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Кухонные инструменты коллекции SKIN



SKIN



Saneli®

PROFESSIONAL STAINLESS STEEL
X50 CR MO 14
MADE IN ITALY
Lot 14618

3242:10:11





LINEA

SKIN



La nuova linea Skin abbina la comprovata alta qualità delle lame Sanelli ad un manico completamente nuovo. Grazie all'impiego di una tecnologia innovativa per la "texturizzazione", la superficie del manico SKIN differisce da qualsiasi altro e offre una presa sicura e confortevole, annullando la sensazione di rigidità.

La forma ergonomica è garanzia di sicurezza.

Il materiale utilizzato risponde alle severe normative igieniche e di contatto con le sostanze alimentari.

Una linea completa di coltelli che grazie all'ottimo rapporto qualità/prezzo, è l'ideale per ogni tipologia di cucina, professionale o casalinga.

SKIN LINE

The new SKIN line combines the proven high quality of Sanelli's blades with a brand-new handle. Using an innovative technology that Sanelli calls "texturization", the surface of the SKIN handle differs from any other and offers a comfortable and safe grip, cancelling any feeling of rigidity. The ergonomic shape is a guarantee of safety. The used materials comply to the strict hygiene and food contact regulations. A complete line of knives that, thanks to its value for money, is the best choice for every type of kitchen either professional or domestic.

