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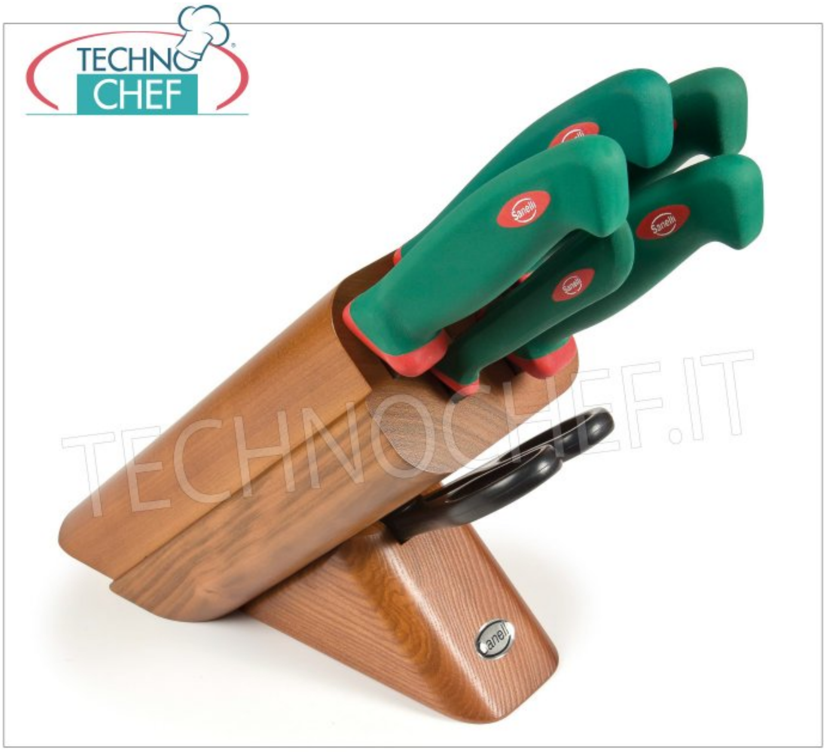


CODE	DESCRIPTION	PRICE/DELIVERY
SNL-931606	Block 5 Knives + scissors painted cherry, PREMANA PROFESSIONAL Line, consisting of: ROASTED KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, BONE KNIFE 16 cm, TROWEL 10 cm, KITCHEN SCISSORS 20 cm.	**€ 132,86** *VAT escluded* **Shipping to be calculed** **Delivery** from 4 to 9 days

PROFESSIONAL DESCRIPTION

CHERRY stained OBLIQUE STOCK 5 KNIVES + SCISSORS , **PREMANA PROFESSIONAL Line** , **Mod.LECK** :

- cherry-colored stump with a round line and characteristic veins contains:

1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meats (e.g. roasts, boiled meats).
2. **PANE KNIFE BREAKFAST 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. **BONE KNIFE 16 cm** : ideal knife for boning, peeling, removing tendons and fat. The tip facilitates operations near the bone.
5. **Paring** knife **10 cm** : semi-rigid blade knife, ideal for cutting and cleaning fruit and vegetables.
6. **KITCHEN SCISSORS STAINLESS STEEL REMOVABLE HANDLE 20 cm** .

- ergonomic handle in non-slip material.

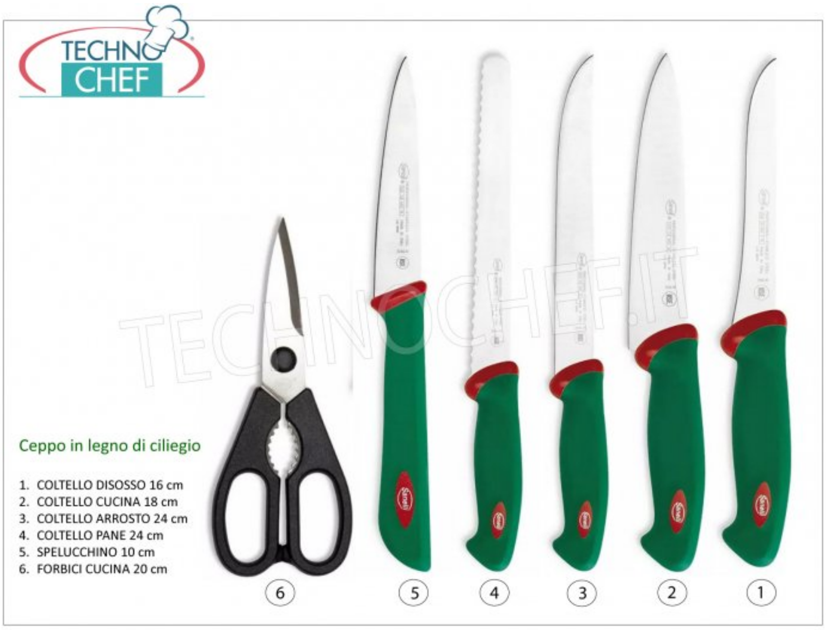
The **"Premana Professional** " line of **Coltellerie Sanelli** SpA was created by analyzing and solving, in every single detail, the problems that arise for the most attentive professional who uses these work tools daily.

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 they are
- considerable effort by the user 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 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 "Premana Professional" line are **patented in Europe and the USA** .

MADE IN ITALY



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