



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**SET OF 2 KNIVES, "PREMANA Professional" line , composed of :**

1. **FRENCH KNIFE 22 cm** : rigid blade knife ideal for pulping, hulling and cutting raw meat.
  2. **BONE KNIFE 16 cm** : ideal knife for boning, skinning, remove tendons and fat. The tip facilitates close operations to the bone.
- ergonomic handle in non-slip material.

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 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-900602	Pack of 2 knives, PREMANA PROFESSIONAL line, composed of: FRENCH KNIFE 22 cm, BONE KNIFE 16 cm.	<b>€ 49,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days