



All Cutco® Knives are
American Made

and backed by
The Forever Guarantee,
since 1949.



Thank you

for helping me reach my goals.

President's Club

Top sellers become members of the coveted President's Club and receive a Certificate of Merit and a personalized recommendation letter from the Vector President. These letters help build resumes and portfolios for internships, graduate school and future job opportunities.

All-American Scholarship

One hundred students a year are awarded scholarships that will help pay for their education. In addition, the top-selling representative in each campaign qualifies their school for a donation.

Awards & Recognition

Every year, Vector offers countless opportunities for their representatives to receive awards and recognition for their sales accomplishments.

Why Cutco Is the Choice of Home Cooks

A product enjoyed by over 16 million customers.

Cutco® Knives have been made for more than 75 years at our factory in Olean, New York. Made in America is more than where we manufacture our knives. It is a deep-rooted commitment to providing American jobs that support families, quality American products and exceptional American service. All Cutco Knives are American made, and we are committed to keeping it that way.

Established in 1949, Cutco is the largest manufacturer of kitchen cutlery in North America. Superior craftsmanship, attention to detail and a commitment to exceptional service have made Cutco the center of many family meals. If it leaves the Cutco factory, be assured it was crafted by skilled professionals and made to the highest standards of excellence.





Does This Look Familiar to You?

Millions of kitchens have a drawer full of mismatched cutlery including twisted, chipped and broken knives that look something like these.

It's no wonder so many people are dissatisfied with their cutlery when they use dull, dangerous knives to perform a multitude of food preparation tasks every day.

Cutco, manufacturer of The World's Finest Cutlery, has devoted many years to research, design and testing to create a set of cutlery designed for years of dependable service.

Advantages and Disadvantages of Common Knives



Wooden Handles

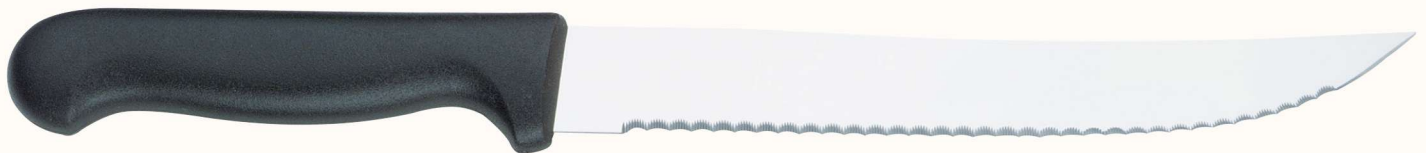
Can be attractive

- Crack, break and splinter
- Unsanitary – absorb grease, bacteria, odors

Carbon Steel Blades

Hold a keen edge

- Easily rust, pit and corrode



Low-Grade Plastic Handles

Sanitary

- Usually pressed on – loosen or come apart
- Chip and crack

Stainless Steel Blades

Resist rusting and corroding

- Dull easily
- Serrated edges rip and tear – cannot be sharpened



Construction

- Partial-tang knives can break easily
- Many knives have only two rivets

Quality

Is Determined by **Design, Material & Craftsmanship**

Handle Design

- “Hand-perfect” ergonomically designed, comfortable to hold
- Universal fit for large or small, left or right hands
- Thumb and forefinger lock into place for safety and control
- Fatigue-resistant design

Handle Material

- Highly engineered thermo-resin will not crack, chip or absorb moisture
- Dishwasher safe

Full-Tang, Triple Rivet 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

*The difference between Double-D® and other edges

Straight Edge –
always needs sharpening

Serrated Edge –
rips and tears food, cannot be sharpened

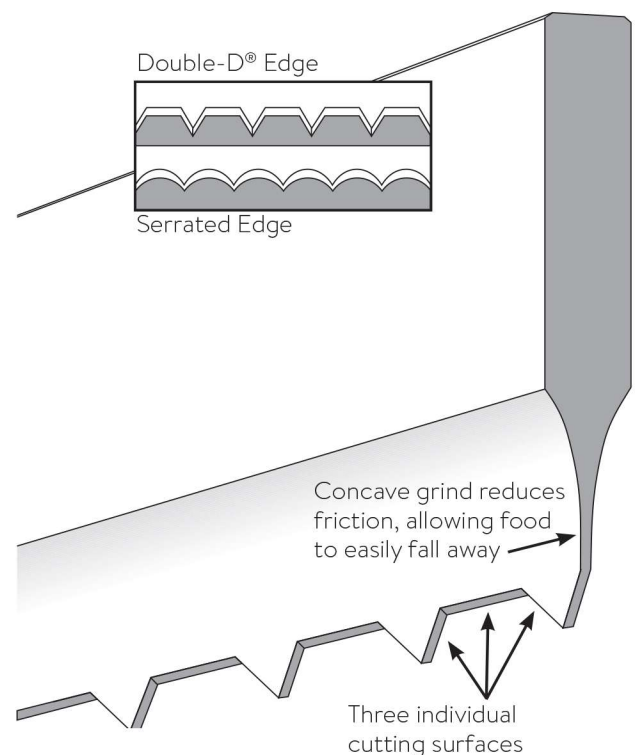
Double-D® Recessed Edge –
three distinct sharp cutting edges, makes a clean cut, can be factory sharpened

High-Carbon, Stainless Steel

- High carbon for sharpness
- Stain resistant for beauty
- Superior edge retention
- Mirror-polish finish for beauty and easy care
- Resists rust and corrosion

Exclusive Double-D® Edge*

- Unique recessed cutting edges
- Points protect blade sharpness
- Provides smooth, clean cuts





Since 1949, Cutco owners have enjoyed The Forever Guarantee which ensures the Cutco they use in their home will be as good tomorrow as the first time they used it. We want every Cutco owner to be satisfied forever, and when the product is passed along, we will continue to back that pledge. 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 it.

