

TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



PACK OF 6 RIB KNIVES, "PREMANA Professional" Line, SANELLI :

- serrated knife table for **steak**, **pizza**, **p omodoro** and **bread**;
- semi-rigid , serrated and pointed blade ;
- blade length 6 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 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 .
- $\circ~$ 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