

## Product Brief

# Salmon Knife

Item #1762

Easily skin, trim and portion fish.

For those who love fish.

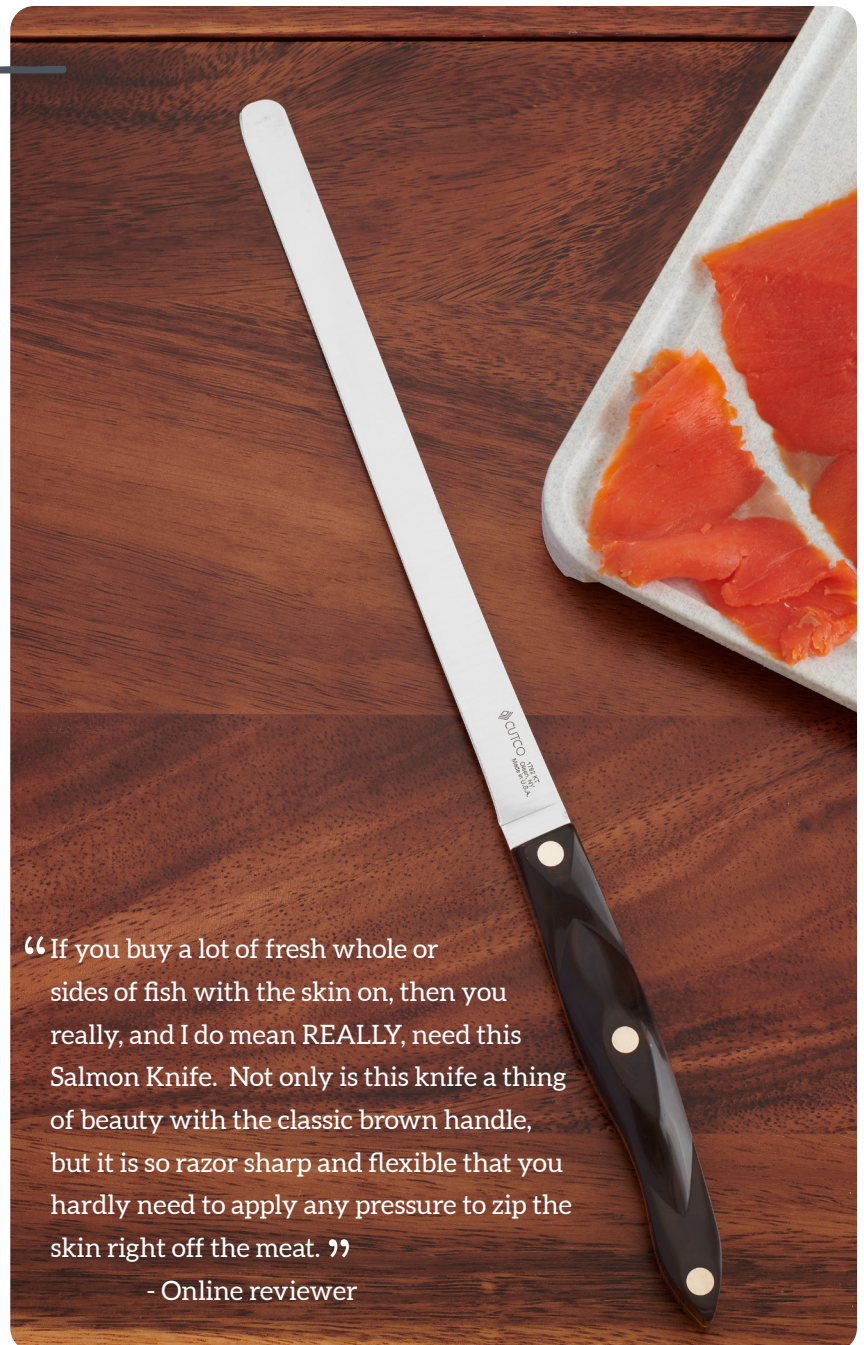
Cut thin slices of fish.

### Why the Salmon Knife?

- If you like fish you'll love this knife! The long, thin and exceptionally flexible blade of the Salmon Knife is specifically designed for slicing delicate salmon with ease.
- Impress your guests with beautiful thin fillets of salmon and tuna. The thin blade is sharp and flexible to cleanly remove the delicate skin from fresh fish. Great for making thin slices of salmon to top bagels, and for sushi, too!
- The Salmon Knife is specifically designed to skin, trim and portion delicate fish with minimal waste. The flexible, narrow blade is thin, sharp and hollow ground to reduce drag. Create at home what you find at the grocery store.

### Use to:

- Cut and prepare thin, delicate fillets.
- Create thin slices of salmon for bagels and sushi.
- Remove salmon skin.



“If you buy a lot of fresh whole or sides of fish with the skin on, then you really, and I do mean REALLY, need this Salmon Knife. Not only is this knife a thing of beauty with the classic brown handle, but it is so razor sharp and flexible that you hardly need to apply any pressure to zip the skin right off the meat.”

- Online reviewer



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# Design, Material & Craftsmanship

## Thin, flexible blade

Easily separates meat from skin.

## High-carbon, stainless steel

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

## Straight edge

30-degree inclusive angle and ultra-sharp edge  
for smooth, clean slicing and filleting.

## Satin finish

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

## Hollow-ground edge

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

## 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 - #1724-2



## Salmon Knife #1762

Blade length: 9-7/8"

Overall length: 15-3/8"

Weight: 4.2 oz.

## Special Manufacturing Steps

### Stamped Blade

The blade is blanked from high-carbon, stainless steel to exact shape and 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.

## You can find the Salmon Knife in the following Cutco Kitchen Sets:

### Kitchen Sets:

- Ultimate Sets

**Also available:** Salmon Knife with Sheath

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

“ Absolutely the best knife for filleting salmon.

The flex in the blade allows you to easily follow the backbone from head to tail without losing meat to the bone as with most knives.

It is razor sharp which easily cuts right through the belly bones of a salmon giving you beautiful butterflied fillets. At the price per pound for king salmon you don't want any waste and this knife does it right. Every time. Spend the money, buy the knife! ”

- Online reviewer