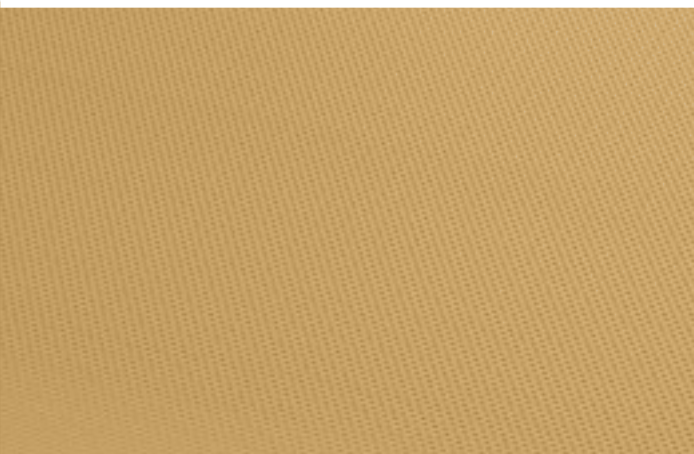




**American Pan<sup>®</sup>**

Industrial Baking Pans & Coatings

A BUNDY BAKING SOLUTION



# The Bundy Family of Brands



 **American Pan<sup>®</sup>**  
Industrial Baking Pans & Coatings  
*Brazil | Ireland | Romania | Spain | UK | USA*

 **Runex**  
Baking Equipment & Coatings  
*Norway | Sweden | UK*

 **Chicago Metallic**  
Commercial & Foodservice Bakeware  
*Canada | USA*

 **Shaffer<sup>®</sup>**  
Mixers & Processing Equipment

 **DuraShield<sup>®</sup>**  
Non-Stick Coatings

 **Synova**  
Release Agents

 **Pan Glo<sup>®</sup>**  
Pan Cleaning & Recoating  
*Canada | Colombia | Mexico | UK | USA*



# Innovation & Tradition



*Founded as a family business in the heart of the North American breadbasket, 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. The Bundy family of companies encompasses some of the world's best-regarded, top-performing brands, including American Pan.*

## American Pan

American Pan is the world's leading provider of custom and stock baking pans, pan coatings, and pan refurbishment services with customers in more than 110 countries. In addition to 3 manufacturing facilities in the United States, we are proud to maintain a strong presence and dedicated facilities in Brazil, Ireland, Norway, Romania, Spain, Sweden, and the UK.

We manufacture custom baking pans designed to your exact specifications, to meet your bakery's unique needs. Our commitment to quality, innovation, and service results in pans of legendary performance and durability. Pans are available uncoated or coated with one of our proprietary, industry-leading coatings.

## Custom Bakeware

### Pages 4-9

American Pan specializes in the design and manufacturing of bakeware for your exact needs. Our expert engineering, advanced tooling capabilities, and six state-of-the-art manufacturing facilities can create custom pans to suit any bakery's needs.

## Stock Bakeware

### Ask for our current catalog

Our Europe and UK stock catalogs include bread tins and lids, baguette trays, solid and perforated baking trays, muffin trays, and more, all in common sizes for quick delivery to meet your needs. All bakeware is manufactured with the same precision and expertise as our custom pans and are available natural or with one of our exclusive coatings.

## Pan Coatings & Release Agents

### Page 10

Our best-in-class coatings and release agents can greatly reduce the use of oil and extend the release life of your pans. All can be applied to accommodate a wide range of bakery products and temperatures. Not sure which coating or release agent to choose? We maintain close relationships with bakery managers and engineers, so we ensure that we recommend the most appropriate coatings, release agents, and refurbishment schedule for your bakery.

## Pan Refurbishment

### Page 11

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 prolongs pan life and restores optimal performance. In addition to recoating, pan straightening can increase pan life by more than 50%.

