

SKIN LINE



Sanelli Coltellerie Sanelli Srl

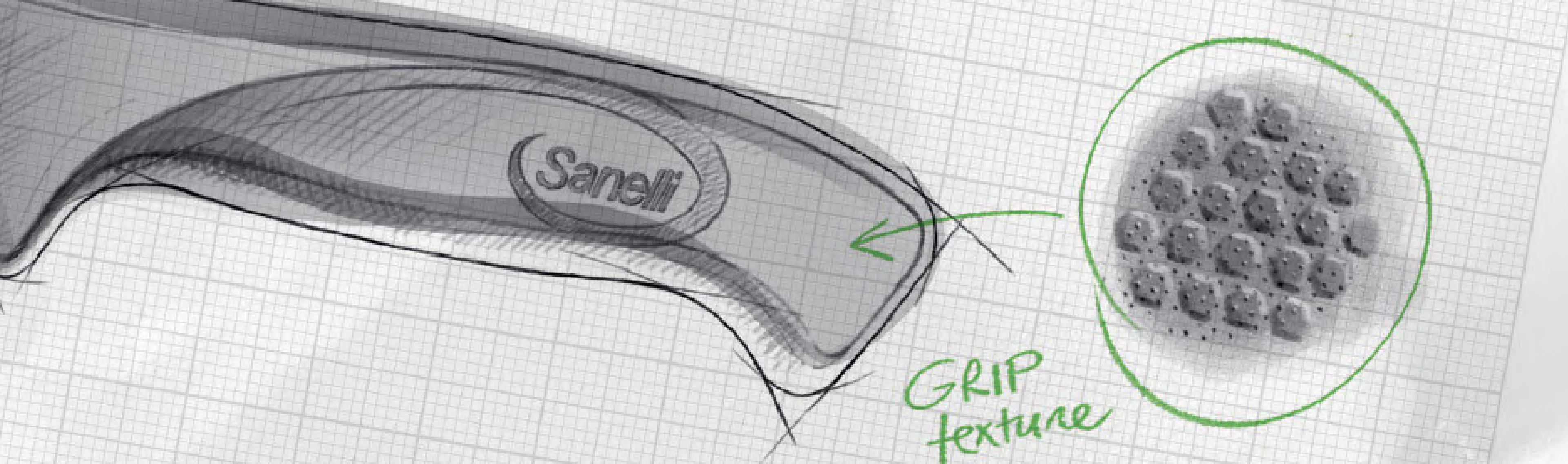
We were born here over 150 years ago . Here we produce and we will continue to manufacture our products. In Premana the production of cutting articles has reached levels of excellence thanks to the technological evolution added to the craftsmanship gained over time. Quality materials, cutting-edge technology and centennial experience, enable us to manufacture safe, easy to handle, unique and valuable products designed to last in time. Appreciated by the most demanding professionals and all cooking fans, Sanelli products are synonymous with quality all over the world SINCE 1864, MADE IN ITALY.



SKIN

Since 2017, the new SKIN line combines the proven high quality of Sanelli's blades with a brand-new handle. A complete line of knives that, thanks to its value for money, is the best choice for every type of uses, from the professional kitchen to the industrial working.





THE HANDLE

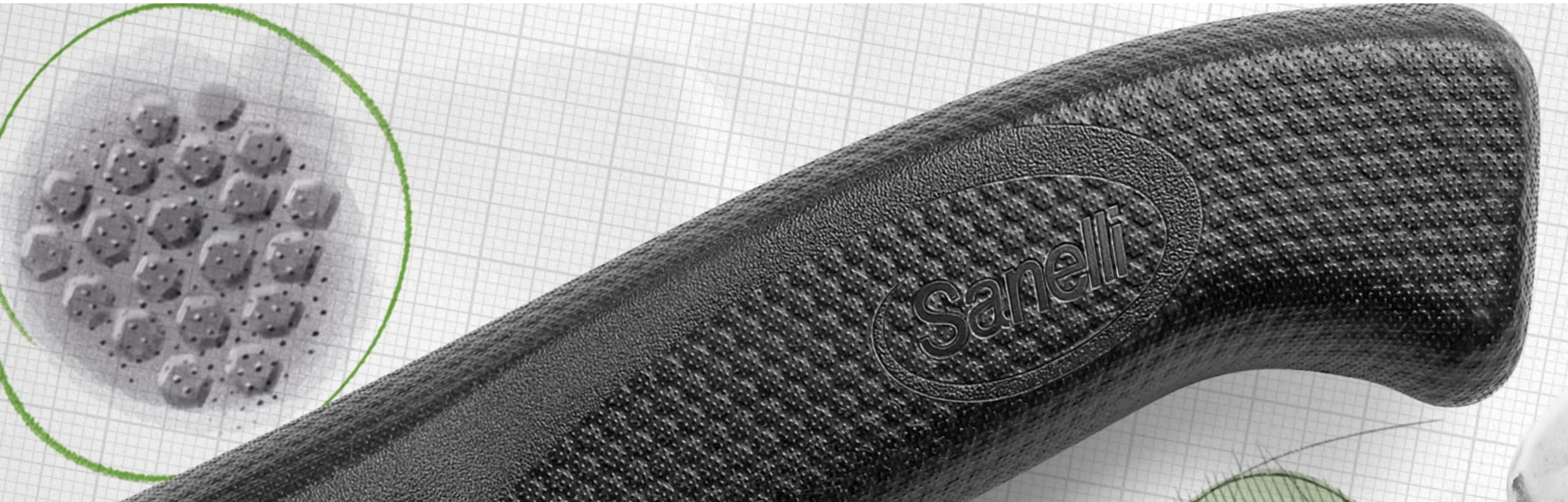
Using an innovative technology that Sanelli calls “texturization”, the surface of the SKIN handle differs from any other and offers a comfortable and safe grip, cancelling any feeling of rigidity. The ergonomic shape and the particular texture guarantee a safe and non-slip handle in every working situation; in addition thanks to the material and texture, they don't absorb grease, grime and other "natural" waste.

