

Spatola dolce, inox

42804

Pastry spatula, s/s
Kuchenpalette, Edelstahl Rostfrei
Palette à pâtissier, inox



art.	dim. cm.	l.	lt.
42804-17	17x6	29	—

Spatola per lasagne, inox

42806

Lasagne spatula, s/s
Bratenwender, Edelstahl Rostfrei
Palette, inox



art.	dim. cm.	l.	lt.
42806-16	16x7,5	29	—

Spatola triangolare, inox

42809

Cleaning spatula, s/s
Bratenspachtel, Edelstahl Rostfrei
Spatule, inox



art.	dim. cm.	l.	lt.
42809-13	16,5x7,6	30	—

Spatola per hamburger, inox

42811

Turner, s/s
Bratenwender, Edelstahl Rostfrei
Grand palette, inox



art.	dim. cm.	l.	lt.
42811-24	25x7,6	38	—

Spatola hamburger forata, inox

42812

Perforated turner, s/s
Bratenspachtel, gelocht,
Edelstahl Rostfrei
Palette perforée, inox



art.	dim. cm.	l.	lt.
42812-24	25x7,6	38	—

Spatola per cuoco con scalino, inox

42815

Angular spatula, s/s
Winkelpalette, Edelstahl Rostfrei
Palette coudée, inox



art.	dim. cm.	l.	lt.
42815-22	22	34	—
42815-26	26	38	—
42815-30	30	42	—

Spatola cuoco, inox

42816

Spatula, s/s
Palette, Edelstahl Rostfrei
Palette, inox



art.	dim. cm.	l.	lt.
42816-15	15	27	—
42816-22	20	32	—
42816-26	25	37	—
42816-30	30	42	—
42816-35	35	47	—

**Spatola triangolare inox,
impugnatura in PP blu**
42817

Spatula PP blue handle, s/s
Spachtel Edelstahl, Griff PP blau
Spatule inox, poignée en PP blue



art.	dim. cm.	mm*	gr.
42817-04	4	0,9	75
42817-06	6	0,9	85
42817-08	8	0,9	95
42817-10	10	0,9	105
42817-12	12	0,9	115
42817-15	15x7	0,3	100

* spessore del materiale - material thickness

Cucchiaione legno
42901

Wood mixing spoon
Holzlöffel
Cuillère en bois



art.	dim. cm.	l.	lt.
42901-30	—	30	—
42901-35	—	35	—
42901-40	—	40	—
42901-45	—	45	—

Cucchiaione "exoglass"
42910

"Exoglass" spoon
"Exoglass" Löffel
Mouvette "Exoglass"



art.	dim. cm.	l.	lt.
42910-30	—	30	—
42910-38	—	38	—
42910-45	—	45	—

Exoglass: materiale composito, lavabile in lavastoviglie, sterilizzabile, resistente fino a 220°C.
Exoglass: composite material, dishwasher safe, can be sterilized, heat resistant up to 220°C.

Spatola
42911

Spatula
Stielschäber
Spatule



art.	dim. cm.	l.	lt.
42911-25	—	28,5	—
42911-35	—	35,0	—
42911-45	—	45,0	—

Paletta resistente fino a 260°C, manico in exoglass rosso. - Heat resistant up to 260°C, red exoglass handle.

Spatola
42913

Spatula
Stielschäber
Spatule



art.	dim. cm.	l.	lt.
42913-25	—	25	—
42913-35	—	35	—
42913-45	—	45	—

Paletta resistente fino a 110°C, manico in exoglass - Heat resistant up to 110°C, exoglass handle.

Spatola
42914

Spatula
Stielschäber
Spatule



art.	dim. cm.	l.	lt.
42914-25	—	25	—
42914-33	—	33	—

Paletta resistente fino a 110°C, manico in exoglass - Heat resistant up to 110°C, exoglass handle.

Spatola triangolare
42915

Spatula
Dreieck-Stielschäber
Spatule trilon



art.	dim. cm.	l.	lt.
42915-25	—	25	—

Paletta resistente fino a 110°C, manico in exoglass - Heat resistant up to 110°C, exoglass handle.

