



**w**inco®  
Cutlery & more

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

Today's foodservice kitchens are extraordinarily demanding and fast-paced environments. Finding the right tool makes all the difference and finding the right knives is an absolute necessity for back of the house. Used to delicately slice tissue-thin vegetables, easily crush through bones and tendons, or simply to wield a chef's command, ***the knife is the most essential tool in the kitchen.***

The importance of reliable, high-grade knives cannot be overemphasized. Traditionally, many knives of caliber were affordable to only a select few... *until now!* The launch of the **Acero series** by Winco® has set a new standard as a fully forged X50 Cr Mov15 German Steel cutlery line that is priced lower than many stamped knives currently on the market. With a firm entry into the cutlery category, Winco's widespread distribution network allows us to provide premium cutlery at the *most affordable prices.*

Winco's beginnings in the foodservice industry were truly a unique arrival. As restaurant owners and operators in New York City, our founders discovered that they had difficulty finding smallwares with reliable quality at reasonable prices. The rest, as they say, is history. Over 25 years later, Winco® has become a well-recognized leader in the foodservice industry. Our major distribution centers, located in the metro New York City area and the metro Los Angeles area, each support an award winning customer service department with exceptional delivery times and fill rates, now rated as one of the best in the industry.

Experience for yourself why many of our dealer-partners and end-users are saying that we are changing the commercial cutlery market and quickly becoming the "go-to" company for high-quality cutlery at sensible prices.

## Properties of Steel

<b>Hardness</b>	A measure of the steel's ability to resist permanent deformation (using a Rockwell Scale).
<b>Hardenability</b>	Steel's ability to be hardened (through the heat-treating process).
<b>Strength</b>	The ability to resist applied force.
<b>Ductility</b>	Steel's ability to flex or bend without fracture.
<b>Toughness</b>	The ability to absorb energy prior to fracturing.
<b>Initial Sharpness</b>	Sharpness of the blade "out of the box".
<b>Edge Retention</b>	The ability to hold an edge without frequent resharpening.
<b>Corrosion Resistance</b>	The ability to resist deterioration when in contact with its environment.
<b>Wear Resistance</b>	Steel's ability to resist wear and abrasion during use.

## Knife Metals

<b>Carbon</b>	The essential ingredient: All steel will have some amount of carbon. The more carbon, the harder the blade.
<b>Chromium</b>	Increases strength and hardness while contributing to rust-resistance and edge retention.
<b>Manganese</b>	Hardens the blade.
<b>Molybdenum</b>	Maintains the steel's strength and wear-resistance.
<b>Vanadium</b>	Increases resistance to wear, hardens the blade, and helps retain an extra-sharp edge.

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Sheet Pans & Racks

### **INDUCTION-READY** **TRI=GEN™** by Winco 41-43

Fry, Sauté & Sauce Pans  
Stock Pots & Braziers

**LIMITED LIFETIME WARRANTY ~ CUTLERY AND TURNERS**  
All Winco®/DWL Industries Co. Acero™, Stal™ and Coolheat™ products are guaranteed against defects in workmanship and material for the life of the product.

Our products are designed to last when used as intended. The sole and exclusive remedy under this warranty is the replacement or repair of the defective product. Winco® reserves the right to inspect products for misuse.

**EXCLUSIONS:** This warranty does not cover against misuse or any other subsequent conditions such as those attributable to the use of the product for purposes other than in accordance with generally accepted best industry practices. This includes, but is not limited to neglect, accident, alterations, surface markings, minor imperfections and normal wear.

To submit a warranty claim, contact Winco®/DWL Industries Co. at: [support@wincous.com](mailto:support@wincous.com)



The Acero forged series offers exceptional commercial quality at never-before-seen prices.

- X50 CR MOV15 German Steel
- Fully Forged - Full Tang
- Unique POM Handle



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

**This knife rocks! \$20 chef knife? WOW!**  
 Only \$20 German steel and made in China? Umm, yea right, but WOW! The balance is great, its sharp and this knife can take a real beating. I never thought of WINCO for knives but I will now!  
 ~ SC, 8-inch chef knife

**Great knives at a fraction of the cost**  
 If you're a chef and love to cook, then these WINCO® 8 and 10 inch knives are about 90% of the way to high-priced knives, at only a fraction of the cost!  
 ~ Teddy, 8-inch chef knife

**Gotta get it. Great knife!**  
 Sharp! Inexpensive! Works great. We had the 8-inch already and had to get the 10-inch too. Weighted well and slices through cleanly.  
 ~ TheFoods "H, J, & J", 10-inch chef knife

**Great knife for industrial use.**  
 I bring my knives to work and they are holding up well, particularly after being used by several different people and keep an edge pretty well too. I purchased the other sizes and they all perform well, regardless of size.  
 ~ Michael A. Grey, 6-inch chef knife

Triple Riveted



Forged Cutlery

ACERO



7" Fillet, Flexible — KFP-74



8" Bread, Offset — KFP-83



8" Bread — KFP-82



8" Slicer — KFP-81



10" Granton Edge Slicer — KFP-101



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



See why Acero  
is taking the  
market by storm

COMMERCIAL-QUALITY

NEVER BEFORE SEEN  
PRICES AT THIS QUALITY

- ◆ FULLY FORGED
- ◆ X50 Cr Mo V15
- ◆ GERMAN STEEL





6" Chef's

KFP-60



8" Chef's

KFP-80



8" Chef's, Hollow Ground

KFP-84



8" Chef's, Short Bolster

KFP-85

*Available March 2018*



10" Chef's

KFP-100



10" Chef's, Hollow Ground

KFP-103



10" Chef's, Short Bolster

KFP-104



12" Chef's

KFP-120



# Forged Cutlery

- X50 CR MOV15 German Steel
- Fully Forged - Full Tang
- Unique POM Handle

## Forged Cook's Forks



## 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)
- Bonus 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
- Bonus Shears (KS-06)



**BONUS**

Kitchen Shears Included!

KFP-BLKA



ACERO

# Forged vs. Stamped

*Choose the best option to fit your needs.*

## Forged

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**Forged knives** are produced when steel is heated to a very high temperature, set into a custom die and hammered to form the blade. The metal is hardened after being exposed to an extremely high temperature and then cooled by ice or in a chemical bath that contracts the steel and makes it dense.

The brittle blade produced from this process undergoes another heating and cooling treatment—called tempering—to relax the internal stress and produce a more flexible blade.

Coarse to fine grindings then create the taper of the blade and creates the desired amount of flexibility. The final step is to sharpen and hone the knife to create the cutting edge.

## Stamped

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**Stamped knives** are generally stamped several at a time from sheets of steel.

The blade of a stamped knife is fit into its handle and is not considered one fluid piece of equipment. They are usually thinner, lighter and lack the balance of forged knives, thus requiring a firmer grip and more pressure when chopping, mincing, etc.

Stamped knives tend to cost less because they require less labor and material to produce.





# Stamped Cutlery

The Stäl series is economically priced and offers the same level of quality as others costing twice as much.



