





FAT DADDIO'S HISTORY



Fat Daddio's anodized-aluminum bakeware is a result of over 50 years of family design and manufacturing. Founded in Los Angeles, our natural aluminum bakeware became the standard for commercial bakeries, professional chefs and private-labels for many of the leading brands and distributors around the world.

Fat Daddio's brand and signature "Safe-Seal" anodized aluminum bakeware was introduced in 2006 after creating a safer baking pan that performs better, releases easier, cleans faster, is more versatile and durable than any other aluminum bakeware.

Our Pro-Series Bakeware and Baking Tools are manufactured to provide the results that demanding professionals require. We combine the best baking materials and design with the recommendations of professional bakers and pastry chefs worldwide.

Fat Daddio's bakeware and tools are available through specialty-bakeware distributors, wholesale outlets and finer gourmet and kitchenware retailers.

WHY WOULD I WANT ANODIZED BAKEWARE?

Aluminum has been recognized as the ideal base metal for outstanding baking results. By reflecting heat, rather than absorbing, aluminum reaches baking temperatures faster and cools down quicker once removed from the oven, preventing overbaking. This is critical for cake, pastry and delicate dessert recipes.

Natural aluminum is also porous like a sponge and can absorb the fats, sugar, oil, dish soap and detergents that come in contact. Anodizing creates a durable, non-reactive surface which allows you to bake a wider variety of ingredients like citrus fruits and tomato based foods and sauces. Typically, ingredients that react poorly with 'natural aluminum' and 'aluminized steel' products and can actually leach unwanted flavors, and even aluminum, back into your baking. Anodizing 'safe-seals' the natural pores of aluminum creating a smoother, thicker, completely sealed and more versatile baking surface.

Anodizing is not a coating. It's an environmentally-friendly process that contains no chemical additives, dyes, CFC's, PTFE's or PFOA's. Anodizing is the reason Fat Daddio's bakeware will never chip, flake, peel, pit or rust.



Pan Size	2" depth			3' depth			4" depth		
(Diameter)	Round	Square	Sheet	Round	Square	Sheet	Round	Square	Sheet
2"	—	—	—	PRD-23	—	—	—	—	—
3"	PRD-32	PSQ-332	—	PRD-33	PSQ-333	—	—	—	—
4"	PRD-42	PSQ-442	—	PRD-43	PSQ-443	—	PRD-44	PSQ-444	—
5"	PRD-52	PSQ-552	—	PRD-53	PSQ-553	—	PRD-54	—	—
6"	PRD-62	PSQ-662	—	PRD-63	PSQ-663	—	PRD-64	PSQ-664	—
7"	PRD-72	PSQ-772	—	PRD-73	PSQ-773	—	PRD-74	—	—
7" x 11"	—	—	POB-7112	—	—	POB-7113	—	—	—
8"	PRD-82	PSQ-882	—	PRD-83	PSQ-883	—	PRD-84	PSQ-884	—
8" x 12"	—	—	POB-8122	—	—	POB-8123	—	—	—
9"	PRD-92	PSQ-992	—	PRD-93	PSQ-993	—	PRD-94	—	—
9" x 12"	—	—	POB-9122	—	—	POB-9123	—	—	—
9" x 13"	—	—	POB-9132	—	—	POB-9133	—	—	POB-9134
10"	PRD-102	PSQ-10102	—	PRD-103	PSQ-10103	—	PRD-104	PSQ-10104	—
10" x 15"	—	—	POB-10152	—	—	POB-10153	—	—	—
11"	PRD-112	PSQ-11112	—	PRD-113	PSQ-11113	—	PRD-114	—	—
11" x 15"	—	—	POB-11152	—	—	POB-11153	—	—	POB-11154
12"	PRD-122	PSQ-12122	—	PRD-123	PSQ-12123	—	PRD-124	PSQ-12124	—
12" x 15"	—	—	POB-12152	—	—	POB-12153	—	—	—
12" x 16"	—	—	POB-12162	—	—	POB-12163	—	—	—
12" x 18"	—	—	POB-12182	—	—	POB-12183	—	—	POB-12184
13"	PRD-132	PSQ-13132	—	PRD-133	PSQ-13133	—	—	—	—
14"	PRD-142	PSQ-14142	—	PRD-143	PSQ-14143	—	PRD-144	PSQ-14144	—
14" x 22"	—	—	POB-14222	—	—	POB-14223	—	—	—
15"	PRD-152	—	—	PRD-153	—	—	—	—	—
16"	PRD-162	PSQ-16162	—	PRD-163	PSQ-16163	—	—	—	—
16" x 24"	—	—	POB-16242	—	—	POB-16243	—	—	—
18"	PRD-182	—	—	PRD-183	—	—	—	—	—



