



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

**gross weight (Kg)** 0,200

#### PROFESSIONAL DESCRIPTION

**Professional BREAD knife, 'PREMANA Professional SANELLI' line, length 320 mm.** The 'Premana Professional' line by **Coltellerie Sanelli SpA** was created by analyzing and solving, down to the smallest detail, the problems that arise for the most attentive professional who uses these knives on a daily basis work tools. **Main features : Blades:**

- High **hardness** (54-56 HRC).
- Good **flexibility** .
- High **cutting power** .
- Long **thread life** .
- Wire shape particularly designed for **professional use** .
- Excellent **ease of resharpener** .
- The **convex shape of the blade** guarantees **effective support when considerable efforts are required from the user** .
- **No chipping occurs** .

#### Handles :

- **Unique ergonomic handle design** . It is the result of particular studies carried out at **qualified university institutes** (a research unit called EPM: Ergonomics of Posture and Movement at the Polytechnic of Milan) and **validated by computerized experimental tests** .
- The **ergonomic shape** guarantees a **significant reduction in fatigue** for the user.
- The handle is **non-slip** and has a soft but slightly wrinkled surface: **greater safety in use** .
- The **material** used is **non-toxic** and **complies with European regulations** .
- The **material** used is **resistant to temperature changes** (-40°C +150°C), **corrosive agents** and **detergents** .
- The knife is therefore **dishwasher safe and sterilizable** , thus guaranteeing **absolute hygiene** .
- The handle is **perfectly balanced** with the blade.
- The **green color** of the handle allows you to **immediately identify the position of the knife** on the workbench: **greater safety** .

Creating the 'Premana Professional' line Coltellerie Sanelli SpA improves the concept of **safety, reliability and hygiene** in a decisive way . **Currently no other line of professional cutlery has all these characteristics** . The knives from the 'Premana Professional' line they are **patented in Europe and the USA** .

MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
<b>SNL3026.32</b>	BREAD knife, PREMANA Professional SANELLI line, long mm. 320	<b>€ 27,82</b> VAT excluded Shipping to be calculated <b>Delivery</b> from 3 to 6 days