- X50 CR MOV15 German Steel
- High Carbon
- Stain Resistant



3-1/4" Paring ————— 2pc set | KWP-30



3-1/2" Paring, Serrated ————— 2pc set | KWP-31



5-1/2" Utility, Wavy ————— KWP-50



6" Utility, Wavy ————— KWP-63



6" Boning, Flexible ————— KWP-60



6" Boning, Narrow ————— KWP-61



6" Boning, Wide ————— KWP-62



STÄL



9" Bread, Offset ————— KWP-92



9-1/2" Bread ————— KWP-91



9-1/2" Cimenter Steak ————— KWP-90



9-1/2" Cimenter, Hollow Ground ————— KWP-93



12" Slicer, Wavy ————— KWP-121



12" Roast Beef Slicer ————— KWP-122



12" Slicer, Hollow Ground ————— KWP-123

**Ergonomic**



Stamped Cutlery

**STÄL**



7" Santoku

KWP-70



8" Chef's

KWP-80



8" Chef's, Hollow Ground

KWP-81



10" Chef's

KWP-100



10" Chef's, Hollow Ground

KWP-101

HACCP Color Coding System

Raw Meats
Raw Poultry & Chicken
Vegetables & Fruit
Cooked Meats
Seafood

6" Boning, Flexible



KWP-60R

3 1/4" Paring  
2pc set | KWP-30R



6" Boning, Narrow



KWP-61R

7" Santoku



KWP-70R

8" Chef's



KWP-80R

9" Offset Bread



KWP-92R

10" Chef's



KWP-100R

12" Slicer, Wavy



KWP-121R



### Knife Kit

- 3-¼" Paring Knife (KWP-30)
- 5-½" Utility Knife (KWP-50)
- 6" Boning Knife, Flexible (KWP-60)
- 9-½" Offset Bread/Utility Knife (KWP-91)
- 10" Hollow Ground Chef Knife (KWP-101)
- 12" Wavy Edge Slicer (KWP-121)
- 12" Sharpening Steel (K-12S)
- 11-Slot Knife Bag (KBG-11)
- Bonus Red Nylon Spoon (NS-12R)



**NSF**

- X50 CR MOV15 German Steel
- High Carbon
- Stain Resistant



KWP-KIT1

**BONUS** High-Heat Nylon Spoon Included!

### Paring Knife



3" Paring PP Handle | K-40P **NSF**

### Bulk Pack Buckets



Includes 7 handle colors

46-pcs/pk Paring Knives | KWP-3046



Includes 7 handle colors

35-pcs/pk Spreaders | TWP-3135

# Sharpening Guide

A dull knife is a chef's worst enemy and *easily* the most dangerous tool you can have in your kitchen. Thankfully, keeping your knives in good working condition isn't terribly difficult and you may already have the tools required to do it correctly.

## Honing vs. Sharpening

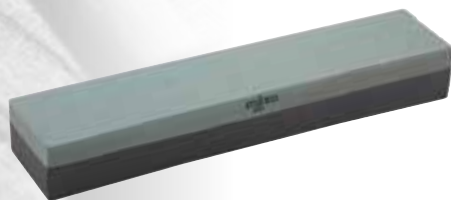
Honing a kitchen knife is different than sharpening one. Unlike simply sharpening, a honing steel straightens out the blade of a knife, making the edge straight and ready to use.

## The Tools

The most common knife honing tool is a honing steel, also referred to as a butcher's steel. They are ideal for regular, per-use maintenance, and for bringing your knives back into alignment so they cut cleanly with each use.



A sharpening stone or water stone is also a good option. These are typically flat, rectangular stones available in coarse or fine grades. The grade you choose depends on the type of knife that will be honed and the desired sharpness. Using a sharpening guide will assist in achieving the right angle for the best results.



## Set the Angle

Don't go waving your honing steel and knife around in the air like a television chef! Anchor your honing steel with a towel or dishcloth on the countertop, and hold the steel vertically with the point down into the towel. Then hold your knife perpendicular (at a 90-degree angle) to the center of the honing steel.

Now tilt the knife halfway between perpendicular and parallel to the steel. That should put your blade at a 45-degree angle. Tilt the handle halfway again between 45-degree and parallel to the steel. This should put your knife about 22-degrees from the honing steel. The angle is important because most Western knives are molded with a blade that's 20 degrees off of vertical and on either side, while Japanese knives are 17 degrees.

If you're using a sharpening stone, the rule still applies: the angle is important, even though the sharpening method chosen to use may differ. If getting the right angle is a concern, Winco's sharpening guide (item K-4G) is a great tool to help ensure the perfect angle of sharpening every time.

