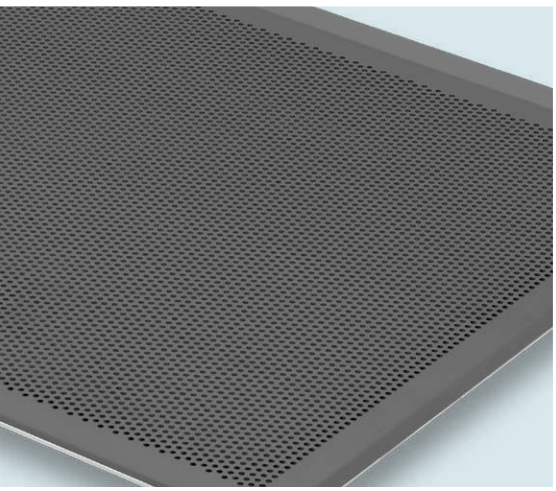
American Pan® EUROPE

Industrial Baking Pans & Coatings

A BUNDY BAKING SOLUTION

Stock Catalog



Innovation & Tradition

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For bakeware use and care instructions, complete information on our custom manufacturing capabilities, or to view our latest products, news, and events, visit our website at ***americanpan.com****.*

American Pan Europe offers bread tins and lids, baguette trays, baking trays, bun and roll trays, muffin trays, and pizza trays, all in common sizes for quick delivery to meet your needs. All bakeware is designed to be used on racks, manufactured with the same precision and expertise as our custom pans, and available natural or with one of our exclusive coatings. We are committed to delivering unparalleled quality, expertise, and service to our customers.

Quality

- **Best Bakeware:** From the materials of construction to the details of design, our products are created to provide our customers with the highest quality, longest lasting bakeware.
- **Best Coatings:** Our proprietary coatings outperform everything else on the market.
- **Superior Performance:** Our materials and coatings provide unmatched durability and strength, and we continually innovate to make products safer, more sanitary, and environmentally sound.

Expertise

- **Deep Experience:** We began creating quality bakeware over 30 years ago—and continually work to innovate and enhance our products.
- **Precision Manufacturing:** Our products are designed and manufactured in our state-of-the-art factories for unmatched quality and performance.
- **Custom Solutions:** Need something unique? We will create custom pans to meet your exact specifications and needs.
- **Singular Focus:** We manufacture bakeware; that is our expertise. This focus allows us to put all efforts toward creating the highest quality, most innovative bakeware in the world.

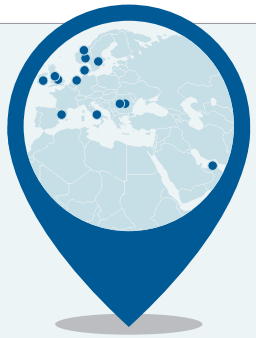
Service

- **Outstanding Service:** American Pan is a family-owned company, and our deep passion for the baking industry is matched only by our commitment to exceptional service.
- **Guaranteed Satisfaction:** In addition to the confidence of working with the world's largest baking pan manufacturer, you can enjoy the peace of mind that comes with knowing your satisfaction is 100% guaranteed.

Global Innovation + Local Expertise

With production facilities and sales offices located across the region, we are here for you. From standard to custom sizes and designs for industrial systems, American Pan Europe will deliver innovative solutions for your bakery's biggest challenges.

MANUFACTURING LOCATIONS: Romania, Spain, Sweden, UK
SALES OFFICES: Denmark, Ireland, Italy, Netherlands, Norway, Romania, UAE



Bread Tins & Lids

SINGLE BREAD TINS

500 g Standard Bread Tin

Deep drawn

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 280 x 100
Bottom Outside: 270 x 92
Depth: 90

Weight Each (kg): 0.60

Item #	Coating
4410002	**AMERICOAT®***
4410003	OptiShield®

Coating shown in photo

750 g Sandwich Bread Tin

Deep drawn

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 340 x 120
Bottom Outside: 340 x 120
Depth: 120

Weight Each (kg): 1.00

Item #	Coating
4410005	AMERICOAT®
4410006	**OptiShield®***

Coating shown in photo

750 g Toast Bread Tin

Deep drawn

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 360 x 100
Bottom Outside: 360 x 100
Depth: 100

Weight Each (kg): 0.80

Item #	Coating
4410008	**AMERICOAT®***
4410009	OptiShield®

Coating shown in photo

800 g Farmhouse Bread Tin

Deep drawn, 6 off Ø3 mm UTI holes in bottom of tin

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 255 x 140
Bottom Outside: 241 x 126
Depth: 80

Weight Each (kg): 0.60

Item #	Coating
4410011	AMERICOAT®
4410012	**OptiShield®***

Coating shown in photo

800 g Premium High Tin

Deep drawn

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 117
Bottom Outside: 285 x 102
Depth: 95

