



GIMETAL
Made in Italy



Italian manufacturer
of high quality pizza tools



🇮🇹 2018



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OUR STORY

Marco D'Annibale



Gi.Metal is a factory located in the heart of Tuscany, a project that was started over thirty years ago in the small workshop of a metal worker, now a plant that can make more than 600 different products and reach every corner of the globe.

This significant growth is due to the company's main focus: listening to the needs of its customers, on occasions such as industry fairs, events, championships and training courses that we support and promote through Palapizza, the special workshop within the company.

By listening to the needs of pizza makers, their suggestions, we design and create products that can improve the quality of their work, making it lighter and less problematic. From the words of our customers, ideas for new or improved products are created for products that will become a catalogue standard or custom and exclusive lines.

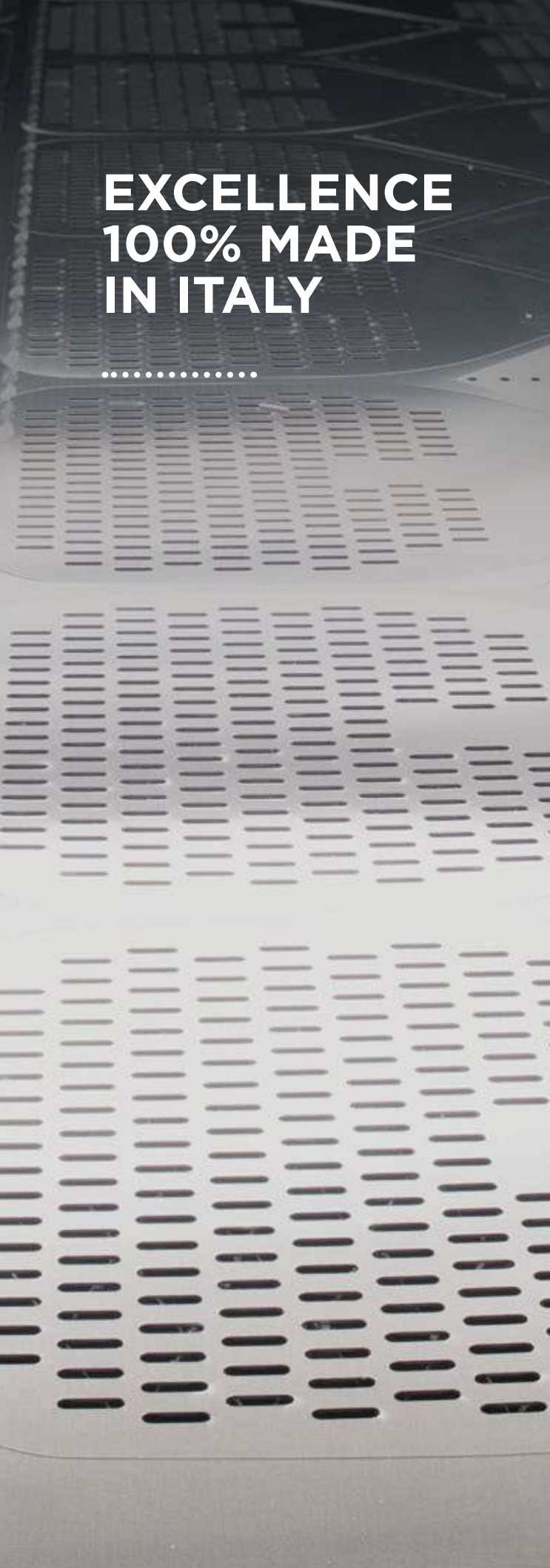
Gi.Metal is a medium-sized company but structured with the rules and departments of a larger company, capable of organizing internal processes efficiently, defining areas of competence and responsibility for its employees.

In recent years, production growth has been remarkable thanks to the continuous renewal of the latest generation machinery and a careful management of information flows, as well as the order delivery phase, improved both in terms of quality and speed. Efficiency therefore makes it possible to evolve over 3 days of complex orders that reflect the eclectic nature of the pizzas, with their ever-special and never-banal demands.

Efficiency that is also the result of the skilled work of motivated and passionate people, for whom we invest in training, to be prepared for the use of the most modern technologies, but also to work in groups in an effective and peaceful manner.

If you have never worked with us, give us the opportunity to serve you, so that your experience can also be found in all these words.

If you are already our customer, we thank you for the confidence given to us so far and we encourage you to let us know how we can further improve.



EXCELLENCE 100% MADE IN ITALY

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WHAT WE DO

We design and produce professional equipment for pizza parlours and technical trolleys for the catering industry: everything is ready for delivery to over 2000 distributors, scattered throughout the world.

The demographic we are targeting includes both professionals and amateurs, with the goal of intercepting and meeting the needs of both users.

There are more than 600 Gi.Metal branded items: pizza peels, small turning pizza peels, pizza wheel cutters, spatulas, dough-cutters, wood oven tools, as well as trolleys for restaurant service and professional cooking.

HOW WE DO IT

Quality, passion and innovation are the values driving the company's choices.

The study and analysis of the needs of the end consumers, the constant search for innovative materials and the high quality of the services offered: these principles are well known and appreciated by pizza maker, blue handle pizza peels, tools which are now indispensable in pizzerias around the world.

RESEARCH AND DEVELOPMENT

Over thirty years of experience have allowed us to refine the characteristics of the products we realise, but we keep on looking forward exploring new solutions.

The wide relation networks with the best pizza maker technicians allow us to analyse the problems in detail confronting ourselves afterwards on possible solutions.

The constant search of innovative materials, attention and investment of resources for the achievement of more and more refined processing techniques, allow gradual and continuous improvement of the products, reaching the excellence Gi.Metal is proud of.

CERTIFICATIONS AND QUALITY CONTROL

The concept of quality is one of the indispensable values of the company, and is central to the work of every person working in Gi.Metal. It comes from the respect that we have for our customers' expectations, which can be fulfilled only by a punctual, constant, and continuous control of every aspect of the processes.

In 2013 Gi.Metal, through TÜV Italia, obtains the ISO 9001:2008 quality certification, proving to be a company able to coherently and thoroughly respond to the expectations of the customer. This certification also proves that Gi.Metal has reached improvements in terms of organisational efficiency and product quality, minimising waste, preventing errors, and increasing productivity.

CUTTING-EDGE TECHNOLOGICAL MATERIALS

- Rigorously European-origin stainless steel with low nickel percentage to avoid the risk of allergy as is often caused by this metal.
- Anodized aluminum worked with special treatments to increase its performances.
- The use of innovative polymers for plastic die cast handles renders our products resistant to high temperatures and collisions.
- Glue-free steamed beech wood is employed, treated with natural, non-toxic methods certified for food use.

CUSTOMISED PRODUCTS

In addition to the extensive catalogue of standard products, we also often make exclusive customisations for the individual customer. Colour customisations, engraving of logos/customer names/trademarks made with laser markers that guarantee high-resolution finish, lasting, durable, and fast machining. We also produce personalised packs and products tailored to customer needs. Our team follows the customer in the design and development phase of the product according to its specific requirements (forms, sizes other than the Gi.Metal standard) with the aim of effectively leveraging its business.

WAREHOUSE AND DELIVERY

Gi.Metal guarantees:

- an always well supplied warehouse;
- fast and efficient shipments;
- shipments by carrier worldwide;
- attention to the reduction of packaging sizes (specifically, the trolleys are designed to be disassembled, guaranteeing the same use sturdiness of the welded ones) in compliance with the environmental requirements.

INTERNATIONAL FAIRS AND PIZZA CHAMPIONSHIPS

Every year we participate in more than 20 international fairs around the world, important opportunities to open up trade negotiations, develop new markets, and compare and exchange with existing customers and dialogue with end users. From Host and Sigep, major events in Italy, we move to Europe (Parizza in France, European Pizza & Pasta Show in London, Alimentaria in Barcelona), the United States (Pizza Expo in Las Vegas, Nra in Chicago, Pizza & Pasta Northeast in Atlanta), Brazil (Fispal), Colombia (Alimentec), Russia (Pir Expo), United Arab Emirates (Saudi Horeca, Gulfood, Gulf Host), Indonesia (Sial), Australia (Fine Food) to emerging markets such as China (FHC in Shanghai) and Japan (Pizza & Pasta Expo).

We also take part in numerous events such as national and international festivals, pizza festivals, offline and online contest, where we give our support as technical sponsors and partners to organisations, associations and training schools.

PALAPIZZA

Within our plant there is the 'Palapizza' space: a facility designed to welcome our customers from all over the world, to train future pizza makers and to show off and test our products.

The best technicians alternate in the management of this special pizza parlour, which also has the aim of becoming a training centre for apprentice pizza makers, and a centre for demo and refresher courses for professional pizza makers, all in collaboration with the best training schools which Palapizza has available.



GUIDE TO THE CHOICE OF THE PEEL

HOW TO CHOOSE A PROFESSIONAL PIZZA PEEL?



*“Our peels have been studied
to result the natural extension
of the pizzaiolo’s arm”*

EVERYONE HAS GOT THEIR OWN PEEL

The variety of available materials, dimensions, alternatives in the shape of the heads, the head-handle hooking system and the solid or perforated type of surface allow each one to choose the best peel to suit their needs.

TO SLIDE IT IN OR TAKE IT OUT?

The peels are designed to pick the pizza up off the worktop and slide it into the oven. They have sizes and shapes to hold different types of pizza and must have lengths suited to different workspaces: if a peel is too long, it would be cumbersome, whereas if it is too short, it would be difficult to manage the oven properly.

Gi.Metal small peels are agile and precise to handle: they are used to turn the pizza inside the oven, check its cooking by raising the bottom and taking it out when cooked.

Dimensions identified by Gi.Metal guarantee the right support surface.

RECTANGULAR OR ROUND?

Gi.Metal peel is designed as a safe and accurate accommodation for pizza and allows easy and safe loading. The rectangular peel is a safe, traditional choice; it offers a larger surface area in contact with the pizza and the grip point, with which to lift the pizza, is only milled at the front.

The round peel has an extended grip point with a gentle, regular milling over a large extension of the curve, enabling the pizza-maker to take up the pizza even from the side and thus not only from the front. Furthermore, as there have bevelled corners, the pizzas are closer to the inside of the oven, ensuring the correct handling and increasing the efficiency of the oven.

PERFORATED OR SOLID?

There are those who prefer the version without holes because they are looking for maximum stability and greater rigidity, and those who have converted to the perforated version, appreciating the extreme lightness, the flexibility of the tool on the worktop, and the advantage of releasing excess flour.

Gi.Metal is in fact the first company to devise and realise the pizza perforated peels, which allow you to release more excess flour, which is stuck to the bottom of the dough, before

putting the pizza in the oven. During preparation and filling of the pizza, the excess flour on the work bench gets stuck to the bottom of it, then gets transported inside the oven and gets burnt, causing numerous problems.

