



PROFESSIONAL DESCRIPTION

PACK OF 4 SUSHI KNIVES, "PREMANA Professional" line, SANELLI :

- **Contains the essential knives for preparing Sushi :**

1. **YANAGI BA KNIFE 24 cm** : thin knife, suitable for slicing raw fish, for Sushi and Sashimi.
2. **FISH FILLET KNIFE 16 cm** : flexible blade knife, for filleting small and medium sized fish (e.g. perch, trout, sole). The blade thin and elastic it allows you to make cuts with extreme precision.
3. **DEBA KNIFE 16 cm** : sharp knife with a heavy blade used for boning and cutting fish. Used in sushi, but also for chicken and meat.
4. **PETTY 10 cm** : multipurpose knife for cutting and peeling fruit and vegetables.

- ergonomic handle in non-slip material.

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 work tools on a daily basis.

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
SNL-908604	Pack of 4 Sushi knives, PREMANA PROFESSIONAL line, composed of: YANAGI BA KNIFE 24 cm, FISH FILLETING KNIFE 16 cm, DEBA KNIFE 16 cm, PETTY 10 cm.	€ 76,55 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days