Weight Each (kg): 0.70

Item #	Coating
4410014	**AMERICOAT®***
4410015	OptiShield®

Coating shown in photo

800 g Premium Wide Tin

Deep drawn

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 145
Bottom Outside: 290 x 135
Depth: 75

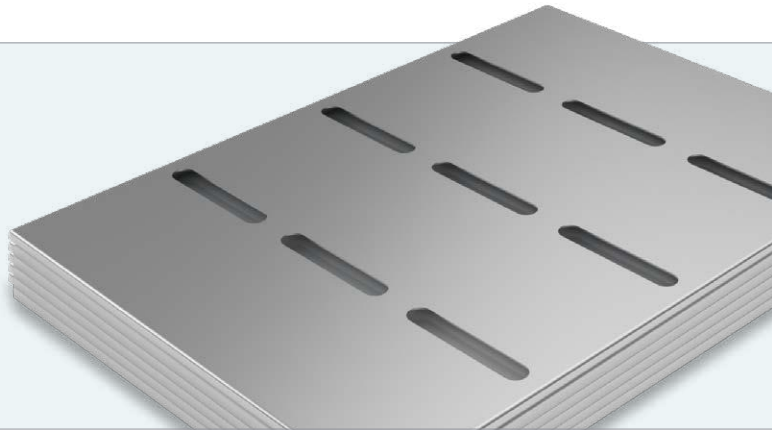
Weight Each (kg): 0.70

Item #	Coating
4410017	AMERICOAT®
4410018	**OptiShield®***

Coating shown in photo

Stackable Lid Design

Our bread tin lids are designed to stack securely yet separate easily when lifted, allowing for safe stacking while saving on much needed bakery space. All lids are made of high-strength aluminized steel and are available in various coating options. See available lids on pages 7 through 11.



Bread Tins & Lids

IN-LINE BREAD TINS

500 g Standard 3-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 280 x 100
Bottom Outside: 270 x 92
Depth: 90

Weight Each (kg): 2.90

Overall Size (mm):
400 x 294 x 91

Item #	Coating
4310002	**AMERICOAT®***
4310003	OptiShield®

Coating shown in photo

500 g Standard 4-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 280 x 100
Bottom Outside: 270 x 92
Depth: 90

Weight Each (kg): 3.80

Overall Size (mm):
600 x 294 x 91

Item #	Coating
4310005	AMERICOAT®
4310006	**OptiShield®***

Coating shown in photo

500 g Standard 5-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 280 x 100
Bottom Outside: 270 x 92
Depth: 90

Weight Each (kg): 4.60

Overall Size (mm):
800 x 294 x 91

Item #	Coating
4310008	**AMERICOAT®***
4310009	OptiShield®

Coating shown in photo

750 g Sandwich 2-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap, 41 mm double ribbed central strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Lid available, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 340 x 120
Bottom Outside: 340 x 120
Depth: 120

Weight Each (kg): 3.40

Overall Size (mm):
400 x 294 x 121

Item #	Coating
4310011	AMERICOAT®
4310012	**OptiShield®***

Coating shown in photo

Lid for 750 g Sandwich 2-in-Line Bread Tin

3 off 90 x 17 mm obround slots

1.5 mm Aluminized steel, Stackable, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 361 x 300
Depth: 18

Weight Each (kg): 1.60

Overall Size (mm):
364 x 303 x 18

Item #	Coating
4200002	**AMERICOAT®***
4200003	OptiShield®

Coating shown in photo

750 g Sandwich 3-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

0.8 mm Aluminized steel, Lid available, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 340 x 120
Bottom Outside: 340 x 120
Depth: 120

Weight Each (kg): 4.30

Overall Size (mm):
600 x 355 x 121

Item #	Coating
4310014	AMERICOAT®
4310015	**OptiShield®***

Coating shown in photo

Lid for 750 g Sandwich 3-in-Line Bread Tin

6 off 90 x 17 mm obround slots

1.5 mm Aluminized steel, Stackable, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 511 x 361
Depth: 18

Weight Each (kg): 2.50

Overall Size (mm):
517 x 367 x 18

Item #	Coating
4200005	**AMERICOAT®***
4200006	OptiShield®

Coating shown in photo

750 g Toast 2-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

0.8 mm Aluminized steel, Lid available, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 360 x 100
Bottom Outside: 360 x 100
Depth: 100

Weight Each (kg): 2.80

Overall Size (mm):
400 x 375 x 101

Item #	Coating
4310020	AMERICOAT®
4310021	**OptiShield®***

Coating shown in photo

Bread Tins & Lids

Lid for 750 g Toast 2-in-Line Bread Tin

3 off 100 x 17 mm obround slots

1.5 mm Aluminized steel, Stackable, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 381 x 301
Depth: 18

