

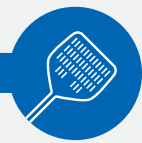
03.2024



Fabbrica Italiana dal 1986

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PEELS

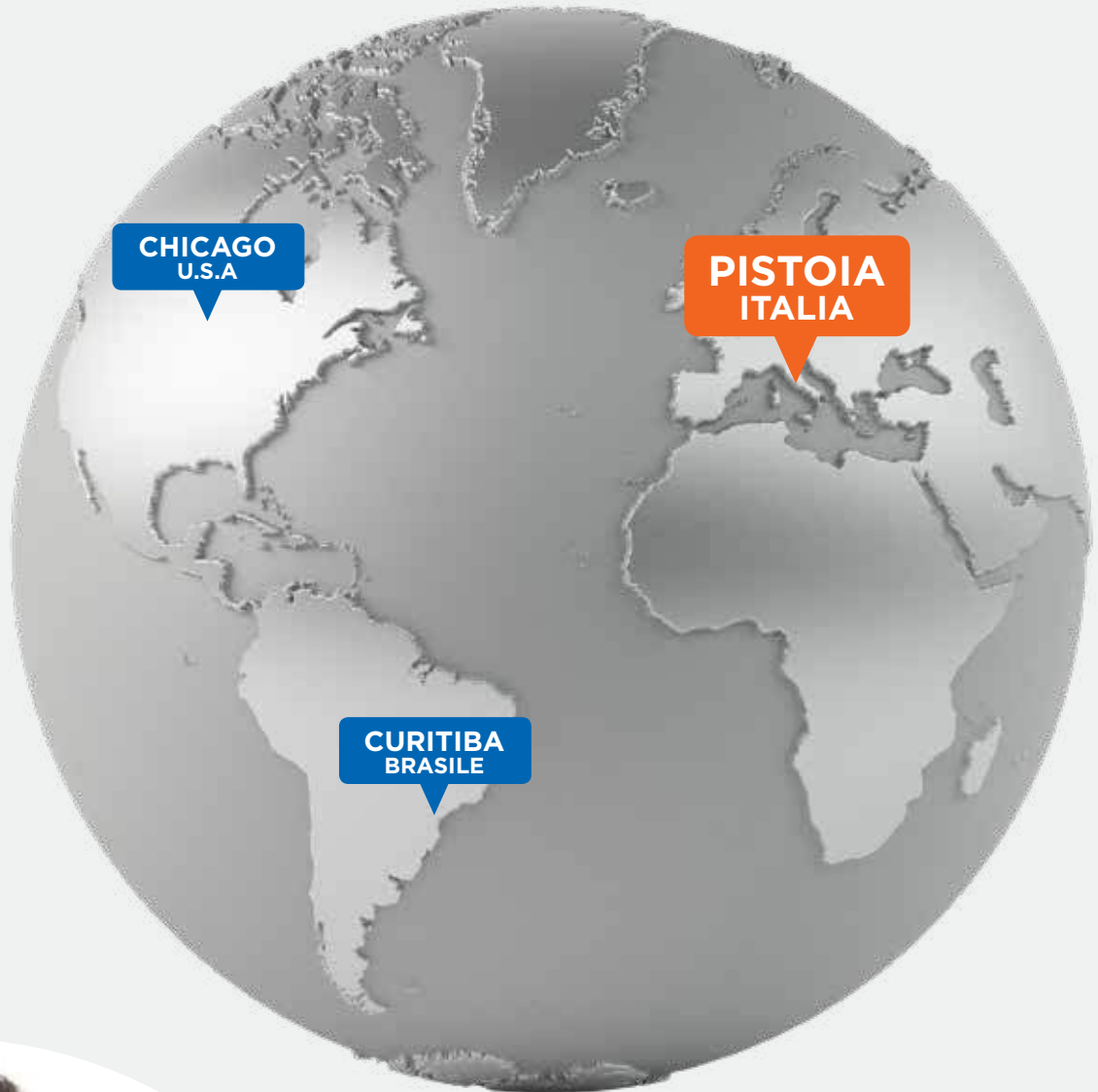
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Marco
D'Annibale

OUR STORY

Since 1986 Gi.Metal is a factory of professional tools for the world of food service, and for over 35 years a market leader and most loved partner by professional and non-professional pizza makers. Every year Gi.Metal invests in resources and new technologies, continuing to surprise customers over time. Listening to the market translates into a wide range of products, designed to satisfy the most diverse needs and facilitate the pizza maker at every stage of the work.



Manufactured
in Italy

1

PRODUCTION FACILITY HEADQUARTERS
of 8.000 square meters in Tuscany, Italy

2

BRANCHES in the USA and Brazil

+20

INTERNATIONAL FAIRS
in which the company exhibits every years

+40

EVENTS sponsored by Gi.Metal

+60

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

+85

COUNTRIES served worldwide

+400

ITEMS in the catalog

+3.000

DEALERS all over the world

+120.000

PIZZA PEELS produced in a year



WHY GI.METAL



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



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



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



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



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



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

THE NEW GI.METAL WHOLESALE PORTAL

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

[DEALERS.GIMETALUSA.COM](https://dealers.gimetalusa.com)



HIGHEST PRIORITY

Web orders managed with priority compared to other orders.



QUICK ORDER

Select faster via customized suggestion of the orders.



DOCUMENT STORAGE

Possibility to recover orders and administrative and commercial documents.



CUSTOMER SERVICE

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

OUR SOCIAL COMMUNITY

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

FOLLOW US and SHARE!



ALL THE NEW TRENDS TO BE INSPIRED
@gimetalusa



PRODUCT NEWS AND UPDATES ON EVENTS AND FAIRS
@gimetalusa



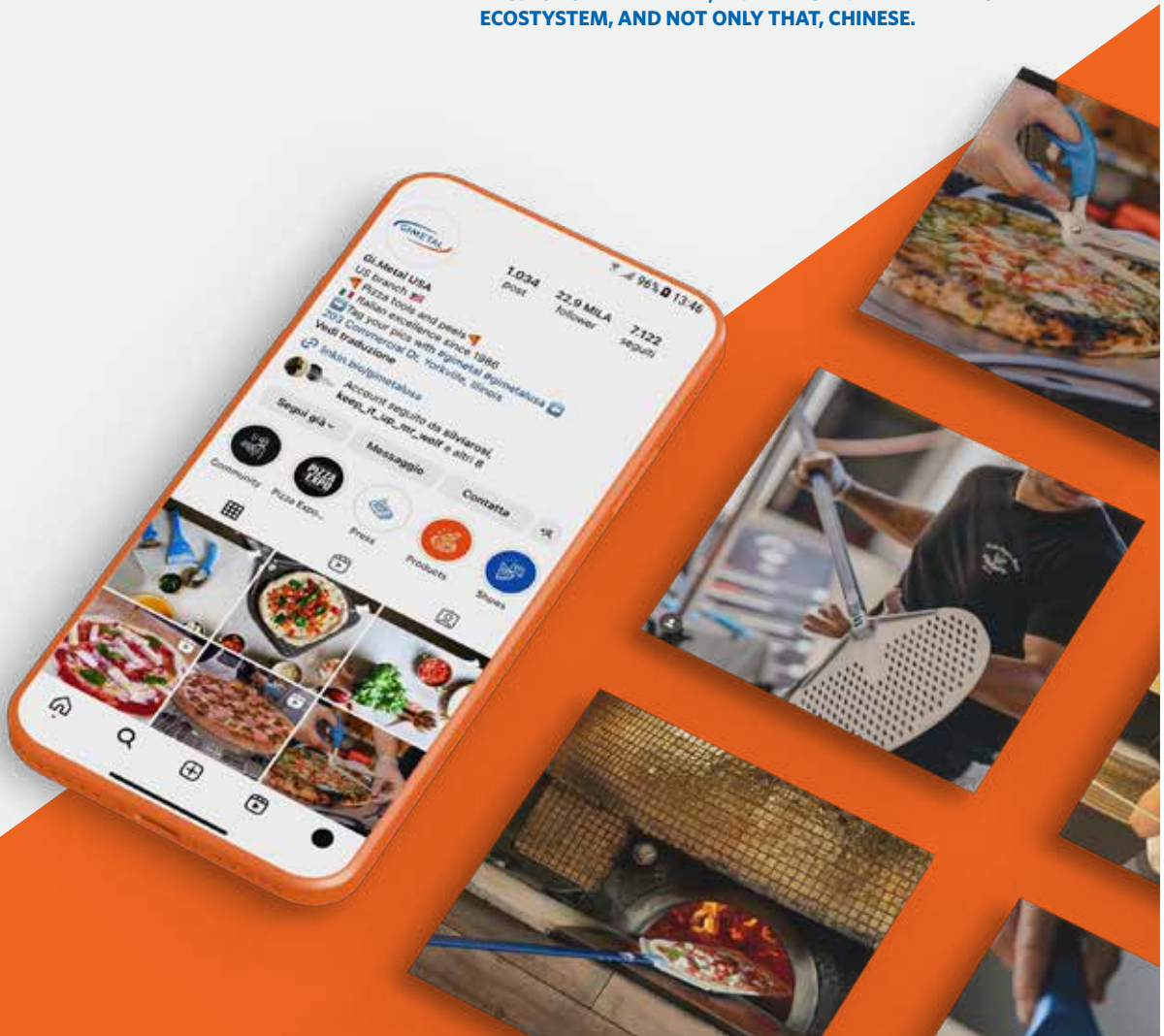
TUTORIALS ON THE USE OF OUR PRODUCTS AND MUCH MORE



THE COMPANY'S BUSINESS FACE



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





PEEL CHOICE GUIDE

HOW TO CHOOSE A PROFESSIONAL PIZZA PEEL?

TO SLIDE IT IN OR TAKE IT OUT?

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

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

PERFORATED OR SOLID?

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

ADVANTAGES OF THE PERFORATION:

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



RECTANGULAR OR ROUND?

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

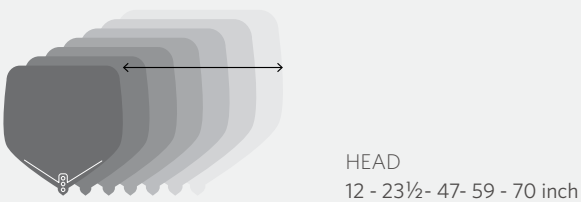
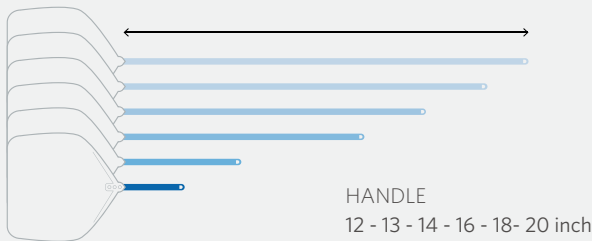
The **rectangular peel** is a safe, popular choice; it offers a larger surface area in contact with the pizza and the grip point, with which to lift the pizza, is only milled at the front.

The **round peel** has an extended grip point with a gentle, regular milling over a large extension of the curve, enabling the pizza-maker to take up the pizza even from the side and thus not only from the front. Furthermore, being without corners, allows to bring the pizza closer to the oven, granting a correct handling and increasing the efficiency of the oven.



