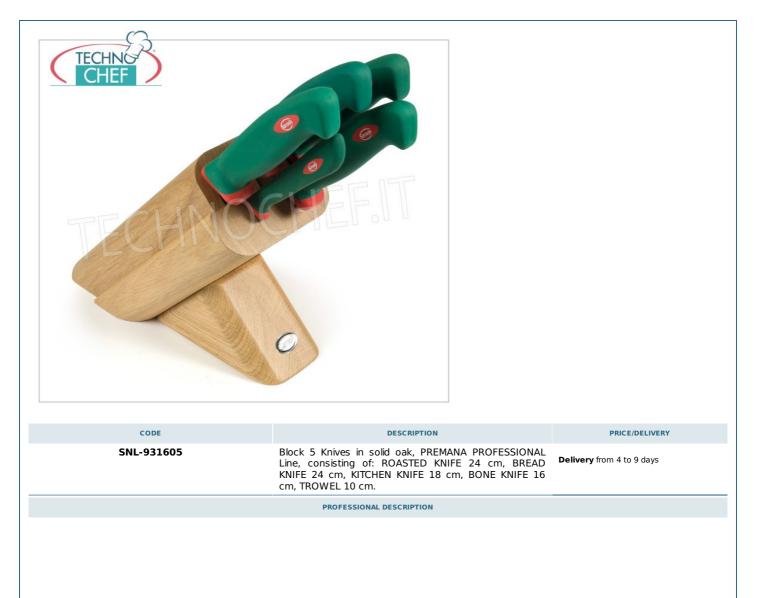


TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



OBLIQUE STONE in SOLID OAK 5 KNIVES , PREMANA PROFESSIONAL Line, Mod.LECK :

• contains the 5 basic knives essential in the kitchen:

- 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.
- 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.
- 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.
- $\circ~$ 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



