

PIAZZA

COLLEZIONE
PUNTO **ROSSO**

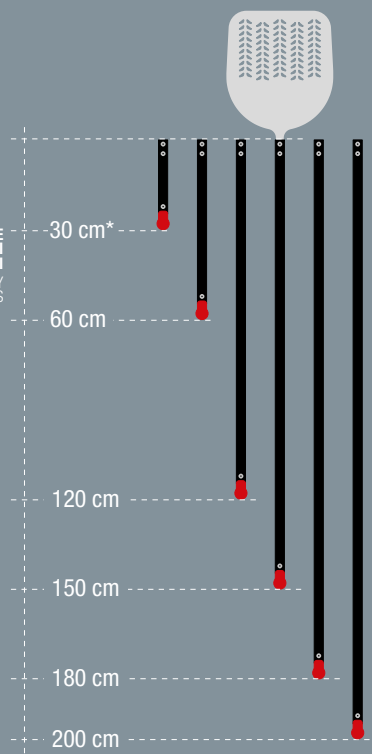
100%
MADE IN
ITALY



LE PALE PIZZA PEELS

L 30 cm	Ø30 cm
L 33 cm	Ø33 cm
L 36 cm	Ø36 cm
L 40 cm	Ø40 cm
L 45 cm	Ø45 cm
L 50 cm	Ø50 cm

* DISPONIBILE SOLO SU ALCUNI MODELLI
AVAILABLE ONLY FOR SOME ITEMS

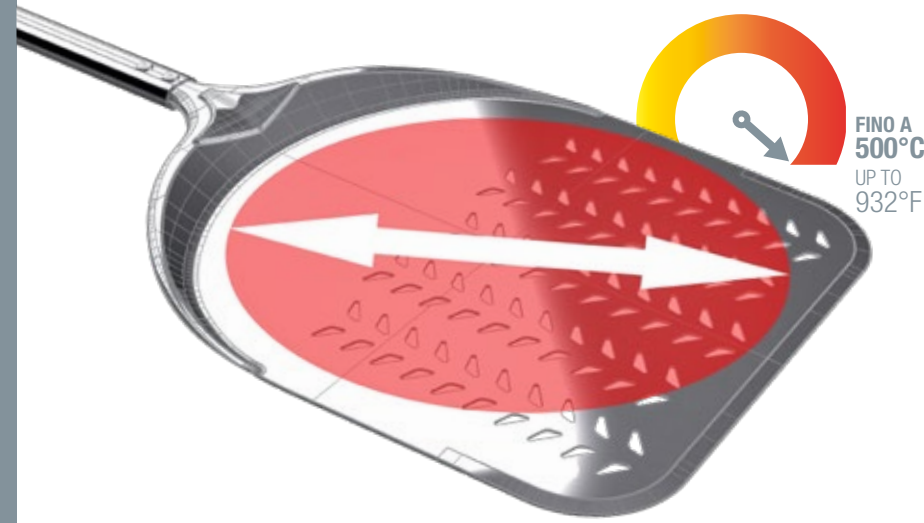


LA PALA OFFRE LA MASSIMA SUPERFICIE DISPONIBILE PER INFORNARE SENZA L'INTRALCIO DELLE NERVATURE. LO SMUSSO SU TRE LATI NE ENFATIZZA PRATICITÀ ED EFFICIENZA

THE DESIGN OF THE PIZZA PEEL OFFERS THE MAXIMUM AVAILABLE SURFACE TO PLACE IN THE OVEN WITHOUT OBSTACLES. THE BEVEL ON THE THREE SIDES EMPHASIZES EASE AND EFFICIENCY

LA NERVATURA DI RINFORZO SUL RETRO E L'ANIMA INTERNA: ROBUSTEZZA, RESISTENZA AL CALORE E IGIENE

THE REINFORCEMENT RIB ON THE BACK AND THE INTERNAL CORE: ROBUSTNESS, RESISTANCE TO HEAT AND HYGIENE



6 DIFFERENTI MISURE
DIFFERENT SIZES

2 TIPOLOGIE (LISCIA E FORATA)
TYPES (PLAIN & PERFORATED)

6 LUNGHEZZE DI MANICO
HANDLE LENGTH

LIBERI DI SCEGLIERE LA PALA PIÙ ADATTA A VOI
FREE TO CHOOSE THE MOST SUITABLE PIZZA PEEL FOR YOU

LINEA DESIGN DESIGN LINE

PALA IN ALLUMINIO ALIMENTARE

- Spessore: 1,5 mm per le pale da 30 a 40 cm, 2 mm per le pale 45 e 50 cm, per le pale "Alla Romana" e per gli assi.
- Smussata sui tre lati, rende l'invito più ampio, oltre che più agevole e più funzionale.
- La sua flessibilità offre il massimo contatto con il piano di lavoro e lo scorrimento ottimale della pizza sulla pala.
- Adatta sia agli impasti morbidi che a quelli più compatti.
- La speciale nervatura di rinforzo sul retro garantisce leggerezza e resistenza al calore, permettendone l'utilizzo sia con i forni tradizionali per le pizze classiche, sia con quelli ad alta temperatura (fino a 500°C - 932°F) per le pizze "Alla Napoletana".
- Robustissimo fissaggio al manico con 2 rivetti in acciaio inox.

ALUMINUM PIZZA PEEL FOR FOOD

- Thickness: 1.5 mm for pizza peels from 30 to 40 cm, 2 mm for pizza peels 45 and 50 cm, for 'Roman Style' pizza peels and for the boards.
- Beveled on three sides, it makes the invitation wider as well as easier and facilitates the lateral invitation of the dough on the blade.
- Its flexibility offers maximum contact with the work surface and the optimal sliding of the pizza on the pizza peel.
- Suitable for both soft and firm doughs.
- The special reinforcement rib on the back guarantees lightness and heat resistance, allowing use both with traditional ovens for classic pizzas and with high-temperature ovens (up to 500°C - 932°F) for pizza 'Alla Napoletana'.
- Very sturdy fixing to the handle with 2 indestructible rivets in stainless steel.

MODELLI CON FORATURA

- Il design dell'ampia superficie forata alleggerisce la pala senza intaccare la rigidità.
- Bilancia perfettamente la pala.
- Favorisce un facile scorrimento anche degli impasti più morbidi.
- Toglie la farina di spolvero in eccesso.

MANICO IN ALLUMINIO ANODIZZATO NERO

- Ovale a facce parallele 30x18 mm, offre una perfetta ergonomia.
- Spessore 1,5 mm.

