

PIZZAIOLO TOOLS

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PIZZA

IS

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PASSION

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PIZZA PEELS:

Pizza Peel - Platinum Line:



This stylish and sleek pizza peel reduces friction and eliminates excess flour through perforations in the peel. This creates better tasting pizza with no burned flour on the bottom and leaves your oven cleaner. Made from black anodized aluminum, it is the lightest of it's kind.

Key Features:

- 3D design reduces friction by 30%
- Perforations eliminate excess flour
- Lightest peel on the market
- Made of black anodized aluminum

Dimensions:

Code	Inch	CM
L-1026/33	13x67	33x170

Pizza Peel - Gold Line:



With it's traditional and appealing design, this pizza peel is designed with form and function in mind. Perforations in the peel allow excess flour to fall through before placing the pizza in the oven. This prevents the flour from burning on the bottom of the pizza and helps to keep the oven cleaner.

Key Features:

- Perforations eliminate excess flour
- Low friction
- Made from Aluminum

Dimensions:

Code	Inch	CM
L-1024/33	13x67	33x170

Pizza Peel - Silver Line:



This lightweight pizza peel made from anodized aluminum is designed with perforations to discharge excess flour from the bottom of the pizza. This leaves you with a better tasting pizza, free of burnt flour on the bottom. It's available in a wide range of dimensions.

Key Features:

- Light weight
- Perforations eliminate excess flour
- Made from aluminum

Dimensions:

Code	Inch	CM
L-93/33	13x53	33x135
L-94/33	13x67	33x170
L-94/40	16x67	40x170

PIZZA PEELS:

Pizza Peel - Standard Line:



This professional and lightweight peel made from anodized aluminum is great for use in any type of oven. The most popular choice for any pizzeria.

Key Features:

- Lightweight
- Made from aluminum
- Heavy duty

Dimensions:

Code	Inch	CM
L-97/33	13x53	33x135
L-98/33	13x67	33x170
L-97/40	16x53	40x135
L-98/40	16x67	40x170

Pizza Peel - Short Line:



This pizza peel is designed with domestic and professional use in mind. It's light weight and compact design are ideal for use in small or rotating ovens.

Key Features:

- Ideal for smaller ovens or pizza reheating
- Made from aluminum
- Micro-perforated blade
- Available in extra short size

Dimensions:

Code	Inch	CM
L-186	13x27.5	33x70
L-186/1	13x35.5	33x90
L-186/2	13x53	33x135

Pizza Peel - XL Line:



The XL Line peel is the perfect peel for working with extra large and party sized pizzas. Measuring at 19.5" (53 cm) wide with special curves for easy loading and unloading of the pizza. Made with reinforced aluminum to prevent bending with larger pizzas while maintaining a light weight.

Key Features:

- Made from reinforced aluminum to handle larger pizzas
- Extra large peel
- Lightweight
- Can fit up to 19" Pizzas

Dimensions:

Code	Inch	CM
L-1022/50	53x19.5	135x50

PIZZA SPINNERS:

Pizza Spinner - Perforated:



This spinner is designed to both move and rotate pizzas in the oven. The movable handle allows for extra safety in deeper ovens. The perforations allow excess flour fall through and stay out of the oven.

Key Features:

- Made from stainless steel
- Perforated
- Ideal for deep ovens

Dimensions:

Code	Inch	CM
L-92/20	ø 8x67	ø 20x170

Pizza Spinner - Standard:



The stainless steel pizza spinner is designed to both move and rotate pizzas in the oven. Measuring a total length of 53in (135cm) it is ideal for smaller ovens.

Key Features:

- Made from stainless steel
- Ideal for standard ovens

Dimensions:

Code	Inch	CM
L-183/2	ø 8x53	ø 20x135



OVEN TOOL HOLDERS:

Wall Mount Peel Holder - Single:



A wall mounted peel holder allows you to keep your pizza peel always on hand and exactly where you need it. Simple and easy to mount with two screws.

Key Features:

- Easy to mount
- Made out of wood
- Holds a single peel

Dimensions:

Code	Inch	CM
L-7	12.5x4x1	32x11x3

Pizza Mount Peel Holder - Triple:



The triple peel holder holds all the tools necessary to run a pizzeria: a peel, spinner and brush. This wall mounted peel holder is the most practical and budget friendly choice. Simple and easy to mount with two screws.

