

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.



“This was my first Cutco piece and prevails as my favorite, though I love my whole set. Our dishes at home frequently require chopping onions, cucumbers, potatoes and peppers and this is THE knife for the job. If you've ever had to use your body weight to cut through an onion you have to try this one to see how easy it can really be!”

- Online reviewer



American-Made Knives.
Guaranteed Forever.

Design, Material & Craftsmanship

Rectangular-shaped blade

Excels at cutting while using an up and down motion.

Wide blade

Use to transfer food from cutting board to bowl or pan.

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.

Straight edge

30-degree inclusive angle and ultra-sharp edge for smooth slicing, dicing and chopping result in clean cuts.

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.

Note: Red handle available for the 6" Vegetable Knife only.

Blade can be engraved. Sheath available separately - #1735-2

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

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

- Online reviewer