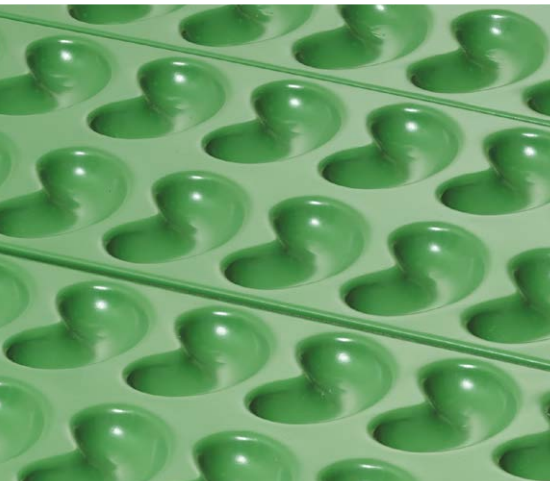




American Pan[®]

Industrial Baking Pans & Coatings

A BUNDTY BAKING SOLUTION



The Bundy Baking Solutions CREED



 **American Pan**[®]
Industrial Baking Pans & Coatings
Brazil | Germany | Romania
Spain | UK | USA

 **AccuSpray**
Spraying Technology
USA

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

 **DuraShield**[®]
Non-Stick Coatings
USA

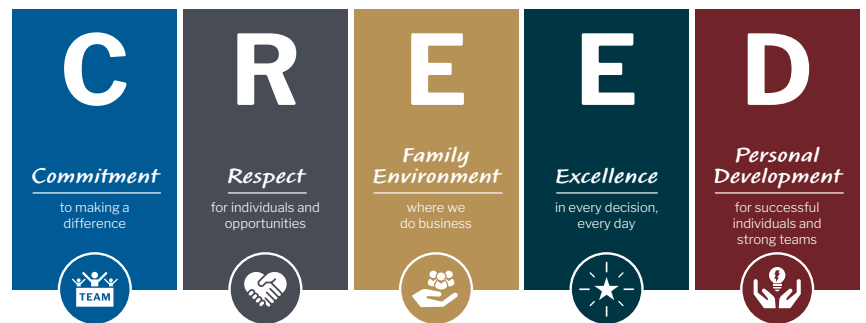
 **Pan Glo**[®]
Pan Cleaning & Recoating
Canada | Colombia | Mexico | UK | USA

 **Runex**
Baking Equipment & Coatings
Sweden

 **Synova**
Release Agents
USA

 **Turbel**
Baking Pans & Coatings
Türkiye

It is our mission to be the most trusted supplier of essential equipment, bakeware, coatings, and services to bakers around the world. We will achieve this by living out our CREED, a commitment to ourselves and to the industries we serve.



- **Commitment:** We are committed to making products that our customers need at a level of quality they deserve. We want to make a positive difference in the operations of our customers.
- **Respect:** We respect our customers and are grateful for the opportunities given to us. Each customer is different and we work to earn their support.
- **Family Environment:** We are a family business and believe in the value of relationships. We make a genuine effort to know our customers and the challenges they face so that we can come together as a team.
- **Excellence:** We are driven to constantly move forward and pursue excellence every day. We believe that what our customers do is important and what we do is important; therefore, it is important to always do it right.
- **Personal Development:** We constantly develop our people and our processes to be the best at what we do and provide the best products to our customers.

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 60 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. Our commitment to quality, innovation, and service results in pans of legendary performance and durability.

American Pan

Industrial Baking Pans & Coatings

American Pan is the world's leading provider of custom and standard size baking pans, pan coatings, and pan refurbishment services. In addition to 3 manufacturing facilities in the United States, we are proud to maintain a strong presence and dedicated facilities in Brazil, Germany, Romania, Spain, Sweden, Türkiye, and the UK.

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 7 state-of-the-art manufacturing facilities can create custom pans to suit any bakery's needs.

Standard Size Bakeware

Scan QR code

Our standard size bakeware 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

Page 10

Our best-in-class coatings can greatly reduce the use of oil and extend pan release life, accommodating a wide range of bakery products and temperatures. With a highly knowledgeable team that maintains close customer relationships, we can recommend the best coatings for your bakery.

