

All Products Are Backed By The CUTCO® FOREVER GUARANTEE

We stand behind CUTCO products with a **FOREVER** satisfaction guarantee. We want every CUTCO customer to be a satisfied customer **FOREVER**. The guarantee has several important elements.

FOREVER PERFORMANCE GUARANTEE

- If at any time you are not completely satisfied with the performance of your CUTCO product, we will correct the problem or replace the product.
- Simply send the product with an explanatory note to the appropriate CUTCO address below.

FOREVER SHARPNESS GUARANTEE

- CUTCO knives with the Double-D® edge will remain sharp for many years, but after extended use they may need sharpening.
- For **FREE** sharpening of Double-D® or straight-edged knives, send them to the appropriate address below. A nominal fee is required for the return shipping and handling – see www.cutco.com for details.

FOREVER REPLACEMENT SERVICE AGREEMENT FOR MISUSE OR ABUSE

- Should you damage your CUTCO through misuse or abuse, we will replace the item for one half of its current retail price plus shipping/handling and tax.
- Send the product with an explanatory note to the appropriate CUTCO address below.

15-DAY UNCONDITIONAL MONEY BACK GUARANTEE

- If at any time within fifteen (15) days after receipt of your CUTCO product you are not satisfied with your purchase for any reason, you may get a full refund of your purchase price by contacting CUTCO Customer Service at the appropriate address below.
- Due to the personalization, engraved or monogrammed products cannot be returned under the Unconditional Money Back Guarantee. All other aspects of the Forever Guarantee do apply.

The **CUTCO FOREVER GUARANTEE** is intended solely for consumer/in-home use.

CUSTOMER SERVICE PLEDGE

At CUTCO, our pledge is to guarantee our customers 100% satisfaction.

For Customer Assistance or Product Advice, please visit or call:

U.S.
CUTCO Customer Service
322 Houghton Avenue
Olean, NY 14760
1-800-828-0448 (toll free)
www.cutco.com



Canada
CUTCO Customer Service
2172 Wyecroft Road, Unit 1
Oakville, Ontario L6L 6R1
1-800-361-8800 (toll free)
www.cutco.ca



CUTCO®

MADE IN AMERICA

The World's Finest Cutlery

User Guide & Product Care



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Welcome To The CUTCO Family

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 Follow us on Twitter



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Caution
Sharp

As with any sharp instrument, use care to prevent injuries. Be sure sharp edges are pointed down and away from you when laying knives on a countertop or table, and always be aware of where the sharp edge of a knife is when picking up or handling the knives. Be aware that knives may come to rest with the sharp edge facing up. Never pick up, or attempt to pick up, a knife by its blade. Never hold food in your hand while slicing. Keep all knives away from children.



CUTCO knives are made in the USA

CUTCO has been manufactured in Olean, N.Y., since 1949.

Product Care

Daily Care

Although CUTCO® cutlery is dishwasher safe, (see below) we recommend you carefully hand-wash your products in hot water, using a mild dishwashing liquid. Dry them after washing. Allowing items to soak in dishwasher may cause staining from the mineral content in some water.

When placing your cutlery in the dishwasher please be aware:

- The edges can be damaged as they hit each other.
- The cutlery can fall through the rack and become damaged resting on the heating element or getting caught in the washing mechanism.
- The sharp edges of the cutlery can damage the protective plastic coating of the machine.

If you do place your CUTCO in the dishwasher:

• KEEP SAFETY IN MIND.

- Lay your knives flat on the dishwasher rack. If you must put them in the flatware basket, do so with the points down so there's less chance of grabbing the blades while unloading.
- Varying dishwasher detergent formulas and water mineral content can affect the resulting shine of your cutlery. If you choose to use the dishwasher, we recommend experimenting with different detergent brands, styles, rinse agents and softening additives (for harder water) to find the best combination for your dishwasher.

Keeping Knives Sharp

Do not cut on porcelain, glass or metal. These surfaces will quickly dull your knives. Use polypropylene cutting boards to keep knife edges sharp longer. Never use your knife as a screwdriver or other mechanical tool.

Storage

To keep your knives sharp and keep their finish, store them in wood blocks or in trays.

Heat

Do not expose CUTCO to open flames or other sources of intense heat. Excessive heat can destroy the temper of the steel blades, and melt or burn the handles.

Stain Resistance

CUTCO is made from high-carbon, stainless steel that is mirror or satin polished. However, occasional minor staining can result from contact with certain foods or where the household water has a high mineral content.

Should occasional stains appear, use a non-abrasive polishing compound such as Flitz® to remove them. Apply a small drop on a soft cloth and polish the stained area. Remove the excess Flitz with a dry cloth. (Flitz can be found through CUTCO Customer Service, or in supermarkets and hardware stores.)

Mayonnaise is extremely corrosive and should not be allowed to remain on the blades for an extended time.

Rivets

CUTCO uses nickel-silver rivets to secure the handles to the tang. These rivets are strong, durable and can be polished to a mirror finish. Minor staining may occur over time. This can be easily removed with a non-abrasive cleaner such as Flitz. Apply a small drop on a soft cloth. Polish the rivet and remove the excess with a dry cloth.

How To Clean And Polish Handles

CUTCO handles are made from a dishwasher-safe, thermo-resin material that will not chip, crack or absorb moisture. Tests show that Pearl handles will resist most stains including beet, pickle, cherry and grape juice. However, contact with some products like mustard, food coloring and carrots may result in a slight discoloration. To remove these stains, clean gently with a mild liquid abrasive cleanser or run through the dishwasher. This will bring back their sheen and not harm the handles. See tips under Stain Resistance - page 4.

