



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 :

- **Palettino 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.
- **The small peel according to the Neapolitan style :**
 - **reinforced head to resist the heat of Neapolitan ovens ;**
 - **entirely in stainless steel ;**
 - **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

AVAILABLE MODELS

GI-IN-17F/180

Stainless steel perforated pizza peel, Neapolitan line, diameter 17 cm, handle 180 cm - mod.IN-17F/180

€ 77,78

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



GI-IN-20F/180



Stainless steel perforated pizza peel, Neapolitan Line, diameter 20 cm, handle 180 cm - mod.IN-20F/180

€ 80,28

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

GI-IN-23F/180



Stainless steel perforated pizza peel, Neapolitan line, diameter 23 cm, handle 180 cm - mod.IN-23F/180

€ 82,34

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

GI-IN-26F/180



Stainless steel perforated pizza peel, Neapolitan line, diameter 26 cm, handle 180 cm - mod.IN-26F/180

€ 84,59

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



