



Fabbrica Italiana dal 1986

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PEELS

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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

+1.000

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 40 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.



A concrete commitment to sustainability. Gi.Metal continues its path towards fully integrated sustainability, investing in a gradual ecological transition. After removing over 6,000 sqm of asbestos from its Montale facility, it installed the first photovoltaic system, with the goal of extending the model to all its sites and reducing energy impact. Its products also reflect this commitment: aluminum and steel, naturally recyclable materials, are processed with a circular approach, sending scraps back to suppliers for remelting. Internal information processes are optimized through digital documentation and the use of an intranet, significantly reducing paper consumption. Since 2021, all packaging includes clear disposal instructions, and FSC-certified cardboard is used for selected product lines. At the end of 2023, the packaging of peels and small peels was redesigned to reduce printed paper and waste. A daily commitment, driven by the belief that sustainability is a strategic choice for the future of the environment and the company itself.



Fabbrica Italiana dal 1986

40 YEARS OF EVOLUTION, EXPERTISE, AND INNOVATION SERVING PIZZA PROFESSIONALS

In 2026, Gi.Metal celebrates forty years of history in the world of professional pizza equipment. An important milestone, achieved thanks to a clear vision, continuous market listening, and daily commitment to innovation and quality. For the anniversary, a dedicated logo and the claim “The future has 40 years of history” have been created— a perfect expression of the company’s

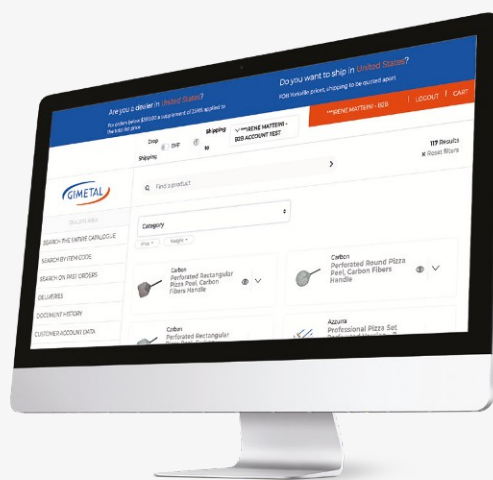
identity: rooted in experience, yet always forward-looking. This anniversary is not only a celebration of the past, but above all an opportunity to renew the promise made to those who choose Gi.Metal every day: to continue designing and producing reliable, functional, and cutting-edge tools in Italy, serving pizza professionals around the world.



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**



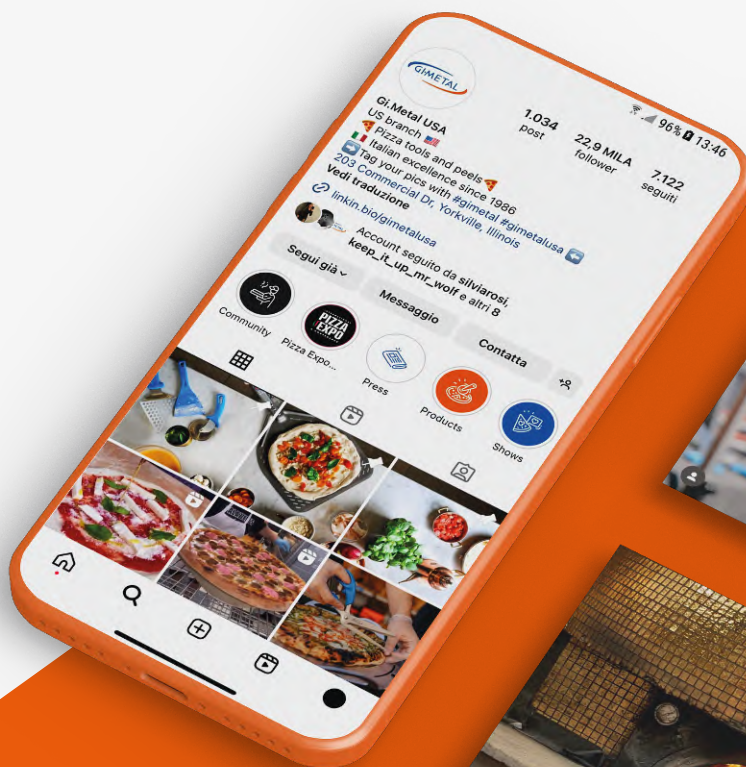
THE COMPANY'S BUSINESS FACE



**AUTHENTIC CREATIVITY TO INSPIRE
THE PIZZA CHEFS OF TODAY AND TOMORROW**



**TO SHARE AND PROMOTE THE CULTURE
OF TRADITIONAL ITALIAN PIZZA IN CHINA**





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.

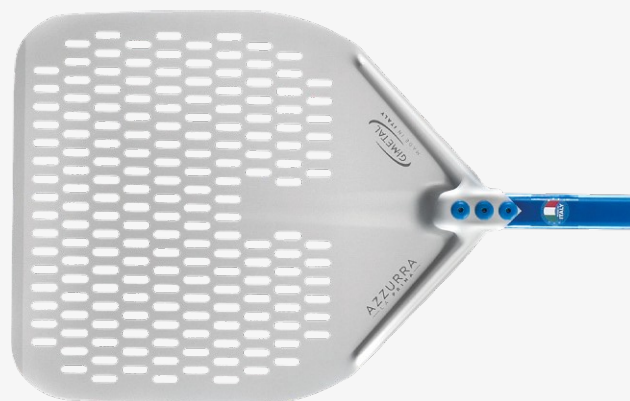
Gi.Metal **small peels** are agile and precise to handle: they are used to turn the pizza inside the oven, check its cooking by raising the bottom and taking it out when cooked.

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.

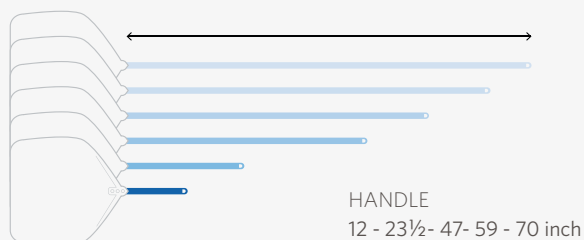
The **rectangular peel** is a safe, popular choice; it offers a larger surface area in contact with the pizza and the grip point, with which to lift the pizza, is only milled at the front.

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

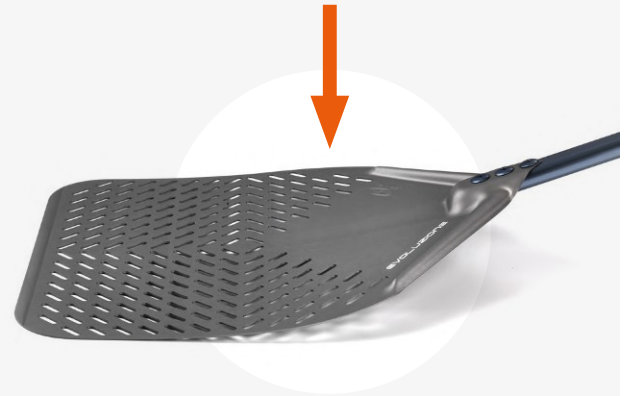


THE 3 RIVETS

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.

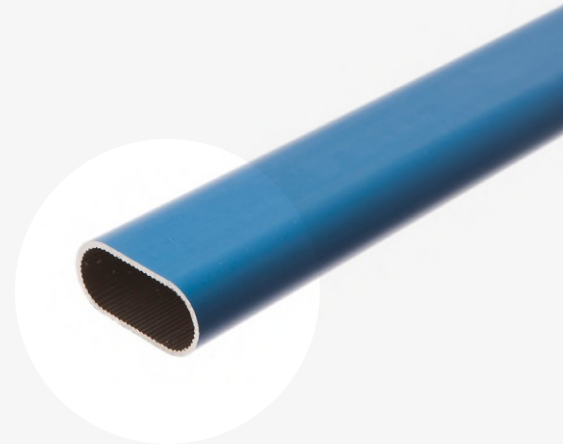
THE CENTRAL RIB

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



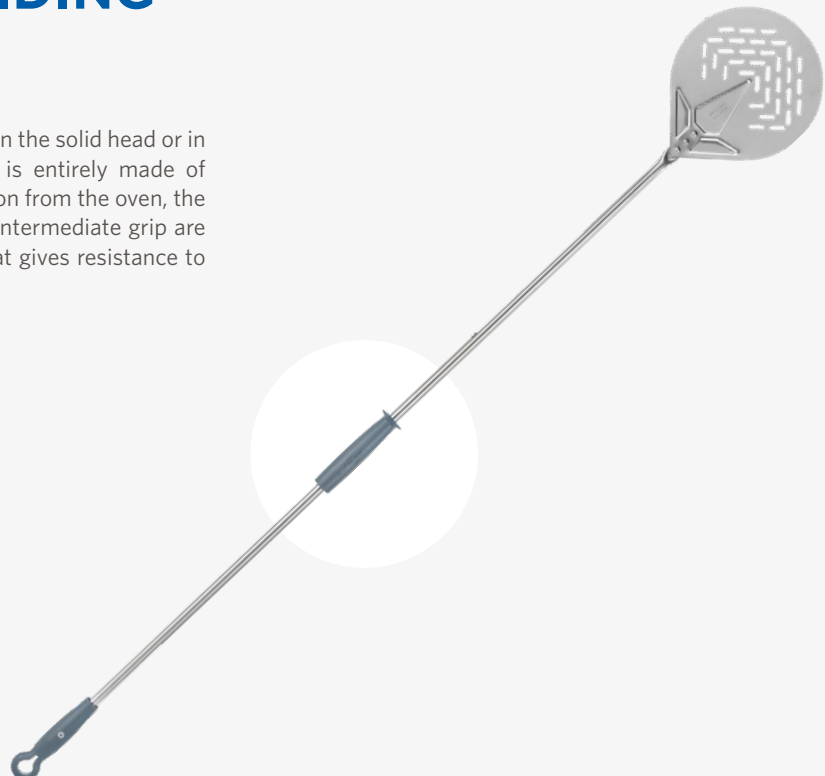
ERGONOMIC HANDLES

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 perforation versions. It is entirely made of stainless steel, to avoid the heat transmission from the oven, the handle bottom and the **ergonomic** sliding intermediate grip are made of a special high density polymer that gives resistance to shock and heat.



RESTYLING BY DESIGN: NEW PEEL HEAD FOR GI.METAL'S 40TH ANNIVERSARY

In 2026, Gi.Metal celebrates **40 years of history** — a significant milestone marking four decades of passion, research, and dedication to the world of professional pizza-making.

To mark the occasion, the **Eccellenza** and **High Performance** lines feature a new **aesthetic restyling** that enhances the brand's identity even further.

Distinctive peel head

Each peel will be embellished with a **laser-engraved marking** on the head: a distinctive sign, unique to each model, designed like the signature of an artist on their masterpiece. A detail that highlights the uniqueness of each tool and celebrates its excellence.



SLIDING HANDLE FOR A MORE ERGONOMIC PEEL

The new sliding component incorporates a **final stop** that improves the grip, making it more natural and immediate, without the need to search for the exact point of contact.



ICONIC AND FUNCTIONAL HANDLE END

The new handle base, adopted for shovels, small shovels, and brushes, was designed to combine aesthetics and functionality.



2SMART TECHNOLOGY

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

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



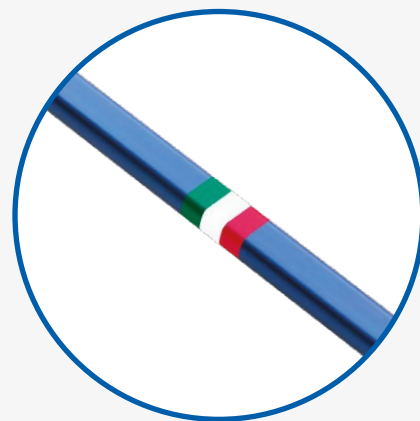
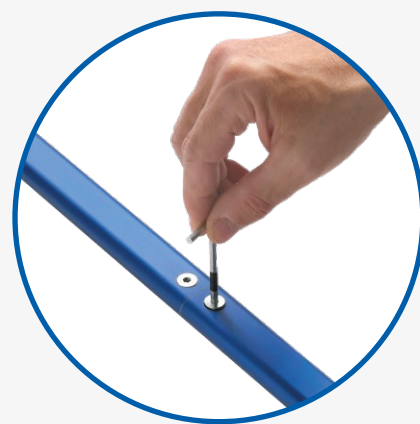
Significantly reduced shipping costs



Better value for money for a small surcharge, 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-color 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"**.
- handles with 2SMART technology are available for the following lines: **Azzurra, Gold, Evoluzione, Napoli, Napoletana**.

In sizes: 47", 59", 70", 78¾".

In sizes 70" and 78¾" it will be possible to purchase EXCLUSIVELY the handle with 2SMART technology. Simply add a final X to the product code (e.g. A-32RFX/120) to order your tool with a two-part handle.

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

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:



Page	Line Name	Lightness	Resistance to the heat	Easy-sliding	Resistance to bumps and scratches	Price
16	 CARBON	■■■■■	■■■	■■■	■■■■■	■■■■■
20	 GOLD	■■■	■■■■■	■■■■■	■■■■■	■■■■■
25	 EVOLUZIONE	■■■	■■■■■	■■■	■■■■■	■■■■■
32	 NAPOLI	■■■	■■■■■	■■■	■■■■■	■■■■■
38	 WOODTECH	■■■	■■■	■■■	■■■	■■■
41	 AZZURRA	■■■	■■■	■■■	■■■	■■■
56	 NAPOLETANA	■■	■■■■■	■■■	■■■	■■■
60	 GLUTEN FREE	■■■	■■■	■■■	■■■	■■■
65	 FORGE	■■	■■■	■■	■■■	■■■
68	 ALICE	■■	■■■	■■	■■■	■■■
71	 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



EXCELLENCE

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 13" diameter peel weighs only 1.25 lb! Other features include high mechanical resistance, thermal insulation capacity, resistance to temperature variations and to the effect of chemical agents.