# Maintenance

# Sharpening Tools



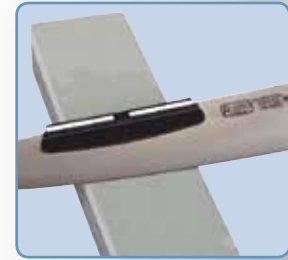
8" L x 2" W x 1" H | Stone | SS-821



12" L x 2-1/2" W x 1-1/2" H | Stone | SS-1211



Sharpening Guide | K-4G



K-4G In Use



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

STEELS

# Sharpening Steels

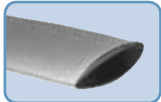
## Finger Guard & Hanging Storage



**Diamond**



*Diamond Coated Steel Rods  
Extra Fine Grit  
Oval or Round*



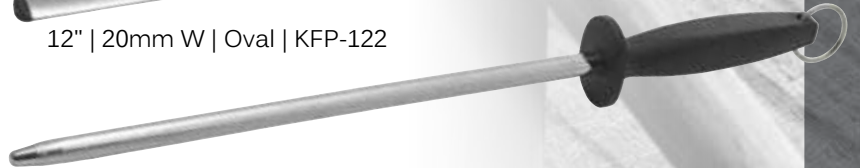
Oval KFP-122



Round KFP-123



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



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

## Premium

*HRC59-63 Magnetic Steel  
Oval or Round*



Oval K-54S

Round K-34S



14" | 22mm Dia. | Oval | K-54S



14" | 13mm Dia. | Round | K-34S

## Standard

*Stainless Steel  
Round*



12" | Round | K-12S



14" | Round | K-14S

## Pot Forks

## Practical



12-5/8" | KPF-612

21-7/8" | KPF-210

## Oyster & Clam Knives


2-7/8" Blade



Soft Rubber Grip | VP-314 

3" Blade



Plastic Handle | KCL-5P 

2-3/4" Blade



Wooden Handle | KCL-1

2-7/8" Blade



Wooden Handle | KCL-2

3-1/2" Blade



Wooden Handle | KCL-3





**Full Tang Triple-Riveted Handle**

*Extra Heavy-Duty Cleaver  
Fully Forged Blade*



7" L x 4-3/8" W Blade | Triple-Riveted Handle | KFP-72 **NSF**

**Wooden Handles**

*Heavy-Duty Cleaver*



8" L x 3-1/2" W Blade | Wooden Handle | KC-301

*Chinese Cleavers*



8" L x 3-1/2" W Blade | KC-101



7" L x 2" W Blade | Wooden Handle | KC-201R

**Steel Handles**

*Chinese Cleavers*



8-1/4" L x 4" W Blade | Steel Handle | KC-401 **NSF**



8" L x 2-1/4" W Blade | Steel Handle | KC-501 **NSF**

**POM Handle**

*Chinese Cleaver*



8" L x 3-1/2" W Blade | POM Handle | KC-601 **NSF**

Pizza Knives & Cutters

You Had Me At Pizza



18" Pizza Knife | KPP-18 NSF

20" Rocker Knife | KPP-20 NSF



2" dia. | Black Handle | PPC-2 NSF

4" dia. | Black Handle | PPC-4 NSF



2" dia. | White Handle | PPC-2W NSF

4" dia. | White Handle | PPC-4W NSF

2-1/2" dia. | Soft Grip | VP-315 NSF



4" dia. | Soft Grip | VP-316 NSF



4" dia. | Wooden Handle | PWC-4

Chop & Mince

Effortlessly chop herbs, greens, and large, dense vegetables. The ergonomic design with its crescent-shaped blade is the perfect prepping tool for the kitchen.

Chopping



Single Blade | KCC-1 NSF



Double Blade | KCC-2 NSF

Mezzaluna



Single Blade | KCC-3



Double Blade | KCC-4

Maintain the purity of your ingredients



Cutlery NSF

ALLERGEN FREE

Raise the bar on food safety with the extensive line of Allergen-Free kitchen tools by Winco®.

### Dough Scrapers

6" x 3" | S/S blade | DSC-2P



7-1/2" x 4-3/4" | PDS-7P NSF

### Spatulas ~ Turners



Ergonomic handles



3-5/8" x 1-1/4" | Spreader | TWP-31P



8" x 4" | Offset | TWP-42P



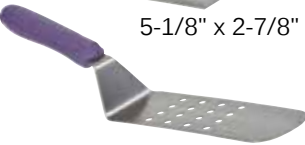
4-5/8" x 2-3/8" | Pie | TWP-51P



6-3/4" x 3-1/4" | Fish | TWP-60P



5-1/8" x 2-7/8" | Burger | TWP-61P



8-1/4" x 2-7/8" | Flex Perforated | TWP-91P



8-1/4" x 2-7/8" | Flexible | TWP-90P



8-1/2" x 1-1/2" | Offset | TWPO-9P



10" x 1-3/8" | Bakery Spatula | TWPS-9P

X50 Cr MoV15 German Steel  
Slip-free grip, ergonomic PP handle



3-1/4" Paring 2pc set | KWP-30P



8" Chef's KWP-80P



10" Chef's KWP-100P



9-1/2" Bread KWP-91P



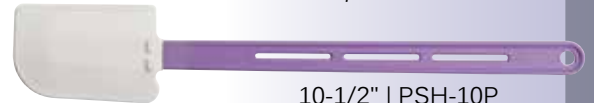
12" Slice, Wavy KWP-121P

### Silicone Scrapers

Heat Resistant up to 600°F



PSH-series features raised ridges to rest on



10-1/2" | PSH-10P  
14" | PSH-14P  
16-1/4" | PSH-16P

### Silicone Baking Mats

Temperature tolerance of -40°F to 475°F



8-1/4" x 11-3/4" | 1/4 size | SBS-11PP  
11-5/8" x 16-1/2" | 1/2 size | SBS-16PP  
14-7/16" x 20-1/2" | 2/3 size | SBS-21PP  
16-3/8" x 24-1/2" | Full size | SBS-24PP



### Cutting Board

BPA-free



12" x 18" x 1/2" | CBPP-1218



# High-Heat Turners



TURNERS



8" x 4" | Long Offset Turner | TNH-42



6-3/4" x 3-1/4" | Fish Spatula | TNH-60



5-1/8" x 2-7/8" | Burger Turner | TNH-61



6" x 5" | Cutting Edge | TNH-63



6-1/4" x 3" | Square Edge | TNH-64



7-1/4" x 3" | Square Edge | TNH-70



8-1/4" x 2-7/8" | Flexible Turner | TNH-90



8-1/4" x 2-7/8" | Flex Perforated | TNH-91

## Wooden Handles

## Classic



2" x 2-1/4" | Mini | TN32



3-5/8" x 1-1/4" | Spreader | TN713



4-1/2" x 3-1/8" | Scraper | TN526



4-7/8" x 4" | Scraper | TN54



4-1/8" x 3-3/4" | Steak/Burger | TN46

Relative size comparisons shown



8" x 4" | Long Offset | TN48



4-1/4" x 2-3/16" | Grill Spatula | TN165



4" x 3-1/2" | Teppanyaki | TN43



4-5/8" x 2-3/8" | Pie Server | TN166



6-3/4" x 3-1/4" | Fish | FST-6



5-1/8" x 2-7/8" | Burger | TN719



6" x 5" | Cutting Edge | TN56



8-1/4" x 2-7/8" | Flexible | TN249



8-1/4" x 2-7/8" | Flex Perf'd | TN409



8-1/4" x 2-7/8" | Large Offset | TN44

# Turn, Spread, Serve



## Ergo Handles

High quality - low cost!

