

Pan Sizes and Capacities

The Pan Sizes and Capacities chart shows the approximate capacity in either volume or weight measure of common sizes of pans.

Measures given in the chart are approximate and may vary according to manufacturer's specifications and the type of food that will be put into the pan. Pans made by different companies may have slightly different total capacities. If used for transporting foods, the pans will have lids and might not be filled to the brim.

Use the chart as a guide to help estimate the number of pans needed to approximate the yield of a full pan. Keep in mind, when baking, to fill the pan only $\frac{1}{2}$ to $\frac{2}{3}$ full to allow room for rising.

Pan* Sizes and Capacities

Pan	Size (inches)	Approximate Capacity
Steamtable Pans	12" x 20" x 2"	8 qt (2 gal)
Half-Steamtable Pans	12" x 10" x 2"	4 qt (1 gal)
Cake Pans	26" x 18" x 2"	8 to 10 lb
Sheet Pans	26" x 18" x 1"	4 to 6 lb
Half-Sheet Pans	13" x 18" x 1"	2 to 3 lb
Quarter-Sheet Pans	13" x 9" x 1"	1 to 1 $\frac{1}{2}$ lb
Cake Pan	9" x 13" x 2"	1 to 1 $\frac{1}{2}$ lb
Bread Pan	5" x 6" x 4"	3 to 5 lb

* The size of pans may vary according to manufacturer.

Common Kitchen Pans To Use as Casseroles

When the Recipe Calls for:	Use:
4-cup baking dish	9" pie plate 8" x 1 $\frac{1}{4}$ " layer cake pan 7 $\frac{3}{8}$ " x 3 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " loaf pan
6-cup baking dish	8" or 9" x 1 $\frac{1}{2}$ " layer cake pan 10" pie plate 8 $\frac{1}{2}$ " x 3 $\frac{5}{8}$ " x 2 $\frac{5}{8}$ " loaf pan
8-cup baking dish	8" x 8" x 2" square pan 11" x 7" x 1 $\frac{1}{2}$ " baking pan 9" x 5" x 3" loaf pan
10-cup baking dish	9" x 9" x 2" square pan 11 $\frac{3}{4}$ " x 7 $\frac{1}{2}$ " x 1 $\frac{3}{4}$ " baking pan 15" x 10" x 1" jelly-roll pan
12-cup baking dish	13 $\frac{1}{2}$ " x 8 $\frac{1}{2}$ " x 2" glass baking dish 13" x 9" x 2" metal baking pan 14" x 10 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ " roasting pan