Weight Each (kg): 1.60

Overall Size (mm):
387 x 307 x 18

Item #	Coating
4200011	**AMERICOAT®***
4200012	OptiShield®

Coating shown in photo

750 g Toast 4-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

0.8 mm Aluminized steel, Lid available, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 360 x 100
Bottom Outside: 360 x 100
Depth: 100

Weight Each (kg): 4.80

Overall Size (mm):
600 x 375 x 101

Item #	Coating
4310023	AMERICOAT®
4310024	**OptiShield®***

Coating shown in photo

Lid for 750 g Toast 4-in-Line Bread Tin

9 off 100 x 17 mm obround slots

1.5 mm Aluminized steel, Stackable, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 541 x 381
Depth: 18

Weight Each (kg): 2.70

Overall Size (mm):
547 x 387 x 18

Item #	Coating
4200014	**AMERICOAT®***
4200015	OptiShield®

Coating shown in photo

750 g Toast 5-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

0.8 mm Aluminized steel, Lid available, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 360 x 100
Bottom Outside: 360 x 100
Depth: 100

Weight Each (kg): 5.90

Overall Size (mm):
800 x 375 x 101

Item #	Coating
4310026	AMERICOAT®
4310027	**OptiShield®***

Coating shown in photo

Lid for 750 g Toast 5-in-Line Bread Tin

12 off 100 x 17 mm obround slots

1.5 mm Aluminized steel, Stackable, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 741 x 381
Depth: 18

Weight Each (kg): 3.70

Overall Size (mm):
747 x 387 x 18

Item #	Coating
4200017	**AMERICOAT®***
4200018	OptiShield®

Coating shown in photo

800 g Farmhouse 2-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap, 6 off Ø3 mm UTI holes in bottom of tin

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 255 x 140
Bottom Outside: 241 x 126
Depth: 80

Weight Each (kg): 2.10

Overall Size (mm):
400 x 268 x 81

Item #	Coating
4310029	AMERICOAT®
4310030	**OptiShield®***

Coating shown in photo

800 g Farmhouse 3-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap, 6 off Ø3 mm UTI holes in bottom of tin

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 255 x 140
Bottom Outside: 241 x 126
Depth: 80

Weight Each (kg): 3.00

Overall Size (mm):
600 x 268 x 81

Item #	Coating
4310032	**AMERICOAT®***
4310033	OptiShield®

Coating shown in photo

800 g Farmhouse 4-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap, 6 off Ø3 mm UTI holes in bottom of tin

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 255 x 140
Bottom Outside: 241 x 126
Depth: 80

Weight Each (kg): 3.80

Overall Size (mm):
800 x 268 x 81

Item #	Coating
4310035	AMERICOAT®
4310036	**OptiShield®***

Coating shown in photo

Bread Tins & Lids

800 g Premium High 2-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap, 41 mm double ribbed central strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 117
Bottom Outside: 285 x 102
Depth: 95

Weight Each (kg): 2.80

Overall Size (mm):
400 x 289 x 96

Item #	Coating
4310038	**AMERICOAT®***
4310039	OptiShield®

Coating shown in photo

800 g Premium High 4-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 117
Bottom Outside: 285 x 102
Depth: 95

Weight Each (kg): 4.20

Overall Size (mm):
600 x 313 x 96

Item #	Coating
4310041	AMERICOAT®
4310042	**OptiShield®***

Coating shown in photo

800 g Premium Wide 3-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap, 41 mm double ribbed central strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 145
Bottom Outside: 290 x 135
Depth: 75

Weight Each (kg): 4.10

Overall Size (mm):
520 x 400 x 76

Item #	Coating
4310047	**AMERICOAT®***
4310048	OptiShield®

Coating shown in photo

800 g Premium Wide 3-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

Al STEEL | 260°C

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 145
Bottom Outside: 290 x 135
Depth: 75

Weight Each (kg): 3.50

Overall Size (mm):
600 x 314 x 76

Item #	Coating
4310050	AMERICOAT®
4310051	**OptiShield®***

Coating shown in photo

800 g Premium Wide 2-in-Line Bread Tin

Deep drawn, 46 mm double ribbed top strap

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 145
Bottom Outside: 290 x 135
Depth: 75

Weight Each (kg): 2.80

Overall Size (mm):
800 x 159 x 76

Item #	Coating
4310053	**AMERICOAT®***
4310054	OptiShield®

Coating shown in photo

IN-BLOCK BREAD TINS

750 g Sandwich 4-in-Block Bread Tin

Deep drawn, 46 mm double ribbed top strap, 41 mm double ribbed central strap

0.8 mm Aluminized steel, Lid available, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 340 x 120
Bottom Outside: 340 x 120
Depth: 120