Pan Refurbishment

Page 11

We've perfected the process for cleaning and recoating baking pans through more than 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, allowing for proactive maintenance. Tags with a unique code are applied to pans, which 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.

This catalog contains products that are protected by patents in the U.S. and elsewhere. For more information visit patents.americanpan.com.



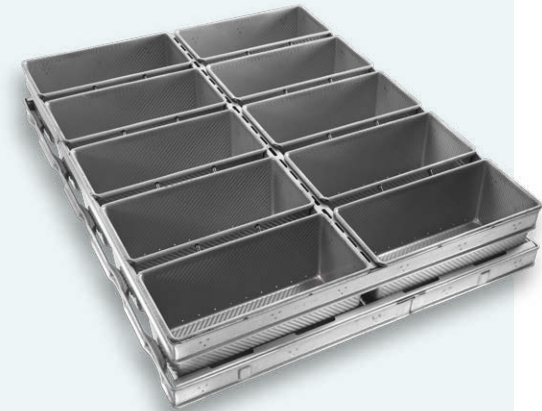
**VIEW OUR STANDARD SIZE
BAKEWARE CATALOGS**

Bread Pans

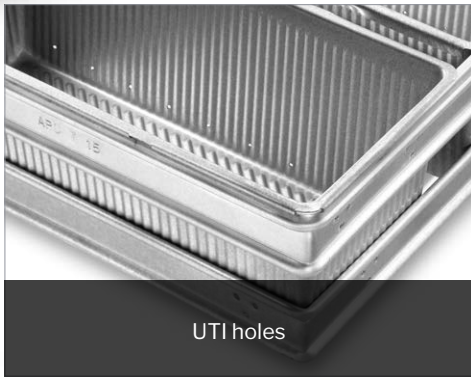


Open Top | Pullman

- 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



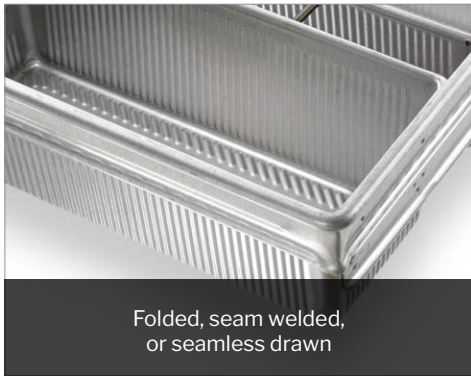
Strapped Bread Pans



UTI holes



Bottom and custom pan straps



Folded, seam welded, or seamless drawn



Flat, convex, pyramid, or dome pullman covers



Pullman Bread Pans & Covers



ePAN® Bread Pans

Our ePAN® designs are the strongest, lightest, most energy-efficient bread pans in the world. With seamless construction from high-tensile strength aluminized steel and multiple strapping options, your bakery will not find a more durable, value-added pan.

- **Energy Efficient:** Decreased oven gas usage by nearly 8% year over year*, lowered bake temperature by 85°F (29°C)*, and reduced baking time by 30 seconds* and cooling times by up to 25%.
- **Easier on Your Bakery:** Up to 25% lighter pans for easier handling.

*Results from real bakery experience. Results may vary based on specific bakery conditions.



EXPLORE THE SAVINGS

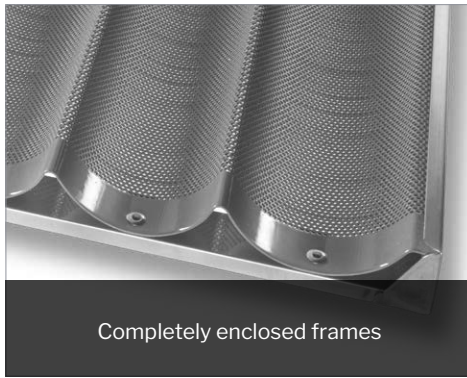
Baguette/Fluted Trays & Filets

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 aluminium in any flute size, with or without perforations



