




PADERNO®
**ARTICOLI
PER PIZZA**

Oliera, inox
41780

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

art.	Ø cm.	h. cm.	lt.
41780-07	—	—	0,75
41780-10	—	—	1,0
41780-15	—	—	1,5
41780-20	—	—	2,0

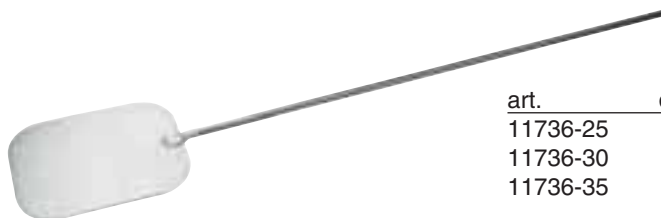

Oliera, rame
41781

 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

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	—

PADERNOARTICOLI
PER PIZZA**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 Einschließen
 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

NEW**Palettino pizza forato, inox****41737**

Small pizza peel, perforated, s/s
 Pizzaschaufel, klein, perforiert, Edelstahl Rostfrei
 Petite pelle, perforée, inox



art.	Ø cm.	l. cm.	g.
41737-17	17	165	890
41737-20	20	169	910
41737-23	23	171	960

NEW**Palettino pizza, inox****41738**

Small pizza peel, s/s
 Pizzaschaufel, klein,
 Edelstahl Rostfrei
 Petite pelle, inox



art.	Ø cm.	l. cm.	g.
41738-17	17	165	905
41738-20	20	169	975
41738-23	23	171	1030

NEW**Pala pizza rettangolare, alluminata****41736**

Rectangular pizza peel, alusteel
 Pizzaschaufel, rechteckig, aluminium
 Pelle à enfourner rectangulaire,
 tôle aluminitée



art.	dim. cm.	l. cm.	g.
41736-32	32	184	1250

PADERNOARTICOLI
PER PIZZA**NEW****Pala pizza, alluminata****41735**

Pizza peel, alusteel
 Pizzaschaufel, aluminium
 Pelle à enfourner, tôle aluminitée



art.	Ø cm.	l. cm.	g.
41735-20	20	169	—
41735-29	29	150	—

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	—	—

Portapaletto da muro, inox**41769**

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



art.	dim.cm.	kg.
41769-02	—	—

PADERNOARTICOLI
PER PIZZA**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

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	—	—	—

NEW**Pinza per teglie, inox****42823**

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



art.	Ø cm.	h. cm.	lt.
42823-00	—	—	—

NEW**Tronchetto tagliapizza, inox****42824**

Pizza cutter, s/s
 Pizzaschneider, Edelstahl Rostfrei
 Coupe-pizza, inox



art.	Ø cm.	h. cm.	lt.
42824-00	—	—	—

PADERNO®ARTICOLI
PER PIZZA**NEW****Pala, manicata, inox****42826**

Peel with handle, s/s

Schaufel mit Griff, Edelstahl Rostfrei

Pelle avec manche, inox



art.	Ø cm.	h. cm.	lt.
42826-32	32	—	—
42826-37	37	—	—

NEW**Pala porzioni, manicata, inox****42827**

Portion peel with handle, s/s

Portionen-Schaufel mit griff,

Edelstahl Rostfrei

Pelle à portions avec manche, inox



art.	Ø cm.	porz./portions
42827-01	45	6
42827-02	45	8
42827-03	50	6
42827-04	50	8

NEW**Paletta triangolare
flessibile, inox****42825**

Flexible spatula, s/s

Flexibele palette, Edelstahl Rostfrei

Palette flexible, inox



art.	dim.cm.	h. cm.	lt.
42825-12	12x25	—	—

NEW**Forbice pizza smontabile, inox****42821**

Divisible pizza scissors, s/s

Pizzaschere, teilbar, Edelstahl Rostfrei

Ciseaux à pizza, divisible, inox



art.	dim.cm.	l. cm.	lt.
42821-25	—	25	—

Rotella taglia pizza con salvadita, inox**48280**

Pizza wheel with fingerguard, s/s

Pizzaschneider, Edelstahl Rostfrei

Roulette à pizza, inox



art.	Ø cm.	h. cm.	lt.
48280-40	6,7	—	—
48280-33	10	—	—

Coltello per pizzaiolo, inox**48280**

Pizza knife, s/s

Pizzamesser, Edelstahl Rostfrei

Couteau à pizza, inox



art.	Ø cm.	h. cm.	lt.
48280-45	—	—	—

NEW**Tagliapasta flessibile, inox**
18501

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



art.	dim. mm.	lt.
18501-02	120x95	—

NEW**Tagliapasta, inox**
18501

Dough scraper, s/s
Abstecher, Edelstahl Rostfrei
Raclette, inox



art.	dim. mm.	lt.
18501-01	120x160	—
18501-03	135x97	—
18501-04	120x95	—

NEW**Tagliapasta, inox**
18501

Dough scraper, s/s
Abstecher, Edelstahl Rostfrei
Raclette, inox



art.	dim. mm.	lt.
18501-05	110x195	—

NEW**Raschia, inox**
18502

Dough scraper, s/s
Teigschaber, Edelstahl Rostfrei
Raclette, inox



art.	dim. mm.	lt.
18502-18	180x90	—

NEW**Raschia, inox**
18503

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



art.	dim. mm.	lt.
18503-12	120x100	—

PADERNO®ARTICOLI
PER PIZZA**NEW****Raschia, inox**
18504Dough scraper, stainless steel
Teigschaber, Edelstahl Rostfrei
Raclette, inox

