Our success rests on the simple theory that consumers will always gravitate towards the better performing product. Since 1981, Spyderco has been developing pocket cutlery with original features, including our Spyderco Trademark Round Hole, convenient clothing clip, and SpyderEdge serrations for a powerful cut. All of these features have become industry standards worldwide, and each represents the performance, simplicity and longevity that you can expect from every knife in the Spyderco CLIPIT line.

Designed in response to requests from our customers, your Dragonfly introduces ergonomic blade control in a compact size. The handle is either stainless steel or lightweight fiberglass-reinforced nylon resin and

Dragonfly C28
Blade Steel SS ATS-55, FRN AUS-8
Cutting Edge Length 1 7/8"
Overall Length 5 3/8"
Weight SS 2.6oz., FRN 1.6 oz.

fits comfortably in any hand. The steel handled version has a metal clip and a flat base where the user's pinky sits. The FRN version incorporates the Volcano Grip, pattern and an integral clip with a "pinky shelf". A unique finger choil connects the handle and the flat-ground satin-finished blade, which is topped with a swedge. Whether clipped to a pocket or carried in a purse, this piece is the ideal travel companion.

During all operations, keep fingers clear of sharpened edges



One-Hand Opening

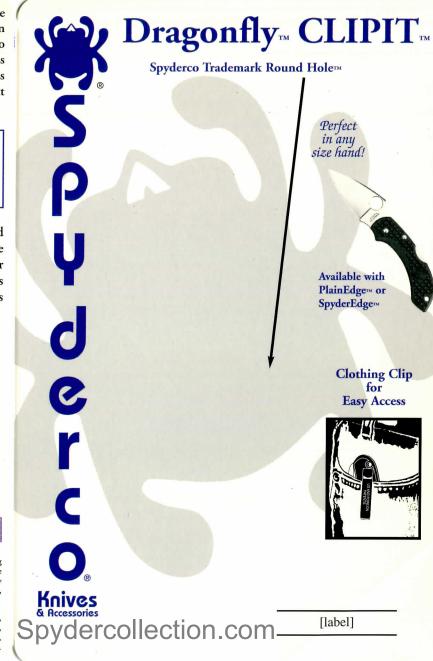


One-Hand Closing

See Inside for Care and Warranty Information

RELEASE, ASSUMPTION OF RISK, WAIVER OF LIABILITY AND INDEMNITY AGREEMENT. By purchasing any item produced by Spyderco, Inc., the buyer expressly warrants that he/she is in compliance with all applicable federal, state and local laws and regulations regarding the purchase, ownership and use of the item. The buyer expressly agrees to indemnify and hold harmless Spyderco, Inc. for all claims resulting directly or indirectly from the purchase, ownership or use of the item in violation of applicable federal, state and local laws or regulations.

Spyderco, Inc. products are covered by one or more of the following patents: D333081, D333251, D337253, D344006, D349837, D353988, D379294, D381060, D382189, D382459, D386664, D387966, D388150, D389389, D389718, D391465, DE3041584A1, DE3834295A1, GB2084058, 999819, 999820, 1130567, 2661729, 4070011, 4231194, 4347665, 4640058, 4776094, 5379492, 5432968, 5580019, 5615484, 5628117, 5689890 & 5704129. Other U.S. and foreign patents pending.



Care and Warranty Edge-U-Cation™

Authentic Spyderco products - the results of our best efforts - are fine-tuned from design to materials and craftsmanship. When properly maintained, these high performance tools make a worthy investment. Following the guidelines below will help ensure that your knife will take care of you when you need it most.

ALWAYS KEEP YOUR KNIFE CLEAN AND OILED. Creating a steel that will cut well over a long period of time without rusting is a very unique challenge. A knife without a sharp edge has little value, and thus our highcarbon stainless steel blades are chosen foremost for spirited cutting performance and excellent edge retention. Although the premium steels we use are stainless, they can rust if not cared for properly (rust is rarely the result of a manufacturing defect). The carbon in the steel reduces some resistance to corrosion as well as providing a wear resistant cutting edge. When high performance steel is to be used in a salt water environment or around moisture in general, special care must be taken to avoid corrosion. If surface rust appears, buff the steel with a metal-polishing compound before the steel becomes pitted. Rinse salt water away with fresh water, dry your knife completely and apply a light coat of oil or silicone to all steel parts as soon as possible. To ensure safe operation, clean both the well of the lock and the inside of the handle often using a toothpick and hot water with a mild liquid detergent. Rinse and thoroughly dry the knife, then coat all steel components with an oil or silicone lubricant. A couple of extra drops at the locking and pivot points (where the blade meets the handle) will ensure smooth action.

