

TECNOSERVICE'21 srl

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TECHNICAL CARD

gross weight (Kg) 0,200

PROFESSIONAL DESCRIPTION

Professional NAKIRI **knife**, 'PREMANA Professional SANELLI' line, length 100 mm. The 'Premana Professional' line from 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 .
- $\circ~$ 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 of the "Premana Professional" line are **patented in Europe and the USA** .

MADE IN ITALY

SNL3836.18 NAKIRI knife, ORIENTALE Professional SANELLI line, long mm. 180 NAKIRI knife, ORIENTALE Professional SANELLI line, long mm. 180 VAT escluded Shipping to be calculed Pallocation At a 0 days.			
VAT escluded Shipping to be calculed	CODE	DESCRIPTION	PRICE/DELIVERY
Delivery from 4 to 9 days	SNL3836.18	NAKIRI knife, ORIENTALE Professional SANELLI line, long mm. 180	VAT escluded

