GOLD

A highly innovative protection and reinforcement of the peel, Gi.Metal exclusive special anodisation 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 aluminium alloy characteristics and performance that is typical of stainless steel.

ADVANTAGES:

- **Heat resistance.** 3 times greater than anodised aluminium
- **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 design 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

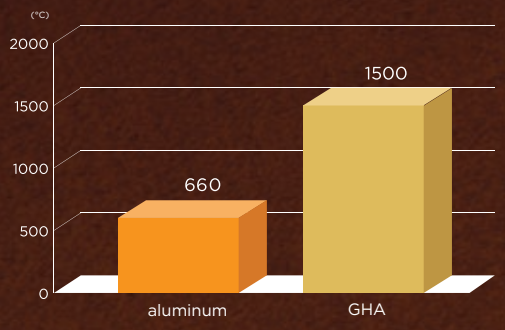
The head-handle joint is made up of the overlapping of the two elements secured by three large rivets in-line that guarantee safety and unmovable. The peel handles are made of oval tubes to enhance stability.

THE LIGHTEST SMALL PEEL

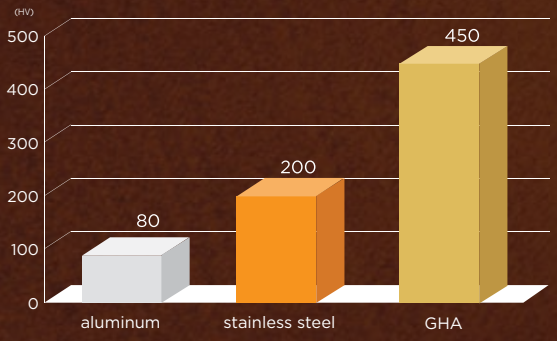
It's the only small peel of the Gi.Metal range to be made of aluminium: the special g.h.a. treatment makes it as resistant as stainless steel but light as a feather. Just 1.08 lb for its $6^{3/4}''$ size! The other characteristics are common to the blue line small peels: a perforated head with bottom handle and intermediate sliding grip made of high-density polymer, high resistance to impacts and heat.

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
Special coating G.H.A.	500:550	2100°C	0,025	extremely high	10.000 h	10^5 h
Hard anodising oxidisation	500:550	2100°C	0,15	none	200:500 h	10^3 h

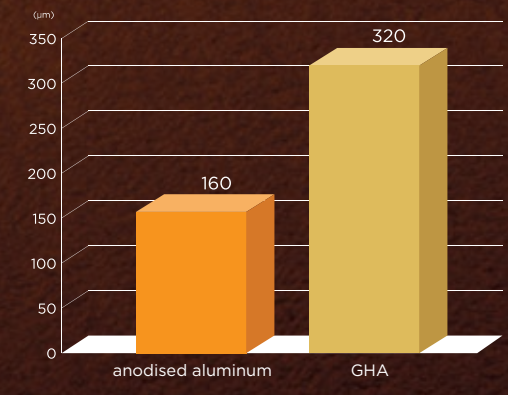
Heat resistance



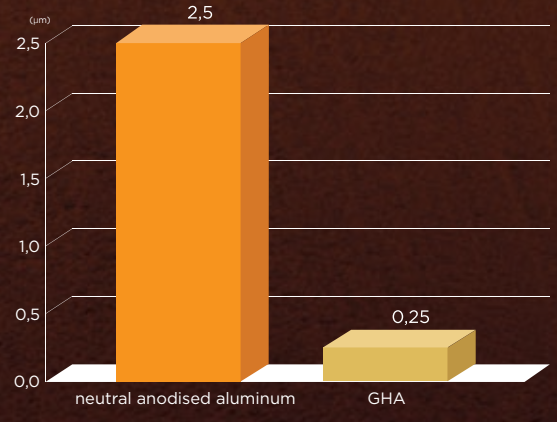
Hardness



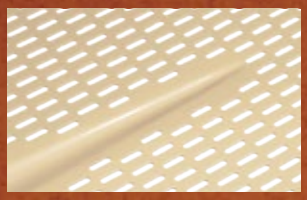
Easy-sliding



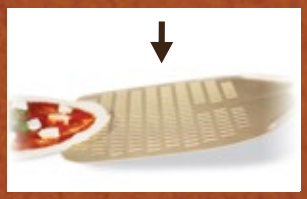
Damages from impacts and abrasions



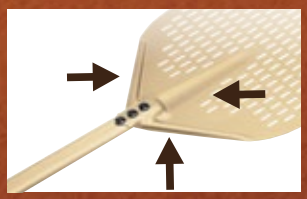
The G.H.A. treatment is an exclusive of Gi.Metal for the pizza world.



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.

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