



PIZZA ACCESSORIES

llk



ABOUT LILLY CODROIPO

In the 1980's, Renato Margarit founded Lilly and dedicated his life to producing the highest quality pizza tools Italy had to offer, after realising that most were produced by other trades such as blacksmiths or joiners. Margarit's mission was to provide the worlds pizzaiolos with robust and top-quality tools that would make their trade much easier.

Still today, Lilly are committed to creating beautiful hand-crafted accessories which incorporate functional details as well as style and aesthetics.

LLK have been importing Lilly products since 2000, we stock what we feel best support a successful pizza operation, however if there is something you see that we don't stock, just ask!

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PIZZA PEELS

Things to consider:

Perforated peels allow excess flour to fall through, resulting in less flour going through the oven, colouring the stones, producing smoke and adding an unpleasant flavour to the base of your pizza.

The size of your oven matters; you should be able to comfortably launch a pizza next to another.

Length: You should be able to comfortably rotate from your prep station and into the back of your oven without reaching into the oven with your hand.

3D elements on the peel reduce friction, allowing for a smoother loading/unloading experience.



SOLE MIO

Light aluminium alloy, perforated pizza peel
Key Feature: Iconic Sole Mio design

AL1024/33/135	33cm blade, 135cm length	☆
AL1024/33	33cm blade, 170cm length	☆
AL1024/40	40cm blade, 170cm length	☆
AL1024/45	45cm blade, 170cm length	
AL1024/50	50cm blade, 170cm length	

All models can be cut down to preferred length



ITALIA 3D

Light aluminium alloy, perforated pizza peel
Key Feature: 3D elevated surface

AL1026/33	33cm blade, 170cm length	☆
AL1026/36	36cm blade, 170cm length	☆
AL1026/40	40cm blade, 170cm length	☆
AL1026/45	45cm blade, 170cm length	☆
AL1026/50	50cm blade, 170cm length	☆

All models can be cut down to preferred length



ITALIA 3D GOLD

Light aluminium alloy, perforated pizza peel
Key Feature: 3D Elevated surface

AL1026/33	33cm blade, 170cm length	☆
AL1026/36	36cm blade, 170cm length	
AL1026/40	40cm blade, 170cm length	
AL1026/45	45cm blade, 170cm length	
AL1026/50	50cm blade, 170cm length	

All models can be cut down to preferred length



ARENA

Light aluminium alloy, perforated pizza peel
Key Feature: Ergonomic handle design

AL1028/30	30cm blade, 135cm length	
AL1028/32	32.5cm blade, 135cm length	
AL1028/35	35cm blade, 135cm length	☆
AL1026/41	41cm blade, 135cm length	

Can also be special ordered in 150cm, 180cm length



VESUVIO

Light aluminium alloy, perforated pizza peel
Key Feature: Round blade

AL184/33	33cm blade, 135cm length	☆
AL184/50	36cm blade, 135cm length	

All models can be cut down to preferred length



MASTROPIZZA

Light aluminium alloy, pizza peel
Key feature: Solid blade

AL97/31	31cm blade, 135cm length	☆
AL97/33	33cm blade, 135cm length	
AL97/36	36cm blade, 135cm length	
AL97/40	40cm blade, 135cm length	

All models can be cut down to preferred length

Please note: Items marked with a ☆ are generally kept in stock. Lead time on special orders can be confirmed at the time of order. Peels requiring cutting will not be dispatched the same day.



SPIN & BAKE

Things to consider:

The size of the blade should be based on the size of the pizza you are producing, to allow you to comfortably lift the pizzas out with good balance.

The size of your oven matters; you should be able to manoeuvre pizzas that are next to each other comfortably.

A perforated peel stops any flour from the base from coming out with your pizza.

Length: You should be able to comfortably manoeuvre pizzas in the back of the oven without reaching into the oven with your hand. We would base the length on the depth of your oven plus the open door.



CODROIPO

Stainless steel spin & bake peel
Key Feature: Wooden slide & handle

AL92/18	18cm blade, 170cm length	☆
AL92/20	20cm blade, 170cm length	☆
AL92/22	22cm blade, 170cm length	
AL92/24	24cm blade, 170cm length	

All models can be cut down to preferred length



CODROIPO

Stainless steel, perforated spin & bake
Key Feature: Wooden slide & handle

AL90/16	16cm blade, 170cm length	☆
AL90/18	18cm blade, 170cm length	☆
AL90/20	20cm blade, 170cm length	☆
AL90/22	22cm blade, 170cm length	

All models can be cut down to preferred length



CUORE

Stainless steel, perforated pizza peel
Key Feature: Love heart design

AL88/20	20cm blade, 170cm length	☆
AL88/26	26cm blade, 170cm length	

All models can be cut down to preferred size



OLIMPIA

Titanium, perforated pizza peel
Key Feature: Ergonomic design

AL82/20	20cm blade, 135cm length	☆
AL82/23	23cm blade, 135cm length	
AL82/27	27cm blade, 135cm length	

Can also be special ordered in 170cm length

Please note: Items marked with a ☆ are generally kept in stock. Lead time on special orders can be confirmed at the time of order. Peels requiring cutting will not be dispatched the same day.