Black

White

2" x 2-1/4" | Mini

TKP-30

TWP-30



3-5/8" x 1-1/4" | Spreader

TKP-31

TWP-31



4-1/2" x 3-1/8" | Scraper

TKP-32

TWP-32



4-7/8" x 4" | Scraper

TKP-40

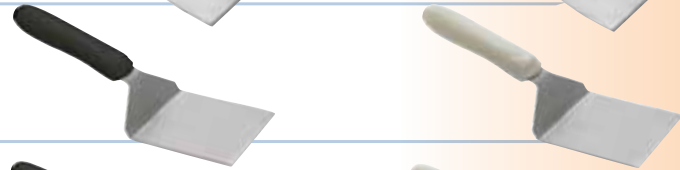
TWP-40



4-1/8" x 3-3/4" | Steak/Burger

TKP-41

TWP-41



8" x 4" | Long Offset Turner

TKP-42

TWP-42



4-1/4" x 2-3/16" | Grill Spatula

TKP-50

TWP-50



4-5/8" x 2-3/8" | Pie Server

TKP-51

TWP-51



6-3/4" x 3-1/4" | Fish Spatula

TKP-60

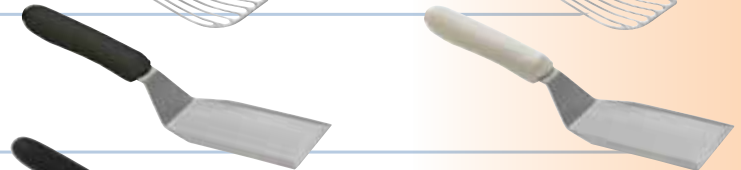
TWP-60



5-1/8" x 2-7/8" | Burger Turner

TKP-61

TWP-61



6" x 5" | Cutting Edge

TKP-63



8-1/4" x 2-7/8" | Flexible Turner

TKP-90

TWP-90



8-1/4" x 2-7/8" | Flex Perforated

TKP-91

TWP-91



TURNERS

## Protective Gloves

## Be Safe or Go Home



### Stainless Steel Mesh

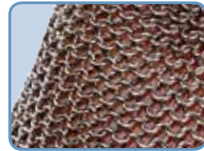
Lightweight  
Non-corrosive



Small | PMG-1S  
Medium | PMG-1M  
Large | PMG-1L



Closure Detail



Mesh Detail



### Cut-Resistant

Densely woven  
Elasticized fit



Medium | GCR-M  
Large | GCR-L



Fabric Detail

## Knife Storage



Stainless Steel

Knife Rack | Seven slots | KR-9

### Blade Guards

Available March 2018



- 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

### Wooden Magnetic Knife Bar



12" | WMB-12  
18" | WMB-18  
24" | WMB-24

### Plastic Magnetic Knife Bar



13" | PMB-13  
18" | PMB-18  
24" | PMB-24

# Secure Transport

# Knife Storage

## Backpack

- 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



KBP-1

## Backpack & Inner Hard Case Set

KBP-S



## Inner Hard Case

*Fits into backpack*



12 Pockets | KBP-2

## Roll Bag



8 Pockets | KBG-8



## Triple Zip Knife Bag



29 Pockets | KBG-29

## Hardcover Roll Bag



11 Pockets | KBG-11



# No-Slip Cutting Boards

Patented



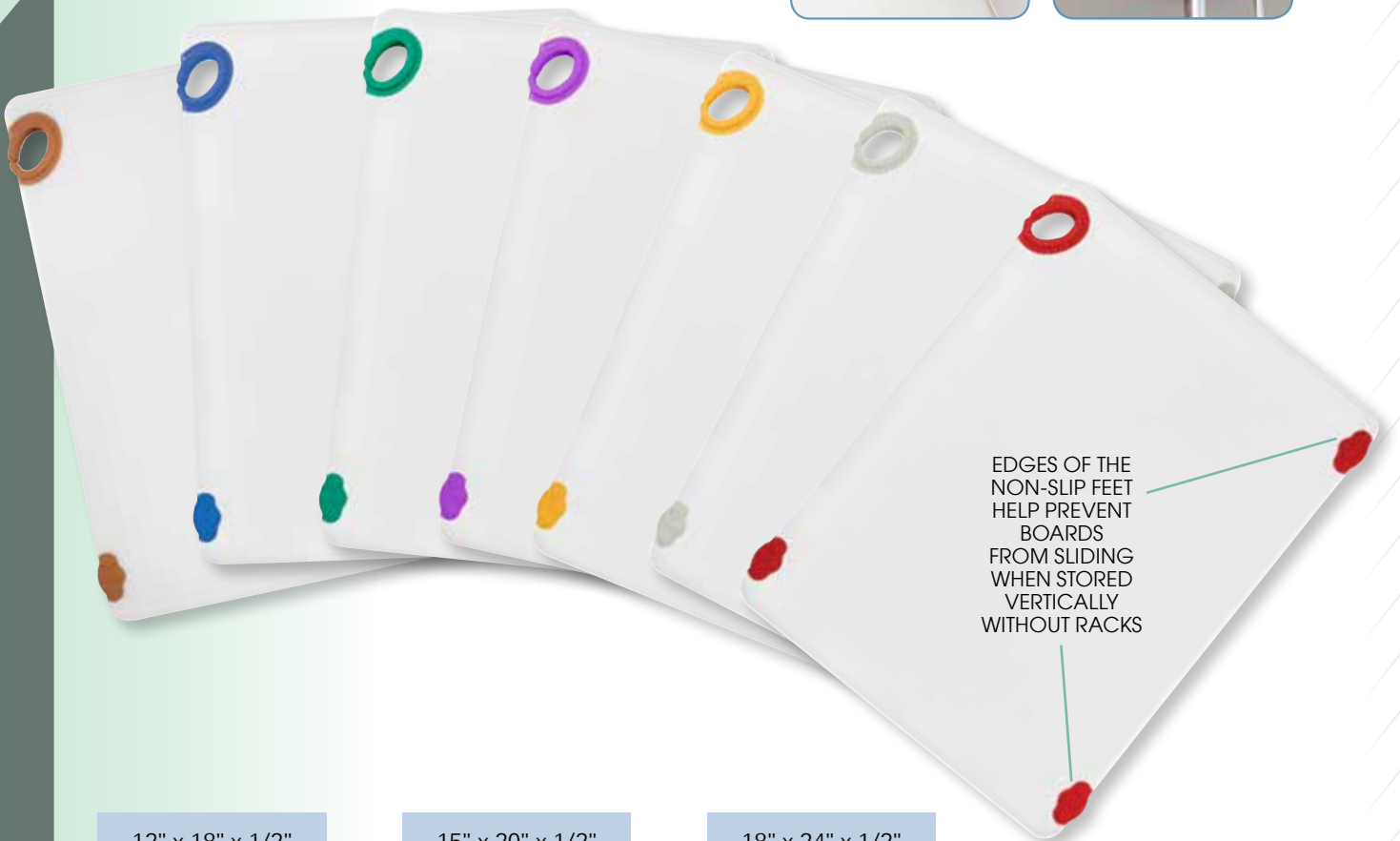
BPA FREE

BPA-free

*The patented original design of STATIK BOARD™ puts safety first with molded-through, non-slip feet that prevent slipping & sliding, even on wet countertops. Rubberized sides of the board help maintain an upright storage position without sliding. They hold firm, are sturdy, and the fully-rubberized hook makes them easy to store and transport.*

- Built-in hook for easy transport and hygienic storage
- Rubberized feet grip flat surfaces; rubberized sides keep the board upright without sliding
- Available in three (3) popular sizes
- HACCP color-coding system to minimize cross-contact
- Tough board surface reduces knife dulling; durable co-polymer prevents warping
- Dishwasher safe

## STATIKboard™



EDGES OF THE NON-SLIP FEET HELP PREVENT BOARDS FROM SLIDING WHEN STORED VERTICALLY WITHOUT RACKS

12" x 18" x 1/2"

- Brown | CBN-1218BN
- Blue | CBN-1218BU
- Green | CBN-1218GR
- Purple | CBN-1218PP
- Red | CBN-1218RD
- White | CBN-1218WT
- Yellow | CBN-1218YL

15" x 20" x 1/2"

- Brown | CBN-1520BN
- Blue | CBN-1520BU
- Green | CBN-1520GR
- Purple | CBN-1520PP
- Red | CBN-1520RD
- White | CBN-1520WT
- Yellow | CBN-1520YL

18" x 24" x 1/2"

- Brown | CBN-1824BN
- Blue | CBN-1824BU
- Green | CBN-1824GR
- Purple | CBN-1824PP
- Red | CBN-1824RD
- White | CBN-1824WT
- Yellow | CBN-1824YL





Sometimes a little color goes a long way, which is why many Winco® items are attractively packaged for cash and carry establishments. Our own in-house art department designs the custom boxes, hang tags and labels. Check out some of our best selling retail packaged items!

