



Fat Daddio's ProSeries Bakeware for every celebration.

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# Our History, Our Story

## GRUPO PADRÓN

*ESPECIALISTAS EN IMPORTACIÓN Y EXPORTACIÓN DE UTENSILIOS Y EQUIPOS DE COCINA Y REPOSTERÍA*

### Miami, FL

Grupo Padrón es una compañía familiar que nace de la visión de satisfacer las necesidades de distribuidores en Florida, América Latina y el Caribe. Representamos varias de las marcas más prestigiosas de la industria, siendo reconocidos por algunas de ellas como el mayor distribuidor hacia la región.

Grupo Padrón es el aliado por excelencia para profesionales de pastelerías, panaderías, restaurantes, hoteles, catering, escuelas de cocina, chefs e instructores. Contamos con bodegas de almacenamiento en la ciudad de Miami, punto clave para la distribución de productos y mejor acercamiento de mercados entre Estados Unidos y el resto del continente.

### Plan de Distribución

Nos enfocamos en un modelo de negocio basado en el B2B a nivel internacional. Trabajamos de mano con nuestros distribuidores para que todos los productos que comercializamos lleguen a manos del consumidor final de la manera más efectiva posible

### Cadena de Suministro Positiva

Una cadena de suministro positiva comienza con una previsión de la demanda gestionada por el sector. Conocemos el surtido de productos y tamaños en cada ciclo estacional. La integración vertical de Fat Daddio's garantiza controles de calidad y costes en cada paso de la producción, desde las materias primas laminadas hasta el diseño del molde. Junto con nuestros socios comerciales, fabricamos, almacenamos y distribuimos el inventario, satisfaciendo la demanda mundial de utensilios para hornear de la marca.

# ¿Por qué Aluminio Anodizado?

Durante décadas, Fat Daddio's ha sido líder mundial en materiales, durabilidad y rendimiento en las industrias de la panadería, la cocina y la repostería. Los utensilios de aluminio anodizado son la guinda del pastel.

## Aluminio Anodizado es la Superficie Ideal para Hornear

**Durabilidad:** El proceso de anodizado refuerza el aluminio natural, creando una superficie dura menos propensa a los arañazos, las abolladuras y las deformaciones. Nuestros moldes para hornear están diseñados con aluminio 3003 de primera calidad para una conductividad y durabilidad uniformes. El anodizado transforma la superficie de nuestros moldes en una superficie 3 veces más dura que el aluminio convencional.

**Distribución uniforme del calor:** El aluminio anodizado es un gran conductor del calor, ya que lo distribuye equitativamente por toda la superficie del molde. Esto ayuda a evitar los puntos calientes y garantiza que los productos horneados suban y se horneen de manera uniforme. Otros materiales, como el acero aluminizado o el hierro fundido, a menudo tienen puntos calientes que pueden no calentar tan uniformemente o sobrehornear. Nuestros moldes pueden alcanzar temperaturas de hasta 550° F (285° C).

**No tóxico y sin productos químicos:** La mayoría de los utensilios para hornear no están sellados al 100% y contienen materiales y sabores no deseados. El anodizado no es un revestimiento, sino un proceso de acabado que suaviza y espesa el aluminio natural, haciéndolo más versátil que otros utensilios. Nuestro proceso de "sellado seguro" es respetuoso con el medio ambiente, no contiene colorantes nocivos, metales extra, CFC, PTFE o PFOA. Nuestros moldes han sido probados y certificados por múltiples agencias en todo el mundo, superando las normas de seguridad internacionales.

**No reactivo:** El aluminio convencional para hornear a menudo reacciona mal con los alimentos ácidos y puede generar sabores o incluso residuos metálicos en el producto. La superficie no reactiva del aluminio anodizado es más compatible con una amplia variedad de recetas, incluidas las que contienen cítricos, cacao o ingredientes a base de tomate.

**Fácil desprendimiento:** Al impedir que el azúcar penetre en la superficie del molde cuando se calienta durante los ciclos de horneado, el aluminio anodizado minimiza la tendencia de los alimentos a pegarse para facilitar su liberación y limpieza. Esto supone una gran ventaja a la hora de hornear tartas, pasteles y otras recetas delicadas en las que la presentación es vital.

**¡Está "construido para ser resistente"!:** Los moldes Fat Daddio's ofrecen la ventaja añadida de un acabado anodizado, el cual mejora el proceso de cocción y ofrece resultados satisfactorios. Nuestros moldes se construyen para realizar tareas en cocinas comerciales de alto volumen, y son puestos a prueba todos los días en panaderías, pastelerías y decoradores alrededor de todo el mundo.

# Cheesecake Pans with Removable Bottom

## Cheesecake Pans with Removable Bottom ProSeries Bakeware

| Item #     | Finish   | Base Material | Case | Description          | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |            |      |                  |
|------------|----------|---------------|------|----------------------|-----------------------|----|-------|--------------|-----------------------|------------|------|------------------|
|            |          |               |      |                      | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom     | H    | Weight ea. (lb.) |
| PCC-32     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 3                     | 3  | 2     | 7.68         | 4                     | 3.1        | 2.05 | 0.2              |
| PCC-33     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 3                     | 3  | 3     | 11.52        | 4                     | 3.1        | 3.05 | 0.32             |
| PCC-42     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 4                     | 4  | 2     | 14.08        | 5                     | 4.1        | 2.05 | 0.28             |
| PCC-43     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 4                     | 4  | 3     | 20.48        | 5                     | 4.1        | 3.05 | 0.41             |
| PCC-53     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 5                     | 5  | 3     | 32           | 6                     | 5.1        | 3.05 | 0.5              |
| PCC-62     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 6                     | 6  | 2     | 30.72        | 7                     | 6.1        | 2.05 | 0.44             |
| PCC-63     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 6                     | 6  | 3     | 47.36        | 7                     | 6.1        | 3.05 | 0.6              |
| PCC-72     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 7                     | 7  | 2     | 42.24        | 8                     | 7.1        | 2.05 | 0.52             |
| PCC-73     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 7                     | 7  | 3     | 64           | 8                     | 7.1        | 3.05 | 0.7              |
| PCC-83     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 8                     | 8  | 3     | 83.2         | 9                     | 8.1        | 3.05 | 0.82             |
| PCC-92     | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 9                     | 9  | 2     | 70.4         | 10                    | 9.1        | 2.05 | 0.74             |
| PCC-93     | Anodized | 3003 Aluminum | 3    | 16-Gauge, Round      | 9                     | 9  | 3     | 106.24       | 10                    | 9.1        | 3.05 | 0.82             |
| PCC-102    | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 10                    | 10 | 2     | 87.04        | 11                    | 10.1       | 2.05 | 0.85             |
| PCC-103    | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 10                    | 10 | 3     | 130.56       | 11                    | 10.1       | 3.05 | 1.07             |
| PCC-123    | Anodized | 3003 Aluminum | 6    | 16-Gauge, Round      | 12                    | 12 | 3     | 188.16       | 13                    | 12.1       | 3.05 | 1.55             |
| PSQCC-663  | Anodized | 3003 Aluminum | 6    | 14-Gauge, Square     | 6                     | 6  | 3     | 60.16        | 7                     | 6.16       | 3.08 | 1.24             |
| PSQCC-883  | Anodized | 3003 Aluminum | 6    | 14-Gauge, Square     | 8                     | 8  | 3     | 106.24       | 9                     | 8.16       | 3.08 | 1.7              |
| PSQCC-993  | Anodized | 3003 Aluminum | 6    | 14-Gauge, Square     | 9                     | 9  | 3     | 134.4        | 10                    | 9.16       | 3.08 | 1.98             |
| PHT-L83    | Anodized | 3003 Aluminum | 3    | 16-Gauge, Heart      | 8                     | 8  | 3     | 80           | 9.13                  | 8.1        | 3.05 | 1.65             |
| POBCC-9132 | Anodized | 3003 Aluminum | 6    | 14-Gauge, Sheet Cake | 9                     | 13 | 2     | 129.28       | 10x14                 | 9.16x13.16 | 2.08 | 2.21             |
| POBCC-9133 | Anodized | 3003 Aluminum | 6    | 14-Gauge, Sheet Cake | 9                     | 13 | 3     | 194.56       | 10x14                 | 9.16x13.16 | 3.08 | 2.63             |



## Cheesecake Pans

Professional cheesecake results every time. Simply push up the removable bottom to de-pan. Seamless and straight-sided with a rolled rim for easy-handling. Safe for citrus-based foods.

Specifically designed for cheesecakes, these pans are ideal for upside-down cakes, tiramisu, ice cream cakes, and other specialty desserts where the top needs to be preserved. They are also ideal for brownies, bar-type cookies, and recipes with thick batters.



