



**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>SNL-908604</b>	Pack of 4 Sushi knives, PREMANA PROFESSIONAL line, consisting of: YANAGI BA KNIFE 24 cm, THREAD FISH KNIFE 16 cm, DEBA KNIFE 16 cm, PETTY 10 cm.	<b>€ 74,31</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 SUSHI KNIVES, "PREMANA Professional" Line, SANELLI :**

### **◦ Contains the knives essential for the preparation of Sushi :**

1. **YANAGI BA KNIFE 24 cm** : thin knife, suitable for slicing raw fish, for Sushi and Sashimi.
2. **FISH FILLET KNIFE 16 cm** : flexible blade knife, for filleting small and medium-sized fish (e.g. perch, trout, sole). The blade thin and elastic it allows to make cuts with extreme precision.
3. **DEBA KNIFE 16 cm** : sharp knife with heavy blade used for boning and cutting fish. Used in sushi, but also for chicken and meat.
4. **PETTY 10 cm** : multipurpose knife 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**