Weight Each (kg): 6.20

Overall Size (mm):
800 x 294 x 121

Item #	Coating
4310017	AMERICOAT®
4310018	**OptiShield®***

Coating shown in photo

Lid for 750 g Sandwich 4-in-Block Bread Tin

9 off 80 x 15 mm obround slots

1.5 mm Aluminized steel, Stackable, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 741 x 300
Depth: 18

Weight Each (kg): 3.00

Overall Size (mm):
747 x 306 x 18

Item #	Coating
4200008	**AMERICOAT®***
4200009	OptiShield®

Coating shown in photo

800 g Premium High 4-in-Block Bread Tin

Deep drawn, 46 mm double ribbed top strap, 41 mm double ribbed central strap

0.8 mm Aluminized steel, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Individual Tin Size (mm)
Top Inside: 300 x 117
Bottom Outside: 285 x 102
Depth: 95

Weight Each (kg): 5.10

Overall Size (mm):
800 x 289 x 96

Item #	Coating
4310044	AMERICOAT®
4310045	**OptiShield®***

Coating shown in photo

Baguette Trays

BAGUETTE TRAYS

Baguette Tray with 7 Long Channels

15 x 20 mm aluminum TabLock tube frame, open ends, Ø1.8 mm perforations at 2.7 mm centers

Al 230°C

1.2 mm Aluminum, Maximum heat rating of 230°C, Refurbishment available (minimum quantities may apply)

Flute Size (mm)
Top Inside: 67
Depth: 26

Weight Each (kg): 2.20

Overall Size (mm):
800 x 600 x 26

Item #	Coating
4500003	OptiShield®*

**Coating shown in photo*

Baguette Tray with 8 Long Channels

15 x 20 mm aluminum TabLock tube frame, open ends, Ø1.8 mm perforations at 2.7 mm centers

Al 230°C

1.2 mm Aluminum, Maximum heat rating of 230°C, Refurbishment available (minimum quantities may apply)

Flute Size (mm)
Top Inside: 59
Depth: 26

Weight Each (kg): 2.20

Overall Size (mm):
800 x 600 x 26

Item #	Coating
4500006	OptiShield®*

**Coating shown in photo*

Baguette Tray with 8 Short Channels

15 x 20 mm aluminum TabLock tube frame, open ends, Ø1.8 mm perforations at 2.7 mm centers

Al 230°C

1.2 mm Aluminum, Maximum heat rating of 230°C, Refurbishment available (minimum quantities may apply)

Flute Size (mm)
Top Inside: 88
Depth: 26

Weight Each (kg): 2.09

Overall Size (mm):
800 x 600 x 26

Item #	Coating
4500009	OptiShield®*

**Coating shown in photo*

Baguette Tray with 9 Short Channels

15 x 20 mm aluminum TabLock tube frame, open ends, Ø1.8 mm perforations at 2.7 mm centers

1.2 mm Aluminum, Maximum heat rating of 230°C, Refurbishment available (minimum quantities may apply)

Flute Size (mm)
Top Inside: 76
Depth: 26

Weight Each (kg): 2.09

Overall Size (mm):
800 x 600 x 26

Item #	Coating
4500012	**OptiShield®***

Coating shown in photo

Baguette Tray with 5 Long Channels

15 x 20 mm aluminum TabLock tube frame, open ends, Ø1.8 mm perforations at 2.7 mm centers

1.2 mm Aluminum, Maximum heat rating of 230°C, Refurbishment available (minimum quantities may apply)

Flute Size (mm)
Top Inside: 64
Depth: 20

Weight Each (kg): 1.21

Overall Size (mm):
600 x 400 x 20

Item #	Coating
4500015	**OptiShield®***

Coating shown in photo

TabLock Baking Screens

American Pan TabLock Baking Screens are constructed using a tab-lock attachment system* for easy and economical replacement of baking screens. This system eliminates rivets, drills, metal shavings, and the need to ship to a service center. The high-strength steel frame features an interlocking rib design that allows pans to stack while protecting the baking screen. Our exclusive installation and removal tools are easy to use and most screens can be replaced in less than two minutes.

*Replacement screens and tools sold separately. (*E.U. Patent No. EP2708129)*

Baking Trays

PLAIN BAKING TRAYS

3-Sided Peel Lip Plain Baking Tray

Folded and welded corners

Al 230°C

2.0 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Weight Each (kg): 2.90

Overall Size (mm):
800 x 600 x 25

Item #	Coating
4130001	Natural
4130002	**AMERICOAT®***
4130003	OptiShield®

Coating shown in photo

4-Sided Plain Baking Tray

Welded corners

Al 230°C

2.0 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Weight Each (kg): 2.90

Overall Size (mm):
800 x 600 x 25

Item #	Coating
4130004	Natural
4130005	AMERICOAT®
4130006	**OptiShield®***

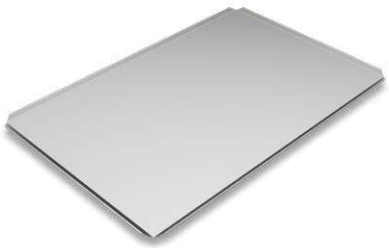
Coating shown in photo

4-Sided Plain Baking Tray

Solid, 4 sides at 35 degrees, hemmed edges

Al 230°C

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)



