



VICTORINOX



HOUSEHOLD AND
PROFESSIONAL KNIVES
2017



MAKERS OF THE ORIGINAL SWISS ARMY KNIFE | ESTABLISHED 1884



**HOUSEHOLD AND
PROFESSIONAL KNIVES
2017**



VICTORINOX 1884-2017 MORE THAN 130 YEARS OF EXPERIENCE AND LIVED SWISS TRADITION

The little red pocket knife, with Cross & Shield emblem on the handle is an instantly recognizable symbol of our company. In a unique way, it conveys excellence in Swiss craftsmanship, and also the impressive expertise of more than 2,000 employees worldwide.

The principles by which we do business, are as relevant today as they were in 1897 when our company founder, Karl Elsener, developed the «Original Swiss Army Knife»: functionality, innovation, iconic design and uncompromising quality. Our commitment to these principles for more than 130 years has allowed us to develop products that are not only extraordinary in design and quality, but also in their ability to serve as reliable companions on life's adventures, both great and small.

Today, the full range of Victorinox knives is comprised of over 1,200 models. The range is presented in two, separate catalogs: «Swiss Army Knives» and «Household and Professional Knives». We are pleased to offer this streamlined assortment, with our best, and perhaps future classics.

Karl Elsener
CEO Victorinox

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CATALOG NOTES

The product information (item number and blade length) within the paragraphs refer only to the image depicted to the right.

All available product variations (color and length) are listed below the product image;

color swatch, item number, EAN code and comments if applicable.

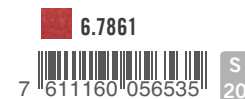
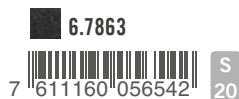
6.7863



CHEESE AND SAUSAGE KNIFE

fork tip
wavy edge
11 cm
with disposable blade protection

NEW



Product information

Item number,
product name,
product features,
blade length,
novelty icon

Product variation

color swatch,
item number,
EAN code,
packaging type/sales unit

ABBREVIATIONS AFTER THE ITEM NUMBER

5.2603.20 **B**

B Blister	M Safety Grip (for increased safety)
CH Switzerland	M Medium size (cut resistant gloves)
G Gift box	S Small size (cut resistant gloves)
L For left-handed users (scissors)	S SB-sheath
L Safety Nose (for maximum safety)	W Wavy edge
L Large size (cut resistant gloves)	XL Extra large size (cut resistant gloves)
M Medium size handle (poultry shears)	

BLADE LENGTH

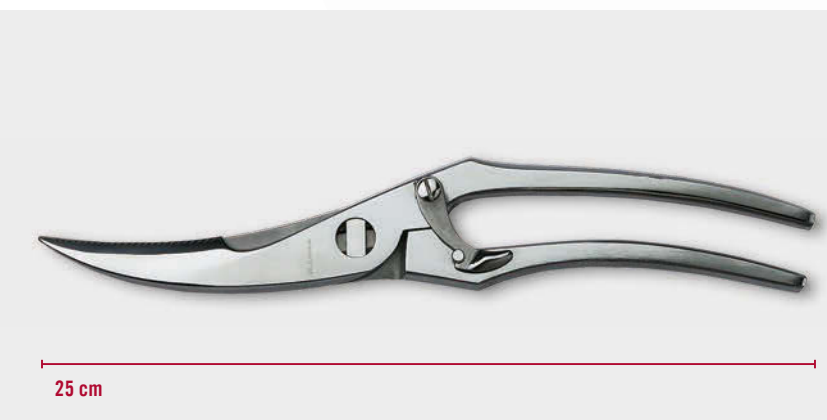
6.8520.17**G**

Knives that are available in different sizes, are denoted after the 5th digit of the item number.



TOTAL LENGTH

The total or spreading length of an article is listed separately if required.



POULTRY SHEARS «VICTORINOX»

stainless

total length 25 cm

easy to dismantle

STAINLESS STEEL

All steel blades are made of martensitic stainless steel. The basis for optimum function and durability of a blade, is the use of the correct steel alloy. The steel should deliver the perfect combination of cutting edge retention and corrosion protection. It should also be flexible, so it does not break during use.

