



A4000
Standard-weight
18-ga., 1 mm
aluminum



HA4000
Heavy-weight
14-ga., 1.5 mm
aluminum



HC4000
Hard coat anodized
14-ga., 1.5 mm
aluminum



4000 SERIES - Straight-Sided

Versatility and durability make the 4000 series one of our best sellers. Available in multiple diameters and depths from 3/4"-1" (1.9-2.5 cm), these pans are perfect for baking anything from double-dough pizzas to cookies and brownies. Each pan is made of high-quality, aluminum which heats quickly and efficiently and the straight sides ensure symmetrical, uniform, and smooth edges.

PAN DEPTH 3/4" (1.9 CM)

Pan Size

4" ID (10.2 cm)

Standard-Weight

18-ga., 1 mm Aluminum

A4004

Heavy-Weight

14-ga., 1.5 mm Aluminum

HA4004

Hard Coat Anodized

14-ga., 1.5 mm Aluminum

HC4004

PAN DEPTH 1" (2.5 CM)

Pan Size

6" ID (15.2 cm)

A4006

HA4006

HC4006

7" ID (17.8 cm)

A4007

HA4007

HC4007

8" ID (20.3 cm)

A4008

HA4008

HC4008

9" ID (22.9 cm)

A4009

HA4009

HC4009

10" ID (25.4 cm)

A4010

HA4010

HC4010

11" ID (27.9 cm)

A4011

HA4011

HC4011

12" ID (30.5 cm)

A4012

HA4012

HC4012

13" ID (33 cm)

A4013

HA4013

HC4013

14" ID (35.6 cm)

A4014

HA4014

HC4014

15" ID (38.1 cm)

A4015

HA4015

HC4015

16" ID (40.6 cm)

A4016

HA4016

HC4016

17" ID (43.2 cm)

HA4017

HC4017

18" ID (45.7 cm)

HA4018

HC4018

19" ID (48.3 cm)

HA4019

HC4019

20" ID (50.8 cm)

HA4020

HC4020

Perf P Perforating Pans
SuperPerf SP Double the Holes
Nibs N Raised Nibs or Bumps

Covers Separators and 7000 pans (pg. 415) can be used as covers
Stacking 7000 pans (pg. 415) are stacking covers for tapered pans
Refer to pg. 458-459 for care and use instructions. For pricing, visit amnow.com