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Ножи коллекции MEAT



MEAT



LINEA

MEAT

BARBECUE

S STEEL
Y
312122L



LINEA MEAT

Meat è una linea di coltelleria professionale nata per soddisfare le esigenti aspettative di coloro che operano nel settore della macelleria industriale, per gli esperti nel taglio di carni e alimenti per la cucina alla griglia. Gli appassionati di BBQ troveranno in questa linea tutti i modelli adatti alle loro esigenze.

La forma del manico è stata studiata per garantire una maggior presa durante tutte quelle lavorazioni in cui è richiesta più precisione e sicurezza. L'impugnatura ergonomica è studiata per l'utilizzo in condizioni di fatica, la texture e i materiali di qualità rendono il coltello comodo e antiscivolo; la lama con finitura lucida e costa arrotondata, assicura un maggior comfort, affidabilità e professionalità durante qualsiasi tipologia di taglio.

PROFESS
Sanelli

SÉRIE MEAT

Meat est une gamme de couteaux professionnels créée pour répondre aux exigences des opérateurs de la boucherie industrielle et des experts de la découpe de viande. Les passionnés de barbecue trouveront dans cette gamme tous les modèles adéquates pour profiter de leur passion culinaire.

MEAT LINE

Meat is a line of professional knives created to satisfy all the demanding expectations of who's working in the sector of industrial butchery, the specialist in the cutting of meats and grilled foods. The BBQ lover will find in this line, all the models suitable for their necessities.

The shape of the handle has been studied to guarantee a better hold during all the workings where is requested more safety and precision.

The ergonomic handle is designed for the use in condition of fatigue, the texture and qualitative materials make the knife comfortable and non-slip; the blade with polished finish and rounded spine, ensure a better comfort, reliability and professionalism during every kind of cut.

La forme de la poignée a été conçue pour permettre une meilleure prise en main lors de tous les travaux de précision qui nécessitent un geste en toute sécurité. Son manche ergonomique allié à la texture et aux matériaux de qualité apportent un confort et une bonne adhérence anti-dérapante afin d'assurer à l'utilisateur une bonne prise en main dans des moment de fatigue. La lame avec sa finition polie et son dos arrondi assure un grand confort et fiabilité pour tout type de coupe.

CARATTERISTICHE PRINCIPALI

MAIN FEATURES CARACTÉRISTIQUES PRINCIPALES

Lame MEAT

- Acciaio Inox professionale specifico per la coltelleria
- Elevata Durezza : 54-56 HRC
- Ottima flessibilità
- Elevato potere trinciante
- Finitura lucida
- Costa rifinita e arrotondata per maggior sicurezza e comodità.

MEAT Blades

- *Stainless Steel specific for professional cutlery.*
- *High hardness (54-56 HRC).*
- *Excellent flexibility.*
- *High cutting power.*
- *Polished finish.*
- *Rounded and finished spine for extra safety and comfort.*

Lames MEAT

- *Acier inoxydable professionnel spécifique pour la coutellerie*
- *Dureté élevée : 54-56 HRC*
- *Excellente flexibilité*
- *Pouvoir tranchant élevé*
- *Finition polie*
- *Dos arrondi pour plus de sécurité et de confort.*

I coltelli della linea Meat sono compatibili per il contatto con le sostanze alimentari, e sono fabbricati da Sanelli con gli elevati standard di tutta la produzione.

The knives of Meat line are certified for the contact with foods, and are made by Sanelli, following the high production standards.

Manici MEAT

- Innovativa miscela di polipropilene
- Nuovo design ergonomico e antiscivolo
- Texturizzazione superficie a rugosità calibrata per una maggior presa
- Guardia accentuata per maggior sicurezza
- Colore brillante facilmente individuabile sul banco di lavoro.

MEAT Handles

- *New mix of polypropylene.*
- *Exclusive ergonomic and non-slip design.*
- *Surface texturization with calibrated roughness for a safe grip.*
- *Accentuated guard for better safety.*
- *Defined color easily identifiable on the workbench.*

Manches MEAT

- *Mélange de polypropylène innovant*
- *Nouveau design ergonomique et antidérapant*
- *Texture de surface avec rugosité calibrée pour une meilleure adhérence*
- *Garde renforcée pour plus de sécurité*
- *Couleur vive facilement identifiable sur la table de travail*



Les couteaux de la ligne Meat sont compatibles avec le contact des matières alimentaires et sont fabriqués par Sanelli avec de fortes exigences tout au long de son processus de fabrication.

