

TECNOSERVICE'21 srl

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TECHNICAL CARD

gross weight (Kg) 0,200

PROFESSIONAL DESCRIPTION

Professional OSTRICH OPENER, 'PREMANA Professional SANELLI' line, length 90 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 tools on a daily basis of work. **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 resharpening .
- 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 .
- $\circ~$ 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 .
- $\circ \ \, \text{The knife is therefore } \textbf{dishwasher safe and sterilizable} \text{ , thus guaranteeing } \textbf{absolute hygiene} \text{ .}$
- 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 .

By 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 in the Premana Professional line are **patented in Europe and the USA** .

MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
SNL3316.09	OYSTER OPENER knife, long mm. 90	€ 21,90 VAT escluded Shipping to be calculed
		Delivery from 3 to 6 days

