

11.2025



Fabbrica Italiana dal 1986

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Marco
D'Annibale

OUR STORY

Since 1986 Gi.Metal is a factory of professional tools for the world of food service, and for 40 years a market leader and most loved partner by professional and non-professional pizza makers. Every year Gi.Metal invests in resources and new technologies, continuing to surprise customers over time. Listening to the market translates into a wide range of products, designed to satisfy the most diverse needs and facilitate the pizza maker at every stage of the work.



Manufactured
in Italy

1

PRODUCTION FACILITY HEADQUARTERS
of 8.000 square meters in Tuscany, Italy

2

BRANCHES in the USA and Brazil

+20

INTERNATIONAL FAIRS
in which the company exhibits every years

+40

EVENTS sponsored by Gi.Metal

+60

EMPLOYEES AND COLLABORATORS
who contribute to the success of Gi.Metal

+85

COUNTRIES served worldwide

+400

ITEMS in the catalog

+3.000

DEALERS all over the world

+120.000

PIZZA PEELS produced in a year



WHY GI.METAL



A Symbol of excellence for over 35 years. Leading company in the production of professional equipment for pizzerias, Gi.Metal represents its history, and designs its future. It anticipates the needs of the market with innovative, superior quality products that represent the most influential example of Made in Italy in the reference sector.



“With quality we build our future” the vision that animates Gi.Metal team: constant research for the highest quality standards, together with the achievement of error thresholds close to zero, are now a guarantee for a fully satisfied customer. The results are set, tested and constantly measured also thanks to the customer’s listening, which plays an essential role and favors the strategy for continuous improvement.



Internal design and production managed by highly qualified employees. The versatile organization allows to follow directly every single work step, ensuring maximum quality and efficiency. Gi.Metal has always used highly technological and latest-generation machinery, which guarantees productive efficiency and optimization of time and raw materials used, from the point of view of a company 4.0. A complete logistical computerization allows orders to be processed very quickly for all the items in the catalog.



Investments in Communication to support those who believe in us and choose to choose us. Gi.Metal guarantees its presence in over 50 trade fairs and events, is present in the best reference magazines, invests in social media and in the corporate image. A constant commitment that validates the high quality of the products and that increases brand awareness worldwide.



ISO 9001:2015 the presence of Gi.Metal in more than 85 countries worldwide, involves the respect of the strictest international production standards. Gi.Metal has been obtaining for many years the certification of quality ISO 9001:2015, from TUV Italy, demonstrating that it is a company that aims to improve its customer satisfaction thanks to a constant analysis and control of all the processes, looking for better organisation and efficiency in all areas.



Internal design and production. managed by highly qualified employees. The versatile organization allows to follow directly every single work step, ensuring maximum quality and efficiency. Gi.Metal has always used highly technological and latest-generation machinery, which guarantees productive efficiency and optimization of time and raw materials used, from the point of view of a company 4.0. A complete logistical computerization of the 8000sq.m plant allows orders to be processed very quickly for all the items in the catalog.

THE NEW GI.METAL WHOLESALE PORTAL

In 2022 GI.METAL also invested for a new site. A completely renewed digital environment and mobile friendly, which puts At the center the products and people. The platform develops on two different shop channels, one of which are dedicated exclusively to retailers, for satisfy the different needs in an increasingly targeted way. By purchasing directly from our dealers portal you will have:

DEALERS.GIMETALUSA.COM



HIGHEST PRIORITY

Web orders managed with priority compared to other orders.



QUICK ORDER

Select faster via customized suggestion of the orders.



DOCUMENT STORAGE

Possibility to recover orders and administrative and commercial documents.



CUSTOMER SERVICE

Order support in real time via online chat with our customer service.

OUR SOCIAL COMMUNITY

Doing things well is important but it is equally to know how to tell them and share. In recent years it is increasingly clear how communication communication through social networks, but perhaps it would be better to talk about digital marketing, are both essential for corporate growth. Gi.Metal has acquired an adequate awareness, by dedicating more and more resources, with the goal to increase the knowledge of the brand and products in every corner of the world. Using social networks professionally, taking care to insert them correctly in a shared communication and marketing strategy, it has been fundamental in recent years given the growth of the community of professional and amateurs pizza chefs who gravitate around to the world of pizza. Listening to its current and potential customers has always been key to developing the desired products and today it's possible to do so as never before, with the possibility of being adapted to customers' wishes.

FOLLOW US and SHARE!



ALL THE NEW TRENDS TO BE INSPIRED
@gimetalusa



**PRODUCT NEWS AND UPDATES
ON EVENTS AND FAIRS**
@gimetalusa



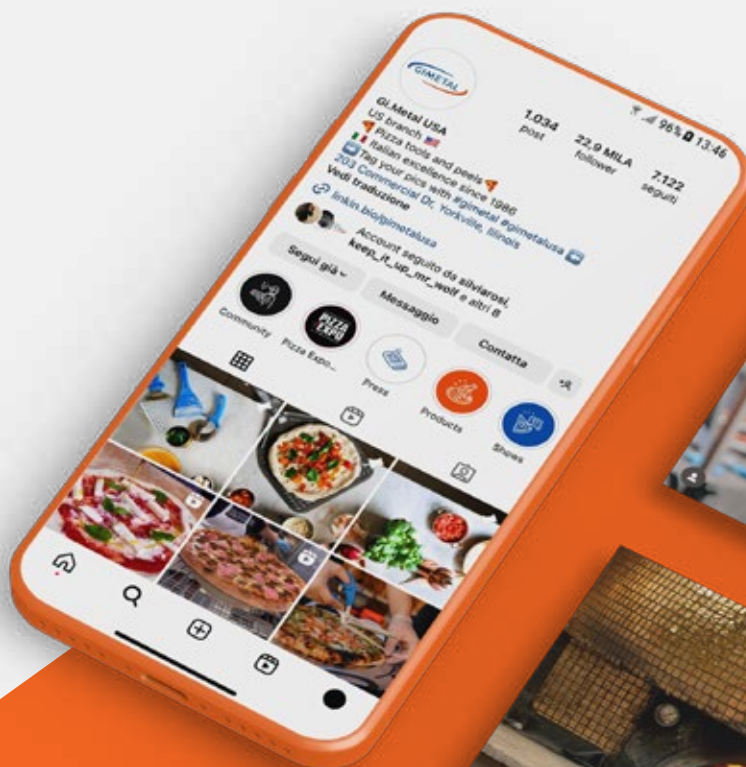
**TUTORIALS ON THE USE OF OUR PRODUCTS
AND MUCH MORE**



THE COMPANY'S BUSINESS FACE



**IN 2023 THE COMPANY GAVE BIRTH TO A PROMOTIONAL
PROJECT OF THE BRAND, INSERTING ITSELF IN THE DIGITAL
ECOSYSTEM, AND NOT ONLY THAT, CHINESE.**





PEEL CHOICE GUIDE

HOW TO CHOOSE A PROFESSIONAL PIZZA PEEL?

TO SLIDE IT IN OR TAKE IT OUT?

The **peels** are designed to load the pizza from the prep table and put it in the oven. They have different shapes and sizes to adapt to different pizza styles and lengths suitable for different work spaces.

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.

PERFORATED OR SOLID?

Gi.Metal is the first company who conceived, designed and manufactured the exclusive pizza peel perforation. A very important innovation that makes the pizza chef's work easier, allowing you to loose the extra flour inside the oven, preventing it from burning, causing fumes, residues and bitter taste of the pizza. The Gi.Metal perforation is the answer to all these drawbacks. Gi.Metal devotes the same attention to those who prefer instead, the traditional peel in the solid version, offering a wide range of products with excellent performance

ADVANTAGES OF THE PERFORATION:

- **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 burnt flour in the oven means less cleaning of its surface.



RECTANGULAR OR ROUND?

Gi.Metal pizza peel is conceived to lift and move the pizza in an easy and safe way.

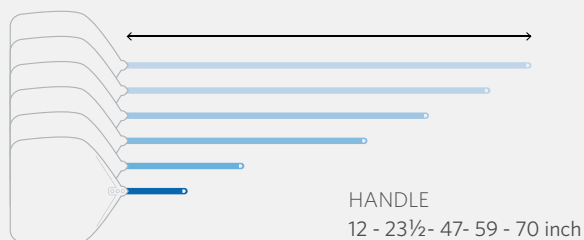
The **rectangular peel** is a safe, popular choice; it offers a larger surface area in contact with the pizza and the grip point, with which to lift the pizza, is only milled at the front.

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, being without corners, allows to bring the pizza closer to the oven, granting a correct handling and increasing the efficiency of the oven.



DIFFERENT SIZES

The type of pizza, the working space available and the size of the oven used are key elements to choose the peel that reflects and respects your needs. The diagrams on the side are a valid help to perceive the difference between the available sizes, this can help the customer in the choice of the right product



ANODIZED ALUMINUM

The Gi.Metal peels are mainly in anodized aluminum; the anodization is a chemical process on the aluminum that involves an important enrichment of the properties of the natural raw material, with these advantages:

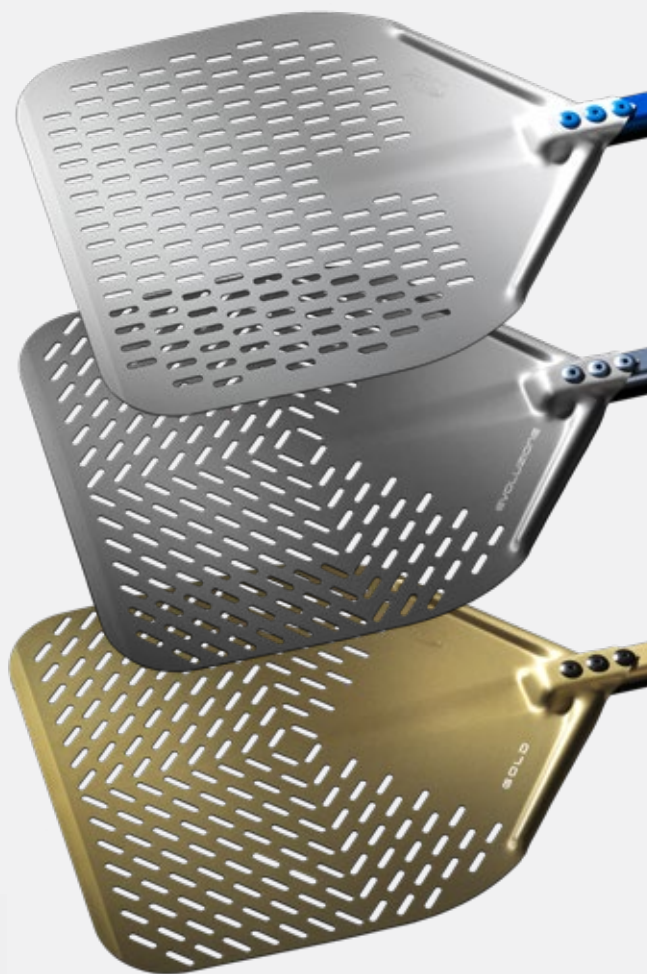
- Increase corrosion resistance
- Give greater surface hardness
- Improve abrasion resistance
- Give a good aesthetic appearance, uniform and long lasting

The growing market needs have led Gi.Metal to specialize in these studies, which after years of deep research, analysis and testing, covers the demand with **different types** of anodizing as following:

Neutral anodizing: Azzurra, WoodTech, Napoletana, Alice, America

Hard Anodizing: Carbon, Evoluzione, Napoli

Gold Hard Anodizing G.H.A: Gold

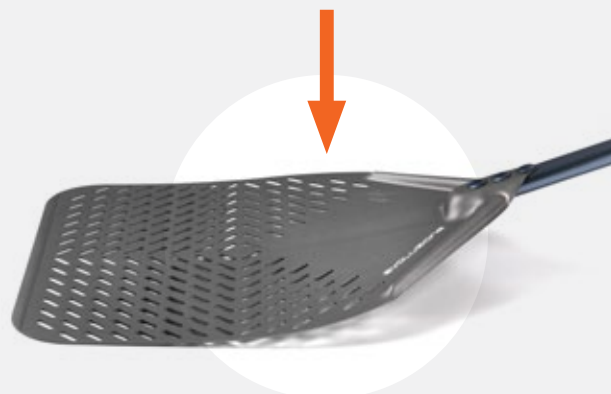


THE 3 RIVETS

The most delicate area of each PEEL is the junction between the head and the handle. To ensure safety and stability never seen before, Gi.Metal uses special rivets that in aeronautics are used to assemble aircraft; it uses 3 in-line rivets, distinctive sign of the brand that makes the Gi.Metal peels unique and unmistakable.

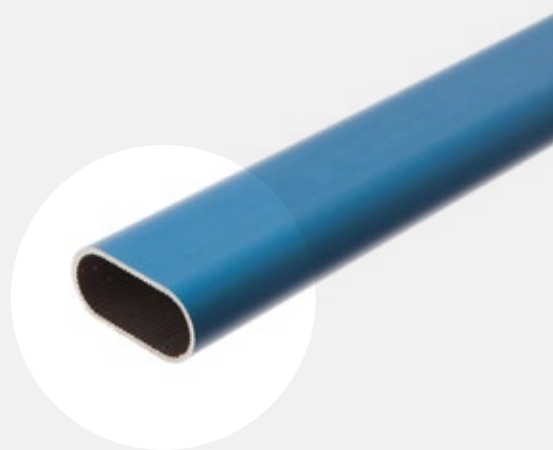
THE CENTRAL RIB

The aluminum heads have been designed to be flexible where necessary, allowing a spatula effect that facilitates pizza loading. The central rib stiffens the head and together with the lateral ribs ensure to support high weights



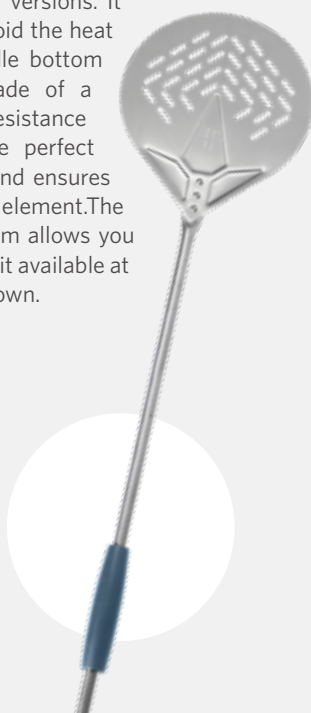
ERGONOMIC HANDLES

Aluminum handles are lightened and reinforced with a special processing that innervates the handle longitudinally as you can see from the internal knurling. The special oval tubular shape promotes stability, preventing rotation.



SMALL PEELS WITH INSULATING SLIDING GRIP

The robust and light small peel is available in the solid head or in different types of perforated versions. It is entirely made of stainless steel, to avoid the heat transmission from the oven, the handle bottom and intermediate sliding grip are made of a special high density polymer that gives resistance to shock and heat. It guarantees the perfect insulation of the hands from the heat and ensures the ideal smoothness of the sliding element. The special interlocking on the handle bottom allows you to lock the intermediate element to have it available at the top when the tool is placed upside down.



