



Round Separators

18912ROUND SEPARATOR, 12" DIA.
12" FLAT ALUM. DISK**List Price: \$6.80 EA**

Pack: 24

Cu. Ft.: 0.45

Weight: 11 lbs

Reduce service times and keep your kitchen organized with these American Metalcraft round pizza pan separators! Not only do they function as covers for proofing or sanitarily preserving pre-made dough, they also serve as separators for vertically stacking your pans of dough between prepping and baking. These flat disks are constructed of 18 gauge, 1 mm standard-weight aluminum, making them ideal for industry use! To choose the correct separator, measure the top outside diameter of your pan and then find a separator that is a minimum of 2 inches larger. Note: Unfinished edges.

With an outside diameter of 12", this round separator is the key to efficiency in your busy commercial kitchen. Sized to separate 10" diameter and smaller pans, this lid allows you to stack pre-made dough and pizzas until you are ready to bake them. Not only will you save time, but you will also clear up space on your counter and in the refrigerator between prepping and baking. Plus, using this separator helps maintain the freshness and integrity of your patrons' pizzas, as it protects dough from contaminants.

Constructed of 18 gauge, 1 mm standard-weight aluminum, this durable separator is rust, corrosion, and warping resistant. To choose a separator, measure the top outside diameter of your pan and add at least 2". Note that the unfinished edges may be sharp. Use this separator at your pizzeria, restaurant, diner, bakery, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Silver
- Handwash Only
- Durable, Clean & Organized Stacking