RESISTANT AND NON-WEARING

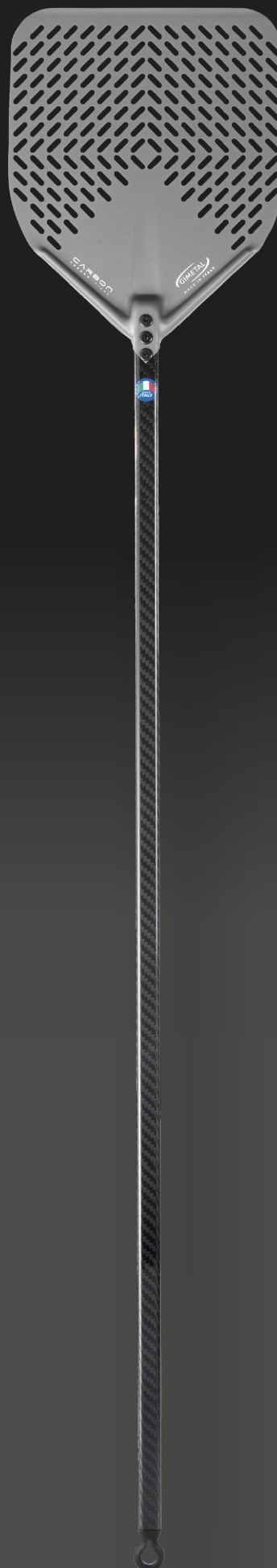
The head is subject to a special treatment called hard anodic oxidation that penetrates in part within the aluminum alloy, in part it develops on the surface transforming the material of origin, giving it a high resistance to wear and abrasion. The head-handle joint is made up of the overlapping of the 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

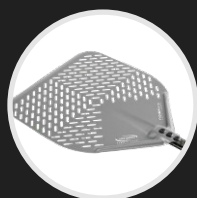
The handles are made of oval tubes to facilitate good grip and stability, preventing it from rotation.





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

.....



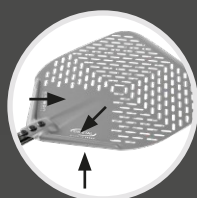
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.

.....



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

.....



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

.....



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

.....



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



RECTANGULAR PERFORATED

> Hard oxide anodized aluminum head and carbon fibre handle

				Q	CODE	
					COD.	\$
13	23	36	1.08	1	C-32RF/60	249.00
	47	60	1.23	1	C-32RF/120	295.00
	59	72	1.30	1	C-32RF/150	325.00
14	23	37	1.23	1	C-37RF/60	279.00
	47	61	1.39	1	C-37RF/120	319.00
	59	73	1.45	1	C-37RF/150	349.00

LEGEND



Head dimensions
(inches)



Handle length (inches)



Total length (inches)



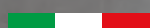
Net weight (pound)



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



EXCELLENCE

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.

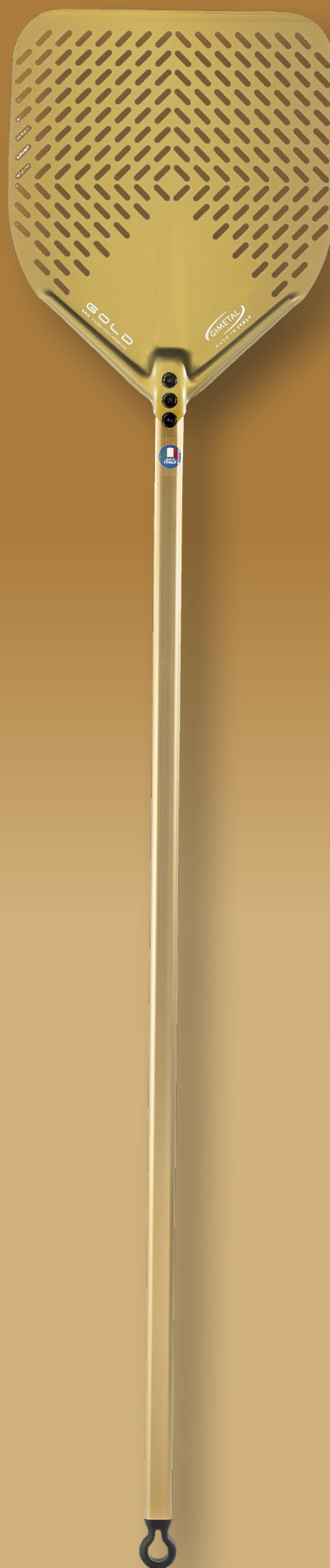
EXTREME SMOOTHNESS AND LOW FRICTION

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.

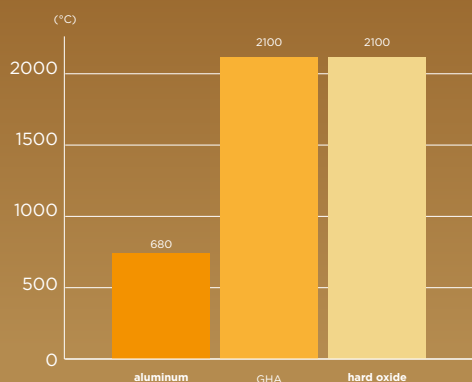




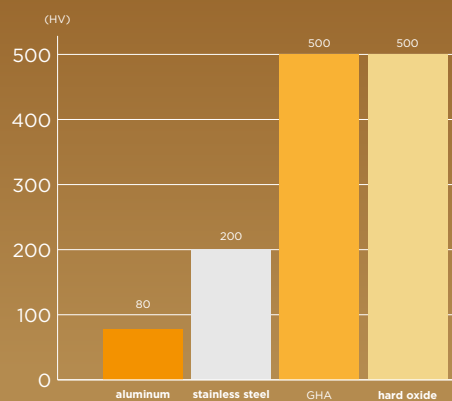
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminum alloy	70÷100	1256°F	0.44	none	100 h	10 ² h
Special coating G.H.A.	500:550	3812°F	0.025	extremely high	10.000 h	10 ⁵ h
Hard anodizing oxidation	500:550	3812°F	0.15	none	200:500 h	10 ³ h



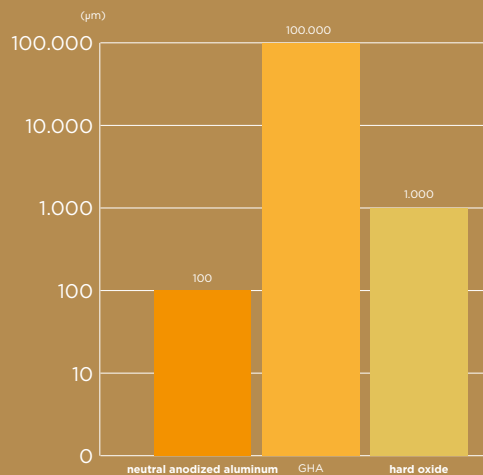
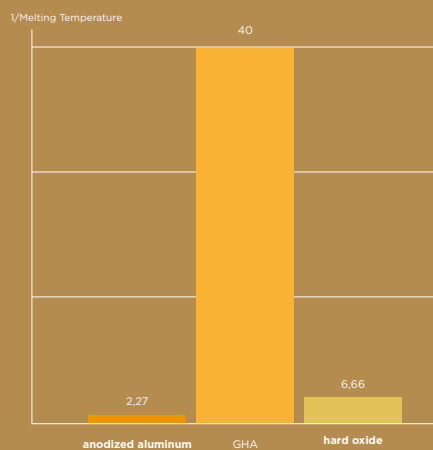
Resistance to the heat



Hardness



Easy-sliding





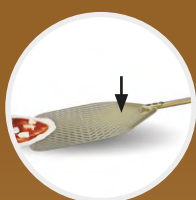
The G.H.A. treatment is an exclusive of Gi.Metal for the pizza world.

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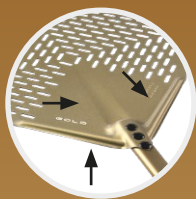
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.

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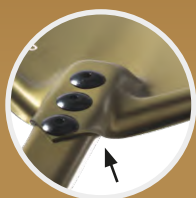
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.

.....



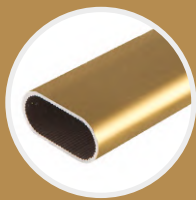
The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.

.....



The three rivets in line guarantee complete safety and no movement, see the rivet 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.



RECTANGULAR PERFORATED

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

				Q	STANDARD	
					COD.	\$
13	59	73	1.60	1	G-32RF/150	290.00
14	59	74	1.74	1	G-37RF/150	315.00



ROUND PERFORATED

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

				Q	STANDARD	
					COD.	\$
13	59	73	1.58	1	G-32F/150	290.00
14	59	74	1.69	1	G-37F/150	315.00

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.



EXCELLENCE

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 color 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.

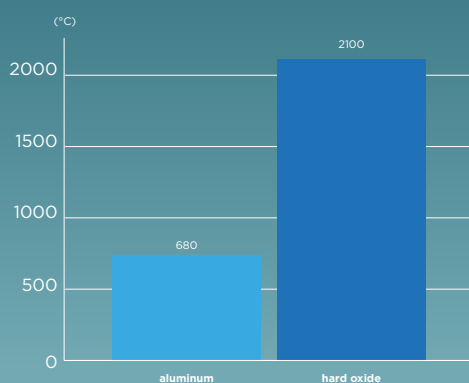


S.H.A.

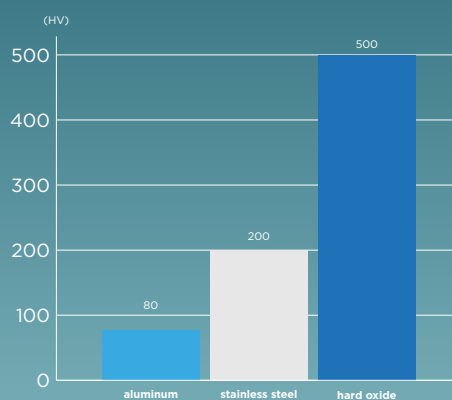
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	1256 °F	0.44	none	100 h	10 ² h
Hard anodizing oxidation	500:550	3812 °F	0.15	none	200:500 h	10 ³ h



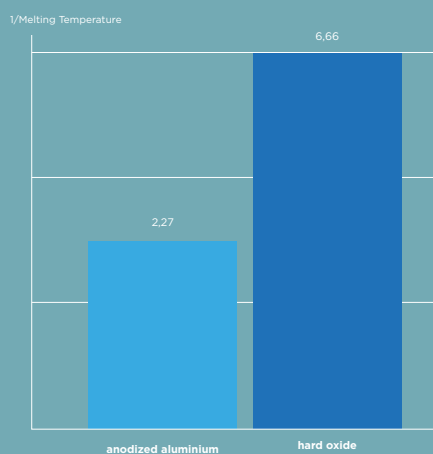
Resistance to the heat



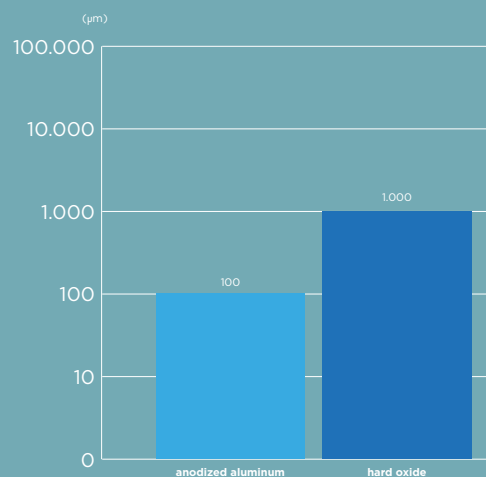
Hardness



Easy-sliding



Bumps and abrasions resistance



S.H.A.

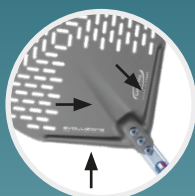
Hard oxide anodizing treatment. The construction of a compact surface layer ensures maximum resistance to wear and abrasion and durability.



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



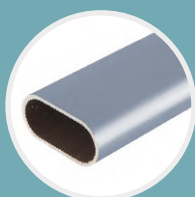
.....
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



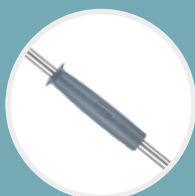
.....
The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



.....
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 size 70", 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	151.36		
	23 ½	37	0.95	1	E-30RF/60	157.81		
	47	60	1.28	1	E-30RF/120	177.16	E-30RFX/120	186.51
	59	72	1.43	1	E-30RF/150	182.64	E-30RFX/150	191.89
	70	84	1.59				E-30RFX/180	201.89
13	12	26	1.05	1	E-32RF/30	188.34		
	23 ½	38	1.08	1	E-32RF/60	194.58		
	47	61	1.39	1	E-32RF/120	205.43	E-32RFX/120	214.36
	59	73	1.54	1	E-32RF/150	215.75	E-32RFX/150	224.57
	70	85	1.70	1			E-32RFX/180	237.58
14	12	27	1.21	1	E-37RF/30	207.58		
	23 ½	39	1.21	1	E-37RF/60	211.67		
	47	63	1.52	1	E-37RF/120	223.49	E-37RFX/120	232.42
	59	75	1.68	1	E-37RF/150	235.32	E-37RFX/150	244.24
	70	87	1.83	1			E-37RFX/180	254.88
16	23 ½	42	1.90	1	E-41RF/60	243.38		
	47	65	2.21	1	E-41RF/120	257.46	E-41RFX/120	266.39
	59	77	2.36	1	E-41RF/150	268.75	E-41RFX/150	277.57
	70	89	2.51	1			E-41RFX/180	288.10
18	23 ½	43	2.14	1	E-45RF/60	264.34		
	47	67	2.45	1	E-45RF/120	275.09	E-45RFX/120	284.02
	59	79	2.60	1	E-45RF/150	285.52	E-45RFX/150	294.34
	70	90	2.76	1			E-45RFX/180	306.05
20	23 ½	46	2.51	1	E-50RF/60	285.52		
	47	70	2.82	1	E-50RF/120	297.24	E-50RFX/120	306.05
	59	81	2.98	1	E-50RF/150	308.96	E-50RFX/150	317.77
	70	93	3.13	1			E-50RFX/180	328.31



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

° 2 pieces except for handles 12", 23 ½", 30"

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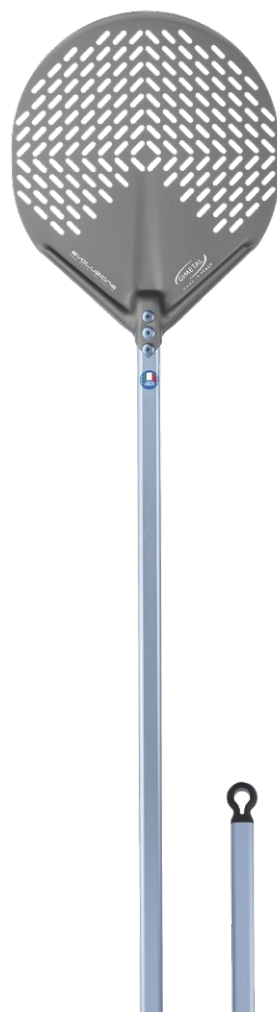
ROUND PERFORATED

