



Mega Flatbread Screens - Hard Coat Anodized Aluminum

# HCR137

NSF, HARD COAT MEGA SCREEN, REC., 13" L  
13" L X 7-1/8" W

**List Price: \$29.60 EA**

Pack: 12/36

Cu. Ft.: 0.55

Weight: 14 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 13" and width of 7-1/8", 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