**BUILT
BAKERY
TOUGH**



**ANODIZED
ALUMINUM**

Using Safe-Seal
Technology



Pan Size	2" depth		3' depth			
(Diameter)	Removable Bottom Round	Removable Bottom Sheet Pan	Springform	Removable Bottom Round	Removable Bottom Heart	Removable Bottom Square
3"	PCC-32	—	—	PCC-33	—	—
4"	PCC-42	—	—	PCC-43	—	—
5"		—	—	PCC-53	—	—
6"	PCC-62	—	PSF-63	PCC-63	—	PSQCC-663
7"		—	PSF-73	PCC-73	—	—
8"	PCC-82	—	PSF-83	PCC-83	PHT-L83	PSQCC-883
9"	PCC-92	—	PSF-93	PCC-93	—	PSQCC-993
9" x 13"	—	POBCC-9132	—	—	—	—
10"	—	—	PSF-103	PCC-103	—	—
11"	—	—	PSF-113	PCC-113	—	—
12"	—	—	—	PCC-123	—	—



Angel Food Pans	Product Code	Width	Depth	Cup Capacity
	PAF-8375	8"	3 ¾"	12
	PAF-10425	10"	4 ¼"	16

SPRINGFORM & CHEESECAKE

ANGEL FOOD



Ring Mold Pans	Product Code	Top Diameter	Depth	Cup Capacity
	RMP-5	5"	2 ¼"	1
	RMP-7	7"	2 ⅜"	2 ⅛"
	RMP-9	9"	2 ¾"	4
	RMP-10	10"	3 ½"	7
	RMP-12	12"	4"	11



Hemisphere Pans

Roll out an endless variety of sports balls, planets, pumpkins and other seasonally-inspired hemisphere cakes.

Available in 8 sizes.

(PHA-275, PHA-35, PHA-4, PHA-5, PHA-65, PHA-8, PHA-9, PHA-10)



Heating Rod

Recommended by professionals for novelty pans or cakes exceeding 9" and most 3" and 4" deep pans. (HCR-425)

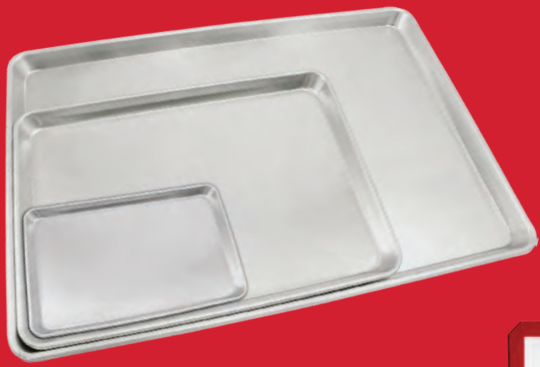
Dolly Varden Pan

Say "Yes" to the dress cake without cutting or carving. Classic doll-style dress cakes made easy.

(PDV-07) 7 ½" x 6" deep.

(PDV-05) 5 ¼" x 4½" deep.





Aluminum Sheet Pans
The utility pans for busy kitchens. These 'industry standards' are great for baking, roasting, broiling, reheating, or any other kitchen need.

- 12 3/4" x 9 1/2" (SP-QTR)
- 18" x 13" (SP-HALF)
- 26" x 18" (SP-FULL)

Silicone Baking Mats

Versatile and convenient. A durable non-stick surface for hundreds of uses. Great for the freezer, oven, counter and microwave. Available in two sizes:

- 16 1/4" x 11 1/2" (SM-HALF)
- 24 1/4" x 16 1/4" (SM-QTR)



Cookie Sheet

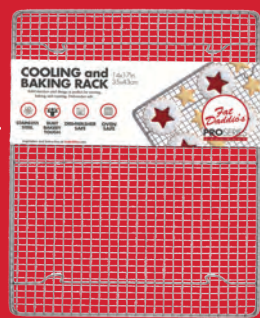
A true 14 x 17 inch backing surface with a 1.5 inch curved edge for easy handling.

- 14 x 17 inches (CSHD-1417)

Cooling and Baking Rack

Solid stainless steel design is ideal for cooling, baking, and roasting. Thick, 6-gauge stainless steel frame is smooth-welded with 15-gauge crosswire for durability.

