



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
www.technochef.it
www.technochef.eu

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CODE	DESCRIPTION	PRICE/DELIVERY
SNL-946613	Oak block 13 pieces, PREMANA PROFESSIONAL Line, composed of: ROAST KNIFE, HAM KNIFE, BREAD KNIFE, COOKING KNIFE, BONING KNIFE, PARING KNIFE, STEEL, STICK KNIFE (6 pieces).	€ 247,57 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

BLOCK in SOLID OAK 13 PIECES , PREMANA PROFESSIONAL Line, Mod. MAXIME :

◦ the classic and timeless block in solid oak includes not only the basic composition of six knives but also the sharpening steel and 6 steak knives. The strain is composed as follows:

1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meats (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** : semi-rigid serrated blade knife, 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. **Paring knife 10 cm** : semi-rigid blade knife, ideal for cutting and cleaning fruit and vegetables.
 7. **STEEL 22 cm** : sharpener for knives with small/medium length blades.
 8. **STICK KNIFE 12 cm (6 pcs.)**: serrated table knife for steak, pizza, tomato and bread. Semi-rigid blade, serrated and pointed.
- ergonomic handle in non-slip material.

The '**Premana Professional**' line of **Coltellerie Sanelli** SpA was created by analyzing and solving, in every minimum detail, the problems that arise from 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 thread life.
- Wire shape especially designed for professional use.
- Excellent ease of resharpening.
- The convex shape of the blade ensures effective support when they are
- considerable effort on the part of the user is required.
- No chipping occurs.

Handles :

- Unique ergonomic handle design. 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 Milan Polytechnic) and validated by computerized experimental tests.
- The ergonomic shape guarantees a significant reduction in user fatigue.
- The handle is non-slip having a soft but slightly rough surface: you have greater safety in use.
- The material used is non-toxic and complies with European regulations.
- The material used resists sudden changes in temperature (-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 workbench: greater safety.

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

MADE IN ITALY



COLTELLO ARROSTO CM.24 PREMANA



COLTELLO PROSCIUTTO CM.24 PREMANA



COLTELLO PANE CM.24 PREMANA



COLTELLO CUCINA CM.18 PREMANA



COLTELLO DISOSSO CM.16 PREMANA



COLTELLO SPELUCCHINO CM.10 PREMANA



ACCIAINO CM.22 PREMANA



COLTELLO COSTATA CM.12 PREMANA (6 PEZZI)

