



American Pan[®]

Industrial Baking Pans & Coatings

A BUNDY BAKING SOLUTION

Stock Catalogue



Table of Contents



The Bundy Family of Companies3

Bread Tins & Lids..... 4-11

Baguette Trays.....12-13

Baking Trays 14-15

Bun & Roll Trays16-18

Muffin Trays..... 19-20

Pizza Trays21-23

World-Class Coatings24

Bakeware Refurbishment25

Custom Pan Manufacturing26

Product Index27

For more than 50 years, Bundy Baking Solutions has served and advanced the global baking industry with unmatched passion and dedication. We proudly service customers around the world.

*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**.*

LEARN MORE



The Bundy Family of Companies



● Manufacturing Plants | ● Sales Offices | ● Service Locations

American Pan 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 & Coatings:** 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 and coatings.
- **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.
- **Singular Focus:** We manufacture bakeware; that is our expertise. This focus allows us to put all efforts toward creating the most innovative bakeware in the world, manufactured in state-of-the-art factories for unmatched quality and performance.

Service

- **Outstanding Service:** We are 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.



American Pan®

Industrial Baking Pans & Coatings

Brazil | Germany | 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



Turbel®

Baking Pans & Coatings

Bread Tins & Lids



SINGLE BREAD TINS

500 g Standard Bread Tin

Deep drawn



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®*

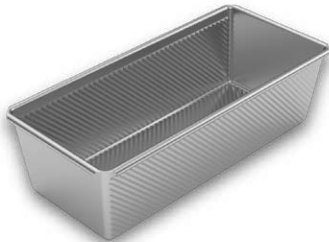
*Coating shown in photo

600 g Standard Bread Tin

Deep drawn



0.9 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: 254 x 111
Bottom Outside: 241 x 95
Depth: 76

Weight Each (kg): 0.60

Item #	Coating
4410022	AMERICOAT®*
4410023	OptiShield®

*Coating shown in photo

750 g Sandwich Bread Tin

Deep drawn



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



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



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



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



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



Bread Tins & Lids

IN-LINE BREAD TINS

500 g Standard 3-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: 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



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



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



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



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



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



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



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®*

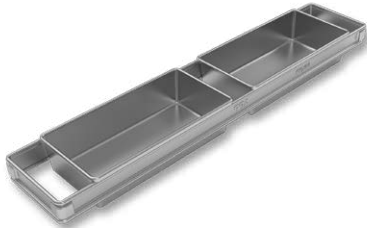
*Coating shown in photo

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



STANDARD 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



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



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



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

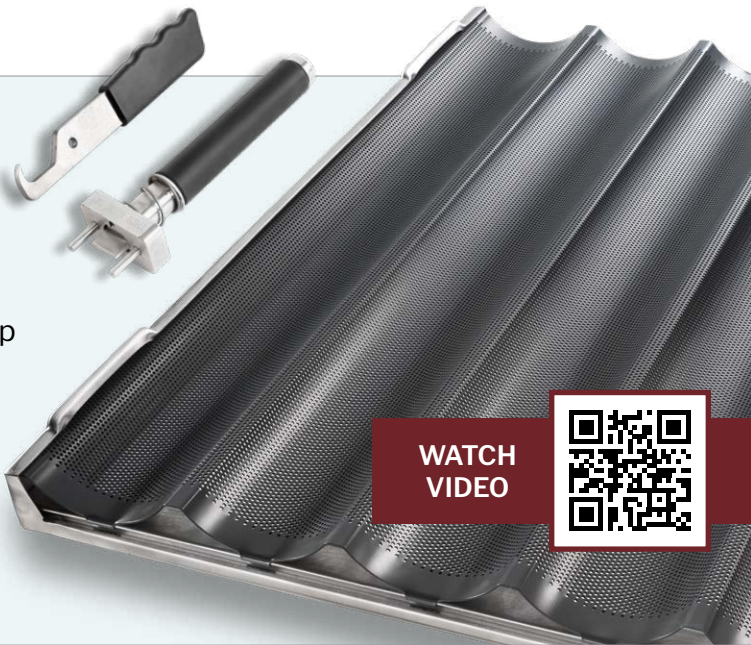
Item #	Coating
4500015	OptiShield**

*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)



