

SHARPENING STEELS



NSF KFP-122 (OVAL)



NSF KFP-123 (ROUND)



NSF K-34S (ROUND)



NSF K-54S (OVAL)



NSF K-12S



NSF K-14S

SHARPENING STONES & GUIDE



SS-821



SS-1211



K-4G



K-4G holds blade at ideal sharpening angle



ACERO DIAMOND STEEL SHARPENERS

Durable and long lasting, these diamond coated steel rods maintain sharp knife blades. The extra-fine grit allows for regular honing or final polishing.

ITEM	DESCRIPTION	LENGTH	UOM	CASE
KFP-122	20mm Width, Oval	12"	Each	6/24
KFP-123	12mm Dia, Round	12"	Each	6/24



KFP-122

Oval Rod
provides wider
surface area



PREMIUM SHARPENING STEELS

Made of super hard HRC59-63 steel, the magnetic rod attracts metal shavings while honing to prevent debris from sticking to knives and getting onto food.

ITEM	DESCRIPTION	LENGTH	UOM	CASE
K-34S	13mm Dia, Round	14"	Each	6/24
K-54S	22mm Width, Oval	14"	Each	6/24



Standard
Round Rod



Oval Rod
provides wider
surface area



SHARPENING STEELS

◆ Round rod maintains a sharp knife blade

ITEM	DESCRIPTION	LENGTH	UOM	CASE
K-12S	Stainless Steel	12"	Each	12/24
K-14S	Stainless Steel	14"	Each	12/24

COMBINATION SHARPENING STONE

- ◆ High-grade carbonized silicon for quick, long-lasting sharp edges
- ◆ Dual-sided fine and medium grain for blade sharpening and reshaping
- ◆ For best results, soak stone for 30-45 minutes until fully saturated, place wet stone on towel to sharpen knives. Keep stone moistened throughout sharpening process.



ITEM	DESCRIPTION	UOM	CASE
SS-821	8"L x 2"W x 1"H	Each	24
SS-1211	12"L x 2-1/2"W x 1-1/2"H	Each	12



SHARPENING GUIDE WITH CERAMIC INSERTS

Sharpening knives has never been easier! Sharpening guides by Winco keep knives at the optimal angle while using sharpening stones.

- ◆ Ideal sharpening angle for ultimate knife performance
- ◆ Durable plastic body with protective ceramic inserts
- ◆ For use with 6" and larger chef's knives

ITEM	DESCRIPTION	UOM	CASE
K-4G	Sharpening Guide	Each	12/144