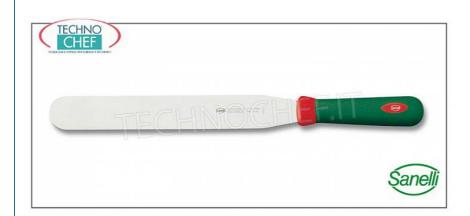


TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
SNL3746.27	COOKING SPATULA, PREMANA Professional SANELLI line, long mm. 270	Delivery from 3 to 6 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL COOKING SPATULA, 'PREMANA Professional SANELLI' line, length 270 mm. The 'Premana Professional' line of Coltellerie Sanelli SpA was made by analyzing and solving, in every single detail, the problems that arise for the most attentive professional who uses these daily work tools. *Main features*: Blades:

- High hardness (54-56 HRC).
- Good flexibility
- High **cutting power** .
- \circ Long life of the wire .
- $\circ~$ Wire shape specially designed for $\boldsymbol{professional}~\boldsymbol{use}$.
- Excellent ease of regrinding
- \circ 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.
- $\circ~$ 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 .
- $\circ~$ The material used resists temperature changes (-40 $^{\circ}$ C + 150 $^{\circ}$ C), corrosive agents and detergents .
- $\circ~$ The knife is therefore dishwasher safe and sterilizable , thus guaranteeing absolute hygiene .
- The handle is **perfectly balanced** with the blade.
- \circ 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