# Round Solid Bottom Cake Pans

## Round Solid Bottom Cake Pans ProSeries Bakeware

| Item # | Finish   | Base Material | Case | Description                 | Int. Dimensions (in). |   |       |              | Ext. Dimensions (in). |        |      |                  |
|--------|----------|---------------|------|-----------------------------|-----------------------|---|-------|--------------|-----------------------|--------|------|------------------|
|        |          |               |      |                             | L                     | W | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PRD-32 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 3                     | 3 | 2     | 7.68         | 4                     | 3.1    | 2.05 | 0.15             |
| PRD-33 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 3                     | 3 | 3     | 11.52        | 4                     | 3.1    | 3.05 | 0.2              |
| PRD-42 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 4                     | 4 | 2     | 14.08        | 5                     | 4.1    | 2.05 | 0.22             |
| PRD-43 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 4                     | 4 | 3     | 20.48        | 5                     | 4.1    | 3.05 | 0.27             |
| PRD-44 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 4                     | 4 | 4     | 28.16        | 5                     | 4.1    | 4.05 | 0.33             |
| PRD-52 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 5                     | 5 | 2     | 21.76        | 6                     | 5.1    | 2.05 | 0.29             |
| PRD-53 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 5                     | 5 | 3     | 32           | 6                     | 5.1    | 3.05 | 0.36             |
| PRD-54 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 5                     | 5 | 4     | 43.52        | 6                     | 5.1    | 4.05 | 0.43             |
| PRD-62 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 6                     | 6 | 2     | 30.72        | 7                     | 6.1    | 2.05 | 0.36             |
| PRD-63 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 6                     | 6 | 3     | 47.36        | 7                     | 6.1    | 3.05 | 0.45             |
| PRD-64 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 6                     | 6 | 4     | 62.72        | 7                     | 6.1    | 4.05 | 0.54             |
| PRD-72 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 7                     | 7 | 2     | 42.24        | 8                     | 7.1    | 2.05 | 0.45             |
| PRD-73 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 7                     | 7 | 3     | 64           | 8                     | 7.1    | 3.05 | 0.55             |
| PRD-74 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 7                     | 7 | 4     | 85.76        | 8                     | 7.1    | 4.05 | 0.65             |
| PRD-82 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 8                     | 8 | 2     | 56.32        | 9                     | 8.1    | 2.05 | 0.54             |
| PRD-83 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 8                     | 8 | 3     | 83.2         | 9                     | 8.1    | 3.05 | 0.65             |
| PRD-84 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 8                     | 8 | 4     | 111.36       | 9                     | 8.1    | 4.05 | 0.77             |
| PRD-92 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 9                     | 9 | 2     | 70.4         | 10                    | 9.1    | 2.05 | 0.64             |
| PRD-93 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 9                     | 9 | 3     | 106.24       | 10                    | 9.1    | 3.05 | 0.77             |
| PRD-94 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 9                     | 9 | 4     | 140.8        | 10                    | 9.1    | 4.05 | 0.9              |



## Round Cake Pans

The baking essential for commercial kitchens, restaurants, and bakeries. Ideal for round-tiered and layered cakes, and even deep-dish pizzas. Seamless and straight-sided with a rolled rim for easy handling. Non-reactive and safe for citrus-based foods. Built to last through daily use in both the home kitchen and commercial establishments.

| Item #  | Finish   | Base Material | Case | Description                 | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |        |      |                  |
|---------|----------|---------------|------|-----------------------------|-----------------------|----|-------|--------------|-----------------------|--------|------|------------------|
|         |          |               |      |                             | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PRD-102 | Anodized | 3003 Aluminum | 3    | 16-Gauge Round Solid Bottom | 10                    | 10 | 2     | 87.04        | 11                    | 10.1   | 2.05 | 0.74             |
| PRD-103 | Anodized | 3003 Aluminum | 3    | 16-Gauge Round Solid Bottom | 10                    | 10 | 3     | 130.56       | 11                    | 10.1   | 3.05 | 0.89             |
| PRD-104 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 10                    | 10 | 4     | 174.08       | 11                    | 10.1   | 4.05 | 1.03             |
| PRD-112 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 11                    | 11 | 2     | 104.96       | 12                    | 11.1   | 2.05 | 0.86             |
| PRD-113 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 11                    | 11 | 3     | 157.44       | 12                    | 11.1   | 3.05 | 1.01             |
| PRD-114 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 11                    | 11 | 4     | 211.2        | 12                    | 11.1   | 4.05 | 1.17             |
| PRD-122 | Anodized | 3003 Aluminum | 3    | 16-Gauge Round Solid Bottom | 12                    | 12 | 2     | 125.44       | 13                    | 12.1   | 2.05 | 0.97             |
| PRD-123 | Anodized | 3003 Aluminum | 3    | 16-Gauge Round Solid Bottom | 12                    | 12 | 3     | 188.16       | 13                    | 12.1   | 3.05 | 1.15             |
| PRD-124 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 12                    | 12 | 4     | 250.88       | 13                    | 12.1   | 4.05 | 1.32             |
| PRD-132 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 13                    | 13 | 2     | 147.2        | 14                    | 13.1   | 2.05 | 1.1              |
| PRD-133 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 13                    | 13 | 3     | 220.16       | 14                    | 13.1   | 3.05 | 1.29             |
| PRD-142 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 14                    | 14 | 2     | 170.24       | 15                    | 14.1   | 2.05 | 1.24             |
| PRD-143 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 14                    | 14 | 3     | 256          | 15                    | 14.1   | 3.05 | 1.44             |
| PRD-144 | Anodized | 3003 Aluminum | 3    | 16-Gauge Round Solid Bottom | 14                    | 14 | 4     | 341.76       | 15                    | 14.1   | 4.05 | 1.64             |
| PRD-152 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 15                    | 15 | 2     | 195.84       | 16                    | 15.1   | 2.05 | 1.38             |
| PRD-153 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 15                    | 15 | 3     | 293.12       | 16                    | 15.1   | 3.05 | 1.59             |
| PRD-162 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 16                    | 16 | 2     | 222.72       | 17                    | 16.1   | 2.05 | 1.53             |
| PRD-163 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 16                    | 16 | 3     | 334.08       | 17                    | 16.1   | 3.05 | 1.76             |
| PRD-183 | Anodized | 3003 Aluminum | 6    | 16-Gauge Round Solid Bottom | 17                    | 17 | 3     | 422.4        | 18                    | 18.1   | 3.05 | 2.11             |



Easy release and clean up.  
 Even heating – NO hot spots!  
 Will never rust, peel or flake.  
 Available in 2", 3" and 4" depths.  
 No extra metals, chemical additives, dyes, PTFE's or PFOA's.  
 Temperature-rated up to 550° F (285° C)  
 Pressure cooker, air fryer, and freezer safe.  
 Hand wash recommended



# Square Solid Bottom Cake Pans

## Square Solid Bottom Cake Pans ProSeries Bakeware

| Item #  | Finish   | Base Material | Case | Description                                            | Int. Dimensions (in). |   |       |              | Ext. Dimensions (in). |        |      |                  |
|---------|----------|---------------|------|--------------------------------------------------------|-----------------------|---|-------|--------------|-----------------------|--------|------|------------------|
|         |          |               |      |                                                        | L                     | W | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PSQ-442 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 4 x 2 Inch | 4                     | 4 | 2     | 17.73        | 5                     | 4.12   | 2.06 | 0.51             |
| PSQ-443 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 4 x 3 Inch | 4                     | 4 | 3     | 26.60        | 5                     | 4.12   | 3.06 | 0.75             |
| PSQ-444 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 4 x 4 Inch | 4                     | 4 | 4     | 35.46        | 5                     | 4.12   | 4.06 | 0.61             |
| PSQ-552 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 5 x 2 Inch | 5                     | 5 | 2     | 27.71        | 6                     | 5.12   | 2.06 | 0.62             |
| PSQ-553 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 5 x 3 Inch | 5                     | 5 | 3     | 41.56        | 6                     | 5.12   | 3.06 | 0.9              |
| PSQ-662 | Anodized | 3003 Aluminum | 3    | 14-Gauge Square Cake Pan with Solid Bottom, 6 x 2 Inch | 6                     | 6 | 2     | 39.90        | 7                     | 6.12   | 2.06 | 0.76             |
| PSQ-663 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 6 x 3 Inch | 6                     | 6 | 3     | 59.84        | 7                     | 6.12   | 3.06 | 1.05             |
| PSQ-664 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 6 x 4 Inch | 6                     | 6 | 4     | 79.79        | 7                     | 6.12   | 4.06 | 1.2              |
| PSQ-772 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 7 x 2 Inch | 7                     | 7 | 2     | 54.30        | 8                     | 7.12   | 2.06 | 0.9              |
| PSQ-773 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 7 x 3 Inch | 7                     | 7 | 3     | 81.45        | 8                     | 7.12   | 3.06 | 1.22             |
| PSQ-882 | Anodized | 3003 Aluminum | 3    | 14-Gauge Square Cake Pan with Solid Bottom, 8 x 2 Inch | 8                     | 8 | 2     | 70.93        | 9                     | 8.12   | 2.06 | 1.06             |
| PSQ-883 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 8 x 3 Inch | 8                     | 8 | 3     | 106.39       | 9                     | 8.12   | 3.06 | 1.4              |
| PSQ-884 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 8 x 4 Inch | 8                     | 8 | 4     | 141.85       | 9                     | 8.12   | 4.06 | 1.6              |