DIFFERENT SIZES

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



ANODIZED ALUMINUM

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

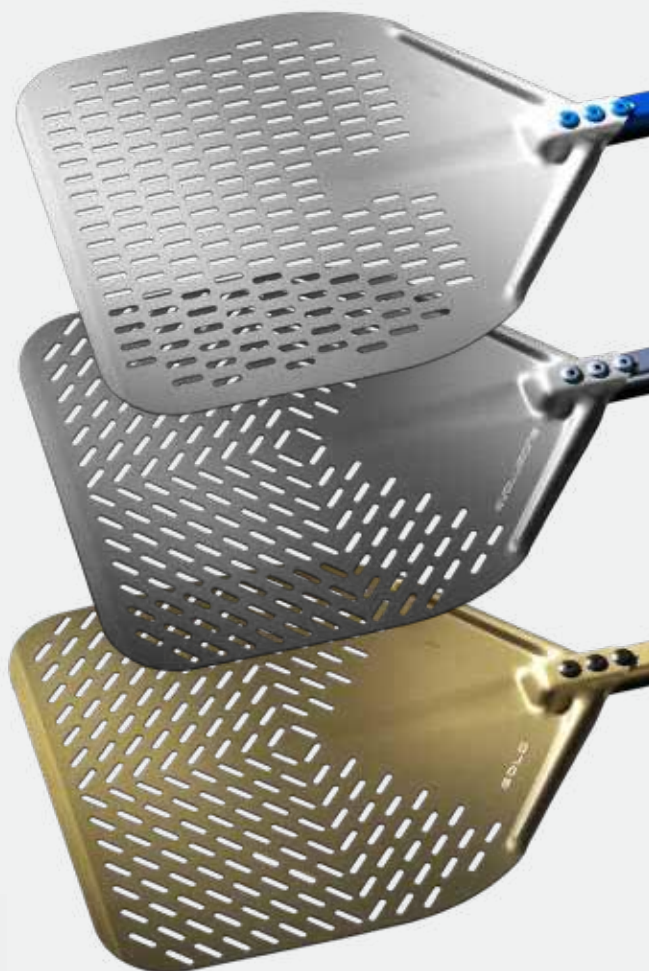
- Increase corrosion resistance
- Give greater surface hardness
- Improve abrasion resistance
- Give a good aesthetic appearance, uniform and long lasting

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

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

Hard Anodizing: Carbon, Evoluzione, Napoli

Gold Hard Anodizing G.H.A.: Gold

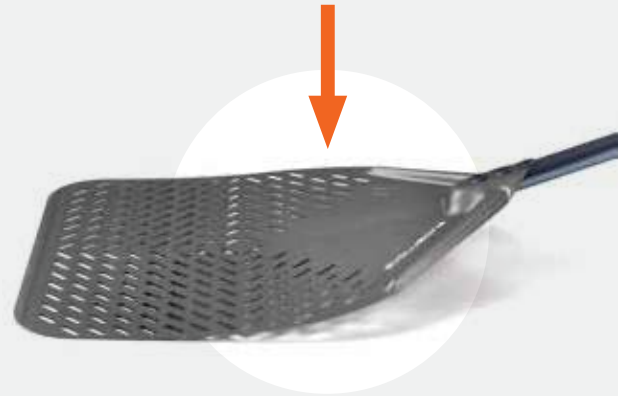


THE 3 RIVETS

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

THE CENTRAL RIB

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



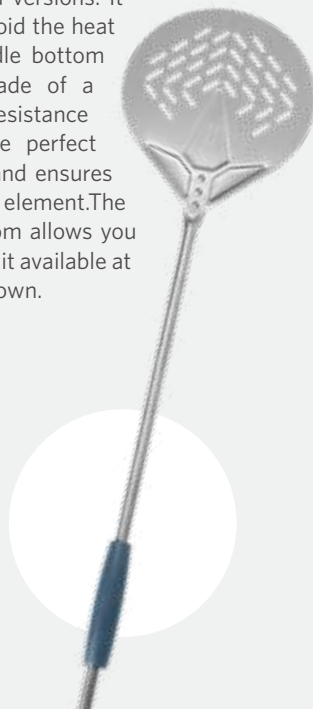
ERGONOMIC HANDLES

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



SMALL PEELS WITH INSULATING SLIDING GRIP

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



2SMART TECHNOLOGY

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

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



Compact packaging



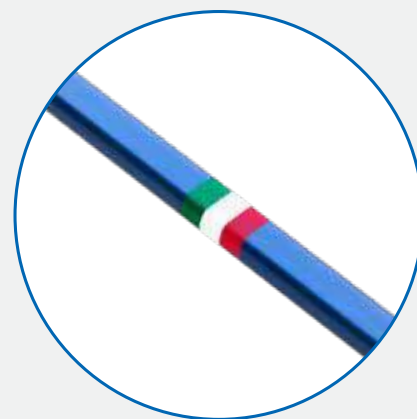
Significantly reduced shipping costs



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



Less risk of damage during transport



Guarantees for the end customer:

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

Handles with 2SMART technology are available for:

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

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

THE WORLD'S BEST PEELS

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

Why use perforated pizza peels?

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

Why Aluminum is better than Wood?

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

Over the past few years, the market offer with reference to pizza peels has been revolutionized by the introduction of aluminum pizza peels replacing the more traditional wooden ones. A good aluminum peel is better than a wooden pizza peel since it ensures a faster pace during work and thus a higher productivity.

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

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

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

How long does an aluminum peel last?

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

The handle is too long. Can I cut it?

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

I prepare and toss the pizza on the wooden peel and then I slide it into the oven. Shall I do the same with metal pizza peels?

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

I usually put my wooden peel on top of the oven. Is the metal one going to get hot?

If your oven is well insulated (this also avoids waste of energy), there are no problems with your metal peel. If the outside of your oven is very hot, the peel gets very warm if put on top of the oven. In our line there is a variety of peel holders, see pps 56-59.

What is the small peel for?

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

Small peel is not made for moving wooden logs. For this purpose see equipment for wood oven (pps. 60-61).

Are the rivets strong enough? What is the material?

Yes, they are very strong and resistant; they are made of aluminum with a plastic shell. They will not loosen with use of the peel.

What the maximum temperature the plastic handles can stand?

400°F is the maximum temperature the handles can resist. They CAN NOT be put into the oven! They will melt!

SEARCH BY PRODUCT LINE



PEELS

FOUR LEVELS FOR ALL NEEDS

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



THE MAXIMUM
TECHNICAL LEVEL



THE WIDEST RANGE



THE TRADITIONAL CLASSICS



DOMESTIC PRODUCTS,
FOR OCCASIONAL OR
RECREATIONAL HOME USE



EXCELLENCE

- CARBON** 15
- GOLD** 19
- EVOLUZIONE** 24
- NAPOLI** 31
- WOODTECH** 36



HIGH PERFORMANCE

- AZZURRA** 40
- NAPOLETANA** 54








PROFESSIONAL STANDARD

- ALICE** 58



RESIDENTIAL USE

- AMICA** 61

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



EXCELLENCE

CARBON

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



■■■■■ Lightness



■■■■■ Resistance to the heat



■■■■■ Easy-sliding



■■■■■ Resistance to bumps and scratches

CARBON
FIBER

Carbon Fiber



HIGH-TECH LIGHTNESS

LIGHT AS A FEATHER

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

Gi.Metal, choosing this special material, creates a tool with unparalleled lightness: the 33cm diameter peel weighs only 570 grams! Other features include high mechanical resistance, thermal insulation capacity, resistance to temperature variations and to the effect of chemical agents.

RESISTANT AND NON-WEARING

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

THE NEW PERFORATION

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

STABLE AND SAFE GRIP

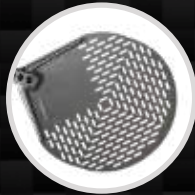
The handles are made of oval tubes to facilitate good grip and stability, preventing it from rotation.





It's the lightest among the Gi.Metal peels: a 13'' Carbon peel weighs 1.25 lb only.

.....



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

.....



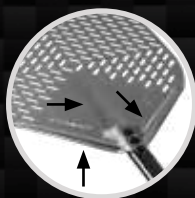
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.

.....



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

.....



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

.....



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

.....



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

RECTANGULAR PERFORATED



> Hard oxide anodized aluminum head and carbon fibre handle

● ┌──┐ └──┘	● ┌──┐ └──┘	● ┌──┐ └──┘	● ┌──┐ └──┘	Q	CODE	
					COD.	\$
13	59	73	1.25	1	C-32RF	499.00
14	59	74	1.41	1	C-37RF	520.00

LEGEND	● ┌──┐ └──┘	Head dimensions (inches)	● ┌──┐ └──┘	Handle length (inches)	● ┌──┐ └──┘	Total length (inches)
	● ┌──┐ └──┘ <td>Net weight (pound)</td> <td>Q</td> <td>Minimum Order Quantity</td> <td>\$</td> <td>Unit price</td>	Net weight (pound)	Q	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 the heat



Easy-sliding



Resistance to bumps and scratches



Special G.H.A. treatment



LONG LASTING AND HEAT RESISTANCE

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

SPECIAL TREATMENT

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

ADVANTAGES:

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

EXTREME SMOOTHNESS AND LOW FRICTION

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

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

RESISTANT AND SECURE

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

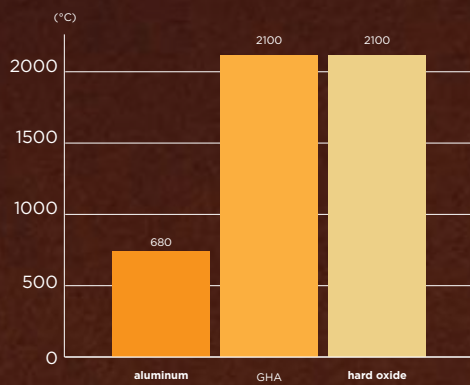




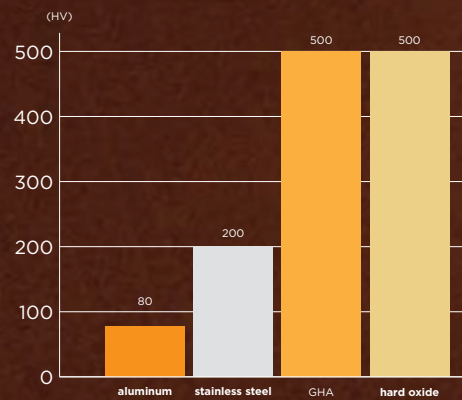
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminum alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Special coating G.H.A.	500:550	2100°C	0,025	extremely high	10.000 h	10 ⁵ h
Hard anodizing oxidisation	500:550	2100°C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



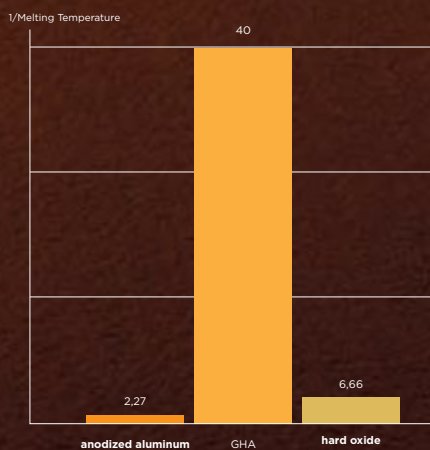
Resistance to the heat



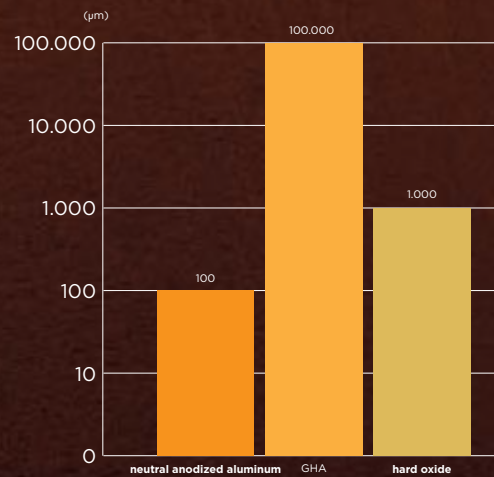
Hardness



Easy-sliding



Bumps and abrasions resistance

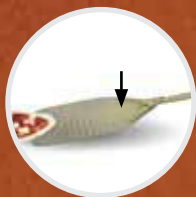




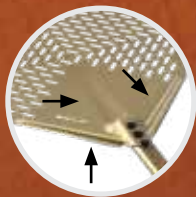
The G.H.A. treatment is an exclusive of Gi.Metal for the pizza world.



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 rivet used in aeronautics as junction for the metallic plates.

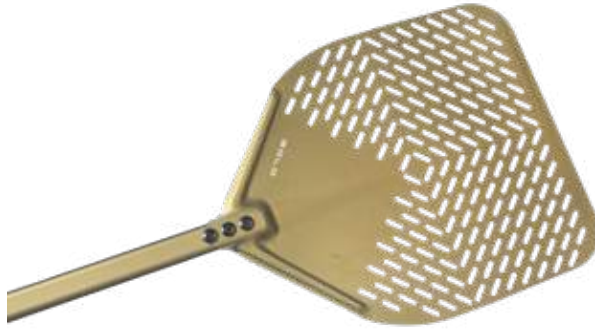


The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.







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	243.50
14	59	74	1.74	1	G-37RF	266.70


ROUND PERFORATED




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


				Q	STANDARD	
					COD.	\$
13	59	73	1.58	1	G-32F	243.50
14	59	74	1.69	1	G-37F	266.70

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

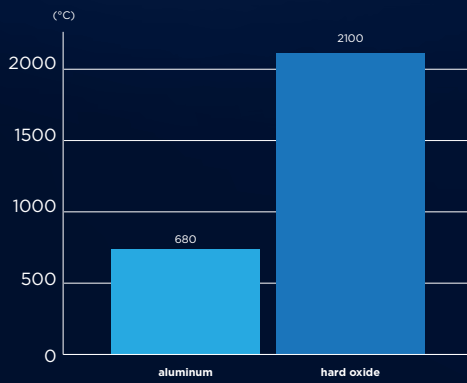


S.H.A.

