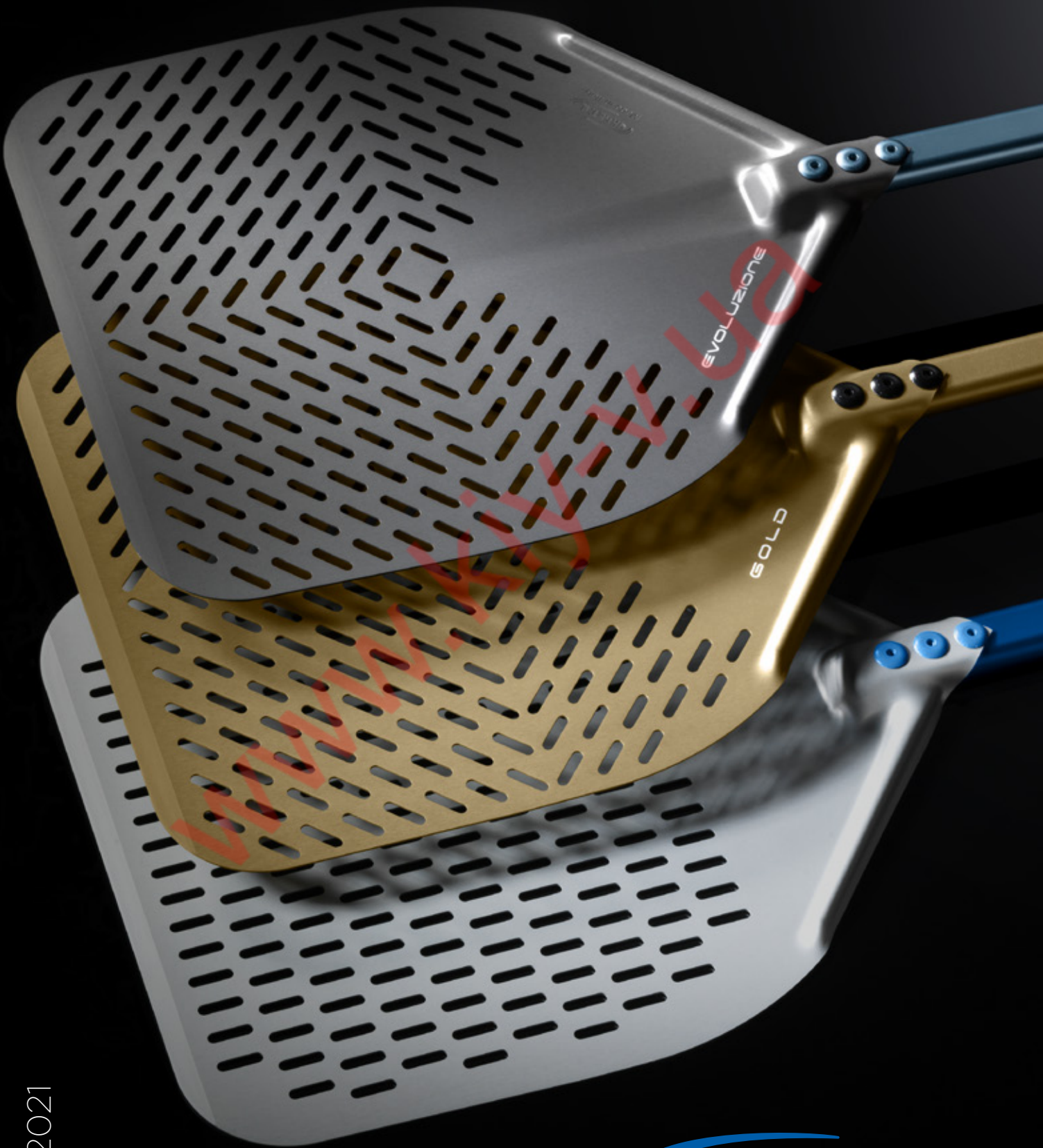


MADE WITH PASSION.



 2021

 GIMETAL



www.kiv-v.ua

Validity January the 1st 2021



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PEELS

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Marco
D'Annibale

OUR STORY

Since 1986 Gi.Metal is a factory of professional tools for the world of food service, and for over 30 years a market leader and most loved partner by professional and non-professional pizza makers. Every year Gi.Metal invests in resources and new technologies, continuing to surprise customers over time; Listening to the market translates into a wide range of products, designed to satisfy the most diverse needs and facilitate the pizza maker at every stage of the work.



1

**PRODUCTION FACILITY
HEADQUARTER**

OF 6000 M²
IN THE PROVINCE
OF PISTOIA, ITALY

2

BRANCHES

IN THE USA
AND BRAZIL

+100.000

PIZZA PEELS

PRODUCED
IN A YEAR

+400

ITEMS

IN THE CATALOG

+2.000

DISTRIBUTORS

ALL OVER THE WORLD

+85

COUNTRIES

SERVED
WORLDWIDE

+40

EVENTS

SPONSORED
BY GI.METAL

+20

**INTERNATIONAL
FAIRS**

THE COMPANY
EXHIBITS AT

+60

**EMPLOYEES AND
COLLABORATORS**

WHO CONTRIBUTE TO
THE SUCCESS OF GI.METAL



**MADE
IN ITALY
QUALITY**



WHY GI.METAL



A Symbol of excellence for over 30 years. Leading company in the production of professional equipment for pizzerias, Gi.Metal represents its history, and designs its future. It anticipates the needs of the market with innovative, superior quality products that represent the most influential example of Made in Italy in the reference sector.



"With quality we build our future" the vision that animates Gi.Metal team; constant research for the highest quality standards, together with the achievement of error thresholds close to zero, are now a guarantee for a fully satisfied customer. The results are set, tested and constantly measured also thanks to the customer's listening, which plays an essential role and favors the strategy for continuous improvement.



Internal design and production managed by highly qualified employees. The versatile organization allows to follow directly every single work step, ensuring maximum quality and efficiency. Gi.Metal has always used highly technological and latest-generation machinery, which guarantees productive efficiency and optimization of time and raw materials used, from the point of view of a company 4.0. A complete logistical computerization allows orders to be processed very quickly for all the items in the catalog.



Investments in Communication to support those who believe in us and choose to choose us. Gi.Metal guarantees its presence in over 50 trade fairs and events, is present in the best reference magazines, invests in social media and in the corporate image. A constant commitment that validates the high quality of the products and that increases brand awareness worldwide.



ISO 9001:2015 the presence of Gi.Metal in more than 85 countries worldwide, involves the respect of the strictest international production standards. Gi.Metal has been obtaining for many years the certification of quality ISO 9001:2015, from TUV Italy, demonstrating that it is a company that aims to improve its customer satisfaction thanks to a constant analysis and control of all the processes, looking for better organisation and efficiency in all areas.

OUR SOCIAL COMMUNITY

Let's grow together sharing the same passion for pizza!



All the new trends to be inspired
IG: @gimetalusa



Product news and updates on events and fairs
FB: @gimetalusa



Tutorials on the use of our products and much more
YouTube: Gi.Metal



Connect with us and stay updated
LinkedIn: Gi.Metal Usa



**FOLLOW US
and SHARE!**

HOW TO CHOOSE A PROFESSIONAL PIZZA PEEL?

GUIDE



TO SLIDE IT IN OR TAKE IT OUT?

The **peels** are designed to load the pizza from the prep table and put it in the oven. They have different shapes and sizes to adapt to different pizza styles and lengths suitable for different work spaces.

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.

PERFORATED OR SOLID?

Gi.Metal is the first company who conceived, designed and manufactured the exclusive pizza peel perforation. A very important innovation that makes the pizza chef's work easier, allowing you to loose the extra flour inside the oven, preventing it from burning, causing fumes, residues and bitter taste of the pizza. The Gi.Metal perforation is the answer to all these drawbacks. Gi.Metal devotes the same attention to those who prefer instead, the traditional peel in the solid version, offering a wide range of products with excellent performance

ADVANTAGES OF THE PERFORATION:

- **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 burnt flour in the oven means less cleaning of its surface.

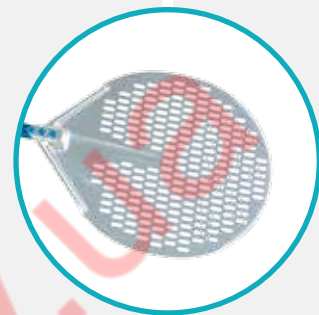


RECTANGULAR OR ROUND?

Gi.Metal pizza peel is conceived to lift and move the pizza in an easy and safe way.

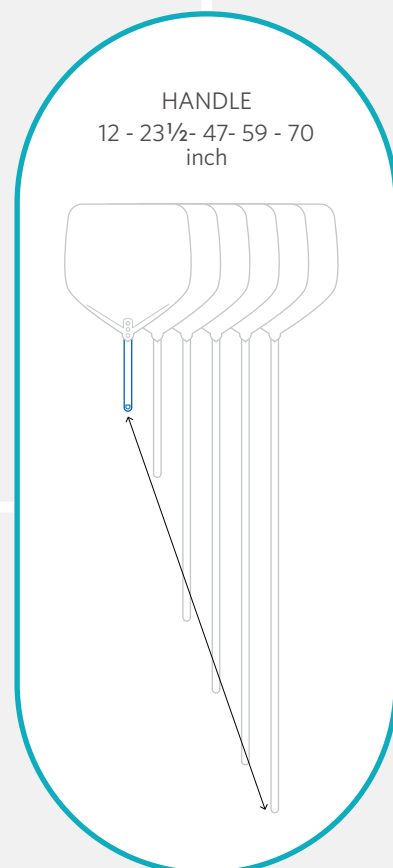
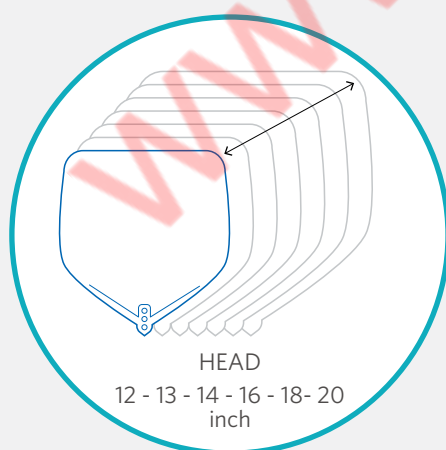
The **rectangular peel** is a safe, popular choice; it offers a larger surface area in contact with the pizza and the grip point, with which to lift the pizza, is only milled at the front.

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, being without corners, allows to bring the pizza closer to the oven, granting a correct handling and increasing the efficiency of the oven.



DIFFERENT SIZES

The type of pizza, the working space available and the size of the oven used are key elements to choose the peel that reflects and respects your needs. The diagrams on the side are a valid help to perceive the difference between the available sizes, this can help the customer in the choice of the right product





ANODIZED ALUMINUM

The Gi.Metal peels are mainly in anodized aluminum; the anodization is a chemical process on the aluminum that involves an important enrichment of the properties of the natural raw material, with these advantages:

- Increase corrosion resistance
- Give greater surface hardness
- Improve abrasion resistance
- Give a good aesthetic appearance, uniform and long lasting The growing market needs have led Gi.Metal to specialize in these studies, which after years of deep research, analysis and testing, covers the demand with **different types** of anodizing as following:

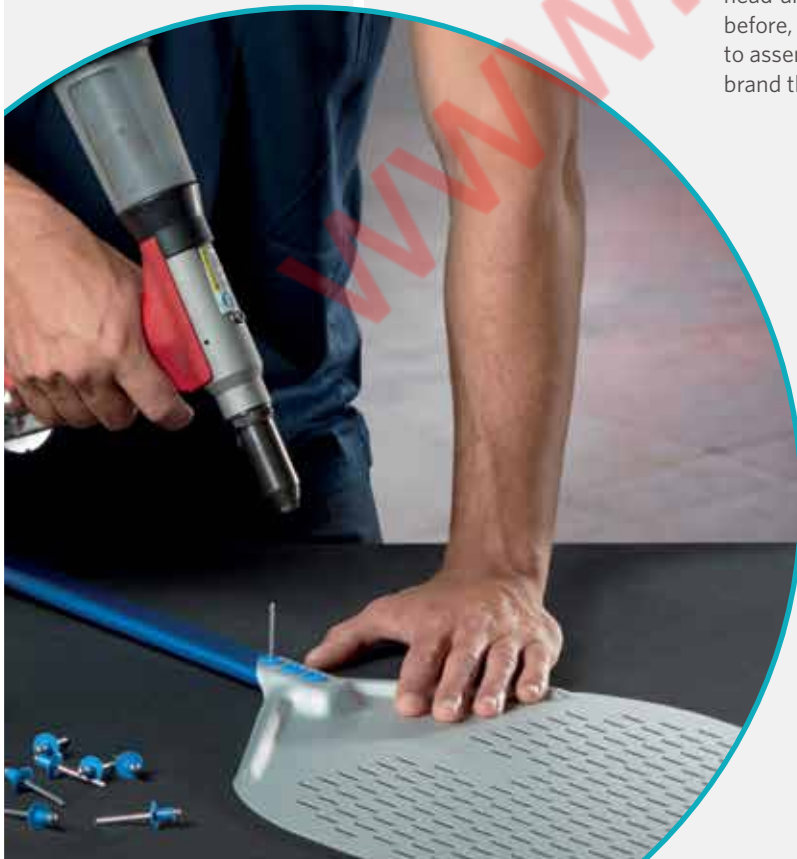
Neutral anodizing: Azzurra, Napoletana, America

Hard Anodizing: Carbon

Golden Hard Anodizing G.H.A.: Gold

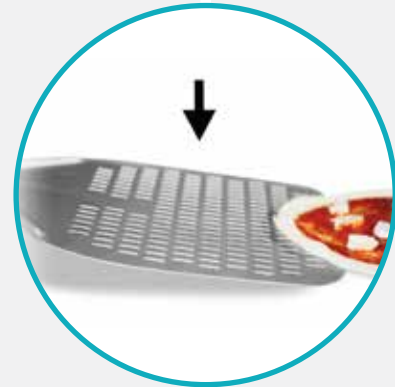
THE 3 RIVETS

The most delicate area of each PEEL is the junction between the head and the handle. To ensure safety and stability never seen before, Gi.Metal uses special rivets that in aeronautics are used to assemble aircraft; it uses 3 in-line rivets, distinctive sign of the brand that makes the Gi.Metal peels unique and unmistakable.