POMOLO TONDO TERMINALE ANTIRUMORE E ANTINFORTUNISTICA

- Realizzato con due materiali: polimero plastico rigido all'interno ed elastomero morbido all'esterno, caratterizza, funzionalmente ed esteticamente, tutta la linea pizzeria.
- Garantisce il bilanciamento dell'intero prodotto.
- Ha una funzione antirumore ed il suo design: tondo e in materiale gommoso, attutisce gli urti in caso di contatto.
- Rende facile e veloce il gesto di appendere la pala.

DESIGN DI MICHELE CAPUANI

- Particolari attentamente progettati, quali i 3 rivetti in linea, il disegno della foratura, il pomolo terminale e l'uso del colore rendono il prodotto, oltre che funzionale, esteticamente unico e accattivante.

MODELS WITH DRILLING

- The design of the large perforated surface lightens the pizza peel without affecting its rigidity.
- Perfectly balances the pizza peel.
- It favors an easy flow of even the softest doughs.
- Remove excess dusting flour.

HANDLE IN BLACK ANODIZED ALUMINUM

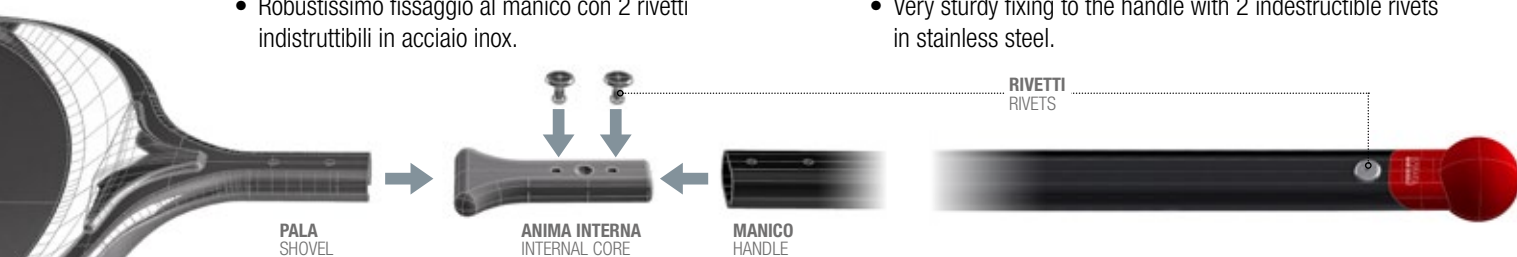
- Oval with parallel faces 30x18 mm, offers perfect ergonomics.
- Thickness 1.5 mm.

TERMINAL ROUND KNOB ANTI-NOISE AND ACCIDENT PREVENTION

- Made with two materials: rigid plastic polymer on the inside and soft elastomer on the outside, it characterizes, functionally and aesthetically, the entire pizzeria line.
- Guarantees the balance of the entire product.
- It has an anti-noise function and its design: round and in rubbery material, absorbs shocks in case of contact.
- Allows easy and practical hanging of the pizza peel.

DESIGN BY MICHELE CAPUANI

- Carefully designed details such as the 3 rivets in line, the drawing hole, the terminal knob and the use of color make the product, as well as functional, aesthetically unique and captivating.



ANIMA INTERNA

- Realizzata in alluminio pressofuso, viene inserita nella parte posteriore cava della pala ed è solidale con essa e il manico grazie ai 2 rivetti in acciaio inox, enfatizzandone ulteriormente le caratteristiche di robustezza.
- Impedisce la penetrazione dello sporco garantendo massima igiene.

INTERNAL CORE

- Made of die-cast aluminum, it is inserted in the back hollow of the pizza peel and is integral part of it and the handle thanks to the 2 rivets in stainless steel, further emphasizing its characteristics of robustness.
- Prevents the penetration of dirt ensuring maximum hygiene.

ELASTOMERO MORBIDO ESTERNO
ANTIRUMORE E ANTINFORTUNIO
EXTERNAL SOFT ELASTOMER
SAFE AND NOISE REDUCTION

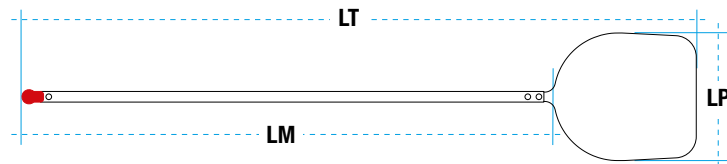
POLIMERO PLASTICO RIGIDO INTERNO
INNER RIGID PLASTIC POLYMER

100%
MADE IN
ITALY

PIAZZA



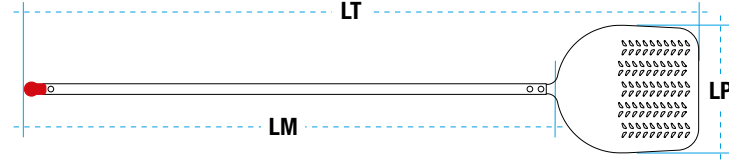
PALA PIZZA RETTANGOLARE IN ALLUMINIO
RECTANGULAR ALUMINUM PIZZA PEEL



LP 30 cm			LP 33 cm			LP 36 cm			LP 40 cm			LP 45 cm			LP 50 cm		
	LM	LT		LM	LT		LM	LT		LM	LT		LM	LT		LM	LT
235002	60	94	235012	60	97	235022	60	100	235032	60	104	235042	60	110	235052	60	115
235004	120	154	235014	120	157	235024	120	160	235034	120	164	235044	120	170	235054	120	175
235006	150	184	235016	150	187	235026	150	190	235036	150	194	235046	150	200	235056	150	205
235008	180	212	235018	180	217	235028	180	220	235038	180	224	235048	180	230	235058	180	235
			235019	200	237	235029	200	240									



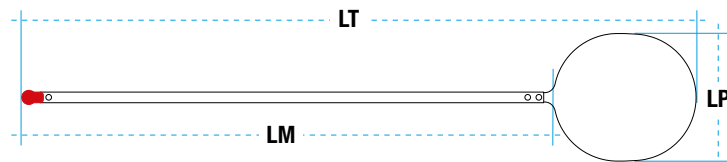
PALA PIZZA RETTANGOLARE FORATA IN ALLUMINIO
RECTANGULAR PERFORATED ALUMINUM PIZZA PEEL



LP 30 cm			LP 33 cm			LP 36 cm			LP 40 cm			LP 45 cm			LP 50 cm		
	LM	LT		LM	LT		LM	LT		LM	LT		LM	LT		LM	LT
235102	60	94	235112	60	97	235122	60	100	235132	60	104	235142	60	110	235152	60	115
235104	120	154	235114	120	157	235124	120	160	235134	120	164	235144	120	170	235154	120	175
235106	150	184	235116	150	187	235126	150	190	235136	150	194	235146	150	200	235156	150	205
235108	180	214	235118	180	217	235128	180	220	235138	180	224	235148	180	230	235158	180	235
			235119	200	237	235129	200	240									



