



*Wooden peels and boards for bakeries and pizzerias*







## **The Company**

Since 1950, LINEA DORI 3000 SRL has been a reference for the design and creation of wooden work tools for bakeries, pizzerias, restaurants and the HORECA sector in general. The wood we use for the production derives from sustainably managed forests only, so that the entire production process is eco-friendly. The manufacturing process is carried out without using glues or any other product that could be harmful in contact with food.

The certificate of conformity certifies the product line meant for oven use. The articles which are meant to come into contact with food are hand washable, thanks to the special treatment they are treated with. Dori production is granted by its registered authenticity trademark, laser-branded on each produced item. Linea Dori is a certified company ISO9001:2015 and GMP by Accredia.

Linea Dori is constantly updating its customer care service, trying to meet its clients' needs by adopting aesthetic improvements, such as customization, as well as functional ones.

At present, Linea Dori is a leading company in its sector and it is well-known all over the world, thanks to the high quality of its production, its continuous investment in international exhibitions and to the cooperation with universally-known magazines.





Cesare Dori 1934-1996

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***“We are a dynamic  
company aiming at  
satisfying the need of the  
professionals of the sector.”***

*Fabio Dori*



Fabiola Dori and Camilla Dori

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## Our certifications



## **Baking peels and boards**

### **WOODEN PIZZA PEEL (3 PARTS)**

Our peels are made entirely of not chemically treated beech and our highest quality manufacturing process is carried out without using glues or any other product that could be harmful in contact with food, both at room temperature and into oven.

The head is made of three parts combined by steel nails, which guarantee the natural movement of wood by creating thin clefts among the parts, therefore preventing a premature breakage.

If clefts widen, we suggest to tap gently the external sides of the peel to get it back to its original shape.

### **BAKING BOARD**

Our baking boards are made entirely of not chemically treated beech and our highest quality manufacturing process is carried out without using glues or any other product that could be harmful in contact with food, both at room temperature and in the oven.

They are made of a single piece of wood.

### **MAINTENANCE TIPS FOR BAKING BOARDS AND PEELS**

Baking peels and boards, having the sole function of putting into and taking pizza or bakery products out of the oven, enter an oven chamber. For this reason, it is to be hoped that the following tips are respected:

- Don't leave them in the oven for the entire cooking process;
- Don't use water or cleaning products to clean them, they should be cleaned only using a scraper to eliminate the remaining flour;
- Don't store peels and boards next to heat or steam sources (such as oven chambers or bain-marie) or in outdoor areas.

**N.B.** Baking peels and boards could be subject to little variations in shape over time which don't affect their functionality in any way.



## **Serving/cutting boards and trays**

Our serving boards are made entirely of not chemically treated beech and our highest quality manufacturing process is carried out without using glues or any other product that could be harmful in contact with food. Moreover, they are finished with a treatment which allows them to come into contact with food.

### **MAINTENANCE TIPS FOR SERVING/CUTTING BOARDS AND TRAYS**

To ensure the proper use and a long-lasting life of the product, it is to be hoped that the following tips are respected:

- Don't wash it in the dishwasher, or leave it immersed in water;
- To clean them, it is recommended to use alcohol-based cleaners, or water and baking soda or water and antiseptic solutions;
- Don't store peels and boards next to heat or steam sources (such as oven chambers or bain-marie) or in outdoor areas.
- The treatment reserved to wooden trays or serving/cutting boards lasts more or less a year. So, it can't be applied to products if consumed or ruined. In that case, products must be replaced by new ones.

## PRODUCT FEATURES



Suitable product for coming into contact with food. It is in accordance with Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006. ISO9001:2015 and GMP-certified company Linea Dori 3000 srl-Registered and administrative office: Via di Vigna Girelli 48/b 00148 Rome, Italy -Tel/Fax+39/0665671626-www.lineadori.com-www.fornieridori.it-VAT No IT10215691006- REA No 1218101.



