

LIDER" BUN PAN ICAGO METALLIC ITEM #40434



The **"Slider" Bun Pan** from Chicago Metallic, a Bundy Baking Solution, produces small rectangular sandwich buns that are ideal as an addition to any menu as an appetizer, an entrée or a kid's menu option.

BAKING CHALLENGES

The challenge to keep up with current consumer trends while remaining profitable is one that all operations face. Developing new bakery products to meet these demands without increasing operating costs can be difficult without the right bakeware partner.

BAKING SOLUTIONS

Budget Gourmet: Slider buns are perfect for creating standard fare or gourmet sandwiches in smaller portion sizes and for kid's menus as well. These products can be sold to consumers at lower, more attractive price points, but often have a higher profit margin for your operation.

High Demand Capacity: The heavy duty aluminized steel pan is designed to fit most commercial rack ovens and bakes eight clusters of twelve buns on a single pan.

The Perfect Coating: The "Slider" Bun Pan comes coated with Chicago Metallic's proprietary AMERICOAT® *Plus* Silicone Glaze which has been documented to provide over 600 bakes without the aid of pan oil and improves sanitation procedures.

(Continued on reverse)



CHICAGO METALLIC "SLIDER" BUN PAN

PRODUCT SPECIFICATIONS

Chicago Metallic Item #: 40434

Overall Size: 17 5/8" x 25 5/8"

Individual Mould Dimensions: 1 3/8" x 1 3/8" x 1/8"

Arrangement: 8 rows of 12

Material: Aluminized steel

Rim Style: Band in rim

Pan Coating: AMERICOAT® Plus Silicone Release Coating

(see below for more information)

Weight Each: 7.1 lbs.

Case Pack: 6 pans per case

Case Weight: 43 lbs.

Case Cube: 0.8 cubic feet



"Slider" Bun Pan Moulds

Call your local Chicago Metallic Sales Representative or 1.800.323.3966 to place an order or to get a sample of this product to test in your baking operation.

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