## Square Cake Pans

The baking essential for commercial kitchens, bakeries, and home enthusiasts. Ideal for square-tiered and layered cakes, and even deep-dish pizzas. Seamless and straight-sided with a boxed rim for easy handling. Non-reactive and safe for citrus-based foods. Built Bakery Tough in both home and commercial kitchens.

| Item #    | Finish   | Base Material | Case | Description                                             | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |        |      |                  |
|-----------|----------|---------------|------|---------------------------------------------------------|-----------------------|----|-------|--------------|-----------------------|--------|------|------------------|
|           |          |               |      |                                                         | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PSQ-992   | Anodized | 3003 Aluminum | 3    | 14-Gauge Square Cake Pan with Solid Bottom, 9 x 2 Inch  | 9                     | 9  | 2     | 89.77        | 10                    | 9.12   | 2.06 | 1.22             |
| PSQ-993   | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 9 x 3 Inch  | 9                     | 9  | 3     | 134.65       | 10                    | 9.12   | 3.06 | 1.59             |
| PSQ-10102 | Anodized | 3003 Aluminum | 3    | 14-Gauge Square Cake Pan with Solid Bottom, 10 x 2 Inch | 10                    | 10 | 2     | 110.82       | 11                    | 10.12  | 2.06 | 1.4              |
| PSQ-10103 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 10 x 3 Inch | 10                    | 10 | 3     | 166.23       | 11                    | 10.12  | 3.06 | 1.8              |
| PSQ-10104 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 10 x 4 Inch | 10                    | 10 | 4     | 221.65       | 11                    | 10.12  | 4.06 | 2.05             |
| PSQ-11113 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 11 x 3 Inch | 11                    | 11 | 3     | 201.14       | 12                    | 11.12  | 3.06 | 2.01             |
| PSQ-12122 | Anodized | 3003 Aluminum | 3    | 14-Gauge Square Cake Pan with Solid Bottom, 12 x 2 Inch | 12                    | 12 | 2     | 159.58       | 13                    | 12.12  | 2.06 | 1.8              |
| PSQ-12123 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 12 x 3 Inch | 12                    | 12 | 3     | 239.38       | 13                    | 12.12  | 3.06 | 2.24             |
| PSQ-12124 | Anodized | 3003 Aluminum | 6    | 14-Gauge Square Cake Pan with Solid Bottom, 12 x 4 Inch | 12                    | 12 | 4     | 319.17       | 13                    | 12.12  | 4.06 | 2.54             |



Easy release and clean up.  
 Even heating – NO hot spots!  
 Will never rust, peel or flake.  
 Available in 2", 3" and 4" depths.  
 No extra metals, chemical additives, dyes, PTFE's or PFOA's.  
 Temperature-rated up to 550° F (285° C)  
 Pressure cooker, air fryer and freezer safe.  
 Hand wash recommended



# Sheet Cake Pans

## Oblong Cake Pans with Solid Bottom ProSeries Bakeware

| Item #    | Finish   | Base Material | Case | Description                                                 | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |             |      |                  |
|-----------|----------|---------------|------|-------------------------------------------------------------|-----------------------|----|-------|--------------|-----------------------|-------------|------|------------------|
|           |          |               |      |                                                             | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom      | H    | Weight ea. (lb.) |
| POB-7112  | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 7 x 11 x 2 Inch  | 7                     | 11 | 2     | 85.33        | 8 x 12                | 7.1 x 11.1  | 2.05 | 1.2              |
| POB-7113  | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 7 x 11 x 3 Inch  | 7                     | 11 | 3     | 128.00       | 8 x 12                | 7.1 x 11.1  | 3.05 | 1.57             |
| POB-8122  | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 8 x 12 x 2 Inch  | 8                     | 12 | 2     | 106.39       | 9 x 13                | 8.1 x 12.1  | 2.05 | 1.38             |
| POB-8123  | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 8 x 12 x 3 Inch  | 8                     | 12 | 3     | 159.58       | 9 x 13                | 8.1 x 12.1  | 3.05 | 1.77             |
| POB-9132  | Anodized | 3003 Aluminum | 3    | 16-Gauge Sheet Cake Pan with Solid Bottom, 9 x 13 x 2 Inch  | 9                     | 13 | 2     | 129.66       | 10 x 14               | 9.1 x 13.1  | 2.05 | 1.66             |
| POB-9133  | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 9 x 13 x 3 Inch  | 9                     | 13 | 3     | 194.49       | 10 x 14               | 9.1 x 13.1  | 3.05 | 1.99             |
| POB-9134  | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 9 x 13 x 4 Inch  | 9                     | 13 | 4     | 259.32       | 10 x 14               | 9.1 x 13.1  | 4.05 | 2.26             |
| POB-10152 | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 10 x 15 x 2 Inch | 10                    | 15 | 2     | 166.23       | 11 x 16               | 10.1 x 15.1 | 2.05 | 1.87             |
| POB-10153 | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 10 x 15 x 3 Inch | 10                    | 15 | 3     | 249.35       | 11 x 16               | 10.1 x 15.1 | 3.05 | 2.33             |
| POB-11152 | Anodized | 3003 Aluminum | 3    | 16-Gauge Sheet Cake Pan with Solid Bottom, 11 x 15 x 2 Inch | 11                    | 15 | 2     | 182.86       | 12 x 16               | 11.1 x 15.1 | 2.05 | 2                |
| POB-11153 | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 11 x 15 x 3 Inch | 11                    | 15 | 3     | 274.29       | 12 x 16               | 11.1 x 15.1 | 3.05 | 2.47             |
| POB-12162 | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 12 x 16 x 2 Inch | 12                    | 16 | 2     | 212.78       | 13 x 17               | 12.1 x 16.1 | 2.05 | 2.23             |
| POB-12163 | Anodized | 3003 Aluminum | 6    | 16-Gauge Sheet Cake Pan with Solid Bottom, 12 x 16 x 3 Inch | 12                    | 16 | 3     | 319.17       | 13 x 17               | 12.1 x 16.1 | 3.05 | 2.72             |
| POB-12182 | Anodized | 3003 Aluminum | 3    | 16-Gauge Sheet Cake Pan with Solid Bottom, 12 x 18 x 2 Inch | 12                    | 18 | 2     | 239.38       | 13 x 19               | 12.1 x 18.1 | 2.05 | 2.44             |
| POB-12183 | Anodized | 3003 Aluminum | 3    | 16-Gauge Sheet Cake Pan with Solid Bottom, 12 x 18 x 3 Inch | 12                    | 18 | 3     | 359.07       | 13 x 19               | 12.1 x 18.1 | 3.05 | 1.35             |
| POB-12184 | Anodized | 3003 Aluminum | 3    | 16-Gauge Sheet Cake Pan with Solid Bottom, 12 x 18 x 4 Inch | 12                    | 18 | 4     | 478.75       | 13 x 19               | 12.1 x 18.1 | 4.05 | 3.33             |



## Sheet Cake Pans

Industry standard for rectangle-tiered and layered cakes, and even deep-dish pizzas. Seamless and straight-sided with a boxed rim for easy handling. Non-reactive and safe for citrus-based foods. Built to last through daily use in both the home kitchen and commercial establishments.

