

The Sanelli logo is a white oval with the brand name "Sanelli" written in a stylized, cursive font inside. It is positioned at the top center of the image, overlaid on a green square background.

Sanelli

A small version of the Sanelli logo is embossed on the blade of the knife, located near the handle.

Sanelli

PROFESSIONAL STAINLESS STEEL  
No. 04 No. V. 14  
MADE IN ITALY  
Lot. 5532

5122.25

The Sanelli logo is embossed on the black handle of the knife, positioned near the base of the blade.

Sanelli

The SKIN logo features the word "SKIN" in a bold, white, sans-serif font. A green checkmark is integrated into the letter "K". The logo is set against a green circular background that is partially visible at the bottom of the image.

SKIN



Saneli®

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

3242:10:11







LINEA

SKIN

# 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**

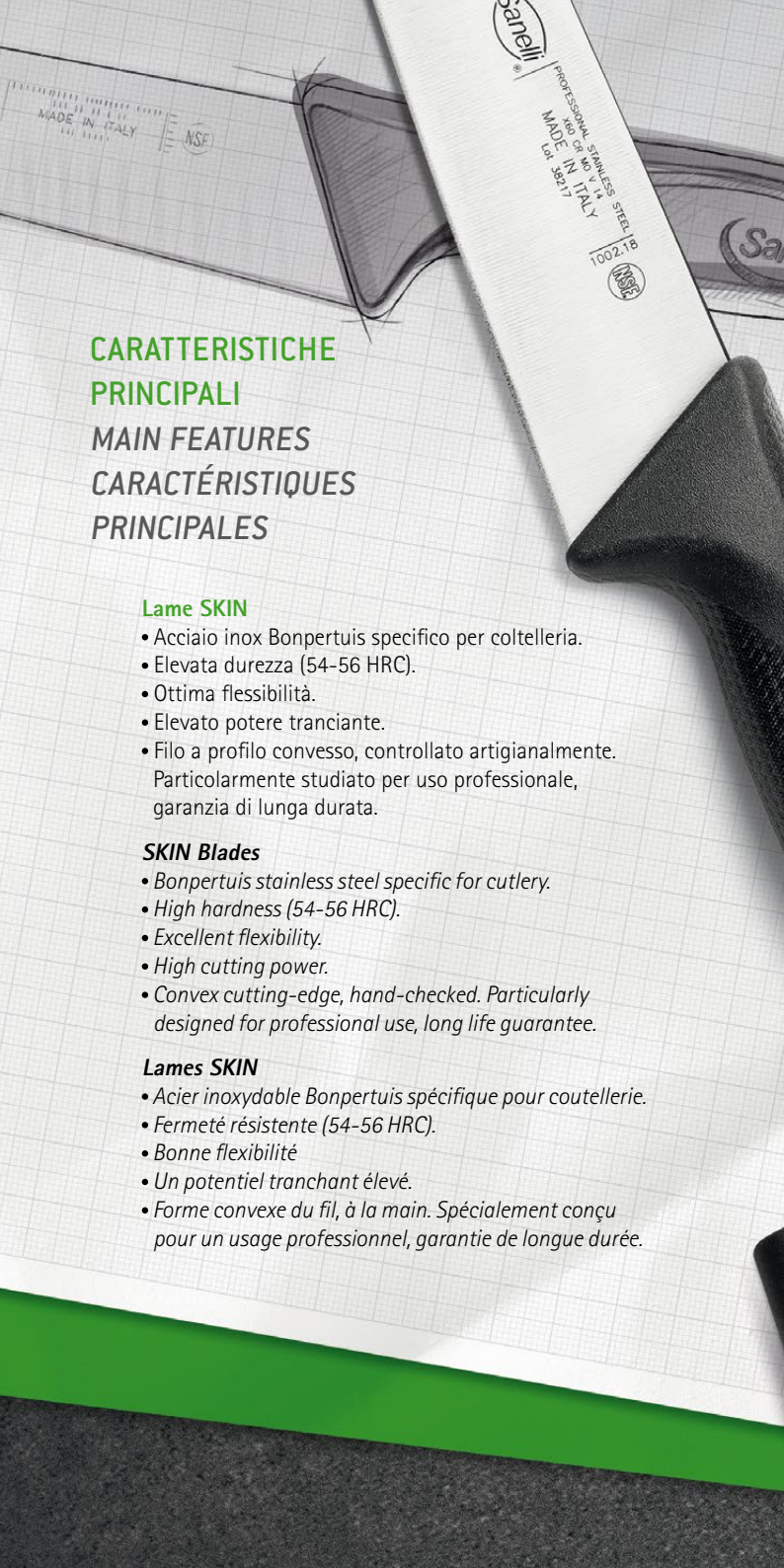
*La nouvelle ligne Skin associe la qualité éprouvée des lames Sanelli à un manche complètement neuf. Grâce à l'utilisation d'une technologie innovante pour la «texturation», la surface du manche SKIN diffère de tous les autres et offre une prise sûre et confortable, éliminant la sensation de rigidité. 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





