



2000 Series - EZ Release

EZ2016



EZ RELEASE 2000 SERIES PAN, 16" DIA.
16"X 1/2" EZ TAP. 14 GA. AL.

List Price: \$68.00 EA

Pack: 24

Cu. Ft.: 1.51

Weight: 40 lbs

These Tapered/Nesting Pans are bringing the heat! With a round shape and depth of 1/2", these pizza pans are perfect for baking hearty deep dish and topping-loaded 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. In need of multiple sizes of the same pan? This line has got you covered! With diameter options ranging from 6" to 18", your customers will be able to enjoy small kid-size pizzas, medium personal pizzas, large shareable pizzas – and every other size in between. 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 a 16" top diameter, 15-5/8" bottom diameter, and 1/2" depth, this round, tapered nesting pan is perfect for baking the ideal pizza. The enhanced EZ Release coating ensures effortless food release and quick cleanup—no sticking, no scrubbing. Constructed from 14-gauge, 1.6 mm, dark hard-coat anodized aluminum with a non-reactive oxide surface, it heats faster and more evenly than standard pans while preserving flavor and color. The tapered sides support thick, ingredient-heavy pizzas, while the durable aluminum construction resists corrosion for long-lasting performance. Designed for space-saving nested storage, this pan is 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