## Oblong Cake Pans with Removable Bottom ProSeries Bakeware

| Item #     | Finish   | Base Material | Case | Description                                                    | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |            |      |                  |
|------------|----------|---------------|------|----------------------------------------------------------------|-----------------------|----|-------|--------------|-----------------------|------------|------|------------------|
|            |          |               |      |                                                                | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom     | H    | Weight Ea. (lb.) |
| POBCC-9132 | Anodized | 3003 Aluminum | 6    | 14-Gauge, Sheet Cake pan with Removable Bottom, 9 x 13 x 2 in. | 9                     | 13 | 2     | 129.28       | 10x14                 | 9.16x13.16 | 2.08 | 2.21             |
| POBCC-9133 | Anodized | 3003 Aluminum | 6    | 14-Gauge, Sheet Cake pan with Removable Bottom, 9 x 13 x 3 in. | 9                     | 13 | 3     | 194.56       | 10x14                 | 9.16x13.16 | 3.08 | 2.63             |



Easy release and clean up.  
 Even heating – NO hot spots!  
 Will never rust, peel or flake.  
 Available in 2", 3" and 4" depths.  
 No extra metals, chemical additives, dyes, PTFE's or PFOA's.  
 Temperature-rated up to 550° F (285° C)  
 Pressure cooker, air fryer and freezer safe.  
 Hand wash recommended



# Springform Pans

## Springform Pans ProSeries Bakeware

| Item #  | Finish   | Base Material | Case | Description             | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |        |      |                  |
|---------|----------|---------------|------|-------------------------|-----------------------|----|-------|--------------|-----------------------|--------|------|------------------|
|         |          |               |      |                         | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PSF-63  | Anodized | 3003 Aluminum | 3    | 18-Gauge Springform Pan | 6                     | 6  | 3     | 47.3         | 8                     | 8      | 3.82 | 0.79             |
| PSF-83  | Anodized | 3003 Aluminum | 3    | 18-Gauge Springform Pan | 8                     | 8  | 3     | 83.2         | 10                    | 10     | 3.82 | 1.04             |
| PSF-93  | Anodized | 3003 Aluminum | 3    | 18-Gauge Springform Pan | 9                     | 9  | 3     | 106.2        | 10.98                 | 10.98  | 3.82 | 1.17             |
| PSF-103 | Anodized | 3003 Aluminum | 3    | 18-Gauge Springform Pan | 10                    | 10 | 3     | 130.6        | 12.01                 | 12.01  | 3.82 | 1.32             |
| PSF-113 | Anodized | 3003 Aluminum | 3    | 18-Gauge Springform Pan | 11                    | 11 | 3     | 157.4        | 14                    | 14     | 4    | 0.62             |

## Heart Shaped Pans ProSeries Bakeware

| Item #  | Finish   | Base Material | Case | Description                                          | Int. Dimensions (in). |   |       |              | Ext. Dimensions (in). |             |      |                  |
|---------|----------|---------------|------|------------------------------------------------------|-----------------------|---|-------|--------------|-----------------------|-------------|------|------------------|
|         |          |               |      |                                                      | L                     | W | Depth | Volume (oz.) | Top                   | Bottom      | H    | Weight ea. (lb.) |
| PHT-62  | Anodized | 3003 Aluminum | 3    | 16-Gauge Heart Shaped Cake Pan                       | 6                     | 6 | 2     | 26           | 6.10 x 6.10           | 8.05 x 8.05 | 2.05 | 0.33             |
| PHT-63  | Anodized | 3003 Aluminum | 6    | 16-Gauge Heart Shaped Cake Pan                       | 6                     | 6 | 3     | 41           | 7.15 x 7.15           | 6.05 x 6.05 | 3.05 | 0.68             |
| PHT-83  | Anodized | 3003 Aluminum | 6    | 16-Gauge Heart Shaped Cake Pan                       | 8                     | 8 | 3     | 80           | 9 x 9                 | 8.05 x 8.05 | 3.05 | 1.25             |
| PHT-L83 | Anodized | 3003 Aluminum | 6    | 16-Gauge Heart Shaped Cake Pan with removable bottom | 8                     | 8 | 3     | 80           | 9 x 9                 | 8.05 x 8.05 | 3.05 | 1.65             |



## Springform Pans

Designed for cheesecake and specialty desserts.

These pans are also ideal for recipes with thick cake batters, upside-down cakes, streusel-topped cakes, pizzas, quiches, and frozen desserts. Simply flip the latch to release the pan and serve on the removable base. Seamless and straight-sided. Rolled rim for easy handling. Safe for citrus-based foods. Handwash recommended.

# Angel Food & Ring Mold Pans

## Angel Food / Tube Pans ProSeries Bakeware

| Item #    | Finish   | Base Material | Case | Description                    | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |        |      |                  |
|-----------|----------|---------------|------|--------------------------------|-----------------------|----|-------|--------------|-----------------------|--------|------|------------------|
|           |          |               |      |                                | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight Ea. (lb.) |
| PAF-8375  | Anodized | 3003 Aluminum | 3    | 16-Gauge Angel Food / Tube Pan | 8                     | 8  | 3.75  | 80           | 8.5                   | 6.37   | 4.53 | 0.9              |
| PAF-10425 | Anodized | 3003 Aluminum | 3    | 16-Gauge Angel Food / Tube Pan | 10                    | 10 | 4.25  | 144          | 10.79                 | 8.58   | 4.76 | 1.12             |

## Ring Mold Pans ProSeries Bakeware

| Item # | Finish   | Base Material | Case | Description            | Int. Dimensions (in). |      |       |              | Ext. Dimensions (in). |        |      |                  |
|--------|----------|---------------|------|------------------------|-----------------------|------|-------|--------------|-----------------------|--------|------|------------------|
|        |          |               |      |                        | L                     | W    | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight Ea. (lb.) |
| RMP-5  | Anodized | 3003 Aluminum | 6    | 18-Gauge Ring Mold Pan | 5                     | 2.25 | 2.24  | 18           | 5.28                  | 4.33   | 2.28 | 0.19             |
| RMP-7  | Anodized | 3003 Aluminum | 6    | 18-Gauge Ring Mold Pan | 7                     | 2.4  | 2.36  | 35           | 7.09                  | 5.9    | 2.4  | 0.32             |
| RMP-9  | Anodized | 3003 Aluminum | 3    | 18-Gauge Ring Mold Pan | 9                     | 2.7  | 2.76  | 64           | 8.66                  | 7.08   | 2.8  | 0.41             |
| RMP-10 | Anodized | 3003 Aluminum | 3    | 18-Gauge Ring Mold Pan | 10                    | 3.5  | 4     | 110          | 11                    | 8.07   | 4.04 | 0.2              |
| RMP-12 | Anodized | 3003 Aluminum | 6    | 18-Gauge Ring Mold Pan | 12                    | 4    | 5     | 184          | 13                    | 9.84   | 5.04 | 0.3              |



## Angel Food & Ring Mold Pans

Even heating – NO hot spots! Will never rust, peel or flake. No extra metals, chemical additives, dyes, PTFE's or PFOA's. Easy release and clean up. Temperature-rated up to 550° F (285° C) Pressure cooker, air fryer, and freezer safe. Hand wash recommended.

# Tart, Quiche, & Pie Pans

## Tart Pans with Removable Bottom ProSeries Bakeware

| Item #   | Finish   | Base Material | Case | Description                       | Int. Dimensions (in.) |      |       |              | Ext. Dimensions (in.) |              |      |                  |
|----------|----------|---------------|------|-----------------------------------|-----------------------|------|-------|--------------|-----------------------|--------------|------|------------------|
|          |          |               |      |                                   | L                     | W    | Depth | Volume (oz.) | Top                   | Bottom       | H    | Weight ea. (lb.) |
| PFT-375  | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 3.75                  | 3.75 | 1     | 5.1          | 3.83                  | 3.11         | 1.04 | 0.12             |
| PFT-425  | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 4.25                  | 4.25 | 1     | 6.6          | 4.33                  | 3.54         | 1.04 | 0.13             |
| PFT-65   | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 6                     | 6    | 0.98  | 14.9         | 6.08                  | 5.7          | 1.02 | 0.15             |
| PFT-8    | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 8                     | 8    | 0.98  | 25.3         | 8.08                  | 7.17         | 1.02 | 0.23             |
| PFT-95   | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 9                     | 9    | 0.98  | 35.1         | 9.08                  | 8.7          | 1.02 | 0.3              |
| PFT-102  | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 10                    | 10   | 2     | 76.2         | 10.08                 | 8.7          | 2.04 | 1.04             |
| PFT-11   | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 11                    | 11   | 0.98  | 49.1         | 11.08                 | 10.23        | 1.02 | 0.37             |
| PFT-1375 | Anodized | 3003 Aluminum | 12   | 18-Gauge Fluted Tart & Quiche Pan | 13.7                  | 4.25 | 0.98  | 31.3         | 13.78 x 4.33          | 13.07 x 3.58 | 1.02 | 0.42             |

## Mini Tart Pans with Solid Bottom ProSeries Bakeware

|         |         |               |    |                                  |     |     |      |     |     |     |      |      |
|---------|---------|---------------|----|----------------------------------|-----|-----|------|-----|-----|-----|------|------|
| PMTH-2  | Natural | 3003 Aluminum | 24 | 16-Gauge Fluted Mini Tartlet Pan | 2   | 2   | 0.98 | 1.2 | 2.1 | 1.3 | 1.03 | 0.03 |
| PMTH-25 | Natural | 3003 Aluminum | 24 | 16-Gauge Fluted Mini Tartlet Pan | 2.5 | 2.5 | 0.98 | 1.9 | 2.6 | 1.5 | 1.03 | 0.05 |

## Pie Pans ProSeries Bakeware

| Item # | Finish   | Base Material | Case | Description      | Int. Dimensions (in.) |    |       |              | Ext. Dimensions (in.) |        |      |                  |
|--------|----------|---------------|------|------------------|-----------------------|----|-------|--------------|-----------------------|--------|------|------------------|
|        |          |               |      |                  | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PIE-6  | Anodized | 3003 Aluminum | 12   | 18-Gauge Pie Pan | 5                     | 5  | 1.5   | 13.5         | 6                     | 4.08   | 1.54 | 0.35             |
| PIE-9  | Anodized | 3003 Aluminum | 12   | 18-Gauge Pie Pan | 8                     | 8  | 1.5   | 37.16        | 9                     | 7.08   | 1.54 | 0.46             |
| PIE-10 | Anodized | 3003 Aluminum | 12   | 18-Gauge Pie Pan | 9                     | 9  | 1.5   | 47.7         | 10                    | 8.08   | 1.54 | 0.53             |
| PIE-12 | Anodized | 3003 Aluminum | 12   | 18-Gauge Pie Pan | 11                    | 11 | 1.5   | 72.6         | 12                    | 10.08  | 1.54 | 0.71             |



## Tart and Quiche Pans

Bake tarts, quiches, pies, and a variety of other sweet and savory recipes. These pans are ideal for creating firm and flaky crusts. Simply push through the bottom to de-pan. Use the removable bottom to display and serve your tart. Seamless design with fluted sides. Safe for citrus-based foods.