## SMART Pan Tracking®

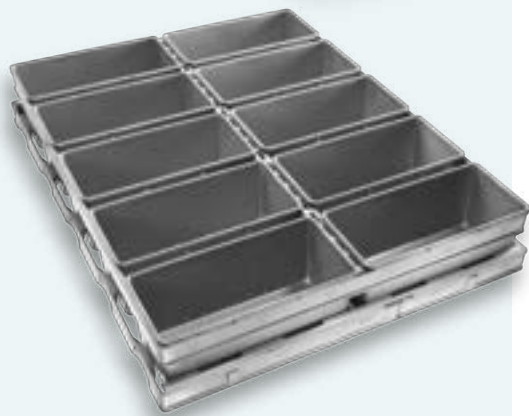
### Ask for more information

The American Pan SMART Pan Tracking® System provides bakeries with valuable, precise data to monitor pan coating life and line efficiency. Pans are laser-marked with a unique 2D code and pan number and are scanned while traveling on the bakery's conveyor system. This data is used to provide useful reports such as number of cycles/bakes per pan, pan spacing for efficiency, and theoretical product yield.

# Bread Pans

## Open Top | Pullman

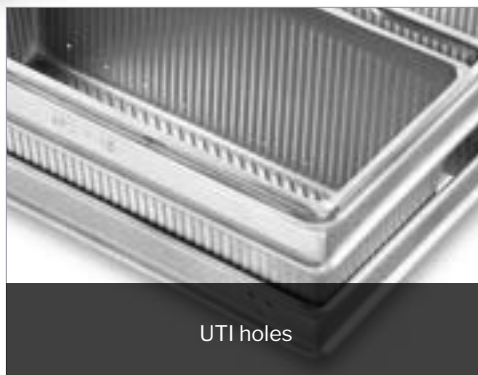
- Available as a single pan or strapped set of any configuration and strap design
- Seamless or folded bread pans with corrugated, perforated, or virtually any enhancement that you need for your bakery
- Round/crimped sets or other specialty designs available



**Strapped Bread Pans**



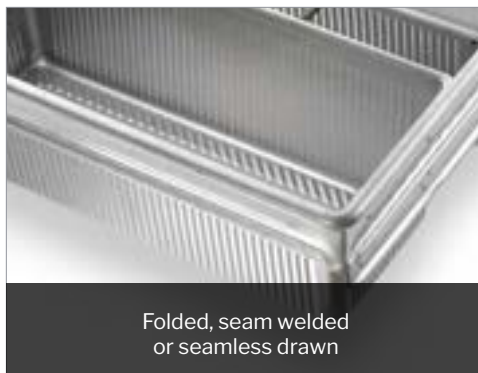
**Pullman Bread Pans  
& Covers**



UTI holes



Bottom and custom  
pan straps



Folded, seam welded  
or seamless drawn



Flat, convex, pyramid  
or dome pullman covers

## Need single tins or quick delivery?

We stock a wide range of single bread tins and lids and in-line sets for immediate purchase. We also stock baguette trays, solid and perforated baking trays, bun trays, muffin trays, and more.



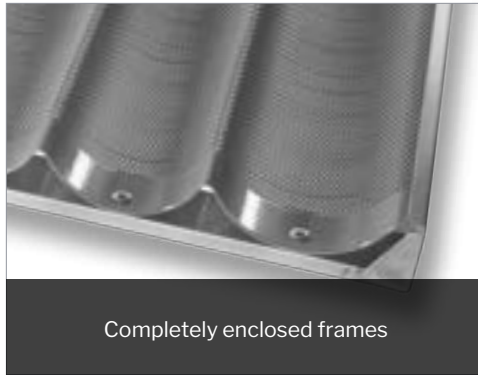
# Baguette/Fluted Trays & Filets

## Baguette | Artisan Loaf | Artisan Roll

- Extensive tray range to meet a wide array of needs, from bakers with rack ovens to industrial bakeries with large automated baking systems
- Sized per application and constructed of stainless steel, aluminized steel, or aluminum in any flute size, with or without perforations