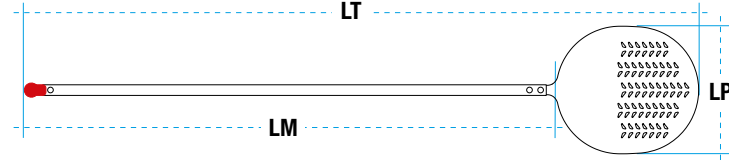
PALA PIZZA TONDA IN ALLUMINIO
ROUND ALUMINUM PIZZA PEEL



LP Ø30 cm			LP Ø33 cm			LP Ø36 cm			LP Ø40 cm			LP Ø45 cm			LP Ø50 cm		
	LM	LT		LM	LT		LM	LT		LM	LT		LM	LT		LM	LT
235202	60	94	235212	60	97	235222	60	100	235232	60	104	235242	60	110	235252	60	115
235204	120	154	235214	120	157	235224	120	160	235234	120	164	235244	120	170	235254	120	175
235206	150	184	235216	150	187	235226	150	190	235236	150	194	235246	150	200	235256	150	205
235208	180	214	235218	180	217	235228	180	220	235238	180	224	235248	180	230	235258	180	235
			235219	200	237	235229	200	240									



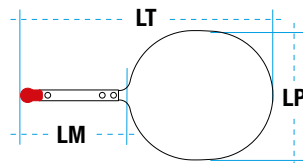
PALA PIZZA TONDA FORATA IN ALLUMINIO
ROUND PERFORATED ALUMINUM PIZZA PEEL



LP Ø30 cm			LP Ø33 cm			LP Ø36 cm			LP Ø40 cm			LP Ø45 cm			LP Ø50 cm		
	LM	LT		LM	LT		LM	LT		LM	LT		LM	LT		LM	LT
235302	60	94	235312	60	97	235322	60	100	235332	60	104	235342	60	110	235352	60	115
235304	120	154	235314	120	157	235324	120	160	235334	120	164	235344	120	170	235354	120	175
235306	150	184	235316	150	187	235326	150	190	235336	150	194	235346	150	200	235356	150	205
235308	180	214	235318	180	217	235328	180	220	235338	180	224	235348	180	230	235358	180	235
			235319	200	237	235329	200	240									



PALA PIZZA TONDA IN ALLUMINIO - MANICO CORTO
ROUND ALUMINUM PIZZA PEEL - SHORT HANDLE



LP Ø30 cm			LP Ø33 cm			LP Ø36 cm			LP Ø40 cm			LP Ø45 cm			LP Ø50 cm		
	LM	LT		LM	LT		LM	LT		LM	LT		LM	LT		LM	LT
235200	30	64	235210	30	67	235220	30	70	235230	30	74	235240	30	80	235250	30	85

PALA PIZZA "ALLA ROMANA" IN ALLUMINIO
ALUMINUM 'ROMAN STYLE' PIZZA PEEL



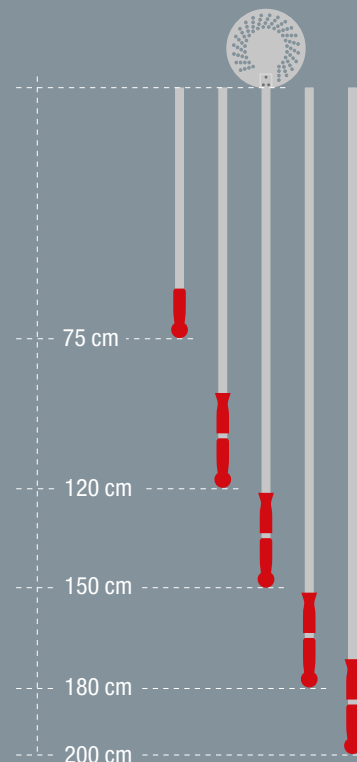
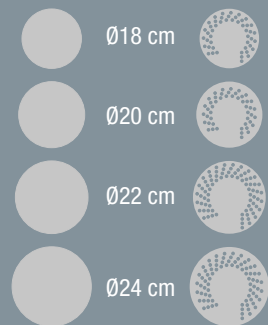
LP 23x40 cm		
	LM	LT
235400	30	77
235402	60	107
235404	120	167

PALA PIZZA FORATA "ALLA ROMANA" IN ALLUMINIO
PERFORATED ALUMINUM 'ROMAN STYLE' PIZZA PEEL



LP 23x40 cm		
	LM	LT
235500	30	77
235502	60	107
235504	120	167





I 3 RIVETTI
THE 3 RIVETS

L'IMPUGNATURA
THE GRIP

PALETTINI IN INOX

- Spessore: 1 mm.

MODELLI CON FORATURA

- Lo speciale design dei fori, perimetrale e a raggiera, evita la foratura nella parte centrale del palettino, garantendo una perfetta rigidità.

MANICO IN ACCIAIO INOX

- Tondo con diametro 18 mm, perfettamente bilanciato.
- Spessore: 1 mm.

FISSAGGIO DEI MANICI CON RIVETTI A TRIANGOLO

- La particolare distribuzione a triangolo dei 3 rivetti in acciaio offre massima robustezza.

IMPUGNATURA

- Realizzata in polimero plastico ad alta densità, coniuga la resistenza agli urti con il perfetto isolamento delle mani dal calore.
- Parte fissa posteriore:** ergonomica, fissata al manico con un rivetto in acciaio.
- Parte mobile:** anch'essa ergonomica. Scorre sul manico dal fermo alla parte fissa, nella quale, a riposo, si incastra e si blocca.

POMOLO TONDO TERMINALE ANTIRUMORE E ANTINFORTUNISTICA

- Realizzato con due materiali: polimero plastico rigido all'interno ed elastomero morbido all'esterno, caratterizza, funzionalmente ed esteticamente, tutta la linea pizzeria.
- Garantisce il bilanciamento dell'intero prodotto.
- Ha una funzione antirumore ed il suo design: tondo e in materiale gommoso, attutisce gli urti in caso di contatto.
- Rende facile e veloce il gesto di appendere il palettino.

ASSORTIMENTO AMPIO E COMPLETO

- 5 misure di manico, 4 misure di palettino.
- 2 tipologie (liscia e forata).

STAINLESS STEEL PIZZA TURNING PEELS

- Thickness: 1 mm.

MODELS WITH DRILLING

- The special design of the holes, perimeter and radial, avoids drilling in the central part of the pizza turning peel, guaranteeing perfect rigidity with a reduced thickness.

HANDLE IN STAINLESS STEEL

- Round with 18 mm diameter, perfectly balanced.
- Thickness: 1 mm.