Sharpening Double-D® Recessed Edges

These products have a unique edge configuration: a three-way cutting edge with a concave grind. They are designed to stay sharp for many years

under normal household use. When they do need sharpening, **do not** use the CUTCO® Sharpener or any other sharpening service. It will ruin the special edge. Send them back to the CUTCO factory. We will put a factory-fresh edge on each knife for you free of charge. (See page 7)

Straight-Edge Knives

CUTCO® knives with straight edges (Paring, Chef, Santoku, Boning, etc.) require periodic sharpening to maintain optimum performance. We recommend our CUTCO® Sharpener, but any sharpening device may be used. As with all quality knives, we recommend that you regularly take the time to refresh the edge with the sharpener as soon as you notice the knife beginning to dull. You may also send these knives back to CUTCO for free sharpening. You pay only a nominal shipping and handling fee.*



As with any sharp instrument, use care to prevent injuries. Be sure sharp edges are pointed down and away from you when laying knives on a countertop or table, and always be aware of where the sharp edge of a knife is when picking up or handling the knives. Be aware that knives may come to rest with the sharp edge facing up. Never pick up, or attempt to pick up, a knife by its blade. Never hold food in your hand while slicing. Keep all knives away from children.

* Shipping and handling charges are subject to change.

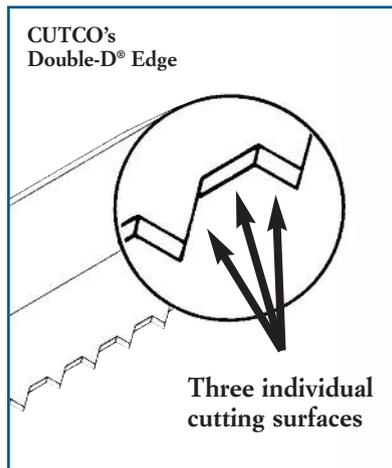
Features and Benefits of CUTCO

① Exclusive Double-D® Edge

- A series of 3 unique cutting edges
- Points protect blade sharpness
- Provides smooth and clean cuts

What is the difference between Double-D® and serrated edges

- **Double-D® Recessed Edge** – Three distinct cutting edges make a clean cut and can be factory sharpened
- **Serrated Edge** – Rips and tears food, and cannot be factory sharpened



② Quality High-Carbon, Stainless Steel

- High carbon for sharpness
- 3-step process to heat treat, deep freeze and oven temper the steel
- Superior edge retention
- Stain resistant for beauty
- Polished mirror finish for easy care
- Resists rust and corrosion

③ Full-Tang, Triple Rivets Construction

- Tang extends full length of the handle for extra strength and balance
- Triple rivets are ground flush with the handle for durability, strength and comfort.

④ Hand-Perfect Handle

- Universal fit for large or small, left or right hands
- Thumb and forefinger lock into place for safety and control, and to help resist fatigue
- Highly engineered thermo-resin material will not crack, chip, fade or absorb moisture
- Dishwasher safe
- Handles are BPA free

Watch an introduction to CUTCO at www.cutco.com/videos

How to Return Product to CUTCO for Service

Returning Product To CUTCO

To expedite the processing of your CUTCO visit www.cutco.com/service or in Canada visit www.cutco.ca/service. Fill out the service request form, print and mail with your product.

OR

Enclose a note explaining what service you are requesting. Include your name, address, phone number and email address. For further instructions and shipping address see our CUTCO Forever Guarantee on the back cover of this guide or visit www.cutco.com, or in Canada, visit www.cutco.ca.

How To Package Knives Safely For Shipping

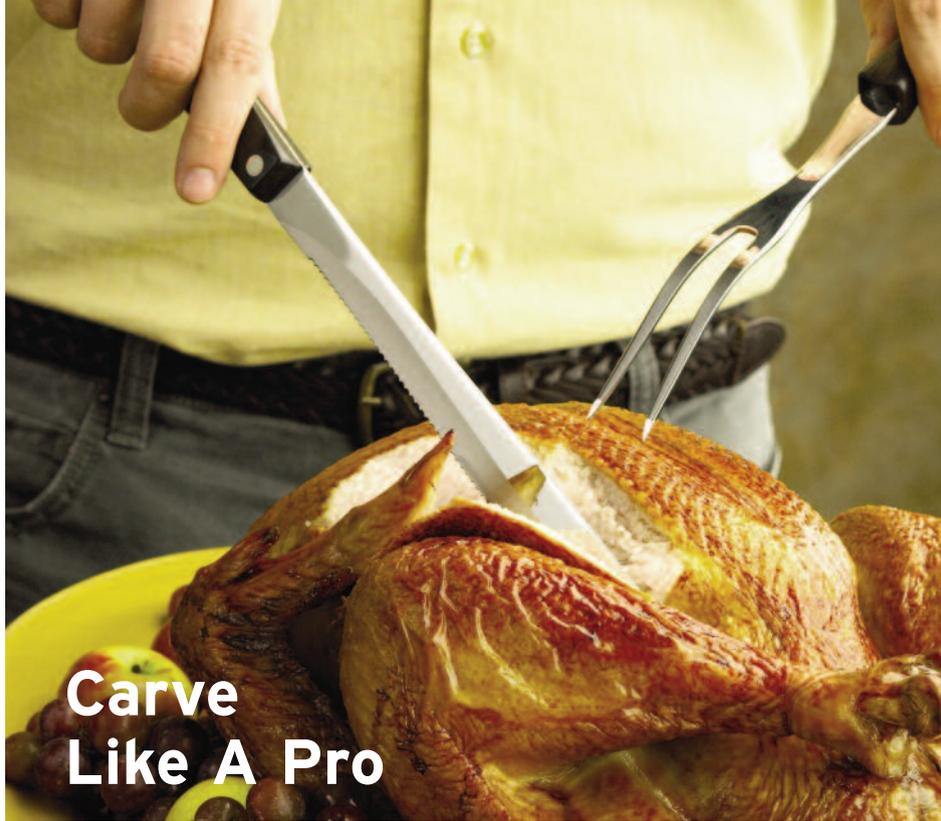
To ensure the safety of everyone who handles your shipment, it is important the blades be well protected. Cover the entire blade and tip of the knife with cardboard (cereal boxes work well). Avoid using tape directly on the blades and handles. Place them in a cardboard box with extra packing material to keep them secure during shipping. **DO NOT SHIP KNIVES IN PADDED ENVELOPES.**



