

COMMERCIAL BAKING PANS

2009

BUNDY



Chicago
Metallic



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2009

BUNDY



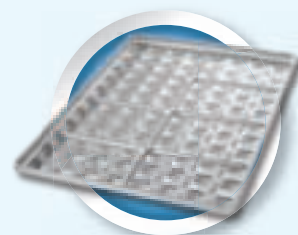
Chicago
Metallic



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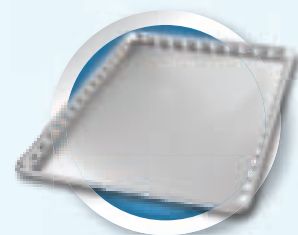
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New Products



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BUNDY

Chicago
Metallic

The Legendary Chicago Metallic

The oldest of the Bundy brands is also one of the most recognizable. For over 110 years the Chicago Metallic name has been synonymous with quality. Today, we stock over 250 different baking pans and can ship them worldwide – in most cases within 48 hours of order placement.

Legendary Pans

We are constantly adding new pan designs to the legendary Chicago Metallic product line, and can even design and manufacture custom pans. Our inventory includes sheet, muffin, cake, bread, bun, baguette and pizza pans. All pans come in various sizes and configurations to meet your needs. These world-class pans also come with world-class coatings. Our proprietary AMERICOAT® Plus silicone glaze coating and PERMACLEAN® non-stick coating provide the industry's leading release characteristics, decrease your need for pan oil, and improve the level of sanitation in your operation.

Trusted Suppliers

Chicago Metallic's baking pans are sold exclusively through dealers, distributors and worldwide suppliers of commercial food service or bakery equipment and supplies. To find a dealer convenient to you, please call your local Chicago Metallic representative or our customer service department.

Ready to Ship

Chicago Metallic is located in Humboldt, Tennessee (CST) where our warehouse is fully stocked with inventory ready to ship. To order, simply call your local distributor or contact Customer Service for the name of a distributor near you. Our toll free number is 1.800.323.3966 extension 130, and our direct line is 1.731.824.4130. You can also visit us on the web at cmbakeware.com.

Our World-Class Pan Coatings

AMERICOAT® *Plus* Silicone Release Coating

AMERICOAT® *Plus* Silicone Release Coating is the leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT® *Plus* uses breakthrough silicone resins to achieve unparalleled results.

- **Longer-lasting performance**...up to 30% more releases than other silicone glazes
- **Reduced pan oil and labor costs**...up to 50% less oil usage with bread and cake pans
- **Increased durability**
- **Reduced staining**

PanGlo® Pan Coating Service

Even with proper care and cleaning, your pans will eventually need to be refurbished. That is why we offer the PanGlo® process. Every year, millions of baking pans of every shape, size and configuration are processed by PanGlo® plants across America. These cleaned and freshly reglazed pans are returned to productivity with improved release characteristics.

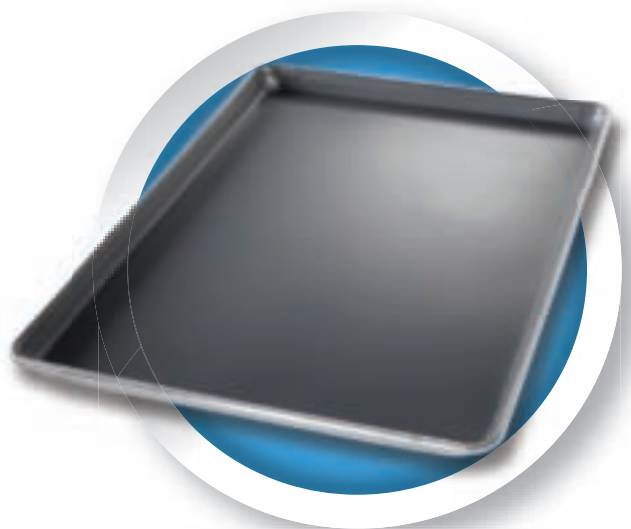
For more information on our PanGlo® services, call 1.800.652.2151 or visit our webpage at pan-glo.com.

PERMACLEAN® Non-Stick Coating

PERMACLEAN® is a long lasting non-stick coating that provides clean releases and increases the sanitation level of your baking operation. PERMACLEAN® advantages include:

- **Eliminating the need for oils**, parchment papers and non-stick baking mats for most bakery applications
- **Reducing the transfer of black carbon** from dirty pans to baked products
- **Easy pan cleaning** because PERMACLEAN® pans are dishwasher, pan washer and pot sink safe

For an even longer release life ask about our DuraShield® Non-Stick Coating.



BREAD PANS



Single Open Top Bread Pans

Aluminized steel,
wire in rim

Item #	Plain	Glazed	Top Inside	Bottom Outside	Depth	Weight Each, lb.	Loaf Weight Each, lb.
40401*		40405	5 5/8 x 3 1/8	5 x 2 1/2	2 3/16	0.3	3/8
—		45031**	7 1/4 x 3 5/8	6 3/4 x 3	2 1/4	0.8	1/2
—		41065	8 x 4	7 1/4 x 3 1/4	2 1/2	0.9	3/4
40421		40425	8 1/2 x 4 1/2	7 5/8 x 3 5/8	2 3/4	1.0	1
40561		40565	9 x 4 1/2	8 1/4 x 3 3/4	2 3/4	1.1	1
49110		49115	10 x 5	9 3/8 x 4 3/8	3	1.3	1 1/2
40491		40495	12 1/4 x 4 1/2	11 1/2 x 3 3/4	2 3/4	1.3	1 1/2

*28 gauge aluminized steel **Seamless, large bottom edge radius



3-Strap Open Top Bread Pans

Aluminized steel,
band over wire in rim

Item #	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Glazed	Top Inside	Bottom Outside		
44235		8 1/2 x 4 1/2	7 5/8 x 3 5/8	4.7	9 7/32 x 17 7/8
45635		9 x 4 1/2	8 1/4 x 3 3/4	4.8	9 23/32 x 17 3/4
49135		10 x 5	9 3/8 x 4 3/8	5.6	10 23/32 x 18
44935		12 1/4 x 4 1/2	11 1/2 x 3 3/4	6.2	12 31/32 x 17 3/4



4-Strap Open Top Bread Pans

Aluminized steel,
band over wire in rim

Item #	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Glazed	Top Inside	Bottom Outside		
44045*		5 5/8 x 3 1/8	5 x 2 1/2	2.0	6 1/8 x 17 7/8
44065		8 x 4	7 1/4 x 3 1/4	5.1	8 11/16 x 19 3/4
44245		8 1/2 x 4 1/2	7 5/8 x 3 5/8	6.0	9 7/32 x 21 7/8
44585		8 1/2 x 5 3/4	8 x 5	7.5	9 3/16 x 26
45642		9 x 4 1/2	8 1/4 x 3 3/4	6.1	9 23/32 x 21 7/8
49145		10 x 5	9 3/8 x 4 3/8	7.1	10 23/32 x 23 7/8
49415		10 x 5	9 3/8 x 4 3/8	7.3	10 23/32 x 26
44765		12 x 5	11 1/4 x 4 1/4	9.0	12 11/16 x 23 3/8
44945		12 1/4 x 4 1/2	11 1/2 x 3 3/4	7.5	12 31/32 x 21 7/8

