



Detroit-Style Pizza Pans

# HCDS108

HARD COAT DETROIT STYLE PAN, 10" L  
10" L X 8" W X 2-3/8" H, 14 GAUGE

**List Price: \$48.80 EA**

Pack: 24

Cu. Ft.: 1.12

Weight: 26 lbs

Detroit-style pizza lovers, rejoice! These extra-deep pans are the secret to baking Motown-worthy pies every time. Their high-quality, sturdy aluminum construction heats quickly and evenly, so you can depend on them for commercial usage where quality and efficiency are of the essence. For each pan size, this series also offers a lid that allows you to freshly store pre-made dough. Your customers are sure to be impressed by your delicious pizzas and short wait times. Plus, the accompanying flexible server is perfect for getting every bit of buttery crust. As with all American Metalcraft pans and supplies, these durable products will hold up in your busy kitchen for ages!

With a length of 10", width of 8", and height of 2-3/8", this rectangular Detroit-style deep dish pizza pan is the secret to baking Motown-worthy pies every time. 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. This pan also has just the right shape and depth for baking Sicilian-style pizzas! Designed with convenience in mind, this pan easily stacks for space-saving storage. 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, or hotel kitchen. Hand wash only using aluminum-safe detergent.

- Aluminum
- Dark Gray
- Handwash Only
- Hard Coat Anodized Detroit Style Pan

