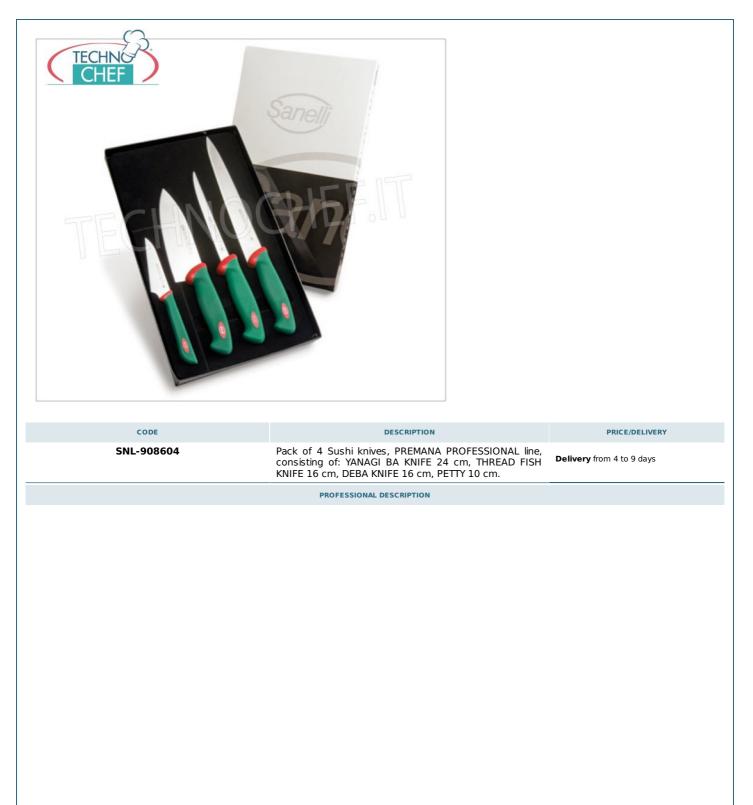


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Services and Technologies for professional catering since 1973



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

$\circ~$ Contains the knives essential for the preparation of Sushi :

- 1. YANAGI BA KNIFE 24 cm : thin knife, suitable for slicing raw fish, for Sushi and Sashimi.
- 2. FISH FILLET KNIFE 16 cm : flexible blade knife, for filleting small and medium-sized fish (e.g. perch, trout, sole). The blade thin and elastic it allows to make cuts with extreme precision.
- 3. DEBA KNIFE 16 cm : sharp knife with heavy blade used for boning and cutting fish. Used in sushi, but also for chicken and meat.
- 4. PETTY 10 cm : multipurpose knife 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.
- $\circ~$ Wire shape specially designed for ${\it professional}~{\it use}$.
- Excellent ease of **regrinding** .
- $\circ~$ The convex shape of the blade ${\sf ensures}$ 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.
- $\circ~$ 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 .
- 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