As with any sharp instrument, use care to prevent injuries. Be sure sharp edges are pointed down and away from you when laying knives on a countertop or table, and always be aware of where the sharp edge of a knife is when picking up or handling the knives. Be aware that knives may come to rest with the sharp edge facing up. Never pick up, or attempt to pick up, a knife by its blade. Never hold food in your hand while slicing. Keep all knives away from children.



Find the best way to return your product at www.cutco.com/service

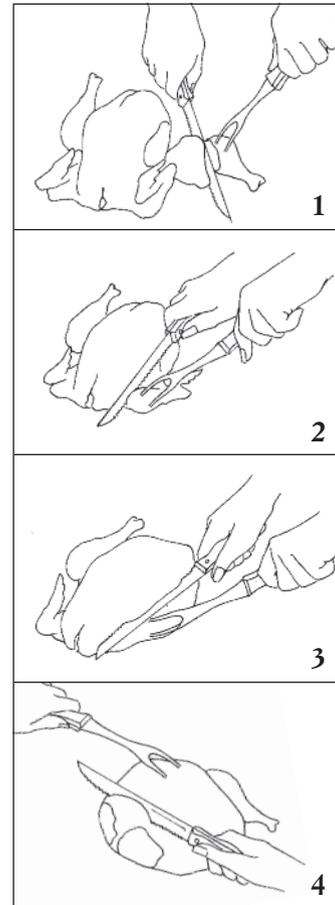


Carve Like A Pro

- Properly cooked meat is the key to successful carving. If meat is cooked at too high a temperature it may form an outer crust that makes carving difficult.
- After cooking, let the meat set for a few minutes before carving. This allows the meat to firm up and makes carving easier.
- Remove any string and skewers from a roast just before carving. For a rolled roast, you may want to leave one or two strings in place if there is a possibility that the roast may come apart while carving.
- Always carve all meat across the grain (fibers of the meat).
- Use the Carving Fork or Turning Fork to hold the meat in place.
- The knife and fork you use for carving depends on the size of the meat. Use the Carving Fork with either the 9" Carver or 9¼" Slicer when carving a large roast, turkey or ham. Use the Turning Fork and 6¼" Petite Carver or 7¼" Petite Slicer when carving a small fowl, roast or family-size steak.
- After the first cut is made, the angle at which the knife is held should never change. Use long, sweeping strokes to ensure smooth, even slices. Short, sawing motions result in jagged, uneven slices.

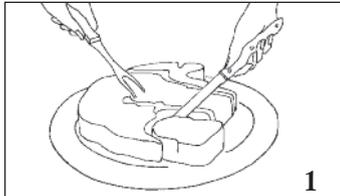
How To Carve A Turkey Or Chicken

1. Insert **Carving Fork** (pg. 14) into the meaty part of the drumstick to hold it firmly. Place **9" Carver** (pg. 15) between drumstick and thigh and cut through skin to joint (Figure 1). Next, place Carving Knife between thigh and body and cut through skin to joint. Remove entire leg section by pulling outward and using the point of the knife to disjoint it. Then separate the thigh from the drumstick at the joint.
2. Disjoint wing (Figure 2) and separate from body in the same manner.
3. Make a horizontal base cut across the bottom of the breast with the Carving Knife (Figure 3).
4. Starting parallel to the breastbone, slice down through the meat to the horizontal base cut. Lift off each slice, holding it between the knife and fork. Continue slicing the breast by beginning at a higher point each time until the breast bone is reached (Figure 4).



Watch step-by-step instructions on carving at www.cutco.com/videos

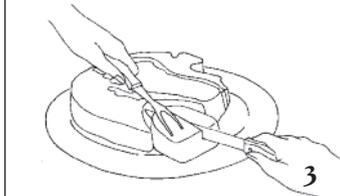
How To Carve A Pot Roast



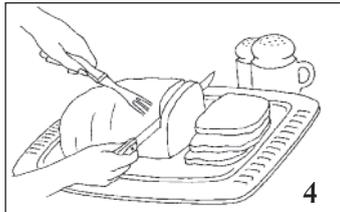
1



2



3



4

With Bones

1. Carving a large roast, hold meat in place with the **Carving Fork** (pg. 14). Cut between muscles and around bones with the tip of the **9" Carver** (pg. 15) to remove one solid section of pot roast at a time (Figure 1). Try to separate solid pieces of meat at natural dividing seams.

2. After removing a section, turn it on its side so that the meat fibers are parallel to the cutting board (Figure 2). This makes it possible to carve across grain of meat.

3. Holding meat with Carving Fork, carve slices using the 9" Carver (Figure 3).

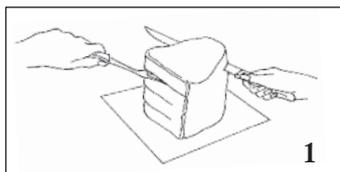
Boneless

1. Hold meat firmly with Carving Fork and make slices perpendicular to cutting board with **9 1/4" Slicer** (pg.16).

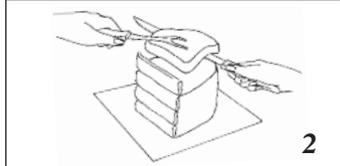
2. Use the **Turning Fork** (pg. 14) and **6 1/4" Petite Carver** (pg. 15) if roast is small (Figure 4).

