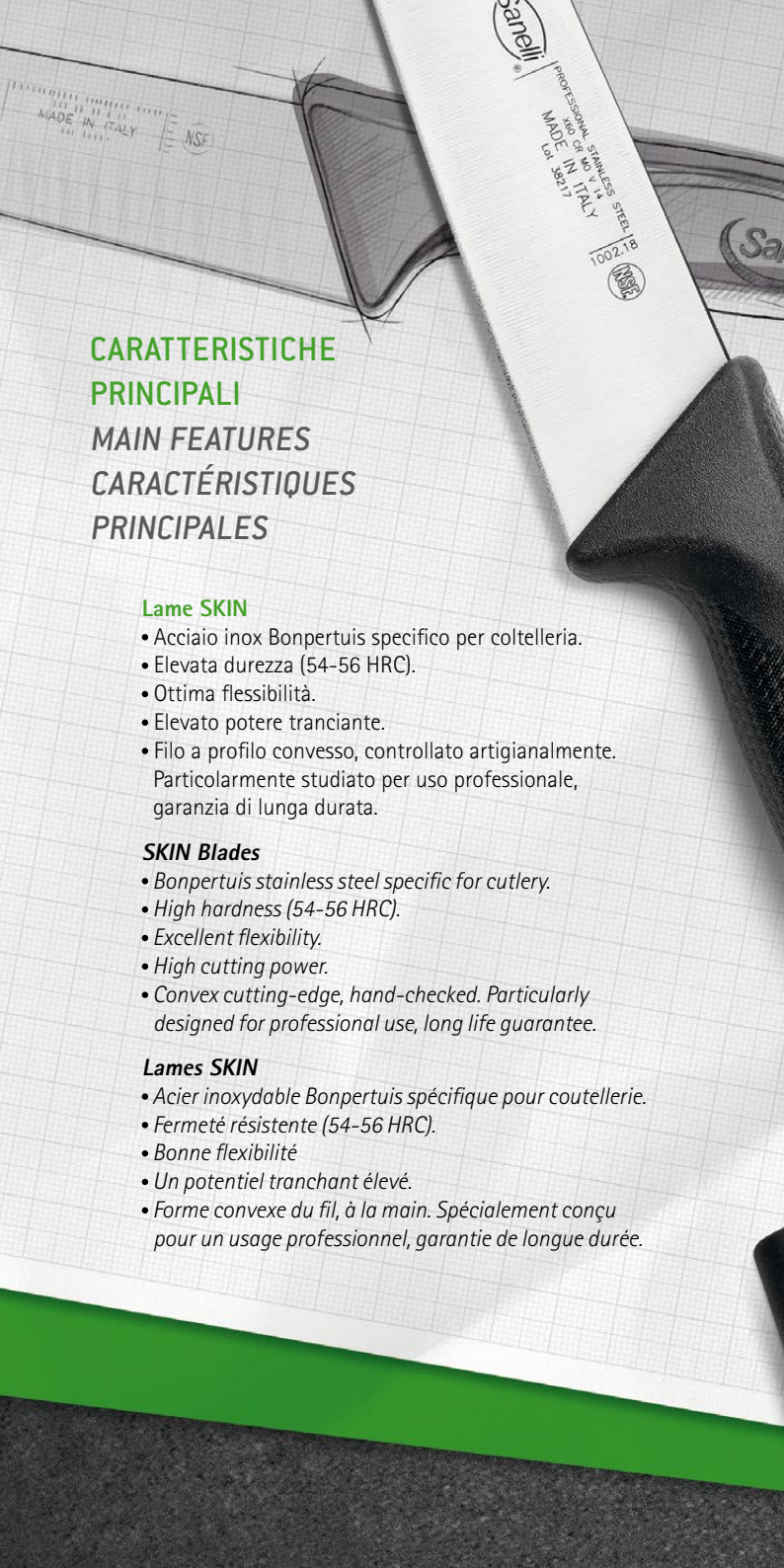




The image shows a Sanelli knife with a stainless steel blade and a black handle. The blade is positioned diagonally across the frame. On the blade, there is a logo for 'Sanelli' and text indicating it is 'PROFESSIONAL STAINLESS STEEL', 'X60 CR NO. 14', 'MADE IN ITALY', and 'Lot. 38217'. A 'NSF' logo is also visible. The background is a technical drawing on a grid, featuring a perspective sketch of the knife's handle and blade. The text 'MADE IN ITALY' and 'NSF' are also visible on the drawing.

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.