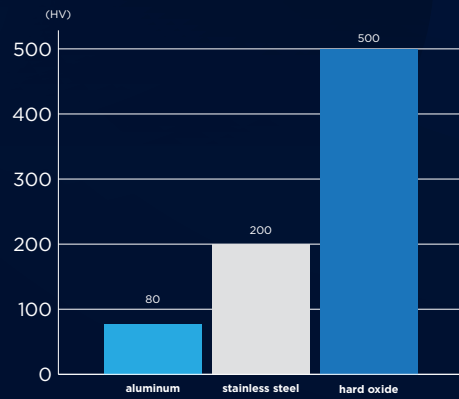
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Hard anodizing oxidisation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



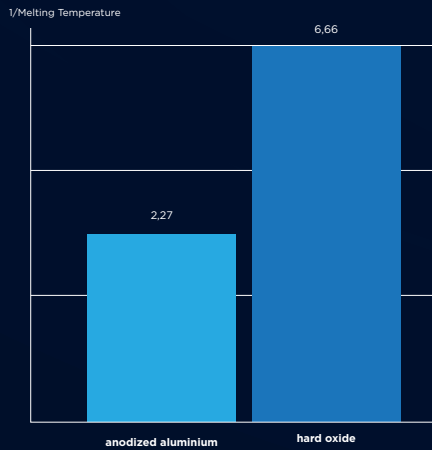
Resistance to the heat



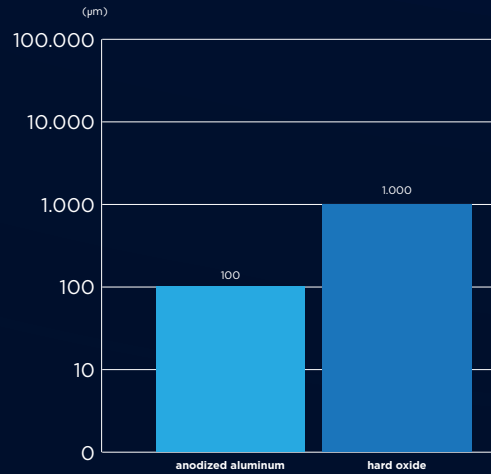
Hardness



Easy-sliding

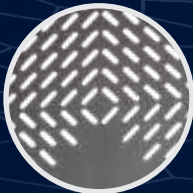


Bumps and abrasions resistance



S.H.A.

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



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



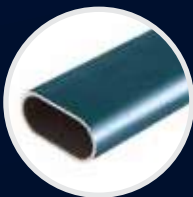
.....
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



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



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



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



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

RECTANGULAR PERFORATED



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

	● 	● 	● 	● 	Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	12	25	0.92	1	E-30RF/30	122.40			
	23 ½	37	0.95	1	E-30RF/60	127.60			
	47	60	1.28	1	E-30RF/120	143.30	E-30RFX/120	150.80	
	59	72	1.43	1	E-30RF	147.70	E-30RFX	155.20	
	70	84	1.59				E-30RFX/180	163.30	
13	12	26	1.05	1	E-32RF/30	159.20			
	23 ½	38	1.08	1	E-32RF/60	164.50			
	47	61	1.39	1	E-32RF/120	173.70	E-32RFX/120	181.20	
	59	73	1.54	1	E-32RF	182.40	E-32RFX	189.90	
	70	85	1.70	1			E-32RFX/180	200.90	
14	12	27	1.21	1	E-37RF/30	175.50			
	23 ½	39	1.21	1	E-37RF/60	179.00			
	47	63	1.52	1	E-37RF/120	189.00	E-37RFX/120	196.50	
	59	75	1.68	1	E-37RF	199.00	E-37RFX	206.50	
	70	87	1.83	1			E-37RFX/180	215.50	
16	23 ½	42	1.90	1	E-41RF/60	205.80			
	47	65	2.21	1	E-41RF/120	217.70	E-41RFX/120	225.20	
	59	77	2.36	1	E-41RF	227.20	E-41RFX	234.70	
	70	89	2.51	1			E-41RFX/180	243.60	
18	23 ½	43	2.14	1	E-45RF/60	223.50			
	47	67	2.45	1	E-45RF/120	232.60	E-45RFX/120	240.10	
	59	79	2.60	1	E-45RF	241.40	E-45RFX	248.90	
	70	90	2.76	1			E-45RFX/180	258.80	
20	23 ½	46	2.51	1	E-50RF/60	241.40			
	47	70	2.82	1	E-50RF/120	251.30	E-50RFX/120	258.80	
	59	81	2.98	1	E-50RF	261.20	E-50RFX	268.70	
	70	93	3.13	1			E-50RFX/180	277.60	

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

LEGEND

● | | | Head dimensions (inches)

● | | | Handle length (inches)

● | | | Total length (inches)

● Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ROUND PERFORATED



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

	● 	● 	● 	● 	Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	12	25	0.73	1	E-30F/30	122.40			
	23 ½	37	0.88	1	E-30F/60	127.60			
	47	60	1.21	1	E-30F/120	143.30	E-30FX/120	150.80	
	59	72	1.39	1	E-30F	147.70	E-30FX	155.20	
	70	84	1.59	1			E-30FX/180	163.30	
13	12	26	0.98	1	E-32F/30	159.20			
	23 ½	38	1.03	1	E-32F/60	164.50			
	47	61	1.34	1	E-32F/120	173.70	E-32FX/120	181.20	
	59	73	1.49	1	E-32F	182.40	E-32FX	189.90	
	70	85	1.65	1			E-32FX/180	200.90	
14	12	27	1.11	1	E-37F/30	175.50			
	23 ½	39	1.14	1	E-37F/60	180.80			
	47	63	1.45	1	E-37F/120	190.60	E-37FX/120	198.10	
	59	75	1.60	1	E-37F	199.00	E-37FX	206.50	
	70	87	1.76	1			E-37FX/180	216.80	
16	23 ½	42	1.80	1	E-41F/60	205.80			
	47	65	2.11	1	E-41F/120	217.70	E-41FX/120	225.20	
	59	77	2.27	1	E-41F	227.20	E-41FX	234.70	
	70	89	2.42	1			E-41FX/180	243.60	
18	23 ½	43	2.05	1	E-45F/60	223.50			
	47	67	2.35	1	E-45F/120	232.60	E-45FX/120	240.10	
	59	79	2.51	1	E-45F	241.40	E-45FX	248.90	
	70	90	2.46	1			E-45FX/180	258.80	
20	23 ½	46	2.49	1	E-50F/60	241.40			
	47	70	2.80	1	E-50F/120	251.30	E-50FX/120	258.80	
	59	81	2.95	1	E-50F	261.20	E-50FX	268.70	
	70	93	3.10	1			E-50FX/180	277.60	

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

LEGEND

● | Head dimensions (inches)

● | Handle length (inches)

● | Total length (inches)

● | Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

Icon	Icon	Icon	Icon	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.24	1	IE-17F/75	107.10		
	47	54	0.65	1	IE-17F/120	111.10		
	59	66	0.73	1	IE-17F	114.20		
	70	78	0.82	1	IE-17F/180	117.20		
8	30	38	1.21	1	IE-20F/75	110.20		
	47	55	0.69	1	IE-20F/120	114.20	IE-20FS/120	121.20
	59	67	0.77	1	IE-20F	117.20	IE-20FS	124.20
	70	79	0.86	1	IE-20F/180	125.20		
9	30	39 ½	1.37	1	IE-23F/75	113.20		
	47	57	0.76	1	IE-23F/120	117.20		
	59	69	0.84	1	IE-23F	124.30		
	70	80	0.93	1	IE-23F/180	132.20		
10	30	40 ½	1.54	1	IE-26F/75	119.40		
	47	58	0.84	1	IE-26F/120	123.40		
	59	70	0.92	1	IE-26F	131.40		
	70	82	1.01	1	IE-26F/180	140.80		

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

BRASS BRISTLES BRUSH



> Brass bristles and anodized aluminum handle

Icon	Icon	Icon	Icon	Icon	Features	Icon	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
								COD.	\$	COD.	\$
51	8x4xh2*	B	AA	•	Adjustable	1.46	1	ACE-SP/120	102.50	ACE-SPX/120	110.00
63	8x4xh2*	B	AA	•	Adjustable	1.62	1	ACE-SP	109.00	ACE-SPX	116.50

* Total height including scraper

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



Evoluzione
Complete line

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



EXCELLENCE

Napoli



Lightness



Resistance to the heat



Easy-sliding



Resistance to bumps and scratches

S.H.A.

Special treatment S.H.A.

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



CONTEMPORARY TRADITION

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

CELEBRATION OF NEAPOLITANISM

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

STRONG AND WEAR-RESISTANT

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

ADVANTAGES

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

PERFORATED DESIGN FOR PIZZA MAKERS ACCORDING TO NEAPOLITAN TRADITION

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

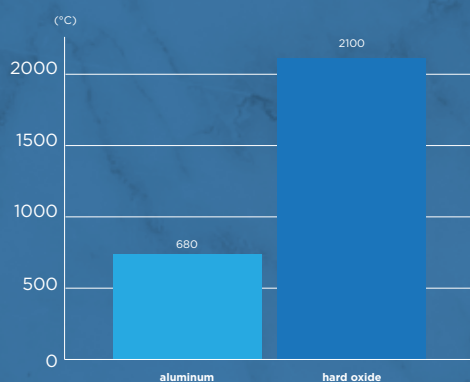


S.H.A.

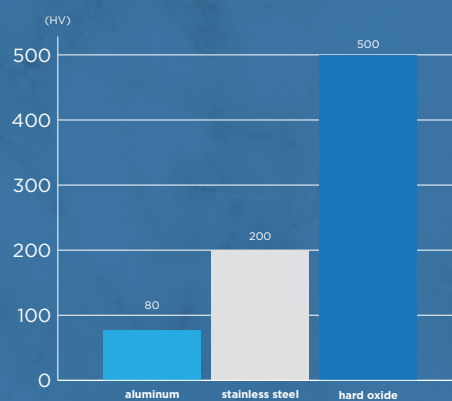
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Hard anodizing oxidisation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



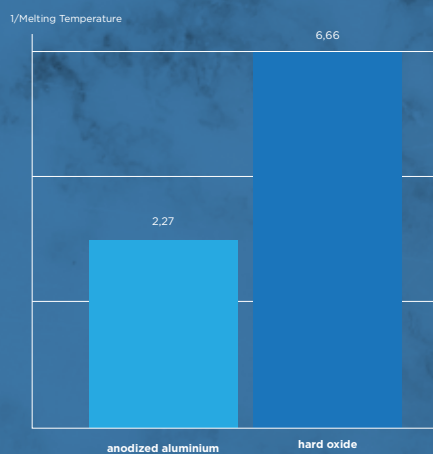
Resistance to the heat



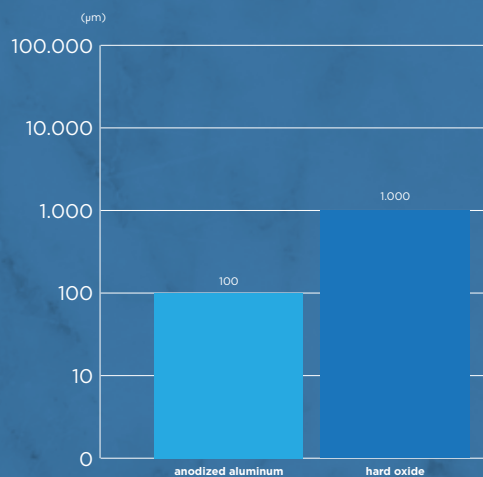
Hardness



Easy-sliding



Bumps and abrasions resistance

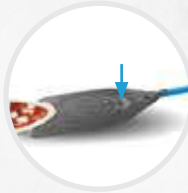


S.H.A.

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



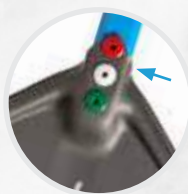
The holes are studied to facilitate and accompany the movement typical of the Neapolitan pizzaiolos.



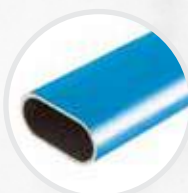
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



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



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



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



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

RECTANGULAR PERFORATED*

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

	●	●	●	●	Q	STANDARD		2SMART TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
13	23.5	38	1.08	1	ANE-32RF/60	175.20			
	47	61	1.39	1	ANE-32RF/120	194.10	ANE-32RFX/120	201.60	
	59	73	1.54	1	ANE-32RF	200.40	ANE-32RFX	207.90	
14	23.5	38	1.21	1	ANE-37RF/60	207.90			
	47	61	1.52	1	ANE-37RF/120	223.10	ANE-37RFX/120	230.60	
	59	73	1.67	1	ANE-37RF	229.40	ANE-37RFX	236.90	
16	23.5	38	2.16	1	ANE-41RF/60	216.80			
	47	61	2.47	1	ANE-41RF/120	231.90	ANE-41RFX/120	239.40	
	59	73	2.62	1	ANE-41RF	238.20	ANE-41RFX	245.70	

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



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

RECOMMENDED COMBINATIONS

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

BRASS BRISTLES BRUSH

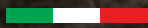


> Brass bristles and anodized aluminum handle

More details on page 30

LEGEND

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



EXCELLENCE

WOODTECH



■■■■■ Lightness



■■■■■ Resistance to the heat



■■■■■ Easy-sliding



■■■■■ Resistance to bumps and scratches

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



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.



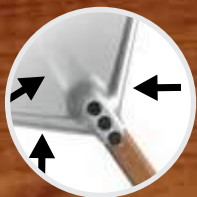
The holes reduce the friction, the extra flour quantity and the tool's weight.

.....