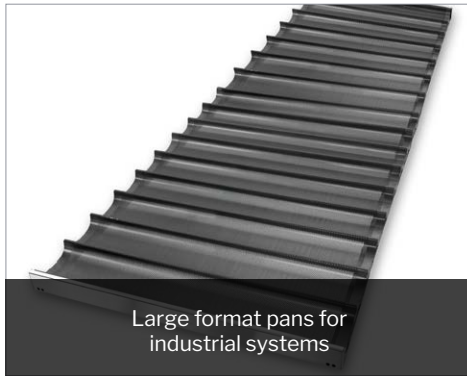
Stacking frame



Completely enclosed frames



Formed moulds for artisan rolls



Large format pans for industrial systems

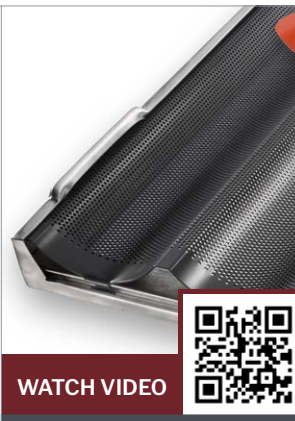


TabLock Baking Screen with Stacking Frame

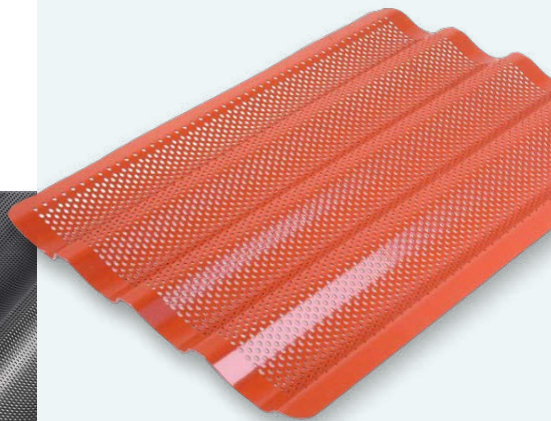
TabLock Screens

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.



WATCH VIDEO



Baguette Tray with RilonElast Coating

Bun & Roll Pans

Hamburger | Hot Dog | Cream Roll | Hoagie
Ciabatta | Cluster | Croissant

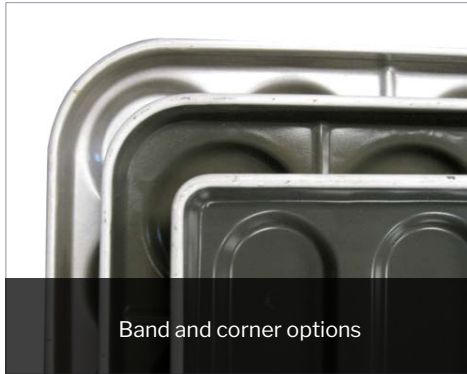
- Available in a variety of construction options including standard, coated, inverted, and flat pans
- Built to last, with pan-strengthening features like sidewall gussets, structural ribs, and our exclusive ePAN® designs



Designs for Specific
Oven Systems



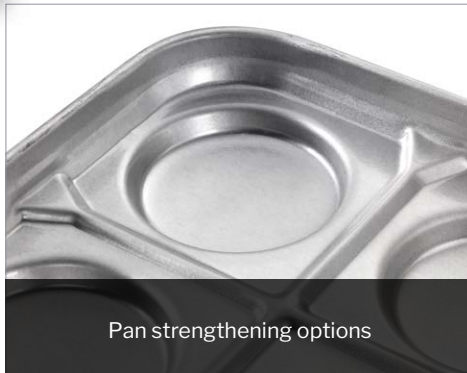
Croissant Pans



Band and corner options



Custom configurations



Pan strengthening options



Heat circulating holes



ePAN® & e²PAN® Bun & Roll Pans

ePAN® bun and roll pans use high-tensile strength aluminized steel to create pans that are lighter and substantially stronger than traditional pans. Our e²PAN® design, with patented band, reduces pan weight up to 50% making it ideal for manual lines.

- **Energy Efficient:** Lowered bake temperature by 70°F (21°C)*, reduced baking time by 45 seconds*, and reduced cooling times up to 25%.
- **Easier on Your Bakery:** Up to 50% lighter pans for easier handling.