The perforated peels allow you to eliminate or at least greatly reduce these disadvantages (smoke, residue, bitter taste of pizza).

THE ADVANTAGES OF PERFORATED PEELS

- Maximum smoothness: Less surface means less friction. The holes are smooth and rounded at the ends of the cut, so that even the dampest dough slides smoothly. You can also use less flour on the counter.
- Lightness: The perforated sheet has less material and therefore weighs less.
- Less smoke: less flour burning means less smoke in the room.
- No more burning and bitter taste of the pizza: the flour burning under the pizza creates black burns and makes the taste bitter.
- Less cleaning: less flame burnt in the oven means less cleaning of the floor.



ERGONOMIC HANDLES

Aluminium handles are lightened and reinforced with a special machining that longitudinally as can be seen in the internal milling. The special oval tubular shape promotes stability, preventing rotation.



PRACTICALITY

The aluminium heads have been designed to remain flexible, where necessary, allowing for a scraper effect (the right pressure exerted on the peel flexes it and allows it to adhere to the work surface), thereby facilitating pizza lifting.

The central ribbing makes the head more rigid when it is lifted and, together with the lateral ribbing, ensures that it can hold large weights.

The golden (Gold line), hard (Carbon line) or neutral (Azzurra line, Napoletana, Gluten Free, Alice, Aurora) anodising makes the surface event, aesthetically pleasant and protects it from oxidation.

The gentle, regular milling makes it easier to position the pizza and the rectangular head has rounded corners to make it a little "softer".



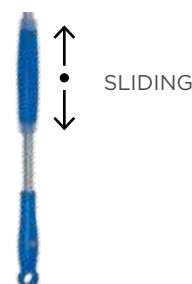
SMALL PEELS WITH SLIDING INSULATION

This solid small peel is ultra-light thanks to the 14 mm tubular metal used and available in versions with a solid head or fine, diffused holes to reduce the weight.

It is built entirely from stainless steel (with the exception of the Gold line), thereby avoiding the heat from the oven from being transmitted, whilst the handle base and interim sliding grip are in a specific high-density polymer with excellent impact- and heat-resistance.

Guarantees perfect insulation of hands from heat and ensures easy sliding of the interim element, which in the wooden version is lacking due to the characteristic thermal dilation.

A specific fitting on the handle base can block the interim element and make it available up high when the small peel is rested head down.



SEARCH BY PRODUCT LINE

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THREE LEVELS FOR ALL NEEDS

Gi.Metal has profiled three types of users and has developed its products accordingly for different levels of use, within which different lines are available with different materials and functions:

👑 **HIGH PERFORMANCE:** innovative product, for intensive use.

★ **PROFESSIONAL STANDARD:** classic, traditional products, for regular and continuous use.

🏠 **RESIDENTIAL USE:** domestic products, for occasional or recreational home use.



**HIGH
PERFORMANCE**

	CARBON	10
	GOLD	14
	AZZURRA	20
	NAPOLETANA	30



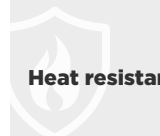
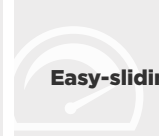
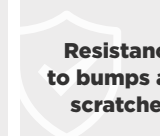
**PROFESSIONAL
STANDARD**

	AMERICA	34
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**RESIDENTIAL
USE**

	AMICA	38
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	 Lightness	 Heat resistance	 Easy-sliding	 Resistance to bumps and scratches	 Price level
 CARBON	■ ■ ■ ■ ■	■ ■ ■	■ ■ ■	■ ■ ■ ■ ■	■ ■ ■ ■ ■
 GOLD	■ ■ ■ ■	■ ■ ■ ■ ■	■ ■ ■ ■ ■	■ ■ ■ ■ ■	■ ■ ■ ■ ■
 AZZURRA	■ ■ ■ ■	■ ■ ■ ■	■ ■ ■ ■	■ ■ ■ ■	■ ■ ■ ■
 NAPOLETANA	■ ■	■ ■ ■ ■ ■	■ ■ ■ ■	■ ■ ■ ■	■ ■ ■ ■
 AMERICA	■ ■	■ ■ ■ ■	■ ■	■ ■ ■ ■	■ ■ ■ ■
 AMICA	■ ■	■ ■	■	■	■



HIGH PERFORMANCE 

C A R B O N

A technological material such as carbon meets aluminium giving the tool, lightness, nobility and emotion through the use of a high-tech material with an inexpensive finish.



Lightness



Heat resistance



Easy-sliding



Resistance to bumps and scratches

HIGH-TECH LIGHTNESS

LIGHT AS A FEATHER

The carbon fibre is a noble material, linked to highly innovative production processes and an aesthetic taste associated with elegance and technology. Used in the car industry (Formula 1 cars), for the production of bicycles, aircraft or more commonly for sports equipment.

Gi.Metal, choosing this special material, creates a tool with unmatched lightness: the 13" diameter peel weighs only 0.60 lb! Other features include high mechanical resistance, thermal insulation capacity, resistance to temperature variations and to the effect of chemical agents.

RESISTANT AND NON-WEARING

The head is subject to a special treatment called hard anodic oxidation that penetrates in part within the aluminium alloy, in part it develops on the surface transforming the material of origin, giving it a high resistance to wear, tear and abrasion. The head-handle joint is made up of the overlapping of the two elements secured by three large rivets in-line that guarantee safety and unmovable.

THE ADVANTAGE OF THE PERFORATED

The peel surface has holes specially designed to provide low friction and release flour, preventing it getting stuck on the bottom of the pizza, risking burning.

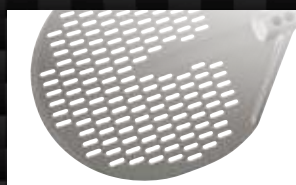
STABLE AND SAFE GRIP

The handles are made of oval tubes to facilitate good grip and stability, preventing it from rotation.

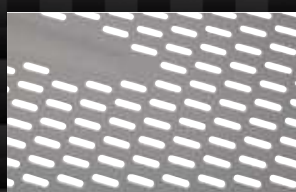




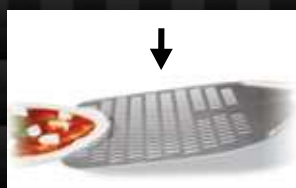
It's the lightest among the Gi.Metal peels: a 13" Carbon peel weighs 0.60 lb only.



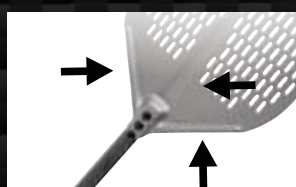
The hard anodic oxidisation is a deep anodising that grants as a result the constitution of a superficial layer, compact and resistant to prolonged usage, abrasion, with high superficial hardness.



The holes reduce the friction, the quantity of flour in excess and the weight of the tool.



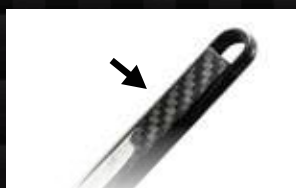
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The carbon fibre handle guarantees lightness, high mechanical strength, low density, thermal insulation capacity, resistance to chemical agents and flame retardant properties.

RECTANGULAR PERFORATED



> Hard oxide anodised aluminium head and carbon fibre handle

#					Q	\$
ACB-32RF	13x13	59	73	1.25	1	566.50
ACB-37RF	14x14	59	74	1.41	1	587.50
ACB-41RF	16x16	59	77	2.02	1	628.50
ACB-45RF	18x18	59	78	2.33	1	659.50
ACB-50RF	20x20	59	81	2.70	1	690.50

ROUND PERFORATED



> Hard oxide anodised aluminium head and carbon fibre handle

#					Q	\$
ACB-32F	13	59	73	1.25	1	566.50
ACB-37F	14	59	74	1.34	1	587.50
ACB-41F	16	59	77	1.89	1	628.50
ACB-45F	18	59	78	2.19	1	659.50
ACB-50F	20	59	81	2.61	1	690.50

LEGEND	#	Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q	Minimum lot	\$	Price per piece
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HIGH PERFORMANCE 

GOLD

A highly innovative protection and reinforcement of the peel, Gi.Metal exclusive special anodisation makes the surface of the peel extremely resistant to heat, corrosion, scratches and wear with unparalleled smoothness and high antibacterial and anti-mould capacity.



Lightness



Heat resistance



Easy-sliding



Resistance to bumps and scratches



Special treatment G.H.A.

LONG LASTING AND HEAT RESISTANCE

The ruggedness, lightness and ease of handling characteristics, common to the Azzurra line, GHA treatment adds extreme value characteristics that put the Gold Line at the top of our range.

SPECIAL TREATMENT

GHA (Golden Hard Anodizing) is the name of this particular Japanese treatment, anodic oxidation with subsequent sealing of microporosity with silver ions, which gives the aluminium alloy characteristics and performance that is typical of stainless steel.

ADVANTAGES:

- **Heat resistance.** 3 times greater than anodised aluminium
- **Duration.** Resistance to corrosion, scratches, impacts and wear
- **Smoothness.** Very low friction coefficient
- **Cleanliness.** High antibacterial and anti-mould capacity.

EXTREME SMOOTHNESS AND LOW FRICTION

The heads of the peels and small peels are perforated: the special design of the holes is designed to assist the release of flour, preventing it getting stuck on the bottom of the pizza and burning.

The GHA treatment gives a self-lubrication that dramatically reduces friction, preventing the dough from sticking to the surface of the peel.

RESISTANT AND SECURE

The head-handle joint is made up of the overlapping of the two elements secured by three large rivets in-line that guarantee safety and unmovable. The peel handles are made of oval tubes to enhance stability.

THE LIGHTEST SMALL PEEL

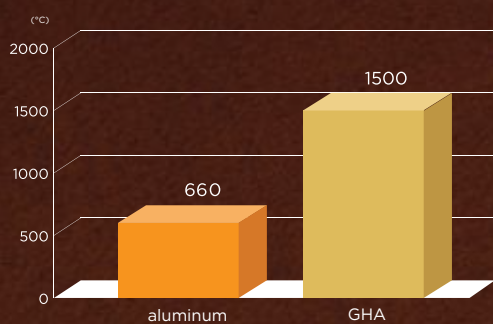
It's the only small peel of the Gi.Metal range to be made of aluminium: the special g.h.a. treatment makes it as resistant as stainless steel but light as a feather. Just 1.08 lb for its 6^{3/4}" size! The other characteristics are common to the blue line small peels: a perforated head with bottom handle and intermediate sliding grip made of high-density polymer, high resistance to impacts and heat.





Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70:100	680°C	0,44	none	100 h	10 ² h
Special coating G.H.A.	500:550	2100°C	0,025	extremely high	10.000 h	10 ⁵ h
Hard anodising oxidisation	500:550	2100°C	0,15	none	200:500 h	10 ³ h

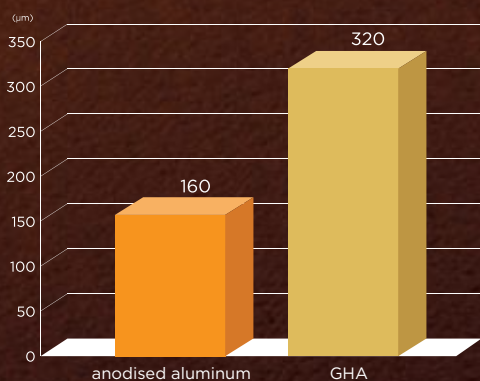
Heat resistance



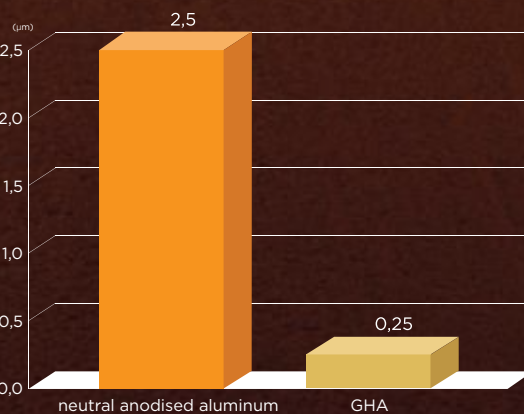
Hardness



Easy-sliding



Damages from bumps and abrasions





The G.H.A. treatment is an exclusive of Gi.Metal for the pizza world.

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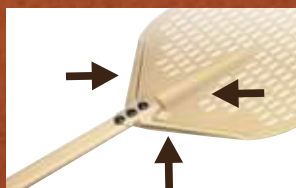
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.

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The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.

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The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.

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The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.

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The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.

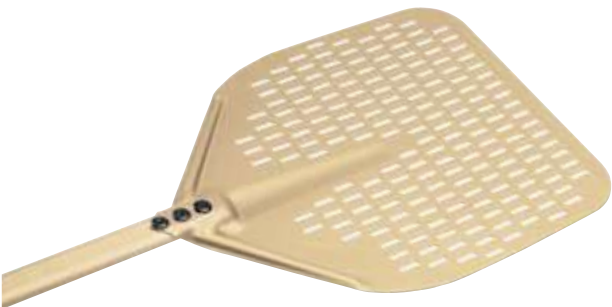
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The handle base and the interim sliding grip are in a specific high-density polymer, shock and heat-resistant.

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RECTANGULAR PERFORATED



> Golden Hard Anodising (GHA) treated aluminium head and handle

#					Q	\$
AV-32RF	13x13	59	73	1.60	1	216.50
AV-32RF/180	13x13	70	85	1.76	1	237.00
AV-37RF	14x14	59	74	1.74	1	237.00
AV-37RF/180	14x14	70	86	1.89	1	257.50
AV-41RF	16x16	59	77	2.42	1	257.50
AV-41RF/180	16x16	70	89	2.57	1	278.50
AV-45RF	18x18	59	79	2.66	1	278.50
AV-45RF/180	18x18	70	91	2.82	1	299.00
AV-50RF	20x20	59	81	3.08	1	299.00
AV-50RF/180	20x20	70	93	3.24	1	319.50

ROUND PERFORATED



> Golden Hard Anodising (GHA) treated aluminium head and handle

#					Q	\$
AV-32F	13	59	73	1.58	1	216.50
AV-32F/180	13	70	85	1.74	1	237.00
AV-37F	14	59	74	1.69	1	237.00
AV-37F/180	14	70	86	1.85	1	257.50
AV-41F	16	59	77	2.34	1	257.50
AV-41F/180	16	70	89	2.51	1	278.50
AV-45F	18	59	79	2.52	1	278.50
AV-45F/180	18	70	91	2.68	1	299.00
AV-50F	20	59	81	2.89	1	299.00
AV-50F/180	20	70	93	3.06	1	319.50

LEGEND	#	Code		Head dimensions (inches)		Handle length (inches)		Total length (inches)		Net weight (pound)	Q	Minimum lot	\$	Price per piece
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PERFORATED ALUMINIUM SMALL PEEL



> Golden Hard Anodising (GHA) treated aluminium head and handle

#					Q	\$
IV-17F	6 ¾	59	66	1.08	1	160.00
IV-17F/180	6 ¾	70	78	1.20	1	170.00
IV-20F	8	59	67	1.14	1	175.50
IV-20F/180	8	70	79	1.26	1	185.50
IV-23F	9	59	69	1.23	1	191.00
IV-23F/180	9	70	81	1.35	1	201.00
IV-26F	10	59	70	1.33	1	211.50
IV-26F/180	10	70	82	1.46	1	221.50

REPLACEMENT GOLD SMALL PEEL



> High density polymer Handle base element + sliding element

#		Q	\$
R-PA	0.22	4	8.00

LEGEND	#	Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q	Minimum lot	\$	Price per piece
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HIGH PERFORMANCE 

AZZURRA

A complete line that is characterised by lightness, extreme strength and flexibility, the assortment is wide and able to satisfy any need of the professional pizza maker: rectangular, round and square, smooth, perforated and embossed surfaces, heads made of various materials, handles of different lengths, for different types of ovens.



■ ■ ■ ■ ■ **Lightness**



■ ■ ■ ■ ■ **Heat resistance**



■ ■ ■ ■ ■ **Easy-sliding**



■ ■ ■ ■ ■ **Resistance to bumps and scratches**

ROBUST AND FLEXIBLE

LIGHTNESS

All models in the Azzurra Line have a lower weight than the classic models, thanks to the reduced thickness of the sheet metal, the innervated tubular handles and the holes on the perforated versions.

PRACTICALITY

Light and flexible heads in aluminum allow the scraper effects with dedicated veinings and a gentle, regular milling that facilitates the taking hold of the pizza.

RESISTANCE AND SAFETY

The handle-head joint consists of the overlapping of the two elements secured by three large in-line rivets, designed to guarantee the maximum resistance, ensuring vibration and non-vibration (consider that the rivets themselves are used for the construction of the fuselage of the planes).

Furthermore, the oval tubular handles aid stability and an optimal grip.

THE ADVANTAGE OF THE PERFORATION

In the perforated versions the peel and small peel heads have holes throughout the surface, specifically designed to ensure low friction and to release flour, preventing it from becoming attached to the pizza bottom and risking burning.

MATERIALS

ANODISED ALUMINIUM

Neutral anodisation makes the surface of the peel uniform, protecting it from oxidation, as well as ensuring its incomparable lightness.

STAINLESS STEEL

Steel peels use low-nickel stainless steel for nickel allergies. They are ideal for those who are looking for a highly robust tool, with reduced heat transmittance and maximum safety.

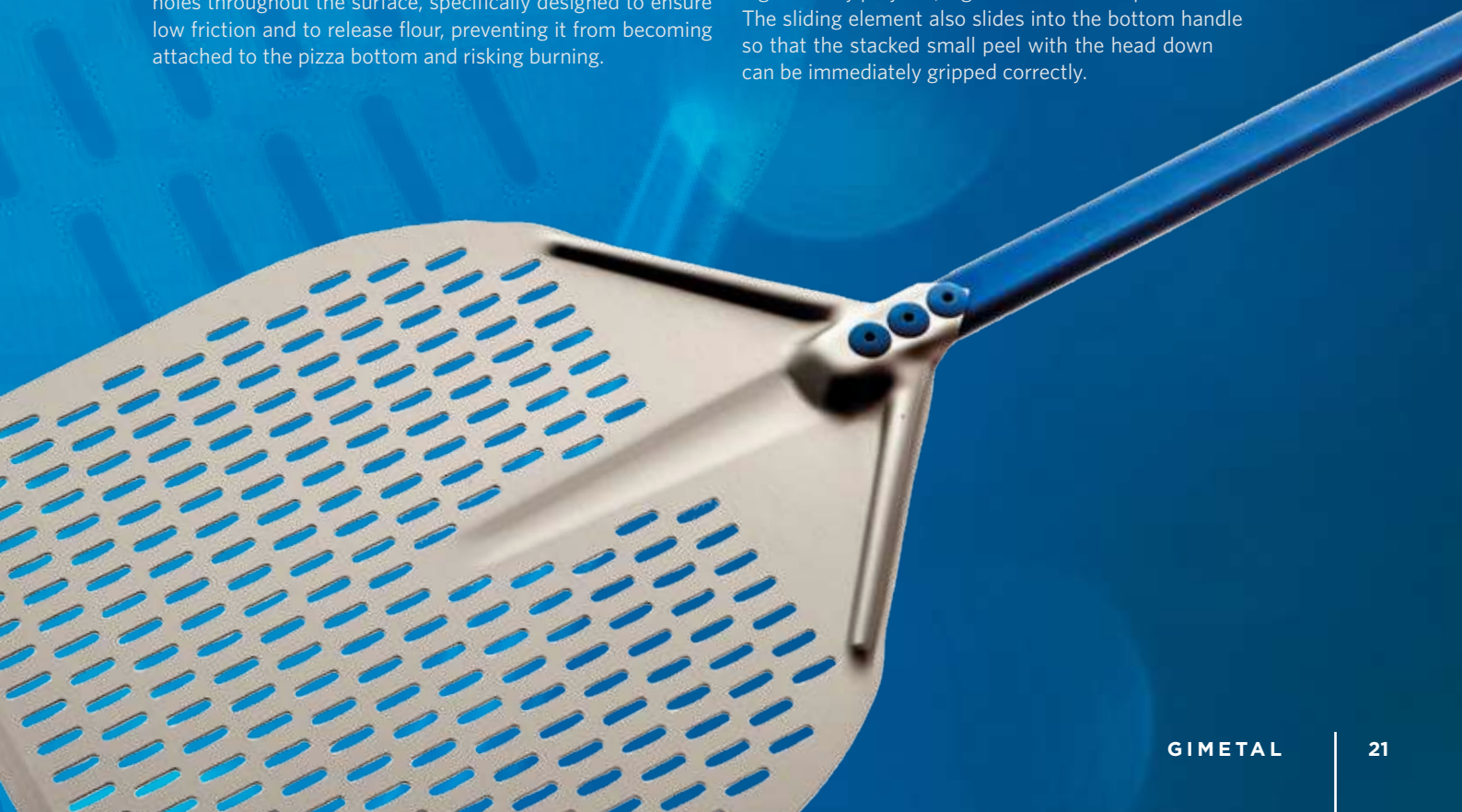
HIGH SMOOTHNESS STAINLESS STEEL

For those looking for maximum smoothness even in steel, the choice falls on easy sliding peels. Gi.Metal uses a steel foil with a special machining that makes the surface embossed by the size of a grain of rice. This particular manufacturing allows you to minimise the contact surface between the peel and the dough, thereby reducing the friction and allowing the use of the flour for dusting to be limited, thus leaving the furnace cleaner.

