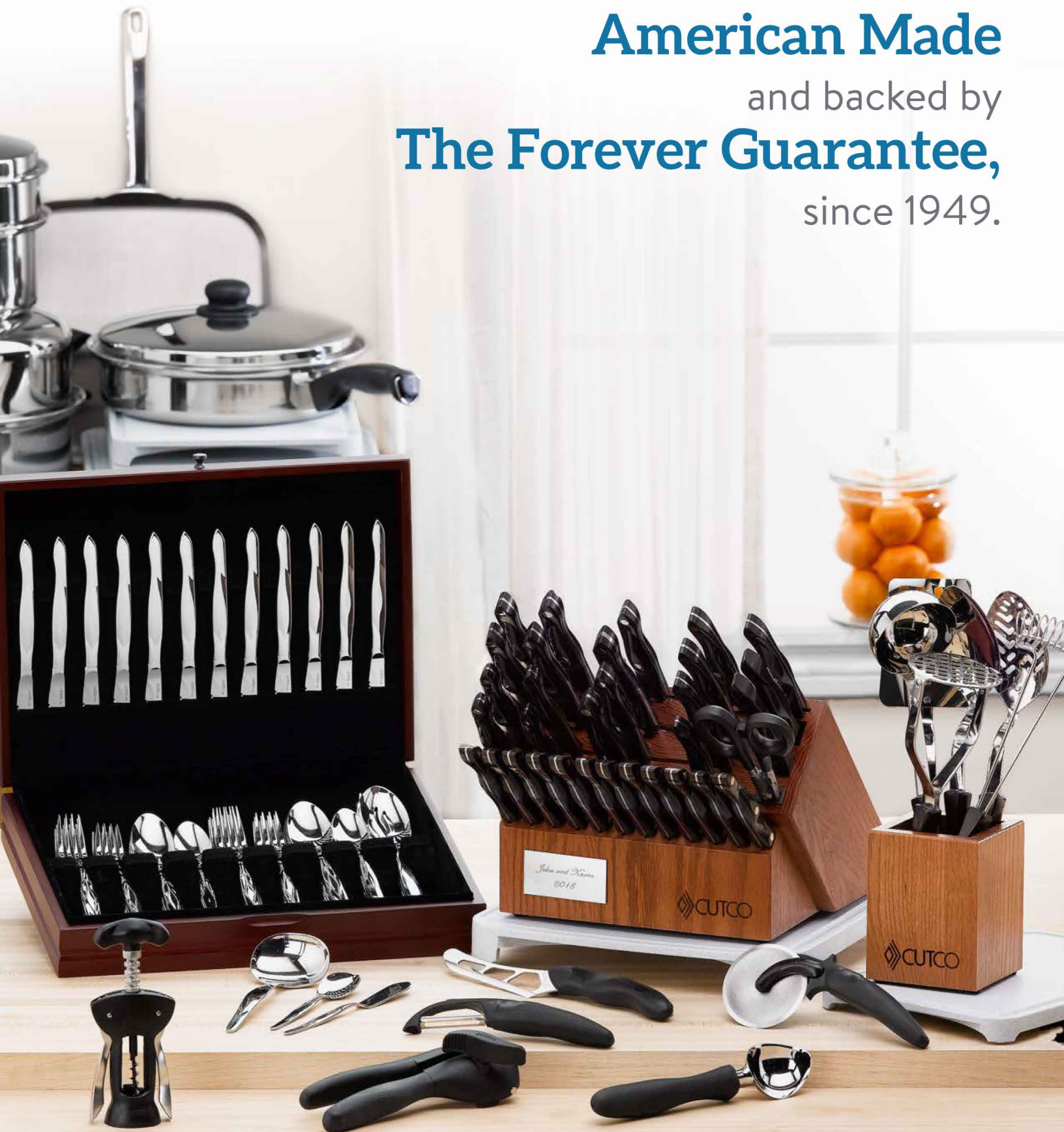




All Cutco® Knives are
American Made

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

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.

Cutco® Knives have been made for more than 70 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.



A close-up photograph of a wooden drawer filled with various old, worn kitchen tools. The tools include several knives with different handle materials like wood, bone, and plastic, some with dull or chipped blades. There is also a metal spatula with three slots, a large metal ladle, and a peeler. The tools are scattered on a light-colored, textured fabric liner.