100%-biodegradable product. It is made entirely with wood coming from European sustainably managed forests.



A “Made in Italy” product

### KEY



Size (cm e inches)



Features



Finished with a treatment for food contact and hand washable.



weight (kg and lb)





Code



# BAKING PEELS AND BOARDS



## ◆ Evaporated beech pizza peel with handle



	#		*
100 x 30 39.4" x 12"	5301	1,9 kg / 4.2 lb	
90 x 30 35.5" x 12"	5302	1,8 kg / 4.0 lb	
80 x 30 31.5" x 12"	5303	1,7 kg / 3.7 lb	
70 x 30 27.6" x 12"	5304	1,5 kg / 3.3 lb	
60 x 30 23.7" x 12"	5305	1,4 kg / 3.0 lb	



## ◆ Evaporated beech peel for round pizza with long handle



	#		*
33 x 33 13" x 13" 150 cm (59") handle	5501	1,2 kg / 2.6 lb	
36 x 36 14.2" x 14.2" //	5502	1,5 kg / 3.3 lb	
41 x 41 16.1" x 16.1" //	5503	1,8 kg / 4.0 lb	
60 x 40 23.7" x 15.7" 130 cm (51.2") handle	5504	2,2 kg / 4.9 lb	



◆ **Beech plywood peel (for household use)**



	#		*
55 x 35 x 0,8 21.6" x 13.7" x 0.3"  Handle included	15001101	0,7 kg/1.5 lb	



◆ **Beech plywood baking board to put pizza into the oven**



	#		*
80 x 30 31.5" x 12"	6301	1,3 kg/2.9 lb	
90 x 30 35.5" x 12"	6302	1,5 kg/3.3 lb	
100 x 30 39.4" x 12"	6303	1,7 kg/3.7 lb	

◆ **Beech plywood baking board with handle hole to put pizza into the oven**





	#		*
80 x 30 31.5" x 12"	6301/F	1,3 kg/2.9 lb	
90 x 30 35.5" x 12"	6302/F	1,5 kg/3.3 lb	
100 x 30 39.4" x 12"	6303/F	1,7 kg/3.7 lb	





◆ “Aria” baking board to put pizza into the oven





	#		*
100 x 30 x 0,8 39.4"x12"x0.3"	ARIA-I-100	1,5 kg/3.3 lb	
90 x 30 x 0,8 35.5"x12"x0.3"	ARIA-I-90	1,4 kg/3.1 lb	
80 x 30 x 0,8 31.5"x12"x0.3"	ARIA-I-80	1,3 kg/2.9 lb	

◆ “Aria” peels with short handle





	#		*
100 x 30 x 0,8 39.4"x12"x0.3" (tot.120/47.2")	ARIA-P-100	1,7 kg/3.7 lb	
90 x 30 x 0,8 35.5"x12"x0.3" (tot.110/43.3")	ARIA-P-90	1,5 kg/3.3 lb	
80 x 30 x 0,8 31.5"x12"x0.3" (tot.110/43.3")	ARIA-P-80	1,3 kg/2.9 lb	



