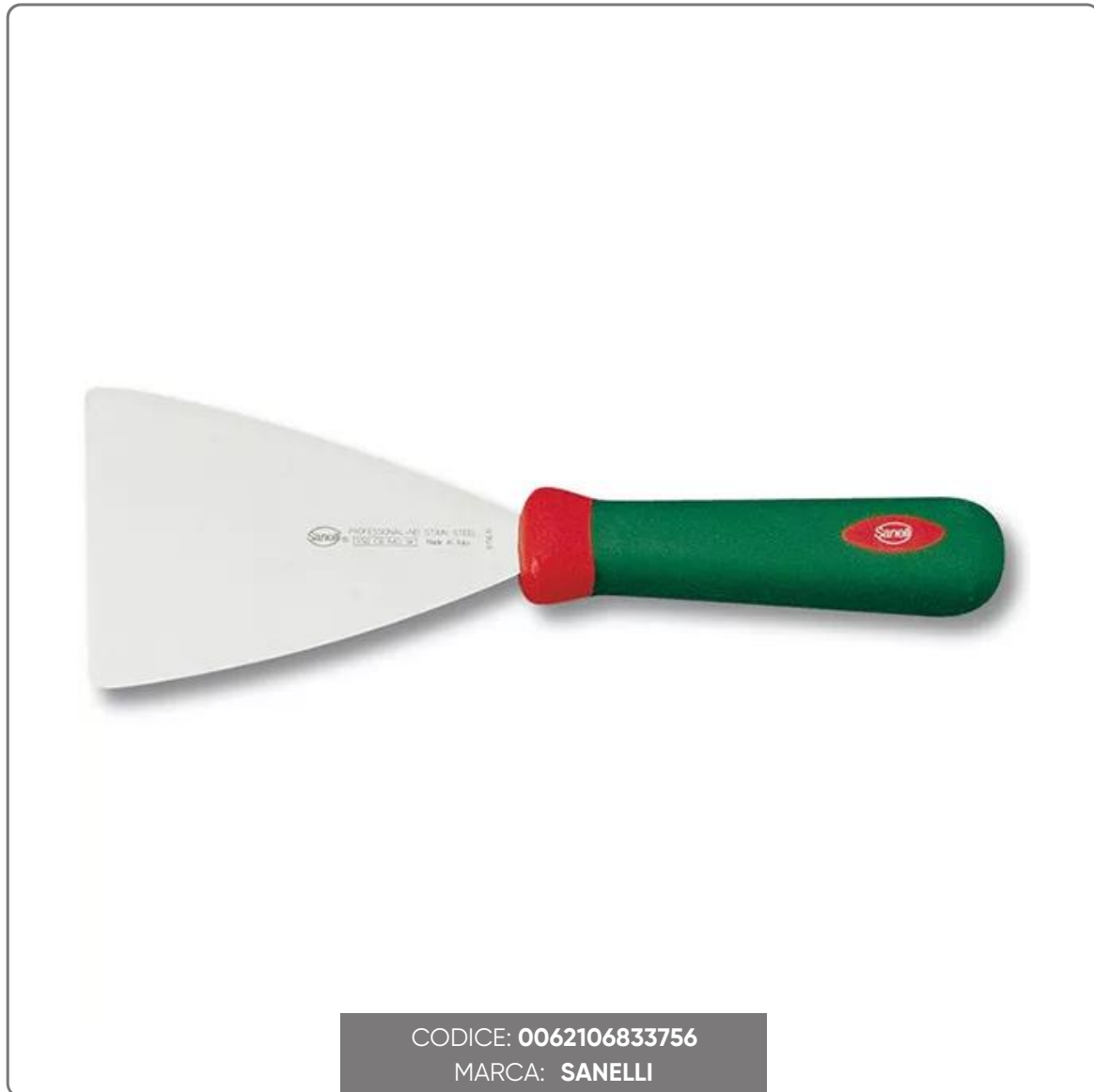


SPATOLA PIZZA SANELLI INOX cm.12.5



SOLUZIONI FOODSERVICE

USE:

Pizza spatula. The handle is perfectly balanced with the blade.

With 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

CHARACTERISTICS:

- chrome-molybdenum stainless steel blades
- hardness and flexibility of the blade
- high cutting power
- long life of the edge for professional use, easy to resharpen
- the convex shape of the blade guarantees effective support when considerable effort is required by the user. No chipping occurs.
- ergonomic, non-slip handle: less tiring to use and safer
- the green color makes it easily recognizable
- non-toxic handle and compliant with regulations
- temperatures: +150°-40°
- dishwasher safe and sterilisable