- 14 x 17 in. (CR-1417)



Standard Muffin

12 count. 15 3/4 x 11 in.
MFN-STD

Mini Muffin

24 count. 15 3/4 x 11 in.
MFN-MINI



Mini Fluted Cake

6 count Classic Euro-style
MFN-FMC

FLUTED TART, PIE AND BREAD

Pan Size	Pie Pan	Tart Pans		
(Diameter)	1 ½ inch depth	1 inch depth Removable Bottom	2 inch depth Removable Bottom	Mini Solid Bottom
2"	—	—	—	PMTH-2
2 ½"	—	—	—	PMTH-25
3 ¾"	—	PFT-375	—	—
4"	PIE-4	—	—	—
4 ¼"	—	PFT-425	—	—
6"	PIE-6	—	—	—
6 ½"	—	PFT-65	—	—
8"	—	PFT-8	—	—
9"	PIE-9	—	—	—
9 ½"	—	PFT-95	—	—
10"	PIE-10	—	PFT-102	—
11"	—	PFT-11	—	—
12"	PIE-12	—	—	—
13 ¾ x 4 ¼"	—	PFT-1375	—	—



BUILT
BAKERY
TOUGH



ANODIZED
ALUMINUM



Bread Pans	Product Code	Length	Width	Height
	BP-5639	4 1/8"	2 3/4"	2"
	BP-5640	5 1/2"	3 1/8"	2 3/8"
	BP-5641	6 3/8"	3 3/4"	2 3/4"
	BP-5642	7 3/4"	3 3/4"	2 3/4"
	BP-5643	9"	5"	2 3/4"
	BP-5644	10"	5"	3"
	BP-SET (2 pans)	7 3/4"	3 3/4"	2 3/4"



SMF-001
Hemisphere (4 oz)



SMF-002
Hemisphere (2.7 oz)



SMF-004
Hemisphere (1 oz)



SMF-005
Hemisphere (.68 oz)



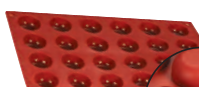
SMF-006
Hemisphere (.3 oz)



SMF-007
Pyramid (3 oz)



SMF-008
Pyramid (3.68 oz)



SMF-009
Pomponette (.61 oz)
(Flat bottom hemisphere)



SMF-016
Tartlet (2.37 oz)



SMF-020
Baba (1.7 oz)



SMF-021
Baba (3.1 oz)



SMF-022
Muffin (1.7 oz)



SMF-023
Muffin (3.38 oz)



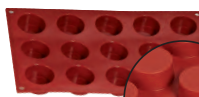
SMF-024
Muffin (4.57 oz)



SMF-025
Financier (.68 oz)



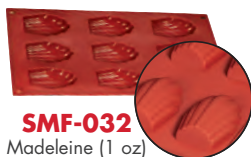
SMF-026
Cake (2.37 oz)



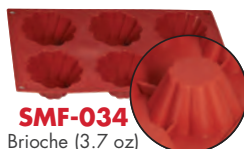
SMF-027
Petits four (1 oz)
(Round)



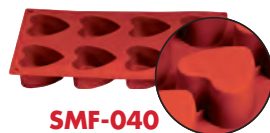
SMF-028
Cylinder (3 oz)



SMF-032
Madeleine (1 oz)



SMF-034
Brioche (3.7 oz)



SMF-040
Heart (3 oz)



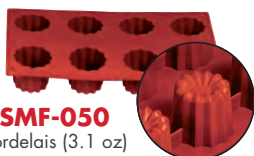
SMF-041
Half Egg (4.4 oz)



SMF-047
Dimpled Heart
(2.4 oz)



SMF-048
Diamond/Jewel
(.68 oz)



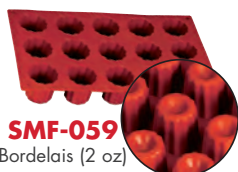
SMF-050
Bordelais (3.1 oz)



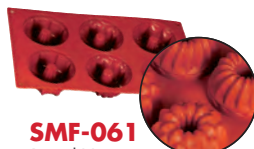
SMF-056
Dimpled Heart
(2.7 oz)



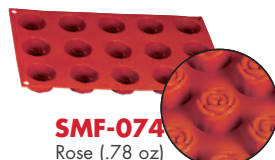
SMF-058
Kugelhupf (2.7 oz)



SMF-059
Bordelais (2 oz)



SMF-061
Regal Variety
3 designs (3.38 oz)



SMF-074
Rose (.78 oz)



SMF-077
Rose (3.89 oz)



SMF-098
Cube (4.4 oz)

CREATIVE SHAPES

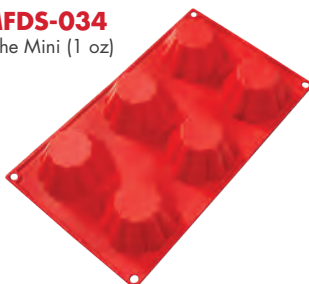
Flexible and versatile, silicone is safe for use in the freezer, microwave and oven (-40°-550 °F, -40-285° C). Ideal for mousse, gelatin, ice sculptures, chocolate, baking and craft applications.