*28 gauge aluminized steel, band under wire

5-Strap Open Top Bread Pans

Aluminized steel,
band over wire in rim



Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
44575	7 3/8 x 3 5/8	6 3/4 x 3	2 1/4	6.1	8 1/16 x 25 3/4
44255	8 1/2 x 4 1/2	7 5/8 x 3 5/8	2 3/4	7.1	9 7/32 x 26
45655	9 x 4 1/2	8 1/4 x 3 3/4	2 3/4	7.5	9 23/32 x 26
44955	12 1/4 x 4 1/2	11 1/2 x 3 3/4	2 3/4	9.0	12 31/32 x 26

6-Strap Open Top Bread Pans

Aluminized steel

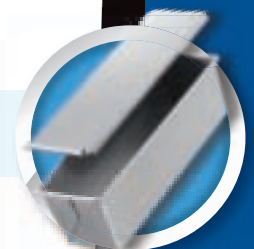


Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
46925*	5 5/8 x 3 1/8	5 x 2 1/2	2 1/4	3.3	6 x 25 7/8
44605**	5 5/8 x 3 1/8	5 x 2 1/2	2 3/16	3.0	6 1/8 x 25 15/16

*Individual pans have a seamless construction style, curled rim, no wire, band under curled rim **28 gauge aluminized steel, band under rim

Single Pullman Pans/Covers

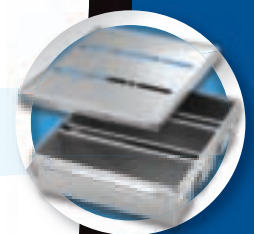
Aluminized steel, wire in rim,
pans and covers sold separately



Item # Glazed	Individual Pan Size, inches			Pan Weight Each, lb.	Loaf Weight Each, lb.
	Top Inside	Bottom Outside	Depth		
44615	13 x 4	12 3/4 x 3 3/4	4	1.8	1 1/2 lb. loaf
44660	Sliding Cover – Fits #44615			0.6	—
44650	16 x 4	15 3/4 x 3 3/4	4	2.1	2 lb. loaf
44655	Sliding Cover – Fits #44650			0.7	—

3-Strap Pullman Pans/Covers

Aluminized steel, band over wire in rim,
pans and covers sold separately



Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
44635	13 x 4	12 3/4 x 3 3/4	4	7.3	13 23/32 x 15 5/8
44645	1" Drop Covers, Non-Nesting – Fits #44635			4.3	14 3/8 x 16 9/32
44365	16 x 4	15 3/4 x 3 3/4	4	8.5	16 23/32 x 15 3/4
46465	1" Drop Covers, Non-Nesting – Fits #44365			5.3	17 3/8 x 16 13/32

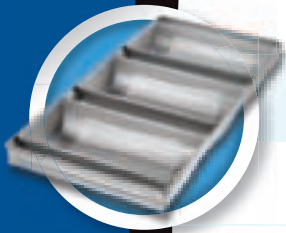
BREAD PANS CONTINUED



4-Strap Pullman Pans/Covers

Aluminized steel, band over wire in rim, pans and covers sold separately

Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
44685	13 x 4	12 3/4 x 3 3/4	4	9.5	13 3/4 x 21 3/8
44695	1 1/2" Nested Style Cover – Fits #44685			6.3	14 3/4 x 22 3/8



3-Strap Hearth Bread Pan

Aluminized steel, band over wire in rim, bottom and sidewall perforations, flat bottom

Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
44405	11 1/2 x 6	11 x 3 1/2	2 1/2	6.5	12 3/16 x 25 7/8



4-Strap Hearth Bread Pan

Aluminized steel, band over wire in rim, quilted bottom and Perfescape only

Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
41145	11 1/2 x 5 3/4	11 x 3 7/8	2 3/4	7.8	12 3/16 x 26

SPECIALTY BREAD PANS



Cinnamon/Package Roll Pan Set

3 pans per set, aluminized steel, wire in rim

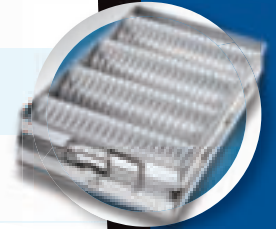
Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size, in.
	Top Inside	Bottom Outside	Depth		
41695	9 1/4 x 6 5/8	9 x 6 3/8	1 7/8	4.5	9 7/8 x 22 1/8

Crimped Round Bread Pan Set

4 pans per set, aluminized steel, wire in rim

Item # Glazed	Individual Pan Size, inches		Weight Per Set, lb.	Overall Size, in.
	Top Inside Length	Diameter		
48514	10	3 3/4	10.0	10 17/32 x 17 1/4

Approximate loaf weight 1 lb.

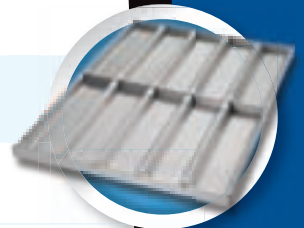


Sub Sandwich Roll Pans

16 gauge perforated aluminum

Item # Glazed	Moulds Per Pan	Mould Dimensions, inches			Weight Each, lb.	Overall Size, in.
		Top Inside	Bottom Inside	Depth		
Full-sized with 10 individual flat-bottomed perforated moulds, each with endcaps:						
49015*	10	12 1/2 x 3	12 1/2 x 2 1/4 flat bottom	3/4	3.4	17 3/4 x 25 3/8 x 3/4
Half-sized with 5 individual flat-bottomed perforated moulds, each with endcaps:						
49014*	5	12 1/2 x 3	12 1/2 x 2 1/4 flat bottom	3/4	1.9	17 3/4 x 12 3/4 x 3/4

*Welded style

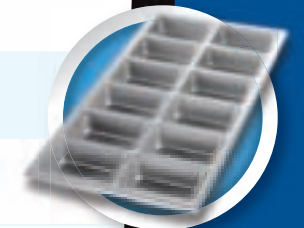


Mini-Loaf Pans

Aluminized steel, wire in rim

Item # Glazed	Arrangement	Capacity, oz.	Mould Dimensions, inches			Centers		Weight Each, lb.	Overall Size, in.
			Top Inside	Bottom Outside	Depth	L	W		
45755	2 rows of 6	6.4**	3 7/8 x 2 1/2	3 1/2 x 2 1/8	1 5/16	3 1/8	4 1/2	3.8	9 7/8 x 19 1/2
45725	4 rows of 7	6.4**	3 7/8 x 2 1/2	3 1/2 x 2 1/8	1 5/16	3 1/8	4 1/2	7.8	18 7/8 x 25 7/8
45727	4 rows of 7	6.4**	3 7/8 x 2 1/2	3 1/2 x 2 1/8	1 5/16	3 1/8	4 1/2	7.8	17 7/8 x 25 7/8

**Liquid volume of mould filled to brim. Use 60-70% to estimate actual batter weight.



BAGUETTE PANS

SPECIAL FEATURE: Uni-Lock™ Baguette Pans

Our **Uni-Lock™ Baguette Pans** utilize a patented locking method to provide a permanent connection between the frame and panel. Our unique design does not rely on individual fasteners or welding so there are no rivets to loosen and fall free and no broken welds to worry about.

