

PROFESSIONAL KNIVES SINCE 1864
MADE IN ITALY



**AMBROGIO
SANELLI**
THE EVOLUTION OF CUTTING



COMPANY PROFILE

2022



“ What sets our company apart is the passion: an engine always **pushing us to transform the impossible into reality,** to provide cooking professionals **the best possible products.**”

SOME NUMBERS OF 2021.



They cannot lie:



70+

EXPORT
COUNTRIES



2

OWN BRANDS



1330+

ACTIVE B2B
CUSTOMERS



921

PRODUCTS



65

ESPRESSOS PER DAY
(W/O SUGAR)



**TOO
MUCH**

PASSION



THE EXPERIENCE OF YESTERDAY, THE ENTHUSIASM OF TODAY, THE CHALLENGE OF TOMORROW.



All was born in 1864 in Premana, a small village in the Italian Alps where iron has been worked for many centuries, exploiting the mines of the upper valley, Ambrogio Sanelli set this fascinating enterprise in motion. This is how our company was founded: **based on water, Iron and earth.**

An isolated territory that is wild and difficult, yet at the same time able to reward efforts and imagination. An entrepreneurial territory that has **transformed its geographical limits into its strong points.** Still nowadays, with the fifth generation, this passionate family experience goes on. to even better pursue the main goal: manufacture reliable and high quality knives. Quality that is not born by chance, but has grown over the years with **commitment, effort and time.** A lot of time.



PREMANA, Alta Valsassina (LC), Italia

It lays on the Alps at a height of 1.000 metres above sea level



MANUFACTURING

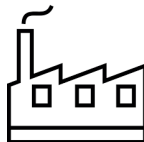


Manufacturing of Ambrogio Sanelli knives is a perfect combination of handcrafting tradition and technology innovation. These values come together in Premana facility, where we completely manufacture our products.

The long-time **experience** of our **craftsmen** is **combined** with the **latest technologies** to pursue efficient processes and high quality standards. The extreme attention adopted production-wide reflects in our products and it is a clear expression of our values and identity.



97,8%
ORDERS FULLY
SHIPPED
WITHIN 48H



4500 sqm
WITH PEOPLE &
ROBOTS



4+ ton
RECYCLED STEEL



MATERIALS



Most of the blades of Ambrogio Sanelli professional knives are produced with **special Nitrogen stainless steel NITRO-B, made in Germany.**

Detailed percentages of Nitrogen, Carbon, Chromium, Molybdenum and Vanadium grant high hardening, optimal cutting power, long lasting edge and excellent resistance to corrosion.



NITRO-B (EN 10088-3:1.4916)

N 0,1% **C** 0,50% **Cr** 14,50% **Mo** 0,7% **V** 0,15%





sharplab

The lab on the edge

RESEARCH & DEVELOPMENT

Passion is a key-driver for Ambrogio Sanelli, and it's reflected into high quality products, result of continuous in-process control and of an intense R&D professional activity.

Sharplab is our department with specific tooling and test equipment dealing with this: make Ambrogio Sanelli products the best.



6

PROFESSIONAL TESTS



1200+

LAB TESTS PER YEAR





QUALITY AND CERTIFICATIONS

Ambrogio Sanelli takes quality seriously and we can provide all the desired certifications of our products.

- UNI EN ISO 9001:2015 - Quality
- UNI EN ISO 22000:2018 - Food Contact
- NSF: most of our professional range is NSF Certified



NSF International



HAVE A LOOK INSIDE OUR FACTORY



ambrogiosanelli.it/video



OWN BRANDS



The historical brand owned since 1864, targeted to professionals of Ho.Re.Ca



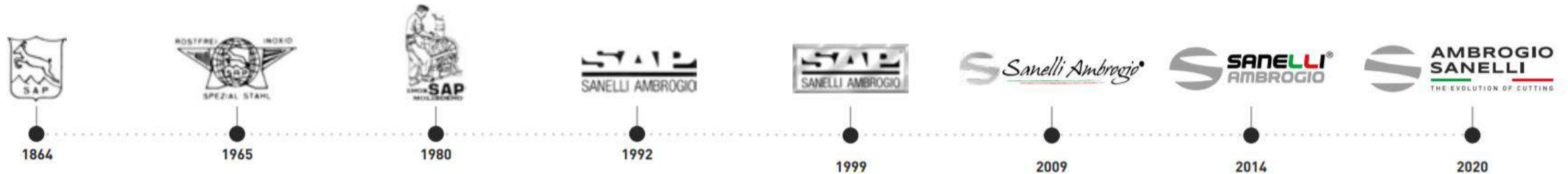
Brand acquired in 2016, targeted to *consumer* market.



BRAND



Ambrogio Sanelli is a brand part of the history of professional cutlery in Italy and abroad, where the company expanded in the last decade thanks to the acknowledged quality of his products among professionals, of innovation, services and manufacturing process.



