



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.

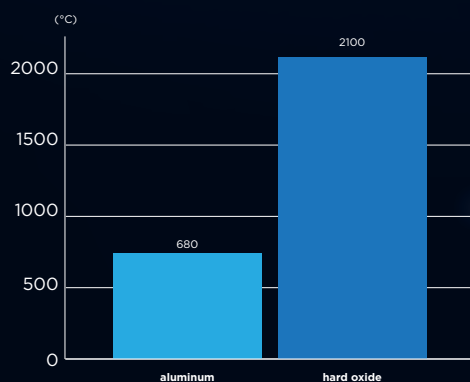


S.H.A.

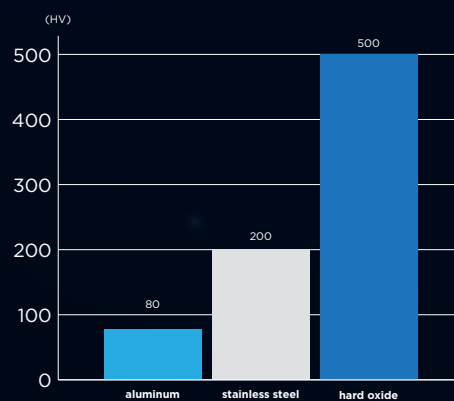
Material	Hardness HV	Melting Temperature	Coefficient of friction	Bacteriostatic capability	Resistance to the corrosion SST	Wear resistance
Aluminium alloy	70÷100	680°C	0,44	none	100 h	10 ² h
Hard anodizing oxidation	500:550	2100°C	0,15	none	200:500 h	10 ³ h



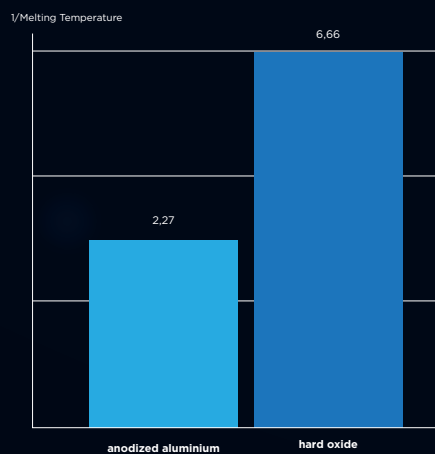
Resistance to the heat



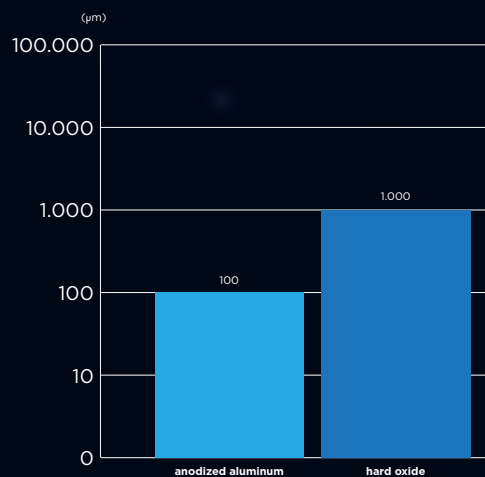
Hardness



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.



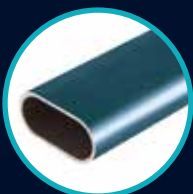
The flexibility of the peel head together with the frontal milling facilitate the scraper effect: the peel flexes to half creating a perfect adherence between the peel and the prep table that facilitates the taking hold of the pizza.



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.