



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
www.technochef.it
www.technochef.eu

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** .
- 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
SNL3036.26	PASTRY CHEF'S KNIFE, PREMANA Professional SANELLI line, long mm. 260	€ 27,82 VAT excluded Shipping to be calculated Delivery from 3 to 6 days