3. This procedure is used for carving most rolled roasts (except rolled rib roast) and other boneless roasts.

How To Carve A Standing Rib Roast



1



2

1. If necessary, remove a wedge-shaped slice from large end so roast will have a flat base.

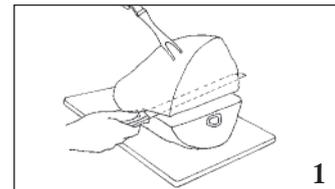
2. Insert **Carving Fork** below top rib. Using **9" Carver**, carve across the face of the roast from rib to rib bone (Figure 1).

3. Slide 9" Carver back under slice of meat, steady it with the Carving Fork, and lift slice to the platter (Figure 2).

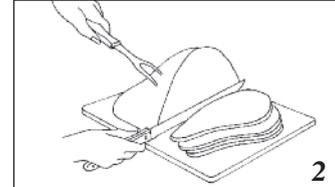
How To Carve Ham

Shank Half (pointed end)

With the shank opposite the carving hand, turn the ham so the thick, meaty side is up.



1



2



3

1. Insert **Carving Fork** into top. With **9" Carver**, cut horizontally along top of leg and shank bones and under the fork to lift off the large boneless top piece (Figure 1).

2. Place this boneless section on cutting board. Make perpendicular slices with 9" Carver (Figure 2).

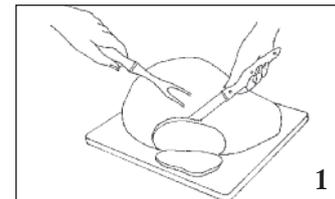
3. On remaining portion, cut around leg bone with tip of 9" Carver and remove. Turn meat so the flat side is down and make perpendicular slices as described above (Figure 3).

Whole Ham

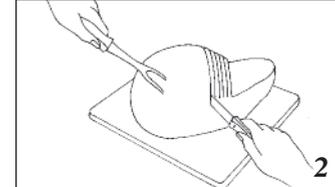
1. Place ham on platter with the glazed or fat side up and the shank closest to your carving hand. Form a flat base by using the **9" Carver** to remove several slices from the thinnest side of the ham – the pointed end (Figure 1).

2. Turn the ham on this base and insert **Carving Fork** into butt end. Starting at the shank end, use the 9" Carver to cut out a wedge-shaped piece. Then make perpendicular slices down to the leg bone (Figure 2).

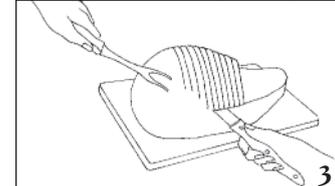
3. Release slices by cutting along leg bone under the slices, starting at the shank end (Figure 3).



1



2



3

How To Choose And Use CUTCO

Every CUTCO® knife and accessory is designed for a specific task. Using the right knife or tool for the job helps you get the work done easier and faster with superb results.

Be safe – use extreme care when handling.



Santoku-Style 3" Paring Knife

#3720

Total length 8"
Made in America.

2¾" Bird's Beak Paring Knife

#3120

Total length 7¾"
Made in America.

2¾" Paring Knife

#1720

Total length 7⅞"
Made in America.

4" Paring Knife

#2120

Total length 9¼"
Made in America.

An essential in every kitchen.

Choose to:

- Pare fruits and vegetables.
- Remove stems and eyes from vegetables.
- Create radish roses, celery curls, pickle fans and other decorative garnishes.
- Slice and dice small foods.
- Quarter potatoes and apples.

See the Paring Knife in use at www.cutco.com/videos



Trimmer #1721

Blade length 4⅞"
Total length 10"
Made in America.



Trimmer

Santoku-Style Trimmer #3721

Blade length 4⅞" - Total length 10"
Made in America.

The Double-D® recessed edge on one of our most popular knives stays sharp for years.

Choose to:

- Slice tomatoes, cucumbers, peaches, pears and corn off the cob.
- Trim fat and rind from steaks, chops and roasts.
- Cut and section grapefruit and oranges.
- Core cabbage, lettuce and green peppers.

See the Trimmer in use at www.cutco.com/videos



Spatula Spreader #1768

Blade length 5" - Total length 10⅛"
Made in America.

Sharp, Double-D® edge plus flexible blade make this a handy multitasking tool.

Choose to:

- Spread mayo, butter or cream cheese, and cut sandwiches, muffins and rolls.
- Frost and cut small desserts.
- Slice and remove pie and brownies from pans.
- Fold ingredients into soufflés.



Turning Fork #1726

Total length 11 "
Made in America.

Three sharp, pointed tines easily penetrate and hold food.

Choose to:

- Pick up and turn bacon, steaks, chops, ham and fish.
- Serve meat and fish.
- Remove large vegetables from pans.
- Stir food in fry pan while sautéing.
- Hold small roasts or chicken in place while carving.

Carving Fork #1727

Total length 12 "
Made in America.

Two pointed tines penetrate deeply and lock securely into food.

Choose to:

- Turn a large roast or turkey.
- Hold a large roast or turkey in place while carving.
- Transfer slices of meat to a platter as you carve.



6 3/4" Petite Carver

Turning Fork



9" Carver #1723

Total length 14 1/2 "
Made in America.

6 3/4" Petite Carver #1729

Total length 12 1/2 "
Made in America.

Santoku-Style 8" Carver #3729

Total length 13 3/4 "
Made in America.

The right choice for cutting thin, smooth slices.