The following steel alloys are used for household and professional knives:

MATERIAL NO.	ABBREVIATION DIN	ABBREVIATION AISI	C (%)	CR (%)	MO (%)	V (%)
1.4419	X 38 Cr Mo 14	420	0.38	14	0.8	
1.4034	X 46 Cr 13	420	0.43 - 0.50	12.5 - 14.5		
1.4116	X 50 Cr Mo V 15	440A	0.45 - 0.55	14.0 - 15.0	0.50 - 0.80	0.1 - 0.2
1.4110	X 55 Cr Mo 14	440A	0.48 - 0.60	13.0 - 15.0	0.50 - 0.80	≤ 0.15

All Victorinox alloys are in accordance with Regulation (EG) no. 1935/2004 for products that come into contact with food.

SUSTAINABILITY

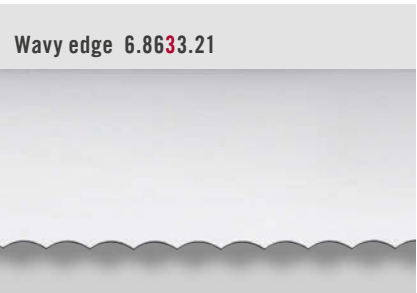
Since decades, issues concerning environmental protection and sustainability have been given high priority at Victorinox.



100% RECYCLED STEEL

EDGE AND BLADE TYPES 6.8500.17G

The edge and blade type coding of the knife assortment (except Swibo) are denoted as the 4th digit of the item number.



FORM FOLLOWS FUNCTION



01 Shaping Knife
Bird's Beak edge
for decorating and garnishing
with fruit and vegetables



02 Kitchen Knife
Straight edge
for cutting smaller
fruit and vegetables



03 Steak Knife
Straight edge
for cutting cooked
or grilled meat



04 Fish Filleting Knife
Super flexible blade
for filleting
fish



05 Santoku Knife
Fluted edge
All-rounder for
precision cutting



06 Carving Knife
Straight edge
for slicing cooked
or grilled meat



07 Carving Knife
Extra-wide blade
for slicing
larger foods



08 Bread Knife
Wavy edge
for cutting a variety of
baked goods with crusts



09 Pastry Knife
Wavy edge
for cutting cakes,
pastries and bread



10 Salmon Knife
Fluted edge
perfect for filleting
salmon



COLORS

6.7831

The color coding of the knife handles (except Swibo, beech and metal/grey) are denoted as the 5th digit or at the end of the item number:



RED

■ 6.7831



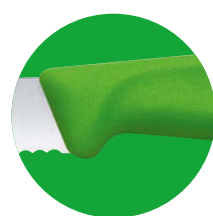
BLUE

■ 6.7832



BLACK

■ 6.7833



GREEN

■ 6.7836.4/L4/L114



PINK

■ 6.7836.5/L5/L115



YELLOW

■ 6.7836.8/L8/L118



ORANGE

■ 6.7836.9/L9/L119



SWIBO

■ 5.8409.16



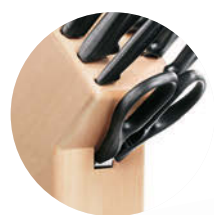
ROSEWOOD

■ 7.7200.20G



BUBINGA

■ 5.0109



BEECH

■ 5.1193.9



METAL/GREY

■ 7.6074

HACCP COLOR CODING 5.2001.19

(Hazard Analysis Critical Control Points)

Fibrox handles are made from TPE. They feature excellent non-slip properties, can be used at temperatures of up to 80 - 110°C and can also be sterilised. These properties are ideal for ensuring safe use in a professional environment. To make the different applications for all knives visible, we offer

many Fibrox models in 6 colors. This risk management corresponds to the internationally recognized HACCP system and ensures a high level of safety in food processing.



FIBROX RED

■ 5.2001.19



FIBROX BLUE

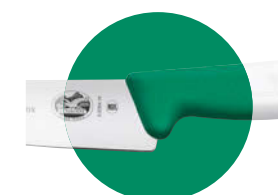
■ 5.2002.19



FIBROX BLACK

■ 5.2003.19

UNIVERSAL



FIBROX GREEN

■ 5.2004.19



FIBROX WHITE

■ 5.2007.19



FIBROX YELLOW

■ 5.2008.19



MATERIALS

POLYAMIDE
PA

Polyamide is extremely strong and combines excellent rigidity with high impact strength. It benefits from good abrasion resistance and sliding properties, can be sterilised and is suitable for use at temperatures of up to 80 - 110°C.

POLYPROPYLENE
PP

Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilisation and can be used at temperatures of up to 80 - 100°C.

