



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

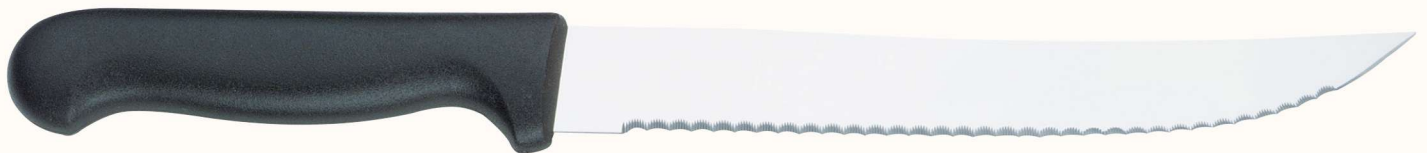
Can be attractive

- 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

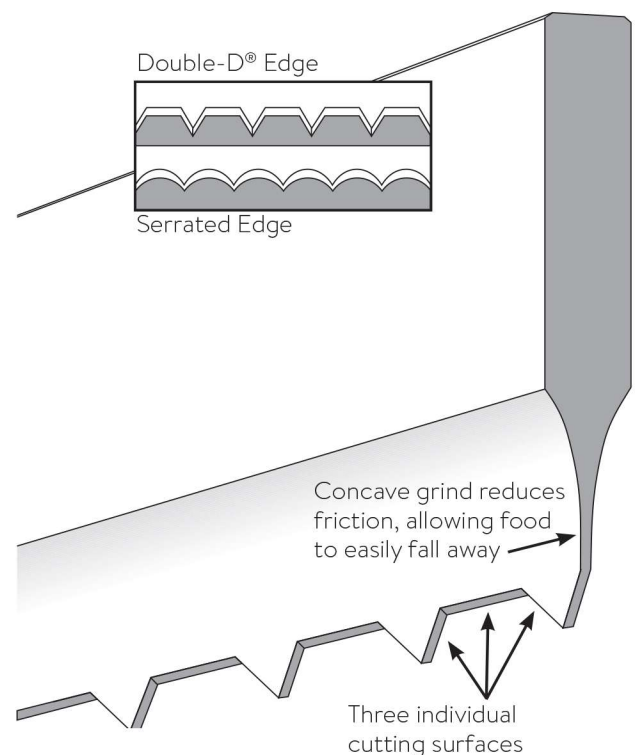
Double-D® Recessed Edge –
three distinct sharp cutting edges, makes a clean cut, can be factory sharpened

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