FIXING OF THE HANDLES WITH TRIANGLE RIVETS

- The particular triangular distribution of the 3 steel rivets offers maximum robustness.

PIZZA TURNING PEEL GRIP

- Made of high-density plastic polymer, it combines impact resistance with perfect insulation of the hands from heat.
- Rear fixed part:** ergonomic, fixed to the handle with a steel rivet.
- Mobile part:** also ergonomic. It slides on the handle from the stop to the fixed part, where, at rest, it fits and locks.

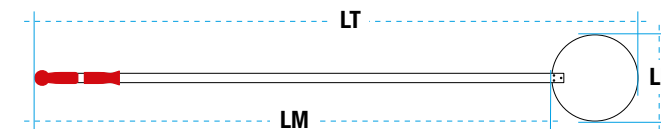
TERMINAL ROUND KNOB ANTI-NOISE AND ACCIDENT PREVENTION

- Made with two materials: rigid plastic polymer on the inside and soft elastomer on the outside, it characterizes, functionally and aesthetically, the entire pizzeria line.
- Guarantees the balance of the entire product.
- It has an anti-noise function and its design: round and in rubbery material, absorbs shocks in case of contact.
- Allows easy and practical hanging of the pizza turning peel.

WIDE AND COMPLETE ASSORTMENT

- 5 handle sizes, 4 pizza turning peel sizes.
- 2 types (smooth and perforated).

PALETTINO IN INOX STAINLESS STEEL PIZZA TURNING PEEL



LP Ø18 cm

	LM	LT
236002*	75	93
236004	120	138
236006	150	168
236008	180	198
236009	200	218

LP Ø20 cm

	LM	LT
236012*	75	95
236014	120	140
236016	150	170
236018	180	200
236019	200	220

LP Ø22 cm

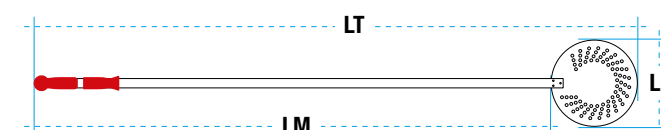
	LM	LT
236022*	75	97
236024	120	142
236026	150	172
236028	180	202
236029	200	222

LP Ø24 cm

	LM	LT
236032*	75	99
236034	120	144
236036	150	174
236038	180	204
236039	200	224

* Nei modelli con manico da 75 cm l'impugnatura ha solo la parte fissa posteriore
In models with a 75 cm handle, the grip only has the back fixed part

PALETTINO IN INOX FORATO PERFORATED STAINLESS STEEL PIZZA TURNING PEEL



LP Ø18 cm

	LM	LT
236102*	75	93
236104	120	138
236106	150	168
236108	180	198
236109	200	218

LP Ø20 cm

	LM	LT
236112*	75	95
236114	120	140
236116	150	170
236118	180	200
236119	200	220

LP Ø22 cm

	LM	LT
236122*	75	97
236124	120	142
236126	150	172
236128	180	202
236129	200	222

LP Ø24 cm

	LM	LT
236132*	75	99
236134	120	144
236136	150	174
236138	180	204
236139	200	224

* Nei modelli con manico da 75 cm l'impugnatura ha solo la parte fissa posteriore
In models with a 75 cm handle, the grip only has the back fixed part

LO SPECIALE DESIGN DELLA FORATURA THE SPECIAL DESIGN OF THE DRILLING

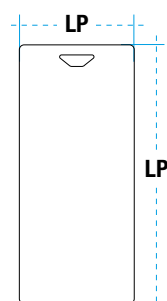


ASSE PER PIZZA "ALLA ROMANA" IN ALLUMINIO
ALUMINUM 'ROMAN STYLE' PIZZA BOARD



LP 25x50 cm

235802

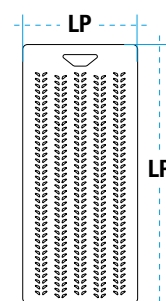


ASSE FORATO PER PIZZA "ALLA ROMANA" IN ALLUMINIO
PERFORATED ALUMINUM 'ROMAN STYLE' PIZZA BOARD



LP 25x50 cm

235842

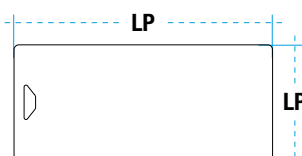


ASSE PER PIZZA "A METRO" IN ALLUMINIO
ALUMINUM 'PIZZA BY THE METRE' BOARD



LP cm

235812	30x70
235814	30x90
235822	40x70
235824	40x90
235826	40x110

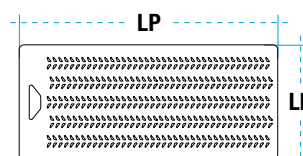


ASSE FORATO PER PIZZA "A METRO" IN ALLUMINIO
PERFORATED ALUMINUM 'PIZZA BY THE METRE' BOARD



LP cm

235852	30x70
235854	30x90
235862	40x70
235864	40x90
235866	40x110



SPESSORE ASSI
BOARDS THICKNESS **2 mm**

LINEA GLUTEN FREE
GLUTEN FREE LINE

UN'ATTENZIONE SPECIALE PER I PROPRI CLIENTI

Negli ultimi anni è cresciuta l'esigenza di poter offrire anche pizze realizzate senza glutine in modo da soddisfare la clientela affetta da celiachia. Ovviamente bisogna evitare che questi prodotti vengano contaminati dalla farina normalmente presente nelle altre pizze.

STRUMENTI DEDICATI

Oltre all'organizzazione dell'area di lavoro si rende anche necessario l'uso di attrezzi specifici: pale per infornare, palettini per cuocere e spazzoloni per pulire il forno, che siano distinguibili in maniera immediata da quelli normalmente utilizzati.

RICONOSCIBILI A COLPO D'OCCHIO

Ecco quindi la collezione Gluten Free di Piazza: strumenti con le stesse caratteristiche d'eccellenza di quelli della normale Linea Pizzeria ma contraddistinti dal pomolo terminale e dalle impugnature di colore verde anziché rosso.

SPECIAL ATTENTION FOR YOUR CLIENTS

In recent years, the need has grown to be able to offer pizzas made without gluten in order to satisfy customers with celiac disease. Obviously it is necessary to avoid that these products are contaminated by the flour normally present in other pizzas.

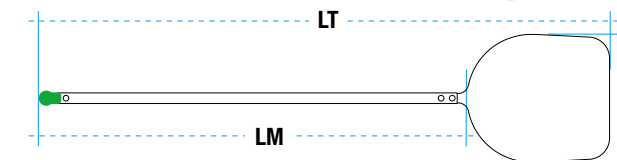
DEDICATED TOOLS

In addition to the organization of the work area, it is also necessary to use specific tools: pizza peel for ovening, pizza turning peel for cooking and brushes for cleaning the oven, which are immediately distinguishable from those normally used.