2SMART TECHNOLOGY

THE NEW GI.METAL SOLUTION TO REDUCE SHIPPING COSTS AND ELIMINATE HASSELS

Gi.Metal had invested once again to study, design, test and produce a new solution, a technological development for handles that guarantees numerous advantages for retailers:



Compact packaging



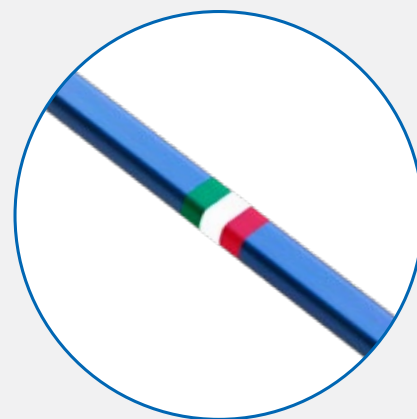
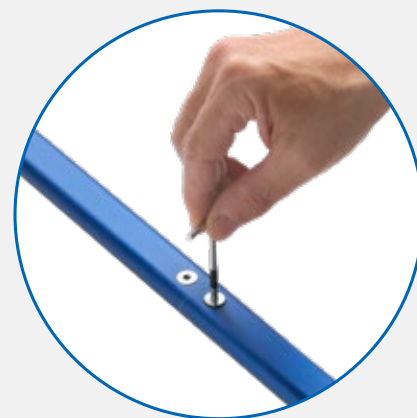
Significantly reduced shipping costs



Better value for money for an extra \$7.5 for peels and brushes and \$7 for small peels, it will be possible to request the handle divided into two pieces.



Less risk of damage during transport



Guarantees for the end customer:

- **More convenience:** thanks to the supplied kit, the ends of the metal elements will be protected during transport. The Allen key will make the assembly of the two parts easy and safe, guaranteeing, even during use, extreme strength to the entire peel or brush.
- **Attention to detail:** the special three-colour sticker included in the kit will cover the joint, giving a touch of personality to the chosen tool.
- **Ideal solution for travelling**

Handles with 2SMART technology are available for:

- pizza peels of the lines **Evoluzione, Napoli, Azzurra, Napoletana**, handle sizes **47", 59", 70"**. Pizza peels of a 70" handles will be sold only in their 2 smart technology version
- all brushes with handles size **47", 59", 70"**
- the following small pizza peels of the lines **Evoluzione, Azzurra** and **Napoletana**: I-17FS/120, I-20FS, I-20FS/120, I-20S, I-20S/120, I-20S/180, I-23FS, I-23FS/120, I-23S, I-23S/120, I-26FS, IE-20FS, IE-20FS/120, IN-23FS

Simply add a final X to the product code (e.g. A-32RFX/120) to order peels or brushes with a two-part handle and add a final S (e.g. I-17FS/120) to the product code of small peels.

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 release the excess flour before sliding the pizza into the oven. Your oven remains cleaner and your pizza doesn't have a bitter taste.

Why Aluminum 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 aluminum 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 released 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, they don't absorb residuals and prevent bacteria from spreading.

How long does an aluminum peel last?

Our customers tell us that the GI.METAL Azzurra aluminum peels are very strong and resistant. As for any instruments the average life depends on the use and care reserved.

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. A 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 waste of 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 is a variety of peel holders, see pps 56-59.

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. 60-61).

Are the rivets strong enough? What is the material?

Yes, they are very strong and resistant; they are made of aluminum 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!

SEARCH BY PRODUCT LINE



PEELS

FOUR LEVELS FOR ALL NEEDS

Gi.Metal has profiled four 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:



THE MAXIMUM
TECHNICAL LEVEL



THE WIDEST RANGE



THE TRADITIONAL CLASSICS



DOMESTIC PRODUCTS,
FOR OCCASIONAL OR
RECREATIONAL HOME USE



EXCELLENCE

	CARBON	15
	GOLD	19
	EVOLUZIONE	24
	NAPOLI	31
	WOODTECH	36




HIGH PERFORMANCE

	AZZURRA	40
	NAPOLETANA	54
	GLUTEN FREE	58



PROFESSIONAL STANDARD

	ALICE	63
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RESIDENTIAL USE

	AMICA	66
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	Lightness	Resistance to heat	Easy-sliding	Resistance to bumps and scratches	Price
CARBON	■■■■■	■■■■	■■■	■■■■■	■■■■■
GOLD	■■■■	■■■■■	■■■■■	■■■■■	■■■■■
EVOLUZIONE	■■■■	■■■■■	■■■	■■■■■	■■■■■
NAPOLI	■■■■	■■■■■	■■■	■■■■■	■■■■■
WOODTECH	■■■■	■■■■	■■■	■■■■	■■■■
AZZURRA	■■■■	■■■■	■■■	■■■■	■■■■
NAPOLETANA	■■■	■■■■■	■■■	■■■■	■■■■
GLUTEN FREE	■■■■	■■■■	■■■	■■■■	■■■■
ALICE	■■■	■■■■	■■■	■■■■	■■■■
AMICA	■■■	■■■	■	■	■



EXCELLENCE

CARBON

A technological material such as carbon meets aluminum conferring the tool, lightness, nobility and emotion through the use of a high-tech material with a flawless finish.



Lightness



Resistance to heat



Easy-sliding



Resistance to bumps and scratches

CARBON
FIBER

Carbon Fiber



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 automotive industry (Formula 1), for the production of bicycles, aircraft or more commonly for sports equipment.

Gi.Metal, choosing this special material, creates a tool with unparalleled lightness: the 33cm diameter peel weighs only 570 grams! 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 aluminum alloy, in part it develops on the surface transforming the material of origin, giving it a high resistance to wear 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 NEW PERFORATION

After in-depth analysis and tests, Gi.Metal engineers have designed and patented a new and exclusive perforation; a radically new design capable of providing high performance, optimized compared to existing holes. Thanks to the particular positioning of the holes on oblique lines, the flour is discharged in two directions ensuring an incomparable result.

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 1.25 lb only.

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The hard anodic oxidation 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.

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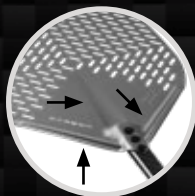
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.

.....



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.

.....



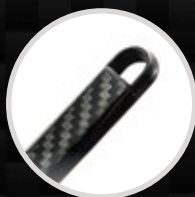
The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.

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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 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 anodized aluminum head and carbon fibre handle

					CODE	
				Q	COD.	\$
13	59	73	1.25	1	C-32RF	524.00
14	59	74	1.41	1	C-37RF	546.00

LEGEND					
	Head dimensions (inches)		Handle length (inches)		Total length (inches)
	Net weight (pound)		Minimum Order Quantity		Unit price



EXCELLENCE

GOLD

A highly innovative protection and reinforcement of the peel, Gi.Metal exclusive special anodization 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



Resistance to heat



Easy-sliding



Resistance to bumps and scratches



Special G.H.A. treatment



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 aluminum alloy characteristics and performance that is typical of stainless steel.

ADVANTAGES:

- **Heat resistance.** 3 times greater than anodized aluminum
- **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 geometry 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.

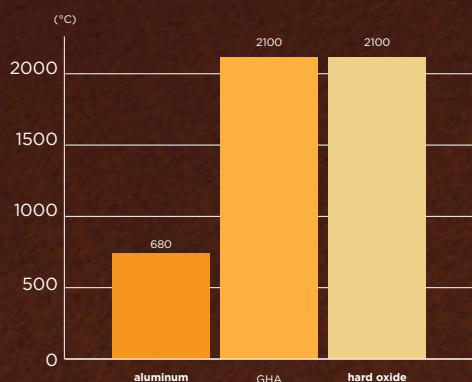




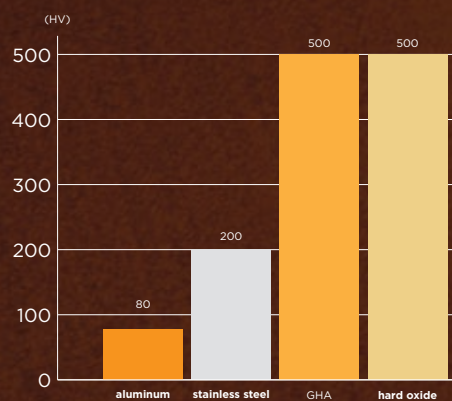
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminum alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Special coating G.H.A.	500:550	2100°C	0,025	extremely high	10.000 h	10 ⁵ h
Hard anodizing oxidation	500:550	2100°C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



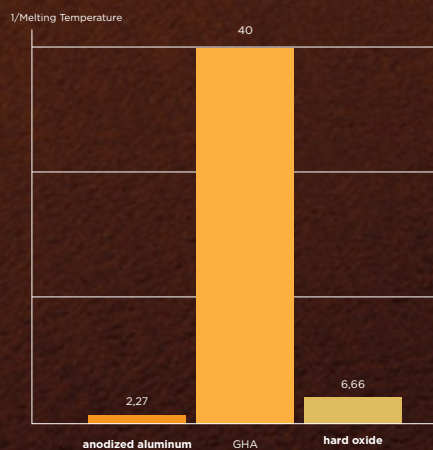
Resistance to the heat



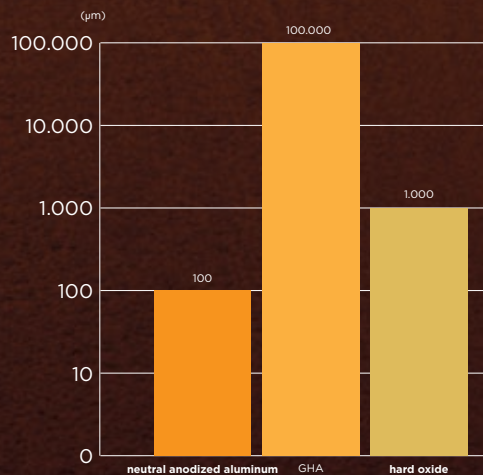
Hardness



Easy-sliding



Bumps and abrasions resistance





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

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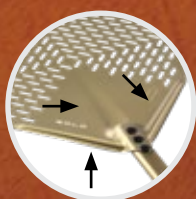
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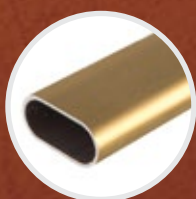
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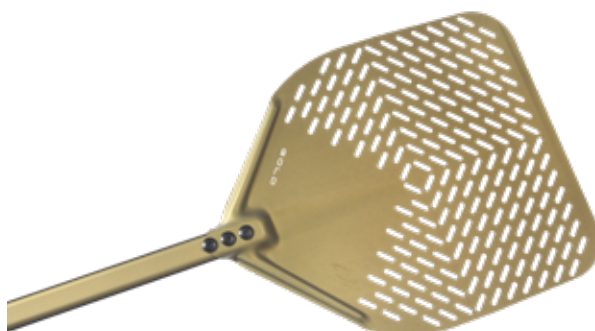
The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.

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

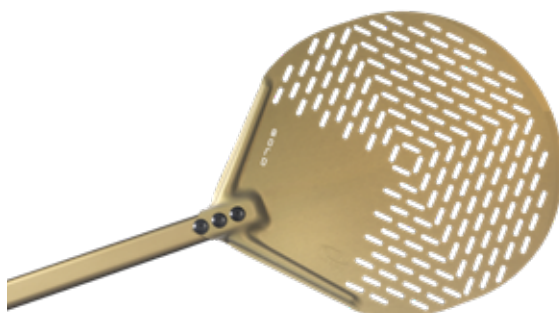
RECTANGULAR PERFORATED



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

				Q	STANDARD	
					COD.	\$
13	59	73	1.60	1	G-32RF	267.90
14	59	74	1.74	1	G-37RF	293.40

ROUND PERFORATED



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

				Q	STANDARD	
					COD.	\$
13	59	73	1.58	1	G-32F	267.90
14	59	74	1.69	1	G-37F	293.40

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



EXCELLENCE

EVOLUZIONE

Evoluzione is enriched with the new characteristics of flexibility and lightness of the Azzurra line with a new perforation, combined with a particularly refined design. The new geometry of the holes increases the performance in terms of smoothness and draining of the flour, while the new aesthetic details offer style and elegance. The S.H.A. treatment (Special Hard Anodizing) gives maximum performance in terms of heat resistance, smoothness and durability.



Lightness



Resistance to heat



Easy-sliding



Resistance to bumps and scratches

S.H.A.

Special treatment S.H.A.



RESISTANT AND ELEGANT

.....

Evoluzione redefines standards by combining technology and progress with a unique design, characterized by the unmistakable avio color, which unites the details of all the instruments of the line. The range consists of a peel, small peel and brush: a complete kit for a pizza maker looking for innovation.

THE NEW PERFORATION

After in-depth analysis and tests, Gi.Metal engineers have designed and patented a new and exclusive perforation; a radically new design capable of providing high performance, optimized compared to existing holes. Thanks to the particular positioning of the holes on oblique lines, the flour is discharged in two directions, ensuring an incomparable result.

RESISTANT AND ANTI-WEAR

The peel head is made with the special S.H.A. (Special Hard Anodizing): a hard oxide anodizing that guarantees maximum protection against corrosion, wear and friction, ensuring an extreme smoothness and maintaining the same lightness of the timeless Azzurra.

ADVANTAGES

- **Heat resistance** 3 times greater than anodized aluminum
- **Durability** Great resistance to corrosion, scratches, bumps and wear
- **Smoothness** Very low friction coefficient
- **New perforation:** optimized flour discharge

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. Attention to detail is enhanced by the alignment of the handle and rivet color finishes.

THE SMALL PEEL

The small peel of the Evoluzione line, takes up the perforation and the same avio colour of the peel. Solid and light, the small peel is made entirely of stainless steel. The handle base and the intermediate sliding grip are in a specific high-density polymer, shock and heat-resistant. The sliding element also slides into the bottom handle so that the stacked small peel with the head down can be immediately gripped correctly.

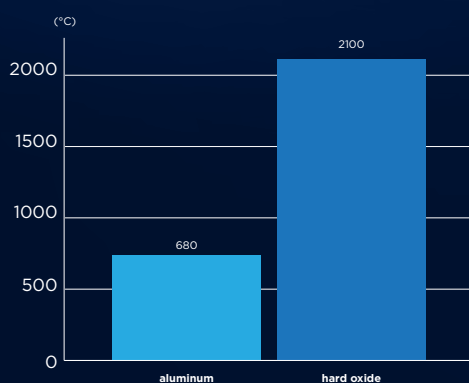


S.H.A.

