

PIZZA PAN CLEANING: Exclusive 2019 Offer

ONLY \$4.70 PER PAN!

Includes straightening, cleaning, and recoating!

Pan Glo® cleans, straightens, and recoats millions of pans every year. Our exclusive cleaning and coating system is self-designed and our proprietary coating lasts longer than any other silicone-based coating on the market.



Superior Dough Quality

Straightened pans create a more air-tight seal with separators, which results in less drying out of dough in the cooler.



Improved Pizza Crust Quality

Removal of carbon buildup opens closed holes in perforated pans, improving heat transfer and cooking efficiency and reducing the risk for raw pan dough.



Cost Savings

Cleaning and straightening with Pan Glo has saved customers up to 82% versus buying new pans.



Increased Sanitation

Pan Glo restores your pans to like new condition, resulting in a cleaner back-of-house environment.



Before and after Pan Glo®
cleaning and recoating

Pan Glo® Recoating Services

Pan Glo will clean and reglaze your pans with AMERICOAT® ePlus and return them to your operation with like-new release characteristics. For more information on our Pan Glo services, visit our website at panglo.ca.

Contact your nearest Pan Glo facility for further details:

Pan Glo – Brantford, ON

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Brantford, ON N3P 1J5
Tel: 519.756.2800, Ext. 237
Email: panglo-on@panglo.ca

Pan Glo – Hawkesbury, ON (QC)

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Pan Glo – Calgary, AB

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Pan Glo – Dieppe, NB

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