**Packaging**



**Display**



With its sharp serrated edge, and pointed or rounded tip, the Acero knife is designed to make simple work of cutting through steaks and chops. A stainless steel end cap provides excellent balance and control. This heavy weight knife is a Winco® exclusive and is a must-have on the tables of any steak house.



5" Blade



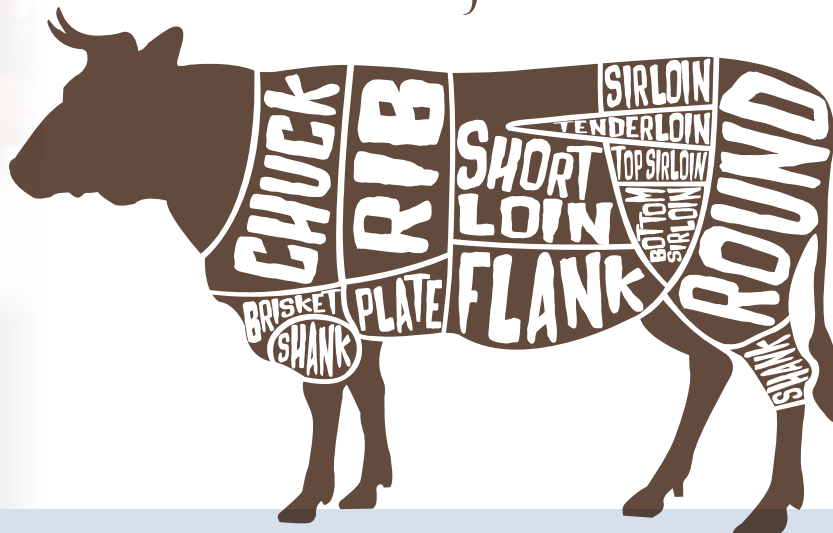
Pointed Tip | SK-1

Pointed Tip | SK-12



Rounded Tip | SK-22

Beef Cuts



Classic



Wooden Handles

STEAK KNIVES

5" Blade



Pointed Tip | KB-30W

5" Blade



Round Tip | KB-15W

4-3/8" Blade



Pointed Tip | K-438W

4-1/2" Blade



Round Tip | K-55W

4-1/2" Blade



Pointed Tip | K-45W

4" Blade



Pointed Tip | K-35W

Plastic Handles

5" Blade



Round Tip | 3 Rivets | K-80P

5" Blade



Round Tip | 2 Rivets | K-85P 


5" Blade



Round Tip | K-50P 

5" Blade



Pointed Tip | K-60P 

## Etched Graters

Micro etched blade

*These anti-corrosive and durable micro etched 18/8 stainless steel blades make light work of grating cheeses and zesting lemons. Available in fine, ribbon, zester, slicer, and medium coarse blades.*



Black soft grip handles



Medium Coarse | GT-103



Slicer & Anti-slip feet | GT-201



Zester | GT-104



Medium Coarse & Anti-slip feet | GT-203



Fine | GT-105



Zester & Anti-slip feet | GT-204



Ribbon | GT-106



Ribbon & Anti-slip feet | GT-206



Half zester with anti-slip feet | GT-345

## Wire Frame Graters

Extra strength frame  
resists bending



3mm dia. holes | VP-312



1.5mm dia. holes | VP-311



6mm dia. holes | VP-313

## Rotary Cheese Graters



Plastic | PRTS-2  
Includes two interchangeable drums for fine and coarse grating



Stainless Steel | GRTS-1  
One drum for fine grating

## Cheese Knife Sets



6-piece Set | POM Handles | KCS-6

Whether it's for a wine tasting event or to accompany dessert, present and elegantly serve a full range of cheeses with these 6-piece cheese knife sets.

Each set features stainless steel blades and includes six knives for hard, soft or crumbly cheese varieties.



6-piece Set | Wooden Handles | KCS-6W



12" x 5" x 3/4" | WCB-125

## Wood Cheese/Bread Board

## Saucier Spoon

18/8  
Stainless steel

*Stylish*

*The tapered side allows for drizzling control and the deep bowl reduces the need to refill.*



8" Saucier w/Tapered Spout | SPS-TS8



## Slanted Plating Spoons

18/8  
Stainless steel

*Ideal for plating dessert, sauces, chocolate and more.*



8" Solid | SPS-S8  
10" Solid | SPS-S10

8" Perforated | SPS-P8  
10" Perforated | SPS-P10

## Plating Tongs

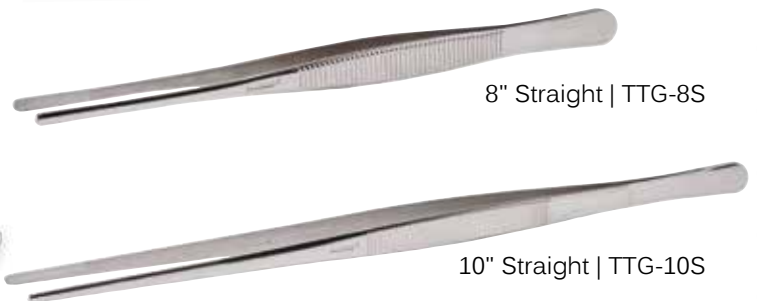
18/8  
Stainless steel

*The Winco® stainless steel plating tongs will grip delicate foods and herbs without fear of damage.*



8" Curved | TTG-8C

10" Curved | TTG-10C



8" Straight | TTG-8S

10" Straight | TTG-10S





2" dia. x 3"H Round | SPM-23R



3" dia. x 1-3/4"H Round | SPM-31R



2" dia. x 1-3/4"H Round | SPM-21R

Perfect for baking, freezing, cutting, and forming, these ring molds are one of the most versatile tools in a kitchen. Create attractive plate presentations by layering salads and grains or bake individual cake and pastry portions without waste.



3"L x 1-3/8"H Oval | SPM-31O



4"L x 1-3/8"H Oval | SPM-41O



2-3/4" Square | SPM-275S

2" Square | SPM-22S



2-1/2"L x 1-3/4"W x 2-3/4"H Rectangle | SPM-211T





Look sharp in the kitchen with the Winco® Signature Chef apparel.