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

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.73	1	E-30F/30	151.36		
	23 ½	37	0.88	1	E-30F/60	157.81		
	47	60	1.21	1	E-30F/120	177.16	E-30FX/120	186.51
	59	72	1.39	1	E-30F/150	182.64	E-30FX/150	191.89
	70	84	1.59	1			E-30FX/180	201.89
13	12	26	0.98	1	E-32F/30	188.34		
	23 ½	38	1.03	1	E-32F/60	194.58		
	47	61	1.34	1	E-32F/120	205.43	E-32FX/120	214.36
	59	73	1.49	1	E-32F/150	215.75	E-32FX/150	224.57
	70	85	1.65	1			E-32FX/180	237.58
14	12	27	1.11	1	E-37F/30	207.58		
	23 ½	39	1.14	1	E-37F/60	213.82		
	47	63	1.45	1	E-37F/120	225.43	E-37FX/120	234.35
	59	75	1.60	1	E-37F/150	235.32	E-37FX/150	244.24
	70	87	1.76	1			E-37FX/180	256.39
16	23 ½	42	1.80	1	E-41F/60	243.38		
	47	65	2.11	1	E-41F/120	257.46	E-41FX/120	266.39
	59	77	2.27	1	E-41F/150	268.75	E-41FX/150	277.57
	70	89	2.42	1			E-41FX/180	288.10
18	23 ½	43	2.05	1	E-45F/60	264.34		
	47	67	2.35	1	E-45F/120	275.09	E-45FX/120	284.02
	59	79	2.51	1	E-45F/150	285.52	E-45FX/150	294.34
	70	90	2.46	1			E-45FX/180	306.05
20	23 ½	46	2.49	1	E-50F/60	285.52		
	47	70	2.80	1	E-50F/120	297.24	E-50FX/120	306.05
	59	81	2.95	1	E-50F/150	308.96	E-50FX/150	317.77
	70	93	3.10	1			E-50FX/180	328.31

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

° 2 pieces except for handles 12", 23 ½", 30"

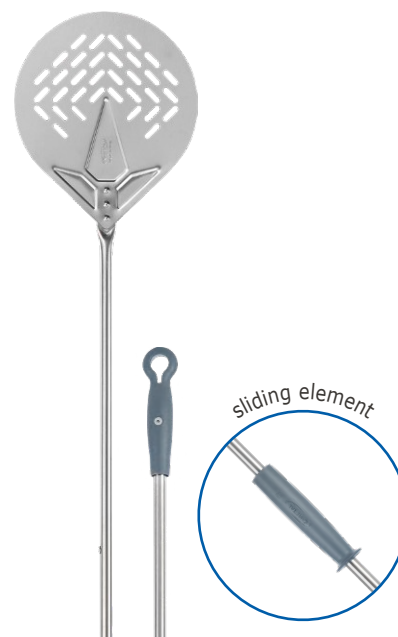


LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q Minimum Order Quantity	\$ Unit price
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STAINLESS STEEL SMALL PEEL PERFORATED

> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.12	1	IE-17F/75	126.74		
	47	54	1.42	1	IE-17F/120	131.47		
	59	66	1.61	1	IE-17F/150	135.13		
	70	78	1.81	1	IE-17F/180	138.68		
8	30	38	1.21	1	IE-20F/75	130.40		
	47	55	1.51	1	IE-20F/120	135.13	IE-20FS/120	143.41
	59	67	1.71	1	IE-20F/150	138.68	IE-20FS/150	146.95
	70	79	1.91	1	IE-20F/180	148.14		
9	30	39 ½	1.37	1	IE-23F/75	133.95		
	47	57	1.85	1	IE-23F/120	138.68		
	59	69	1.66	1	IE-23F/150	147.06		
	70	80	2.05	1	IE-23F/180	156.41		
10	30	40 ½	1.54	1	IE-26F/75	141.26		
	47	58	1.84	1	IE-26F/120	145.99		
	59	70	2.03	1	IE-26F/150	155.45		
	70	82	2.23	1	IE-26F/180	166.52		



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

° 2 pieces except for handles 12", 23 ½", 30"
The assembly of the 2-piece handles is irreversible.

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	124.10	ACE-SPX/120	133.10
63	8x4xh2*	B	AA	•	Adjustable	1.62	1	ACE-SP/150	131.90	ACE-SPX/150	141.10



* 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

° 2 pieces except for handles 12", 23 ½", 30"

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

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.



Lightness



Resistance to heat



Easy-sliding



Resistance to bumps and scratches

S.H.A.

Special treatment S.H.A.



EXCELLENCE

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 color of the sky and sea that frame the Gulf of Naples. Gi. Metal's 3 iconic rivets, on the other hand, are colored 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.

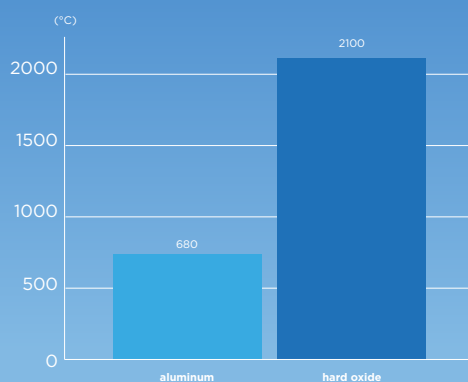


S.H.A.

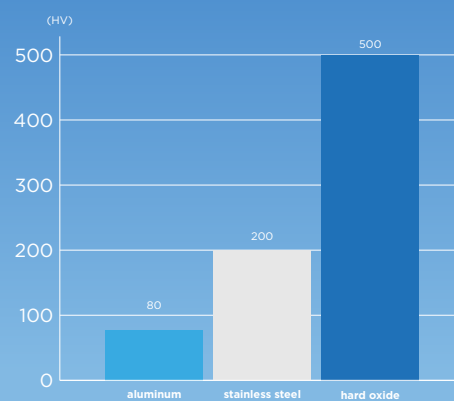
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	1256 °F	0.44	none	100 h	10 ² h
Hard anodizing oxidation	500:550	3812 °F	0.15	none	200:500 h	10 ³ h



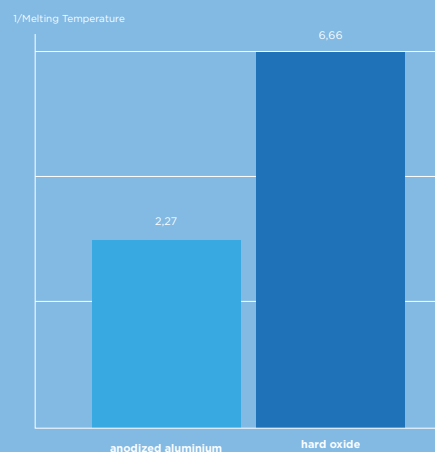
Resistance to the heat



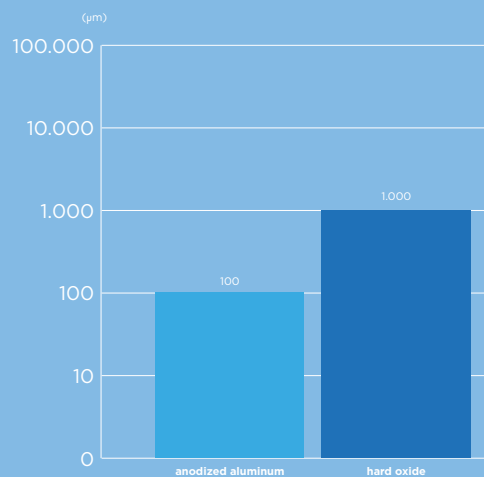
Hardness



Easy-sliding



Bumps and abrasions resistance





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.



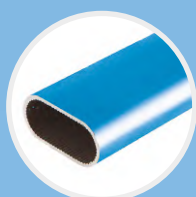
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



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 tricolor pennants 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".



RECTANGULAR PERFORATED*

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

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
13	23.5	36.5	1.08	1	ANE-32RF/60	212.10		
	47	60	1.39	1	ANE-32RF/120	235.00	ANE-32RFX/120	244.00
	59	72	1.54	1	ANE-32RF/150	242.60	ANE-32RFX/150	251.60
14	23.5	37.5	1.21	1	ANE-37RF/60	251.60		
	47	61	1.52	1	ANE-37RF/120	270.10	ANE-37RFX/120	279.10
	59	73	1.67	1	ANE-37RF/150	277.70	ANE-37RFX/150	286.70
16	23.5	39.5	2.16	1	ANE-41RF/60	262.40		
	47	63	2.47	1	ANE-41RF/120	280.70	ANE-41RFX/120	289.80
	59	75	2.62	1	ANE-41RF/150	288.40	ANE-41RFX/150	297.40



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

° 2 pieces except for handles 12", 23 1/2", 30"



* 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



i More details on page 30

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



WOODTECH

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.



Lightness



Resistance to heat



Easy-sliding



Resistance to bumps and scratches



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	150.15
	47	60	1.23	1	AW-30RF/120	168.63
	59	72	1.43	1	AW-30RF/150	174.41
13	23 ½	38	1.08	1	AW-32RF/60	155.93
	47	61	1.39	1	AW-32RF/120	172.10
	59	73	1.54	1	AW-32RF/150	179.03
14	23 ½	39	1.21	1	AW-37RF/60	167.90
	47	63	1.52	1	AW-37RF/120	189.63
	59	75	1.68	1	AW-37RF/150	196.88
16	23 ½	42	1.90	1	AW-41RF/60	173.88
	47	65	2.14	1	AW-41RF/120	202.86
	59	77	2.36	1	AW-41RF/150	211.37
18	23 ½	43	2.14	1	AW-45RF/60	188.37
	47	67	2.45	1	AW-45RF/120	216.20
	59	79	2.60	1	AW-45RF/150	227.01
20	23 ½	46	2.47	1	AW-50RF/60	227.01
	47	70	2.82	1	AW-50RF/120	241.50
	59	81	2.98	1	AW-50RF/150	257.25



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	150.15
	47	60	1.21	1	AW-30F/120	168.63
	59	72	1.39	1	AW-30F/150	174.41
13	23 ½	38	1.04	1	AW-32F/60	155.93
	47	61	1.35	1	AW-32F/120	172.10
	59	73	1.50	1	AW-32F/150	179.03
14	23 ½	39	1.15	1	AW-37F/60	167.90
	47	63	1.43	1	AW-37F/120	189.63
	59	75	1.61	1	AW-37F/150	196.88
16	23 ½	42	1.81	1	AW-41F/60	173.88
	47	65	2.09	1	AW-41F/120	202.86
	59	77	2.38	1	AW-41F/150	211.37
18	23 ½	43	2.05	1	AW-45F/60	188.37
	47	67	2.36	1	AW-45F/120	216.20
	59	79	2.51	1	AW-45F/150	227.01
20	23 ½	46	2.29	1	AW-50F/60	227.01
	47	70	2.62	1	AW-50F/120	241.50
	59	81	3.53	1	AW-50F/150	257.25



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



HIGH PERFORMANCE

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.

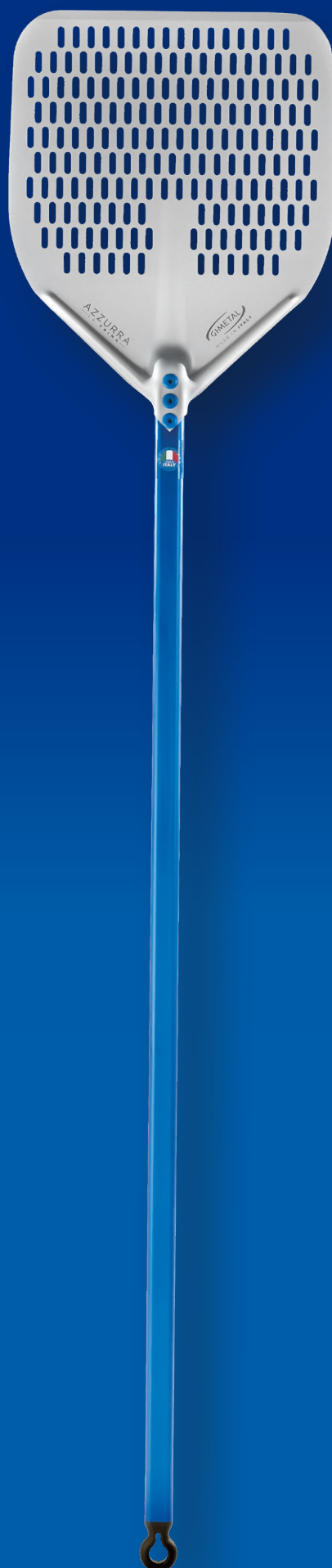
THE ADVANTAGE OF THE PERFORATION

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.





HIGH PERFORMANCE

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.

AZZURRA

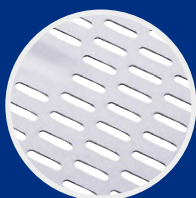
— LA PRIMA —

PALA AZZURRA - LA PRIMA

In the aesthetic restyling of the peel head, special attention was given to the **Azzurra Classic Peel**. Its payoff, «*La Prima*», created with refined **laser marking**, carries strong symbolic value: it pays tribute to **Gi.Metal first perforated peel**.

A groundbreaking innovation, transforming Azzurra into a recognizable and timeless icon, adaptable to every style and level of experience.





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.



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



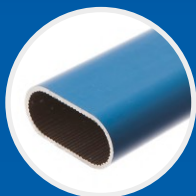
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The strengthenings on the head stiffen the peel ensuring stability and the taking hold of the heaviest pizzas.



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



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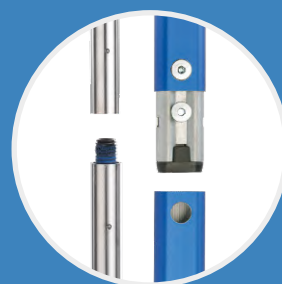
The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.