Weight Each (kg): 1.00

Overall Size (mm):
600 x 400 x 8

Item #	Coating
4130016	**Natural***
4130017	AMERICOAT®
4130018	OptiShield®

Coating shown in photo

PERFORATED BAKING TRAYS

4-Sided Peel Lip Perforated Baking Tray

4 sides at 25 degrees, 1" corners, Ø3 mm perforations at 5 mm

2.0 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Weight Each (kg): 2.00

Overall Size (mm): 800 x 600 x 9

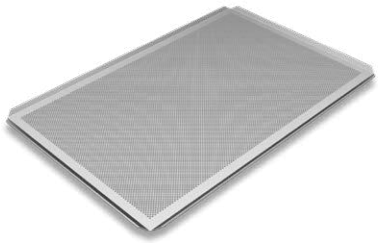
Item #	Coating
4130007	Natural
4130008	AMERICOAT®
4130009	**OptiShield®***

Coating shown in photo

4-Sided Peel Lip Perforated Baking Tray

4 sides at 35 degrees, Ø3 mm perforations at 5 mm

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)



Weight Each (kg): 1.00

Overall Size (mm): 600 x 400 x 8

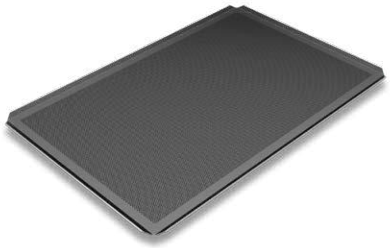
Item #	Coating
4130010	Natural
4130011	**AMERICOAT®***
4130012	OptiShield®

Coating shown in photo

4-Sided Perforated Baking Tray

4 sides at 35 degrees, hemmed edges, Ø1.8 mm perforations at 3 mm

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)



Weight Each (kg): 1.00

Overall Size (mm): 600 x 400 x 8

Item #	Coating
4130013	Natural
4130014	AMERICOAT®
4130015	**OptiShield®***

Coating shown in photo

DuraShield® Coating

DuraShield® dark non-stick coating can virtually eliminate the need for oils and other release agents. See page 24 for more information on this coating and all other coating options.

Bun & Roll Trays

HAMBURGER BUN TRAYS

4" Hamburger ePAN® Bun Tray with 24 Moulds

Convex bottom, 13 x 4 mm mild steel barband, 2" corners, 6 rows of 4

0.6 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 102
Bottom Outside: 98
Depth: 20

Weight Each (kg): 4.10

Overall Size (mm):
800 x 600 x 25

Item #	Coating
4120002	**AMERICOAT®***
4120003	OptiShield®

Coating shown in photo

4" Hamburger Bun Tray with 24 Moulds

13 x 5 mm lightweight barband, convex bottom, 1" corners, 6 rows of 4

0.8 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 102
Bottom Outside: 98
Depth: 20

Weight Each (kg): 4.40

Overall Size (mm):
780 x 580 x 25

Item #	Coating
4120005	AMERICOAT®
4120006	**OptiShield®***

Coating shown in photo

4.5" Hamburger ePAN® Bun Tray with 24 Moulds

13 x 4 mm mild steel barband, 2" corners, 6 rows of 4

0.6 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 114
Bottom Outside: 111
Depth: 20

Weight Each (kg): 4.30

Overall Size (mm):
800 x 600 x 25

Item #	Coating
4120008	**AMERICOAT®***
4120009	OptiShield®

Coating shown in photo

5" Hamburger ePAN® Bun Tray with 20 Moulds

13 x 4 mm mild steel barband, 2" corners, 5 rows of 4

0.6 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 127
Bottom Outside: 124
Depth: 21

Weight Each (kg): 4.20

Overall Size (mm):
800 x 600 x 25

Item #	Coating
4120011	AMERICOAT®
4120012	**OptiShield®***

Coating shown in photo

HOT DOG BUN TRAYS

6" Hot Dog ePAN® Bun Tray with 24 Moulds

13 x 4 mm mild steel barband, flat bottom, oval ends, 2" corners, 8 rows of 3

0.6 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 152 x 52
Bottom Outside: 140 x 40
Depth: 13

Weight Each (kg): 4.10

Overall Size (mm):
800 x 600 x 25

Item #	Coating
4120014	**AMERICOAT®***
4120015	OptiShield®

Coating shown in photo

6" Hot Dog Bun Tray with 24 Moulds

13 x 5 mm mild steel barband, flat bottom, rectangular ends, 1" corners, 8 rows of 3