**White Jacket  
Universal Fit**

*Double breasted  
Thermometer pocket*

- S | UNF-5WS
- M | UNF-5WM
- L | UNF-5WL
- XL | UNF-5WXL
- 2X | UNF-5WXXL

**Black Pants**

*Relaxed Fit  
Elastic drawstring  
waistband*

- S | UNF-2KS
- M | UNF-2KM
- L | UNF-2KL
- XL | UNF-2KXL
- 2X | UNF-2KXXL



**Black Jacket  
Tapered Fit**

*Double breasted  
Thermometer pocket*

- S | UNF-5KS
- M | UNF-5KM
- L | UNF-5KL
- XL | UNF-5KXL
- 2X | UNF-5KXXL

**Houndstooth Pants**

*Relaxed Fit  
Elastic drawstring  
waistband*

- S | UNF-4KS
- M | UNF-4KM
- L | UNF-4KL
- XL | UNF-4KXL
- 2X | UNF-4KXXL





Universal fit

# Chef Shirts

CHEF APPAREL



## Black Shirt

*Chest pocket, Snap closure*

- S | UNF-1KS
- M | UNF-1KM
- L | UNF-1KL
- XL | UNF-1KXL
- 2X | UNF-1KXXL



## White Shirt

*Chest pocket, Snap closure*

- S | UNF-1WS
- M | UNF-1WM
- L | UNF-1WL
- XL | UNF-1WXL
- 2X | UNF-1WXXL

### SIZING GUIDE

#### SHIRTS SIZING CHART

MEASUREMENT (INCHES)	S	M	L	XL	2XL
Chest	44	48	51	54	56
Center Back	27	28	30	32	33

#### BLACK JACKET TAPERED FIT SIZING CHART

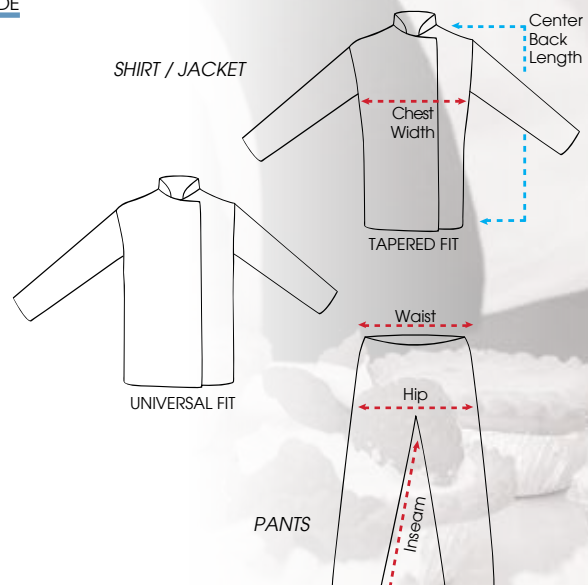
MEASUREMENT (INCHES)	S	M	L	XL	2XL
Chest	43	47.25	50	52.5	56
Center Back	31.5	32.5	32.5	33.25	34

#### WHITE JACKET UNIVERSAL FIT SIZING CHART

MEASUREMENT (INCHES)	S	M	L	XL	2XL
Chest	44.5	49	51.25	56.5	60.75
Center Back	31	32.25	33	34	34.5

#### PANTS SIZING CHART

MEASUREMENT (INCHES)	S	M	L	XL	2XL
Waist	36	40	43	46	49
Hip	40	44	47	50	53
Inseam	29	30	31	32	33



Cake Stands

Revolving Decorating Stand

Aluminum alloy turntable spins on a smooth ball bearing mechanism. The cast iron base stands on a non-slip silicone foot.



12" Turntable | CKSR-12

Clear Plastic Cover



12" Dia | CKS-13C

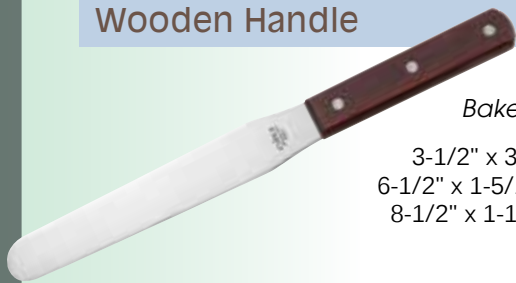
Stainless Steel Pedestal



13" Dia | CKS-13

Spatulas

Wooden Handle



Bakery Spatula

- 3-1/2" x 3/4" | TOS-4
- 6-1/2" x 1-5/16" | TOS-7
- 8-1/2" x 1-1/2" | TOS-9



Offset Spatula

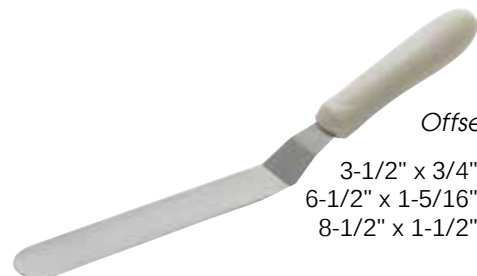
- 4" x 3/4" | TNS-4
- 7-15/16" x 1-1/4" | TNS-7
- 10" x 1-3/8" | TNS-9

White Ergo Handle



Bakery Spatula

- 4" x 3/4" | TWPS-4
- 7-15/16" x 1-1/4" | TWPS-7
- 10" x 1-3/8" | TWPS-9



Offset Spatula

- 3-1/2" x 3/4" | TWPO-4
- 6-1/2" x 1-5/16" | TWPO-7
- 8-1/2" x 1-1/2" | TWPO-9

## Decorating Tip Sets



Convenient storage tray



24 pc Set | CDT-24



26 pc Set | CDT-26  
Includes a standard coupler  
and metal flower nail



52 pc Set | CDT-52  
Includes a standard coupler  
and metal flower nail

## Decorating Comb

Fine-Medium-Coarse | SDC-6 **NSF**



See PAGE 20 for  
more spatulas

### Black Ergo Handle

**NSF**



*Bakery Spatula*

4" x 3/4" | TKPS-4  
7-15/16" x 1-1/4" | TKPS-7  
10" x 1-3/8" | TKPS-9



*Offset Spatula*

3-1/2" x 3/4" | TKPO-4  
6-1/2" x 1-5/16" | TKPO-7  
8-1/2" x 1-1/2" | TKPO-9

## Pastry Bags

### Canvas

Plastic-coated interior



12" | PBC-12  
14" | PBC-14  
16" | PBC-16  
18" | PBC-18  
21" | PBC-21  
24" | PBC-24

### Coupling Set



Plastic  
2pc | CDTC-2

# Dough Scrapers



For Allergen-Free, see page 19

## Plastic



5-1/2" x 3-3/4" | 12 Pack | PDS-5 **NSF**

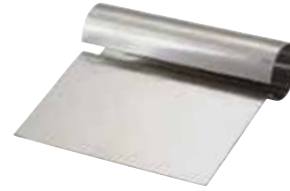


7-1/2" x 4-3/4" | 6 Pack | PDS-7 **NSF**

## Stainless Steel



6" x 3" | Wooden Handle | DSC-3



5-1/4" x 4-1/4" | SS Handle | DSC-1



6" x 3" | White Plastic Handle | DSC-2W **NSF**



6" x 3" | Black Plastic Handle | DSC-2 **NSF**

# Bottle Dispensers

No-Leak Design

Available in clear, red or yellow  
6 pieces per pack  
BPA-free

**BPA FREE**

## Regular

- 8 Oz | Clear | PSB-08C
- 8 Oz | Red | PSB-08R
- 8 Oz | Yellow | PSB-08Y
- 12 Oz | Clear | PSB-12C
- 12 Oz | Red | PSB-12R
- 12 Oz | Yellow | PSB-12Y
- 24 Oz | Clear | PSB-24C
- 24 Oz | Red | PSB-24R
- 24 Oz | Yellow | PSB-24Y



