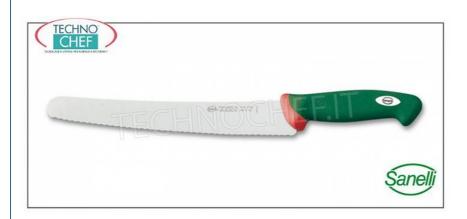


TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

gross weight (Kg) 0,200

PROFESSIONAL DESCRIPTION

Professional PASTRY CHEF'S KNIFE, 'PREMANA Professional SANELLI' line, length 260 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 .
- $\circ~$ Wire shape particularly designed for professional~use~.
- Excellent ease of resharpening .
- \circ The convex shape of the blade guarantees effective support when considerable efforts are required from the user .
- \circ 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 .
- $\circ~$ The material used is resistant to temperature changes (-40 $^{\circ}\text{C}$ +150 $^{\circ}\text{C}),$ 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