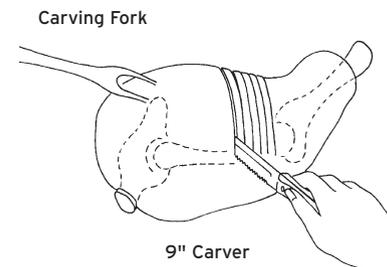
Choose to:

- Carve poultry, large roasts with bone, such as standing ribs, leg of lamb and baked ham.

To Use:

- Place the part of the blade closest to the handle on the food to be sliced.
- Draw the knife toward you with a long, sweeping stroke while exerting gentle, downward pressure. For best results, do not use short, sawing motions.

Combine a Carver and Fork for a powerful carving team.



Carving Fork

9" Carver

Learn how to Carve Like A Pro, see pages 8 - 11.



Santoku-Style 10" Slicer #3724

#3724

Total length 15⁵/₈"
Made in America.

9³/₄" Slicer #1724

Total length 15³/₈"
Made in America.

7³/₄" Petite Slicer #2124

Total length 13³/₈"
Made in America.

Choose to:

- Slice cake, warm bread and triple-decker sandwiches.
- Slice rolled roasts, prime rib and ham.
- Shred cabbage and lettuce.

To Use:

- Place the part of the blade closest to the handle on the food to be sliced.
- For smooth, even slices draw the knife toward you with a long, sweeping stroke while exerting gentle pressure. Do not use short, sawing motions.

The narrow blade easily glides through delicate baked goods and hot breads.



5" Petite Santoku #2166

Total length 10³/₄"
Smaller handle for smaller hands.
Made in America.

7" Santoku #1766

Total length 12³/₄"
Made in America.

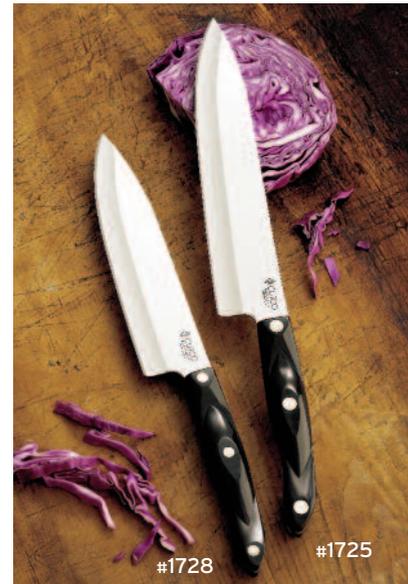
Asian-inspired, versatile knives.

Choose to:

- Chop, slice and dice meats and vegetables.
- Slice sushi.
- Butterfly chicken breasts.



7" Santoku Knife



7⁵/₈" Petite Chef #1728

Total length 13¹/₄"
Made in America.

9¹/₄" French Chef #1725

Total length 15¹/₄"
Made in America.

For safety, cut all rounded foods such as potatoes in half first, then lay them flat on a cutting board before slicing, dicing or chopping.

Choose to:

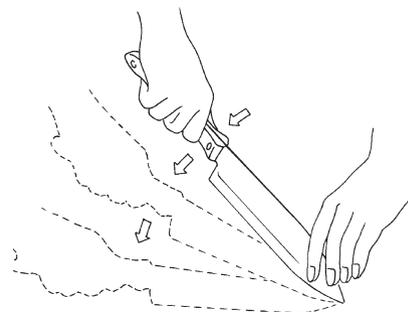
- Chop vegetables, nuts and fruits.
- Julienne vegetables for salad.
- Shred cabbage, mince onions and fresh herbs.
- Cube bread for stuffing.
- Prepare hash-brown, french fried or scalloped potatoes.

To Use:

- Place the tip of the blade on a cutting board at a 45° angle to the board surface.
- Place thumb and fingers of other hand at the top of the tip of the blade (as illustrated), to hold the blade firmly to the board.
- Move the knife up and down in a rocking motion, keeping the tip of the blade on the board. At the same time, move the knife back and forth across the board in a quarter circle.
- When dicing foods like celery, carrots, and green beans, place 8 to 10 pieces lengthwise on a cutting board. Hold the pieces firmly with opposite hand and slowly push them under the blade while dicing.



7⁵/₈" Petite Chef



9¹/₄" French Chef

See the Chef Knife in use at www.cutco.com/videos



Cleaver #1737

Blade length 7" - Total length 12³/₄"
Made in America.

No serious cook would be without a heavy-duty, professional-style cleaver.

Choose to:

- Disjoint chicken, turkey and duck.
- Cut through frozen foods.
- Crack spareribs.
- Sever bones for stock.



Butcher Knife #1722

Blade length 8¹/₈" - Total length 13⁷/₈"
Made in America.

Choose to:

- Disjoint chicken, turkey and duck.
- Cut short ribs from a rib roast.
- Slice thick-husked melon, squash, pumpkin or cabbage.

Never attempt to cut through bone.



Vegetable Knife #1735

Blade length 7³/₄" - Total length 13¹/₄"
Made in America.

A wide blade with slightly curved edge makes light work of so many jobs.

Choose to:

- Chop, slice and dice ingredients for homemade soup, Asian specialties and party platters.
- After chopping, slicing and dicing, the wide blade is ideal for transferring ingredients to the mixing bowl, wok or pan.



Boning Knife #1761

Blade length 6¹/₈" - Total length 11⁵/₈"
Made in America.

Extra-sharp, flexible blade gets close to the bone.

Choose to:

- Debone chicken breasts.
- Butterfly pork or lamb chops.



Hardy Slicer #3738

Blade length 6¹/₄" - Total length 12"
Made in America.

For heavy-duty tasks.

Choose to:

- Cut through fine bones in fish.
- Cut through pepperoni and large cheese blocks.



Salmon Knife #1762

Blade length 9⁷/₈" - Total length 15³/₈"
Made in America.

Super-sharp, flexible, straight-edge blade handles delicate jobs.

