

TP Series Wide Rim Pans

EZTP20



EZ RELEASE TP PAN, 20" DIA.

List Price: \$107.80 EA

Pack: 12

Cu. Ft.: 1.28

Weight: 33 lbs



There's a reason why other pizza supply manufacturers imitate, but never duplicate American Metalcraft's product line. When it comes to durability and reliability in pans, American Metalcraft offers the best value. With a round shape, wide rim, and flat bottom, these pizza pans are perfect for baking and serving thin crust pizzas. 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. Your customers are sure to be impressed by your delicious pizzas and short wait times. These pans are also easily stackable and take up minimal space in storage, so you will have plenty of room for all your other American Metalcraft products! No corrosion or wear here—these pans will last for years on end.

With an outside diameter of 20", inside diameter of 18", this round wide-rim pan is a staple for baking and serving thin crust pizzas. The new EZ Release coating ensures effortless food release and quick cleanup—no sticking, no scrubbing. Constructed from 14-gauge, 1.5 mm, dark hard-coat anodized aluminum with a non-reactive oxide surface, it heats quickly and evenly to deliver consistent results while preserving flavor and color. With a smooth, flat bottom that doubles as a baking pan and serving platter, it streamlines your workflow and minimizes kitchen clutter. The wide rim keeps your pizza securely in place during oven transfers and table service, and the pans stack easily for compact storage. Proudly made in the USA. Hand wash only with an aluminum-safe detergent.

- Aluminum
- Dark Gray
- Handwash Only
- Specialized pretreatment results in a low-friction finish for easy dough release and effortless cleaning