RECOGNIZABLE AT A GLANCE

Here is the Piazza Gluten Free collection: tools with the same excellent characteristics as those of the normal Pizzeria Line but characterized by the terminal knob and green rather than red handles.

PALA PIZZA RETTANGOLARE "GLUTEN FREE" IN ALLUMINIO
RECTANGULAR ALUMINUM PIZZA PEEL FOR GLUTEN FREE PRODUCTS



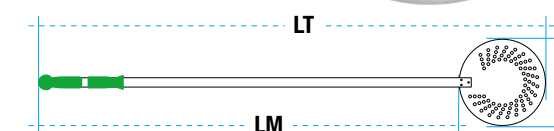
LP 33 cm

	LM	LT
235616	150	187

LP 36 cm

	LM	LT
236326	150	190

PALETTINO FORATO "GLUTEN FREE" IN INOX
PERFORATED STAINLESS STEEL PIZZA TURNING PEEL FOR GLUTEN FREE PRODUCTS



LP Ø20 cm

	LM	LT
236316	150	170

LP Ø22 cm

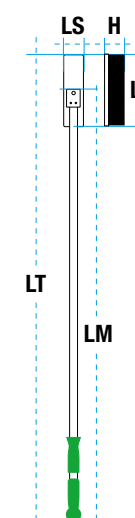
	LM	LT
236326	150	172

SPAZZOLONE FORNO "GLUTEN FREE" ORIENTABILE RETTANGOLARE SETOLE IN OTTONE
RECTANGULAR OVEN BRUSH WITH ROTABLE BRASS BRISTLE FOR GLUTEN FREE PRODUCTS



LS 20x6 H 7 cm

	LM	LT
237056	150	163



PIAZZA

GLI SPAZZOLONI OVEN BRUSHES

**SPAZZOLE
SETOLE OTTONE**
BRUSHES BRASS
BRISTLE

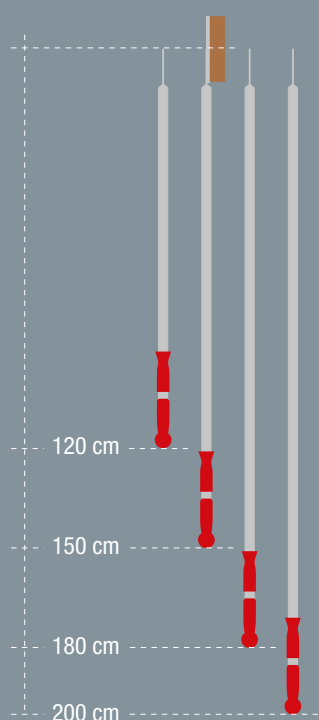
20x6 H 7 cm

27x6,5 H 7 cm

Ø17x14 H 7 cm

**SPAZZOLE
SETOLE NATURALI**
BRUSHES NATURAL
BRISTLE

20x6 H 7 cm



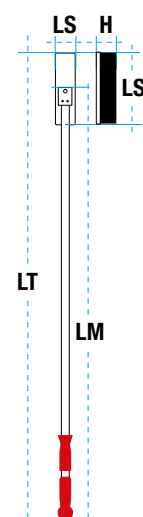
**SPAZZOLONE FORNO ORIENTABILE
RETTANGOLARE - SETOLE OTTONE**
RECTANGULAR ROTABLE OVEN BRUSH
WITH BRASS BRISTLE

LS 20x6 H 7 cm

	LM	LT
237004	120	133
237006	150	163
237008	180	193
237009	200	213

LS 27x6,5 H 7 cm

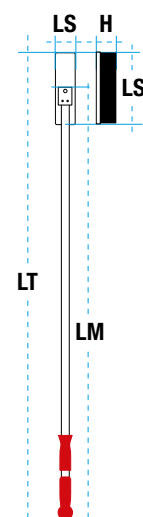
	LM	LT
237104	120	137
237106	150	167
237108	180	197
237109	200	217



**SPAZZOLONE FORNO ORIENTABILE
RETTANGOLARE - SETOLE NATURALI**
RECTANGULAR ROTABLE OVEN BRUSH
WITH NATURAL BRISTLE

LS 20x6 H 7 cm

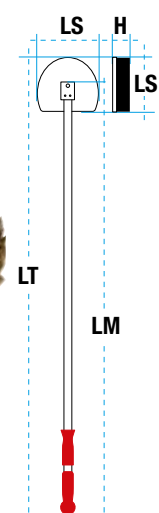
	LM	LT
237014	120	133
237016	150	163
237018	180	193
237019	200	213



**SPAZZOLONE FORNO ORIENTABILE
TONDO - SETOLE OTTONE**
ROUND ROTABLE OVEN BRUSH
WITH BRASS BRISTLE

LS Ø17x14 H 7 cm

	LM	LT
237504	120	131
237506	150	161
237508	180	191
237509	200	211



MANICO IN ACCIAIO INOX

- Tondo con diametro 18 mm, perfettamente bilanciato.
- Spessore: 1 mm.

IMPUGNATURA IN MATERIALE PLASTICO CON POMOLO TONDO ANTIRUMORE E ANTINFORTUNISTICA

- L'impugnatura realizzata con due materiali: rigido all'interno e morbido all'esterno, caratterizza, funzionalmente ed esteticamente, tutta la linea pizzeria, mentre il pomolo terminale ha una funzione antirumore ed il suo design attutisce gli urti in caso di contatto.

4 MISURE DI MANICI, 4 MISURE DI SPAZZOLA, 2 TIPOLOGIE

HANDLE IN STAINLESS STEEL

- Round with 18 mm diameter, perfectly balanced.
- Thickness: 1 mm.

GRIP IN PLASTIC MATERIAL WITH ROUND KNOB ANTI-NOISE AND ACCIDENT PREVENTION

- The handle made of two materials: rigid inside and soft on the outside, it characterizes, functionally and aesthetically, the entire pizzeria line, while the terminal knob has a function anti-noise and its design absorbs shocks in case of contact.