Uni-Lock™ Design Baguette/French Bread Pans*

Item # Glazed	Moulds Per Pan	Mould Dimensions, inches Top Inside	Weight Each, lb.	Overall Size, in.
49011**	3 long	5 3/16 x 26	3.3	17 3/4 x 25 3/4 x 1 3/4
49034	4 long	3 7/8 x 26	3.5	17 3/4 x 25 3/4 x 1
49035	5 long	3 x 26	3.7	17 3/4 x 25 3/4 x 1
45515	5 across	3 7/8 x 18	3.5	17 3/4 x 25 3/4 x 1
45505**	5 across	3 7/8 x 18	3.8	17 3/4 x 25 3/4 x 1
49036	6 long	2 13/32 x 26	3.7	17 3/4 x 25 3/4 x 1

*16 gauge, .081 diameter perforated aluminum, open ends **Welded style

BUN & ROLL PANS

Feature Explanation: Wire in Rim vs. Band in Rim

Wire in Rim:

Lighter; best for rack baking applications

Band in Rim:

Heavier; anti-shingling design ideal for conveyorized bakeries

“Slider” Bun Pan Aluminized steel, band in rim

Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Each, lb.	Overall Size, in.
<i>Individual moulds:</i>						
40434	1 3/8	1 3/8	1/8	8 rows of 12	1.9	17 5/8 X 25 5/8

Hamburger Bun/Muffin Top/Cookie Pans

Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Each, lb.	Overall Size, in.
<i>Individual moulds (aluminized steel, wire in rim):</i>						
42495	3 23/32	3 5/32	13/32	4 rows of 6	6.0	17 11/16 x 25 11/16 x 1 1/8
42345**	4 1/4	3 5/8	1/2	4 rows of 6	6.8	19 1/2 x 28 3/4 x 1 1/8
42425	4 1/8	3 7/8	1/2	3 rows of 5	5.8	17 11/16 x 25 11/16 x 1 1/8
<i>Individual moulds (aluminized steel, band in rim):</i>						
41002	4 1/8	3 3/4	1/2	3 rows of 5	8.3	17 3/4 x 25 3/4 x 1
41005	5	4 3/4	1/2	3 rows of 4	8.5	17 3/4 x 25 3/4 x 1
41006	4 1/8	3 7/8	1 1/8	2 rows of 3	5.3	12 x 17 5/8 x 1
<i>Clustered moulds, 4 moulds per cluster (aluminized steel, wire in rim):</i>						
42445	3 3/4	3 3/8	1/2	6 clusters of 4	5.8	17 11/16 x 25 11/16 x 1 1/8

**Will not fit 18 x 26 racks

Hot Dog Bun Pans

Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Each, lb.	Overall Size, in.
<i>Individual moulds (aluminized steel, wire in rim):</i>						
42415*	6 x 2 1/16	5 1/2 x 1 9/16	1/2	4 rows of 6	6.0	16 3/4 x 27 3/4 x 1
42435	6 x 2 1/16	5 1/2 x 1 9/16	1/2	3 rows of 6	5.8	17 11/16 x 25 11/16 x 1 1/8
<i>Clustered Hot Dog Bun Pan moulds, blunt end (aluminized steel, band in rim):</i>						
42465*	5 5/8 x 2 1/16	5 x 1 5/8	15/32	8 clusters of 4	7.5	19 3/8 x 25 3/4 x 1 15/32

*Will not fit 18 x 26 racks

12-Inch Hoagie Roll

Blunt end, aluminized steel, band in rim

Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Each, lb.	Overall Size, in.
41052	12 x 2 3/4	11 3/4 x 2 7/16	3/8	5 rows of 2	7.9	17 3/4 x 25 3/4 x 1

SHEET PANS

SPECIAL FEATURE: StayFlat™ Sheet Pan

Our new **StayFlat™ Sheet Pan** features continuously reinforced sidewalls which increase their strength by 25-30%. The **StayFlat™ Sheet Pan** also uses tension bow technology to increase the strength of the pan bottom to prevent bowing.

StayFlat™ Sheet Pan Aluminum, wire in rim

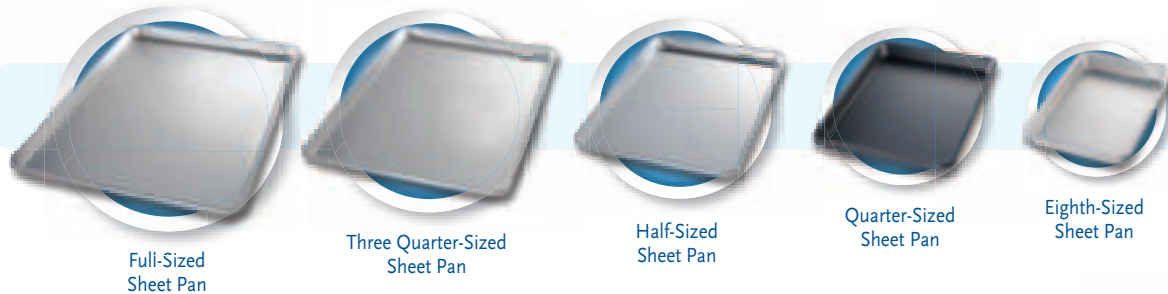
Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
40530	40535	16 gauge	3.7	18 x 26 x 1

Full-Sized Sheet Pans Wire in rim (unless otherwise noted)

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
Aluminum:				
40600*	40605*	12 gauge, open bead, semi-curved rim	4.3	18 x 26 x 1
40690	40695	16 gauge, BISSC** approved	4.1	18 x 26 x 1
40800	40805	18 gauge, BISSC** approved	3.7	18 x 26 x 1
40900	40905	20 gauge, BISSC** approved	3.3	18 x 26 x 1
Perforated Aluminum:				
44697	44691	16 gauge - bottom .081 diameter perforated only	3.6	18 x 26 x 1
44890	44895	18 gauge - bottom 1/8 diameter perforated only	3.1	18 x 26 x 1
—	44692	16 gauge - 3/32 square perforated all over	3.1	18 x 26 x 1
BĀKALON®:				
—	44693	16 gauge BĀKALON®	3.4	18 x 26 x 1
PERMACLEAN® non-stick topcoat only:				
—	40804	18 gauge PERMACLEAN®	3.4	18 x 26 x 1
Aluminized steel:				
—	41555	22 gauge aluminized steel	5.6	18 x 26 x 1
—	41031	22 gauge aluminized steel, band in rim	7.2	17 3/4 x 25 3/4 x 1
Stainless steel:				
40700*	—	.036 stainless steel	5.4	18 x 26 x 1

*Sanitary open bead **Baking Industry Sanitation Standards Committee

Sheet Pan Size Reference



Three Quarter-Sized Sheet Pans

Wire in rim

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
Aluminum:				
41500	41505	18 gauge	2.6	15 x 21 x 1

Half-Sized Sheet Pans

Wire in rim (unless otherwise noted)