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The handle base and the 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		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.92	1	A-30RF/30	140.40		
	23 ½	37	0.95	1	A-30RF/60	144.70		
	47	60	1.26	1	A-30RF/120	157.30	A-30RFX/120	166.50
	59	72	1.41	1	A-30RF/150	163.40	A-30RFX/150	172.50
	70	84	1.57	1			A-30RFX/180	179.10
13	12	26	1.04	1	A-32RF/30	148.90		
	23 ½	38	1.08	1	A-32RF/60	155.60		
	47	61	1.38	1	A-32RF/120	167.00	A-32RFX/120	176.60
	59	73	1.54	1	A-32RF/150	174.10	A-32RFX/150	183.50
	70	85	1.69	1			A-32RFX/180	192.30
14	12	27	1.17	1	A-37RF/30	158.60		
	23 ½	39	1.21	1	A-37RF/60	164.10		
	47	63	1.52	1	A-37RF/120	176.70	A-37RFX/120	185.80
	59	75	1.66	1	A-37RF/150	184.00	A-37RFX/150	193.10
	70	87	1.82	1			A-37RFX/180	204.00
16	23 ½	42	1.89	1	A-41RF/60	186.30		
	47	65	2.20	1	A-41RF/120	198.20	A-41RFX/120	207.30
	59	77	2.35	1	A-41RF/150	205.60	A-41RFX/150	214.80
	70	89	2.51	1			A-41RFX/180	222.90
18	23 ½	43	2.13	1	A-45RF/60	204.50		
	47	67	2.44	1	A-45RF/120	210.50	A-45RFX/120	219.60
	59	79	2.60	1	A-45RF/150	218.50	A-45RFX/150	227.50
	70	90	2.75	1			A-45RFX/180	236.40
20	23 ½	46	2.51	1	A-50RF/60	218.50		
	47	70	2.82	1	A-50RF/120	228.20	A-50RFX/120	237.20
	59	81	2.97	1	A-50RF/150	236.20	A-50RFX/150	245.20
	70	93	3.13	1			A-50RFX/180	253.50



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

° 2 pieces except for handles 12", 23 ½", 30"

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

> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.97	1	A-30R/30	101.40		
	23 ½	37	1.10	1	A-30R/60	107.70		
	47	60	1.39	1	A-30R/120	120.70	A-30RX/120	129.80
	59	72	1.54	1	A-30R/150	125.70	A-30RX/150	134.80
	70	84	1.69	1			A-30RX/180	142.80
13	12	26	1.17	1	A-32R/30	110.50		
	23 ½	38	1.23	1	A-32R/60	116.80		
	47	61	1.54	1	A-32R/120	125.90	A-32RX/120	135.00
	59	73	1.68	1	A-32R/150	133.10	A-32RX/150	142.20
	70	85	1.85	1			A-32RX/180	150.90
14	12	27	1.39	1	A-37R/30	125.80		
	23 ½	39	1.41	1	A-37R/60	134.40		
	47	63	1.71	1	A-37R/120	144.00	A-37RX/120	152.20
	59	75	1.86	1	A-37R/150	150.10	A-37RX/150	161.60
	70	87	2.02	1			A-37RX/180	167.90
16	23 ½	42	2.18	1	A-41R/60	151.30		
	47	65	2.49	1	A-41R/120	160.40	A-41RX/120	169.40
	59	77	2.65	1	A-41R/150	168.90	A-41RX/150	177.90
	70	89	2.82	1			A-41RX/180	185.40
18	23 ½	43	2.51	1	A-45R/60	171.20		
	47	67	2.82	1	A-45R/120	179.00	A-45RX/120	188.10
	59	79	2.97	1	A-45R/150	186.60	A-45RX/150	195.60
	70	90	3.13	1			A-45RX/180	204.90
20	23 ½	46	3.06	1	A-50R/60	192.90		
	47	70	3.37	1	A-50R/120	203.10	A-50RX/120	212.20
	59	81	3.52	1	A-50R/150	211.20	A-50RX/150	220.30
	70	93	3.68	1			A-50RX/180	229.10



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

° 2 pieces except for handles 12", 23 ½", 30"

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

> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12	12	25	0.87	1	A-30F/30	140.40		
	23½	37	0.90	1	A-30F/60	144.70		
	47	60	1.21	1	A-30F/120	157.30	A-30FX/120	166.50
	59	72	1.37	1	A-30F/150	163.40	A-30FX/150	172.50
	70	84	1.52	1			A-30FX/180	179.10
13	12	26	0.98	1	A-32F/30	148.90		
	23½	38	1.03	1	A-32F/60	155.60		
	47	61	1.34	1	A-32F/120	167.00	A-32FX/120	176.60
	59	73	1.48	1	A-32F/150	174.10	A-32FX/150	183.50
	70	85	1.65	1			A-32FX/180	192.30
14	12	27	1.11	1	A-37F/30	158.60		
	23½	39	1.14	1	A-37F/60	164.10		
	47	63	1.45	1	A-37F/120	176.70	A-37FX/120	185.80
	59	75	1.60	1	A-37F/150	184.00	A-37FX/150	193.10
	70	87	1.76	1			A-37FX/180	204.00
16	23½	42	1.80	1	A-41F/60	186.30		
	47	65	2.10	1	A-41F/120	198.20	A-41FX/120	207.30
	59	77	2.27	1	A-41F/150	205.60	A-41FX/150	214.80
	70	89	2.42	1			A-41FX/180	222.90
18	23½	43	2.05	1	A-45F/60	204.50		
	47	67	2.34	1	A-45F/120	210.50	A-45FX/120	219.60
	59	79	2.51	1	A-45F/150	218.50	A-45FX/150	227.50
	70	90	2.47	1			A-45FX/180	236.40
20	23½	46	2.49	1	A-50F/60	218.50		
	47	70	2.78	1	A-50F/120	228.20	A-50FX/120	237.20
	59	81	2.95	1	A-50F/150	236.20	A-50FX/150	245.20
	70	93	3.10	1			A-50FX/180	253.50



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

° 2 pieces except for handles 12", 23 ½", 30"

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

> Neutral anodized aluminum head, light blue anodized handle

					Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	23½	37	0.99	1		A-30/60	107.70		
	47	60	1.30	1		A-30/120	120.70	A-30X/120	129.80
	59	72	1.46	1		A-30/150	125.70	A-30X/150	134.80
	70	84	1.67	1				A-30X/180	142.80
13	23½	38	1.14	1		A-32/60	116.80		
	47	61	1.45	1		A-32/120	125.90	A-32X/120	135.00
	59	73	1.60	1		A-32/150	133.10	A-32X/150	142.30
	70	85	1.76	1				A-32X/180	150.90
14	23½	39	1.30	1		A-37/60	134.40		
	47	63	1.60	1		A-37/120	144.00	A-37X/120	152.20
	59	75	1.76	1		A-37/150	150.10	A-37X/150	161.60
	70	87	1.91	1				A-37X/180	167.90
16	23½	42	2.09	1		A-41/60	151.30		
	47	65	2.40	1		A-41/120	160.40	A-41X/120	169.40
	59	77	2.54	1		A-41/150	168.90	A-41X/150	177.90
	70	89	2.71	1				A-41X/180	185.40
18	23½	43	2.33	1		A-45/60	171.20		
	47	67	2.64	1		A-45/120	179.00	A-45X/120	188.10
	59	79	2.79	1		A-45/150	186.60	A-45X/150	195.60
	70	90	2.95	1				A-45X/180	204.90
20	23½	46	2.82	1		A-50/60	192.90		
	47	70	3.13	1		A-50/120	203.10	A-50X/120	212.20
	59	81	3.28	1		A-50/150	211.20	A-50X/150	220.30
	70	93	3.43	1				A-50X/180	229.10



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

° 2 pieces except for handles 12", 23 ½", 30"

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

> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.12	1	I-17F/75	105.10		
	47	54	1.42	1	I-17F/120	108.50	I-17FS/120	117.40
	59	66	1.60	1	I-17F/150	117.90		
	70	78	1.80	1	I-17F/180	127.00		
8	30	38	1.21	1	I-20F/75	114.30		
	47	55	1.51	1	I-20F/120	117.90	I-20FS/120	126.80
	59	67	1.69	1	I-20F/150	127.00	I-20FS/150	135.80
	70	79	1.88	1	I-20F/180	135.50		
9	30	39 ½	1.36	1	I-23F/75	123.60		
	47	57	1.66	1	I-23F/120	127.00	I-23FS/120	135.80
	59	69	1.85	1	I-23F/150	134.80	I-23FS/150	143.70
	70	80	2.03	1	I-23F/180	142.90		
10	30	40 ½	1.54	1	I-26F/75	130.60		
	47	58	1.84	1	I-26F/120	133.60		
	59	70	2.01	1	I-26F/150	142.20	I-26FS/150	151.00
	70	82	2.21	1	I-26F/180	152.30		

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

° 2 pieces except for handles 12", 23 ½", 30"
The assembly of the 2-piece handles is irreversible.



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	91.60		
	47	54	1.50	1	I-17/120	94.90		
	59	66	1.68	1	I-17/150	103.30		
	70	78	1.86	1	I-17/180	111.70		
8	30	38	1.30	1	I-20/75	101.80		
	47	55	1.60	1	I-20/120	105.10	I-20S/120	113.90
	59	67	1.77	1	I-20/150	113.50	I-20S/150	122.30
	70	79	1.97	1	I-20/180	123.60	I-20S/180	132.40
9	30	39 ½	1.48	1	I-23/75	110.00		
	47	57	1.77	1	I-23/120	113.50	I-23S/120	122.30
	59	69	1.96	1	I-23/150	123.60	I-23S/150	132.40
	70	80	2.14	1	I-23/180	125.90		
10	30	40 ½	1.67	1	I-26/75	118.50		
	47	58	1.97	1	I-26/120	122.00		
	59	70	2.16	1	I-26/150	130.60		
	70	82	2.34	1	I-26/180	138.10		

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

° 2 pieces except for handles 12", 23 ½", 30"
The assembly of the 2-piece handles is irreversible.



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

> High density polymer Handle base element + sliding element

	Q	REFERENCE	
		COD.	\$
0.2	1	R-PA	11.30



ALUMINUM ROUND, SHORT HANDLE

> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD	
					COD.	\$
12	12	25	0.88	1	A-30/30	90,20
13	12	26	1.02	1	A-32/30	95,60
14	12	27	1.16	1	A-37/30	110,20



LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	Minimum Order Quantity	\$	Unit price
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PROFESSIONAL KIT SOLID PIZZA PEEL - 7 PIECES



Features		Q	REFERENCE	
			COD.	\$
A-32R/150 + I-20/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.34	1	PRO32/150	458.40
A-37R/150 + I-20/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.51	1	PRO37/150	500.80

PROFESSIONAL KIT PERFORATED PIZZA PEEL - 7 PIECES



Features		Q	REFERENCE	
			COD.	\$
A-32RF/150 + I-20F/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.10	1	PRO32F/150	509.80
A-32RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.62	1	PRO32F/120	503.70
A-37RF/150 + I-20F/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.23	1	PRO37F/150	501.90
A-37RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.75	1	PRO37F/120	524.20

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-TP2 + AC-MS90GR	5.29	1	PROEL32RF/60	485.80
A-37RF/60 + I-20F/75 + AC-SP3/120 + ACH-PP3 + AC-ROP6 + AC-STF10 + AC-TP2 + AC-MS90GR	5.42	1	PROEL37RF/60	486.80



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		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12x24	47	72	2.49	1	AMP-3060F/120	251.50	AMP-3060FX/120	260.20
12x31½	47	79	3.00	1	AMP-3080F/120	270.20	AMP-3080FX/120	278.90
16x24	47	72	3.31	1	AMP-4060F/120	270.20	AMP-4060FX/120	278.90
16x31½	47	79	3.86	1	AMP-4080F/120	278.60	AMP-4080FX/120	287.30

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

° 2 pieces except for handles 12", 23 ½", 30"



ALUMINUM FLAT BREAD/IN PALA

> Neutral anodized aluminum head, light blue anodized handle

				Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
16x24	47	72	3.76	1	AMP-4060/120	220.30	AMP-4060X/120	229.00

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

° 2 pieces except for handles 12", 23 ½", 30"



LEGEND	 Head dimensions (inches)	 Handle length (inches)	 Total length (inches)	 Net weight (pound)	 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	150.10		
	23½	42	1.46	1	AM-2340F/60	157.00		
	47	65	1.76	1	AM-2340F/120	174.90	AM-2340FX/120	184.00
	59	77	1.92	1	AM-2340F/150	187.90	AM-2340FX/150	196.90

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

° 2 pieces except for handles 12", 23 ½", 30"



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	136.30		
	23½	42	1.64	1	AM-2340/60	143.00		
	47	65	1.95	1	AM-2340/120	157.70	AM-2340X/120	166.70
	59	77	2.12	1	AM-2340/150	170.70	AM-2340X/150	179.80

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

° 2 pieces except for handles 12", 23 ½", 30"



LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	Minimum Order Quantity	\$	Unit price
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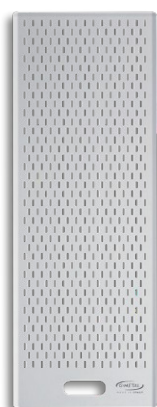
PERFORATED ALUMINUM BOARD, FLAT BREAD/IN PALA

> Neutral anodized aluminum

			Q	REFERENCE	
				COD.	\$
10x20	10x16	0.94	1	AM-2550AF	99.00
12x27½	12x24	2.13	1	AM-3070AF	148.50
12x35	12x31½	2.76	1	AM-3090AF	179.30
16x27½	16x24	2.85	1	AM-4070AF	181.50
16x35½	16x31½	3.66	1	AM-4090AF	214.50
16x43	16x39	4.47	1	AM-40110AF	244.20



AVAILABLE SIZES



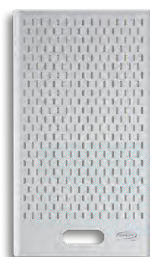
16x43"



16x35½"



12x35"



16x27½"



12x27½"



10x20"

LEGEND



Total length (inches)



Perforation length (inches)



Net weight (pound)



Minimum Order Quantity



Unit price



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



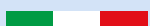
Resistance to heat



Easy-sliding



Resistance to bumps and scratches



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).



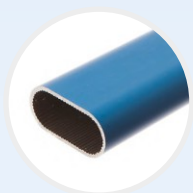
A laser mark identifies the peel, making it recognizable and driven by a style of making pizza typical of the Neapolitan school.



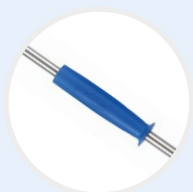
The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



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/150	179.50	AN-32RFX/150	188.90
14	59	75	2.17	1	AN-37RF/150	197.70	AN-37RFX/150	207.20
16	59	77	2.61	1	AN-41RF/150	224.70	AN-41RFX/150	234.10
18	59	79	2.96	1	AN-45RF/150	239.50	AN-45RFX/150	249.10
20	59	81	3.46	1	AN-50RF/150	259.50	AN-50RFX/150	269.00

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

° 2 pieces except for handles 12", 23 ½", 30"



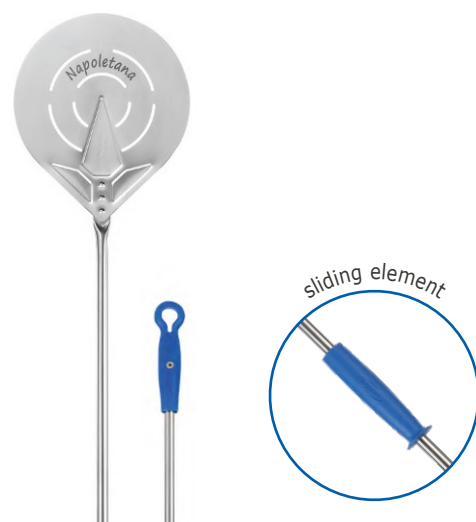
STAINLESS STEEL SMALL PEEL PERFORATED

> Stainless steel head, stainless steel handle

				Q	STANDARD		2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	59	66	1.79	1	IN-17F/150	129.80		
8	59	67	2.01	1	IN-20F/150	139.40		
9	59	69	2.30	1	IN-23F/150	147.30	IN-23FS/150	156.20
10	59	70	2.57	1	IN-26F/150	156.70		

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

° 2 pieces except for handles 12", 23 ½", 30"
The assembly of the 2-piece handles is irreversible.



