



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>SNL-909604</b>	Pack of 4 kitchen knives, PREMANA PROFESSIONAL line, consisting of: ROAST KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, TROWEL 10 cm.	<b>€ 72,52</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>PROFESSIONAL DESCRIPTION</b>		

## **PACK OF 4 KITCHEN KNIVES, "PREMANA Professional" Line, SANELLI :**

- contains the **4 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. **BREAD KNIFE 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.
- 4. **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 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** .
- The **material** used **resists temperature changes** (-40 ° C + 150 ° 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**