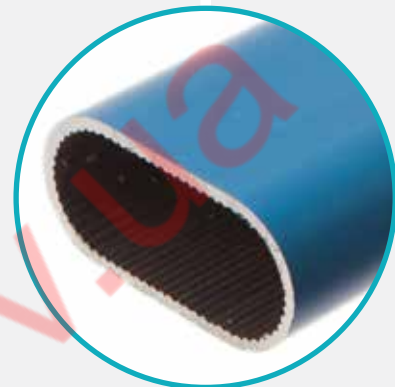
THE CENTRAL RIB

The aluminum heads have been designed to be flexible where necessary, allowing a spatula effect that facilitates pizza loading. The central rib stiffens the head and together with the lateral ribs ensure to support high weights



ERGONOMIC HANDLES

Aluminum handles are lightened and reinforced with a special processing that innervates the handle longitudinally as you can see from the internal knurling. The special oval tubular shape promotes stability, preventing rotation.



SMALL PEELS WITH INSULATING SLIDING GRIP

The robust and light small peel is available in the solid head or in different types of perforated versions. It is entirely made of stainless steel, to avoid the heat transmission from the oven, the handle bottom and intermediate sliding grip are made of a special high density polymer that gives resistance to shock and heat. It guarantees the perfect insulation of the hands from the heat and ensures the ideal smoothness of the sliding element. The special interlocking on the handle bottom allows you to lock the intermediate element to have it available at the top when the tool is placed upside down.



THE WORLD'S BEST PEELS

Facts that make Gi.Metal the world's best peels!

Why use perforated pizza peels?

The perforated peel is designed to release the excess flour before sliding the pizza into the oven. Your oven remains cleaner and your pizza doesn't have a bitter taste.

Why Aluminum is better than Wood?

Pizza makers preparing hundreds of pizzas every day have to ensure their customers consistent high quality standards, while optimizing time and reducing strain. That is why the tool they use as a natural extension of their arms have to be light, easy to use, long lasting and hygienic.

Over the past few years, the market offer with reference to pizza peels has been revolutionized by the introduction of aluminum pizza peels replacing the more traditional wooden ones. A good aluminum peel is better than a wooden pizza peel since it ensures a faster pace during work and thus a higher productivity.

Perforated pizza peels allow extra flour to be released so that ovens stay clean, no smoke is given off and no bitter crust forms under pizzas.

Current pizza peels don't need to be replaced every two months; professional peels can last up to two years thus being definitely worth the investment.

Metal peels can be cleaned better and faster, they don't absorb residuals and prevent bacteria from spreading.

How long does an aluminum peel last?

Our customers tell us that the GI.METAL Azzurra aluminum peels are very strong and resistant. As for any instruments the average life depends on the use and care reserved.

The handle is too long. Can I cut it?

No problem to cut the handle to shorten the length! Using a small metal (hack) saw to cut the handle to the required length. The black cap at the end of the handle can then be replaced.

I prepare and toss the pizza on the wooden peel and then I slide it into the oven. Shall I do the same with metal pizza peels?

The best method to make a great pizza is to prepare it on the prep table and then to lift it up by using the peel and slide it into the oven. This allows you to make several pizzas at the same time making your work easier and faster. A demo is available on our youtube channel www.youtube.com/user/gimetalsrl

I usually put my wooden peel on top of the oven. Is the metal one going to get hot?

If your oven is well insulated (this also avoids waste of energy), there are no problems with your metal peel. If the outside of your oven is very hot, the peel gets very warm if put on top of the oven. In our line there is a variety of peel holders, see pps 44-47.

What is the small peel for?

To assist with equal baking of your pizza, you must spin it while it's in the oven. The small peels are exactly what you need. You may use the same small peel to remove the pizza from the oven once it is baked. The small size of the peel compared to the size of the pizza is not a problem. Once the pizza is baked it becomes rigid and you can easily use the small peel as the tool to remove your pizza from the oven.

Small peel is not made for moving wooden logs. For this purpose see equipment for wood oven (pps. 48-49).

Are the rivets strong enough? What is the material?

Yes, they are very strong and resistant; they are made of aluminum with a plastic shell. They will not loosen with use of the peel.

What the maximum temperature the plastic handles can stand?

400°F is the maximum temperature the handles can resist. They CAN NOT be put into the oven! They will melt!

SEARCH BY THE PRODUCT LINE

THREE LEVELS FOR ALL NEEDS

Gi.Metal has profiled three types of users and has developed its products accordingly for different levels of use, within which different lines are available with different materials and functions:



HIGH PERFORMANCE

the widest range.



PROFESSIONAL STANDARD

the traditional classics.



RESIDENTIAL USE

domestic products, for occasional or recreational home use.



HIGH PERFORMANCE



PROFESSIONAL STANDARD



RESIDENTIAL USE

	CARBON	14
	GOLD	18
	EVOLUZIONE	24
	AZZURRA	36
	NAPOLETANA	36
	ALICE	40
	AMICA	44

	Lightness	Heat resistance	Easy-sliding	Resistance to impacts and scratches	Price level
CARBON	■■■■■	■■■■■	■■■■	■■■■■	■■■■■
GOLD	■■■■	■■■■■	■■■■■	■■■■■	■■■■■
EVOLUZIONE	■■■■	■■■■■	■■■■	■■■■■	■■■■■
AZZURRA	■■■■	■■■■	■■■■	■■■■	■■■■
NAPOLETANA	■■■	■■■■■	■■■■	■■■■	■■■■
ALICE	■■■	■■■■	■■■	■■■■	■■■■
AMICA	■■■	■■■	■	■	■



C A R B O N

A technological material such as carbon meets aluminum conferring the tool, lightness, nobility and emotion through the use of a high-tech material with a flawless finish.



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches

HIGH-TECH LIGHTNESS

LIGHT AS A FEATHER

The carbon fibre is a noble material, linked to highly innovative production processes and an aesthetic taste associated with elegance and technology. Used in the car industry (Formula 1 cars), for the production of bicycles, aircraft or more commonly for sports equipment.

Gi.Metal, choosing this special material, creates a tool with unmatched lightness: the 13" diameter peel weighs only 1.25 lb! Other features include high mechanical resistance, thermal insulation capacity, resistance to temperature variations and to the effect of chemical agents.

RESISTANT AND NON-WEARING

The head is subject to a special treatment called hard anodic oxidation that penetrates in part within the aluminum alloy, in part it develops on the surface transforming the material of origin, giving it a high resistance to wear, tear and abrasion. The head-handle joint is made up of the overlapping of the two elements secured by three large rivets in-line that guarantee safety and stability.

THE ADVANTAGE OF THE PERFORATED

The peel surface has holes specially designed to provide low friction and release flour, preventing it getting stuck on the bottom of the pizza, risking burning.

STABLE AND SAFE GRIP

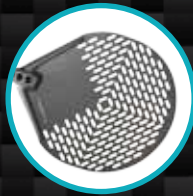
The handles are made of oval tubes to facilitate good grip and stability, preventing it from rotation.





It's the lightest among the Gi.Metal peels: a 13" Carbon peel weighs 1.25 lb only.

.....



The hard anodic oxidisation is a deep anodising that grants as a result the constitution of a superficial layer, compact and resistant to prolonged usage, abrasion, with high superficial hardness.

.....



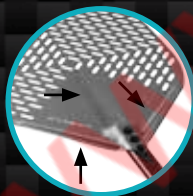
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.

.....



The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.

.....



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.

.....



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.

.....



The carbon fibre handle guarantees lightness, high mechanical strength, low density, thermal insulation capacity, resistance to chemical agents and flame retardant properties.

RECTANGULAR PERFORATED



> Hard oxide anodized aluminum head and carbon fibre handle

CODE					Q	\$
C-32RF	13	59	73	1.25	1	509.00
C-37RF	14	59	74	1.41	1	528.00

LEGEND	Head dimensions (inches)	Handle length (inches)	Total length (inches)
	Net weight (pound)	Minimum lot	Unit price



HIGH PERFORMANCE



GOLD

A highly innovative protection and reinforcement of the peel, Gi.Metal exclusive special anodization makes the surface of the peel extremely resistant to heat, corrosion, scratches and wear with unparalleled smoothness and high antibacterial and anti-mould capacity.



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches



Special treatment G.H.A.

LONG LASTING AND HEAT RESISTANCE

The ruggedness, lightness and ease of handling characteristics, common to the Azzurra line, GHA treatment adds extreme value characteristics that put the Gold Line at the top of our range.

SPECIAL TREATMENT

GHA (Golden Hard Anodizing) is the name of this particular Japanese treatment, anodic oxidation with subsequent sealing of microporosity with silver ions, which gives the aluminum alloy characteristics and performance that is typical of stainless steel.

ADVANTAGES:

- **Heat resistance.** 3 times greater than anodized aluminum
- **Duration.** Resistance to corrosion, scratches, impacts and wear
- **Smoothness.** Very low friction coefficient
- **Cleanliness.** High antibacterial and anti-mould capacity.

EXTREME SMOOTHNESS AND LOW FRICTION

The heads of the peels and small peels are perforated: the special geometry of the holes is designed to assist the release of flour, preventing it getting stuck on the bottom of the pizza and burning.

The GHA treatment gives a self-lubrication that dramatically reduces friction, preventing the dough from sticking to the surface of the peel.

RESISTANT AND SECURE

The head-handle joint is made up of the overlapping of the two elements secured by three large rivets in-line that guarantee safety and unmovable. The peel handles are made of oval tubes to enhance stability.

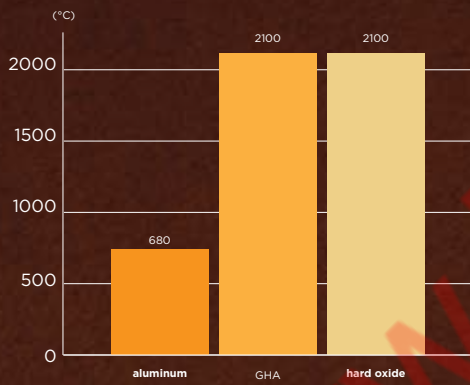




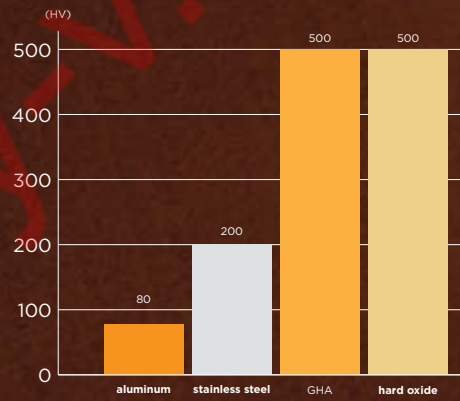
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminum alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Special coating G.H.A.	500:550	2100°C	0,025	extremely high	10.000 h	10 ⁵ h
Hard anodizing oxidisation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



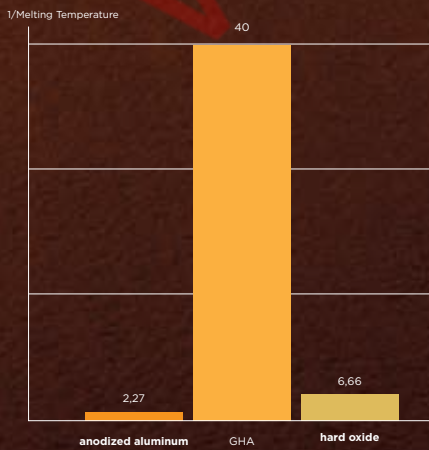
RESISTANCE TO THE HEAT



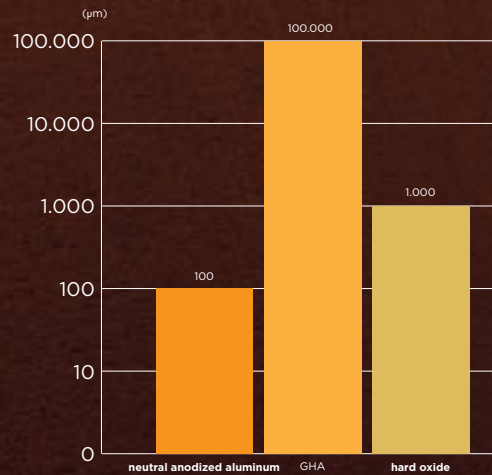
HARDNESS



EASY-SLIDING



BUMPS AND ABRASIONS RESISTANCE

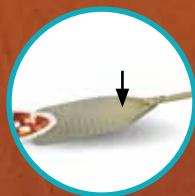




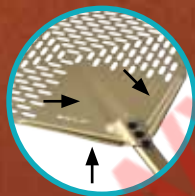
The G.H.A. treatment is an exclusive of Gi.Metal for the pizza world.