Go to cutco.com and fill out an online request or send the product with an explanatory note to the appropriate address below. A nominal fee is required for the return shipping and handling.

Forever Sharpness Guarantee

Cutco Knives, when used in the home, will remain sharp for many years, but after extended use they may need sharpening.

For FREE sharpening of Double-D®- and straight-edge knives, send them to the appropriate address below. A nominal fee is required for the return shipping and handling - visit cutco.com for an online form and other details.

Forever Replacement Service Agreement

Should your Cutco be damaged through unconventional use, we will replace it for half the current retail price.

Send the product with an explanatory note to the appropriate address below.

15-Day Unconditional Money Back Guarantee

If at any time within 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 products cannot be returned or exchanged under the Unconditional Money Back Guarantee. All other aspects of The Forever Guarantee do apply.

The Forever Guarantee is intended solely for consumer/in-home use. The Forever Guarantee is not available for Cutco Products in need of service or replacement, as described in The Forever Guarantee, that have been purchased or otherwise acquired for the purpose of resale.

Customer Service Pledge

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

For customer assistance or product advice, please contact or visit:

US

Cutco Customer Service
322 Houghton Ave
Olean NY 14760
1-800-828-0448
cutco.com
service@cutco.com

Canada

Cutco Customer Service
7-2351 Huron St
London Ontario N5V 0A8
1-800-361-8800
cutco.com
serviceca@cutco.com





Homemaker Set



Homemaker + 8 Set with 7-5/8" Petite Chef in Honey Finish Oak Block #2018C

2-3/4" Paring Knife
#1720C

Paring potatoes, apples, pears
Cutting eyes from potatoes
Pitting fruits
Scaling asparagus
Removing roots and stems



Trimmer
#1721C
4-7/8" Blade

Slicing tomatoes, oranges, broccoli, cucumbers
Trimming excess fat
Sectioning grapefruit and oranges
Removing florets from broccoli and cauliflower



Spatula Spreader
#1768C
5" Blade

Icing, cutting and serving cakes
Cutting and serving lasagna and pizza
Slicing and removing pie
Ideal for sandwiches - tuna, peanut butter and jelly



6-3/4" Petite Carver
#1729C

Carving steaks, small roasts, hams, chickens
Ideal for grapefruit, cantaloupe, pineapple
Slicing eggplant and squash



Turning Fork
#1726C
5-3/8" Fork

Turning bacon, steaks, chops, ham, fish
Serving meats, fish or poultry
Removing cherries, pickles and olives from jar



Butcher Knife
#1722C
8-1/4" Blade

Disjointing chicken, turkey and duck
Cutting short ribs from rib roast
Cutting squash, pumpkin and cabbage



7-5/8" Petite Chef
#1728C

Dicing and chopping vegetables, nuts and fruits
Chop, slice and dice onions
Mincing fresh herbs



9-3/4" Slicer
#1724C

Slicing boneless meats: hams, rolled roasts, turkey breast
Slicing bread and layer cake
Shredding cabbage



9" Carver
#1723C

Carving large roasts, turkey, leg of lamb, chicken, baked ham and pork loin



Carving Fork
#1727C
6-3/8" Fork

Turning large roasts or turkeys
Lifting meat from roasting pan (with Turning Fork)
Holding turkey and large roasts while carving



Table Knife
#1759C
3-3/8" Blade

Personal knife for every meal
Cutting steaks and poultry
Slicing and spreading butter



Item # with 'C' denotes Classic
Item # with 'W' denotes Pearl
Item # with 'R' denotes Red

Homemaker Sets



Homemaker + 8 Set
with 7-5/8" Petite Chef
in Honey Finish Oak Block
#2018R



Knife Sharpener
#84

Homemaker + 8 Set
with 7-5/8" Petite Chef
in Cherry Finish Oak Block
#2018CR



Homemaker Set
with 7-5/8" Petite Chef
in Honey Finish Oak Block
#2001W



Homemaker Set
in Trays
with 7-5/8" Petite Chef
#2000C



CAUTION: Each block and tray slot is designed to hold specific knives. Do not substitute other knives. Knives placed inappropriately could expose part of the blade near the handle creating a hazard. All Table Knives should be placed in the block or tray blade side down. Table Knife slots will NOT accommodate Steak Knives.

