



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
SNL-931605	Block 5 Knives in solid oak, PREMANA PROFESSIONAL Line, consisting of: ROASTED KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, BONE KNIFE 16 cm, TROWEL 10 cm.	€ 125,01 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

OBLIQUE STONE in SOLID OAK 5 KNIVES , PREMANA PROFESSIONAL Line, Mod.LECK :

- contains the 5 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. **PANE KNIFE BREAKFAST 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. **BONE KNIFE 16 cm** : ideal knife for boning, peeling, removing tendons and fat. The tip facilitates operations near the bone.
 - 5. **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 they are
- considerable effort by the user 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 ensures a significant decrease in fatigue by the user.
- The handle is non-slip with 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



Ceppo in rovere massello

1. COLTELLO DISOSSO 16 cm
2. COLTELLO CUCINA 18 cm
3. COLTELLO ARROSTO 24 cm
4. COLTELLO PANE 24 cm
5. SPELUCCHINO 10 cm