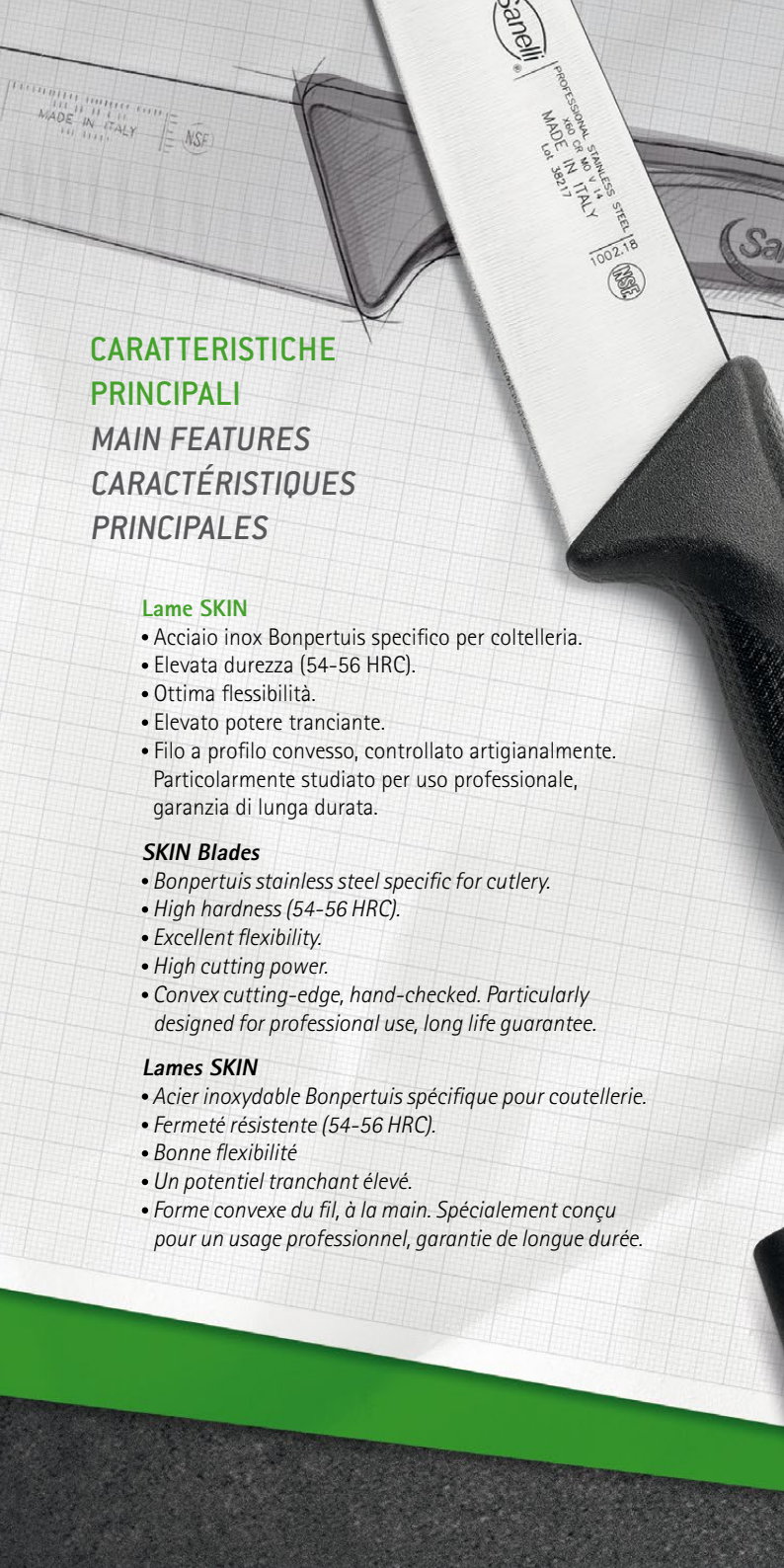
SÉRIE SKIN

La nouvelle ligne Skin associe la qualité éprouvée des lames Sanelli à un manche complètement neuf. Grâce à l'utilisation d'une technologie innovante pour la «texturation», la surface du manche SKIN diffère de tous les autres et offre une prise sûre et confortable, éliminant la sensation de rigidité. La forme ergonomique est une garantie de sécurité. Le matériau utilisé répond aux sévères normes d'hygiène et de contact avec les substances alimentaires. Une gamme complète de couteaux qui, grâce à son excellent rapport qualité / prix, est idéale pour tout type de cuisine, professionnelle ou domestique.



Colori disponibili secondo Normativa HACCP
Available colors according HACCP standards
Couleurs disponibles selon normes HACCP

- nero / black / noir
- bianco / white / blanc
- rosso / red / rouge
- giallo / yellow / jaune
- blu / blue / bleu
- verde / green / vert

The image shows a Sanelli knife with a black handle and a stainless steel blade. The blade has a convex cutting edge and is marked with 'Sanelli', 'PROFESSIONAL STAINLESS STEEL 1002.10', 'X60 CR NO. 14', 'MADE IN ITALY', and 'Lot. 38217'. There is also an NSF logo. The background is a technical drawing on a grid, showing a cross-section of the blade and a handle. The text 'CARATTERISTICHE PRINCIPALI' is in green, 'MAIN FEATURES' is in black, and 'CARACTÉRISTIQUES PRINCIPALES' is in black.

CARATTERISTICHE PRINCIPALI

MAIN FEATURES

CARACTÉRISTIQUES PRINCIPALES

Lame SKIN

- Acciaio inox Bonpertuis specifico per coltelleria.
- Elevata durezza (54-56 HRC).
- Ottima flessibilità.
- Elevato potere tranciante.
- Filo a profilo convesso, controllato artigianalmente. Particolarmente studiato per uso professionale, garanzia di lunga durata.

SKIN Blades

- Bonpertuis stainless steel specific for cutlery.
- High hardness (54-56 HRC).
- Excellent flexibility.
- High cutting power.
- Convex cutting-edge, hand-checked. Particularly designed for professional use, long life guarantee.

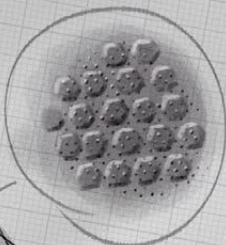
Lames SKIN

- Acier inoxydable Bonpertuis spécifique pour coutellerie.
- Fermeté résistante (54-56 HRC).
- Bonne flexibilité
- Un potentiel tranchant élevé.
- Forme convexe du fil, à la main. Spécialement conçu pour un usage professionnel, garantie de longue durée.