Accessories



5-Pc. Kitchen Tool Set with Holder

#1718C

A mix of American Made
and Imported



Entertainer Pack (Black only)

#1838

A mix of American Made
and Imported



Super Shears

#77C

American Made with
German Steel



Comparison Pricing



Wüsthof Classic Ikon Knife Block, Set of 20

- 3½" Paring Knife
- 5½" Boning Knife
- 6" Utility Knife
- 6" and 8" Chef Knives
- 7" Hollow-Ground Santoku
- 8" Bread Knife
- 9" Hollow-Ground Carving Knife
- 10" Super Slicer
- Eight 4½" Steak Knives
- 10" Honing Steel
- Pull-Apart Kitchen Shears
- 22-Slot Hardwood Storage Block

Suggested Price: \$3,015.00
Special Offer: \$2,345.00*



Shun Kaji Knives, Set of 20

- 3½" and 4½" Paring Knives
- 5½" Hollow-Ground Santoku
- 6" Boning Knife
- 6" Serrated Utility Knife
- 6" and 8" Chef Knives
- 6½" Nakiri
- 7" Hollow-Ground Santoku
- 9" Serrated Bread Knife
- 9½" Hollow-Ground Slicing Knife
- Six 5" Steak Knives
- Honing Steel
- Multi-Purpose Shears
- 22-Slot Storage Block

Suggested Price: \$5,079.00
Special Offer: \$3,799.95*

	Wüsthof®/Shun	Cutco®
Handle	Straight/Rounded	Wedge-Lock, Ergonomic Design
Edge	Straight or Serrated	Straight or Double-D®
Guarantee	<p>All products are guaranteed against defects in material and/or craftsmanship</p> <p>Shun - limited lifetime warranty</p> <ul style="list-style-type: none"> • Free factory sharpening 	<ul style="list-style-type: none"> • Forever performance guarantee • Forever sharpness guarantee - free factory sharpening • Forever replacement service agreement for unconventional use • 15-day unconditional, money-back guarantee

Sets for Life





- #84 Knife Sharpener
- #124 Small Cutting Board
- #125 Medium Cutting Board
- #126 Large Cutting Board

All Homemaker Sets come with a Knife Sharpener and #125 Medium Cutting Board. Note: Red-handled sets come with a #125R Red Medium Cutting Board.

Item # with 'C' denotes Classic
Item # with 'W' denotes Pearl

Homemaker Set

#2018WR



Homemaker + 8 Set
Cherry Finish Oak Block



2-3/4" Paring Knife
#1720C

Paring potatoes, apples, pears
Cutting eyes from potatoes
Pitting fruits
Scaling asparagus
Removing roots and stems

Trimmer
#1721C
4-7/8" Blade

Slicing tomatoes, oranges, broccoli, cucumbers
Trimming excess fat
Sectioning grapefruit and oranges
Removing florets from broccoli and cauliflower

Spatula Spreader
#1768C
5" Blade

Icing, cutting and serving cakes
Cutting and serving lasagna and pizza
Slicing and removing pie
Ideal for sandwiches - tuna, peanut butter and jelly

6-3/4" Petite Carver
#1729C

Carving steaks, small roasts, hams, chickens
Ideal for grapefruit, cantaloupe, pineapple
Slicing eggplant and squash

Turning Fork
#1726C
5-3/8" Fork

Turning bacon, steaks, chops, ham, fish
Serving meats, fish or poultry
Removing cherries, pickles and olives from jar

Butcher Knife
#1722C
8-1/4" Blade

Disjointing chicken, turkey and duck
Cutting short ribs from rib roast
Cutting squash, pumpkin and cabbage

7-5/8" Petite Chef
#1728C

Dicing and chopping vegetables, nuts and fruits
Chop, slice and dice onions
Mincing fresh herbs

9-3/4" Slicer
#1724C

Slicing boneless meats: hams, rolled roasts, turkey breast
Slicing bread and layer cake
Shredding cabbage

9" Carver
#1723C

Carving large roasts, turkey, leg of lamb, chicken, baked ham and pork loin

Carving Fork
#1727C
6-3/8" Fork

Turning large roasts or turkeys
Lifting meat from roasting pan (with Turning Fork)
Holding turkey and large roasts while carving

Table Knife (8)
#1759C
3-3/8" Blade

Personal knife for every meal
Cutting steaks and poultry
Slicing and spreading butter



#84 Knife Sharpener
 #124 Small Cutting Board
 #125 Medium Cutting Board
 #126 Large Cutting Board

All Homemaker Sets come with a Knife Sharpener and #125 Medium Cutting Board. Note: Red-handled sets come with a #125R Red Medium Cutting Board.

