

YOUR RELIABLE PARTNER

The aim of Sovol is to serve our customers worldwide with the best baking pans. Our products range includes sheet & bun pans, bread & baguette pans, muffin & cupcake trays, pizza & cake pans, trolleys & racks, and other bakery accessories. We recognise that the baking pan's requirements may vary upon each different bakery/bread as well as with the new technical challenges of baking industry. Therefore, Sovol is committed to providing the best solutions for baking pans with our continual innovation & creativity either in raw materials or coating systems or pan structures. We never treat all clients alike. We only offer services on customer's core interests to meet their real baking demands with our professional and efficient jobs.



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SOVOL BAKEWARE

YOUR SÓVOLUTION FOR BAKING PANS



By Shanghai Sovol Bakeware Co.,Ltd.
For Commercial Baking Pans/Edition 3



SOVOL BAKEWARE

Our Service P1-3

Our Service

Customized Commercial Bakeware P4-7

- Customized Sheet & Bun Pans -P.4
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Pan Use & Care P24

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All measurements in our catalogue are in millimetres and listed for present manufacture, sovol reserves the rights to modify specification without notice.

Our Service

Find The Best Solutions For Baking Pans Adapted To Customer's Core Interests

We listen to our customer's requirements and each time we regard as a different baking pan project to study and identify the right solution with checking of raw material, design structure and coating system. We design and manufacture our each baking pan carefully by taking evaluating of pan performance as well as our customer's benefits.

We are developing more and more baking pan's solutions adapted to customer's needs at competitive prices in short leadtime.



we gear up each process for customized pans



Al Alloy



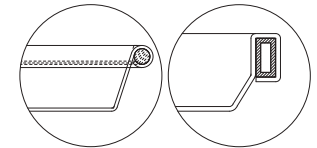
Al-steel



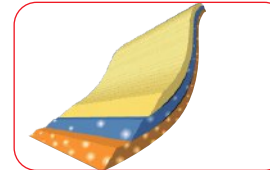
Stainless Steel



Carbon Steel



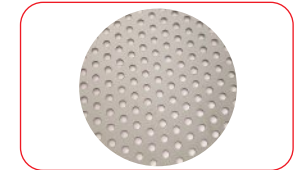
many optional pan designs available from us



select the right coating to suit your baked products



various shapes and sizes to meet your baking needs

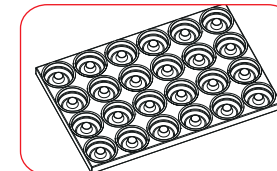


different perforation Ø from 1.6mm to 5.0mm

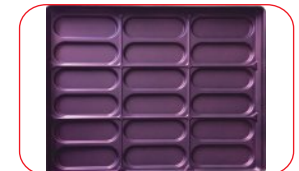
BEFORE WE OFFER OUR SOLUTIONS ,WE DO MORE...



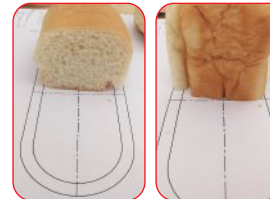
We Do Jobs From Bread To Papers

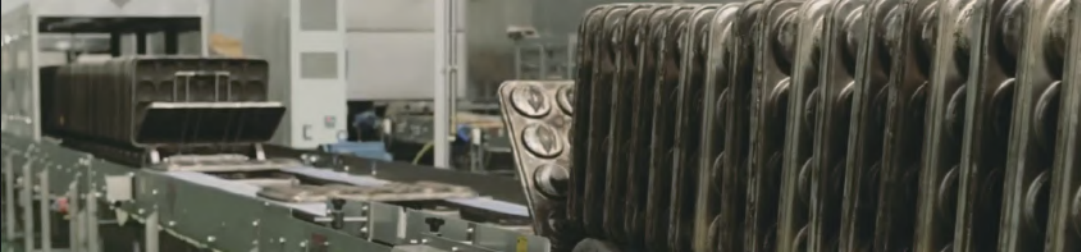


We Also Do Jobs From Papers To Metal Pans



And Most Important, We Make It Successfully Done





Creating Tomorrow's Pan Coating Solutions

We keep developing the right release coatings for different bakeries and baked products from our constant investment into R&D.

With our wide range of heavy-duty coatings, our pans will always achieve the best baking profits in long term. We believe durability is cost saving.

Durability=Cost-Saving



Why in troubles



Level	Thickness Layers	Baking Temp. Cont./Discont.	Features	Apply	Series
10	70+ μm Multi	230°C/260°C 445°F/500°F	High-build	Almost Any	Sol-Flon 411
9	35-45 μm Three-coat	230°C/260°C 445°F/500°F	Reinforced Triple layers	Bread	Sol-Flon 331
8	35-45 μm Two-coat	230°C/260°C 445°F/500°F	Durable	Bread	Sol-Flon 222
7	30-40 μm Three-coat	230°C/260°C 445°F/500°F	Commercial	Bread	Sol-Flon 321
6	20-30 μm Two-coat	230°C/260°C 445°F/500°F	Universal Professional	Bread	Sol-Flon 221
5	25-35 μm Two-coat	230°C/260°C 445°F/500°F	Silicon Based	Sweet Cake	Sol-Sil 221

More coating options available based on your requirements.