TECNA COLORE



**AMBROGIO
SANELLI**

THE EVOLUTION OF CUTTING





PROFESSIONAL KNIVES WITH DOUBLE ANTI-SLIP HANDLE

Innovative range of professional knives with handles made of two different materials and blades manufactured with special NITRO-B stainless steel with nitrogen (1.4916). This new handle has a PP core, strongly connected with the stainless steel, coated with a thick layer of a softer SEBS. The two parts are moulded together to form a perfectly solid handle and the external grey layer has ergonomic protruding dots to enhance anti-slip properties, for the maximum comfort and efficiency. All materials are non-toxic, sterilizable, dishwasher safe, resistant to high and low temperatures and complying with the most updated EU regulations for items intended to be in contact with food.



1

Satin-finished blade manufactured with NITRO-B stainless steel (1.4916)

2

- Piece by piece laser controlled final sharpening, for a long lasting cutting edge

3

- Long-lasting laser printed logo, with product code and batch number

4

- Inside PP core, strongly connected with the stainless steel

5

- External part in softer SEBS, covered with microspheres to enhance anti-slip properties





SUPRA



AMBROGIO
SANELLI

THE EVOLUTION OF CUTTING



SUPRA COLORE



**AMBROGIO
SANELLI**
THE EVOLUTION OF CUTTING





Supra knives are expressly designed for professional use: high-quality blades are manufactured with special NITRO-B stainless steel with nitrogen (1.4916) and then combined with ergonomic handles in SEBS. All materials are sterilizable, highly resistant to impacts, corrosive agents and high temperatures, complying with EU regulations about food hygiene. The wide product range, together with safe use, functional shapes and exclusive design, make of the Supra knives essential work tools for chefs, butchers and all other professional users.



1

2

3

4

5

Piece by piece laser controlled final sharpening, for a long lasting cutting edge

2

Satin-finished blade manufactured with NITRO-B stainless steel (1.4916)

3

Long-lasting laser printed logo, with product code and batch number

4

Perfect connection between blades and handles for the maximum hygiene

5

Ergonomic, non-toxic and anti-slip handles, resistant to abrasion



BBQ

AMBROGIO
SANELLI



AMBROGIO
SANELLI



**AMBROGIO
SANELLI**

THE EVOLUTION OF CUTTING

BBQ



PROFESSIONAL BBQ KNIVES NITROGEN STEEL AND ADVANCED GRIP HANDLES

Knives of this range are expressly engineered and designed for BBQ and meat applications. All our high-quality blades are made of Nitro-B, a special nitrogen stainless steel. The polishing of the blade is specifically made for better performance for meat cutting. The handles are designed in PP with specific geometries, materials and finishing to ensure the best antislip grip possible for this specific use.



1

Polished blade in Nitro-B stainless steel

2

Laser controlled final sharpening

3

Long-lasting laser printed logo, with product code and batch number

4

Perfect connection between blades and handles for maximum hygiene

5

Handle designed for BBQ specific application

6

Anti-slip material and finishing for a better grip



Chef



**AMBROGIO
SANELLI**

THE EVOLUTION OF CUTTING





1
Special high-grade stainless steel for a long lasting cutting power

2
Long-lasting laser printed logo, with product code and batch number

3
Forged from a single piece of steel, the full tang gives the knife the best resistance and perfect balance

4
High-quality POM handles and perfect connection between plastic and rivets



hasaki



**AMBROGIO
SANELLI**

THE EVOLUTION OF CUTTING

AMBROGIO
SANELLI

AMBROGIO
SANELLI





1

2

3

4

2

Satin-finished blade
manufactured with
NITRO-B stainless
steel (1.4916)

3

Sharpening and
cutting angle only
made one side of the
blade, as per
Japanese tradition

4

Laser printed logo
with product code

Handles in synthetic
acetal resin (POM),
dishwasher safe



Accessories



**AMBROGIO
SANELLI**
THE EVOLUTION OF CUTTING



DISTRIBUTION BRANDS



Ambrogio Sanelli partners with several leading brands in professional knife industry to get better. We're official distributors of the following brands:



SMALL KITCHEN UTENSILS (GERMANY)



PROTECTIVE EQUIPMENT (FRANCE)



SHARPENING STONES (JAPAN)



MAGNETS (UK)



TRUFFLE SLICERS



**AMBROGIO
SANELLI**
THE EVOLUTION OF CUTTING





1

Hole to hang up the product

2

Sharp stainless steel blades, with plain or serrated edge

3

Adjusting screw for a perfect cut, with thickness changeable from 0,2 to 3 mm

4

Laser printed logo



THE EVOLUTION OF CUTTING.

ambrogiosanelli.it

m-montana.it

