

Product Brief

7-5/8" Petite Chef

Item #1728

Slightly curved blade ideal for chopping and mincing.

Pick up and transfer ingredients with wide blade.

A must-have classic for all great home cooks.

Why the 7-5/8" Petite Chef?

- Achieve professional results at home.
- Easy to hold and maneuver, the 7-5/8" Petite Chef delivers superior results when slicing, chopping or mincing.
- Superior engineering has resulted in a knife that is not only incredibly sharp but perfectly balanced. Its curved blade allows for a natural rocking motion when chopping and mincing.
- The go-to knife for cutting fruits and vegetables, the 7-5/8" Petite Chef is a must for mincing and chopping. Mince herbs and garlic, chop onions and nuts. Dice tomatoes. Cube bread for stuffing. Quarter potatoes and slice watermelon.

Use to:

- Slice, dice, chop and mince vegetables, nuts and fruits.
- Shred cabbage.
- Mince fresh herbs.
- Cube bread for stuffing.
- Crush and mince garlic.



“The ergonomically designed handle is truly 'hand perfect' for both my small hand and my husband's larger hand. This knife is by far the best knife I have used. It brings even more joy to cooking.”
S. Jones, MI



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Design, Material & Craftsmanship

Slightly curved blade

Allows for a rocking motion when chopping and mincing.

Wide blade

Use to transfer food from cutting board to bowl or pan.

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, dicing and chopping result 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. Note: Red handle available for 7-5/8" Petite Chef only.

Blade can be engraved.

Sheath available separately - #1728-2



7-5/8" Petite Chef #1728

Blade length: 7-3/4"

Overall length: 13-1/4"

Weight: 6.3 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 7-5/8" Petite Chef in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Homemaker Sets
- Galley Sets
- Essentials Sets
- All Knife Set
- Space Saver Set
- 3-Pc. Knife & Sheath Set
- 4-Pc. Knife & Sheath Set

Gift-Boxed Sets:

- Cook's Combo
- Kitchen Classics

Also available: 9-1/4" French Chef, 9-1/4" French Chef with Sheath, 7-5/8" Petite Chef with Sheath

For additional Cutco Products, visit www.cutco.com

“Always seem to reach for the Petite Chef. It's my favorite knife in my kitchen arsenal!”

- Online reviewer