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 color 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 color, 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 by 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.





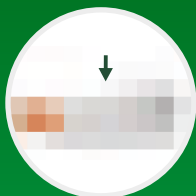
Green handles quickly and easily identifies the tools.



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.



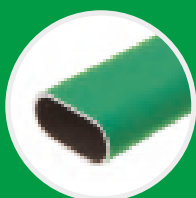
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



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.

ALUMINUM RECTANGULAR GF SPECIAL

> Neutral anodized aluminum head, green anodized handle

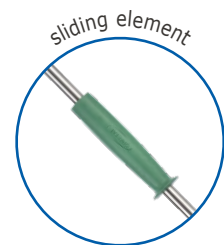
				Q	REFERENCE	
					COD.	\$
						
13	59	73	1.60	1	AG-32RF/150	186.60
14	59	75	1.76	1	AG-37RF/150	195.00



STAINLESS STEEL SMALL PEEL GF SPECIAL

> Stainless steel head, stainless steel handle

				Q	REFERENCE	
					COD.	\$
						
8	59	67	1.69	1	IG-20F/150	131.30
9	59	69	1.87	1	IG-23F/150	139.60



LEGEND

 Head dimensions (inches)

 Handle length (inches)

 Total length (inches)

 Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



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/150	122.10

* Total height including scraper



FREE-STANDING PEEL RACK GF SPECIAL

> Free-standing peel rack in stainless steel with marble base and Gluten free logo sign.

				Q	REFERENCE	
					COD.	\$
10x22xh72	SM	6	8.40	1	AC-PPF GF	320.30

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



PROFESSIONAL STANDARD

FORGE

★ ★ HEAVY DUTY PIZZA PEEL ★ ★

Every great American pizza pie tells a story of tradition, passion, and hard work. The Forge line was born to honor that legacy. We blended the heart of Italian craftsmanship with the unstoppable spirit of USA pizzerias to create a true heavy-duty companion. A unique synergy of extreme durability and perfect balance, designed to stay by your side through the toughest shifts and the heaviest pies.



■ ■ ■ ■ Lightness



■ ■ ■ ■ Resistance to heat



■ ■ ■ ■ Easy-sliding



■ ■ ■ ■ Resistance to impacts and scratches



PROFESSIONAL STANDARD

COMMERCIAL GRADE — BUILT FOR THE AMERICAN PACE

.....

STURDY STRUCTURE

The rectangular head provides the perfect housing for pizzas with a very large curve radius, dropping to the base. The frontal milling and the increased thickness assure extreme rigidity and resistance to accidental hits and scratches, allowing it to hold the heaviest and largest pies with ease.

ANODIZED ALUMINUM

Crafted with a neutral anodized aluminum head and a black anodized handle. The anodisation process makes the surface completely uniform, protects it from oxidation, and ensures incomparable lightness without compromising durability.

ALL-IN-ONE EFFICIENCY

Stop switching tools during the rush. Forge is structurally designed to manage the entire baking process — from the initial slide into the deck oven to the final take-out — acting as your single essential tool.

ICONIC IDENTITY

Excellence meets American spirit. The head features an organic, laser-marked “Stars & Stripes” Eagle alongside the classic Gi.Metal guarantee logo. The handle is finished with a high-contrast “MADE IN ITALY, BUILT FOR USA” badge, ensuring premium lateral visibility in any kitchen.





ALUMINUM RECTANGULAR

> Neutral anodized aluminum head, black anodized handle

				Q	REFERENCE	
					COD.	\$
13	23½	40¾	1.69	1	R-32R/US/60	75.90
	47	63¾	2.07	1	R-32R/US/120	82.50
14	23½	41¾	1.92	1	R-37R/US/60	86.90
	47	65¾	2.29	1	R-37R/US/120	93.50
16	23½	44½	2.46	1	R-41R/US/60	97.90
	47	68½	2.84	1	R-41R/US/120	104.50
18	23½	45½	2.82	1	R-45R/US/60	108.90
	47	69¾	3.20	1	R-45R/US/120	115.50
20	23½	47 ⅝	3.32	1	R-50R/US/60	130.90
	47	71¼	3.70	1	R-50R/US/120	137.50



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

LEGEND



Head dimensions (inches)



Handle length (inches)



Total length (inches)



Net weight (pound)



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

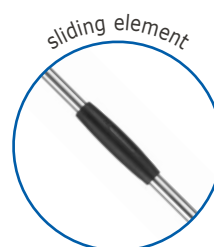
				Q	REFERENCE	
					COD.	\$
				1	F-32R/120	48.50
13x12	47	60	1.93			



ALUMINATED SMALL PEEL

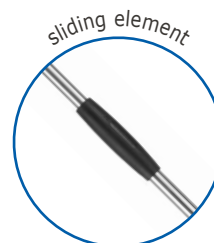
> Aluminated head, galvanised handle

				Q	REFERENCE	
					COD.	\$
				1	F-20/120	44.90
8	47	55	1.72			



> Stainless steel head, stainless steel handle

				Q	REFERENCE	
					COD.	\$
				1	R-20/67	70.90
8	26.38	34.25	0.73			



CLASSICA PIZZA PEEL, HOME USE

> Neutral anodized aluminum head, black anodized handle

				Q	REFERENCE	
					COD.	\$
				1	CLASS30/25	36.60
12	10	21.6	0.67			
13	10	23	1.09	1	CLASS33/25	39.80



The perfect pizza peel for indoor oven!

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

> Aluminum handle, brass bristles, adjustable

						REFERENCE	
						COD.	\$
						ACH-SP/60	55.90
6x2xh3*	26	B	A	0.90	1		

* Total height including handle



KIT PIZZA: PIZZA PEEL, SERVING TRAY AND PIZZA CUTTER

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

 box	 total	Features			REFERENCE	
					COD.	\$
16x15xh2	16x22xh2	CLASS30/25 + AC-PETALO33 + AC-ROM	2.54	1	SETCLASS30/25	85.00
16x15xh2	16x23xh2	CLASS33/25 + AC-PETALO33 + AC-ROM	2.91	1	SETCLASS33/25	88.20



BAKING STEEL FOR DOMESTIC OVEN

> Stainless steel, 0.16" thickness

				REFERENCE	
				COD.	\$
16x13.5	SS	9.3	1	PIASTRA4035	110.00



MULTI-PURPOSE STAINLESS STEEL PASTRY – CUTTING BOARD

> Stainless steel, 0.04" thickness

				REFERENCE	
				COD.	\$
20x20	SS	4.0	1	SPIANA5050	75.00



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

PIZZA TRAY

> Aluminum tray, integrated handles, amica logo

			Q	REFERENCE	
				COD.	\$
			1	AC-PETALO33	33.00
Ø 13	AR	1	1		



TRIPIZZA KIT WITH FREESTANDING TOOLS HOLDER STAINLESS STEEL - 4 PCS

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.

Features	SIZE		Q	REFERENCE	
				COD.	\$
- Pizza peel stainless steel and aluminum head size Ø 12" - Small pizza peel stainless steel, head size 8" - Oven brush, with brass bristles and adjustable head - Tool holder free-standing	- o total tools length 35.4" - o tools holder base 16x16xh6.3" - o box: 18x35xh4,	8.48	1	SET3P/90	275.20
- Pizza peel stainless steel and aluminum head size Ø 13" - Small pizza peel stainless steel, head size 8" - Oven brush, with brass bristles and adjustable head - Tool holder free-standing	- o total tools length 47" - o tools holder base 16x16xh6.3" - o box: 18x47xh6.3"	9.14	1	SET3P/120	299.20



> Tool holder 3 places, handles 47"/59"

Features	SIZE		Q	REFERENCE	
				COD.	\$
Aluminum and stainless steel free-standing tool holder, ideal to organize tools with 47" or 59" handles. Ideal for Amica Line tools but is perfect also for the other lines.	6x14xh6"	4.9	1	AC-S3P150	168.10

KIT TRIPIZZA WITH WALL-MOUNTED PEEL RACK

Features			Q	REFERENCE	
				COD.	\$
- stainless steel head peel 12" - stainless steel small peel 7.8" - brass bristles oven brush - 3 slot peel-hanger (ACH-PP3)	h 35.5	5.95	1	SET5/90	171.00
- stainless steel head peel 13" - stainless steel small peel 7.8" - brass bristles oven brush - 3 slot peel-hanger (ACH-PP3)	h 47	7.27	1	SET5/120	187.10



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				

BASIC HOME PIZZA KIT - 4 PCS

Features		Q	REFERENCE	
			COD.	\$
F-32R/120 aluminated pizza peel 13"x12" head and 47" handle, F-20/120 aluminated small peel diameter 8", ACH-SP/120 brush with brass bristles and aluminum handle, ACH-PP3 wall-mounted 3 places peel rack	5.30	1	SET2	145.70



HOME PIZZA KIT - 7 PIECES

Features		Q	REFERENCE	
			COD.	\$
F-32R/120 + ACH-SP/120 + ACH-PP3 + AC-ROM + AC-ST4M + AC-MS90GR + MT34	5.20	1	BASIC1N	184.10



HOME PIZZA KIT - 9 PIECES

Features		Q	REFERENCE	
			COD.	\$
F-32R/120 + F-20/120 + ACH-PP3 + ACH-SP/120 + AC-ROM + AC-ST4M + AC-PETAL033 + AC-MS90GR + MT34	8.73	1	BASIC2N	214.50



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					



ACCESSORIES



CLEANING: OVEN BRUSHES

SCRAPE, BRUSH AND CLEAN IN COMPLETE SAFETY

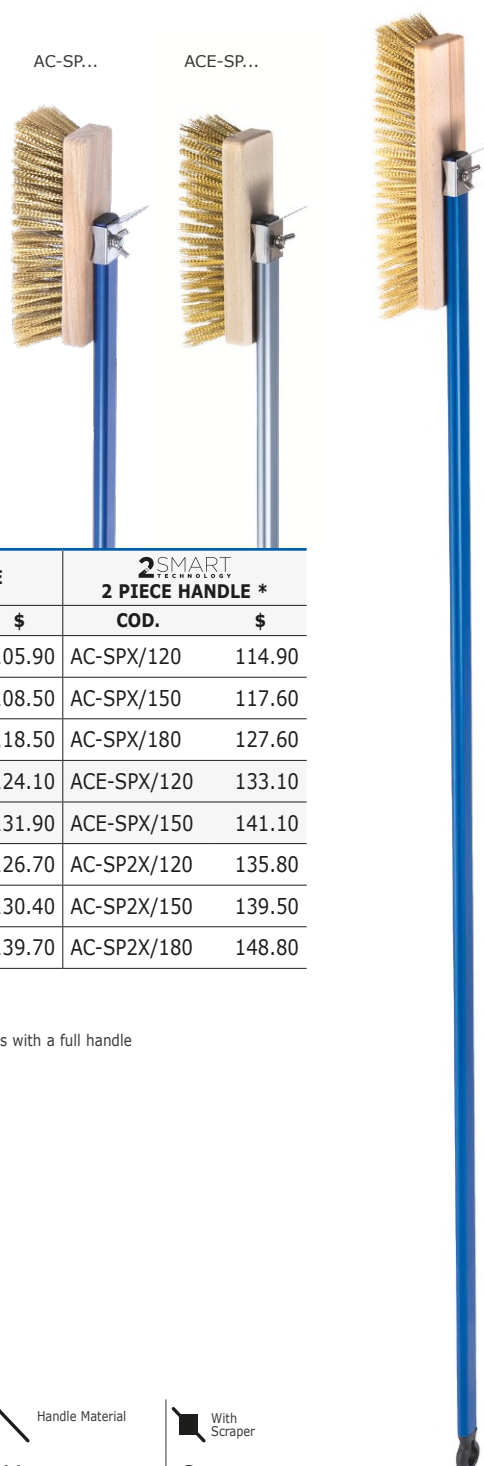
Gi.Metal brushes enable quick, effective cleaning of refractory stone from food residues, the flour left by the pizza in the oven and ash.

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

AC-SP2...