The holes reduce the friction, the quantity of flour in excess and the weight of the tool.



The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.

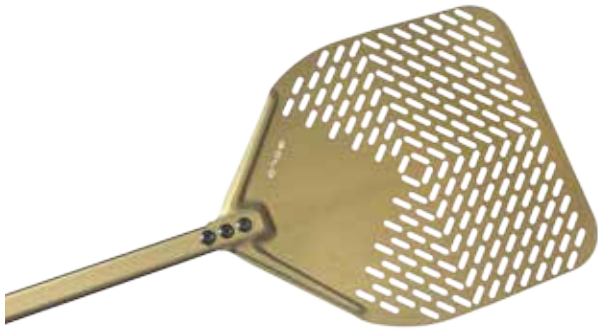


The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.

RECTANGULAR PERFORATED



ROUND PERFORATED

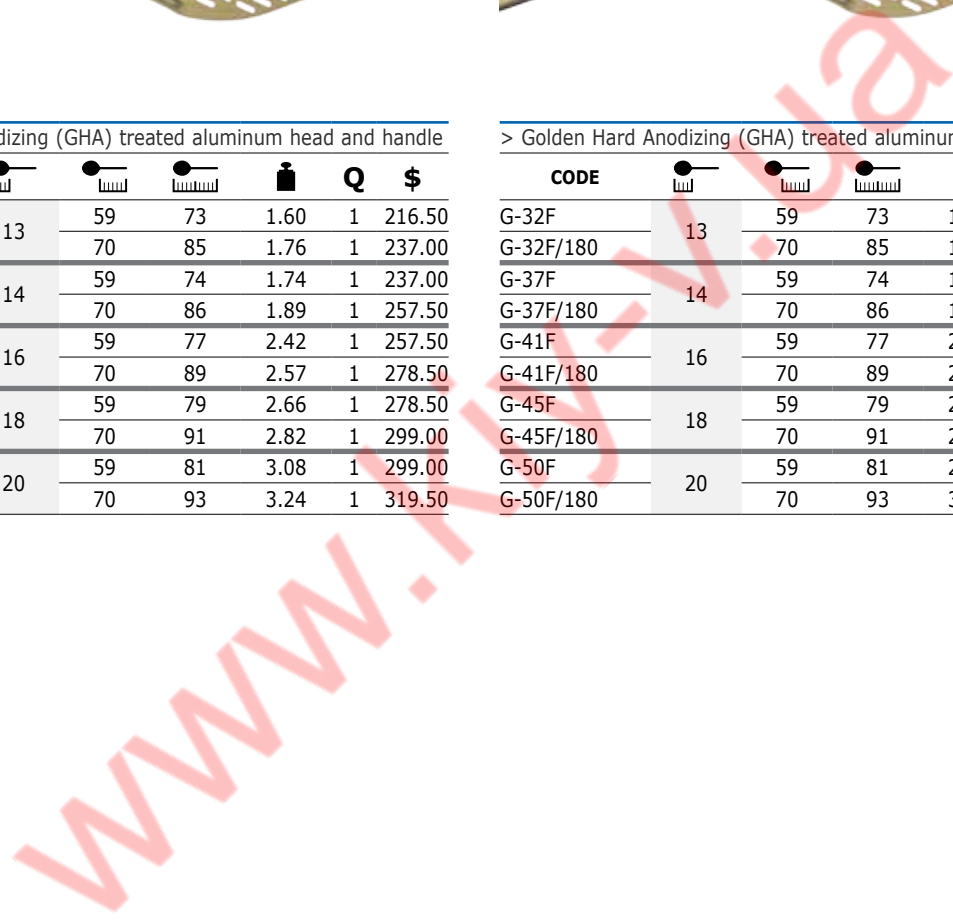


> Golden Hard Anodizing (GHA) treated aluminum head and handle

CODE	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	\$
G-32RF	13	59	73	1.60	1	216.50
G-32RF/180		70	85	1.76	1	237.00
G-37RF	14	59	74	1.74	1	237.00
G-37RF/180		70	86	1.89	1	257.50
G-41RF	16	59	77	2.42	1	257.50
G-41RF/180		70	89	2.57	1	278.50
G-45RF	18	59	79	2.66	1	278.50
G-45RF/180		70	91	2.82	1	299.00
G-50RF	20	59	81	3.08	1	299.00
G-50RF/180		70	93	3.24	1	319.50

> Golden Hard Anodizing (GHA) treated aluminum head and handle

CODE	Head dimensions (inches)	Handle length (inches)	Total length (inches)	Net weight (pound)	Q	\$
G-32F	13	59	73	1.58	1	216.50
G-32F/180		70	85	1.74	1	237.00
G-37F	14	59	74	1.69	1	237.00
G-37F/180		70	86	1.85	1	257.50
G-41F	16	59	77	2.34	1	257.50
G-41F/180		70	89	2.51	1	278.50
G-45F	18	59	79	2.52	1	278.50
G-45F/180		70	91	2.68	1	299.00
G-50F	20	59	81	2.89	1	299.00
G-50F/180		70	93	3.06	1	319.50



LEGEND | Head dimensions (inches) | Handle length (inches) | Total length (inches) | Net weight (pound) | Minimum lot | Unit price



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HIGH PERFORMANCE



EVOLUZIONE

Evoluzione is enriched with the new characteristics of flexibility and lightness of the Azzurra line with a new perforation, combined with a particularly refined design. The new geometry of the holes increases the performance in terms of smoothness and draining of the flour, while the new aesthetic details offer style and elegance. The S.H.A. treatment (Special Hard Anodizing) gives maximum performance in terms of heat resistance, smoothness and durability.



Lightness



Resistance to the heat



Easy-sliding



Resistance to bumps and scratches

S.H.A.

Special treatment S.H.A.

RESISTANT AND ELEGANT

Evoluzione redefines standards by combining technology and progress with a unique design, characterized by the unmistakable avio color, which unites the details of all the instruments of the line. The range consists of a peel, small peel and brush: a complete kit for a pizza maker looking for innovation.

THE NEW PERFORATION

After in-depth analysis and tests, Gi.Metal engineers have designed and patented a new and exclusive perforation; a radically new design capable of providing high performance, optimized compared to existing holes. Thanks to the particular positioning of the holes on oblique lines, the flour is discharged in two directions, ensuring an incomparable result.

RESISTANT AND ANTI-WEAR

The peel head is made with the special S.H.A. (Special Hard Anodizing): a hard oxide anodizing that guarantees maximum protection against corrosion, wear and friction, ensuring an extreme smoothness and maintaining the same lightness of the timeless Azzurra.

ADVANTAGES

- **Heat resistance** 3 times greater than anodised aluminum
- **Durability** Great resistance to corrosion, scratches, bumps and wear
- **Smoothness** Very low friction coefficient
- **New perforation:** optimized flour discharge

The head-handle joint is made up of the overlapping of the two elements secured by three large rivets in-line that guarantee safety and unmovable. Attention to detail is enhanced by the alignment of the handle and rivet color finishes.

THE SMALL PEEL

The small peel of the Evoluzione line, takes up the perforation and the same avio colour of the peel. Solid and light, the small peel is made entirely of stainless steel. The handle base and the intermediate sliding grip are in a specific high-density polymer, shock and heat-resistant. The sliding element also slides into the bottom handle so that the stacked small peel with the head down can be immediately gripped correctly.

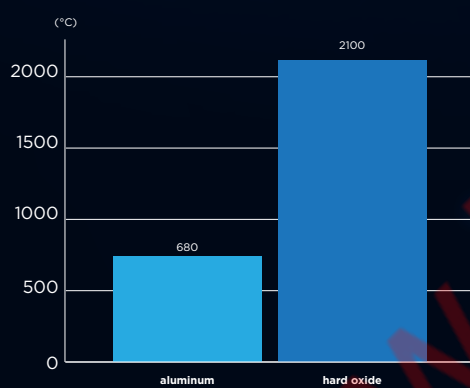


S.H.A.

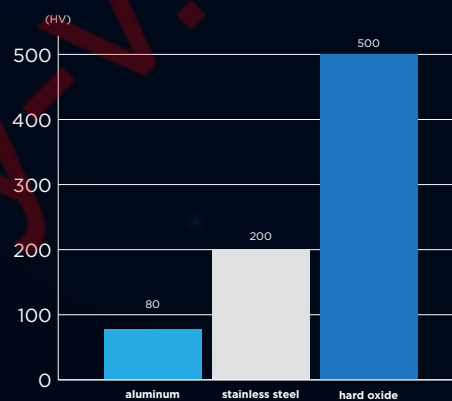
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Hard anodizing oxidisation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



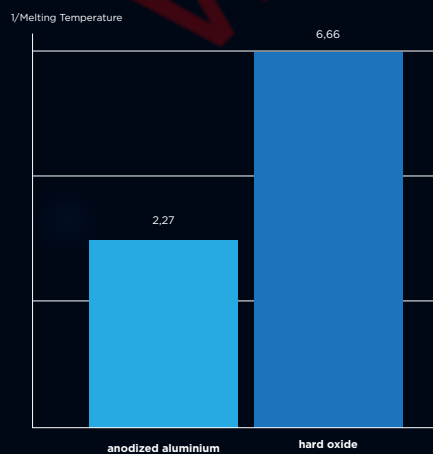
Resistance to the heat



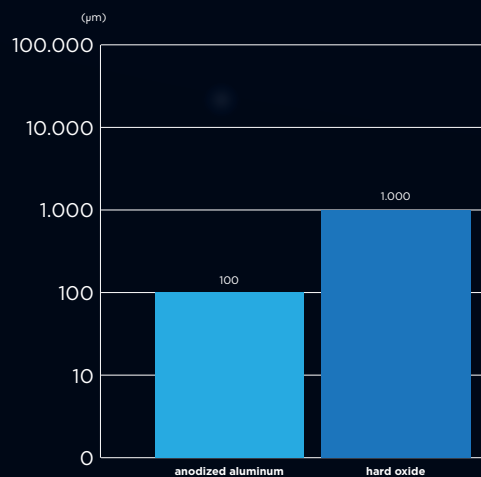
Hardness



Easy-sliding



Bumps and abrasions resistance



S.H.A.

Hard oxide anodizing treatment. The construction of a compact surface layer ensures maximum resistance to wear and abrasion and durability.



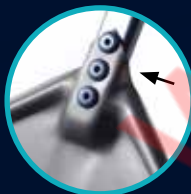
The holes reduce the friction, the quantity of flour in excess and the weight of the tool.



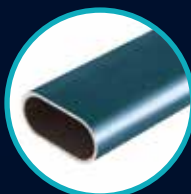
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The carbon fibre handle guarantees lightness, high mechanical strength, low density, thermal insulation capacity, resistance to chemical agents and flame retardant properties.