THE SMALL PEEL

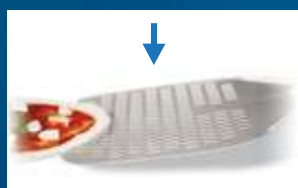
The Azzurra small peels are solid and light, available both in the solid and perforated versions, with fine and diffused slots to reduce its weight. Made entirely of stainless steel, thus avoiding the transfer of heat of the oven, while the bottom of the handle and the intermediate sliding handle are made of high-density polymer, high resistance to impacts and heat.

The sliding element also slides into the bottom handle so that the stacked small peel with the head down can be immediately gripped correctly.





The holes reduce the friction, the quantity of flour in excess and the weight of the tool.



The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.



The handle base and the interim sliding grip are in a specific high-density polymer, shock and heat-resistant.

ALUMINIUM RECTANGULAR



> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
A-32R/60	13x13	23 ½	38	1.23	1	74.00
A-32R/120	13x13	47	61	1.54	1	79.00
A-32R	13x13	59	73	1.68	1	84.00
A-32R/180	13x13	70	85	1.85	1	90.00
A-37R/60	14x14	23 ½	39	1.41	1	84.00
A-37R/120	14x14	47	63	1.71	1	90.00
A-37R	14x14	59	75	1.86	1	95.00
A-37R/180	14x14	70	87	2.02	1	100.00
A-41R/60	16x16	23 ½	42	2.18	1	95.00
A-41R/120	16x16	47	65	2.49	1	100.00
A-41R	16x16	59	77	2.65	1	105.50
A-41R/180	16x16	70	89	2.82	1	111.00
A-45R/60	18x18	23 ½	43	2.51	1	105.50
A-45R/120	18x18	47	67	2.82	1	111.00
A-45R	18x18	59	79	2.97	1	116.00
A-45R/180	18x18	70	90	3.13	1	121.50
A-50R/60	20x20	23 ½	46	3.06	1	122.50
A-50R/120	20x20	47	70	3.37	1	128.00
A-50R	20x20	59	81	3.52	1	133.00
A-50R/180	20x20	70	93	3.68	1	138.50

ALUMINIUM RECTANGULAR PERFORATED



> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
A-32RF/60	13x13	23 ½	38	1.08	1	92.00
A-32RF/120	13x13	47	61	1.38	1	97.00
A-32RF	13x13	59	73	1.54	1	102.00
A-32RF/180	13x13	70	85	1.69	1	108.00
A-37RF/60	14x14	23 ½	39	1.21	1	101.00
A-37RF/120	14x14	47	63	1.52	1	106.50
A-37RF	14x14	59	75	1.66	1	112.00
A-37RF/180	14x14	70	87	1.82	1	117.00
A-41RF/60	16x16	23 ½	42	1.89	1	116.00
A-41RF/120	16x16	47	65	2.20	1	121.50
A-41RF	16x16	59	77	2.35	1	127.00
A-41RF/180	16x16	70	89	2.51	1	132.00
A-45RF/60	18x18	23 ½	43	2.13	1	125.00
A-45RF/120	18x18	47	67	2.44	1	130.00
A-45RF	18x18	59	79	2.60	1	135.00
A-45RF/180	18x18	70	90	2.75	1	140.50
A-50RF/60	20x20	23 ½	46	2.51	1	135.00
A-50RF/120	20x20	47	70	2.82	1	140.50
A-50RF	20x20	59	81	2.97	1	146.00
A-50RF/180	20x20	70	93	3.13	1	151.00

LEGEND

#

Code



Head dimensions (inches)



Handle length (inches)



Total length (inches)



Net weight (pound)



Minimum lot



Price per piece

ALUMINIUM ROUND



> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
A-32/60	13	23½	38	1.14	1	74.00
A-32/120	13	47	61	1.45	1	79.00
A-32	13	59	73	1.60	1	84.00
A-32/180	13	70	85	1.76	1	90.00
A-37/60	14	23½	39	1.30	1	84.00
A-37/120	14	47	63	1.60	1	90.00
A-37	14	59	75	1.76	1	95.00
A-37/180	14	70	87	1.91	1	100.00
A-41/60	16	23½	42	2.09	1	95.00
A-41/120	16	47	65	2.40	1	100.00
A-41	16	59	77	2.54	1	105.50
A-41/180	16	70	89	2.71	1	111.00
A-45/60	18	23½	43	2.33	1	109.00
A-45/120	18	47	67	2.64	1	114.00
A-45	18	59	79	2.79	1	119.00
A-45/180	18	70	90	2.95	1	125.00
A-50/60	20	23½	46	2.82	1	122.50
A-50/120	20	47	70	3.13	1	128.00
A-50	20	59	81	3.28	1	133.00
A-50/180	20	70	93	3.43	1	138.50

ALUMINIUM ROUND PERFORATED



> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
A-32F/60	13	23½	38	1.03	1	92.00
A-32F/120	13	47	61	1.34	1	97.00
A-32F	13	59	73	1.48	1	102.00
A-32F/180	13	70	85	1.65	1	108.00
A-37F/60	14	23½	39	1.14	1	101.00
A-37F/120	14	47	63	1.45	1	106.50
A-37F	14	59	75	1.60	1	112.00
A-37F/180	14	70	87	1.76	1	117.00
A-41F/60	16	23½	42	1.80	1	116.00
A-41F/120	16	47	65	2.10	1	121.50
A-41F	16	59	77	2.27	1	127.00
A-41F/180	16	70	89	2.42	1	132.00
A-45F/60	18	23½	43	2.05	1	125.00
A-45F/120	18	47	67	2.34	1	130.00
A-45F	18	59	79	2.51	1	135.00
A-45F/180	18	70	90	2.47	1	140.50
A-50F/60	20	23½	46	2.49	1	135.00
A-50F/120	20	47	70	2.78	1	140.50
A-50F	20	59	81	2.95	1	146.00
A-50F/180	20	70	93	3.10	1	151.00

LEGEND

#

Code



Head dimensions (inches)



Handle length (inches)



Total length (inches)



Net weight (pound)



Minimum lot



Price per piece

STAINLESS STEEL ROUND



> Stainless steel head, light blue anodised handle

#					Q	\$
I-32/60	13	23½	38	1.58	1	58.00
I-32/120	13	47	61	1.98	1	63.00
I-32	13	59	73	2.12	1	68.00
I-32/180	13	70	85	2.29	1	73.00
I-37/60	14	23½	39	1.82	1	62.00
I-37/120	14	47	63	2.22	1	67.00
I-37	14	59	75	2.38	1	73.00
I-37/180	14	70	87	2.53	1	77.00

STAINLESS STEEL RECTANGULAR



> Stainless steel head, light blue anodised handle

#					Q	\$
I-32R/60	13x13	23½	38	1.74	1	58.00
I-32R/120	13x13	47	61	2.13	1	63.00
I-32R	13x13	59	73	2.29	1	68.00
I-32R/180	13x13	70	85	2.44	1	73.00
I-37R/60	14x14	23½	39	1.98	1	62.00
I-37R/120	14x14	47	63	2.38	1	67.00
I-37R	14x14	59	75	2.53	1	73.00
I-37R/180	14x14	70	87	2.68	1	77.00

LEGEND

#	Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q	Minimum lot	\$	Price per piece
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STAINLESS STEEL EASY-SLIDE RECTANGULAR



> Stainless steel easy-slide head, light blue anodised handle

#					Q	\$
IB-32R/60	13x13	23½	38	1.60	1	75.00
IB-32R/120	13x13	47	61	2.00	1	80.00
IB-32R	13x13	59	73	2.16	1	85.00
IB-32R/180	13x13	70	85	2.31	1	90.00
IB-37R/60	14x14	23½	39	1.74	1	85.00
IB-37R/120	14x14	47	63	2.13	1	91.00
IB-37R	14x14	59	75	2.29	1	96.00
IB-37R/180	14x14	70	87	2.44	1	100.00

STAINLESS STEEL EASY-SLIDE ROUND



> Stainless steel easy-slide head, light blue anodised handle

#					Q	\$
IB-32/60	13	23½	38	1.38	1	75.00
IB-32/120	13	47	61	1.78	1	80.00
IB-32	13	59	73	1.94	1	85.00
IB-32/180	13	70	85	2.09	1	90.00
IB-37/60	14	23½	39	1.72	1	85.00
IB-37/120	14	47	63	2.11	1	91.00
IB-37	14	59	75	2.25	1	96.00
IB-37/180	14	70	87	2.42	1	100.00

ALUMINIUM ROUND, SHORT HANDLE

> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
A-32C	13	12	26	1.02	1	66.00
A-37C	14	12	27	1.16	1	76.00
A-41C	16	12	30	1.89	1	95.00
A-45C	18	12	32	2.21	1	98.00
A-50C	20	12	34	2.71	1	105.50



LEGEND	# Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q Minimum lot	\$ Price per piece
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ALUMINIUM BY THE METER



> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
AM-3060	12x24	47	75	3.02	1	180.00
AM-3080	12x31½	47	83	3.50	1	190.00
AM-4060	16x24	47	75	3.76	1	190.00
AM-4080	16x31½	47	83	4.92	1	200.00

ALUMINIUM ROME STYLE



> Stainless steel embossed head, light blue anodised handle

#					Q	\$
AM-2340/30	9x16	12	30	1.48	1	98.00
AM-2340/60	9x16	23½	42	1.64	1	103.00
AM-2340/120	9x16	47	65	1.95	1	108.00

ALUMINUM BOARD, BY THE METER/PIZZA IN PALA



> Neutral anodised aluminum

#			Q	\$
AM-3090A	12x35	3.02	1	120.00

PERFORATED ALUMINUM BOARD, BY THE METER/PIZZA IN PALA



> Neutral anodised aluminum

#			Q	\$
AM-3090AF	12x35	2.64	1	170.00

LEGEND

#	Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q	Minimum lot	\$	Price per piece
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STAINLESS STEEL SMALL PEEL



> Stainless steel head, stainless steel handle

#					Q	\$
I-17/75	6 3/4	30	36 3/4	1.19	1	54.00
I-17/120	6 3/4	47	54	1.50	1	56.00
I-17	6 3/4	59	66	1.68	1	61.00
I-17/180	6 3/4	70	78	1.86	1	66.00
I-20/75	8	30	38	1.30	1	60.00
I-20/120	8	47	55	1.60	1	62.00
I-20	8	59	67	1.77	1	67.00
I-20/180	8	70	79	1.97	1	73.00
I-23/75	9	30	39 1/2	1.48	1	65.00
I-23/120	9	47	57	1.77	1	67.00
I-23	9	59	69	1.96	1	73.00
I-23/180	9	70	80	2.14	1	78.00
I-26/75	10	30	40 1/2	1.67	1	70.00
I-26/120	10	47	58	1.97	1	72.00
I-26	10	59	70	2.16	1	77.00
I-26/180	10	70	82	2.34	1	86.50