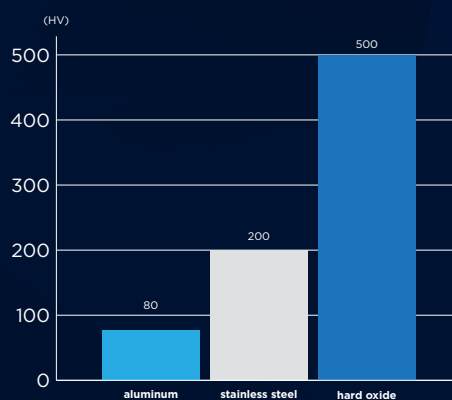
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Hard anodizing oxidation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



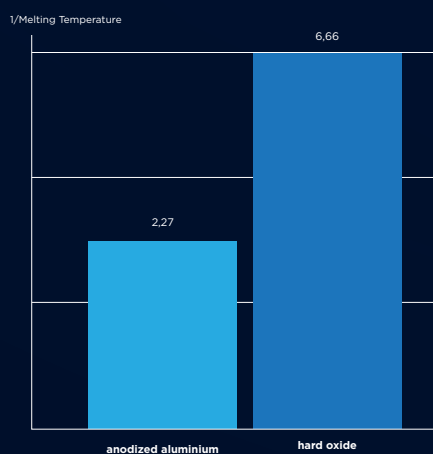
Resistance to the heat



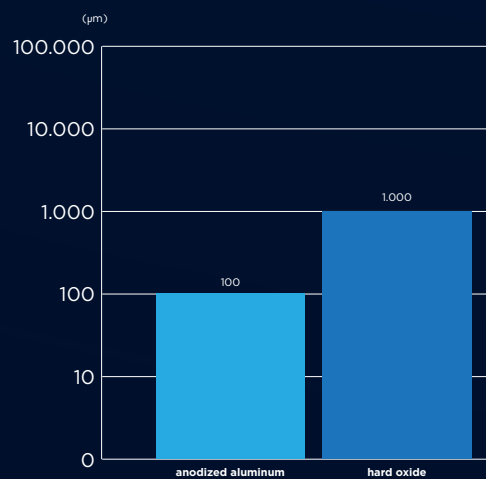
Hardness



Easy-sliding



Bumps and abrasions resistance



S.H.A.

Hard oxide anodizing treatment. The construction of a compact surface layer ensures maximum resistance to wear and abrasion and durability.



.....

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.



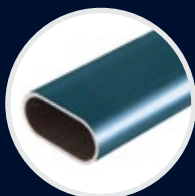
.....

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



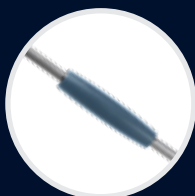
.....

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 sliding intermediate grip are in a specific high-density polymer, shock and heat-resistant.

The peels, small peels and brushes from the Evoluzione line are available with an handle detachable in 2 parts to reduce the total length.

Easier to pack, less risk of damage, save money on the shipping to your customers!

In sizes 70" and 79", it will be possible to purchase ONLY the handle with 2 pieces only.



RECTANGULAR PERFORATED



> S.H.A. treated aluminum head, anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.92	1	E-30RF/30	140.80		
	23 ½	37	0.95	1	E-30RF/60	146.80		
	47	60	1.28	1	E-30RF/120	164.80	E-30RFX/120	173.50
	59	72	1.43	1	E-30RF	169.90	E-30RFX	178.50
	70	84	1.59				E-30RFX/180	187.80
13	12	26	1.05	1	E-32RF/30	175.20		
	23 ½	38	1.08	1	E-32RF/60	181.00		
	47	61	1.39	1	E-32RF/120	191.10	E-32RFX/120	199.40
	59	73	1.54	1	E-32RF	200.70	E-32RFX	208.90
	70	85	1.70	1			E-32RFX/180	221.00
14	12	27	1.21	1	E-37RF/30	193.10		
	23 ½	39	1.21	1	E-37RF/60	196.90		
	47	63	1.52	1	E-37RF/120	207.90	E-37RFX/120	216.20
	59	75	1.68	1	E-37RF	218.90	E-37RFX	227.20
	70	87	1.83	1			E-37RFX/180	237.10
16	23 ½	42	1.90	1	E-41RF/60	226.40		
	47	65	2.21	1	E-41RF/120	239.50	E-41RFX/120	247.80
	59	77	2.36	1	E-41RF	250.00	E-41RFX	258.20
	70	89	2.51	1			E-41RFX/180	268.00
18	23 ½	43	2.14	1	E-45RF/60	245.90		
	47	67	2.45	1	E-45RF/120	255.90	E-45RFX/120	264.20
	59	79	2.60	1	E-45RF	265.60	E-45RFX	273.80
	70	90	2.76	1			E-45RFX/180	284.70
20	23 ½	46	2.51	1	E-50RF/60	265.60		
	47	70	2.82	1	E-50RF/120	276.50	E-50RFX/120	284.70
	59	81	2.98	1	E-50RF	287.40	E-50RFX	295.60
	70	93	3.13	1			E-50RFX/180	305.40

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

● Head dimensions (inches)

● Handle length (inches)

● Total length (inches)

● Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ROUND PERFORATED



> S.H.A. treated aluminum head, anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.73	1	E-30F/30	140.80		
	23 ½	37	0.88	1	E-30F/60	146.80		
	47	60	1.21	1	E-30F/120	164.80	E-30FX/120	173.50
	59	72	1.39	1	E-30F	169.90	E-30FX	178.50
	70	84	1.59	1			E-30FX/180	187.80
13	12	26	0.98	1	E-32F/30	175.20		
	23 ½	38	1.03	1	E-32F/60	181.00		
	47	61	1.34	1	E-32F/120	191.10	E-32FX/120	199.40
	59	73	1.49	1	E-32F	200.70	E-32FX	208.90
	70	85	1.65	1			E-32FX/180	221.00
14	12	27	1.11	1	E-37F/30	193.10		
	23 ½	39	1.14	1	E-37F/60	198.90		
	47	63	1.45	1	E-37F/120	209.70	E-37FX/120	218.00
	59	75	1.60	1	E-37F	218.90	E-37FX	227.20
	70	87	1.76	1			E-37FX/180	238.50
16	23 ½	42	1.80	1	E-41F/60	226.40		
	47	65	2.11	1	E-41F/120	239.50	E-41FX/120	247.80
	59	77	2.27	1	E-41F	250.00	E-41FX	258.20
	70	89	2.42	1			E-41FX/180	268.00
18	23 ½	43	2.05	1	E-45F/60	245.90		
	47	67	2.35	1	E-45F/120	255.90	E-45FX/120	264.20
	59	79	2.51	1	E-45F	265.60	E-45FX	273.80
	70	90	2.46	1			E-45FX/180	284.70
20	23 ½	46	2.49	1	E-50F/60	265.60		
	47	70	2.80	1	E-50F/120	276.50	E-50FX/120	284.70
	59	81	2.95	1	E-50F	287.40	E-50FX	295.60
	70	93	3.10	1			E-50FX/180	305.40

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.24	1	IE-17F/75	117.90		
	47	54	0.65	1	IE-17F/120	122.30		
	59	66	0.73	1	IE-17F	125.70		
	70	78	0.82	1	IE-17F/180	129.00		
8	30	38	1.21	1	IE-20F/75	121.30		
	47	55	0.69	1	IE-20F/120	125.70	IE-20FS/120	133.40
	59	67	0.77	1	IE-20F	129.00	IE-20FS	136.70
	70	79	0.86	1	IE-20F/180	137.80		
9	30	39 ½	1.37	1	IE-23F/75	124.60		
	47	57	0.76	1	IE-23F/120	129.00		
	59	69	0.84	1	IE-23F	136.80		
	70	80	0.93	1	IE-23F/180	145.50		
10	30	40 ½	1.54	1	IE-26F/75	131.40		
	47	58	0.84	1	IE-26F/120	135.80		
	59	70	0.92	1	IE-26F	144.60		
	70	82	1.01	1	IE-26F/180	154.90		

* The weight of products with 2 piece handle is 0.19 lb more than the corresponding products with a full handle

BRASS BRISTLES BRUSH



> Brass bristles and anodized aluminum handle

					Features		Q	STANDARD		2 PIECE HANDLE *	
								COD.	\$	COD.	\$
51	8x4xh2*	B	AA	•	Adjustable	1.46	1	ACE-SP/120	112.80	ACE-SPX/120	121.00
63	8x4xh2*	B	AA	•	Adjustable	1.62	1	ACE-SP	119.90	ACE-SPX	128.20

* Total height including scraper

* The weight of products with 2 piece handle is 0.19 lb more than the corresponding products with a full handle



Evoluzione
Complete line

LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	Minimum Order Quantity	\$	Unit price
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EXCELLENCE

Napoli



Lightness



Resistance to heat



Easy-sliding



Resistance to bumps and scratches

S.H.A.

Special treatment S.H.A.

To the characteristics of extreme heat resistance, lightness and smoothness, typical of S.H.A. (Special Hard Anodizing), we have added functional perforation for the movements of the pizza maker, following the traditional Neapolitan method: the design, the circular shape and the number of holes allow for the ideal elimination of flour, with the traditional Neapolitan work movements in mind.



CONTEMPORARY TRADITION

Napoli, the new professional peel designed for pizza makers who make pizza in the true Neapolitan tradition, i.e. in wood-fired ovens, which reach 500 degrees, and churn out a high number of pizzas per day. The Napoli peel combines technology and progress in a unique and attractive design.

CELEBRATION OF NEAPOLITANISM

The light blue S.P.C. - Special Powder Coated - handle is inspired by the unmistakable colour of the sky and sea that frame the Gulf of Naples. Gi.Metal's 3 iconic rivets, on the other hand, are coloured in the red, white and green of the Italian flag, symbolising the unmistakable quality of Gi.Metal's Made in Italy, guaranteeing maximum stability and strength of the peel at its most delicate point, the junction between the peel head and the handle.

STRONG AND WEAR-RESISTANT

The peel head is made using the special S.H.A. (Special Hard Anodizing) treatment: a hard oxide anodization that guarantees maximum protection against corrosion, wear and friction, ensuring extreme smoothness and maintaining the same lightness as the timeless Azzurra.

ADVANTAGES

- **Heat resistance:** 3 times greater than anodized aluminum
- **Durability:** great resistance to corrosion, scratches, impact and wear
- **Extreme smoothness:** thanks to the ultra-low friction coefficient

PERFORATED DESIGN FOR PIZZA MAKERS ACCORDING TO NEAPOLITAN TRADITION

The Napoli peel allows the disc of dough to be lifted directly onto the peel, accompanying it with both hands, and to be easily spread and stretched over the tool. The perforation of the peel head is functional to these movements: the design, circular shape and quantity of the holes, in fact, were conceived with the typical gesture of preparing this type of pizza in mind, which requires optimal flour discharge.

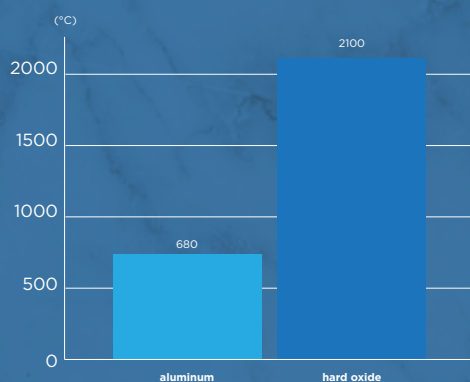


S.H.A.

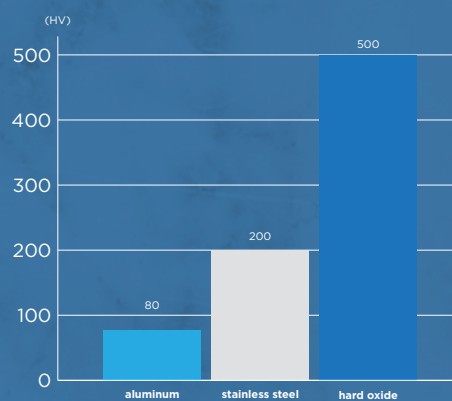
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Hard anodizing oxidation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



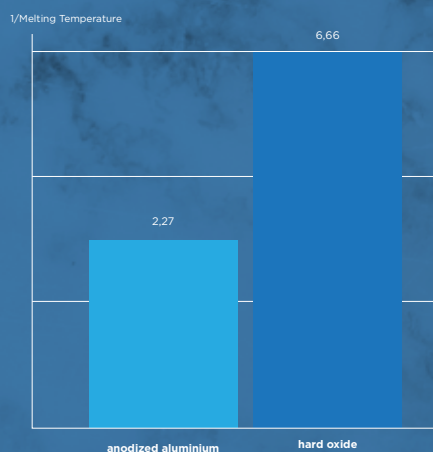
Resistance to the heat



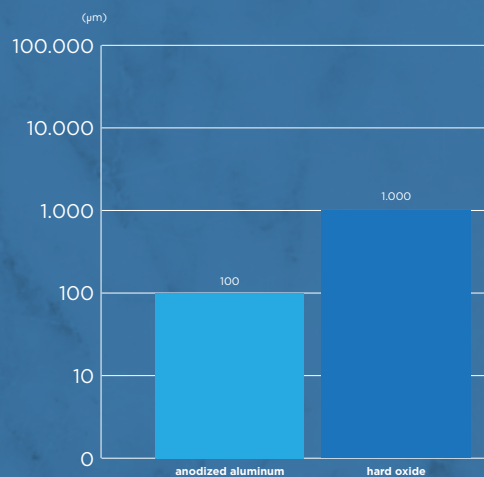
Hardness



Easy-sliding



Bumps and abrasions resistance



S.H.A.

Hard oxide anodizing treatment. The construction of a compact surface layer ensures maximum resistance to wear and abrasion and durability.



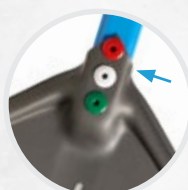
The holes are studied to facilitate and accompany the movement typical of the Neapolitan pizzaiolos.



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.



Adding further character to this product is the tricolour pennant placed at the lower end of the handle.

The peels from the Napoli line are available with an handle detachable in 2 parts to reduce the total length.





Easier to pack, less risk of damage, save money on the shipping to your customers!

The 2 piece handle is available with measurement from 70" to 79" cm.



RECTANGULAR PERFORATED*

> S.H.A. treated aluminum head, anodized handle

					Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
13	23.5	38	1.08	1		ANE-32RF/60	192.80		
	47	61	1.39	1		ANE-32RF/120	213.60	ANE-32RFX/120	221.80
	59	73	1.54	1		ANE-32RF	220.50	ANE-32RFX	228.70
14	23.5	38	1.21	1		ANE-37RF/60	228.70		
	47	61	1.52	1		ANE-37RF/120	245.50	ANE-37RFX/120	253.70
	59	73	1.67	1		ANE-37RF	252.40	ANE-37RFX	260.60
16	23.5	38	2.16	1		ANE-41RF/60	238.50		
	47	61	2.47	1		ANE-41RF/120	255.10	ANE-41RFX/120	263.40
	59	73	2.62	1		ANE-41RF	262.10	ANE-41RFX	270.30

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle



* All images are included for illustrative purposes. The products may undergo changes

RECOMMENDED COMBINATIONS

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

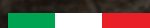
BRASS BRISTLES BRUSH



> Brass bristles and anodized aluminum handle

More details on page 30

LEGEND		Head dimensions (inches)		Handle length (inches)		Total length (inches)		Net weight (pound)	Q	Minimum Order Quantity	\$	Unit price



EXCELLENCE

WOODTECH



Lightness



Resistance to heat



Easy-sliding



Resistance to bumps and scratches

Designed to respond to the needs of the pizza chefs related to the value of the Tradition: it combines the technology of the perforated head in anodized aluminum, light and flexible to an aesthetic of other times.



EXCELLENCE

GI.METAL REINVENTS A CLASSIC

Woodtech completely redefines the very concept of the traditional wooden altarpiece, presenting itself as a product at the same time functional, ergonomic, aesthetically pleasant, but also able to overcome the limits themselves associated with the use of this material.

It is known, in fact, that the wood, although cheap and easily workable, is heavy and not very handy, with some critical issues due to its perishability and the difficulty of guaranteeing perfect hygiene.