RECTANGULAR PERFORATED







ROUND PERFORATED




> S.H.A. treated aluminium head, anodized handle


CODE					Q	\$
E-32RF/60	13	23 ½	38	1.08	1	130.39
E-32RF/120		47	61	1.39	1	137.67
E-32RF		59	73	1.54	1	144.56
E-32RF/180		70	85	1.70	1	153.27
E-37RF/60	14	23 ½	39	1.21	1	143.26
E-37RF/120		47	63	1.52	1	151.06
E-37RF		59	75	1.68	1	158.86
E-37RF/180		70	87	1.83	1	165.88
E-41RF/60	16	23 ½	42	1.90	1	163.15
E-41RF/120		47	65	2.21	1	172.51
E-41RF		59	77	2.36	1	180.05
E-41RF/180		70	89	2.51	1	187.20
E-45RF/60	18	23 ½	43	2.14	1	177.19
E-45RF/120		47	67	2.45	1	184.47
E-45RF		59	79	2.60	1	191.49
E-45RF/180		70	90	2.76	1	199.16
E-50RF/60	20	23 ½	46	2.51	1	191.49
E-50RF/120		47	70	2.82	1	199.16
E-50RF		59	81	2.98	1	206.96
E-50RF/180		70	93	3.13	1	214.11


> S.H.A. treated aluminium head, anodized handle


CODE					Q	\$
E-32F/60	13	23 ½	38	1.03	1	130.39
E-32F/120		47	61	1.34	1	137.67
E-32F		59	73	1.49	1	144.56
E-32F/180		70	85	1.65	1	153.27
E-37F/60	14	23 ½	39	1.14	1	143.26
E-37F/120		47	63	1.45	1	151.06
E-37F		59	75	1.60	1	158.86
E-37F/180		70	87	1.76	1	165.88
E-41F/60	16	23 ½	42	1.80	1	163.15
E-41F/120		47	65	2.11	1	172.51
E-41F		59	77	2.27	1	180.05
E-41R/180		70	89	2.42	1	187.20
E-45F/60	18	23 ½	43	2.05	1	177.19
E-45F/120		47	67	2.35	1	184.47
E-45F		59	79	2.51	1	191.49
E-45F/180		70	90	2.46	1	199.16
E-50F/60	20	23 ½	46	2.49	1	191.49
E-50F/120		47	70	2.80	1	199.16
E-50F		59	81	2.95	1	206.96
E-50F/180		70	93	3.10	1	214.11

LEGEND


 Head dimensions (inches)

 Handle length (inches)

 Total length (inches)

 Net weight (pound)

 Minimum lot

 Unit price

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

CODE					Q	\$
IE-17F/120	6 3/4	47	138	0.65	1	90.87
IE-17F		59	168	0.73	1	98.67
IE-17F/180		70	198	0.82	1	106.34
IE-20F/120	8	47	141	0.69	1	98.67
IE-20F		59	171	0.77	1	106.34
IE-20F/180		70	201	0.86	1	113.49
IE-23F/120	9	47	145	0.76	1	106.34
IE-23F		59	175	0.84	1	112.84
IE-23F/180		70	205	0.93	1	119.86
IE-26F/120	10	47	148	0.84	1	111.93
IE-26F		59	178	0.92	1	119.08
IE-26F/180		70	208	1.01	1	127.66

BRASS BRISTLES BRUSH



> Brass bristles and anodized aluminum handle

CODE					*	Q	\$
ACE-SP/120	51	8x2.5xh2	B AA •	1.46	Adjustable	1	92.43
ACE-SP	63		B AA •	1.62	Adjustable	1	97.76
ACE-SP/180	74 1/2		B AA •	1.77	Adjustable	1	107.64



LEGEND Head dimensions (inches) Handle length (inches) Total length (inches) Net weight (pound) Minimum lot Unit price



AZZURRA

A complete line that is characterized by lightness, extreme strength and flexibility, the assortment is wide and able to satisfy any need of the professional pizza maker: rectangular, round and square, smooth, perforated and embossed surfaces, heads made of various materials, handles of different lengths, for different types of ovens.



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches

ROBUST AND FLEXIBLE

LIGHTNESS

All models in the Azzurra Line have a lower weight than the classic models, thanks to the reduced thickness of the sheet metal, the innervated tubular handles and the holes on the perforated versions.

PRACTICALITY

Light and flexible heads in aluminum allow the scraper effects with dedicated veinings and a gentle, regular milling that facilitates the taking hold of the pizza.

RESISTANCE AND SAFETY

The handle-head joint consists of the overlapping of the two elements secured by three large in-line rivets, designed to guarantee the maximum resistance, ensuring vibration and non-vibration (consider that the rivets themselves are used for the construction of the fuselage of the planes).

Furthermore, the oval tubular handles aid stability and an optimal grip.

THE ADVANTAGE OF THE PERFORATION

In the perforated versions the peel and small peel heads have holes throughout the surface, specifically designed to ensure low friction and to release flour, preventing it from becoming attached to the pizza bottom and risking burning.

MATERIALS

ANODIZED ALUMINUM

Neutral anodization makes the surface of the peel uniform, protecting it from oxidation, as well as ensuring its incomparable lightness.

STAINLESS STEEL

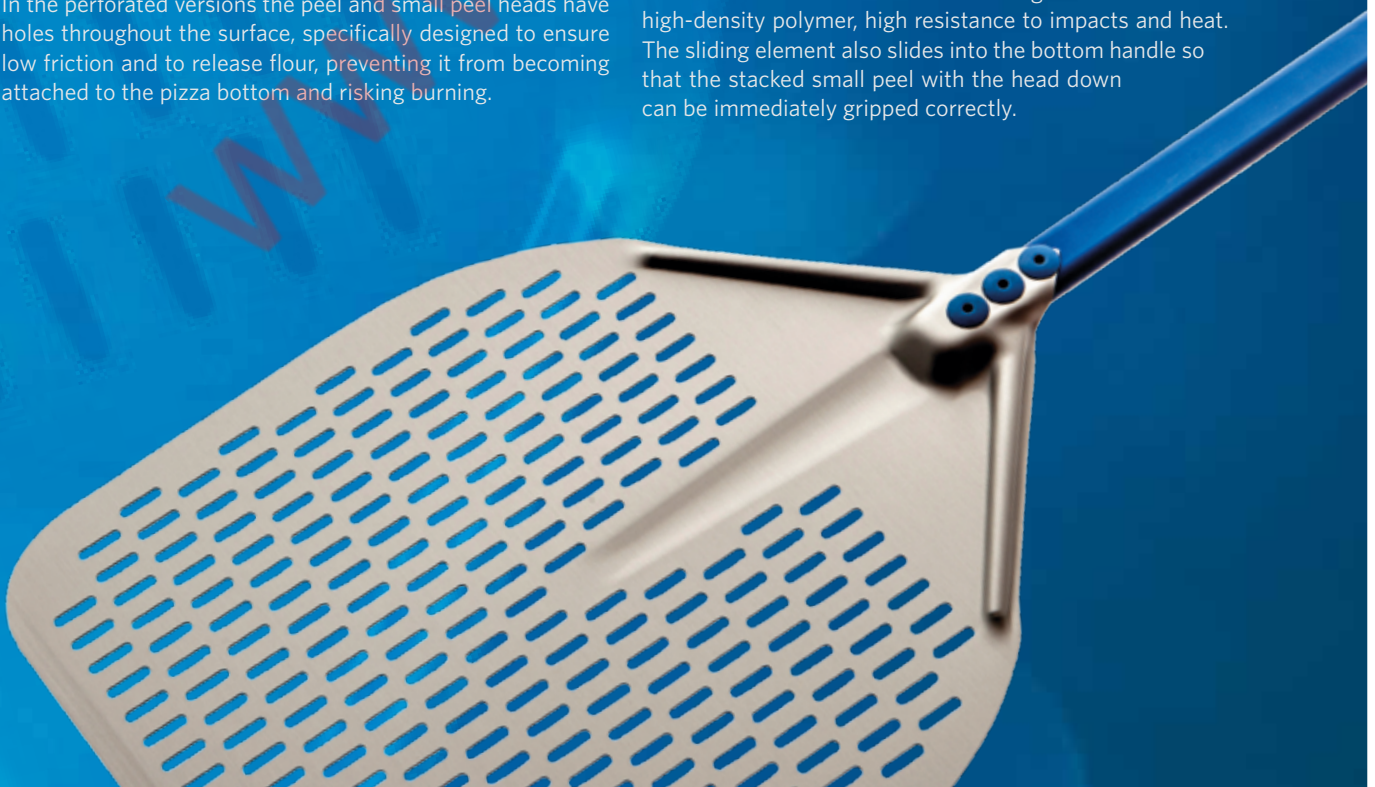
Steel peels use low-nickel stainless steel for nickel allergies. They are ideal for those who are looking for a highly robust tool, with reduced heat transmittance and maximum safety.

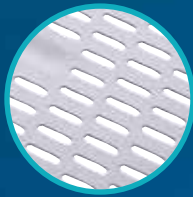
HIGH SMOOTHNESS STAINLESS STEEL

For those looking for maximum smoothness even in steel, the choice falls on easy sliding peels. Gi.Metal uses a steel foil with a special processing that makes the surface embossed by the size of a grain of rice. This particular manufacturing allows you to minimise the contact surface between the peel and the dough, thereby reducing the friction and allowing the use of the flour for dusting to be limited, thus leaving the furnace cleaner.

THE SMALL PEEL

The Azzurra small peels are solid and light, available both in the solid and perforated versions, with fine and diffused slots to reduce its weight. Made entirely of stainless steel, thus avoiding the transfer of heat of the oven, while the bottom of the handle and the intermediate sliding handle are made of high-density polymer, high resistance to impacts and heat. The sliding element also slides into the bottom handle so that the stacked small peel with the head down can be immediately gripped correctly.





The holes reduce the friction, the quantity of flour in excess and the weight of the tool.



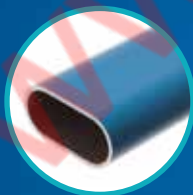
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.



The handle base and the interim sliding grip are in a specific high-density polymer, shock and heat-resistant.

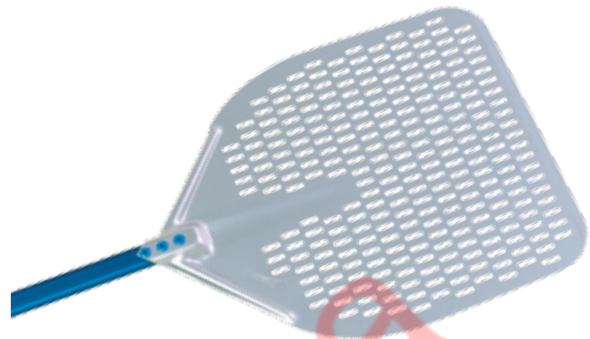
ALUMINUM RECTANGULAR



> Neutral anodized aluminum head, light blue anodized handle

CODE					Q	\$
A-30R/60	12	23 ½	37	1.10	1	72.50
A-30R/120		47	60	1.39	1	81.30
A-30R		59	72	1.54	1	84.60
A-30R/180		70	84	1.69	1	90.10
A-32R/60	13	23 ½	38	1.23	1	78.60
A-32R/120		47	61	1.54	1	84.50
A-32R		59	73	1.68	1	89.10
A-32R/180		70	85	1.85	1	95.50
A-37R/60	14	23 ½	39	1.41	1	89.10
A-37R/120		47	63	1.71	1	96.40
A-37R		59	75	1.86	1	100.80
A-37R/180		70	87	2.02	1	107.10
A-41R/60	16	23 ½	42	2.18	1	101.70
A-41R/120		47	65	2.49	1	107.10
A-41R		59	77	2.65	1	112.90
A-41R/180		70	89	2.82	1	118.80
A-45R/60	18	23 ½	43	2.51	1	112.90
A-45R/120		47	67	2.82	1	118.80
A-45R		59	79	2.97	1	124.20
A-45R/180		70	90	3.13	1	130.00
A-50R/60	20	23 ½	46	3.06	1	130.00
A-50R/120		47	70	3.37	1	136.90
A-50R		59	81	3.52	1	142.40
A-50R/180		70	93	3.68	1	148.30

ALUMINUM RECTANGULAR PERFORATED



> Neutral anodized aluminum head, light blue anodized handle

CODE					Q	\$
A-30RF/60	12	23 ½	37	0.95	1	97.00
A-30RF/120		47	60	1.26	1	105.80
A-30RF		59	72	1.41	1	109.10
A-30RF/180		70	84	1.57	1	114.60
A-32RF/60	13	23 ½	38	1.08	1	100.30
A-32RF/120		47	61	1.38	1	105.90
A-32RF		59	73	1.54	1	111.20
A-32RF/180		70	85	1.69	1	117.90
A-37RF/60	14	23 ½	39	1.21	1	110.20
A-37RF/120		47	63	1.52	1	116.20
A-37RF		59	75	1.66	1	122.20
A-37RF/180		70	87	1.82	1	127.60
A-41RF/60	16	23 ½	42	1.89	1	125.50
A-41RF/120		47	65	2.20	1	132.70
A-41RF		59	77	2.35	1	138.50
A-41RF/180		70	89	2.51	1	144.00
A-45RF/60	18	23 ½	43	2.13	1	136.30
A-45RF/120		47	67	2.44	1	141.90
A-45RF		59	79	2.60	1	147.30
A-45RF/180		70	90	2.75	1	153.20
A-50RF/60	20	23 ½	46	2.51	1	147.30
A-50RF/120		47	70	2.82	1	153.20
A-50RF		59	81	2.97	1	159.20
A-50RF/180		70	93	3.13	1	164.70