POLYOXYMETHYLENE
POM

POM features excellent strength, hardness and dimensional stability over a wide range of temperatures. It benefits from good abrasion resistance, can be sterilised and is suitable for use at temperatures of up to 130°C.

THERMOPLASTIC ELASTOMERS
TPE

TPE combine the easy processing of thermoplastics with the beneficial properties of elastomers. They are extremely flexible over a wide range of temperatures, very strong and benefit from good impact and notch impact strength, even at low temperatures. TPE materials can be used at temperatures of up to 80 - 110°C.

ROSEWOOD*

High-quality rosewood comes from India and is FSC-certified (controlled wood). This very hard wood is tough, durable and benefits from low shrinkage. It is also highly resistant to moisture.

BUBINGA WOOD*

Originates from Gabon (Africa), bubinga wood is extremely hard and resistant to moisture. It is FSC-certified (pure).

BEECHWOOD*

European beech is a hard wood that is ideal for work knives. Most knife blocks are also made of beech. This wood is FSC-certified (pure).

SWIBO

**SWISS CLASSIC,
STANDARD**

GRAND MAÎTRE

**FIBROX,
SWISS CLASSIC**

**ROSEWOOD,
GRAND MAÎTRE**

KITCHEN UTENSILS

**STORAGE +
CUTTING BOARDS**

* All products with wooden handles are not dishwasher safe.



SWIBO
PA
80-110°C

SWISS CLASSIC
PP
80-100°C

GRAND MAÎTRE POM
POM
130°C

FIBROX
TPE
80-110°C

ROSEWOOD

PACKAGING

ICON



— Packaging variation
— Sales unit (quantity*)

* Please avoid ordering low quantities. In most cases, the content consists of 6, 10 or 12 pieces, rarely 1 or 20 pieces.

Standard packaging (S) / Blister (B) / Gift Box (G)



STANDARD PACKAGING

The following options apply to standard packaging: S-sheath for blade protection, SB-sheath for self service, folding box or bulk products.

BLISTER

6.8713.20 **B**

Blister packed products are denoted with «B» at the end of the item number.

GIFT BOX

6.7133.2 **G**

Gift box packed products are denoted with «G» at the end of the item number.



G
1



DISPOSABLE BLADE PROTECTION

The majority of the single-packed vegetable knives from the Swiss Classic and Standard lines, are provided with disposable blade protection. Mostly available in sales units of 20 pieces.

NSF/ ANSI 2

NSF International is a recognized global independent organization whose responsibility lies in the development of public health standards and certification programs. Only products that meet NSF International standards will be certified and must bear the NSF icon.

All products that have been tested by NSF International in this catalog, meet the guidelines of NSF / ANSI 2 and all other applicable requirements, are marked with the NSF icon.

SWISS QUALITY

A product can be classified as «Swiss Made» if at least 60% of production costs are occurred in Switzerland.

The knives and tools produced by Victorinox are manufactured entirely in Ibach-Schwyz and Delémont. They are thus «Swiss Made» and this is shown on the blade or packaging.



Swiss Made lettering; etched onto product



Swiss Made eagle emblem; etched onto product



NSF blade etching



*Certification to
NSF / ANSI 2*



VICTORINOX

CORRECT HANDLING AND CARE

The Blade

Regular care is needed to keep it in top condition. To ensure for long service life, clean knives with a mild detergent under running water immediately after use.

If knives are left uncleaned over a long period of time, salty or acidic food waste may leave marks on the blade.

Icons on the packaging indicate whether a knife is dishwasher safe.

Highly polished knives should only be used for cutting, not for prying or hacking. For bones or similar materials, please use suitable robust Victorinox products (e.g. Cleaver).

The Sharpening Steel

Cleaning the sharpening steel keeps it hygienic and in optimum condition. Please also clean sharpening steels with a mild detergent under running water and let dry completely. Store sharpening steels in a knife block if possible.

Wooden Handles

(e.g. Rosewood)

Rosewood is an extremely robust, hard-wearing wood and, thanks to its naturally high oil content, is also highly resistant to moisture. To maximize the service life of knives with wooden handles, never wash them in a dishwasher.

Synthetic Handles

(e.g. Swiss Classic)

The synthetic handles of our household knives are generally dishwasher safe. It is however recommended, to clean the product by hand.

DISHWASHER SAFE

All dishwasher safe products bear the portrayed icon and can be cleaned in the dishwasher. Please make sure that the knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color in-

tensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.



