



PROFESSIONAL STANDARD



AMERICA

America line was born to enhance the work of american pizza makers preparing their traditional pizza pies.

A unique combo of tradition new materials and latest technology. Made in Italy and Us approved.



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches

COMMERCIAL GRADE - for traditional heavy pies

RIGID STRUCTURE

The rectangular head provides the perfect housing for pizza with a very large curve radius, dropping to the base. The milling is frontal and the increased thickness assures rigidity, resistance to the accidental hits, to the scratches, allowing to hold the heaviest and huge pizzas.

The head-handle joint consists of the insertion in the handle of the head extension blocked internally by two cones with expansion joint.

TOOLS WITH WEIGHT

All-aluminium peel.

LONG LASTING

Stop changing your peel every month.
America line peels are made to last.

ERGONOMIC

The 1.37/0.70 inches handle is solid with 0.05 inches thick aluminium.