Key Features:

- Easy to mount
- Made out of wood
- Holds up to three tools:
1 peel, 1 spinner and one brush

Dimensions:

Code	Inch	CM
L-8	19x4.5x1	48x11.5x3

Pizza Peel Rack:



A fantastic combination of design and practicality, this peel rack keeps all your pizza oven tools in one place. With its wood composition, it makes a great accessory for any oven, and helps keep your kitchen organized.

Key Features:

- Holds up to 4 tools
- Stainless steel base and supports
- Wooden holders

Dimensions:

Code	Inch	CM
L-14	67x16x9.5	170x41x24

OVEN BRUSHES:

Oven Brush - Half Moon:



The half moon shaped brush designed for cleaning wood burning ovens. The brush head can be rotated to clean hard to reach areas and remove ash from the oven. The built in scraper helps to descale the oven.

Key Features:

- Easy to replace brush head
- Brass bristles
- Stainless steel shaft
- Brush back scraper
- Replacement head is available

Dimensions:

Code	Inch	CM
L-106	67	170

Replacement Head: L-106/1

Oven Brush - Standard:



The standard oven brush designed for use in medium to large sized deck ovens. The rectangular brush head allows you to clean every corner. The built in scraper helps to descale the oven.

Key Features:

- Easy to replace brush head
- Brass bristles
- Stainless steel shaft
- Brush back scraper
- Replacement head is available

Dimensions:

Code	Inch	CM
L-111	8.5x67	22x170

Replacement Head: L-103

Oven Brush - Short:



The short oven brush designed for use in small and medium sized ovens. Suitable for cleaning gas, electric and wood burning ovens. The brush head is rounded on one side to aid in cleaning tough to reach spots and the built in scraper helps to descale the oven.

Key Features:

- Easy to replace curved brush head
- Brass bristles
- Stainless steel shaft
- Brush back scraper
- Replacement head is available

Dimensions:

Code	Inch	CM
L-25/7/1	35.5	90
L-25/7/2	53	135

Replacement Head: L-257/3

OVEN ACCESSORIES:

Fire Dog:



The fire dog allows air to circulate under the wood, allowing for optimal combustion and improved overall oven performance. Use of a fire dog can provide a 25%.

Key Features:

- Improved combustion
- Energy saving
- Helps keep oven clean

Dimensions:

Code	Inch	CM
L-126	16x6x4.5	40x15x11

Il Faggetto - Super-Compressed Beech Briquette:



Il Faggetto beech wood is the economical and powerful solution for pizzerias: 60Kgs of "il Faggetto" produces the same results as 100Kg of kiln dried wood logs. High levels of radiant heat. Very low ash content as "Il Faggetto" contains no bark. Safe cooking is ensured as no chemicals, additives or binders are used in manufacture.

Key Features:

- Made from durable cast iron
- Separates fire from baking area

Information:

Code	Amount	Weight
ILFAGGETTO	8 logs Per Carton	18Kg (Per Carton)



DOUGH PREP CONTAINERS:

Pizza Dough Container:



Pizza dough containers provide storage for dough balls while they wait to be made into pizza. Designed to be stacked, Dough Containers have a minimal footprint and can be easily moved on a transport dolly or stored within a prep table. With extra ribbing to reinforce the sides of the Italiana FoodTech dough containers can carry a greater weight without warping or twisting.

Key Features:

- Holds 12-18 dough balls
- Stackable
- Available in 3 heights

Dimensions:

Code	Inch	CM
P-6407/PZ	23.5x16x2.7	60x40x7
P-6410/PZ	23.5x16x4	60x40x10
P-6413/PZ	23.5x16x5	60x40x13

Fresh Pasta Container:



A perforated pasta container collects pasta when it comes out of an extruder and allows it to dry. Sized to fit in a transport dolly, it's easy to move several pasta containers all at once. With extra ribbing to reinforce the sides of the Italiana FoodTech pasta containers can carry a greater weight without warping or twisting.

