



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
SNL-909604	Pack of 4 kitchen knives, PREMANA PROFESSIONAL line, consisting of: ROAST KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, TROWEL 10 cm.	€ 72,52 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

PACK OF 4 KITCHEN KNIVES, "PREMANA Professional" Line, SANELLI :

- contains the **4 basic knives essential in the kitchen** :
- 1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meats (e.g. roasts, boiled meats).
- 2. **BREAD KNIFE 24 cm** : semi-rigid and serrated blade knife, ideal for slicing bread, buns and pizzas.
- 3. **KITCHEN KNIFE 18 cm** : rigid blade knife ideal for cutting and peeling fruit and vegetables.
- 4. **Paring knife 10 cm** : semi-rigid blade knife, ideal for cutting and cleaning fruit and vegetables;
- ergonomic handle in non-slip material.

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 these work tools daily.

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** ensures **effective support when considerable user effort is required** .
- **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** guarantees a **significant decrease in fatigue** by the user.
- The **handle is non-slip** having 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 "Premana Professional" line are **patented in Europe and the USA** .

MADE IN ITALY