



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
SNL-900602	Pack of 2 knives, PREMANA PROFESSIONAL line, consisting of: FRENCH KNIFE 22 cm, BONE KNIFE 16 cm.	€ 52,08 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

SET 2 KNIVES, "PREMANA Professional" Line , consisting of :

1. **FRENCH KNIFE 22 cm** : rigid blade knife ideal for pulping, peeling and cutting raw meat.
2. **BONE KNIFE 16 cm** : ideal knife for boning, skinning, remove tendons and fat. The tip facilitates close operations bone.
 - ergonomic handle in non-slip material.

The ' **Premana Professional** ' line of **Coltellerie Sanelli SpA** . it was created by analyzing and solving, in every single detail, the problems that arise for the most attentive professional who uses these tools every day.

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