



## ABOUT US

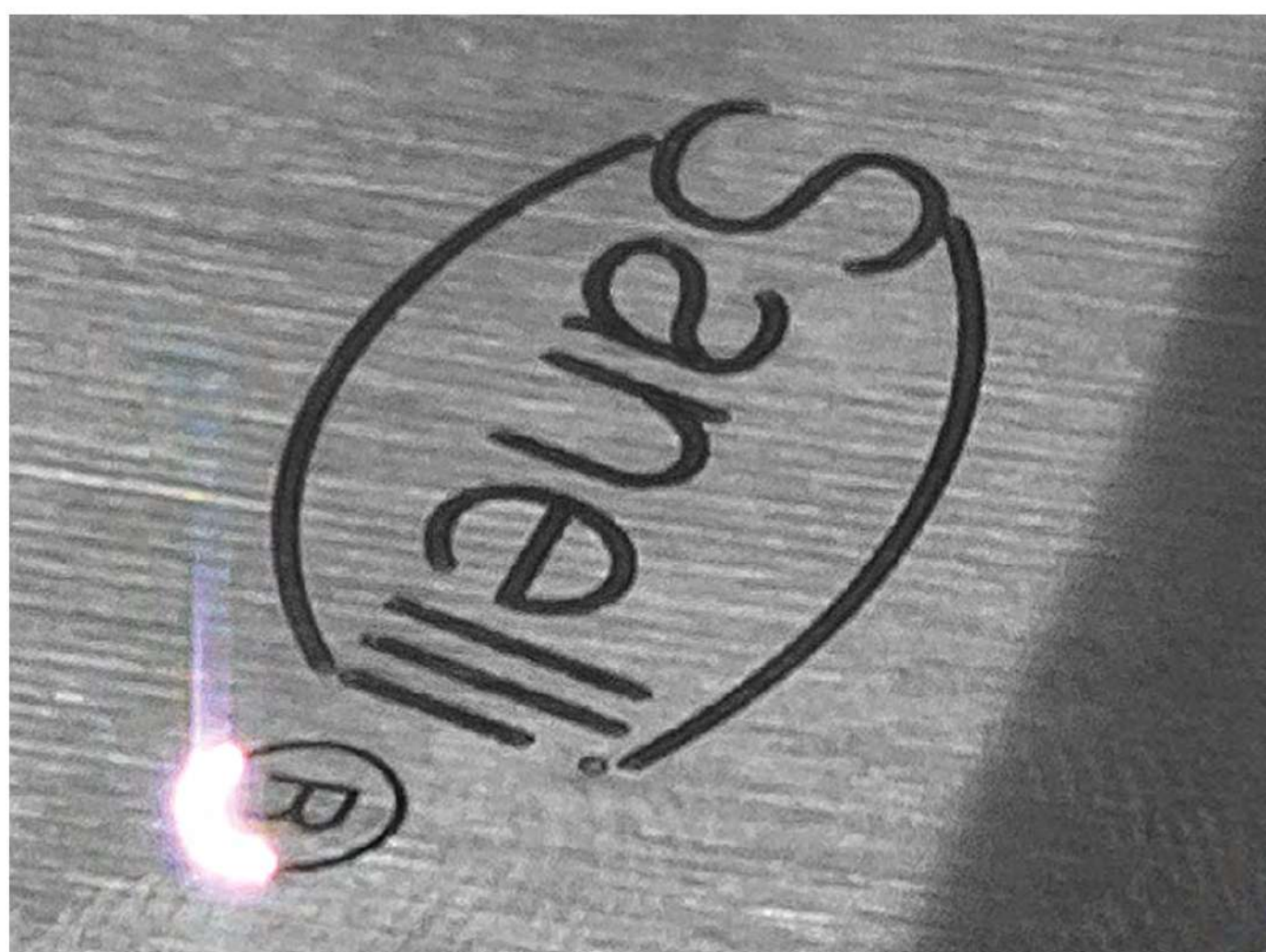
Historical company based in the district of Lecco, active for over 150 years in the city of Premana known all over the world for the manufacturing of knives and scissors. Our patented double molded handle knife has been a true revolution in the world of professional cutlery. Our "Premana Professional" line is one of the most complete on the market, composing of more than a hundred articles.

## WHAT DO WE DO

We manufacture all our knives in the Premana plant to guarantee a constant check both on the used materials and on the labor, this guarantees a quality that is known throughout the world.

We care a lot about our products quality.

We monitor the production processes to achieve certified quality products.