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Minimum lot

Unit price

ALUMINUM ROUND



> Neutral anodized aluminum head, light blue anodized handle

CODE	Head dimensions (inches)	Head dimensions (inches)	Head dimensions (inches)	Net weight (pound)	Q	\$
A-30/60	12	23½	37	0.99	1	72.50
A-30/120		47	60	1.30	1	81.30
A-30		59	72	1.46	1	84.60
A-30/180		70	84	1.67	1	90.10
A-32/60	13	23½	38	1.14	1	78.60
A-32/120		47	61	1.45	1	84.50
A-32		59	73	1.60	1	89.10
A-32/180		70	85	1.76	1	95.50
A-37/60	14	23½	39	1.30	1	89.10
A-37/120		47	63	1.60	1	96.40
A-37		59	75	1.76	1	100.80
A-37/180		70	87	1.91	1	107.10
A-41/60	16	23½	42	2.09	1	101.70
A-41/120		47	65	2.40	1	107.10
A-41		59	77	2.54	1	112.90
A-41/180		70	89	2.71	1	118.80
A-45/60	18	23½	43	2.33	1	115.40
A-45/120		47	67	2.64	1	120.60
A-45		59	79	2.79	1	125.70
A-45/180		70	90	2.95	1	131.90
A-50/60	20	23½	46	2.82	1	130.00
A-50/120		47	70	3.13	1	136.90
A-50		59	81	3.28	1	142.40
A-50/180		70	93	3.43	1	148.30

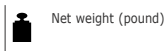
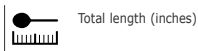
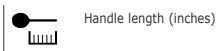
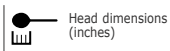
ALUMINUM ROUND PERFORATED



> Neutral anodized aluminum head, light blue anodized handle

CODE	Head dimensions (inches)	Head dimensions (inches)	Head dimensions (inches)	Net weight (pound)	Q	\$
A-30F/60	12	23½	37	0.90	1	97.00
A-30F/120		47	60	1.21	1	105.80
A-30F		59	72	1.37	1	109.10
A-30F/180		70	84	1.52	1	114.60
A-32F/60	13	23½	38	1.03	1	100.30
A-32F/120		47	61	1.34	1	105.90
A-32F		59	73	1.48	1	111.20
A-32F/180		70	85	1.65	1	117.90
A-37F/60	14	23½	39	1.14	1	110.20
A-37F/120		47	63	1.45	1	116.20
A-37F		59	75	1.60	1	122.20
A-37F/180		70	87	1.76	1	127.60
A-41F/60	16	23½	42	1.80	1	125.50
A-41F/120		47	65	2.10	1	132.70
A-41F		59	77	2.27	1	138.50
A-41F/180		70	89	2.42	1	144.00
A-45F/60	18	23½	43	2.05	1	136.30
A-45F/120		47	67	2.34	1	141.90
A-45F		59	79	2.51	1	147.30
A-45F/180		70	90	2.47	1	153.20
A-50F/60	20	23½	46	2.49	1	147.30
A-50F/120		47	70	2.78	1	153.20
A-50F		59	81	2.95	1	159.20
A-50F/180		70	93	3.10	1	164.70

LEGEND



STAINLESS STEEL ROUND



> Stainless steel head, light blue anodized handle

CODE					Q	\$
I-32/60	13	23½	38	1.58	1	61.80
I-32/120		47	61	1.98	1	67.00
I-32		59	73	2.12	1	72.10
I-32/180		70	85	2.29	1	78.10
I-37/60	14	23½	39	1.82	1	66.00
I-37/120		47	63	2.22	1	71.70
I-37		59	75	2.38	1	78.10
I-37/180		70	87	2.53	1	82.50

STAINLESS STEEL RECTANGULAR



> Stainless steel head, light blue anodized handle

CODE					Q	\$
I-32R/60	13	23½	38	1.74	1	61.80
I-32R/120		47	61	2.13	1	67.00
I-32R		59	73	2.29	1	72.10
I-32R/180		70	85	2.44	1	78.10
I-37R/60	14	23½	39	1.98	1	66.00
I-37R/120		47	63	2.38	1	71.70
I-37R		59	75	2.53	1	78.10
I-37R/180		70	87	2.68	1	82.50

ALUMINUM ROUND, SHORT HANDLE

> Neutral anodized aluminum head, light blue anodized handle

CODE					Q	\$
A-30C	12	12	25	0.88	1	52.30
A-32C	13	12	26	1.02	1	66.00
A-37C	14	12	27	1.16	1	76.00
A-41C	16	12	30	1.89	1	97.00
A-45C	18	12	32	2.21	1	101.00
A-50C	20	12	34	2.71	1	113.00



LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum lot

\$ Unit price

STAINLESS STEEL SOLID SMALL PEEL



> Stainless steel head, stainless steel handle

CODE					Q	\$
I-17/75	6 3/4	30	36 3/4	1.19	1	59.00
I-17/120		47	54	1.50	1	61.10
I-17		59	66	1.68	1	66.50
I-17/180		70	78	1.86	1	72.00
I-20/75	8	30	38	1.30	1	65.50
I-20/120		47	55	1.60	1	67.70
I-20		59	67	1.77	1	73.10
I-20/180	9	70	79	1.97	1	79.60
I-23/75		30	39 1/2	1.48	1	70.90
I-23/120		47	57	1.77	1	73.10
I-23		59	69	1.96	1	79.60
I-23/180	10	70	80	2.14	1	85.20
I-26/75		30	40 1/2	1.67	1	76.40
I-26/120		47	58	1.97	1	78.60
I-26		59	70	2.16	1	84.10
I-26/180		70	82	2.34	1	89.10

STAINLESS STEEL PERFORATED SMALL PEEL



> Perforated Stainless steel head, stainless steel handle

CODE					Q	\$
I-17F/75	6 3/4	30	36 3/4	1.12	1	67.70
I-17F/120		47	54	1.42	1	69.90
I-17F		59	66	1.60	1	75.90
I-17F/180		70	78	1.80	1	81.80
I-20F/75	8	30	38	1.21	1	73.70
I-20F/120		47	55	1.51	1	75.90
I-20F		59	67	1.69	1	81.80
I-20F/180	9	70	79	1.88	1	87.30
I-23F/75		30	39 1/2	1.36	1	79.60
I-23F/120		47	57	1.66	1	81.80
I-23F		59	69	1.85	1	86.80
I-23F/180	10	70	80	2.03	1	92.20
I-26F/75		30	40 1/2	1.54	1	84.10
I-26F/120		47	58	1.84	1	86.10
I-26F		59	70	2.01	1	91.60
I-26F/180		70	82	2.21	1	98.20

PROFESSIONAL SOLID KIT



CODE		*	Q	\$
PRO32	6.34	A-32R rectangular anodized aluminum pizza peel 13" head and 59" handle, I-20 stainless steel small peel diameter 8" , AC-SP brush with brass bristles and anodized aluminum handle, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato	1	327.10
PRO37	6.51	A-37R rectangular anodized aluminum pizza peel 14" head and 59" handle, I-20 stainless steel small peel diameter 8" , AC-SP brush with brass bristles, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato	1	339.40

PROFESSIONAL PERFORATED KIT



CODE		*	Q	\$
PRO32F	6.09	A-32RF rectangular anodized aluminum perforated pizza peel 13" head and 59" handle, I-20F perforated stainless steel small peel diameter 8" , AC-SP brush with brass bristles, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato.	1	353.30
PRO37F	6.23	A-37RF rectangular anodized aluminum perforated pizza peel 14" head and 59" handle, I-20F perforated stainless steel small peel diameter 8" , AC-SP brush with brass bristles, AC-APM wall-mounted peel rack, AC-ROP6 dough-cutter roll with stainless steel blade, AC-STP31 triangular stainless steel scraper, AC-MS90 ladle for tomato	1	362.10

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Minimum lot

Unit price

Features











PEELS AND BOARDS FOR PIZZA IN PALA/ BY THE METER

The Gi.Metal Azzurra line offers a great variety of tools for all needs, even for special formats: from pizza in pala, by the meter, to the Pinsa Romana, to the products of the bakery world. The particular design, the reinforcements, the special perforation and the use of anodized aluminum, guarantee the production of very resistant instruments, but at the same time light and manageable. Easy to clean, they guarantee a higher level of hygiene comparing to wood. Gi.Metal has always favored the natural evolution of products linked to tradition, and is constantly updated to improve the work of every pizza maker.

ALUMINUM BY THE METER/IN PALA







> Neutral anodized aluminum head, light blue anodized handle

#					Q	\$
AMP-4060	16x24	47	72	3.76	1	171.00

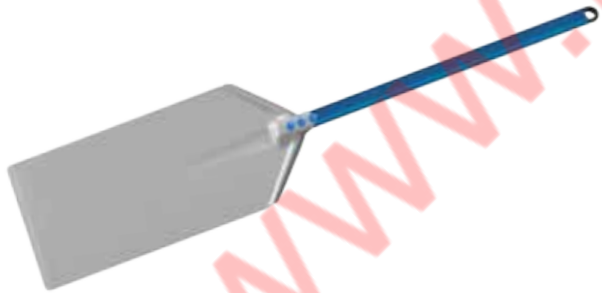
PERFORATED ALUMINUM BY THE METER/IN PALA







> Neutral anodized aluminum head, light blue anodized handle

#					Q	\$
AMP-3060F	12x24	47	72	2.49	1	195.40
AMP-3080F	12x31½	47	79	3.00	1	209.90
AMP-4060F	16x24	47	72	3.31	1	209.90
AMP-4080F	16x31½	47	79	3.86	1	216.50

ALUMINUM "ROMANA"







> Neutral anodized aluminum head, light blue anodized handle

CODE					Q	\$
AM-2340/30	9x16	12	30	1.48	1	101.00
AM-2340/60		23½	42	1.64	1	106.10
AM-2340/120		47	65	1.95	1	111.30
AM-2340/150		59	77	2.12	1	116.40


PERFORATED ALUMINUM "ROMANA"





> Neutral anodized aluminum head, light blue anodized handle


CODE					Q	\$
AM-2340F/30	9x16	12	30	1.28	1	111.30
AM-2340F/60		23½	42	1.46	1	116.40
AM-2340F/120		47	65	1.76	1	121.60
AM-2340F/150		59	77	1.92	1	126.70

LEGEND


 Head dimensions (inches)

 Handle length (inches)

 Total length (inches)




 Net weight (pound)

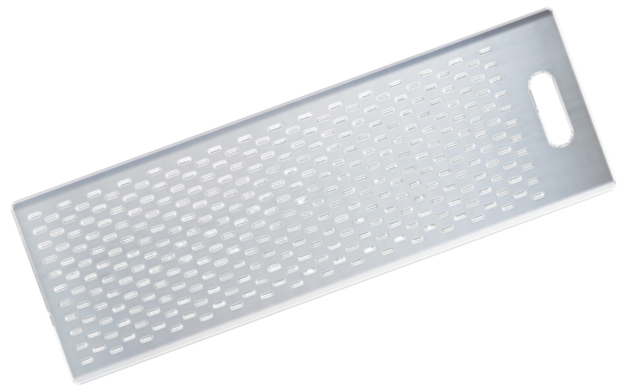
 Minimum lot




 Unit price

PERFORATED ALUMINUM BOARD, BY THE METER/IN PALA

> Neutral anodized aluminum

CODE				Q	\$
AM-2550AF	10x20	10x16	0,94	1	105.00
AM-3070AF	12x27½	12x24	2,13	1	140.00
AM-3090AF	12x35	12x31½	2,76	1	170.00
AM-4070AF	16x27½	16x24	2,85	1	170.00
AM-4090AF	16x35½	16x31½	3.66	1	210.00
AM-40110AF	16x43	16x39	4,47	1	245.00



LEGEND	 Total length (inches)	 Perforation length (inches)	 Net weight (pound)	Q	\$	Unit price
--------	---	---	--	---	----	------------

AVAILABLE SIZES





HIGH PERFORMANCE



Napoletana

A line designed to meet the needs of pizza makers who make pizza in the Neapolitan style, so in ovens at very high temperatures and at the maximum frequency of use. Enhanced material, special circular holes and laser engraving make the tools unique.



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches



THE CHOICE OF MASTER PIZZA MAKERS

The line consisting of peels and small peels has been designed to meet the needs of pizza makers who make pizza in the Neapolitan style, in traditional Neapolitan wood ovens that reach 932 °F and cook a large number of pizzas. The dough disc usually comes out on the peel with both hands and then extensively stretched and stretched out to the ends of the peel. Drilling the peel head is functional to these movements: the design, the circular shape and the amount of holes allow the ideal release of the flour, considering the gestural work of the Neapolitan tradition.

THE PEEL FOLLOWING THE NEAPOLITAN STYLE

- all made of anodized aluminum;
- reinforced head to withstand the most intense heat;
- lightweight handle of the Azzurra series;
- 3 rivets that ensure stability and resistance;
- holes with a circular design to allow the release of flour;
- customisation of the line name made with the laser engraving.

THE SMALL PEEL FOLLOWING THE NEAPOLITAN STYLE

- reinforced head to resist the heat of Neapolitan ovens;
- entirely made of stainless steel;
- holes with a circular design to allow release of flour;
- customisation of the line name made with laser engraving.



The holes are studied to facilitate and accompany the movements of the Neapolitan pizzaiolos.



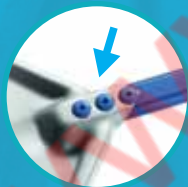
The thickness is increased and optimized to withstand the use in the Neapolitan ovens (up to 932°F).



