

BUNDY



Chicago
Metallic

At Chicago Metallic we are committed to providing the highest quality, most innovative products. We continuously reinvest in our business processes and designs to create greater value for our Distributors and End-Users. We believe you will see that value and innovation in our 2009 new products.

The new **"Slider" Bun Pan (Item #40434)** produces small rectangular sandwich buns that are an ideal addition to any menu as an appetizer or as an entrée. Slider buns are perfect for creating trendy, gourmet sandwiches in smaller portion sizes and for kid's menus as well.

This heavy duty aluminized steel pan is designed to fit most commercial rack ovens and provides eight clusters of twelve buns on a single pan. 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 grease or oils.

The new **StayFlat™ Sheet Pan (Item #40530 and 40535)** features engineering and manufacturing innovations that counteract the most common reasons for sheet pan failure.

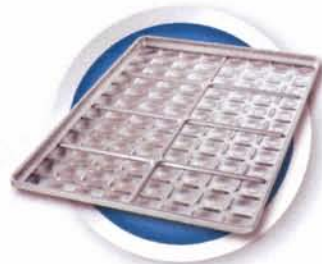
The StayFlat™ Sheet Pan's sides are continuously reinforced with arches to increase sidewall strength by 25 to 30% and provide visual interest in display applications. In addition, a new manufacturing method is used to impart a residual tensile stress in the aluminum as well as a virtually undetectable domed bottom. Both new features significantly increase the pan's strength and overall resistance to bowing.

The new **Mini-Crown Muffin Pans (Item # 42754, 42755, and 42756)** provide bakers with a unique solution for meeting the growing demand for smaller portion sizes. Smaller/mini-size goods not only allow bakers to provide high quality products at lower price points, they often have higher profit margins.

These heavy duty aluminized steel pans come in three different sizes to meet your demand requirements. The pan mould configurations include: 3 x 4 (Item #42754), 4 x 6 (Item #42755), and 5 x 7 (Item #42756). The 5 x 7 arrangement is sized to fit most commercial rack ovens. All Mini-Crown Muffin Pans come coated with Chicago Metallic's proprietary AMERICOAT® Plus Silicone Glaze.

The new **Mini-Star Cake Pan (Item #43045)** provides bakers with a unique solution for meeting current demands for smaller portion sizes and single-serve desserts. Personal-sized and uniquely-shaped snack cakes allow bakers to provide high quality products at lower price points, often with higher profit margins.

The heavy duty aluminized steel pan is designed to fit most commercial rack ovens. The twelve-mould arrangement provides maximum throughput of this 4 1/2" diameter by 1" tall single-portion dessert. The Mini-Star Pan comes coated with Chicago Metallic's proprietary AMERICOAT® Plus Silicone Glaze.



**"Slider"
Bun Pan**

Item #40434



**StayFlat™
Sheet Pan**

Item #40530, 40535



**Mini Crown
Muffin Pans**

Item #42754, 42755, 42756



**Star Cake/
Muffin Pan**

Item #43045

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STAYFLAT™ SHEET PAN

CHICAGO METALLIC ITEM #40535 (GLAZED) & #40530 (PLAIN)

Chicago Metallic's **StayFlat™ Sheet Pan** (patent pending) features engineering and manufacturing innovations that counteract the most common reasons for sheet pan failure. The StayFlat™ is the strongest sheet pan ever offered by a bakeware manufacturer.

BAKING CHALLENGES

Sheet pans are the most common bakery pan, but also the most prone to pan failure due to the inherent nature of the design and use of the pan. Whether it is from the softening of the aluminum during repeated bakes at high temperatures or bakery handling procedures, sheet pans tend to flare and bow over time. Until now, the sheet pan design had not been adequate to counteract these forces.

BAKING SOLUTIONS

The StayFlat™ Sheet Pan has three unique features that keep it flat and strong:

- 1. Reinforced Sides Prevent Flaring:** The StayFlat™ Sheet Pan features sidewalls that are continuously reinforced with arches or gussets. This feature is calculated to increase sidewall strength by 25 to 30% and provides visual interest in display applications.
- 2. Increased Tensile Strength:** The StayFlat™ Sheet Pan also features a new manufacturing method developed to impart a residual tensile stress in the sheet pan bottom. This increases the strength of the pan bottom to resist damage from denting or bowing.
- 3. Tensioned Arch Resists Bowing:** Finally, the procedure used for increasing the tensile strength of the sheet pan bottom also creates a slightly domed bottom which, while virtually undetectable, also significantly increases the pan's resistance to bowing.

*(Continued on
reverse)*



CHICAGO METALLIC STAYFLAT™ SHEET PAN

PRODUCT SPECIFICATIONS

Chicago Metallic has developed new tooling and manufacturing techniques that result in a stronger pan with a substantially longer life than standard sheet pans and a great return on investment.

Chicago Metallic Item #: 40535 (Glazed), 40530 (Plain)

Dimensions: 17 7/8" x 25 7/8" x 1"

Material: 16 gauge aluminum

Rim Style: Cookie sheet style with 1/4" wire

Pan Coating (Item #40535): AMERICOAT® Plus Silicone Release Coating (see below for more information)

Weight Each: 3.7 lbs.

Case Pack: 12 pans per case

Case Weight: 48 lbs.

Case Cube: 2.3 cubic feet

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**



Continuously Reinforced Sidewalls

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



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COMMERCIAL BAKING PANS

2009

