









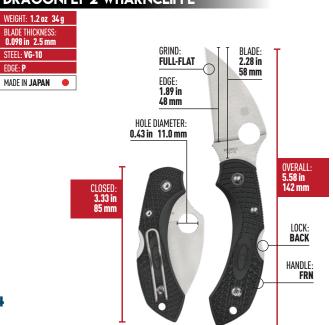
DRAGONFLY 2

C28FPWCBK2

he Dragonfly has always represented an extraordinary blend of compact size and full-service cutting performance. Now that performance takes another leap forward with the addition of a Wharncliffe blade profile. The blade of choice of many savvy knife users, the Wharncliffe's perfectly straight cutting edge offers extreme cutting power near the heel and scalpel-like precision at the tipespecially when combined with a low-friction, full-flat grind. All other features of this knife are consistent with the best-selling Dragonfly 2, including a lightweight, injection molded FRN handle, high-traction Bi-Directional Texturing, a sturdy back lock mechanism, and a reversible deep-pocket wire clip.



DRAGONFLY 2 WHARNCLIFFE





DRAGONFLY 2 EMERSON OPENER

CARRY: TIP-UP

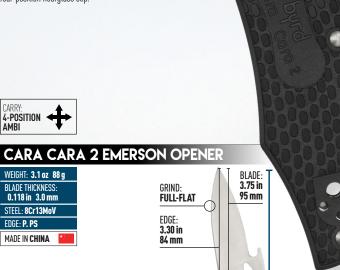
AMBI











CLOSED: 4.83 in 123 mm





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Professional chefs who are truly in tune with their cutting tools do not let them get dull; they maintain their edges with frequent "touch-up" sharpenings. Specifically designed for this type of diligence, the Galley-V has a compact, high-impact-plastic base that can be clamped or even permanently mounted to a countertop or other work surface. Star-shaped holes in the base position the sharpener's fine ceramic rods at a 20-degree angle (10 degrees per side) to easily create thin, ultra-keen edges on all your kitchen knives. The extra-long stones are ideal for sharpening large knives and can be rotated to orient their edges to quickly sharpen serrated blades. They are also easily cleaned with ordinary household cleanser. Take charge of your cooking experience by keeping all your kitchen knives at peak performance with the Galley-V.



MADE IN **USA**

MURRAY CARTER" COLLECTION

Master bladesmith Murray Carter devoted nearly two decades of his life to studying the skills and culture of traditional knifemaking in Japan. The designated heir to a 420-year-old family tradition, he holds the elite title of the 17th Generation Yoshimoto Bladesmith. He is also a Master Smith in the American Bladesmith Society and is recognized as one of the world's leading experts on Japanese kitchen cutlery.

Through an unprecedented collaboration, Spyderco has faithfully translated the meticulous craftsmanship and attention to detail of Carter's exquisite handmade patterns to a breathtaking series of production knives known as the Murray Carter Collection.

Manufactured in Japan to Spyderco's exacting quality standards, the Murray Carter Collection includes Carter's highly refined expressions of five traditional Japanese kitchen knife patterns. Specifically chosen to excel at all types of food preparation, this formidable family of knives will ultimately be available in three different product tiers.



THE ITAMAE™ SERIES

Literally meaning "in front of the cutting board," *Itamae* is an extremely prestigious title reserved for highly skilled sushi chefs. Consistent with that elite status, the Murray Carter Collection's Itamae Series –the highest tier in the Collection–proudly features premium materials and uncompromising craftsmanship.

The blades of Itamae Series knives are expertly crafted from laminated steel consisting of an Aogami Super Blue core clad between layers of SUS410 stainless steel. This classic three-layer construction allows the outer layers to protect and support the ultra-hard carbon-steel center layer that forms the blade's edge. Ground exceptionally thin and straight for unparalleled cutting performance, the blades also feature Murray Carter's signature "Carter Elbow"—a distinctive taper from the spine to the point that reinforces the blade's tip.

The elite blades of the Itamae Series are paired with traditional "wa"-style (octagonal) handles made from stunning burl G-10 and highlighted with black G-10 ferrules.

Created for those who demand the very best, the Itamae Series faithfully captures the spirit of Murray Carter's coveted handmade knives and sets a new standard in high-performance kitchen cutlery.