Once you select right coating

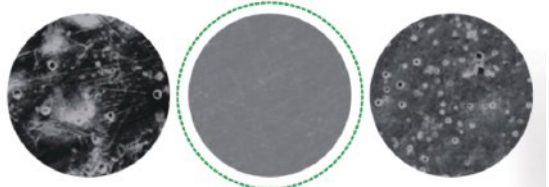


We Make Sóvolution ² Coating Systems On Baking Pans

Introducing a new coating name-Sóvolution ², world top coating technology for baking pans which will totally change your baking experience. Each baking cycle will simple, enjoyable and healthy.

It is first new technical coating system with excellent non-stick performance without pinholes which is common existed in spray coated pans either with PTFE or ceramic-based;

2-3 times thicker than popular sprayed coatings will show you powerful non-stick performance and reliable durability.



PTFE Coated Sóvolution ² Ceramic Coated

Comparison of surface of coated pans
(Magnifying to 100 times by an E-microscope)

Offer Maintenance & Refurbishment Service

First, we highlight each of our pans need maintenance-after-baking, even before baking as new pans.

We saw pans stuck or coating damaged quickly caused by wrong operations, we do offer the pan use and care service with our support team as one of our important jobs.

We also offer re-coating service and if old pans arrived damaged, with customer's request, we will do refurbishing and recoating services to extend pan's baking cycles.



Wore Out & Rusted



After Refurbished



Sure Re-Coated Quality

Consulting & Technical Assistance

With our wide experience in baking pans business and thanks to our teams network, we help our customers/partners with technical services and supports. For some case is new project for us, we will study and develop step by step with checking each production cycle before we find the final implementation.



We Study & Develop Baking Pans Step By Step

Our team are ready for listening to your requirements to find the best solution to meet your needs and exceed your expectations.



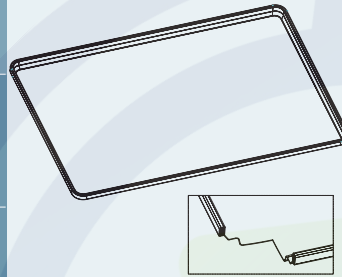
HOW TO MAKE A BETTER BREAD?



LET US PROVIDE YOU OUR BEST BAKING PANS AND YOUR ONLY CONCERN WILL BE BAKING

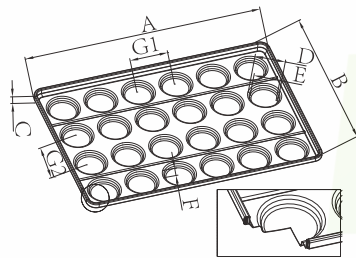
If you still not find "YOUR" ideal pans, pls pick up phone to call us, we will offer ours professional customized service with a few parameters as shown here.

Material	★ Al. Alloy or Al-steel & The Thickness
Sizes	★ Pan Overall Sizes, Topin LxW, Bottom Out LxW, Height
Features	<ul style="list-style-type: none"> ★ 1.Drawn Pan or Welded Pan ★ 2.Band In Rim or Wire In Rim ★ 3.If With Holes or with Corrugated Pattern
Coating	★ If Need Coating & What Kind of Coating
Others	★ Any Tips You Wish to Advise Us Before We Deign



Further more, when you need "YOUR" bun & roll customized pans, we only need the informaiton below:

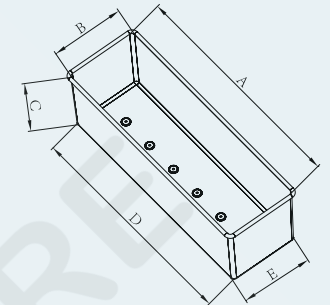
- A .Overall Length
- B .Overall Width
- C. Height
- D. Topin Diameter
- E.Bottomin Diameter
- F.Depth inside
- G1/G2. Center-to-center



If you still not find "YOUR" ideal pans, pls pick up phone to call us, we will offer our professional customized service with a few parameters as shown here.

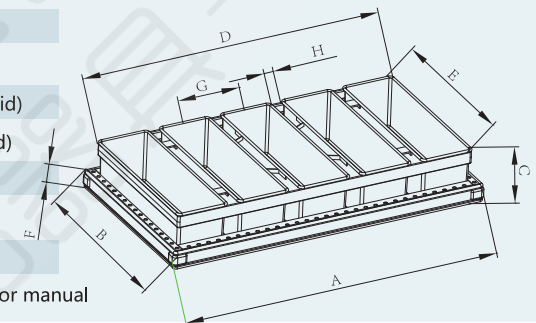
Customized Bread Pan

- A . Topin Length
- B . Topin Width
- C . Depth
- D . Bottomin Length
- E . Bottomin Width
- ★ Material/Thickness: 0.8mm Al-steel/1.0mm Al
- ★ Coating:With or without coating
- ★ Others: With or without air circulation holes /with or without lid /with corrugated wall or not.
- * For the calculation of the external dimensions for our bread pans,12mm need to added to dimension A and B for the rolled edge



