



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
SNL-945608	8-piece oak block, PREMANA PROFESSIONAL Line, consisting of: ROAST KNIFE 24 cm, HAM KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, BONING KNIFE 16 cm, KITCHEN SHEET 16 cm, ACCIAINO 22 cm, KITCHEN SCISSORS.	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

8 PIECES SOLID OAK LOG , PREMANA PROFESSIONAL Line, Mod.MAXIME :

- the classic and timeless block in solid oak includes:

1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meats (eg roasts, boiled meats).
2. **HAM KNIFE 24 cm** : semi-rigid blade knife, ideal for small / medium-sized cured meats (eg salami, coppa, pancetta).
3. **SERRATED BREAD KNIFE 24 cm** : semi-rigid and serrated blade knife, ideal for slicing bread, focaccia and pizzas.
4. **KITCHEN KNIFE 18 cm** : rigid blade knife ideal for cutting and peeling fruit and vegetables.
5. **BONE KNIFE 16 cm** : ideal knife for boning, skinning, removing tendons and fat. The tip facilitates operations close to the bone.
6. **KITCHEN FALCETTA 16 cm** : rigid and heavy blade knife, ideal for slicing of raw meat with bone (eg chicken, rabbit, ribs).
7. **ACCIAINO 22 cm** : sharpener for knives with small / medium length blade.
8. **STAINLESS STEEL KITCHEN SCISSORS REMOVABLE HANDLE 20 cm** .

- ergonomic handle in non-slip material.

The " **Premana Professional** " line of **Coltellerie Sanelli** SpA has been created by analyzing and solving, in every detail, the problems that occur to the most attentive professional who uses these work tools on a daily basis.

Main features blades :

- High hardness (54-56 HRC).
- Good flexibility.
- High cutting power.
- Long wire life.
- Line shape specially designed for professional use.
- Excellent ease of re-sharpening.
- The convex shape of the blade ensures effective support when they are
- considerable effort on the part of the user is required.
- No chipping occurs.

Handles :

- Exclusive ergonomic handle design. 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 reduction in user fatigue.
- The handle is non-slip having a soft but slightly wrinkled surface: you have greater safety in use.
- The material used is non-toxic and complies with European regulations.
- The material used is resistant to sudden changes in temperature (-40 ° C + 150 ° C), corrosive agents and detergents.
- The knife is therefore dishwasher safe and sterilizable, thus ensuring 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 workbench: greater safety.

By creating the "Premana Professional" line, Coltellerie Sanelli SpA **decisively** improve the **concept of safety, reliability, hygiene** . Currently, **no other line of professional cutlery has all these characteristics** . The knives of the "Premana Professional" line are **patented in Europe and in the USA** .

MADE IN ITALY



COLTELLO ARROSTO CM.24 PREMANA



COLTELLO PROSCIUTTO CM.24 PREMANA



COLTELLO PANE CM.24 PREMANA



COLTELLO CUCINA CM.18 PREMANA



COLTELLO DISOSSO CM.16 PREMANA



FALCETTA CUCINA CM.16 PREMANA



ACCIAINO CM.22 PREMANA



FORBICE CUCINA INOX CM.20