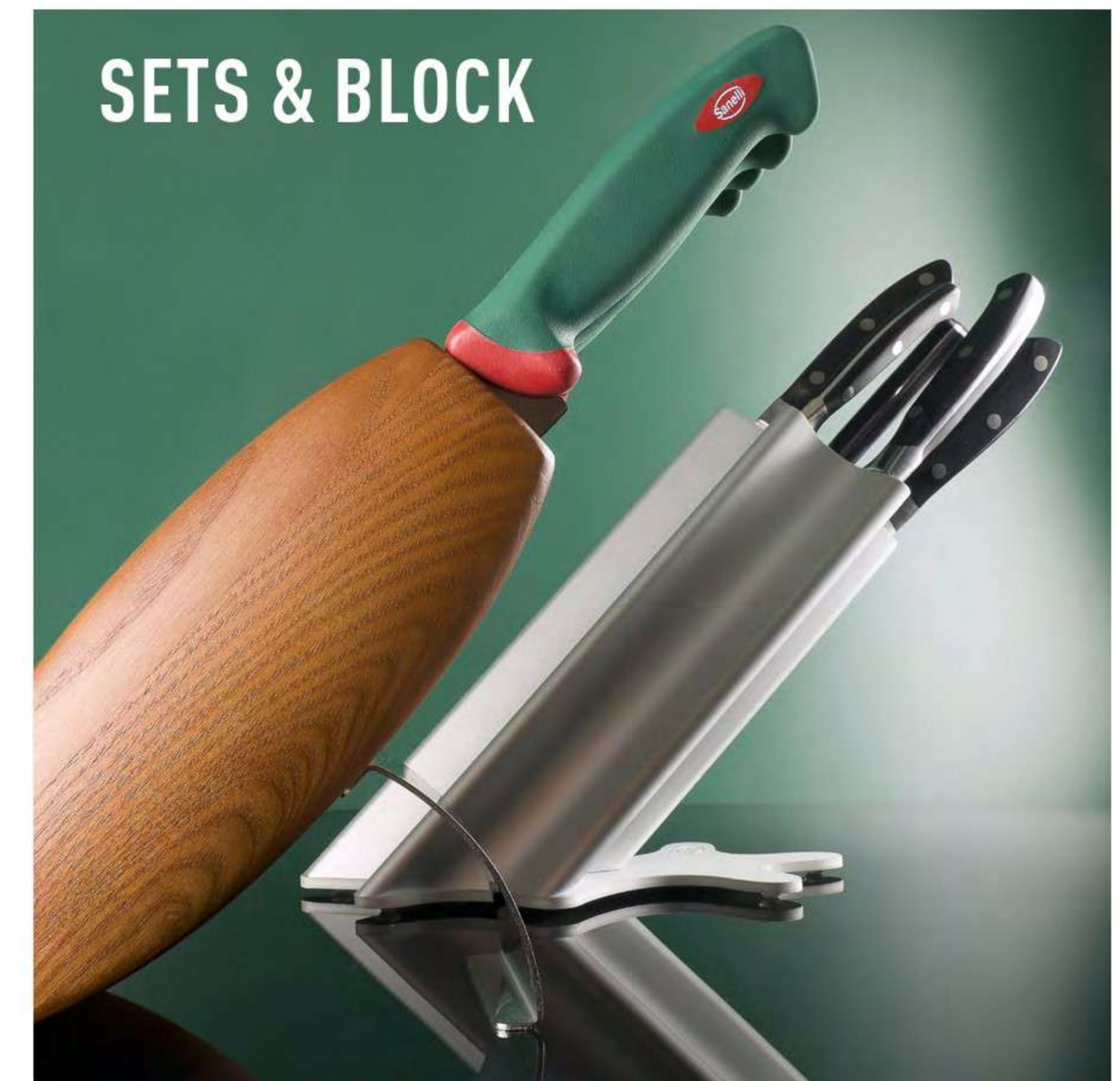
Quality certification  
ISO 9001

Alimentary certification  
ISO 22000

NSF certification









# OUR COLLABORATIONS AND PARTICIPATIONS



## SANELLI ON TV



### CUOCHI D'ITALIA

with Alessandro Borghese  
on air on TV8 - seasons 2017/18/19/20



### TOP CHEF

On air on Nove  
Second season 2017



### MASTER CHEF CELEBRITY ITALIA

On air on SKY and TV8  
Seasons 2017/2018



### ANTONINO CHEF ACCADEMY

with chef Antonino Cannavacciuolo  
On air on Sky and TV8 - Seasons 2019 - 2020



### KITCHEN NIGHTMARES ITALY

with chef Antonino Cannavacciuolo  
on air on NOVE - Seasons 2015/16/17/18/19



### CUOCHI E FIAMME

With chef Simone Rugiati  
On air on Food Network - Seasons 2018-2019



### HELL'S KITCHEN ITALY

With chef Carlo Cracco  
On air on Sky and TV8 - Seasons 2017-2018



### GINO CERCA CHEF

- Chef Gino D'Acampo  
On air on Nove - Season 2020





Siamo presenti come collaboratori e partner in molte scuole alberghiere. Crediamo nel valore della formazione, e ci impegniamo affinché i protagonisti della cucina di domani abbiano basi solide, per continuare la tradizione Italiana di ambasciatori del gusto in tutto il mondo.