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 1/2	37	0.95	1	AW-30RF/60	130.00	
	47	60	1.23	1	AW-30RF/120	146.00	
	59	72	1.43	1	AW-30RF	151.00	
13	23 1/2	38	1.08	1	AW-32RF/60	135.00	
	47	61	1.39	1	AW-32RF/120	149.00	
	59	73	1.54	1	AW-32RF	155.00	
14	23 1/2	39	1.21	1	AW-37RF/60	139.00	
	47	63	1.52	1	AW-37RF/120	157.00	
	59	75	1.68	1	AW-37RF	163.00	
16	23 1/2	42	1.90	1	AW-41RF/60	144.00	
	47	65	2.14	1	AW-41RF/120	168.00	
	59	77	2.36	1	AW-41RF	175.00	
18	23 1/2	43	2.14	1	AW-45RF/60	156.00	
	47	67	2.45	1	AW-45RF/120	179.00	
	59	79	2.60	1	AW-45RF	188.00	
20	23 1/2	46	2.47	1	AW-50RF/60	188.00	
	47	70	2.82	1	AW-50RF/120	200.00	
	59	81	2.98	1	AW-50RF	213.00	

ALUMINUM ROUND PERFORATED



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

	●	●	●	●	Q	STANDARD	
						COD.	\$
12	23 1/2	37	0.88	1	AW-30F/60	130.00	
	47	60	1.21	1	AW-30F/120	146.00	
	59	72	1.39	1	AW-30F	151.00	
13	23 1/2	38	1.04	1	AW-32F/60	135.00	
	47	61	1.35	1	AW-32F/120	149.00	
	59	73	1.50	1	AW-32F	155.00	
14	23 1/2	39	1.15	1	AW-37F/60	139.00	
	47	63	1.43	1	AW-37F/120	157.00	
	59	75	1.61	1	AW-37F	163.00	
16	23 1/2	42	1.81	1	AW-41F/60	144.00	
	47	65	2.09	1	AW-41F/120	168.00	
	59	77	2.38	1	AW-41F	175.00	
18	23 1/2	43	2.05	1	AW-45F/60	156.00	
	47	67	2.36	1	AW-45F/120	179.00	
	59	79	2.51	1	AW-45F	188.00	
20	23 1/2	46	2.29	1	AW-50F/60	188.00	
	47	70	2.62	1	AW-50F/120	200.00	
	59	81	3.53	1	AW-50F	213.00	

LEGEND

● Head dimensions (inches)

● Handle length (inches)

● Total length (inches)

● Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



HIGH PERFORMANCE

AZZURRA

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



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches



ROBUST AND FLEXIBLE

LIGHTNESS

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

PRACTICALITY

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

RESISTANCE AND SAFETY

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

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

THE ADVANTAGE OF THE PERFORATION

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

MATERIALS

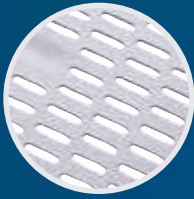
ANODIZED ALUMINUM

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

THE SMALL PEEL

The Azzurra small peels are solid and light, available both in the solid and perforated versions, with fine and diffused slots to reduce its weight. Made entirely of stainless steel, thus avoiding the transfer of heat of the oven, while the bottom of the handle and the intermediate sliding handle are made of high-density polymer, high resistance to impacts and heat. The sliding element also slides into the bottom handle so that the stacked small peel with the head down can be immediately gripped correctly.





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

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

.....



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

.....



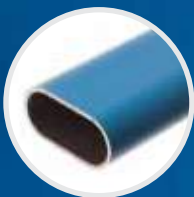
The strengthenings on the head stiffen the peel ensuring stability and the taking hold of the heaviest pizzas.

.....



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

.....



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

.....



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

ALUMINUM RECTANGULAR



> Neutral anodized aluminum head, light blue anodized handle

	● 	● 	● 	● 	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	12	25	0.97	1	A-30R/30	83.70			
	23 ½	37	1.10	1	A-30R/60	89.00			
	47	60	1.39	1	A-30R/120	99.70	A-30RX/120	107.20	
	59	72	1.54	1	A-30R	103.80	A-30RX	111.30	
	70	84	1.69	1			A-30RX/180	118.00	
13	12	26	1.17	1	A-32R/30	91.20			
	23 ½	38	1.23	1	A-32R/60	96.40			
	47	61	1.54	1	A-32R/120	102.50	A-32RX/120	110.00	
	59	73	1.68	1	A-32R	109.90	A-32RX	117.40	
	70	85	1.85	1			A-32RX/180	124.60	
14	12	27	1.39	1	A-37R/30	103.90			
	23 ½	39	1.41	1	A-37R/60	109.10			
	47	63	1.71	1	A-37R/120	118.20	A-37RX/120	125.70	
	59	75	1.86	1	A-37R	123.50	A-37RX	133.50	
	70	87	2.02	1			A-37RX/180	138.70	
16	23 ½	42	2.18	1	A-41R/60	124.80			
	47	65	2.49	1	A-41R/120	131.20	A-41RX/120	138.70	
	59	77	2.65	1	A-41R	138.30	A-41RX	145.80	
	70	89	2.82	1			A-41RX/180	153.10	
18	23 ½	43	2.51	1	A-45R/60	138.30			
	47	67	2.82	1	A-45R/120	145.60	A-45RX/120	153.10	
	59	79	2.97	1	A-45R	152.20	A-45RX	159.70	
	70	90	3.13	1			A-45RX/180	166.80	
20	23 ½	46	3.06	1	A-50R/60	159.30			
	47	70	3.37	1	A-50R/120	167.80	A-50RX/120	175.30	
	59	81	3.52	1	A-50R	174.50	A-50RX	182.00	
	70	93	3.68	1			A-50RX/180	189.20	

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

LEGEND

● | | | Head dimensions (inches)

● | | | Handle length (inches)

● | | | Total length (inches)

● Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ALUMINUM RECTANGULAR PERFORATED

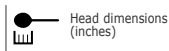


> Neutral anodized aluminum head, light blue anodized handle

	●	●	●	●	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	12	25	0.92	1	A-30RF/30	116.00			
	23 ½	37	0.95	1	A-30RF/60	119.50			
	47	60	1.26	1	A-30RF/120	130.00	A-30RFX/120	137.50	
	59	72	1.41	1	A-30RF	135.00	A-30RFX	142.50	
	70	84	1.57	1			A-30RFX/180	148.00	
13	12	26	1.04	1	A-32RF/30	117.60			
	23 ½	38	1.08	1	A-32RF/60	122.90			
	47	61	1.38	1	A-32RF/120	129.80	A-32RFX/120	137.30	
	59	73	1.54	1	A-32RF	136.30	A-32RFX	143.80	
	70	85	1.69	1			A-32RFX/180	152.00	
14	23 ½	39	1.21	1	A-37RF/60	136.00			
	47	63	1.52	1	A-37RF/120	144.00	A-37RFX/120	151.50	
	59	75	1.66	1	A-37RF	151.50	A-37RFX	159.00	
	70	87	1.82	1			A-37RFX/180	165.00	
16	23 ½	42	1.89	1	A-41RF/60	153.90			
	47	65	2.20	1	A-41RF/120	163.70	A-41RFX/120	171.20	
	59	77	2.35	1	A-41RF	169.90	A-41RFX	177.40	
	70	89	2.51	1			A-41RFX/180	184.10	
18	23 ½	43	2.13	1	A-45RF/60	169.00			
	47	67	2.44	1	A-45RF/120	173.90	A-45RFX/120	181.40	
	59	79	2.60	1	A-45RF	180.50	A-45RFX	188.00	
	70	90	2.75	1			A-45RFX/180	195.30	
20	23 ½	46	2.51	1	A-50RF/60	179.90			
	47	70	2.82	1	A-50RF/120	188.50	A-50RFX/120	196.00	
	59	81	2.97	1	A-50RF	195.10	A-50RFX	202.60	
	70	93	3.13	1			A-50RFX/180	209.40	

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

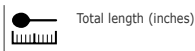
LEGEND



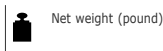
Head dimensions (inches)



Handle length (inches)



Total length (inches)



Net weight (pound)



Minimum Order Quantity



Unit price

ALUMINUM ROUND



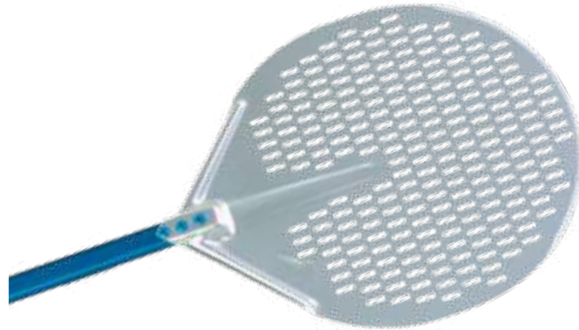
> Neutral anodized aluminum head, light blue anodized handle

	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	23½	37	0.99	1	A-30/60	89.00			
	47	60	1.30	1	A-30/120	99.70	A-30X/120	107.20	
	59	72	1.46	1	A-30	103.80	A-30X	111.30	
	70	84	1.67	1			A-30X/180	118.00	
13	23½	38	1.14	1	A-32/60	93.00			
	47	61	1.45	1	A-32/120	104.00	A-32X/120	111.50	
	59	73	1.60	1	A-32	110.00	A-32X	117.50	
	70	85	1.76	1			A-32X/180	124.60	
14	23½	39	1.30	1	A-37/60	111.00			
	47	63	1.60	1	A-37/120	119.00	A-37X/120	126.50	
	59	75	1.76	1	A-37	124.00	A-37X	131.50	
	70	87	1.91	1			A-37X/180	137.00	
16	23½	42	2.09	1	A-41/60	125.00			
	47	65	2.40	1	A-41/120	132.50	A-41X/120	140.00	
	59	77	2.54	1	A-41	139.50	A-41X	147.00	
	70	89	2.71	1			A-41X/180	153.10	
18	23½	43	2.33	1	A-45/60	141.40			
	47	67	2.64	1	A-45/120	147.90	A-45X/120	155.40	
	59	79	2.79	1	A-45	154.10	A-45X	161.60	
	70	90	2.95	1			A-45X/180	169.20	
20	23½	46	2.82	1	A-50/60	159.30			
	47	70	3.13	1	A-50/120	167.80	A-50X/120	175.30	
	59	81	3.28	1	A-50	174.50	A-50X	182.00	
	70	93	3.43	1			A-50X/180	189.20	

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

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



> Neutral anodized aluminum head, light blue anodized handle

	● 	● 	● 	● 	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
12	12	25	0.87	1	A-30F/30	113.70			
	23½	37	0.90	1	A-30F/60	118.90			
	47	60	1.21	1	A-30F/120	130.00	A-30FX/120	137.50	
	59	72	1.37	1	A-30F	135.00	A-30FX	142.50	
	70	84	1.52	1			A-30FX/180	148.00	
13	12	26	0.98	1	A-32F/30	117.60			
	23½	38	1.03	1	A-32F/60	122.90			
	47	61	1.34	1	A-32F/120	132.00	A-32FX/120	139.50	
	59	73	1.48	1	A-32F	137.50	A-32FX	145.00	
	70	85	1.65	1			A-32FX/180	152.00	
14	12	27	1.11	1	A-37F/30	131.00			
	23½	39	1.14	1	A-37F/60	135.50			
	47	63	1.45	1	A-37F/120	146.00	A-37FX/120	153.50	
	59	75	1.60	1	A-37F	152.00	A-37FX	159.50	
	70	87	1.76	1			A-37FX/180	168.50	
16	23½	42	1.80	1	A-41F/60	151.00			
	47	65	2.10	1	A-41F/120	162.70	A-41FX/120	170.20	
	59	77	2.27	1	A-41F	167.50	A-41FX	175.00	
	70	89	2.42	1			A-41FX/180	184.10	
18	23½	43	2.05	1	A-45F/60	167.00			
	47	67	2.34	1	A-45F/120	173.90	A-45FX/120	181.40	
	59	79	2.51	1	A-45F	180.50	A-45FX	188.00	
	70	90	2.47	1			A-45FX/180	195.30	
20	23½	46	2.49	1	A-50F/60	180.50			
	47	70	2.78	1	A-50F/120	187.80	A-50FX/120	195.30	
	59	81	2.95	1	A-50F	195.10	A-50FX	202.60	
	70	93	3.10	1			A-50FX/180	209.40	

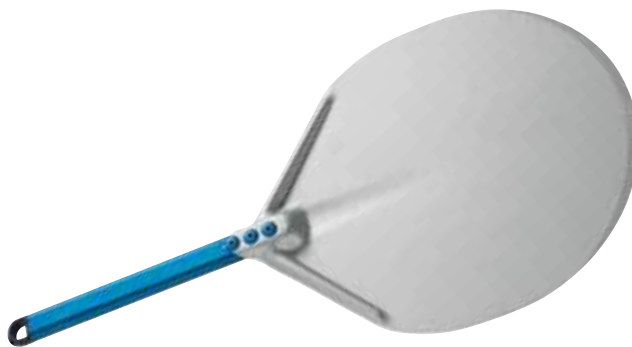
* The weight of products with a handle with 2SMART TECHNOLOGY is 0.19 lb more than the corresponding products with a full handle