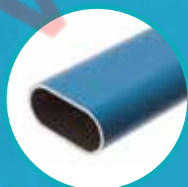
A laser mark identifies the peel, making it recognizable and driven by a style of making pizza typical of the Neapolitan school.



The strengthenings on the head stiffen the peel guaranteeing stability and the taking hold of the heaviest pizzas.



The three rivets in line guarantee complete safety and no movement, see the rivets used in aeronautics as junction for the metallic plates.



The handle in oval tubular guarantees a good taking, while the inside veining guarantees an extreme resistance.



The handle base and the interim sliding grip are in a specific high-density polymer, shock and heat-resistant.

ALUMINUM RECTANGULAR PERFORATED



> Neutral anodized aluminum head, light blue anodized handle

CODE					Q	\$
AN-32RF	13	59	73	2.00	1	112.40
AN-37RF	14	59	75	2.17	1	123.80
AN-41RF	16	59	77	2.61	1	140.70
AN-45RF	18	59	79	2.96	1	150.00
AN-50RF	20	59	81	3.46	1	162.60

STAINLESS STEEL SMALL PEEL PERFORATED



> Stainless steel head, stainless steel handle

CODE					Q	\$
IN-17F	6 3/4	59	66	1.79	1	81.30
IN-20F	8	59	67	2.01	1	87.30
IN-23F	9	59	69	2.30	1	92.20
IN-26F	10	59	70	2.57	1	98.20

LEGEND

Head dimensions (inches)

Handle length (inches)

Total length (inches)

Net weight (pound)

Q Minimum lot

\$ Unit price





ALICE

A classic line, which refers to the more traditional concept of the pizza peel: the shape is unique, rectangular with very wide angles, perfect synthesis between round and rectangular, the structure is robust, head and handle have an increased thickness.



Lightness



Heat resistance



Easy-sliding



Resistance to impacts and scratches

ROBUST AND FUNCTIONAL

ROBUST 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.

Available in five head sizes and 4 different handle lengths.

THE ADVANTAGE OF THE PERFORATION

The perforated version is partial, in the frontal part of the head, studied for exalting the easy-slide and to loose the possible flour in excess remained under the pizza during the punching.

A SMALL PEEL STRONG AND RESISTANT TO HEAT

Small turning peel entirely in stainless steel, it has an oval shape with an increased thickness of the head, to ensure the right strongness to move the small logs of woods as well inside the oven.

Tubular handle and traditional attachment directly on the round surface.





Grips at the base of the handle and sliding element in specific polymer with high-resistance to impact and heat (a fitting on the handle base makes it possible to block the interim element and find it available at the top when the small peel is placed head down).



ALUMINUM RECTANGULAR







> Neutral anodized aluminum head, black anodized handle

CODE					Q	\$
R-32R/60	13	23½	40	1.69	1	72.10
R-37R/60	14	23½	42	1.92	1	80.40
R-41R/60	16	23½	44	2.46	1	93.80
R-45R/60	18	23½	46	2.82	1	107.70
R-50R/60	20	23½	48	3.32	1	121.50


STAINLESS STEEL SMALL PEEL





> Stainless steel head, stainless steel handle


CODE					Q	\$
IR-20/120	8	47	55	2.03	1	65.90
IR-20		59	67	2.31	1	71.30

LEGEND

 Head dimensions (inches)

 Handle length (inches)

 Total length (inches)

 Net weight (pound)

Q Minimum lot

\$ Unit price



www.kiy-v.ua



AMICA

A line designed for residential pizza makers who occasionally use their pizza oven and look for a quality, light and handy tool but keeping a nice aesthetic.



■■■■■ Lightness



■■■■■ Heat resistance



■■■■■ Easy-sliding



■■■■■ Resistance to impacts and scratches

RESIDENTIAL USE

LIGHT

All the models from the Amica Line are light to make them practical for occasional use.

HARD-WEARING AND SECURE

The head-handle joint consists of the overlay of two elements secured by three large rivets in line, to guarantee complete safety and stability.

ERGONOMICS

The handles in oval tubular facilitate a good gripping and easy-slide preventing the rotation.

DIMENSIONS

The dimensions of the head satisfy who is looking for a tool to move pizzas of 11-12", either in small or deep ovens (the handle size goes from 23 to 59").

MATERIALS





The head shape is rectangular, the choice can fall to two different head material: aluminum and aluminated steel.



ALUMINATED STEEL RECTANGULAR







> Aluminated steel head, untreated aluminum handle

CODE					Q	\$
F-32R	13x12	47	60	1.93	1	34.00
F-32R/L		59	72	2.08	1	37.00

ALUMINATED SMALL PEEL







> Aluminated head, galvanised handle

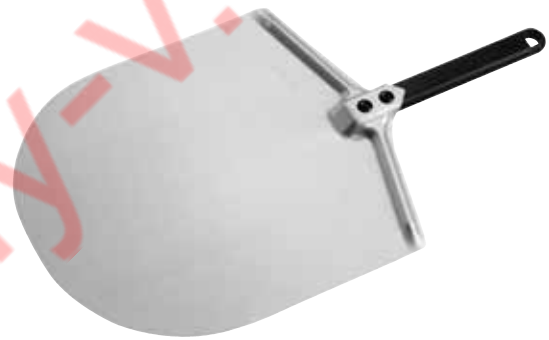
CODE					Q	\$
F-20/L	8	59	66	1.94	1	32.50

ANODIZED ALUMINUM RECTANGULAR

> Neutral anodized aluminum head, black anodized handle





CODE					Q	\$
CLASS30/25	12	10	21.6	0.67	1	54.00
CLASS33/25	13	10	23	1.09	1	58.50

Available from March 2021



The perfect pizza peel for indoor oven!



LEGEND  Head dimensions (inches)  Handle length (inches)  Total length (inches)  Net weight (pound) **Q** Minimum lot **\$** Unit price ***** Features

KIT TRIPIZZA HOME USE - STAINLESS STEEL HEAD

Tripizza is a complete kit, home use, made up of peel, small peel, oven brush and a smart freestanding tools holder. This is a kit for home use mainly, but complete as a professional one! It is available in two dimensions.

CODE	👤	*	SIZE	Q	\$
SET3P/90	8.48	<ul style="list-style-type: none"> - Pizza peel stainless steel and aluminum head size Ø 12" - Small pizza peel stainless steel, head size 8" - Oven brush, with brass bristles and adjustable head - Tool holder free-standing 	<ul style="list-style-type: none"> ◦ total tools length 35,4" ◦ tools holder base 16x16xh6,3" ◦ box: 18x35xh4,3" 	1	230.00
SET3P/120	9.14	<ul style="list-style-type: none"> - Pizza peel stainless steel and aluminum head size Ø 13" - Small pizza peel stainless steel, head size 8" - Oven brush, with brass bristles and adjustable head - Tool holder free-standing 	<ul style="list-style-type: none"> ◦ total tools length 47" ◦ tools holder base 16x16xh6,3" ◦ box: 18x47xh6,3" 	1	250.00



> Tool holder 3 places, handles 47"/59"

CODE	👤	*	SIZE	Q	\$
AC-S3P150	4.9	Aluminum and stainless steel free-standing tool holder, ideal to organize tools with 47" or 59" handles. Ideal for Amica Line tools but is perfect also for the other lines.	16x14xh6"	1	130.00



STARTER KIT - ALUMINATED HEAD

CODE	👤	*	Q	\$
SET2	5.30	F-32R aluminated pizza peel 13"x12" head and 47" handle, F-20 aluminated small peel diameter 8", ACH-SP brush with brass bristles and aluminum handle, ACH-PP3 wall-mounted 3 places peel rack.	1	116.00

CLEANING: OVEN BRUSHES

SCRAPE, BRUSH AND CLEAN IN COMPLETE SAFETY










Gi.Metal brushes enable quick, effective cleaning of refractory stone from food residues, the flour left by the pizza in the oven and ash.

The variety of lengths available mean that all areas of all ovens can be reached. The adjustable brushes increase the practicality and efficiency of cleaning.







The brass bristles allow to eliminate the most difficult filth, the natural ones are more delicate for continuous cleaning with complete peace-of-mind.

The scraper can remove any residues that have burnt onto the stone.







LEGEND

	Total length (inches)		Brush size (inches)		Bristle material
	Handle Material		With Scraper		Net weight (pound)
	Features		Minimum lot		Unit price
A	Aluminum	AA	Anodized aluminum	S	Steel
SS	Stainless steel	B	Brass	NF	Natural fibre
PH	Highly-resistant polymer	PS	Standard plastic		







Brass bristles

REFERENCE							*	Q	\$
AC-SP/120	51		B	AA	•	1.46	Adjustable	1	71.10
AC-SP	63	8x2.5xh2	B	AA	•	1.62	Adjustable	1	75.20
AC-SP/180	74½		B	AA	•	1.77	Adjustable	1	82.80
ACE-SP/120	51		B	AA	•	1.46	Adjustable	1	92.43
ACE-SP	63	8x2.5xh2	B	AA	•	1.62	Adjustable	1	97.76
ACE-SP/180	74½		B	AA	•	1.77	Adjustable	1	107.64
AC-SP2/120	52		B	AA	•	1.94	Adjustable	1	86.00
AC-SP2	64	10.5x3xh2	B	AA	•	2.08	Adjustable	1	91.20
AC-SP2/180	76		B	AA	•	2.24	Adjustable	1	97.60

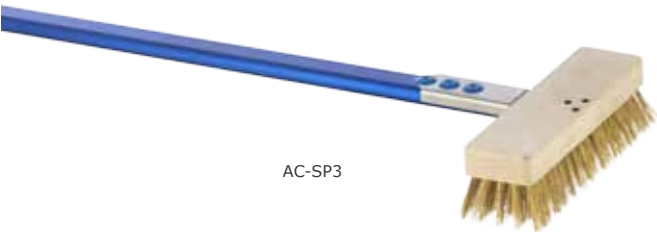
Natural bristles

CODE							*	Q	\$
AC-SPN2/120	51		NF	AA	•	1.32	Adjustable	1	65.80
AC-SPN2	63	8x2.5xh2	NF	AA	•	1.47	Adjustable	1	69.10
AC-SPN2/180	74½		NF	AA	•	1.63	Adjustable	1	75.20

Round

CODE							*	Q	\$
AC-SPT/120	50½		B	AA	•	2.02	Wood oven	1	82.40
AC-SPT	62	7x6xh1.8	B	AA	•	2.18	Wood oven	1	87.60
AC-SPT/180	74½		B	AA	•	2.33	Wood oven	1	93.80

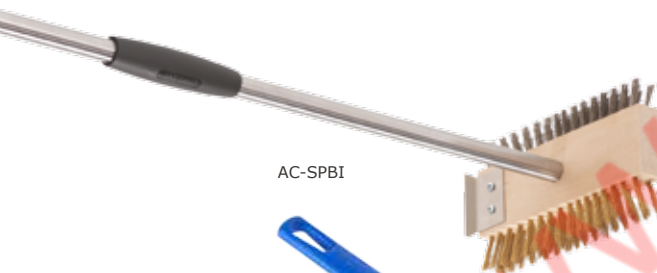




AC-SP3



ACH-SP



AC-SPBI



AC-SPGT

AC-SPG2

Lowered for electric ovens

CODE							Q	\$	
AC-SP3/60	27.16			B	AA	•	1.15	1	72.50
AC-SP3/120	50.79	7.9x2.4Xh2.4		B	AA	•	1.48	1	76.90
AC-SP3	62.6			B	AA	•	1.63	1	78.80

The brush head is equipped with a removable scraper



2,36
inch

Total
reduced
height



ideal for electric oven

Amica brush

CODE							*	Q	\$	
ACH-SP	50			B	A		1.23	Straight, adjustable	1	46.00
ACH-SP/L	62	6x2xh1.8		B	A		1.38	Straight, adjustable	1	48.00

Grill brushes

CODE							Q	\$	
AC-SPBI	39.3	8x5		B/SS	SS		1.98	1	67.00
AC-SPG2	12.5	6x1.5xh1		S	PH		0.74	1	36.00
AC-SPGT		5.7x1.5xh1		S	PS		0.40	1	6.10








Replacement brush heads

CODE							Q	\$		
R-SP	8x2.5xh2			B			0.71	For AC-SP	1	30.90
R-SP2	10.5x3xh2			B			1.02	For AC-SP2	1	39.20
R-SP3	7.9x2.4Xh2.4			B			0.73	For AC-SP3	1	30.90
R-SPN2	8x2.5xh2			NF			0.60	For AC-SPN2	1	25.00
R-SPT	7x6xh1.8			B			1.24	AC-SPT	1	32.00
R-PG2	6x1.5xh1			S			0.26	For AC-SPG2	1	13.40



ORGANISING: PEEL HOLDERS

LEGEND

 Total length (inches)	 Material	 Capacity pieces
 Net weight (pound)	 Features	 Minimum lot
 Unit price		
A Aluminum	SS Stainless steel	SM Stainless steel /Marble base










