

Flat Sheet Pans

Cadco's FLAT sheet pans are designed with several unique features that offer a range of benefits for baking and cooking. One of the standout features of these pans is their lower sides, which make it easier to remove baked goods. The lower sides minimize any resistance when you try to lift cookies or other baked items off the pan, reducing the risk of breaking or damaging them, and the ability to fit an extra row of cookies compared to traditional sheet pans.

Model Number: OQFSP

Quarter Size Flat Sheet Pan Aluminum



Model Number: OHFSP

Half Size Flat Sheet Pan Aluminum

Model	Color	Unit Dimensions	Unit Wt.	Ship Wt.	Carton Dimensions	Cube	UPC#
OQFSP	Aluminum	w:13 1/2" x h:7/16" x d:10"	1 lb.	2 lbs.	w:173/4" x h:3/4" x d:141/4"	0.11	654796-51002-3
OHFSP	Aluminum	w: 18" x h: 7/16 "x d:12"	1 lb.	2 lbs.	w:183/4" x h:1/2" x d:141/4"	0.08	654796-51003-0

Additional benefits include:

Even heat distribution: The flat design of these pans helps ensure even heat distribution, leading to uniform baking. This is critical for achieving consistent results, especially when baking multiple trays of cookies or other items at once

Durability and easy cleanup: Cadco's FLAT sheet pans are often made from high-quality materials that are durable and resistant to warping.

They are also easy to clean, which is a crucial factor in any busy kitchen environment.

Versatility: These pans can be used for a wide variety of baking tasks, from cookies and pastries to roasted vegetables or even sheet cakes. The flat surface accommodates different types of baked goods and helps maintain their shape during the baking process.

Time and energy efficiency: The extra capacity to fit more items on the pan means you can bake more items inone batch, reducing the time and energy needed for multiple rounds of baking.

Cadco's FLAT sheet pans are designed to improve both the ease of use and the efficiency of baking. The combination of lower sides for easy removal and increased space for more cookies makes these pans a practical choice for anyone who values speed, consistency, and quality in the kitchen.



