

Product Brief

9-3/4" Slicer

Item #1724

Graceful, sleek and sharp.

Cutco's version of the bread knife.

Effortlessly slices through larger boneless meats.

Why the 9-3/4" Slicer?

- Long, narrow blade provides thin slices with one continuous stroke. Glides effortlessly through delicate or freshly baked breads.
- Cutco's version of the bread knife, but also great for slicing rolled roasts, boneless ham and prime rib. The comfortable ergonomic handle allows you to slice a full roast without fatigue.
- Say goodbye to squashed bread. This bread knife glides effortlessly through freshly baked breads. The long, narrow blade provides thin slices with one continuous stroke. Great for slicing angel food cake, baguettes, boneless ham and shredding cabbage.

Use to:

- Slice boneless meats: hams, rolled roasts and turkey breast.
- Slice bread and layer cake.
- Shred cabbage.



“ This knife is fantastic. You truly can cut through a loaf of bread without squishing it or it tearing all apart. It cuts smooth as butter. I also use this knife to cut cheese for parties. It is so easy to get through and will not harm the knife. Absolutely love it. ”

- Online reviewer



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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.

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, Pearl or Red.
Note: Red handle available for 9-3/4" Slicer only.
Blade can be engraved.
Sheath available separately - #1724-2



9-3/4" Slicer #1724

Blade length: 9-7/8"

Overall length: 15-3/8"

Weight: 4.6 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 9-3/4" Slicer in the following Cutco Kitchen Sets:

Kitchen Sets:

- Ultimate Sets
- Signature Sets
- Homemaker Sets
- Galley Sets
- Kitchenette Set

Also available: 7-3/4" Petite Slicer, Santoku-Style 10" Slicer, 9-3/4" Slicer with Sheath and 7-3/4" Petite Slicer with Sheath

For additional Cutco Products, visit www.cutco.com

“I bought this knife over 1 1/2 years ago from a friend who was selling Cutco. I literally use it for everything. It cuts bread great, but it also slices meat thin and perfect. My brother called me a few weeks ago and asked me to bring "that knife" I have that cuts so great. Needless to say that is what he got for Christmas this year!”

- Online reviewer