Spatola "exoglass"
42908

"Exoglass" spatula
"Exoglass" Teigschäber
Spatule "Exoglass"



art.	dim. cm.	l.	lt.
42908-25	—	25	—
42908-30	—	30	—
42908-35	—	35	—
42908-40	—	40	—
42908-45	—	45	—
42908-50	—	50	—

Exoglass: materiale composito, lavabile in lavastoviglie, sterilizzabile, resistente fino a 220°C.
Exoglass: composite material, dishwasher safe, can be sterilized, heat resistant up to 220°C.

Spatola "exoglass" smussata
42909

"Exoglass" bevelled spatula
"Exoglass" Teigschäber
Spatule plate "Exoglass" biseautée



art.	dim. cm.	l.	lt.
42909-35	—	35	—

Exoglass: materiale composito, lavabile in lavastoviglie, sterilizzabile, resistente fino a 220°C.
Exoglass: composite material, dishwasher safe, can be sterilized, heat resistant up to 220°C.

Spatole, plastica
47626

Rubber spatula
Teigschäber, Kunststoff
Racloir, plastique



art.	dim. cm.	l.	lt.
47626-01	10,5x7	32	—
47626-02	8,5x5	26	—
47626-03	9x4,5	32	—

Spatola silicone blu

47627

Blue silicone spatula
Stielschäber silikon blau
Racloir silicone bleu



art.	dim. cm.	l.	gr.
47627-25	8x5	25	70
47627-35	11,5x7	35	80
47627-45	11,5x7	45	95

Manico in fibra di vetro rinforzata - Resistente fino a 220°C - Handle in reinforced fibreglass - Heat resistant up to 220°C.

Palette angolari, poliammide

47628

Angular spatulas, PA
Winkelpaletten, PA
Spatule angulaire, PA



art.	dim. cm.	l.	lt.
47628-11	—	11,5	—
47628-23	—	23,0	—

Resistente fino a 130°C circa - CONFEZIONE: 6 pezzi - Heat resistant up to about 130°C - UNIT PACK: 6 pieces.

Spatole per stemperare, poliammide

47629

Stirring ladles, PA
Rühr-und Temperierlöffel, PA
Spatule à délayer, PA



art.	dim. cm.	l.	gr.
47629-07	—	35,5	70
47629-08	—	35,5	80

Resistente fino a 130°C circa - CONFEZIONE: 6 pezzi - Heat resistant up to about 130°C - UNIT PACK: 6 pieces.

Spatola flessibile per antiaderenti, poliammide

42903

Flexible PA spatula for non stick moulds
Flexibler Teigschäber, PA
Spatule souple, PA



art.	dim. cm.	l.	lt.
42903-30	—	30	—

Molla forata per antiaderenti, poliammide

42904

PA tong for non stick fry pan
Zange, perforiert, PA
Pince ajourée, PA



art.	dim. cm.	l.	lt.
42904-29	—	29	—

Termoresistente +220°C - Heat resistant up to 220°C

Paletta forata per antiaderenti, poliammide

42905

PA spatula for non stick fry pan
Teigschäber, perforiert, PA
Spatule ajourée, PA



art.	dim. cm.	l.	lt.
42905-30	—	30	—

Termoresistente +220°C - Heat resistant up to 220°C

Paletta per antiaderenti, poliammide

42906

PA spatula for non stick fry pan
Teigschäber, PA
Spatule, PA



art.	dim. cm.	l.	lt.
42906-32	—	32	—

Termoresistente +220°C - Heat resistant up to 220°C

Molla unipezzo, inox

Heavy duty one piece tong, s/s
Zange, fugenlos, Edelstahl Rostfrei
Pince monobloc, inox



art.	l. cm.
42854-0...	25,5
42855-0...	30,5
42856-0...	40,6



art.	l. cm.
42857-0...	25,5
42858-0...	30,5
42859-0...	40,6

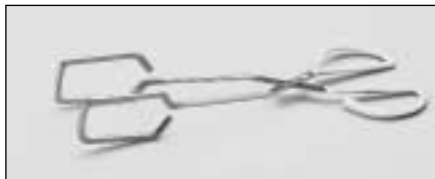
HACCP PROGRAM

- -01 Carni cotte / Cooked meats
- -03 Carni crude / Raw meats
- -05 Insalata e frutta / Salads & fruits
- -02 Verdure crude / Raw vegetables
- -04 Pesce / Raw fish
- -06 Miscellanea / Miscellaneous