FOR TODAY'S PIZZA CHEFS

Woodtech proposes a valid alternative, which enhances wood as a symbol of tradition, and renews it, introducing all the advantages related to the use of anodized aluminum:

LIGHTNESS

The Woodtech Pala has a lower weight than the classic models, thanks to the reduced thickness of the sheet metal, the inner tubular handles and the holes on the perforated versions.

FUNCTIONALITY

Reading and flexible anodized aluminum heads allow the spatula effect with special ribs that ensure the sealing and a sweet and regular milling that facilitates the pizza on charge.

RESISTANCE AND SAFETY

The head-on-headed joint consists of the overlap of the two elements ensured by three large in-line rivets, designed to ensure maximum resistance, ensuring absence of vibrations and inamovability. Even oval tubular handles also promote stability and optimal grip.

THE ADVANTAGE OF DRILLING

Specially studied on the head, to give low friction and download the flour, avoiding that attacks on the bottom of the pizza, risking to burn.

ALUMINUM HANDLE WITH W.E.S. (Wood Effect Sublimation)

It guarantees extreme lightness, handling and maximum hygiene with the aesthetic of oak wood.

VERSATILITY

The choice of anodized aluminum makes Woodtech a versatile tool, whose characteristics adapt very well not only to the needs of those who work the pasta on the floor, but also of the pizza chefs who prefer to open and season the pizza disc directly on the head of the peel.

A solution to respond to the specific needs of any processing method, such as to guarantee more working conditions in each context agile, less tiring and greater efficiency in terms of results.



The holes reduce the friction, the extra flour quantity and the tool's weight.



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 ensuring 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.

ALUMINUM RECTANGULAR PERFORATED



> Neutral anodized aluminum head, handle with W.E.S treatment (Wood Effect Sublimation)

				Q	STANDARD	
					COD.	\$
12	23 ½	37	0.95	1	AW-30RF/60	143.00
	47	60	1.23	1	AW-30RF/120	160.60
	59	72	1.43	1	AW-30RF	166.10
13	23 ½	38	1.08	1	AW-32RF/60	148.50
	47	61	1.39	1	AW-32RF/120	163.90
	59	73	1.54	1	AW-32RF	170.50
14	23 ½	39	1.21	1	AW-37RF/60	159.90
	47	63	1.52	1	AW-37RF/120	180.60
	59	75	1.68	1	AW-37RF	187.50
16	23 ½	42	1.90	1	AW-41RF/60	165.60
	47	65	2.14	1	AW-41RF/120	193.20
	59	77	2.36	1	AW-41RF	201.30
18	23 ½	43	2.14	1	AW-45RF/60	179.40
	47	67	2.45	1	AW-45RF/120	205.90
	59	79	2.60	1	AW-45RF	216.20
20	23 ½	46	2.47	1	AW-50RF/60	216.20
	47	70	2.82	1	AW-50RF/120	230.00
	59	81	2.98	1	AW-50RF	245.00

ALUMINUM ROUND PERFORATED



> Neutral anodized aluminum head, handle with W.E.S treatment (Wood Effect Sublimation)

				Q	STANDARD	
					COD.	\$
12	23 ½	37	0.88	1	AW-30F/60	143.00
	47	60	1.21	1	AW-30F/120	160.60
	59	72	1.39	1	AW-30F	166.10
13	23 ½	38	1.04	1	AW-32F/60	148.50
	47	61	1.35	1	AW-32F/120	163.90
	59	73	1.50	1	AW-32F	170.50
14	23 ½	39	1.15	1	AW-37F/60	159.90
	47	63	1.43	1	AW-37F/120	180.60
	59	75	1.61	1	AW-37F	187.50
16	23 ½	42	1.81	1	AW-41F/60	165.60
	47	65	2.09	1	AW-41F/120	193.20
	59	77	2.38	1	AW-41F	201.30
18	23 ½	43	2.05	1	AW-45F/60	179.40
	47	67	2.36	1	AW-45F/120	205.90
	59	79	2.51	1	AW-45F	216.20
20	23 ½	46	2.29	1	AW-50F/60	216.20
	47	70	2.62	1	AW-50F/120	230.00
	59	81	3.53	1	AW-50F	245.00

LEGEND



Head dimensions (inches)



Handle length (inches)



Total length (inches)



Net weight (pound)



Minimum Order Quantity



Unit price



HIGH PERFORMANCE

AZZURRA

A complete line that is characterized 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, solid and perforated surfaces, heads made of various materials, handles of different lengths, for different types of ovens.



Lightness



Resistance to heat



Easy-sliding



Resistance to impacts 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.

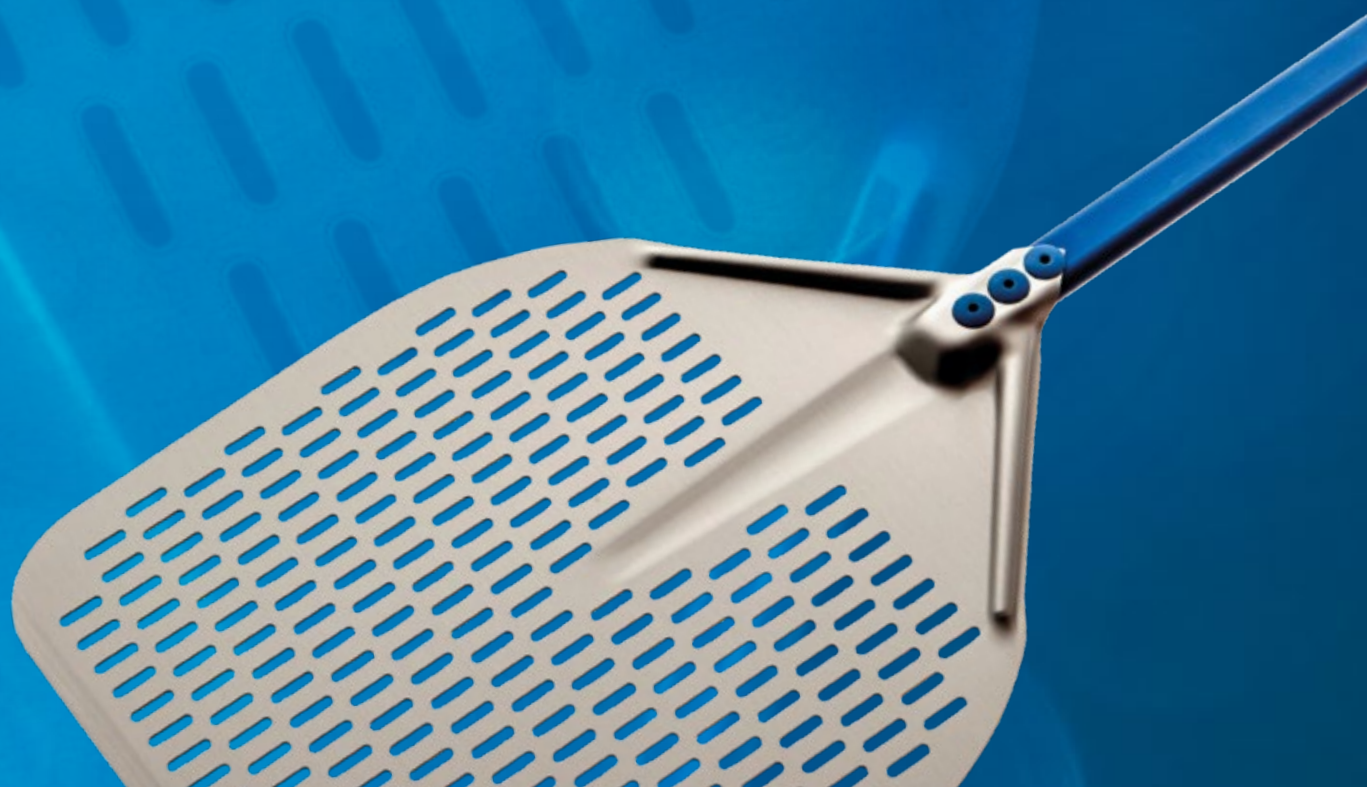
MATERIALS

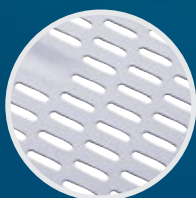
ANODIZED ALUMINUM

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

THE SMALL PEEL

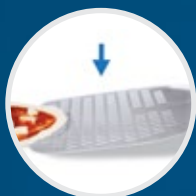
The Azzurra small peels are solid and light, available both in the solid and perforated versions, with fine and diffused slots to reduce its weight. Made entirely of stainless steel, thus avoiding the transfer of heat of the oven, while the bottom of the handle and the intermediate sliding handle are 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 extra flour quantity and the tool's weight.

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



.....

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.



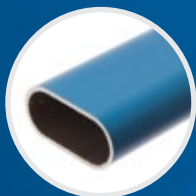
.....

The strengthenings on the head stiffen the peel ensuring 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 sliding intermediate grip are in a specific high-density polymer, shock and heat-resistant.

The peels and the small peels from the Azzurra line are available with an handle detachable in 2 parts to reduce the total length.

Easier to pack, less risk of damage, save money on the shipping to your customers!

In sizes 70" and 79, it will be possible to purchase ONLY the handle with 2 piece handle.



ALUMINUM RECTANGULAR PERFORATED



> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.92	1	A-30RF/30	127.60		
	23 ½	37	0.95	1	A-30RF/60	131.50		
	47	60	1.26	1	A-30RF/120	143.00	A-30RFX/120	151.30
	59	72	1.41	1	A-30RF	148.50	A-30RFX	156.80
	70	84	1.57	1			A-30RFX/180	162.80
13	12	26	1.04	1	A-32RF/30	135.30		
	23 ½	38	1.08	1	A-32RF/60	141.40		
	47	61	1.38	1	A-32RF/120	151.80	A-32RFX/120	160.50
	59	73	1.54	1	A-32RF	158.20	A-32RFX	166.80
	70	85	1.69	1			A-32RFX/180	174.80
14	12	27	1.17	1	A-37RF/30	144.10		
	23 ½	39	1.21	1	A-37RF/60	149.10		
	47	63	1.52	1	A-37RF/120	160.60	A-37RFX/120	168.90
	59	75	1.66	1	A-37RF	167.20	A-37RFX	175.50
	70	87	1.82	1			A-37RFX/180	185.40
16	23 ½	42	1.89	1	A-41RF/60	169.30		
	47	65	2.20	1	A-41RF/120	180.10	A-41RFX/120	188.40
	59	77	2.35	1	A-41RF	186.90	A-41RFX	195.20
	70	89	2.51	1			A-41RFX/180	202.60
18	23 ½	43	2.13	1	A-45RF/60	185.90		
	47	67	2.44	1	A-45RF/120	191.30	A-45RFX/120	199.60
	59	79	2.60	1	A-45RF	198.60	A-45RFX	206.80
	70	90	2.75	1			A-45RFX/180	214.90
20	23 ½	46	2.51	1	A-50RF/60	198.60		
	47	70	2.82	1	A-50RF/120	207.40	A-50RFX/120	215.60
	59	81	2.97	1	A-50RF	214.70	A-50RFX	222.90
	70	93	3.13	1			A-50RFX/180	230.40

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ALUMINUM RECTANGULAR



> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.97	1	A-30R/30	92.10		
	23 ½	37	1.10	1	A-30R/60	97.90		
	47	60	1.39	1	A-30R/120	109.70	A-30RX/120	118.00
	59	72	1.54	1	A-30R	114.20	A-30RX	122.50
	70	84	1.69	1			A-30RX/180	129.80
13	12	26	1.17	1	A-32R/30	100.40		
	23 ½	38	1.23	1	A-32R/60	106.10		
	47	61	1.54	1	A-32R/120	114.40	A-32RX/120	122.70
	59	73	1.68	1	A-32R	121.00	A-32RX	129.20
	70	85	1.85	1			A-32RX/180	137.10
14	12	27	1.39	1	A-37R/30	114.30		
	23 ½	39	1.41	1	A-37R/60	122.10		
	47	63	1.71	1	A-37R/120	130.90	A-37RX/120	138.30
	59	75	1.86	1	A-37R	136.40	A-37RX	146.90
	70	87	2.02	1			A-37RX/180	152.60
16	23 ½	42	2.18	1	A-41R/60	137.50		
	47	65	2.49	1	A-41R/120	145.80	A-41RX/120	154.00
	59	77	2.65	1	A-41R	153.50	A-41RX	161.70
	70	89	2.82	1			A-41RX/180	168.50
18	23 ½	43	2.51	1	A-45R/60	155.60		
	47	67	2.82	1	A-45R/120	162.70	A-45RX/120	171.00
	59	79	2.97	1	A-45R	169.60	A-45RX	177.80
	70	90	3.13	1			A-45RX/180	186.20
20	23 ½	46	3.06	1	A-50R/60	175.30		
	47	70	3.37	1	A-50R/120	184.60	A-50RX/120	192.90
	59	81	3.52	1	A-50R	192.00	A-50RX	200.20
	70	93	3.68	1			A-50RX/180	208.20

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

Head dimensions (inches)

Handle length (inches)

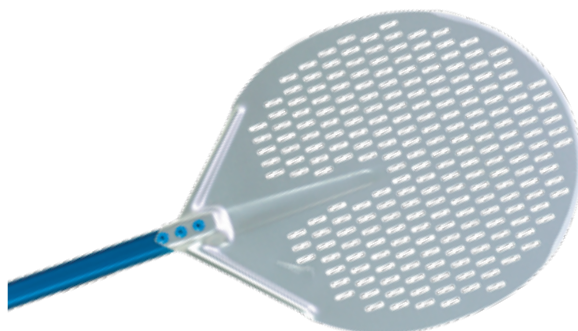
Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ALUMINUM ROUND PERFORATED



> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.87	1	A-30F/30	127.60		
	23½	37	0.90	1	A-30F/60	131.50		
	47	60	1.21	1	A-30F/120	143.00	A-30FX/120	151.30
	59	72	1.37	1	A-30F	148.50	A-30FX	156.80
	70	84	1.52	1			A-30FX/180	162.80
13	12	26	0.98	1	A-32F/30	135.30		
	23½	38	1.03	1	A-32F/60	141.40		
	47	61	1.34	1	A-32F/120	151.80	A-32FX/120	160.50
	59	73	1.48	1	A-32F	158.20	A-32FX	166.80
	70	85	1.65	1			A-32FX/180	174.80
14	12	27	1.11	1	A-37F/30	144.10		
	23½	39	1.14	1	A-37F/60	149.10		
	47	63	1.45	1	A-37F/120	160.60	A-37FX/120	168.90
	59	75	1.60	1	A-37F	167.20	A-37FX	175.50
	70	87	1.76	1			A-37FX/180	185.40
16	23½	42	1.80	1	A-41F/60	169.30		
	47	65	2.10	1	A-41F/120	180.10	A-41FX/120	188.40
	59	77	2.27	1	A-41F	186.90	A-41FX	195.20
	70	89	2.42	1			A-41FX/180	202.60
18	23½	43	2.05	1	A-45F/60	185.90		
	47	67	2.34	1	A-45F/120	191.30	A-45FX/120	199.60
	59	79	2.51	1	A-45F	198.60	A-45FX	206.80
	70	90	2.47	1			A-45FX/180	214.90
20	23½	46	2.49	1	A-50F/60	198.60		
	47	70	2.78	1	A-50F/120	207.40	A-50FX/120	215.60
	59	81	2.95	1	A-50F	214.70	A-50FX	222.90
	70	93	3.10	1			A-50FX/180	230.40