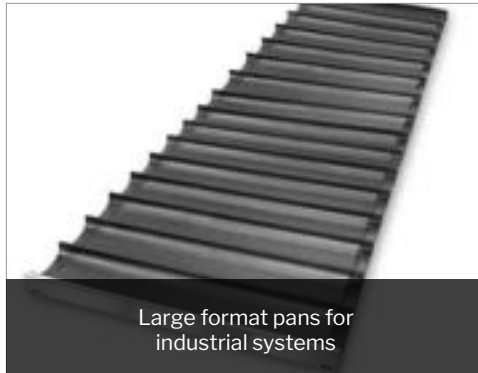
Stacking frame



Completely enclosed frames



Formed moulds for artisan rolls



Large format pans for industrial systems



TabLock Baking Screen with Stacking Frame



FlexiCoat Baguette Trays

## Innovation: TabLock Screens

TabLock baking screens feature a proprietary attachment system that makes replacement easy and economical, and the high-strength steel frame features an interlocking rib design that allows trays to stack while protecting the baking screen.

- **Sanitary Design:** No rivets, no drills, and no metal shavings.
- **Fast, Easy Replacement:** Convenient tools allow for fast, easy screen replacement with no need to ship to a service center for replacement.

# Bun & Roll Pans

Hamburger | Hot Dog | Cream Roll | Hoagie  
Ciabata | Package

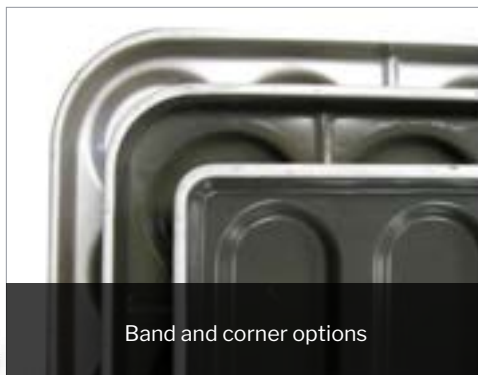
- Available in a variety of construction options including standard, moated, inverted and flat pans
- Built to last, with pan-strengthening features like sidewall gussets, structural ribs, and our exclusive ePAN® designs



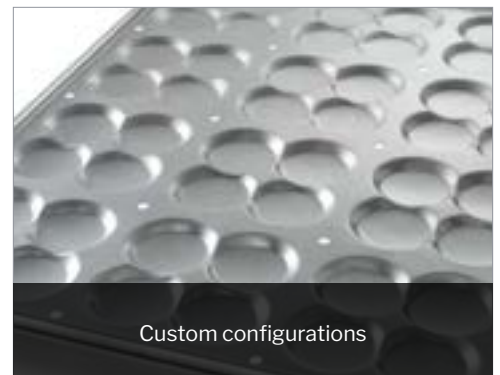
Hamburger Bun Pans



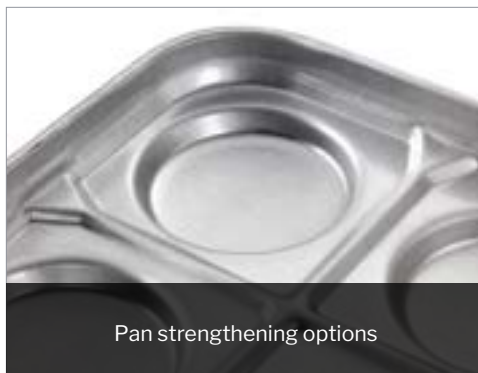
e<sup>2</sup>PAN Bun Pans



Band and corner options



Custom configurations



Pan strengthening options



Heat circulating holes



## Innovation: ePAN® & e<sup>2</sup>PAN® Bun & Roll Pans

ePAN® bun and roll pans use high-tensile strength aluminized steel to create pans that are up to 30% lighter and substantially stronger than traditional pans. Our e<sup>2</sup>PAN® design, with patented band, reduces pan weight up to 50%. In addition, ePANs are:

- **Energy Efficient:** Heat and cool up to 25% faster than traditional pans, decreasing oven energy requirements and space for cooling.
- **Easier on Your Bakery:** Remove thousands of pounds from the bakery cycle and reduce wear on conveyors, stackers, and other pan handling equipment.



