Spyderco. MADDOX



MADDOX

Fixed-Blade FB10



Imagine having limited physical use of your hands.

Whether impaired or physically limited, how would you cut dinner, core an apple or slice open a cardboard box? The solution is Spyderco's Maddox.

The Maddox offers one thing in abundance, versatility. Its simple design and ease of use make it appropriate for someone limited in movement who is not necessarily comfortable or greatly experienced using a knife.

This unique knife was designed by Joe Maddox, for a friend who had broken an arm and was facing months in a cast with the use of only one hand. Though, finding ways to perform everyday tasks on his own was a challenge, Joe's design solved the problems of one-handed cutting.

The Maddox is highly portable and can travel with you. It slides into a pocket or purse for use at your favorite restaurant, backyard BBQ or camping. The sharpened blade comes encased in a one-hand-operable high-tech polymer safety sheath.





The knife can be taken out and returned to the sheath with one hand.

To remove:

Hold the knife on a flat surface, sharpened edge pointed downward. Place your thumb on the flange located on either side of the blade and push downward. The sheath pops off the blade, ready for immediate use.

To return the knife to the sheath:

Lay the sheath on a flat surface, open area facing upward. Place the cutting edge of the knife below the safety lip inside the sheath at roughly a 45-degree angle pushing the handle downward till the knife blade is firmly encased in the sheath. The sheath offers both tension and resistance, keeping the cutting edge inside till you manually take the knife out.





CLEANING AND CARE INFORMATION: Knife and sheath are both dishwasher safe. Clean in fresh, hot soapy water and towel dry.



Palm-sized, the Maddox resembles a long handled adaptation of an Alaskan Ulu, the ultimate food preparation knife. The blade has a slightly curved cutting edge that flares into two sharp tips on either side. The shape of the blade along with the increased cutting force you have due to the position of hand and arm while holding the knife, allows you to cut things significantly easier with one simple downward motion. A rocking motion can be used but is not needed. Because the blade and handle are aligned in a straight line they give coordinated control over what you are cutting. The cutting edge catches and holds food between the plate/cutting board and sharpened edge. Solidly constructed, the handle is two slabs of wine-colored wood epoxy laminate paneled over a full-length tang. The handle itself flares outward (above where the blade and handle meet) fashioning two finger choils, to avoid slipping up on the blade. A flared pommel (on the top end of handle) creates a thumb-resting spot for greater control while gripping the handle. All this translates into high-performance cutting power and a strong feeling of control over the sharpened edge.





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