WATCH VIDEO

Baking Trays



PLAIN BAKING TRAYS

3-Sided Peel Lip Plain Baking Tray

Folded and welded corners



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



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**

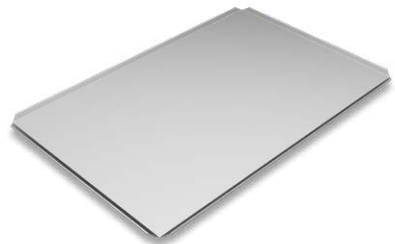
*Coating shown in photo

4-Sided Plain Baking Tray

Solid, 4 sides at 35 degrees, hemmed edges



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**

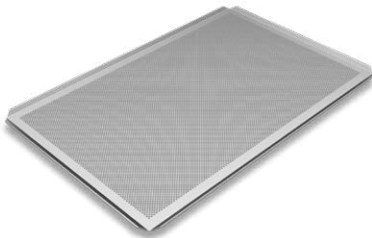
*Coating shown in photo

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®

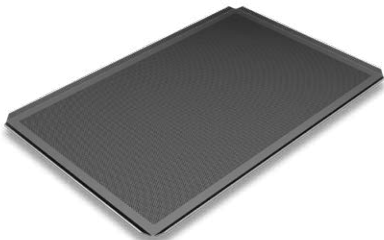
*Coating shown in photo

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

2.3" Hamburger Bun Tray with 35 Moulds

13 x 5 mm stainless steel barband, 2" corners, 7 rows of 5



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: 59
Bottom Outside: 56
Depth: 20

Weight Each (kg): 3.30

Overall Size (mm):
600 x 400 x 25

Item #	Coating
4120026	AMERICOAT**
4120027	OptiShield®

*Coating shown in photo

3.75" Hamburger ePAN® Bun Tray with 15 Moulds

13 x 4 mm mild steel barband, 2" corners, 5 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: 94
Bottom Outside: 87
Depth: 20

Weight Each (kg): 2.30

Overall Size (mm):
600 x 400 x 25

Item #	Coating
4120029	AMERICOAT®
4120030	OptiShield**

*Coating shown in photo

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 12 Moulds

13 x 4 mm mild steel barband, 2" corners, 4 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: 114
Bottom Outside: 111
Depth: 20

Weight Each (kg): 2.30

Overall Size (mm):
600 x 400 x 21

Item #	Coating
4120023	AMERICOAT**
4120024	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



Bun & Roll Trays

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



ePAN® Bun & Roll Trays

ePAN® Bun and Roll Trays are manufactured from high-strength aluminized steel which produces a pan that is thinner and lighter, yet substantially stronger than traditional pans. Using less metal also means ePAN Bun and Roll Trays heat faster and cool more quickly.

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



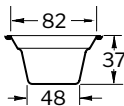
0.6 mm aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)



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	AMERICOCOAT**

*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



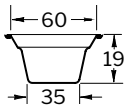
0.6 mm aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)



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	AMERICOCOAT**

*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.





Muffin Trays

STANDARD MUFFIN TRAYS

Mini-Muffin Tray with 48 Moulds

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



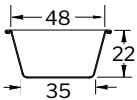
0.6 mm aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)



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



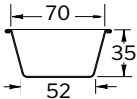
0.6 mm aluminized steel, Maximum heat rating of 260°C, Refurbishment available (minimum quantities may apply)



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



Pizza Trays

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®

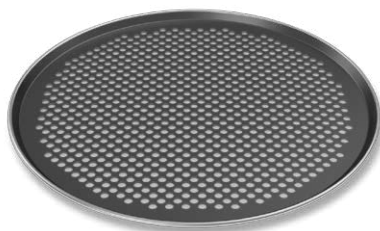
*Coating shown in photo

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

14" 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: 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



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



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.



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®	Clear	300 - 600	Brazil, Canada, Colombia, Mexico, UK, & USA
Silicone Resin			
RilonHard	Grey	600 - 1500	Sweden & UK
TurboSilk®	Clear	900 - 1000	Germany & Turkey
Rubberized Silicone			
FlexiCoat	Grey	800 - 2000	Brazil & Spain
RilonElast	Red	700 - 2000	Sweden & UK
Specialty Fluoropolymer			
OptiShield®	Grey/Black	1500 - 3500	Brazil, Mexico, Romania, Spain, UK, & USA
TurboFlon®	Black/Blue/Green	2500 - 3500	Germany & Turkey
Premium Fluoropolymer			
DuraShield®	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.



Custom Pan Manufacturing



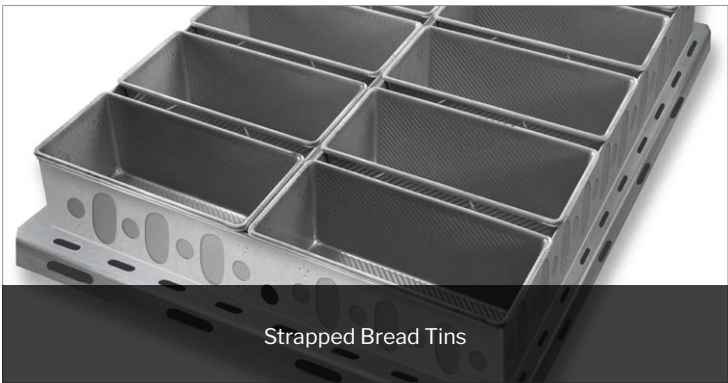
Our expert engineering, advanced tooling capabilities, and seven state-of-the-art manufacturing facilities can design a pan to meet your specific product or operational needs. Custom pan minimum order quantities are as low as 250 on most items.

