



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PERFORATED PIZZA PIECE in STAINLESS STEEL, GLUTEN FREE line, light, smooth and resistant, complete range :

- **Special Gluten Free small peel with high resistance polymer slide in green colour .**
- **A line designed specifically for those who make pizza using gluten-free flours .**
- The focus is on the **green color** which allows the pizza chef to best differentiate his work tools, allowing him to work safely, with extreme efficiency, minimizing the risk of contamination. All to safeguard the health of people with celiac disease.
- **Material: Stainless steel head and handle with green slide. 150cm handle .**

**CE MARK
MADE IN ITALY**

AVAILABLE MODELS

GI-IG-20F



Stainless steel perforated pizza peel, Gluten Free Line, diameter 20 cm, handle 150 cm - mod.IG-20F

Perforated pizza peel in stainless steel, Gluten Free Line, light, smooth and resistant, diameter 200 mm, handle length 1500 mm.

€ 76,00

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

GI-IG-23F



Stainless steel perforated pizza peel, Gluten Free Line, diameter 20 cm, handle 150 cm - mod.IG-23F

Perforated pizza peel in stainless steel, Gluten Free Line, light, smooth and resistant, diameter 230 mm, handle length 1500 mm.

€ 79,12

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