Signature Set #1814W



Signature Set Honey Finish Oak Block



2-3/4\"/>

Paring potatoes, apples, pears
 Cutting eyes from potatoes
 Pitting fruits
 Scaling asparagus
 Removing roots and stems



Trimmer #1721C
 4-7/8\"/>

Slicing tomatoes, oranges, broccoli, cucumbers
 Trimming excess fat
 Sectioning grapefruit and oranges
 Removing florets from broccoli and cauliflower



Spatula Spreader #1768C
 5\"/>

Icing, cutting and serving cakes
 Cutting and serving lasagna and pizza
 Slicing and removing pie
 Ideal for sandwiches – tuna, peanut butter and jelly



6-3/4\"/>

Carving steaks, small roasts, hams, chickens
 Ideal for grapefruit, cantaloupe, pineapple
 Slicing eggplant and squash



Turning Fork #1726C
 5-3/8\"/>

Turning bacon, steaks, chops, ham, fish
 Serving meats, fish or poultry
 Removing cherries, pickles and olives from jar



Butcher Knife #1722C
 8-1/4\"/>

Disjointing chicken, turkey and duck
 Cutting short ribs from rib roast
 Cutting squash, pumpkin and cabbage



9-1/4\"/>

Dicing and chopping vegetables, nuts and fruits
 Chop, slice and dice onions
 Mincing fresh herbs



9-3/4\"/>

Slicing boneless meats: hams, rolled roasts, turkey breast
 Slicing bread and layer cake
 Shredding cabbage



9\"/>

Carving large roasts, turkey, leg of lamb, chicken, baked ham and pork loin



Carving Fork #1727C
 6-3/8\"/>

Turning large roasts or turkeys
 Lifting meat from roasting pan (with Turning Fork)
 Holding turkey and large roasts while carving



Hardy Slicer #3738C
 6-1/4\"/>

Cutting through pepperoni, large cheese blocks
 Slicing jicama, pineapple, melon, turnips and beets



5\"/>

Slicing and mincing ginger
 Slicing Brussels sprouts
 Chopping endive, leeks and dates



Traditional Cheese Knife #1764C
 5-3/8\"/>

Slicing cheeses to desired thickness
 Spreading creamy cheeses with rounded tip
 Slicing potatoes and tomatoes



Steak Knife (10) #2159C
 4-7/8\"/>

Substantial knife for cutting thick steaks and other meats



Table Knife (10) #1759C
 3-3/8\"/>

Personal knife for every meal
 Cutting steaks and poultry
 Slicing and spreading butter



Super Shears #77C

Sectioning chicken
 Snipping fresh herbs
 Opening any bag – from potatoes to bird seed
 Cutting thawed lobster or crab shells

Your choice: Steak Knives or Table Knives

American Made with German Steel



#84 Knife Sharpener
#124 Small Cutting Board
#125 Medium Cutting Board
#126 Large Cutting Board

All Homemaker Sets come with a Knife Sharpener and #125 Medium Cutting Board. Note: Red-handled sets come with a #125R Red Medium Cutting Board.



2-3/4" Paring Knife #1720C

Paring potatoes, apples, pears
Cutting eyes from potatoes
Pitting fruits
Scaling asparagus
Removing roots and stems



Trimmer #1721C 4-7/8" Blade

Slicing tomatoes, oranges, broccoli, cucumbers
Trimming excess fat
Sectioning grapefruit and oranges
Removing florets from broccoli and cauliflower



Spatula Spreader #1768C 5" Blade

Icing, cutting and serving cakes
Cutting and serving lasagna and pizza
Slicing and removing pie
Ideal for sandwiches – tuna, peanut butter and jelly



6-3/4" Petite Carver #1729C

Carving steaks, small roasts, hams, chickens
Ideal for grapefruit, cantaloupe, pineapple
Slicing eggplant and squash



Turning Fork #1726C 5-3/8" Fork

Turning bacon, steaks, chops, ham, fish
Serving meats, fish or poultry
Removing cherries, pickles and olives from jar



Butcher Knife #1722C 8-1/4" Blade

Disjointing chicken, turkey and duck
Cutting short ribs from rib roast
Cutting squash, pumpkin and cabbage



9-1/4" French Chef #1725C

Dicing and chopping vegetables, nuts and fruits
Chop, slice and dice onions
Mincing fresh herbs



9-3/4" Slicer #1724C

Slicing boneless meats: hams, rolled roasts, turkey breast
Slicing bread and layer cake
Shredding cabbage



9" Carver #1723C

Carving large roasts, turkey, leg of lamb, chicken, baked ham and pork loin



Carving Fork #1727C 6-3/8" Fork

Turning large roasts or turkeys
Lifting from roasting pan (with Turning Fork)
Holding turkey and large roasts while carving



Hardy Slicer #3738C 6-1/4" Blade

Cutting through pepperoni, large cheese blocks
Slicing jicama, pineapple, melon, turnips and beets



7" Santoku #1766C

Slicing and dicing carrots and celery
Slicing peppers and bok choy
Butterflying chicken breasts



7-1/2" Vegetable Knife #1735C

Chopping, slicing and transferring ingredients for soup, stir-fry and party platters



Cleaver #1737C 7" Blade

Disjointing chicken, turkey and duck
Cutting or separating frozen foods
Cracking spareribs and lobster
Pounding and tenderizing cutlets



Salmon Knife #1762C 9-7/8" Blade

Cutting and preparing thin, delicate filets
Removing salmon skin



7-3/4" Petite Slicer #2124C

Slicing cake, warm bread, triple-decker sandwiches
Slicing roasts, prime rib, ham
Shredding cabbage and lettuce



Boning Knife #1761C 6-1/8" Blade

Flexible blade to get close to the bone
Boning chicken breasts
Butterflying pork or lamb chops



Traditional Cheese Knife #1764C 5-3/8" Blade

Slicing cheeses to desired thickness
Spreading creamy cheeses with rounded tip
Slicing potatoes and tomatoes