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
Aluminum:				
40850	40855	18 gauge	2.1	18 x 13 x 1
40950*	40955*	14 gauge, open bead/semi-curved rim	1.7	18 x 13 x 1
BĀKALON®:				
—	40952*	14 gauge BĀKALON®, open bead/semi-curved rim	1.7	18 x 13 x 1
PERMACLEAN® non-stick topcoat only:				
—	40854	18 gauge PERMACLEAN®	1.9	18 x 13 x 1
Perforated Aluminum:				
40857	40851	18 gauge, bottom perforation only	1.9	18 x 13 x 1

*Sanitary open bead

Quarter-Sized Sheet Pans

Wire in rim

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
Aluminum:				
40450	40455	16 gauge aluminum	0.8	9 1/2 x 13 x 1
BÄKALON®:				
—	40452	16 gauge BÄKALON®	0.8	9 1/2 x 13 x 1

SHEET PANS CONTINUED

Eighth-Sized Sheet Pans

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
Aluminum:				
41800	41805	16 gauge	0.4	6 1/2 x 9 1/2 x 1
BÄKALON®:				
41852	—	16 gauge BÄKALON®	0.4	6 1/2 x 9 1/2 x 1

Display Pans

Anodized aluminum, semi-closed rim

Item #			Description	Weight Each, lb.	Overall Size, in.
Gold	Silver	Plain			
40910	40917	40912*	16 gauge anodized aluminum	2.6	18 x 26 x 1
40920	40927	40922*	16 gauge anodized aluminum	1.3	9 x 26 x 1
40930	40937	40932*	16 gauge anodized aluminum	1.2	12 x 18 x 1
40940	40947	40942*	16 gauge anodized aluminum	0.8	9 1/2 x 13 x 1

*Plain Display Pans are made from non-textured aluminum

Bagel Pans

Swedish style perforated aluminum screens

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
—	45135	14 gauge - .094 diameter perforation, embossed side ribs	2.2	18 x 26
—	44850	12 gauge - .081 diameter perforation, hemmed sides	2.9	18 x 26

Perforated Aluminum Baking Sheets

Wire in rim

Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Glazed			
44801	44800	16 gauge - .081 diameter perforation, bottom only	3.7	18 x 26

MUFFIN PANS

SPECIAL FEATURE: Large Radius Corners

Our **Large-Radius Corners** provide a longer, safer, more sanitary pan life. Pans with **Large-Radius Corners** can be nested with older, small radius pans without problem.

Mini-Fluted Tube Cake Pan

Aluminized steel, wire in rim



Item # Glazed	Arrangement	Volume,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vertical Depth ^(C)	Centers		Weight Ea., lb.	Overall Size, in.
						L	W		
43055	3 rows of 5	7.5	3 15/16	3	1 11/16	4 5/8	4 7/8	9.6	17 7/8 x 25 7/8

Mini-Muffin Pans

Aluminized steel, wire in rim



Item # Glazed	Arrangement	Volume,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vertical Depth ^(C)	Centers		Weight Ea., lb.	Overall Size, in.
						L	W		
45195	5 rows of 6	1.1	1 7/8	1 1/4	7/8	2 3/4	2 1/4	4.5	12 7/8 x 17 7/8
45295	6 rows of 8	1.1	1 7/8	1 1/4	7/8	2 3/4	2 1/4	8.5	17 7/8 x 25 7/8
45245	4 rows of 6	2.1	2 1/16	1 5/8	1 1/8	2 3/4	2 3/4	4.0	12 7/8 x 17 7/8
45255	6 rows of 8	2.1	2 1/16	1 5/8	1 1/8	2 3/4	2 3/4	7.3	17 7/8 x 25 7/8

Mini-Crown Muffin Pans

Aluminized steel, wire in rim



Item # Glazed	Arrangement	Volume,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vertical Depth ^(C)	Centers		Weight Ea., lb.	Overall Size, in.
						L	W		
42754	3 rows of 4	3	2 3/4	1 5/8	1 17/32	3 5/16	3 5/16	2.0	10 5/8 x 13 7/8
42755	4 rows of 6	3	2 3/4	1 5/8	1 17/32	3 5/16	3 5/16	4.8	14 1/16 x 20 11/16
42756	5 rows of 7	3	2 3/4	1 5/8	1 17/32	3 5/16	3 5/16	6.5	17 7/8 x 25 7/8

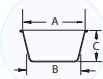
Note for all muffin pans: All dimensions are in inches unless otherwise indicated. *Liquid volume of mould filled to brim. Use 60-70% to estimate actual batter weight.

MUFFIN PANS CONTINUED

Cupcake/Muffin Pans

Aluminized steel, wire in rim

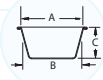
Item #	Glazed	Arrangement	Volume,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vertical Depth ^(C)	Centers L W		Weight Ea., lb.	Overall Size, in.
45045		3 rows of 4	3.8	2 3/4	2 1/16	1 3/8	3 5/16	3 5/16	1.7	10 5/8 x 13 7/8
45225		3 rows of 4	3.8	2 3/4	2 1/16	1 3/8	4	4	3.8	12 7/8 x 17 7/8
45525		4 rows of 6	3.8	2 3/4	2 1/16	1 3/8	3 5/16	3 5/16	5.2	14 1/16 x 20 11/16
45575		5 rows of 7	3.8	2 3/4	2 1/16	1 3/8	3 5/16	3 5/16	7.3	17 7/8 x 25 7/8
45605		4 rows of 6	3.8	2 3/4	2 1/16	1 3/8	4	4	6.5	17 7/8 x 25 7/8



Muffin Pans

Aluminum, wire in rim

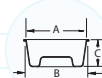
Item #	Plain	Glazed	Arrangement	Volume,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vertical Depth ^(C)	Centers L W		Weight Ea., lb.	Overall Size, in.
46120		46125	3 rows of 4	3.8	2 3/4	2 1/16	1 3/8	3 5/16	3 5/16	2.0	10 3/4 x 14 1/8
46520		46525	4 rows of 6	3.8	2 3/4	2 1/16	1 3/8	3 5/16	3 5/16	3.5	14 1/8 x 20 3/4



Specialty Muffin Pans

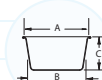
Aluminized steel, wire in rim (unless otherwise noted)

Item #	Glazed	Arrangement	Vol.,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vert. Depth ^(C)	Centers		Wt. Ea., lb.	Overall Size, in.
							L	W		
MaryAnn/Strawberry Shortcake (indent size - 2 x 1/2 deep):										
43385		3 rows of 4	6.0	3 3/8	3	1 1/2	4	3 15/16	4.1	12 7/8 x 17 7/8
43395		4 rows of 6	6.0	3 3/8	3	1 1/2	3 13/16	3 13/16	7.5	17 7/8 x 25 7/8



Mini Loaf (rectangular shape):

45755		2 rows of 6	6.4	3 7/8 x 2 1/2	3 1/2 x 2 1/8	1 5/16	3 1/8	4 1/2	3.8	9 7/8 x 19 1/2
45725		4 rows of 7	6.4	3 7/8 x 2 1/2	3 1/2 x 2 1/8	1 5/16	3 1/8	4 1/2	7.8	18 7/8 x 25 7/8
45727		4 rows of 7	6.4	3 7/8 x 2 1/2	3 1/2 x 2 1/8	1 5/16	3 1/8	4 1/4	7.9	17 7/8 x 25 7/8



Square Muffin (aluminum):

46605		4 rows of 6	4.4	2 5/8 x 2 5/8	2 x 2	1 9/16	3 1/8	3 1/4	3.8	14 1/8 x 20 3/4
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Mini Star:

43045		3 rows of 4	6.0	4 1/2	4 3/32	1	5 1/2	5	8.4	17 7/8 x 25 7/8
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Note for all muffin pans: All dimensions are in inches unless otherwise indicated. *Liquid volume of mould filled to brim. Use 60-70% to estimate actual batter weight.

