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Services and Technologies for professional catering since 1973



- $\circ~$ 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 .

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**.



