



Mega Flatbread Screens - Hard Coat Anodized Aluminum

HCR168

NSF, HARD COAT MEGA SCREEN, REC., 16" L
16" L X 8" W

List Price: \$43.00 EA

Pack: 12/36

Cu. Ft.: 1.05

Weight: 18 lbs

If you are looking for a durable and cost-effective flatbread screen, you're in luck! Our Mega Flatbread Screens last 5 to 10 times longer than most other pizza screens, and are a fraction of the price.

Constructed of hard coat anodized aluminum, these rectangular screens also heat more quickly, evenly, and to a higher temperature compared to standard aluminum. The 3/32" mega perforations provide maximum air flow for that flawlessly crisp, golden crust all the way throughout. Goodbye, burnt and soggy crust! These flatbread screens are a breeze to clean and keep sanitary, exceeding the high standards of NSF.

With a length of 16" and width of 8", this rectangular mega flatbread screen is your golden ticket to perfectly golden flatbread and pizza crusts. Constructed of 14 gauge, 1.5 mm thick, dark-colored hard coat anodized aluminum, this screen heats more quickly, evenly, and to a higher temperature compared to standard aluminum. The 3/32" mega perforations provide maximum air flow for that flawlessly crisp crust all the way throughout. No burnt or soggy crust here! Plus, 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 holes and open rims make cleaning a breeze and improve food safety, exceeding the high standards of NSF. This mega screen can last 5 to 10 times longer than standard pizza screens, making it the smart choice if you are looking for a durable, cost-effective screen for conveyor oven and commercial usage. Use this screen at your pizzeria, restaurant, diner, or hotel kitchen. Hand wash only using aluminum-safe detergent.

- Aluminum
- Black
- Handwash Only



- Durable, Fast & Even Heating