AC-PPF



AC-PPFD



Free-standing peel rack

CODE							
AC-PPF	10X22Xh72	SM	6	18.30	For handles up to 59"	1	220.00
AC-PPFD		SM	10	19.00	For handles up to 59"	1	248.80

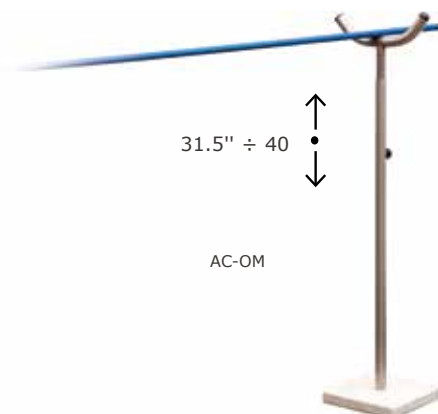


Free-standing peel rack

CODE					*	Q	\$
AC-BS/1	10x14xh69	SM	4	19	For handles up to 59" Single front	1	205.60
AC-BS		SM	8	20	For handles up to 59" Double front	1	247.90

Naples-style peel handle support

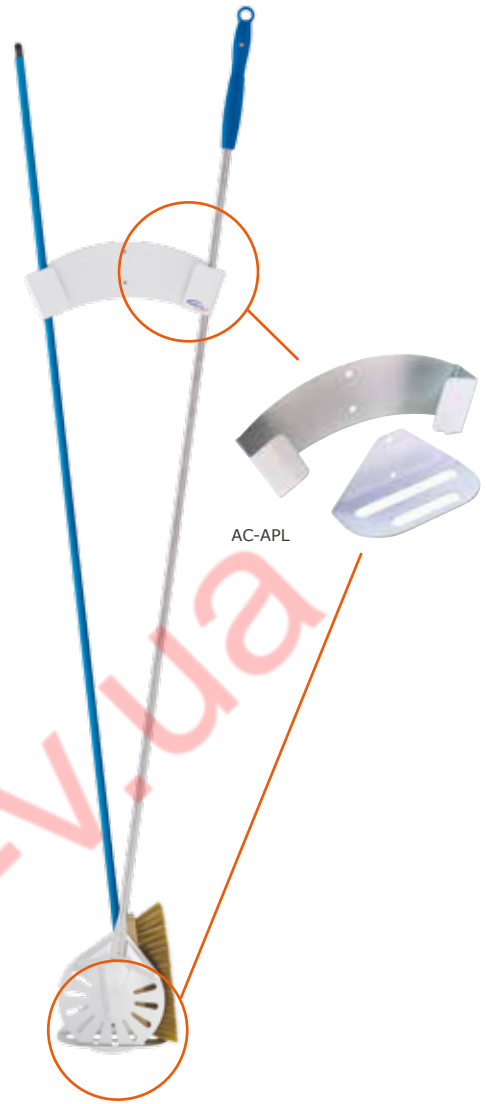
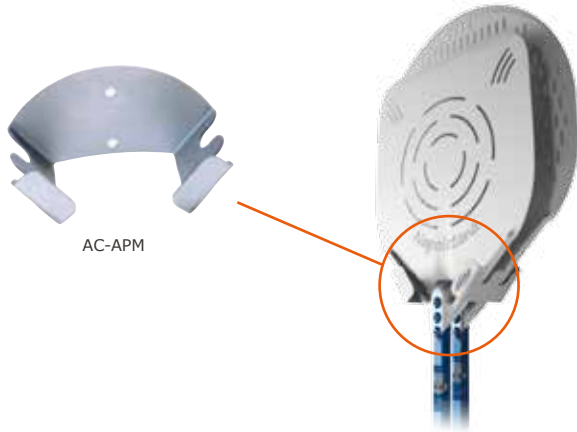
CODE					*	Q	\$
AC-OM	8x8xh41	SS	1	9.14	For Naples-style peel	1	125.00



Wall-mounted peel rack

CODE					*	Q	\$
AC-APL	12x4xh2	A	2	0.33	Wall-mounted rack for small peel	1	38.70
AC-APM	7x3.5xh3.5	A	2	0.17	Wall-mounted rack for peels	1	26.00

Dowels not included



AMICA peel rack

CODE					*	Q	\$
ACH-PP	16x3	A	3	0.40	Wall-mounted, 3 places (peel, small peel, brush)	1	17.00
ACH-PP3	8x2.7	A	3	0.19	Wall-mounted, 3 places (peel, small peel, brush)	1	16.90





AC-APT26



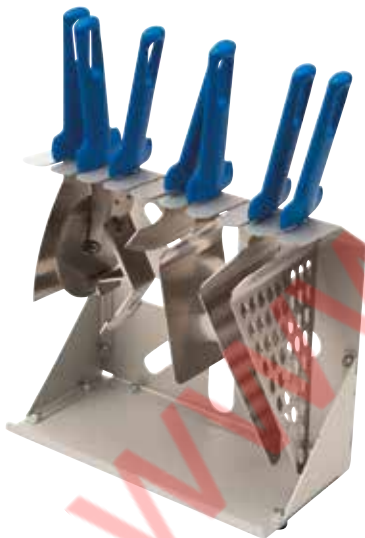
AC-APT36

Peel holder

CODE				*	Q	\$
AC-APT26	12x6xh16	SS	1	5.60	Small peels head up to 10"	1 104.40
AC-APT36	16x6xh16	SS	1	6.45	Peels head up to 14"	1 114.30
AC-APT50	21x6xh16	SS	1	7.88	Peels head up to 20"	1 123.30

Accessories not included

AC-PAC



Counter-top accessory-holder







CODE				*	Q	\$
AC-PAC	12x6xh11	A	9	1.86	Counter-top tools always in order	1 69.00

Accessories not included









MANAGE THE WOOD OVEN







LEGEND

 Overall dimensions (inches)	 Material	 Handle Material
 Net weight (pound)	 Minimum lot	 Unit price
AR Untreated aluminum	AN Blue anodized aluminum	SS Stainless steel
SA Aluminated steel	SG Galvanised steel	SR Untreated steel
PH Highly-resistant polymer	PS Standard plastic	







Scraper to recover solid bodies

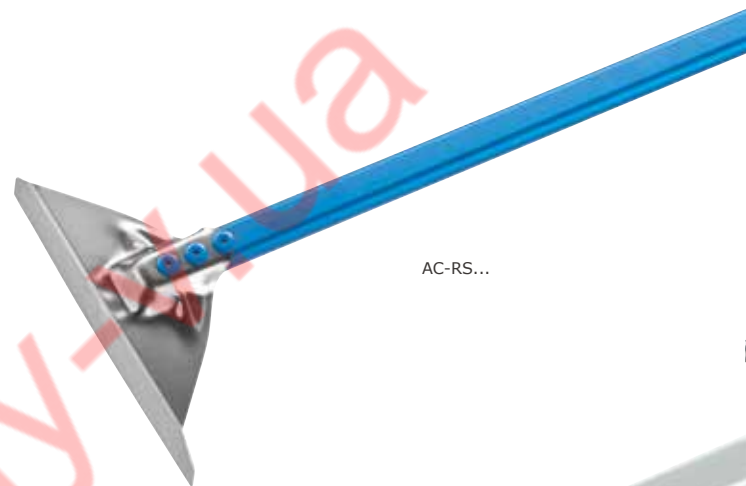
CODE						
AC-RS/120	49		SS AN	0.92	1	47.50
AC-RS	60	9.5x1.5	SS AN	1.02	1	53.00
AC-RS/180	72		SS AN	1.19	1	58.00

Amica scraper to recover solid bodies

CODE						
ACH-RS	48		SA AR	0.96	1	28.50
ACH-RS/L	60	9.5x1.5	SA AR	1.10	1	31.50

Ash-raising shovel

CODE						
AC-PL/120	57		SS AN	1.14	1	59.80
AC-PL	69	8.6x7.8	SS AN	1.68	1	66.00
AC-PL/180	81		SS AN	1.85	1	71.10



AC-RS...



ACH-RS...



AC-PL...



ACH-PL...

Amica ash-raising shovel

CODE						Q	\$
ACH-PL	57	8.6x7.8	SA	AR	1.51	1	38.80
ACH-PL/L	69		SA	AR	1.67	1	40.80



ACH-SB

Tubular ember-mover

CODE						Q	\$
AC-SB	70½	10x3	SS	SS	2.39	1	65.00
ACH-SB	70½		SG	SG	2.57	1	49.00

N.B. Allow to reach easily oven's angles.



ACH-TB

Tubular ember-spreader

CODE						Q	\$
AC-TB	61	7x2	SS	SS	1.96	1	55.00
ACH-TB	61		SG	SG	2.08	1	40.00



ACH-AL1



AC-AL

Andiron

CODE				Q	\$
ACH-AL1	11x6xh3.5	SR	1.65	1	22.30
AC-AL	19x11.5xh9	SR	10.38	1	67.90



AC-BA

Ember containment barrier

CODE				Q	\$
AC-BA	45X4	SR	13.30	1	75.10

COOKING: SCREENS AND GRIPPERS

SCREENS, SCREEN-HOLDERS, GRIPPERS

Screens are useful tools to cook or warm pizza avoiding direct contact of the dough with the radiating oven surface (useful when the refractory stone is too hot or different doughs need to be cooked requiring different temperatures, in the same oven).

The gourmet pizzas need the use of screens since they require a combined type cooking, that is, partial or total cooking of the dough followed by the seasoning and filling phase for a new and definitive cooking.

Screens may also be used as an alternative for cooking in the pan: with respect to the latter it gives a more direct radiation of the heat for quicker cooking.



LEGEND

#	Code	Useful dimensions (inches)	Material
	Net weight (pound)	* Features	Q Minimum lot
\$	Unit price		
AR	Untreated aluminum	LB Blue iron sheet	LA Aluminate sheet
SH	Chrome-plated steel	SS Stainless steel	PH Highly-resistant polymer

Screens

CODE				*	Q	\$
DF20	Ø 8	AR	0.14	Flat	12	4.80 Ea
DF22	Ø 8½	AR	0.17	Flat	12	5.40 Ea
DF24	Ø 9	AR	0.18	Flat	12	5.90 Ea
DF26	Ø 10	AR	0.20	Flat	12	6.40 Ea
DF28	Ø 11	AR	0.22	Flat	12	6.90 Ea
DF30	Ø 12	AR	0.27	Flat	12	7.50 Ea
DF33	Ø 13	AR	0.31	Flat	12	8.00 Ea
DF36	Ø 14	AR	0.36	Flat	12	9.00 Ea
DF40	Ø 16	AR	0.45	Flat	12	9.60 Ea
DF45	Ø 18	AR	0.51	Flat	12	10.70 Ea
DF50	Ø 20	AR	0.62	Flat	12	11.80 Ea
DF55	Ø 22	AR	0.70	Flat	12	22.50 Ea
DF60	Ø 24	AR	0.87	Flat	12	29.30 Ea

The screens are used for the cooking in tunnel oven and to regulate the temperature at the base of the pizzas in other types of ovens. The extreme easy-sliding of our screens prevent the pizzas from sticking. Features: crushed mesh, flat surface, no joint edge.





DF ... + DF3P

Spacers for screens

CODE				*	Q	\$
DF3P	h 1½	AR	0.11	Kit 3 spacers 1 ½" high	3	21.80

AC-PRO2



Screen Racks

CODE				*	Q	\$
AC-PRO	12x12xh25	SH	5.78	15 screens up to Ø14" vertically	2	74.00 Ea
AC-PRO2	15X13Xh25	SH	8.56	10 screens from Ø16" to Ø20" vertically	2	90.00 Ea
AC-PRV	14x8.5xh10	SH	2.14	container for 96 screens horizontally	2	44.50 Ea



AC-PRV

AC-PZP2

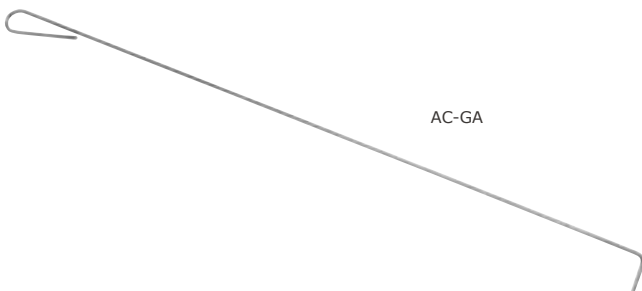


AC-PZE...