Brass bristles

									REFERENCE		2SMART TECHNOLOGY 2 PIECE HANDLE *	
									COD.	\$	COD.	\$
8x2.5xh4*	51	2	B	AA	• Adjustable	1.46	1		AC-SP/120	105.90	AC-SPX/120	114.90
	63	2	B	AA	• Adjustable	1.62	1		AC-SP/150	108.50	AC-SPX/150	117.60
	74½	2	B	AA	• Adjustable	1.77	1		AC-SP/180	118.50	AC-SPX/180	127.60
8x2.5xh4*	51	2	B	AA	• Adjustable	1.46	1		ACE-SP/120	124.10	ACE-SPX/120	133.10
	63	2	B	AA	• Adjustable	1.62	1		ACE-SP/150	131.90	ACE-SPX/150	141.10
10.5x3xh4*	52	2	B	AA	• Adjustable	1.94	1		AC-SP2/120	126.70	AC-SP2X/120	135.80
	64	2	B	AA	• Adjustable	2.08	1		AC-SP2/150	130.40	AC-SP2X/150	139.50
	76	2	B	AA	• Adjustable	2.24	1		AC-SP2/180	139.70	AC-SP2X/180	148.80

* 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 pieces except for handles 12", 23 ½", 30"

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 Anodized aluminum		S Steel
SS	Stainless steel	B	Brass	NF	Natural fibre	PH	Highly-resistant polymer	PS	Standard plastic		

Natural bristles

					Features		Q	REFERENCE		2SMART TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
8x2.5xh4*	51	2	NF	AA	• Adjustable	1.32	1	AC-SPN2/120	96.20	AC-SPN2X/120	105.20
	63	2	NF	AA	• Adjustable	1.47	1	AC-SPN2/150	99.80	AC-SPN2X/150	108.80
	74½	2	NF	AA	• Adjustable	1.63	1	AC-SPN2/180	109.30	AC-SPN2X/180	118.30

* 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

° 2 pieces except for handles 12", 23 ½", 30"



Round

					Features		Q	REFERENCE		2SMART TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
7x6xh4*	50½	2	B	AA	• Wood oven	2.02	1	AC-SPT/120	118.20	AC-SPTX/120	127.30
	62	2	B	AA	• Wood oven	2.18	1	AC-SPT/150	125.30	AC-SPTX/150	134.40
	74½	2	B	AA	• Wood oven	2.33	1	AC-SPT/180	134.20	AC-SPTX/180	143.40

* 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 pieces except for handles 12", 23 ½", 30"



Lowered for electric ovens

							Q	REFERENCE		2SMART TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
7.9x2.4xh4.13*	27.16	1.6	B	AA	•	1.15	1	AC-SP3/60	111.90		
	50.79	1.6	B	AA	•	1.48	1	AC-SP3/120	118.60	AC-SP3X/120	127.80
	62.6	1.6	B	AA	•	1.63	1	AC-SP3/150	121.60	AC-SP3X/150	130.60

* 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



Total
reduced
height



Ideal for ovens with low
cooking chamber



The brush head
is equipped with a remo-
vable scraper

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 Anodized aluminum

PS Standard plastic

With
Scraper

S Steel

Amica brush

					Features		Q	REFERENCE	
								COD.	\$
8x2.4x3.5*	26	2	B	A	Straight, adjustable	0.90	1	ACH-SP/60	55.90
6x2.4x3.5*	50	2	B	A	Straight, adjustable	1.23	1	ACH-SP/120	62.20
	62	2	B	A	Straight, adjustable	1.38	1	ACH-SP/150	65.00

* Total height including handle



Grill brushes

						Q	REFERENCE	
							COD.	\$
6x1.5xh1*	12.5	1.2	S	PH	0.74	1	AC-SPG2	46.70
5.7x1.5xh1*		1	S	PS	0.40	1	AC-SPGT2	16.40

* Total height including handle



Replacement brush heads

			Features		Q	REFERENCE	
						COD.	\$
8x2.5xh2.4	2	B	For AC-SP	0.71	1	R-SP	44.40
10.5x3xh2.4	2	B	For AC-SP2	1.02	1	R-SP2	53.70
7.9x2.4xh2	1.6	B	For AC-SP3	0.73	1	R-SP3	44.40
8x2.5xh2.4	2	NF	For AC-SPN2	0.60	1	R-SPN2	35.90
7x6xh2.4	2	B	AC-SPT	1.24	1	R-SPT	47.50
6x1.5xh2.4	2	S	For AC-SPG2	0.26	1	R-SPG2	17.60



LEGEND

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

Brush size (inches)
Q Minimum Order Quantity
B Brass

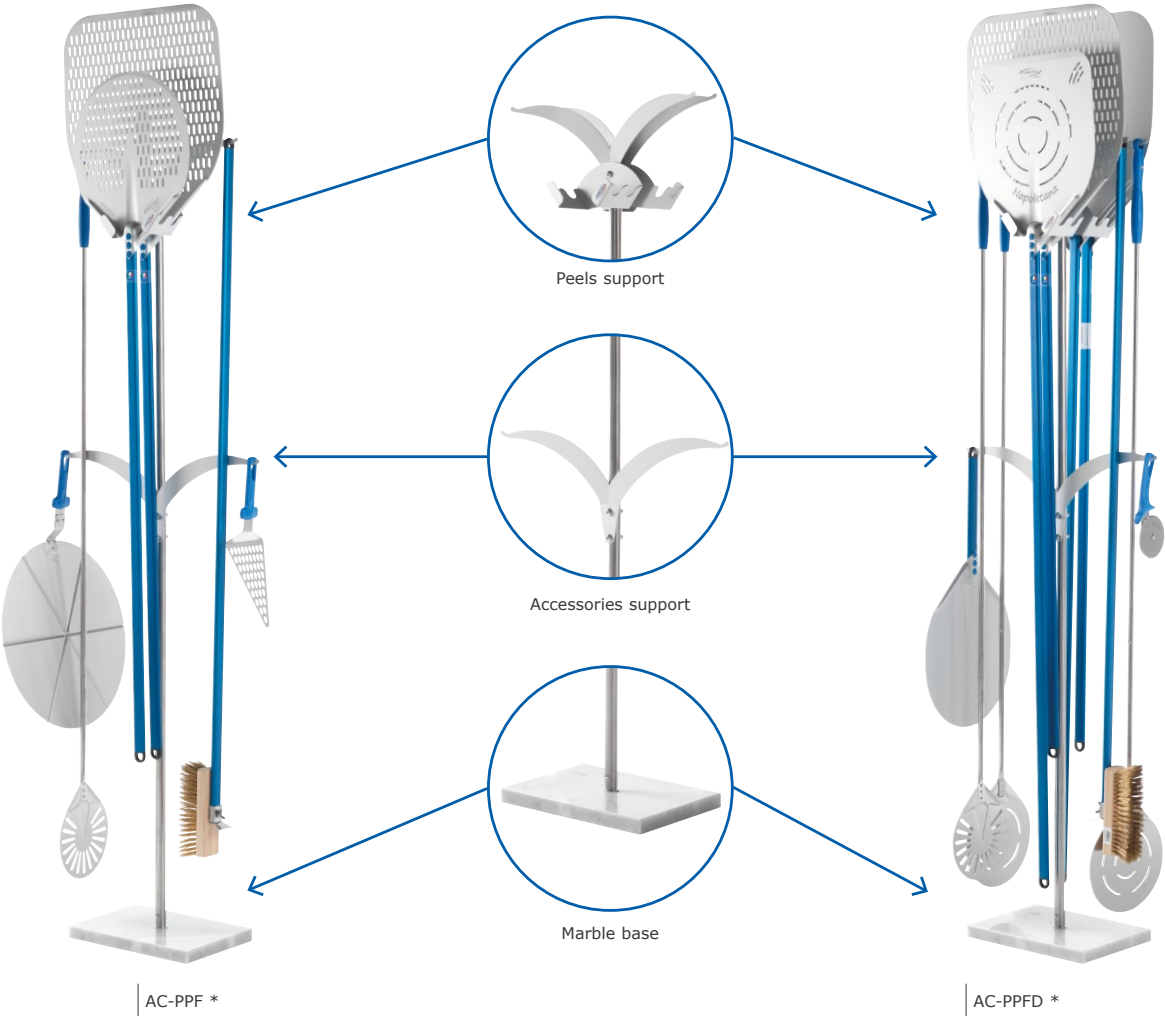
Bristle length (inches)
\$ Unit price
NF Natural fibre

Bristle material
A Aluminum
PH Highly-resistant polymer

Handle Material
AA Anodized aluminum
PS Standard plastic

With Scraper
S Steel

ORGANISING: PEEL HOLDERS

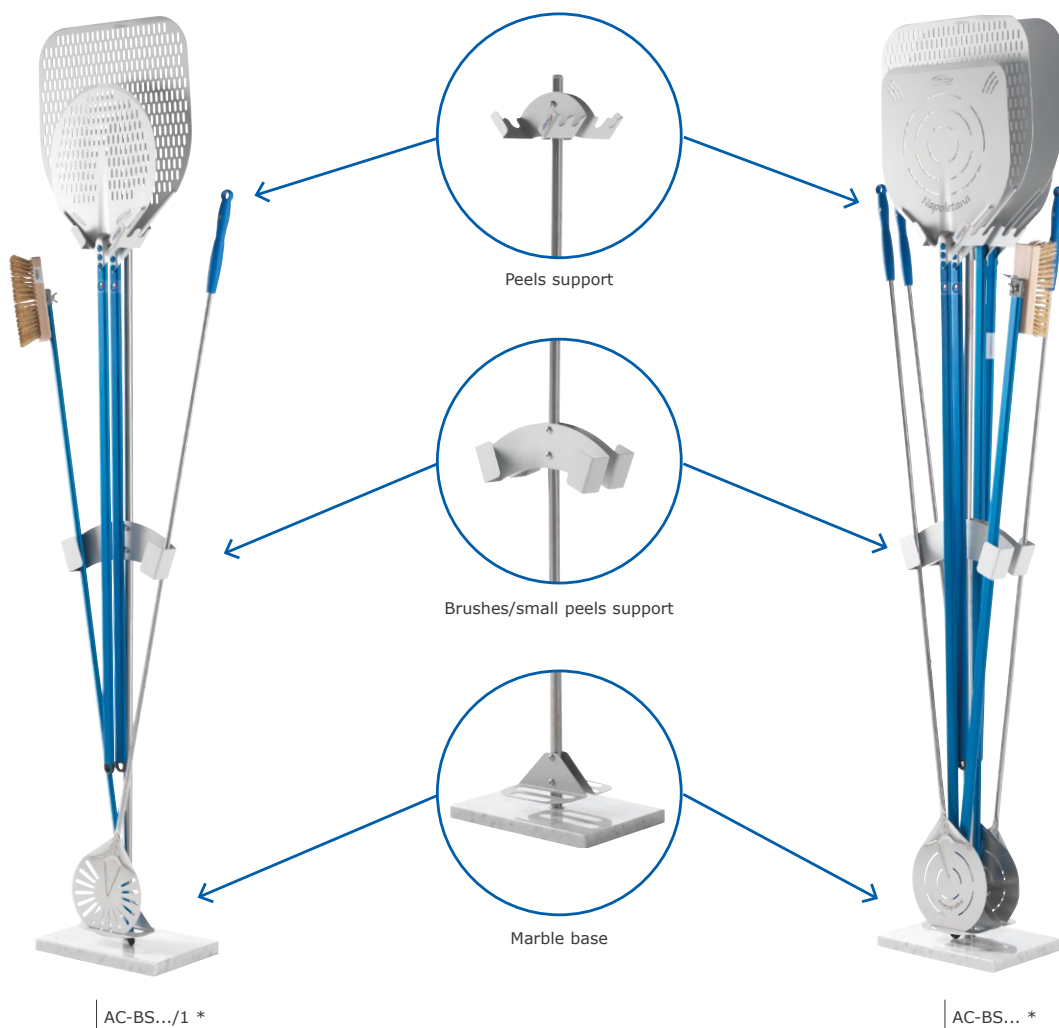


Free-standing peel rack

* Tools not included

			Features		Q	REFERENCE	
						COD.	\$
10x22xh72	SM	6	For handles up to 59"	18.30	1	AC-PPF	288.20
	SM	10	For handles up to 59"	19.00	1	AC-PPFD	349.80

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



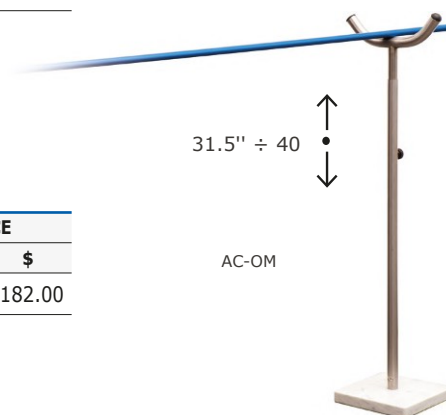
Free-standing peel rack

* Tools not included

			Features		Q	REFERENCE	
						COD.	\$
10x14xh69	SM	4	For handles up to 59" Single front	19	1	AC-BS1/150	288.20
	SM	8	For handles up to 59" Double front	20	1	AC-BS/150	349.80

Naples-style peel handle support

			Features		Q	REFERENCE	
						COD.	\$
8x8xh41	SS	1	For Naples-style peel	9.14	1	AC-OM	182.00

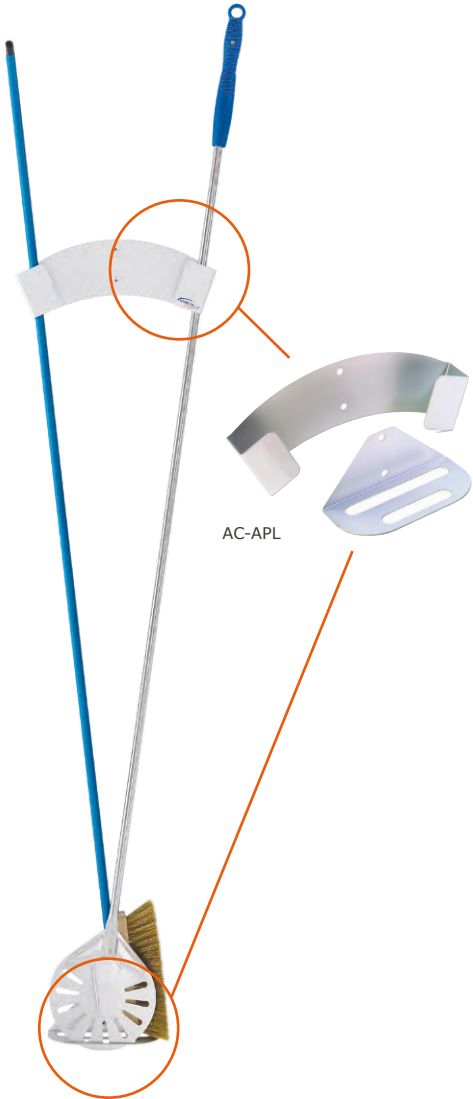
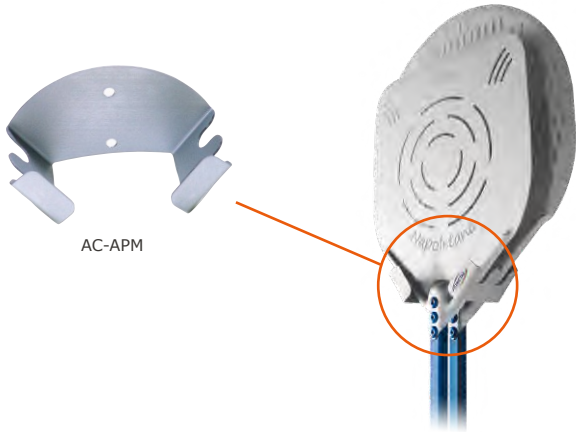


LEGEND		Total length (inches)		Material		Capacity pieces		Net weight (pound)		Features		Minimum Order Quantity		Unit price
	A	Aluminum	AA	Anodized aluminum	S	Steel	SS	Stainless steel	SM	Stainless steel /Marble base	B	Brass	NF	Natural fibre
	PH	Highly-resistant polymer	PS	Standard plastic										

Wall-mounted peel rack

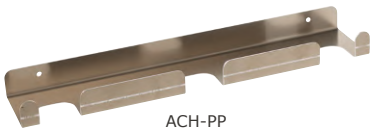
			Features		Q	REFERENCE	
						COD.	\$
12x4xh2	A	2	Wall-mounted rack for small peel	0.33	1	AC-APL	48.60
7x3.5xh3.5	A	2	Wall-mounted rack for peels	0.17	1	AC-APM	37.00