100118L

Francese

Butcher

Boucher

Lama/blade/lame

18 cm



LAMA LUCIDA / POLISHED BLADE

100121L

Francese

Butcher

Boucher

Lama/blade/lame

21 cm



LAMA LUCIDA / POLISHED BLADE

100124L

Francese

Butcher

Boucher

Lama/blade/lame

24 cm



LAMA LUCIDA / POLISHED BLADE

100127L

Francese

Butcher

Boucher

Lama/blade/lame

27 cm



LAMA LUCIDA / POLISHED BLADE

100130L

Francese

Butcher

Boucher

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

100133L

Francese

Butcher

Boucher

Lama/blade/lame

33 cm



LAMA LUCIDA / POLISHED BLADE

100136L

Francese

Butcher

Boucher

Lama/blade/lame

36 cm



LAMA LUCIDA / POLISHED BLADE

102120L

Affettare

Slicing

Trancheur

Lama/blade/lame

20 cm



LAMA LUCIDA / POLISHED BLADE

102124L

Affettare

Slicing

Trancheur

Lama/blade/lame

24 cm



LAMA LUCIDA / POLISHED BLADE

102128L

Affettare

Slicing

Trancheur

Lama/blade/lame

28 cm



LAMA LUCIDA / POLISHED BLADE

102132L

Affettare

Slicing

Trancheur

Lama/blade/lame

32 cm



LAMA LUCIDA / POLISHED BLADE

102136L

Affettare

Slicing

Trancheur

Lama/blade/lame

36 cm



LAMA LUCIDA / POLISHED BLADE

103121L

Francese seghettato

Fish - Serrated edge

Poisson - Lame dentelé

Lama/blade/lame

21 cm



LAMA LUCIDA / POLISHED BLADE

103133L

Francese seghettato

Fish - Serrated edge

Poisson - Lame dentelé

Lama/blade/lame

33 cm



LAMA LUCIDA / POLISHED BLADE

106114L

Scannare

Sticking

Saigner / Denerveur

Lama/blade/lame

14 cm



LAMA LUCIDA / POLISHED BLADE

106116L

Scannare

Sticking

Saigner / Denerveur

Lama/blade/lame

16 cm



LAMA LUCIDA / POLISHED BLADE

106118L

Scannare

Sticking

Saigner / Denerveur

Lama/blade/lame

18 cm



LAMA LUCIDA / POLISHED BLADE

107117L

Filettare

Flex. fillet knife

Filet de sole

Lama/blade/lame

17 cm



LAMA LUCIDA / POLISHED BLADE

107120L

Filettare

Flex. fillet knife

Filet de sole

Lama/blade/lame

20 cm



LAMA LUCIDA / POLISHED BLADE

109113FL

Disosso curvo stretto FLEX

Curved boning flexible

Dépouiller flexible

Lama/blade/lame

13 cm



LAMA LUCIDA / POLISHED BLADE

109113L

Disosso curvo stretto

Curved boning

Dépouiller

Lama/blade/lame

13 cm



LAMA LUCIDA / POLISHED BLADE

109115FL

Disosso curvo stretto FLEX

Curved boning flexible

Dépouiller flexible

Lama/blade/lame

15 cm



LAMA LUCIDA / POLISHED BLADE

109115L

Disosso curvo

Curved boning

Dépouiller

Lama/blade/lame

15 cm



LAMA LUCIDA / POLISHED BLADE

110112L

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

12 cm



LAMA LUCIDA / POLISHED BLADE

110113L

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

13 cm



LAMA LUCIDA / POLISHED BLADE

110114L

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

14 cm



LAMA LUCIDA / POLISHED BLADE

110115L

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

15 cm



LAMA LUCIDA / POLISHED BLADE

110116L

Disosso

Narrow boning

Boucher fin

Lama/blade/lame

16 cm



LAMA LUCIDA / POLISHED BLADE

117112L

Scuoiaie

Skinning

Dépouiller

Lama/blade/lame

12 cm



LAMA LUCIDA / POLISHED BLADE

117116L

Scuoiaie

Skinning

Dépouiller

Lama/blade/lame

16 cm



LAMA LUCIDA / POLISHED BLADE

118126L

Scimitarra Olivata

Indented scimitar

Cimeterre alveolé

Lama/blade/lame

26 cm



LAMA LUCIDA / POLISHED BLADE

118130L

Scimitarra Olivata

Indented scimitar

