

Bundy Professional Bakeware by Chicago Metallic provides commercial quality pans in convenient consumer sizes.

BAKING CHALLENGES

Whether baking is all you do or just part of your operation, finding high quality, commercial grade bakeware in consumer sizes can be difficult. Chicago Metallic's Bundy Professional Bakeware line now offers a collection of popular and unique baking pans that are ideal for smaller batches or for testing new product ideas.

BAKING SOLUTIONS

Convenient Baking – All Bundy Professional Bakeware pans are sized perfectly for countertop ovens or small batch production.

Quality Construction – All Bundy Professional Bakeware pans are made of heavy duty, commercial grade aluminized steel and are designed to the same quality standards as our commercial baking pans.

World's Best Releases – All Bundy Professional Bakeware pans are coated with AMERICOAT® Plus, the world's leading silicone release coating. AMERICOAT® Plus provides clean releases without the use of oil, grease, spray, parchment or liners.



PRODUCT SPECIFICATIONS

Item #	24200	26200	26300	26500		
Pan Type	Italian Loaf Mini-Fluted Cake		Mini-Swirl Cake	Texas Muffin		
Arrangement	2 Long	4 rows of 3	3 rows of 2	3 rows of 2		
Volume, oz.*	—	6.1	6.1	7.1		
Top Inside, in.	7 7/8	2 3/4	3 11/16	3 7/8		
Bottom Outside, in.	16	2 5/8	2 1/2	2 1/2		
Depth, in.	1 7/8	1 1/4	1 25/32	1 13/16		
Centers Length, in.	_	3 5/15	4 1/4	4 1/4		
Centers Width, in.	—	3 5/16	4 1/4	4 1/4		
Weight Each, lb.	1.3	2.2	2.2	2.2		
Overall Size, in.	4 x 16	11 1/8 x 15 3/4	11 1/8 x 15 3/4	11 1/8 x 15 3/4		
Aluminized Steel	18 gauge [†]	26 gauge	26 gauge	26 gauge		
Pan Coating	AMERICOAT® <i>Plus</i> Silicone Release Coating					

^{*}Liquid Volume when filled to the brim, †Perforated aluminum

(Continued on reverse)





CHICAGO METALLIC BUNDY PROFESSIONAL BAKEWARE

PRODUCT SPECIFICATIONS

Item #	20700	20800	20900	21100	21300	21500	23100	24100
Pan Type	Jelly Roll	Jelly Roll	Jelly Roll	Rectangular Cake	Square Cake	Square Cake	Pie	Hearth Bread
Top Inside, in.	9 5/16 x 14 1/4	12 15/16 x 17 1/4	9 x 12 1/2	9 x 13	8 x 8	9 x 9	9	5 5/8 x 12
Bottom Outside, in.	8 11/16 x 13 5/8	11 11/16 x 16 5/8	8 5/16 x 11 13/16	8 3/4 x 12 3/4	7 3/4 × 7 3/4	8 3/4 x 8 3/4	6 15/16	3 x 11 1/2
Depth, in.	1	1	1	2	2 1/4	2 1/4	1 1/2	2 1/2
Weight Each, lb.	2.3	3.3	1.8	2.3	2.0	2.2	1.0	1.7
Overall Size, in.	9 13/16 x 14 3/4 x 1	12 13/16 x 17 3/4 x 1	9 1/2 x 13 x 1	9 9/16 x 13 9/16 x 2	8 9/16 x 8 9/16 x 2 1/4	9 9/16 x 9 9/16 x 2 1/4	10 X 1 1/2	6 3/16 x 12 9/16 x 2 1/2
Aluminized Steel	22 gauge	22 gauge	22 gauge	22 gauge	22 gauge	22 gauge	22 gauge	26 gauge
Pan Coating	AMERICOAT* Plus Silicone Release Coating							

Item #	21700	22100	25100	25300	25200	25400	25500	25600
Pan Type	Mini-Cheesecake [†]	N.E. Hot Dog Bun	Mini-Loaf	Brownie Bite	Donut	Madeleine	Fluted Tart	Mini-Swirl/Turban/Beehive
Arrangement	3 rows of 2	1 row of 10	4 rows of 2	5 rows of 4	3 rows of 2	4 rows of 4	3 rows of 2	3 rows of 2
Volume, oz.	8.5	_	5.1	1.8	3.5	1.0	7.2	6.1
Top Inside, in.*	3 3/32	1 7/16 x 4 15/16	2 1/2 x 3 7/8	1 21/32 X 1 21/32	3 1/2	3	4 9/16	3 11/16
Bottom Outside, in.*	3 1/32	1 1/8 x 4 5/16	2 x 3 3/8	1 9/16 x 1 9/16	3 3/8	3	4 1/16	Varies
Depth, in.*	2 1/8	3/16	1 1/4	1 9/32	7/8	5/8	7/8	1 13/16
Centers Length, in.*	3 5/8	_	3 1/8	2 3/8	4	3 23/64	5	4 1/4
Centers Width, in.*	4	_	4 1/2	2 11/16	4 1/8	2 7/16	5 3/8	4 1/4
Weight Each, lb.	2.8	1.7	2.0	3.0	2.1	1.7	2.0	2.2
Overall Size, in.	11 1/8 x 15 3/4	6 x 15 x 1 5/8	11 1/8 x 15 3/4	11 1/8 x 15 3/4	11 1/8 x 15 3/4	11 1/8 x 15 3/4	11 1/8 x 15 3/4	11 1/8 x 15 3/4
Aluminized Steel	26 gauge	26 gauge	26 gauge panel	, 22 gauge moulds	22 gauge	22 gauge	26 gauge	26 gauge
Pan Coating	AMERICOAT® Plus Silicone Release Coating							

^{*}Mould Dimensions, in. †Includes 6 false bottoms

Item #	20100	20300	20500		
Pan Type	Cookie Sheet	Cookie Sheet	Cookie Sheet		
Baking Surface, in.	8 5/8 x 13 1/4	12 5/8 x 13 1/4	12 3/8 x 17 1/4		
Thickness, in.	1/16	1/16	1/16		
Weight Each, lb.	1.7	2.3	2.7		
Overall Size, in.	10 X 14	14 x 14 1/16	13 7/8 x 18		
Aluminized Steel	22 gauge	22 gauge	22 gauge		
Pan Coating	AMERICOAT® Plus Silicone Release Coating				

Call your local Chicago Metallic Sales Representative or 1.800.323.3966, ext. 130, to place an order or to get a sample of these products to test in your baking operation.

Bundy Baking Solutions: American Pan® / Chicago Metallic / DuraShield® / Pan Glo® / RTB / Shaffer