# Hemisphere & Dolly Varden Pans

## Hemisphere Pans ProSeries Bakeware

| Item #  | Finish   | Base Material | Case | Description             | Int. Dimensions (in.) |      |       |              | Ext. Dimensions (in.) |        |      |                  |
|---------|----------|---------------|------|-------------------------|-----------------------|------|-------|--------------|-----------------------|--------|------|------------------|
|         |          |               |      |                         | L                     | W    | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PHA-275 | Anodized | 3003 Aluminum | 36   | 16-Gauge Hemisphere Pan | 2.75                  | 2.75 | 1.4   | 3            | 3.31                  | NA     | 1.34 | 0.05             |
| PHA-35  | Anodized | 3003 Aluminum | 36   | 16-Gauge Hemisphere Pan | 3.5                   | 3.5  | 1.75  | 6.2          | 4.06                  | NA     | 1.77 | 0.08             |
| PHA-4   | Anodized | 3003 Aluminum | 24   | 16-Gauge Hemisphere Pan | 4                     | 4    | 2.25  | 9.3          | 4.57                  | NA     | 2.01 | 0.1              |
| PHA-5   | Anodized | 3003 Aluminum | 6    | 16-Gauge Hemisphere Pan | 5                     | 5    | 2.5   | 18.1         | 5.55                  | NA     | 2.52 | 0.15             |
| PHA-65  | Anodized | 3003 Aluminum | 6    | 16-Gauge Hemisphere Pan | 6.5                   | 6.5  | 3.25  | 39.8         | 7                     | NA     | 3.25 | 0.25             |
| PHA-8   | Anodized | 3003 Aluminum | 3    | 16-Gauge Hemisphere Pan | 8                     | 8    | 4     | 74.3         | 8.58                  | NA     | 4.02 | 0.32             |
| PHA-9   | Anodized | 3003 Aluminum | 6    | 16-Gauge Hemisphere Pan | 9                     | 9    | 4.5   | 105.8        | 9.75                  | NA     | 4.5  | 0.45             |
| PHA-10  | Anodized | 3003 Aluminum | 6    | 16-Gauge Hemisphere Pan | 10                    | 10   | 5     | 145          | 10.75                 | NA     | 5    | 0.66             |

## "Dolly Varden" Doll Cake Pans ProSeries Bakeware

| Item # | Finish   | Base Material | Case | Description                         | Int. Dimensions (in.) |     |       |              | Ext. Dimensions (in.) |        |      |                  |
|--------|----------|---------------|------|-------------------------------------|-----------------------|-----|-------|--------------|-----------------------|--------|------|------------------|
|        |          |               |      |                                     | L                     | W   | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| PDV-05 | Anodized | 3003 Aluminum | 6    | 16-Gauge Dolly Varden Doll Cake Pan | 5.4                   | 5.4 | 4.5   | 28.1         | 5.9                   | 1.9    | 4.65 | 0.17             |
| PDV-07 | Anodized | 3003 Aluminum | 6    | 16-Gauge Dolly Varden Doll Cake Pan | 7.2                   | 7.2 | 5.8   | 61.8         | 8                     | 2.28   | 5.9  | 0.35             |

## Heating Core Rod ProSeries Bakeware

| Item #  | Finish   | Base Material | Case | Description                 | Int. Dimensions (in.) |     |       |              | Ext. Dimensions (in.) |        |      |                  |
|---------|----------|---------------|------|-----------------------------|-----------------------|-----|-------|--------------|-----------------------|--------|------|------------------|
|         |          |               |      |                             | L                     | W   | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| HCR-425 | Anodized | 3003 Aluminum | 12   | Stainless Steel Heating Rod | 4.25                  | 1.5 | NA    | NA           | 0.23                  | 1.5    | 4.31 | 0.125            |



## Hemisphere Pans

Spend less time stacking and carving cakes and more time celebrating Halloween, Christmas, and other celebrations with Hemisphere shaped cake pans. Ideal for soccer balls and other sports balls, beehives, planets, pumpkins, snowmen, ice cream molds, mousse, and baby bump cakes. Seamless interior and a rolled rim for easy handling. Safe for citrus-based foods.

# Bread Loaf Pans, Cooling Racks, Muffin Pans

## Bread Loaf Pans ProSeries Bakeware

| Item #     | Finish   | Base Material | Case | Description       | Int. Dimensions (in.) |       |       |              | Ext. Dimensions (in.) |        |      |                  |
|------------|----------|---------------|------|-------------------|-----------------------|-------|-------|--------------|-----------------------|--------|------|------------------|
|            |          |               |      |                   | L                     | W     | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| BP-5639    | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 4.875                 | 2.75  | 2     | 14.86        | 5.31 x 3.15           | 2.8    | 1.97 | 0.17             |
| BP-5640    | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 5.5                   | 3.125 | 2.375 | 22.62        | 5.91 x 3.78           | 3.25   | 2.4  | 0.22             |
| BP-5641    | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 6.375                 | 3.75  | 2.75  | 36.43        | 6.65 x 4.06           | 3.8    | 2.6  | 0.27             |
| BP-5642    | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 7.75                  | 3.75  | 2.5   | 40.26        | 8.03 x 4.49           | 3.625  | 2.64 | 0.31             |
| BP-5643    | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 9                     | 5     | 2.75  | 68.57        | 9.25 x 5.31           | 4.75   | 2.64 | 0.66             |
| BP-5644    | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 10                    | 5     | 3     | 83.12        | 11 x 6                | 5.08   | 4    | 0.28             |
| BP-SET     | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 7.75                  | 3.75  | 2.5   | 40.26        | 9 x 5                 | 3.625  | 5    | 0.3              |
| BP-5643SET | Anodized | 3003 Aluminum | 6    | 18-Gauge Loaf Pan | 9                     | 5     | 2.75  | 68.57        | 9.25 x 5.31           | 4.75   | 3.93 | 1.32             |

## Cupcake & Muffin Pans ProSeries Bakeware

| Item #   | Finish   | Base Material | Case | Description                   | Int. Dimensions (in.) |      |       |              | Ext. Dimensions (in.) |        |      |                  |
|----------|----------|---------------|------|-------------------------------|-----------------------|------|-------|--------------|-----------------------|--------|------|------------------|
|          |          |               |      |                               | L                     | W    | Depth | Volume (oz.) | Top                   | Bottom | H    | Weight ea. (lb.) |
| MFN-STD  | Anodized | 3003 Aluminum | 6    | 18 gauge, Standard Muffin Pan | 2.875                 | 2    | 1.375 | 1.08         | 16                    | 17     | 1.37 | 1.85             |
| MFN-MINI | Anodized | 3003 Aluminum | 6    | 18 gauge, Mini Muffin Pan     | 2.125                 | 1.75 | 0.75  | 1.06         | 16                    | 17     | 0.83 | 1.06             |

## Cooling and Baking Racks ProSeries Bakeware

| Item #  | Base Material       | Case | Description             | Dimensions (in.) |    |    | Designed to Fit | Weight ea. (lb.) |
|---------|---------------------|------|-------------------------|------------------|----|----|-----------------|------------------|
|         |                     |      |                         | L                | W  | H  |                 |                  |
| CR-1417 | 201 Stainless Steel | 6    | Cooling and Baking Rack | 17               | 14 | 1  | CSHD-1417       | 1.8              |
| CR-HALF | 201 Stainless Steel | 6    | Cooling and Baking Rack | 12               | 17 | .5 | SP-HALF         | 1.3              |



## Bread Pans

Fat Daddio's ProSeries Bread Pans are designed to bake evenly resulting in the best possible rise and golden brown crust. Whether you are baking quick bread or a traditional bread loaf, anodized aluminum is the ideal baking surface for perfectly-baked bread. Seamless and straight-sided. Rolled rim for easy handling. Safe for citrus-based foods.

