



HIGH PERFORMANCE 

AZZURRA

A complete line that is characterised by lightness, extreme strength and flexibility, the assortment is wide and able to satisfy any need of the professional pizza maker: rectangular, round and square, smooth, perforated and embossed surfaces, heads made of various materials, handles of different lengths, for different types of ovens.



■ ■ ■ ■ ■ **Lightness**



■ ■ ■ ■ ■ **Heat resistance**



■ ■ ■ ■ ■ **Easy-sliding**



■ ■ ■ ■ ■ **Resistance to impacts and scratches**

ROBUST AND FLEXIBLE

LIGHTNESS

All models in the Azzurra Line have a lower weight than the classic models, thanks to the reduced thickness of the sheet metal, the innervated tubular handles and the holes on the perforated versions.

PRACTICALITY

Light and flexible heads in aluminum allow the scraper effects with dedicated veinings and a gentle, regular milling that facilitates the taking hold of the pizza.

RESISTANCE AND SAFETY

The handle-head joint consists of the overlapping of the two elements secured by three large in-line rivets, designed to guarantee the maximum resistance, ensuring vibration and non-vibration (consider that the rivets themselves are used for the construction of the fuselage of the planes).

Furthermore, the oval tubular handles aid stability and an optimal grip.

THE ADVANTAGE OF THE PERFORATION

In the perforated versions the peel and small peel heads have holes throughout the surface, specifically designed to ensure low friction and to release flour, preventing it from becoming attached to the pizza bottom and risking burning.

MATERIALS

ANODISED ALUMINIUM

Neutral anodisation makes the surface of the peel uniform, protecting it from oxidation, as well as ensuring its incomparable lightness.

STAINLESS STEEL

Steel peels use low-nickel stainless steel for nickel allergies. They are ideal for those who are looking for a highly robust tool, with reduced heat transmittance and maximum safety.

HIGH SMOOTHNESS STAINLESS STEEL

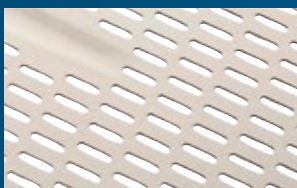
For those looking for maximum smoothness even in steel, the choice falls on easy sliding peels. Gi.Metal uses a steel foil with a special machining that makes the surface embossed by the size of a grain of rice. This particular manufacturing allows you to minimise the contact surface between the peel and the dough, thereby reducing the friction and allowing the use of the flour for dusting to be limited, thus leaving the furnace cleaner.

THE SMALL PEEL

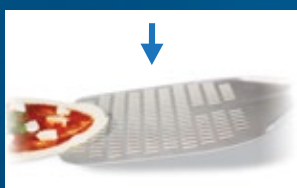
The Azzurra small peels are solid and light, available both in the solid and perforated versions, with fine and diffused slots to reduce its weight. Made entirely of stainless steel, thus avoiding the transfer of heat of the oven, while the bottom of the handle and the intermediate sliding handle are made of high-density polymer, high resistance to impacts and heat.

The sliding element also slides into the bottom handle so that the stacked small peel with the head down can be immediately gripped correctly.





The holes reduce the friction, the quantity of flour in excess and the weight of the tool.



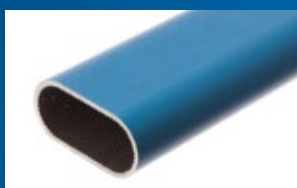
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.



The handle base and the interim sliding grip are in a specific high-density polymer, shock and heat-resistant.