

K01SLB

K01SBK

K02PBK

K03SBK

K03PBK

K04SBK

K04SBL





Technical Data and Features

GENERAL: Spyderco's professional-grade Kitchen "Sharps" are made exclusively for Spyderco (in Japan) by Masahiro. Each blade is hand ground and hand sharpened. The craftsmanship is unequalled. The individual blade designs allow for maximum diversity in the kitchen. Each can be selected to perform specific 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 Kitchen Sharps 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: Masahiro and Sal Glesser

BLADE	DESCRIPTION	LENGTH
K01SLB:	Bread Knife, SpyderEdge, light-blue handle	10.50" 262.5mm
K01SBK:	Bread Knife, SpyderEdge, black handle	10.50" 262.5mm
K02PBK:	Cook'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:	Utility Knife, SpyderEdge, black handle	6.50" 162.5mm
K04SBL:	Utility Knife, SpyderEdge, blue handle	6.50" 162.5mm