Customized Strapped Bread Pan Sets

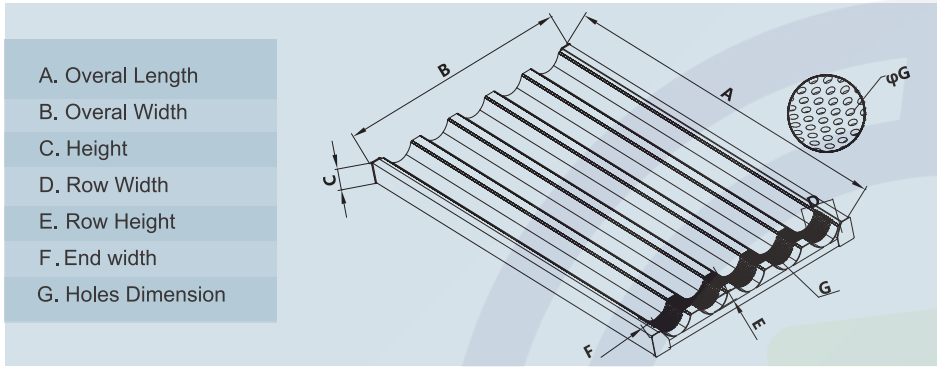
- A. Overall Length of Pan Set
- B. Overall Width of Pan Set
- C. Overall Height of Pan Set
- D. Top Length of Strapped Pans (No Lid)
- E. Top Width of Strapped Pans (No Lid)
- F. Brace Width
- G. Center-Center of Pans
- H. Inner Gaps between Pans
- *Pan set baking condition: automatic or manual



If pan set baking in rack, do checking the size of your rack for pan set hanging before give us the right sizes of customized pan sets.



If you still not find "YOUR" ideal pans, pls pick up phone to call us, we will offer our professional customized services with a few parameters as shown here.



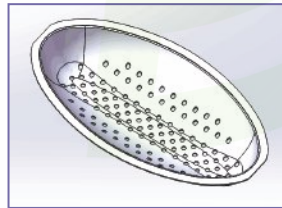
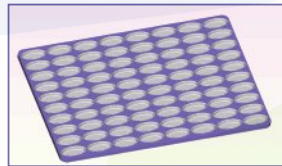
- A. Overall Length
- B. Overall Width
- C. Height
- D. Row Width
- E. Row Height
- F. End width
- G. Holes Dimension

Customized Line Muffin Trays

Do you have any special requirements for your line muffin trays? Simply give us a call.

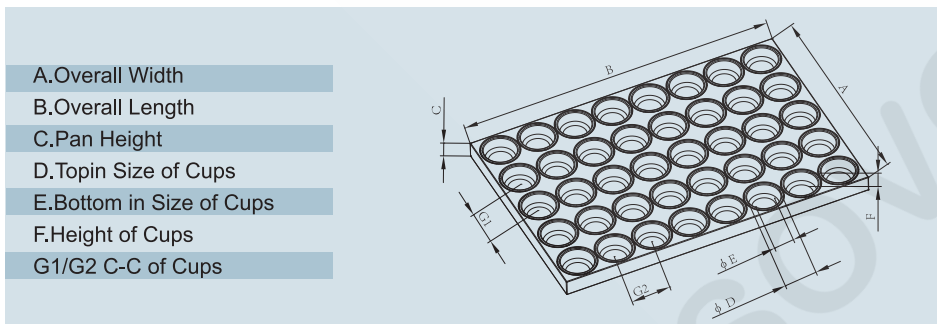
Muffin & Cake Trays for Auto-Lines Features:

- ◆ High Strength of Pan Sheet Structure
- ◆ Unique Design of Cross Reinforcements
- ◆ Lock-seamed Structure of Cups, Durable And Not Easy Lose
- ◆ With Round Corners To Reduce The Pans Stuck On Line
- ◆ Food Grade Aluminized Steel



Only a few Information needed in order to design & produce the right cake pans suit your line:

1. Pan for Line or Rack?
2. With Pan Location Sensor or Not?
3. C-C Of Cups ?
4. With Paper Cups or Not?
5. Other Important Information for Us Before We Design?

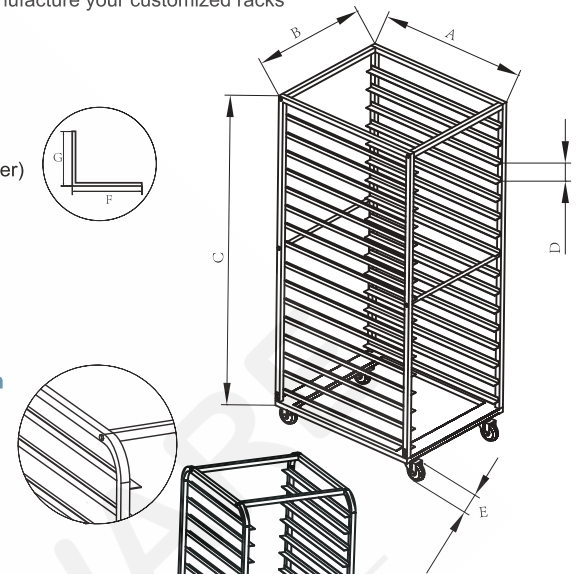


- A. Overall Width
- B. Overall Length
- C. Pan Height
- D. Topin Size of Cups
- E. Bottom in Size of Cups
- F. Height of Cups
- G1/G2 C-C of Cups

