

The Essential FCCLA x ZWILLING Culinary School Knife Kit



KIT WITH BLADE GUARDS

**FCCLA MEMBER & ADVISER
EXCLUSIVE PRICE : \$130.00**

RETAIL PRICE: \$284.00

Purchase in the FCCLA Portal E-Store

EACH SET INCLUDES:

- 4-inch paring knife
- 6-inch boning knife
- 9.5-inch pastry knife
- 8-inch chef's knife
- honing steel

FEATURES AND BENEFITS

- Housed in a sleek, black ZWILLING knife pouch
- High carbon, nitrogen enriched NO STAIN steel
- Single piece, precision stamped blade for a lighter weight knife without sacrificing strength
- Ice-hardened FRIODUR blade stays sharper, longer
- Precision-honed blade and laser-controlled edge ensures ideal cutting angle for sharpness
- Molded polypropylene handle won't absorb liquids and is heat-safe up to 212°F
- Blade guards slip over the knife edge for safe storage when not in use*
- Each knife comes with 7 interchangeable color buttons to identify food preparation tasks and prevent cross-contamination
- Dishwasher safe, hand washing recommended
- Made in Spain

* Applies to item 77700-109 only

The Essential Culinary School Knife Kit features a comprehensive set of color-coded KolorID professional knives that bring efficiency and high-quality hygienic cutlery to the commercial kitchen. The set is housed in a sleek black knife pouch so you can organize your knives and bring them with you on-the-go.

The ergonomic, molded polypropylene handle is comfortable to hold for hours of precise cutting and is heat-safe up to 212°F. Each knife includes 7 interchangeable color buttons to identify food preparation tasks and prevent cross-contamination in the kitchen. Use red for cutting meat and green for leafy greens and fruit. Store your knives in the handy blade guards when they're not in use to ensure proper kitchen safety. These knives are dishwasher safe, making clean-up a cinch.