Welcome to the second Spyderco “Reveal” of 2019 and an exciting, in-depth look at our newest products.

Designed as supplements to our annual Product Guide, Reveals allow us to closely synchronize the announcement of our new products with their actual in-stock availability. They work in concert with the new-product information on the Reveal page of our web site (Spyderco.com/reveal), as well as the information we share via social media platforms, product videos, and the Spyderco byte™ e-newsletter.

Printed Reveals may also be kept together with your annual catalog to serve as a comprehensive reference to Spyderco’s constantly evolving product line in 2019.

The products featured in this Reveal include everything from unique expressions of well-established Spyderco models to all-new designs to groundbreaking collaborations with legendary custom knifemakers. No matter what your personal tastes may be, we are confident that our latest products will offer something for everyone.

Thank you for your continued passion for our products!

Gratefully,

The Spyderco Crew
The Spyderco Police Model is one of the most iconic folding knives ever created. Now this venerable design takes another quantum leap forward by combining the refined features of the fourth-generation Police 4 with the advantages of lightweight, injection-molded handle construction. Its full-flat-ground VG-10 stainless steel blade is housed within a molded, fiberglass-reinforced-nylon (FRN) handle featuring non-slip Bi-Directional Texturing™. Skeletonized stainless steel liners nested within the handle provide impressive structural strength and anchor the knife’s sturdy back lock mechanism and its versatile four-position pocket clip.

The Spyderco Native Chief takes the highly evolved, time-tested form of our iconic Native model and stretches it by about one third to create a longer, even more capable cutting tool that is still incredibly slim and pocket friendly. Its full-flat-ground CPM® S30V® stainless steel blade includes an index-finger choil and a fully accessible Trademark Round Hole™ for ambidextrous one-handed opening. The folder features a linerless handle that includes textured G-10 scales, a stainless steel backspacer, and an ultra-refined, precision-machined back lock mechanism. Four sets of threaded inserts in the scales allow its polished hourglass pocket clip to be configured for tip-up or tip-down carry on either side of the body, and a generously sized lanyard hole easily accommodates fobs and lanyards.
Spyderco’s popular Sage Series is a distinctive family of folding knives that uses a single design theme to showcase influential lock designs and honor their inventors. Highlighting our own patented Compression Lock™, the Sage 5 is so popular we decided to take it a step further by offering it in a lightweight format. Its injection-molded FRN scales have a Bi-Directional Texture pattern for a non-slip grip and are home to nested, skeletonized stainless steel liners, a reversible deep-pocket wire clip, and a full-flat-ground CPM S30V blade. Weighing 13 percent less than the standard Sage 5, the Lightweight version also sports a special bushing that ensures precise pivot tensioning and an ultra-smooth action.

Spyderco will donate approximately 5% of sales of the Sage to the Alzheimer’s Association of Colorado. The Alzheimer’s Association is the leading voluntary health organization in dementia care, support and research. Their mission is to eliminate Alzheimer’s disease through the advancement of research; to provide and enhance care and support for all affected; and to reduce the risk of dementia through the promotion of brain health. Contributions to the Alzheimer’s Association provide care and support to families in Colorado coping with Alzheimer’s disease as well as fund national programs and research to ultimately find a cure. Visit www.alz.org/co to learn more about how your support makes a difference.
The Dragonfly has always represented an extraordinary blend of compact size and full-service cutting performance. Now that performance takes another leap forward with the addition of a Wharncliffe blade profile. The blade of choice of many savvy knife users, the Wharncliffe’s perfectly straight cutting edge offers extreme cutting power near the heel and scalpel-like precision at the tip—especially when combined with a low-friction, full-flat grind. All other features of this knife are consistent with the best-selling Dragonfly 2, including a lightweight, injection molded FRN handle, high-traction Bi-Directional Texturing, a sturdy back lock mechanism, and a reversible deep-pocket wire clip.

One of the tradeoffs of compact knives is that they are somewhat more challenging to open one handed. The new Dragonfly 2 Emerson Opener solves that problem by enhancing the popular Dragonfly 2 Lightweight with an Emerson Opener—an integral hook that snaps the top of the pocket to automatically open the blade as the knife is drawn. Sporting a distinctive dark gray FRN handle with non-slip Bi-Directional Texturing, this high-speed version of the Dragonfly 2 proudly includes all the other defining features of this popular model.
Since its introduction, the Spyderco Efficient has earned a loyal following among knife enthusiasts who appreciate a versatile folder that is both pocket and budget friendly. It has also inspired demand for a smaller “gentleman’s” version that carries even more discreetly. The answer to that calling is the Insistent, which scales the Efficient down by about 14 percent and adds a reversible deep-pocket wire clip oriented for tip-up carry. All other features are consistent with its bigger brother, including a full-flat-ground 8Cr13MoV stainless steel blade, a choice of PlainEdge or CombinationEdge™ configurations, skeletonized stainless steel liners, a stainless steel backspacer, a sturdy LinerLock mechanism, and textured G-10 scales.

