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Services and Technologies for professional catering since 1973



- 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

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		Delivery from 4 to 9 days
GI-4090AF	Perforated aluminum board for pizza by the metre, Linea Azzurra, dim.cm 40x90	€ 97,92 VAT escluded Shipping to be calculed
CODE	DESCRIPTION	PRICE/DELIVERY