**BPA FREE**

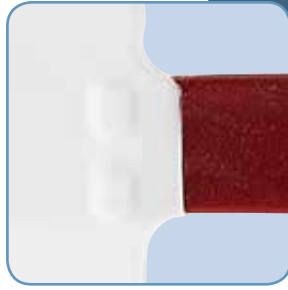
## Wide-Mouth

- 12 Oz | Clear | PSW-12
- 12 Oz | Red | PSW-12R
- 12 Oz | Yellow | PSW-12Y
- 16 Oz | Clear | PSW-16
- 16 Oz | Red | PSW-16R
- 16 Oz | Yellow | PSW-16Y
- 24 Oz | Clear | PSW-24
- 24 Oz | Red | PSW-24R
- 24 Oz | Yellow | PSW-24Y
- 32 Oz | Clear | PSW-32
- 32 Oz | Red | PSW-32R
- 32 Oz | Yellow | PSW-32Y



Improved Design

## Scraper Spatulas



PSH-series features raised ridges to rest on



For Allergen-Free, see page 19

### Silicone Scrapers *Heat-resistant to 600°F*



10-1/2" | PSH-10

14" | PSH-14

16-1/4" | PSH-16

### Silicone Scrapers *Heat-resistant to 500°F*



10" | PSG-10

14" | PSG-14

16" | PSG-16

## Paddles ~ Spoons ~ Brushes

### Nylon Mixing Paddles

**BPA FREE**

*Heat-resistant to 425°F*  
*BPA-free*



10" | NSP-10W

14" | NSP-14W

20" | NSP-20W

### Nylon Spoons

**BPA FREE**

*Heat-resistant to 475°F*  
*BPA-free*



- 12" | Tan | NS-12T
- 15" | Tan | NS-15T
- 12" | White | NS-12W
- 15" | White | NS-15W
- 12" | Blue | NS-12B
- 15" | Blue | NS-15B
- 12" | Red | NS-12R
- 15" | Red | NS-15R

### Pastry Brushes

*Boar Hair Bristles*



- 1" | Flat | WFB-10
- 1" x 2" | Round | WFB-10R
- 1-1/2" | Flat | WFB-15
- 2" | Flat | WFB-20
- 3" | Flat | WFB-30
- 4" | Flat | WFB-40

## Baking Pans

**PFOA  
FREE**

### Aluminized Steel Cake Pans

24 gauge, withstands up to 500°F/260°C  
PTFE/PFOA-free



13" x 9" x 2-1/4" | Rectangle | HRCP-1309  
18" x 12" x 3" | Rectangle | HRCP-1812  
8" x 8" x 2-1/4" | Square | HSCP-0808

### Aluminum Cake Pans

16 gauge, 1.6mm  
Extended 1/2" flange around top



9" x 13" x 2" | Rectangle | ACP-0913



12" x 12" x 2" | Square | ACP-1212

**PFOA  
FREE**

### Aluminized Steel Loaf Pans

24 gauge, withstands up to 500°F/260°C  
PTFE/PFOA-free



10" x 5" x 3" | 1-1/2 lb loaf | HLF-150

8-1/2" x 4-1/2" x 2-3/4" | 1 lb loaf | HLF-100

### Deluxe Hard Anodized Aluminum Cake Pan

18 gauge, 1.6mm

### Aluminum Layer Cake Pans

6" Dia x 2" | ACP-062  
8" Dia x 2" | ACP-082  
8" Dia x 3" | ACP-083  
9" Dia x 2" | ACP-092  
9" Dia x 3" | ACP-093  
10" Dia x 2" | ACP-102  
10" Dia x 3" | ACP-103  
12" Dia x 2" | ACP-122  
12" Dia x 3" | ACP-123



4" Dia x 2" | HAC-042  
6" Dia x 2" | HAC-062  
8" Dia x 2" | HAC-082  
10" Dia x 2" | HAC-102  
12" Dia x 2" | HAC-122  
14" Dia x 2" | HAC-142  
16" Dia x 2" | HAC-162

# Aluminum Sheet Pans

3003 Aluminum



## Perforated

13" x 18" | 18 gauge | ALXP-1318P  
 18" x 26" | 18 gauge | ALXP-1826P  
 18" x 26" | 16 gauge | ALXP-2618P



WINCO's "dense" perforation vs. others



## Solid

6" x 9"	16 gauge	Open	ALXP-0609
9-1/2" x 13"	20 gauge	Closed	ALXP-1013
10" x 13"	18 gauge	Closed	ALXP-1310H
13" x 18"	20 gauge	Closed	ALXP-1318
13" x 18"	18 gauge	Closed	ALXP-1813H
16" x 22"	19 gauge	Closed	ALXP-1622
16" x 22"	18 gauge	Closed	ALXP-2216H
18" x 26"	18 gauge	Closed	ALXP-1826
18" x 26"	16 gauge	Closed	ALXP-2618H
18" x 26"	12 gauge	Open	ALXP-1200 



Closed bead



Open bead

## Cookie Sheet

15 gauge, withstands up to 450°F/232°C



20" x 14" | CS-2014

# True Capacity Mixing Bowls

All-purpose kitchen prep

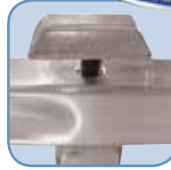


6-3/8" x 2-3/8"	3/4 Qt	MXBT-75Q
7-7/8" x 2-7/8"	1-1/2 Qt	MXBT-150Q
10-1/4" x 3-5/8"	3 Qt	MXBT-300Q
11" x 3-3/4"	4 Qt	MXBT-400Q
11-7/8" x 4"	5 Qt	MXBT-500Q
13-3/4" x 5"	8 Qt	MXBT-800Q
16-3/8" x 5-7/8"	13 Qt	MXBT-1300Q
17-7/8" x 6"	16 Qt	MXBT-1600Q
19" x 6-5/8"	20 Qt	MXBT-2000Q

# Sheet Pan Racks



The Weld<sup>2</sup> System exclusively by Winco<sup>®</sup> features fail-safe rigidity through both bolting and welding at all critical joints, to prevent warping with long term high traffic use.