Choose to:

- Cut and prepare thin, delicate filets.



Table Knives

Traditional #1759
Blade length 3³/₈" - Total length 8³/₈"
Made in America.

Stainless #1959
Blade length 3³/₄" - Total length 8¹/₂"
Made in America.

The rounded tip and stay-sharp Double-D® edge make it ideal for everyday use.

Choose to:

- Cut meat.
- Slice and spread butter.
- Cut fruits and vegetables.



Stainless & Traditional Flatware and Accessories

Flatware - #1949 and #1545
Accessories - #1970 and #1570

CUTCO®'s Flatware is a beautiful addition to any table for every occasion. What's more, both lines are durable and easy to care for.

Stainless and Traditional Forks, Spoons and Accessories are made in America and Mexico.
All knives are made in America.

Stainless Flatware pieces include:

Dinner Fork
Salad Fork
Soup Spoon
Teaspoon
Table Knife w/ Double-D® edge

Traditional Flatware pieces include:

Dinner Fork
Salad Fork
Soup Spoon
Teaspoon
Table Knife w/ Double-D® edge

Stainless and Traditional Accessory pieces include:

Butter Knife
Serving Fork
Slotted Serving Spoon
Gravy Ladle
Sugar Spoon
Serving Spoon



Flatware Accessories



6-Pc. Kitchen Tool Set #1792

Set includes:

- Ladle
- Slotted Spoon
- Potato Masher
- Mix-Stir
- Slotted Turner
- Basting Spoon

Potato Masher, Mix-Stir and Slotted Turner made in America. Ladle, Slotted Spoon and Basting Spoon assembled in America from components manufactured in the USA and China.

Choose the appropriate item to:

- Serve soup, stew, chili and vegetables.
- Baste meat and other food.
- Flip pancakes, turn eggs and meats.
- Blend frozen juice concentrates with water.
- Mix ingredients for baking.
- Mash potatoes and other vegetables.

Keep your straight-edge knives sharp.



Sharpener #82

Made in America.

For use on straight-edge knives only.

1. Place Sharpener on sturdy, flat surface.
2. Place the heel of the knife blade in the center of the sharpening inserts so the cutting edge is resting at the bottom of the V-shaped slot.
3. Applying medium pressure, slightly angle the knife and pull the blade slowly toward you from heel to tip, not back and forth. Repeat 5 to 7 times.
4. Repeat lightly for 2 more strokes to further refine the edge.
5. For very dull knives repeat steps 3 and 4.

NOTE: Sharpener is not dishwasher-safe.

See the Sharpener in use at www.cutco.com/videos



Professional Spatula #1756

Blade length 7¹/₄" - Total length 12³/₄"
Made in America.

The flexible blade delivers professional results.

Choose to:

- Frost cake.
- Fold egg whites into a soufflé.

Slice n' Serve #1754

Blade length 6" - Total length 11¹/₂"
Made in America.

Wide back, narrow tip and stay-sharp Double-D® edge make it multifunctional.

Choose to:

- Slice and lift pie, cake and quiche from pans or plates.

Turn n' Serve #1755

Blade length 5³/₄" - Total length 11¹/₄"
Made in America.

A convenient kitchen tool for food preparation.

Choose to:

- Flip pancakes.
- Lift brownies and cookies from pans.
- Turn eggs.
- Transfer hot cookies to a cooling rack.
- Transfer food from pans to serving plates.



Vegetable Peeler #1501

Blade length 1³/₄" - Total length 7¹/₈"
Made in America.

Ergonomically designed with a comfortable soft-grip handle.

Choose to:

- Peel potatoes, carrots, cucumbers and apples.
- Create garnishes such as radish roses or chocolate curls.
- Use triangle tip to remove "eyes" and other imperfections from potatoes.

Pizza Cutter #1502

Total length 7³/₄"
Made in America.

Removable blade makes clean-up a breeze.

Choose to:

- Cut pizza, brownies and cookies.

Care:

- To clean, remove the blade and wash in the dishwasher or by hand in warm soapy water.



Removable blade

Garlic Press #1505

Total length 7¹/₈"
Made in China.

Easily presses more garlic, delivering consistent texture.

Choose to:

- Press garlic, lemon, black olives, ginger and shallots.

To Use:

- Use peeled garlic cloves (up to 3). Press garlic through holes then flip top handle over to clean out remaining garlic.



Ice Cream Scoop #1503

Total length 8³/₈"
Made in China.

Patented design features a resting ledge that keeps the scoop - and the mess - off the counter.

Choose to:

- Scoop into hard ice cream or frozen desserts.
- Clean out hardy fruits and vegetables such as cantaloupe and squash.

Cheese Knife #1504

Blade length 4¹/₂" - Total length 10¹/₄"
Made in America.

Soft, sure-grip handle

Traditional Cheese Knife #1764

Blade length 5³/₈" - Total length 10¹/₂"
Made in America.

Universal Wedge-Lock™ handle

Santoku-Style Cheese Knife #3764

Blade length 3³/₄" - Total length 8³/₄"
Made in America.

Asian-inspired design

Choose to:

- Slice cheese to your desired thickness.
- Spread softer cheeses with curved tip.



Features CUTCO's Micro-D Edge, a mini version of our famous Double-D®.



Barbecue Set #1709

Extra-long tools keep hands safe from heat.

Barbecue Fork #1706

Total length 19³/₄"

Made in America.

Barbecue Turner #1707

Total length 19¹/₂"

Made in America.

Barbecue Tongs #1708

Total length 16"

Made in America.

Poly Prep Cutting Boards

Large Poly Prep Board #126

Size 12" x 15" - Made in America.

Medium Poly Prep Board #125

Size 10" x 13" - Made in America.