	#		*
Diam.50/19.7" (tot.90/35.5")	ARIA-50	1,4 kg/3.1 lb	



◆ “Aria” peel for round pizza with long handle



	#		*
36 x 36 x 0,8 14.2”x14.2”x0.3” (tot.110/43.3”)	ARIA-T36	0,9 kg/2.0 lb	



◆ “Aria” peel for round pizza with short handle



	#		*
36 x 36 x 0,8 14.2”x14.2”x0.3” (tot.61/24”)	ARIA-S36	0,8 kg/1.7 lb	



◆ “Aria” peel for “Pinsa romana” with handle



	#		*
24 x 40 x 0,8 9.4”x15.7”x0.3” (tot.110/43.3”)	ARIA-P4024	0,6 kg/1.3 lb	

- ◆ “Aria” baking board with handle hole to put pizza into the oven






	#	 Kg	*
100 x 30 x 0,8 39.4"x12"x0.3"	ARIA- IF-100	1,5 kg/3.3 lb	

# SERVING/CUTTING BOARDS AND TRAYS






- ◆ Beech plywood “Pinsa Romana” serving board with handle



	#		*
35 x 22 x 0,8 13.8"x8.7"x0.3"	15000701	0,5 kg/1.1 lb	
10 cm (3.9") handle			










- ◆ Beech plywood “Crostino” serving board with handle



	#		*
40 x 15 x 1,2 15.7"x5.9"x0.5"+ 10 cm (3.9") handle	15002201	0,8 kg/1.8 lb	
60 x 15 x 1,2 + 23.7"x5.9"x0.5" 10 cm (3.9") handle	15002202	0,9 kg/2.0 lb	
80 x 15 x 1,2 + 31.5"x5.9"x0.5" 10 cm (3.9") handle	15002203	1,2 kg/2.6 lb	




◆ **Beech pizza serving board for pizza by the meter**



	#		*
100 x 30 x 1,2 39.4"x12"x0.5"	6501	2,1 kg/4.6 lb	
90 x 30 x 1,2 35.5"x12"x0.5"	6502	1,9 kg/4.2 lb	
80 x 30 x 1,2 31.5"x12"x0.5"	6503	1,8 kg/4.0 lb	
70 x 30 x 1,2 27.6"x12"x0.5"	6504	1,7 kg/3.7 lb	
60 x 30 x 1,2 23.7"x12"x0.5"	6505	1,5 kg/3.3 lb	
50 x 30 x 1,2 19.7"x12"x0.5"	6506	1,4 kg/3.1 lb	
40 x 30 x 1,2 15.7"x12"x0.5"	6507	1,0 kg/2.2 lb	

◆ **Beech plywood removable support for pizza by the meter serving boards**






	#		*
28 x 28 x h.20 11"x11"x h 7.9"	15003501	1,0 kg/2.2 lb	













- ◆ **Beech plywood round cutting board for pizza or starters with handle**



	#		*
Diam. 33 x h.1,2 13" x h.0.5" 10 cm (3.9") handle	15002601	0,9 kg/2.0 lb	






- ◆ **Beech plywood round cutting board**



	#		*
Diam.50x 1,2 19.7"x0.5"	6701	2,0 kg/4.4 lb	Carved slices 
Diam.40 x 1,2 15.7"x0.5"	6702	1,2 kg/2.6 lb	
Diam.35 x 1,2 13.8"x0.5"	6703	0,8 kg/1.8 lb	
Diam.33 x 1,2 13"x0.5"	6704	0,7 kg/1.5 lb	
Diam.50 x 1,2 19.7"x0.5"	6705	2,0 kg/4.4 lb	Smooth surface 
Diam.40 x 1,2 15.7"x0.5"	6706	1,2 kg/2.6 lb	
Diam.35 x 1,2 13.8"x0.5"	6707	0,8 kg/1.8 lb	
Diam.33 x 1,2 13"x0.5"	6708	0,7 kg/1.5 lb	





◆ **Beech plywood round pizza serving board with handle**



	#		*
Diam.35 x h.0,8 13.8"x h.0.3" 10 cm (3.9") handle	15002602	0,6 kg/1.3 lb	
Diam.40 x h.0,8 15.7"x h.0.3" 10 cm (3.9")handle	15002603	0,8 kg/1.8 lb	
Diam.50 x h.0,8 19.7"x h.0.3" 10 cm (3.9") handle	15002604	1,2 kg/2.6 lb	






◆ **Beech serving board with short handle**



	#		*
60 x 40 x 1,2 23.7"x15.7"x0.5" 10 cm (3.9") handle	15001003	2,2 kg/ 4.9 lb	Beech plywood 
60 x 40 x 1,2 23.7"x15.7"x0.5" 10 cm (3.9") handle	15001004	2,0 kg/ 4.4 lb	Beech 