Specialty bolts secure each joint



Bolt caps are welded over completely to form an extra strong juncture



15 Tier | ALRK-15

*Ships knocked down*

14 gauge, 6063 aluminum

1" extruded tube frame

Can hold 15 full size (18" x 26") or 30 half size (13" x 18") sheet pans

*Sold separately*



10 Tier Welded | 3" Spacing | AWRK-10

20 Tier Welded | 3" Spacing | AWRK-20



## Covers

10 Tier Cover | ALRK-10-CV

20 Tier Cover | ALRK-20-CV



10 Tier | 3" Spacing | ALRK-10

20 Tier | 3" Spacing | ALRK-20

*Ships knocked down*



## with Brakes

10 Tier w/Brakes | 3" Spacing | ALRK-10BK

20 Tier w/Brakes | 3" Spacing | ALRK-20BK

30 Tier w/Brakes | 2" Spacing | ALRK-30BK

*Ships knocked down*



Replacement Casters Available

## Nesting

20-Tier Knocked Down | 3" Spacing | ALRK-20BK

20-Tier Welded | 3" Spacing | AWRK-20

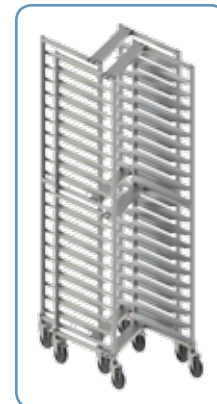
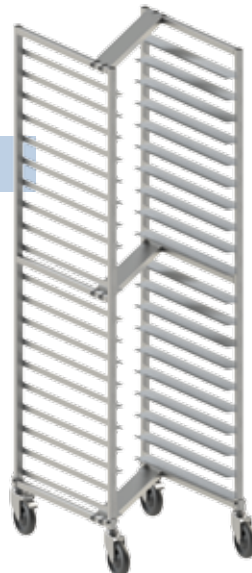
*Ships knocked down or welded*

Z-frame nesting design conserves floor space while in storage

3" spacing between tiers

Can hold 15 full-size (18" x 26") or 30 half-size (18" x 13") sheet pans

*Sold separately*



Nesting design conserves floor space



**Chef Preferred**



# Induction-Ready Aluminum Cookware

**INDUCTION COOKWARE**

Introducing the **first and only** line of chef-preferred aluminum cookware, now functional with induction cooking technology. Winco® makes all the advantages of aluminum cookware available, while helping operators benefit from induction's flexible and safe features!

Highly conductive 3003 Aluminum body

## Non-Stick Finish Fry Pans



Handle withstands up to 500°F/260°C  
Long lasting and scratch resistant finish

- 8" Dia | AFPI-8NH
- 10" Dia | AFPI-10NH
- 12" Dia | AFPI-12NH



## Natural Finish Fry Pans

Handle withstands up to 500°F/260°C

- 8" Dia | AFPI-8H
- 10" Dia | AFPI-10H
- 12" Dia | AFPI-12H

## Fry Pan Lids

- For 8" | ASP-2C
- For 10" | AXS-16C
- For 12" | AXS-20C



## Sauté Pan

3/16" thick, 4.0mm  
3 Qt | AXTI-3

## Sauté Pan Lid

For 3 Qt | AXS-16C



## Stock Pots

3/16" thick, 4.0mm  
8 Qt | AXSI-8  
10 Qt | AXSI-10  
12 Qt | AXSI-12  
16 Qt | AXSI-16



Induction ready base

## Stock Pot Lids

For 8 Qt | AXS-16C  
For 10 Qt | AXS-16C  
For 12 Qt | AXS-16C  
For 16 Qt | AXS-16C

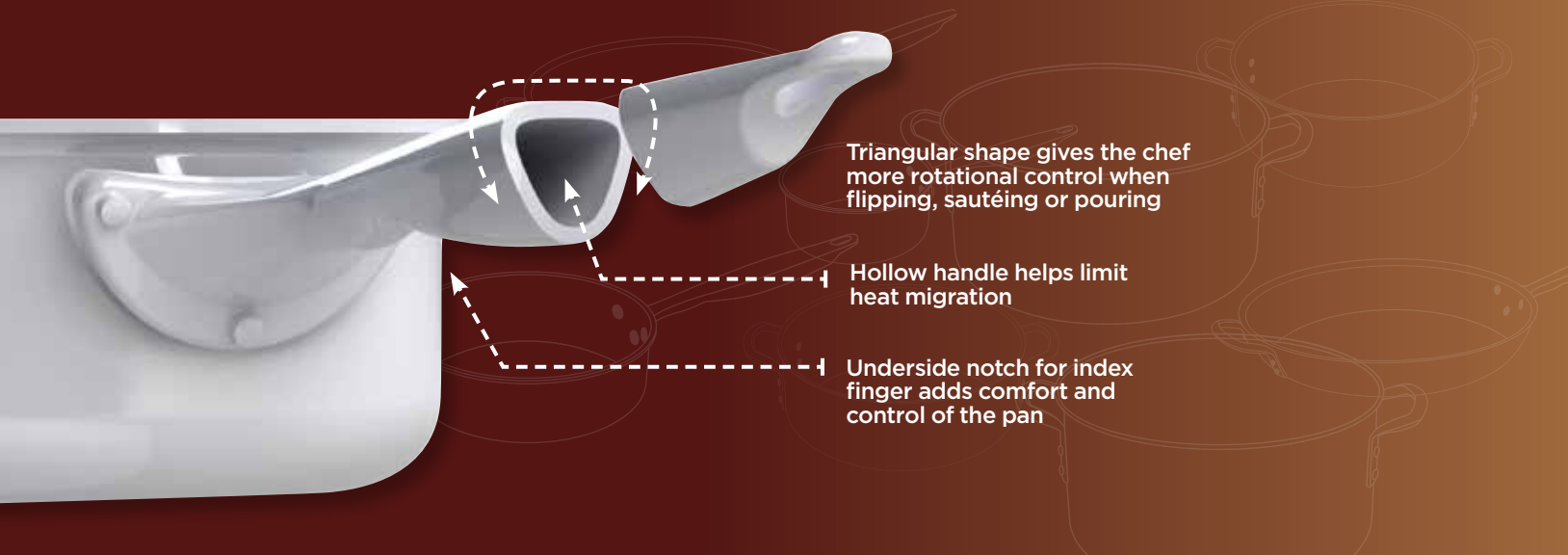


# the ultimate design

Tri-Gen™ Tri-ply Stainless Steel Cookware offers a well-balanced cooking experience by combining the beauty and grace of stainless steel with powerful heating properties of aluminum.

- Handles offer excellent comfort and pan control, minimizing hand fatigue for high-volume operators
- Triangular positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- Fry Pans available in natural and Excalibur® non-stick finishes
- Mirror finish exterior, satin finish interior
- Can be used with any type of cook-top, including induction
- NSF listed

Fry Pans  
 Sauté Pans  
 Sauce Pans  
 Stock Pots  
 Braziers



Triangular shape gives the chef more rotational control when flipping, sautéing or pouring

Hollow handle helps limit heat migration

Underside notch for index finger adds comfort and control of the pan

INDUCTION-READY

# TRI-GEN™

by winco®

NEXT GENERATION COOKWARE



Nonstick  
Fry Pans



Triangular shaped handle with outward sloping top provides the chef with better control and a more comfortable thumb rest.

Compatible with  
Induction, Gas & Electric





**winco** | DWL Industries Co.

**East Coast**

65 Industrial Road  
Lodi, NJ 07644

Tel. 1.888.946.2682  
Fax. 1.888.946.2632

**West Coast**

14950-14952 Valley View Ave  
La Mirada, CA 90638

Tel. 1.888.946.2652  
Fax. 1.562.926.5678

*Check your order status online at [www.wincous.com](http://www.wincous.com)*