

GUIDE TO THE CHOICE OF THE PEEL

HOW TO CHOOSE A PROFESSIONAL PIZZA PEEL?



“Our peels have been studied to result the natural extension of the pizzaiolo’s arm”

EVERYONE HAS GOT THEIR OWN PEEL

The variety of available materials, dimensions, alternatives in the shape of the heads, the head-handle hooking system and the solid or perforated type of surface allow each one to choose the best peel to suit their needs.

TO SLIDE IT IN OR TAKE IT OUT?

The peels are designed to pick the pizza up off the worktop and slide it into the oven. They have sizes and shapes to hold different types of pizza and must have lengths suited to different workspaces: if a peel is too long, it would be cumbersome, whereas if it is too short, it would be difficult to manage the oven properly.

Gi.Metal small peels are agile and precise to handle: they are used to turn the pizza inside the oven, check its cooking by raising the bottom and taking it out when cooked.

Dimensions identified by Gi.Metal guarantee the right support surface.

RECTANGULAR OR ROUND?

Gi.Metal peel is designed as a safe and accurate accommodation for pizza and allows easy and safe loading. The rectangular peel is a safe, traditional choice; it offers a larger surface area in contact with the pizza and the grip point, with which to lift the pizza, is only milled at the front

The round peel has an extended grip point with a gentle, regular milling over a large extension of the curve, enabling the pizza-maker to take up the pizza even from the side and thus not only from the front. Furthermore, as there have bevelled corners, the pizzas are closer to the inside of the oven, ensuring the correct handling and increasing the efficiency of the oven.

PERFORATED OR SOLID?

There are those who prefer the version without holes because they are looking for maximum stability and greater rigidity, and those who have converted to the perforated version, appreciating the extreme lightness, the flexibility of the tool on the worktop, and the advantage of releasing excess flour.

Gi.Metal is in fact the first company to devise and realise the pizza perforated peels, which allow you to release more excess flour, which is stuck to the bottom of the dough, before

putting the pizza in the oven. During preparation and filling of the pizza, the excess flour on the work bench gets stuck to the bottom of it, then gets transported inside the oven and gets burnt, causing numerous problems.

The perforated peels allow you to eliminate or at least greatly reduce these disadvantages (smoke, residue, bitter taste of pizza).

THE ADVANTAGES OF PERFORATED PEELS

- Maximum smoothness: Less surface means less friction. The holes are smooth and rounded at the ends of the cut, so that even the dampest dough slides smoothly. You can also use less flour on the counter.
- Lightness: The perforated sheet has less material and therefore weighs less.
- Less smoke: less flour burning means less smoke in the room.
- No more burning and bitter taste of the pizza: the flour burning under the pizza creates black burns and makes the taste bitter.
- Less cleaning: less flame burnt in the oven means less cleaning of the floor.



ERGONOMIC HANDLES

Aluminium handles are lightened and reinforced with a special machining that longitudinally as can be seen in the internal milling. The special oval tubular shape promotes stability, preventing rotation.



PRACTICALITY

The aluminium heads have been designed to remain flexible, where necessary, allowing for a scraper effect (the right pressure exerted on the peel flexes it and allows it to adhere to the work surface), thereby facilitating pizza lifting.

The central ribbing makes the head more rigid when it is lifted and, together with the lateral ribbing, ensures that it can hold large weights.

The golden (Gold line), hard (Carbon line) or neutral (Azzurra line, Napoletana, Gluten Free, Alice, Aurora) anodising makes the surface event, aesthetically pleasant and protects it from oxidisation.

The gentle, regular milling makes it easier to position the pizza and the rectangular head has rounded corners to make it a little "softer".



SMALL PEELS WITH SLIDING INSULATION

This solid small peel is ultra-light thanks to the 14 mm tubular metal used and available in versions with a solid head or fine, diffused holes to reduce the weight.

It is built entirely from stainless steel (with the exception of the Gold line), thereby avoiding the heat from the oven from being transmitted, whilst the handle base and interim sliding grip are in a specific high-density polymer with excellent impact- and heat-resistance.

Guarantees perfect insulation of hands from heat and ensures easy sliding of the interim element, which in the wooden version is lacking due to the characteristic thermal dilation.

A specific fitting on the handle base can block the interim element and make it available up high when the small peel is rested head down.

