

## QUALITY COMMERCIAL CUTLERY FOR BUTCHERS AND FOOD SERVICE PROFESSIONALS

The KASCO line of cutlery is made from high-carbon stainless steel and offers a corrosion and wear resistant blade. Each piece is properly heat-treated for professional use providing a long edge life. KASCO stocks many types and sizes of Victorinox® and ICEL® cutlery. Some of our cutlery has wood handles, while most include injection-molded polypropylene handles with non-slip coating that adds an extra-firm grip, sealed construction, and a natural left/right hand fit.

KASCO cutlery is NSF-Approved, 100% hygienic, and fully sanitized to meet all health and safety requirements.



### **BONING KNIVES**

Boning knives are used in food preparation for removing bones from meat, poultry, and fish. Boning knives are not as thick as other knives, making them easier to control for a more precise cut.



### **BREAKING, BUTCHER, & CHEF'S KNIVES**

Breaking, butcher, and chef's knives have a variety of uses to make specific meat cutting applications more convenient. KASCO is the premier supplier of breaking knives, butcher knives, and chef's knives.



### **CIMETER KNIVES**

Cimeter knives have a unique blade design ideal for slicing through a variety of meats including beef, pork, poultry, and fish. The curved blade and pointed tip increase precision for situations such as cutting of brisket, sirloin, or shank.



### **PARING & PRODUCE KNIVES**

Paring knives and produce knives are ideal for peeling fruits and vegetables or other smaller cutting jobs. KASCO offers a variety of paring and produce knives that make specific cutting applications more convenient.



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### **SKINNING & FILLET KNIVES**

Skinning knives and fillet knives are specially designed to remove the hide, skin, and scales from surrounding meat. These knives make this process more efficient and help eliminate wasted meat from deep and unwanted cuts.



### **OTHER CUTLERY**

We offer a variety of knives that make specific meat and produce cutting more convenient like bread knives, cheese and watermelon knives, and lamb slicing knives.



### **SHARPENERS, HONES & STEELS**

Sharpening hones and steels improve the quality of any knife by removing the rolled over edges and restoring the blade to pristine condition. This increases the cutting ability and efficiency of the knife.



### **ACCESSORIES**

KASCO offers a variety of sheaths and scabbards to hold your knives in place while you work. These holders provide a convenient way to carry your knives around and easily access them when needed.

