

# Diamond Grill Pan



The Chicago Metallic BĀKALON Diamond Grill Pan is designed to add grill marks to steak, chicken, or fish when cooked in conveyORIZED or conventional ovens. The pan is constructed of high strength aluminum with a durable, hardcoat anodized surface that will not chip, peel, rust, or interact with food.

## Durable

Through an electro-chemical process, our BĀKALON pan surfaces provide an ultra-hard and durable surface that resists abrasion and corrosion. In fact, the surface hardness of our BĀKALON pans is second only to diamonds, which makes it one of the most durable pans you can buy.

## Efficient

Increase the utility of your conveyor oven to provide “grilled” vegetables and proteins like steak, chicken and fish.

## Healthy

The pan’s indentations capture grease and keep it away from proteins, creating a healthier product.




Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Pre-Seasoned			
70821	70824	16 gauge hardcoat anodized aluminum	0.8	8 <sup>5</sup> / <sub>16</sub> X 11 <sup>9</sup> / <sub>16</sub> X 1 <sup>3</sup> / <sub>16</sub>

## 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](http://panglo.com).

To place an order or request a trial sample, call 1.800.323.3966, Ext. 130.

## BUNDY BAKING SOLUTIONS:

-  Baking Pans
-  Coatings & Refinishings
-  Equipment & Services

## Pan Pre-Seasoning

### AMERICOAT® ePlus Silicone Glaze

Chicago Metallic pans pre-seasoned with AMERICOAT® ePlus offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.