Progettati
e realizzati
completamente
in Italia



GRIP
texture



Manici SKIN

- Innovativa miscela di polipropilene.
- Design ergonomico esclusivo.
- Texturizzazione superficie a rugosità calibrata per una presa sicura.

SKIN Handles

- New mix of polypropylene.
- Exclusive ergonomic design.
- Surface texturization with calibrated roughness for a safe grip.

Manches SKIN

- Nouveau mélange de polypropylène.
- Design ergonomique exclusif.
- Texturation de la surface avec rugosité calibrée pour une prise sûre.



CSI
CERT

ISO 9001



CSI
CERT

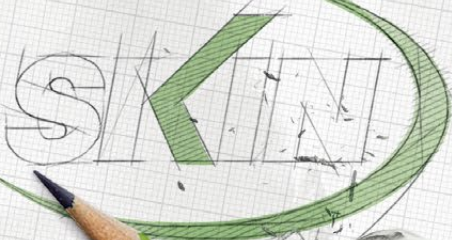
ISO 22000



Prodotti in Italia,
nello stabilimento
di Premana, i coltelli
della Linea SKIN
sono conformi alle
certificazioni NSF, e
ISO 22000.

Made in Italy,
at the Premana
plant, knives of the
SKIN line are in
compliance with
NSF and ISO 22000
certifications.

Fabriqués en
Italie, dans l'usine
de Premana, les
couteaux SKIN sont
conformes aux
certifications NSF
et ISO 22000.