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ALUMINUM ROUND




> Neutral anodized aluminum head, light blue anodized handle


				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	23½	37	0.99	1	A-30/60	97.90		
	47	60	1.30	1	A-30/120	109.70	A-30X/120	118.00
	59	72	1.46	1	A-30	114.20	A-30X	122.50
	70	84	1.67	1			A-30X/180	129.80
13	23½	38	1.14	1	A-32/60	106.10		
	47	61	1.45	1	A-32/120	114.40	A-32X/120	122.70
	59	73	1.60	1	A-32	121.00	A-32X	129.30
	70	85	1.76	1			A-32X/180	137.10
14	23½	39	1.30	1	A-37/60	122.10		
	47	63	1.60	1	A-37/120	130.90	A-37X/120	138.30
	59	75	1.76	1	A-37	136.40	A-37X	146.90
	70	87	1.91	1			A-37X/180	152.60
16	23½	42	2.09	1	A-41/60	137.50		
	47	65	2.40	1	A-41/120	145.80	A-41X/120	154.00
	59	77	2.54	1	A-41	153.50	A-41X	161.70
	70	89	2.71	1			A-41X/180	168.50
18	23½	43	2.33	1	A-45/60	155.60		
	47	67	2.64	1	A-45/120	162.70	A-45X/120	171.00
	59	79	2.79	1	A-45	169.60	A-45X	177.80
	70	90	2.95	1			A-45X/180	186.20
20	23½	46	2.82	1	A-50/60	175.30		
	47	70	3.13	1	A-50/120	184.60	A-50X/120	192.90
	59	81	3.28	1	A-50	192.00	A-50X	200.20
	70	93	3.43	1			A-50X/180	208.20


* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

 Head dimensions (inches)

 Handle length (inches)

 Total length (inches)

 Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ALUMINUM ROUND, SHORT HANDLE

> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD	
					COD.	\$
12	12	25	0.88	1	A-30C	82.00
13	12	26	1.02	1	A-32C	86.90
14	12	27	1.16	1	A-37C	100.10
16	12	30	1.89	1	A-41C	130.80
18	12	32	2.21	1	A-45C	141.90
20	12	34	2.71	1	A-50C	158.40



STAINLESS STEEL PERFORATED SMALL PEEL



> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 3/4	30	36 3/4	1.12	1	I-17F/75	95.50		
	47	54	1.42	1	I-17F/120	98.60	I-17FS/120	106.70
	59	66	1.60	1	I-17F	107.10		
	70	78	1.80	1	I-17F/180	115.40		
8	30	38	1.21	1	I-20F/75	103.90		
	47	55	1.51	1	I-20F/120	107.10	I-20FS/120	115.20
	59	67	1.69	1	I-20F	115.40	I-20FS	123.40
	70	79	1.88	1	I-20F/180	123.10		
9	30	39 1/2	1.36	1	I-23F/75	112.30		
	47	57	1.66	1	I-23F/120	115.40	I-23FS/120	123.40
	59	69	1.85	1	I-23F	122.50	I-23FS	130.60
	70	80	2.03	1	I-23F/180	129.90		
10	30	40 1/2	1.54	1	I-26F/75	118.70		
	47	58	1.84	1	I-26F/120	121.40		
	59	70	2.01	1	I-26F	129.20	I-26FS	137.20
	70	82	2.21	1	I-26F/180	138.40		

* The weight of products with 2 piece handle is 0.19 lb more than the corresponding products with a full handle

LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q Minimum Order Quantity	\$ Unit price
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STAINLESS STEEL SOLID SMALL PEEL



> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.19	1	I-17/75	83.20		
	47	54	1.50	1	I-17/120	86.20		
	59	66	1.68	1	I-17	93.90		
	70	78	1.86	1	I-17/180	101.50		
8	30	38	1.30	1	I-20/75	92.50		
	47	55	1.60	1	I-20/120	95.50	I-20S/120	103.50
	59	67	1.77	1	I-20	103.10	I-20S	111.10
	70	79	1.97	1	I-20/180	112.30	I-20S/180	120.30
9	30	39 ½	1.48	1	I-23/75	100.00		
	47	57	1.77	1	I-23/120	103.10	I-23S/120	111.10
	59	69	1.96	1	I-23	112.30	I-23S	120.30
	70	80	2.14	1	I-23/180	114.40		
10	30	40 ½	1.67	1	I-26/75	107.70		
	47	58	1.97	1	I-26/120	110.90		
	59	70	2.16	1	I-26	118.70		
	70	82	2.34	1	I-26/180	125.50		

* The weight of products with 2 piece handle is 0.19 lb more than the corresponding products with a full handle

REPLACEMENT AZZURRA SMALL PEEL

> High density polymer Handle base element + sliding element

	Q	REFERENCE	
		COD.	\$
0.2	4	R-PA	10.20



LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

PROFESSIONAL KIT SOLID PIZZA PEEL - 7 PIECES



Features		Q	REFERENCE	
			COD.	\$
A-32R + I-20 + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.34	1	PRO32	416.70
A-37R + I-20 + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.51	1	PRO37	455.20

PROFESSIONAL KIT PERFORATED PIZZA PEEL - 7 PIECES



Features		Q	REFERENCE	
			COD.	\$
A-32RF + I-20F + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.10	1	PRO32F	463.40
A-32RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.62	1	PRO32F/120	457.90
A-37RF + I-20F + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.23	1	PRO37F	456.20
A-37RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.75	1	PRO37F/120	476.50

PROFESSIONAL KIT FOR ELECTRIC OVEN, PERFORATED PEEL, SHORT HANDLE - 8 PIECES

Features		Q	REFERENCE	
			COD.	\$
A-32RF/60 + I-20F/75 + AC-SP3/120 + ACH-PP3 + AC-ROP6 + AC-STF10 + AC-TP + AC-MS90GR	5.29	1	PROEL32RF/60	441.60
A-37RF/60 + I-20F/75 + AC-SP3/120 + ACH-PP3 + AC-ROP6 + AC-STF10 + AC-TP + AC-MS90GR	5.42	1	PROEL37RF/60	442.50



LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Minimum Order Quantity	Unit price	Features

PEELS AND BOARDS FOR PIZZA IN PALA/BY THE METER

The Gi.Metal Azzurra line offers a great variety of tools for all needs, even for special formats: from pizza in pala, by the meter, to the Pinsa Romana, to the products of the bread-bakery world. The particular design, the reinforcements, the special perforation and the use of anodized aluminum, guarantee the production of very resistant instruments, but at the same time light and manageable. Easy to clean, they guarantee a higher level of hygiene comparing to wood. Gi.Metal has always favored the natural evolution of products linked to tradition, and is constantly updated to improve the work of every pizza maker.



PERFORATED ALUMINUM FLAT BREAD/IN PALA



> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12x24	47	72	2.49	1	AMP-3060F	228.60	AMP-3060FX	236.50
12x31½	47	79	3.00	1	AMP-3080F	245.60	AMP-3080FX	253.50
16x24	47	72	3.31	1	AMP-4060F	245.60	AMP-4060FX	253.50
16x31½	47	79	3.86	1	AMP-4080F	253.20	AMP-4080FX	261.10

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

ALUMINUM FLAT BREAD/IN PALA



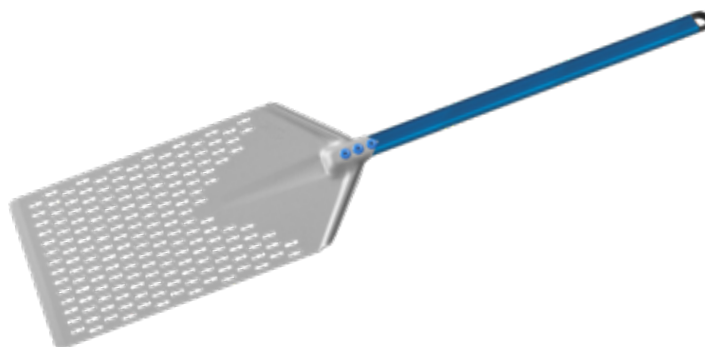
> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
16x24	47	72	3.76	1	AMP-4060	200.20	AMP-4060X	208.10

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	Minimum Order Quantity	\$	Unit price
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PERFORATED ALUMINUM "ROMANA"

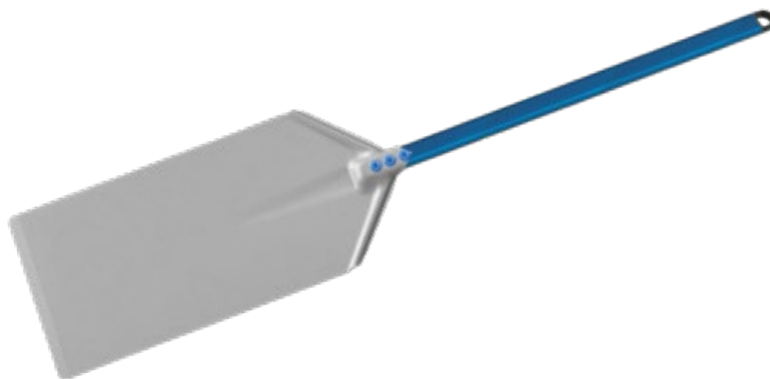


> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
9x16	12	30	1.28	1	AM-2340F/30	136.40		
	23½	42	1.46	1	AM-2340F/60	142.70		
	47	65	1.76	1	AM-2340F/120	159.00	AM-2340F/120X	167.20
	59	77	1.92	1	AM-2340F/150	170.80	AM-2340F/150X	179.00

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

ALUMINUM "ROMANA"



> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
9x16	12	30	1.48	1	AM-2340/30	123.90		
	23½	42	1.64	1	AM-2340/60	130.00		
	47	65	1.95	1	AM-2340/120	143.30	AM-2340/120X	151.50
	59	77	2.12	1	AM-2340/150	155.10	AM-2340/150X	163.40

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)




Q Minimum Order Quantity

\$ Unit price

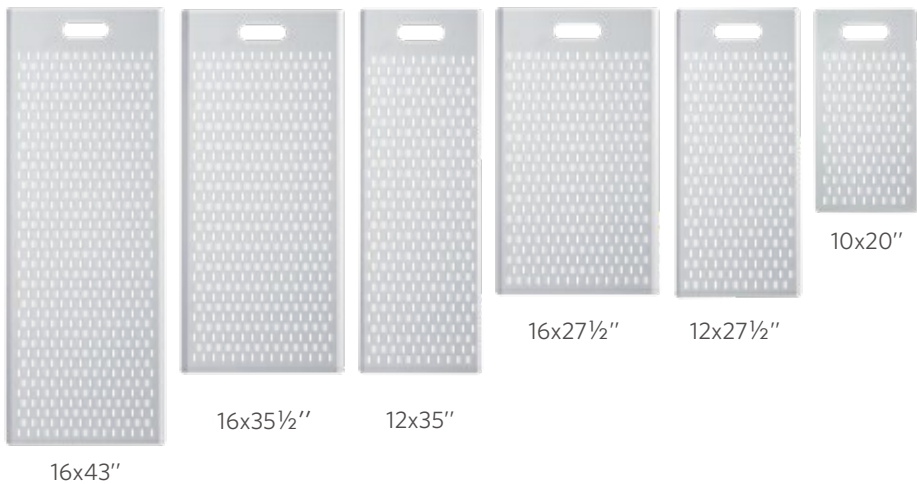
PERFORATED ALUMINUM BOARD, FLAT BREAD/IN PALA






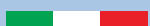
> Neutral anodized aluminum

			Q	REFERENCE	
				COD.	\$
10x20	10x16	0.94	1	AM-2550AF	90.00
12x27½	12x24	2.13	1	AM-3070AF	135.00
12x35	12x31½	2.76	1	AM-3090AF	163.00
16x27½	16x24	2.85	1	AM-4070AF	165.00
16x35½	16x31½	3.66	1	AM-4090AF	195.00
16x43	16x39	4.47	1	AM-40110AF	222.00

AVAILABLE SIZES



LEGEND	 Total length (inches)	 Perforation length (inches)	 Net weight (pound)	Q Minimum Order Quantity	\$ Unit price
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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



Resistance to heat



Easy-sliding



Resistance to bumps and scratches





HIGH PERFORMANCE



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 anodized aluminum;
- 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).



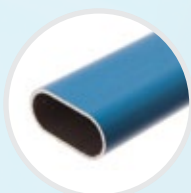
A laser mark identifies the peel, making it recognizable and driven by a style of making pizza typical of the Neapolitan school.



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.

The peels from the Napoletana line are available with an handle detachable in 2 parts to reduce the total length.

Easier to pack, less risk of damage, save money on the shipping to your customers!

In sizes 70" and 79", it will be possible to purchase ONLY the handle with 2SMART technology.



ALUMINUM RECTANGULAR PERFORATED



> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
13	59	73	2.00	1	AN-32RF	163.10	AN-32RFX	171.70
14	59	75	2.17	1	AN-37RF	179.70	AN-37RFX	188.30
16	59	77	2.61	1	AN-41RF	204.20	AN-41RFX	212.80
18	59	79	2.96	1	AN-45RF	217.70	AN-45RFX	226.40
20	59	81	3.46	1	AN-50RF	235.90	AN-50RFX	244.50

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 3/4	59	66	1.79	1	IN-17F	118.00		
8	59	67	2.01	1	IN-20F	126.70		
9	59	69	2.30	1	IN-23F	133.90	IN-23FS	142.00
10	59	70	2.57	1	IN-26F	142.40		

The weight of products with 2 piece handles is 0.19 lb more than the corresponding products with a full handle

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



HIGH PERFORMANCE

GLUTEN FREE

A line dedicated to pizza makers who make gluten-free pizza, maintaining the characteristics of the blue line but distinguishing it with the green colour and identifying logo. Exclusive use, differentiated tools that are instantly recognisable within the working environment.



Lightness



Resistance to heat



Easy-sliding



Resistance to impacts and scratches



SAFETY AND HEALTH CARE

NO TO CONTAMINATION

The pizza restaurants who decide to introduce in their menu gluten free food, must comply with a set of rules for the correct preparing and serving of food and beverage to ensure that they are gluten free. Among the recommendations expressed by the AIC (Associazione Italiana Celiachia), it is necessary to set up a gluten-free area in the kitchen, and to observe precise rules on the choice of raw materials used, their storage, production, preservation, procedures of cleaning, the direct preparing and serving and the training of the personnel. Equally important is the organisation of the preparing area: the equipment must be dedicated (work surfaces, oven, cutlery, knives, peels for baking and small peels for taking out the oven, etc.), as well as the preservation of equipment and tools in a safe way, so as to avoid the possibility of contamination.

A DEDICATED LINE

The increase in demand for gluten-free foods, along with the demand of many pizza makers, has given rise to a line designed for pizza makers who make glutenfree pizza.

