

ACERO FORGED CUTLERY



The Acero cutlery collection is crafted from forged German steel. Each knife is ice tempered for ultra-sharpness and edge retention, providing professional results that won't break the bank. Acero is the only cutlery brand endorsed by the prestigious American Master Chefs' Order, a non-profit organization comprised of an elite chef group.

- ◆ Forged, ice tempered stainless steel holds a sharp edge
- ◆ Full-tang construction for precise control
- ◆ Crafted of X50 Cr Mo V15 German steel for ultimate durability
- ◆ POM injection-molded handle for balanced weight distribution
- ◆ 6-spot advanced polishing allows for comfortable grip



The only cutlery endorsed by
American Master Chefs' Order



KFP-SERIES



ITEM	DESCRIPTION	BLADE	UOM	CASE
KFP-30	Peeling Knife	2-3/4" L	Each	6/72
KFP-35	Paring Knife	3-1/2" L	Each	6/72
KFP-50	Utility Knife	5" L	Each	6/72
KFP-51	Tomato Knife	5" L	Each	6/72
KFP-61	Boning Knife	6" L	Each	6/36
KFP-70	Santoku Knife	7" L	Each	6/36
KFP-73	Nakiri Knife	7" L	Each	6/36



KFP-30

- X50 CR MO V15 German Steel
- Fully Forged - Full Tang
- Ice Tempered Blade
- Unique POM Handle



AMCO
must-have



KFP-35



KFP-50



KFP-51



KFP-61



KFP-70



KFP-73

FULLY FORGED
BLADES