*Results from real bakery experience. Results may vary based on specific bakery conditions.



LEARN MORE

Muffin & Cake Pans

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

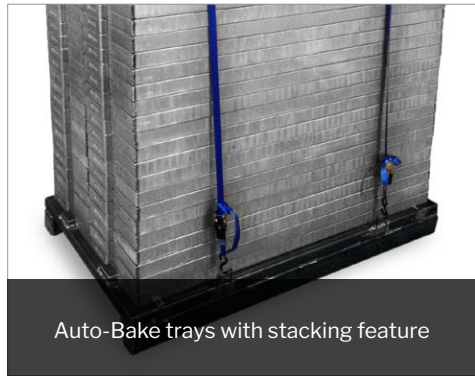
- Wide range of styles suitable for varied bakery operations and products, including tray or rack ovens and industrial systems with special attachment needs
- Single panel trays, channel frame style, or strapped sets



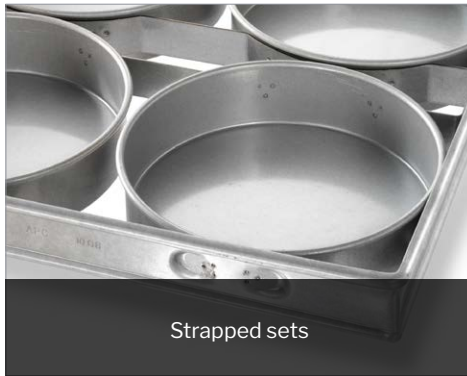
Unique mould design and construction



Rack style pans



Auto-Bake trays with stacking feature



Strapped sets



Channel Frame Cake Pans

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.



Strapped Cake Pan Set with TurboCoat® Coating

Pizza & Breadstick Pans



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

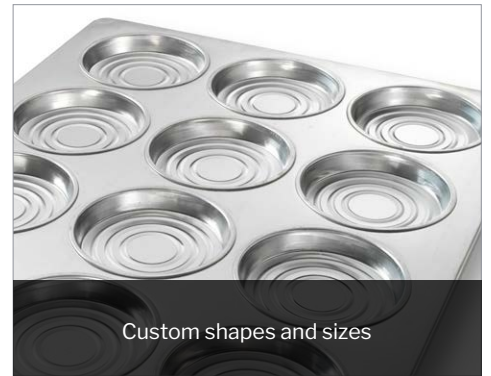
- Manufactured to fit any operation or pizza style
- Customized for shape, size, and depth and engineered to provide unparalleled stacking and release abilities



Rectangular Pizza Pans



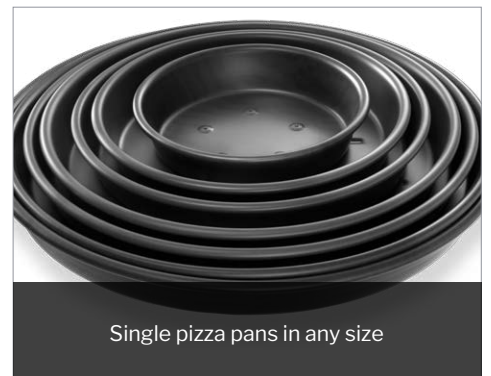
Custom configurations and anodized pans



Custom shapes and sizes



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



Single pizza pans in any size



Breadstick Pans

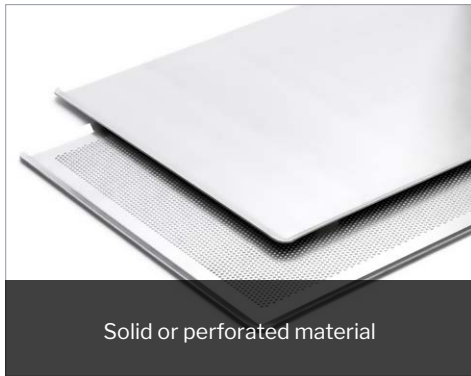
Want to reduce oil use without worrying about sticking?

