

BUNDY



Chicago
Metallic

STAYFLAT™ SHEET PANS



StayFlat™ Sheet Pans have sidewalls that are continuously reinforced with an engineered rib that increases its sidewall strength up to 30%. This feature coupled with a concave bottom and residual tensile stress, which adds strength in the metal itself, results in a pan that resists bowing and stays flat longer!

BAKING CHALLENGES

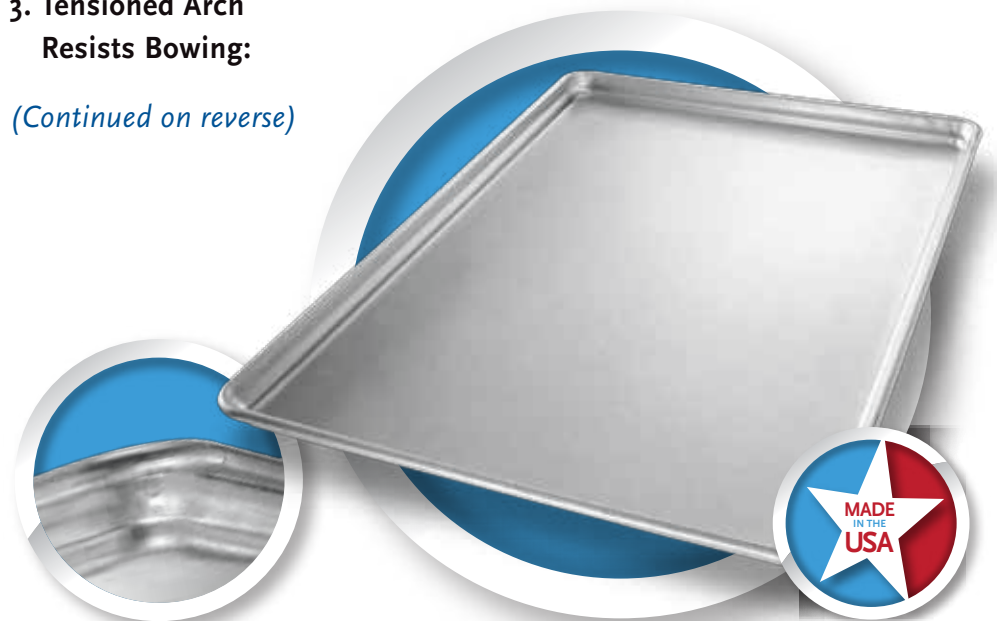
Sheet pans are the most common bakery pan, but also the most prone to pan failure due to the inherent nature of the design and use of the pan. Whether it is from the softening of the aluminum during repeated bakes at high temperatures or bakery handling procedures, sheet pans tend to flare and bow over time. Until now, the sheet pan design had not been adequate to counteract these forces.

BAKING SOLUTIONS

StayFlat™ Sheet Pans have three unique features that keep them flat and strong:

- 1. Reinforced Sides Prevent Flaring:** StayFlat™ Sheet Pans feature sidewalls that are continuously reinforced with a horizontal engineered rib. This feature increases sidewall strength up to 30% and provides an easy visual identification reference for those special-use situations in your operation where stronger, flatter sheet pans are required, such as for transport or for baking pies and cakes.
- 2. Increased Tensile Strength:** StayFlat™ Sheet Pans also feature a new manufacturing method developed to impart a residual tensile stress in the sheet pan bottom. This increases the strength of the pan bottom to resist damage from denting or bowing.
- 3. Tensioned Arch Resists Bowing:**

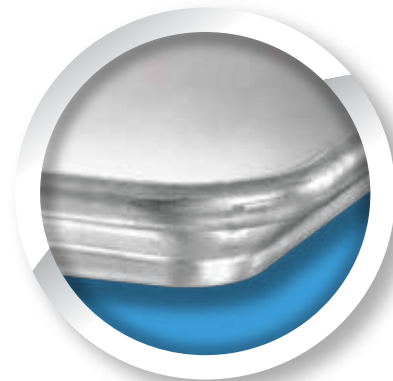
(Continued on reverse)



CHICAGO METALLIC STAYFLAT™ SHEET PANS

BAKING SOLUTIONS (CONTINUED)

3. Tensioned Arch Resists Bowing: Finally, the procedure used for increasing the tensile strength of the StayFlat™ Sheet Pan bottom also creates a slightly concave bottom that flattens during heating for even heat distribution while significantly increasing the pan's resistance to bowing.



Continuously Reinforced Perimeter

PRODUCT SPECIFICATIONS

Chicago Metallic has developed new tooling and manufacturing techniques that result in a stronger pan with a substantially longer life than standard sheet pans and a greater return on investment.

StayFlat™ Sheet Pans Aluminum, Cookie Sheet Style with 1/4" Wire										
Item #	40694	40698	40804	40808	40904	40908	44699	44690	44891	44896
Description	Plain	Glazed	Plain	Glazed	Plain	Glazed	Plain	Glazed	Plain	Glazed
Perforation, in.	None	None	None	None	None	None	.081, diameter		.125, diameter	
Aluminum Gauge	16	16	18	18	20	20	16	16	18	18
Weight Each, lbs.	4.0	4.0	3.8	3.8	3.3	3.3	3.5	3.5	2.9	2.9
Overall Size, in.	17 7/8 x 25 7/8 x 1		17 7/8 x 25 7/8 x 1		17 7/8 x 25 7/8 x 1		17 7/8 x 25 7/8 x 1		17 7/8 x 25 7/8 x 1	
Pan Coating	None	AMERICOAT® Plus	None	AMERICOAT® Plus	None	AMERICOAT® Plus	None	AMERICOAT® Plus	None	AMERICOAT® Plus
Case Pack, each	12	12	12	12	12	12	12	12	12	12
Case Weight, lbs.	48	48	45	45	40	40	46.9	46.9	37.9	37.9
Case Cube, cu. ft.	1.8	1.8	1.6	1.6	1.6	1.6	1.6	1.6	1.6	1.6

Call your local Chicago Metallic Sales Representative or 1.800.323.3966 to place an order or to get a sample of this product to test in your baking operation.

AMERICOAT® Plus Silicone Release Coating is the leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT® Plus uses breakthrough silicone resins to achieve unparalleled results.

- **Longer-lasting performance...**up to 30% more releases than other silicone glazes
- **Reduced pan oil and labor costs...**up to 50% less oil usage with breads and cakes
- **Increased durability**
- **Reduced staining**

Bundy Baking Solutions: American Pan® / Chicago Metallic / DuraShield® / Pan Glo® / RTB / Shaffer

