



Pizza Screen

AND ALÜMİNYUM VE PASLANMAZ
METAL İŞLEME.SAN.TİC.LTD.ŞTİ.

ENGLISH CATALOGUE

2026 EDITION

pizza-screen.com

Experience shaped by production.

From wire manufacturing to professional pizza equipment.

Our manufacturing journey began in 2000 in Karaköy, Istanbul. In 2009, the business expanded its focus and product portfolio under AND ALÜMİNYUM VE PASLANMAZ METAL İŞLEME SAN. TİC. LTD. ŞTİ.

Today, we operate in Istanbul's İkitelli Organised Industrial Zone, combining metalworking experience with practical equipment for pizzerias, restaurants, bakeries and chain operators.

2000

Manufacturing origins

30+

Employees

1,000 m²

Production area

A PRACTICAL APPROACH TO PROFESSIONAL KITCHENS

Production experience

Wire and metalworking knowledge applied to pizza equipment.

Equipment for daily use

Product groups designed around preparation, baking and kitchen organisation.

Dimensions to suit your operation

Discuss your required sizes and quantities with our team.

Our aim is to bring the experience gained in Türkiye to new international markets through long-term partnerships and continued product development.

Find the equipment you need.

Eight product groups for your pizza operation.

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NEED A DIFFERENT SIZE?

Send the product, dimensions and quantity to info@pizza-screen.com.

Pizza Screens

PIZZA SCREEN

FOR PROFESSIONAL USE

Promotes even heat distribution at pizza base.

ASSORTED DIAMETER OPTIONS

LIGHTWEIGHT ALUMINUM STRUCTURE

FAST AND EVEN BAKING

ONE-PIECE PRODUCTION WITHOUT WELDS OR RIVETS

EXPANDED NONSTICK MESH SURFACE

STURDY ALUMINUM RIM

THIN PRACTICAL SHAPE

DIMENSIONS	
6" - 15 cm	12" - 30 cm
7" - 18 cm	13" - 33 cm
8" - 20 cm	14" - 35.5 cm
9" - 23 cm	14.5" - 37 cm
10" - 25 cm	15" - 38 cm
11" - 28 cm	16" - 40 cm

MADE TO ORDER

Mesh construction supports airflow beneath the pizza base. Lightweight aluminium for professional baking.

RANGE SHOWN 6"-16"; see diameter options in the product panel.

ORDERING Specify diameter and quantity; custom requirements on request.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Pan Pizza Pans & Lids



PIZZA PAN
FOR PROFESSIONAL USE

Designed to bake pizzas evenly and maintain their shape.

- 
DURABLE ALUMINUM
- 
LIGHTWEIGHT AND PRACTICAL
- 
FOOD-GRADE ALUMINUM
- 
**10" 25 cm
12" 30,5 cm
CUSTOM SIZES AVAILABLE**

EVEN PIZZA BAKING

STACKABLE DESIGN

Stackable aluminium pans help retain the pizza's shape during baking. Ask our team about compatible lids.

STANDARD SIZES 10" (approx. 25 cm) and 12" (approx. 30.5 cm).

OPTIONS Custom dimensions and compatible lid options on request.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Perforated Pizza Pans



PERFORATED PIZZA PAN

FOR PROFESSIONAL USE

Its perforated surface helps hot air reach the pizza base.

-  **PERFORATED SURFACE**
-  **LIGHTWEIGHT ALUMINUM**
-  **11" – 28 cm
13" – 33 cm
CUSTOM SIZES AVAILABLE**



REGULAR HOLE PATTERN



RAISED RIM



DIFFERENT SIZES

Perforations support airflow and heat distribution beneath thin-crust pizzas. Raised-rim aluminium construction.

SIZES SHOWN 11" (approx. 28 cm) and 13" (approx. 33 cm).

ORDERING Send your preferred diameter and quantity for a quotation.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Perforated Pizza Trays

PERFORATED PIZZA TRAY

PROFESSIONAL USE

Perforations allow hot air to reach the pizza base evenly and help achieve fast, even cooking.

-  **EFFECTIVE AIRFLOW**
-  **CRISP AND EVEN BAKING**
-  **LIGHTWEIGHT ALUMINUM CONSTRUCTION**
-  **FOOD-GRADE ALUMINUM**



EVENLY SPACED PERFORATIONS



DURABLE ALUMINUM RIM



FAST HEAT TRANSFER

10"
25 cm

CUSTOM SIZES AVAILABLE



An open perforated surface supports airflow and heat transfer for thin-crust pizza preparation.

SIZE SHOWN 10" (approx. 25 cm).

