



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
GI-3070AF	Perforated aluminum board for pizza by the metre, Linea Azzurra, dim.cm 30x70	<b>Delivery</b> from 4 to 9 days

#### PROFESSIONAL DESCRIPTION

##### **PERFORATED ALUMINUM BOARD for PIZZA BY THE METER, BLUE Line, dim.cm 30x70 :**

- **Ideal for managing pizza by the metre/in shovel .**
- **Material: Neutral anodized aluminum .**
- **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**