Icon

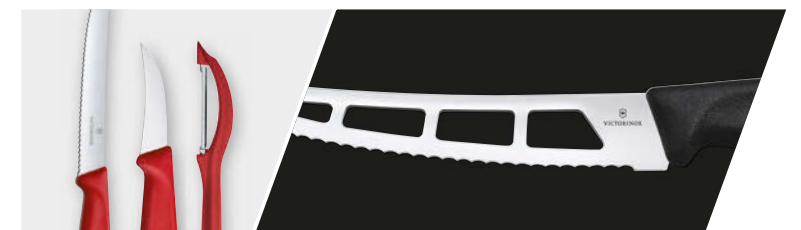




SWISS CLASSIC

READY. SET. CHOP.

LIGHTWEIGHT KNIVES
100% SWISS MADE
DISHWASHER SAFE



Slicing, chopping, dicing, garnishing...

Our tried-and-tested Swiss Classic line has the perfect knife or tool for virtually every job. The wide selection of gift and table sets is equally impressive. Functionality meets color, making our products a joy to use!

Paring Knives / Steak and Pizza Knives / Household Knives / Kitchen Sets
Flatware / Forks and Spatulas ►►



6.7403

PARING KNIFE

straight edge
8 cm



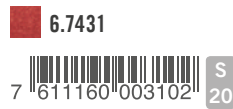
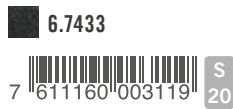
with disposable
blade protection



6.7433

PARING KNIFE

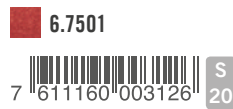
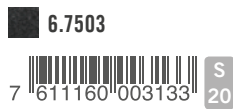
wavy edge
straight edge
8 cm
with disposable
blade protection



6.7503

SHAPING KNIFE

Bird's Beak edge 6 cm
with disposable
blade protection



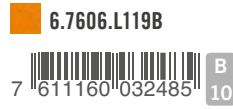
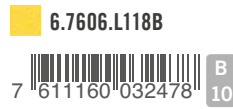
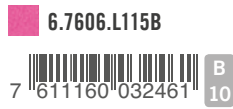
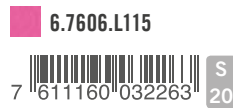
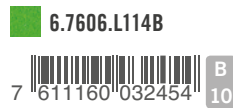
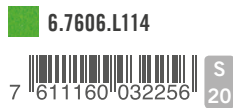
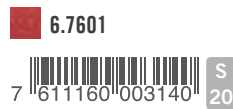
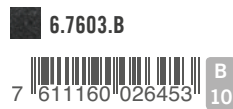
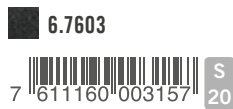
6.7603

PARING KNIFE

pointed tip
8 cm
with disposable
blade protection



2 pieces blistered
(without blade protection)



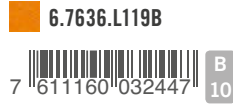
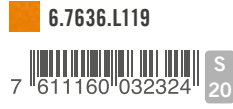
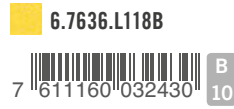
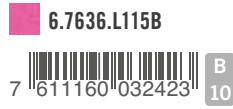
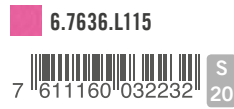
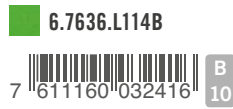
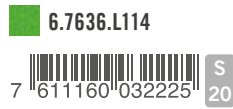
6.7633

PARING KNIFE

wavy edge, pointed tip, 8 cm
with disposable blade protection



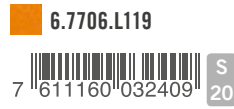
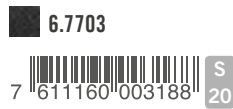
2 pieces blistered
(without blade protection)



6.7703

PARING KNIFE

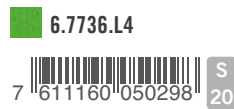
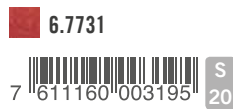
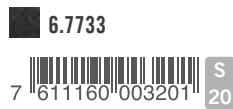
pointed tip
10 cm
with disposable
blade protection