STAINLESS STEEL SMALL PEEL PERFORATED



> Perforated Stainless steel head, stainless steel handle

#					Q	\$
I-17F/75	6 3/4	30	36 3/4	1.12	1	62.00
I-17F/120	6 3/4	47	54	1.42	1	64.00
I-17F	6 3/4	59	66	1.60	1	69.50
I-17F/180	6 3/4	70	78	1.80	1	75.00
I-20F/75	8	30	38	1.21	1	67.50
I-20F/120	8	47	55	1.51	1	69.50
I-20F	8	59	67	1.69	1	75.00
I-20F/180	8	70	79	1.88	1	80.00
I-23F/75	9	30	39 1/2	1.36	1	73.00
I-23F/120	9	47	57	1.66	1	75.00
I-23F	9	59	69	1.85	1	79.50
I-23F/180	9	70	80	2.03	1	84.50
I-26F/75	10	30	40 1/2	1.54	1	77.00
I-26F/120	10	47	58	1.84	1	79.00
I-26F	10	59	70	2.01	1	84.00
I-26F/180	10	70	82	2.21	1	90.00

REPLACEMENT AZZURRA SMALL PEEL

> High density polymer Handle base element + sliding element

#		Q	\$
R-PA	0.22	4	8.00



PROFESSIONAL KIT



#		*	Q	\$
PRO32	6.34	A-32R rectangular anodised aluminium pizza peel 13" head and 59" handle, I-20 stainless steel small peel diameter 8" , AC-SP brush with brass bristles and anodised aluminium handle, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato	1	317.50
PRO37	6.51	A-37R rectangular anodised aluminium pizza peel 14" head and 59" handle, I-20 stainless steel small peel diameter 8" , AC-SP brush with brass bristles, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato	1	329.50

PROFESSIONAL KIT



#		*	Q	\$
PRO32F	6.09	A-32RF rectangular anodised aluminium perforated pizza peel 13" head and 59" handle, I-20F perforated stainless steel small peel diameter 8" , AC-SP brush with brass bristles, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato.	1	343.00
PRO37F	6.23	A-37RF rectangular anodised aluminium perforated pizza peel 14" head and 59" handle, I-20F perforated stainless steel small peel diameter 8" , AC-SP brush with brass bristles, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato	1	351.50

LEGEND	#	Code		Head dimensions (inches)		Handle length (inches)		Total length (inches)		Net weight (pound)	Q	Minimum lot
	\$	Price per piece	*	Features								



HIGH PERFORMANCE 

Napoletana

A line designed to meet the needs of pizza makers who make pizza in the Neapolitan style, so in ovens at very high temperatures and at the maximum frequency of use. Enhanced material, special circular holes and laser engraving make the tools unique.



Lightness



Heat resistance



Easy-sliding



Resistance to bumps and scratches



THE CHOICE OF MASTER PIZZA MAKERS

.....

The line consisting of peels and small peels has been designed to meet the needs of pizza makers who make pizza in the Neapolitan style, in traditional Neapolitan wood ovens that reach 932 °F and cook a large number of pizzas. The dough disc usually comes out on the peel with both hands and then extensively stretched and stretched out to the ends of the peel. Drilling the peel head is functional to these movements: the design, the circular shape and the amount of holes allow the ideal release of the flour, considering the gestural work of the Neapolitan tradition.

THE PEEL FOLLOWING THE NEAPOLITAN STYLE

- all made of anodised aluminium;
- reinforced head to withstand the most intense heat;
- lightweight handle of the Azzurra series;
- 3 rivets that ensure stability and resistance;
- holes with a circular design to allow the release of flour;
- customisation of the line name made with the laser engraving.

THE SMALL PEEL FOLLOWING THE NEAPOLITAN STYLE

- reinforced head to resist the heat of Neapolitan ovens;
- entirely made of stainless steel;
- holes with a circular design to allow release of flour;
- customisation of the line name made with laser engraving.



The holes are studied to facilitate and accompany the movements of the Neapolitan pizzaiolos.



The thickness is increased and optimized to withstand the use in the Neapolitan ovens (up to 932°F).



A laser mark identifies the peel, making it recognizable and driven by a style of making pizza typical of the Neapolitan school.



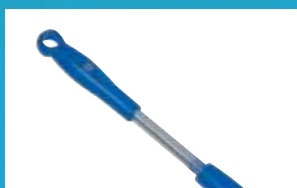
The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.



The handle base and the interim sliding grip are in a specific high-density polymer, shock and heat-resistant.

ALUMINIUM RECTANGULAR PERFORATED



> Neutral anodised aluminium head, light blue anodised handle

#					Q	\$
AN-32RF	13x13	59	73	2.00	1	103.00
AN-37RF	14x14	59	75	2.17	1	113.50
AN-41RF	16x16	59	77	2.61	1	129.00
AN-45RF	18x18	59	79	2.96	1	137.50
AN-50RF	20x20	59	81	3.46	1	149.00

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

#					Q	\$
IN-17F	6 3/4	59	66	1.79	1	74.50
IN-20F	8	59	67	2.01	1	80.00
IN-23F	9	59	69	2.30	1	84.50
IN-26F	10	59	70	2.57	1	90.00

LEGEND	#	Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q	Minimum lot	\$	Price per piece
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PROFESSIONAL STANDARD



AMERICA

America line was born to enhance the work of american pizza makers preparing their traditional pizza pies.

A unique combo of tradition new materials and latest technology. Made in Italy and Us approved.



Lightness



Heat resistance



Easy-sliding



Resistance to bumps and scratches

COMMERCIAL GRADE - for traditional heavy pies

RIGID STRUCTURE

The rectangular head provides the perfect housing for pizza with a very large curve radius, dropping to the base. The milling is frontal and the increased thickness assures rigidity, resistance to the accidental hits, to the scratches, allowing to hold the heaviest and huge pizzas.

The head-handle joint consists of the insertion in the handle of the head extension blocked internally by two cones with expansion joint.

TOOLS WITH WEIGHT

All-aluminium peel.

LONG LASTING

Stop changing your peel every month.
America line peels are made to last.

ERGONOMIC

The 1.37/0.70 inches handle is solid with 0.05 inches thick aluminium.

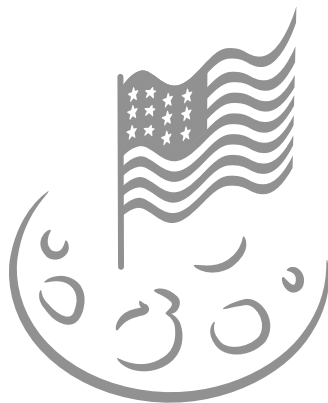


ALUMINIUM RECTANGULAR



> Neutral anodized aluminum head, black anodized handle

					Q	\$
R-32R/US/60	13x13	23½	40	1.69	1	68.50
R-37R/US/60	14x14	23½	42	1.92	1	78.00
R-41R/US/60	16x16	23½	44	2.46	1	88.00
R-45R/US/60	18x18	23½	46	2.82	1	101.00
R-50R/US/60	20x20	23½	48	3.32	1	113.50



USA
Pizza
Style

LEGEND	# Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q Minimum lot	\$ Price per piece
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RESIDENTIAL USE



AMICA

A line designed for the private user who uses their pizza cooker occasionally and looks for a quality, lightweight and handy tool.



■ ■ ■ ■ ■ **Lightness**



■ ■ ■ ■ ■ **Heat resistance**



■ ■ ■ ■ ■ **Easy-sliding**



■ ■ ■ ■ ■ **Resistance to bumps and scratches**

RESIDENTIAL USE

LIGHT

All of the Amica line models are light to make them practical for occasional use.

HARD-WEARING AND SECURE

The head-handle joint consists of the overlay of two elements secured by three large rivets in line, to guarantee complete safety and no movement.

ERGONOMICS

The handles in oval tubular facilitate a good gripping and easy-slide preventing the rotation.

DIMENSIONS

The dimensions of the head satisfy who is looking for a tool to move pizzas of 11-12", either in small or deep ovens (the handle size goes from 23 to 59").

MATERIALS

The head shape is rectangular, the choice can fall to two different head material: aluminum and aluminated steel.



ALUMINIUM RECTANGULAR



> Untreated aluminium head, untreated aluminium handle

#					Q	\$
AE-29R/60	11x10	23½	35	1.05	1	35.50
AE-29R/75	11x10	29½	41	1.13	1	38.00
AE-29R/120	11x10	47	59	1.36	1	42.00
AE-29R/150	11x10	59	70	1.52	1	44.00
AE-32R/60	13x12	23½	36	1.19	1	37.00
AE-32R/75	13x12	29½	42	1.10	1	39.00
AE-32R/120	13x12	47	60	1.48	1	43.00
AE-32R/150	13x12	59	72	1.65	1	45.00

ALUMINATED STEEL RECTANGULAR



> Aluminated steel head, untreated aluminium handle

#					Q	\$
F-32R	13x12	47	60	1.93	1	33.00
F-32R/L	13x12	59	72	2.08	1	37.00

ALUMINATED SMALL PEEL

> Aluminated head, galvanised handle

#					Q	\$
F-20	8	47	55	1.72	1	29.00
F-20/L	8	59	66	1.94	1	31.50



LEGEND	# Code	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	Q Minimum lot	\$ Price per piece
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STARTER KIT



#		*	Q	\$
SET2	5.30	F-32R aluminated pizza peel 13"x12" head and 47" handle, F-20 aluminated small peel diameter 8", ACH-SP brush with brass bristles and aluminium handle, ACH-PP3 wall-mounted 3 places peel rack.	1	116.00

SET: READY-MADE SETS



#		*	Q	\$
BASIC1	4.05	AE-29R/60 rectangular untreated aluminium pizza peel 11"x10" head and 23 1/2" handle, AC-ROM stainless steel dough-cutter roll, AC-ST2M rectangular stainless steel pizza-server, AC-ST4M triangular stainless steel scraper, AC-TPM stainless steel dough-cutter, OL10IX stainless steel oil can 3402 p, VP40 aluminium tray 16"	1	111.00

SET: READY-MADE SETS



#		*	Q	\$
BASIC2	7.85	AE-32R/120 rectangular untreated aluminium pizza peel 13"x12" head and 47" handle, F-20 aluminated small peel diameter 8", ACH-SP brush with brass bristles and aluminium handle, ACH-PP wall-mounted 3 places peel rack, AC-ROM stainless steel dough-cutter roll, AC-ST2M rectangular stainless steel pizza-server, AC-ST4M triangular stainless steel scraper, AC-TPM stainless steel dough-cutter, OL10IX stainless steel oil can 3402, VP40 aluminium tray 16"	1	197.00

LEGEND	#	Code		Head dimensions (inches)		Handle length (inches)		Total length (inches)		Net weight (pound)	Q	Minimum lot
	\$	Price per piece	*	Features								

CLEANING: OVEN BRUSHES

SCRAPE, BRUSH AND CLEAN IN COMPLETE SAFETY

Gi.Metal brushes enable quick, effective cleaning of refractory stone from food residues, the flour left by the pizza in the oven and ash.

