

Product Brief

Trimmer Item #1721

The utility knife of the kitchen.

Delivers even, consistent slices every time.

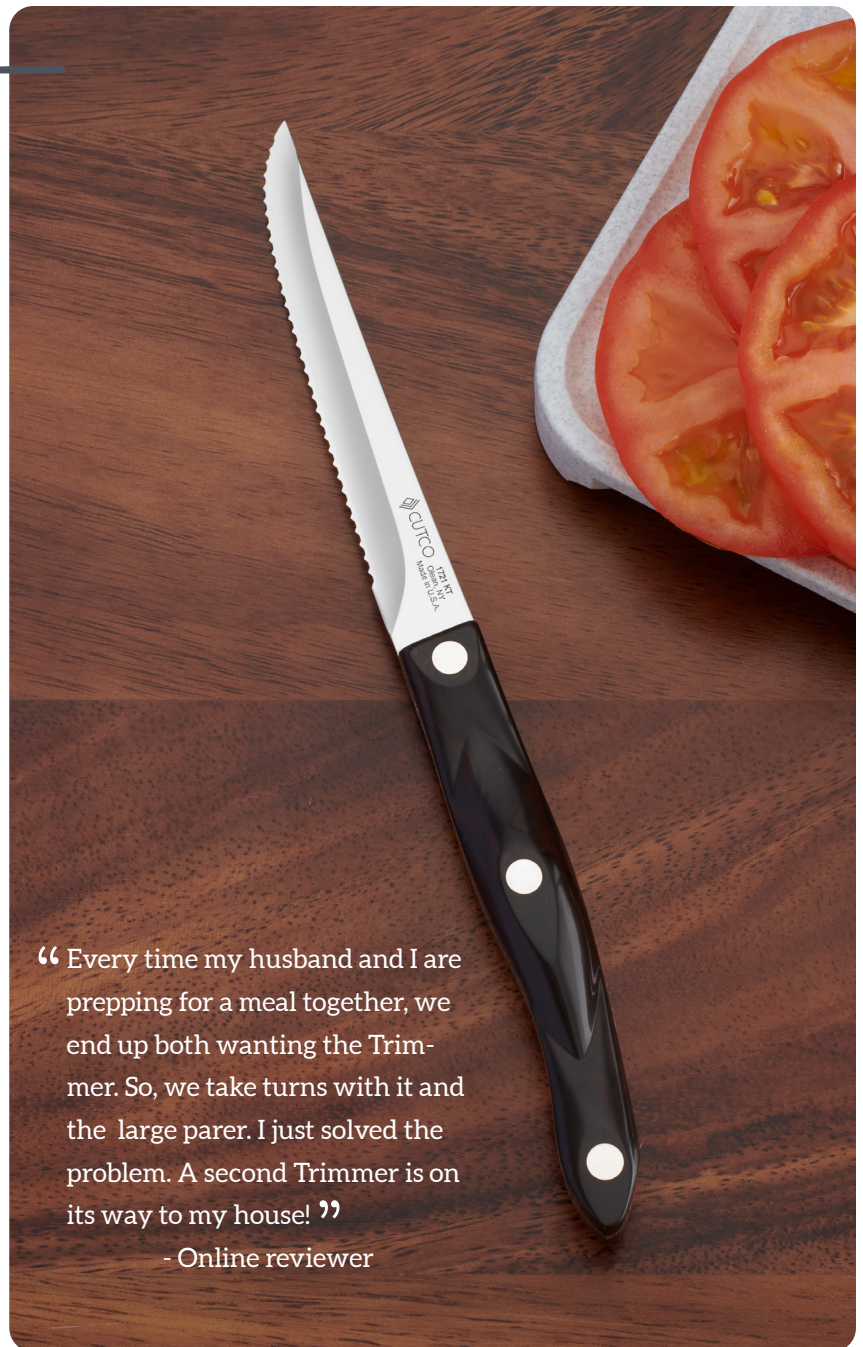
The first knife out of the block. You'll want more than one.

Why the Trimmer?

- A customer-favorite for over 40 years. The Trimmer is a must-have prep knife for every kitchen.
- The Cutco Trimmer delivers incredible results. Beautifully balanced, the Double-D® edge slices fruits and vegetables effortlessly. Perfect for trimming fat from poultry and meat.
- The utility knife every home cook needs. Whether you are just starting out in your first kitchen or are a seasoned home chef - you will love the results the Cutco Trimmer delivers. Easy to hold and perfectly balanced, the Trimmer cuts thick to thin slices with equal ease.

Use to:

- Slice fruits and vegetables like tomatoes and cucumbers.
- Cut corn off the cob.
- Trim fat from steaks, chops and roasts.
- Cut and section grapefruit and oranges.
- Core cabbage, lettuce and green peppers.



“ Every time my husband and I are prepping for a meal together, we end up both wanting the Trimmer. So, we take turns with it and the large parer. I just solved the problem. A second Trimmer is on its way to my house! ”

- Online reviewer



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Design, Material & Craftsmanship

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.

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.

Sheath available separately - #1721-2



Trimmer #1721

Blade length: 4-7/8"

Overall length: 10"

Weight: 2.8 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 Trimmer in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Ultimate Sets
- Signature Sets
- Homemaker Sets
- Galley Sets
- Kitchenette Set
- All Knife Set
- Studio Sets
- Space Saver Set
- 3-Pc. Knife & Sheath Set
- 4-Pc. Knife & Sheath Set
- 5-Pc. Knife & Sheath Set

Gift-Boxed Sets:

- Cook's Combo
- Carver's Choice
- Club Mates
- Kitchen Classics
- Salad Mates
- Shear Utility Set
- Snack Pack
- Bar Essentials

Also available: Santoku-Style Trimmer, Trimmer with Sheath and Santoku-Style Trimmer with Sheath

For additional Cutco Products, visit www.cutco.com

“Put the knife flat on the tomato, and slice right through it like it's nothing! Even an overly ripe tomato, it still glides right through.”

- Online reviewer