

Bundy Professional Bakeware, a line of bakeware manufactured in the USA, provides new pan designs in convenient sizes for smaller operations or new product introductions. Look for Bundy Professional Bakeware on the showroom shelves of your favorite bakery or foodservice dealer or ask them to place an order for you.

World's Best Releases

All Bundy Professional Bakeware pans are coated with AMERICOAT® ePlus, the world's leading silicone release coating, providing clean releases without the use of oil, grease, spray, parchment, or liners.

Quality Construction

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

Convenient Baking

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

In-Stock & Custom Solutions

See Chicago Metallic's full catalog of over 300 in-stock larger options for most of our Bundy Professional Bakeware items. We can also customize the perfect pan for your operation...full-size sheet pans, slab cakes pans, strapped bread sets, brownie and muffin pans, and more!

Continued on reverse.

BUNDY BAKING SOLUTIONS:



Baking Pans



Release Agents



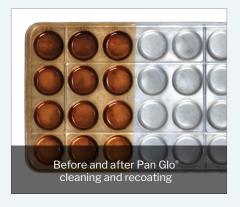
Pan Coatings & Refurbishment



Equipment & Services

Pan Glo® Recoating Services

With Pan Glo® locations across North America, your pans can be cleaned and reglazed with AMERICOAT® ePlus and returned to your operation with like-new release characteristics. For more information on our Pan Glo services, call 1.800.652.2151 or visit our website at panglo.com.





Bundy Professional Bakeware Aluminized Steel

Item#	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Depth (in)	Overall Size (in)
20100	*	Glazed	Cookie Sheet Pan, 22 gauge		_	_	91/8 x 14
20300	*	Glazed	Cookie Sheet Pan, 22 gauge		_	_	131/8 x 14
20500	*	Glazed	Cookie Sheet Pan, 22 gauge		_	_	131/8 x 18
20700	*	Glazed	Jelly Roll Pan, 22 gauge, wire in rim		_	1	9 ¹³ / ₁₆ x 14 ³ / ₄
20800	*	Glazed	Jelly Roll Pan, 22 gauge, wire in rim		_	1	12¹³⁄₁6 x 17³⁄₄
20900	*	Glazed	Jelly Roll Pan, 22 gauge, wire in rim		_	1	9½ x 13
21100	*	Glazed	Rectangular Cake Pan, 22 gauge, folded construction, wire in rim		126.6	21/4	9% x 13% 6
21300	*	Glazed	Square Cake Pan, 22 gauge, folded construction, wire in rim		77.3	21/4	8% x 8% 6
21500	*	Glazed	Square Cake Pan, 22 gauge, folded construction, wire in rim		87.3	21/4	9%16 x 9%16
21700	*	Glazed	Mini-Cheesecake Pan, 26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	8.5	2½8	11½ x 15¾
21706	*	Glazed	Replacement disks (6) for #21700		_	_	
22100	*	Glazed	New England Hot Dog Bun Pan, 26 gauge	1 row of 10	_	5/16	6½ x 15½ x 17/16
23100	*	Glazed	Heavy Duty Pie Pan, Deep Dish, 22 gauge, curled rim		_	11/2	10 x 1½
24100	*	Glazed	Hearth Bread Pan, 26 gauge		_	21/2	6³/16 x 129/16
24200	*	Glazed	Italian Loaf Pan, 18 gauge perforated	2 long	_	17/8	8 x 16
25100	*	Glazed	Mini-Loaf Pan, 26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	5.1	11/4	11½8 x 15¾
25200	*	Glazed	Donut Pan, 22 gauge, curled rim	3 rows of 2	3.5	7/8	11½8 x 15¾
25300	*	Glazed	Brownie Bite Pan, 26 gauge cups, 22 gauge panel, curled rim (pans do not nest)	5 rows of 4	1.8	19/32	11½8 x 15¾
25400	*	Glazed	Madeleine Pan, 22 gauge, curled rim	4 rows of 4	1.0	5/8	11½8 x 15¾
25500	*	Glazed	Fluted Tart Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	7/8	11½8 x 15¾
25600	*	Glazed	Mini-Swirl/Turban/Beehive Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	6.1	1 ¹³ /16	11½8 x 15¾
26200	*	Glazed	Mini-Fluted Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	11/4	11½ x 15¾
26300	*	Glazed	Mini-Swirl Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.1	1 ²⁵ /32	11½ x 15¾
26500	*	Glazed	Pecan Roll/Large Muffin Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.1	1 ¹³ /16	11½8 × 15¾

[🜟] In Stock in USA | 🌞 In Stock in Canada | 🍁 In Stock in USA & Canada

Find your local Chicago Metallic sales representative at cmbakeware.com/local-rep for more information or to place an order.



 $^{{}^*\!\}text{Volume (Vol.)} indicates \textit{liquid volume of mould when filled to brim. Use 60-70\% to estimate actual batter weight.}$