True to its name, the Emphasis takes all the confirmed features and benefits of the best-selling Efficient and “emphasizes” them, while keeping the design’s “cockpit”—the key dimensional relationships of the pivot, lock, and Trademark Round Hole—consistent with the original. Its full-flat-ground 8Cr13MoV stainless steel blade is available with a choice of PlainEdge or a partially serrated CombinationEdge and is backed by skeletonized stainless steel liners, a stainless steel backspacer, a sturdy LinerLock mechanism, and textured G-10 scales. To allow discreet, tip-up carry, it also features a deep-pocket wire clip that is reversible for left or right-handed users.
SPRINT RUNS

**SHAMAN™ CARBON FIBER CPM S90V® SPRINT RUN™**

C229CFP

Spyderco’s first Sprint Run Shaman elevates this workhorse design with a satin-finished blade crafted from Crucible® CPM S90V and stunning solid carbon fiber scales. The radiused edges of the scales ensure an exceptionally comfortable grip, while highlighting the beautiful layered construction of the carbon fiber material. Skeletonized stainless steel liners nested within the scales provide outstanding structural strength for the knife and its Compression Lock mechanism, while providing a solid anchor for its polished, four-position pocket clip.

**URBAN™ LIGHTWEIGHT BROWN AEB-L SPRINT RUN™**

C127PBN

The Urban Lightweight is the perfect cutting companion for city dwellers, offering all the advantages of clip carry and one-hand opening, but with a socially friendly non-locking mechanism. This unique Sprint Run expression of it takes perfection to an all-new level with a full-flat-ground blade crafted from AEB-L, a remarkable alloy that is best described as a stainless form of 52100. Renowned for its extremely fine grain and superior edge stability, AEB-L supercharges the cutting performance of this compact knife’s PlainEdge blade. To further distinguish this limited-edition Sprint Run, it also features a distinctive coyote brown fiberglass-reinforced-nylon handle that keeps it feather light while providing a full, secure grip. The handle also includes a reversible, deep-pocket wire clip that provides convenient tip-up carry on both sides of the body.
Meet the fastest byrd ever. This dynamic expression of the Cara Cara 2 Lightweight combines all the proven qualities of this popular model with the extreme deployment speed of an Emerson Opener. Invented by noted custom knifemaker Ernest Emerson, this integral hook on the spine of the blade snags the pocket as the knife is drawn, opening the knife in the blink of an eye. The full-flat-ground blade of this knife is crafted from 8Cr13MoV stainless steel, is available with a choice of edge configurations, and is paired with a lightweight handle featuring non-slip injection-molded FRN scales, skeletonized stainless steel liners, a stout back lock, and a four-position hourglass clip.

The original Harrier was the very first byrd knife. Released in limited quantities, it is now a highly prized collector’s item. The Harrier 2 resurrects and refines this classic design to offer a practical everyday-carry cutting tool in a size that splits the difference between the best-selling Cara Cara 2 and the Meadowlark™ 2. Its 8Cr13MoV stainless steel blade is full-flat ground for optimal edge geometry, has a textured index-finger choil, and is available in both plain and partially serrated formats. The handle features textured G-10 scales, minimalist nested stainless steel liners, a stainless steel backspacer, a sturdy back lock mechanism, and a four-position clip that offers all possible carry options.
The BaliYo Wing is the latest variation of this dynamic skill-based toy. Its handles feature an all-new, extra-wide design with longitudinal slots on each side. These enhanced features make the handles easier to grip, separate, and manipulate—especially for novice BaliYo enthusiasts. Like the central pen body, the handles are molded from tough, high-impact plastic and have stainless steel rings at the ends to provide weight and momentum. Sure to provide hours and hours of enjoyment, the BaliYo Wing features blue handles and a gray pen body.
Professional chefs who are truly in tune with their cutting tools do not let them get dull; they maintain their edges with frequent “touch-up” sharpenings. Specifically designed for this type of diligence, the Galley-V has a compact, high-impact-plastic base that can be clamped or even permanently mounted to a countertop or other work surface. Star-shaped holes in the base position the sharpener’s fine ceramic rods at a 20-degree angle (10 degrees per side) to easily create thin, ultra-keen edges on all your kitchen knives. The extra-long stones are ideal for sharpening large knives and can be rotated to orient their edges to quickly sharpen serrated blades. They are also easily cleaned with ordinary household cleanser. Take charge of your cooking experience by keeping all your kitchen knives at peak performance with the Galley-V.
MURRAY CARTER™ COLLECTION

Master bladesmith Murray Carter devoted nearly two decades of his life to studying the skills and culture of traditional knifemaking in Japan. The designated heir to a 420-year-old family tradition, he holds the elite title of the 17th Generation Yoshimoto Bladesmith. He is also a Master Smith in the American Bladesmith Society and is recognized as one of the world’s leading experts on Japanese kitchen cutlery.

