# PIZZA PANS

#### **WIDE-RIM PIZZA PANS**

- All-purpose wide-rim style pan allows for baking and serving right out of the oven
- Aluminum

ITEM	DESCRIPTION	UOM	CASE
APZT-8	8"	Each	36/144
APZT-10	10"	Each	36/72
APZT-11	11"	Each	36/72
APZT-12	12"	Each	36/72
APZT-13	13"	Each	36/72
APZT-14	14"	Each	24/48
APZT-15	15"	Each	24/48
APZT-16	16"	Each	24/48
APZT-17	17"	Each	12/36
APZT-18	18"	Each	12/36
APZT-19	19"	Each	12/24
APZT-20	20"	Each	12/24



APZT-SERIES

### **COUPE-STYLE PIZZA PANS**

- Ideal for baking and serving thin crust pizzas
- Aluminum

ITEM	DESCRIPTION	UOM	CASE
APZC-8	8"	Each	36/144
APZC-9	9"	Each	36/144
APZC-10	10"	Each	36/72
APZC-11	11"	Each	36/72
APZC-12	12"	Each	36/72
APZC-13	13"	Each	36/72
APZC-14	14"	Each	24/48
APZC-15	15"	Each	24/48
APZC-16	16"	Each	24/48
APZC-18	18"	Each	12/36



APZC-SERIES

# **ALUMINUM TRAYS WITH NIBS**

An essential to producing savory, crispy pizza crusts every time, trays with nibs raise the dough 1/8" above the surface to allow moisture to escape while baking.

ITEM	DESCRIPTION	UOM	CASE
APZN-6	6"	Each	36/72
APZN-8	8"	Each	36/72
APZN-9	9"	Each	36/72
APZN-10	10"	Each	36/72
APZN-12	12"	Each	24/48
APZN-14	14"	Each	24/48
APZN-16	16"	Each	24/48
APZN-18	18"	Each	12/24
APZN-20	20"	Each	12/24

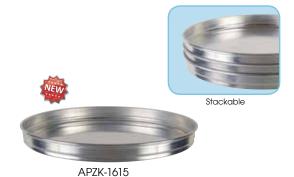


**APZN-SERIES** 

# STACKABLE ALUMINUM PIZZA PANS

- 1-1/2" pan depth
- ♦ 1" clearance between pans when stacked

ø	ITEM	DESCRIPTION	UOM	CASE
	APZK-0615	6"	Each	6/24
	APZK-0815	8"	Each	6/24
	APZK-1015	10"	Each	6/24
	APZK-1215	12"	Each	6/12
	APZK-1415	14"	Each	6/12
	APZK-1615	16"	Each	6/12



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