The line consists of a peel for baking, a small peel for turning the pizza and taking it out the oven and a brush that maintain the characteristics of the Azzurra line but which is distinguished thanks to the vibrant green of the handles and a logo created specially and engraved on the handle and peel head. The focus is on the green colour, allowing the pizza maker to better distinguish their tools within the working environment, allowing them to work safely, with extreme efficiency, minimizing the risk of contamination. All to safeguard the health of customers who suffer from coeliac disease.

The communicative aspect that adds value and prestige to the premises is also important: in the eyes of the coeliac customer, the use of dedicated tools emphasises greatest care has been taken be the owner and staff to for the customers needs.

GLUTEN-FREE PEEL RACK

As it is important to prepare a special area of kitchen for the preparation of gluten-free foods, it is also important to preserve the dedicated equipment (in our case, peel, small peel and brush for oven cleaning), protecting it against contamination. This way, we differentiated our self-supporting stainless steel peel case with a forex sign containing our Gi.Metal Gluten Free logo. It can hold up to 6 pieces: 2 peels of different sizes, 2 supports for the small peel and brush and 2 accessories spaces.

It allows you to hook the small peels with the head down, with less risk of involuntary burns. the mid-height flats prevent the pallet and brush from sagging when hooked and you can use them to hang up two other tools (e.g. short peel, dough cutter, spatula, etc.) The base is made of marble for greater stability. The size is small, making it possible to place it even in small spaces.





Green handles quickly and easily identifies the tools.



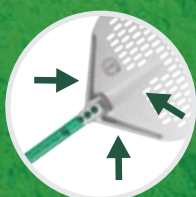
The logo that we created uses the official gluten-free symbol, consisting of a crossed spike on a white background: the most important system for communicating to the coeliac customers if a product is suitable.



The holes reduce the friction, the extra flour quantity and the tool's weight.



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 stability, 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 intermediate sliding grip are in a specific high-density polymer, shock and heat-resistant.



ALUMINIUM RECTANGULAR GF SPECIAL



> Neutral anodised aluminium head, green anodised handle

				Q	REFERENCE	
					COD.	\$
13	59	73	1.60	1	AG-32RF	169.60
14	59	75	1.76	1	AG-37RF	177.20

STAINLESS STEEL SMALL PEEL GF SPECIAL



> Stainless steel head, stainless steel handle

				Q	REFERENCE	
					COD.	\$
8	59	67	1.69	1	IG-20F	119.30
9	59	69	1.87	1	IG-23F	126.90











PROFESSIONAL GF BRUSH



> Adjustable professional brush with brass bristles, green anodized handle. Logo specially designed for Gluten Free engraved on the handle.

				Features		Q	REFERENCE	
							COD.	\$
63	8x2.5x4*	B	AA	Adjustable	1.62	1	AC-SP GF	111.00

* Total height including scraper

LEGEND											
	Head dimensions (inches)		Handle length (inches)		Total length (inches)		Total length (inches)		Brush size (inches)		Bristle material
	Handle Material		Net weight (pound)		Q	Minimum Order Quantity		\$	Unit price		
AA	Anodised aluminium	B	Brass	SM	Stainless steel/Marble base						



PROFESSIONAL STANDARD

ALICE

A classic line, which refers to the more traditional concept of the pizza peel: the shape is unique, rectangular with very wide angles, perfect synthesis between round and rectangular, the structure is robust, head and handle have an increased thickness.



Lightness



Resistance to heat



Easy-sliding



Resistance to impacts and scratches



ROBUST AND FUNCTIONAL

ROBUST 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.

Available in five head sizes and 4 different handle lengths.

THE ADVANTAGE OF THE PERFORATION

The perforated version is partial, in the frontal part of the head, studied for exalting the easy-slide and to loose the possible flour in excess remained under the pizza during the pouncing.

A SMALL PEEL STRONG AND RESISTANT TO HEAT

Small turning peel entirely in stainless steel, it has an oval shape with an increased thickness of the head, to ensure the right strongness to move the small logs of woods as well inside the oven.

Tubular handle and traditional attachment directly on the round surface. Grips at the base of the handle and sliding element in specific polymer with high-resistance to impact and heat (a fitting on the handle base makes it possible to block the interim element and find it available at the top when the small peel is placed head down).



ALUMINUM RECTANGULAR



> Neutral anodized aluminum head, black anodized handle

				Q	REFERENCE	
					COD.	\$
13	23½	40	1.69	1	R-32R/60	102.10
14	23½	42	1.92	1	R-37R/60	113.80
16	23½	44	2.46	1	R-41R/60	132.80
18	23½	46	2.82	1	R-45R/60	152.40
20	23½	48	3.32	1	R-50R/60	172.00

STAINLESS STEEL SMALL PEEL



> Stainless steel head, stainless steel handle

				Q	REFERENCE	
					COD.	\$
8	47	55	2.03	1	IR-20/120	87.90
	59	67	2.31	1	IR-20	95.10

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



RESIDENTIAL USE

Amica

by GIMETAL

A line designed for residential pizza makers who occasionally use their pizza oven and look for a quality, light and handy tool but keeping a nice aesthetic.



■ ■ ■ ■ Lightness



■ ■ ■ ■ Resistance to heat



■ ■ ■ ■ Easy-sliding



■ ■ ■ ■ Resistance to impacts and scratches



RESIDENTIAL USE

RESIDENTIAL USE

.....

LIGHT

All the models from the Amica Line 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 stability.

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.



ALUMINATED STEEL RECTANGULAR



> Aluminated steel head, untreated, aluminum handle

				Q	REFERENCE	
					COD.	\$
				1	F-32R	45.10
13x12	47	60	1.93			

ALUMINATED SMALL PEEL



> Aluminated head, galvanised handle

				Q	REFERENCE	
					COD.	\$
				1	F-20	41.70
8	47	55	1.72			

CLASSICA PIZZA PEEL, HOME USE



> Neutral anodized aluminum head, black anodized handle

				Q	REFERENCE	
					COD.	\$
				1	CLASS30/25	34.00
12	10	21.6	0.67			
13	10	23	1.09	1	CLASS33/25	37.00

STAINLESS STEEL SMALL PEEL



> Stainless steel head, stainless steel handle

				Q	REFERENCE	
					COD.	\$
				1	R-20/67	65.90
8	26.38	34.25	0.73			

The perfect pizza peel for indoor oven!

OVEN BRUSH SHORT HANDLE

> Aluminum handle, brass bristles, adjustable

					Q	REFERENCE	
						COD.	\$
				1	ACH-SP/60	52.00	
6x2xh3*	26	B	A	0.90			

* Total height including handle



LEGEND		Head dimensions (inches)		Handle length (inches)		Total length (inches)		Net weight (pound)		Minimum Order Quantity		Unit price
		Total length (inches)		Brush size (inches)		Bristle material						

KIT PIZZA: PIZZA PEEL, SERVING TRAY AND PIZZA CUTTER



> Anodized aluminum peel, aluminium tray, wheel with stainless steel blade

box	total	Features		Q	REFERENCE	
					COD.	\$
16x15xh2	16x22xh2	CLASS30/25 + AC-PETALO33 + AC-ROM	2.54	1	SETCLASS30/25	79.00
16x15xh2	16x23xh2	CLASS33/25 + AC-PETALO33 + AC-ROM	2.91	1	SETCLASS33/25	82.00



BAKING STEEL FOR DOMESTIC OVEN




> Stainless steel, 0.16" thickness

			Q	REFERENCE	
				COD.	\$
16x13.5	SS	9.3	1	PIASTRA4035	88.20






MULTI-PURPOSE STAINLESS STEEL PASTRY - CUTTING BOARD

> Stainless steel, 0.04" thickness

			Q	REFERENCE	
				COD.	\$
20x20	SS	4.0	1	SPIANA5050	59.00

PIZZA TRAY

> Aluminum tray, integrated handles, amica logo

			Q	REFERENCE	
				COD.	\$
Ø 13	AR	1	1	AC-PETALO33	29.00



LEGEND							
	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Minimum Order Quantity	Unit price	
	Total length (inches)	Brush size (inches)	Bristle material				

Tripizza is a complete kit, home use, made up of peel, small peel, oven brush and a smart freestanding tools holder. This is a kit for home use mainly, but complete as a professional one!
It is available in two dimensions.

A manual pizza press machine with a white box. The box features the 'GIMETAL' logo at the top and a picture of a pizza labeled 'TRIPPIZZA' below it. The machine itself is made of metal and has a wooden base. The text 'SET 3' is visible to the right of the box.

SET5


SET2

BASIC HOME PIZZA KIT - 4 PCS

HOME PIZZA KIT - 7 PIECES

A collection of various tools including a large metal spatula, a pizza cutter, a hand saw, a measuring cup, and a long metal rod.

[illegible]

Features		Q	REFERENCE	
			COD.	\$
F-32R + F-20 + ACH-PP3 + ACH-SP + AC-ROM + AC-ST4M + AC-PETALO33 + AC-MS90GR + MT34	8.73	1	BASIC2N	199.50

70 | RESIDENTIAL USE > AMICA



CLEANING: OVEN BRUSHES



ORGANISING: PEEL HOLDERS



HANDLE THE WOOD OVEN

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





Brass bristles



									REFERENCE		2SMART TECHNOLOGY 2 PIECE HANDLE *	
									COD.	\$	COD.	\$
8x2.5xh4*	51	2	B	AA	• Adjustable	1.46	1		AC-SP/120	96.20	AC-SPX/120	104.40
	63	2	B	AA	• Adjustable	1.62	1		AC-SP	98.60	AC-SPX	106.90
	74½	2	B	AA	• Adjustable	1.77	1		AC-SP/180	107.70	AC-SPX/180	116.00
8x2.5xh4*	51	2	B	AA	• Adjustable	1.46			ACE-SP/120	112.80	ACE-SPX/120	121.00
	63	2	B	AA	• Adjustable	1.62	1		ACE-SP	119.90	ACE-SPX	128.20
10.5x3xh4*	52	2	B	AA	• Adjustable	1.94	1		AC-SP2/120	115.10	AC-SP2X/120	123.40
	64	2	B	AA	• Adjustable	2.08	1		AC-SP2	118.50	AC-SP2X	126.80
	76	2	B	AA	• Adjustable	2.24	1		AC-SP2/180	127.00	AC-SP2X/180	135.20



* Total height including scraper


* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

LEGEND

 Total length (inches)
 Net weight (pound)
SS Stainless steel

 Brush size (inches)
 Minimum Order Quantity
B Brass

 Bristle length (inches)
 Unit price
NF Natural fibre

 Bristle material
A Aluminum
PH Highly-resistant polymer

 Handle Material
AA Anodised aluminium
PS Standard plastic

 With Scraper
S Steel



AC-SPN2...

Natural bristles

					Features		Q	REFERENCE		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
8x2.5xh4*	51	2	NF	AA	• Adjustable	1.32	1	AC-SPN2/120	87.40	AC-SPN2X/120	95.60
	63	2	NF	AA	• Adjustable	1.47	1	AC-SPN2	90.70	AC-SPN2X	98.90
	74½	2	NF	AA	• Adjustable	1.63	1	AC-SPN2/180	99.30	AC-SPN2X/180	107.50

* Total height including scraper

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle



AC-SPT...

Round

					Features		Q	REFERENCE		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
7x6xh4*	50½	2	B	AA	• Wood oven	2.02	1	AC-SPT/120	107.40	AC-SPTX/120	115.70
	62	2	B	AA	• Wood oven	2.18	1	AC-SPT	113.90	AC-SPTX	122.10
	74½	2	B	AA	• Wood oven	2.33	1	AC-SPT/180	122.00	AC-SPTX/180	130.30









* Total height including scraper

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle



AC-SP3

Lowered for electric ovens

       								REFERENCE		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
7.9x2.4Xh2.4*	27.16	1.6	B	AA	•	1.15	1	AC-SP3/60	101,70		
	50.79	1.6	B	AA	•	1.48	1	AC-SP3/120	107,80	AC-SP3X/120	116,10
	62.6	1.6	B	AA	•	1.63	1	AC-SP3	110,50	AC-SP3X	118,70

* Total height including scraper

* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle



2.36 inch
Total reduced height



The brush head is equipped with a removable scraper



Ideal for ovens with low cooking chamber

LEGEND

Total length (inches)	Brush size (inches)	Bristle length (inches)	Bristle material	Handle Material	With Scraper
Net weight (pound)	Minimum Order Quantity	Unit price	A Aluminum	AA Anodised aluminium	S Steel
SS Stainless steel	B Brass	NF Natural fibre	PH Highly-resistant polymer	PS Standard plastic	



ACH-SP

Amica brush

					Features		Q	REFERENCE	
								COD.	\$
8X2.4X3.5*	26	2	B	A	Straight, adjustable	0.90	1	ACH-SP/60	52.00
6X2.4X3.5*	50	2	B	A	Straight, adjustable	1.23	1	ACH-SP	57.80
	62	2	B	A	Straight, adjustable	1.38	1	ACH-SP/L	60.40

* Total height including handle



AC-SPG2

AC-SPGT2

Grill brushes

					Features		Q	REFERENCE	
								COD.	\$
6x1.5xh1*	12.5	1.2	S	PH	0.74	1		AC-SPG2	42.40
5.7x1.5xh1*		1	S	PS	0.40	1		AC-SPGT2	14.90

* Total height including handle



Replacement brush heads

			Features		Q	REFERENCE	
						COD.	\$
8x2.5xh2.4	2	B	For AC-SP	0.71	1	R-SP	40.30
10.5x3xh2.4	2	B	For AC-SP2	1.02	1	R-SP2	48.80
7.9x2.4xh2	1.6	B	For AC-SP3	0.73	1	R-SP3	40.30
8x2.5xh2.4	2	NF	For AC-SPN2	0.60	1	R-SPN2	32.60
7x6xh2.4	2	B	AC-SPT	1.24	1	R-SPT	43.10
6x1.5xh2.4	2	S	For AC-SPG2	0.26	1	R-SPG2	16.00

LEGEND

Total length (inches)

Net weight (pound)

SS Stainless steel

Brush size (inches)

Q Minimum Order Quantity

B Brass

Bristle length (inches)