# Muffin & Cake Pans

Muffin | Cupcake | Snack Cake | Layer Cake  
Sheet Cake | Specialty Cake

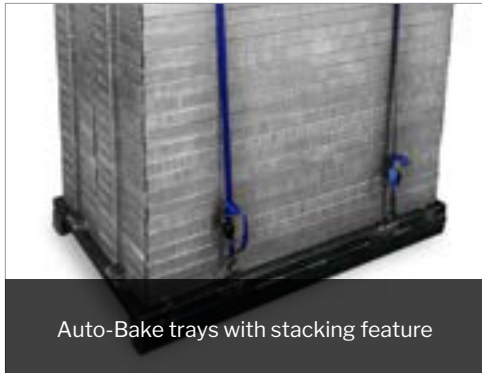
- Wide range of styles suitable for varied bakery operations and products, including tray or rack ovens and industrial systems with special attachment needs
- Single panel trays, channel frame style, or strapped sets



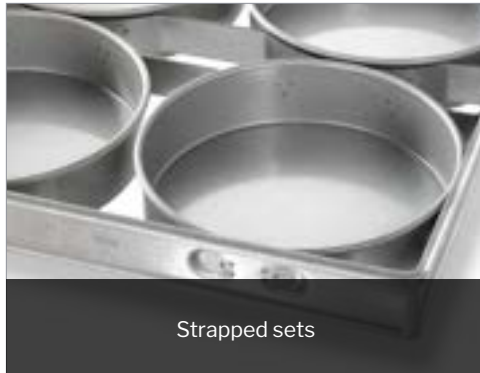
Unique mould design and construction



Rack style pans



Auto-Bake trays with stacking feature



Strapped sets



Channel Frame Cake Pans



Strapped Cake Pan Sets

## Innovation: Auto-Bake ePAN® Design

The Auto-Bake ePAN® tray can reduce weight by up to 45% over traditional tray constructions, providing significant energy efficiency and savings.

- **Seamless, Strong, & Sanitary:** Interlocked strap design permanently joins the frame to the mould panel without the use of welds or fasteners and enhances the sanitation and durability of the tray.
- **Easily Stackable:** Unique nesting frame is designed to drain quickly and efficiently while in line and allows for safe stacking and storing of trays when not in use.



# Pizza & Breadstick Pans

**Thin Crust | Deep Dish | Breadstick  
Square or Rectangular | Personal Size**

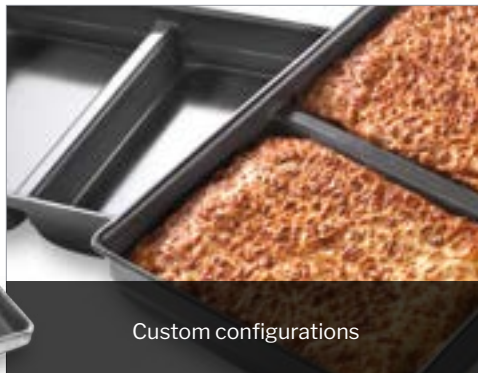
- Manufactured to fit any operation or pizza style
- Customized for shape, size, and depth and engineered to provide unparalleled stacking and release abilities



