

TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



• Handle on one side, with milling on the front part, to facilitate taking charge and releasing the pizza into the oven.

• Unlike traditional wooden planks, the use of aluminum makes the product light, solid, long-lasting, hygienic and easy to clean .

- In the perforated version, the board has holes all over the surface , specifically designed to give low friction and discharge the flour , preventing it from sticking to the bottom of the pizza, risking burning.
- Advantages: light, smooth, easy to clean, more hygienic than wood, with the same tool it is possible to put the pizza in the oven, rotate and take it out of the oven, front milling, available in 6 different sizes.

CE MARK MADE IN ITALY

	·	Delivery nom 4 to 9 days
GI-3090AF	Perforated aluminum board for pizza by the metre, Linea Azzurra, dim.cm 30x90	€ 82,10 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CL 2000AF	Deaf-acted elemetric because for almost her the action	
CODE	DESCRIPTION	PRICE/DELIVERY



