

**COLTELLO SANELLI SANTOKU OLIVATO LAMA ACCIAIO**  
**cm.16**



# SOLUZIONI FOODSERVICE

## LAMA

- High hardness (54-56 HRC)
- Good flexibility
- High chopping power
- Long thread life
- Wire shape particularly designed for professional use
- Excellent ease of resharpening
- The convex shape of the blade guarantees effective support when considerable efforts are required from 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 fatigue for the user
- The non-slip handle with a soft but slightly wrinkled surface allows for greater safety in use
- The material used is non-toxic and complies with European regulations
- Resistant to temperature changes (-40°C+150°C), corrosive agents and detergents
- Dishwasher safe and sterilizable, to ensure absolute hygiene
- The green color of the handle allows you to immediately identify the position of the knife on the workbench for greater safety