Oversized Muffin Pans

Aluminized steel, wire in rim (unless otherwise noted)



Item #	Glazed	Arrangement	Volume,* oz.	Top Inside ^(A)	Bottom Out ^(B)	Vertical Depth ^(C)	Centers		Weight Ea., lb.	Overall Size, in.
							L	W		
Large Muffin Pans:										
43645		3 rows of 4	5.0	3 1/4	2 1/2	1 1/4	3 5/8	3 5/8	3.8	12 7/8 x 17 7/8
45645		4 rows of 6	5.0	3 1/4	2 1/2	1 1/4	3 5/8	3 5/8	7.0	17 7/8 x 25 7/8
Texas Size Muffin Pans:										
43215		3 rows of 4	5.6	3 3/16	2 15/16	1 1/4	3 5/8	3 5/8	3.9	12 7/8 x 17 7/8
45265		4 rows of 6	5.6	3 3/16	2 15/16	1 1/4	3 5/8	3 5/8	7.2	17 7/8 x 25 7/8
Jumbo Muffin Pans:										
43515		3 rows of 4	6.2	3 1/2	3 1/8	1 1/4	4 1/8	4 1/8	4.2	13 1/2 x 17 7/8
44515		4 rows of 5	6.2	3 1/2	3 1/8	1 1/4	4 1/8	4 1/8	6.7	17 7/8 x 25 7/8
43375		3 rows of 4	7.0	3 3/8	3	1 1/2	4	3 15/16	4.0	12 7/8 x 17 7/8
45285		4 rows of 6	7.0	3 3/8	3	1 1/2	3 7/8	4	7.5	17 7/8 x 25 7/8
45445		4 rows of 6	7.0	3 3/8	2 15/16	1 17/32	4	4	7.7	17 7/8 x 25 7/8
Large Crown Muffin Pans:										
43555		3 rows of 4	7.3	3 1/2	2 1/16	1 15/16	4 1/8	4 1/8	4.2	13 1/2 x 17 7/8
44555		4 rows of 5	7.3	3 1/2	2 1/16	1 15/16	4 1/8	4 1/8	6.8	17 7/8 x 25 7/8
43025		3 rows of 4	7.3	3 5/8	2 1/16	1 25/32	4	4	5.5	13 1/2 x 17 7/8
43026		4 rows of 6	7.3	3 5/8	2 1/16	1 25/32	4	4	9.8	17 7/8 x 25 7/8
45435		3 rows of 5	7.5	4 1/8	2 1/16	1 15/16	4 5/8	4 5/8	8.0	17 7/8 x 25 7/8
Pecan Roll:										
43695		3 rows of 4	8.2	3 11/16	2 1/2	1 13/16	4 1/4	4 1/4	4.2	13 1/2 x 17 7/8
44705		4 rows of 5	8.2	3 11/16	2 1/2	1 13/16	4 1/4	4 1/4	7.0	17 7/8 x 25 7/8
47005		3 rows of 5	8.2	3 11/16	2 1/2	1 13/16	4 1/4	4 1/4	6.5	17 7/8 x 25 7/8
Cinnamon Roll Pan (aluminum, wire in rim):										
46215		2 rows of 3	10.5	4 1/4	3 11/16	1 1/2	4 7/8	4 27/32	2.2	10 3/4 x 15 1/2
Mini-Cake Muffin Pans:										
43035		3 rows of 5	10.0	4 1/8	3 3/4	1 1/2	4 5/8	4 7/8	9.0	17 7/8 x 25 7/8
44215		3 rows of 4	10.5	4 1/4	3 3/4	1 1/2	4 7/8	4 7/8	5.0	15 1/2 x 20 1/2
45305		3 rows of 5	10.5	4 1/4	3 3/4	1 1/2	4 21/32	4 7/8	6.6	17 7/8 x 25 7/8
45355		3 rows of 4	16.5	5 1/4	4 3/4	1 3/8	5 5/8	5 11/16	7.0	18 x 25 7/8

Note for all muffin pans: All dimensions are in inches unless otherwise indicated. *Liquid volume of mould filled to brim. Use 60-70% to estimate actual batter weight.

CAKE PANS

Nordic Ware® Bundt® Pans

Nordic Ware® commercial die-cast aluminum Bundt® Pan Products are now available from Chicago Metallic. All interior baking surfaces have been coated with a black non-stick finish designed for commercial duty. The exterior of each pan is made from a thick casting of natural aluminum to ensure better heat distribution and longer pan life. The world-famous cast aluminum Bundt® Pans...from Chicago Metallic.

Cast Aluminum Cake Pans

Item #	Top Inside	Mould Dimensions, inches			Capacity	Weight Each, lb.	Overall Size, in.
		Bottom Out	Top Out	Depth			
Non-Stick Cast Aluminum 6 Cavity Pan (2 of each: Mini-Crown, Mini-Fruit, Mini-Sunflower):							
59024	4 1/4	3 3/4	—	1 1/2	1 cup (each mould)	3.3	9 7/8 x 15
Non-Stick Crown Pan (11 gauge):							
59040	9 1/4	7	9 3/8	3 5/8	10 cup	1.8	—
Non-Stick Fruit Pan (10 gauge):							
59030	9 1/4	7 3/4	9 13/32	3 3/8	10 cup	2.0	—
Non-Stick Sunflower Pan (10 gauge):							
59020	9 1/2	7	9 21/32	3 5/16	10 cup	2.0	—
Non-Stick Heart Pan (10 gauge):							
59010	11 3/4	10	11 29/32	2 3/8	10 cup	1.8	—

Bundt® Pans

Item #	Top Inside	Bottom Out	Top Out	Depth	Capacity	Weight Each, lb.
<i>Bundt® Pan, no handles, small, 6 cup capacity:</i>						
51224	7 7/8	6 3/4	8 3/16	2 5/8	6 cups	1.3
<i>Bundt® Pan, no handles, large, 12 cup capacity:</i>						
50136	9 15/16	8 3/4	10 1/8	3 1/2	12 cups	1.8

Bundt® and Bundt-lette® are the registered trademarks of Nordic Ware®, a division of Northland Aluminum Products, Inc., Minneapolis, MN 55416.

Bundt-lette® Pan

2 rows of 3

Item #	Top Inside	Bottom Out	Depth	Capacity	Weight Ea., lb.	Overall Size, in.
50624	4	2 3/4	1 7/8	1 cup (each mould)	2.2	9 x 14

Bundt® and Bundt-lette® are the registered trademarks of Nordic Ware®, a division of Northland Aluminum Products, Inc., Minneapolis, MN 55416.