4 HANDLE SIZES, 4 BRUSH SIZES, 2 TYPES

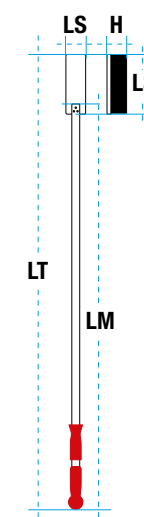


**IL SISTEMA
DI AGGANCIO
DELLA SPAZZOLA
AL MANICO
NE CONSENTE
LA ROTAZIONE A 360°**
THE HOOKING SYSTEM
OF BRUSH AND HANDLE
ALLOWS A 360°
ROTATION

**SPAZZOLONE FORNO RETTANGOLARE
"CAMBIO RAPIDO" - SETOLE OTTONE**
RECTANGULAR BRASS BRISTLE
'FAST CHANGE' OVEN BRUSH

LS 16,5x5,5 H 7 cm

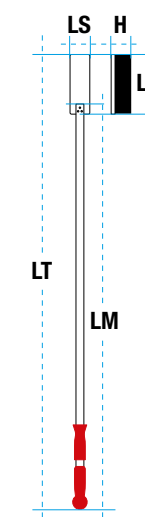
	LM	LT
237206	150	167



**SPAZZOLONE FORNO RETTANGOLARE
"CAMBIO RAPIDO" - SETOLE NATURALI**
RECTANGULAR NATURAL BRISTLE
'FAST CHANGE' OVEN BRUSH

LS 16,5x5,5 H 7 cm

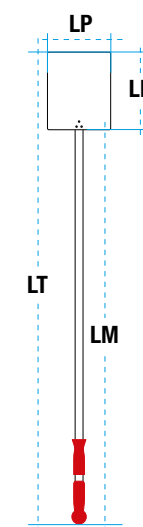
	LM	LT
237216	150	167



PALA BRACI IN INOX
STAINLESS STEEL ASH SHOVEL

LP 21x17,5 cm

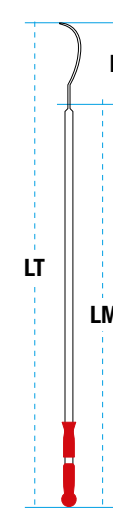
	LM	LT
239006	150	171



TIRABRACI IN INOX
STAINLESS STEEL OVEN RAKE

LP 19 cm

	LM	LT
239106	150	169



**SPAZZOLA FORNO
SETOLE OTTONE**
BRASS BRISTLE OVEN BRUSH

20x6 H 7 cm

237900



**SPAZZOLA FORNO
SETOLE NATURALI**
NATURAL BRISTLE OVEN BRUSH

20x6 H 7 cm

237901



**SPAZZOLA FORNO
SETOLE OTTONE**
BRASS BRISTLE OVEN BRUSH

27x6,5 H 7 cm

237905



**SPAZZOLA FORNO TONDA
SETOLE OTTONE**
ROUND BRASS BRISTLE
OVEN BRUSH

Ø17x14 H 7 cm

237920



**SPAZZOLA FORNO "CAMBIO
RAPIDO" - SETOLE OTTONE**
'FAST CHANGE' BRASS
BRISTLE OVEN BRUSH

16,5x5,5 H 7 cm

231000



**SPAZZOLA FORNO "CAMBIO
RAPIDO" - SETOLE NATURALI**
'FAST CHANGE' NATURAL
BRISTLE OVEN BRUSH

16,5x5,5 H 7 cm

231100



**ALARE
FIREDOG**

41x10,5 H 19 cm

231400

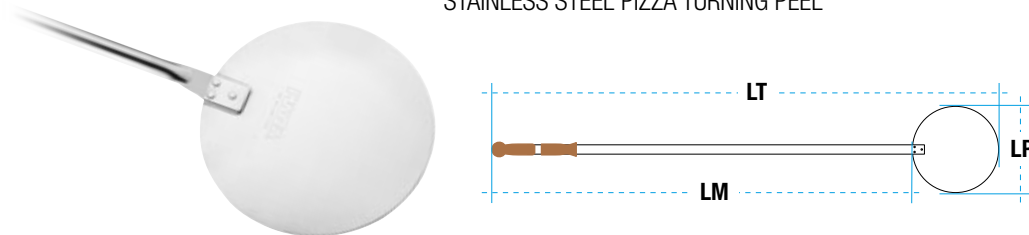


GRAZIE AL DESIGN DI MICHELE CAPUANI
LA NUOVA IMPUGNATURA IN LEGNO
RINNOVA E AGGIORNA I TRADIZIONALI
PRODOTTI PIZZERIA PIAZZA
RENDENDOLI PIÙ EFFICIENTI,
PIÙ PRATICI E ANCORA PIÙ BELLI

THANKS TO THE DESIGN BY MICHELE CAPUANI
THE NEW WOODEN HANDLE RENEWS
AND UPDATES PIAZZA PIZZERIA TRADITIONAL
PRODUCTS MAKING THEM MORE EFFICIENT,
MORE PRACTICAL AND EVEN MORE BEAUTIFUL



