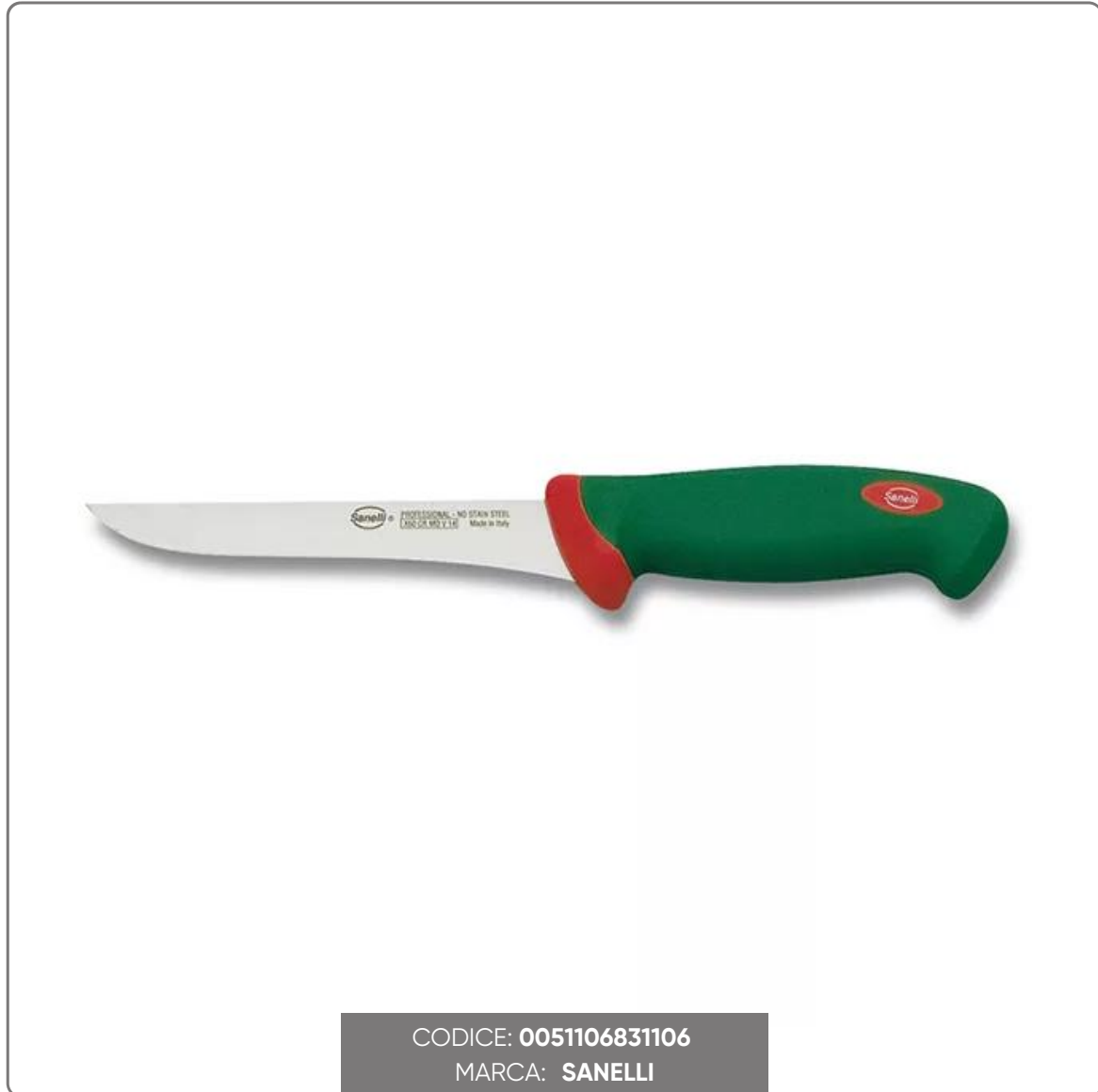


SANELLI BONING KNIFE 16 cm. STEEL BLADE



SOLUZIONI FOODSERVICE

LAMA

- 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 guarantees effective support when considerable effort is required by the user.
- No chipping occurs

HANDLE

- Exclusive ergonomic design of the handle, the result of particular studies carried out at qualified research institutes and validated by computerized experimental tests
- The ergonomic shape guarantees a significant reduction in user fatigue
- The non-slip handle with a soft but slightly rough surface allows for greater safety in use
- The material used is non-toxic and complies with European regulations
- Resistant to sudden changes in temperature (-40°C+150°C), corrosive agents and detergents
- Dishwasher safe and sterilizable, in order to guarantee absolute hygiene
- The green color of the handle allows you to immediately identify the position of the knife on the workbench for greater safety