Mini-Fluted Tube Cake Pan

Item #	Volume,* oz.	Top Inside	Bottom Out	Vertical Depth	Centers L W	Weight Ea., lb.	Overall Size, in.
43055	3 rows of 5	7.5	3 15/16	3	1 11/16 4 5/8 4 7/8	9.6	17 7/8 x 25 7/8

Aluminized steel, wire in rim:

*Liquid volume of mould filled to brim. Use 60-70% to estimate actual batter weight.



Angel Food/Tube Cake Pans

15 gauge aluminum, solid bottom, with nesting ring in tube

Item #		Pan Dimensions, inches			Tube Dimensions, inches			Weight Each, lb.
Plain	Glazed	Top Inside	Bottom Out	Depth	Top	Bottom	Depth	
46500	46505	7 1/2	7	2 3/4	1 3/4	2 5/8	3	0.8
46530	46535	7 1/2	6 7/8	3 1/16	2 9/16	3 1/8	3 1/8	0.8
46540	46545	9 1/4	8	4	2 1/4	3	4 1/8	1.2
46550	46555	9 1/2	8 1/4	4	2 3/8	3 1/8	4 1/8	1.3
46560	46565	10	9 1/4	3 3/4	3 1/4	4	4 1/2	1.5



Spring Form Cake Pans

.032 aluminum

Item #	Diameter Top Inside	Depth	Weight Each, lb.
40406	6	3	0.6
40408	8	3	0.8
40409	9	3	0.8
40410	10	3	0.8
40412	12	3	1.2



CAKE PANS CONTINUED



Round Cake Pans

Aluminized steel

Item #		Diameter		Weight
Plain	Glazed	Top Inside	Depth	Each, lb.
With straight sidewalls (not flared):				
41010	41018	10	1	0.8
41400	41405	14	1	1.8
46150	46155	6	1 1/2	0.4
48050	48155	8	1 1/2	0.7
49152	49155	9	1 1/2	0.8
46020	40625	6	2	0.5
47020	47026	7	2	0.6
48020	40825	8	2	0.8
49020	49025	9	2	0.9
41020	41025	10	2	1.1
41220	41225	12	2	1.4
41420	41425	14	2	2.3



Specialty Cake Pans

Item # Glazed	Pan Dimensions, inches		Tube Dimensions, inches			Weight Each, lb.
	Top Inside	Depth	Top	Bottom Out	Height	
Turkshead (aluminum)						
47605	6 1/2	2 15/16	1 diameter	2 diameter	3 3/8	0.6
Sand Torte (aluminum)						
47645	7 1/2	3 1/4	1 3/4 diameter	2 5/8 diameter	3	0.6
Heart (aluminized steel, solid bottom)						
48105	8 13/16 x 8 1/8	2	—	—	—	0.8



Mini-Easter Egg/Mini-Football Cake Pan Set

Item # Glazed	Arrangement	Approximate Mould Size, inches			Weight Each, lb.	Overall Size, in.
		Top Inside	Bottom Out	Vertical Depth		
2-piece set, includes top and bottom pans (aluminized steel, wire in rim):						
47255	5 rows of 5	2 1/2 x 1 5/8	Elliptical	1 9/16	7.7	12 7/8 x 17 7/8



Easter Egg/Football Cake Pans

Aluminized steel, wire in rim

Item # Glazed	Arrangement	Approximate Mould Size, inches			Weight Each, lb.	Overall Size, in.
		Top Inside	Bottom Out	Vertical Depth		
<i>Small Egg</i>						
47685	3 rows of 4	3 1/2 x 2 1/4	Elliptical	1 3/4	3.3	9 5/8 x 17 5/8
<i>Large Egg</i>						
47695	3 in a row	8 5/8 x 5 11/16	Elliptical	2 11/16	3.5	9 7/8 x 19 3/4



PIE PANS

Custom Embossed Pie Pans

Logo or custom embossing on pie pans is available for a 50 gross minimum order. Please contact your local Chicago Metallic representative or our customer service department for details.



Pie Pans

Sold by the gross only (144 each)

Item # Tin	Aluminum	Top Inside	Bottom Outside	Vertical Depth	Case Weight, lb.	
					Tin	Aluminum
—	41509	7 15/16	6 9/32	1 5/32	—	14.4
41110	—	9	7 1/2	1	43.2	—
41412	—	11	9 1/16	1 1/4	57.6	—



BĀKALON® PANS

The BĀKALON® Advantage

BĀKALON® is our name for the high strength aluminum pans with the durable, dark gray, hard-coat anodized surface...pans that will not chip, peel, rust, or interact with food. The BĀKALON® surface is not a painted coating, but an integrated surface of aluminum oxide, tough enough to resist the use and abuse of commercial kitchens. A perfect bake can be achieved every time because the dark color of its surface absorbs radiant heat in the oven, rather than reflecting it. This allows even faster baking times at lower temperatures. And after seasoning, a little oil on the surface will keep food from sticking, making clean-up a snap.

BĀKALON® Deep Dish Pizza Pans

14 gauge, heavy-weight aluminum, embossed feet

Item #	Nominal Size	Top Inside	Bottom Inside	Bottom Outside	Depth	Weight Each, lb.
91060*	6	6 5/8	—	6	1 1/2	0.5
91090	9	9	—	8 3/8	1 1/2	0.8
91100	10	10 1/4	—	9 5/8	1 1/2	0.9
91120	12	12	—	11 3/8	1 1/2	1.2
91130	13	13 1/16	—	12 3/8	1 1/2	1.4
91140	14	14 3/16	—	13 17/32	1 1/2	1.6
91150	15	14 3/4	—	14 1/8	1 1/2	1.7
91160	16	16 1/32	—	15 5/16	1 1/2	2.0

*No embossed feet

BĀKALON® Thin Crust Pizza Pans

14 gauge, heavy-weight aluminum

Item #	Nominal Size	Top Inside	Bottom Inside	Bottom Outside	Depth	Weight Each, lb.
49100	10	—	10	—	1/2	0.8
49120	12	—	12	—	1/2	1.1
49140	14	—	14	—	1/2	1.4
49160	16	—	16	—	1/2	1.7

BĀKALON® Sheet Pans

Item #	Size – Material	Weight Each, lb.	Overall Size, in.
41852	Eighth-Size – 16 gauge aluminum	0.5	6 1/2 X 9 1/2 X 1
40452	Quarter-Size – 16 gauge aluminum	0.9	9 1/2 X 13 X 1
40952*	Half-Size – 14 gauge aluminum	1.8	13 X 18 X 1
44693	Full-Size – 16 gauge aluminum	3.4	18 x 26 x 1