Small Poly Prep Board #124

Size 8" x 12" - Made in America.

Juice groove prevents liquids from spilling over the edge.

Raised design allows you to slip a plate or pan underneath the edge of the board to transfer food.

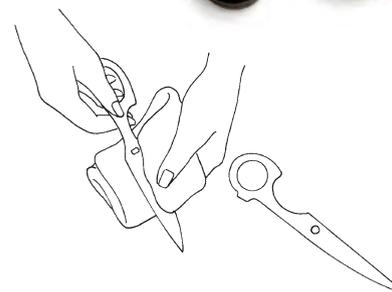
Choose to:

- Protect countertops.
- Protect the sharp edges of your knives.
- Ensure a clean surface for sanitary food preparation.

Care:

- Wash in the dishwasher or by hand in warm, soapy water.

We recommend a polypropylene cutting board for food preparation. Cutting on glass or ceramic surfaces will quickly dull your straight-edge knives.



See the Super Shears in use at www.cutco.com/videos



Super Shears #77

Total length 8³/₈"

Made in America.

Come apart for easy cleaning.



DO NOT use to cut wire.

Choose to:

- Snip fresh herbs.
- Section chicken.
- Do hundreds of jobs around the home and in the workshop.

Care:

- To clean, open the blades and lift the top blade off.
- Wash them in warm, soapy water and dry thoroughly.
- To ensure continued smooth operation, easy opening and closing, occasionally wipe each blade and pivot bolt with a small amount of vegetable oil.

Shears Holster #79

Made in America.

Protect and store your Super Shears.

To Use:

- Attach to side of the wood block or other convenient spot with double-sided tape (included) and insert Shears.



Wood Blocks

Made in America.

Crafted from natural oak.

Choose to:

- Provide safe storage.
- Safely display your CUTCO® cutlery.
- Protect your cutlery from the dulling and damage that can occur when stored loosely in drawers.

Care:

- Clean with a damp cloth. **DO NOT** immerse in water, wash in the dishwasher or spray with water.
- Make sure your CUTCO is clean and dry when storing in blocks.
- The cardboard shipping sleeve surrounding the block shows where to store each item.



Each block and tray slot is designed to hold specific knives. Do not substitute other knives. When placed appropriately, knife handles will be flush with the block. Place all knives blade side down in the trays. Knives placed inappropriately in the tray could fall out creating a hazard.



Trays

Made in America.

For convenient, safe storage.

Choose to:

- Protect your CUTCO from dulling and damage that can occur when stored loosely in drawers.
- Store your CUTCO® Tray in a drawer or hang on a wall.

Care:

- To clean, wash by hand or place on the top rack of the dishwasher.
- Store clean and dry CUTCO® items in the appropriate slots.



The Trimmer, 7^{5/8}" Petite Chef, 7" Santoku, Super Shears and Ice Cream Scoop have been awarded the Cooking Club of America "Member Tested and Recommended" Seal of Approval.

Kitchen Tool Holder #1711

Made in America.

Keep everything you need right at your fingertips.

Choose to:

- Keep Kitchen Tool Set and other food preparation utensils within easy reach.

Care:

- Clean with a damp cloth.
- **DO NOT** immerse in water, wash in the dishwasher or spray with water.





Bypass Pruners #1527

Made in America.

Choose to:

- Snip flowers and herbs.
- Trim evergreen shrubs and prune branches with ease.

To Care:

To keep the pruner action working freely, in top cutting condition and free of stains and sap build up, wash with mild soap and water after use, using care as blades are sharp. An old toothbrush works well. Dry thoroughly, then oil the metal surfaces (blades, blade pivot joint, lock and spring) with a light, multi-purpose lubricating oil.

DO NOT cut wire or metal with the Pruner blades as it will damage the cutting edge and void the guarantee.

CUTCO's Garden Tools
Guaranteed Forever



To Care:

Wipe your Garden Tools with a wet or damp cloth after each use. Dry promptly.



The Garden Trowel, Transplanting Trowel, Cultivator and Weeder are recipients of the National Home Gardening Club "Member Tested and Recommended" Seal of Approval.

Garden Trowel #304

Made in China.

Choose to:

- Transport soil easily.
- Plant seeds and bulbs at correct depth.

Transplanting Trowel #302

Made in China.

Choose to:

- Dig in tight spots.
- Repot plants.
- Plant seeds and bulbs at correct depth.

Weeder #301

Made in China.

Choose to:

- Cut stubborn weeds, like dandelions, off at the root.
- Remove weeds and grass from cracks between paving stones.

How to use the Weeder:

- Insert steel blade tip into ground near weed.
- Dig under weed using sharp blade to cut it off near the root.

Cultivator #300

Made in China.

Choose to:

- Break up compacted soil and clay.
- Dislodge stones.
- Clear away weeds, prepare garden for planting.



CUTCO®
Sporting Knives



Fisherman's Solution #5721

Blade length 6" to 9"
Total length 11³/₈" to 14³/₈"
Made in America.

A knife with...

- A blade that adjusts from 6" to 9".
- Flexible high-carbon, stainless steel blade.
- Sure-grip thermoplastic elastomer handle with five finger grooves.
- Cam lock secures blade in place.
- Hole for flushing out handle.

A sheath with...

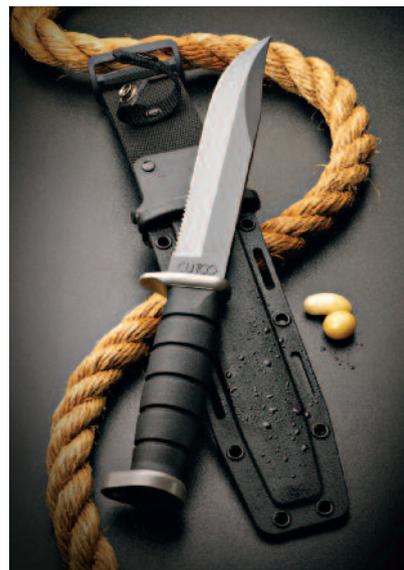
- A tenacious gripper for holding fish to fillet, clean, skin and remove hooks.
- Sharpening stone for hooks.
- Convenient line cutter.



