



1139



2616

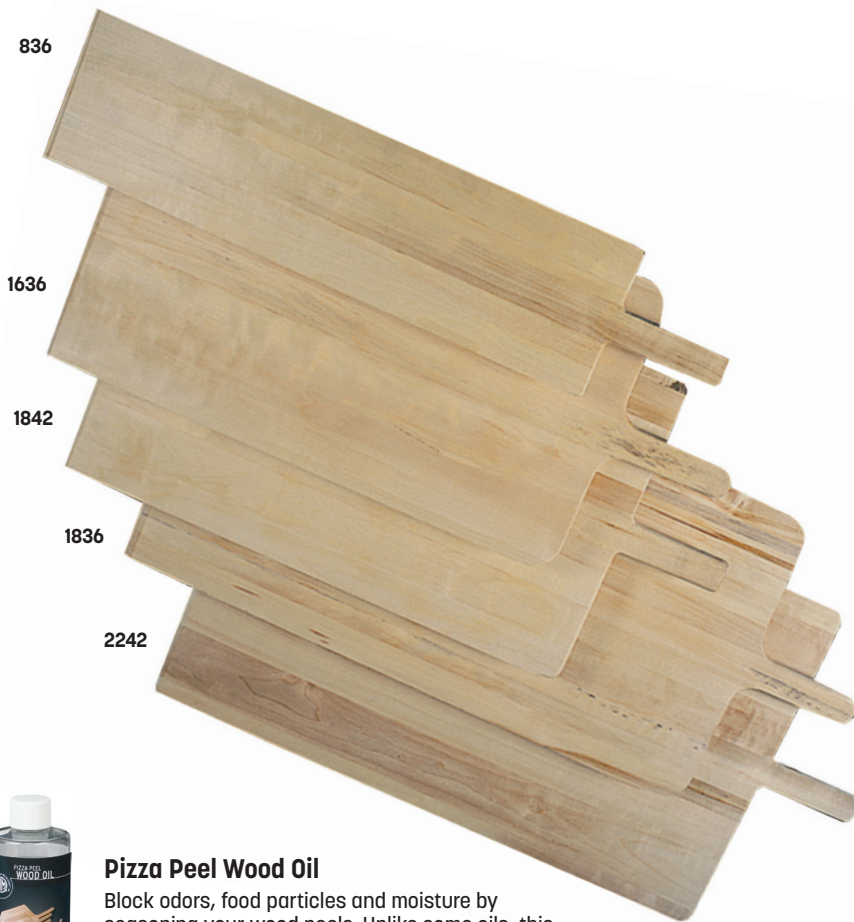
2414

2212

814

Caring for Wood Peels

Want to keep your wood peel looking fresh? Always wipe it clean with a damp cloth. Never put in dishwasher, soak in water, place under a heat lamp or leave on a hot surface. If your peel warps, leave it with the warp facing up overnight and it should flatten out.



836

1636

1842

1836

2242

WOOD PEELS

Deluxe Blade Short Handle

- 814** 8" W x 9" L Blade, 14" L Overall (20.3 x 22.9 x 12.7, 35.6 cm)
- 2212** 12" W x 13" L Blade, 22" L Overall (30.5 x 33 x 22.9, 55.9 cm)
- 2414** 14" W x 15" L Blade, 24" L Overall (35.6 x 38.1 x 22.9, 60.1 cm)
- 2616** 16" W x 17" L Blade, 26" L Overall (40.6 x 43.2 x 22.9, 66 cm)

Deluxe Square Blade -

39" L (99.1 cm) Overall

- 1139** Blade, 11" Sq. (27.9 cm)

Deluxe Long Blade -

6 1/2" L (16.5 cm) Handle

36" L (91.4 cm) Overall

- 836** Blade 8" W x 29 1/2" L (20.3 x 74.9 cm)
- 1636** Blade 16" W x 29 1/2" L (40.6 x 74.9 cm)
- 1836** Blade 18" W x 29 1/2" L (45.7 x 74.9 cm)

42" L (106.7 cm) Overall

- 1842** Blade 18" W x 36" L (45.7 x 91.4 cm)
- 2242** Blade 22" W x 36" L (55.9 x 91.4 cm)



Pizza Peel Wood Oil

Block odors, food particles and moisture by seasoning your wood peels. Unlike some oils, this won't spoil. Note: Seasoning will not keep peels from wearing out.

WDOIL 8 oz. (236.6 mL)