Fat Daddio's®

PROSERIES BAKEWARE

Fat Daddio's ProSeries Bakeware for every celebration.

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Our History, Our Story

We Make Bakeware

Fat Daddio's is more than an endearing name. We are the leading producer of anodized aluminum bakeware. Our industry-leading bakeware and pastry tools are distributed locally and internationally. Enhance your kitchen or storefront with Fat Daddio's ProSeries Bakeware. We understand the importance of community. While our primary model revolves around B2B wholesale, our mission transcends business. It is about creating partnerships, fostering product value, and building an enthusiastic baking community. Join over 1,000 bakeries, commercial kitchens, distributors, retail outlets, pizza chains, and restaurants and see what Fat Daddio's has to offer your business.

About Fat Daddio's

Starting its journey in the city of angels, Los Angeles, California in 1968, Fat Daddio's was founded with a passion for baking. The legacy began with the introduction of our family's natural aluminum bakeware, which swiftly set the standard for commercial bakeries, chefs, and numerous leading brands across the globe.

Relocating to Spokane, WA in 2006, the vision remained unchanged. Today, we are more than an endearing name. We are the manufacturers of over 150 distinctive baking pans, serving customers worldwide with the perfect blend of design and material for unparalleled professional results. With our ProSeries Bakeware gracing kitchens in 61 countries, Fat Daddio's stands tall as a global baking icon designed to excel in high-volume commercial kitchens.

Worldwide Baking Brand

Fat Daddio's ProSeries Bakeware is available in over 60 countries.

Average monthly website and media impressions reach 1.3 million (all media).

CUSTOMER DEMOGRAPHICS
Age: 25-45
Female: 68%
Mobile Device: 64%
Bachelor Degree
Annual Income: 50-100K USD

2023 Fat Daddio's internal Q4 data

Supply Chain Positive

Our commitment to excellence is not just limited to our products. We prioritize a positive supply chain, starting with an industry-managed demand forecast. Through every stage, from rolled raw materials to packaging design, our vertical integration ensures impeccable quality and cost controls. Working hand-in-hand with our distribution and shipping partners, we proudly meet the domestic and global demand for Fat Daddio's Bakeware. For decades, Fat Daddio's has been a global-leader in materials, durability, and performance in the baking and kitchen industries. Anodized aluminum bakeware is the frosting on the cake.

Why Anodized Aluminum?

Anodized Aluminum is the Ideal Baking Surface

Durable: The anodizing process strengthens natural aluminum, creating a hard surface less prone to scratches, dents and warping. Our heavy-duty bakeware is designed with 3003 premium aluminum for uniform conductivity and durability. Anodizing transforms our bakeware surfaces 3 times harder than conventional aluminum.

Even heat-distribution: Anodized aluminum is an excellent conductor of heat, distributing evenly across the bakeware surface. This heat conduction helps prevent hot spots and ensures that baked goods rise and bake evenly. Other materials like aluminized steel or cast iron often have hot spots that may not heat as evenly or over-bake. Our bakeware is rated up to 550° F (285° C).

Non-toxic & chemical-free: Most bakeware is not 100% sealed or sealed with coatings that wear off, leaching unwanted materials and flavors into your baking. Anodizing is not a coating but a finishing process that smooths and thickens natural aluminum, making it more versatile than other bakeware. Our environmentally friendly 'safe-seal' process is free of chemicals, extra materials and metals, harmful dyes, PFAS, CFC's, PTFE's and PFOA's. Fat Daddio's bakeware is tested and certified by multiple agencies worldwide, exceeding international safety standards.

Non-reactive: Conventional aluminum bakeware often reacts poorly with acidic foods and may leach residual tastes or even metals into your product. The non-reactive surface of anodized aluminum is more compatible with a wide-variety of recipes including those with citrus, cocoa, wine, or tomato-based ingredients.

Easy release: Anodized bakeware is a healthier solution, as it requires less cooking fats for release. By hindering sugar from permeating the anodized bakeware surface when heating during baking cycles, the smooth surface minimizes the tendency for foods to stick for easy release and clean-up. This reduces the potential for food to stick or burn in the bakeware. This offers a critical advantage when baking cakes, pastries and other delicate recipes where presentation is vital.

It is "Built Bakery Tough"!

Fat Daddio's bakeware provides the baking benefits of natural aluminum with the added advantage of a silver anodized finish, enhancing the age-old baking process and delivering the best in safety and satisfying results.

Our bakeware is made for home use and built for professionals. It is designed to perform in both home and high-volume commercial kitchens, and put to the test every day in bakeries and by avid bakers and decorators around the world.