0.8 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 152 x 52
Bottom Outside: 141 x 40
Depth: 13

Weight Each (kg): 4.20

Overall Size (mm):
780 x 580 x 25

Item #	Coating
4120017	AMERICOAT®
4120018	**OptiShield®***

Coating shown in photo

6" Hot Dog Bun Tray with 24 Moulds

13 x 5 mm lightweight barband, flat bottom, oval ends, 1" corners, 8 rows of 3

0.8 mm Aluminized steel, Inverted tray ideal for racks, Maximum heat rating of 260°C for items with coating, Refurbishment available (minimum quantities may apply)

Indent Size (mm)
Top Inside: 152 x 53
Bottom Outside: 140 x 40
Depth: 13

Weight Each (kg): 4.21

Overall Size (mm):
780 x 580 x 25

Item #	Coating
4120020	**AMERICOAT®***
4120021	OptiShield®

Coating shown in photo

Muffin Trays

CROWN MUFFIN TRAYS

Crown Muffin Tray with 24 Moulds

Ø8 mm wire in rim, cookie sheet style, seamed in moulds, 6 rows of 4

Al STEEL | 260°C

0.6 mm Aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)

Volume (ml):** 133.1

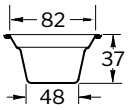
Mould Dimensions (mm)
Top Inside: 82
Bottom Outside: 48
Depth: 37

Weight Each (kg): 3.10

Overall Size (mm):
600 x 400 x 45

Item #	Coating
4420002	**AMERICOAT®***

**Coating shown in photo*



Mini-Crown Muffin Tray with 40 Moulds

Ø8 mm wire in rim, cookie sheet style, seamed in moulds, 8 rows of 5

Al STEEL | 260°C

0.6 mm Aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)

Volume (ml):** 49.4

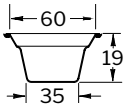
Mould Dimensions (mm)
Top Inside: 60
Bottom Outside: 35
Depth: 19

Weight Each (kg): 2.90

Overall Size (mm):
600 x 400 x 29

Item #	Coating
4420005	**AMERICOAT®***

**Coating shown in photo*



***Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.*

Life Cycle Management Program

Take your pans from dirty to clean with our Life Cycle Management Program. The pan management process is simple and tailored to your products and operating schedule. Learn more about the benefits of a Life Cycle Management Program on page 25.

STANDARD MUFFIN TRAYS

Mini-Muffin Tray with 48 Moulds

Ø8 mm wire in rim, cookie sheet style, seamed in moulds, 8 rows of 6

0.6 mm Aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)

Volume (ml):** 29.3

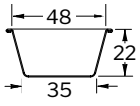
Mould Dimensions (mm)
Top Inside: 48
Bottom Outside: 35
Depth: 22

Weight Each (kg): 2.80

Overall Size (mm):
600 x 400 x 22

Item #	Coating
4420008	**AMERICOAT®***

**Coating shown in photo*



Standard Muffin Tray with 24 Moulds

Ø8 mm wire in rim, cookie sheet style, seamed in moulds, 6 rows of 4

0.6 mm Aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)

Volume (ml):** 101.7

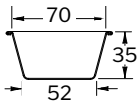
Mould Dimensions (mm)
Top Inside: 70
Bottom Outside: 52
Depth: 35

Weight Each (kg): 2.90

Overall Size (mm):
600 x 400 x 35

Item #	Coating
4420011	**AMERICOAT®***

**Coating shown in photo*



***Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.*

Pizza Trays

THIN CRUST PIZZA TRAYS

9" Perforated Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 229
Bottom Outside: 217
Depth: 11

Weight Each (kg): 0.14

Item #	Coating
4600001	Natural
4600002	AMERICOAT®
4600003	**OptiShield®***

Coating shown in photo

9" Solid Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 229
Bottom Outside: 217
Depth: 11

Weight Each (kg): 0.20

Item #	Coating
4600004	**Natural***
4600005	AMERICOAT®
4600006	OptiShield®

Coating shown in photo

10" Perforated Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 254
Bottom Outside: 242
Depth: 11

Weight Each (kg): 0.17

Item #	Coating
4600007	Natural
4600008	AMERICOAT®
4600009	**OptiShield®***

Coating shown in photo

10" Solid Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 254
Bottom Outside: 242
Depth: 11

Weight Each (kg): 0.25

Item #	Coating
4600010	Natural
4600011	**AMERICOAT®***
4600012	OptiShield®

Coating shown in photo

12" Perforated Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 305
Bottom Outside: 293
Depth: 11

