



# Lincoln Wear-Ever Coated Pans

## Vendor:

Lincoln Foodservice Products  
1111 North Hadley Road  
Fort Wayne, Indiana 46804  
1-888-417-5462  
www.lincolnfp.com

## Specifications:

**Model(s):** Full size sheet pans and roasting pans

### Dimensions Full Size Sheet Pans:

17-<sup>3</sup>/<sub>4</sub>" x 25-<sup>3</sup>/<sub>4</sub>" x 1"  
(No 3003 Aluminum Alloy, 12 gauge)  
Lincoln Wear-Ever Catalog No. S5315

### Dimensions Roasting Pans:

18" x 24" x 4-<sup>1</sup>/<sub>2</sub>"  
(No. 3004 Aluminum Alloy, 16 gauge)

## Description:

Lincoln Wear-Ever aluminum alloy sheet pans and roasting pans are coated with Dupont, Teflon® Select. The coating consists of three layers; a primer, midcoat and a topcoat. The layered coating increases durability producing a surface that is abrasion and scratch resistant.

Commercial suppliers continue to improve coating formulations and tougher coatings will be specified as they become available.

## Remarks:

Pans conform to Commercial Item Description A-A-59605 Pan Roasting and Sheet Pan; Aluminum, with Non-Stock Coated Finish.

## Equipment Benefits:

- Use of coated pans reduces "drudge" work
- Coatings reduce workload and deliver labor savings
- Multi-layer coatings provide more durability and abrasion resistance
- Coated pans can be cleaned in 1/3 the time required to clean a conventional pan

## Point of Contact:

Systems Equipment & Engineering Team  
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