Key Features:

- Stackable
- Perforated to allow pasta drying
- Available in multiple heights

Dimensions:

Code	Inch	CM
P-6407/PA	23.5x16x3	60x40x7

Pizza & Pasta Container Lid:



The Pizza & Pasta tray lid fits both trays to keep the contents free of contaminants. These lids do not form an air tight seal.

Key Features:

- Stacks with Pizza & Pasta trays
- Fits all tray sizes and types

Dimensions:

Code	Inch	CM
P-LID	23.5x16x0.8	60x40x2

DOLLY AND PANS:

Transport Dolly:



Having a tray transport dolly is an invaluable asset to any restaurant or facility that has to transport multiple pizza or pasta trays at once. Just load the transport dolly with your containers, and easily roll them to wherever they are needed, saving backs and time.

Key Features:

- Plastic body & wheels
- Easy to clean
- Lightweight
- Durable

Dimensions:

Code	Inch	CM
DOLLY-P	24x16x5.5	61x41x14

Pan - Blue Iron (Ferro Blue):



When making a Roman "in the pan" pizza, for your restaurant, a blue iron pan is essential. An iron pan is the optimal way to transfer the heat from the stone to the pizza.

Please note that these pans are not FDA approved and washing can cause rust to form on the pan.

Key Features:

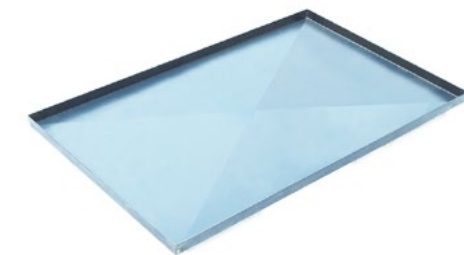
- Made of blue iron
- Sized with Roman pizza in mind
- Optimal heat transmission

Dimensions:

Code	Inch*	CM*
PAN-BI	23.5x16x0.8	60x40x2

*Custom sizes are available!

Pan - Stainless Steel:



For restaurants that sell slices, having a way to display them is essential to let customers know what is available. The stainless steel pan is perfect for this task, sized the same as our blue iron pan, it is perfect for displaying a roman style pizza, but will work well with any square pizza.

Key Features:

- Attractive stainless steel finish
- Sized with Roman pizzas in mind

Dimensions:

Code	Inch*	CM*
Pan-SS	23.5x16x0.8	60x40x2

*Custom sizes are available!

PIZZA TOOLS:

Cutting Wheel:



Creating a perfectly sliced pizza has never been easier. With its non-stick coating, this pizza wheel will slice through pizza effortlessly and is easy to clean between uses. The large diameter of the wheel allows for longer slices with less effort, reducing fatigue.

Key Features:

- Non-stick blade
- Ergonomic handle
- Made from stainless steel

Dimensions:

Code	Inch	CM
L-150/3	ø 4.25	ø 11

Dough Spatula:



Made with a flexible blade, this spatula is well suited to removing balls from their pizza dough containers without compromising their shape.

Key Features:

- Flexible stainless steel blade
- Dishwasher safe

Dimensions:

Code	Inch	CM
L-162/10	4	10

Pizza Pan Pliers:



Pizza tray pliers are used as a temporary handle on a pizza pan. The tray can be safely and easily gripped and moved in and out of the oven, or around the work area. These pizza pan pliers are designed for use with our blue iron pizza pans.

Key Features:

- Can be used on any size or height of pizza tray
- Stainless steel
- Fits blue iron pizza pans.

Dimensions:

Code	Inch	CM
L-190	9.8	25

CHOOSING YOUR TOOLS

Pizza Peel

The peel is used solely for moving the raw pizza from your work area or counter to the oven. The size of the pizzas you make will determine the size of peel that you need. A peel must be wide enough to accommodate your largest pizza, while also being able to fit into the oven. The handle length of the peel can be cut to suit your needs and work space.

Pizza Spinner

When you need to check the progress of the pizza cooking in the oven, or rotate the pizza to ensure even cooking; the pizza spinner is your go to tool. When the pizza is cooked, the spinner is then used to remove the pizza from the oven.

Oven Brush

To keep the inside of your oven clean, you'll need an oven brush. An oven brush is used for scraping and brushing debris, flour and ash from the oven baking area keeping your oven clean, and pizzas from being contaminated.