Pinza per grill, inox

41697

Sausage tongs, stainless steel
Grill-und Wurstzange,
Edelstahl Rostfrei
Pince à saucisses, inox



art.	Ø cm.	l. cm.	lt.
41697-00	—	38	—

Molla per grill, inox

41698

Grill tweezer, stainless steel
Grillzange, Edelstahl Rostfrei
Pince à grille, inox

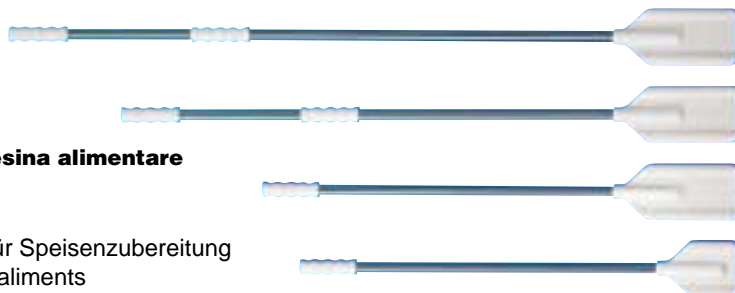


art.	Ø cm.	l. cm.	lt.
41698-22	—	22,5	—
41698-30	—	30,0	—
41698-40	—	40,0	—

Spatola in resina alimentare

44061

Food spatula
Rührspaten für Speisenzubereitung
Spatule pour aliments



art.	dim. cm.	l.	lt.
44061-08	15,7x10,8	80	—
44061-09	23,5x10,8	90	—
44061-12	23,5x10,8	117	—
44061-14	23,5x10,8	137	—

Resistente fino a 140°C - tubolare in acciaio inox AISI 304 - Heat resistant up to 140°C - stainless steel AISI 304 tube handle

Ruota tagliapizza, inox

42802

Pizza wheel, s/s
Pizzaschneider, Edelstahl Rostfrei
Roulette à pizza, inox



art.	Ø cm.	l.	lt.
42802-07	10	23	—

Ruota tagliapizza con salvadita, inox

42820

Pizza wheel with fingerguard, s/s
Pizzaschneider, Edelstahl Rostfrei
Roulette à pizza, inox



art.	Ø cm.	l.	lt.
42820-10	9,7	23	—

Coltello per pizzaiolo, inox

48265

Pizza knife, s/s
Pizzamesser, Edelstahl Rostfrei
Couteau à pizza, inox



art.	Ø cm.	l.	lt.
48265-00	—	22,5	—

Pinza per teglie, inox

42822

Pizza-sheet tongs, s/s
Pizzablech-Zange, Edelstahl Rostfrei
Pince à plaques, inox



art.	Ø cm.	h. cm.	lt.
42822-00	—	—	—

Oliera, inox

41780

Oil pourer, stainless steel
Oelständer, Edelstahl Rostfrei
Huilière, inox



art.	Ø cm.	h. cm.	lt.
41780-10	—	21	1,0
41780-15	—	23	1,5
41780-20	—	26	2,0

Oliera, rame

41781

Oil pourer, copper
Oelständer, Kupfer
Huilière, cuivre



art.	Ø cm.	h. cm.	lt.
41781-05	—	23,0	0,5
41781-10	—	27,0	1,0
41781-15	—	31,5	1,5

* **Interno stagnato** - Inside tinned - Innen verzinkt - Intérieur étamé.

