

Traditional Cheese Knife

Item #1764

Amazing for hard and soft cheeses (and more!).

Exceptional design. Incredible results.

A must-have for anyone who likes to entertain.

The perfect hostess gift!

Why the Traditional Cheese Knife?

- Designed for cheese but try it on vegetables and fruits, like potatoes and tomatoes!
- The Traditional Cheese Knife with its comfort-grip handle delivers superior control and reduces hand fatigue.
- A mini version of our famous Double-D® edge, the Micro Double-D™ edge is designed to glide through a variety of cheeses. Blade perforations prevent cheese from sticking and the rounded tip is designed for spreading.

Use to:

- Slice hard to semi-soft cheese to desired thickness.
- Spread softer cheese with rounded tip.



“I call this my delicates knife. Not because the knife is delicate, but because it cuts delicate items with ridiculous ease. I swear, this knife is the sharpest knife in the world! Squashy tomatoes? Ripe avocado? No problem. If you buy one of these gems, try it on potatoes, too. (First time I tried it on potatoes, it almost scared me it was so smooth, no joke.) ”

- Online reviewer



American-Made Knives.
Guaranteed Forever.

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Design, Material & Craftsmanship

Rounded tip

Ideal for spreading soft cheese.

High-carbon, stainless steel

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

Exclusive Micro Double-D™ edge

A condensed version of the 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.

Perforations

Holes prevent cheese or other dense foods from sticking.

Satin finish

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

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 Traditional Cheese Knife only.

Blade can be engraved.

Sheath available separately - #1764-2



Traditional Cheese Knife #1764

Blade length: 5-3/8"

Overall length: 10-1/2"

Weight: 3 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 Traditional Cheese Knife in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Ultimate Sets
- Signature Sets
- 5-Pc. Knife & Sheath Set

Gift-Boxed Sets:

- 2-Pc. Cheese Knife Set
- Cheese Knife Combo
- Party Starters
- Wine & Cheese Set

Also available: Traditional Cheese Knife with Sheath, Mini Cheese Knife, Santoku-Style Cheese Knife and soft-grip Cheese Knife

For additional Cutco Products, visit www.cutco.com

“After buying 3 Cheese Knives, when they were first introduced, my wife bought an additional 4 Cheese Knives to give as presents in the future. Perhaps she is sold on Cutco ever since she got her first set of Cutco from me when I was a Cutco distributor in 1950.”

- Online reviewer