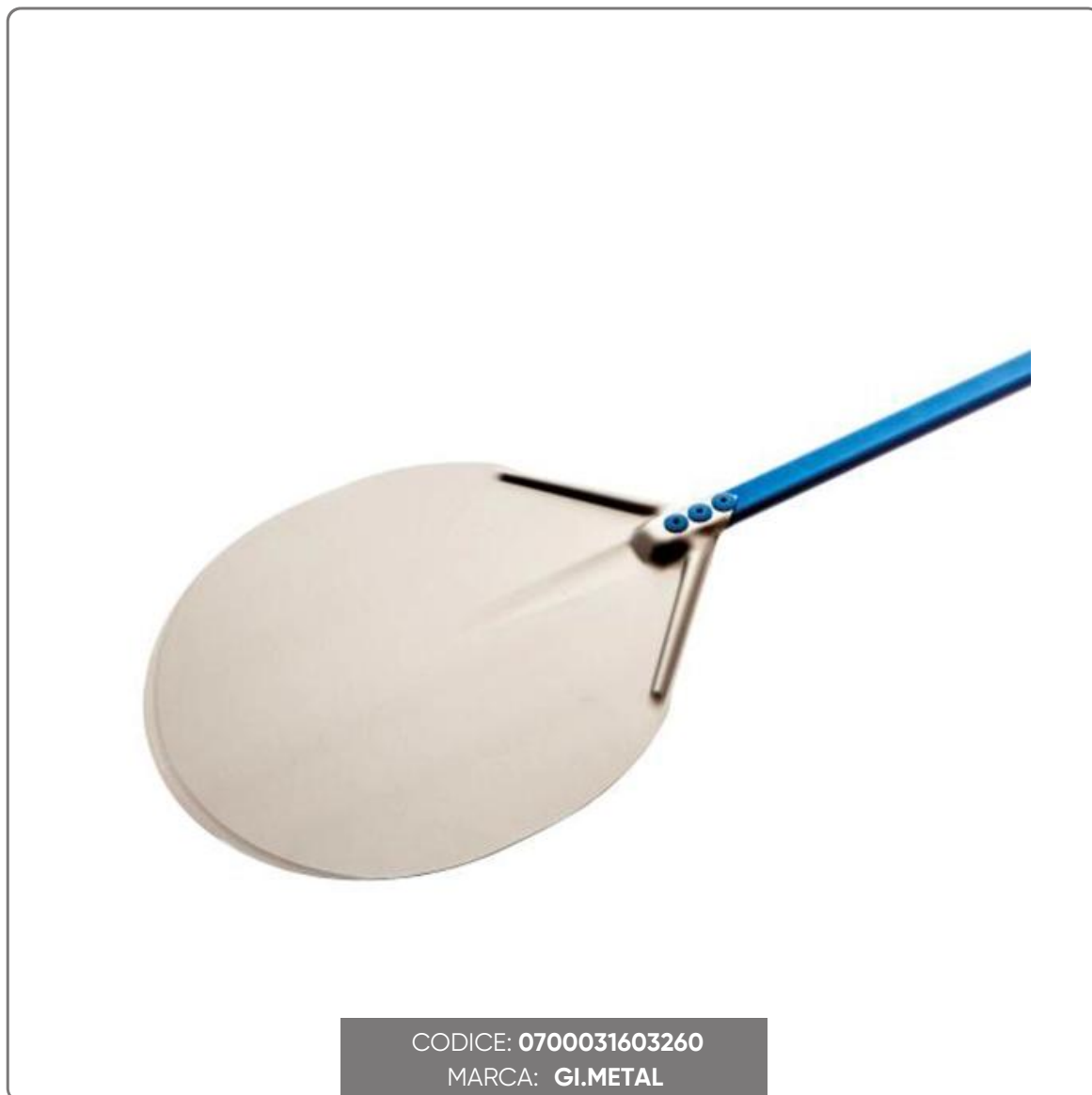


**ROUND PIZZA PEEL WITH 60cm HANDLE - BLUE line**  
**- diam. 33cm --- being phased out ---**

Gi-metal Blue Line Round Anodized Aluminum Pizza Peel. Diameter 33cm - Handle 60cm.



# SOLUZIONI FOODSERVICE

The blue line includes a complete and varied range of blades capable of satisfying any need and type of use:

handles in different lengths

full or slotted head, round or rectangular, in aluminium or stainless steel, smooth or embossed to provide a high sliding effect

shortened for tunnel ovens, strengthened for round trays, lengthened for metre-long pizzas.

All the models in the blue line are lighter than the classic models, but extremely robust with oval tubular blade handles to ensure stability.

Lightweight and flexible aluminum heads allow for a spatula effect with special ribs that ensure a secure hold.

Neutral anodization that makes the surface uniform and protects it from oxidation.

Smooth and regular milling that makes it easier for the pizza to rise.

The head-handle joint is formed by the overlapping of the two elements, secured by three large, inline rivets that ensure safety and stability. The advantage of the riveted joint is the absence of vibrations transmitted to the handle, resulting in greater comfort of use.

In the slotted versions, the head of the peels and the peel have slots across the entire surface, specially designed to provide low friction and release the flour, preventing it from sticking to the bottom of the pizza and risking burning.

Sturdy and lightweight peel available in a solid-head version or with thin, diffused slots to reduce weight. Made entirely of stainless steel, it prevents oven heat from being transmitted, while the handle base and sliding middle grip are made of a special high-density polymer, highly resistant to impact and heat.

A special slot on the bottom of the handle allows you to lock the intermediate element and find it available at the top when the peel is placed upside down.

For those who believe that steel is the ideal material in terms of safety, robustness and low heat transmittance, the blade heads have been made with special stainless steel with a low percentage of nickel to respect the allergies that this metal often causes, with a thickness of 0.8/10 mm.

For those seeking maximum smoothness even in steel, Gi-Metal has applied a special treatment to the steel sheet (07/10 mm) that creates a rice grain-like relief surface, so as to reduce the contact surface between the peel and the dough, decrease friction and limit the use of dusting flour, leaving the oven clean, reducing the frequency of brushing to prevent any flour remaining on the bottom from burning and giving a bitter taste.