Porta spezie, inox

41782

Spice box, s/s
Gewürzspender,
Edelstahl Rostfrei
Boîte à épices, inox



art.	dim. cm.	h.	lt.
41782-04	32x16	10	—
41782-05	39x16	10	—
41782-06	47x16	10	—

Teglia tonda, alluminio

41730

Round pan, aluminium
Alu-Blech, rund
Plaque ronde, aluminium



art.	Ø cm.	h. cm.	lt.
41730-45	45	4,5	—
41730-50	50	4,5	—
41730-52	52	4,5	—

Teglia tonda martellata, alluminio

41731

Hammered round pan, aluminium
Gehämmertes Alu-Blech, rund
Plaque ronde martelée, aluminium



art.	Ø cm.	h. cm.	lt.
41731-45	45	4,5	—
41731-50	50	4,5	—
41731-52	52	4,5	—

Teglia forno, acciaio alluminizzato

11739

Baking sheet, alusteel
Backblech, Stahlblech mit
beiderseitigem Aluminiumüberzug
Plaque à pizza, tôle aluminitée



art.	Ø cm.	h. cm.	lt.
11739-20	20	2,5	—
11739-24	24	2,5	—
11739-28	28	2,5	—
11739-32	32	2,5	—
11739-36	36	2,5	—
11739-40	40	2,5	—

Teglia pizza, ferro blu

11740

Pizzasheet, blue steel
Pizza-Blaublech
Plaque à pizza, tôle bleuie



art.	Ø cm.	h. cm.	*mm.
11740-14	14	2,5	0,6
11740-16	16	2,5	0,6
11740-18	18	2,5	0,6
11740-20	20	2,5	0,6
11740-22	22	2,5	0,6
11740-24	24	2,5	0,6
11740-26	26	2,5	0,6
11740-28	28	2,5	0,6
11740-30	30	2,5	0,6
11740-32	32	2,5	0,6
11740-36	36	2,5	0,6
11740-40	40	2,5	0,6

CONFEZIONE: da Ø 14 a Ø 30 cm. 10 pezzi - da Ø 32 a 40 cm. 5 pezzi - UNIT PACK: up to Ø 30 cm. 10 pcs. packaging - from Ø 32 cm. 5 pcs. packaging.

* Spessore del materiale - Material thickness - Materialstärke - Epaisseur du matériel

**Teglia pizza
antiaderente a 2 strati**

11741

Pizza sheet with double non stick-coating
Pizzablech mit Doppel-Antihafbeschichtung
Plaque à pizza avec double
revêtement anti-adhésif



art.	Ø cm.	h. cm.	*mm.
11741-20	20	2,5	0,6
11741-22	22	2,5	0,6
11741-24	24	2,5	0,6
11741-26	26	2,5	0,6
11741-28	28	2,5	0,6
11741-32	32	2,5	0,6

Teglia ad alta prestazione, resistente a 280 °C - CONFEZIONE: 10 pezzi - High performance sheet, heat resistant up to 280°C - UNIT PACK: 10 pcs.

* Spessore del materiale - Material thickness - Materialstärke - Epaisseur du matériel

art.	Ø cm.	h. cm.	*mm.
11742-16	16	4	0,6
11742-18	18	4	0,6
11742-20	20	4	0,6
11742-22	22	4	0,6
11742-24	24	4	0,6
11742-26	26	4	0,6
11742-28	28	4	0,6
11742-30	30	4	0,6
11742-32	32	4	0,6
11742-36	36	4	0,6
11742-40	40	4	0,6
11742-45	45	4	0,6
11742-50	50	4	0,6
11742-55	55	4	0,6
11742-60	60	3,2	0,6

Teglia forno, ferro blu

11742

Blue steel baking pan
Kuchen-Blaublech
Plaque à gâteau, tôle bleue



CONFEZIONE: da Ø 16 a Ø 30 cm. 10 pezzi - da Ø 32 a 60 cm. 5 pezzi - UNIT PACK: up to Ø 30 cm. 10 pcs. packaging - from Ø 32 cm. to 60 cm. 5 pcs. packaging.
* Spessore del materiale - Material thickness - Materialstärke - Epaisseur du matériel

art.	Ø cm.	h. cm.	*mm.
11744-20	20	2,5	0,8
11744-22	22	2,5	0,8
11744-24	24	2,5	0,8
11744-26	26	2,5	0,8
11744-28	28	2,5	0,8
11744-32	32	2,5	0,8

Teglia pizza, ferro blu pesante

11744

Heavy pizza blue steel sheet
Pizzablech, Blau-blech in
Schwer-Ausführung
Plaque à pizza, tôle forte bleue