PALETTINO IN INOX
STAINLESS STEEL PIZZA TURNING PEEL



LP Ø18 cm	LM	LT
230018	150	168

LP Ø20 cm	LM	LT
230020	150	170

LP Ø22 cm	LM	LT
230022	150	172

LP Ø24 cm	LM	LT
230024	150	174

PALETTINO FORATO IN INOX
STAINLESS STEEL PIZZA TURNING PEEL



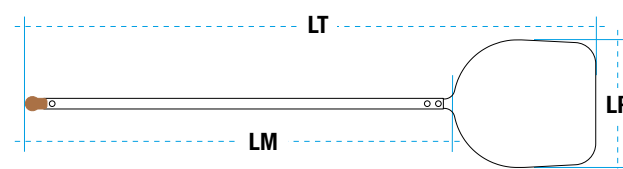
LP Ø18 cm	LM	LT
232018	150	168

LP Ø20 cm	LM	LT
232020	150	170

LP Ø22 cm	LM	LT
232022	150	172

LP Ø24 cm	LM	LT
232024	150	174

PALA PIZZA RETTANGOLARE IN ALLUMINIO
RECTANGULAR ALUMINUM PIZZA PEEL



LM 33 cm	LM	LT
230433	150	187

LM 36 cm	LM	LT
230436	150	190

LM 40 cm	LM	LT
230440	150	194

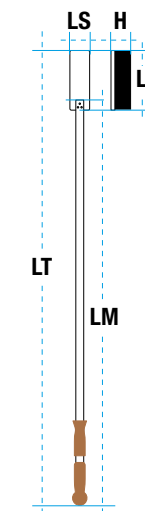
LM 45 cm	LM	LT
230445	150	200

LM 50 cm	LM	LT
230450	150	205

**SPAZZOLONE FORNO RETTANGOLARE
"CAMBIO RAPIDO" - SETOLE OTTONE**
RECTANGULAR BRASS BRISTLE
'FAST CHANGE' OVEN BRUSH



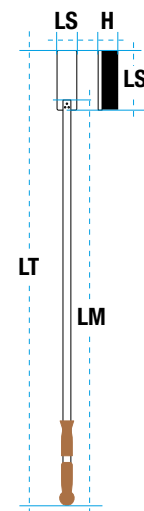
LS 16,5x5,5 H 7 cm	LM	LT
231200	150	167



**SPAZZOLONE FORNO RETTANGOLARE
"CAMBIO RAPIDO" - SETOLE NATURALI**
RECTANGULAR NATURAL BRISTLE
'FAST CHANGE' OVEN BRUSH



LS 16,5x5,5 H 7 cm	LM	LT
231300	150	167



**SPAZZOLA FORNO "CAMBIO RAPIDO"
SETOLE OTTONE**
'FAST CHANGE' BRASS BRISTLE
OVEN BRUSH

16,5x5,5 H 7 cm
231000



**SPAZZOLA FORNO "CAMBIO RAPIDO"
SETOLE NATURALI**
'FAST CHANGE' NATURAL BRISTLE
OVEN BRUSH

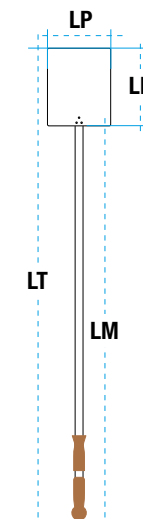
16,5x5,5 H 7 cm
231100



PALA BRACI IN INOX
STAINLESS STEEL ASH SHOVEL



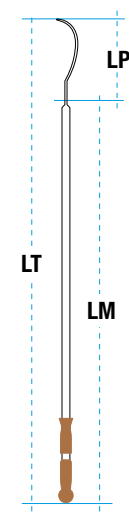
LP 21x17,5 cm	LM	LT
230600	150	171



TIRABRACI IN INOX
STAINLESS STEEL OVEN RAKE



LP 19 cm	LM	LT
230700	150	169



CONTENITORE PALLINE PIZZA IN PLASTICA
PLASTIC DOUGH STORAGE
CONTAINER



60x40 H 7 cm
245207

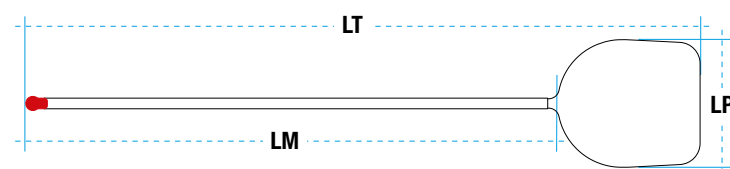
60x40 H 10 cm
245210

COPERCHIO PER CONTENITORE PALLINE PIZZA
PLASTIC DOUGH STORAGE
CONTAINER LID



60x40 cm
245400

PALA PIZZA RETTANGOLARE IN LEGNO RECTANGULAR WOODEN PIZZA PEEL



LP 33 cm			LP 36 cm			LP 40 cm		
	LM	LT		LM	LT		LM	LT
238016	153	187	238026	153	190	238036	153	194

PALA IN LEGNO

- Realizzata in legno di faggio massiccio evaporato, la cui particolare durezza garantisce robustezza e durata nel tempo.
- Rinforzata con barre di acciaio inox interne.
- Spessore: 12 mm.
- Il trattamento con olio enologico, certificato per uso alimentare, ne riduce l'usura e al contempo favorisce lo scorrimento dell'impasto.
- Anch'essa smussata su tre lati, in modo da favorire, sia il trascinarsi dell'impasto sulla pala che il sollevamento della pizza.

MANICO IN LEGNO

- Ovale a facce parallele.
- Spessore: 15 mm.

FISSAGGIO DEL MANICO

- Con viti a scomparsa a garantire la massima solidità dell'assemblaggio di pala e manico.

WOODEN PIZZA PEEL

- Made of evaporated solid beech wood, whose particular hardness guarantees sturdiness and durability.
- Reinforced with internal stainless steel bars.
- Thickness: 12 mm.
- The treatment with oenological oil, certified for food use, reduces wear and at the same time favors the flow of the dough.
- Also beveled on three sides, in order to facilitate both the dragging of the dough on the pizza peel and the lifting of the pizza.

WOODEN HANDLE

- Oval with parallel faces.
- Thickness: 15 mm.

FIXING OF THE HANDLE

- With concealed screws to ensure maximum solidity of the assembly of shovel and peel.

IL FISSAGGIO
PALA-MANICO
THE SHOVEL-HANDLE
FIXING

LO SMUSSO
DELLA PALA
THE SHOVEL'S
BEVEL

DALLA PRODUZIONE ALLA VENDITA: MASSIMA CURA DI OGNI DETTAGLIO

FROM PRODUCTION TO SALE: UTMOST CARE IN EVERY DETAIL

1. IMBALLO INDIVIDUALE

Ogni prodotto viene consegnato imballato singolarmente in una scatola in cartone polionda.

1. INDIVIDUAL PACKAGING

Each product is delivered individually packed in a corrugated cardboard box.

2. FACILITÀ DI STOCCAGGIO

Un adesivo esterno con le specifiche del prodotto ne consente l'immediata identificazione all'interno del vostro magazzino.

2. EASE OF STORAGE

An external sticker with product specifications allows immediate identification within your warehouse.



3. MASSIMA PROTEZIONE

All'interno dell'imballo in cartone un sacchetto in plastica o una scatola (per le spazzole), offrono un'ulteriore protezione alle parti più soggette a urti e graffi.

3. MAXIMUM PROTECTION

Inside the cardboard packaging, a plastic bag or a box (for the brushes), offer further protection to the most subject parts to bumps and scratches.

4. INFORMAZIONI CHIARE

Ogni prodotto è accompagnato da un foglio "parlante" che ne riporta le caratteristiche principali: tipologia, materiale, dimensioni, ecc.

4. CLEAR INFORMATION

Each product is accompanied by a "talking" sheet which shows its main characteristics: type, material, dimensions, etc.





COLLEZIONE
PUNTOROSSO

SPATOLE PROFESSIONALI PROFESSIONAL SPATULAS

PERFETTE IN PIZZERIA, CUCINA, PASTICCERIA
PERFECT FOR PIZZERIAS, RESTAURANTS, PATISSERIES

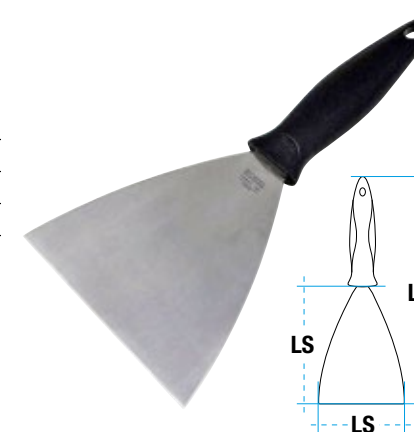
- LAMA IN ACCIAIO
- ROBUSTE, PRATICHE, FUNZIONALI
- AMPIA DISPONIBILITÀ DI FORME E DIMENSIONI: PIÙ DI 30 MODELLI
- ASOLA PER APPENDERLE PRESENTE SU TUTTA LA SERIE
- DESIGN DI MICHELE CAPUANI
- STEEL BLADE
- STURDY, PRACTICAL, FUNCTIONAL
- WIDE RANGE OF SHAPES AND SIZES: MORE THAN 30 ITEMS
- ALL ITEMS HAVE PRACTICAL HANGING LOOPS
- DESIGN BY MICHELE CAPUANI