4" Paring Knife #2120C

Slicing and dicing small foods
Quartering large potatoes and apples



Steak Knife (12) #2159C 4-7/8" Blade

Substantial knife for cutting thick steaks and other meats



Table Knife (12) #1759C 3-3/8" Blade

Personal knife for every meal
Cutting steaks and poultry
Slicing and spreading butter



Item # with 'C' denotes Classic
Item # with 'W' denotes Pearl



Super Shears #77C
American Made with German Steel

Ultimate Set #1813C

Your choice:
Steak Knives or Table Knives

Santoku-Style Signature Set

#2014C

All Signature and Ultimate Sets come with a #84 Knife Sharpener and #124 Small, #125 Medium, #126 Large Cutting Boards.



Customize

The five pieces shown to the left replace the #1720, #1721, #1725, #1723 and #1724 to make up the Santoku-Style Signature Set.



**Santoku-Style
3" Paring Knife
#3720C**

Paring potatoes, apples, pears
Pitting plums, peaches and nectarines
Scaling asparagus, scraping carrots
Removing roots and stems

**Santoku-Style
Trimmer
#3721C
4-7/8" Blade**

Slicing tomatoes, oranges, broccoli, cucumbers
Trimming excess fat
Sectioning grapefruit and oranges

**7" Santoku
#1766C**

Slicing and dicing carrots and celery
Slicing peppers and bok choy
Butterflying chicken breasts

**Santoku-Style
8" Carver
#3729C**

Carving large roasts, turkey, leg of lamb, chicken, baked ham and pork loin

**Santoku-Style
10" Slicer
#3724C**

Slicing boneless meats: hams, rolled roasts, turkey breast
Slicing bread and layer cake
Shredding cabbage

 **CUTCO**[®]
The World's Finest Cutlery



Galley Sets

Galley + 6 Set
#2008C



Galley Set
#2007W



Table Knives
#1759C



Item # with 'C'
denotes Classic

Item # with 'W'
denotes Pearl



Galley Sets come with
#125 Medium Cutting Board.
Note: Red-handled sets come with a
#125R Red Medium Cutting Board.



9-3/4" Slicer
#1724C



7-5/8" Petite Chef
#1728C



Turning Fork
#1726C



6-3/4" Petite Carver
#1729C



Spatula Spreader
#1768C



Trimmer
#1721C



2-3/4"
Paring Knife
#1720C



CAUTION: Each block and tray slot is designed to hold specific knives. **Do not substitute other knives.** Knives placed inappropriately could expose part of the blade near the handle creating a hazard. **All Table Knives should be placed in the block or tray blade side down. Table Knife slots will NOT accommodate Steak Knives.**

Essentials Sets



Essentials Set
#1845C



Essentials
+ 5 Set
#1945W



7-5/8"
Petite Chef
#1728C



6-3/4"
Petite Carver
#1729C



Turning Fork
#1726C



Spatula
Spreader
#1768C



2-3/4"
Paring Knife
#1720C



Essentials Sets come with
#124 Small Cutting Board.

Studio Sets

Studio Set
#1809W



Spatula
Spreader
#1768C



Studio + 4 Set
#1810C



6-3/4"
Petite Carver
#1729C



Trimmer
#1721C



2-3/4"
Paring Knife
#1720C



Studio Sets come with
#124 Small Cutting Board.



Space Saver Set

Space Saver Set
#1847W



Wall Mount



Drawer Storage



Knife Sharpener
#84



7-5/8" Petite Chef
#1728C

6-3/4" Petite Carver
#1729C

Trimmer
#1721C

4" Paring Knife
#2120C

2-3/4" Paring Knife
#1720C

Space Saver Set comes with #124 Small Cutting Board.

All Knife Set

All Knife Set
with Tray
#2085C



Knife Sharpener
#84



2-3/4" Paring Knife
#1720C

Spatula
Spreader
#1768C

Trimmer
#1721C

9" Carver
#1723C

7-5/8" Petite Chef
#1728C

All Knife Set comes with #124 Small Cutting Board.

Kitchenette Set

Kitchenette Set
with Tray
#1783W

9-3/4" Slicer
#1724W

Turning
Fork
#1726W

6-3/4"
Petite
Carver
#1729W

Trimmer
#1721W

2-3/4"
Paring Knife
#1720W

Kitchenette Set comes with
#124 Small Cutting Board.

Gourmet Set

Gourmet Set comes with
#125 Medium Cutting Board.

