

KITCHEN CLASSICS



SPYDERCO® KITCHEN CLASSICS

Spyderco's line of kitchen knives has a long history that dates all the way back to the earliest years of the company—before we ever made our first knife. At that time, Spyderco's founders sold knife sharpeners as “pitchmen” at fairs and trade shows and learned a lot about what really makes kitchen knives cut. That hard-won wisdom is still at the heart of every one of our kitchen knife designs.

Our core line of kitchen knives showcases blades made from premium MBS-26 steel—a high-carbon stainless steel that is ground exceptionally thin and meticulously heat treated for optimal cutting performance. Their durable polypropylene plastic handles are injection molded directly onto the tangs of the blades and feature a distinctive “stepped” texture pattern for comfort and control during use. Depending upon their style and purpose, they are available with either a PlainEdge™ or fully serrated SpyderEdge™ blade with a unique two-step serration pattern that is scientifically designed to reduce dulling when cutting on a cutting board.



K01SBK BREAD KNIFE

Few kitchen cutting chores challenge a serrated edge more than cutting bread—especially soft, crusty, baked bread. Spyderco's K01 Bread Knife is the ultimate tool for this task, combining our time-tested original design with 40 years of experience in the research, development, and refinement of serrated edges. Its remarkably thin MBS-26 stainless steel blade features an evolved serration pattern that cuts soft breads and cake without crushing or tearing, while powering through hard-crustured foods almost effortlessly. Its polypropylene handle is molded directly onto the tang and has a stepped texture pattern for a secure, comfortable grip.





K01SBK

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| SKU Number | K01SBK |
| Model Name | Bread Knife |
| Overall Length | 15.41in 391mm |
| Blade Length | 10.24in 260mm |
| Edge Length | 9.92in 252mm |
| Blade Thickness | 0.055in 1.4mm |
| Handle Thickness | 0.95in 24.1mm |
| Steel | MBS-26 |
| Knife Weight | 4.0oz 113g |
| Grind | Full-flat |
| Edge Configuration | Serrated |
| Handle | Polypropylene |
| Origin | Japan |

SANTOKU



K08PBK SANTOKU

Spyderco's original K08 Santoku was the first factory Santoku introduced into the U.S. market. Straddling the line between a traditional Asian cleaver and a Western chef's knife, our version is crafted from premium MBS-26 stainless steel and ground extremely thin for low-friction cutting performance. Its "stepped" black polypropylene handle provides a comfortable, secure grip and is injection molded directly onto the tang of the blade for added strength. If you're a serious chef, or are learning to chop like a pro in the kitchen, give the Santoku a try. You'll wonder how you ever got along without one.



K08PBK

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|--------------------|----------------------------|
| SKU Number | K08PBK |
| Model Name | Santoku |
| Overall Length | 12.06in 306mm |
| Blade Length | 6.81in 173mm |
| Edge Length | 6.38in 162mm |
| Blade Thickness | 0.070in 1.8mm |
| Handle Thickness | 0.95in 24.1mm |
| Steel | MBS-26 |
| Knife Weight | 5.2oz 147g |
| Grind | Full-flat |
| Edge Configuration | PlainEdge |
| Handle | Black Polypropylene |
| Origin | Japan |

UTILITY KNIFE 6.5-INCH



K04 UTILITY KNIFE 6.5-INCH

Sure to become one of the most used knives in your kitchen, this knife is ideal for a wide range of food preparation chores. It is available in both PlainEdge and SpyderEdge versions with black handles. The SpyderEdge version is also available in a blue handle.

UTILITY KNIFE 6.5-INCH

KO4SBK



KO4SBL



KO4PBK



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|--------------------|------------------------|
| Model Name | Utility Knife 6.5-Inch |
| Overall Length | 10.81in 275mm |
| Blade Length | 6.50in 165mm |
| Edge Length | 6.00in 152mm |
| Blade Thickness | 0.053in 1.3mm |
| Handle Thickness | 0.68in 17.3mm |
| Steel | MBS-26 |
| Knife Weight | 2.1oz 60g |
| Grind | Full-flat |
| Edge Configuration | PlainEdge, SpyderEdge |
| Handle | Polypropylene |
| Origin | Japan |

K04 UTILITY KNIFE 4.5-INCH

The perfect tool for many kitchen cutting chores, the K05 4.5-Inch Utility Knife offers an excellent balance of control and cutting performance. Its durable polypropylene handle is injection molded directly onto the blade tang and has a distinctive "stepped" texture pattern for a secure grip. The MBS-26 stainless steel blade is ground exceptionally thin and heat treated for matchless edge retention. The black-handled K05 is available with either a PlainEdge or a SpyderEdge blade with a unique two-step serration pattern that protects the edge from dulling on cutting boards. The SpyderEdge version is also available with a red handle.



UTILITY KNIFE 4.5-INCH

K05SRD



K05PBK



K05SBK



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|--------------------|------------------------|
| Model Name | Utility Knife 4.5-Inch |
| Overall Length | 8.80in 224mm |
| Blade Length | 4.48in 114mm |
| Edge Length | 4.10in 104mm |
| Blade Thickness | 0.059in 1.5mm |
| Handle Thickness | 0.70in 17.8mm |
| Steel | MBS-26 |
| Knife Weight | 1.7oz 48g |
| Grind | Full-flat |
| Edge Configuration | PlainEdge, SpyderEdge |
| Handle | Polypropylene |
| Origin | Japan |

K09PBK MINI PARING

For detailed kitchen cutting tasks, nothing beats the Mini Paring Knife. The straight cutting edge and piercing point of its 2.25-inch blade make it the tool of choice for paring, carving decorative garnishes, and other food preparation chores that require precise control. Its full-flat-ground MBS-26 stainless steel blade is ground thin and paired with a durable black polypropylene handle. The handle's generous size and distinctive "stepped" texture ensure establish a positive grip for both comfort and control during use.



MINI PARING



K09PBK



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|--------------------|----------------------------|
| SKU Number | K09PBK |
| Model Name | Mini Paring Knife |
| Overall Length | 6.08in 154mm |
| Blade Length | 2.25in 57mm |
| Edge Length | 2.25in 57mm |
| Blade Thickness | 0.057in 1.4mm |
| Handle Thickness | 0.50in 12.7mm |
| Steel | MBS-26 |
| Knife Weight | 0.8oz 23g |
| Grind | Full-flat |
| Edge Configuration | PlainEdge |
| Handle | Black Polypropylene |
| Origin | Japan |



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