

COLD-ROLLED STEEL SICILIAN PIZZA PANS

A must-have for making traditional thick-and-chewy Sicilian pizzas.

- ◆ Tapered design and fully nesting
- ◆ Non-stick coating provides an even-heat transfer
- ◆ Withstands temperatures up to 500°F (260°C)

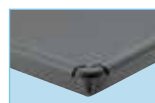
ITEM	DESCRIPTION	UOM	CASE
SPP-1218	12"L x 18"W x 1"H	Each	12
SPP-1616	16"L x 16"W x 1"H	Each	12

PIZZA PANS



SPP-1218

SPP-1616



Durable heavyweight cold-rolled steel



HAC-162

HAC-SERIES



HARD ANODIZED ALUMINUM DEEP DISH PANS

- ◆ 1.0mm, 18 gauge

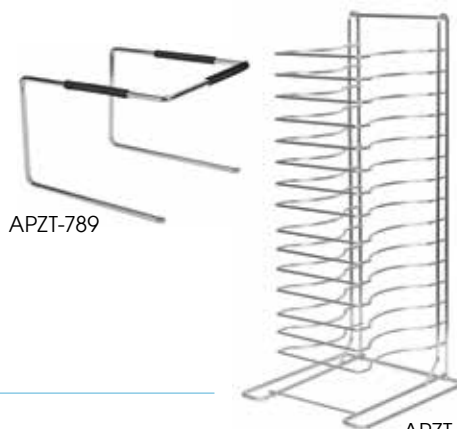
ITEM	DESCRIPTION	UOM	CASE
HAC-082	8"Dia x 2"H	Each	6/24
HAC-102	10"Dia x 2"H	Each	6/24
HAC-122	12"Dia x 2"H	Each	6/24
HAC-142	14"Dia x 2"H	Each	6/24
HAC-162	16"Dia x 2"H	Each	6/12

PIZZA PAN TABLETOP STAND

- ◆ Simple, attractive stand raises 6-1/2" above surface
- ◆ Ideal for tabletop with limited space

ITEM	DESCRIPTION	UOM	CASE
APZT-789	Chrome Plated Steel	Each	20

PIZZA PAN STAND & RACKS



APZT-789

APZT-1015

PIZZA PAN TABLETOP 15-TIER RACK

- ◆ 1-5/8" spacing between each level
- ◆ Overall height: 27" tall
- ◆ Base measures 12" x 12"

ITEM	DESCRIPTION	UOM	CASE
APZT-1015	Chrome Plated Steel, Welded	Each	2

26-TIER MOBILE PIZZA PAN RACK WITH BRAKES

Each tier features an extended ledge to accommodate round or square pizza pans.

- ◆ 26-tier sturdy aluminum construction
- ◆ Designed to hold and transport 17" & 19" dia round pizza pans and 16" & 17" square Sicilian pizza pans
- ◆ 5" dia, full-swivel casters; two (2) with brake
- ◆ Capacity: up to 650 Lbs
- ◆ 2" spacing between each tier
- ◆ 4-1/8" wide ledge design
- ◆ Ships either welded or knocked down
- ◆ Fully assembled dimensions: 22"L x 20"D x 62-1/2"H



ALPR-26BK
AWPR-26BK



ITEM	DESCRIPTION	UOM	CASE
AWPR-26BK	26-Tier, Welded	Each	1
ALPR-26BK	26-Tier, Knocked Down	Each	1
ALRC-5ST	Caster for ALZK & AWZK-series	Each	12
ALRC-5STK	Caster w/Brake for ALZK & AWZK-series	Each	12



ALRC-5STK
5" caster with brake