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

ALUMINUM ROUND, SHORT HANDLE

> Neutral anodized aluminum head, light blue anodized handle

● 	● 	● 	● 	Q	STANDARD	
					COD.	\$
12	12	25	0.88	1	A-30C	72.00
13	12	26	1.02	1	A-32C	79.00
14	12	27	1.16	1	A-37C	91.00
16	12	30	1.89	1	A-41C	118.90
18	12	32	2.21	1	A-45C	129.00
20	12	34	2.71	1	A-50C	144.00



STAINLESS STEEL SOLID SMALL PEEL



> Stainless steel head, stainless steel handle

● 	● 	● 	● 	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.19	1	I-17/75	72.30		
	47	54	1.50	1	I-17/120	74.90		
	59	66	1.68	1	I-17	81.60		
	70	78	1.86	1	I-17/180	88.20		
8	30	38	1.30	1	I-20/75	80.40		
	47	55	1.60	1	I-20/120	83.00	I-20S/120	90.00
	59	67	1.77	1	I-20	89.60	I-20S	96.60
	70	79	1.97	1	I-20/180	97.60	I-20S/180	104.60
9	30	39 ½	1.48	1	I-23/75	86.90		
	47	57	1.77	1	I-23/120	89.60	I-23S/120	96.60
	59	69	1.96	1	I-23	97.60	I-23S	104.60
	70	80	2.14	1	I-23/180	99.40		
10	30	40 ½	1.67	1	I-26/75	93.60		
	47	58	1.97	1	I-26/120	96.40		
	59	70	2.16	1	I-26	103.20		
	70	82	2.34	1	I-26/180	109.10		

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

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

STAINLESS STEEL PERFORATED SMALL PEEL



> Stainless steel head, stainless steel handle

	● 	● 	● 	● 	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
6 ¾	30	36 ¾	1.12	1	I-17F/75	83.00			
	47	54	1.42	1	I-17F/120	85.70	I-17FS/120	92.70	
	59	66	1.60	1	I-17F	93.10			
	70	78	1.80	1	I-17F/180	100.30			
8	30	38	1.21	1	I-20F/75	90.30			
	47	55	1.51	1	I-20F/120	93.10	I-20FS/120	100.10	
	59	67	1.69	1	I-20F	100.30	I-20FS	107.30	
	70	79	1.88	1	I-20F/180	107.00			
9	30	39 ½	1.36	1	I-23F/75	97.60			
	47	57	1.66	1	I-23F/120	100.30	I-23FS/120	107.30	
	59	69	1.85	1	I-23F	106.50	I-23FS	113.50	
	70	80	2.03	1	I-23F/180	112.90			
10	30	40 ½	1.54	1	I-26F/75	103.20			
	47	58	1.84	1	I-26F/120	105.50			
	59	70	2.01	1	I-26F	112.30	I-26FS	119.30	
	70	82	2.21	1	I-26F/180	120.30			

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

LEGEND

● Head dimensions (inches)

● Handle length (inches)

● Total length (inches)

● Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

PROFESSIONAL KIT SOLID PIZZA PEEL - 7 PIECES



Features	Net weight (pound)	Q	REFERENCE	
			COD.	\$
A-32R + I-20 + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.34	1	PRO32	378.80
A-37R + I-20 + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.51	1	PRO37	433.50

PROFESSIONAL KIT PERFORATED PIZZA PEEL - 7 PIECES



Features	Net weight (pound)	Q	REFERENCE	
			COD.	\$
A-32RF + I-20F + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.10	1	PRO32F	421.20
A-32RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.62	1	PRO32F/120	416.20
A-37RF + I-20F + AC-SP + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	6.23	1	PRO37F	414.70
A-37RF/120 + I-20F/120 + AC-SP/120 + ACH-PP3 + AC-ROP6 + AC-STP31 + AC-MS90	5.75	1	PRO37F/120	433.10

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

Features	Net weight (pound)	Q	REFERENCE	
			COD.	\$
A-32RF/60 + I-20F/75 + AC-SP3/120 + ACH-PP3 + AC-ROP6 + AC-STF10 + AC-TP + AC-MS90GR	5.29	1	PROEL32RF/60	401.40
A-37RF/60 + I-20F/75 + AC-SP3/120 + ACH-PP3 + AC-ROP6 + AC-STF10 + AC-TP + AC-MS90GR	5.42	1	PROEL37RF/60	421.40



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



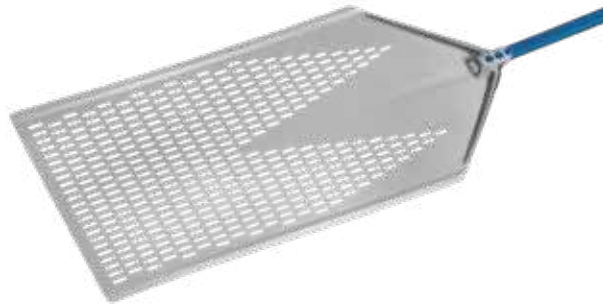
ALUMINUM FLAT BREAD/IN PALA



> Neutral anodized aluminum head, light blue anodized handle

● └─┘	● └─┘	● └─┘	● ■	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
16x24	47	72	3.76	1	AMP-4060	190.60	AMP-4060X	198.10

PERFORATED ALUMINUM FLAT BREAD/IN PALA



> Neutral anodized aluminum head, light blue anodized handle

● └─┘	● └─┘	● └─┘	● ■	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
12x24	47	72	2.49	1	AMP-3060F	217.70	AMP-3060FX	225.20
12x31½	47	79	3.00	1	AMP-3080F	233.90	AMP-3080FX	241.40
16x24	47	72	3.31	1	AMP-4060F	233.90	AMP-4060FX	241.40
16x31½	47	79	3.86	1	AMP-4080F	241.10	AMP-4080FX	248.60

LEGEND

● └─┘ Head dimensions (inches)

● └─┘ Handle length (inches)

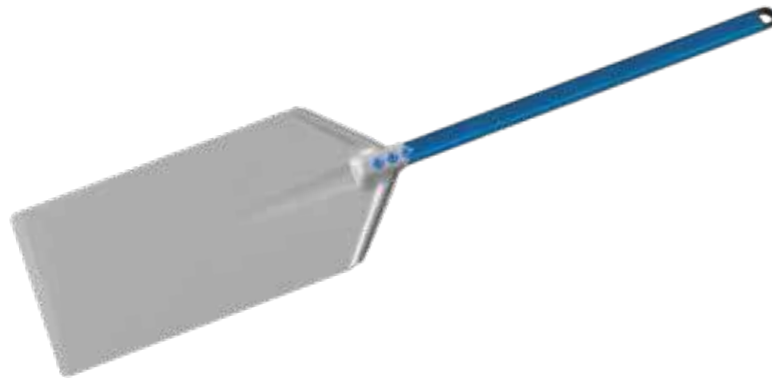
● └─┘ Total length (inches)

● ■ Net weight (pound)

Q Minimum Order Quantity

\$ Unit price

ALUMINUM "ROMANA"



> Neutral anodized aluminum head, light blue anodized handle

	● 	● 	● 	● 	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
9x16		12	30	1.48	1	AM-2340/30	112.60		
		23½	42	1.64	1	AM-2340/60	118.10		
		47	65	1.95	1	AM-2340/120	130.20	AM-2340/120X	137.70
		59	77	2.12	1	AM-2340/150	141.00	AM-2340/150X	148.50

PERFORATED ALUMINUM "ROMANA"



> Neutral anodized aluminum head, light blue anodized handle

	● 	● 	● 	● 	Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
						COD.	\$	COD.	\$
9x16		12	30	1.28	1	AM-2340F/30	124.00		
		23½	42	1.46	1	AM-2340F/60	129.70		
		47	65	1.76	1	AM-2340F/120	144.50	AM-2340F/120X	152.00
		59	77	1.92	1	AM-2340F/150	155.20	AM-2340F/150X	162.70

LEGEND

● | Head dimensions (inches)

● | Handle length (inches)

● | Total length (inches)

● | Net weight (pound)




Q Minimum Order Quantity

\$ Unit price

PERFORATED ALUMINUM BOARD,
FLAT BREAD/IN PALA






> Neutral anodized aluminum

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

AVAILABLE SIZES



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



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 the heat



Easy-sliding

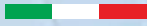


Resistance to bumps and scratches





HIGH PERFORMANCE



THE CHOICE OF MASTER PIZZA MAKERS

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

THE PEEL FOLLOWING THE NEAPOLITAN STYLE

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

THE SMALL PEEL FOLLOWING THE NEAPOLITAN STYLE

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



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

.....



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

.....



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

.....



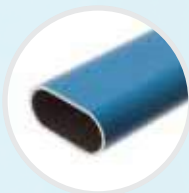
The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.

.....



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

.....



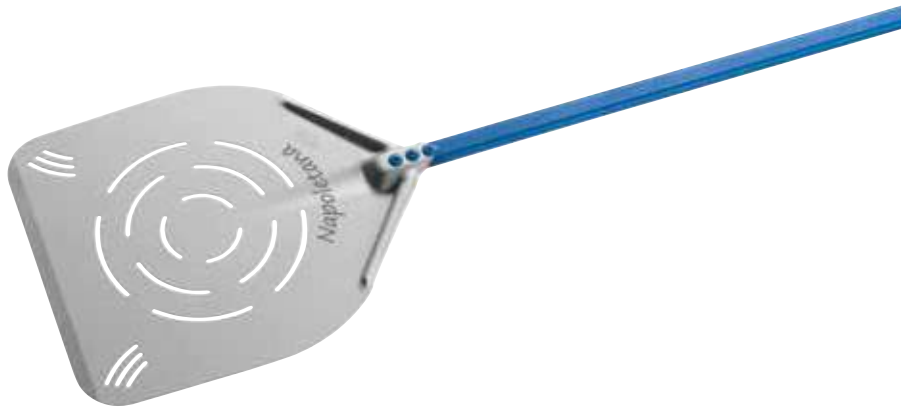
The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.

.....







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

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	141.80	AN-32RFX	149.30
14	59	75	2.17	1	AN-37RF	156.20	AN-37RFX	163.70
16	59	77	2.61	1	AN-41RF	177.50	AN-41RFX	185.00
18	59	79	2.96	1	AN-45RF	189.30	AN-45RFX	196.80
20	59	81	3.46	1	AN-50RF	205.10	AN-50RFX	212.60


STAINLESS STEEL SMALL PEEL PERFORATED





> Stainless steel head, stainless steel handle


				Q	STANDARD		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
					COD.	\$	COD.	\$
6 ¾	59	66	1.79	1	IN-17F	102.60		
8	59	67	2.01	1	IN-20F	110.10		
9	59	69	2.30	1	IN-23F	116.40	IN-23FS	123.40
10	59	70	2.57	1	IN-26F	123.80		

LEGEND

 Head dimensions (inches)

 Handle length (inches)

 Total length (inches)

 Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



ALICE

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



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches



ROBUST AND FUNCTIONAL

ROBUST STRUCTURE

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

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

Available in five head sizes and 4 different handle lengths.

THE ADVANTAGE OF THE PERFORATION

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

A SMALL PEEL STRONG AND RESISTANT TO HEAT

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

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



ALUMINUM RECTANGULAR



> Neutral anodized aluminum head, black anodized handle

● └─┘	● └─┘	● └─┘	● └─┘	Q	REFERENCE	
					COD.	\$
13	23½	40	1.69	1	R-32R/60	92.80
14	23½	42	1.92	1	R-37R/60	103.40
16	23½	44	2.46	1	R-41R/60	120.70
18	23½	46	2.82	1	R-45R/60	138.50
20	23½	48	3.32	1	R-50R/60	156.30

STAINLESS STEEL SMALL PEEL



> Stainless steel head, stainless steel handle

● └─┘	● └─┘	● └─┘	● └─┘	Q	REFERENCE	
					COD.	\$
8	47	55	2.03	1	IR-20/120	79.90
	59	67	2.31	1	IR-20	86.40

LEGEND

● Head dimensions (inches)
└─┘

● Handle length (inches)
└─┘

● Total length (inches)
└─┘

● Net weight (pound)

Q Minimum Order Quantity

\$ Unit price



RESIDENTIAL USE

Amica

by GIMETAL

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



■ ■ ■ ■ Lightness



■ ■ ■ ■ Heat resistance



■ ■ ■ ■ 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

Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	REFERENCE	
					COD.	\$
13x12	47	60	1.93	1	F-32R	41.00

ALUMINATED SMALL PEEL



> Aluminated head, galvanised handle

Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	REFERENCE	
					COD.	\$
8	47	55	1.72	1	F-20	37.90

CLASSICA PIZZA PEEL, HOME USE



> Neutral anodized aluminum head, black anodized handle

Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	REFERENCE	
					COD.	\$
12	10	21.6	0.67	1	CLASS30/25	34.00
12	10	23	1.09	1	CLASS33/25	37.00

STAINLESS STEEL SMALL PEEL



> Stainless steel head, stainless steel handle

Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	REFERENCE	
					COD.	\$
8	26.38	34.25	0.73	1	R-20/67	57.30

The perfect pizza peel for indoor oven!