CLEANING

Things to consider:

Natural fibre brushes are only suitable for deck ovens, where there is not an exposed flame. The natural fibres will get shorter over time as they are exposed to heat, therefore they do need to be replaced regularly, we can supply the head only.

Brass bristle brushes are best suited to living flames ovens, both wood & gas as they can withstand the extreme temperatures.

Scrapers & rakes are used to remove built up, carbonised deposits.

It is best practice to perform a burn off on a deck oven. At the end of service, turn the lights off, turn the temperature to top temp and once it reaches this turn the oven off. In the morning all residue can be simply brushed out.



ECONOMY

Natural fibre bristle brush
Key Feature: Built in scraper

AL340/7	135cm length	☆
AL112	Replacement head	



HEAVY DUTY

Natural fibre bristle brush
Key Feature: 18mm thick handle

AL110	170cm length	☆
AL112	Replacement head	



ROTATING

Brass bristle brush
Key Feature: Rotating head

AL105	170cm length	☆



HALF MOON

Brass Bristle oven brush
Key Feature: Half-moon head

AL106	170cm length	☆
AL106/1	Replacement head	



RAKE

Stainless steel oven rake
Key Feature: Removes stubborn burnt-on food

AL117/135	135cm length	☆



ESSENTIALS KITS

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ECONOMY

AL4EK1

Professional, economy 4-piece pizza oven kit

AL93/33	Perforated peel, 33cm blade, 135cm length.
AL183/2	Spin & bake, 20cm blade, 135cm length.
AL257/2	Brass bristle brush with scraper, 135cm length.
AL12/4	4-piece wall-mounted hanging station.



ECONOMY

AL6EK

Professional, economy 6-piece pizza oven kit

AL93/33	Perforated peel, 33cm blade, 135cm length.
AL183/2	Spin & bake, 20cm blade, 135cm length.
AL257/2	Brass bristle brush with scraper, 135cm length.
AL12/4	4-piece wall-mounted hanging station.
AL135/28	Pizza makers spoon, 28cm 85g capacity.
AL141	12cm dough cutter/scraper, flexible blade.



ECONOMY

AL6EKs

Professional, economy pizza oven kit with stand

AL93/33	Perforated peel, 33cm blade, 135cm length.
AL183/2	Spin & bake, 20cm blade, 135cm length.
AL257/2	Brass bristle brush with scraper, 135cm length.
AL135/28	Pizza makers spoon, 28cm 85g capacity.
AL141	12cm dough cutter/scraper, flexible blade.
AL5	Free standing 5-piece stand.



PROFESSIONAL

AL4LK1

Professional, upgraded 4-piece pizza oven kit

AL1024/33	Sole Mio perforated peel, 33cm blade, 135cm length.
AL88/20	Cuore spin & bake, 20cm blade, 135cm length.
AL105	Rotating brass bristle brush with scraper, 135cm length.
AL16/4	4-piece wall-mounted hanging station.



PROFESSIONAL

AL6LK

Professional, upgraded 6-piece pizza oven kit

AL1024/33	Sole Mio perforated peel, 33cm blade, 135cm length.
AL88/20	Cuore spin & bake, 20cm blade, 135cm length.
AL105	Rotating brass bristle brush with scraper, 135cm length.
AL136/1	Big round spoon, 30cm 70g capacity.
AL141	12cm dough cutter/scraper, flexible blade.
AL16/4	4-piece wall-mounted hanging station.



PROFESSIONAL

AL6LKs

Professional, upgraded 6-piece pizza oven kit

AL1024/33	Sole Mio perforated peel, 33cm blade, 135cm length.
AL88/20	Cuore spin & bake, 20cm blade, 135cm length.
AL105	Rotating brass bristle brush with scraper, 135cm length.
AL136/1	Big round spoon, 30cm 70g capacity.
AL141	12cm dough cutter/scraper, flexible blade.
AL5	Free standing 5-piece stand.



ESSENTIALS KITS



WOOD

AL6DV
Professional, 6-piece wood pizza oven kit

AL1024/33	Sole Mio perforated peel, 33cm blade, 135cm length.
AL88/20	Cuore spin & bake, 20cm blade, 135cm length.
AL105	Rotating brass bristle brush with scraper, 135cm length.
AL350/4	Ember puller, 150cm
AL350/5	Ember & ash remover, 150cm
AL16/4	4-piece wall-mounted hanging station.