6.7733

PARING KNIFE

wavy edge
pointed tip
10 cm
with disposable
blade protection



B **BLISTER (B)**
2 pieces blistered
without blade protection



6.7793.B



PARING KNIFE SET,
2 PIECES

pointed tip
10 cm
without blade protection

content:
1 x 6.7703 (normal straight edge)
1 x 6.7733 (wavy edge)



6.7793.B



B
10

6.7796.L4B



B
10

6.7796.L5B



B
10

6.7796.L8B



B
10

6.7796.L9B



B
10

6.7833



TOMATO AND
TABLE KNIFE

wavy edge
11 cm
with disposable
blade protection

2 pieces blistered
(without blade protection)



6.7833



S
20

6.7832



S
20

6.7836.L115



S
20

6.7836.L118B



B
10

6.7833.B



B
10

6.7836.L114



S
20

6.7836.L115B



B
10

6.7836.L119



S
20

6.7831



S
20

6.7836.L114B



B
10

6.7836.L118



S
20

6.7836.L119B



B
10

6.7863



CHEESE AND SAUSAGE KNIFE

fork tip
wavy edge
11 cm
with disposable blade protection

NEW



6.7863



S
20

6.7861



S
20

6.7863.13B



BUTTER AND CREAM CHEESE KNIFE

fork tip
wavy edge
perforated blade
13 cm

NEW



6.7863.13B



B
10



NEW



SWISS CLASSIC

Steak and Pizza Knives

6.7233.20



STEAK KNIFE

wavy edge
11 cm
with disposable
blade protection

6.7233.20



S 20

6.7232.20



S 20

NEW



6.7903.12



STEAK KNIFE «GOURMET»

12 cm
with disposable
blade protection

2 pieces blistered
(with blade protection)

6.7903.12



S 6

6.7903.12B



B 10



6.7933.12



STEAK AND PIZZA KNIFE «GOURMET»

wavy edge
12 cm
with disposable
blade protection

2 pieces blistered
(with blade protection)

6.7933.12



S 6

6.7933.12B



B 10

6.7936.12L4



S 6

6.7936.12L4B



B 10

6.7936.12L5



S 6

6.7936.12L5B



B 10

6.7936.12L8



S 6

6.7936.12L8B



B 10

6.7936.12L9



S 6

6.7936.12L9B



B 10



6.7903.14



LARGE STEAK KNIFE

14 cm
with disposable
blade protection

6.7903.14



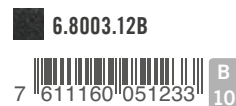
S 6



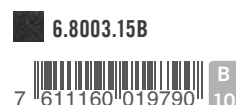
SWISS CLASSIC



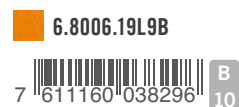
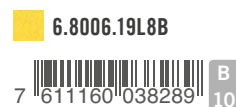
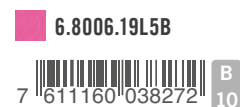
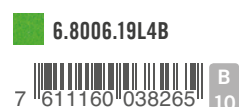
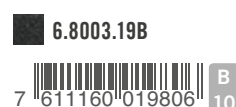
6.8003.12B KITCHEN KNIFE
12 cm



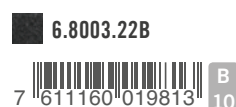
15 cm



6.8003.19B CARVING KNIFE
19 cm



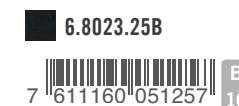
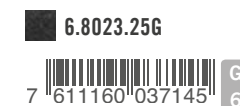
22 cm



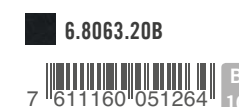
25 cm



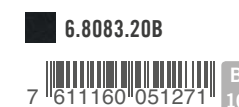
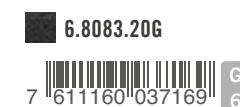
6.8023.25B CARVING KNIFE
fluted edge
25 cm



6.8063.20B CARVING KNIFE
extra wide blade
20 cm



6.8083.20B CARVING KNIFE
fluted edge
extra wide blade
20 cm



B BLISTER (B)



G GIFT BOX (G)



