8000 Series - Hard Coat Anodized

HC80102

HC8000 SERIES PAN, 10″ DIA.
10"X2" HC STRT. 14 GA. AL

List Price: $49.20 EA

Pack: 12 Cu. Ft.: 2.78 Weight: 11 lbs

These Straight-Sided Pans are all the rage! In addition to baking the perfect deep dish and topping-loaded pizzas, these round pans are also suitable for cakes, cookie cakes, brownies, and pies. Their high-quality, sturdy construction heats evenly, so you can say goodbye to burnt and undercooked crusts and pastries. The straight sides ensure symmetrical, uniform, and smooth edges. These pans are highly durable, so you will be able to enjoy them in your commercial kitchen for years on end. Choose from a variety of diameter, depth, and material combinations – the options are nearly endless!

With a diameter of 10″ and depth of 2″, this straight-sided round pan is the key to baking the perfect deep dish pizza or dessert. Constructed of 14 gauge, 1.5 mm thick, dark-colored hard coat anodized aluminum, this pan heats more quickly, evenly, and to a higher temperature compared to the standard aluminum pan. The non-reactive oxide coating safely cooks acidic ingredients, so you can maintain the integrity of the taste and color of your pizza sauces. The 2″ depth is ideal for baking Chicago-style deep dish and topping-loaded pizzas, as well as cakes and other desserts. The straight sides help create symmetrical, uniform, and smooth edges. Its high-quality, durable aluminum is resistant to corrosion and wear, so it will remain intact for years on end. Use this pan at your pizzeria, restaurant, diner, bakery, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Dark Gray
- Handwash Only
- Hard Coat Anodized Deep Dish Pan

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