7-1/2" Vegetable **Knife**

A substantial knife for vegetable prep.

Perfect balance and weight for chopping.

Its wide blade is perfect for moving ingredients from the cutting board to the pan.

Why the 7-1/2" Vegetable Knife?

- An unsung hero of the kitchen, discover what the 7-1/2" Vegetable Knife can do. Chop, slice and dice with ease and have the confidence to tackle any vegetable platter.
- This is the knife for vegetable prep. The 7-1/2" Vegetable Knife is hefty enough for root vegetables like beets and carrots but thin enough for tender vegetables like leeks and scallions. Its wide blade is perfect for moving ingredients from the cutting board to the pan.

Use to:

- Chop, slice and dice ingredients for soups, stews and vegetable platters.
- Dice vegetables and fruits.
- Transfer ingredients from cutting board to pan.
- Smash garlic.



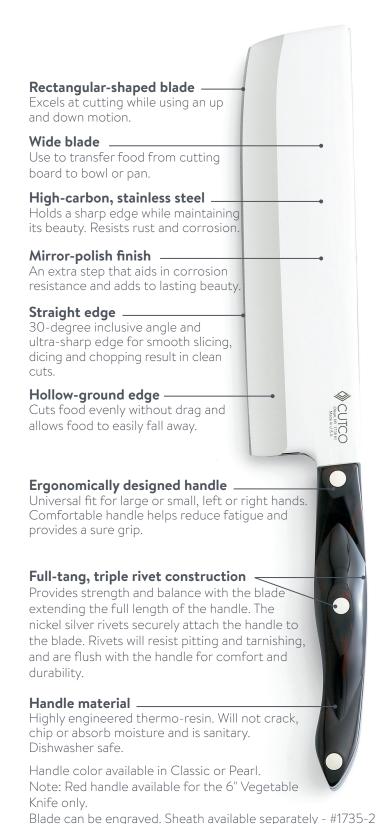


Guaranteed Forever.





Design, Material & Craftsmanship



7-1/2" Vegetable Knife #1735

Blade length: 7-3/4" Overall length: 13-1/4" Weight: 7.5 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 7-1/2" Vegetable Knife in the following Cutco Kitchen Sets:

Kitchen Sets:

- Ultimate Sets
- · Gourmet Set

Also available: 7-1/2" Vegetable Knife with Sheath, 6" Vegetable Knife

For additional Cutco Products, visit www.cutco.com

44 This is the best knife ever. It feels great in your hand. The perfect balanced weight. ??

- Online reviewer