Hunting Knife #1769

Blade length 5³/₈" - Total length 10³/₈"
Made in America.

**A favorite with its
comfort-grip handle.**



CUTCO / KA-BAR Explorer

#5725

Blade 7" from handle to tip
1³/₄" Double-D® edge at base of blade
Total length 12"
Made in America.

A knife with...

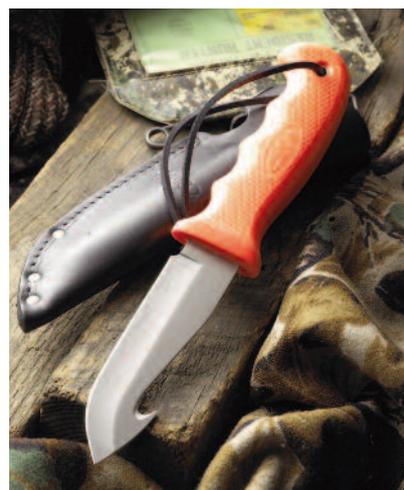
- High-carbon, stainless steel for sharpness and superior edge retention.
- Full tang for added strength.
- Sure-grip thermoplastic elastomer handle
- Epoxy powder coating on blade, guard and pommel for increased corrosion resistance.
- Combination straight- and Double-D® edge blade maximizes cutting potential.

Knife Care: Wash knife in hot, soapy water and dry completely after each use. Once knife is completely dry, store safely in sheath.

NOTE: Lightly oil clean blade if knife will be stored for an extended time.

Do not use **knife** for chopping wood, target throwing, hammering, or as a prying tool or screwdriver.

Leather Sheath Care: Care for your leather sheath by cleaning it with saddle soap and buffing it dry. Condition it with 2 coats of neatsfoot oil.



Gut Hook Hunting Knife

#5717

Blade length 4¹/₂"
Total length 9¹/₄"
Made in America.

A knife with...

- High-carbon stainless steel for sharpness and superior edge retention.
- A gut hook for clean field dressing.
- Full tang for added strength.

**Rugged and sharp, designed for
big game and ideal for skinning**



Clip Point Outdoor Knife

#5719

Blade length 4³/₄" - Total length 9¹/₂"
Made in America.

Drop Point Hunting Knife

#5718

Blade length 4¹/₂" - Total length 9¹/₄"
Made in America.

Versatile for any outdoor adventure. Thermoplastic elastomer sure-grip handle.



Pocket Knife #1886

Straight-edge blade length 2³/₈"
Total length when closed 3¹/₈"
Made in America.

Lock-back feature ensures locking reliability.



2³/₄" Lockback Knife #1891

Straight-edge blade
Total length when closed 4"
Made in America.
(Hardware sourced from Asia.)

Lock-back feature ensures locking reliability.

Attached pocket clip is adjustable for right or left pockets.



Golf Mate #1890

Straight-edge blade length 1¹/₂"
Divot repair tool length 1⁵/₈"
Total length when closed 2¹/₂"
Made in America.

2-in-1 pocket tool - pocket knife and divot repair.

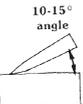
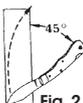
CUTCO® Folding Knives - Use & Care

General Care

- **DO NOT** use knife as a screwdriver, prying device, hammer or saw for cutting through nails, bolts or bones.
- **DO** keep your knife clean.
- **DO** keep your knife oiled at the joint where the blade and handle meet. To help maintain smooth opening and closing, use a lightweight oil, such as WD40®.

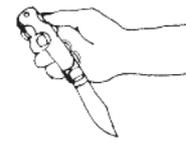
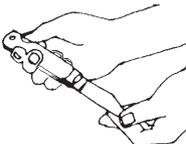
Sharpening

Use the CUTCO® Sharpener and follow instructions provided or use a quality whetstone and:

1. Lubricate a whetstone with oil to keep the stone free cutting.
 2. Raise edge of blade so it's at a 10°-15° angle to the stone (Figure 1). The more you elevate the back of the knife, the greater the bevel.  Fig. 1
 3. Draw blade across stone from hilt (handle) to point, as if you were trying to slice the stone (Figure 2).  Fig. 2
 4. Reverse operation by turning knife over and slicing toward you (Figure 3). Keep in mind the elevation of the blade and the 45° angle of the entire knife to the stone. Each side of the blade should be sharpened on alternate strokes.  Fig. 3
 5. Be sure to keep stone moist during entire sharpening process. After achieving the desired edge, wipe blade and stone dry.
- **DO NOT** use a coarse emery wheel, electric grinder or electric sharpener.
 - **DO NOT** present blade at too sharp an angle to the whetstone. This will blunt the edge and decrease cutting efficiency.
 - **DO NOT** lay blade at less than a 10° angle to the whetstone. This will scratch the blade's surface and produce an edge too thin to withstand much cutting.

For knives with the Double D® recessed edge, return to CUTCO for sharpening. See the Forever Guarantee on back.

How To Close Lockback Folding Knives

1. Hold the opened knife pointing down, with the locking mechanism facing toward you. 
2. Grasp the knife firmly with your fingers and place your thumb on the lock release. 
3. Hold the tip of the blade between the thumb and forefinger of your other hand. 
4. Depress the lock release with your thumb and gently push the blade away from you. 
5. Cradle the handle in your hand with the open liner fully exposed and use the palm of your hand to completely close the blade. 