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



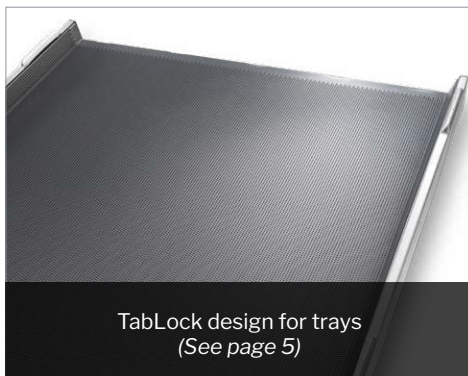
Solid or perforated material



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

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.

- **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.



Peel Boards for Proofing

Pan Coatings



Our best-in-class coatings 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 to choose? We maintain close relationships with bakery managers and engineers, so we ensure that we recommend the most appropriate coatings and refurbishment schedule for your bakery.

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	Type	Standard Color	Approximate # of Releases*	Recoating Available
Non-PFAS Formulas**				
AMERICOAT®	Silicone Glaze	Clear	300 - 600	Brazil, Canada, Colombia, Mexico, UK, & USA
TurboSilk®	Silicone Resin	Clear	900 - 1000	Brazil, Germany, & Türkiye
RilonElast	Rubberized Silicone	Red	700 - 2000	Sweden & UK
FlexiCoat		Grey/Black	700 - 2000	Brazil & Spain
TurboCoat®	Specialty Silicone	Light Green	1500 - 2000	Germany & Türkiye
Fluoropolymer Formulas				
OptiShield®	Specialty Fluoropolymer	Grey/Black	1500 - 3500	Brazil, Germany, Mexico, Romania, Spain, Türkiye, UK, & USA
TurboFlon®		Black/Green/ Dark Grey	2500 - 3500	Germany & Türkiye
DuraShield®	Premium Fluoropolymer	Dark Green/Black	2500 - 5000	Brazil, Germany, Mexico, Romania, Spain, Türkiye, & UK

**Note that this is an approximate number and may vary based on bakery equipment, conditions, and product formula. | **Our silicone-based non-stick coatings are formulated without PFAS.

Synova Release Agents & AccuSpray Applicators†

Synova release agents provide more value and stability than any other release agent, and AccuSpray applicators offer second-to-none spraying precision. Reduce oil use, hone your refurbishment schedule, and extend the release life of your pans with the help of our expert release agent formulas, accurate applicators, precise production process, and collaborative sales team. To learn more, visit synovaoil.com.

†Products and services from our Synova and AccuSpray brands are currently only available in North America.



EXPLORE OUR
COATING OPTIONS

Pan Refurbishment



We've perfected the process for cleaning and recoating baking pans through more than 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.

Our Locations

We have 28 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.

North America

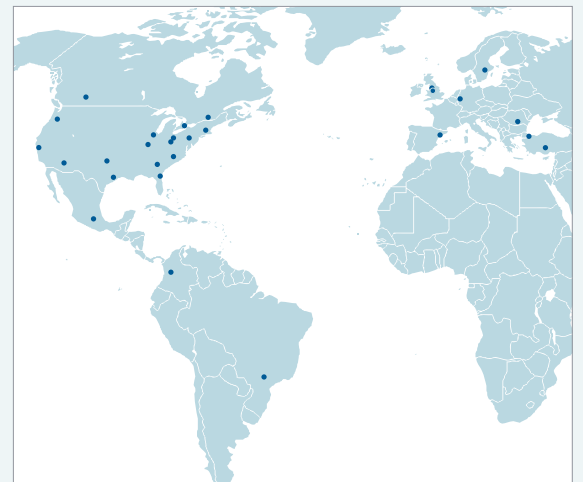
- **USA:** 14 locations
- **Canada:** 3 locations
- **Mexico:** 1 location

Central & South America

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

UK & Europe

- **UK:** 2 locations
- **Germany:** 1 location
- **Romania:** 1 location
- **Spain:** 1 location
- **Sweden:** 1 location
- **Turkey:** 2 locations



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.



American Pan[®]

Industrial Baking Pans & Coatings

A BUNDY BAKING SOLUTION



FIND YOUR LOCAL
SALES REP

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