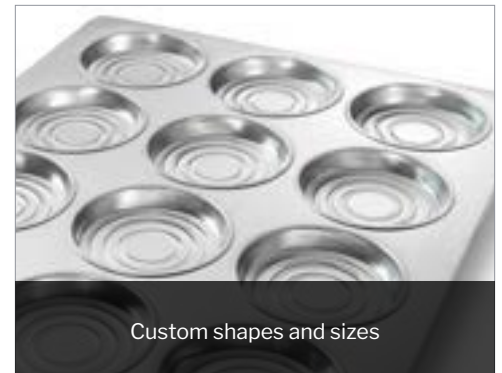
**Rectangular Pizza Pans**



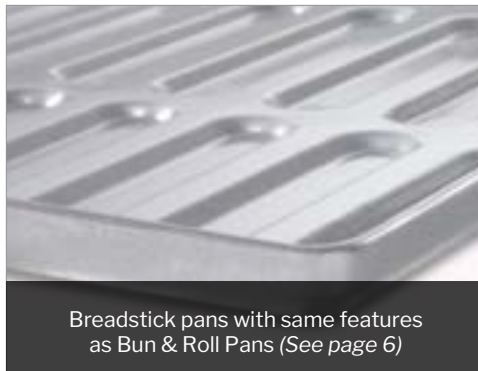
**Breadstick Pans**



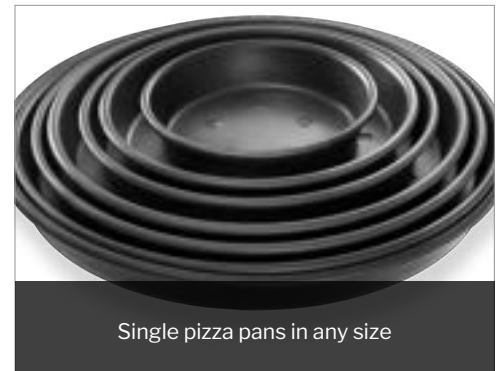
Custom configurations



Custom shapes and sizes



Breadstick pans with same features  
as Bun & Roll Pans (See page 6)



Single pizza pans in any size

## Want to reduce oil use without worrying about sticking?

All pizza pans can be coated with one of our proprietary coatings for exceptional release. See page 10 for more information about our world-class pan coatings.



# Sheet Pans & Trays

**Bread | Croissant | Bun | Morning Goods | Cake**

- Available as single-style sheet pans or multiple sheets in one pan
- Manufactured with wire or band in rim, open rims, or interlocking ribs for easy stacking
- Available with solid or perforated baking surface



Solid or perforated material



3- or 4-sided trays with flared or straight sides



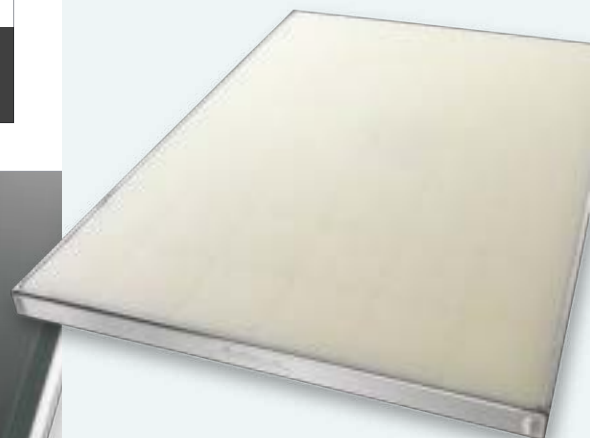
Interlocking rib design for easy stacking



TabLock design for trays (See page 5)



**4-Sided Perforated Baking Tray**



**Peel Boards for Proofing**

## Innovation: StayFlat® Sheet Pan Technology

Our StayFlat® sheet pan technology increases the strength and longevity of sheet pans. It can be used for various sheet pan configurations and is also available in NSF approved designs.

- **Reinforced Sides:** StayFlat® Sheet Pans feature continuously reinforced sidewalls which prevent flaring and increase sidewall strength up to 30%.
- **Concave Bottom:** The StayFlat® pan bottom has a slightly concave bottom that flattens during heating for even heat distribution and increased resistance to bowing.



# Pan Coatings & Release Agents



*Our best-in-class coatings and release agents can greatly reduce the use of oil and extend the release life of your pans. All can be applied to accommodate a wide range of bakery products and temperatures. Not sure which coating or release agent to choose? We maintain close relationships with bakery managers and engineers, so we ensure that we recommend the most appropriate coatings, release agents, and refurbishment schedule for your bakery.*

## Pan Coatings

### **AMERICOAT®**

AMERICOAT® silicone glaze coating can be used for virtually any product and can significantly reduce the amount of oil needed for your baking process.

- **Approximate Number of Releases\*:** 300 - 600
- **Recoating Available:** Brazil, Canada, Colombia, Mexico, UK, and USA

### **FlexiCoat**

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.

- **Approximate Number of Releases\*:** 800 - 2000
- **Recoating Available:** Brazil and Spain

### **RilonElast**

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.

- **Approximate Number of Releases\*:** 800 - 2000
- **Recoating Available:** Sweden and UK

### **OptiShield®**

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.

- **Approximate Number of Releases\*:** 1500 - 3500
- **Recoating Available:** Brazil, Mexico, Romania, Spain, UK, and USA

### **DuraShield®**

DuraShield® coatings provide the longest lasting release life and the best release characteristics for baked goods from buns and rolls to breads and cakes.