OVEN BRUSH SHORT HANDLE

> Aluminum handle, brass bristles, adjustable

Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	REFERENCE		
					COD.	\$	
6x2xh3*	26	B	A	0.90	1	ACH-SP/60	49.50




* Total height including handle



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

BAKING STEEL FOR DOMESTIC OVEN




> Stainless steel, 0.16" thickness

			Q	REFERENCE	
				COD.	\$
16"x13.5"	SS	9.3	1	PIASTRA4035	60.60



MULTI-PURPOSE STAINLESS STEEL PASTRY - CUTTING BOARD



> Stainless steel, 0.04" thickness

			Q	REFERENCE	
				COD.	\$
20"x20"	SS	4.0	1	SPIANA5050	40.90



PIZZA TRAY

> Aluminum tray, integrated handles, amica logo

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



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.	\$
<ul style="list-style-type: none"> - 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 	<ul style="list-style-type: none"> o total tools length 35.4" o tools holder base 16x16xh6.3" o box: 18x35xh4, 	8.48	1	SET3P/90	256.00
<ul style="list-style-type: none"> - 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 	<ul style="list-style-type: none"> o total tools length 47" o tools holder base 16x16xh6.3" o box: 18x47xh6.3" 	9.14	1	SET3P/120	278.30



SET3

> 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-S3P/150	148.80

SET5

KIT TRIPIZZA WITH WALL-MOUNTED PEEL RACK

Features	📏	👤	Q	REFERENCE	
				COD.	\$
<ul style="list-style-type: none"> - 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	159.00
<ul style="list-style-type: none"> - 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	174.00

SET2



BASIC HOME PIZZA KIT - 4 PCS

Features	👤	Q	REFERENCE	
			COD.	\$
F-32R aluminated pizza peel 13"x12" head and 47" handle, F-20 aluminated small peel diameter 8", ACH-SP brush with brass bristles and aluminum handle, ACH-PP3 wall-mounted 3 places peel rack.	5.30	1	SET2	129.00

HOME PIZZA KIT - 7 PIECES



Features	👤	Q	REFERENCE	
			COD.	\$
F-32R + ACH-SP + ACH-PP3 + AC-ROM + AC-ST4M + AC-MS90GR + MT34	5.20	1	BASIC1N	163.00

HOME PIZZA KIT - 9 PIECES



Features	👤	Q	REFERENCE	
			COD.	\$
F-32R + F-20 + ACH-PP3 + ACH-SP + AC-ROM + AC-ST4M + AC-PETALO33 + AC-MS90GR + MT34	8.73	1	BASIC2N	190.00



CLEANING: OVEN BRUSHES

SCRAPE, BRUSH AND CLEAN IN COMPLETE SAFETY











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

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

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








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

LEGEND

 Total length (inches)	 Brush size (inches)	 Bristle length (inches)
 Bristle material	 Handle Material	 With Scraper
 Net weight (pound)	 Features	 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	



Brass bristles

							Features		Q	REFERENCE		2 SMART TECHNOLOGY 2 PIECE HANDLE *	
										COD.	\$	COD.	\$
8x2.5xh4	51	2	B	AA	• Adjustable		1.46	1	AC-SP/120	87.40	AC-SPX/120	94.90	
	63	2	B	AA	• Adjustable		1.62	1	AC-SP	89.60	AC-SPX	97.10	
	74½	2	B	AA	• Adjustable		1.77	1	AC-SP/180	97.90	AC-SPX/180	105.40	
8x2.5xh4	51	2	B	AA	• Adjustable		1.46		ACE-SP/120	102.50	ACE-SPX/120	110.00	
	63	2	B	AA	• Adjustable		1.62	1	ACE-SP	109.00	ACE-SPX	116.50	
10.5x3xh4	52	2	B	AA	• Adjustable		1.94	1	AC-SP2/120	104.60	AC-SP2X/120	112.10	
	64	2	B	AA	• Adjustable		2.08	1	AC-SP2	107.70	AC-SP2X	115.20	
	76	2	B	AA	• Adjustable		2.24	1	AC-SP2/180	115.40	AC-SP2X/180	122.90	



AC-SPN2...

Natural bristles

	Icon 1	Icon 2	Icon 3	Icon 4	Icon 5	Icon 6	Features	Weight	Q	REFERENCE		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
										COD.	\$	COD.	\$
8x2.5xh4		51	2	NF	AA	• Adjustable		1.32	1	AC-SPN2/120	79.40	AC-SPN2X/120	86.90
		63	2	NF	AA	• Adjustable		1.47	1	AC-SPN2	82.40	AC-SPN2X	89.90
		74½	2	NF	AA	• Adjustable		1.63	1	AC-SPN2/180	90.20	AC-SPN2X/180	97.70



AC-SPT...

Round

	Icon 1	Icon 2	Icon 3	Icon 4	Icon 5	Icon 6	Features	Weight	Q	REFERENCE		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
										COD.	\$	COD.	\$
7x6xh4		50½	2	B	AA	• Wood oven		2.02	1	AC-SPT/120	97.60	AC-SPTX/120	105.10
		62	2	B	AA	• Wood oven		2.18	1	AC-SPT	103.50	AC-SPTX	111.00
		74½	2	B	AA	• Wood oven		2.33	1	AC-SPT/180	110.90	AC-SPTX/180	118.40



AC-SP3

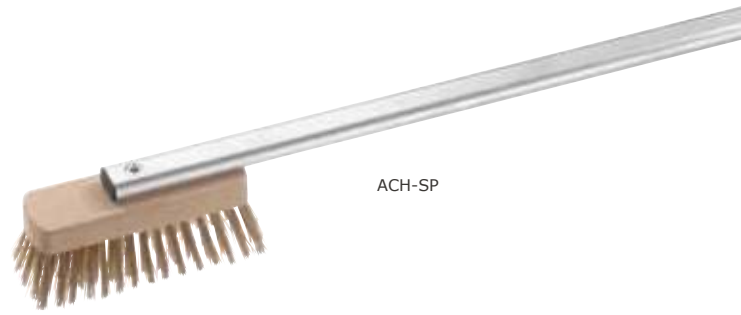
Lowered for electric ovens

	Icon 1	Icon 2	Icon 3	Icon 4	Icon 5	Icon 6	Icon 7	Q	REFERENCE		2 ^{SMART} TECHNOLOGY 2 PIECE HANDLE *	
									COD.	\$	COD.	\$
7.9x2.4Xh2.4		27.16	1.6	B	AA	•	1.15	1	AC-SP3/60	92.40		
		50.79	1.6	B	AA	•	1.48	1	AC-SP3/120	98.00	AC-SP3X/120	105.50
		62.6	1.6	B	AA	•	1.63	1	AC-SP3	100.40	AC-SP3X	107.90







The brush head is equipped with a removable scraper



2.36 inch Total reduced height









Amica brush

    	Features		Q	REFERENCE	
				COD.	\$
8X2.4X3.5*	26 2 B A Straight, adjustable	0.90	1	ACH-SP/60	49.50
6X2.4X3.5*	50 2 B A Straight, adjustable	1.23	1	ACH-SP	55.00
	62 2 B A Straight, adjustable	1.38	1	ACH-SP/L	57.50

* Total height including handle







Grill brushes

    	Features		Q	REFERENCE	
				COD.	\$
6x1.5xh1	12.5 1.2 S PH 0.74 1	AC-SPG2	42.40		
5.7x1.5xh1	1 S PS 0.40 1	AC-SPGT2	11.90		










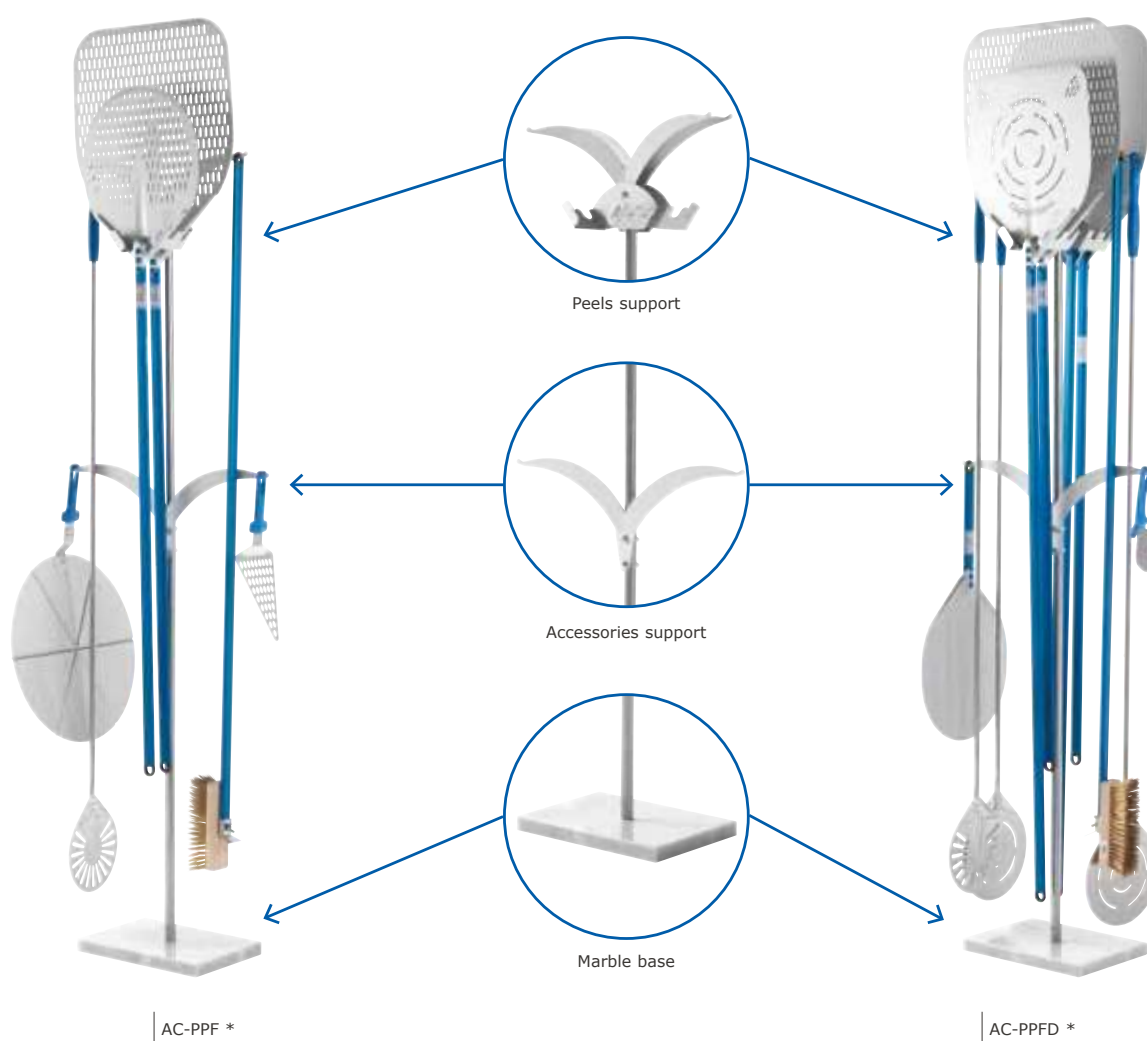
Replacement brush heads

  	Features		Q	REFERENCE	
				COD.	\$
8x2.5xh2.4	2 B For AC-SP	0.71	1	R-SP	36.60
10.5x3xh2.4	2 B For AC-SP2	1.02	1	R-SP2	46.40
7.9x2.4xh2	1.6 B For AC-SP3	0.73	1	R-SP3	36.60
8x2.5xh2.4	2 NF For AC-SPN2	0.60	1	R-SPN2	29.60
7x6xh2.4	2 B AC-SPT	1.24	1	R-SPT	39.10
6x1.5xh2.4	2 S For AC-SPG2	0.26	1	R-SPG2	15.20

