



FELCO and EHL launch the FELCO 1893 Professional Culinary Shears

For the very first time in its history, FELCO — world leader in professional pruning shears and cutting solutions for gardening and viticulture — steps into the culinary world with the launch of the **FELCO 1893 Professional Culinary Shears**, also known as the **FELCOxEHL Kitchen Shears**.

The number 1893 is a tribute to the founding year of EHL, formerly known as Ecole hôtelière de Lausanne, the world's leading hospitality and business education group, and FELCO's partner in this unique project. This symbolic naming reflects both institutions' shared values of tradition, excellence, and innovation.

Co-designed with EHL chefs together with EHL Institute of Nutrition R&D and tested in EHL's kitchens, **the FELCO 1893 Professional Culinary Shears** combine Swiss engineering precision with culinary expertise.

Built to FELCO's legendary standards of durability, ergonomics, and performance, **the FELCO 1893 Professional Culinary Shears** have been designed to be highly versatile and perform multiple culinary tasks, such as:

- **Cooking/serving tongs** : for gripping, turning, and plating food.
- **Kitchen scissors/shears** : for cutting herbs, fish, and other ingredients.
- **Poultry shears** : reinforced to cut poultry and small bones.
- **Herb scissors** : multi-blade function for finely chopping herbs.



Technical Excellence

The FELCO 1893 Professional Culinary Shears stand out through a set of advanced technical features that meet the highest standards of professional kitchens:

- **Food-safe surgical-grade stainless steel** : guaranteeing safety, hygiene, and resistance to corrosion.
- **Dishwasher-safe up to 90 °C** : ensuring easy sanitation and convenience in busy kitchens.
- **Advanced serration on the lower blade** : providing superior grip on ingredients for clean, controlled cuts.
- **Sharpenable upper blade** : designed for long-lasting performance and a durable cutting edge.
- **Ergonomic handle design** : engineered for maximum comfort, enabling chefs to work effortlessly even during extended use.

With this launch, FELCO bridges its 80+ years of expertise in blades with the demands of modern gastronomy. **The FELCO 1893 Professional Culinary Shears** are more than a tool : they are a lifelong kitchen companion, offering Swiss precision, versatility, and passion at every cut.

FELCO 1893, Cut better. Cook with passion.

The FELCO 1893 Professional Culinary Shears are now available at <https://www.felco.com/products/felco-1893> and on the EHL Lausanne Campus.

Access press file



Nabil Francis, CEO of FELCO, concludes :

"With the FELCO 1893 Professional Culinary Shears, we are proud to bring more than 80 years of expertise in cutting tools from the garden into the kitchen, honoring our heritage while opening a new chapter in the FELCO story."

Patrick Ogheard, Dean of EHL School of Practical Arts, adds :

"The FELCO 1893 brings together two recognized experts in their respective fields. These kitchen shears, embodying excellence and innovation, combine precision, durability, and professional standards."



ABOUT EHL

EHL – originally founded as Ecole hôtelière de Lausanne – is the global leader in hospitality and business education with 4,000+ students from more than 120 nationalities across 3 campuses in Switzerland and Singapore.

Our holistic approach to education, a hallmark of the Swiss system, seamlessly integrates academic rigor with hands-on experience and a deep commitment to human connection. At EHL, we educate hearts, hands, and minds. Within our two institutions we shape confident, versatile, and resilient leaders for careers in hospitality and wider experience-driven sectors:

- **EHL Hospitality Business School**, accredited by AACSB, NECHE and consistently ranked at the top of its field, offering undergraduate, graduate, and executive programs that deliver practical leadership, strategy, and operational insights.
- **EHL School of Practical Arts**, providing vocational and professional programs in hospitality, boasting expertise from 6 “Meilleurs Ouvriers de France” and an awarded and Michelin-starred academic restaurant.

For more than 130 years, we have been committed to leading innovation in the hospitality and services industry with a focus on emotional intelligence and business acumen. At EHL, education is more than knowledge – it's a transformative experience shared by a community of 30,000 passionate Alumni, who redefine excellence wherever they go. #EHLFamily

ehl.edu

ABOUT FELCO

Based in Geneveys-sur-Coffrane (canton of Neuchâtel) Switzerland, FELCO SA is the global leader in professional pruning shears and cable cutters. Félix Flisch, the founder of FELCO invented the modern pruning shear in 1945. Since then, the company produces more than one million secateur every year, 95% of which are exported to more than 120 countries. Additionally, FELCO prioritizes the use of recycled materials, with 95% of its steel and 70% of aluminum sourced from recycled materials. By increasing the lifespan of their products, FELCO fights against planned obsolescence and promotes responsible consumption. FELCO is part of the Flisch Group, along with Prétat and ALPEN Swiss Tools. Today, still in the hands of the founder's family, the group employs 300 people worldwide and is dedicated to environmental sustainability by reducing its ecological footprint through the production of sustainable and repairable cutting tools. Manufacturing relies on renewable electricity, including solar and hydroelectric power. All manufacturing residues are fully recycled, contributing to waste reduction.

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