Does This Look Familiar To You?

Millions of kitchens have a drawer of unmatched 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 to give 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

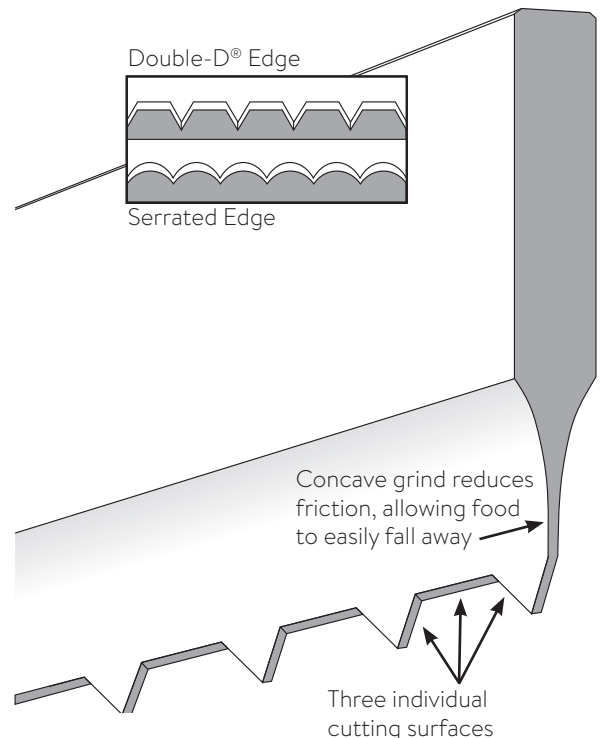
Double-D® Recessed Edge –
three distinct sharp cutting edges, makes a clean cut, can be factory sharpened

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



All Cutco®
Products Are
Backed By
The Forever
Guarantee

Since 1949, Cutco owners have enjoyed a Forever Guarantee that insures 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 www.cutco.com and fill out an online request or send the product with an explanatory note to the appropriate address below.

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 www.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 plus applicable sales tax.

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 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:

U.S.

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

Canada

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





**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, liver, steaks, chops, ham, fish
Serving meats, fish or fowl
Removing cherries, pickles and olives from jar



**Butcher
Knife**

#1722C
8-1/8" Blade

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





Homemaker Set



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



7-5/8" Petite Chef
#1728C
Dicing and chopping vegetables, nuts and fruits
Slicing potatoes for hash browns and scalloped potatoes
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



Table Knife
#1759C
3-3/8" Blade
Personal knife for every meal
Cutting steaks and fowl
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



Sharpener
#82

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. All Table Knives should be placed in the block or tray blade side down. Table Knife slots will NOT accommodate Steak Knives. Knives placed inappropriately could expose part of the blade near the handle creating a hazard.

Accessories



**5-Pc. Kitchen Tool Set
with Holder**
#1718C

A MIX OF AMERICAN MADE
AND IMPORTED



Super Shears
#77C

AMERICAN MADE WITH
GERMAN STEEL



Entertainer Pack
(Black only)
#1838

A MIX OF AMERICAN MADE
AND IMPORTED



Comparison Pricing



Wüsthof Ikon Blackwood 20-Piece Knife Block Set

- 3½" Paring Knife
- 6" Utility Knife
- 5" Hollow-Ground Santoku Knife
- 5" Serrated Utility Knife
- 5" Boning Knife
- 6" and 8" Chef's Knives
- 8" Hollow-Ground Carving Knife
- 8" Bread Knife
- Eight 4½" Steak Knives
- Pull-Apart Kitchen Shears
- 10" Honing Steel
- 22-Slot Storage Block

Suggested Price: \$3,435.00

Special Offer: \$1,999.95*



Shun Kaji 19-Piece Knife Block Set

- 3½" and 4½" Paring Knives
- 6" Serrated Utility Knife
- 6" Boning Knife
- 6", 8" and 10" Chef's Knives
- 7" Santoku
- 7" Chinese Vegetable Cleaver
- 9" Hollow-Ground Slicing Knife
- 9" Bread Knife
- Six 5" Steak Knives
- 9" Honing Steel
- 20-Slot Storage Block

Suggested Price: \$4,575.00

Special Offer: \$2,999.95*

Handle	Wüsthof / Shun Straight / Rounded	Cutco® 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





