



Cutlery inspired by Chefs



**Master Chefs' Order
Approved**

Winco® Acero Cutlery Collection

The Acero Cutlery Collection is crafted from Forged German Steel

Each knife features
Ice Tempered Stainless Steel
that helps blades maintain an
Ultra-Sharp Cutting Edge and
edge retention, providing
professional results that
Won't Break the Bank.



*The ONLY cutlery
endorsed by
American Master Chefs' Order*

- Forged ice tempered stainless steel holds a sharp edge
- Full-tang construction for precision and control
- Crafted of X50 Cr Mo V15 German Steel for the ultimate in durability
- POM injection-molded handle for balanced weight distribution
- 6-spot advanced polishing allows for a more comfortable grip
- NSF Certified



www.wincous.com/acero-forged



Forged Cutlery

Fully forged blade



Retail packaging



6" Chef's

KFP-60



8" Chef's

KFP-80



8" Chef's, Hollow Ground

KFP-84



8" Chef's, Short Bolster

KFP-85



10" Chef's

KFP-100



10" Chef's, Hollow Ground

KFP-103



10" Chef's, Short Bolster

KFP-104



12" Chef's

KFP-120

Controlled chaos: The definition of a commercial kitchen at peak service.

Today's foodservice kitchens are extraordinarily demanding, fast-paced environments. Finding the right tool makes all the difference and finding the right knives is an absolute necessity.

Delicately slice tissue-thin vegetables, easily crush through bones and tendons, or simply wield a chef's command with this most essential kitchen tool.

The importance of reliable, high-grade knives cannot be overemphasized - ACERO has your back of house.



2-3/4" Peeling — KFP-30



3-1/2" Paring — KFP-35



5" Utility — KFP-50



5" Tomato — KFP-51



6" Boning — KFP-61



7" Santoku — KFP-70



7" Nakiri — KFP-73



7" Fillet, Flexible — KFP-74



8" Bread, Offset — KFP-83



8" Bread — KFP-82



8" Slicer — KFP-81



Forged Cutlery



10" Granton Edge Slicer ————— KFP-101



10" Fish/Roast Granton Edge Slicer ————— KFP-102



7" Cleaver ————— KFP-72

Exceptional commercial quality at never-before-seen prices.

Cook's Forks

Sharp points

Hold steady

Long tines

Easy serving

Triple-riveted

Strong & secure



12" Straight Fork ————— KFP-71



12" Long-Curve Fork ————— KFP-62



12" Curved Fork ————— KFP-121



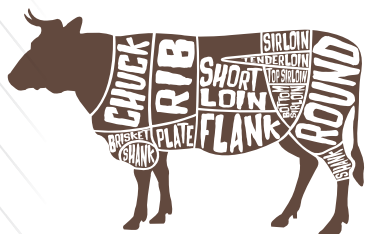
14" Curved Fork ————— KFP-140



18" Curved Fork ————— KFP-180

Steak Knives

A steakhouse must-have



Pointed Tip | SK-1



Pointed Tip | SK-12



Rounded Tip | SK-22

Knife Kit



- 3-1/2" Paring Knife (KFP-35)
- 6" Boning Knife (KFP-61)
- 8" Chef Knife (KFP-80)
- 8" Bread Knife (KFP-82)
- 10" Slicer (KFP-101)
- 12" Sharpening Steel (KFP-122)
- 11-Slot Knife Bag (KBG-10)
- Shears (KS-06)



KFP-KITA

BONUS Kitchen Shears Included!

Knife Block Set



- 3-1/2" Paring Knife (KFP-35)
- 5" Utility Knife (KFP-50)
- 6" Boning Knife (KFP-61)
- 8" Chef Knife (KFP-80)
- 8" Bread Knife (KFP-82)
- 8" Sharpening Steel
- Wooden Knife Block
- Shears (KS-06)

KFP-BLKA

BONUS Kitchen Shears Included!



Kitchen Shears



KS-06



Detachable



Built-in cracker or bottle cap grip



Built-in bottle cap opener



Forged Cutlery

Sharpening

Diamond-coated steel

Extra fine grit



12" | 20mm W | Oval | KFP-122



12" | 12mm Dia. | Round | KFP-123

Coarse & Fine stages



Standard or Asian-style knives

7-5/8" x 2-1/2" x 2" | Four-Stage | KSP-4

Wide non-slip base

Hold steady

Ergonomic handle

Slip guard & grip control

Set the correct angle for optimal results

BACKPACK

KBP-1 / KBP-S

- Easy-access lined top pocket fits glasses or cell phone
- Wide, ergonomic shoulder straps with zippered stash pocket
- Lockable zippers on compartment that fits a standard laptop
- Securely lock zippers on large main compartment
- Audio interface with front zipper pocket
- Airflow back system for extra comfort
- Internal zipper pockets for wallet or valuables
- Wide zipper pocket and water bottle mesh pocket on each side



INNER HARD CASE

KBP-2



Secure transport



ROLL BAG

11 Pockets | KBG-11

Storage

BLADE GUARDS

Safe handling



Works with bolsters and angled-handle knives



- | | | |
|--------------|------------------------|----------|
| 4" x 1" | For up to 3-1/2" Blade | KGD-41 |
| 6" x 1" | For 5" to 6" Blade | KGD-61 |
| 6" x 2" | For 6" Blade | KGD-62 |
| 8" x 1-1/2" | For 7" to 8" Blade | KGD-815 |
| 8" x 2" | For 7" to 8" Blade | KGD-82 |
| 10" x 1-1/2" | For 10" Blade | KGD-1015 |
| 10" x 2" | For 9" to 10" Blade | KGD-102 |
| 12" x 2" | For 11" to 12" Blade | KGD-122 |



Top grade and affordable.



Foodservice Supplies

Division of The Foodware Group™

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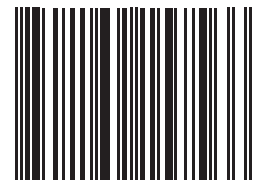


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ACERO™ CUTLERY BROCHURE



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