MOLD SIZES

12" x 7"

SMFDS-034
Brioche Mini (1 oz)



Stainless Steel Pastry Rings

Diameter	Depth	Product Code
2	0.75	SSRD-2075
2.5	0.75	SSRD-2575
2.75	0.75	SSRD-27575
3	0.75	SSRD-3075
3.5	0.75	SSRD-3575
4	0.75	SSRD-4075
2	1	SSRD-2010
2.5	1.75	SSRD-25175
2.75	1.75	SSRD-275175
3	1.75	SSRD-3175
3.5	1.75	SSRD-35175
4	1.75	SSRD-4175
2	2	SSRD-2020
2.5	2	SSRD-2520
2.75	2	SSRD-27520
3	2	SSRD-3020
3.5	2	SSRD-3520
4	2	SSRD-4020
5	2	SSRD-5020
6	2	SSRD-6020
8	2	SSRD-8020
9	2	SSRD-9020
10	2	SSRD-1020
2.75	2.375	SSRD-2752375
3	2.375	SSRD-32375
3.5	2.375	SSRD-352375
4	2.375	SSRD-42375
2.75	3	SSRD-27530
3	3	SSRD-3030
3.5	3	SSRD-3530
4	3	SSRD-4030
5	3	SSRD-5030
6	3	SSRD-6030
8	3	SSRD-8030
9	3	SSRD-9030
10	3	SSRD-1030



**STAINLESS
STEEL**



**DISHWASHER
SAFE**

NYLON CUTTERS

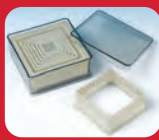
Keep your shapes crisp with seamless nylon cutter sets. Beveled edges cut through fondant, dough and crafts with ease. Dishwasher safe.



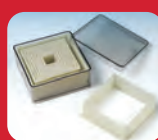
CKC-2048
9 pc Fluted Round Set
.8" to 3.9" (20 to 100 mm)



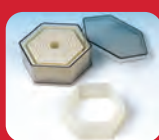
CKC-2049
9 pc Round Set
.8" to 3.9" (20 to 100 mm)



CKC-2050
9 pc Fluted Square Set
.6" to 3.7" (15 to 95 mm)



CKC-2051
9 pc Square Set
.6" to 3.7" (15 to 95 mm)



CKC-2053
9 pc Hexagon Set
.8" to 3.9" (20 to 100 mm)



CKC-2055
7 pc Oval Set
.6" to 4.1" (15 to 105 mm)



CKC-2059
5 pc 5-pt Star Set
.8" to 5.1" (20 to 130 mm)



CKC-2065
7 pc Heart Set
.8" to 4.3" (20 to 110 mm)



CKC-2075
8 pc Teardrop Set
.6" to 4.7" (15 to 120 mm)



CKC-8003
"Math Time" Cutter Set
All Approximately 2"



CKC-8004
"Alphabet" Cutter Set
All Approximately 2"

Dough, Bench & Bowl Scrapers

The counter top tool of choice.

Scrape and cut sections of dough, transfer chopped foods, work melted chocolate on a marble slab, or use as a handy icing or fondant tool. Built bakery tough and dishwasher safe.



Decorating Turntables

Ideal for decorating or display.

Perfect for home bakers and hobbyists. (TT-122APS, TT-125APS)

Stainless Steel Scoops

Balanced and built for high volume. Fat Daddio's standard scoops feature a solid-core cast handle and high-tension spring. Available in 7 sizes.

Plastic Rolling Rods

A smooth, seamless, solid-core rolling pin that will not bend. The smooth surface ensures perfectly rolled dough and fondant. Solid polyethylene rods are dishwasher safe. Available in 7.5, 14 and 20 inches. (RPP-75P, RPP-14P, RPP-20P)



Bread Knives

The cake torting, bread slicing knife of choice. Available with a 10" or 14" blade (that's just the blade!). The heavy-gauge serrated blade glides effortlessly through cake layers and bread, ensuring a great cut and not a crush! (CK-10, CK-14)



Offset Blade Spatulas

Professionals prefer the offset spatula to keep hands out of the icing and above the surface of the cake. These are generally more flexible than a straight blade.



