

Product Brief

2-3/4" Paring Knife

Item #1720

Well balanced for optimal control and maneuverability.

A trusted prepping essential for peeling and paring.

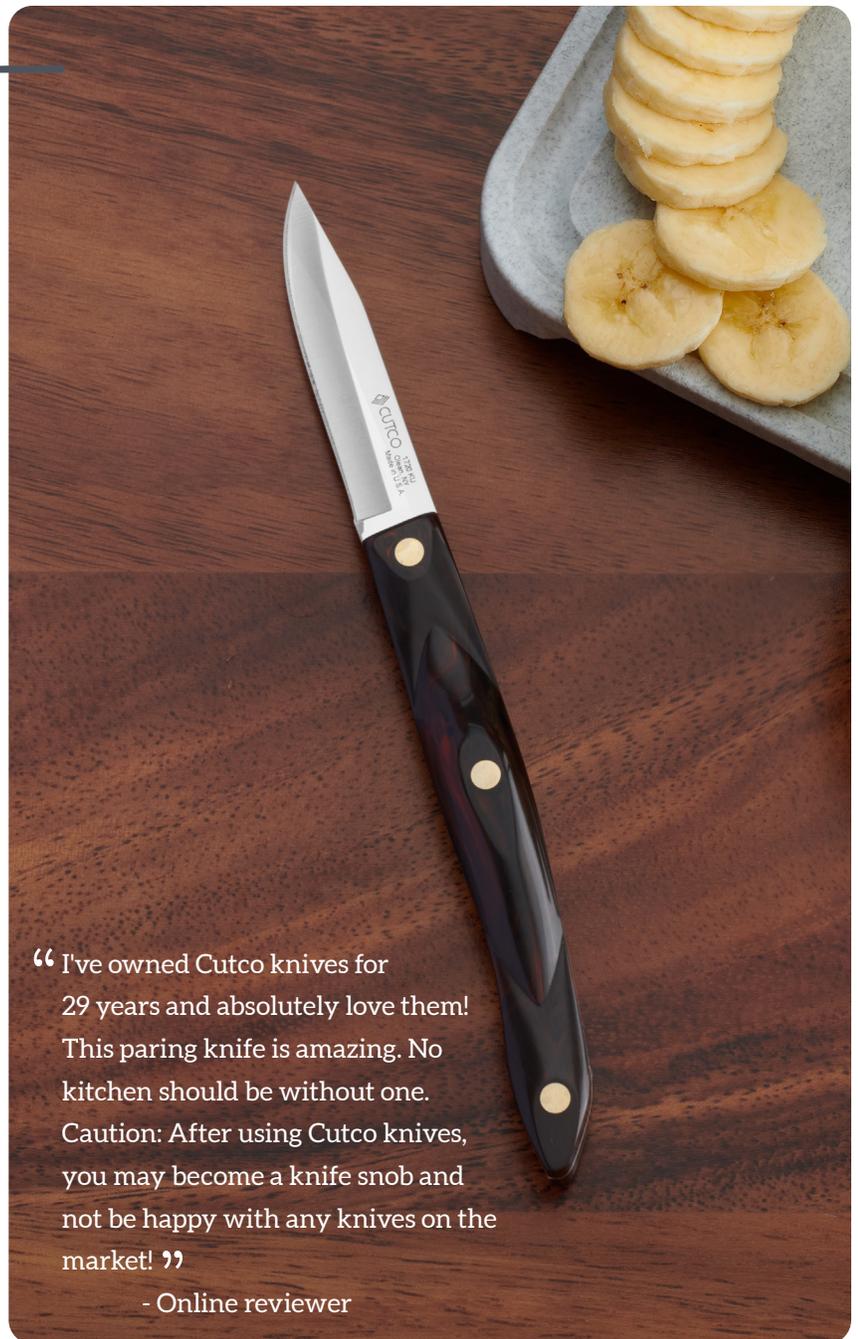
A sharp blade and pointed tip for intricate cutting.

Why the 2-3/4" Paring Knife?

- Small but steady, this knife cuts fresh fruits and vegetables with ease.
- Arguably one of the most beloved knives in the kitchen. For prepping ingredients for everything from grandma's apple pie to a healthy salad. Every home cook should have at least one.
- Comfortable handle is designed to reduce fatigue when peeling a bushel of apples or a pound of potatoes. The sharp straight-edge blade easily cuts through thick or thin skins. An essential for creating a fresh vegetable tray or fruit salad. A knife you'll reach for time and time again.

Use to:

- Pare fruits and vegetables like apples and potatoes.
- Slice smaller fruits and vegetables like strawberries and radishes.
- Cut eyes from potatoes.
- Remove stems, roots and blemishes.



“I've owned Cutco knives for 29 years and absolutely love them! This paring knife is amazing. No kitchen should be without one. Caution: After using Cutco knives, you may become a knife snob and not be happy with any knives on the market! ”

- Online reviewer



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Design, Material & Craftsmanship

Short blade

Allows maximum control and precision 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, dicing, peeling and paring.

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 2-3/4" Paring Knife only.
Blade can be engraved.
Sheath available separately - #1720-2



2-3/4" Paring Knife #1720

Blade length: 2-7/8"

Overall length: 7-7/8"

Weight: 1.9 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 2-3/4" Paring Knife in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Ultimate Sets
- Signature Sets
- Homemaker Sets
- Galley Sets
- Essentials Sets
- Studio Sets
- All Knife Set
- Kitchenette Set
- Space Saver Set

Gift-Boxed Sets:

- Salad Mates
- Deli Mates
- Snack Pack
- Kitchen Classics

Also available: 2-3/4" Bird's Beak Paring Knife, 4" Paring Knife, Santoku-Style 3" Paring Knife, 3" Gourmet Paring Knife, 4" Gourmet Paring Knife, 2-3/4" Paring Knife with Sheath and 4" Paring Knife with Sheath

For additional Cutco Products, visit www.cutco.com

“I bought a small set of knives a few years ago and purchased another paring knife because one wasn't enough! It's my favorite paring knife and stays really sharp! Made in the USA, too!”

- Online reviewer