

# Gourmet Prep Knife Item #1738

Power and control in one package.

A hefty knife that makes easy work of food prep.

A charcuterie essential.

## Why the Gourmet Prep Knife?

- Cutco's Gourmet Prep Knife, with its thick blade and Double-D® edge, is bold enough for your heavy-duty cutting in the kitchen.
- This is the knife you never knew you needed. The sharp point and Double-D® edge easily pierce and slice through melons and small root vegetables with minimal effort. Its comfortable, sure-grip handle gives you complete control.
- Don't be intimidated by the heft of this knife. The thick blade of the Gourmet Prep Knife with its sharp Double-D® edge makes easy work of food prep and requires less effort from you. Its comfortable, sure-grip handle and perfect balance help reduce fatigue and give you complete control.

## Use to:

- Slice pineapple and melons.
- Slice denser vegetables, like small root vegetables.
- Slice cured meats, like pepperoni and salami, and large cheese blocks.



“ Great for cutting meats and slicing vegetables! Perfect for any kitchen or amateur chef. If you only get one Cutco knife to start off, this would be my choice for you! ”

- Online Reviewer



American-Made Knives.  
Guaranteed Forever.



# Design, Material & Craftsmanship

## Sharp point

Easily pierces through foods.

## High-carbon, stainless steel

Holds a sharp edge while maintaining its beauty. Resists rust and corrosion.

## Mirror-polish finish

An extra step that aids in corrosion resistance and adds to lasting beauty.

## Exclusive Double-D® edge

A series of three recessed cutting edges make a smooth, clean cut with less pressure. Points protect cutting edges to retain sharpness.

## Hollow-ground edge

Cuts food evenly without drag and allows food to easily fall away.

## Heft

Tough jobs are made easier with a thicker, weightier blade.

## Ergonomically designed handle

Universal fit for large or small, left or right hands. Comfortable handle helps reduce fatigue and provides a sure grip.

## Full-tang, triple rivet construction

Provides strength and balance with the blade extending the full length of the handle. The nickel-silver rivets securely attach the handle to the blade. Rivets will resist pitting and tarnishing, and are flush with the handle for comfort and durability.

## Handle material

Highly engineered thermo-resin. Will not crack, chip or absorb moisture and is sanitary. Dishwasher safe.

Handle color available in Classic or Pearl.

Blade can be engraved.

Sheath available separately - #3738-2

## Gourmet Prep Knife #1738

Blade length: 6-1/4"

Overall length: 12"

Weight: 7.4 oz.

## Special Manufacturing Steps

### Laser Cut

An industrial laser cleanly and smoothly cuts the exact shape of the blade to precise dimensions.

### Heat Treat Process

A unique three-step process of extreme heat, deep freezing and tempering that makes the blade hard yet flexible, stain resistant and able to hold a sharp edge.

### High-Speed Buffing

The edge is buffed in this extra step, taking it from sharp to razor sharp.

**Also available:** Gourmet Prep Knife with Sheath

For additional Cutco Products, visit [www.cutco.com](http://www.cutco.com)

“Balanced perfectly, the knife literally does all the work--and isn't that how knives are supposed to be? Love it.”

- Mark R. from Kansas