#82 Sharpener
#124 Small Cutting Board
#125 Medium Cutting Board
#126 Large Cutting Board

All Homemaker Sets come with a #82 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, liver, steaks, chops, ham, fish
Serving meats, fish or fowl
Removing cherries, pickles and olives from jar



Butcher Knife
#1722C
8-1/8" 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
Slicing potatoes for hash browns and scalloped potatoes
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



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

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



#82 Sharpener
#124 Small Cutting Board
#125 Medium Cutting Board
#126 Large Cutting Board

All Homemaker Sets come with a #82 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 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, liver, steaks, chops, ham, fish
Serving meats, fish or fowl
Removing cherries, pickles and olives from jar



Butcher Knife
#1722C
8-1/8" 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
Slicing potatoes for hash browns and scalloped potatoes
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



5" Petite Santoku
#2166C

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



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

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



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

Substantial, and specifically for cutting even the thickest of steaks or meats.



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

Personal knife for every meal
Cutting steaks and fowl
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

AMERICAN MADE WITH
GERMAN STEEL

Your choice, Steak Knives
OR Table Knives



#82 Sharpener
#124 Small Cutting Board
#125 Medium Cutting Board
#126 Large Cutting Board

All Homemaker Sets come with a #82 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

Ultimate Set
#1813C

Super Shears
#77C
AMERICAN MADE WITH
GERMAN STEEL

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, ham,
chickens
Ideal for grapefruit,
cantaloupe, pine-
apple
Slicing eggplant and
squash

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

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

Butcher Knife
#1722C
8-1/8" 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
Slicing potatoes for hash
browns and
scalloped potatoes
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

Vegetable Knife
#1735C
7-3/4" Blade

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 fillets
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, and
specifically for
cutting even the
thickest of steaks
or meats.

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

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

Your choice, Steak Knives
OR Table Knives

Santoku-Style Signature Set

#2014C



All Signature & Ultimate Sets come with a #82 Sharpener and #124 Small, #125 Medium, #126 Large Cutting Boards.



Customize

The 5 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
Cutting eyes from potatoes
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
Boning rib roast, steak, fish and fowl

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





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

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. All Table Knives should be placed in the block or tray blade side down. Table Knife slots will NOT accommodate Steak Knives.** Knives placed inappropriately could expose part of the blade near the handle creating a hazard.

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



Sharpener
#82

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

7-5/8" Petite Chef
#1728C

All Knife Set

All Knife Set
with Tray
#2085C



Sharpener
#82



2-3/4"
Paring Knife
#1720C

Trimmer
#1721C

Spatula
Spreader
#1768C

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

Vegetable
Knife
#1735C

Hardy Slicer
#3738C

Boning Knife
#1761C

CAUTION Each tray slot is designed to hold specific knives. Do not substitute other knives. All knives should be placed in the tray blade side down. Knives placed inappropriately in the tray could fall out creating a hazard.

Individual Knives

❖ Storage Sheath available



Table Knife ❖



Steak Knife ❖



2-3/4" Paring Knife



3" Gourmet Paring Knife



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



4" Paring Knife ❖



Santoku-Style 3" Paring Knife



4" Gourmet Paring Knife



Trimmer ❖



Santoku-Style Trimmer ❖



Spatula Spreader ❖



Mini Cheese Knife



Santoku-Style Cheese Knife



Traditional Cheese Knife ❖



Turning Fork



Carving Fork



Salmon Knife



5" Petite Santoku ❖



7" Santoku ❖



7-5/8" Petite Chef ❖



9-1/4" French Chef ❖



6-3/4" Petite Carver ❖



9" Carver



Santoku-Style 8" Carver



7-3/4" Petite Slicer



9-3/4" Slicer



Santoku-Style 10" Slicer



Boning Knife



Hardy Slicer ❖



Gourmet Prep Knife ❖



Vegetable Knife ❖



Butcher Knife



Cleaver ❖

Storage Sheaths



**Safety
Convenience
Storage**

5-Pc. Knife & Sheath Set #2035C



4-Pc. Knife & Sheath Set #2033C



3-Pc. Knife & Sheath Set #2031C



Flatware



**60-Pc. Stainless
Flatware Set
in FREE Chest
(12 Place Settings)**

#1984

CHEST IS 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
IS AMERICAN MADE
WITH GERMAN STEEL

Cookware

AMERICAN MADE WITH
GLOBALLY SOURCED MATERIALS

Accomplished Chef Cookware Set

#7922CD - w/Classic Food Press

#7922WD - w/Pearl Food Press

Includes 18 cookware pieces PLUS a Cutco Cooking Guide.