ORGANISING: PEEL HOLDERS





LEGEND

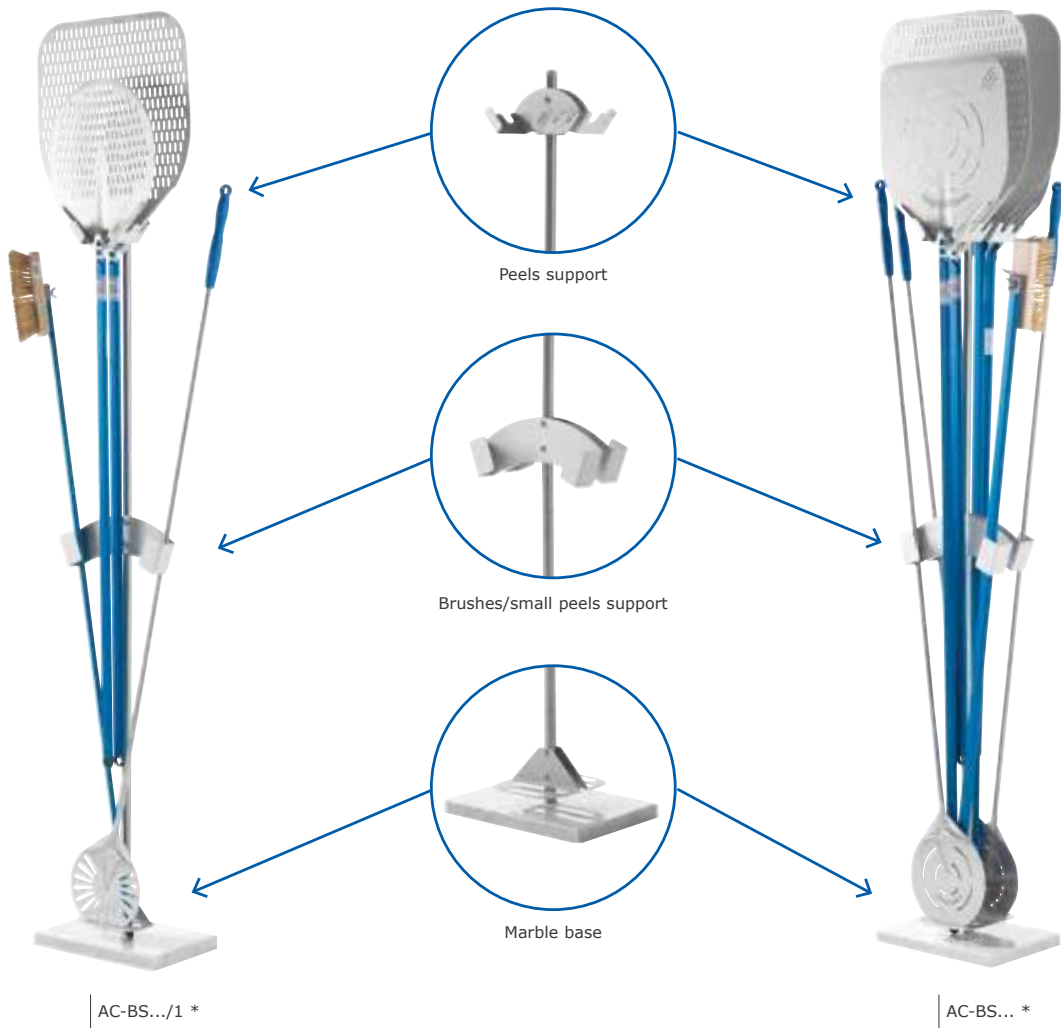
	Total length (inches)		Material		Capacity pieces
	Net weight (pound)		Features		Minimum Order Quantity
	Unit price				
A	Aluminum	SS	Stainless steel	SM	Stainless steel /Marble base



Free-standing peel rack

* Tools not included

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



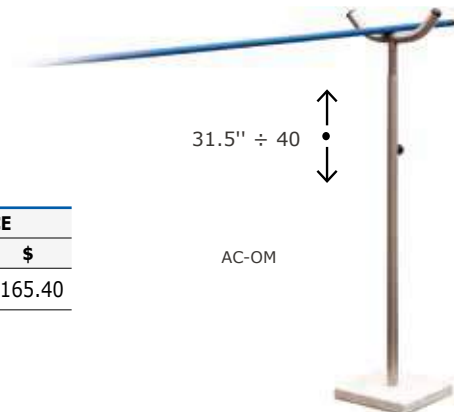
Free-standing peel rack

* Tools not included





Icon	Material	Qty	Features	Weight	Q	REFERENCE	
						COD.	\$
10x14xh69	SM	4	For handles up to 59" Single front	19	1	AC-BS/1	262.00
	SM	8	For handles up to 59" Double front	20	1	AC-BS	318.00

Naples-style peel handle support

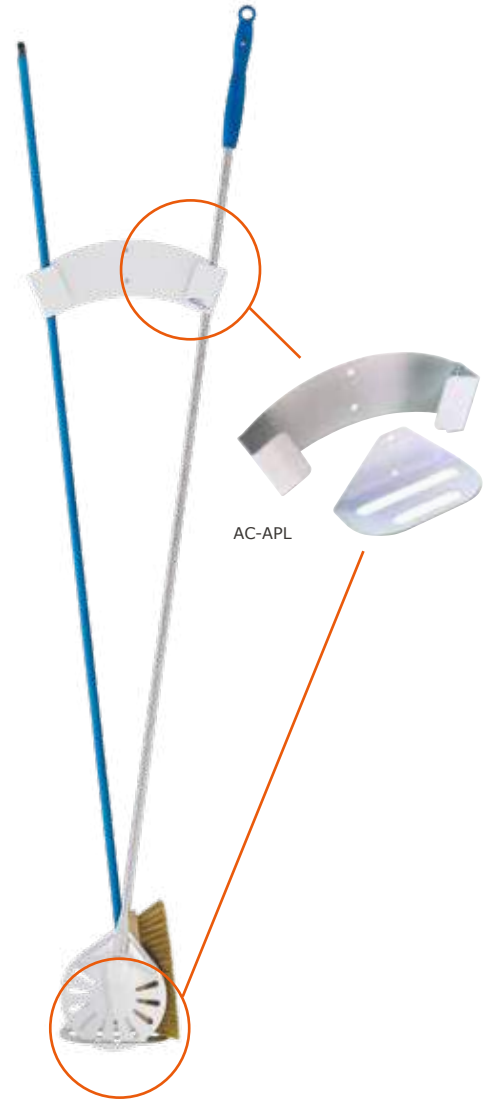
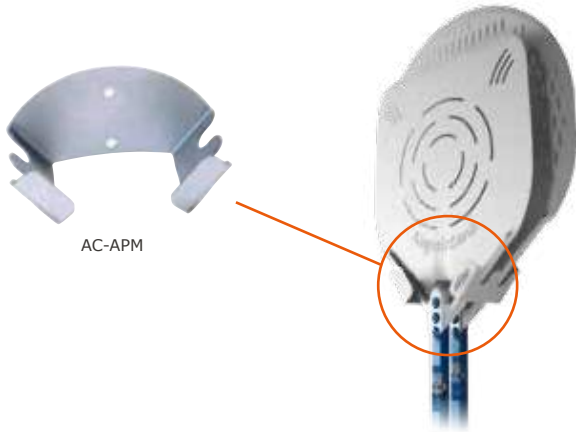
Icon	Material	Qty	Features	Weight	Q	REFERENCE	
						COD.	\$
8x8xh41	SS	1	For Naples-style peel	9.14	1	AC-OM	165.40







Wall-mounted peel rack

			Features		Q	REFERENCE	
						COD.	\$
12x4xh2	A	2	Wall-mounted rack for small peel	0.33	1	AC-APL	42.00
7x3.5xh3.5	A	2	Wall-mounted rack for peels	0.17	1	AC-APM	32.00

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	20.50
8x2.7	A	3	Wall-mounted, 3 places (peel, small peel, brush)	0.19	1	ACH-PP3	20.50



Peel holder

			Features		Q	REFERENCE	
						COD.	\$
12x6xh16	SS	1	Small peels head up to 10"	5.60	1	AC-APT26	141.00
16x6xh16	SS	1	Peels head up to 14"	6.45	1	AC-APT36	148.00
21x6xh16	SS	1	Peels head up to 20"	7.88	1	AC-APT50	158.00

Accessories not included



AC-APT26







AC-APT36



AC-PAC







Counter-top accessory-holder

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








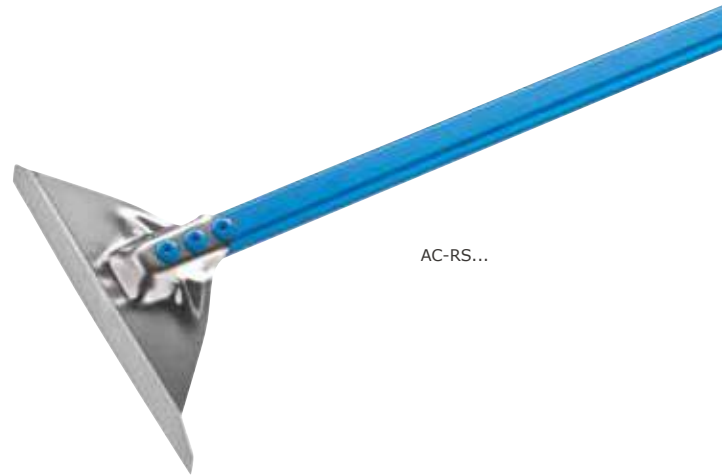
MANAGE THE WOOD OVEN

LEGEND

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






Scraper to recover solid bodies

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



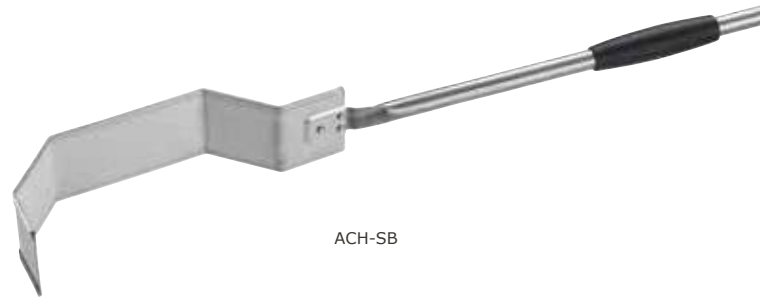
AC-RS...

Ash-raising shovel

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









AC-PL...



ACH-SB

Tubular ember-mover







						REFERENCE	
						COD.	\$
10x3	70½	SS	SS	2.39	1	AC-SB	69.00

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



ACH-TB

Tubular ember-spreader





						REFERENCE	
						COD.	\$
7x2	61	SS	SS	1.96	1	AC-TB	59.00



ACH-AL1

AC-AL

Andiron

				REFERENCE	
				COD.	\$
11x6xh3.5	SR	1.65	1	ACH-AL1	29.70
19x11.5xh9	SR	10.38	1	AC-AL	84.00



COOKING



PREPARING



CUTTING



SERVING

COOKING: SCREENS AND GRIPPERS

SCREENS, SCREEN-HOLDERS, GRIPPERS

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

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

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



LEGEND

#	Code	Useful dimensions (inches)	Material
	Net weight (pound)	* Features	Q Minimum Order Quantity
\$	Unit price		
AR	Untreated aluminum	LB Blue iron sheet	LA Aluminate sheet
SH	Chrome-plated steel	SS Stainless steel	PH Highly-resistant polymer

Screens

		Features		Q	REFERENCE	
					COD.	\$
Ø 8	AR	Flat	0.14	12	DF20	6.50
Ø 8½	AR	Flat	0.17	12	DF22	6.80
Ø 9	AR	Flat	0.18	12	DF24	7.20
Ø 10	AR	Flat	0.20	12	DF26	7.90
Ø 11	AR	Flat	0.22	12	DF28	8.40
Ø 12	AR	Flat	0.27	12	DF30	9.20
Ø 13	AR	Flat	0.31	12	DF33	10.10
Ø 14	AR	Flat	0.36	12	DF36	11.00
Ø 16	AR	Flat	0.45	12	DF40	11.90
Ø 18	AR	Flat	0.51	12	DF45	13.50
Ø 20	AR	Flat	0.62	12	DF50	15.90
Ø 22	AR	Flat	0.70	12	DF55	29.30
Ø 24	AR	Flat	0.87	12	DF60	38.20

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



Spacers for screens

Icon 1	Icon 2	Features	Icon 3	Q	REFERENCE	
					COD.	\$
h 1½	AR	Kit 3 spacers 1 ½" high	0.11	3	DF3P	26.20



Screen Racks

Icon 1	Icon 2	Features	Icon 3	Q	REFERENCE	
					COD.	\$
12x12xh25	SH	Kit 3 spacers 1 ½" high	5.78	2	AC-PRO	97.70
15X13Xh25	SH	10 screens from Ø16" to Ø20" vertically	8.56	2	AC-PRO 2	117.50
14x8.5xh10	SH	container for 96 screens horizontally	2.14	2	AC-PRV	61.20

AC-PRO2



AC-PRV

Pan Grippers

Icon 1	Icon 2	Features	Icon 3	Q	REFERENCE	
					COD.	\$
11½	SS	Adjustable height + notches	0.61	1	AC-PZP2	41.30
15½	SS	Adjustable height + notch / 11.8" handle	0.71	1	AC-PZE	27.70
26½	SS	Adjustable height + notch / 23.6" hand	1.14	1	AC-PZE/L	35.40

