Cutco[®] Knife Storage Sheaths

Instructions for Safe Use



Available Sheaths:

#1721-2 Trimmer Sheath **#1728-2** 7-5/8" Petite Chef Sheath

#2120-2 4" Paring Knife Sheath

#1764-2 Traditional Cheese Knife Sheath

#1766-2 7" Santoku Sheath

#2166-2 5" Petite Santoku Sheath **#3738-2** Hardy Slicer Sheath

#2159-2 Steak Knife Sheath

#1768-2 Spatula Spreader Sheath

#1737-2 Cleaver Sheath

CUTCO[®] SINGLE KNIFE STORAGE SHEATH Instructions for Safe Use

IMPORTANT:

- Use only knife type / product number that matches the appropriate sheath type / product number (Figure 1).
- Use only with Cutco[®] knives.
- Only sheath clean, dry knives.
- Do not expose Cutco[®] Storage Sheaths to open flames or other sources of intense heat. Excessive heat can melt or burn the sheaths.
- Keep away from children.

Installing Sheath On Knife







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If the knife encounters significant resistance, STOP. DO NOT force. Carefully remove and make sure the knife and sheath are properly oriented with each other, knife type / product number matches the sheath type / product number and there are no obstructions in the sheath cavity!

Removing Sheath From Knife

Step 1: With one hand, firmly grasp the sheathed knife by the knife handle with the knife blade cutting edge facing away from you and with the opposite hand firmly grasp the sheath with your fingers and thumb where indicated by **GRIP HERE** (Figure 8). **BE SURE** you are able to read the wording on the sheath.

KEEP CUTTING EDGE AWAY FROM HANDS
All arrows 1 on sheath, and knife blade cutting edge must point away from you!

Step 2: Push with thumb on thumb pad (Figures 1 & 8) while **CAREFULLY** and **SLOWLY** pulling sheath off knife blade (Figure 9). **ALWAYS** keep eye contact during the sheath removal process.

Transporting

- Use extreme **CAUTION** when transporting sheathed knives. Sheaths are designed for easy removal, so use proper knife safety rules when transporting.
- ALWAYS hold the knife by its handle, DO NOT hold by the blade even with a sheath on it.

Storing

- Sheathed knives can be carefully stored in a drawer.
- Use CAUTION when removing a sheathed knife from the drawer to prevent accidental or unintended unsheathing.

Cleaning

- Sheaths are dishwasher safe, but we recommend hand-washing.
- Use warm, soapy water to flush out sheaths.
- Make sure sheath is **COMPLETELY** dry before using.









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Installing Sheath On Knife





Step 1: Select the appropriate knife type / product number to match the sheath type / product number, as shown in Figure 1.

Step 2: With one hand, firmly grasp the knife handle with the knife blade cutting edge facing away from you and with the opposite hand, grasp the sheath with fingers and thumb where indicated by **GRIP HERE** (Figures 1 & 2). **ALWAYS** hold the knife and sheath as shown in Figure 2 and **NEVER** hold the knife and sheath as shown in Figures 3 & 4. BE SURE you are able to read the wording on the sheath.





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Removing Sheath From Knife

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All arrows **1** on sheath, and knife blade cutting edge must point away from you!

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CUTCO[®] SINGLE KNIFE STORAGE SHEATH Instructions for Safe Use

IMPORTANT:

- Remove Sheath Shipping Insert Tag and read these instructions before use.
- Use only knife type / product number that matches the appropriate sheath type / product number (Figure 1).
- Use only with Cutco[®] knives.
- Only sheath clean, dry knives.
- Do not expose Cutco[®] Storage Sheaths to open flames or other sources of intense heat. Excessive heat can melt or burn the sheaths.
- Keep away from children.

Installing Sheath On Knife





Step 1: Select the appropriate knife type / product number to match the sheath type / product number, as shown in Figure 1.

Step 2: With one hand, firmly grasp the knife handle with the knife blade cutting edge facing away from you and with the opposite hand, grasp the sheath with fingers and thumb where indicated by **GRIP HERE** (Figures 1 & 2). **ALWAYS** hold the knife and sheath as shown in Figure 2 and **NEVER** hold the knife and sheath as shown in Figures 3 & 4. BE SURE you are able to read the wording on the sheath.







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Warning

If the knife encounters significant resistance, STOP. DO NOT force. Carefully remove and make sure the knife and sheath are properly oriented with each other, knife type / product number matches the sheath type / product number and there are no obstructions in the sheath cavity!

Removing Sheath From Knife

Step 1: With one hand, firmly grasp the sheathed knife by the knife handle with the knife blade cutting edge facing away from you and with the opposite hand firmly grasp the sheath with your fingers and thumb where indicated by **GRIP HERE** (Figure 8). **BE SURE** you are able to read the wording on the sheath.

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Step 2: Push with thumb on thumb pad (Figures 1 & 8) while **CAREFULLY** and **SLOWLY** pulling sheath off knife blade (Figure 9). **ALWAYS** keep eye contact during the sheath removal process.

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Figure 7







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Step 2: With one hand, firmly grasp the knife handle with the knife cutting edge facing away from you and with the opposite hand, grasp the sheath with fingers where indicated by GRIP HERE (Figures 1 & 2). ALWAYS hold the knife and sheath as shown in Figure 2 and **NEVER** hold the knife and sheath as shown in Figures 3 & 4. BE SURE the arrows are pointing away from you.





Knife cutting edge facing away from you. Arrows on sheath pointing away



Knife cutting edge facing you. Arrows on sheath pointing toward you.

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Warning

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Removing Sheath From Knife

Step 1: With one hand, firmly grasp the sheathed knife by the knife handle with the knife cutting edge facing away from you and with the opposite hand, firmly grasp the sheath with your fingers where indicated by **GRIP HERE** (Figure 8). **BE SURE** the arrows are pointing away from you.



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Step 2: CAREFULLY and **SLOWLY** pull the sheath off knife blade (Figure 9). **ALWAYS** keep eye contact during the sheath removal process.

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