The variety of lengths available mean that all areas of all ovens can be reached. The adjustable brushes increase the practicality and efficiency of cleaning.

The brass bristles allow to eliminate the most difficult filth, the natural ones are more delicate for continuous cleaning with complete peace-of-mind.

The scraper can remove any residues that have burnt onto the stone.

LEGEND

#	Code	 Total length (inches)	 Brush size (inches)
	Bristle material	 Handle Material	 With Scraper
	Net weight (pound)	 Features	 Minimum lot
\$	Price per piece		
A	Aluminium	AA Anodised aluminium	S Steel
SS	Stainless steel	B Brass	NF Natural fibre
PH	Highly-resistant polymer	PS Standard plastic	

Brass bristles

#									\$
AC-SP/120	51	8x2.5xh2	B	AA	•	1.46	Adjustable	1	67.00
AC-SP	63	8x2.5xh2	B	AA	•	1.62	Adjustable	1	73.00
AC-SP/180	74½	8x2.5xh2	B	AA	•	1.77	Adjustable	1	78.00
AC-SP2/120	52	10.5x3xh2	B	AA	•	1.94	Adjustable	1	81.00
AC-SP2	64	10.5x3xh2	B	AA	•	2.08	Adjustable	1	88.50
AC-SP2/180	76	10.5x3xh2	B	AA	•	2.24	Adjustable	1	92.00

Natural bristles

#									\$
AC-SPN/120	51	8x2.5xh2	NF	AA	•	1.32	Adjustable	1	62.00
AC-SPN	63	8x2.5xh2	NF	AA	•	1.47	Adjustable	1	67.00
AC-SPN/180	74½	8x2.5xh2	NF	AA	•	1.63	Adjustable	1	73.00



AC-SP...



AC-SP2...



AC-SPN...



AC-SPT...

Round

#							*	Q	\$
AC-SPT/120	50½	7x6xh1.8	B	AA	•	2.02	Wood oven	1	80.00
AC-SPT	62	7x6xh1.8	B	AA	•	2.18	Wood oven	1	85.00
AC-SPT/180	74½	7x6xh1.8	B	AA	•	2.33	Wood oven	1	91.00



ACH-SP

Amica brass aluminium

#						*	Q	\$
ACH-SP	50	6x2xh1.8	B	A	1.23	Straight, adjustable	1	47.50
ACH-SP/L	62	6x2xh1.8	B	A	1.38	Straight, adjustable	1	49.50



AC-SPG

Grill brush

#					Q	\$
AC-SPG	6x1.5xh1	S	PH		1	40.50
AC-SPGT	5.7x1.5xh1	S	PS		1	5.50



Replacement

#				*	Q	\$
R-SP	8x2.5xh2	B		For AC-SP	1	30.00
R-SP2	10.5x3xh2	B		For AC-SP2	1	43.00
R-SPG	6x1.5xh1	S		For AC-SPG	1	15.00
R-SPN	8x2.5xh2	NF		For AC-SPN	1	25.00
R-SPT	7x6xh1.8	B		AC-SPT	1	32.00

ORGANISING: PEEL HOLDERS

LEGEND

#	Code		Total length (inches)		Material
	Capacity pieces		Net weight (pound)		Features
Q	Minimum lot	\$	Price per piece		
A	Aluminium	SS	Stainless steel	SM	Stainless steel /Marble base



AC-PPF

AC-PPFD



AC-PPF
Accessories not included



AC-PPFD
Accessories not included

Free-standing peel rack

#					*	Q	\$
AC-PPF	10X22Xh72	SM	6	18.30	For handles up to 59"	1	244.50
AC-PPFD	10X22Xh72	SM	10	19.00	For handles up to 59"	1	276.50



AC-BS.../1

AC-BS...

Free-standing peel rack

#					*	Q	\$
AC-BS/1	10x14xh69	SM	4	19	For handles up to 59"	1	228.50
AC-BS	10x14xh69	SM	8	20	For handles up to 59"	1	275.50



AC-BS/1

Accessories not included

AC-BS

Accessories not included

Naples-style peel handle support

#					*	Q	\$
AC-OM	8x8xh41	SS	1	9.14	For Naples-style peel	1	128.00



31.5" ÷ 40"

AC-OM

Wall-mounted peel rack

#				*	Q	\$
AC-APL	12x4xh2	A	2	0.33	Wall-mounted rack for small peel	1 43.00
AC-APM	7x3.5xh3.5	A	2	0.17	Wall-mounted rack for peels	1 26.00

Dowels not included



AMICA peel rack

#				*	Q	\$
ACH-PP	16x3	A	3	0.40	Wall-mounted, 3 places (peel, small peel, brush)	1 16.50
ACH-PP3	8x2.7	A	3	0.19	Wall-mounted, 3 places (peel, small peel, brush)	1 16.00





AC-APT26



AC-APT36

Peel holder

#				*	Q	\$
AC-APT26	12x6xh16	SS	1	5.60	Small peels head up to 10"	1 116.00
AC-APT36	16x6xh16	SS	1	6.45	Peels head up to 14"	1 127.00
AC-APT50	21x6xh16	SS	1	7.88	Peels head up to 20"	1 137.00

Accessories not included



AC-PAC

Counter-top accessory-holder

#				*	Q	\$
AC-PAC	12x6xh11	A	9	1.86	Counter-top tools always in order	1 84.00

Accessories not included

WOOD OVEN TOOLS

LEGEND

#	Code		Overall dimensions (inches)		Material
	Handle Material		Net weight (pound)		Minimum lot
\$	Price per piece				
AR	Untreated aluminium	AN	Blue anodised aluminium	SS	Stainless steel
SA	Aluminated steel	SG	Galvanised steel	SR	Untreated steel
PH	Highly-resistant polymer	PS	Standard plastic		

Scraper to recover solid bodies

#						Q	\$
AC-RS/120	49	9.5x1.5	SS	AN	0.92	1	47.50
AC-RS	60	9.5x1.5	SS	AN	1.02	1	53.00
AC-RS/180	72	9.5x1.5	SS	AN	1.19	1	58.00



Amica scraper to recover solid bodies

#						Q	\$
ACH-RS	48	9.5x1.5	SA	AR	0.96	1	28.50
ACH-RS/L	60	9.5x1.5	SA	AR	1.10	1	31.50



Ash-raising shovel

#						Q	\$
AC-PL/120	57	8.6x7.8	SS	AN	1.14	1	58.00
AC-PL	69	8.6x7.8	SS	AN	1.68	1	63.00
AC-PL/180	81	8.6x7.8	SS	AN	1.85	1	68.00





ACH-PL...

Amica ash-raising shovel

#						Q	\$
ACH-PL	57	8.6x7.8	SA	AR	1.51	1	36.50
ACH-PL/L	69	8.6x7.8	SA	AR	1.67	1	38.50



ACH-SB

Tubular ember-mover

#						Q	\$
AC-SB	70½	10x3	SS	SS	2.39	1	70.00
ACH-SB	70½	10x3	SG	SG	2.57	1	53.00

N.B. Allow to reach easily oven's angles.



ACH-TB

Tubular ember-spreader

#						Q	\$
AC-TB	61	7x2	SS	SS	1.96	1	55.00
ACH-TB	61	7x2	SG	SG	2.08	1	42.00



ACH-AL1

Andiron

#				Q	\$
ACH-AL1	11x6xh3.5	SR	1.65	1	21.00
AC-AL	19x11.5xh9	SR	10.38	1	66.00



AC-AL



AC-BA

Ember containment barrier

#				Q	\$
AC-BA	45X4	SR	13.30	1	73.00

COOKING: SCREENS AND GRIPPERS

SCREENS, SCREEN-HOLDERS, GRIPPERS

Screens are useful tools to cook or warm pizza avoiding direct contact of the dough with the radiating oven surface (useful when the refractory stone is too hot or different doughs need to be cooked requiring different temperatures, in the same oven).

The gourmet pizzas need the use of screens since they require a combined type cooking, that is, partial or total cooking of the dough followed by the seasoning and filling phase for a new and definitive cooking.

Screens may also be used as an alternative for cooking in the pan: with respect to the latter it gives a more direct radiation of the heat for quicker cooking.

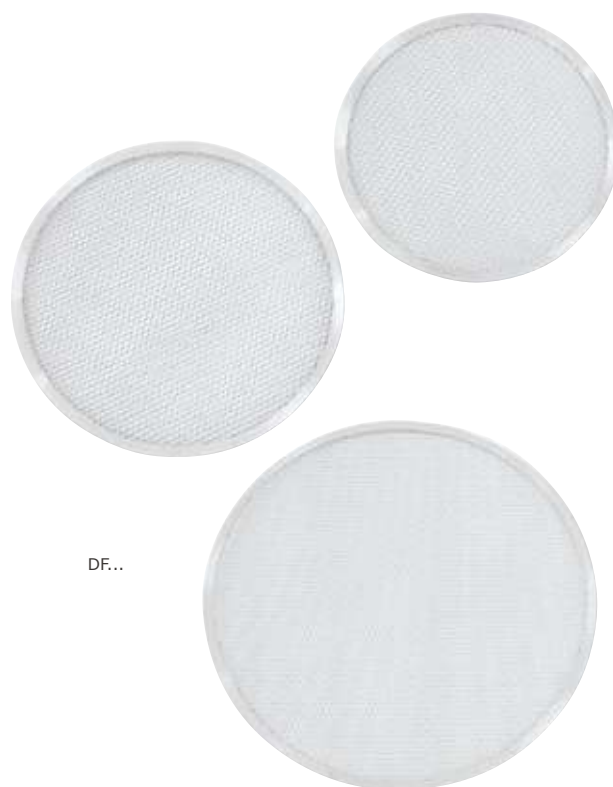
LEGEND

#	Code	Useful dimensions (inches)	Material
	Net weight (pound)	* Features	Q Minimum lot
\$	Price per piece		
AR	Untreated aluminium	LB Blue iron sheet	LA Aluminate sheet
SH	Chrome-plated steel	SS Stainless steel	PH Highly-resistant polymer

Screens

#				* Features	Q	\$
DF20	Ø 8	AR	0.14	Flat	12	4.50 Ea
DF22	Ø 8½	AR	0.17	Flat	12	5.00 Ea
DF24	Ø 9	AR	0.18	Flat	12	5.50 Ea
DF26	Ø 10	AR	0.20	Flat	12	6.00 Ea
DF28	Ø 11	AR	0.22	Flat	12	6.50 Ea
DF30	Ø 12	AR	0.27	Flat	12	7.00 Ea
DF33	Ø 13	AR	0.31	Flat	12	7.50 Ea
DF36	Ø 14	AR	0.36	Flat	12	8.50 Ea
DF40	Ø 16	AR	0.45	Flat	12	9.00 Ea
DF45	Ø 18	AR	0.51	Flat	12	10.00 Ea
DF50	Ø 20	AR	0.62	Flat	12	11.00 Ea
DF55	Ø 22	AR	0.70	Flat	12	21.00 Ea
DF60	Ø 24	AR	0.87	Flat	12	27.50 Ea

The screens are used for the cooking in tunnel oven and to regulate the temperature at the base of the pizzas in other types of ovens. The extreme easy-sliding of our screens prevent the pizzas from sticking. Features: crushed mesh, flat surface, no joint edge.