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	24.30
8x2.7	A	3	Wall-mounted, 3 places (peel, small peel, brush)	0.19	1	ACH-PP3	24.30



LEGEND		Total length (inches)		Material		Capacity pieces		Net weight (pound)		Features		Minimum Order Quantity		Unit price
	A	Aluminum	AA	Anodized aluminum	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	163.00
16x6xh16	SS	1	Peels head up to 14"	6.45	1	AC-APT36	171.00
21x6xh16	SS	1	Peels head up to 20"	7.88	1	AC-APT50	182.50

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	98.60



MANAGE THE WOOD OVEN

Scraper to recover solid bodies

					Q	REFERENCE	
						COD.	\$
9.5x1.5	49	SS	AN	0.92	1	AC-RS/120	47.30
	60	SS	AN	1.02	1	AC-RS/150	53.90

Andiron

			Q	REFERENCE	
				COD.	\$
11x6xh3.5	SR	1.65	1	ACH-AL1	35.20
19x11.5xh9	SR	10.38	1	AC-AL	97.10

Tubular ember-spreader

					Q	REFERENCE	
						COD.	\$
7x2	61	SS	SS	1.96	1	AC-TB/150	68.20

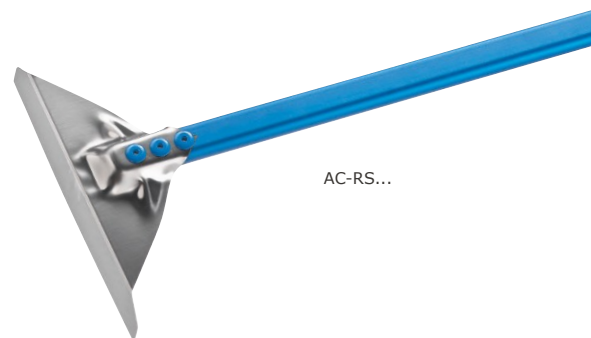
Tubular ember-mover

					Q	REFERENCE	
						COD.	\$
10x3	70½	SS	SS	2.39	1	AC-SB/150	75.90

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

Ash-raising shovel

					Q	REFERENCE	
						COD.	\$
8.6x7.8	57	SS	AN	1.14	1	AC-PL/120	71.90
	69	SS	AN	1.68	1	AC-PL/150	83.40



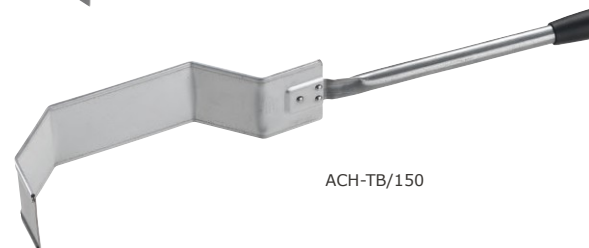
AC-RS...



AC-PL...



ACH-TB/150



ACH-TB/150



ACH-AL1

AC-AL

LEGEND							
AR	Overall dimensions (inches)	AN	Material	SS	Handle Material	SA	Net weight (pound)
PH	Untreated aluminum	PS	Blue anodized aluminum	SS	Stainless steel	SG	Minimum Order Quantity
	Highly-resistant polymer		Standard plastic				\$ Unit price
							SR Untreated steel



COOKING



PREPARING



CUTTING



SERVING

COOKING: SCREENS

SCREENS AND SCREEN-HOLDERS

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.



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

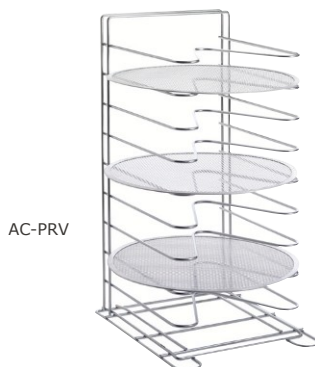
The screens are used for the cooking in tunnel oven and to regulate the temperature at the base of the pizzas in other types of ovens. The extreme easy-sliding of our screens prevent the pizzas from sticking. Features: crushed mesh, flat surface, no joint edge.

Screen Racks

		Features		Q	REFERENCE	
					COD.	\$
12x12xh25	SH	Kit 3 spacers 1 ½" high	5.78	2	AC-PRO	118.30
15X13Xh25	SH	10 screens from Ø16" to Ø20" vertically	8.56	2	AC-PRO2	142.30
14x8.5xh10	SH	container for 96 screens horizontally	2.14	2	AC-PRV	74.20



AC-PRO2



AC-PRV

Spacers for screens

		Features		Q	REFERENCE	
					COD.	\$
h 1½	AR	Kit 3 spacers 1 ½" high	0.11	1	DF3P	31.80



DF ... + DF3P

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

COOKING: PANS AND GRIPPERS

RECTANGULAR BLUE STEEL BAKING PANS AND GRIPPERS

While screens are ideal for quick, direct-heat cooking, baking in a pan provides a slower, more gradual bake. This respects the longer resting and cooking times required by thicker, high-hydration doughs. Our blue steel pans protect the base of the pizza, ensuring an even, controlled bake even in ovens with fast-heating floors.

Standard Blue Steel Pans A highly reliable, classic option designed to shield the pizza base and deliver consistent performance. Tested for oven temperatures up to 482°F.

Diagonal-Reinforced Blue Steel Pans The ultimate choice for authentic *Pizza in Teglia* and large leavened goods. Made from professional-grade blue steel, these pans deliver outstanding thermal conductivity, transferring heat rapidly and evenly to guarantee a perfectly crispy, airy, and completely dry base.



Rectangular pan

		Features		Q	REFERENCE	
					COD.	\$
15¾ x 23¾	LB	0.79" straight edge	3.99	20	TLN406020BD	29.70



TLN406020BD

Rectangular pan, straight edge with diagonals

		Features		Q	Reference	
					COD.	\$
7¾ x 23¾	LB	0.79" straight edge	1.98	30	TLN206020BDDI	25.90
11¼ x 23¾	LB	0.79" straight edge	3.08	15	TLN306020BDDI	28.60
15¾ x 11¼	LB	0.79" straight edge	2.14	30	TLN403020BDDI	25.30
15¾ x 23¾	LB	0.79" straight edge	4.12	20	TLN406020BDDI	34.50



TLN406020BDDI

Grippers

			Features		Q	Reference	
						COD.	\$
11½	SS	PH	Adjustable height + notches	0.61	1	AC-PZP2	45.50
15½	SS	SS	Adjustable height + notch 11.8" handle	0.71	1	AC-PZE/30	30.50
26½	SS	SS	Adjustable height + notch 23.6" handle	1.14	1	AC-PZE/60	39.00
12¾	SS	PH	With a new ergonomic handle. Suitable for pans with 0,79/1,18" edges.	0.66	4	AC-PZP3	41.30



Hook pizza prick pan grabber

			Q	REFERENCE	
				COD.	\$
34¼ x 3¾ x 1½ ₅₀	SS	0.27	6	AC-GA2*	41.30

* Made of stainless steel, it's practical and lightweight, with a polymer handle resistant to heat up to 392 F°. New ergonomic handle.



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

CASS6040CP

CASS604007

CASS604010

CASS604013



AC-STP31

AC-STP32

AC-ST4M

AC-STF...



Dough balls spatulas

			Features		Q	REFERENCE	
						COD.	\$
3.5x4*	SS	PH	Flexible triangular	0.25	1	AC-STP31	24.20
4x4.5*	SS	PH	Flexible triangular	0.29	1	AC-STP32	27.00
4x3.5*	SS	PS	Triangular	0.26	1	AC-ST4M	8.30
4	PH	PH	Flexible	0.28	1	AC-STF10	14.20
5	PH	PH	Flexible	0.28	1	AC-STF12	16.10

* Usable blade dimensions

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

Dough-cutters

			Features		Q	REFERENCE	
						COD.	\$
2.5x5*	PH	PH	Impact resistant and scratch-resistant	0.38	1	AC-TP2	14.30
3x6*	SS	PS	Rigid	0.38	1	AC-TPM	9.00
3x4.5*	SS	PS	Flexible	0.17	1	AC-TPF11	8.00
9.9x4.5*	SS	PS	Flexible	0.33	1	AC-TPF20	10.90

* Usable blade dimensions



OL05



OL10IX

Oil can

				Q	REFERENCE	
					COD.	\$
15 oz	CB	•	0.45	1	OL05	99.00
37 oz	CB	•	0.73	1	OL10	115.00
47 oz	CB	•	0.83	1	OL15	125.00
34 oz	SS		1.85	1	OL10IX	43.90

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		



AC-BSM



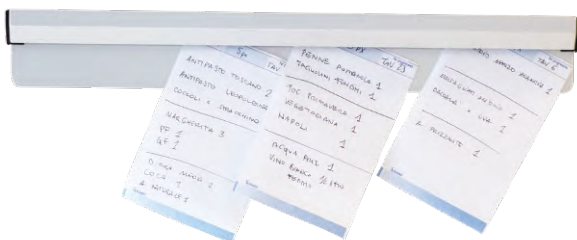
AC-CU1



MT34



MT50



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



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

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	62.00	
ø4	9x4	SS	PS	Tempered stainless steel blade, can be dismantled and sharpened	0.37	1	AC-RO5	33.90	
ø4	23x10	SS	PS	Blade that can be dismantled	0.33	1	AC-ROM	9.90	
ø2	7.5x2.3	SS	PS	Pressure cutter	0.13	1	AC-ROM2	5.40	

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	65.60	

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.

"Cut/Carve" cutter

								REFERENCE	
								COD.	\$
ø4	10x6	SS	PH	2 blades, can be sharpened	0.62	1	AC-ROP4	82.80	

2 blades Ø10

AC-ROP6



AC-RO5



AC-ROM



AC-ROM2



AC-ROP7



AC-ROP4



LEGEND		Overall dimensions (inches)		Material		Handle Material		Net weight (pound)		Features
		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	1	AC-CLP	42.30
5	SS	PH	Tempered stainless steel blade, can be sharpened	0.26	1	AC-TRP	42.20
5	SS	PH	Tempered stainless steel blade, can be sharpened	0.33	1	AC-FR	31.90

Rocker cutter

			Features		Q	REFERENCE	
						COD.	\$
19	SS	PH	Pizzas max 20", adjustable rocking movement	1.10	1	AC-MZP	105.60

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	37.40
6x4.7	SS	PH	•	0.44	1	AC-STP16F	33.90
7.6x6	SS	PH		0.66	1	AC-STP10	32.30
6x4.7	SS	PH		0.52	1	AC-STP11	29.60



Rectangular spatula/pizza - server

			Features		Q	REFERENCE	
						COD.	\$
							
4.7x3.5	SS	PH	Flexible	0.34	1	AC-STP20	28.10
5.5x4	SS	PH	Flexible	0.39	1	AC-STP21	31.60
10x3.5	SS	PH	Flexibl	0.50	1	AC-STP22	38.30
4.5x2.7	SS	PS	Rigid	0.36	1	AC-ST2M	10.40



Oval stainless steel peel

					Q	REFERENCE	
						COD.	\$
							
8.6x7	SS	PH	•	0.78	1	AC-STP81F	44.90
8.2x7	SS	PH		1.10	1	AC-STP71	37.20



Round pizza-server

					Q	REFERENCE	
						COD.	\$
							
ø11.02	AA	PH		0.77	1	AC-STP28	52.80

Aluminum 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)

Q Minimum Order Quantity

SS Stainless steel



Material



Unit price

PH

Highly-resistant polymer



Handle Material

IA

Integrated aluminum

PS

Standard plastic



Perforated

AA

Anodized aluminum



Net weight (pound)

AR

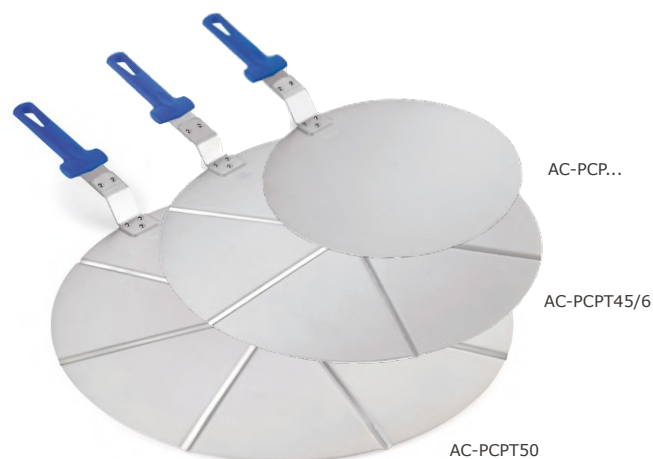
Untreated aluminum



Features

Tray with handle

			Features		Q	REFERENCE	
						COD.	\$
ø12	AR	PH	Smooth	1.05	1	AC-PCP32	58.30
ø15	AR	PH	Smooth	1.28	1	AC-PCP37	64.80
ø16	AR	PH	Smooth	1.47	1	AC-PCP41	69.60
ø18	AR	PH	6 slices	1.72	1	AC-PCPT45/6	81.20
ø19	AR	PH	6 slices	2.03	1	AC-PCPT50/6	91.80
ø20	AR	PH	8 slices	2.04	1	AC-PCPT50	91.80



Rectangular perforated tray-cutting board

		Features		Q	REFERENCE	
					COD.	\$
10x16	AR	0.4" feet, integrated handles	1.03	1	VPFR2540	54.40
16x24	AR	0.4" feet, integrated handles	2.07	1	VPFR4060	95.00



Round perforated tray-cutting board

		Features		Q	REFERENCE	
					COD.	\$
Ø13	AR	0.4" feet, integrated handles, stackable	0.97	1	VPFT33	40.50
Ø16.1	AR	0.4" feet, integrated handles, stackable	1.36	1	VPFT41	44.80
Ø20	AR	0.4" feet, integrated handles, stackable	1.96	1	VPFT50	58.80

250 pizza boxes spacers

	Features		Q	REFERENCE	
				COD.	\$
1x1	Bag of 250 pieces	1.14	1	AC-DST33/250	21.80



AC-DST33

Tray with edge and feet

		Features		Q	REFERENCE	
					COD.	\$
ø16	AR	Edge and feet to slow cooling	0.49	1	VP40	20.40
ø18	AR	Edge and feet to slow cooling	0.58	1	VP45	27.10
ø19	AR	Edge and feet to slow cooling	0.87	1	VP50	40.40



VP...

LEGEND

Overall dimensions (inches)

Minimum Order Quantity

SS Stainless steel

Material

Unit price

PH Highly-resistant polymer

Handle Material

IA Integrated aluminum

PS Standard plastic

Perforated

AA Anodized aluminum

Net weight (pound)

AR Untreated aluminum

* Features

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		97.90

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.

