



TECNOSERVICE'21 srl

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TECHNICAL CARD

gross weight (Kg) 0,200

PROFESSIONAL DESCRIPTION

YANAGI BA professional knife, 'PREMANA Professional SANELLI' line, length 240 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 it on a daily basis these 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 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** .
- 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** .

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

MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
SNL3826.24	YANAGI BA knife, ORIENTALE Professional SANELLI line, long mm. 240	€ 22,17 VAT excluded Shipping to be calculated Delivery from 3 to 6 days