K17GPBNBK

Nakiri

Meaning "vegetable cutter," this knife's unique rectangular shape and slightly upturned edge make it the perfect tool for precisely push-cutting all kinds of vegetables. The Nakiri's blade shape also allows its length to remain consistent after years of sharpening.

Overall Length 12.19in Blade Length Edge Length Blade Thickness Handle Thickness Steel Knife Weight Handle Origin Japan

310mm 7.29in 185mm 6.64in 169mm 0.074in 1.9mm 0.84in 21.3mm Super Blue/SUS410 6.7oz 190g Grind Full-flat Burl G-10

K15GPBNBK

From the French petit meaning "small," this knife is the equivalent of a Western paring knife and is ideal for peeling and slicing fruits and vegetables, making garnishes, and other detailed food-preparation tasks.

Overall Length 8.84in 225mm 116mm Blade Length 4.57in Edge Length 4.13in 105mm Blade Thickness 0.055in 1.4mm Handle Thickness 0.69in 17.5mm Super Blue/SUS410 Steel Knife Weight 3.0oz Grind Full-flat Handle Burl G-10 Origin Japan

K16GPBNBK

Funayuki

Literally translated as "ship going," this versatile pattern was extremely popular with fishermen. It excels at chopping, draw-cutting, and other general kitchen tasks.

> Overall Length 10.91in 277mm 160mm Blade Length 6.28in Edge Length 5.80in 147mm Blade Thickness 0.063in 1.6mm Handle Thickness 0.79in 20.1mm Super Blue/SUS410 Steel Knife Weight 4.3oz 122g Grind Full-flat Burl G-10 Handle Origin Japan





POINTED Z-CUT

Overall Length Plain Edge 8.75in 222mm Overall Length SpyderEdge 8.75in 222mm Blade Length Plain Edge 4.40in 112mm Blade Length SpyderEdge 4.38in 111mm Edge Length Plain Edge 4.29in 109mm Edge Length SpyderEdge 4.23in 107mm Blade Thickness 0.50in 1.3mm 0.16in 4.1mm Blade Hole Diameter CTS BD1N Steel Knife Weight Plain Edge 1.0oz 28g Grind Full-Flat Handle Polypropylene Origin U.S.A

K14SBK BLACK SPYDEREDGE K14PBK BLACK PLAIN EDGE

K14SGN GREEN SPYDEREDGE **K14PGN** GREEN PLAIN EDGE

K14SRD RED SPYDEREDGE **K14PRD** RED PLAIN EDGE

K14SYL YELLOW SPYDEREDGE **K14PYL** YELLOW PLAIN EDGE



Z-CUT

The Spyderco Z-Cut series elevates the time-tested "offset" kitchen knife concept to all-new levels of quality and performance. Offering everything you need in a kitchen knife, and nothing you don't, they are sure to become your favorite "go-to" knives for all food preparation chores.

Z-Cuts come in both pointed and blunt-tipped styles and with either plain or fully serrated edges. The pointed serrated version features Spyderco's legendary SpyderEdge pattern, while the blunt-tipped style has a uniform pattern of smaller teeth. Both increase the functional length of the cutting edge by 24% or more for truly voracious cutting performance. All Z-Cuts are full-flat-ground from corrosion-resistant CTS® BD1N stainless steel and have durable polypropylene handles.

Available in a choice of black, green, red, and yellow, their handles are injection molded directly onto the blade tangs and feature a non-slip pebbled texture.



BLUNT-TIP Z-CUT

Overall Length	8.62in 219mm
Blade Length	4.30in 109mm
Edge Length	4.20in 107mm
Blade Thickness	0.05in 1.3mm
Blade Hole Diameter	0.16in 4.1mm
Steel	CTS BD1N
Knife Weight Plain Edge	1.0oz 28g
Knife Weight Serrated	1.0oz 28g
Grind	Full-Flat
Handle	Polypropylene
Origin	U.S.A

K13SBK BLACK SERRATED K13PBK BLACK PLAIN EDGE

K13SGN GREEN SERRATED K13PGN GREEN PLAIN EDGE

K13SRD RED SERRATED **K13PRD** RED PLAIN EDGE

K13SYL YELLOW SERRATED
K13PYL YELLOW PLAIN EDGE







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For additional information about Spyderco culinary specific products please visit: https://www.spyderco.com/culinary/