CUPPONE

AC4EK1
Professional, CUPPONE 4-piece pizza oven kit

CL1024/36	Perforated peel, 36cm blade, 170cm length.
CL92/22	Spin & bake, 22cm blade, 170cm length.
CL110	Natural fibre brush with scraper, 170cm length.
AL12/4	4-piece wall-mounted hanging station.



CUPPONE

AC4EK2
Professional, CUPPONE pizza oven kit with stand

CL1025/36	Perforated peel, 36cm blade, 170cm length.
CL92/22	Spin & bake, 22cm blade, 170cm length.
CL110	Natural fibre brush with scraper, 170cm length.
AL5	Free standing 5-piece stand.



COUNTER

AL4LK1
Professional, counter top pizza kit

AL142/12	12cm dough cutter, rigid blade
AL149	Pizza knife, for pan pizza
AL170	Dough docker
AL150	Pizza wheel cutter
AL62/12	12cm flat spatula



ESSENTIALS CASE

AL6LK
All the essentials for any pizza maker, all in a handy kit case

AL1010/33	33cm solid peel, in 3 pieces	AL148	Pizza makers knife, 29cm
AL88/20	Cuore spin & bake, 20cm, in 3 pieces	AL149	Pizza knife, for pan pizza
AL135/28	Pizza makers spoon, 28cm, 25g	AL151	Stainless steel trowel 9 x 12cm
AL136/1	Pizza makers fork, 33cm	AL162/12	Stainless steel spatula 12cm
AL141	12cm dough cutter, flexible blade	AL165/35	Flexible spatula, 35cm
AL150	Heavy-duty, straight pizza wheel	AL170	Dough docker, 25cm
AL171	Polythene rolling pin, 38cm	AL190/25	Pan grips, 25cm



PIZZA TOOLS

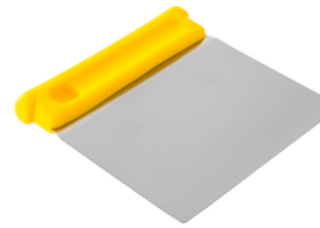
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SCRAPER

Flexible blade stainless steel scraper

AL141	12cm blade	☆
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SCRAPER

Rigid blade stainless steel scraper

AL142/12	12cm blade	☆
AL142/16	16cm blade	☆



WHEEL

Stainless steel, anti-stick cutting wheel

AL150/2	9cm blade	☆
AL150/3	11cm blade	



WHEEL

Heavy-duty cutting wheel, detachable blade

AL150	10cm blade, 24cm length	☆
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SCRAPER

Stainless Steel scraper with full handle

AL162/8	33cm blade, 170cm length	
AL162/10	36cm blade, 170cm length	
AL162/12	40cm blade, 170cm length	☆



SPOON

Pizza makers spoon

AL135/28	28cm length, 85g	☆
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SPOON

Big oval spoon

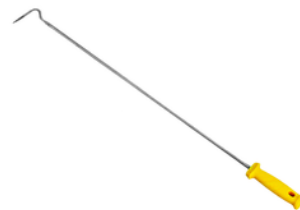
AL136	34cm length, 65g	☆
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SPOON

Big round spoon

AL136/1	30cm length, 70g	☆
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POPPER

Bubble popper

AL129/75	75cm length	☆
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DOCKER

Dough docker with aluminium spikes

AL170	25cm length	☆
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STANDARD ACCESSORIES



PEEL

Economy peel with wooden handle

AEPEEL	12" blade, 35cm length	☆
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BRUSH

Economy brush with scraper

AEPOB	Brass bristles	☆
		☆



WHEEL

Economy cutting wheel

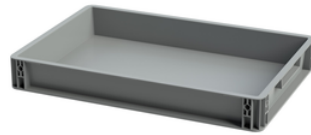
AEPC5R	5" Red handle	☆
AEPC5R	5" black handle	☆



ROCKER

Stainless steel rocker blade

AERK1	14" Blade	☆
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TRAY

Standard dough tray

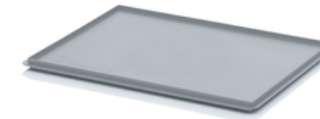
AEDT	600 x 400 x 75mm	☆
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TRAY

Extra height dough tray

AEDTH	600 x 400 x 120mm	☆
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LID

Lid for standard and extra height dough trays

AEDTL	600 x 400mm	☆
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DOLLY

Dough tray dolly

AEDTD	Mobile, 300kg load	☆
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SCREEN

Mesh screens

AEPS12	12"	☆
AEPS14	14"	☆

Other sizes available on request



STACKING

Stacking rack

AESR15	15 Slots, 1.5" spaces	☆
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BOARD

Dough docker with aluminium spikes

AEPSB12	12" board	☆
AEPSB14	14" board	☆

Other sizes available on request



HANGER

Dough docker with aluminium spikes

AEPH	Wall-mounted, single peel	☆
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