MATERIAL Aluminium; contact our team for other size requirements.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Pizza Pan & Screen Racks

PIZZA PAN RACK

FOR PROFESSIONAL USE

Keeps pizza pans neatly stacked, secure and easy to reach.

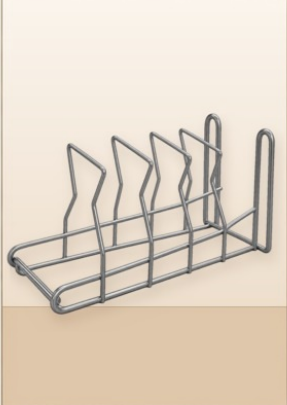
- **FOUR TIERS**
- **STURDY METAL FRAME**
- **PRACTICAL BALANCED CONSTRUCTION**



**STRONG WELDED JOINTS**

**ORDERLY PAN PLACEMENT**

**STABLE BASE**



Keep pizza pans and screens organised and accessible. The illustrated rack has four tiers and a stable metal frame.

DESIGN SHOWN Four-tier rack with welded joints.

ORDERING Specify rack dimensions, intended use and quantity.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Pizza Peels

PIZZA PEEL

FOR PROFESSIONAL USE

Used to handle pizzas in conveyor ovens, helping to place pizzas in the oven and remove them safely after baking.



ALUMINUM SURFACE



CONVENIENT HANDLING



KILN-DRIED BEECHWOOD HANDLE



FOOD SAFE ALUMINUM

TOTAL LENGTH
120 cm



DURABLE ALUMINUM SURFACE



SECURE CONNECTION



KILN-DRIED BEECHWOOD HANDLE
SUITABLE FOR FOOD CONTACT



Aluminium blade with a kiln-dried beechwood handle for placing and retrieving pizzas.

MODEL SHOWN 120 cm overall length; blade 30 × 35 cm.

WEBSITE OPTION 48 cm handle; 32 × 40 cm blade; 2 mm aluminium.

Confirm the required configuration when requesting a quotation.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Pizza Bubble Poppers



**PIZZA
FORK**

FOR PROFESSIONAL USE

AN IDEAL TOOL FOR MONITORING
AND MANEUVERING PRODUCTS
IN CONVEYOR OVENS.

-  **DURABLE 304
STAINLESS STEEL
TWO-PRONGED FORK**
-  **LONG AND
PRACTICAL USE**
-  **KILN-DRIED
FOOD-SAFE
BEECHWOOD HANDLE**
-  **304 STAINLESS STEEL
FOOD-SAFE FORK**

TWO-PRONGED FORK DESIGN

**PROTECTIVE ALUMINUM FOIL WRAP
(TRANSITION, NOT A METAL CONNECTOR)**

NATURAL BEECHWOOD HANDLE

**TOTAL LENGTH
96 cm**

CAN BE MANUFACTURED IN CUSTOM LENGTHS

A long-handled pizza fork punctures dough bubbles during baking to help keep sauce, cheese and toppings in place.

DESIGN SHOWN 96 cm overall length; custom lengths available.

CONSTRUCTION AISI 304 stainless steel tips; beechwood handle.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)

Pizza Sauce Ladles

PIZZA SAUCE LADLES

FOR PROFESSIONAL USE

Stainless steel sauce ladles make it easy to spread sauce evenly over pizza.



STAINLESS STEEL BOWL



LONG METAL HANDLE



HANGING HOOK

SMALL SIZE	LARGE SIZE
 Bowl diameter: 8 cm	 Bowl diameter: 11 cm
 Depth: 2.5 cm	 Depth: 3.5 cm
 Handle length: 32 cm	 Handle length: 32 cm

Portion sauce onto the dough, then spread it with the flat base before adding cheese and toppings. Made from AISI 304 stainless steel.

SMALL 8 cm bowl diameter; 2.5 cm depth; 32 cm handle.

LARGE 11 cm bowl diameter; 3.5 cm depth; 32 cm handle.

[VIEW PRODUCT ONLINE](#)

[REQUEST A QUOTATION →](#)



Let's equip your pizza operation.

Tell us what you need. Our team will help you confirm the product configuration and prepare a quotation.

FOR YOUR QUOTATION

- 01 Product category and model
- 02 Required dimensions and quantity
- 03 Delivery destination and contact details

EMAIL

info@pizza-screen.com

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WHATSAPP

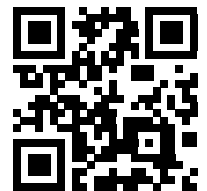
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SCAN TO EXPLORE

AND ALÜMİNYUM VE PASLANMAZ METAL İŞLEME SAN. TİC. LTD. ŞTİ.

Dimensions in product artwork are nominal. Confirm final specifications, availability and quotation details with our team before ordering.