



SPYDERCO® Z-CUT™ SERIES

SPYDERCO Z-CUT™ SERIES

Described by the late celebrity chef and author Anthony Bourdain as “a truly cool item, which, once used, becomes indispensable,” the offset knife is a game changer in the kitchen. Its distinctive “Z-shaped” profile places the handle above the level of the blade instead of in line with it. Like a classic chef’s knife, this aligns the blade’s edge with the finger knuckles while providing ample clearance for them when working on a cutting board. Unlike a chef’s knife, however, an offset knife is smaller, lighter, and much more versatile.

Spyderco’s Z-Cut series of knives takes the brilliantly simple concept of the offset knife and elevates it even further with USA-made quality, premium materials, and advanced designs that offer all-new levels of performance. The result is a complete series of cutting tools that will revolutionize your cooking and dining experiences.

All versions of the Z-Cut are full-flat-ground from corrosion-resistant American-made CTS® BD1N stainless steel and have durable polypropylene handles. Available in a choice of black,

green, red, and yellow, their handles are injection molded directly onto the blade tangs and feature a non-slip pebbled texture.

Perfectly suited for both home and commercial use, Z-Cuts come in four different blade styles that not only excel at all types of food preparation and service, but also make outstanding steak knives.

Proudly manufactured in Golden, Colorado from American-made materials, Spyderco’s Z-Cut knives offer an unmatched combination of performance and value.



POINTED Z-CUT™

The pointed version of Spyderco's Z-Cut knife combines all the advantages of an offset design with an acute point that is perfect for detailed cutting tasks. Its blade is crafted from nitrogen-enriched CTS BD1N stainless steel and features a full-flat grind for precise, friction-free cutting performance. Available with a choice of a plain-edged or fully serrated cutting edge, it features a durable polypropylene handle injection molded directly onto the blade's tang. The fully serrated version showcases Spyderco's signature SpyderEdge™ serration pattern, which dramatically increases the functional length of the cutting edge and stays sharper significantly longer than conventional edges. Both edge configurations are available with a choice of black, green, red, or yellow handles.



SPYDERCO POINTED Z-CUT™

POINTED Z-CUT™



Overall Length 8.71in 221mm
 Blade Length 4.38in 111mm
 Edge Length 4.29in 109mm
 Blade Thickness 0.05in 1.3mm
 Steel CTS BD1N
 Knife Weight Plain Edge 1.0oz 28g
 Knife Weight SpyderEdge 1.0oz 27g
 Grind Full-Flat
 Handle Polypropylene
 Origin U.S.A

K14SBK
 POINTED
 BLACK
 SPYDEREDGE

K14PBK
 POINTED
 BLACK
 PLAIN EDGE

K14SGN
 POINTED
 GREEN
 SPYDEREDGE

K14PGN
 POINTED
 GREEN
 PLAIN EDGE

K14SYL
 POINTED
 YELLOW
 SPYDEREDGE

K14PYL
 POINTED
 YELLOW
 PLAIN EDGE

K14SRD
 POINTED
 RED
 SPYDEREDGE

K14PRD
 POINTED
 RED
 PLAIN EDGE

SPYDERCO BLUNT-TIP Z-CUT™

BLUNT-TIP Z-CUT™



Overall Length 8.65in 220mm
 Blade Length 4.32in 110mm
 Edge Length 4.12in 105mm
 Blade Thickness 0.05in 1.3mm

Steel CTS BD1N

Knife Weight Plain Edge 1.0oz 28g

Knife Weight Serrated 1.0oz 27g

Grind Full-Flat

Handle Polypropylene

Origin U.S.A

K13SBK

BLUNT-TIP
BLACK
SERRATED

K13PBK

BLUNT-TIP
BLACK
PLAIN EDGE

K13SGN

BLUNT-TIP
GREEN
SERRATED

K13PGN

BLUNT-TIP
GREEN
PLAIN EDGE

K13SYL

BLUNT-TIP
YELLOW
SERRATED

K13PYL

BLUNT-TIP
YELLOW
PLAIN EDGE

K13SRD

BLUNT-TIP
RED
SERRATED

K13PRD

BLUNT-TIP
RED
PLAIN EDGE

BLUNT-TIP Z-CUT™

Like a traditional bread knife, Spyderco's Blunt-Tip Z-Cut combines cutting performance with the enhanced safety of a rounded tip. However, its Z-shaped profile provides knuckle clearance and superior leverage when used on a cutting board. Its nitrogen-enriched CTS BD1N stainless steel blade is full-flat ground for optimal edge geometry and is available with either a plain-edged or fully serrated cutting edge. The serrated version features a uniform pattern of small serrations that increases the blade's functional edge length by more than 24% for voracious cutting performance, especially on baked goods. The pebble-textured handles are injection molded from durable polypropylene directly onto the blade's tang and are available in black, green, red, and yellow.



SPYDERCO

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