

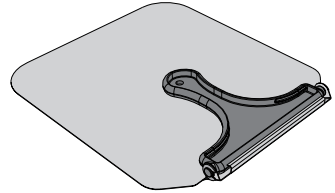


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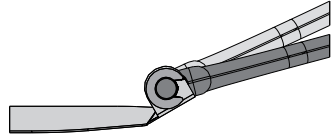
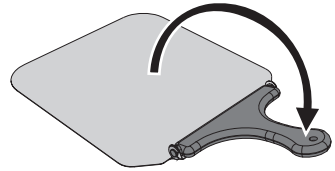
The pizza spatula is recommended for all owners of the refractory pizza plate, for putting pizzas, flat breads, etc. into the oven and taking them out again.

INSTRUCTIONS FOR USE

The pizza spatula handle can be folded away for ease of storage after use.



Before using the pizza spatula, the handle must be fully opened until you hear a click as it engages. Only then will the handle be locked and ready for proper usage.



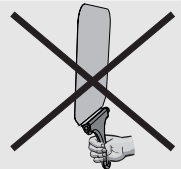
For the best usage of the pizza spatula, you are advised to dust the steel surface lightly with flour to make it easier to slide fresh products on and off, as they could stick to the steel due to their moisture content.



Always hold the pizza spatula by the handle.



Do not use the pizza spatula in a vertical position. The handle could shut accidentally.



CLEANING AND MAINTENANCE

To clean the spatula, use non-abrasive sponges and hot water. Do not use detergents and/or sponges that could ruin the steel surface or the handle.