



Fat Daddio's

Baking is Science...so is our Bakeware

Anodizing is a safe, environmentally friendly, electrochemical process that thickens, toughens, and seals the naturally occurring protective oxide found on aluminum.

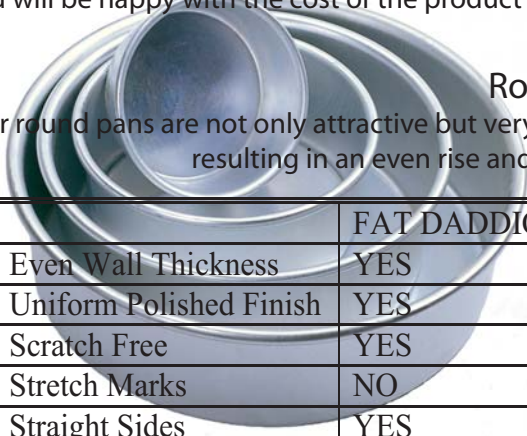
The Aluminum Anodizers Council

Natural aluminum is a soft, porous metal with deep pores that can accumulate contaminants, breakdown, and actually leach onto foods. Fat Daddio's aluminum bakeware is anodized to ensure superior durability and a lifetime of baking confidence. The result is beautiful, aluminum bakeware with better cake release and clean up.

- ✦ A Professional, abrasion resistant pan that won't peel, chip, flake, or chalk.
- ✦ Fat Daddio's pans won't discolor like natural aluminum and are protected from all acidic foods and detergents.
- ✦ Fat Daddio's manufactures low maintenance aluminum bakeware that is 100% dishwasher safe.
- ✦ With Fat Daddio's you get all the baking benefits of aluminum with the superior performance of anodizing.

We are Different

Our pans are built from a premium 3003 hardened aluminum alloy. Most companies advertise 3000-series aluminum, 3004, or 1100. These other grades of aluminum are a soft aluminum and are subject to pitting, fracturing, and denting. We stand behind every product we manufacture with an unconditional lifetime guarantee. We know you will be happy with the cost of the product and your customers will love the quality.



Round Pan Comparison

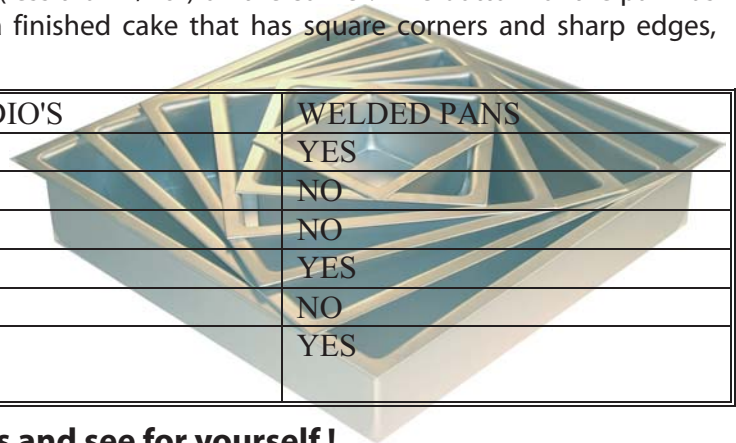
Our round pans are not only attractive but very functional! Each pan has an even wall thickness throughout the pan, resulting in an even rise and the elimination of hot or cold spots in your cakes.

	FAT DADDIO'S	SPUN PANS	DRAWN PANS
Even Wall Thickness	YES	NO	NO
Uniform Polished Finish	YES	NO	NO
Scratch Free	YES	NO	NO
Stretch Marks	NO	NO	YES
Straight Sides	YES	YES	YES
Stain Resistant from dishwasher	YES	NO	NO

Square and Sheet Pan Comparison

Our square and sheet pans feature straight-sides and are COMPLETELY SEAMLESS! This results in never having to deal with split edges or from welding "leaking" on to the inside of the pan and damaging your cakes while creating contamination issues. This new style of manufacturing has created a pan that has virtually square corners, with each pan only having a 1.5mm radius (less than 1/16") on the corner! The bottom of the pan has a slight radius in the corners. This will result in a finished cake that has square corners and sharp edges, essential for layering and decorating ease.

	FAT DADDIO'S	WELDED PANS
Even Wall Thickness	YES	YES
Uniform Polished Finish	YES	NO
Scratch Free	YES	NO
Straight Sides	YES	YES
Seamless	YES	NO
Uneven Corners Due to Weld Bleeding	NO	YES



Bake in our pans and see for yourself !

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