Through an unprecedented collaboration, Spyderco has faithfully translated the meticulous craftsmanship and attention to detail of Carter’s exquisite handmade patterns to a breathtaking series of production knives known as the Murray Carter Collection.

Manufactured in Japan to Spyderco’s exacting quality standards, the Murray Carter Collection includes Carter’s highly refined expressions of five traditional Japanese kitchen knife patterns. Specifically chosen to excel at all types of food preparation, this formidable family of knives will ultimately be available in three different product tiers.

THE ITAMAE™ SERIES

Literally meaning “in front of the cutting board,” Itamae is an extremely prestigious title reserved for highly skilled sushi chefs. Consistent with that elite status, the Murray Carter Collection’s Itamae Series—the highest tier in the Collection—proudly features premium materials and uncompromising craftsmanship.

The blades of Itamae Series knives are expertly crafted from laminated steel consisting of an Aogami Super Blue core clad between layers of SUS410 stainless steel. This classic three-layer construction allows the outer layers to protect and support the ultra-hard carbon-steel center layer that forms the blade’s edge. Ground exceptionally thin and straight for unparalleled cutting performance, the blades also feature Murray Carter’s signature “Carter Elbow”—a distinctive taper from the spine to the point that reinforces the blade’s tip.

The elite blades of the Itamae Series are paired with traditional “wa”-style (octagonal) handles made from stunning burl G-10 and highlighted with black G-10 ferrules.

Created for those who demand the very best, the Itamae Series faithfully captures the spirit of Murray Carter’s coveted handmade knives and sets a new standard in high-performance kitchen cutlery.
WEIGHT: 2.4 oz  68 g
BLADE THICKNESS: 0.145 in  3.7 mm
STEEL: CTS BD1N
EDGE: P, S
GRIND: FULL-FLAT
HANDLE: FRN
LOCK: COMPRESSION
OVERALL: 7.21 in  183 mm
EDGE: 2.58 in  66 mm
BLADE: 2.92 in  74 mm
P ARA 3 LIGHTWEIGHT
MADE IN USA
CLOSED: 4.29 in  109 mm
HOLE DIAMETER: 0.55 in  14.0 mm
CARRY: 4-POSITION AMBI
CARRY: TIP-UP AMBI
CARRY: TIP-DOWN AMBI
CARRY: TIP-UP/DOWN LEFT
CARRY: TIP-UP/DOWN RIGHT
CARRY: TIP-UP RIGHT
CARRY: TIP-DOWN RIGHT
CARRY: TIP-UP LEFT
CARRY: TIP-DOWN LEFT

BaliYo® Wing
The BaliYo Wing is the latest variation of this dynamic skill-based toy. Its handles feature an all-new, extra-wide design with longitudinal slots on each side. These enhanced features make the handles easier to grip, separate, and manipulate—especially for novice BaliYo enthusiasts. Like the central pen body, the handles are molded from tough, high-impact plastic and have stainless steel rings at the ends to provide weight and momentum. Sure to provide hours and hours of enjoyment, the BaliYo Wing features blue handles and a gray pen body.
K15GPBNBK

PETTY

From the French petit meaning “small,” this knife is the equivalent of a Western paring knife and is ideal for peeling and slicing fruits and vegetables, making garnishes, and other detailed food-preparation tasks.

<table>
<thead>
<tr>
<th>Overall Length</th>
<th>8.84in</th>
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<tbody>
<tr>
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<td>Blade Thickness</td>
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<td>Grind</td>
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<td>Handle</td>
<td>Burl G-10</td>
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<tr>
<td>Origin</td>
<td>Japan</td>
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</table>

K16GPBNBK

FUNAYUKI

Literally translated as “ship going,” this versatile pattern was extremely popular with fishermen. It excels at chopping, draw-cutting, and other general kitchen tasks.

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<thead>
<tr>
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<td>Edge Length</td>
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<td>Handle Thickness</td>
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<td>Handle</td>
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<td></td>
</tr>
<tr>
<td>Origin</td>
<td>Japan</td>
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</table>

K17GPBNBK

NAKIRI

Meaning “vegetable cutter,” this knife’s unique rectangular shape and slightly upturned edge make it the perfect tool for precisely push-cutting all kinds of vegetables. The Nakiri’s blade shape also allows its length to remain consistent after years of sharpening.