6.8223.25B

SLICING KNIFE

fluted edge, round tip, blade width 30 mm
25 cm



6.8223.25G



G 6

6.8223.25B



B 10

NEW

6.8413.15B

BONING KNIFE

rear curved edge
flexible blade
15 cm



6.8413.15G



G 6

6.8413.15B



B 10

NEW

6.8503.17B

SANTOKU KNIFE

17 cm



6.8503.17G



G 6

6.8503.17B



B 10

6.8523.17B

SANTOKU KNIFE

fluted edge
17 cm



6.8523.17G



G 6

6.8523.17B



B 10

6.8521.17G



G 6

NEW

6.8526.17L4B



B 10

6.8526.17L5B



B 10

6.8526.17L8B



B 10

6.8526.17L9B



B 10

6.8633.21B

BREAD KNIFE

wavy edge
21 cm



6.8633.21G



G 6

6.8633.21B



B 10

6.8636.21L4B



B 10

6.8636.21L5B



B 10

6.8636.21L8B



B 10

6.8636.21L9B



B 10

6.8633.22B

BREAD AND PASTRY KNIFE

wavy edge
22 cm



6.8633.22G



G 6

6.8633.22B



B 10

6.8633.26B

PASTRY KNIFE

wavy edge
26 cm



6.8633.26G



G 6

6.8633.26B



B 10

6.8713.20B

FILLETING KNIFE

flexible edge
20 cm



6.8713.20G



G 6

6.8713.20B



B 10



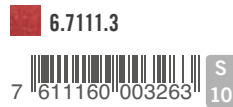
6.7113.3

PARING KNIFE SET, 3 PIECES

with disposable blade protection



content:
Paring knife 6.7603
Tomato and
table knife 6.7833
Paring knife 6.7433



6.7116.32

PARING KNIFE SET, 3 PIECES

with disposable blade protection



content:
Paring knife 6.7401
Paring knife 6.7636.L119
Tomato and table knife 6.7836.L114



6.7113.3G

PARING KNIFE SET, 3 PIECES



content:
Paring knife 6.7603
Tomato and
table knife 6.7833
Paring knife 6.7433



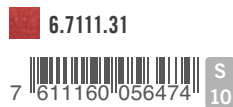
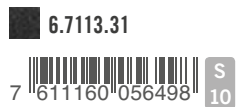
6.7113.31

PARING KNIFE SET WITH PEELER, 3 PIECES

with disposable blade protection



content:
Universal peeler 7.6075
Paring knife 6.7603
Tomato and table knife 6.7833



6.7116.31G

PARING KNIFE SET, 3 PIECES



content:
Paring knife 6.7606.L118
Paring knife 6.7736.L9
Tomato and
table knife 6.7836.L114



6.7133.2G

CARVING SET, 2 PIECES



content:
Carving knife 6.8003.19
Carving fork 5.2103.15



5.1543 TABLE FORK



5.1543



S 6

5.1546.L9



S 6

NEW

5.1553 TABLE SPOON



5.1553



S 6

5.1556.L9



S 6

NEW

5.1573 TEA SPOON



5.1573



S 6

5.1576.L9



S 6

NEW

5.1583 CAKE FORK



5.1583



S 6

6.7233.6 STEAK KNIFE SET, 6 PIECES



wavy edge
11 cm
with disposable blade protection

content:
6 x Steak knife 6.7233

NEW



6.7233.6



S 1

6.7232.6



S 1

6.7833.6 TOMATO AND TABLE KNIFE SET, 6 PIECES



wavy edge
11 cm
with disposable blade protection

content:
6 x Tomato and
table knife 6.7833

NEW



6.7833.6



S 1

6.7832.6



S 1



6.7233.12

TABLE SET, 12 PIECES



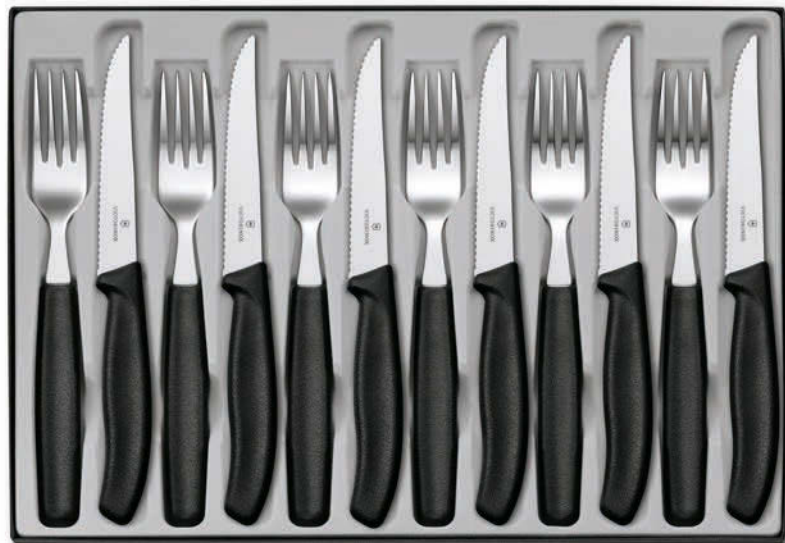
content:
6 x Steak knife 6.7233
6 x Table fork 5.1543

