

Baking pan sizes and conversions

Every pan in **inches and centimetres**, its bottom area, the volume to the brim and the batter it takes. Swap on the bottom area, not the volume.



Free unit converter, offline

US PANS

PAN	INCHES	CENTIMETRES	BOTTOM AREA	TO THE BRIM	BATTER (¾)
Round 6 in	6 × 2	15 × 5	28 in² / 182 cm²	0.93 L / 3.9 cups	2.6 cups
Round 8 in	8 × 2	20 × 5	50 in² / 314 cm²	1.65 L / 7 cups	4.7 cups
Round 9 in	9 × 2	23 × 5	64 in² / 415 cm²	2.1 L / 8.8 cups	5.9 cups
Round 10 in	10 × 2	25 × 5	79 in² / 507 cm²	2.6 L / 10.9 cups	7.3 cups
Square 8 in	8 × 8 × 2	20 × 20 × 5	64 in² / 413 cm²	2.1 L / 8.9 cups	5.9 cups
Square 9 in	9 × 9 × 2	23 × 23 × 5	81 in² / 523 cm²	2.65 L / 11.2 cups	7.5 cups
Rectangle 9 × 13	9 × 13 × 2	23 × 33 × 5	117 in² / 755 cm²	3.8 L / 16.2 cups	10.8 cups
Rectangle 11 × 7	11 × 7 × 2	28 × 18 × 5	77 in² / 497 cm²	2.5 L / 10.7 cups	7.1 cups
Loaf, small	8½ × 4½ × 2½	21.5 × 11.5 × 6.5	38 in² / 247 cm²	1.6 L / 6.6 cups	4.4 cups
Loaf, standard	9 × 5 × 2½	23 × 13 × 6.5	45 in² / 290 cm²	1.85 L / 7.8 cups	5.2 cups
Springform 9 in	9 × 2¾	23 × 7	64 in² / 415 cm²	2.9 L / 12.1 cups	8 cups
Tube pan 10 in	10 × 4	25 × 10	71 in² / 460 cm²	4.7 L / 19.8 cups	13 cups
Bundt 10 in	10 × 3½	25 × 9	—	10–12 cups	6–8 cups
Pie 9 in	9 × 1½	23 × 4	64 in² / 415 cm²	1.6 L / 6.6 cups	4.4 cups
Muffin tin, 12	12 × (2¾ × 1¾)	12 × (7 × 3.5)	—	1.2 L / 5 cups	4 cups
Quarter sheet	9 × 13 × 1	23 × 33 × 2.5	117 in² / 755 cm²	1.9 L / 8.1 cups	6 cups
Half sheet	13 × 18 × 1	33 × 46 × 2.5	234 in² / 1 510 cm²	3.8 L / 16.2 cups	12 cups

EUROPEAN ROUND TINS, 5 CM DEEP

TIN	INCHES	AREA	TO THE BRIM	CLOSEST US PAN
18 cm	7.1 in	254 cm²	1.27 L / 5.4 cups	between 6 in and 8 in round
20 cm	7.9 in	314 cm²	1.57 L / 6.6 cups	8 in round, exact
22 cm	8.7 in	380 cm²	1.9 L / 8 cups	9 in round, 8 % smaller
24 cm	9.4 in	452 cm²	2.26 L / 9.6 cups	9 in round or 8 in square, +10 %
26 cm	10.2 in	531 cm²	2.65 L / 11.2 cups	9 in square, exact
28 cm	11 in	616 cm²	3.1 L / 13 cups	9 × 13, 18 % smaller
30 cm	11.8 in	707 cm²	3.5 L / 14.9 cups	9 × 13, 6 % smaller

Swaps that work as written

- 9 in round = 8 in square, both 64 in².
- Two 9 × 13 = one half sheet, exactly.
- 20 cm = 8 in, 23 cm = 9 in, 26 cm = 9 in square.
- One loaf recipe fills a 6-cup Bundt; a 10–12-cup Bundt takes two.
- One 9 in layer = 12 cupcakes, a 9 × 13 = 24.

When nothing matches

- Multiply the recipe by the ratio of the **bottom areas**. Round: 0.785 × diameter².
- Same depth: same oven, same time within minutes.
- Deeper pan: **–15 °C / –25 °F** and 20–30 % more time. Thinner: same heat, check at two-thirds of the time.
- Fill to two-thirds. A Bundt stops 3 cm (1¼ in) below the rim.