

# Boning Knife

Item #1761

Thin and flexible blade.

Gets right to bone.

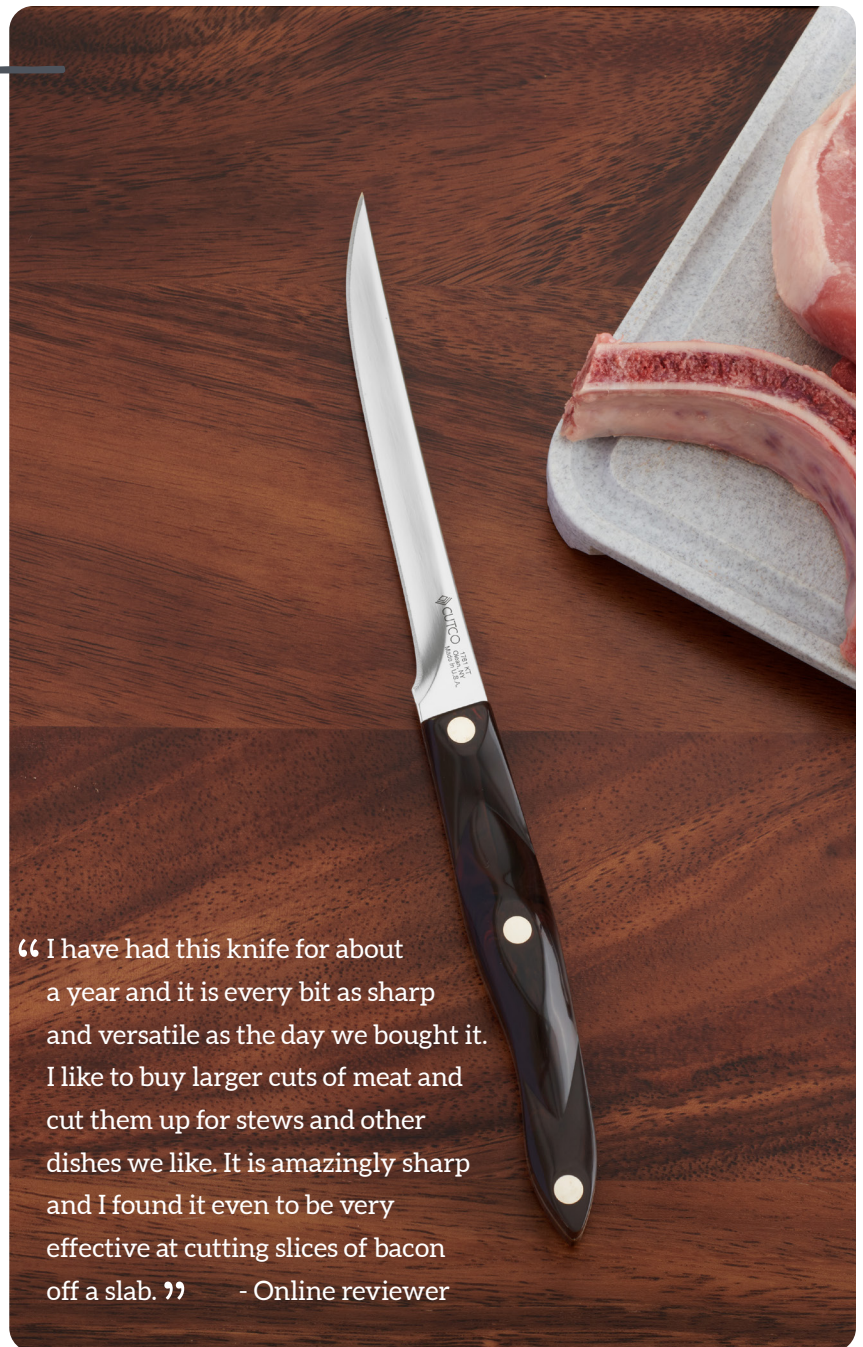
Confidently break down a whole chicken.

## Why the Boning Knife?

- The thin, flexible blade of the Boning Knife is designed to easily and efficiently separate meat from the bone. Sharp tip is ideal for butterflying pork or lamb chops.
- Butchering whole meats can save you money in the long run, but may seem intimidating. With the Cutco Boning Knife it doesn't have to be. The thin, flexible blade allows you to get close to the bone, reducing waste. Ergonomic handle gives you a sure-grip through the whole process.
- Confidently break down a whole chicken with the Boning Knife. The thin, flexible blade allows you to get close to the bone. The sharp tip is designed for trimming fat and cutting tendons, and is great for removing skin. Indispensable when separating wings, thighs and legs. You may not use it every day, but when you need it you're glad it's there.

## Use to:

- Get close to the bone.
- Bone chicken breasts.
- Butterfly pork or lamb chops
- Break down a whole chicken and other meats.



“ I have had this knife for about a year and it is every bit as sharp and versatile as the day we bought it. I like to buy larger cuts of meat and cut them up for stews and other dishes we like. It is amazingly sharp and I found it even to be very effective at cutting slices of bacon off a slab. ” - Online reviewer



American-Made Knives.  
Guaranteed Forever.

# Design, Material & Craftsmanship

## Sharp tip

Allows you to easily butterfly meat, remove skin and separate meat from bone.

## High-carbon, stainless steel

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

## Thin, flexible blade

Allows you to easily separate meat from the bone or skin.

## Straight edge

30-degree inclusive angle and ultra-sharp edge for smooth slicing, trimming and butterflying.

## Mirror-polish finish

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

## 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 or Pearl.  
Blade can be engraved.



## Boning Knife #1761

Blade length: 6-1/4"

Overall length: 11-3/4"

Weight: 3.8 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 Boning Knife in the following Cutco Kitchen Sets:

### Kitchen Sets:

- Ultimate Sets
- Gourmet Set

For additional Cutco Products, visit [www.cutco.com](http://www.cutco.com)

“ I have so many different Cutco knives but the Cutco boning knife is one I couldn't live without. I have 2 German Shepherd Dogs that are raw meat fed. This means I am always cutting different meats for them. I keep the boning knife sharp with the Cutco sharpener and, OMG, this knife is razor sharp. It cuts through meat like butter. I have had this knife for easily 10 years and it is as good as the day I purchased it. Try it... you won't want to be without it! ” - Online reviewer