

The American Pan® Process

Available from our two locations in the UK:
Irlam & Skelmersdale



We've perfected the process for cleaning and recoating baking pans through 40 years serving some of the world's largest and most demanding bakeries. Our exclusive methodology and coatings prolong pan life and restore optimal performance.

Our Process



1. Straightening (Optional):

Hydraulic presses and custom-made dies remove dents and warping, restoring pans to their original shape.



2. Cleaning:

A proprietary cleaning solution removes the existing coating as well as heavy greases and carbon from pans.



3. Rinsing:

Pans are restored to pristine cleanliness.



4. Drying:

Pans are dried in industrial ovens.



5. Coating:

Pans are coated with one of our world-class coatings and cured in high-temperature batch ovens.



6. Shipping:

In most cases, pans will be back in your bakery and good as new within 1 to 2 weeks.

Our World-Class Coatings

American Pan offers coatings to meet your production needs or preference. Below is a table showing characteristics of our standard pan coatings for pan refurbishment.

| Pan Coating | Coating Type | Standard Colour | Approx. # Releases* | Recoating Available |
|-------------|-------------------------|------------------|---------------------|-----------------------------------|
| AMERICOAT® | Silicone Glaze | Clear | 300 - 600 | Skelmersdale, UK |
| OptiShield® | Specialty Fluoropolymer | Grey/Black | 1500 - 3500 | Manchester, UK & Barcelona, Spain |
| DuraShield® | Premium Fluoropolymer | Dark Green/Black | 2500 - 5000 | Manchester, UK & Barcelona, Spain |

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

Pans We Service

- Bread Tins & Lids
- Muffin Trays
- Pizza Trays
- Bun & Roll Trays
- Cake Tins
- Baking Trays & Baguette Trays

BUNDY BAKING SOLUTIONS:



Baking Pans



Pan Coatings & Refurbishment



Equipment & Services

Key Benefits of Pan Refurbishment

- **Reduce Costs:** Use bakeware and equipment longer and eliminate or reduce secondary release agents (oil, silicone, 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.

American Pan UK is a trading name of Pan Glo UK Ltd registered in England and Wales. Company No: 2607937

Life Cycle Management Programme



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

Process



1. 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 catalogues or be a custom pan.*

*Minimum quantities apply.



2. Scheduled Service

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



3. 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.

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.

BUNDY BAKING SOLUTIONS:



Baking Pans



Pan Coatings & Refurbishment



Equipment & Services

Stock Baking Pans

American Pan UK offers bread tins, baking trays, baguette trays, bun and roll trays, muffin trays, cake tins, and pizza trays, all in common sizes for quick delivery to meet your needs. All bakeware is:

- Designed to be used on a 762 mm x 457 mm (30" x 18") rack
- Manufactured with the same precision and expertise as our custom pans
- Available natural or with one of our exclusive coatings



Stock baking trays

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