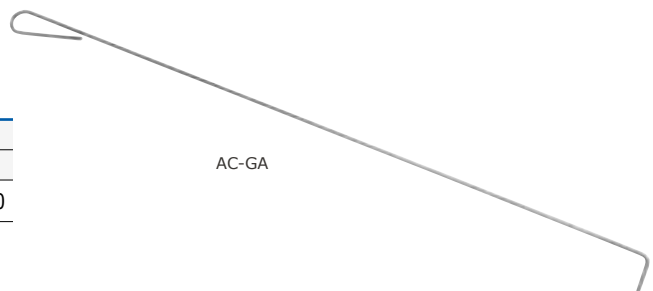
AC-PZP2



Pan hook










Icon 1	Icon 2	Icon 3	Q	REFERENCE		
				COD.	\$	
35	SS		0.33	6	AC-GA	12.40

AC-GA






PREPARING

LEGEND

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






Dough Trays

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



Dough balls spatulas

			Features		Q	REFERENCE	
						COD.	\$
3.5x4*	SS	PH	Flexible triangular	0.25	1	AC-STP31	22.00
4x4.5*	SS	PH	Flexible triangular	0.29	1	AC-STP32	24.50
4x3.5*	SS	PS	Triangular	0.26	1	AC-ST4M	6.50
5x3.7*	PH	PH	Impact resistant and scratch-resistant	0.22	1	AC-ST	11.00
4	PH	PH	Flexible	0.28	1	AC-STF10	11.70
5	PH	PH	Flexible	0.28	1	AC-STF12	13.20

* Usable blade dimensions

Dough-cutters

Icon	Material	Blade	Features	Weight	Q	REFERENCE	
						COD.	\$
	PH	PH	Impact resistant and scratch-resistant	0.38	1	AC-TP	13.00
	SS	PS	Rigid	0.38	1	AC-TPM	7.70
	SS	PS	Flexible	0.17	1	AC-TPF11	6.50
	SS	PS	Flexible	0.33	1	ACTPF20	9.40

* Usable blade dimensions



Oil can

Icon	Material	Handle	Weight	Q	REFERENCE	
					COD.	\$
	CB	•	0.45	1	OL05	87.10
	CB	•	0.73	1	OL10	99.00
	CB	•	0.83	1	OL15	109.00
	SS		1.85	1	OL10IX	36.20



AC-BSM

Roller docker

Icon 1	Icon 2	Icon 3	Features	Weight	Q	REFERENCE	
						COD.	\$
5X2	SS	SS	Stainless steel tips	0.87	1	AC-BSM	28.30



AC-MS...

Ladle

Icon 1	Icon 2	Icon 3	Weight	Q	REFERENCE	
					COD.	\$
13x3.5xh1	6 oz	SS	0.37	1	AC-MS90	29.00
10.5x3xh1	3 oz	SS	0.24	1	AC-MS90GR	24.40
13x2.5	2 oz	SS	0.37	1	AC-CU1	22.50



AC-CU1



MT34

Rolling pin

Icon 1	Icon 2	Weight	Q	REFERENCE	
				COD.	\$
10	PE	0.72	1	MT34	19.70
14	PE	1.69	1	MT50	76.30



MT50










Tab grab





Icon 1	Icon 2	Features	Weight	Q	REFERENCE	
					COD.	\$
18	A	Spherical tab grab	0.91	1	PCM46	16.00
36	A	Spherical tab grab	1.86	1	PCM92	26.40

CUTTING




LEGEND

	Useful dimensions (inches)		Material		Handle Material
	Net weight (pound)		Features		Minimum Order Quantity
	Unit price				
SS	Stainless steel	PH	Highly-resistant polymer	PS	Standard plastic

Pizza Cutters

			Features		Q	REFERENCE	
						COD.	\$
ø4	10x4	SS PH	Stainless steel blade, can be dismantled and sharpened, highly-resistant polymer handle	0.42	1	AC-ROP6	53.60
ø4	9x4	SS PS	Tempered stainless steel blade, can be dismantled and sharpened	0.37	1	AC-RO5	28.00
ø4	23x10	SS PS	Blade that can be dismantled	0.33	1	AC-ROM	8.10
ø2	7.5x2.3	SS PS	Pressure cutter	0.13	1	AC-ROM2	4.60

Spare parts

		Features		Q	REFERENCE	
					COD.	\$
ø4"	SS	Spare blade, can be sharpened	0.20	1	R-RO	26.90







R-RO

Pre-cutter for delivery

			Features		Q	REFERENCE	
						COD.	\$
ø4	10x4	SS PH	1 "incision" blade, can be sharpened	0.42	1	AC-ROP7	56.70

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

			Features		Q	REFERENCE	
						COD.	\$
ø4	10x6	SS PH	2 blades, can be sharpened	0.62	1	AC-ROP4	71.60

2 blades ø10

AC-ROP6



AC-RO5



AC-ROM



AC-ROM2



AC-ROP7



AC-ROP4



AC-CLP



AC-TRP



AC-FR



AC-MZP

Cutting in pans

Icon	Material	Type	Features	Weight	Q	REFERENCE	
						COD.	\$
	SS	PH	Tempered stainless steel blade, can be sharpened	0.33	3	AC-CLP	34.90
	SS	PH	Tempered stainless steel blade, can be sharpened	0.26	3	AC-TRP	38.30
	SS	PH	Tempered stainless steel blade, can be sharpened	0.33	6	AC-FR	29.00

Rocker cutter

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

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



SERVING

LEGEND

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

Triangular spatula/pizza - server

					Q	REFERENCE	
						COD.	\$
7.6x5.5	SS	PH	•	0.53	1	AC-STP15F	34.00
6x4.7	SS	PH	•	0.44	1	AC-STP16F	30.80
7.6x6	SS	PH		0.66	1	AC-STP10	27.90
6x4.7	SS	PH		0.52	1	AC-STP11	25.60



Rectangular spatula/pizza - server

			Features		Q	REFERENCE	
						COD.	\$
4.7x3.5	SS	PH	Flexible	0.34	1	AC-STP20	25.50
5.5x4	SS	PH	Flexible	0.39	1	AC-STP21	28.70
10x3.5	SS	PH	Flexibl	0.50	1	AC-STP22	34.80
4.5x2.7	SS	PS	Rigid	0.36	1	AC-ST2M	8.10



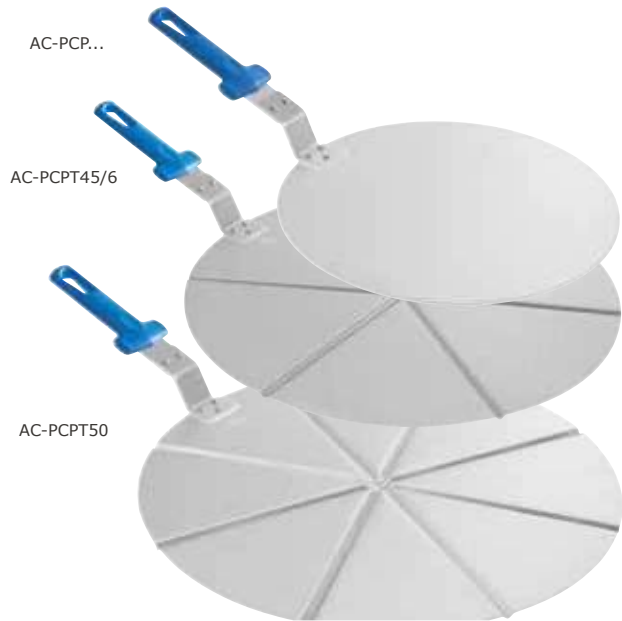
Oval stainless steel peel

					Q	REFERENCE	
						COD.	\$
8.6x7	SS	PH	•	0.78	1	AC-STP81F	40.80
8.2x7	SS	PH		1.10	1	AC-STP71	32.10



Tray with handle

Icon 1	Icon 2	Icon 3	Features	Icon 4	Q	REFERENCE	
						COD.	\$
∅32	AR	PH	Smooth	1.05	2	AC-PCP32	53.00
∅37	AR	PH	Smooth	1.28	2	AC-PCP37	58.90
∅41	AR	PH	Smooth	1.47	2	AC-PCP41	63.20
∅45	AR	PH	6 slices	1.72	2	AC-PCPT45/6	73.80
∅50	AR	PH	8 slices	2.04	2	AC-PCPT50	83.40



Rectangular perforated tray-cutting board

Icon 1	Icon 2	Features	Icon 4	Q	REFERENCE	
					COD.	\$
10x16	AR	0.4" feet, integrated handles	1.03	1	VPFR2540	47.00
16X24	AR	0.4" feet, integrated handles	2.07	1	VPFR4060	72.40

Round perforated tray-cutting board

Icon 1	Icon 2	Features	Icon 4	Q	REFERENCE	
					COD.	\$
∅ 13	AR	0.4" feet, integrated handles, stackable	0.97	3	VPFT33	36.80
∅ 16.1	AR	0.4" feet, integrated handles, stackable	1.36	3	VPFT41	40.70
∅ 20	AR	0.4" feet, integrated handles, stackable	1.96	2	VPFT50	53.40

250 pizza boxes spacers

Icon 1	Features	Icon 4	Q	REFERENCE	
				COD.	\$
1x1	Bag of 250 pieces	1.14	1	AC-DST33/2500	18.00



AC-DST33

Tray with edge and feet

Icon 1	Icon 2	Features	Icon 4	Q	REFERENCE	
					COD.	\$
∅ 16	AR	Edge and feet to slow cooling	0.49	6	VP-40	18.50
∅ 18	AR	Edge and feet to slow cooling	0.58	6	VP-45	24.60
∅ 19	AR	Edge and feet to slow cooling	0.87	6	VP-50	36.70









VP...




SPECIAL TRAVEL TOOLS

TOOLS FOR EXHIBITIONS, EVENTS AND FAIRS

LEGEND




	Useful dimensions (inches)		Capacity pieces		Net weight (pound)
	Features		Minimum Order Quantity		Unit price

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

* for further details please contact sales@gimetalusa.com

Valigia del Pizzaiolo kit - Evoluzione Line

		Features		Q	REFERENCE COD.
27x20xh3.15	1		8.16	1	SET VALIGA EVO01
	1		8.16	1	SET VALIGA EVO03

* for further details please contact sales@gimetalusa.com






SET...M

Set closed inside a rigid case
23xh34x14



Pochette

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

SET AC-M





STORES: DISPLAY UNITS

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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.

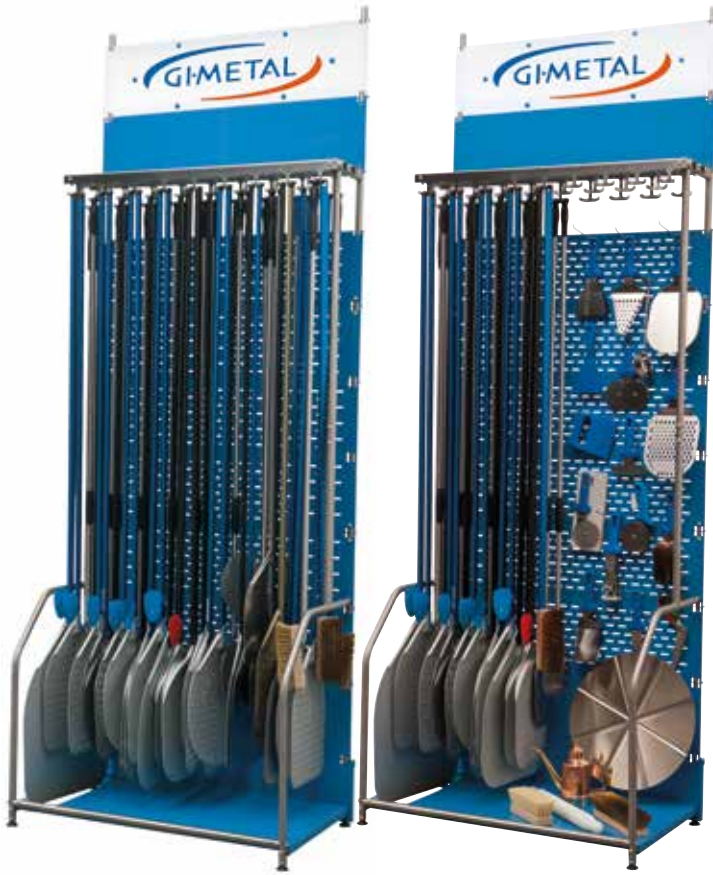
The wall display (ES1) has a maximum capacity of 54 peels/small peels/brushes or 30 + 20 small items (mixed).

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

Icon	Features	Icon	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	748.00

Accessories not included
ES1 is available to display peels up to 70"



ES3

Movable display

Icon	Features	Icon	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	356.90

Accessories not included

Floor display unit for small items

Icon	Features	Icon	Q	REFERENCE	
				COD.	\$
14.5x14.5xh56	24 smallwares	35.27	1	ES2	288.20

Accessories not included



ES2

TERMS AND SHIPPING INFORMATION

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EFFECTIVE DATE

The current price list is effective from November the 1st 2021.

SHIPMENT

FOB Yorkville

PAYMENTS

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

MINIMUM ORDER 300\$_{net}
FLAT FEE 25% ADDED TO
ORDERS BELOW 300\$ NET

RETURNED GOODS = 20% RESTOCK FEE PLUS OUTBOUND FREIGHT

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



THE GROUP

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