

**TECNOSERVICE'21 srl**

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**PROFESSIONAL DESCRIPTION****SOLID OAK BLOCK 8 PIECES , PREMANA PROFESSIONAL Line, Mod.MAXIME :**

- the classic and timeless solid oak log includes:

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

- ergonomic handle in non-slip material.

The ' **Premana Professional** ' line by **Coltellerie Sanelli** SpA was created by analyzing and solving, in every minute detail, the problems that arise even for 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 lasting wire.
- Wire shape specially designed for professional use.
- Excellent ease of resharpening.
- The convex shape of the blade ensures effective support when they are
- requires considerable effort on the part of the user.
- No chipping occurs.

Handles :

- Exclusive ergonomic design of the handle. It is the result of special studies carried out at qualified University Institutes (a research unit called EPM: Ergonomics of Posture and Movement at the Polytechnic of Milan) and validated by computerized experimental tests.
- The ergonomic shape ensures a significant reduction in user fatigue.

- The handle is non-slip with a soft but slightly rough surface: it is safer to use.
- The material used is non-toxic and compliant with European regulations.
- The material used is resistant to temperature changes (-40°C +150°C), corrosive agents and detergents.
- The knife is therefore dishwasher safe and sterilisable, 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 workbench: greater safety.

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

MADE IN ITALY

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 SICKLE 16 cm, SHARPENER 22 cm, KITCHEN SCISSORS.	Delivery from 4 to 9 days





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