Gourmet Set
#1805W

7" Santoku
#1766C

Cleaver
#1737C

7-1/2"
Vegetable
Knife
#1735C

Hardy Slicer
#3738C

Boning Knife
#1761C

CAUTION: Each block and tray slot is designed to hold specific knives. **Do not substitute other knives.** Knives placed inappropriately could expose part of the blade near the handle creating a hazard. **Knives should be placed in the tray blade side down.**

Individual Knives

❖ Storage Sheath available



Table Knife ❖



Steak Knife ❖



Trimmer ❖



Santoku-Style Trimmer ❖



2-3/4" Paring Knife ❖ | 4" Paring Knife ❖



3" Gourmet Paring Knife



2-3/4" Bird's Beak Paring Knife



Santoku-Style 3" Paring Knife



4" Gourmet Paring Knife



Spatula Spreader ❖



Mini Cheese Knife
Traditional Cheese Knife ❖



Santoku-Style
Cheese Knife



Butcher Knife



Turning Fork | Carving Fork



6-3/4" Petite Carver ❖ | 9" Carver ❖



Santoku-Style 8" Carver



Santoku-Style 10" Slicer



Salmon Knife ❖



7-3/4" Petite Slicer ❖ | 9-3/4" Slicer ❖



Hardy Slicer ❖



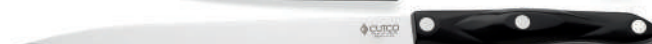
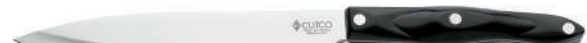
Gourmet Prep Knife ❖



Boning Knife



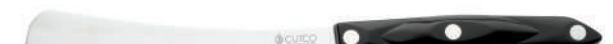
4" Vegetable Knife ❖
6" Vegetable Knife ❖
7-1/2" Vegetable Knife ❖



7-5/8" Petite Chef ❖
9-1/4" French Chef ❖



5" Petite Santoku ❖
7" Santoku ❖



Cleaver ❖

Storage Sheaths



**Safety
Convenience
Storage**

**5-Pc. Knife & Sheath Set
#2035C**



7" Santoku
& Sheath

Hardy Slicer
& Sheath

Traditional
Cheese Knife
& Sheath

4" Paring Knife
& Sheath

Trimmer
& Sheath

**4-Pc. Knife & Sheath Set
#2033C**



7-5/8" Petite Chef
& Sheath

Spatula Spreader
& Sheath

4" Paring Knife
& Sheath

Trimmer
& Sheath

**3-Pc. Knife & Sheath Set
#2031C**



7-5/8" Petite Chef
& Sheath

4" Paring Knife
& Sheath

Trimmer
& Sheath

Flatware



60-Pc. Stainless Flatware Set in FREE Chest (12 Place Settings)
#1984
Chest: Imported

6-Pc. Stainless Accessory Set
#1970



3-Pc. Stainless Hostess Set
#1971

3-Pc. Stainless Serving Set
#1972

5-Pc. Stainless Place Setting
#1947



Stainless Table Knife:
American Made
with German Steel

Cookware

American Made with
Globally Sourced Materials

Backed by The Forever Guarantee



Accomplished Chef Cookware Set

#9922C - w/Classic Food Press

#9922W - w/Pearl Food Press

Includes 18 cookware pieces PLUS a Cutco Cooking Guide.



8" Gourmet Fry Pan
#938



10" Gourmet Fry Pan
#930



12" Gourmet Fry Pan
#932
Handle Mitt #278



1 Qt. Sauce Pan & Cover
#991



2 Qt. Sauce Pan & Cover
#992



3 Qt. Sauce Pan & Cover
#993



9" Utility Pan & Cover
#998



1 1/2" Skillet & Cover
#990



6.3 Qt. Dutch Oven Bottom
#995



High Dome Cover -
6.3 Qt. Dutch Oven / Skillet
#996



Steamer Insert
- fits 3 Qt. #997



Double Boiler Insert
- fits 3 Qt. #999



Food Press
#1161C Classic
#1161W Pearl

Individual cookware pieces to complete your Cutco Cookware Set.



10 Qt. Stock Pot & Cover
#936



4 Qt. Dutch Oven & Cover
#994



Wok & Cover
#939



Griddle
#931



5-Pc. Kitchen Tool Set w/ Holder
#1718C Classic #1718W Pearl

A mix of American Made
and Imported

Cookware



Dedicated Chef Cookware Set

#9918C - w/Classic Food Press

#9918W - w/Pearl Food Press

Includes 12 cookware pieces PLUS a Cutco Cooking Guide.



8" Gourmet Fry Pan
#938



10" Gourmet Fry Pan
#930
Handle Mitt #278



1 Qt. Sauce Pan & Cover
#991



11½" Skillet & Cover
#990



6.3 Qt. Dutch Oven Bottom
#995



High Dome Cover -
6.3 Qt. Dutch Oven / Skillet
#996



3 Qt. Sauce Pan & Cover
#993



Steamer Insert
- fits 3 Qt. #997



Food Press
#1161C Classic
#1161W Pearl

Aspiring Chef Cookware Set

#9901

Includes 6 cookware pieces PLUS a Cutco Cooking Guide.



8" Gourmet Fry Pan
#938
Handle Mitt #278



6.3 Qt. Dutch Oven Bottom
#995



2 Qt. Sauce Pan & Cover
#992



11½" Skillet & Cover
#990

American Kitchen® Elite Cookware

Limited Lifetime Warranty



8" Nonstick Fry Pan
#858



10" Nonstick Fry Pan
#850



12" Nonstick Fry Pan
#852



Free Turner with
every order

3-Pc. Nonstick Fry Pan Set
#860

Gifts & Accessories

Birthday
Mother's Day
Wedding
Hostess
Anniversary
Bridal Shower
Housewarming
Father's Day
Holiday
Thank You
Graduation
Retirement
New Apartment



Since 1949, Cutco has built memories in kitchens across North America. We hope your new Cutco is the beginning of many great family traditions at your table for years to come.