Straight Blade Spatulas

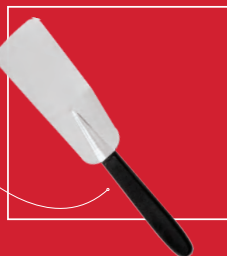
Designed for decorating cakes, cupcakes and pastries. Sturdier than the offset spatulas and perfect for working on the sides of cakes or for smaller surface treatments.



Cookie Spatula

Throw your chunky plastic spatula away. The ultra-thin blade slides smoothly and lifts warm cookies with ease.

6 1/8" x 2 1/2" Blade (SPAT-CS)



Cake Lifter/Jumbo Spatula

America's Test Kitchen ranked the Jumbo Spatula the best one out there! Made from heavy polished stainless steel with plastic comfort grip handles.

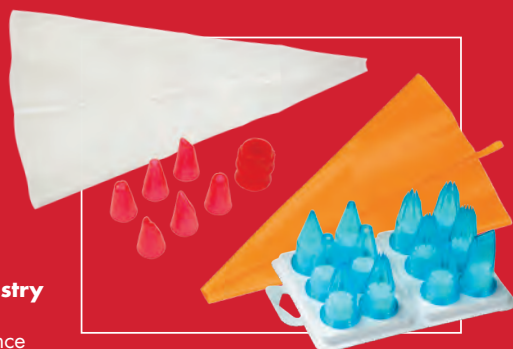
10" x 8" (SPAT-JCS)

12 1/4" x 12 1/4" (SPAT-PEEL)



Silicone & Broadcloth Pastry Bags

The most versatile go-to pastry bags in the kitchen. Fits all tubes and coupler, no bleed through. Dishwasher safe. (SPB034, SPB040, SPB050; PB-12, PB-14, PB-16, PB-18)



Disposable Pastry Bags

All the performance and none of the clean-up. Durable clear polyethylene pastry bags are ideal for frosting and filling cupcakes, éclairs and cream puffs. Disposable bags work with most tip couplers.

Polycarbonate Decorating Sets

Everything you need to decorate cupcakes or cookies. (SPSET-008) Ideal for the occasional decorator. Includes six polycarbonate tips, 12" silicone pastry bag and coupler. (PTS-3028-SB) For higher volume magic. Includes 12 polycarbonate tubes and 15" silicone pastry bag. Dishwasher safe.

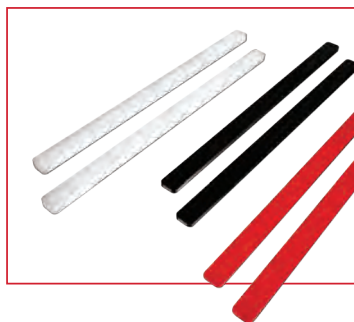
Silicone Work Mats

The ideal work and play surface. Fat Daddio's non-stick silicone mat measures 24x36 inches. Measured grid lines for precision cuts and design. Flexible and strong enough to lift fondant over a cake. (SFM-2436)



Fondant Leveling Strips

Easily roll fondant to 3mm, 5mm or 10mm every time with color-coded leveling strips. Made from high-density plastic. (LS-SET)

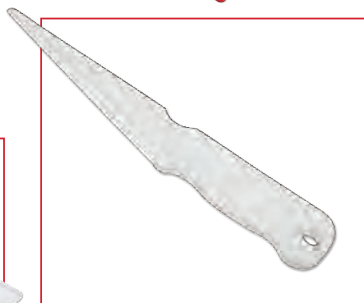


Fondant Smoothers

Smooth fondant results with a classic 6 in. rounded and squared edge smoother with an open handle or a larger 8 in. version with deluxe handle.

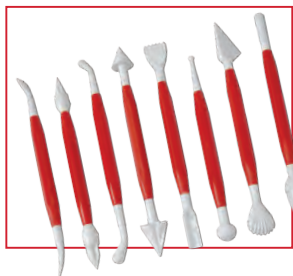
6 1/2" x 3 1/4" (FS-625)

8 1/4" x 3" (FS-PRO)



Multi-Purpose Cutter

Cut baked goods without damaging your bakeware. Protect your silicone mats and work surfaces. Ideal for slicing fondant and dough or spreading and leveling chocolate. (CKP-65)



Modeling Tool Set

Sixteen of the most popular shaped modeling tools. Create cake details, flowers, shapes and figures. Ideal for a wide range of edible and non-edible materials including sugar paste, petal paste, marzipan or clay. (MTS-8)

Fondant Wheel Cutter

Cut and emboss fondant quickly and cleanly. Creates four different designs. Removable wheels are stored in the handle for quick changes. (FWC-4)





CREATE. BAKE. DECORATE. SHARE.
#FATDADDIOS

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