

#### 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 www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



### PROFESSIONAL DESCRIPTION

## PACK OF 6 RIB KNIVES, "PREMANA Professional" line, SANELLI:

- serrated table knife for **steak** , **pizza** , **tomato and bread** ;
- semi-rigid, serrated and pointed blade;
- blade length 6 cm ,
- 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.
- $\circ~$  Wire shape particularly designed for professional~use~.
- Excellent ease of resharpening .
- $\circ$  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 .
- $\circ$  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**.

CODE	DESCRIPTION	PRICE/DELIVERY
SNL-903606	Pack of 6 steak knives, PREMANA PROFESSIONAL line, with semi-rigid, serrated and pointed blade, length 6 cm.	€ 60,42  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days

MADE IN ITALY