**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.*

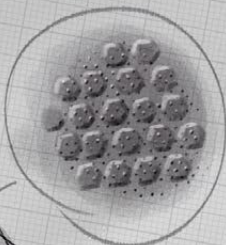
**Lames SKIN**

- *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



CSI  
CERT



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 grill***Mis/meas/mes**

14 cm



348324

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

24 cm



LINEA  
**SKIN**

COLORE



## PERSONALIZZAZIONI

Produciamo i coltelli della linea Skin con manico colorato, nelle misure e nelle tipologie più richieste dal mercato. Su specifica richiesta del cliente, possiamo produrre coltelli personalizzati per colore e per tipologia di lama, nel rispetto dei lotti minimi di produzione.



## PERSONALIZATIONS

*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.*

## PERSONNALISATIONS

*Nous produisons les couteaux de la série Skin avec des manches colorés, dans les mesures et types les plus courants sur le marché. Sur demande spécifique du client, nous pouvons produire couteaux personnalisés par couleur et par type de lame, en respectant le lot de production minimum.*





100218.R

**Francese**

*Butcher  
Boucher*

**Lama/blade/lame**

18 cm



100222.R

**Francese**

*Butcher  
Boucher*

**Lama/blade/lame**

22 cm



100227.R

**Francese**

*Butcher  
Boucher*

**Lama/blade/lame**

27 cm



100233.R

**Francese**

*Butcher  
Boucher*

**Lama/blade/lame**

33 cm



101218.R

**Danese**

*Butcher  
Boucher*

**Lama/blade/lame**

18 cm



102220.R

**Affettare**

*Slicing  
Trancheur*

**Lama/blade/lame**

36 cm



106218.R

**Scannare**

*Sticking  
Saigner / Denerveur*

**Lama/blade/lame**

18 cm



108216.R

**Disosso Emilia**

*Boning*  
*Désosser*

**Lama/blade/lame**  
16 cm



109213.R

**Disosso curvo stretto**

*Curved boning*  
*Dépouiller*

**Lama/blade/lame**  
13 cm



109215.R

**Disosso curvo stretto**

*Curved boning*  
*Dépouiller*

**Lama/blade/lame**  
15 cm



109216.R

**Disosso curvo**

*Curved boning*  
*Désosser*

**Lama/blade/lame**  
16 cm



110212.R

**Disosso**

*Narrow boning*  
*Boucher fin*

**Lama/blade/lame**  
12 cm



110214.R

**Disosso**

*Narrow boning*  
*Boucher fin*

**Lama/blade/lame**  
14 cm



110216.R

**Disosso**

*Narrow boning*  
*Boucher fin*

**Lama/blade/lame**  
16 cm



110218.R

**Disosso**

*Narrow boning  
Boucher fin*

Lama/blade/lame

18 cm



300224.R

**Arrosto**

*Roast  
Rôti*

Lama/blade/lame

24 cm



304228.R

**Strettissima**

*Salmon slicing  
Saumon*

Lama/blade/lame

28 cm



306224.R

**Prosciutto**

*Ham  
Jambon*

Lama/blade/lame

24 cm



306232.R

**Prosciutto**

*Ham  
Jambon*

Lama/blade/lame

32 cm



312225.R

**Trinciante**

*Chef  
Chef*

Lama/blade/lame

25 cm



360225.R

**Acciaino**

*Sharpening steel  
Fusil à aiguiser*

Lama/blade/lame

25 cm



100218.G

**Francese**

*Butcher*

*Boucher*

**Lama/blade/lame**

18 cm



100222.G

**Francese**

*Butcher*

*Boucher*

**Lama/blade/lame**

22 cm



100227.G

**Francese**

*Butcher*

*Boucher*

**Lama/blade/lame**

27 cm



100233.G

**Francese**

*Butcher*

*Boucher*

**Lama/blade/lame**

33 cm



109216.G

**Disosso curvo**

*Curved boning*

*Désosser*

**Lama/blade/lame**

16 cm



110214.G

**Disosso**

*Narrow boning*

*Boucher fin*

**Lama/blade/lame**

14 cm



110216.G

**Disosso**

*Narrow boning*

*Boucher fin*

**Lama/blade/lame**

16 cm



300224.G

**Arrosto**

*Roast*

*Rôti*

**Lama/blade/lame**

24 cm



306224.G

**Prosciutto**

*Ham*

*Jambon*

**Lama/blade/lame**

24 cm



306232.G

**Prosciutto**

*Ham*

*Jambon*

**Lama/blade/lame**

32 cm



309230.G

**Formaggio**

**2 manici**

*Twin-handled cheese*

*Fromage deux manches*

**Lama/blade/lame**

30 cm



309250.G

**Formaggio**

**2 manici**

*Twin-handled cheese*

*Fromage deux manches*

**Lama/blade/lame**

50 cm



312225.G

**Trinciante**

*Chef*

*Chef*

**Lama/blade/lame**

25 cm



360225.G

**Acciaino**

*Sharpening steel*

*Fusil à aiguiser*