# Sheet Pans, Cookie Sheets & Baking Mats

## Sheet Pans ProSeries Bakeware

| Item #  | Finish  | Base Material | Case | Description                | Int. Dimensions (in). |      |       |              | Ext. Dimensions (in). |              |      |                  |
|---------|---------|---------------|------|----------------------------|-----------------------|------|-------|--------------|-----------------------|--------------|------|------------------|
|         |         |               |      |                            | L                     | W    | Depth | Volume (oz.) | Top                   | Bottom       | H    | Weight ea. (lb.) |
| SP-QTR  | Natural | 3003 Aluminum | 12   | 18-Gauge Quarter Sheet Pan | 12.4                  | 8.89 | 1     | 61.2         | 13.07 x 9.65          | 11.85 x 8.54 | 1.06 | 1.1              |
| SP-HALF | Natural | 3003 Aluminum | 12   | 18-Gauge Half Sheet Pan    | 17.1                  | 12.4 | 1     | 117.5        | 17.8 x 12.9           | 16.7 x 11.88 | 1.06 | 1.94             |

## Silicone Baking Mats ProSeries Bakeware

| Item #  | Base Material        | Case | Description                                | Dimensions (in.) |        | Temperature Rated  | Weight ea. (lb.) |
|---------|----------------------|------|--------------------------------------------|------------------|--------|--------------------|------------------|
|         |                      |      |                                            | L                | W      |                    |                  |
| SM-QTR  | Food -Grade Silicone | 12   | Silicone Baking Mat for Quarter Sheet Pans | 11               | 8.5    | -40 to 550 degrees | 0.14             |
| SM-HALF | Food -Grade Silicone | 12   | Silicone Baking Mat for Half Sheet Pans    | 16.5             | 11.625 | -40 to 550 degrees | 0.27             |

## Cookie Sheet ProSeries Bakeware

| Item #    | Finish   | Base Material | Case | Description                         | Int. Dimensions (in). |    |       |              | Ext. Dimensions (in). |        |   |                  |
|-----------|----------|---------------|------|-------------------------------------|-----------------------|----|-------|--------------|-----------------------|--------|---|------------------|
|           |          |               |      |                                     | L                     | W  | Depth | Volume (oz.) | Top                   | Bottom | H | Weight ea. (lb.) |
| CSHD-1417 | Anodized | 3003 Aluminum | 6    | 12-Gauge Cookie Sheet, 14 x 17 inch | 17                    | 14 | 0.081 | NA           | 17 x 14               | NA     | 1 | 1.85             |



## Sheet Pans

The essential utility pan for any kitchen, bakery, cafeteria, or restaurant. Ideal for baking, roasting, broiling, and reheating. Tapered shape for convenient stacking and storage. Wire-reinforced rolled rim for durability and easy handling.

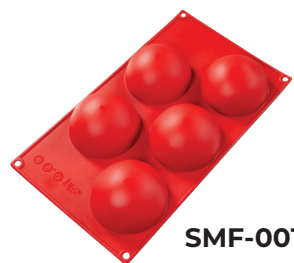
# Silicone Baking Molds

## Silicone Baking Molds

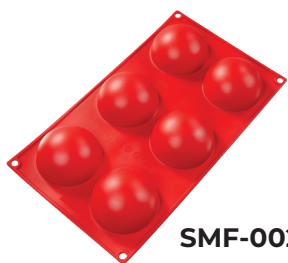
| Item #  | Base Material       | Case | Description            | Int. Dimensions (in). |      |       |              | Ext. Dimensions (in). |      |      |                  |
|---------|---------------------|------|------------------------|-----------------------|------|-------|--------------|-----------------------|------|------|------------------|
|         |                     |      |                        | L                     | W    | Depth | Volume (oz.) | L                     | W    | H    | Weight ea. (lb.) |
| SMF-001 | Food Grade Silicone | 6    | Hemisphere, 5-Cavity   | 3.15                  | 1.57 | 1.52  | 4            | 11.75                 | 6.75 | 1.57 | 0.29             |
| SMF-002 | Food Grade Silicone | 6    | Hemisphere, 6-Cavity   | 2.76                  | 1.38 | 1.33  | 2.7          | 11.75                 | 6.75 | 1.38 | 0.22             |
| SMF-004 | Food Grade Silicone | 6    | Hemisphere, 8-Cavity   | 1.97                  | 0.98 | 0.93  | 1            | 11.75                 | 6.75 | 0.98 | 0.22             |
| SMF-005 | Food Grade Silicone | 6    | Hemisphere, 15-Cavity  | 0.68                  | 0.98 | 0.74  | 0.68         | 11.75                 | 6.75 | 0.79 | 0.25             |
| SMF-006 | Food Grade Silicone | 6    | Hemisphere, 24-Cavity  | 1.18                  | 0.59 | 0.54  | 0.3          | 11.75                 | 6.75 | 0.59 | 0.2              |
| SMF-021 | Food Grade Silicone | 6    | Baba, 8-Cavity         | 2.17                  | 2.36 | 2.31  | 3.1          | 11.75                 | 6.75 | 2.36 | 0.33             |
| SMF-022 | Food Grade Silicone | 6    | Muffin, 11-Cavity      | 2.01                  | 1.1  | 1.05  | 1.7          | 11.75                 | 6.75 | 1.1  | 0.33             |
| SMF-023 | Food Grade Silicone | 6    | Muffin, 6-Cavity       | 2.72                  | 1.38 | 1.33  | 3.38         | 11.75                 | 6.75 | 1.38 | 0.26             |
| SMF-024 | Food Grade Silicone | 6    | Muffin, 5-Cavity       | 3.19                  | 1.26 | 1.25  | 4.57         | 11.75                 | 6.75 | 1.3  | 0.25             |
| SMF-025 | Food Grade Silicone | 6    | Financier, 20-Cavity   | 1.93                  | 1.02 | 0.38  | 0.68         | 11.75                 | 6.75 | 0.43 | 0.26             |
| SMF-026 | Food Grade Silicone | 6    | Cake, 12-Cavity        | 3.11                  | 1.14 | 1.13  | 2.37         | 11.75                 | 6.75 | 1.18 | 0.37             |
| SMF-027 | Food Grade Silicone | 6    | PetitsFour, 15-Cavity  | 1.57                  | 0.79 | 0.74  | 1            | 11.75                 | 6.75 | 0.79 | 0.25             |
| SMF-028 | Food Grade Silicone | 6    | Cylinder, 8-Cavity     | 2.36                  | 1.38 | 1.33  | 3            | 11.75                 | 6.75 | 1.38 | 0.34             |
| SMF-032 | Food Grade Silicone | 6    | Madeleine, 9-Cavity    | 2.68                  | 1.77 | 0.62  | 1            | 11.75                 | 6.75 | 0.67 | 0.23             |
| SMF-034 | Food Grade Silicone | 6    | Brioche, 6-Cavity      | 3.11                  | 1.46 | 1.41  | 3.7          | 11.75                 | 6.75 | 1.46 | 0.25             |
| SMF-040 | Food Grade Silicone | 6    | Heart, 8-Cavity        | 2.3                   | 2.3  | 1.33  | 2.75         | 11.75                 | 6.75 | 1.38 | 0.32             |
| SMF-061 | Food Grade Silicone | 6    | RegalVariety, 6-Cavity | 2.95                  | 1.57 | 1.53  | 3.38         | 11.75                 | 6.75 | 1.58 | 0.35             |
| SMF-074 | Food Grade Silicone | 6    | Rose, 15-Cavity        | 1.73                  | 1.06 | 1.01  | 0.78         | 11.75                 | 6.75 | 1.06 | 0.28             |
| SMF-077 | Food Grade Silicone | 6    | Rose, 6-Cavity         | 3                     | 1.57 | 1.52  | 3.89         | 11.75                 | 6.75 | 1.57 | 0.31             |
| SMF-098 | Food Grade Silicone | 6    | Cube, 8-Cavity         | 2                     | 2    | 1.95  | 4.4          | 11.75                 | 6.75 | 2    | 0.37             |

## Silicone Baking Molds

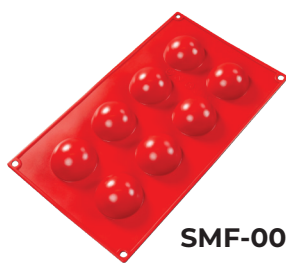
Fat Daddio's Silicone Molds are ideal for baking mousse, brownies, muffins, cupcakes, frozen treats, gelatin, ice sculptures, cocoa bombs, bath bombs, craft projects, and more. Our high-temperature sealing process creates a natural non-stick surface. Little or no pan prep is necessary. Silicone molds are versatile enough to go from freezer to oven. Easy-to-clean, simply wipe down using hot water and dish soap, shake off excess water and hang or lay flat to dry. Do not use directly on the oven rack to prevent discoloration. Temperature rated -40 to 550° F. Oven, microwave and freezer safe.



