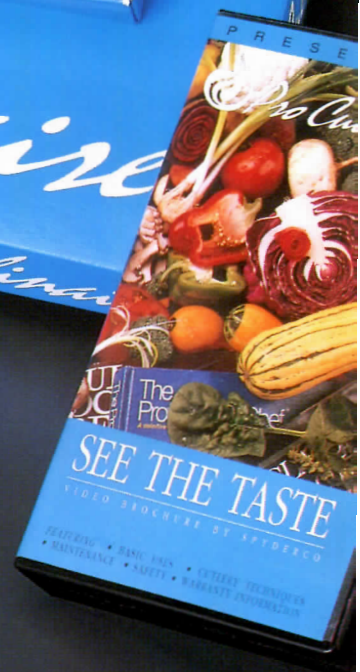
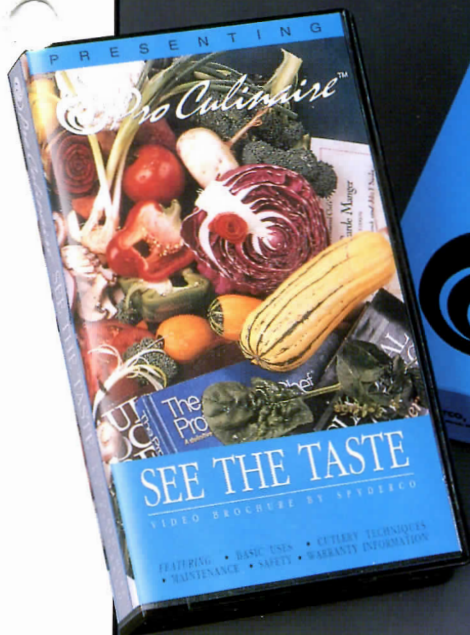


K601

K6100





Technical Data and Features

GENERAL: Spyderco's professional grade "Pro Culinaire" knives are made exclusively for Spyderco (in Japan) by Masahiro. The individual blade designs allow for maximum diversity in the kitchen. Each can be selected to perform basic tasks in its own best manner. The hi-carbon stainless steel makes for easy maintenance and a long-lasting edge.

BLADE: The blades in our "Pro Culinaire" knives are constructed of MBS-26 stainless steel. Each blade is individually heat treated, oil quenched, and ice tempered. In addition to these processes, we hand grind and hand sharpen every blade.

HANDLE: The Sermollan (rubberized plastic) handles are designed for a secure grip even when your hands are wet or oily, and they're extremely durable.

DESIGNER: Spyderco and Masahiro

BLADE	DESCRIPTION	LENGTH	
K01SLB	Baker's knife, SpyderEdge, light-blue handle	10.50"	(262.5mm)
K01SBK	Baker's knife, SpyderEdge, black handle	10.50"	(262.5mm)
K02PBK	French chef's knife, PlainEdge, black handle	9.50"	(237.5mm)
K03SBK	Carving knife, SpyderEdge, black handle	8"	(200mm)
K03PBK	Carving knife, PlainEdge, black handle	8"	(200mm)
K04SBK	Garde Manger, SpyderEdge, black handle	6.50"	(162.5mm)
K04SBL	Garde Manger, SpyderEdge, blue handle	6.50"	(162.5mm)
K05PBK	Petit Garde Manger, PlainEdge, black handle	4.50"	(112.5mm)
K05SBK	Petit Garde Manger, SpyderEdge, black handle	4.50"	(112.5mm)
K05SRD	Petit Garde Manger, SpyderEdge, red handle	4.50"	(112.5mm)
K06PBK	Filet knife, PlainEdge, flexible blade	6"	(150mm)
K08PBK	Santoku, PlainEdge, black handle, 2.50" wide blade	6.50"	(162.5mm)
K09PBK	Tournier, PlainEdge, black handle	2"	(50mm)



U.S. and Foreign Patents.

Spyderco, Inc. Golden, Colorado USA