

Butcher Knife

Item #1722

Heavy duty and tough.

Easily butcher meat.

Blade designed for precision cutting.

Why the Butcher Knife?

- This user-friendly knife allows you to tackle large meats with clip point precision.
- Ergonomic handle provides a secure grip so you can power through tough jobs.
- Strength and accuracy are the hallmarks of this workhorse. Wide belly and clip point allow for easy trimming of larger cuts of meat. It's great for disjoints poultry and cutting into melons and squash.
- Heavy-duty and tough, the wide belly and clip point allow for accuracy when segmenting and trimming larger cuts of meat and larger fruits and vegetables. Disjoint chicken, turkey and duck. Slice thick-husked melon, squash and fresh pineapple.

Use to:

- Disjoint chicken, turkey and duck.
- Cut short ribs from rib roast.
- Cut squash, pumpkin, cabbage and lobster.



“I needed a knife for slicing pork ribs on the grill. Cutco's Butcher Knife makes the job incredibly easy. As always great quality and you can't beat the fact that it is made in America.”

Online reviewer



American-Made Knives.
Guaranteed Forever.

Design, Material & Craftsmanship

Clip point

Allows more control and intricate cutting.

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.

Straight edge

30-degree inclusive angle and ultra-sharp edge for smooth slicing and cutting results in clean cuts.

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. Blade can be engraved.

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Blade length: 8-1/4"

Overall length: 14"

Weight: 6.6 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.

You can find the Butcher Knife in the following Cutco Kitchen Sets:

Kitchen Sets:

- Ultimate Sets
- Signature Sets
- Homemaker Sets

For additional Cutco Products, visit www.cutco.com

“This is the perfect knife to cut frozen meat or chicken. Also, to slice thin leftover cooked roasts as it does not shred the meat as you slice it. I own the full set of knives and this one is used the most.” - Online reviewer