



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PERFORATED PIZZA PEEL in STAINLESS STEEL, BLUE Line, light, smooth and resistant, complete range :

- Palettino turns and churns out entirely in stainless steel, avoiding the transmission of the heat of the oven.
- The bottom handle and the intermediate sliding grip are in a special high-density polymer , highly resistant to impact and heat.
- The sliding element also fits into the bottom of the handle so that the peel stacked with the head down can immediately be gripped correctly.
- Highly resistant stainless steel
- Robust and light

**CE MARK
MADE IN ITALY**

AVAILABLE MODELS

GI-I-17F/75



Delivery from 4 to 9 days

Stainless steel perforated pizza peel, Blue Line, diameter 17 cm, handle 180 cm - mod.I-17F/180
Perforated pizza peel in stainless steel, Linea Azzurra, light, smooth and resistant, diameter 170 mm, handle length 1800 mm.

GI-I-20F/75



Delivery from 4 to 9 days

Stainless steel perforated pizza peel, Blue Line, diameter 20 cm, handle 180 cm - mod.I-20F/180
Perforated pizza peel in stainless steel, Linea Azzurra, light, smooth and resistant, diameter 200 mm, handle length 1800 mm.

GI-I-23F/75**Delivery** from 4 to 9 days

Stainless steel perforated pizza peel, Blue Line, diameter 23 cm, handle 180 cm - mod.I-23F/180
Perforated pizza peel in stainless steel, Linea Azzurra, light, smooth and resistant, diameter 230 mm, handle length 1800 mm.

GI-I-26F/75**Delivery** from 4 to 9 days

Stainless steel perforated pizza peel, Blue Line, diameter 26 cm, handle 180 cm - mod.I-26F/180
Perforated pizza peel in stainless steel, Linea Azzurra, light, smooth and resistant, diameter 260 mm, handle length 1800 mm.

