

**RECTANGULAR PIZZA PEEL - ALICE line - cm.41x41
R-41R**



SOLUZIONI FOODSERVICE

Shovel entirely in aluminum. The handle head joint consists of the insertion in the handle of the extension of the head blocked internally by two cones with expander.

The 20/10 mm thickness gives rigidity and guarantees a firm head, able to support the heaviest pizzas.

The rectangular head has the ideal housing for the pizza with a very large radius of curvature, cantilevered on the bottom. The milling is frontal.

The 35x18 mm handle is solid with an aluminum thickness of 1.4 mm.

The slotted versions have specially designed holes on the initial part of the head to discharge any flour left under the pizza during the dusting phase.

Palettino entirely in stainless steel guarantees the perfect insulation of the hands from the heat.

18 mm diameter tubular handle and traditional attachment directly on the round blade.

Grip at the bottom of the handle and sliding element in a special polymer with high resistance to impact and heat (a joint on the bottom of the handle will allow you to block the intermediate element and find it available at the top when the small peel is placed upside down).

Oval head with 15/10 mm thickness to ensure total sturdiness (suitable for moving small logs of wood).