◆ Beech plywood serving board with sections






	#		*
<b>80 x 30 x 1,2</b> <b>31.5"x12"x0.5"</b> <b>(8 sections)</b>	<b>T1008</b>	<b>2,6 kg/5.7 lb</b>	
<b>80 x 30 x 1,2</b> <b>31.5"x12"x0.5"</b> <b>(10 sections)</b>	<b>T1010</b>	<b>2,6/5.7 lb</b>	
<b>60 x 40 x 1,2</b> <b>23.7"x15.7"x0.5"</b> <b>(8 sections)</b>	<b>T6040</b>	<b>2,5/5.5 lb</b>	

# ACCESSORIES




- ◆ **Beech self-standing peel rack**



	#		*
h. 180 h. 70.9"	25010	6,4 kg/14.1 lb	

- ◆ **Beech wall peel rack**






	#		*
40 x 14 15.7"x5.5"	25012	0,7 kg/1.5 lb	






◆ **Beech plywood ground peel rack**



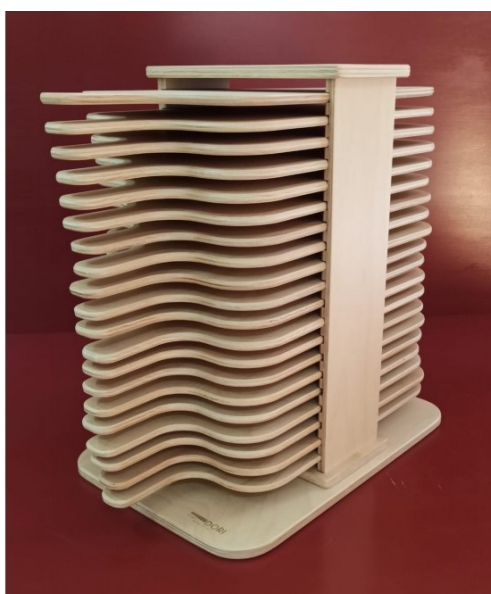
	#		*
44 x 24 x h.20 17.3"x9.5" x h.7.9"	7201	2,4 kg/5.3 lb	




◆ **Small beech plywood peel**



	#		*
30 x 12 12" x 4.7"	6901	0,1 kg/0.2 lb	

◆ **Beech plywood rack specific for Pinsa Romana serving boards (20 slots)**



	#		*
27,5 x 39,5 x 43 10.8"x 15.6"x 16.9"	1500700	2,7 kg/5.6 lb	




**Attention!**

This photo is only a demonstration of its use.

Server boards are NOT included in the rack and must be ordered separately.

- ◆ Beech plywood rack for 0,8 cm-thick serving boards (20 slots)



	#		*
30 x 42 x 56,5 12"x16.5"x 22.2"	1500700 /20	3,0 kg/6.6 lb	




**Attention!**

This photo is only a demonstration of its use.

Server boards are NOT included in the rack and must be ordered separately.

- ◆ Beech plywood rack for 1,2 cm-thick serving boards (15 slots)



	#		*
30 x 42 x 56,5 12"x16.5"x 22.2"	1500700 /15	3,0 kg/6.6 lb	



**Attention!**

This photo is only a demonstration of its use.

Server boards are NOT included in the rack and must be ordered separately.



◆ **Rectangular baking tray**



	#		*
60 x 40 x 2 23.7"x15.7"x 0.8"	8503	2,0 kg/4.4 lb	Blue metal
60 x 20 x 2 23.7"x7.9"x 0.8"	8506	1,0 kg/2.2 lb	//
60 x 40 x 2 23.7"x15.7"x 0.8"	8502	0,9 kg/2.0 lb	Aluminum
60 x 20 x 2 23.7"x7.9"x 0.8"	8509	0,5 kg/1.1 lb	//

◆ **Stainless steel baking tray gripper**



	#		*
30/12"	8401	0,3 kg/0.7 lb	



Made in Italy products



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