**Lama/blade/lame**

25 cm



101218.B

**Danese**

*Butcher  
Boucher*

**Lama/blade/lame**

18 cm



109216.B

**Disosso curvo**

*Curved boning  
Désosser*

**Lama/blade/lame**

16 cm



302224.B

**Pane**

*Bread  
Pain*

**Lama/blade/lame**

24 cm



302232.B

**Pane**

*Bread  
Pain*

**Lama/blade/lame**

32 cm



302237.B

**Pane**

*Bread  
Pain*

**Lama/blade/lame**

37 cm



310230.B

**Salato**

*Salami slicing  
Charcuterie*

**Lama/blade/lame**

30 cm



312225.B

**Trinciante**

*Chef  
Chef*

**Lama/blade/lame**

25 cm



360225.B

**Acciaino**

*Sharpening steel  
Fusil à aiguiser*

**Lama/blade/lame**

25 cm





103222.A

**Francese seghettato**

*Fish - Serrated edge  
Poisson - Lame dentelé*

Lama/blade/lame

22 cm



103233.A

**Francese seghettato**

*Fish - Serrated edge  
Poisson - Lame dentelé*

Lama/blade/lame

33 cm



107216.A

**Filettare**

*Flex. fillet knife  
Filet de sole*

Lama/blade/lame

16 cm



107218.A

**Filettare**

*Flex. fillet knife  
Filet de sole*

Lama/blade/lame

18 cm



107222.A

**Filettare**

*Flex. fillet knife  
Filet de sole*

Lama/blade/lame

22 cm



109216.A

**Disosso curvo**

*Curved boning  
Désosser*

Lama/blade/lame

16 cm



118226.A

**Scimitarra Olivata**

*Indented scimitar*  
*Cimeterre alveolé*

**Lama/blade/lame**  
26 cm



304228.A

**Strettissima**

*Salmon slicing*  
*Saumon*

**Lama/blade/lame**  
28 cm



305231.A

**Salmone olivato**

*Indented salmon*  
*Saumon alveolé*

**Lama/blade/lame**  
31 cm



312225.A

**Trinciante**

*Chef*  
*Chef*

**Lama/blade/lame**  
25 cm



360225.A

**Acciaino**

*Sharpening steel*  
*Fusil à aiguiser*

**Lama/blade/lame**  
25 cm



315218.V

### Giapponese olivato

*Indented japanese  
Japonaïs alveolé*

Lama/blade/lame

18 cm



324210.V

### Spelucchino

*Paring  
D'Office*

Lama/blade/lame

10 cm



329212.V

### Pomodoro

*Tomato  
Tomate*

Lama/blade/lame

12 cm



330206.V

### Verdura

*Vegetable  
Légumes*

Lama/blade/lame

6 cm



312216.V

### Cucina

*Cook's  
Chef*

Lama/blade/lame

16 cm



312218.V

### Cucina

*Cook's  
Chef*

Lama/blade/lame

18 cm



312230.V

**Cucina**

*Cook's  
Chef*

**Lama/blade/lame**  
30 cm



312221.V

**Trinciante**

*Chef  
Chef*

**Lama/blade/lame**  
21 cm



312225.V

**Trinciante**

*Chef  
Chef*

**Lama/blade/lame**  
25 cm



309230.V

**Formaggio 2 manici**

*Twin-handled  
cheese  
Fromage deux  
manches*

**Lama/blade/lame**  
30 cm



309250.V

**Formaggio 2 manici**

*Twin-handled  
cheese  
Fromage deux  
manches*

**Lama/blade/lame**  
50 cm



360225.V

**Acciaino**

*Sharpening steel  
Fusil à aiguiser*

**Lama/blade/lame**  
25 cm



# Sanelli

980204

**Rotolo macello 4 pz**

*Butcher's bag 4 pcs.*

*Trousse boucher 4 pcs.*



988205

**Rotolo BBQ 5 pz**

*BBQ bag 5 pcs.*

*Trousse BBQ 5 pcs.*



980204.R

**Rotolo macello 4 pz**

*Butcher's bag 4 pcs.*

*Trousse boucher 4 pcs.*



980204.G

**Rotolo macello 4 pz**

*Butcher's bag 4 pcs.*

*Trousse boucher 4 pcs.*



980204.A

**Rotolo macello 4 pz**

*Butcher's bag 4 pcs.*

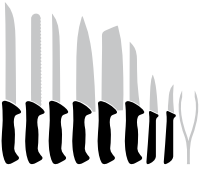
*Trousse boucher 4 pcs.*



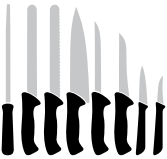
985205  
**Chef<sup>2</sup> 5 pz.**  
*Chef<sup>2</sup> 5 pcs.*  
*Trousse 5 pcs.*



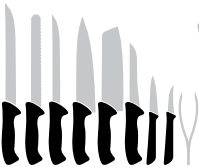
985209  
**Chef<sup>2</sup> 9 pz.**  
*Chef<sup>2</sup> 9 pcs.*  
*Trousse 9 pcs.*



984209  
**Rotolo 9 pz. Professional**  
*Professional bag 9 pcs.*  
*Trousses professionnel 9 pcs.*



983209  
**Rotolo 9 pz.**  
*Chef bag 9 pcs.*  
*Trousses chef 9 pcs.*





# Sanelli

927204

## Skin Ceppo Obliquo 4 pz

Skin oblique block 4 pcs.

Skin bloc oblique 4 pcs.

### Tabacco

Tobacco tone

Teinte tabac



927204B

## Skin Ceppo Obliquo 4 pz

Skin oblique block 4 pcs.

Skin bloc oblique 4 pcs.

### Bianco

White tone

teinte Blanc



926204

## Skin Ceppo

### Magnetico 4 pz

Skin Magnetic block

4 pcs.

Skin Bloc magnétique

4 pcs.