<table>
<thead>
<tr>
<th>Overall Length</th>
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<tbody>
<tr>
<td>Blade Length</td>
<td>7.29in</td>
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<tr>
<td>Edge Length</td>
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<td>Blade Thickness</td>
<td>0.074in</td>
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<tr>
<td>Handle Thickness</td>
<td>0.84in</td>
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<td>Steel</td>
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<td>Knife Weight</td>
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</tr>
<tr>
<td>Grind</td>
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<tr>
<td>Handle</td>
<td>Burl G-10</td>
<td></td>
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<tr>
<td>Origin</td>
<td>Japan</td>
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</tr>
</tbody>
</table>
**K19GPBNBK**

**GYUTO**

Literally "cow blade," the Gyuto is the Japanese equivalent of the Western chef’s knife. Its versatile design is suitable for slicing, carving, chopping, and detailed food preparation chores.

**K18GPBNBK**

**BUNKA BOCHO**

An all-purpose knife suitable for preparing meat, vegetables, and fish, the Bunka Bocho literally means “cultural knife," because of its role in making traditional Japanese cuisine in the home. It is closely related to the Santoku ("three virtues") knife, but has a more acute and utilitarian point.

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**K19GPBNBK**

- **Overall Length:** 15.43 in / 392 mm
- **Blade Length:** 10.14 in / 258 mm
- **Edge Length:** 9.48 in / 241 mm
- **Blade Thickness:** 0.094 in / 2.4 mm
- **Handle Thickness:** 0.86 in / 21.8 mm
- **Steel:** Super Blue/SUS410
- **Knife Weight:** 7.5 oz / 214 g
- **Grind:** Full-flat
- **Handle:** Burl G-10
- **Origin:** Japan

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**K18GPBNBK**

- **Overall Length:** 12.62 in / 321 mm
- **Blade Length:** 7.72 in / 196 mm
- **Edge Length:** 7.22 in / 183 mm
- **Blade Thickness:** 0.072 in / 1.8 mm
- **Handle Thickness:** 0.84 in / 21.3 mm
- **Steel:** Super Blue/SUS410
- **Knife Weight:** 6.0 oz / 170 g
- **Grind:** Full-flat
- **Handle:** Burl G-10
- **Origin:** Japan
POINTED
Z-CUT

Overall Length Plain Edge  8.75in  222mm
Overall Length SpyderEdge 8.75in  222mm
Blade Length Plain Edge  4.40in  112mm
Blade Length SpyderEdge  4.38in  111mm
Edge Length Plain Edge  4.29in  109mm
Edge Length SpyderEdge  4.23in  107mm
Blade Thickness  0.50in  1.3mm
Blade Hole Diameter  0.16in  4.1mm
Steel  CTS BD1N
Knife Weight Plain Edge  1.0oz  28g
Grind  Full-Flat
Handle  Polypropylene
Origin  U.S.A

K14SBK BLACK SPYDEREDGE
K14PBK BLACK PLAIN EDGE
K14SGN GREEN SPYDEREDGE
K14PGN GREEN PLAIN EDGE
K14SRD RED SPYDEREDGE
K14PRD RED PLAIN EDGE
K14SYL YELLOW SPYDEREDGE
K14PYL YELLOW PLAIN EDGE
The Spyderco Z-Cut series elevates the time-tested “offset” kitchen knife concept to all-new levels of quality and performance. Offering everything you need in a kitchen knife, and nothing you don’t, they are sure to become your favorite “go-to” knives for all food preparation chores.

Z-Cuts come in both pointed and blunt-tipped styles and with either plain or fully serrated edges. The pointed serrated version features Spyderco’s legendary SpyderEdge pattern, while the blunt-tipped style has a uniform pattern of smaller teeth. Both increase the functional length of the cutting edge by 24% or more for truly voracious cutting performance. All Z-Cuts are full-flat-ground from corrosion-resistant 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.

**BLUNT-TIP Z-CUT**

<table>
<thead>
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<th>Overall Length</th>
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<tbody>
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<tr>
<td>Edge Length</td>
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<td>Blade Thickness</td>
<td>0.05in 1.3mm</td>
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<tr>
<td>Blade Hole Diameter</td>
<td>0.16in 4.1mm</td>
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<tr>
<td>Steel</td>
<td>CTS BD1N</td>
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<tr>
<td>Knife Weight Plain Edge</td>
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<tr>
<td>Knife Weight Serrated</td>
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<td>Grind</td>
<td>Full-Flat</td>
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<td>Handle</td>
<td>Polypropylene</td>
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**Models**

- K13SBK BLACK SERRATED
- K13PBK BLACK PLAIN EDGE
- K13SGN GREEN SERRATED
- K13PGN GREEN PLAIN EDGE
- K13SRD RED SERRATED
- K13PRD RED PLAIN EDGE
- K13SYL YELLOW SERRATED
- K13PYL YELLOW PLAIN EDGE
For additional information about Spyderco culinary specific products please visit: https://www.spyderco.com/culinary/