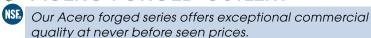
PROFESSIONAL CUTLERY



ACERO FORGED CUTLERY



- Fully forged, full-tang construction
- Constructed of X50 Cr MoV15 German steel
- 6-spot advanced polishing allows for a more comfortable grip
- Unique POM injection molded handles help to achieve balanced weight distribution for ease of use
- ◆ Easy edge maintenance and rapid sharpening
- NSF listed

ITEM	DESCRIPTION	BLADE UOM	CASE
KFP-30	Peeling Knife	2-3/4" L Each	6/72
KFP-51	Tomato Knife	5" L Each	6/72
KFP-74	Fillet Knife, Flexible	7" L Each	6/36



AVAILABLE IN NOVEMBER 2016















FOUR-STAGE KNIFE SHARPENER

No matter if you prefer standard or Asian styled knives, Winco's Four-Stage Sharpener offers one tool to do the job. Designed for the commercial kitchen, the wide, rubberized base provides the stability for any busy chef to sharpen their favored knife.

- For either standard or Asian style knives, coarse stages quickly sharpen dull knives, while fine stages hone to a razor sharp edge
- Reduced wobbling the safest sharpener with oversized non-slip base
- Most ergonomic handle available for comfort, slipresistance, and grip control

ITEM	DESCRIPTION	UOM	CASE	
KSP-4	9-7/8"L x 2-5/8"W x 3-3/4"H	Each	12/24	



