Mini-Cake Pans

Aluminized steel with silicone glaze coating.



903035

Item#	Arrangement	Volume* Brimful (oz)	Top	vidual Par Bottom (outside)	Size Vertical Depth	Centers (I/w)	Thickness: Frame/Cup (mm)	Overall Size	Pk
903035	3 Rows of 5	10	41/8"	3¾"	11/2"	45/8"/47/8"	0.8	17%" x 25%"	3
904305	† 2 Rows of 3	10.5	41/4"	3¾"	11/2"	47/8"/55/32"	0.6	15¾" x 11¾6"	6
904215	3 Rows of 4	10.5	41/4"	3¾"	11/2"	47/8"/47/8"	0.6	15½" x 20½"	6
905305	3 Rows of 5	10.5	41/4"	3¾"	11/2"	421/32"/47/8"	0.8	17%" x 25%"	3
905355	3 Rows of 4	16.5	51/4"	4¾"	13/8"	55/8"/511/16"	0.6/0.5	18" x 25%"	3

Mary Ann/ Strawberry **Shortcake Pans**

Aluminized steel with silicone glaze coating.



Item#		Volume* Brimful (oz)	Top	vidual Pan Bottom (outside)	Size Vertical Depth	Centers (I/w)	Thickness: Frame/Cup (mm)	Overall Size	Pk
903385	3 Rows of 4	6	3%"	3"	11/2"	4"/315/16"	0.6	12¾" x 17¾"	6
903395	4 Rows of 6	6	3¾"	3"	11/2"	313/16/313/16"	0.6	17¾" x 25¾"	3

^{*}Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.

Square Muffin Pans

906605 made from aluminized steel with silicone glaze coating. 90ASMP24 made from 3003 aluminum.



		Volume*			idual Pan	Size		Thickness:		
			Brimful	Top	Bottom	Vertical		Frame/Cup		
	Item#	Arrangement	: (oz)	(inside)	(outside)	Depth	(I/w)	(mm)	Overall Size	Pk
	906605	4 Rows of 6	4.4	25/8" x 25/8"	2" x 2"	1%16"	31/8"/31/4"	8.0	141/8" x 203/4"	6
EW!	90ASMP2	4 4 Rows of 6	4.4	25/8" x 25/8"	2" x 2"	1%6"	31/8"/31/4"	8.0	141/8" x 203/4"	6

*Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.

Fluted Mini-Tube Cake Pan

Aluminized steel with non-stick coating.



I			Volume*	Ind	ividual Pan	Size		Thickness:		
١			Brimful	Top	Bottom	Vertical	Centers	Frame/Cup		
ı	Item#	Arrangement	(oz)	(inside)	(outside)	Depth	(I/w)	(mm) ⁻	Overall Size	Pk
	950602	2 Rows of 3	8	31/8"	2¹³⁄₁6"	1 %"	41/2"/41/2"	0.6/0.5	9¾" x 14½16"	12

^{*}Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.

[†]Does not have reinforcing wire. *Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.