

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PERFORATED PIZZA STICK in STAINLESS STEEL, NEAPOLITAN line, light, smooth and resistant, complete range:

- Paletteno of the Neapolitan line was designed to meet the needs of pizza chefs who make pizza according to the Neapolitan style, therefore in traditional Neapolitan wood-fired ovens that reach 500 degrees and churn out a high number of pizzas. Entirely made of stainless steel, it has increased thickness and optimized to resist high temperatures and particular holes with a circular design to allow the discharge of excess flour.
- $\circ\,$ The small peel according to the Neapolitan style :
 - \circ reinforced head to resist the heat of Neapolitan ovens;
 - entirely in stainless steel;
 - $\circ~$ holes with a circular design to allow the flour to drain ;
 - personalization of the line name done with laser engraving.

CE MARK
MADE IN ITALY



GI-IN-20F



Stainless steel perforated pizza peel, Neapolitan line, diameter 20 cm, handle 150 cm - mod.IN-20F

€ 76,30

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

GI-IN-23F



Stainless steel perforated pizza peel, Neapolitan Line, diameter 23 cm, handle 150 cm - mod.IN-23F

€ 79,12

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

GI-IN-26F



Stainless steel perforated pizza peel, Neapolitan line, diameter 26 cm, handle 150 cm - mod.IN-26F

€ 81,67

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days