*Sanitary open bead



DEMARLE/SASA PRODUCTS

Demarle/SASA Products

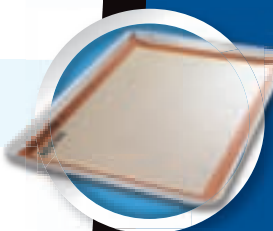
Item #	Demarle Item #	Description	Mould Dimensions	Weight Each, lb.	Overall Size, in.
44206	80-420620	SILPAT® fits full sheet pan size	—	0.5	16 1/2 x 24 1/2
40031	FLX01031	FLEXIPAN® 2" Mini-Muffin 40-on	2 x 1 5/8	1.2	15 1/2 x 23
41121	FLX01121	FLEXIPAN® Mini-Madeleines 56-on	2 1/16 x 1 5/16	0.9	15 1/2 x 23
41268	FLX01268	FLEXIPAN® Half-Sphere 24-on	2 3/4 x 1 9/16	1.0	15 1/2 x 23
41511	FLX01511	FLEXIPAN® Madeleines 40-on	3 1/16 x 1 13/16	0.9	15 1/2 x 23
41593	FLX01593	FLEXIPAN® Half-Sphere 24-on	3 1/8 x 1 9/16	1.0	15 1/2 x 23
46205	60-06205	SILFORM® 5 channel baguette	3 3/8 x 24 7/16	0.6	16 1/2 x 24 1/2
46646	50-6646N5L	SILTRAY® 5 channel with Frame	3 x 24 5/8	4.6	18 x 26

SILPAT®, FLEXIPAN®, SILFORM®, and SILTRAY® are the registered trademarks of Demarle S.A.S./SASA Industrie.



SILPAT® Full Size Silicone Baking Mats

No seasoning, curing or greasing is ever required. Simply place the mat, smooth side up, on a flat tray or a sheet pan, preferably one that is perforated. SILPAT® Baking Mats work in any type of oven at normal baking temperature ranges and will wipe clean with a moist towel. If required, they can also be washed with hot water and a mild detergent, but should never be washed in automatic dishwashers or with harsh chemicals. SILPAT® is freezable.



DEMARLE/SASA CONTINUED



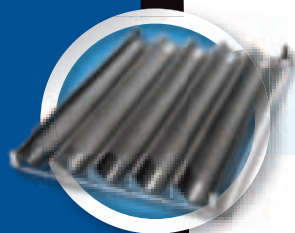
FLEXIPAN® Full Size Flexible Silicone Trays

2 inch diameter Mini-Muffins, 3 inch long Madeleines, 2 inch long Mini-Madeleines, 2 3/4 inch diameter Half-Spheres and 3 1/8 inch diameter Half-Spheres never need to be seasoned, cured or greased. Place on a flat tray or sheet pan prior to filling the moulds and baking. You can experiment with different thicknesses of sheet pans and/or different perforation diameters to achieve the perfect bake for each of your unique baked products, as perforated pans seem to work better for most baked products. FLEXIPAN® will wipe clean with a moist towel but, when necessary, can also be washed with hot water and mild detergent. Do not scrape, use automatic dishwashers or harsh chemicals. FLEXIPAN® is freezable.



SILFORM® Five Pocket Baguette Mat

These non-stick silicone mats are pre-formed into baguette loaf "pockets" and can be placed directly upon any flat tray or sheet pan. Perforated trays and sheet pans work best to increase air circulation in the oven. The mat's deeper pockets result in the traditionally-shaped baguette loaf that is common in Europe. SILFORM® works well with thaw and bake products and for proofing.



SILTRAY® Five Pocket Baguette Mat

These non-stick mats produce the same traditional shape, but go one step further. They come with their own stainless steel wire frame that provides optimal open air circulation in the oven. With thicker layers of high quality silicones and their specially constructed rack, SILTRAY® will produce better results and a longer life. SILTRAY® also works well with frozen dough products.

SPECIALTY PRODUCTS



Sheet Pan Dolly

Painted steel, 3" diameter casters

Item #	Description	Standard Pack	Packed Weight, lb.
42580	Fits 18 x 26 sheet pans	1	14.1

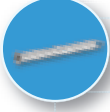
Manual Cake Filler Stainless steel



Item #	Hopper Capacity, qts.	Standard Pack	Packed Weight, lb.
10001	5	1 piece	8

Manual Cake Filler Replacement Parts



Item #	Description
 10003	#3 Adjustment Pin
 10004	#4 Handle
 10005	#5 Nozzle Only
10006	#6 Piston Assembly (pictured in upper right)
 10007	#7 Split Roll Pin
 10008	#8 Spring
 10009	#9 Spring Bushing
10010	#10 Thumbscrew (pictured together with Item #10011 Wing Nut, below)
 10011	#11 Wing Nut
 10012	#5B Nozzle Nut

PAN USE & CARE

2009

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Pan Use & Care Guidelines

Daily Use

LUBRICATE PANS – Apply a baking pan lubricant to the baking areas of the pan prior to each use. Brand new pans, once seasoned, do not require as much lubrication as older pans.

DE-PAN PRODUCTS QUICKLY – Baked products should be de-panned while the pan is still hot or warm. If baked products are allowed to cool in the pan, steam from the product will penetrate the glaze and may cause glaze lifting, premature glaze failure and damage to the pan's surface.

DO NOT SCRATCH OR SCRAPE PANS – Do not use metal utensils or other objects that could scratch the glaze. Deep scratches may cause surface corrosion on the pan.

Daily Cleaning

CLEAN AS YOU GO – Wiping still-warm pans with a clean towel, or a towel that has pan lubricant on it, usually provides adequate cleaning. Avoid pan washing whenever possible.

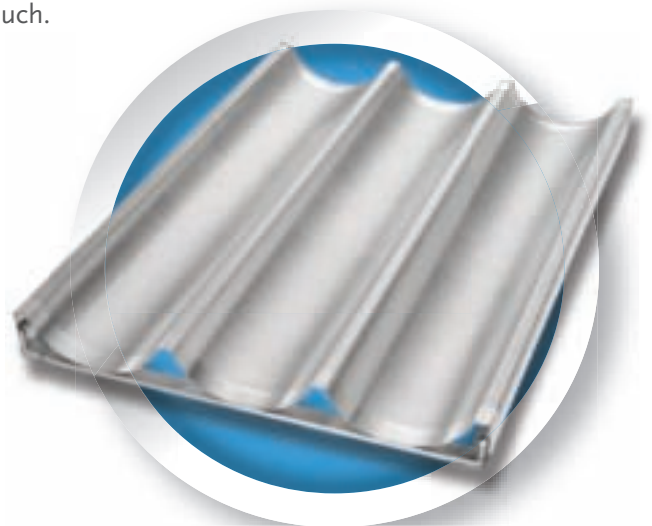
WASH WITH MILD SOAP AND WATER – Commercial baking pans can be washed with pH-neutral products, but **only when absolutely necessary**. Do not use acidic cleansers, alkaline detergents or abrasive scrubbing pads. Use of these materials will cause the glaze to fail prematurely and may cause corrosion. Do not soak pans in water. Do not wash in automatic dishwashers.

THOROUGHLY DRY PANS IMMEDIATELY AFTER WASHING – Warm ovens work best.

SEASONING PROCESS – Apply a baking pan lubricant to both sides of the pan and place in an oven until the pan is hot to the touch.

New pans must be seasoned before first use.