Custom Bakeware Manufacturers

Need OEM bakeware for your daily operations? We can manufacture to your size, materials, and specifications with low minimum order quantities. Contact us for more information.

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	3	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	3	14-Gauge, Square	6	6	3	60.16	7	6.16	3.08	1.24
PSQCC-883	Anodized	3003 Aluminum	3	14-Gauge, Square	8	8	3	106.24	9	8.16	3.08	1.7
PSQCC-993	Anodized	3003 Aluminum	3	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	3	14-Gauge, Sheet Cake	9	13	2	129.28	10x14	9.16x13.16	2.08	2.21
POBCC-9133	Anodized	3003 Aluminum	3	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.

PRODUCT INFORMATION

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	3	16-Gauge Round Solid Bottom	10	10	4	174.08	11	10.1	4.05	1.03
PRD-112	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	11	11	2	104.96	12	11.1	2.05	0.86
PRD-113	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	11	11	3	157.44	12	11.1	3.05	1.01
PRD-114	Anodized	3003 Aluminum	3	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	3	16-Gauge Round Solid Bottom	12	12	4	250.88	13	12.1	4.05	1.32
PRD-132	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	13	13	2	147.2	14	13.1	2.05	1.1
PRD-133	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	13	13	3	220.16	14	13.1	3.05	1.29
PRD-142	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	14	14	2	170.24	15	14.1	2.05	1.24
PRD-143	Anodized	3003 Aluminum	3	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	3	16-Gauge Round Solid Bottom	15	15	2	195.84	16	15.1	2.05	1.38
PRD-153	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	15	15	3	293.12	16	15.1	3.05	1.59
PRD-162	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	16	16	2	222.72	17	16.1	2.05	1.53
PRD-163	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	16	16	3	334.08	17	16.1	3.05	1.76
PRD-183	Anodized	3003 Aluminum	3	16-Gauge Round Solid Bottom	17	17	3	422.4	18	18.1	3.05	2.11

PRODUCT INFORMATION

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	3	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	3	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	3	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	3	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	3	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	3	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	3	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	3	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	3	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	3	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	3	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	3	14-Gauge Square Cake Pan with Solid Bottom, 12 x 4 Inch	12	12	4	319.17	13	12.12	4.06	2.54

PRODUCT INFORMATION

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	3	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	3	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	3	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	3	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-10151	Anodized	3003 Aluminum	3	16-Gauge Jelly Roll Pan with Solid Bottom, 10 x 15 x 1 Inch	10	15	1	82.2	11 x 16	10.1 x 15.1	1.05	1.3
POB-10152	Anodized	3003 Aluminum	3	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	3	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	3	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	3	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	3	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 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-16242	Anodized	3003 Aluminum	3	14-Gauge, Sheet Cake pan with Solid Bottom, 16 x 24 x 2 in.	16	24	2	425.7	17x25	16.16x24.16	2.08	3.63
POB-16243	Anodized	3003 Aluminum	3	14-Gauge, Sheet Cake pan with Solid Bottom, 16 x 24 x 3 in.	16	24	3	638.6	17x25	16.16x24.16	3.08	4.13

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	3	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	3	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

PRODUCT INFORMATION

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	28	6.10 x 6.10	6.05 x 6.05	2.05	0.33
PHT-63	Anodized	3003 Aluminum	3	16-Gauge Heart Shaped Cake Pan	6	6	3	41	7.15 x 7.15	6.05 x 6.05	3.05	0.39
PHT-83	Anodized	3003 Aluminum	3	16-Gauge Heart Shaped Cake Pan	8	8	3	80	9 x 9	8.05 x 8.05	3.05	0.56
PHT-L83	Anodized	3003 Aluminum	3	16-Gauge Heart Shaped Cake Pan with removable bottom	8	8	3	80	9 x 9	8.05 x 8.05	3.05	0.72
PHT-103	Anodized	3003 Aluminum	3	16-Gauge Heart Shaped Cake Pan	10	10	3	123	11 x 11	10.05 x 10.05	3.05	0.8

PRODUCT INFORMATION

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	8.5	3	2.76	64	9	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	3	18-Gauge Ring Mold Pan	12	4	5	184	13	9.84	5.04	0.3

PRODUCT INFORMATION

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	12	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	12	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

PRODUCT INFORMATION

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	6	16-Gauge Hemisphere Pan	2.75	2.75	1.4	3	3.31	NA	1.34	0.05
PHA-35	Anodized	3003 Aluminum	6	16-Gauge Hemisphere Pan	3.5	3.5	1.75	6.2	4.06	NA	1.77	0.08
PHA-4	Anodized	3003 Aluminum	6	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	3	16-Gauge Hemisphere Pan	9	9	4.5	105.8	9.75	NA	4.5	0.45
PHA-10	Anodized	3003 Aluminum	3	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