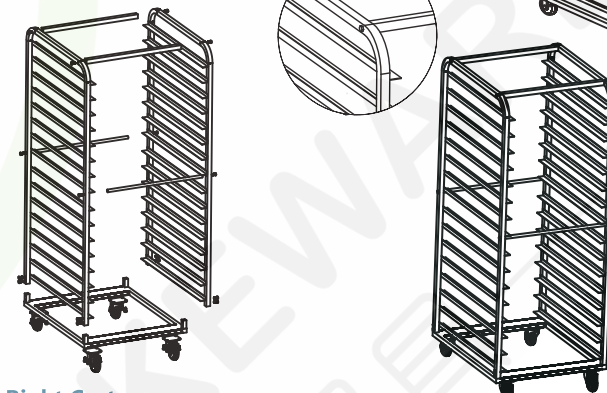
Customized Racks

Only a few specifications we could manufacture your customized racks

- A. Length of rack
- B. Width of rack
- C. Height of rack (not including caster)
- D. Distance between runners
- E. Height of caster
- F. Width of runner
- G. Height of runner



Rack Assemble Demonstration



Select Right Casters



Item No	Wheel Options	Wheel Diameter×Width	Payload (Per Wheel)	Wheel Material	Caster Overall Height
1950	TPR Wheel	100*32mm	100kg	TPR on PP Core	136mm
1951	TPR With Brake	100*32mm	100kg	TPR on PP Core	136mm
1952	PU Wheel	100*32mm	120kg	TPR on PP Core	136mm
1953	Hi-Temp	100*32mm	136kg	Hi-Temp	130mm
1954	Hi-Temp	90*32mm	136kg	Hi-Temp	119mm
1955	Heavy Duty	75*46mm	220kg	NBR Rubber on cast	105mm



Al. Alloy Pans, Band In Rim

Item No.	Description	Thickness	Overall Size	Coating
1052	Al.Alloy Pan	1.2mm	600*400*20	PTFE
1053	Al.Alloy Pan	1.2mm	600*400*20	Anode
1055	Perforated Al.Alloy Pan (Φ3mm)	1.2mm	600*400*20	PTFE
1056	Perforated Al.Alloy Pan (Φ3mm)	1.2mm	600*400*20	Anode



Al. Alloy Pans, Wire In Rim

Item No.	Description	Thickness	Overall Size	Coating
1001	Al.Alloy Pan	1.0mm	600*400*25	PTFE
1002	Al.Alloy Pan	1.0mm	600*400*25	Anode
1018	Al.Alloy Pan	1.0mm	655*455*25	No Coating
1016	Al.Alloy Pan	1.0mm	655*455*25	PTFE
1004	Perforated Al.Alloy Pan (Φ3mm)	1.0mm	600*400*25	PTFE
1005	Perforated Al.Alloy Pan (Φ3mm)	1.0mm	600*400x25	Anode
1024	Perforated Al.Alloy Pan (Φ3mm)	1.0mm	655*455*25	No Coating
1022	Perforated Al.Alloy Pan (Φ3mm)	1.0mm	655*455*25	PTFE
1007	Al.Alloy Pan	1.2mm	600*400*25	PTFE
1008	Al.Alloy Pan	1.2mm	600*400*25	Anode
1010	Corrugated Al.Alloy Pan	1.2mm	600*400*25	PTFE
1011	Corrugated Al.Alloy Pan	1.2mm	600*400*25	Anode
1021	Al.Alloy Pan	1.2mm	655*455*25	No Coating
1019	Al.Alloy Pan	1.2mm	655*455*25	PTFE
1013	Perforated Al.Alloy Pan (Φ3mm)	1.2mm	600*400*25	PTFE
1014	Perforated Al.Alloy Pan (Φ3mm)	1.2mm	600*400*25	Anode
1027	Perforated Al.Alloy Pan (Φ3mm)	1.2mm	655*455*25	No Coating
1025	Perforated Al.Alloy Pan (Φ3mm)	1.2mm	655*455*25	PTFE



Al. Alloy Pans, Shape Corner

Item No.	Description	Thickness	Overall Size	Coating
1028	Al.Alloy Pan	1.5mm	600*400*20	PTFE
1029	Al.Alloy Pan	1.5mm	600*400*20	Anode
1031	Corrugated Al.Alloy Pan	1.5mm	600*400*20	PTFE
1032	Corrugated Al.Alloy Pan	1.5mm	600*400*20	Anode
1035	Perforated Al.Alloy Pan (Φ3mm)	1.5mm	600*400*20	PTFE
1036	Perforated Al.Alloy Pan (Φ3mm)	1.5mm	600*400*20	Anode



Al. Alloy Pans, Round Corner

Item No.	Description	Thickness	Overall Size	Coating
1038	Al.Alloy Pan	1.5mm	600*400*20	PTFE
1039	Al.Alloy Pan	1.5mm	600*400*20	Anode
1042	Corrugated Al.Alloy Pan	1.5mm	600*400*20	PTFE
1043	Corrugated Al.Alloy Pan	1.5mm	600*400*20	Anode
1046	Perforated Al.Alloy Pan (Φ3mm)	1.5mm	600*400*20	PTFE
1047	Perforated Al.Alloy Pan (Φ3mm)	1.5mm	600*400*20	Anode
1040	Al.Alloy Pan	2.0mm	700*500*12	PTFE
1041	Al.Alloy Pan	2.0mm	700*500*12	Anode
1044	Perforated Al.Alloy Pan (Φ2mm)	2.0mm	700*500*12	PTFE
1045	Perforated Al.Alloy Pan (Φ2mm)	2.0mm	700*500*12	Anode

For the production of our Al Alloy baking pans, we use only high-quality AlMg3 aluminium alloys. This guarantee extreme stability of our pans, even under extended use in the oven.



