

Table Knife

Item #1759

Cutco's best-selling knife.

The knife that does it all at mealtime.

For special occasions and every day.

Why the Table Knife?

- Slices through meat like butter and it butters bread, too.
- For breakfast, lunch and dinner, use the Table Knife once and you won't need to ask why it's our best-selling knife. Double-D® edge stays sharp for years.
- The Table Knife is exceedingly versatile making it the perfect choice no matter what's on your plate. Praised by our customers for being extremely sharp with its Double-D® edge. The ergonomic handle is comfortable to hold and reduces fatigue.

Use to:

- Cut meats, vegetables and everything else on your plate.
- Slice and spread butter.
- Cut everything in your salad bowl.



“ This knife is close to perfection. It is my favorite knife. I use it daily. Fits perfectly in my hand, light weight, well-balanced, sharp, cleans easily, and does so much more than the average table knife. ” - Online reviewer



American-Made Knives.
Guaranteed Forever.



Design, Material & Craftsmanship

Rounded tip

For spreading softer foods.

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.

Handle material

Highly engineered thermo-resin. Will not crack, chip or absorb moisture and is sanitary. Dishwasher safe.

Handle color available in Classic, Pearl and Red.

Blade can be engraved.

Sheath available separately - #1759-2



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Blade length: 3-3/8"

Overall length: 8-3/8"

Weight: 1.2 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 Table Knife in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Ultimate Set
- Signature Set
- Santoku-Style Signature Set
- Homemaker + 8 Set
- Galley + 6 Set
- Essentials + 5 Set
- Studio + 4 Set

Gift-Boxed Sets:

- 4-, 6-, 8- and 12-Pc. Table Knife Sets

Also available: Table Knife with Sheath

For additional Cutco Products, visit www.cutco.com

“ Absolutely greatest knife ever. My husband said, 'where have these been for the past 30 years!' I guess that comment speaks for itself. How many husbands ever commented about a knife? ” - Online reviewer