8" Gourmet Fry Pan
#738



10" Gourmet Fry Pan
#730



12" Gourmet Fry Pan
#732
Handle Mitt #278



1 Qt. Sauce Pan & Cover
#791



2 Qt. Sauce Pan & Cover
#792



3 Qt. Sauce Pan & Cover
#793



9" Utility Pan & Cover
#798



11½" Skillet & Cover
#790



6.3 Qt. Dutch Oven Bottom
#795



High Dome Cover -
Dutch Oven / Skillet
#796



Steamer Insert
- fits 3 Qt. #797



Double Boiler Insert
- fits 3 Qt. #799



Food Press
#1161C Classic
#1161W Pearl

Individual Cookware pieces to complete your Cookware set.



10 Qt. Stock Pot & Cover
#736



Griddle
#731



Wok & Cover
#739



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

A MIX OF AMERICAN MADE
AND IMPORTED

Cookware

Dedicated Chef Cookware Set

#7918CD - w/Classic Food Press

#7918WD - w/Pearl Food Press

Includes 12 cookware pieces PLUS a Cutco Cooking Guide.



8" Gourmet Fry Pan
#738



10" Gourmet Fry Pan
#730
Handle Mitt #278



1 Qt. Sauce Pan & Cover
#791



11½" Skillet & Cover
#790



6.3 Qt. Dutch Oven Bottom
#795



High Dome Cover -
Dutch Oven / Skillet
#796



3 Qt. Sauce Pan & Cover
#793



Steamer Insert
- fits 3 Qt. #797



Food Press
#1161C Classic
#1161W Pearl

Aspiring Chef Cookware Set

#7908CD

Includes 6 cookware pieces PLUS a Cutco Cooking Guide.



8" Gourmet Fry Pan
#738
Handle Mitt #278



6.3 Qt. Dutch Oven Bottom
#795



2 Qt. Sauce Pan & Cover
#792



11½" Skillet & Cover
#790

American Kitchen Elite® Cookware

Limited Lifetime Warranty



8" Nonstick Fry Pan
#838



10" Nonstick Fry Pan
#830



12" Nonstick Fry Pan
#832



3-Pc. Nonstick Fry Pan Set
#840

Free Turner with
every order

Gifts and Accessories

Birthday

Mother's Day

Wedding

Hostess

Anniversary

Bridal Shower

House Warming

Father's Day

Holiday

Thank You

Graduation

Retirement

New Apartment



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
in Gift Box
#1869C

4-Pc. Table Knife Set
in Gift Box
#1865

8-Pc. Table Knife Set
in Gift Box
#1866

12-Pc. Table Knife Set
in Gift Box
#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.** All Table Knives should be placed in the block or tray blade side down. Table Knife slots will NOT accommodate Steak Knives. Knives placed inappropriately could expose part of the blade near the handle, creating a hazard.

Steak Knife & Stainless Table Knife Sets



Steak Knife
#2159W



**4-Pc. Steak Knife Set
in Gift Box**
#2065C



**8-Pc. Stainless
Table Knife Set in Gift Box**
#1983

STAINLESS TABLE KNIVES ARE AMERICAN MADE
WITH GERMAN STEEL

**4-Pc. Stainless
Table Knife Set
in Gift Box**
#1982

**6-Pc. Stainless
Table Knife Set
in Gift Box**
#1987

**12-Pc. Stainless
Table Knife Set
in Gift Box**
#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*
in Gift Box
#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



Fisherman's Solution®
#5721BK

Blade extends
and locks
from 6" - 9"

Available in
Black or Orange
Handle



CUTCO®/KA-BAR®
Explorer #5725



Available in Black only

CUTCO®/KA-BAR®
Outdoorsman
#5726



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



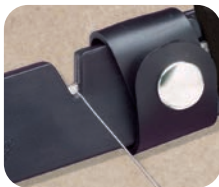
Cam-Lock



Hook Sharpener



Gripper



Line Cutter

**Hunting Knife
with Sheath**

#1769W

#1769C

5-3/8" Blade
Edge Options: Double-D®
or Straight
Available in Classic (C)
or Pearl (W) handle



