



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.

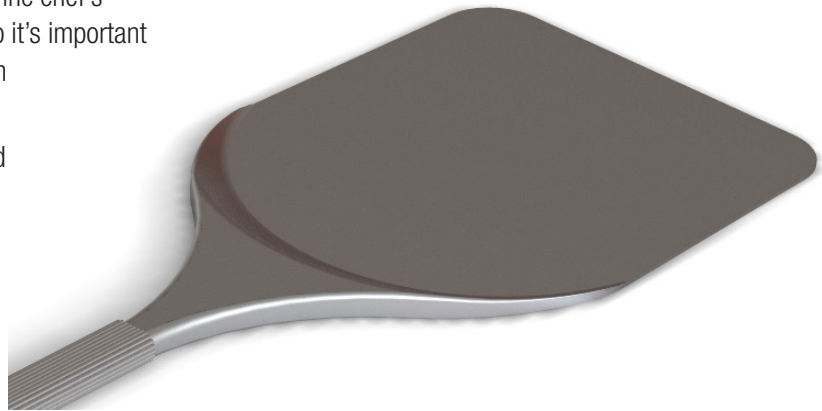
This peel is designed and built for loading RAW pizza into the oven. It is not designed for managing, moving or pulling baked pizza.

Care should be taken when using this peel as it may nick or dent if not used properly. Once nicked or dented, like a fine chef's knife, it will be challenging to use properly, so it's important to 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.

If you do nick or dent the edge of the Zio Pepe peel, see below for refinishing instructions.

Thank you for choosing Zio Pepe and Wood Stone!



### Tools Needed

Ball-Peen Hammer  
Fine Flat File  
Scotch Brite Pad

### Instructions

1. Gently hammer out the ding or dent.
2. Use a fine flat file to dress the edge.
3. Use a Scotch Brite pad to smooth it out.



Ding/dent on the edge of a peel



Tools & repaired edge