ALWAYS KEEP YOUR KNIFE SHARP. The longer a knife goes without edge maintenance, the more difficult resharpening becomes. In addition, a sharp knife cuts with less effort and is much safer. You can easily maintain your factory edge (plain or serrated) at home using Spyderco's Tri-Angle Sharpmaker or ProFile set, or you may return your knife to Spyderco for complimentary sharpening. If Spyderco determines that your edge is damaged beyond reasonable repair, you will be contacted by a Customer Service Representative.

FAIR, HONEST & PROPER WARRANTY

Spyderco is a unique and innovative company and we rarely follow the lead of others. Our warranty policy is also unlike that of most manufacturers. We are committed to sharing honest information and solutions with you, the end-line user of our products. We design and build knives that will normally last a lifetime or longer if they are used and cared for properly. As with any tool, you may use up their value prematurely or they may fail to perform if they are not used or cared for properly. Spyderco knives are designed as cutting tools - use of your knife for any purpose other than cutting is considered abuse. If a knife fails to function as it was designed, regardless of its age, we will examine its condition upon return, identify why it failed and respond in a fair, honest and proper manner. If we determine that a Spyderco knife has defects in manufacturing or materials, it is our responsibility to repair or replace that knife with the same model (or one of equal value). In the case of loss, or in the case of damage caused by abuse, misuse, accident, neglect, disassembly, or improper sharpening, a knife will not be covered by Spyderco's warranty. (However, we will assess the problem to see if we can repair the knife and inform you what it will cost for the repair.) If we are unable to improve the condition of the knife, we will return it to you with a recommendation that it be retired from use.

Please direct all inquiries regarding warranties to our mailing address, toll free number, fax, email, or URL (see below). Packages directed to Spyderco should be sent UPS or registered mail (for tracking purposes) with a complete name, UPS-deliverable street address, daytime phone number, and a description of the concern. Outbound warranty shipments from Spyderco will be returned to the dealer or retail customer as directed, and will be prepaid as a service to our customers.

Spyderco, Inc. Attn: Customer Service 20011 Golden Gate Canyon Rd. Golden, CO 80403 U.S.A.

Phone: (800) 525-7770 or (303) 279-8383 Fax: (303) 278-2229 or (303) 277-1429 Email: custsvc@spyderco.com URL: http://www.spyderco.com/

Any dispute arising from or concerning this warranty shall be finally settled by binding arbitration to be held in Denver, Colorado. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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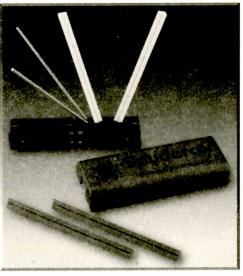
Spyderco_® Sharpening Options

You may sharpen your Dragonfly using Spyderco's Tri-Angle Sharpmaker system (below), or you may send your knife to Spyderco for complimentary sharpening (see Care and Warranty Edge-U-Cation for mailing address and guidelines).

Spyderco's sharpening tools are made of "High Alumina Ceramic", a U.S.A. made material with the ability to cut any metal known to man. It is formed when alumina particles (synthetic sapphires) are mixed with a ceramic bonding agent. The mixture is shaped and kiln-fired at temperatures in excess of 3000°F for up to three days.

Spyderco's first cutlery product now provides even greater versatility to accommodate virtually any sharpening task. Still utilizing our classic triangular stones (two each of the fine and medium grit), the Tri-Angle Sharpmaker features a new durable polymer base with a lid and additional preset angles. The familiar 40° angle hones serrated and plain edges, while the added 30° angle is designed for thinner blades and back beveling. The 12.5° angle allows for scissors sharpening and a bench stone is created by inserting two ceramic stones in the slots on the underside of the base. When the stones are in the stored position in the base, they permit sharpening of items such

Tri-Angle Sharpmaker 204MF



as pinking shears. (Each stone also incorporates a groove for sharpening pointed objects - see diagram). Connect the lid to the now wider base for improved stability, or secure the base to a sturdy work surface. When sharpening knives, be sure the brass safety rods are in place and use a simple slicing motion. For self-contained storage or carry, fit the stones and rods snugly in the base and attach the lid. With an easy-tofollow instructional book and video this USA made system enables even the inexperienced to attain professional sharpening results with ease.