931205

**Skin Ceppo Leck 5 pz**

*Skin Leck block 5 pcs.  
Skin Leck bloc 5 pcs.*

**Rovere**

*Oakwood  
Rouvre*



931206

**Skin Ceppo Leck 6 pz**

*Skin Leck block 6 pcs.  
Skin Leck bloc 6 pcs.*

**Ciliegio**

*Cherry tone  
Teinte cerisier*



941206

**Skin Ceppo 6 pz**

*Skin block 6 pcs.  
Skin bloc 6 pcs.*

**Rovere**

*Oakwood  
Rouvre*



956213

## Skin Ceppo Master 13 pz

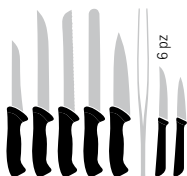
*Skin Master block 13 pcs.*

*Skin Master bloc 13 pcs.*

**Nero**

*Black*

*Noir*



903206

## Confezione costata 6 pz

*Steak knife set 6 pcs.*

*Coffret 6 pcs. bifsteck*



904206

## Confezione tavola 6 pz

*Table knife set 6 pcs.*

*Coffret 6 pcs. table*



900202

**Confezione 2 pz**

*Professional set 2 pcs.*

*Coffret professional 2 pcs.*



909204

**Confezione 4 pz**

*Set 4 pcs.*

*Trousse 4 pcs.*



907204

**Confezione 4 pz tricolore**

*Set tricolor 4 pcs.*

*Trousse 4 pcs.*





*Jolly* Sanelli

Made in Italy  
Lat. Cassle  
33521 I.R.