**Drop Point
Hunting Knife**
#5718BK

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



**Clip Point
Outdoor Knife**
#5719BKS

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

**Gut Hook
Hunting Knife**
#5717BK

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



Sheath
comes with
#5718, #5719
and #5717

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

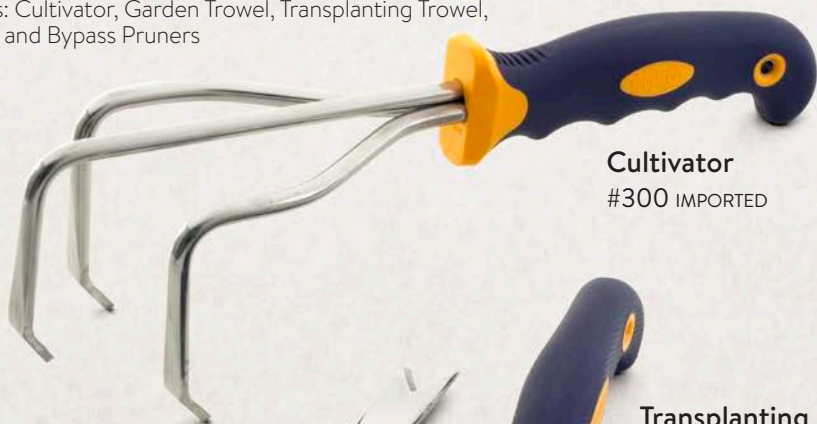
#331

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

Outdoor



FREE Garden Tool Bag
w/ purchase of 5-Pc. Garden Tool Set
BAG IS IMPORTED



Cultivator
#300 IMPORTED



Transplanting Trowel
#302 IMPORTED



Weeder
#301
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

2-3/4" Lockback Knife

#1891BK

AMERICAN MADE WITH GLOBALLY SOURCED MATERIAL

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

Engraving available on both blades and handles



Clip reverses for left or right pocket carriers



Pocket Knife
#1886BK

Golf Mate
#1890BK



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

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



Barbecue Turner
19-1/2"



Barbecue Set

#1709

Available in Classic only

Extra-long handles keep hands safe from heat

Barbecue Fork
19-3/4"

Barbecue Tongs
16"

Gift Sets

Give them the very best and be remembered.



Engraving

Personalize with a special message.

Gift Wrap

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



Club Mates in Gift Box
#1822C



Deli Mates in Gift Box
#1821W



Shear Favorites
in Gift Box
#1851C



Shear Utility Set
in Gift Box
#1852R

SUPER SHEARS ARE AMERICAN MADE
WITH GERMAN STEEL

Gift Sets



Snack Pack
in Gift Box
#1831W

Salad Mates
in Gift Box
#1820C



Cook's Combo
in Gift Box
#1853C

Kitchen Classics
in Gift Box
#1827C



Gift Sets



2-Pc. Santoku Set
in Gift Box
#1850W



Santoku-Style
Cook's Combo
in Gift Box
#1836C



Culinary
Companions
in Gift Box
#1849R



Santoku Classics
in Gift Box
#1859C

Santoku-Style
Salad Mates
in Gift Box
#1857C



Santoku-Style
Appetizer Set
in Gift Box
#1856C

Gift Sets



Carving Set
in Gift Box
#1834C



Carver's Choice
in Gift Box
#1844W



Party Starters
in Gift Box
#1842W



Prep & Party Set
in Gift Box
#2060C



Cheese Knife Combo
in Gift Box
#1858C



2-Pc. Cheese Knife Set
in Gift Box
#2058C

Gift Sets



**Party Pack*
in Gift Box
#1829**

**Peel n' Pare Pack*
in Gift Box
#1828C**

*Vegetable Peeler and Pizza Cutter available in Black only



**Wine &
Cheese Set*
#2130C**



**Bar
Essentials*
#2131C**

*Wine Opener available in Black only
Wine Opener is imported.

**Bake n' Serve Set
#1854W**

**Turn n' Serve
#1755W**

**Professional
Spatula
#1756W**

**Slice n' Serve
#1754W**

Left-hand option available



**Party Favorites*
in Gift Box
#1837C**

*Ice Cream Scoop available in Black only
Ice Cream Scoop is imported.