Al. Alloy Pans, Round Corner

Item No.	Description	Thickness	Overall Size	Coating
1049	Al.Alloy Pan	1.5mm	600*400*12	PTFE
1050	Al.Alloy Pan	1.5mm	600*400*12	Anode



Al. Alloy Pans, Bended Corners (Customized Size Available)

Item No.	Description	Thickness	Overall Size	Coating
1058	Al.Alloy Pan	2.0mm	660*457*14	PTFE
1059	Al.Alloy Pan	2.0mm	660*457*14	Anode
1060	Perforated Al.Alloy Pan (Φ2mm)	2.0mm	660*457*14	PTFE
1061	Perforated Al.Alloy Pan (Φ2mm)	2.0mm	660*457*14	Anode



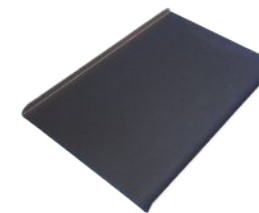
Al-steel Pans, Band In Rim

Item No.	Description	Thickness	Overall Size	Coating
1205	Al-steel Pans	0.7mm	600*400*30	No Coating
1206	Al-steel Pans	0.7mm	600*400*30	PTFE



Al-steel Pans, Wire In Rim

Item No.	Description	Thickness	Overall Size	Coating
1214	Al-steel Pans	0.7mm	600*400*30	No Coating
1215	Al-steel Pans	0.7mm	600*400*30	PTFE
1218	Corrugated Al-steel Pans	0.7mm	600*400*30	No Coating
1219	Corrugated Al-steel Pans	0.7mm	600*400*30	PTFE
1220	Al-steel Pans	0.7mm	600*400*50	No Coating
1221	Al-steel Pans	0.7mm	600*400*50	PTFE
1222	Al-steel Pans	0.8mm	660*458*25	No Coating
1223	Al-steel Pans	0.8mm	660*458*25	PTFE



U-Shaped Al-Steel Sheet Pans (Customized Size Available)

Item No.	Description	Thickness	Overall Size	Coating
1226	U-Shaped Al-Steel Sheet Pans	1.5mm	600*400*20	No Coating
1227	U-Shaped Al-Steel Sheet Pans	1.5mm	600*400*20	PTFE



Hamburger Bun Pans, Band In Rim

Item No.	Description	Thickness	Material	Overall Size	Coating	Diagram
1301	3.5"Hamburger Bun Pan-15 Convex Moulds	0.8mm	Al-steel	600*400*40	PTFE	
1302	4"Hamburger Bun Pan-15 Convex Moulds	0.8mm	Al-steel	600*400*40	PTFE	



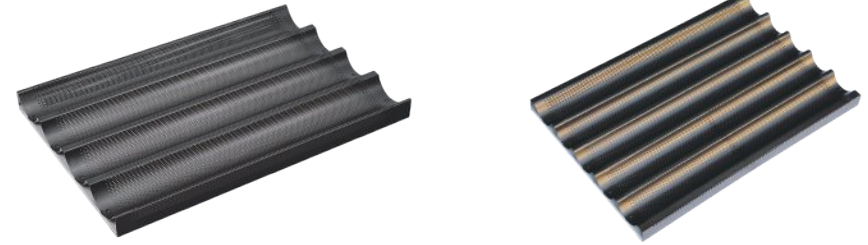
Hamburger Bun Pans, Band In Rim

Item No.	Description	Thickness	Material	Overall Size	Coating	Diagram
1310	3.5"Hamburger Bun Pan-24 Convex Moulds	0.8mm	Al-steel	738*503*43	PFA	
1312	4"Hamburger Bun Pan-24 Convex Moulds	0.8mm	Al-steel	738*503*41	PFA	
1318	4"Hamburger Bun Pan-24 Convex Moulds	0.8mm	Al-steel	738*503*41	PFA	
1320	4"Hamburger Bun Pan-24 Convex Moulds	0.8mm	Al-steel	738*503*41	PFA	



Roll Bun Pans, Band In Rim

Item No.	Description	Thickness	Material	Overall Size	Coating	Diagram
1307	Roll Bun Pan-8 Moulds	0.8mm	Al-steel	600*400*45	PTFE	

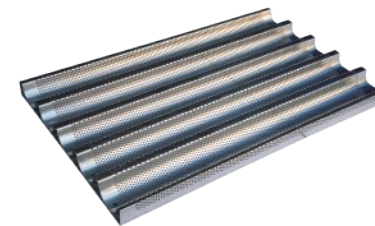


Item No.	Description	Thickness	Material	Overall Size	Coating	Diagram
1401	Baguette Tray-4 Long	1.0mm	Al.Alloy	600*400*36	PTFE	
1402	Baguette Tray-5 long	1.0mm	Al.Alloy	600*400*36	PTFE	