100214

Francese

Butcher

Boucher

Lama/blade/lame

14 cm



100216

Francese

Butcher

Boucher

Lama/blade/lame

16 cm



100218

Francese

Butcher

Boucher

Lama/blade/lame

18 cm



100222

Francese

Butcher

Boucher

Lama/blade/lame

22 cm



100227

Francese

Butcher

Boucher

Lama/blade/lame

27 cm



100233

Francese

Butcher

Boucher

Lama/blade/lame

33 cm



101218

Danese

Butcher

Boucher

Lama/blade/lame

18 cm



102220

Affettare

Slicing

Trancheur

Lama/blade/lame

20 cm



102236

Affettare

Slicing

Trancheur

Lama/blade/lame

36 cm



103222

Francese seghettato

Fish - Serrated edge

Poisson - Lame dentelé

Lama/blade/lame

22 cm



103233

Francese seghettato

Fish - Serrated edge

Poisson - Lame dentelé

Lama/blade/lame

33 cm



104215

Sventrare curvo

Curved gut

Tripier courbe

Lama/blade/lame

15 cm



105215

Sventrare dritto

Straight gut

Tripier droit

Lama/blade/lame

15 cm



106218

Scannare

Sticking

Saigner / Denerveur

Lama/blade/lame

18 cm



107216

Filettare

Flex. fillet knife
Filet de sole

Lama/blade/lame
16 cm



107218

Filettare

Flex. fillet knife
Filet de sole

Lama/blade/lame
18 cm



107222

Filettare

Flex. fillet knife
Filet de sole

Lama/blade/lame
22 cm



108216

Disosso Emilia

Boning
Désosser

Lama/blade/lame
16 cm



109213

Disosso curvo stretto

Curved boning
Dépouiller

Lama/blade/lame
13 cm



109213F

Disosso curvo stretto FLEX

Curved boning flexible
Dépouiller flexible

Lama/blade/lame
13 cm



109215

Disosso curvo stretto

Curved boning
Dépouiller

Lama/blade/lame
15 cm



109215F

Disosso curvo stretto FLEX

Curved boning flexible

Dépouiller flexible

Lama/blade/lame

15 cm



109216

Disosso curvo

Curved boning

Dépouiller

Lama/blade/lame

16 cm



110212

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

12 cm



110214

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

14 cm



110216

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

16 cm



110218

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

18 cm



111216

Disosso flessibile

Boning flexible

Boucher flexible

Lama/blade/lame

16 cm



112228

Colpo

Heavy knife

Battre

Lama/blade/lame

28 cm



360220

Acciaino

Sharpening steel

Fusil à aiguiser

Lama/blade/lame

20 cm



360225

Acciaino

Sharpening steel

Fusil à aiguiser

Lama/blade/lame

25 cm



114230

Acciaino

Sharpening steel

Fusil à aiguiser

Lama/blade/lame

30 cm



300224

Arrosto

Roast

Rôti

Lama/blade/lame

24 cm



302224

Pane

Bread

Pain

Lama/blade/lame

24 cm



302232

Pane

Bread

Pain

Lama/blade/lame

32 cm



302237

Pane

Bread

Pain

Lama/blade/lame

37 cm



117212

Scuoiaie

*Skinning
Dépouiller*

Lama/blade/lame

12 cm



303223

Scimitarra

*Scimitar
Cimeterre*

Lama/blade/lame

23 cm



118226

Scimitarra Olivata

*Indented scimitar
Cimeterre alveolé*

Lama/blade/lame

26 cm



118230

Scimitarra Olivata

*Indented scimitar
Cimeterre alveolé*

Lama/blade/lame

30 cm



119220

Scimitarra XL

*Scimitar XL
Cimeterre XL*

Lama/blade/lame

20 cm



119226

Scimitarra XL

*Scimitar XL
Cimeterre XL*

Lama/blade/lame

26 cm



119230

Scimitarra XL

*Scimitar XL
Cimeterre XL*

Lama/blade/lame

30 cm



304228

Strettissima

Salmon slicing

Saumon

Lama/blade/lame

28 cm



305231

Salmone olivato

Indented salmon

Saumon alveolé

Lama/blade/lame

31 cm



306224

Prosciutto

Ham

Jambon

Lama/blade/lame

24 cm



306232

Prosciutto

Ham

Jambon

Lama/blade/lame

32 cm



306237

Prosciutto

Ham

Jambon

Lama/blade/lame

37 cm



307225

Ciocolato

lama seghettata

Chocolate serrated edge

Chocolat lame dentelée

Lama/blade/lame

25 cm



311230

Ciocolato

lama seghettata

Chocolate serrated edge

Chocolat lame dentelée

Lama/blade/lame

30 cm



310230

Salato

*Salami slicing
Charcuterie*

Lama/blade/lame

30 cm



310246

Salato

*Salami slicing
Charcuterie*

Lama/blade/lame

46 cm



309230

Salato 2 manici