\$ Unit price

NF Natural fibre

Bristle material

A Aluminum

PH Highly-resistant polymer

Handle Material

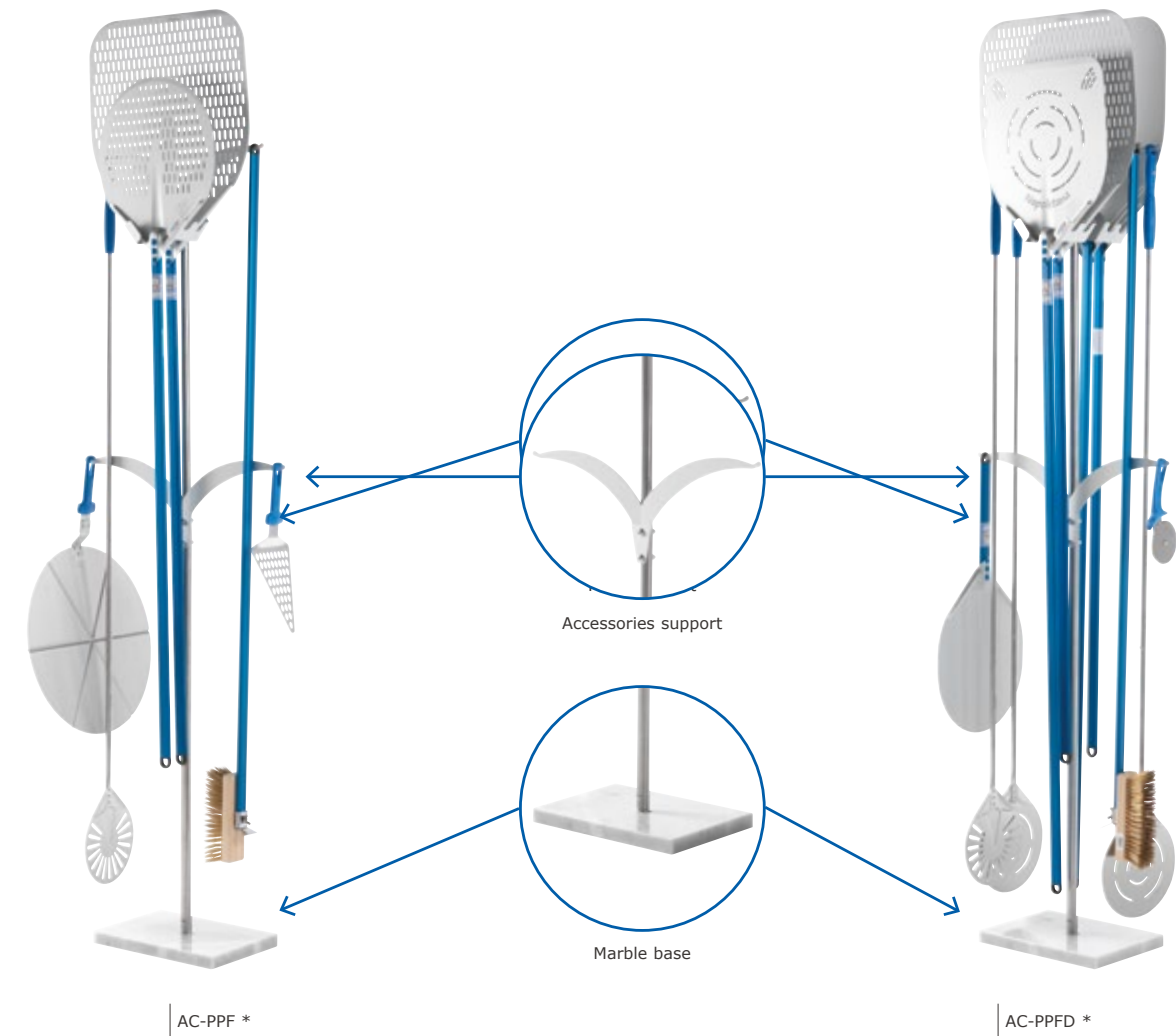
AA Anodised aluminium

PS Standard plastic





With Scraper

S Steel

ORGANISING: PEEL HOLDERS



Free-standing peel rack * Tools not included

			Features		Q	REFERENCE	
						COD.	\$
10X22Xh72	SM	6	For handles up to 59"	18.30	1	AC-PPF	291.10
	SM	10	For handles up to 59"	19.00	1	AC-PPFD	329.20

LEGEND		Total length (inches)		Material		Capacity pieces		Net weight (pound)		Features		Minimum Order Quantity		Unit price
	A	Aluminum	AA	Anodised aluminium	S	Steel	SS	Stainless steel	SM	Stainless steel /Marble base	B	Brass	NF	Natural fibre
	PH	Highly-resistant polymer	PS	Standard plastic										



* Tools not included





Naples-style peel handle support

31.5" \div 40

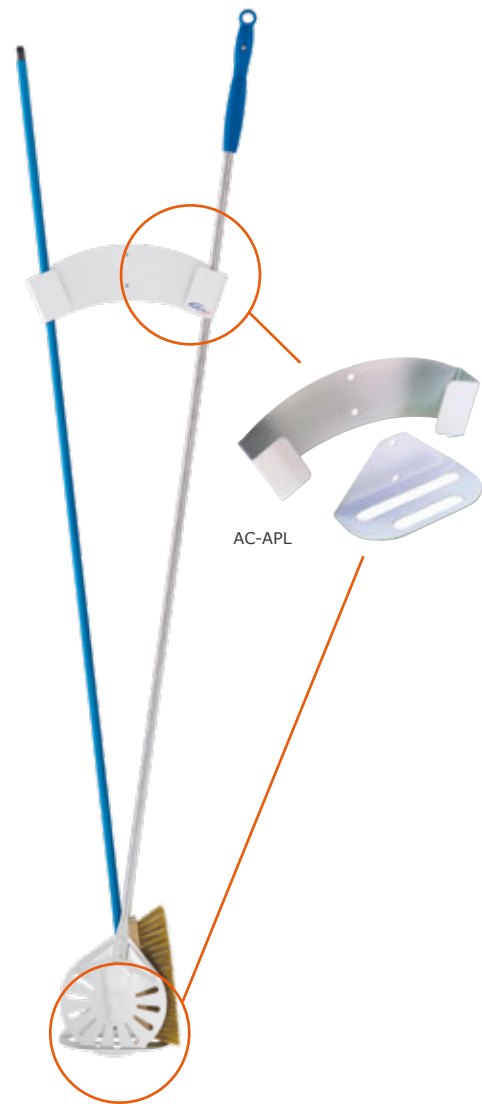
AC-OM

LEGEND	 Total length (inches)	 Material	 Capacity pieces	 Net weight (pound)	 Features	 Minimum Order Quantity	 Unit price
	A Aluminum	AA Anodised aluminium	S Steel	SS Stainless steel	SM Stainless steel / Marble base	B Brass	NF Natural fibre
	PH Highly-resistant polymer	PS Standard plastic					





Wall-mounted peel rack

			Features		Q	REFERENCE	
						COD.	\$
12x4xh2	A	2	Wall-mounted rack for small peel	0.33	1	AC-APL	44.10
7x3.5xh3.5	A	2	Wall-mounted rack for peels	0.17	1	AC-APM	33.60

Dowels not included







AMICA peel rack

			Features		Q	REFERENCE	
						COD.	\$
16x3	A	3	Wall-mounted, 3 places (peel, small peel, brush)	0.40	1	ACH-PP	22.60
8x2.7	A	3	Wall-mounted, 3 places (peel, small peel, brush)	0.19	1	ACH-PP3	22.60



LEGEND		Total length (inches)		Material		Capacity pieces		Net weight (pound)		Features		Minimum Order Quantity		Unit price
	A	Aluminum	AA	Anodised aluminium	S	Steel	SS	Stainless steel	SM	Stainless steel / Marble base	B	Brass	NF	Natural fibre
PH	Highly-resistant polymer		PS	Standard plastic										

Peel holder

			Features		Q	REFERENCE	
						COD.	\$
12x6xh16	SS	1	Small peels head up to 10"	5.60	1	AC-APT26	148.10
16x6xh16	SS	1	Peels head up to 14"	6.45	1	AC-APT36	155.40
21x6xh16	SS	1	Peels head up to 20"	7.88	1	AC-APT50	165.90

Accessories not included



AC-APT26






AC-APT36



AC-PAC

Counter-top accessory-holder

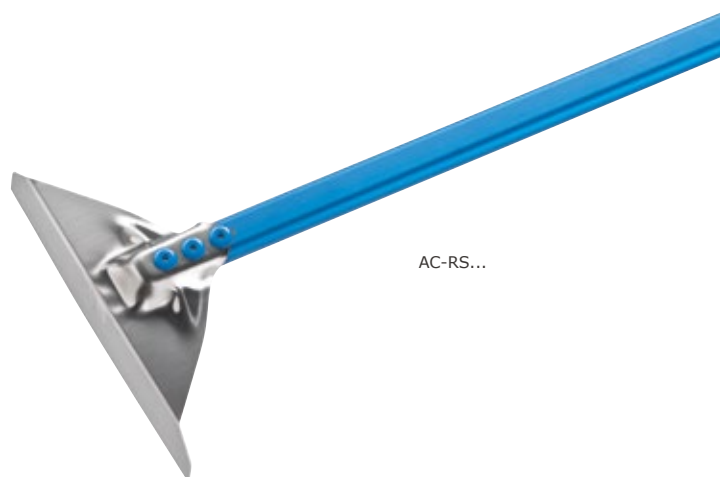
			Features		Q	REFERENCE	
						COD.	\$
12x6xh11	A	9	Counter-top tools always in order	1.86	1	AC-PAC	89.60



MANAGE THE WOOD OVEN

Scraper to recover solid bodies

					Q	REFERENCE	
						COD.	\$
9.5x1.5	49	SS	AN	0.92	1	AC-RS/120	43.00
	60	SS	AN	1.02	1	AC-RS	49.00



Ash-raising shovel

					Q	REFERENCE	
						COD.	\$
8.6x7.8	57	SS	AN	1.14	1	AC-PL/120	65.30
	69	SS	AN	1.68	1	AC-PL	75.80



LEGEND

	Overall dimensions (inches)
AR	Untreated aluminum
PH	Highly-resistant polymer

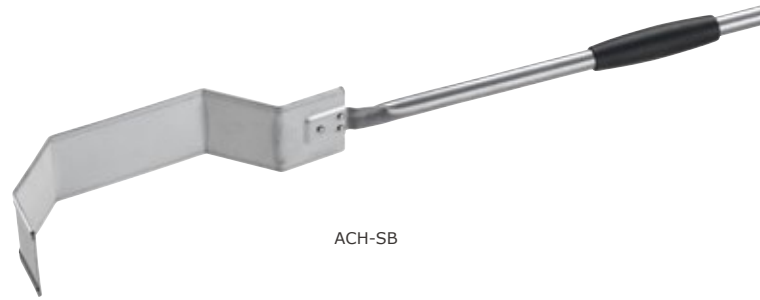
	Material
AN	Blue anodized aluminum
PS	Standard plastic

	Handle Material
SS	Stainless steel

	Net weight (pound)
SA	Aluminated steel






	Minimum Order Quantity
SG	Galvanised steel

	Unit price
SR	Untreated steel



ACH-SB

Tubular ember-mover






					Q	REFERENCE	
						COD.	\$
					1	AC-SB	69.00

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



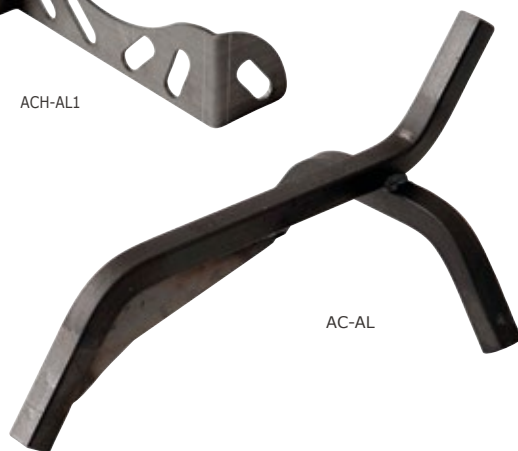
ACH-TB

Tubular ember-spreader

					Q	REFERENCE	
						COD.	\$
					1	AC-TB	62.00




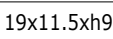




ACH-AL1



AC-AL

Andiron

			Q	REFERENCE	
				COD.	\$
			1	ACH-AL1	32.70
			1	AC-AL	88.20

LEGEND



Overall dimensions (inches)

AR

Untreated aluminum

PH

Highly-resistant polymer



Material

AN

Blue anodized aluminum

PS

Standard plastic



Handle Material

SS

Stainless steel



Net weight (pound)

SA

Aluminated steel



Minimum Order Quantity

SG

Galvanised steel



Unit price

SR

Untreated steel



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 Order Quantity
\$	Unit price				
AR	Untreated aluminum	LB	Blue iron sheet	LA	Aluminate sheet
SH	Chrome-plated steel	SS	Stainless steel	PH	Highly-resistant polymer



Screens

		Features		Q	REFERENCE	
					COD.	\$
Ø 8	AR	Flat	0.14	12	DF20	7.20
Ø 8½	AR	Flat	0.17	12	DF22	7.50
Ø 9	AR	Flat	0.18	12	DF24	8.00
Ø 10	AR	Flat	0.20	12	DF26	8.70
Ø 11	AR	Flat	0.22	12	DF28	9.30
Ø 12	AR	Flat	0.27	12	DF30	10.20
Ø 13	AR	Flat	0.31	12	DF33	11.20
Ø 14	AR	Flat	0.36	12	DF36	12.10
Ø 16	AR	Flat	0.45	12	DF40	13.10
Ø 18	AR	Flat	0.51	12	DF45	14.90
Ø 20	AR	Flat	0.62	12	DF50	17.50
Ø 22	AR	Flat	0.70	12	DF55	32.30
Ø 24	AR	Flat	0.87	12	DF60	42.10

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

		Features		Q	REFERENCE	
					COD.	\$
h 1½	AR	Kit 3 spacers 1 ½" high	0.11	3	DF3P	28.90



DF ... + DF3P

Screen Racks

		Features		Q	REFERENCE	
					COD.	\$
12x12xh25	SH	Kit 3 spacers 1 ½" high	5.78	2	AC-PRO	107.50
15X13Xh25	SH	10 screens from Ø16" to Ø20" vertically	8.56	2	AC-PRO 2	129.30
14x8.5xh10	SH	container for 96 screens horizontally	2.14	2	AC-PRV	67.40



AC-PRO2

AC-PRV

Pan Grippers

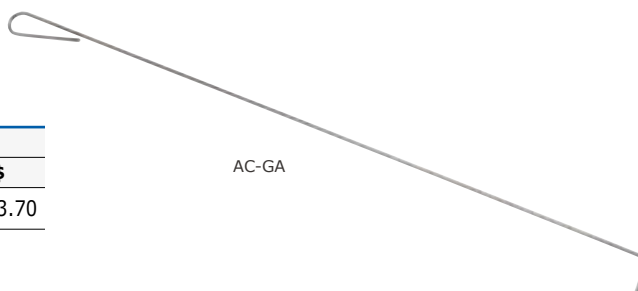
		Features		Q	REFERENCE	
					COD.	\$
11½	SS	Adjustable height + notches	0.61	1	AC-PZP2	41.30
15½	SS	Adjustable height + notch / 11.8" handle	0.71	1	AC-PZE	27.70
26½	SS	Adjustable height + notch / 23.6" hand	1.14	1	AC-PZE/L	35.40



AC-PZP2

Pan hook

			Q	REFERENCE	
				COD.	\$
35	SS		6	AC-GA	13.70



AC-GA

LEGEND



Overall dimensions (inches)

AR

Untreated aluminum



Material

LB

Blue iron sheet



Net weight (pound)

LA

Aluminate sheet



Features

SH

Chrome-plated steel



Minimum Order Quantity

SS

Stainless steel



Unit price

PH

Highly-resistant polymer

PREPARING

Dough Trays

		Features		Q	REFERENCE	
					COD.	\$
24x16	PP	Lid, polyethylene for food use	1.65	1	CASS6040CP	19.20
22x14xh3	PP	Polyethylene for food use	2.11	1	CASS604007	25.00
22x14xh4	PP	Polyethylene for food use	2.60	1	CASS604010	27.90
22x14xh5	PP	Polyethylene for food use	3.17	1	CASS604013	33.60