Item No.	1404
Description	Baguette Tray-5 long
Thickness	1.2mm
Material	Al.Alloy+St-St
Overall Size	500x800x37
Coating	No Coating
Diagram	



Item No.	1405	1406
Description	Baguette Tray-5 long	Baguette Tray-5 long
Thickness	1.0mm	1.0mm
Material	Al.Alloy	Al.Alloy
Overall Size	737x406x40	737x457x40
Coating	PTFE	PTFE
Diagram		





Item No.	1507	1508
Description	Cooling Wire	Cooling Wire
Material	Stainless Steel	Stainless Steel
Overall Size	600*400*8	720*460*8
Coating	Electrolysis	Electrolysis



Item No.	1509
Description	Cooling Tray
Material	Stainless Steel
Overall Size	600*400*25
Coating	Electrolysis



Item No.	1510	1511
Description	Cooling Wire	Cooling Wire
Material	Stainless Steel	Stainless Steel
Overall Size	737*406*10	737*455*10
Coating	Electrolysis	Electrolysis

Item No.	1512
Description	Al Alloy Proofing Tray
Material	Al. Alloy
Overall Size	600x400x14
Coating	Hard Anode
Thickness	2.0 mm

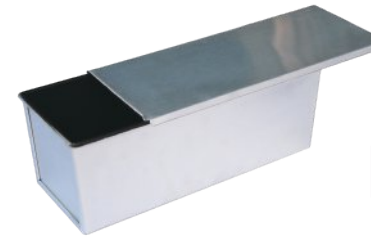


Al. Alloy Bread Pans



Reinforced Al. Alloy Bread Pans

Item No.	Description	Thickness	Material	Pan Sizes		Coating
				Topin (LxWxH)	Bottomin (LxW)	
2046	900g Bread Pan	1.1mm	Al.Alloy	325*106*122	316*100	PTFE/Lid-Hard Anode
2047	1000g Bread Pan	1.1mm	Al.Alloy	327*121*121	312*119	PTFE/Lid-Hard Anode
2048	1200g Bread Pan	1.1mm	Al.Alloy	370*120*125	361*116	PTFE/Lid-Hard Anode



Corner wire closed structure, better match food hygienic standard

Plain Al. Alloy Bread Pans

Item No.	Description	Thickness	Material	Overall Size		Coating
				Topin (LxWxH)	Bottomin (LxW)	
2009	385g Bread Pan	1.0mm	Al.Alloy	217*94*77	209*84	No Coating
2010	385g Bread Pan	1.0mm	Al.Alloy	217*94*77	209*84	PTFE
2013	450g Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	No Coating
2014	450g Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	PTFE
2015	450g Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	A+ Coating
2016	Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	No Coating
2017	Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	PTFE
2018	Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	A+ Coating
2028	600g Bread Pan	1.0mm	Al.Alloy	309*91*107	300*84	PTFE
2030	750g Bread Pan	1.0mm	Al.Alloy	316*100*116	305*93	PTFE
2032	900g Bread Pan	1.0mm	Al.Alloy	325*106*122	316*100	PTFE
2033	900g Bread Pan	1.0mm	Al.Alloy	325*106*122	316*100	A+ Coating
2036	1000g Bread Pan	1.0mm	Al.Alloy	327*121*121	312*119	PTFE
2037	1000g Bread Pan	1.0mm	Al.Alloy	327*121*121	312*119	A+ Coating
2040	1200g Bread Pan	1.0mm	Al.Alloy	370*120*125	361*116	PTFE
2041	1200g Bread Pan	1.0mm	Al.Alloy	370*120*125	361*116	A+ Coating
2044	1500g Bread Pan	1.0mm	Al.Alloy	450*128*130	450*128	PTFE


Mini Al. Alloy Loaf Pans

Item No.	Description	Thickness	Material	Pan Sizes		Coating	Approx.Loaf Weight
				Topin (LxWxH)	Bottomin (LxW)		
2001	Loaf Pan	1.0mm	Al.Alloy	100*100*50	100*100	PTFE	120g
2002	Corrugated Loaf Pan	1.0mm	Al.Alloy	100*100*50	100*100	PTFE	120g
2003	Loaf Pan	1.0mm	Al.Alloy	100*100*100	100*100	PTFE	240g
2004	Corrugated Loaf Pan	1.0mm	Al.Alloy	100*100*100	100*100	PTFE	240g
2005	Loaf Pan	1.0mm	Al.Alloy	180*120*55	180*120	PTFE	300g
2006	Loaf Pan	1.0mm	Al.Alloy	177*60*92	175*58	PTFE	230g
2007	Mini Loaf Pan	1.0mm	Al.Alloy	118*60*92	115*58	PTFE	150g
2008	Loaf Pan	1.0mm	Al.Alloy	254*84*55	250*80	PTFE	280g