*Twin-handled
cheese
Fromage deux
manches*

Lama/blade/lame

30 cm



309250

Salato 2 manici

*Twin-handled
cheese
Fromage deux
manches*

Lama/blade/lame

50 cm



337208

Farinata

*Farinata (chickpea flatbread)
Farinata (tarte de pois chiches)*

Lama/blade/lame

8 cm



322216

Falcetta

*Kitchen cleaver
Couperet*

Lama/blade/lame

16 cm



366229

Forchettone

*Carving fork
Fourchette de chef*

Mis/meas/mes

29 cm



312216

Cucina

Cook's

Chef

Lama/blade/lame

16 cm



312218

Cucina

Cook's

Chef

Lama/blade/lame

18 cm



312230

Cucina

Cook's

Chef

Lama/blade/lame

30 cm



312221

Trinciante

Chef

Chef

Lama/blade/lame

21 cm



316221

Trinciante olivato

Indented chef

Chef alveolé

Lama/blade/lame

21 cm



312225

Trinciante

Chef

Chef

Lama/blade/lame

25 cm



316225

Trinciante olivato

Indented chef

Chef alveolé

Lama/blade/lame

25 cm



315218

Giapponese olivato

Indented japanese

Japonais alveolé

Lama/blade/lame

18 cm



324210

Spelucchino

Paring

D'Office

Lama/blade/lame

10 cm



327212

Costata

Steak

Bifsteck

Lama/blade/lame

12 cm



328211

Tavola

Table

Table

Lama/blade/lame

11 cm



329212

Pomodoro

Tomato

Tomate

Lama/blade/lame

12 cm



330206

Verdura

Vegetable

Légumes

Lama/blade/lame

6 cm



336212

Formaggio 2 punte

Cheese - two tips

Fromage deux pointes

Lama/blade/lame

12 cm



442222

Formaggio tenero

Soft cheese

Fromage tendre

Lama/blade/lame

22 cm



443218

Formaggio zancato

Restaurant cheese

Fromage restaurant

Lama/blade/lame

18 cm



380216

Santoku

Santoku

Santoku

Lama/blade/lame

16 cm



385216

Santoku olivato

Indented Santoku

Santoku alveolé

Lama/blade/lame

16 cm



384216

Pizza seghettato

Pizza serrated edge

Pizza dentelé

Lama/blade/lame

16 cm



379210

Rotella pizza

Pizza wheel

Roue à pizza

Lama/blade/lame

Ø 10 cm



375212

Spatola pizza

Pizza spatula

Spatule "pizza"

Mis/meas/mes

12 cm



368226

Spatola hamburger

Hamburger spatula
Spatule hamburger

Mis/meas/mes

26 cm



369216

Spatola fritto stretta

Frying spatula
Spatule à frit

Mis/meas/mes

16 cm



369217

Spatola fritto larga

Frying spatula
Spatule à frit

Mis/meas/mes

17 cm



370212

Spatola lasagne

"Lasagne" spatula
Spatule "lasagne"

Mis/meas/mes

12 cm



370215

Spatola lasagne

"Lasagne" spatula
Spatule "lasagne"

Mis/meas/mes

15 cm



371216

Spatola cucina

Kitchen spatula
Spatule de cuisine

Mis/meas/mes

16 cm



372215

Spatola torta

Cake spatula
Spatule à gâteau

Mis/meas/mes

15 cm



372216

Spatola cheesecake

Cheesecake spatula

Spatule cheesecake

Mis/meas/mes

16 cm



373210

Spatolina pasticceria

Small pastry spatula

Spatule petite pâtisserie

Mis/meas/mes

10 cm



375218

Spatola torta seghettata

Serrated cake spatula

Spatule gâteau dentelée

Mis/meas/mes

18 cm



376212

Spatola crema

Cream spatula

Spatule crème

Mis/meas/mes

12 cm



373222

Spatola cuoco piegata

Offset spatula

Spatule de chef coudée

Mis/meas/mes

22 cm



373227

Spatola cuoco piegata

Offset spatula

Spatule de chef coudée

Mis/meas/mes

27 cm



373230

Spatola cuoco piegata

Offset spatula

Spatule de chef coudée

Mis/meas/mes

30 cm



374218

Spatola cuoco

Cook's spatula

Spatule de chef

Mis/meas/mes

18 cm



374222

Spatola cuoco*Cook's spatula
Spatule de chef***Mis/meas/mes**

22 cm



374227

Spatola cuoco*Cook's spatula
Spatule de chef***Mis/meas/mes**

27 cm



374230

Spatola cuoco*Cook's spatula
Spatule de chef***Mis/meas/mes**

30 cm



374235

Spatola cuoco*Cook's spatula
Spatule de chef***Mis/meas/mes**

35 cm



377230

Spatola cuoco seghettata*Serrated cook's spatula
Spatule gâteau dentelée***Mis/meas/mes**

30 cm



379214

Spatola griglia*Grill spatula
Spatule gril***Mis/meas/mes**

14 cm



348324

Mezzaluna manico tondo*Mincing knife round handle
Hachoir poignée ronde***Lama/blade/lame**

24 cm





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