



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



CODE	DESCRIPTION	PRICE/DELIVERY
SNL1086.16	DISOSSO EMILIA knife, PREMANA Professional SANELLI line, long mm. 182	€ 20,06 VAT excluded Shipping to be calculated Delivery from 3 to 6 days

PROFESSIONAL DESCRIPTION

DISOSSO EMILIA professional knife, 'PREMANA Professional SANELLI' line, length 182 mm. The 'Premana Professional' line of **Coltellerie Sanelli SpA** was created by analyzing and solving, in every single detail, the problems that arise for the most attentive professional who uses daily these working tools. **Main features : Blades:**

- High **hardness** (54-56 HRC).
- Good **flexibility** .
- High **cutting power** .
- 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** .
- The **material** used **resists 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 work bench: **greater safety** .

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