Weight Each (kg): 0.23

Item #	Coating
4600013	Natural
4600014	AMERICOAT®
4600015	**OptiShield®***

Coating shown in photo

12" Solid Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 305
Bottom Outside: 293
Depth: 11

Weight Each (kg): 0.34

Item #	Coating
4600016	**Natural***
4600017	AMERICOAT®
4600018	OptiShield®

Coating shown in photo

14" Perforated Pizza Tray

Curled edge

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 356
Bottom Outside: 344
Depth: 11

Weight Each (kg): 0.30

Item #	Coating
4600019	Natural
4600020	AMERICOAT®
4600021	**OptiShield®***

Coating shown in photo

Pizza Trays

14" Solid Pizza Tray

Curled edge

Al 230°C

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 356
Bottom Outside: 344
Depth: 11

Weight Each (kg): 0.46

Item #	Coating
4600022	Natural
4600023	**AMERICOAT®***
4600024	OptiShield®

Coating shown in photo

16" Perforated Pizza Tray

Curled edge

Al 230°C

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 404
Bottom Outside: 394
Depth: 11

Weight Each (kg): 0.27

Item #	Coating
4600025	Natural
4600026	AMERICOAT®
4600027	**OptiShield®***

Coating shown in photo

16" Solid Pizza Tray

Curled edge

Al 230°C

1.5 mm Aluminum, Maximum heat rating of 230°C for items with coating, Refurbishment available (minimum quantities may apply)

Mould Dimensions (mm)
Top Inside: 404
Bottom Outside: 394
Depth: 11

Weight Each (kg): 0.59

Item #	Coating
4600028	**Natural***
4600029	AMERICOAT®
4600030	OptiShield®

Coating shown in photo

AMERICOAT® Coating

AMERICOAT® is our proprietary silicone glaze formulated specifically for baking. See page 24 for more information on this coating and all other coating options.

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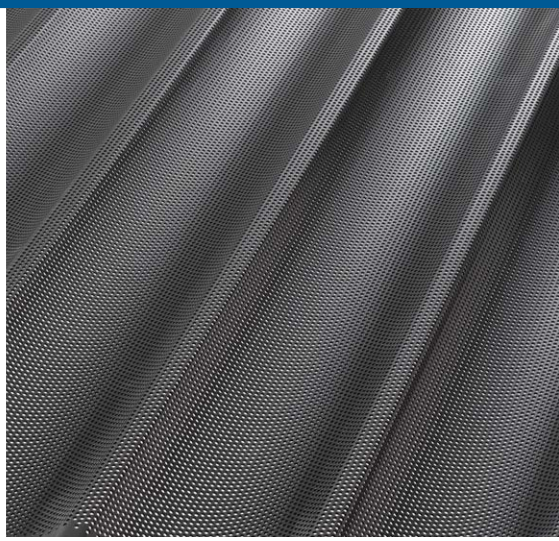
World-Class Coatings



Our coating options for new and refinished bakeware consistently deliver more releases, sometimes twice the releases, than all other competitors worldwide. Our extensive recoating facilities and Life Cycle Management Program provide bakeries with a cost-effective solution to baking pan management.

American Pan® Coatings

Below is a table showing characteristics of our standard pan coatings. Please note, all of our pans are stocked natural and will have coatings applied once ordered. For complete handling procedure guidelines for any of our coated pans, please visit ***americanpan.com/coatings***.

Pan Coating	Standard Color	Approximate # of Releases*	Recoating Available
Silicone Glaze			
AMERICOAT® silicone glaze coating can be used for virtually any product and can significantly reduce the amount of oil needed for your baking process.	Clear	300 - 600	Brazil, Canada, Colombia, Mexico, UK, & USA
Rubberized Silicone			
FlexiCoat rubberized silicone coating is a popular choice for coating baguette trays, baking screens, and other perforated trays to provide specific baking characteristics and results.	Black	800 - 2000	Brazil & Spain
RilonElast rubberized silicone coating is used on a variety of tins or trays and is formulated to provide easy release of a wide range of baked goods.	Red	800 - 2000	Sweden & UK
Specialty Fluoropolymer			
OptiShield® fluoropolymer coatings have been developed to provide a durable solution for conditions where a standard coating will not perform. Whether you have an extremely sticky dough or extreme temperatures, we have a formulation that will work for your operation.	Grey/Black	1500 - 3500	Brazil, Mexico, Romania, Spain, UK, & USA
Premium Fluoropolymer			
DuraShield® coatings provide the longest lasting release life and the best release characteristics for baked goods from buns and rolls to breads and cakes.	Dark Green/ Black	2500 - 5000	Brazil, Mexico, Romania, Spain, UK, & USA

**Note that this is an approximate number and may not be the exact number of releases achieved.*

Safe for Food Certification

All bakeware coatings are certified safe for food contact per European Commission regulations. Please visit ***americanpan.com/coatings*** for more information.