Traditional Table Knife Sets



8-Pc.
Table Knife Set
with Block
#1863W



6-Pc. Table Knife Set
with Block
#1860



Table Knife
#1759R

4-Pc. Table Knife Set
with Tray
#1864C



6-Pc. Table Knife Set
#1869C

4-Pc. Table Knife Set
#1865

8-Pc. Table Knife Set
#1866

12-Pc. Table Knife Set
#1867

Table Knives are available in
Classic, Pearl, Red and Stainless.

Item with "C" denotes Classic
Item with "W" denotes Pearl
Item with "R" denotes Red

CAUTION: Each block and tray slot is designed to hold specific knives. **Do not substitute other knives.** Knives placed inappropriately could expose part of the blade near the handle creating a hazard. **All Table Knives should be placed in the block blade side down.**
Table Knife slots will NOT accommodate Steak Knives.

Steak Knife & Stainless Table Knife Sets



4-Pc. Steak Knife Set
#2065C



Steak Knife
#2159W



8-Pc. Stainless
Table Knife Set
#1983

Stainless Table Knives:
American Made
with German Steel

4-Pc. Stainless
Table Knife Set
#1982

6-Pc. Stainless
Table Knife Set
#1987

12-Pc. Stainless
Table Knife Set
#1988

Stainless Table Knife (Individual)
#1959

Gadgets

Can Opener*
#1506 Imported



Built-In Magnet
for no-touch removal



Wine Opener*
#1507 Imported



Built-In Bottle Opener
two tools in one



Entertainer Pack*
#1838

Ice Cream Scoop*
#1503 Imported



Vegetable Peeler*
#1501



Pizza Cutter*
#1502



Cheese Knife*
#1504



GUARANTEED FOREVER

*Available in Black only

Cheese Knives



Micro Double-D™ Edge
(A smaller version of our
Double-D® edge)



Cheese Knife

#1504
4-1/2" Blade
(Black only)

Soft, comfort-grip handle

Slicing cheeses to desired thickness

Spreading creamy cheeses with rounded tip

Slicing potatoes and tomatoes



Traditional Cheese Knife

#1764C
5-3/8" Blade

Slicing cheeses to desired thickness

Spreading creamy cheeses with rounded tip

Slicing potatoes and tomatoes



Mini Cheese Knife

#2164C
3-3/4" Blade

Slicing smaller cheeses to desired thickness

Spreading creamy cheeses with rounded tip

Slicing kiwi and shallots



Santoku-Style Cheese Knife

#3764C
3-3/4" Blade

Slicing smaller cheeses to desired thickness

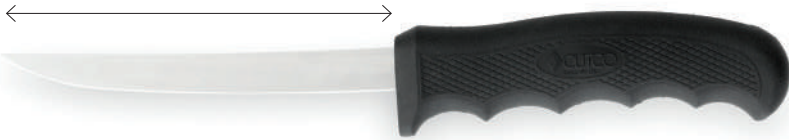
Using tip to cut cheese packaging

Slicing cherry tomatoes

Removing casing and slicing pepperoni

Sporting Knives

Blade extends and locks from 6" - 9"



Available in Black, Orange or Camo

Fisherman's Solution®
#5721BK



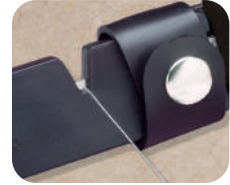
Firmly Locks Blade



Sharpening Stone



Gripper



Line Cutter

CUTCO®/KA-BAR® Explorer

#5725
7" Blade



Available in Black only



CUTCO®/KA-BAR® Outdoorsman

#5726
5-1/2" Blade



Includes interchangeable handle scales (black and green), screws and hex key.

Gut Hook Hunting Knife

#5717GC



4-3/8" Blade
Edge Options: Double-D® or Straight
Available in Black, Orange or Camo

Drop Point Hunting Knife

#5718PCS



4-1/2" Blade
Edge Options: Double-D® or Straight
Available in Black, Orange or Camo

Hunting Knife with Sheath

#1769W
#1769C

5-3/8" Blade
Edge Options:
Double-D® or Straight
Available in Classic
or Pearl



Clip Point Outdoor Knife

#5719H

4-3/4" Blade
Edge Options: Straight or Double-D®
Available in Black, Orange or Camo



Sheath comes with #5717, #5718 and #5719



5-Pc. Garden Tool Set with FREE Garden Tool Bag

#331

Includes: Cultivator, Garden Trowel, Transplanting Trowel, Weeder and Bypass Pruners

Outdoor



Cultivator
#300 Imported



Weeder
#301
Imported



Transplanting Trowel
#302 Imported

Garden Trowel
#304 Imported



Bypass Pruners
#1527

Sharp and precise for easy pruning.