PLASTIC RAW MATERIALS

The handles of our knives are manufactured in compliance with European hygiene regulations for food contact. The plastics we use are certified and come from qualified suppliers. All our SKin handle are made with a mix of **polypropylene**, a synonym of durability, safe handle and resistance.

TEXTURE

The **Hexagonal texture** with its three-dimensional structure gives you a firm grip even under difficult working conditions. You will always use your knife safely and precisely.



THE BLADE

SKIN BLADES

- **Bonpertuis stainless steel** specific for cutlery.
- **Laminated Steel with conical section:** less working on the steel that reduce the stress during working, for a long life sharpening and cutting edge.
- **High hardness** (54-56 HRC).
- **Excellent flexibility.**
- **High cutting power.**
- **Convex cutting-edge**, hand-checked. Particularly designed for professional use, long life guarantee

STEELS

We employ only special stainless steels for cutlery, hot-rolled, in a simple bevel, from the Bonpertuis French steelworks. Each of the elements present in the alloy gives the blade special features:

Carbon (0.50% - 0.60%): It increases the hardness of steel during quenching: values around 57 ° HRC provide to the blade more power cutting and better edge retention.

Nitrogen: The introduction of Nitrogen during casting allows to obtain a greater hardness without increasing the percentage of Carbon while improving corrosion resistance.

Chrome: indispensable element to confer characteristics of rust resistance.

Molybdenum: It improves the temperability of steel helping to avoid structural flaws.

Vanadium: It gives the steel greater toughness and strength.



COLOURS

We produce the Skin Line knives with colored handle, with the sizes and models most requested on the market. On specific request, we can produce custom knives with different colored handle and blade, according to the minimum production quantity

Available colours according HACCP standards:

- **Black** - Neutral
- **Red** - Raw Meat
- **Yellow** - Cooked Meat or poultry
- **Blue** - Fish and Seafood
- **Green** - Vegetable
- **White** - Cheese and Bakery



CERTIFICATIONS

Our goal is to bring our quality level always up to the expectations of the best professionals. We consider it fundamental to work for the achievement and maintenance of product and process certifications.

MADE IN ITALY

The Control of all the production phases is our strength: all Sanelli branded articles are produced in Premana, combining the centennial experience of local craftsmen with the latest technologies. Compliance with the directives imposed by the regulation of the “made in Premana” trademark is a further guarantee of product quality



ISO 22000

ISO 22000 UNI EN standard is applied on a voluntary basis by food sector operators in the field of food safety, hazard analysis and critical control points (HACCP).



ISO 9001

ISO 9001:2015 certification is the international regulation for Quality Management Systems, it gives the company that achieves it an added value in terms of continuous improvement of its performance, offering customers and suppliers the certainty of relying on a solid and efficient company.



National Science Foundation (NSF) is an American certification body that verifies and certifies products to meet precise health and safety standards. The achievement of the prestigious NSF certification guarantees with worldwide validity that all the marked products comply with the strict USA regulations regarding food contact. To reach the target of the NSF certification Sanelli has joined a program that includes tests and audits demonstrating the ability to manufacture products in compliance with recognised standards regarding materials, design and production

SAFETY ON WORK

SPINE: The top of the knife and the thickest part of blade. **We work all the spine of our knives, to offer a rounded edge to avoid cut or issue after long use, especially in the meat and fish industry.**

SHAPE OF THE HANDLE: The particular shape, reached after long studies and tests, reduces and **nullify the stress at the worker's arm.**

TEXTURE: Our **unique hexagonal texture** give a non-slip, professional and ergonomical handle.



LAMINATED STEEL WITH CONICAL SECTION : thanks to the shape of steel bars, the stress during working is less, so the **durability, the cutting edge re-sharpening are better and improved.**

GUARD: The part of the handle that **prevents slipping** of the hand on the blade.

BUTT OR HANDLE HEAD: Swelling part at the end of the handle that guarantees the **holding and prevents knife's slipping.**

ALL THE SANELLI KNIVES ARE PROUDLY
MADE IN ITALY SINCE 1864

PRODUCIAMO COLTELLI DAL 1864



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