PC4060Z



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	275.00

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)



COMPLETE PIZZA KITS



PERFORMANCES & CONSULTATIONS



DISPLAY UNITS

COMPLETE PIZZA KIT

PROFESSIONAL KIT SOLID PIZZA PEEL - 7 PIECES

Features		Q	REFERENCE	
			COD.	\$
A-32R/150 + I-20F/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.34	1	PRO32/150	458.40
A-37R/150 + I-20F/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.51	1	PRO37/150	500.80



PROFESSIONAL KIT PERFORATED PIZZA PEEL - 7 PIECES

Features		Q	REFERENCE	
			COD.	\$
A-32RF/150 + I-20F/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.10	1	PRO32F/150	509.80
A-32RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.62	1	PRO32F/120	503.70
A-37RF/150 + I-20F/150 + AC-SP/150 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.23	1	PRO37F/150	501.90
A-37RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.75	1	PRO37F/120	524.20



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-TP2 + AC-MS90GR	5.29	1	PROEL32RF/60	485.80
A-37RF/60 + I-20F/75 + AC-SP3/120 + ACH-PP3 + AC-ROP6 + AC-STF10 + AC-TP2 + AC-MS90GR	5.42	1	PROEL37RF/60	486.80



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)

BASIC HOME PIZZA KIT - 4 PCS

Features		Q	REFERENCE	
			COD.	\$
F-32R/120 aluminated pizza peel 13"x12" head and 47" handle, F-20/120 aluminated small peel diameter 8", ACH-SP/120 brush with brass bristles and aluminum handle, ACH-PP3 wall-mounted 3 places peel rack	5.30	1	SET2	145.70



HOME PIZZA KIT - 7 PIECES

Features		Q	REFERENCE	
			COD.	\$
F-32R/120 + ACH-SP/120 + ACH-PP3 + AC-ROM + AC-ST4M + AC-MS90GR + MT34	5.20	1	BASIC1N	184.10



HOME PIZZA KIT - 9 PIECES

Features		Q	REFERENCE	
			COD.	\$
F-32R/120 + F-20/120 + ACH-PP3 + ACH-SP/120 + AC-ROM + AC-ST4M + AC-PETALO33 + AC-MS90GR + MT34	8.73	1	BASIC2N	214.50



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)

TRIPIZZA KIT WITH FREESTANDING TOOLS HOLDER STAINLESS STEEL - 4 PCS

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.

Features	SIZE		Q	REFERENCE	
				COD.	\$
- Pizza peel stainless steel and aluminum head size Ø 12" - Small pizza peel stainless steel, head size 8" - Oven brush, with brass bristles and adjustable head - Tool holder free-standing	◦ total tools length 35.4" ◦ tools holder base 16x16xh6.3" ◦ box: 18x35xh4,	8.48	1	SET3P/90	275.20
- Pizza peel stainless steel and aluminum head size Ø 13" - Small pizza peel stainless steel, head size 8" - Oven brush, with brass bristles and adjustable head - Tool holder free-standing	◦ total tools length 47" ◦ tools holder base 16x16xh6.3" ◦ box: 18x47xh6.3"	9.14	1	SET3P/120	299.20

> Tool holder 3 places, handles 47"/59"

Features	SIZE		Q	REFERENCE	
				COD.	\$
Aluminum and stainless steel free-standing tool holder, ideal to organize tools with 47" or 59" handles. Ideal for Amica Line tools but is perfect also for the other lines.	6x14xh6"	4.9	1	AC-S3P150	168.10



KIT TRIPIZZA WITH WALL-MOUNTED PEEL RACK

Features			Q	REFERENCE	
				COD.	\$
- stainless steel head peel 12" - stainless steel small peel 7.8" - brass bristles oven brush - 3 slot peel-hanger (ACH-PP3)	h 35.5	5.95	1	SET5/90	171.00
- stainless steel head peel 13" - stainless steel small peel 7.8" - brass bristles oven brush - 3 slot peel-hanger (ACH-PP3)	h 47	7.27	1	SET5/120	187.10



LEGEND		Overall dimensions (inches)		Wheel dimension (inches)		Material		Capacity pieces		Usable space between shelves		Maximum static load capacity (Kg)
		Net weight (pound)		Minimum Order Quantity		Unit price	SS	Stainless steel	WL	Solid wood/Laminate		
	SP	Coated/Plasticised steel	SL	Stainless Steel/Laminate								

PERFORMANCES & CONSULTATIONS



Complete travel set for professional pizza-maker contained in a soft and resistant bag. The small size of this bag, thanks to the disassembled handles of peel and small peel, allows to put the bag inside trolley (tested on a rigid trolley size $33\frac{3}{8} \times 22\frac{13}{16} \times 14\frac{3}{16}$ "). Peel and small peel disassembled in 3 pieces, can be used, depending on the need, in short version (assembling 2 pieces) or in long version (assembling 3 pieces).



$33\frac{3}{8} \times 22\frac{13}{16} \times 14\frac{3}{16}$ "
Set closed inside a rigid case

Travel set price includes:

- n.1 Case
- n.1 Digital thermometer probe
- n.1 Digital infrared thermometer
- n.1 Kitchen knife 7 $\frac{3}{8}$ "
- n.1 Cloth cover-dough nylon
- n.1 Stainless steel spoon, capacity 0.12 lb
- n.1 Special stainless steel knife for tray/pan pizza cutting
- n.1 Stainless steel dough-cutter with flexible blade
- n.1 Professional pizza cutter with stainless steel blade $\varnothing 3\frac{15}{16}$ "
- n.1 Dough balls spatulas in stainless steel $3\frac{15}{16} \times 3\frac{9}{16}$ " manufacturing process into special 3 pieces handle
- n.1 13" or 14" peel head
- n.1 8" or 9" small peel

Valigia del Pizzaiolo kit - Azzurra Line

			Q	REFERENCE	
				COD.	\$
27x20xh3.15	1	8.16	1	SET VALIGIA AZZ01	955.90
	1	8.16	1	SET VALIGIA AZZ03	973.50

Article/s not subject to standard discounts, contact the trusted commercial.



Valigia del Pizzaiolo kit - Evoluzione Line

			Q	REFERENCE	
				COD.	\$
27x20xh3.15	1	8.16	1	SET VALIGIA EVO01	988.90
	1	8.16	1	SET VALIGIA EVO03	1.002.10

Article/s not subject to standard discounts, contact the trusted commercial.



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	189.50

The price of SET 32M does not include the peel and small peel, which can be chosen from the products offered in the catalogue, respectively in their 2SMART Technology version for peel (code X) and disassembled version (code S) for small peel.



Pochette

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

LEGEND



Overall dimensions (inches)



Capacity pieces



* Features



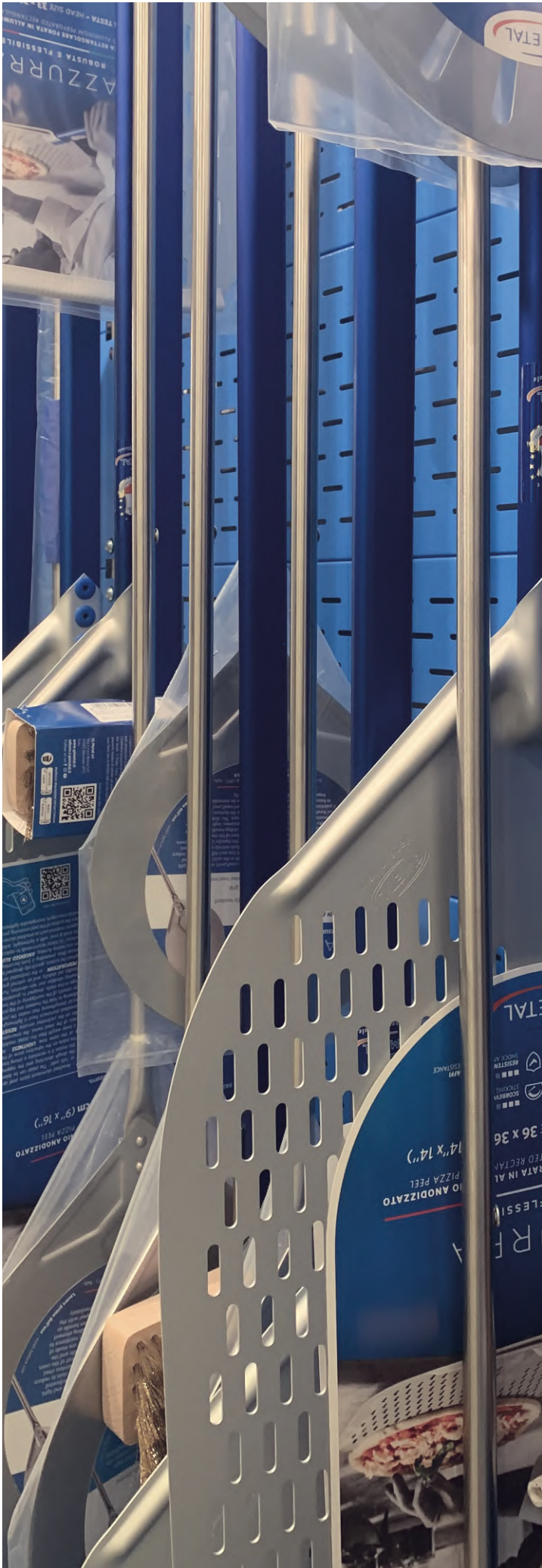
Net weight (pound)



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	905.10

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	431.90

Accessories not included

Floor display unit for small items

			Q	REFERENCE	
				COD.	\$
14.5x14.5xh56	24 smallwares	35.27	1	ES2	348.90

Accessories not included



ES2

GENERAL TERMS & CONDITIONS OF SALE

Welcome to gimetalusa.com (the "Site"). These Terms and Conditions ("Agreement") govern all purchases made through Gi.Metal USA Inc. ("Company", "we", "us", or "our") by Commercial Buyers/Dealers (B2B) and Consumers (B2C). By placing an order, you agree to be bound by this Agreement.

1. PRICING & MAP POLICY

Wholesale Confidentiality (B2B): All wholesale prices are strictly confidential. Sharing pricing sheets or account logins with third parties is a material breach of this Agreement. Wholesale pricing is subject to change with a 30-day prior written notice.

MAP Policy: Commercial Dealers and Distributors must strictly adhere to our Minimum Advertised Price (MAP) Policy where applicable.

Price list effective October 1, 2026. Prices exclude applicable Sales Tax. Prices are subject to change; E&OE.

2. SHIPPING & FREIGHT

FOB Yorkville: Unless otherwise agreed in writing, all commercial shipments are Sold FOB (Free on Board) Yorkville, Illinois. Risk of loss and title transfer to the buyer upon delivery to the carrier.

Buyer Responsibility: The buyer is responsible for all freight charges, routing instructions, and carrier arrangements.

International Shipments: For shipments outside the United States (e.g., Canada), the buyer acts as the Importer of Record and is solely responsible for all duties, taxes, tariffs, and customs clearance procedures.

3. PAYMENT TERMS

Payment Methods: Initial orders must be prepaid via ACH, Wire Transfer, Check, or major Credit Card/PayPal.

4. WARRANTY, CLAIMS & RETURNED GOODS

Inspection & Defect Claims: Defective items or shipping discrepancies must be reported to our customer service within 10 days of receipt (as per Gi.Metal standard policy). Claims made after 10 days will not be honored.

Warranty Exclusions: All product warranties are strictly void if items are misused, altered, abused, washed against instructions, or modified in any way.

Return Policy: No merchandise returns will be accepted without a prior written Return Merchandise Authorization (RMA) number issued by us.

Returns must be requested within 30 days of the invoice date.

Items must be brand new, unused, unwashed, and in their original, unopened master-carton packaging.

Custom, engraved, or branded orders are completely non-returnable and non-refundable.

Fees & Freight: Authorized returns are subject to a 20% restocking fee. The buyer must prepay all return freight charges. Outbound shipping costs are non-refundable.

5. LIMITATION OF LIABILITY (CRITICAL US SHIELD)

TO THE MAXIMUM EXTENT PERMITTED BY APPLICABLE LAW, IN NO EVENT SHALL GI.METAL USA INC. BE LIABLE FOR ANY INDIRECT, INCIDENTAL, SPECIAL, PUNITIVE, OR CONSEQUENTIAL DAMAGES (INCLUDING LOSS OF PROFITS, REVENUE, OR PIZZA PRODUCTION DOWNTIME) ARISING OUT OF OR IN CONNECTION WITH THE PRODUCTS. THE COMPANY'S TOTAL LIABILITY FOR ANY CLAIM SHALL NOT EXCEED THE ACTUAL PURCHASE PRICE PAID FOR THE SPECIFIC PRODUCT GIVING RISE TO THE LIABILITY.

6. DISPUTE RESOLUTION: MANDATORY ARBITRATION AND CLASS ACTION WAIVER

PLEASE READ THIS SECTION CAREFULLY. IT AFFECTS YOUR LEGAL RIGHTS.

Binding Arbitration: Any dispute, claim, or controversy arising out of or relating to this Agreement or the purchase of products shall be resolved exclusively through binding individual arbitration administered by the American Arbitration Association (AAA) in accordance with its Commercial or Consumer Arbitration Rules, rather than in court.

Class Action Waiver: YOU AND GI.METAL USA INC. AGREE THAT EACH MAY BRING CLAIMS AGAINST THE OTHER ONLY IN YOUR OR ITS INDIVIDUAL CAPACITY, AND NOT AS A PLAINTIFF OR CLASS MEMBER IN ANY PURPORTED CLASS, COLLECTIVE, OR REPRESENTATIVE PROCEEDING. The arbitrator may not consolidate more than one person's claims.

Governing Law & Venue: This Agreement shall be governed by the laws of the State of Illinois, without regard to conflict of law principles. Any legal action not subject to arbitration shall be brought exclusively in the state or federal courts located in Kendall County or Kane County, Illinois.



THE GROUP

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GI.METAL S.R.L.

via Croce Rossa 1/C
Montale (PT) - Italia
Tel. +39 0573 1943680
inform@gimetal.it
www.gimetal.it



GI.METAL USA INC.

203 Commercial Drive
Yorkville, IL 60560 USA
Phone (630)-553 9134
Toll free Number 1-800-952 8350
info@gimetalusa.com
www.gimetalusa.com



GI.METAL BRASIL

São Paulo-Brasil
Avenida Sargento da Aeronáutica
Jaime Regalo Pereira, 536
Sala 27 - Jardim Cumbica, Guarulhos
info@gimetal.com.br
www.gimetal.com.br

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Gi.Metal USA INC

203 Commercial Drive - 60560 Yorkville, IL
Phone 630-553-9134 | Toll Free 800-952-8350

www.gimetalusa.com | sales@gimetalusa.com

