



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
SNL3336.08	PETTY knife, ORIENTALE SANELLI line, long mm. 80	€ 9,15 <i>VAT excluded</i> Shipping to be calculated Delivery from 3 to 6 days

PROFESSIONAL DESCRIPTION

C oltello professional PETTY, Line 'PREMANA Professional SANELLI' length mm 80. The line 'Premana Professional' Coltellerie Sanelli SpA was made by analyzing and solving every detail, the problems confronting the closer professional who uses a daily basis 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** .

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

MADE IN ITALY

