

**GI.METAL** is the world leader in the superior quality products that represent production of professional equipment for the most authoritative example of Made in the pizzeria.

workshop to become over time the reality of today: a factory of over 6000 square distributors all over the world.

The philosophy of Gi.Metal is to work

Italy in the reference sector.

Its story begins in 1986 in a small artisan Internal design and production are managed and cared for by highly qualified personnel. Gi.Metal has always used meters that supplies more than 2000 highly technological and latest generation machinery, which guarantee production efficiency, optimization of times and raw materials used, in the perspective alongside professional pizza makers but of a 4.0 company. A complete logistical also all pizza lovers who make it a passion, computerization of the plant allows the to understand their needs, create solutions, fulfillment of orders very quickly for all concretize and distribute them all over items in the catalog. There are three the world. Every year Gi.Metal anticipates values that guide the company: QUALITY, the needs of the market with innovative, PASSION and INNOVATION.

PRODUCTION FACILITY HEADQUARTER

+ 2.000 DISTRIBUTORS all over the world

**BRANCHES** 

in the USA and Brazil

COUNTRIES

+ 120.000 PIZZA PEELS

**EVENTS** 

+1.000

INTERNATIONAL FAIRS

www.amica.gimetal.it





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# AT HOME

In the last period, the interest in homemade pizza has grown a lot, it is estimated that there are about 16 millions (source: Facebook insights) of Italians interested in improving the procedure both in terms of dough / ingredients and paying attention to the tools to be used.

Around an ever increasing demand, Gi.Metal strengthens the AMICA LINE, the complete range for making pizza at home as good as the one you can eat in a pizzeria.

Let's find out in detail all the products for those who use a traditional home oven, useful for all phases, from preparation, to cooking, up to table

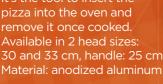
ALL THE TOOLS TO PREPARE AND COOK PIZZA AND BAKERY PRODUCTS IN THE HOME OVEN

### "A CASA MIA" KIT

Tools kit to make and serve at home a pizza as good as the one you can eat in a pizzeria! Made up of: pizza peel with 30 or 33 cm head, serving tray, professional pizza cutter.

#### **CLASSICA PEEL**

It's the tool to insert the pizza into the oven and remove it once cooked./ Available in 2 head sizes: 30 and 33 cm, handle: 25 cm Material: anodized aluminum



#### **PIZZA TRAY**

To easily cut pizza into equal parts. Material: Aluminum Dimensions: Ø 33 cm



#### **BAKING STEEL**

pizza and bread by placing it on the oven rack. 1aterial: stainless steel Dimensions: 40x35 cm Thickness: 4 mm, weight 4.2 kg

For optimal cooking of

### STAINLESS CUTTING/ PASTRY BOARD



Double use: to work doughs for the preparation of bread pizza, desserts but also as a cutting board. Material: stainless steel Dimensions: 49x47x2h cm material thickness 1 mm, weight: 1.8 kg

## DISCOVER THE COMPLETE LINE

#### CLASSICA PEEL

**BAKING STEEL** 

Stainless stee

Weight 4,2 kg

Dimensions 40x35 cm

**SOLID RECTANGULAR PEEL** 

Head 32 | 36 | 41 | 45 cm

Handle 60 | 120 | 150 cm

**SOLID RECTANGULAR PEEL** 

Handle 60 | 75 | 120 | 150 cm code AE-29R | AE-32R

Handle 60 | 75 | 120 | 150 cm

code AF-32R | AF-37R | AF-41R | AF45R

Thickness 4 mm

code PIASTRA4035

Anodised aluminium

Untreated aluminium

**ROUND SOLID PEEL** 

SOLID SMALL PEEL

Handle 120 | 150 cm code F-20 | F-20/L

Brass bristles, adjustable

Handle 60 | 120 | 150 cm

Stainless steel oil dispense

Available in 3 different lengths:

Aluminated steel, with wall peels holder

peel (F-32R), small peel (F-20), brus

(ACH-SP) and 3 slots peels holder (ACH-PP3)

26 cm | 30 cm | 33 cm

cod. MTI 25/30/33

**SET PIZZA** 

code ACH-SP/60 | ACH-SP | ACH-SP/L

Head 16x5x7h cm

Aluminated steel

Head 20 cm

**OVEN BRUSH** 

OIL CAN

Capacity 1,00 lt

cod. OL10IX

**ROLLING PIN** 

Head 29 cm

code I-29

Head 29x27 | 32x30 cm

Anodised aluminium **Head** 30 | 33 cm Handle 25 cm code CLASS30/25 | CLASS33/25





#### PIZZA TRAY **Dimensions** Ø 33 cm code AC-PETALO33

#### STAINLESS CUTTING/PASTRY BOARD

Stainless steel

**Dimensions** 49x47x2h cm, Thickness 1 mm code SPIANA5050

#### PERFORATED RECTANGULAR PEEL

**Head** 32 | 36 | 41 | 45 cm **Handle** 60 | 120 | 150 cm code AF-32RF | AF-37RF | AF-41RF | AF45RF



#### **SOLID RECTANGULAR PEEL**

Aluminated steel Head 32x30 cm Handle 120 | 150 cm code F-32R | F-32R/L



## PERFORATED SMALL PEEL

Stainless steel

**Head** 17 | 20 | 23 | 26 cm **Handle** 120 | 150 cm code R-17F | R-20F | R-23F | R-26F



#### SOLID SMALL PEEL

Stainless steel

**Head** 17 | 20 | 23 | 26 cm Handle 120 | 150 cm code R-17 | R-20 | R-23 | R-26



#### PIZZA CUTTER

Stainless steel, plastic handle **Dimensions** 23x10 cm Blade Ø 10 cm code AC-ROM



#### TOMATO DOSING LADLE

Capacity 90 gr 27x7x2,5h cm cod. AC-MS90 GR Capacity 170 gr 34x9x3h cm



#### "A CASA MIA" KIT

Peel Dimensions 30 | 33 cm code SETCLASS30/25 | SETCLASS33/25





Stainless steel, with floor peels holder 90 cm version tot length 90cm | peel 30cm 120 cm version tool length 120cm | peel 33cm

Tools holder 41x36x13h cm code SET3P/90 | SET3P/120

## STORE DISPLAY SOLUTIONS



#### **WALL DISPLAY ON PALLET**

Shipment dimensions 90x60xh200 cm Store dimensions 90x60xh200 cm



#### **CARDBOARD DISPLAY** ON PALLET

Shipment dimensions 42x60xh133 cm **Store dimensions** 42x60xh193 cm On pallet 40x60 cm code ESGD1



### **ISLAND DISPLAY** ON PALLET

Shipment dimensions 116x76xh110 cm Store dimensions 116x76xh150 cm On pallet 80x120 cm code ESGD3