Corrugated Al. Alloy Bread Pans

Item No.	Description	Thickness	Material	Pan Sizes		Coating
				Topin (LxWxH)	Bottomin (LxW)	
2011	385g Corrugated Bread Pan	1.0mm	Al.Alloy	217*94*77	209*84	No Coating
2012	385g Corrugated Bread Pan	1.0mm	Al.Alloy	217*94*77	209*84	PTFE
2019	450g Corrugated Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	No Coating
2020	450g Corrugated Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	PTFE
2021	450g Corrugated Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	Golden PTFE
2022	450g Corrugated Bread Pan(No Lid)	1.0mm	Al.Alloy	196*106*110	186*101	A+ Coating
2023	Corrugated Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	No Coating
2024	Corrugated Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	PTFE
2025	Corrugated Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	Golden PTFE
2026	Corrugated Lid of 450g Bread Pan	1.0mm	Al.Alloy	214*123*13	/	A+ Coating
2034	900g Corrugated Bread Pan	1.0mm	Al.Alloy	325*106*122	316*100	PTFE
2038	1000g Corrugated Bread Pan	1.0mm	Al.Alloy	327*121*121	312*119	PTFE
2042	1200g Corrugated Bread Pan	1.0mm	Al.Alloy	370*120*125	361*116	PTFE
2045	1500g Corrugated Bread Pan	1.0mm	Al.Alloy	450*128*130	450*128	PTFE


Rusk Pans


Item No.	Description	Thickness	Material	Pan Sizes		Coating
				Topin (LxWxH)	Bottomin (LxW)	
2049	Rusk Pans	2.0mm	Al Profile	370x78x58	370x76	PTFE


Strapped Al. Alloy Bread Pan Sets

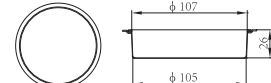
Item No.	Description	Material	Overall Size	Coating
2401	4-Strap 900g Bread Pan Set	Al.Alloy	595*338*140	PTFE
2403	3-Strap 1000g Bread Pan Set	Al.Alloy	505*340*139	PTFE
2405	3-Strap 1200g Bread Pan Set	Al.Alloy	595*383*134	PTFE


Drawn Al-steel Bread Pans(Customized)


Item No	Description	Thickness	Material	Pan Sizes		Coating
				Topin (LxWxH)	Bottomin (LxW)	
2615	Drawn Bread Pan	0.8mm	Al-steel	155*75*60	145*65	PTFE
2617	Drawn Bread Pan	0.8mm	Al-steel	180*119*60	179*115	PTFE
2619	Drawn Bread Pan	0.8mm	Al-steel	171*102*98	154*86	PTFE
2621	Drawn Bread Pan	0.8mm	Al-steel	177*116*115	164*104	PTFE
2623	Drawn Bread Pan	0.8mm	Al-steel	180*106*110	170*101	PTFE
2625	Drawn Bread Pan	0.8mm	Al-steel	203*103*105	200*100	PTFE
2627	Drawn Bread Pan	0.8mm	Al-steel	270*108*108	255*100	PTFE
2629	Drawn Bread Pan	0.8mm	Al-steel	351*115*105	336*100	PTFE
2631	Drawn Bread Pan	0.8mm	Al-steel	385*126*135	370*124	PTFE

Item No.	3008
Description	Shell Cake Pan-40 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	

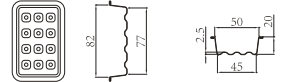


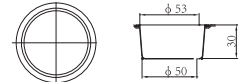
Item No.	3013
Description	Round Cake Pan-12 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	



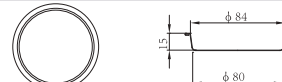
Item No.	3009
Description	Donuts Pan-24 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	



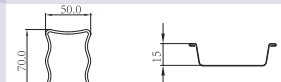
Item No.	3014
Description	Rectangle Cake Pan-36 Cup
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	

Item No.	3011
Description	Round Cake Pan-40 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	





Item No.	3016
Description	Round Cake Pan-24 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	



Item No.	3012
Description	Bear Cake Pan-36 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	




Item No.	3017
Description	Screw-shape Cake Pan-36 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	

Item No.	3020
Description	Sunflower-shape Cake Pan-40 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	PTFE
Diagram	




Item No.	1900
Description	Sheet Pan Dolly
Overall Size	620x420x135



Item No.	3021
Description	Mini-shell Cake Pan-45 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	Silicon
Diagram	

Item No.	1901
Description	Al Alloy Trolley-18 Shelves
Overall Size	603x471x1695

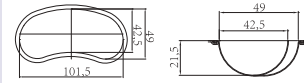


Item No.	3024
Description	Round Cake Pan-15 Cups
Pan Sizes	600*400
Material	Al. Alloy
Coating	PTFE
Diagram	



Item No.	1904
Description	Oven Baking Rack-15 Shelves
Overall Size	660x810x1780



Item No.	3025
Description	Banana Cake Pan-27 Cups
Pan Sizes	600*400
Material	Al-steel
Coating	Silicon
Diagram	

Item No.	1905
Description	Double Cabin Trolley-18 Shelves
Overall Size	900x620x1780



We also do lots customized racks, either in Al Alloy or Stainless Steel for different sizes & purposes, if you need your own racks, pls call us now.