Spacers for screens

#				*	Q	\$
DF3P	h 1½	AR	0.11	Kit 3 spacers 1 ½" high	3	20.50

AC-PRO2

Screen Racks

#				*	Q	\$
AC-PRO	12x12xh25	SH	5.78	15 screens up to Ø14" vertically	2	74.00 Ea
AC-PRO2	15X13Xh25	SH	8.56	10 screens from Ø16" to Ø20" vertically	2	90.00 Ea
AC-PRV	14x8.5xh10	SH	2.14	container for 96 screens horizontally	2	43.00 Ea

AC-PRV

Pan Grippers

#				*	Q	\$
AC-PZP2	11½	SS	PH	0.61 Adjustable height + notches	1	40.50
AC-PZE	15½	SS	SS	0.71 Adjustable height + notch / 11.8" handle	1	20.00
AC-PZE/L	26½	SS	SS	1.14 Adjustable height + notch / 23.6" handle	1	24.00

AC-PZP2

AC-PZE...

Pan hook

#				Q	\$
AC-GA	35	SS	0.33	6	9.00

AC-GA

PREPARING

LEGEND

#	Code	Useful dimensions (inches)	Material
	Handle Material	Net weight (pound)	Capacity
	Artisan construction	Features	Minimum lot
\$	Price per piece		
A	Aluminium	SS Stainless steel	CB Copper and Brass
PE	Polyethylene	PH Highly-resistant polymer	PS Standard plastic
PP	Polypropylene		

Dough boxes

#	Useful dimensions (inches)	Material	Net weight (pound)	Features	Q	\$
CASS6040CP	24x16	PP	1.65	Lid, polyethylene for food use	1	15.00
CASS604007	22x14xh3	PP	2.11	Polyethylene for food use	1	19.00
CASS604010	22x14xh4	PP	2.60	Polyethylene for food use	1	22.00
CASS604013	22x14xh5	PP	3.17	Polyethylene for food use	1	23.00

Dough balls spatulas

#	Useful blade dimensions	Material	Handle Material	Net weight (pound)	Features	Q	\$
AC-STP31	3.5x4*	SS	PH	0.25	Flexible triangular	1	23.00
AC-STP32	4x4.5*	SS	PH	0.29	Flexible triangular	1	26.00
AC-ST4M	4x3.5*	SS	PS	0.26	Triangular	1	4.00
AC-ST	5x3.7*	PH	PH	0.22	Impact resistant and scratch-resistant	1	10.50
AC-STF10	4	PH	PH	0.28	Flexible	1	9.00
AC-STF12	5	PH	PH	0.28	Flexible	1	10.00

* Usable blade dimensions

Dough-cutters

#	Useful blade dimensions	Material	Handle Material	Net weight (pound)	Features	Q	\$
AC-TP	2.5x5*	PH	PH	0.38	Impact resistant and scratch-resistant	1	13.00
AC-TPM	3x6*	SS	PS	0.38	Rigid	1	5.00
AC-TPF11	3x4.5*	SS	PS	0.17	Flexible	1	4.00

* Usable blade dimensions





Oil can

#					Q	\$
OL05	15 oz	CB	0.45	•	1	70.50
OL10	37 oz	CB	0.73	•	1	84.00
OL15	47 oz	CB	0.83	•	1	91.00
OL10IX	34 oz	SS	0.57		1	32.00
OL06R	20 oz	SS	0.63		1	49.00

Roller docker

#					*	Q	\$
AC-BSM	5X2	SS	SS	0.87	Stainless steel tips	1	18.00

Ladle

#					Q	\$
AC-MS90	13x3.5xh1	6 oz	SS	0.37	1	34.00
AC-MS90GR	10.5x3xh1	3 oz	SS	0.24	1	21.00
AC-CU1	13x2.5	2 oz	SS	0.37	1	22.00

Rolling pin

#				Q	\$
MTI25	10	SS	0.39	1	9.00
MTI30	12	SS	0.44	1	10.00
MTI33	13	SS	0.50	1	11.00
MT34	10	PE	0.72	1	19.00
MT50	14	PE	1.69	1	63.00

Tab grab

#				*	Q	\$
PCM46	18	A	0.91	Spherical tab grab	1	10.00
PCM92	36	A	1.86	Spherical tab grab	1	16.50



CUTTING

LEGEND

#	Code	Useful dimensions (inches)	Material
	Handle Material	Net weight (pound)	Features
Q	Minimum lot	\$ Price per piece	
SS	Stainless steel	PH	Highly-resistant polymer
		PS	Standard plastic

Pizza Cutters

#									
AC-ROP6	Ø 4	10x4	SS	PH	0.42	Stainless steel blade, can be dismantled and sharpened, highly-resistant polymer handle	1	51.50	
AC-RO2	Ø 4	9x4	SS	PS	0.37	Tempered stainless steel blade, can be dismantled and sharpened	1	29.00	
AC-ROM	Ø 4	9x4	SS	PS	0.33	Blade that can be dismantled	1	5.00	
AC-ROM2	Ø 2	7.5x2.3	SS	PS	0.13	Pressure cutter	1	3.00	



AC-ROP6

AC-RO2



AC-ROM

AC-ROM2

Spare parts

#									
R-RO	Ø 4"	SS	0.20	Spare blade, can be sharpened	1	25.00			



R-RO

Pre-cutter for delivery

#									
AC-ROP7	Ø 4	10x4	SS	PH	0.42	1 "incision" blade, can be sharpened	1	51.50	

Ideal for pizza delivery.

How to use: the segmented blade means that the slice can be cut without completely separating it, meaning that the pizza stays completely compact during transport. Once at home, the customer can finish separating the slices by hand.



AC-ROP7

"Cut/Carve" cutter

#									
AC-ROP4	Ø 4	10x6	SS	PH	0.62	2 blades, can be sharpened	1	66.00	



AC-ROP4



AC-CLP



AC-TRP



AC-FR



AC-MZP

Cutting in pans

#					*	Q	\$
AC-CLP	5.5	SS	PH	0.33	Tempered stainless steel blade, can be sharpened	1	37.50
AC-TRP	5	SS	PH	0.26	Tempered stainless steel blade, can be sharpened	1	37.50
AC-FR	5	SS	PH	0.33		1	38.50

Rocker cutter

#					*	Q	\$
AC-MZP	19	SS	PH	1.10	Pizzas max 20", adjustable rocking movement	1	102.00

How to use: traditional or with a single screw for the handle in the centre. In this second case, the blade can rock, enabling simple, natural movements.

SERVING PIZZERIA /COFFEE SHOP/ FASTFOOD

LEGEND

#	Code		Useful dimensions (inches)		Material
	Handle Material		Perforated		Net weight (pound)
*	Features	Q	Minimum lot	\$	Price per piece
IA	Integrated aluminum	AA	Anodised aluminium	AR	Untreated aluminium
SS	Stainless steel	PH	Highly-resistant polymer	PS	Standard plastic

Triangular spatula/pizza - server

#						Q	\$
AC-STP15F	7.6x5.5	SS	PH	•	0.53	1	30.00
AC-STP16F	6x4.7	SS	PH	•	0.44	1	27.00
AC-STP10	7.6x6	SS	PH		0.66	1	22.00
AC-STP11	6x4.7	SS	PH		0.52	1	20.00



AC-STP10
AC-STP11

Rectangular spatula/pizza - server

#					*	Q	\$
AC-STP20	4.7x3.5	SS	PH	0.34	Flexible	1	25.00
AC-STP21	5.5x4	SS	PH	0.39	Flexible	1	28.00
AC-STP22	10x3.5	SS	PH	0.50	Flexible	1	34.00
AC-ST2M	4.5x2.7	SS	PS	0.36	Rigid	1	5.00





Oval stainless steel peel

#						Q	\$
AC-STP81F	8.6x7	SS	PH	•	0.78	1	41.00
AC-STP71	8.2x7	SS	PH		1.10	1	27.00



Rolls/sandwich peel

#						Q	\$
PPP30	11x12	AA	SS	1.75	For rolls	1	53.50

Tray with handle

#					*	Q	\$
AC-PCP32	Ø 12	AR	PH	1.05	Smooth	1	49.50
AC-PCP37	Ø 14	AR	PH	1.28	Smooth	1	55.00
AC-PCP41	Ø 16	AR	PH	1.47	Smooth	1	59.00
AC-PCP45	Ø 18	AR	PH	1.72	Smooth	1	62.00
AC-PCPT45	Ø 18	AR	PH	1.74	8 slices	1	66.00
AC-PCPT45/6	Ø 18	AR	PH	1.72	6 slices	1	66.00
AC-PCP50	Ø 19	AR	PH	2.05	Smooth	1	66.00
AC-PCPT50	Ø 19	AR	PH	2.04	8 slices	1	70.50
AC-PCPT50/6	Ø 19	AR	PH	2.01	6 slices	1	70.50



AC-PCP...



AC-PCPT45/6
AC-PCPT50/6



AC-PCPT45
AC-PCPT50

250 pizza boxes spacers

#			*	Q	\$
AC-DST33/250	1x1	1.14	Bag of 250 pieces	1	23.00



AC-DST33

AC-CPMP...



