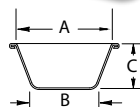




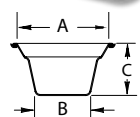
Cupcake & Muffin Pans

Mini-Muffin Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
45195	★	Glazed	22 gauge, square corners, wire in rim	5 rows of 6	1.1	1 $\frac{7}{8}$	1 $\frac{1}{4}$	$\frac{7}{8}$	2 $\frac{3}{4}$	2 $\frac{1}{4}$	4.5	12 $\frac{7}{8}$ x 17 $\frac{7}{8}$
45295	★	Glazed	22 gauge, wire in rim	6 rows of 8	1.1	1 $\frac{7}{8}$	1 $\frac{1}{4}$	$\frac{7}{8}$	2 $\frac{3}{4}$	2 $\frac{1}{4}$	8.5	17 $\frac{7}{8}$ x 25 $\frac{7}{8}$
45245	★	Glazed	26 gauge, wire in rim	4 rows of 6	2.1	2 $\frac{1}{16}$	1 $\frac{5}{8}$	1 $\frac{1}{8}$	2 $\frac{3}{4}$	2 $\frac{3}{4}$	4.0	12 $\frac{7}{8}$ x 17 $\frac{7}{8}$
45255	★	Glazed	26 gauge, wire in rim	6 rows of 8	2.1	2 $\frac{1}{16}$	1 $\frac{5}{8}$	1 $\frac{1}{8}$	2 $\frac{3}{4}$	2 $\frac{3}{4}$	7.3	17 $\frac{7}{8}$ x 25 $\frac{7}{8}$

Mini-Crown Muffin Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
42754	★	Glazed	26 gauge, curled rim	3 rows of 4	3.0	2 $\frac{3}{4}$	1 $\frac{5}{8}$	1 $\frac{1}{8}$	3 $\frac{5}{16}$	3 $\frac{5}{16}$	2.0	10 $\frac{5}{8}$ x 13 $\frac{7}{8}$
42755	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 6	3.0	2 $\frac{3}{4}$	1 $\frac{5}{8}$	1 $\frac{1}{8}$	3 $\frac{5}{16}$	3 $\frac{5}{16}$	4.8	14 $\frac{1}{16}$ x 20 $\frac{1}{16}$
42756	★	Glazed	26 gauge, wire in rim	5 rows of 7	3.0	2 $\frac{3}{4}$	1 $\frac{5}{8}$	1 $\frac{1}{8}$	3 $\frac{5}{16}$	3 $\frac{5}{16}$	6.5	17 $\frac{7}{8}$ x 25 $\frac{7}{8}$

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



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.