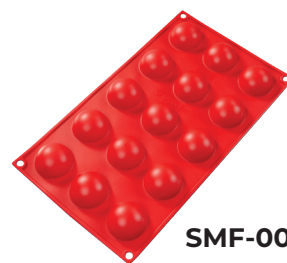
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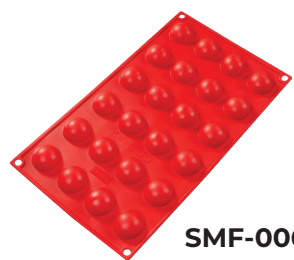
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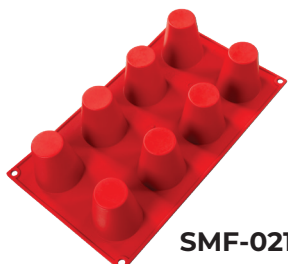
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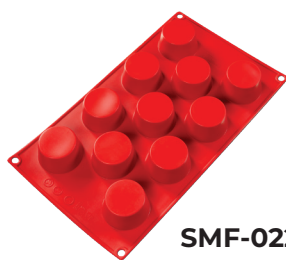
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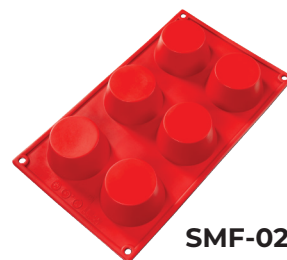
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SMF-021



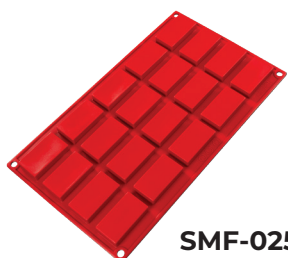
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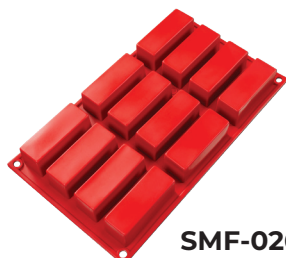
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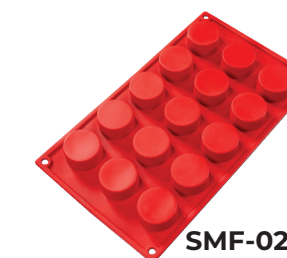
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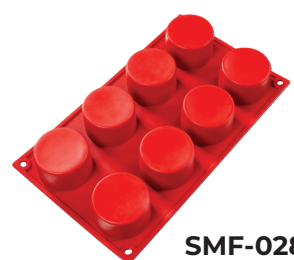
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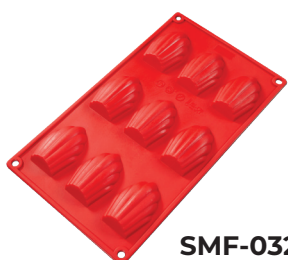
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SMF-027



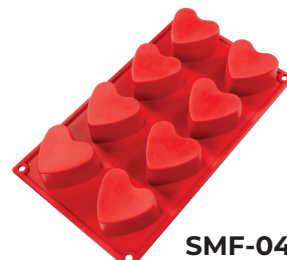
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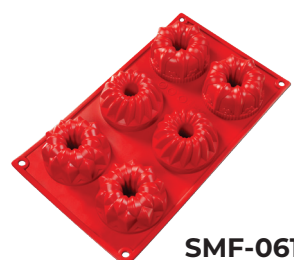
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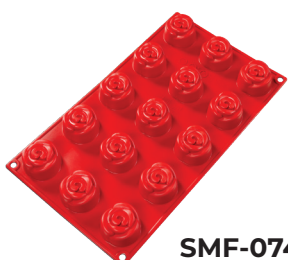
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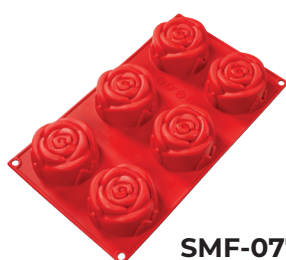
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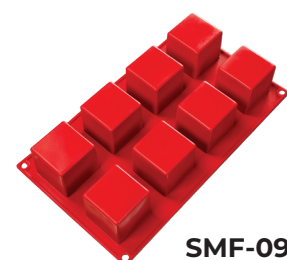
SMF-061



SMF-074



SMF-077



SMF-098

# Stainless Steel Pastry & Baking Rings

## Pastry & Baking Rings ProSeries Bakeware

| Item #       | Finish   | Base Material   | Case | Description                 | Int. Dimensions (in). |       |              | Ext. Dimensions (in). |       |                  |
|--------------|----------|-----------------|------|-----------------------------|-----------------------|-------|--------------|-----------------------|-------|------------------|
|              |          |                 |      |                             | W                     | Depth | Volume (oz.) | W                     | H     | Weight ea. (lb.) |
| SSRD-2075    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2                     | 0.75  | 0.96         | 2.096                 | 0.75  | 0.05             |
| SSRD-2010    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2                     | 1     | 1.28         | 2.096                 | 1     | 0.06             |
| SSRD-2020    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2                     | 2     | 3.84         | 2.096                 | 2     | 0.13             |
| SSRD-2575    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.5                   | 0.75  | 2.56         | 2.596                 | 0.75  | 0.06             |
| SSRD-25175   | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.5                   | 1.75  | 5.12         | 2.596                 | 1.75  | 0.15             |
| SSRD-2520    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.5                   | 2     | 5.12         | 2.596                 | 2     | 0.17             |
| SSRD-27575   | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.75                  | 0.75  | 2.56         | 2.846                 | 0.75  | 0.07             |
| SSRD-275175  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.75                  | 1.75  | 5.12         | 2.846                 | 1.75  | 0.15             |
| SSRD-27520   | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.75                  | 2     | 6.4          | 2.846                 | 2     | 0.17             |
| SSRD-2752375 | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.75                  | 2.375 | 7.68         | 2.846                 | 2.375 | 0.21             |
| SSRD-27530   | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 2.75                  | 3     | 10.24        | 2.846                 | 3     | 0.27             |
| SSRD-3075    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3                     | 0.75  | 2.56         | 3.096                 | 0.75  | 0.07             |
| SSRD-3175    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3                     | 1.75  | 6.4          | 3.096                 | 1.75  | 0.18             |
| SSRD-3020    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3                     | 2     | 7.68         | 3.096                 | 2     | 0.21             |
| SSRD-32375   | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3                     | 2.375 | 8.96         | 3.096                 | 2.375 | 0.24             |
| SSRD-3030    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3                     | 3     | 11.52        | 3.096                 | 3     | 0.3              |
| SSRD-3575    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3.5                   | 0.75  | 3.84         | 3.596                 | 0.75  | 0.09             |
| SSRD-35175   | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3.5                   | 1.75  | 8.96         | 3.596                 | 1.75  | 0.21             |
| SSRD-3520    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3.5                   | 2     | 10.24        | 3.596                 | 2     | 0.22             |
| SSRD-352375  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3.5                   | 2.375 | 12.8         | 3.596                 | 2.375 | 0.29             |
| SSRD-3530    | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 3.5                   | 3     | 15.36        | 3.596                 | 3     | 0.33             |



## Stainless Steel Pastry Rings

Bake: Individual desserts, cake, chocolates, and pastries.

Freeze: Great for using as ice cream molds.

Cut: Round slices of dough, cookies, and cake.

Form: Mousse, egg, and pancake rings.

Mold: Gourmet and layered plate presentations!