Bakeware Refurbishment

We've perfected the process for cleaning and recoating baking pans through almost 50 years serving some of the world's largest and most demanding bakeries. Our exclusive methodology and coatings prolong pan life and restore optimal performance.

Key Benefits

Reduced Costs
It has been proven that this service will reduce your operating costs by 15-40% due to reduced oil and parchment paper usage, pan discarding, etc.

Increased Sustainability
Make a positive impact on the environment by reducing oil and parchment paper usage, and extending the life of your bakeware.

Increased Efficiency
The continuous cycle ensures that your bakery is consistently operating with pans at optimal performance.

Improved Product Quality
Clean and hygienic pans result in improved product quality and reduces the need to throw away products unworthy of selling.

Dedicated Inventory
Your pan inventory ensures that we can replace old, worn out baking pans in a timely manner and your bakery will always have the right number of pans needed to produce high-quality products.

Dedicated Account Manager
With the help of a single dedicated and knowledgeable account manager, your bakery will receive the support and guidance that it needs.

Life Cycle Management Program

Our Life Cycle Management Program was created to provide customers with a rotating supply of high performing bakeware and coatings resulting in optimal operational efficiency and product quality.

The pan management process is simple and tailored to your products and operating schedule.

Purchase Pans: New pans are purchased for use at your bakery and for rotating supply kept at one of our pan refurbishment facilities. Pans can be purchased from one of our stock catalogs or be a custom pan.*

**minimum quantities apply*

Scheduled Service: At scheduled times, our dedicated fleet will pick up your used bakeware and drop off pans from your purchased stock.

Ready Supply: The used pans are brought to our designated facility to be inspected and straightened (optional), cleaned, and recoated so that they are ready to deliver on your next scheduled pick-up date.

5 piece minimum order per item. | All products are available in custom sizes and configurations.

Custom Pan Manufacturing

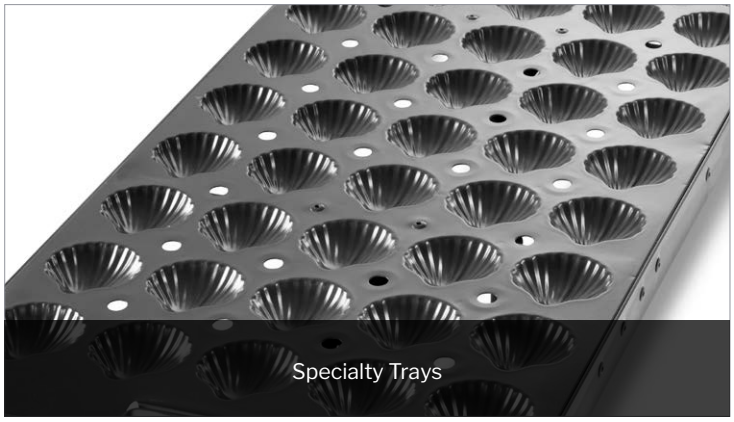
Our expert engineering, advanced tooling capabilities, and six state-of-the-art manufacturing facilities can design a pan to meet your specific product or operational needs. Custom pan minimum order quantities are as low as 250 on most items.

Custom Options

- **Sizes & Arrangements:** Customize your overall pan size, mould arrangements, and dimensions.
- **Mould Designs:** Create unique mould designs for signature products.
- **Materials:** Build your pan from strong and durable materials such as aluminum, aluminized steel, stainless steel, anodized aluminum, etc.
- **Pan Strengthening Options:** Enhance the strength of your pan with structural ribs, large radius corners, and more.
- **Coatings:** Select one of our proprietary coatings: AMERICOAT®, FlexiCoat, RilonElast, OptiShield®, or DuraShield®.

Strapped Bread Tins

TabLock Trays



Specialty Trays

ePAN® Trays

The Bundy Family of Companies

● *Manufacturing Plants* | ● *Sales Offices* | ● *Service Locations*

Founded as a family business in the heart of the North American bread basket, Bundy Baking Solutions has become a global industry leader supplying many of the world's largest and most successful bakeries. For more than 50 years, Bundy Baking Solutions has served and advanced the baking industry with unmatched passion and dedication. We proudly service customers in more than 110 countries.

European Manufacturing & Service Locations

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American Pan®
Industrial Baking Pans & Coatings
Brazil | Ireland | Romania | Spain | UK | USA

Chicago Metallic®
Commercial & Foodservice Bakeware
Canada | USA

DuraShield®
Non-Stick Coatings

Pan Glo®
Pan Cleaning & Recoating
Canada | Colombia | Mexico | UK | USA

Runex®
Baking Equipment & Coatings
Norway | Sweden

Synova®
Release Agents

American Pan® EUROPE

Industrial Baking Pans & Coatings

A BUNDY BAKING SOLUTION

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