



PROFESSIONAL DESCRIPTION

SOLID OAK KNIFE BLOCK 6 KNIVES , PREMANA PROFESSIONAL Line :

- the basic composition includes all the essential knives for the kitchen:
- 1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meat (e.g. roasts, boiled meats).
- 2. **BREAD KNIFE 24 cm** : knife with semi-rigid and serrated blade, ideal for slicing bread, focaccia and pizza.
- 3. **HAM KNIFE 24 cm** : semi-rigid blade knife, ideal for small/medium sized cured meats (e.g. salami, coppa, pancetta).
- 4. **KITCHEN KNIFE 18 cm** : rigid blade knife ideal for cutting and cleaning fruit and vegetables.
- 5. **BONING KNIFE 16 cm** : ideal knife for boning, skinning, removing tendons and fat. The tip facilitates operations close to the bone.
- 6. **10 cm PEELING KNIFE** : semi-rigid blade knife, ideal for cutting and cleaning fruit and vegetables
- ergonomic handle in non-slip material.

The ' 'Premana Professional ' ' line by **Coltellerie Sanelli** SpA was created by analyzing and solving, in every minute detail, the problems that arise even 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 lasting wire.
- Wire shape specially designed for professional use.
- Excellent ease of sharpening.
- 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 :

- Exclusive ergonomic design of the handle. It is the result of special 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 ensures a significant reduction in user fatigue.
- The handle is non-slip with a soft but slightly rough surface: it is safer to use.
- The material used is non-toxic and compliant 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 sterilisable, 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, hygiene, in a decisive way** . Currently , **no other line of professional cutlery presents 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-941606	Solid oak block with 6 knives, PREMANA PROFESSIONAL line, consisting of: 24 cm ROAST KNIFE, 24 cm SERRATED BREAD KNIFE, 24 cm HAM KNIFE, 18 cm KITCHEN KNIFE, 16 cm BONING KNIFE, 10 cm PARING KNIFE.	€ 147,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



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COLTELLO ARROSTO CM.24 PREMANA



COLTELLO PANE CM.24 PREMANA



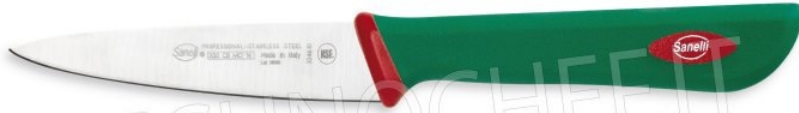
COLTELLO PROSCIUTTO CM.24 PREMANA



COLTELLO CUCINA CM.18 PREMANA



COLTELLO DISOSSO CM.16 PREMANA



COLTELLO SPELUCCHINO CM.10 PREMANA