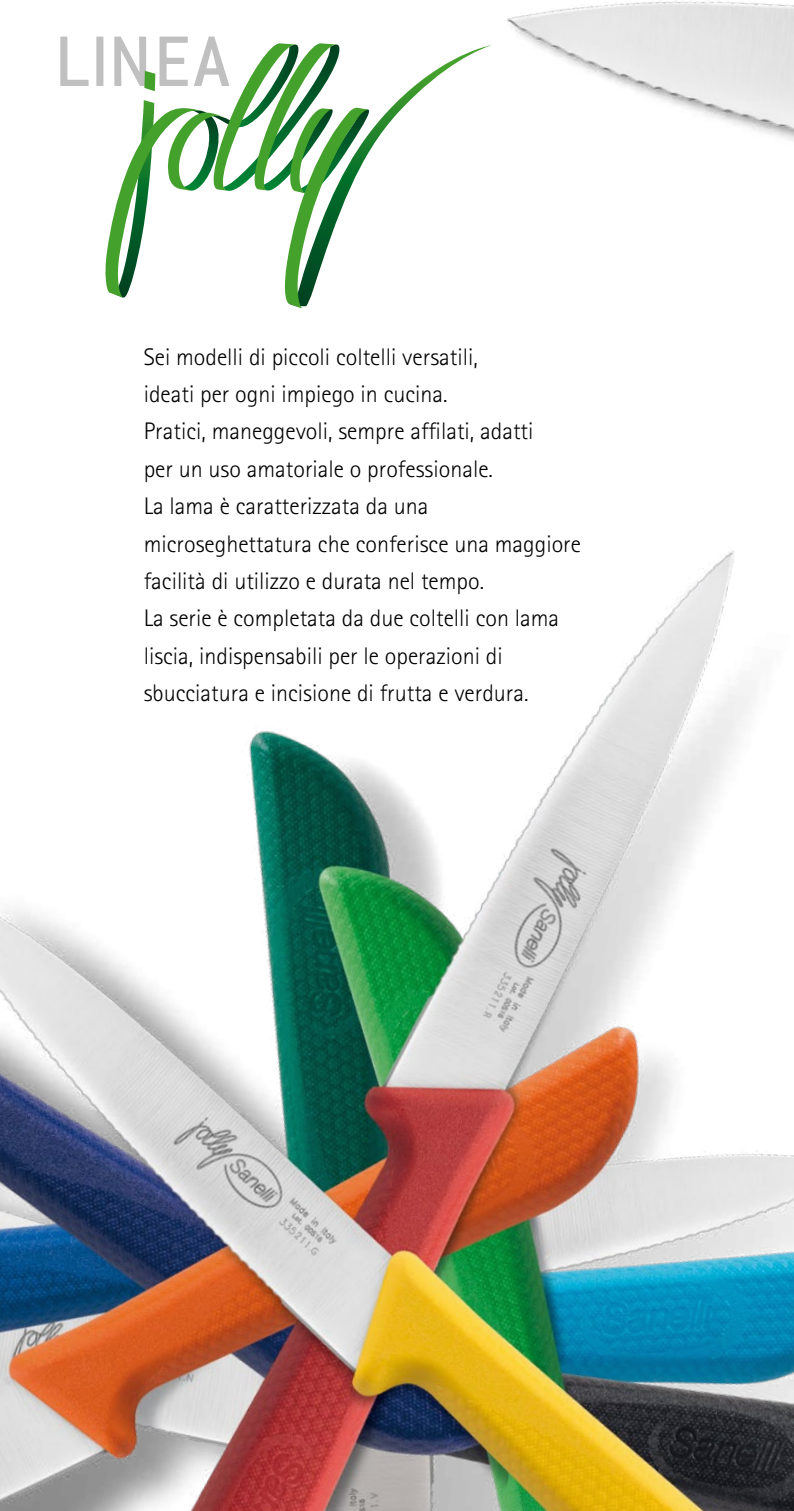


LINEA  
**JOLLY**

Sanelli

# LINEA *jolly*

Sei modelli di piccoli coltelli versatili,  
ideati per ogni impiego in cucina.  
Pratici, maneggevoli, sempre affilati, adatti  
per un uso amatoriale o professionale.  
La lama è caratterizzata da una  
microseghettatura che conferisce una maggiore  
facilità di utilizzo e durata nel tempo.  
La serie è completata da due coltelli con lama  
liscia, indispensabili per le operazioni di  
sbucciatura e incisione di frutta e verdura.







Microseghettature - Maggiore durata  
Micro-serration - Longer life  
Micro-dentelure - Plus de durabilité

## JOLLY LINE

*Six different versatile knives, developed for each use in the kitchen.*

*Practical, handy, always sharp and suitable for an amateur or professional use.*

*The blade is characterized by a micro-serration that confers a better ease of use and durability.*

*The series is completed by two smooth knives, indispensable for peeling and carving (incising) fruits and vegetables.*

## SÉRIE JOLLY

*Six modèles de petits couteaux polyvalents, conçus pour chaque utilisation en cuisine.*

*Pratiques, maniables, toujours aiguisées, pour un usage amateur ou professionnel.*

*La lame se caractérise par une micro-dentelure qui confère une plus grande facilité d'utilisation et durabilité dans le temps.*

*La série est complétée par deux couteaux à lame lisse, indispensables pour éplucher et graver fruits et légumes.*



331207N

**Verdura liscio**

*Vegetable smooth edge*

*Légumes lame lisse*

**Lama/blade/lame**

7 cm



332212N

**Verdura liscio**

*Vegetable smooth edge*

*Légumes lame lisse*

**Lama/blade/lame**

7 cm



333211N

**Tavola microseghettato**

*Table micro-serrated edge*

*Table lame micro-dentelée*

**Lama/blade/lame**

11 cm



