



# To each his own peel

A new concept of pizza shovel construction: rigidity and lightness over all. Come visit us at SIGEP, Ambiente and Beer&Food Attraction.

## Why choose Cerutti Inox pizza tools?

Cerutti Inox has revolutionized the concept of pizza shovel construction. The goal was to fill the lack of rigidity and resistance typical of the traditional peels. **The benefits of using a rigid pizza shovel** are numerous:

- **Resistant to bending and warping under the weight of pizza;**
- **Ensure a smooth transfer from counter to oven;**
- **Reduce the fatigue for the pizza chef;**

Withstand high temperatures, making them a durable and long-lasting addition to any professional kitchen. Last but not least, our technicians studied and created **advanced tools that are lightweight and easy to handle**, allowing to work with less effort and less pressure on arms and wrists.

## Next events in January: SIGEP and Ambiente

The beginning of the new year is a great time for our company to once again showcase our products during two important events. From January 20<sup>th</sup> to 24<sup>th</sup>, Rimini will host **SIGEP - The Dolce World Expo**, in which Cerutti Inox will participate again with a new and unprecedented feature. At the company's stand - Pavilion D7-Stand 10 - the famous Italian pizza chef **Diego Vitagliano** will also be present, delighting visitors with his creations. From January 26<sup>th</sup> to 30<sup>th</sup>, we will be in Frankfurt for **Ambiente - The Lifestyle Movement** fair, where there will be the opportunity to interact with the biggest players in the international market.

## At Beer&Food Attraction for the World Pizza Champion Games

Cerutti Inox will also be an Official Partner of Pizza Senza Frontiere - World Pizza Champion Games held during the Beer&Food Attraction exhibition. The event will take place at Rimini Expo Centre from February 18<sup>th</sup> to 20<sup>th</sup> and will be an opportunity for the company to show its professional pizza equipment, which will be used by some of the world's best pizza makers.

**Cerutti Inox Srl**

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