ONCE DRY, STORE PANS UPSIDE DOWN – Do not nest pans immediately after towel drying. Keep pans away from moist and humid storage environments. The best storage areas are dry, warm storage areas or still-warm ovens.



BACKED BY BUNDY

2009

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Backed by Bundy

Since 1967 our family owned company has been exceeding expectations in quality baking solutions, value and service. “BACKED BY BUNDY” is our promise to provide complete satisfaction in your purchase and our support of Bundy products. If a client is not totally satisfied, we’re not totally satisfied.

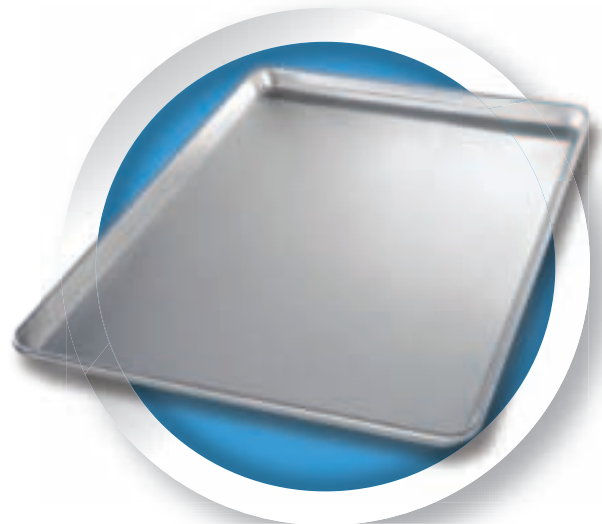
WE PROMISE FAIRNESS – We treat all customers in a fair manner whether it be through our pricing strategy, our product guarantee or in our service.

WE PROMISE RESPONSIVENESS – We respond to the needs of our customers and to the overall needs of the industry in a timely and professional manner.

WE PROMISE INNOVATION – We provide the most innovative products on the market and are committed to progress through reinvestment in our brands.

WE PROMISE QUALITY – We are passionate about quality and precision in our products and stand behind everything we sell.

WE PROMISE INTEGRITY – We develop and maintain relationships that are rooted in honesty, trust and respect.



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10001	—	25	40854	85PC	13	41505	15	13	44515	451D	17	45515	B5018W	10	48020	P8020	20
10003	—	25	40855	85	13	41509	1509G	21	44555	455D	17	45525	552D	16	48050	P8015	20
10004	—	25	40857	85P	13	41511	—	23	44575	B4572	7	45575	557D	16	48105	B8100	20
10005	—	25	40900	90	12	41555	B1552	12	44585	B4485	6	45605	560D	16	48155	P8015	20
10006	—	25	40905	90	12	41593	—	23	44605	40-6	7	45635	56-3	6	48514	B8514-1	9
10007	—	25	40910	91D	14	41695	B1690	8	44615	461S	7	45642	56-4	6	49011	B5016-0911	10
10008	—	25	40912	91D	14	41800	—	14	44635	461	7	45645	564D	17	49014	09014	9
10009	—	25	40917	91D	14	41805	—	14	44645	461C	7	45655	56-5	7	49015	09015	9
10010	—	25	40920	92D	14	41852	—	23	44650	464S	7	45725	572D	9,16	49020	P9020	20
10011	—	25	40922	92D	14	42345	B2413	11	44655	464SC	7	45727	572DS	9,16	49025	P9020	20
10012	—	25	40927	92D	14	42415	B2410	11	44660	461SC	7	45755	572-D12	9,16	49034	B5017-09034	10
40031	—	23	40930	93D	14	42425	B2402	11	44685	468B	8	46020	P6020	20	49035	B5015-09035	10
40401	40S	6	40932	93D	14	42435	B2403	11	44691	469P	12	46120	612D	16	49036	B5019-090365	10
40405	40S	6	40937	93D	14	42445	B2404	11	44692	469PF	12	46125	612D	16	49100	910	22
40406	8406	19	40940	94D	14	42465	—	11	44693	469BK	23	46150	P6015	20	49110	91S	6
40408	8408	19	40942	94D	14	42495	B2409	11	44695	468C	8	46155	P6015	20	49115	91S	6
40409	8409	19	40947	94D	14	42580	12580	24	44697	469P	12	46205	—	23	49120	912	22
40410	8410	19	40950	95	13	42754	—	15	44705	470D	17	46215	621F	17	49135	91-3	6
40412	8412	19	40952	95BK	23	42755	—	15	44765	B4476	6	46465	464C	7	49140	914	22
40425	42S	6	40955	95	13	42756	—	15	44800	B5011	14	46500	650	19	49145	91-4	6
40434	—	10	41002	01002	11	43025	03025	17	44801	B5011	14	46505	650	19	49152	P9015	20
40450	45	13	41005	01005	11	43026	03026	17	44850	485P	14	46520	562D	16	49155	P9015	20
40452	45BK	23	41006	01006	11	43045	—	16	44890	489P	12	46525	652D	16	49160	916	22
40455	45	13	41010	P1010	20	43035	303D	17	44895	489P	12	46530	653	19	49415	91-4L	6
40491	49S	6	41018	P1010	20	43055	03055	15,19	44935	49-3	6	46535	653	19	50136	—	18
40495	49S	6	41020	P1020	20	43215	321F	17	44945	49-4	6	46540	654	19	50624	—	19
40530	—	12	41025	P1020	20	43375	337F	17	44955	49-5	7	46545	654	19	51224	—	18
40535	—	12	41031	01031	12	43385	338F	16	45031	—	6	46550	655	19	59010	—	18
40561	56S	6	41052	01052BE	11	43395	339F	16	45045	B5043	16	46555	655	19	59020	—	18
40565	56S	6	41065	B4106	6	43515	351F	17	45135	B5013	14	46560	656	19	59024	—	18
40600	60	12	41110	1110B	21	43555	355F	17	45195	519D	15	46565	656	19	59030	—	18
40605	60	12	41121	—	23	43645	364D	17	45225	522D	16	46605	660D	16	59040	—	18
40625	P6020	20	41145	11-4	8	43695	369F	17	45245	524D	15	46646	—	23	91060	9106	22
40690	69	12	41220	P1220	20	44045	40-4	6	45255	525D	15	46925	B6902	7	91090	9109	22
40695	69	12	41225	P1220	20	44065	B4406	6	45265	526D	17	47005	470-35	17	91100	9110	22
40700	70	12	41268	—	23	44206	—	23	45285	528D	17	47020	P7020	20	91120	9112	22
40800	80	12	41400	P1410	20	44215	421F	17	45295	529D	15	47026	P7020	20	91130	9113	22
40804	80PC	12	41405	P1410	20	44235	42-3	6	45305	530D	17	47255	—	21	91140	9114	22
40805	80	12	41412	1412B	21	44245	42-4	6	45355	535D	17	47605	B7060T	20	91150	9115	22
40825	P8020	20	41420	P1420	20	44255	42-5	7	45435	B5435	17	47645	B7064T	20	91160	9116	22
40850	85	13	41425	P1420	20	44365	464	7	45445	B5446	17	47685	B7068F	21			
40851	85P	13	41500	15	13	44405	B4440	8	45505	B5018	10	47695	B7069	21			



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