Dough balls spatulas

			Features		Q	REFERENCE	
						COD.	\$
3.5x4*	SS	PH	Flexible triangular	0.25	1	AC-STP31	22.00
4x4.5*	SS	PH	Flexible triangular	0.29	1	AC-STP32	24.50
4x3.5*	SS	PS	Triangular	0.26	1	AC-ST4M	7.50
5x3.7*	PH	PH	Impact resistant and scratch-resistant	0.22	1	AC-ST	11.00
4	PH	PH	Flexible	0.28	1	AC-STF10	12.90
5	PH	PH	Flexible	0.28	1	AC-STF12	14.60

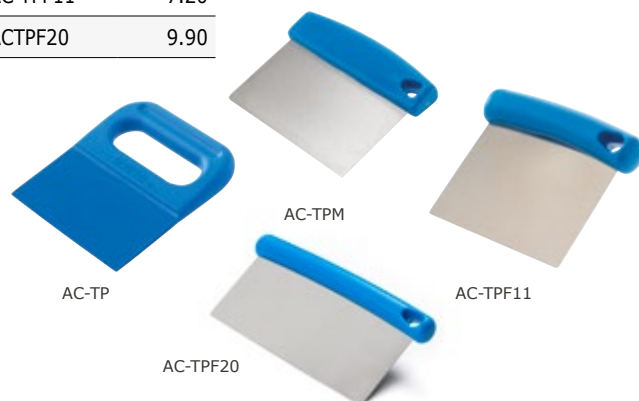
* Usable blade dimensions

LEGEND	Overall dimensions (inches)	Material	Handle Material	Net weight (pound)	Capacity	Artisan construction
	* Features	Q Minimum Order Quantity	\$ Unit price	A Aluminum	SS Stainless steel	CB Copper and Brass
	PE Polyethylene	PH Highly-resistant polymer	PS Standard plastic	PP Polypropylene		

Dough-cutters

			Features		Q	REFERENCE	
						COD.	\$
2.5x5*	PH	PH	Impact resistant and scratch-resistant	0.38	1	AC-TP	13.00
3x6*	SS	PS	Rigid	0.38	1	AC-TPM	8.10
3x4.5*	SS	PS	Flexible	0.17	1	AC-TPF11	7.20
9.9x4.5*	SS	PS	Flexible	0.33	1	ACTPF20	9.90

* Usable blade dimensions



Oil can

				Q	REFERENCE	
					COD.	\$
15 oz	CB	•	0.45	1	OL05	91.50
37 oz	CB	•	0.73	1	OL10	104.00
47 oz	CB	•	0.83	1	OL15	114.50
34 oz	SS		1.85	1	OL10IX	39.90



LEGEND



Overall dimensions (inches)



Features



Polyethylene



Material



Minimum Order Quantity



Highly-resistant polymer



Handle Material



Unit price



Standard plastic



Net weight (pound)



Aluminum



Polypropylene



Capacity



Stainless steel



Artisan construction



Copper and Brass



Roller docker

			Features		Q	REFERENCE	
						COD.	\$
5X2	SS	SS	Stainless steel tips	0.87	1	AC-BSM	31.20



Ladle

				Q	REFERENCE	
					COD.	\$
13x3.5xh1	6 oz	SS	0.37	1	AC-MS90	31.90
10.5x3xh1	3 oz	SS	0.24	1	AC-MS90GR	28.10
13x2.5	2 oz	SS	0.37	1	AC-CU1	24.80



Rolling pin

			Q	REFERENCE	
				COD.	\$
10	PE	0.72	1	MT34	20.70
14	PE	1.69	1	MT50	76.30



Tab grab

		Features		Q	REFERENCE	
					COD.	\$
18	A	Spherical tab grab	0.91	1	PCM46	17.60
36	A	Spherical tab grab	1.86	1	PCM92	29.10

LEGEND

Overall dimensions (inches)

* Features

PE Polyethylene

Material

Q Minimum Order Quantity

PH Highly-resistant polymer

Handle Material

\$ Unit price

PS Standard plastic

Net weight (pound)

A Aluminum

PP Polypropylene

Capacity

SS Stainless steel

Artisan construction

CB Copper and Brass

CUTTING

Pizza Cutters

								REFERENCE	
								COD.	\$
ø4	10x4	SS	PH	Stainless steel blade, can be dismantled and sharpened, highly-resistant polymer handle	0.42	1	AC-ROP6	56.30	
ø4	9x4	SS	PS	Tempered stainless steel blade, can be dismantled and sharpened	0.37	1	AC-RO5	30.80	
ø4	23x10	SS	PS	Blade that can be dismantled	0.33	1	AC-ROM	9.00	
ø2	7.5x2.3	SS	PS	Pressure cutter	0.13	1	AC-ROM2	4.90	

AC-ROP6



AC-RO5



AC-ROM



AC-ROM2



Spare parts

								REFERENCE	
								COD.	\$
ø4"	SS	Spare blade, can be sharpened	0.20	1	R-RO	28.30			



R-RO

Pre-cutter for delivery

								REFERENCE	
								COD.	\$
ø4	10x4	SS	PH	1 "incision" blade, can be sharpened	0.42	1	AC-ROP7	59.60	

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

								REFERENCE	
								COD.	\$
ø4	10x6	SS	PH	2 blades, can be sharpened	0.62	1	AC-ROP4	75.20	

2 blades Ø10

AC-ROP4



LEGEND									
	Overall dimensions (inches)		Material		Handle Material		Net weight (pound)	*	Features
Q	Minimum Order Quantity	\$	Unit price	SS	Stainless steel	PH	Highly-resistant polymer	PS	Standard plastic



AC-CLP

AC-TRP



AC-FR



AC-MZP

Cutting in pans

			Features		Q	REFERENCE	
						COD.	\$
5.5	SS	PH	Tempered stainless steel blade, can be sharpened	0.33	3	AC-CLP	38.40
5	SS	PH	Tempered stainless steel blade, can be sharpened	0.26	3	AC-TRP	38.30
5	SS	PH	Tempered stainless steel blade, can be sharpened	0.33	6	AC-FR	29.00

Rocker cutter

			Features		Q	REFERENCE	
						COD.	\$
19	SS	PH	Pizzas max 20", adjustable rocking movement	1.10	1	AC-MZP	96.00

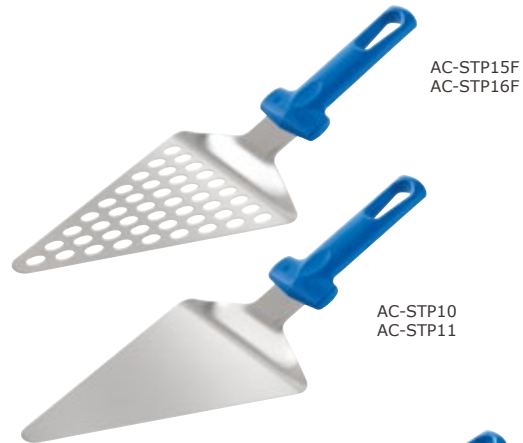
How to use: traditional or with a single screw for the handle in the centre. In this second case, the blade can rock, enabling simple, natural movements.



SERVING

Triangular spatula/pizza - server

					Q	REFERENCE	
						COD.	\$
7.6x5.5	SS	PH	•	0.53	1	AC-STP15F	34.00
6x4.7	SS	PH	•	0.44	1	AC-STP16F	30.80
7.6x6	SS	PH		0.66	1	AC-STP10	29.30
6x4.7	SS	PH		0.52	1	AC-STP11	26.90



Rectangular spatula/pizza - server

			Features		Q	REFERENCE	
						COD.	\$
4.7x3.5	SS	PH	Flexible	0.34	1	AC-STP20	25.50
5.5x4	SS	PH	Flexible	0.39	1	AC-STP21	28.70
10x3.5	SS	PH	Flexibl	0.50	1	AC-STP22	34.80
4.5x2.7	SS	PS	Rigid	0.36	1	AC-ST2M	9.40







Oval stainless steel peel

					Q	REFERENCE	
						COD.	\$
8.6x7	SS	PH	•	0.78	1	AC-STP81F	40.80
8.2x7	SS	PH		1.10	1	AC-STP71	33.80



Round pizza-server

				Q	REFERENCE	
					COD.	\$
ø 11.02	AA	PH	0.77	6	AC-STP28	48.00

Aluminium pizza server, very light, practical, ideal to handle pizza in the ovens and small electric home type ovens. Diameter 28 cm, standard size for ready made, frozen and other kinds of pizzas.



LEGEND

Overall dimensions (inches)	Material	Handle Material	Perforated	Net weight (pound)	Features
Minimum Order Quantity	Unit price	Integrated aluminum	Anodized aluminum	Untreated aluminum	
SS Stainless steel	PH Highly-resistant polymer	PS Standard plastic			

Tray with handle

			Features		Q	REFERENCE	
						COD.	\$
ø12	AR	PH	Smooth	1.05	2	AC-PCP32	53.00
ø15	AR	PH	Smooth	1.28	2	AC-PCP37	58.90
ø16	AR	PH	Smooth	1.47	2	AC-PCP41	63.20
ø18	AR	PH	6 slices	1.72	2	AC-PCPT45/6	73.80
ø20	AR	PH	8 slices	2.04	2	AC-PCPT50	83.40



Rectangular perforated tray-cutting board

		Features		Q	REFERENCE	
					COD.	\$
10x16	AR	0.4" feet, integrated handles	1.03	1	VPFR2540	49.40
16X24	AR	0.4" feet, integrated handles	2.07	1	VPFR4060	79.70

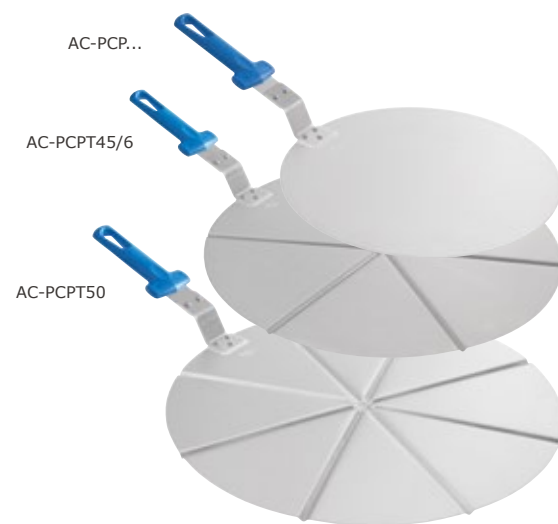
250 pizza boxes spacers

	Features		Q	REFERENCE	
				COD.	\$
1x1	Bag of 250 pieces	1.14	1	AC-DST33/2500	19.80

Tray with edge and feet

		Features		Q	REFERENCE	
					COD.	\$
ø 16	AR	Edge and feet to slow cooling	0.49	6	VP-40	18.50
ø 18	AR	Edge and feet to slow cooling	0.58	6	VP-45	24.60
ø 19	AR	Edge and feet to slow cooling	0.87	6	VP-50	36.70

LEGEND		Overall dimensions (inches)		Material		Handle Material		Perforated		Net weight (pound)		* Features
	Q	Minimum Order Quantity		\$	Unit price	IA	Integrated aluminum	AA	Anodized aluminum	AR	Untreated aluminum	
	SS	Stainless steel		PH	Highly-resistant polymer	PS	Standard plastic					



Round perforated tray-cutting board

		Features		Q	REFERENCE	
					COD.	\$
Ø 13	AR	0.4" feet, integrated handles, stackable	0.97	3	VPFT33	40.50
Ø 16.1	AR	0.4" feet, integrated handles, stackable	1.36	3	VPFT41	44.80
Ø 20	AR	0.4" feet, integrated handles, stackable	1.96	2	VPFT50	58.80



TROLLEYS AND CONTAINERS

Dough box storage trolley

								REFERENCE	
								COD.	\$
25.59x17.72x4.72	80	SG	50	Galvanised sheet 15/10 for 22x14 cases	9.46	1	PC4060Z	89.00	

The dough box holder trolley is in galvanized steel, 0.40/0.50" metal sheet, 4 pivoting wheels of 3.10". For stackable pizza boxes, minimum size, maximum functionality.

PC4060I



Pastry/pizza pan carts with racks

								REFERENCE	
								COD.	\$
19.29x16.14x32.68	SS	10	66	80	With hinges to rotate supports	12.12	1	BI-M11	199.00

Fairly versatile arm structure in stainless steel, on a single column, wall-mounted.

BI-M11



LEGEND



Overall dimensions (inches)



Net weight (pound)

SP

Coated/Plasticised steel



Wheel dimension (inches)



Minimum Order Quantity

SL

Stainless Steel/Laminate



Material



Unit price



Capacity pieces

SS

Stainless steel



Usable space between shelves

WL

Solid wood/Laminate



Maximum static load capacity (kg)

SPECIAL TRAVEL TOOLS

TOOLS FOR EXHIBITIONS, EVENTS AND FAIRS

Travel set bag *Made to order*

		Features		Q	REFERENCE	
					COD.	\$
41x16	2	Hard-wearing fabric case. For peel Ø 13"/14"	1.45	1	SET 32M	172.20



Pochette

		Features		Q	REFERENCE	
					COD.	\$
12x8	1	Fabric pouch to carry 3 accessories	0.51	1	SET AC-M	53.90



SET AC-M

Valigia del Pizzaiolo kit - Azzurra Line

			Q	REFERENCE	
				COD.	\$
27x20xh3.15	1	8.16	1	SET VALIGIA AZZ01	869.00
	1	8.16	1	SET VALIGIA AZZ02	885.00



Set closed inside a rigid case
23xh34x14



Valigia del Pizzaiolo kit - Evoluzione Line

			Q	REFERENCE	
				COD.	\$
27x20xh3.15	1	8.16	1	SET VALIGA EVO01	899.00
	1	8.16	1	SET VALIGA EVO03	911.00



LEGEND

Overall dimensions (inches)

Capacity pieces

Features

Net weight (pound)

Minimum Order Quantity

Unit price



STORES: DISPLAY UNITS




Gi.Metal has studied different displays for the stores, to suit the space that any reseller has available in its locations.

WALL, MOVABLE OR FLOOR DISPLAY.

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

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.

Price holder supplied.

LEGEND			
#	Code	 Useful dimensions (inches)	 Capacity pieces
	Net weight (pound)	* Features	Q Minimum Order Quantity
\$	Unit price		



ES1

Version peels/small peels/brushes.

ES1

Mixed version: peels and small items.

Wall-mounted display unit

		Features		Q	REFERENCE	
					COD.	\$
39x23 xh107	54 peels/small peels/ brushes 30+20 peels+smallwares	For peels up to 59"; small peels/ brushes up to 70"	103.61	1	ES1	822.80

Accessories not included

ES1 is available to display peels up to 70"



ES3

Movable display

		Features		Q	REFERENCE	
					COD.	\$
38x32xh92	38 peels/small peels/ brushes 10 smallwares	For peels up to 59"; small peels/ brushes up to 70"	47.1	1	ES3	392.60

Accessories not included

Floor display unit for small items

			Q	REFERENCE	
				COD.	\$
14.5x14.5xh56	24 smallwares	35.27	1	ES2	317.10

Accessories not included



ES2

TERMS AND SHIPPING INFORMATION

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EFFECTIVE DATE

The current price list is effective from August 2025.

SHIPMENT

FOB Yorkville

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 GROUP

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