EXPLORE CUSTOM
PAN OPTIONS



Custom Options

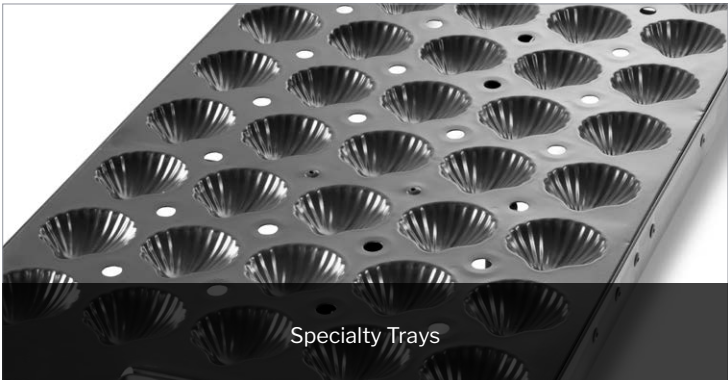
- **Sizes & Arrangements:** Customize your overall pan size, mould arrangements, and dimensions.
- **Mould Designs:** Create unique mould designs for signature products.
- **Materials:** Build your pan from strong and durable materials such as aluminum, aluminized steel, stainless steel, anodized aluminum,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



Strapped Bread Tins



TabLock Trays



Specialty Trays



ePAN® & e²PAN® Trays

Product Index

Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #
4120002	16	4130016	14	4310032	9	4500006	12
4120003	16	4130017	14	4310033	9	4500009	12
4120005	17	4130018	14	4310035	9	4500012	13
4120006	17	4200002	7	4310036	9	4500015	13
4120008	17	4200003	7	4310038	10	4600001	21
4120009	17	4200005	7	4310039	10	4600002	21
4120011	17	4200006	7	4310041	10	4600003	21
4120012	17	4200008	11	4310042	10	4600004	21
4120014	18	4200009	11	4310044	11	4600005	21
4120015	18	4200011	8	4310045	11	4600006	21
4120017	18	4200012	8	4310047	10	4600007	21
4120018	18	4200014	8	4310048	10	4600008	21
4120020	18	4200015	8	4310050	10	4600009	21
4120021	18	4200017	9	4310051	10	4600010	22
4120023	17	4200018	9	4310053	11	4600011	22
4120024	17	4310002	6	4310054	11	4600012	22
4120026	16	4310003	6	4410002	4	4600013	22
4120027	16	4310005	6	4410003	4	4600014	22
4120029	16	4310006	6	4410005	4	4600015	22
4120030	16	4310008	6	4410006	4	4600016	22
4130001	14	4310009	6	4410008	5	4600017	22
4130002	14	4310011	6	4410009	5	4600018	22
4130003	14	4310012	6	4410011	5	4600019	22
4130004	14	4310014	7	4410012	5	4600020	22
4130005	14	4310015	7	4410014	5	4600021	22
4130006	14	4310017	11	4410015	5	4600022	23
4130007	15	4310018	11	4410017	5	4600023	23
4130008	15	4310020	7	4410018	5	4600024	23
4130009	15	4310021	7	4410022	4	4600025	23
4130010	15	4310023	8	4410023	4	4600026	23
4130011	15	4310024	8	4420002	19	4600027	23
4130012	15	4310026	8	4420005	19	4600028	23
4130013	15	4310027	8	4420008	20	4600029	23
4130014	15	4310029	9	4420011	20	4600030	23
4130015	15	4310030	9	4500003	12		



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

Bauru, Brazil

Tel: +55 14 2108-4860

Email: apcainco@americanpan.com

Alexandria, Romania

Tel: +40 374 664 600

Email: apecu@americanpan.com

Finspång, Sweden

Tel: +46 122 249 90

Email: info@runex.com

Karaman, Turkey

Tel: +90 338 202 07 70

Email: aliriza@forzapan.com.tr

SERVICE LOCATIONS

Irlam, England

Skelmersdale, England

Tel: +44 (0) 161 504 0771

Email: apuk@americanpan.com

Wassenberg, Germany

Tel: +49 (0) 2433 458 13 41

Email: apde@americanpan.com

Barcelona, Spain

Tel: +34 93 781 4600

Email: apse@americanpan.com

Istanbul, Turkey

Karaman, Turkey

Tel: +90 212 883 68 64-65

Email: info@turbelco.com.tr



**FIND YOUR LOCAL
SALES REP**

STOCK CATALOGUE INQUIRIES

Tel: +40 374 664 600

Email: stock@americanpan.com