AC-CPMP45/6

AC-CPMP50/8



Tray with built-in handles

#					*	Q	\$
AC-CPMP32	Ø 12	AR	IA	0.72	Smooth, 2 handles, stackable	1	18.00
AC-CPMP36	Ø 14	AR	IA	0.92	Smooth, 2 handles, stackable	1	21.00
AC-CPMP41	Ø 16	AR	IA	1.21	Smooth, 2 handles, stackable	1	29.00
AC-CPMP45	Ø 18	AR	IA	1.42	Smooth, 2 handles, stackable	1	30.00
AC-CPMP45/6	Ø 18	AR	IA	1.74	6 slices, 2 handles, stackable	1	38.00
AC-CPMP50	Ø 19	AR	IA	1.71	Smooth, 2 handles, stackable	1	34.00
AC-CPMP50/8	Ø 19	AR	IA	1.69	8 slices, 2 handles, stackable	1	43.00

VP...



Tray with edge and feet

#				*	Q	\$
VP40	Ø 16	AR	1.08	Edge and feet to slow colling	6	12.50 Ea
VP45	Ø 18	AR	1.28	Edge and feet to slow colling	6	16.00 Ea
VP50	Ø 19	AR	1.90	Edge and feet to slow colling	6	25.00 Ea



AC-ALZ



ACE-ALZ

Bracket

#				*	Q	\$
AC-ALZ	15X15 X8 h	AA	1.08	Anodised aluminium bracket sized for can/cup	1	42.00
ACE-ALZ	15x15 x5.5 h	AR	0.90	Non-anodised aluminium bracket sized for can/cup	1	24.00

Allows serving pizzas, also giant size, at the table sharing and optimising the space. This way glasses can be placed under the tray.

TOOLS FOR SHOWS AND CONSULTANCIES

LEGEND					
#	Code		Useful dimensions (inches)		Capacity pieces
	Net weight (pound)	*	Features	Q	Minimum lot
\$	Price per piece				

Travel set

#				*	Q	\$
SET 32M	41x16	2	1.45	Hard-wearing fabric case. For peel Ø 13"/14"	1	154.50
SET AC-M	12x8	1	0.51	Fabric pouch to carry 3 accessories	1	41.50

Accessories not included

The price of SET32M includes the hard-wearing fabric case and the processing on the handles to make them dismantled. The price of the peel and the small peel you will choose must be added.



SET...M

SET AC-M





SHOPS: DISPLAY UNITS

DISPLAY UNITS

RETAILERS

Sales point display units.

DISPLAY UNIT: CAPACITY OF 54 PEELS/SMALL PEELS WITH DIRECT ACCESS

Innovative solution where peels, small peels and brushes are hung on hooks arranged in three arranged lines that make each article independent. Makes it possible to take hold of the chosen article, without moving the other equipment. Allows for the shared display of peels and other small items.

The wall display (ES1) has a maximum capacity of 54 peels/small peels/brushes or 30 + 20 small items (mixed).

Price holder supplied.

LEGEND				
#	Code	 Useful dimensions (inches)	 Capacity pieces	
	Net weight (pound)	* Features	Q	Minimum lot
\$	Price per piece			

Floor display unit for small items

#				Q	\$
ES2	14.5x14.5xh56	24 smallwares	35.27	1	150.00

Accessories not included





ES1

Version peels/small peels/brushes.



ES1

Mixed version: peels and small items.

Wall-mounted display unit

#				*	Q	\$
ES1	39x23 xh107	54 peels/small peels/brushes 30+20 peels+smallwares	103.61	For peels up to 59"; small peels/brushes up to 70"	1	600,00

Accessories not included

KIT ALTEZZA ES1 is available to display peels up to 70"

THE GROUP

.....



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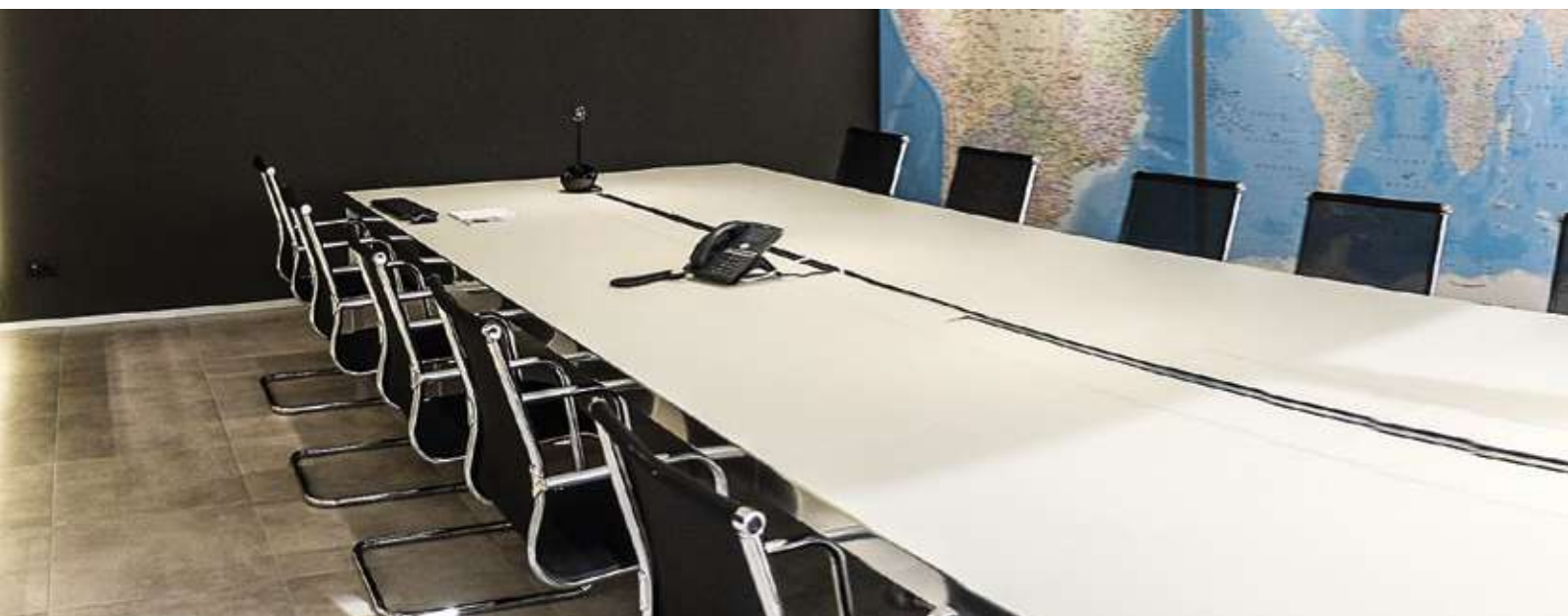
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VISIT OUR SITE

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*Our new website,
renewed and updated!*

www.gimetalusa.com



Faster and easier to navigate.

Responsive design: aimed to provide an optimal viewing and browsing experience across multiple platforms.

Modern, fresher interface, which is fully optimised for user navigation.

More information, pictures and demo video about our products.



TERMS AND SHIPPING INFORMATION

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EFFECTIVE DATE

The current price list is effective from 1st January 2018.

SHIPMENT: Ex-works

PAYMENTS: checks /e-checks/ bank transfer / b.t. Ach
/wire transfers (no-commissions) - 4% fee for payments
with credit cards, paypal, wire transfer (with commissions)

MINIMUM ORDER: 300\$ net

**FLAT FEE 25% ADDED TO ORDERS
BELOW 300\$ NET**

RETURNED GOODS = 20% RESTOCK FEE PLUS OUTBOUND FREIGHT

No returned merchandise can be accepted without any prior, written agreement. If permission is granted, merchandise must be prepaid only and will be subject to the restock fee plus outbound freight. Returned good must be received within 30 days of purchase. All returned goods must be new. Used, washed, stickered, abused or otherwise damaged merchandise will not be accepted.

THE WORLD'S BEST PEELS

*Facts that make
Gi.Metal the world's
best peels!*

WHY USE PERFORATED PIZZA PEELS?

The perforated peel is designed to remove the excess flour before sliding the pizza into the oven. Your oven remains cleaner and your pizza doesn't have a bitter taste.

WHY ALUMINIUM IS BETTER THAN WOOD?

Pizza makers preparing hundreds of pizzas every day have to ensure their customers consistent high quality standards, while optimizing time and reducing strain. That is why the tool they use as a natural extension of their arms have to be light, easy to use, long lasting and hygienic.

Over the past few years, the market offer with reference to pizza peels has been revolutionized by the introduction of aluminum pizza peels replacing the more traditional wooden ones.

A good aluminium peel is better than a wooden pizza peel since it ensures a faster pace during work and thus a higher productivity.

Perforated pizza peels allow extra flour to be removed so that ovens stay clean, no smoke is given off and no bitter crust forms under pizzas.

Current pizza peels don't need to be replaced every two months; professional peels can last up to two years thus being definitely worth the investment.

Metal peels can be cleaned better and faster, don't absorb residuals and prevent bacteria from spreading.

HOW LONG DOES AN ALUMINIUM PEEL LAST?

Our customers tell us that the GI.METAL Azzurra aluminium peels have an average life 18 to 24 months. A minimum amount of care is required!

THE HANDLE IS TOO LONG. CAN I CUT IT?

No problem to cut the handle to shorten the length! Using a small metal (hack) saw to cut the handle to the required length. The black cap at the end of the handle can then be replaced.

I PREPARE AND TOSS THE PIZZA ON THE WOODEN PEEL AND THEN I SLIDE IT INTO THE OVEN. SHALL I DO THE SAME WITH METAL PIZZA PEELS?

The best method to make a Great pizza is to prepare it on the prep table and then to lift it up by using the peel and slide it into the oven. This allows you to make several pizzas at the same time making your work easier and faster. Demo is available on our youtube channel www.youtube.com/user/gimetalsrl

I USUALLY PUT MY WOODEN PEEL ON TOP OF THE OVEN. IS THE METAL ONE GOING TO GET HOT?

If your oven is well insulated (this also avoids wasted energy), there are no problems with your metal peel. If the outside of your oven is very hot, the peel gets very warm if put on top of the oven. In our line there are a variety of peel holders see pps 44-47.

WHAT IS THE SMALL PEEL FOR?

To assist with equal baking of your pizza, you must spin it while it's in the oven. The small peels are exactly what you need. You may use the same small peel to remove the pizza from the oven once it is baked. The small size of the peel compared to the size of the pizza is not a problem. Once the pizza is baked it becomes rigid and you can easily use the small peel as the tool to remove your pizza from the oven.

Small peel is not made for moving wooden logs. For this purpose see equipment for wood oven (pps. 48-49).

ARE THE RIVETS STRONG ENOUGH? WHAT IS THE MATERIAL?

The rivets are made of aluminium with a plastic shell. They will not loosen with use of the peel.

WHAT THE MAXIMUM TEMPERATURE THE PLASTIC HANDLES CAN STAND?

400°F is the maximum temperature the handles can resist. They CAN NOT be put into the oven! They will melt! There is not a problem keeping the tools with plastic handles on top of the oven.



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