Cake Pans (Removable Bottom) Hard Anodized

Item No.	4009	4010	4011	4012
Overall Size	152*147*69	203*197*74	254*248*79	305*299*79
Inch	6 "	8 "	10 "	12 "

Cake Pans (Removable Bottom)

Anodized

Item No.	4002	4004	4006	4008
Overall Size	152*147*69	203*197*74	254*248*79	305*299*79
Inch	6 "	8 "	10 "	12 "



Cake Pans Hard Anodized

Item No.	4021	4022	4023
Overall Size	152*147*70	203*197*75	254*248*80
Inch	6 "	8 "	10 "



Cake Pans Anodized

Item No.	4014	4016	4018
Overall Size	152*147*70	203*197*75	254*248*80
Inch	6 "	8 "	10 "



Round Fluted Pie Pan-Removable bottom Hard Anodized

Item No.	4050	4051	4052
Overall Size	160*143*23	200*181*26	240*221*26



Round Fluted Pie Pans Hard Anodized

Item No.	4053	4054	4055
Overall Size	160*143*23	200*181*26	240*221*26

Pie Pans Hard Anodized

Item No.	Overall Size	Inch
4056	152*127*16	6 "
4057	178*152*17	7 "
4058	203*178*17	8 "
4059	229*203*18	9 "
4060	254*229*18	10 "
4061	279*254*19	11 "
4062	305*279*19	12 "



Pizza Pans Hard Anodized

Item No.	Overall Size	Inch
4063	127*117*23	5 "
4064	152*142*24	6 "
4065	178*168*24	7 "
4066	203*193*25	8 "
4067	229*219*25	9 "

Pie Pans Hard Anodized

Item No.	4068	4069	4070
Overall Size	178*143*24	203*161*28	229*181*32
Inch	7 "	8 "	9 "



Pizza Pans Hard Anodized

Item No.	Overall Size	Inch
4071	152*140*41	6 "
4072	178*166*41	7 "
4073	203*197*41	8 "
4074	229*213*41	9 "
4075	254*233*41	10 "
4076	305*289*41	12 "

Pan Use

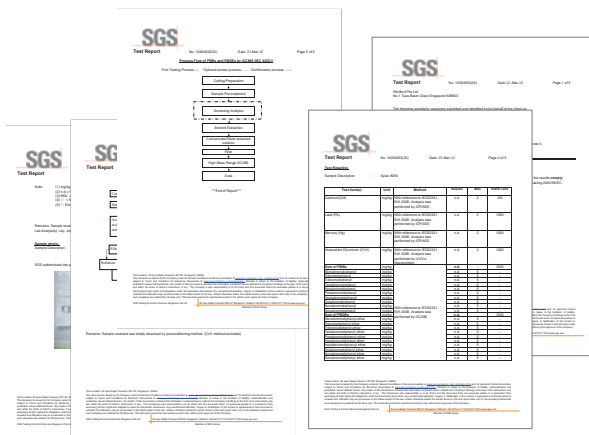
New pan with oil lubricating will get good non-stick performance and longer service life. Remove the leftover with enough care to avoid any scratch of the coating each time after bake, better do it when the pan is still hot or warm. For bread products we suggest to choose the Teflon non-stick coating while Silicon non-stick for foods with high percentage of sugar.

Non-stick Pan Care

Do not use metal utensils or other sharp objects that could scratch the coating. Scratching the coating can cause coating failure and premature corrosion to the pan. Do not store baked or unbaked products in the pans. Moisture that accumulates under the product, together with the sugars and starches in the products, forms corrosive by-products that will dissolve the coating and corrode the pan material as well. Remove baked products from the pans ASAP each time, preferably while the pan is still warm which could avoid moisture from condensing under the product that can cause premature coating failure, coating lifting, and eventual damage to the pan. Do not store in too cold or moist area. Moisture can damage the coating and cause premature corrosion to the pan. Please store in warm and dry area.

Pan Cleaning

If the pans are coated, wiping the pan with a soft dry cloth is usually all the attention that is needed. Pans should never be soaked in water or detergents, as this will also damage the coating. If it is necessary to clean pans in your bakery, it is important that great care be exercised to avoid damage to the coating and/or pans. If pans must be washed, use a mild soap or detergent rinse with cold water and dry immediately. Do not use alkaline-based or other harsh cleaners as these will damage or remove the coating and cause corrosion to the pan. Water temperature should be as low as possible as steam from hot water will also damage the coating. Never store pans wet after cleaning, make sure pans are completely dry before stacking; store pans upside down if possible.



All our Non-stick coating are approved for food contact according to national and international standards

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1004	8	1221	11	2016	15	3020	19
1005	8	1222	11	2017	15	3021	20
1007	8	1223	11	2018	15	3024	20
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1010	8	1227	11	2020	16	4000	
1011	8	1301	12	2021	16	4002	22
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1021	8	1320	12	2028	15	4011	22
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1029	9	1507	14	2037	15	4022	22
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1035	9	1510	14	2041	15	4051	22
1036	9	1511	14	2042	16	4052	22
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1039	9	1900	21	2045	16	4054	23
1040	9	1901	21	2046	15	4055	23
1041	9	1904	21	2047	15	4056	23
1042	9	1905	21	2048	15	4057	23
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1050	10	2000		2619	17	4064	23
1052	8	2001	16	2621	17	4065	23
1053	8	2002	16	2623	17	4066	23
1055	8	2003	16	2625	17	4067	23
1056	8	2004	16	2627	17	4068	23
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1221	11	2010	15	3011	18	4074	23
1214	11	2011	16	3012	18	4075	23
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