CONFEZIONE: 10 pezzi - UNIT PACK: 10 pcs.
* Spessore del materiale - Material thickness - Materialstärke - Epaisseur du matériel

art.	Ø cm.	h. cm.	lt.
41729-30	30	1,3	—
41729-34	34	1,3	—

Teglia pizza forata, antiaderente

41729

Perforated pizza sheet, non stick coated
Pizza-Blech, gelocht,
mit Antihafbeschichtung
Plaque à pizza perforée,
avec revêtement anti-adhésif



art.	dim. cm.	h. cm.	lt.
41745-30	30x23	3	—
41745-35	35x28	3	—
41745-40	40x30	3	—
41745-50	50x35	3	—
41745-60	60x40	3	—
41745-65	65x45	3	—

Teglia rettangolare, ferro blu

41745

Blue steel baking sheet, rectangular
Rechteckiges Blaublech
Plaque rectangulaire, tôle bleue



Teglia quadrata, ferro blu

41745

Blue steel baking sheet, square
Blaublech, quadratisch
Plaque carrée, tôle bleue

art.	dim. cm.	h. cm.	lt.
41745-51	50x50	3	—
41745-61	60x60	3	—

Teglia rettangolare, alluminata

41746

Baking sheet, alusteel
Rechteckiges Blech
mit Aluminiumüberzug
Plaque rectangulaire, tôle aluminitée

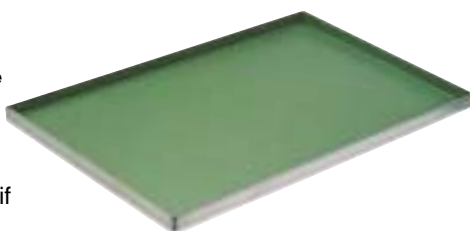


art.	dim. cm.	h.	lt.
41746-60	60x40	2	—

Teglia rettangolare, antiaderente

41747

Baking sheet, non stick coated
Blech mit Antihafbeschichtung
Plaque avec revêtement anti-adhésif



art.	dim. cm.	h.	lt.
41747-60	60x40	2	—

Teglia rettangolare, alluminata

41751

Baking sheet, alusteel
Blech mit Aluminiumüberzug
Plaque, tôle aluminitée



art.	dim. cm.	h.	lt.
41751-30	30x23	3	—
41751-35	35x28	3	—
41751-40	40x30	3	—
41751-50	50x35	3	—
41751-60	60x40	3	—
41751-65	65x45	3	—

Teglia fondo forato, alluminio

41756

Perforated baking sheet, aluminium
Blech, perforiert, Aluminium
Plaque perforée, alu



art.	dim. cm.	h.	lt.
41756-60	60x40	2	—

Teglia forata per baguettes, alluminio

41758

Perforated sheet for French loaves, aluminium
Perforiertes Pariserbrotblech, Aluminium
Plaque perforée à pain parisien, alu



art.	dim. cm.	h.	lt.
41758-65	43x65	—	—
41758-85	43x85	—	—

Teglia per focaccine, alluminata

41752

Muffin pan, alusteel
Backförmchenblech, Aluminiumüberzug
Plaque à petites moules, tôle aluminitée



art.	dim. cm.	Ø	pcs.
41752-08	60x40	14	8
41752-12	60x40	12	12
41752-20	60x80	14	20
41752-24	60x80	12	24

Teglia GN, alluminio

41754

Muffin pan, GN, aluminium
Backförmchenblech, GN, Aluminium
Plaque Gastronorm, alu



art.	GN	Ø	pcs.
41754-11	1/1	12,5	6
41754-21	2/1	12,5	12

Teglia GN, antiaderente

41755

Muffin pan, GN, non stick coated
Backförmchenblech, GN,
mit Antihafbeschichtung
Plaque Gastronorm
avec revêtement anti-adhésif



art.	GN	Ø	pcs.
41755-11	1/1	12,5	6
41755-21	2/1	12,5	12

Bacinella carré con coperchio, ferro blu

41748

Blue steel bread mould with cover
Brotform, Blaublech mit Deckel
Pain de mie, tôle bleue avec couvercle



art.	dim. cm.	h.	lt.
41748-20	20x10	10	—
41748-30	30x10	10	—
41748-35	35x10	10	—
41748-40	40x10	10	—
41748-50	50x10	10	—