PRODUCT INFORMATION

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	3	18-Gauge Loaf Pan	10	5	3	83.12	11 x 6	5.08	4	0.28
BP-SET	Anodized	3003 Aluminum	3	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).			
					Top	Bottom	Depth	Volume (oz.)	L	W	H	Weight ea. (lb.)
MFN-STD	Anodized	3003 Aluminum	6	18 gauge, Standard Muffin Pan (12 cavity)	2.875	2	1.375	3.3	15.75	11.25	1.4	1.85
MFN-MINI	Anodized	3003 Aluminum	6	18 gauge, Mini Muffin Pan (24 cavity)	2.125	1.75	0.75	1.5	15.75	11.25	0.79	1.06
MFN-FMC	Anodized	3003 Aluminum	6	18 gauge, Fluted Mini Cake Pan (6 cavity)	3.9	2.5	1.75	6.25	14.75	9.75	1.79	.75

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

PRODUCT INFORMATION

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, Baking Mats, Pizza & Cookie Sheets

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	12.5	9	1	60.4	13.07 x 9.65	11.85 x 8.54	1.06	1.19
SP-HALF	Natural	3003 Aluminum	12	18-Gauge Half Sheet Pan	17.1	12.4	1	114.5	17.8 x 12.9	16.7 x 11.88	1.06	1.85
SP-23	Natural	3003 Aluminum	12	18-Gauge Batch Sheet Pan	22.5	14.5	1	177.6	23x15	22x14	1.06	2.20

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 degress	0.14
SM-HALF	Food -Grade Silicone	12	Silicone Baking Mat for Half Sheet Pans	16.5	11.625	-40 to 550 degress	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

PIzza Trays, perforated ProSeries Bakeware

Item #	Finish	Base Material	Case	Description	Dimensions (in).		
					Exterior	H	Weight ea. (lb.)
PZ-9SET	Anodized	3003 Aluminum	12	Round Perforated Pizza Tray 2-pack	9 (22.9 cm)	0.55	0.23
PZ-16	Anodized	3003 Aluminum	12	Round Perforated Pizza Tray	16 (40.6 cm)	0.55	0.47

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

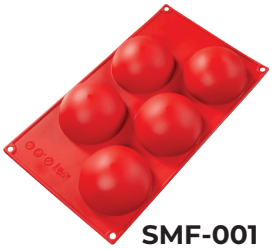
Item #	Base Material	Case	Description	Int. Dimensions (in).				Ext. Dimensions (in).			
				L	W	Depth	Volume (oz.)	L	W	H	Weight ea. (lb.)
SMF-001	Food Grade Silicone	6	Hemisphere, 5-Cavity	3.15	1.57	1.52	4	11.75	6.75	1.57	0.29
SMF-002	Food Grade Silicone	6	Hemisphere, 6-Cavity	2.76	1.38	1.33	2.7	11.75	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-041	Food Grade Silicone	6	Half Egg, 5-Cavity	4.01	2.87	1.42	4.4	11.75	6.75	1.47	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

PRODUCT INFORMATION

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.

