



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

OBLIQUE TOBACCO BLOCK 4 KNIVES , PREMANA PROFESSIONAL line :

- contains the **4 basic knives essential in the kitchen** :

1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meats (e.g. roasts, boiled meats).
2. **BREAD KNIFE 24 cm** : knife with semi-rigid and serrated blade, ideal for slicing bread, focaccia and pizzas.
3. **KITCHEN KNIFE 18 cm** : rigid blade knife ideal for cutting and peeling fruit and vegetables.
4. **PARING KNIFE 10 cm** : semi-rigid blade knife, ideal for cutting and peeling fruit and vegetables.

- ergonomic handle in non-slip material;
- the slots for the knives are slanted.

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 ensures effective support when they are
- requires considerable effort on the part of 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-927604	Block of 4 tobacco dyed knives, PREMANA PROFESSIONAL line, composed of: ROAST KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, PARING KNIFE 10 cm.	€ 109,75 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