Senza coperchio art. 41749 - Without cover item 41749 - Lieferbar auch ohne Deckel Art. 41749 - Livrable aussi sans couvercle art. 41749

Bacinella carré con coperchio, alluminata

41750

Bread mould with cover, alusteel
Brotform mit Deckel, Alu-Ueberzug
Pain de mie avec couvercle,
tôle aluminitée



art.	dim. cm.	h.	lt.
41750-20	20x10	10	—
41750-30	30x10	10	—
41750-40	40x10	10	—
41750-41	40x15	10	—
41750-50	50x10	10	—

Norme d'uso e manutenzione delle teglie

Importante: Indipendentemente dal tipo di materiale, tutte le teglie piane non vanno mai infornate vuote.

Teglie in lamiera bluita (ferro blu)

I prodotti vengono forniti oleati in modo tale che in condizioni normali di imballaggio, trasporto, manipolazione e immagazzinaggio non presentino fenomeni di corrosione per un periodo non superiore a 3 mesi. Prima dell'uso vanno messi nel forno a 150°C per mezz'ora in modo tale da eliminare l'olio industriale di protezione. Dopo l'uso devono essere mantenuti sempre oleati e conservati in luoghi asciutti, soprattutto se utilizzati saltuariamente e deve essere evitato il contatto con sostanze acide. Sconsigliato l'uso in cella di lievitazione e surgelazione. Per la pulizia utilizzare un panno morbido oleato. Sconsigliato il lavaggio con acqua e soluzioni caustiche.

Teglie in lamiera alluminata

Devono essere mantenute oleate ma essendo la lamiera trattata e rivestita di alluminio presentano una maggiore resistenza all'ossidazione. Prima dell'uso vanno messe nel forno a 150°C per mezz'ora in modo tale da eliminare l'olio industriale di protezione. Possono essere utilizzate in cella di lievitazione e surgelazione. Per la pulizia utilizzare un panno morbido oleato. Sconsigliato il lavaggio con acqua e soluzioni caustiche.

Teglie in alluminio

Non presentano particolari problemi di mantenimento. Le caratteristiche meccaniche dell'alluminio possono alterarsi ad una temperatura superiore ai 300°C, solitamente non raggiunta dai forni. Per la pulizia utilizzare un panno morbido inumidito.

Teglie antiaderenti

Per la pulizia utilizzare il getto d'aria o delle spazzole di nylon morbide. Non graffiare il rivestimento con attrezzi metallici o spazzole abrasive in quanto le incisioni possono dar luogo a permeazione ed in seguito a corrosione. Non mettere gli stampi vuoti nel forno di cottura a temperature superiori a 200°C. Questa temperatura rappresenta il limite di resistenza termica della resina. Inoltre a tale temperatura il rivestimento rammollisce sensibilmente portando ad un decadimento rapido delle caratteristiche di antiaderenza. Non lavare le teglie con pulivapor ad alta pressione e non utilizzare soluzioni caustiche. Per la pulizia utilizzare panni morbidi inumiditi.

Baking sheet usage and maintenance instructions

Important: Quite apart from the material baking sheets are made of, never put them empty in the oven.

Blue steel baking sheets

Blue steel baking sheets are supplied oiled, in order to prevent corrosion for a period of about 3 months under normal packing, transport, handling and stocking conditions. Before use, put them at 150°C in the oven for half an hour, in order to eliminate the protective industrial oil. After usage keep them oiled and dry-stored, mainly if sporadically used. Keep away from acid substances. We suggest not use them in leavening or freezing cells. Clean with an oiled soft cloth. Do not wash with water and caustic solutions.

Alusteel baking sheets

Alusteel baking sheets should better kept oiled but, thanks to the special aluminium coating they show a higher resistance against oxidation. Before use, put them at 150°C in the oven for half an hour, in order to eliminate the protective industrial oil. They can be used both in leavening and freezing cells. Clean with an oiled soft cloth. Do not wash with water and caustic solutions.