NEW

6.7233.12



S
1



6.7233.24

TABLE SET, 24 PIECES



content:
6 x Steak knife 6.7233
6 x Table fork 5.1543
6 x Table spoon 5.1553
6 x Tea spoon 5.1573

NEW

6.7233.24



S
1



6.7833.12

TABLE SET, 12 PIECES



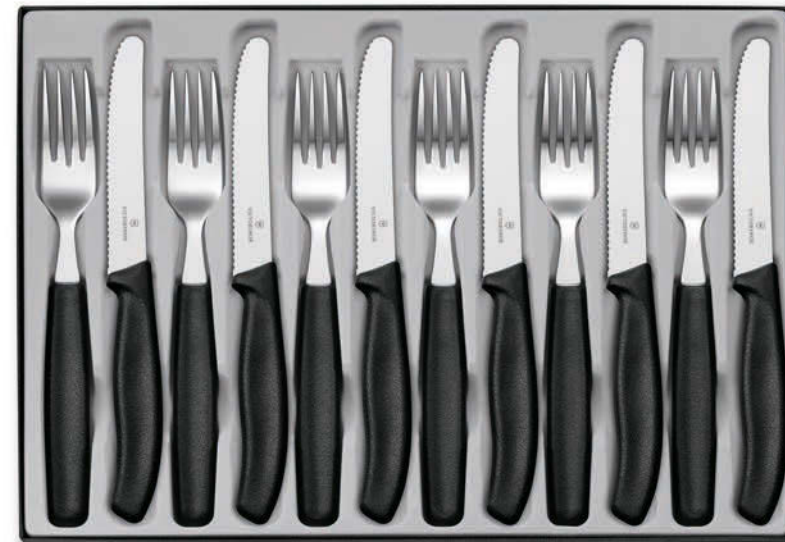
content:
6 x Tomato and
table knife 6.7833
6 x Table fork 5.1543

NEW

6.7833.12



S
1



6.7833.24

TABLE SET, 24 PIECES



content:
6 x Tomato and
table knife 6.7833
6 x Table fork 5.1543
6 x Table spoon 5.1553
6 x Tea spoon 5.1573

NEW

6.7833.24



S
1





5.2103.15

CARVING FORK

flat
15 cm



5.2103.15



S 6

5.2103.15B



B 10

5.2106.15L4B



B 10

5.2106.15L5B



B 10

5.2106.15L8B



B 10

5.2106.15L9B



B 10

5.2303.18

CARVING FORK

forged
18 cm



5.2303.18



S 6

5.2603.10

DRUGGIST'S SPATULA

narrow
10 cm



5.2603.10



S 6

5.2603.20

SPATULA

flexible
spreading length 20 cm



spreading length 12 cm

5.2603.12



S 6

spreading length 15 cm

5.2603.15



S 6

spreading length 20 cm

5.2603.20



S 6

spreading length 20 cm

5.2603.20B



B 10

spreading length 23 cm

5.2603.23



S 6

spreading length 25 cm

5.2603.25



S 6

spreading length 31 cm

5.2603.31



S 6

5.2703.25

SPATULA

shaped offset
spreading length 20 cm



5.2703.25



S 6

5.2763.16

SPATULA

shaped offset
spreading length 12 cm



5.2763.16



S 6





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DISHWASHER SAFE



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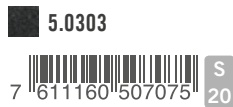


5.0303



PARING KNIFE

straight edge
6 cm
with disposable
blade protection



5.0403

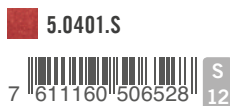
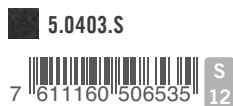
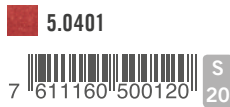
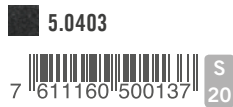