Silicone Baking Molds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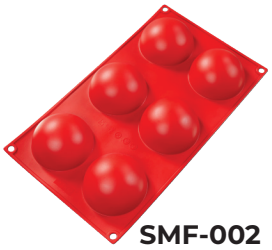
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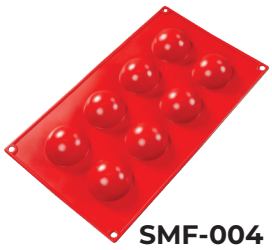
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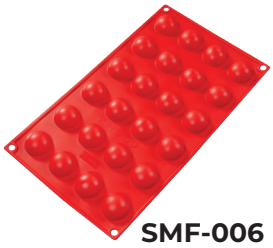
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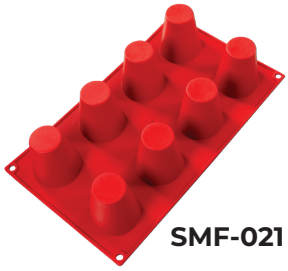
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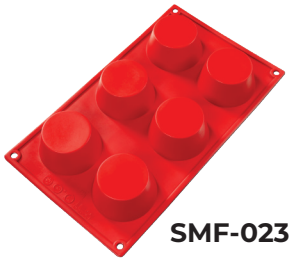
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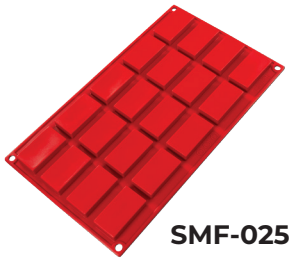
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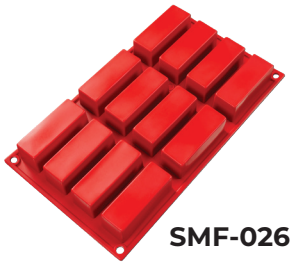
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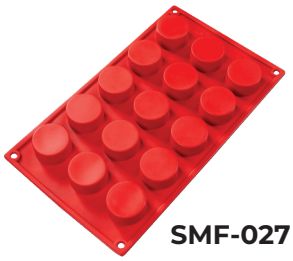
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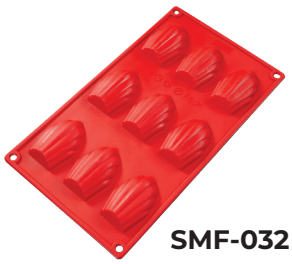
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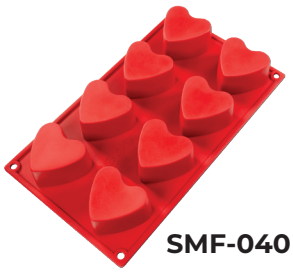
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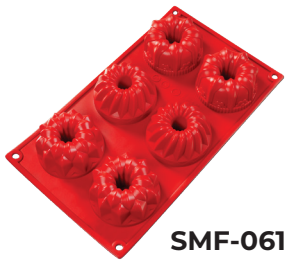
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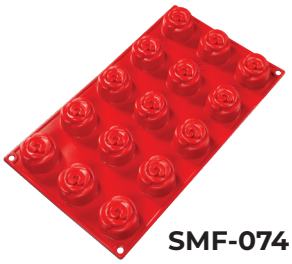
SMF-074

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.

Stainless Steel Pastry & Baking 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

PRODUCT INFORMATION

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	6	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

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

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	Serated Cake and Bread Knife	10	1.25	15.25	1.75	.66
CK-14	201 Stainless Steel	6	Serated Cake and Bread Knife	14	1.25	19.25	1.75	.75

Pastry Bags, Disposable

Item #	Base Material	Case	Description	Size (in.)	QTY	Volume (oz.)	Weight ea. (lb.)
DPB-12-10	Polyethylene	12	Clear Poly Pastry Bags, Disposable	12	10	24 (.71 L)	0.11
DPB-12-100	Polyethylene	6	Clear Poly Pastry Bags, Disposable	12	100	24 (.71 L)	1.1
DPB-18-10	Polyethylene	12	Clear Poly Pastry Bags, Disposable	18	10	64 (1.9 L)	0.22
DPB-18-100	Polyethylene	6	Clear Poly Pastry Bags, Disposable	18	100	64 (1.9 L)	2.2
DPB-21-100	Polyethylene	6	Clear Poly Pastry Bags, Disposable	21	100	96 (2.8 L)	3.9

Measuring Scoops

Item #	Base Material	Case	Description	Volume	Cookie Size	Weight Ea. (lb.)
SCTP-16	Stainless Steel	6	Stainless Steel Measuring Scoop	4 tbsp (60 ml) 2 oz	3.6 in (9 cm)	.40
SCTP-24	Stainless Steel	6	Stainless Steel Measuring Scoop	2.7 tbsp (40 ml) 1.3 oz	3.1 in (7.8 cm)	.37
SCTP-40	Stainless Steel	6	Stainless Steel Measuring Scoop	1.6 tbsp (23.5 ml) .8 oz	2.75 in (7 cm)	.30
SCTP-60	Stainless Steel	6	Stainless Steel Measuring Scoop	1.1 tbsp (16 ml) .53 oz	2.25 in (5.7 cm)	.28
SCTP-100	Stainless Steel	6	Stainless Steel Measuring Scoop	.64 tbsp (9.5 ml) .32 oz	2 in (5 cm)	.25

Decorating Turntables

Item #	Base Material	Case	Description	Size (in.)	Weight Ea. (lb.)
TT-123B	ABS Plastic	3	Rotating Turntable with Brake	12 x 3.2 in. (30.3 x 8 cm.)	1.7
TT-1255	Stainless Steel Top / ABS Plastic base	3	Rotating Pedestal Turntable	12 x 5 in. (30.5 x 12.7 cm.)	4

PROSERIES

Fat Daddio's®

BAKEWARE

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