Cimeterre alveolé

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

119120L

Scimitarra XL

Scimitar XL

Cimeterre XL

Lama/blade/lame

20 cm



LAMA LUCIDA / POLISHED BLADE

119126L

Scimitarra XL

Scimitar XL

Cimeterre XL

Lama/blade/lame

26 cm



LAMA LUCIDA / POLISHED BLADE

119130L

Scimitarra XL

Scimitar XL

Cimeterre XL

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

120116L

Disosso Emilia largo

Boning

Désosser

Lama/blade/lame

16 cm



LAMA LUCIDA / POLISHED BLADE

Sanelli

120118L

Disosso Emilia largo

Boning

DéOSSer

Lama/blade/lame

18 cm



LAMA LUCIDA / POLISHED BLADE

300126L

Arrosto

Roast

Rôti

Lama/blade/lame

26 cm



LAMA LUCIDA / POLISHED BLADE



302124L

Pane

Bread

Pain

Lama/blade/lame

24 cm



LAMA LUCIDA / POLISHED BLADE

302132L

Pane

Bread

Pain

Lama/blade/lame

32 cm



LAMA LUCIDA / POLISHED BLADE

302136L

Pane

Bread

Pain

Lama/blade/lame

36 cm



LAMA LUCIDA / POLISHED BLADE

303126L

Pasticciere

Pastry

Pâtissier

Lama/blade/lame

26 cm



LAMA LUCIDA / POLISHED BLADE

304130L

Prosciutto stretto

Narrow ham

Jambon serré

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

305130L

Salmone olivato

Indented salmon

Saumon alvéolé

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

306124L

Prosciutto

Ham

Jambon

Lama/blade/lame

24 cm



LAMA LUCIDA / POLISHED BLADE

306132L

Prosciutto

Ham

Jambon

Lama/blade/lame

32 cm



LAMA LUCIDA / POLISHED BLADE

306136L

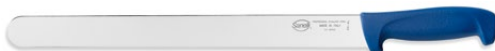
Prosciutto

Ham

Jambon

Lama/blade/lame

36 cm



LAMA LUCIDA / POLISHED BLADE

308130L

Salato largo

Wide salami

Charcuterie large

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

308135L

Salato

Salami slicing

Charcuterie

Lama/blade/lame

35 cm



LAMA LUCIDA / POLISHED BLADE

308142L

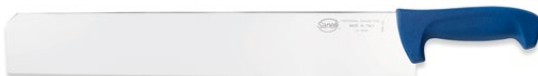
Salato

Salami slicing

Charcuterie

Lama/blade/lame

42 cm



LAMA LUCIDA / POLISHED BLADE

312122L

Trinciante

Chef

Chef

Lama/blade/lame

22 cm



LAMA LUCIDA / POLISHED BLADE

312124L

Trinciante

Chef

Chef

Lama/blade/lame

24 cm



LAMA LUCIDA / POLISHED BLADE

312127L

Trinciante

Chef

Chef

Lama/blade/lame

27 cm



LAMA LUCIDA / POLISHED BLADE

312130L

Trinciante

Chef

Chef

Lama/blade/lame

30 cm



LAMA LUCIDA / POLISHED BLADE

317122L

Trinciante seghettato

Chef serrated edge

Chef lame dentelé

Lama/blade/lame

22 cm



LAMA LUCIDA / POLISHED BLADE

317124L

Trinciante seghettato

Chef serrated edge

Chef lame dentelé

Lama/blade/lame

24 cm



LAMA LUCIDA / POLISHED BLADE

380118L

Santoku

Santoku

Santoku

Lama/blade/lame

18 cm



LAMA LUCIDA / POLISHED BLADE

385118L

Santoku olivato

Indented Santoku

Santoku alveolé

Lama/blade/lame

18 cm



LAMA LUCIDA / POLISHED BLADE

112128

Colpo

Heavy knife

Battre poids

Lama/blade/lame

28 cm



113128

Mezzo colpo

Half heavy knife

Demis poids

Lama/blade/lame

28 cm



322118

Falcetta

Kitchen cleaver

Couperet

Lama/blade/lame

18 cm



331107

Verdura

Vegetable

Légumes

Lama/blade/lame

7 cm



LINEA MEAT BBQ

334111

Spelucchino

Paring

D'Office

Lama/blade/lame

11 cm



334112

Pomodoro

Tomato

Tomate

Lama/blade/lame

12 cm





Coltellerie Sanelli



Sanelliknives



Coltellerie Sanelli



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