

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
GI-2550AF	Perforated aluminum board for pizza by the metre, Blue Line, dim. 25x50cm	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PERFORATED ALUMINUM BOARD for PIZZA BY THE METER, AZURRA line, dim.cm 25x50:

- $\circ~$ Ideal for managing pizza by the metre/by the shovel .
- Material: Neutral anodized aluminium .
- Handle on one side, with milling on the front , to facilitate picking up and releasing the pizza into the oven.
- $\circ \ \ \text{Unlike traditional wooden planks, the use of aluminum makes the product light, solid, long-lasting, hygienic and easy to clean} \ .$
- In the perforated version the axis has holes on the entire surface , specially designed to provide 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 bake, rotate and take the pizza out of the oven, front milling, available in 6 different sizes.

CE MARK MADE IN ITALY