Pan Grippers

CODE				*	Q	\$
AC-PZP2	11½	SS PH	0.61	Adjustable height + notches	1	36.40
AC-PZE	15½	SS SS	0.71	Adjustable height + notch / 11.8" handle	1	18.00
AC-PZE/L	26½	SS SS	1.14	Adjustable height + notch / 23.6" handle	1	23.00

AC-GA












Pan hook








CODE				Q	\$
AC-GA	35	SS	0.33	6	9.20

PREPARING

LEGEND








 Useful dimensions (inches)	 Material	 Handle Material
 Net weight (pound)	 Capacity	 Artisan construction
 Features	 Minimum lot	 Unit price
A Aluminum	SS Stainless steel	CB Copper and Brass
PE Polyethylene	PH Highly-resistant polymer	PS Standard plastic
PP Polypropylene		

Dough Trays

CODE							
CASS6040CP	24x16	PP	1.65		Lid, polyethylene for food use	1	13.50
CASS604007	22x14xh3	PP	2.11		Polyethylene for food use	1	17.10
CASS604010	22x14xh4	PP	2.60		Polyethylene for food use	1	19.80
CASS604013	22x14xh5	PP	3.17		Polyethylene for food use	1	20.70









Dough balls spatulas

CODE							
AC-STP31	3.5x4*	SS	PH	0.25	Flexible triangular	1	20.70
AC-STP32	4x4.5*	SS	PH	0.29	Flexible triangular	1	23.40
AC-ST4M	4x3.5*	SS	PS	0.26	Triangular	1	4.40
AC-ST	5x3.7*	PH	PH	0.22	Impact resistant and scratch-resistant	1	9.50
AC-STF10	4	PH	PH	0.28	Flexible	1	9.60
AC-STF12	5	PH	PH	0.28	Flexible	1	10.70

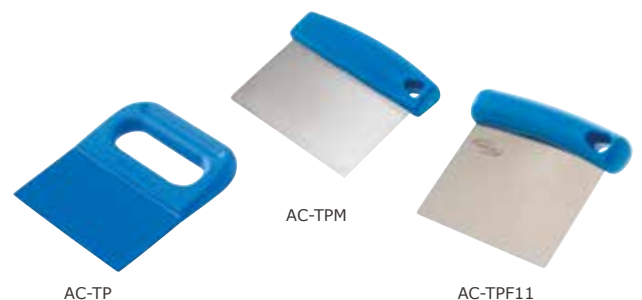
* Usable blade dimensions



Dough-cutters

CODE							
AC-TP	2.5x5*	PH	PH	0.38	Impact resistant and scratch-resistant	1	11.70
AC-TPM	3x6*	SS	PS	0.38	Rigid	1	5.50
AC-TPF11	3x4.5*	SS	PS	0.17	Flexible	1	4.40

* Usable blade dimensions





Oil can

CODE					Q	\$
OL05	15 oz	CB	0.45	•	1	63.40
OL10	37 oz	CB	0.73	•	1	75.60
OL15	47 oz	CB	0.83	•	1	81.90
OL10IX	34 oz	SS	0.57		1	28.80
OL06R	20 oz	SS	0.63		1	44.00

Roller docker

CODE					*	Q	\$
AC-BSM	5X2	SS	SS	0.87	Stainless steel tips	1	19.30

Ladle

CODE					Q	\$
AC-MS90	13x3.5xh1	6 oz	SS	0.37	1	30.60
AC-MS90GR	10.5x3xh1	3 oz	SS	0.24	1	21.70
AC-CU1	13x2.5	2 oz	SS	0.37	1	22.00

Rolling pin

CODE				Q	\$
MTI25	10	SS	0.39	1	9.00
MTI30	12	SS	0.44	1	10.00
MTI33	13	SS	0.50	1	11.00
MT34	10	PE	0.72	1	17.50
MT50	14	PE	1.69	1	56.70








Tab grab

CODE				*	Q	\$
PCM46	18	A	0.91	Spherical tab grab	1	10.90
PCM92	36	A	1.86	Spherical tab grab	1	18.00









CUTTING






LEGEND

	Useful dimensions (inches)		Material		Handle Material
	Net weight (pound)		Features		Minimum lot
	Unit price				
SS	Stainless steel	PH	Highly-resistant polymer	PS	Standard plastic






Pizza Cutters

CODE							\$
AC-ROP6	Ø 4 10x4	SS	PH	0.42	Stainless steel blade, can be dismantled and sharpened, highly-resistant polymer handle	1	45.00
AC-RO2	Ø 4 9x4	SS	PS	0.37	Tempered stainless steel blade, can be dismantled and sharpened	1	28.00
AC-ROM	Ø 4 9x4	SS	PS	0.33	Blade that can be dismantled	1	5.50
AC-ROM2	Ø 2 7.5x2.3	SS	PS	0.13	Pressure cutter	1	3.30

Spare parts

CODE						\$
R-RO	Ø 4"	SS	0.20	Spare blade, can be sharpened	1	22.50







Pre-cutter for delivery

CODE							\$
AC-ROP7	Ø 4 10x4	SS	PH	0.42	1 "incision" blade, can be sharpened	1	49.90

Ideal for pizza delivery.

How to use: the segmented blade means that the slice can be cut without completely separating it, meaning that the pizza stays completely compact during transport. Once at home, the customer can finish separating the slices by hand.

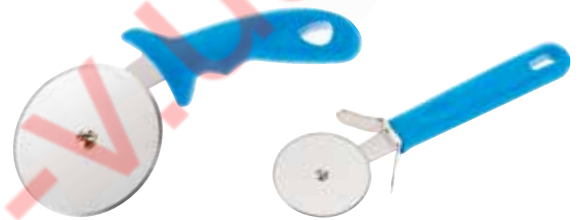
"Cut/Carve" cutter

CODE							\$
AC-ROP4	Ø 4 10x6	SS	PH	0.62	2 blades, can be sharpened	1	63.00



AC-ROP6

AC-RO2



AC-ROM

AC-ROM2



R-RO



AC-ROP7



AC-ROP4



AC-CLP



AC-TRP



AC-FR

Cutting in pans

CODE					*	Q	\$
AC-CLP	5.5	SS	PH	0.33	Tempered stainless steel blade, can be sharpened	1	33.70
AC-TRP	5	SS	PH	0.26	Tempered stainless steel blade, can be sharpened	1	33.70
AC-FR	5	SS	PH	0.33		1	34.60

Rocker cutter

CODE					*	Q	\$
AC-MZP	19	SS	PH	1.10	Pizzas max 20", adjustable rocking movement	1	91.80

How to use: traditional or with a single screw for the handle in the centre. In this second case, the blade can rock, enabling simple, natural movements.











AC-MZP








SERVING

LEGEND





	Useful dimensions (inches)		Material		Handle Material
	Perforated		Net weight (pound)		Features
	Minimum lot		Unit price		
IA	Integrated aluminum	AA	Anodized aluminum	AR	Untreated aluminum
SS	Stainless steel	PH	Highly-resistant polymer	PS	Standard plastic

Triangular spatula/pizza - server

CODE						Q	\$
AC-STP15F	7.6x5.5	SS	PH	•	0.53	1	30.00
AC-STP16F	6x4.7	SS	PH	•	0.44	1	27.00
AC-STP10	7.6x6	SS	PH		0.66	1	23.30
AC-STP11	6x4.7	SS	PH		0.52	1	21.30



Rectangular spatula/pizza - server

CODE					*	Q	\$
AC-STP20	4.7x3.5	SS	PH	0.34	Flexible	1	22.50
AC-STP21	5.5x4	SS	PH	0.39	Flexible	1	25.20
AC-STP22	10x3.5	SS	PH	0.50	Flexible	1	30.60
AC-ST2M	4.5x2.7	SS	PS	0.36	Rigid	1	5.50





Oval stainless steel peel

CODE						
AC-STP81F	8.6x7	SS	PH	• 0.78	1	36.00
AC-STP71	8.2x7	SS	PH	1.10	1	27.00



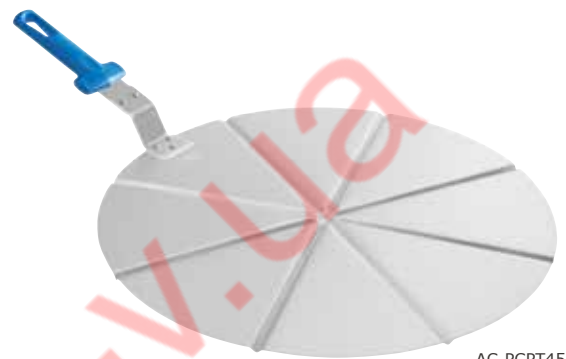
Rolls/sandwich peel

CODE						
PPP30	11x12	AA	SS	1.75	For rolls	1 48.10



Tray with handle

CODE				*	Q	\$
AC-PCP32	Ø 12	AR	PH 1.05	Smooth	1	44.50
AC-PCP37	Ø 14	AR	PH 1.28	Smooth	1	49.50
AC-PCP41	Ø 16	AR	PH 1.47	Smooth	1	53.10
AC-PCP45		AR	PH 1.72	Smooth	1	55.80
AC-PCPT45	Ø 18	AR	PH 1.74	8 slices	1	59.40
AC-PCPT45/6		AR	PH 1.72	6 slices	1	59.40
AC-PCP50		AR	PH 2.05	Smooth	1	63.00
AC-PCPT50	Ø 19	AR	PH 2.04	8 slices	1	67.00
AC-PCPT50/6		AR	PH 2.01	6 slices	1	67.00



250 pizza boxes spacers

CODE			*	Q	\$
AC-DST33/250	1x1	1.14	Bag of 250 pieces	1	19.00



Tray with edge and feet

CODE				*	Q	\$
VP-40	Ø 16	AR	1.08	Edge and feet to slow colling	6	13.70 Ea
VP-45	Ø 18	AR	1.28	Edge and feet to slow colling	6	17.50 Ea
VP-50	Ø 19	AR	1.90	Edge and feet to slow colling	6	27.20 Ea














SPECIAL TRAVEL TOOLS

TOOLS FOR EXHIBITIONS, EVENTS AND FAIRS

LEGEND




 Useful dimensions (inches)	 Capacity pieces	 Net weight (pound)
 Features	 Minimum lot	 Unit price

Travel set bag *Made to order*

CODE				*	Q
SET 32M	41x16	2	1.45	Hard-wearing fabric case. For peel Ø 13"/14"	1

* for further details please contact sales@gimetalusa.com

Valigia set *Made to order*

CODE				*	Q
VALIGIA SET	27x20xh3.15	1	8.16		1

* for further details please contact sales@gimetalusa.com



SET...M

Set closed inside a rigid case
23xh34x14



Pochette

CODE				*	Q	\$
SET AC-M	12x8	1	0.51	Fabric pouch to carry 3 accessories	1	40.00

SET AC-M







STORES: DISPLAY UNITS

.....

Gi.Metal has studied different displays for the stores, to suit the space that any reseller has available in its locations.



WALL, MOVABLE OR FLOOR DISPLAY.

The wall display (ES1) has a maximum capacity of 54 peels/small peels/brushes or 30 + 20 small items (mixed).

Innovative solution where peels, small peels and brushes are hung on hooks arranged in three arranged lines that make each article independent. Makes it possible to take hold of the chosen article, without moving the other equipment. Allows for the shared display of peels and other small items.

Price holder supplied.

LEGEND

#	Code		Useful dimensions (inches)	■	Capacity pieces
	Net weight (pound)	*	Features	Q	Minimum lot
\$	Unit price				



Wall-mounted display unitz

CODE				*	Q	\$
ES1	39x23 xh107	54 peels/small peels/ brushes 30+20 peels+smallwares	103.61	For peels up to 59"; small peels/ brushes up to 70"	1	600.00

Accessories not included
KIT ALTEZZA ES1 is available to display peels up to 70"

ES1
Version peels/small peels/brushes.

ES1
Mixed version: peels and small items.

Espositore mobile | Movable display | Mobiler aussteller

CODE				*	Q	\$
ES3	38x32xh92	38 peels/small peels/ brushes 10 smallwares	47.1	For peels up to 59"; small peels/ brushes up to 70"	1	250.00

Accessories not included



ES3



ES2

Floor display unit for small items

CODE				Q	€
ES2	14.5x14.5xh56	24 smallwares	35.27	1	199.00

Accessories not included

TERMS AND SHIPPING INFORMATION

EFFECTIVE DATE

The current price list is effective from January the 1st 2021.

SHIPMENT

Ex-works

PAYMENTS

checks /e-checks/ bank transfer / b.t. Ach /wire transfers (no commissions) - 4% fee for payments with credit cards, paypal, wire transfer (with commissions)

MINIMUM ORDER 300\$ net

FLAT FEE 25% ADDED TO
ORDERS BELOW 300\$ NET

RETURNED GOODS = 20%
RESTOCK FEE PLUS
OUTBOUND FREIGHT

No returned merchandise can be accepted without any prior, written agreement. If permission is granted, merchandise must be prepaid only and will be subject to the restock fee plus outbound freight. Returned good must be received within 30 days of purchase. All returned goods must be new. Used, washed, stickered, abused or otherwise damaged merchandise will not be accepted.



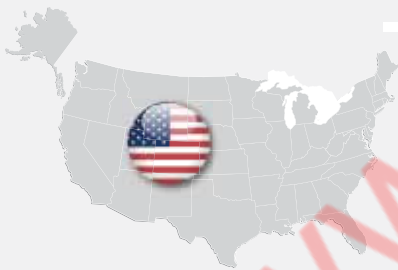
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