

**BOSKA®**

SINCE 1896

*Food Tools for Life*

## Peel Shovel - EN

### Description

A pizza peel is a practical tool for safely and easily transferring pizzas in and out of the oven without damaging them. Its flat design and unique wooden handle provide a stable and comfortable grip. Ideal for both professional and home use.

Here's how to use it:

1. **Prepare:** Lightly dust the peel with flour to prevent the pizza dough from sticking.
2. **Place:** Use the peel to place the pizza in the oven, sliding it gently so it glides smoothly onto the baking tray or stone.
3. **Rotate:** During baking (if needed), rotate the pizza by sliding the peel underneath and gently turning it.
1. **Remove:** Take the pizza out of the oven using the peel and place it on a cutting board or serving plate for easy slicing.  
**Note:** The handle and the head of the pizza peel may become hot if left in the pizza oven for an extended period.
4. **Clean:** Clean the peel after each use to maintain hygiene

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### Warnings

For this product there are no warnings