art.	dim. mm.	lt.
18504-15	150x75	—

NEW**Raschia, inox**
18520Dough scraper, s/s
Teigschaber, Edelstahl Rostfrei
Raclette, inox

art.	dim. mm.	lt.
18520-15	150x60	—

NEW**Spatola**
47621Spatula
Teigspachtel
Spatule

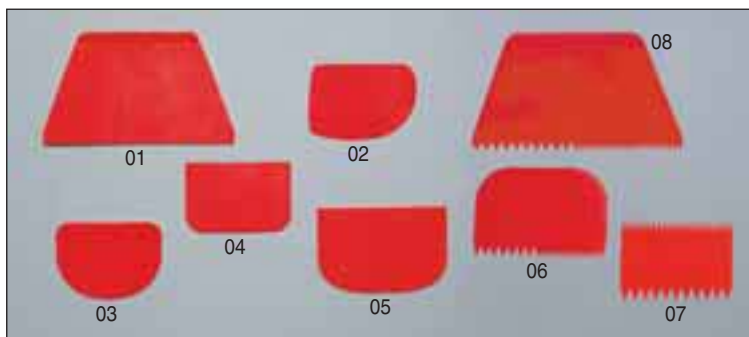
art.	dim. mm.	lt.
47621-11	—	—

Completamente in materiale antiurto e antigraffio - Made in special material shock-proof and scratch-proof

NEW**Tagliapasta**
47621Dough cutter
Teigschäber
Raclette

art.	dim. mm.	lt.
47621-12	—	—

Completamente in materiale antiurto e antigraffio - Made in special material shock-proof and scratch-proof

Raschietti,
polipropilene
47621Dough 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

PADERNOARTICOLI
PER PIZZA**Contenitore per impasti pizza,
impilabile****41762**Box for dough, stackable
Behälter für Pizzateig, stapelbar
Récipient 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 récipient à pétrissage

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

Polietilene / Polyethylene



44975-aa

Box trasporto pizza, isoteramico**44975**Insulated pizza box
Pizza Thermobehälter
Conteneur isotherme à pizza

art.	dim. cm.	h. cm	pz/pcs.
44975-05	35X35	17,5	5
44975-08	35X35	27,5	8
44975-10	35X35	34,0	10
44975-aa	35x35	2,0	—

NEW**Borsa termica****44960**Pizza delivery bag
Thermischetasche
Sac thermique

art.	dim. cm.	h. cm	pz/pcs.
44960-06	33x33	—	5

Per il trasporto di 5/6 pizze in cartone, in robusto tessuto lavabile sia interamente che esternamente. Imbottitura per garantire il mantenimento della temperatura e anelli di sfiatione per ridurre la formazione di condensa. Cinghia per il trasporto ed inserto trasparente per contenere la ricevuta - Hold up to 5/6 pizza boxes. Made in heavy tissue, washable both outside and inside. Foam padding for insulation and grommet holes for steam ventilation. With strap for easy carrying.

PADERNO®ARTICOLI
PER PIZZA**NEW****Box pizza****44961**

Pizza delivery box

Pizza-box

Box à pizza

art.	dim. cm.	h. cm.	kg.
44961-02	43x43x50	-	4,5

Per il trasporto della pizza a domicilio. Con due ripiani per 2 borse termiche art. 44960-06. Interamente in alluminio preverniciato giallo, leggero e resistente, impermeabile in caso di pioggia - Pizza deliverybox with 2 shelves to contain 2 bags item 44960-06. Made in aluminium yellow painted, ligh and resistant, watertight.

**NEW****Rastelliera
per teglie pizza****41770**

Pizza pan rack

Pizzableche-träger

Etagère pour plaques à pizza

art.	dim.cm.	h.cm.	pz/pcs.
41770-10	39x39	70	10
41770-15	30,5x30,5	70	15

41770-10 - Distanza fra i piani cm. 6, per teglie da 38 fino a Ø 50 cm. - Height between rails cm. 6, suitable for baking sheets from 38 up to Ø 50 cm.

41770-15 - Distanza fra i piani cm. 3,5, per teglie fino a Ø 36 cm. - Height between rails cm. 3,5, suitable for baking sheets up to Ø 36 cm.

