

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

TECHNO CHEF		
	FEIT	
	Sanelli	
C005	DECONTION	DDICE (DTI N/TDV
CODE		PRICE/DELIVERY
SNL1076.22	THREAD knife, PREMANA Professional SANELLI line, long mm. 220	€ 20,69 VAT escluded
		Shipping to be calculed
		Delivery from 3 to 6 days
 daily work tools. <i>Main features</i>: Blades: High hardness (54-56 HRC). Good flexibility . High cutting power . 	in every single detail, the problems that arise for the most a	
• Long life of the wire .		
• Wire shape specially designed for professional use .		
• Excellent ease of regrinding .		
• The convex shape of the blade guarantees effective support when considerable efforts are required by the user		
• No chipping occurs .		
Handles : • Exclusive ergonomic design of the handle. 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 Politecnico di Milano) and validated by computerized experimental tests.		
• The ergonomic shape ensures a significant decrease in fatigue by the user.		
• The handle is non-slip with a soft but slightly wrinkled surface: greater safety in use .		
• The material used is non-toxic and complies with European standards .		
$\circ~$ The material used resists temperature changes (-40 $^\circ$ C + 150 $^\circ$ 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 work bench: greater safety .		
Decementing the 2 Decements Decfanded in 1911		 .

By creating the? Premana Professional? Line Coltellerie Sanelli SpA improve the concept of **safety, reliability, hygiene**, in a decisive way. Currently **no other line of professional cutlery has all these characteristics**. The knives of the line? Premana Professional? are **patented in Europe and the USA**. MADE IN ITALY