## COLLABORAZIONI

### COLLABORATIONS

We are also partners of many hotel schools. We believe in the value of training, and we are committed to ensuring that the protagonists of tomorrow's cuisine have solid foundations, to continue the Italian tradition of taste ambassadors all over the world.

### COLLABORATIONS

Nous sommes présents en tant que collaborateurs et partenaires dans nombreuses écoles hôtelières. Nous croyons dans la valeur de la formation et nous nous engageons afin que les protagonistes de la cuisine de demain aient des bases solides, pour perpétuer la tradition italienne des ambassadeurs du goût dans le monde entier

Sanelli



**F.I.C. Federazione Italiana Cuochi**  
La FIC è l'associazione nazionale dei Cuochi e di coloro che si dedicano all'attività culinaria professionale. Tutti i nostri prodotti hanno ottenuto l'approvazione della Federazione Italiana Cuochi. Il marchio "APPROVATO DALLA F.I.C." è riservato ai produttori di prodotti alimentari, attrezzature e per la ristorazione ed è concesso alle aziende che sottopongono un prodotto o una linea di prodotti all'analisi e controllo da parte di un'apposita Commissione.

**F.I.C. Italian Federation of Chefs**  
FIC is the national association of chefs and those dedicated to professional culinary activity. All our products have reached the approval of the Italian Federation of chefs. The "APPROVED BY FIC" trademark is reserved for producers of food products and quality tools and equipment for catering and is given to companies that request it and products to the analysis and control of a special commission.



**N.I.C. Nazionale Italiana Cuochi**  
NIC è l'organo rappresentativo della FIC, ed è l'ambasciatrice dei cuochi e della cucina italiana in ogni competizione, in Italia e all'estero.

**N.I.C. Italian National Chef team**  
NIC is the representative body of FIC and it is the ambassador of Italian chefs and cuisine in every competition: in Italy and abroad.



**F.I.C. D.S.E. Federazione Italiana Cuochi Dipartimento solidarietà emergenze**  
Si occupa di pianificare e realizzare attività di ristorazione in località che si trovano in situazioni emergenziali.

**F.I.C. D.S.E. Italian Federation of Chefs Emergency Solidarity Department**  
Is responsible for planning and implementing catering services in emergency situations.



**EURO-TOQUES ITALIA**  
La comunità europea dei cuochi. Nella guida EuroToques Italia, sono presentati i più importanti Cuochi italiani attraverso le loro esperienze personali e i loro piatti. Euro Toques è l'unica associazione riconosciuta dalla commissione europea per la difesa della qualità degli alimenti.

**EURO-TOQUES ITALIA**  
The European community of chefs. In the Euro Toques guide the most important Italian chef are presented through their personal experiences and their own dishes. Euro Toques is the only association acknowledged by the European commission for the defence of food quality.



**METRO ACADEMY**  
Una piazza interattiva, sia fisica che digitale, per arricchire le competenze dei professionisti dell'Ho.re.ca., in cui si realizzano diverse attività: show cooking con top Chef, cocktail session con illustri Bartender e masterclass con i METRO Academy Chef.

**METRO ACADEMY**  
An interactive square, both physical and digital, to improve the skills of Ho.re.ca. professionals, where different activities are performed: show cookings with top chefs, cocktail sessions with distinguished bartenders and master classes with METRO Academy Chefs.



**ACADEMIA BARILLA**  
Il centro d'eccellenza dedicato alla diffusione della Cultura Gastronomica Italiana, dove la Pasta è il principale ingrediente. Luogo di incontro per chef stellati e appassionati di cucina, in grado di offrire formazione, servizi ed organizzazione di eventi dedicati alla gastronomia.

**ACADEMIA BARILLA**  
The center of excellence dedicated to the diffusion of Italian Gastronomic Culture, where Pasta is the main ingredient. A meeting place for starred chefs and cooking enthusiasts, capable of offering training, services and organization of gastronomic events.



## LINEA PREMANA PROFESSIONAL

# SAFE

## ANTIBACTERIAL PROTECTION

The silver ions based Biomaster additive in the handles of the Premana Professional line ensures an antibacterial protection:

- » Permanent (guaranteed efficacy for many years)
- » Certified (proved by laboratory tests)
- » Safe (against the most common bacterial strains)





# Coltellerie Sanelli Srl

## Main office and factory

via Risorgimento 67  
23834 Premana (LC) - Italy

## Warehouse and administrative office

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23900 Lecco - Italy

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## follow us



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