

Grill Pans



Chicago Metallic's selection of grill pans, constructed of high-strength aluminum, easily withstand high temperature conveyerized or conventional ovens to evenly cook and grill a wide variety of dishes.

Efficient & Versatile

Increase the utility of your conveyor oven with these economical pans that cook everything from baked products to "grilled" dishes such as vegetables and proteins including steak, chicken, and fish.

Unparalleled Releases

Pans pre-seasoned with AMERICOAT® ePlus offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.

Item #	In Stock	Coating	Description	Overall Size (in)
Aluminum				
41800	★	Plain	16 gauge, curled rim, no wire	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂
41805	★	Glazed	16 gauge, curled rim, no wire	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂
BĀKALON				
41852	★	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂
41854	★	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂
BĀKALON Diamond Grill Pan				
70821	★	Plain	16 gauge, textured	8 ⁵ / ₁₆ x 11 ⁹ / ₁₆ x 1 ³ / ₁₆
70824	★	Pre-Seasoned	16 gauge, textured	8 ⁵ / ₁₆ x 11 ⁹ / ₁₆ x 1 ³ / ₁₆





★ In Stock in USA | 🇨🇦 In Stock in Canada | 🇺🇸🇨🇦 In Stock in USA & Canada

The BĀKALON Advantage

Chicago Metallic BĀKALON Pans are hard anodized aluminum pans that provide optimal strength, durability, and thermal conductivity. This ultra-hard aluminum oxide surface provides a nearly permanent protective dark gray cooking surface that will not chip, peel, rust, or interact with food.

Find your local Chicago Metallic sales representative at cmbakeware.com/local-rep for more information or to place an order.

BUNNY BAKING SOLUTIONS:

-  Baking Pans
-  Release Agents
-  Pan Coatings & Refurbishment
-  Equipment & Services


Pan Use & Care Guidelines

For complete pan use and care guidelines for our pans, please visit cmbakeware.com/resources/#use-care-instructions.

Pan Glo® Recoating Services

Your pans can be cleaned, recoated, and returned to your operation. For more information, call 1.800.652.2151 or visit our website at panglo.com.



 Made in USA with Global Materials