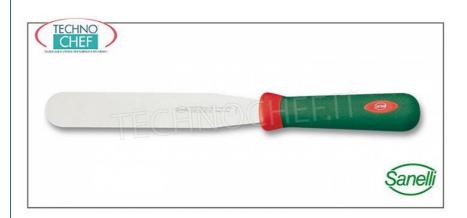


## TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

gross weight (Kg) 0,200

#### PROFESSIONAL DESCRIPTION

**Professional SAUCE SPATULA, 'PREMANA Professional SANELLI' line, length 180 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 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  $\boldsymbol{professional~use}$  .
- Excellent ease of resharpening .
- $\circ \ \, \text{The convex shape of the blade} \ \text{guarantees effective support when considerable efforts are required from the user} \, .$
- 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°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 .

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**

SNL3746.18  SAUCE SPATULA, PREMANA Professional SANELLI line, long mm. 180  SAUCE SPATULA, PREMANA Professional SANELLI line, long mm. 180  € 19,51  VAT escluded Shipping to be calculed  Delivery from 3 to 6 days			
long mm. 180  VAT escluded Shipping to be calculed	CODE	DESCRIPTION	PRICE/DELIVERY
	SNL3746.18		VAT escluded Shipping to be calculed

