



Your Zio Pepe Loading Peel is the finest pizza loading peel available. It has been designed, built, and finished with light-weight aluminum and a fine bead-blasted finish for ease of use and gentle dough handling.

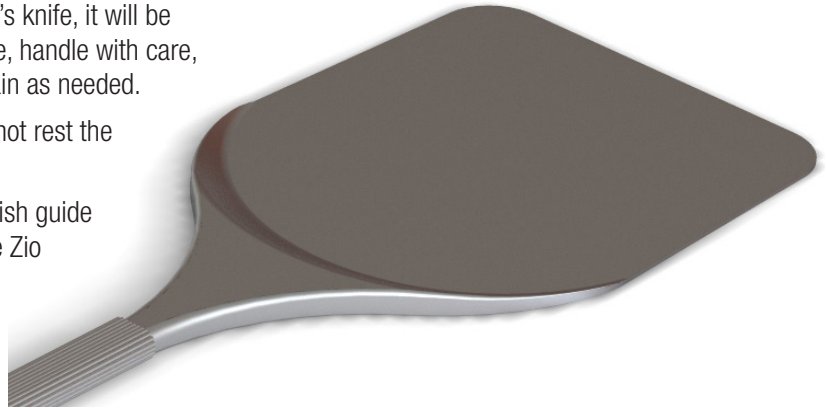
This peel is designed and built for loading RAW pizza into the oven. It is not designed for managing, moving or pulling baked pizza.

Care should be taken when using this peel as it may easily nick or dent if mishandled or abused. Once nicked or dented, like a fine chef's knife, it will be challenging to use properly. Like a fine chef's knife, handle with care, keep the working edge in good shape, and maintain as needed.

Always hang the peel up when not in use and do not rest the working edge on any surface.

See instructions below for a simple "How To" refinish guide with photos if you do nick or dent the edges of the Zio Pepe peel.

Thank you for choosing Wood Stone.



HOW TO REFINISH THE EDGE OF YOUR ZIO PEPE PEEL



Ding/dent on the edge of a peel



Tools & repaired edge

TOOLS NEEDED

Ball-Peen Hammer
Fine, Flat File
Scotch Brite Pad

INSTRUCTIONS

1. Hammer out the ding/dent gently
2. Use a file to dress the edge
3. Use a Scotch Brite pad to smooth it out