**NEW****Rastrelliera per retine****41771**

Pizza screen rack

Pizzanetscheiben-träger

Etagère à toiles

art.	dim.cm.	h. cm.	pz/pcs.
41771-96	23x35,6	-	96

NEW**Retine pizza, alluminio****41734**

Pizza screens, aluminium
Pizzanetzscheiben, Aluminium
Toiles à pizza, aluminium



art.	Ø cm.	h. cm.	lt.
41734-28	28	—	—
41734-30	30	—	—
41734-33	33	—	—
41734-36	36	—	—
41734-40	40	—	—
41734-45	45	—	—
41734-50	50	—	—

Disco alluminio a rete senza giunzione. Le retine favoriscono la circolazione dell'aria permettendo una cottura più uniforme della crosta - Seamless construction. Pizza screens can produce a more evenly baked crust by allowing air to circulate beneath the crust.

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 aluminite



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	—

PADERNO ARTICOLI
PER PIZZA

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-Antihftbeschichtung
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

Teglia forno, ferro blu
11742
Blue steel baking pan
Kuchen-Blaublech
Plaque à gâteau, tôle bleuie



art.	Ø cm.	h. cm.	*mm.
11742-16	16	3,5	0,6
11742-18	18	3,5	0,6
11742-20	20	3,5	0,6
11742-22	22	3,5	0,6
11742-24	24	3,5	0,6
11742-26	26	3,5	0,6
11742-28	28	3,5	0,6
11742-30	30	3,5	0,6
11742-32	32	3,5	0,6
11742-36	36	3,5	0,6
11742-40	40	3,5	0,6
11742-45	45	3,5	0,6
11742-50	50	3,5	0,6
11742-55	55	3,5	0,6
11742-60	60	3,2	0,6

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

Teglia pizza, ferro blu pesante
11744
Heavy pizza blue steel sheet
Pizzablech, Blau-blech in
Schwer-Ausführung
Plaque à pizza, tôle forte bleuie



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

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

ARTICOLI
PER PIZZA
Teglia pizza forata, antiaderente
41729

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



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

Teglia rettangolare, ferro blu
41745

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



art.	dim. cm.	h.	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 quadrata, ferro blu
41745

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



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

Teglia rettangolare, alluminata
41746

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

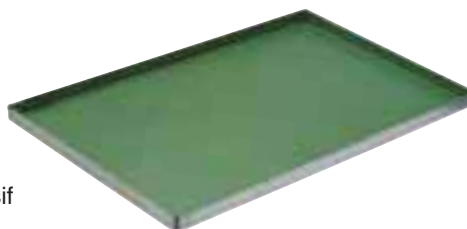


4 bordi 90°
 4 edges 90°

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

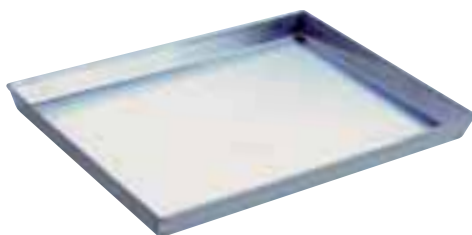
Teglia rettangolare, antiaderente
41747

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



4 bordi 90°
 4 edges 90°

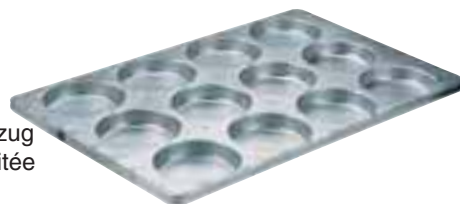
art.	dim. cm.	h.	lt.
41747-60	60x40	2	—

PADERNOARTICOLI
PER PIZZA**Teglia rettangolare, alluminata**
41751Baking sheet, alusteel
Blech mit Aluminiumüberzug
Plaque, tôle aluminitée

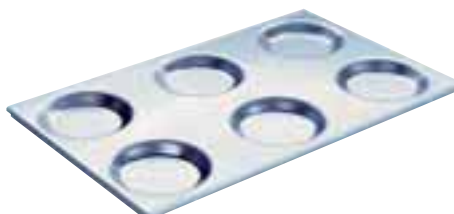
art.	dim. cm.	h.	lt.
41751-30	30x23	3	—
41751-35	35x28	3	—
41751-40	40x30	3	—
41751-50	50x35	3	—
41751-60	60x40	3	—
41751-65	65x45	3	—

Teglia forata per baguettes,
alluminio**41758**Perforated sheet for French loaves,
aluminium
Perforiertes Pariserbrotblech, Aluminium
Plaque perforée à pain parisien, alu

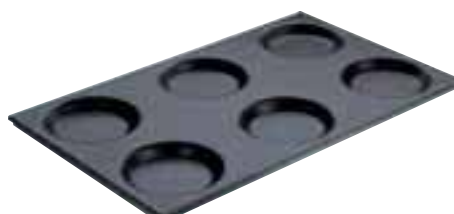
art.	dim. cm.	h.	lt.
41758-65	43x65	—	—
41758-85	43x85	—	—

Teglia per focaccine, alluminata
41752Muffin 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
41754Muffin 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
41755Muffin 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



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.

PADERNO ARTICOLI
PER PIZZA