American Made with German Steel

4-Pc. Garden Tool Set (w/302) #326

Includes: Cultivator, Garden Trowel, Transplanting Trowel and Weeder

4-Pc. Garden Tool Set (w/1527) #332

Includes: Cultivator, Garden Trowel, Weeder and Bypass Pruners

3-Pc. Garden Tool Set #328

Includes: Cultivator, Transplanting Trowel and Weeder



FREE Garden Tool Bag
w/ purchase of 5-Pc. Garden Tool Set
Bag: Imported

Pocket Knife
#1886DB



2-3/8" Blade
Edge Options: Straight or Double-D®
Available in Black and Dark Blue

Golf Mate
#1890BK



1-5/8" Divot Tool
1-1/2" Straight-Edge Blade
Available in Black only

2-3/4" Lockback Knife
#1891BK



Clip reverses for left or right pocket carriers

Edge Options: Straight or Double-D®
Available in Black only

Engraving available on both blades and handles

American Made with Globally Sourced Materials

Barbecue Turner
19-3/4"



Barbecue Set
#1709

Available in Classic only

Extra-long handles keep hands safe from heat

Barbecue Fork
19-7/8"

Barbecue Tongs
16-1/4"

Gift Sets

Give the gift that lasts forever.

Engraving

Personalize with a special message.

Gift Wrap

Elegant, silver foil takes your gift to the next level.

Super Shears in Gift Box
#677CD

Super Shears: American Made with German Steel



Shear Favorites
#1851CD



Shear Entertainer Set
#3908WD



Shear Utility Set
#1852RD



Shear Prep Set
#3909CD

Gift Sets



Kitchen Classics
#1827CD



Cook's Combo
#1853CD



Salad Mates
#1820CD



Club Mates
#1822CD



Deli Mates
#1821WD



Culinary Companions
#1849RD

Gift Sets



Santoku Classics
#1859CD



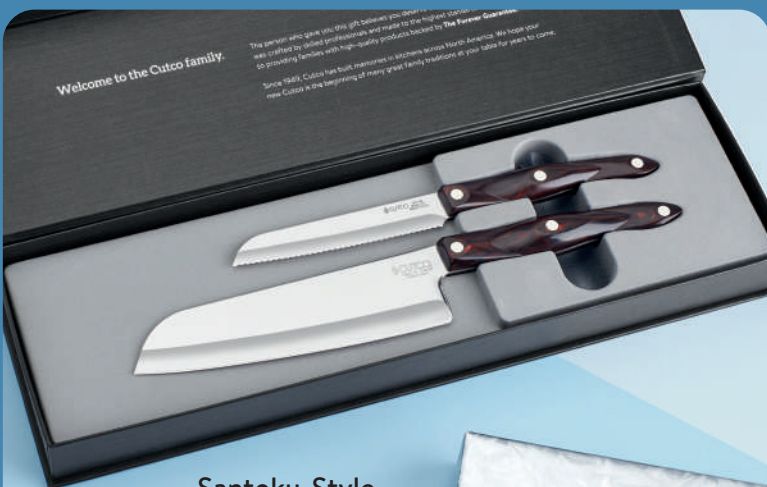
Petite Santoku-Style Cook's Combo
#3836WD



Santoku-Style Shear Utility Set
#3852RD



2-Pc. Santoku Set
#1850WD



Santoku-Style Cook's Combo
#1836CD



Santoku-Style Club Mates
#3822CD

Give the gift that lasts forever.

Gift Sets



Carving Set
#1834CD



Carver's Choice Set
#1844WD



Cheese Knife Combo
#1858CD



Party Starters
#1842WD



Petite Prep Set
#3828CD



Prep & Party Set
#2060CD

Gift Sets



Turn n' Serve
#1755W

Professional Spatula
#1756W

Bake n' Serve Set
#1854W
Slice n' Serve
#1754W

Left-hand option available



Peel n' Pare Pack*
#1828CD

*Vegetable Peeler available in Black only



Ice Cream Scoop: Imported.
*Ice Cream Scoop available in Black only

Left-hand option available

Party Favorites*
#1837CD



*Available in Black only

Party Pack*
#1829CD



Ice Cream Scoop: Imported.
*Ice Cream Scoop available in Black only

Dessert Favorites*
#1855CD



Wine Opener: Imported
*Wine Opener available in Black only

Wine & Cheese Set*
#2130CD

Gift Sets

Give the gift that lasts forever.



Spatula Spreader in Gift Box
#6768CD



Trimmer in Gift Box
#6121CD



7-5/8" Petite Chef in Gift Box
#6728WD



7" Santoku in Gift Box
#6766CD



5" Petite Santoku in Gift Box
#6166WD



Santoku-Style Trimmer in Gift Box
#6721CD



6" Vegetable Knife in Gift Box
#6135CD



7-1/2" Vegetable Knife in Gift Box
#6735CD



Traditional Cheese Knife in Gift Box
#6764CD

Gift Sets



Hardy Slicer in Gift Box
#6738CD



Gourmet Prep Knife in Gift Box
#6138CD



6-3/4" Petite Carver in Gift Box
#6729CD



7-3/4" Petite Slicer in Gift Box
#6124CD



Boning Knife in Gift Box
#6761WD



Steak Knife in Gift Box
#6159CD



Left-hand option available

Slice n' Serve in Gift Box
#6754CD



Turn n' Serve in Gift Box
#6755CD