Aluminum baking sheets

Aluminium baking sheets do not need any special maintenance. Aluminium mechanical features can alter at a temperature above 300°C, which is usually not reached by common ovens. Clean with a moist soft cloth.

Non-stick baking sheets

Clean with air-jet or soft nylon brushes. Do not scratch the coating with metallic utensils or abrasive brushes, because scratches can lead to permeation and subsequently corrosion. Do not put empty sheets in the oven at 200°C or more. This is the border-line temperature for the resin thermal resistance. Moreover, at such a temperature the coating softens and this causes a faster decline of non sticking features. Do not wash the baking sheets with high-pressure pulivapor (steamer) and avoid contact with caustic solutions. Always clean them with a moist soft cloth.

Pala pizza rettangolare, inox

11736

Rectangular pizza peel, s/s
Pizzaschaufel, rechteckig,
Edelstahl Rostfrei
Pelle à enfourner rectangulaire, inox



art.	dim. cm.	l. cm.
11736-25	25x33	183
11736-30	30x40	190
11736-35	35x45	195

Pala pizza forata, inox

11737

Perforated pizza peel, s/s
Pizzaschaufel, gelocht,
Edelstahl Rostfrei
Pelle à enfourner perforée, inox



art.	Ø cm.	l. cm.	lt.
11737-20	20	170	—
11737-25	25	175	—

Pala pizza, inox

11738

Pizza peel, s/s
Pizzaschaufel,
Edelstahl Rostfrei
Pelle à enfourner, inox



art.	Ø cm.	l. cm.	lt.
11738-20	20	170	—
11738-25	25	175	—
11738-30	30	180	—
11738-33	33	183	—

Pala per infornare

41765

Pizza peel to cook
Pizzaschaufel zum Einschießen
Pelle à enfourner



art.	dim. cm.	l. cm.
41765-32	32x32	190
41765-37	37x37	193

In lega di alluminio, testa anodizzata, manico anodizzato nero - In aluminium alloy, anodized, black anodized handle.

Paletta raccolta cenere, inox

41768

Shovel for ash collection, s/s
Schaufel für Asche-Aufnahme, Edelstahl
Pelle ramasse cendres, inox



art.	dim. cm.	l. cm.
41768-21	21x31	173

Manico anodizzato nero - Black anodized handle.

Spazzola orientabile

41767

Adjustable brush
Drehbare Bürste
Brosse orientable



art.	dim. cm.	l. cm.
41767-20	20x6,5	155

Spatola setole ottone, base legno, manico anodizzato nero - Brush with brass bristles, wood base, black anodized handle.

Appendi pala da muro, inox

41769

Pizza peel wall rack, s/s
Pizzaschaufel-Wandgestell, Edelstahl Rostfrei
Support mural pour pelle, inox



art.	dim.cm.	kg.
41769-01	26x27	0,3

Portapaletto da muro, inox

41769

Pizza peel wall rack, s/s
Pizzaschaufel-Wandgestell,
Edelstahl Rostfrei
Support mural petite pelle, inox



art.	dim.cm.
41769-02	65x30

Porta pale e accessori, inox

41769

Pizza peel and utensils rack, s/s
Ständer für Schaufeln u. Zubehöre,
Edelstahl Rostfrei
Support pour pelles et ustensiles, inox



art.	dim. cm.	kg.
41769-00	40x172	14

Contenitore per impasti pizza, impilabile

41762

Box for dough, stackable
Behälter für Pizzateig, stapelbar
Réceptacle à pétrissage, empilable



art.	dim. cm.	h.	lt.
41762-07	60x40	7	-
41762-09	60x40	9	-
41762-13	60x40	13	-

Polietilene / Polyethylene

Coperchio per contenitore

41763

Cover for dough box
Deckel für Pizzateig-Behälter
Couvercle pour réceptacle à pétrissage



