



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

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

- **Head and handle in stainless steel .**
- **Lightweight and resistant** , available only in the perforated version with fine and widespread slots that reduce weight and reduce friction.
- **The drawing of the drilling** takes up the lines of the blade of the same line.
- **The stainless steel reduces the transmittance of the heat of the oven** , while the bottom of the handle and the intermediate sliding handle are in high-density polymer, highly resistant to shocks and heat.

CE MARK

MADE IN ITALY

AVAILABLE MODELS

GI-IE-17F/120**Delivery** from 4 to 9 days

Stainless steel perforated pizza peel, Evolution Line, diameter 17 cm, handle 150 cm - mod.IE-17F
Perforated pizza peel in stainless steel, Evolution Line, light, smooth and resistant, diameter 170 mm, handle length 1500 mm.

GI-IE-20F/120**Delivery** from 4 to 9 days

Stainless steel perforated pizza peel, Evolution Line, diameter 20 cm, handle 150 cm - mod.IE-20F
Perforated pizza peel in stainless steel, Evolution Line, light, smooth and resistant, diameter 200 mm, handle length 1500 mm.

GI-IE-23F/120**Delivery** from 4 to 9 days

Stainless steel perforated pizza peel, Evolution Line, diameter 23 cm, handle 150 cm - mod.IE-23F
Perforated pizza peel in stainless steel, Evolution Line, light, smooth and resistant, diameter 230 mm, handle length 1500 mm.

GI-IE-26F/120**Delivery** from 4 to 9 days

Stainless steel perforated pizza peel, Evolution Line, diameter 26 cm, handle 150 cm - mod.IE-26F
Perforated pizza peel in stainless steel, Evolution Line, light, smooth and resistant, diameter 260 mm, handle length 1500 mm.