334212N

**Pomodoro microseghettato**

*Tomato micro serrated edge*

*Tomate lame micro-dentelée*

**Lama/blade/lame**

12 cm



334211N

**Spelucchino liscio**

*Paring smooth edge*

*D'office lame lisse*

**Lama/blade/lame**

11 cm



335211N

**Spelucchino microseghettato**

*Paring micro-serrated edge*

*D'office lame micro-dentelée*

**Lama/blade/lame**

11 cm



335211R

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211F

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211V

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211B

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211G

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211M

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211C

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211A

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



335211I

**Spelucchino microseghettato***Paring micro-serrated edge  
D'office lame micro-dentelée***Lama/blade/lame**

11 cm



661203

**3 pz. Verdura**  
3 pcs. Vegetable  
3 pcs. Légumes

**Lama/blade/lame**  
7 cm



662203

**3 pz. Spelucchino /  
Pomodoro / Verdura**

3 pcs. Paring /  
Tomato / Vegetable  
3 pcs. D'Office /  
Tomate / Légumes

**Lama/blade/lame**  
12-11-7 cm



663203

**3 pz. Spelucchino liscio**

3 pcs. Paring  
3 pcs. D'Office

**Lama/blade/lame**  
11 cm



664203

**3 pz. Pomodoro**

3 pcs. Tomato  
3 pcs. Tomate

**Lama/blade/lame**  
12 cm



665203

**3 pz. Spelucchino  
microseghettato**

3 pcs. Paring  
3 pcs. D'Office

**Lama/blade/lame**  
11 cm



666206

**3 pz. Costata**

3 pcs. Steak  
3 pcs. Bifsteck

**Lama/blade/lame**  
12 cm



667206

**6 pz. Tavola**

6 pcs. Table  
6 pcs. Table

**Lama/blade/lame**  
11 cm







www.mottarella.com

**Sanelli**

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