



PROFESSIONAL DESCRIPTION

SOLID OAK BLOCK 13 PIECES , PREMANA PROFESSIONAL Line, Mod.MAXIME :

◦ the classic and timeless block in solid oak includes in addition to the basic composition of six knives also the sharpening steel and 6 steak knives. The block is composed as follows:

1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meat (e.g. roasts, boiled meats).
2. **HAM KNIFE 24 cm** : semi-rigid blade knife, ideal for small/medium sized cured meats (e.g. salami, coppa, pancetta).
3. **SERRATED BREAD KNIFE 24 cm** : knife with semi-rigid and serrated blade, ideal for slicing bread, focaccia and pizza.
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.
7. **STEEL 22 cm** : knife sharpener with small/medium length blade.
8. **RIB KNIFE 12 cm (6 pcs.)**: serrated table knife for steak, pizza, tomato and bread. Semi-rigid, serrated and pointed blade.

◦ 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 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 :

- 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-946613	13-piece oak block, PREMANA PROFESSIONAL line, consisting of: ROAST KNIFE, HAM KNIFE, BREAD KNIFE, KITCHEN KNIFE, BONING KNIFE, PARING KNIFE, SHARPENER, RIB KNIFE (6 pieces).	€ 255,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days





COLTELLO PROSCIUTTO CM.24 PREMANA



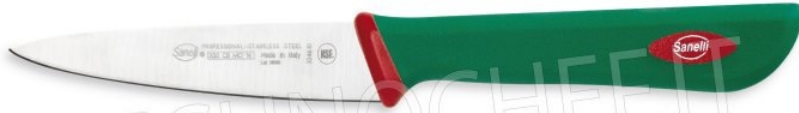
COLTELLO PANE CM.24 PREMANA



COLTELLO CUCINA CM.18 PREMANA



COLTELLO DISOSSO CM.16 PREMANA



COLTELLO SPELUCCHINO CM.10 PREMANA



ACCIAINO CM.22 PREMANA



COLTELLO COSTATA CM.12 PREMANA (6 PEZZI)