- **Approximate Number of Releases\*:** 2500 - 5000
- **Recoating Available:** Brazil, Mexico, Romania, Spain, UK, and USA

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

## Release Agents

### **Synova**

Synova release agents provide more value and stability than any other release agent. Reduce oil use, hone your refurbishment schedule, and extend the release life of your pans with the help of our expert release agent formulas, precise production process, and collaborative sales team.

- **Pan Release Agents:** Feel confident in your product's release—run after run—using release agents developed by leading scientists. We offer a variety of formulas so you can find the exact oil you need for your bakery's size, production process, and baked goods.
- **Equipment Release Agents:** Rest assured that your products maintain the required standards for food safety with our release agents, which are made only from high quality, food-grade ingredients.



# Pan 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.*

## Giving Old Pans New Life

In addition to recoating, pan straightening can increase pan life by more than 50%. In today's highly automated bakeries, precision and consistency are essential. Straightening pans can decrease work stoppages due to pan handling errors and prevent damage to equipment, pans, or coatings.

## Benefits

- **Reduce Costs:** Use bakeware and equipment longer and reduce or eliminate secondary release agents such as oil, silicone mats, and paper.
- **Decrease Cleaning Time:** Enjoy minimal maintenance and cleaning.
- **Increase Efficiency:** Experience fewer work stoppages and handling errors with straightened pans.
- **Increase Productivity:** Increase yield and reduce waste from depanning issues.
- **Improve Product Quality:** Ensure product consistency through improved dough flow and release.
- **Increase Safety & Cleanliness:** Create a safer environment with reduced fire hazards due to reduction or elimination of oils and grease.
- **Enhance Sustainability:** Limit environmental impact by reducing scrap levels, reducing consumption of oils and prolonging the life of your pans.

## 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.

## Our Locations

We have 26 facilities around the world to better serve your straightening, cleaning, and coating needs.

For more information and to see the capabilities of each of our pan refurbishment locations, visit our website at [americanpan.com](http://americanpan.com).

### North America

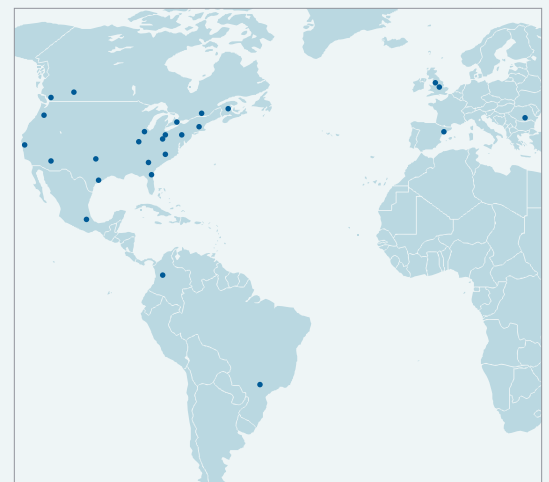
- **USA:** 14 locations
- **Canada:** 5 locations
- **Mexico:** 1 location

### UK & Europe

- **UK:** 2 locations
- **Romania:** 1 location
- **Spain:** 1 location

### Central & South America

- **Colombia:** 1 location
- **Brazil:** 1 location





# American Pan®

Industrial Baking Pans & Coatings

A BUNDY BAKING SOLUTION

## MANUFACTURING PLANTS

**Urbana, OH | Crescent, PA  
Humboldt, TN**

Tel: +1 937.652.2151

Email: [info@americanpan.com](mailto:info@americanpan.com)

**Bauru, Brazil**

Tel: +55 14 2108-4860

Email: [apcainco@americanpan.com](mailto:apcainco@americanpan.com)

**Alexandria, Romania**

Tel: +40 374 644 600

Email: [apeu@americanpan.com](mailto:apeu@americanpan.com)

**Finspång, Sweden**

Tel: +46 122 249 90

Email: [info@runex.com](mailto:info@runex.com)

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## SERVICE LOCATIONS

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Tel: +34 93 781 4600

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