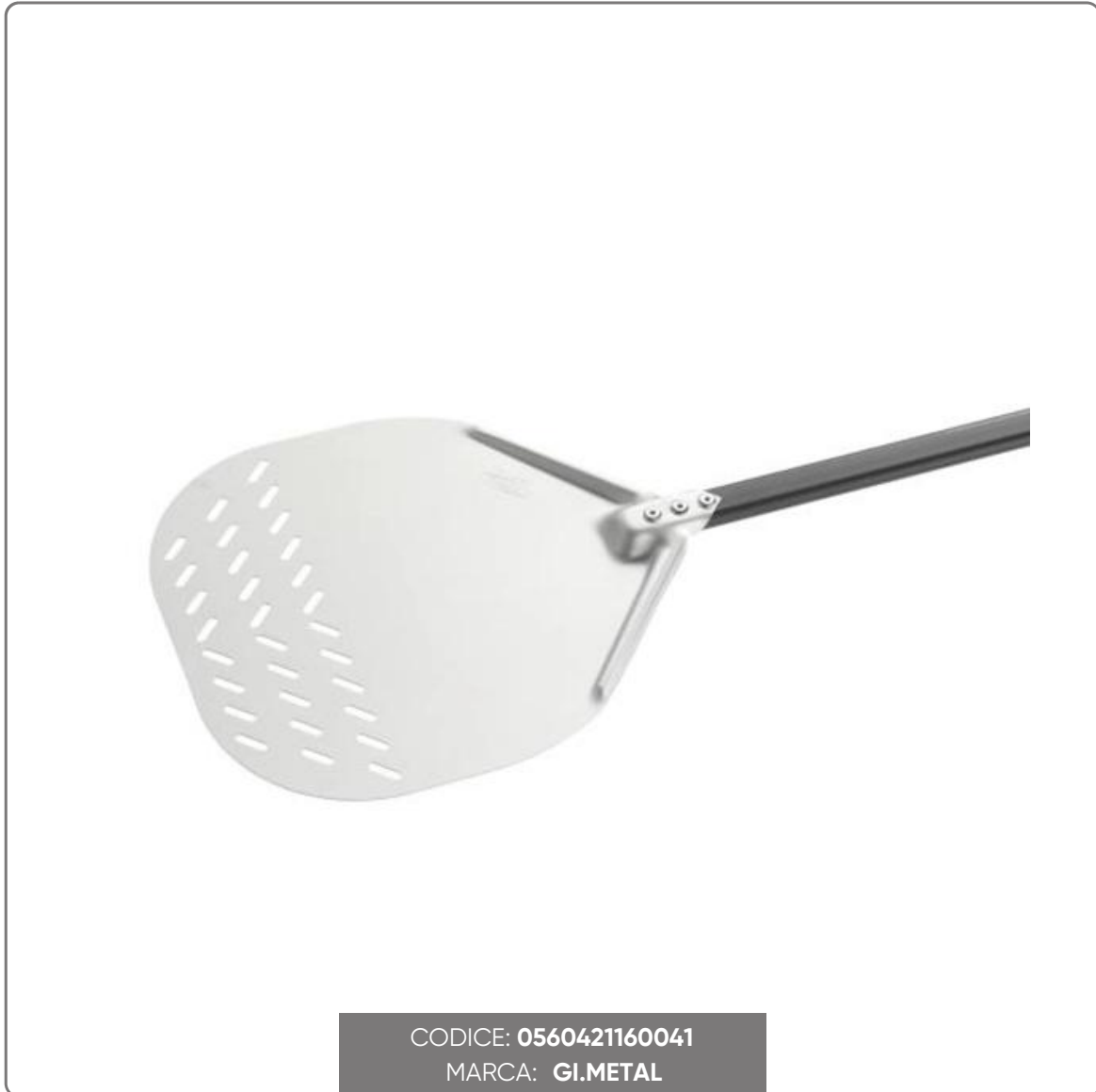


ROUND PIZZA SHOVEL WITH PERFORATIONS - AURORA
line - cm.41 AF-41RF



SOLUZIONI FOODSERVICE

Special folds and rib of the head guarantee the right lift.

The reduced thickness of the head (thickness 15/10 mm) does not require particular milling and allows the correct handling of the pizza.

The handle is made of lightened aluminum (thickness 0.6 mm), ribbed to ensure sturdiness.

The oval tubular (30x15 mm) promotes stability and prevents rotation.

The head/handle joint is secured by three rivets to guarantee lasting immovability.

The slotted versions have specially designed holes on the initial part which takes charge of the pizza first.

Small peel totally in stainless steel with full or slotted perfectly round head 10/10 mm thick. The bottom of the handle and the intermediate sliding grip are in a special high-density polymer, highly resistant to shocks and heat with a joint on the bottom of the handle which allows you to block the intermediate element and find it available at the top when the small peel is placed against head down.