

Mini-Crown Muffin Pans



Mini-Crown Muffin Pans from Chicago Metallic provide bakers with a profitable and unique solution to meet the food industry's current health and convenience trends. The pans produce an appealing, cupcake-like crown, but use 20% less batter.

Meet Consumer Demands

Each individual muffin uses approximately two ounces of batter which bakes to a convenient single-size portion allowing bakers to offer diverse and calorie-controlled options to their consumers.

Offer the Perfect Size

These heavy-duty aluminized steel pans come in three cup arrangements and overall sizes to meet your needs and will fit most commercial ovens, including rack ovens.

Maximize Profit

High quality mini-size gourmet products sell to consumers at lower, more attractive price points, but often generate higher profit margins for bakeries.

Ensure Easy Release

Coated with AMERICOAT® ePlus silicone glaze, these pans feature easy product releases, 'wipe-clean' surfaces, and reduced pan oil usage. The pans can also be cleaned and recoated by Pan Glo.

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Depth (in)	Overall Size (in)
42754	★	Glazed	26 gauge†, wire in rim	3 rows of 4	3.0	1½	10 ⁵ / ₈ x 13 ⁷ / ₈
42755	★	Glazed	26 gauge†, square corners, wire in rim	4 rows of 6	3.0	1½	14 ¹ / ₁₆ x 20 ¹¹ / ₁₆
42756	★	Glazed	26 gauge†, wire in rim	5 rows of 7	3.0	1½	17 ⁷ / ₈ x 25 ⁷ / ₈





★ In Stock in USA | 🇨🇦 In Stock in Canada | 🌐 In Stock in USA & Canada

*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

†Aluminized Steel

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

BUNDY BAKING SOLUTIONS:

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

Pan Glo® Recoating Services

With Pan Glo® locations across North America, your pans can be cleaned and reglazed with AMERICOAT® ePlus and returned to your operation with like-new release characteristics. For more information on our Pan Glo services, call 1.800.652.2151 or visit our website at panglo.com.

