

Hardy Slicer

Item #3738

Bold enough for all of your heavy cutting jobs.

The knife you never knew you needed.

One serious knife.

Why the Hardy Slicer?

- Once you use the Hardy Slicer, you'll wonder how you ever lived without it. Easily cut through large blocks of cheese and cured meats, like pepperoni and salami.
- No more shying away from pumpkins and acorn squash. Cutco's Hardy Slicer with its thick, Double-D® edge is bold enough for all of your heavy-duty jobs in the kitchen.
- The thick blade of the Hardy Slicer with its sharp Double-D® edge is powerful enough to cut through melons and root vegetables, like turnips and sweet potatoes. Its comfortable, sure-grip handle and perfect balance gives you complete control.

Use to:

- Cut through cured meats, like pepperoni and salami.
- Slice through large cheese blocks.
- Cut thick-skinned fruits and vegetables.



“After using this for the last month, I wish I had bought one earlier! Make slicing cantaloupe and honeydew a piece of cake! The squash family have met their match with this knife!”

- Online Reviewer



**American-Made Knives.
Guaranteed Forever.**

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Design, Material & Craftsmanship

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



Hardy Slicer #3738

Blade length: 6-1/4"

Overall length: 12"

Weight: 7.7 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, tough, 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.

You can find the Hardy Slicer in the following Cutco Kitchen Sets:

Kitchen Sets:

- Ultimate Sets
- Signature Sets
- 5-Pc. Knife & Sheath Set

Also available: Hardy Slicer with Sheath

For additional Cutco Products, visit www.cutco.com

“ I get this knife for the bride and groom of every wedding I attend and engrave their names on it. It is truly the best knife that Cutco makes! ”

- Online reviewer