

# BAKEWARE

## Heavy Duty Commercial Bakeware

These pans are manufactured to meet the exacting standards of the toughest commercial bakeries and foodservice establishments. Each pan is crafted from heavy-gauge aluminized steel, a 3 ply material consisting of two layers of tough corrosion resistant 3003 aluminum alloy around the durability, strength, and superior heat conduction of carbon steel. The frame is supported by a thick, coated reinforcing wire to give the pan additional strength and insure greater durability. The majority of FOCUS bakeware items are offered with a silicone coating that provides easy release of baked products. *Please see our website for more extensive instructions on care and use of your FOCUS bakeware products.*

### Loaf Pans

Folded construction with reinforcing wire support provides unparalleled strength. Aluminized steel with silicone glaze.



900405

Item#	Individual Pan Size		Depth	Approximate Loaf Weight	Thickness (mm)	Pk
	Top (inside)	Bottom (outside)				
900405	5 $\frac{5}{8}$ " x 3 $\frac{3}{8}$ "	5" x 2 $\frac{1}{2}$ "	2 $\frac{3}{16}$ "	$\frac{3}{8}$ lb	0.4	24
901065	8" x 4"	7 $\frac{1}{4}$ " x 3 $\frac{1}{4}$ "	2 $\frac{1}{2}$ "	$\frac{3}{4}$ lb	0.6	12
900425	8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ "	7 $\frac{5}{8}$ " x 3 $\frac{5}{8}$ "	2 $\frac{3}{4}$ "	1 lb	0.6	12
900565	9" x 4 $\frac{1}{2}$ "	8 $\frac{1}{4}$ " x 3 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 lb	0.6	12
909115	10" x 5"	9 $\frac{3}{8}$ " x 4 $\frac{3}{8}$ "	3"	1 $\frac{1}{2}$ lbs	0.6	12
900495	12 $\frac{1}{4}$ " x 4 $\frac{1}{2}$ "	11 $\frac{1}{2}$ " x 3 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 $\frac{1}{2}$ lbs	0.6	12

### Strapped Bread Pan Sets

Our most popular loaf pan sizes are available in multiple configurations to provide greater operational efficiency. Pans are welded to a heavy gauge steel frame for superior durability. Aluminized steel with silicone glaze.



905635



905642

### 3 Strap Bread Pan Sets

Item#	Individual Pan Size		Depth	Approximate Loaf Weight (each pan)	Thickness: Frame/Pan (mm)	Overall Size	Pk
	Top (inside)	Bottom (outside)					
904235	8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ "	7 $\frac{5}{8}$ " x 3 $\frac{5}{8}$ "	2 $\frac{3}{4}$ "	1 lb	1.2/0.6	9 $\frac{7}{32}$ " x 17 $\frac{7}{8}$ "	6
905635	9" x 4 $\frac{1}{2}$ "	8 $\frac{1}{4}$ " x 3 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 lb	1.2/0.6	9 $\frac{23}{32}$ " x 17 $\frac{3}{4}$ "	6
904935	12 $\frac{1}{4}$ " x 4 $\frac{1}{2}$ "	11 $\frac{1}{2}$ " x 3 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 $\frac{1}{2}$ lbs	1.2/0.6	12 $\frac{31}{32}$ " x 17 $\frac{3}{4}$ "	6

### 4 Strap Bread Pan Sets

Item#	Individual Pan Size		Depth	Approximate Loaf Weight (each pan)	Thickness: Frame/Pan (mm)	Overall Size	Pk
	Top (inside)	Bottom (outside)					
904045	5 $\frac{5}{8}$ " x 3 $\frac{3}{8}$ "	5 $\frac{5}{8}$ " x 2 $\frac{1}{2}$ "	2 $\frac{3}{16}$ "	$\frac{3}{8}$ lb	1.2/0.4	6 $\frac{1}{8}$ " x 17 $\frac{7}{8}$ "	6
904245	8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ "	7 $\frac{5}{8}$ " x 3 $\frac{5}{8}$ "	2 $\frac{3}{4}$ "	1 lb	1.2/0.6	9 $\frac{7}{32}$ " x 21 $\frac{7}{8}$ "	6
904585	8 $\frac{1}{2}$ " x 5"	8" x 5"	3"	1 $\frac{1}{2}$ lbs	1.2/0.6	9 $\frac{9}{16}$ " x 26"	6
905642	9" x 4 $\frac{1}{2}$ "	8 $\frac{1}{4}$ " x 3 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 lb	1.2/0.6	9 $\frac{23}{32}$ " x 21 $\frac{7}{8}$ "	6
909415	10" x 5"	9 $\frac{3}{8}$ " x 4 $\frac{3}{8}$ "	3"	1 $\frac{1}{2}$ lbs	1.2/0.6	10 $\frac{29}{32}$ " x 26"	6
904945	12 $\frac{1}{4}$ " x 4 $\frac{1}{2}$ "	11 $\frac{1}{2}$ " x 3 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 $\frac{1}{2}$ lbs	1.2/0.6	12 $\frac{31}{32}$ " x 21 $\frac{7}{8}$ "	3