

Cleaver With Sheath

Item #1737

A hefty knife for hefty kitchen jobs.

A powerful, well-balanced knife.

Thick, heavy-duty blade.

Why the Cleaver?

- Don't be intimidated. This powerful knife makes tough kitchen jobs, like cracking spareribs, easier.
- Its sturdy construction, thick blade and great balance means this knife can power through the toughest tasks in the kitchen. Disjoint chicken, crack spareribs and tenderize cutlets with this powerful kitchen knife.
- The sharp, thick blade and sure-grip handle combine to make this a serious knife you can handle with confidence. The blade is designed for easily disjuncting chicken, turkey and duck. The ergonomic handle gives you complete control.

Use to:

- Disjoint chicken, turkey and duck.
- Cut or separate frozen foods.
- Crack spareribs.
- Pound and tenderize cutlets.



“The first time I used this was to slice down a 3 lb pork loin. It was effortless compared to the German steel knives I use to use. Just a small push and this sliced my raw pork loin like a hot knife through butter. It is by far the best cleaver ever!! If you want ease of use with quality and functionality buy this cleaver...you will not be disappointed at all.” - Online Reviewer



American-Made Knives.
Guaranteed Forever.



Design, Material & Craftsmanship

High-carbon, stainless steel

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

Satin finish

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

Heft

Tough jobs are made easier with a thicker, weightier blade.

Straight edge

35-degree inclusive angle and ultra-sharp, strong edge for disjointing and cutting.

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.
Knife comes with #1737-2 Sheath.
Sheath also sold separately.



Cleaver With Sheath #1737

Blade length: 7"

Overall length: 12-3/4"

Weight: 12 oz. without sheath

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 Cleaver in the following Cutco Kitchen Sets:

Kitchen Sets:

- Ultimate Sets
- Gourmet Set

For additional Cutco Products, visit www.cutco.com

“ This is a true meat cleaver, it will do everything as advertised. I did not believe it at first, but it will go through frozen meat without dulling. But that is why it has a stay sharp forever guarantee. Worth the money. ”

- Online reviewer