art.	dim. cm.	h.	lt.
41763-00	60x40	-	-

Polietilene / Polyethylene

Cesta pane, impilabile

44981

Bread basket, stackable
Brot-Korb, stapelbar
Corbeille à pain, empilable



art.	dim. cm.	h.	lt.
44981-08	78x38	33	80

Polietilene / Polyethylene

Cesta pane, sovrapponibile

44982

Bread basket, stackable
Brot-Korb, stapelbar
Corbeille à pain, empilable



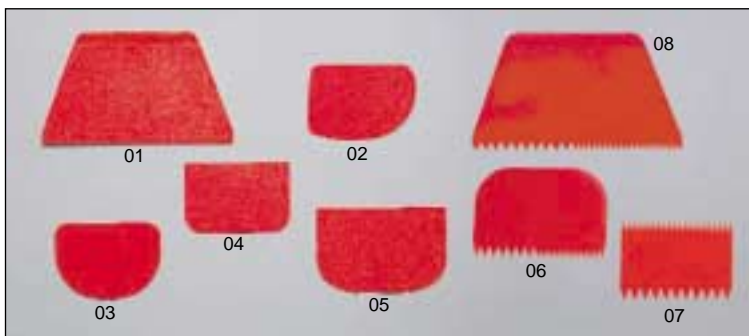
art.	dim. cm.	h.	lt.
44982-04	57x36	34	40
44982-06	66x45	35	60
44982-08	68x46	38	80
44982-10	78x52	40	100

Polietilene / Polyethylene

**Raschietti,
polipropilene**

47621

Dough scrapers, PP
Teigschäber, PP
Raclettes, PP



art.	dim. mm.
47621-01	216x128
47621-02	120x86
47621-03	120x88
47621-04	12x81
47621-05	148x99
47621-06	145x99
47621-07	110x80
47621-08	216x128

CONFEZIONE: 10 pezzi/cad. - UNIT PACK: 10 pcs/size.

**Tagliapasta estremamente
flessibile, inox**

41775

Dough scraper, flexible, s/s
Abstecher, weiche Ausführung,
Edelstahl Rostfrei
Raclette flexible, inox



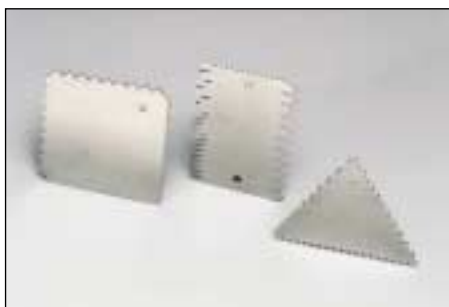
art.	dim. cm.	mm.	gr.
41775-01	16x16	0,5*	165
41775-02	14,5x19,5	0,9*	130
41775-03	12x11,5	0,3*	80
41775-04	13,5x13,5	0,5*	130
41775-05	12x12	0,5*	85

* Spessore del materiale - Material thickness - Materialstärke - Epaisseur du matériel.

**Raschietti a pettine, inox
set 3 pezzi**

47625

Set 3 pcs. scrapers, s/s
Satz 3 Edelstahl-Teigschäber
Racloirs 3 pcs., inox



art.	dim. cm.	mm.	gr.
47625-03	10x10	—	—

Raschia, inox

41776

Dough scraper, stainless steel
Teigschaber, Edelstahl Rostfrei
Raclette, inox



art.	dim. cm.	lt.
41776-13	13x10	—
41776-16	16x10	—
41776-18	18x10	—

Raschia inox, manico ABS

41779

Dough scraper s/s, ABS handle
Teigschaber, Edelstahl Rostfrei, ABS-Griff
Raclette inox, manche en ABS

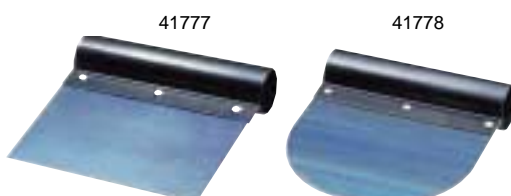


art.	dim. cm.	lt.
41779-15	15,4x7,6	—

Raschia, ferro blu

41777 - 41778

Dough scraper, blue steel
Teigschaber, Blaublech
Raclette, tôle bleue



art.	dim. cm.	lt.
41777-13	13x10	—
41777-16	16x10	—
41777-18	18x10	—
41777-20	20x10	—
41778-12	12x10	—