Craft: Candles, soap molds, or even napkin rings.

| Item #     | Finish   | Base Material   | Case | Description                 | Int. Dimensions (in.) |       |              | Ext. Dimensions (in.) |       |                  |
|------------|----------|-----------------|------|-----------------------------|-----------------------|-------|--------------|-----------------------|-------|------------------|
|            |          |                 |      |                             | W                     | Depth | Volume (oz.) | W                     | H     | Weight ea. (lb.) |
| SSRD-4075  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 4                     | 0.75  | 5.12         | 4.096                 | 0.75  | 0.1              |
| SSRD-4175  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 4                     | 1.75  | 12.8         | 4.096                 | 1.75  | 0.26             |
| SSRD-4020  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 4                     | 2     | 14.08        | 4.096                 | 2     | 0.26             |
| SSRD-42375 | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 4                     | 2.375 | 16.64        | 4.096                 | 2.375 | 0.33             |
| SSRD-4030  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 4                     | 3     | 20.48        | 4.096                 | 3     | 0.38             |
| SSRD-5020  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 5                     | 2     | 21.76        | 5.096                 | 2     | 0.32             |
| SSRD-5030  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 5                     | 3     | 32           | 5.096                 | 3     | 0.472            |
| SSRD-6020  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 6                     | 2     | 30.72        | 6.096                 | 2     | 0.47             |
| SSRD-6030  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 6                     | 3     | 47.36        | 6.096                 | 3     | 0.57             |
| SSRD-8020  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 8                     | 2     | 56.32        | 8.096                 | 2     | 0.51             |
| SSRD-8030  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 8                     | 3     | 83.2         | 8.096                 | 3     | 0.78             |
| SSRD-9020  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 9                     | 2     | 70.4         | 9.096                 | 2     | 0.58             |
| SSRD-9030  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 9                     | 3     | 106.24       | 9.096                 | 3     | 0.86             |
| SSRD-1020  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 10                    | 2     | 87.04        | 10.096                | 2     | 0.64             |
| SSRD-1030  | Polished | Stainless Steel | 12   | 18-Gauge, Round Pastry Ring | 10                    | 3     | 130.56       | 10.096                | 3     | 0.97             |



Each stainless steel cake and pastry ring is hand-welded for a smooth polished seam and brilliant mirror finish. It is bottomless for minimal mess and great presentation. Simply place ring on a sheet pan to prepare, bake, or cook. Freezer, air fryer, pressure cooker, grill, griddle, stove top, and toaster oven safe. Built to last through daily use in both the home kitchen and commercial establishments.

# Work Mats, Pastry and Decorating Tools

## Silicone Work Mats ProSeries Pastry Tools

| Item #   | Base Material        | Case | Description                                                           | Int. Dimensions (in.) |    |                  |
|----------|----------------------|------|-----------------------------------------------------------------------|-----------------------|----|------------------|
|          |                      |      |                                                                       | L                     | W  | Weight ea. (lb.) |
| SFM-2436 | Food -Grade Silicone | 1    | Large Silicone Work Surface and Decorating Mat with Measurement Grids | 36                    | 24 | 1.3              |

## Bench Scraper / Dough Cutter ProSeries Pastry Tools

| Item # | Base Material       | Case | Description                       | Blade Dimensions (in.) |     | Overall Dimensions (in.) |     | Weight ea. (lb.) |
|--------|---------------------|------|-----------------------------------|------------------------|-----|--------------------------|-----|------------------|
|        |                     |      |                                   | L                      | W   | L                        | W   |                  |
| BS-456 | 201 Stainless Steel | 6    | Bench Scraper with Plastic Handle | 6                      | 3   | 6.25                     | 4.5 | 4.9              |
| BS-57  | 201 Stainless Steel | 6    | Bench Scraper with Plastic Handle | 7                      | 3.5 | 7.25                     | 5   | .51              |

## Spatulas - Offset, Straight, and Specialty ProSeries Pastry Tools

| Item #     | Base Material       | Case | Description                         | Blade Dimensions (in.) |             | Overall Dimensions (in.) |       | Weight ea. (lb.) |
|------------|---------------------|------|-------------------------------------|------------------------|-------------|--------------------------|-------|------------------|
|            |                     |      |                                     | L                      | W           | L                        | W     |                  |
| SPAT-4OS   | 201 Stainless Steel | 6    | Offset Decorating Spatula           | 4                      | 0.75        | 8.5                      | 0.875 | .13              |
| SPAT-TPROS | 201 Stainless Steel | 6    | Offset Decorating Spatula - Tapered | 5                      | 0.75 to .25 | 9                        | 0.875 | .12              |
| SPAT-8OS   | 201 Stainless Steel | 6    | Offset Decorating Spatula           | 8                      | 1.25        | 13.125                   | 1.5   | .35              |
| SPAT-10OS  | 201 Stainless Steel | 6    | Offset Decorating Spatula           | 10                     | 1.5         | 15.25                    | 1.5   | .38              |
| SPAT-475S  | 201 Stainless Steel | 6    | Straight Decorating Spatula         | 4.7                    | 0.9         | 9                        | 0.9   | .15              |
| SPAT-6S    | 201 Stainless Steel | 6    | Straight Decorating Spatula         | 6                      | 1.25        | 11.75                    | 1.5   | .29              |
| SPAT-8S    | 201 Stainless Steel | 6    | Straight Decorating Spatula         | 8                      | 1.25        | 13.375                   | 1.5   | .32              |
| SPAT-10S   | 201 Stainless Steel | 6    | Straight Decorating Spatula         | 10                     | 1.25        | 15.75                    | 1.5   | .36              |
| SPAT-12S   | 201 Stainless Steel | 6    | Straight Decorating Spatula         | 12                     | 1.7         | 17.75                    | 1.5   | .47              |
| SPAT-CS    | 201 Stainless Steel | 6    | Cookie Spatula                      | 6                      | 2.25        | 10.5                     | 2.25  | .18              |
| SPAT-JCS   | 201 Stainless Steel | 6    | Jumbo Spatula                       | 10.2                   | 7           | 16.5                     | 7     | 1.36             |



## Decorating Spatulas

Fat Daddio's Decorating Spatulas are designed to maximize comfort and control. The blade's design allows for even distribution and smoothing of icing onto large and flat surfaces. Offset spatulas are generally more flexible than straight spatulas and provide greater control along rounded edges and curves.

# Knives, Leveler, Pastry Bags, Scoops

## Bread & Cake Knife ProSeries Pastry Tools

| Item # | Base Material       | Case | Description                   | Blade Dimensions (in.) |      | Overall Dimensions (in.) |      | Weight ea. (lb.) |
|--------|---------------------|------|-------------------------------|------------------------|------|--------------------------|------|------------------|
|        |                     |      |                               | L                      | W    | L                        | W    |                  |
| CK-10  | 201 Stainless Steel | 6    | Serrated Cake and Bread Knife | 10                     | 1.25 | 15.25                    | 1.75 | .66              |
| CK-14  | 201 Stainless Steel | 6    | Serrated Cake and Bread Knife | 14                     | 1.25 | 19.25                    | 1.75 | .75              |

## Leveling Strip Set

| Item # | Base Material | Case | Description                                      | Dimensions (in.) |     | Height (mm). | Weight ea. (lb.) |
|--------|---------------|------|--------------------------------------------------|------------------|-----|--------------|------------------|
|        |               |      |                                                  | L                | W   |              |                  |
| LS-SET | Nylon         | 4    | Leveling Strip set for rolling dough and fondant | 13.75            | .75 | 3, 5, 10 mm  | .66              |

## Pastry Bags, Disposable

| Item #     | Base Material | Case | Description                        | Size (in.) | QTY | Volume (oz.) | Weight ea. (lb.) |
|------------|---------------|------|------------------------------------|------------|-----|--------------|------------------|
| PBD-12-10  | Polyethylene  | 12   | Clear Poly Pastry Bags, Disposable | 12         | 10  | 32           | 0.11             |
| PBD-12-100 | Polyethylene  | 12   | Clear Poly Pastry Bags, Disposable | 12         | 100 | 32           | 1.06             |
| PBD-18-10  | Polyethylene  | 12   | Clear Poly Pastry Bags, Disposable | 18         | 10  | 76           | 0.22             |
| PBD-18-100 | Polyethylene  | 12   | Clear Poly Pastry Bags, Disposable | 18         | 100 | 76           | 2.21             |

## Measuring Scoops

| Item #    | Base Material   | Case | Description                     | Size (in.) | Volume             | Cookie Size | Weight Ea. (lb.) |
|-----------|-----------------|------|---------------------------------|------------|--------------------|-------------|------------------|
| SCOOP-12  | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #12        | 1/3 cup (79 ml)    | 4.75        | .38              |
| SCOOP-16  | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #16        | 1/4 cup (59 ml)    | 4.25        | .37              |
| SCOOP-24  | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #24        | 2 2/3 tbsp (39 ml) | 3.75        | .34              |
| SCOOP-30  | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #30        | 2 tbsp (30 ml)     | 3.5         | .33              |
| SCOOP-40  | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #40        | 1 2/3 tbsp (25 ml) | 3           | .32              |
| SCOOP-60  | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #60        | 1 tbsp (15 ml)     | 2.5         | .32              |
| SCOOP-100 | Stainless Steel | 12   | Stainless Steel Measuring Scoop | #100       | 1 1/2 tsp (22 ml)  | 2           | .31              |



## Pastry Bags, Disposable

The essential, affordable, and efficient decorating solution. Durable polyethylene material is super soft and flexible for maximum decorating control. Ideal for high volume frosting, filling, and piping. Simply cut the end of the bag, drop in the decorating tip of your choice, fill and use. Decorate and discard when finished.





[fatdaddios.com](http://fatdaddios.com)



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