

ROUND PERFORATED PIZZA PEEL - LIGHT BLUE line
- diameter cm.36 A-37F



SOLUZIONI FOODSERVICE

The blue line includes a complete and assorted range of shovels able to satisfy any need and type of use:

handles in different lengths

full or slotted head, round or rectangular, in aluminum or stainless steel, smooth or relief to obtain a high sliding effect

shortened for tunnel ovens, strengthened for round trays, elongated for pizzas by the metre.

All the models of the blue line have a reduced weight compared to the classic models, but extreme sturdiness with handles of the oval tubular shovels to favor stability.

Light and flexible aluminum heads allow the spatula effect with special ribs that ensure the seal.

Neutral anodizing which makes the surface uniform and protects it from oxidation.

Sweet and regular milling that facilitates the rise of the pizza.

The handle head joint is made up of the overlapping of the two elements secured by three large in-line rivets which guarantee safety and non-removability. The advantage of the joint with rivets is the absence of vibrations transmitted to the handle with the effect of greater comfort in use.

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

Solid and light small peel available in the full head version and with fine and diffused slots to reduce the weight. Entirely in stainless steel, it avoids the transmission of heat from the oven, while the bottom of the handle and the intermediate sliding grip are in a special high-density polymer, highly resistant to impact and heat.

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

For those pursuing the idea that steel is the right material in terms of safety, robustness and reduced heat transmission, the versions of the blade heads have been made with absolutely special stainless steel with a low percentage of Nickel to comply with allergies that often this metal has a thickness of 08/10 mm.

For those looking for maximum smoothness even in steel, Gi-Metal has applied a particular treatment to the steel foil (07/10 mm) which makes the surface in rice grain relief, so as to reduce the contact surface between the blade and dough, decrease friction and limit the use of dusting flour, leaving the oven clean, decreasing the frequency of brushing so that any flour stuck to the bottom burns, giving a bitter taste.