



5000 Series - Heavy-Weight Aluminum

# HA5016

HA5000 SERIES PAN, 16" DIA.  
16"X2" STRT. 14 GA. AL

**List Price: \$40.00 EA**

Pack: 12

Cu. Ft.: 3.97

Weight: 24 lbs

These Straight-Sided, Self-Stacking Pans are your new best friend! With a round shape and large range of diameter sizes, these pans take versatility to the next level. In addition to baking the perfect deep dish and topping-loaded pizzas, these pans are also suitable for layer cakes and a variety of other desserts. Their high-quality, sturdy aluminum construction heats quickly and evenly, so you can say goodbye to burnt and undercooked crusts and pastries. Your customers will also be impressed with your short wait times! Best of all, the straight sides ensure symmetrical, uniform, and smooth edges. Easily stackable, these pans will take up minimal space in storage and leave plenty of room for all your other American Metalcraft products. They resist corrosion and wear, so you will be able to enjoy them in your commercial kitchen for years on end!

With a top diameter of 16", bottom diameter of 15-7/8", and depth of 2" (1-1/2" when stacked), this straight-sided round pan is perfect for baking and serving deep dish pizza and cake. Constructed of 14 gauge, 1.5 mm heavy-weight aluminum, this pan ensures even heat distribution. The 2" depth is ideal for baking Chicago-style deep dish and topping-loaded pizzas, as well as layer cakes. The straight sides help create symmetrical, uniform, and smooth edges. This pan's high-quality, durable aluminum is rust, corrosion, and warping resistant, so it will remain intact for years on end. Designed with convenience in mind, this pan is self-stacking for space-saving storage. Use this pan at your pizzeria, restaurant, diner, bakery, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Silver
- Handwash Only
- Heavy-Weight, Deep Dish Design