MANICO SPECIALE: ERGONOMICO E ANTISCIVOLO
SPECIAL ERGONOMIC NON-SLIP HANDLE



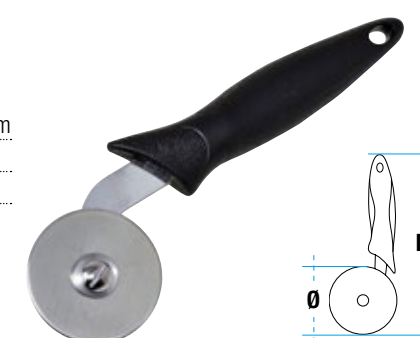
SPATOLA TRIANGOLARE TRIANGLE SPATULA

	LS cm	LT cm
240208	8x12	25,5
240210	10x12	25,5
240212	12x12	25,5



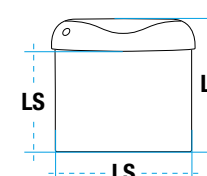
ROTELLA TAGLIAPIZZA PIZZA WHEEL CUTTER

	Ø cm	LT cm
241106	5,5	21,5
241110	10	26



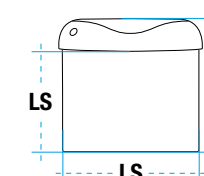
TAGLIAPASTA DOUGH CUTTER

	LS cm	LT cm
240600	16x12	15



RASCHIA SCRAPER

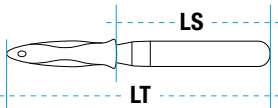
	LS cm	LT cm
240601	12x9,5	12,5
240640	15x7,5	10



SPATOLA ANGOLARE
ANGULAR SPATULA



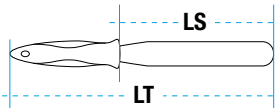
	LS cm	LT cm
240010	10	21
240022	22	35
240026	26	39
240030	30	41
240036	36	47,5



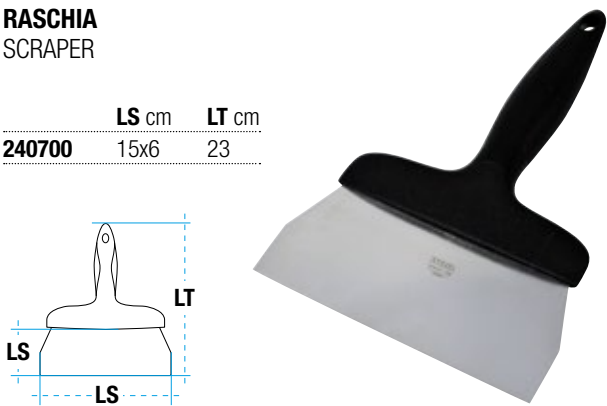
SPATOLA DIRITTA
SPATULA



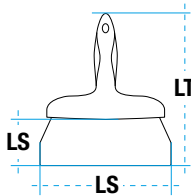
	LS cm	LT cm
240112	12	23
240115	15	29
240120	20	33,5
240122	22	36
240126	26	40
240130	30	43
240136	36	49,5



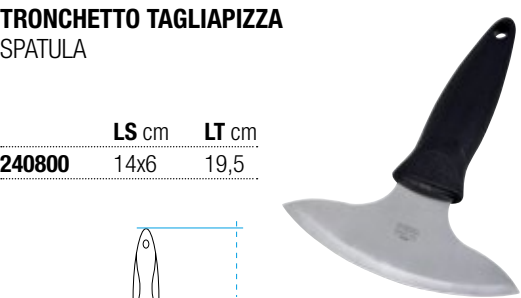
RASCHIA
SCRAPER



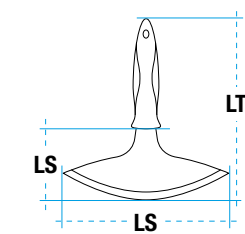
	LS cm	LT cm
240700	15x6	23



TRONCHETTO TAGLIAPIZZA
SPATULA



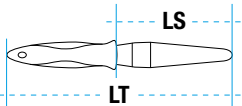
	LS cm	LT cm
240800	14x6	19,5



SPATOLA ANGOLARE APPUNTITA
TAPERED POINT ANGULAR SPATULA



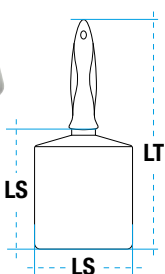
	LS cm	LT cm
240011	11	22,5



SPATOLA PER HAMBURGER
HAMBURGER TURNER



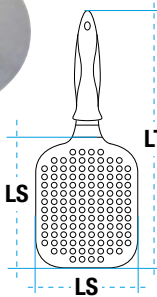
	LS cm	LT cm
240400	7x24	38
240401	14x19	33



PALETTA PIZZA OVALE FORATA
OVAL PERFORATED PIZZA TURNER



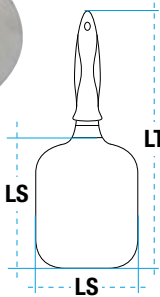
	LS cm	LT cm
240900	18x22	39



PALETTA PIZZA OVALE
OVAL PIZZA TURNER



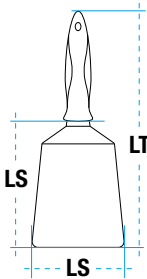
	LS cm	LT cm
240901	18x22	39



SPATOLA PER PIZZA
PIZZA TURNER



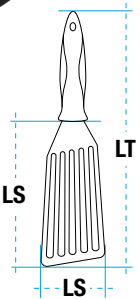
	LS cm	LT cm
240501	9x15,5	29



SPATOLA FORATA
PERFORATED SPATULA



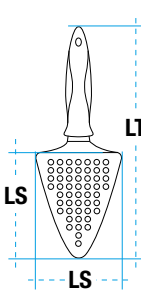
	LS cm	LT cm
240300	7,5x16	29,5



PALETTA TRIANGOLARE FORATA
TRIANGLE PERFORATED PIZZA TURNER



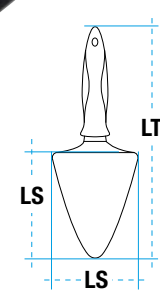
	LS cm	LT cm
241000	12x16	32



PALETTA TRIANGOLARE
TRIANGLE PIZZA TURNER



	LS cm	LT cm
241001	12x16	32



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