PARING KNIFE

straight edge
8 cm

with disposable
blade protection

without blade protection



5.0433



PARING KNIFE

wavy edge
straight edge
8 cm

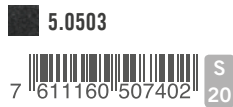


5.0503



SHAPING KNIFE

Bird's Beak edge
6 cm
with disposable
blade protection



5.0603

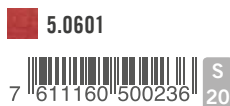
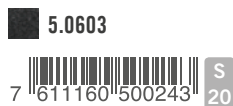


PARING KNIFE

pointed tip
8 cm

with disposable
blade protection

without blade protection



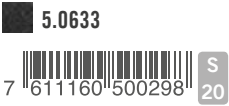
5.0633



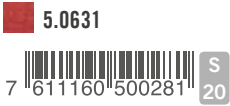
PARING KNIFE

wavy edge
pointed tip
8 cm

with disposable
blade protection



without blade protection



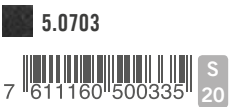
5.0703



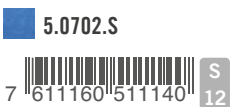
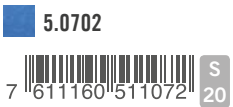
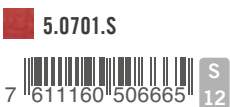
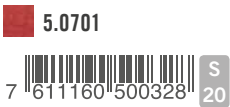
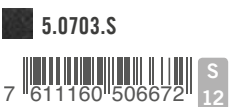
PARING KNIFE

pointed tip
10 cm

with disposable
blade protection



without blade protection

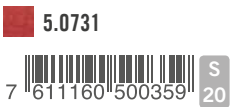
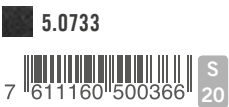


5.0733



PARING KNIFE

wavy edge
pointed tip
10 cm
with disposable
blade protection



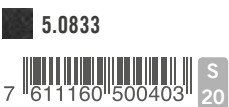
5.0833



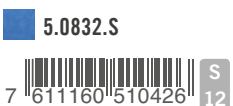
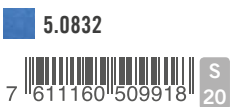
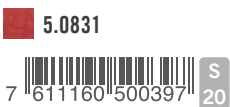
TOMATO AND TABLE KNIFE

wavy edge
11 cm

with disposable
blade protection



without blade protection





STANDARD

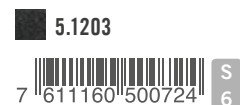
Steak and Table Knives

5.1203



STEAK KNIFE

11 cm
with disposable blade
protection



5.1233.20



STEAK KNIFE

wavy edge
11 cm
with disposable blade
protection

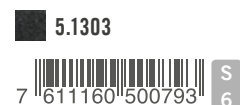


5.1303



TABLE KNIFE

11 cm
with disposable blade
protection



STANDARD

Household an Chef's Knives

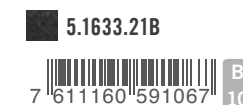
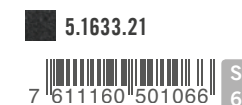
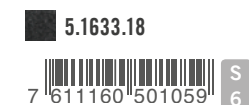


5.1633.21



BREAD KNIFE

wavy edge
21 cm

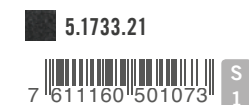


5.1733.21



DUX-KNIFE

wavy edge, 21 cm, with adjustable guide for cutting, adjustments from 1 to 15 mm

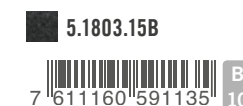
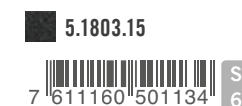
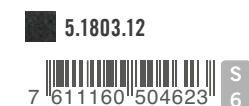


5.1803.15



CARVING KNIFE

straight, narrow blade
15 cm

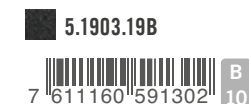


5.1903.19B



CARVING KNIFE

19 cm





STANDARD

Household an Chef's Knives

5.3003

PARING KNIFE

pointed tip
8 cm
with disposable
blade protection



5.3003



S 20

5.3003.S



S 12



5.3033

PARING KNIFE

wavy edge
pointed tip
8 cm
with disposable
blade protection



5.3033



S 20

5.3033.S



S 12



5.3103

SHAPING KNIFE

Bird's Beak edge
6 cm
with disposable
blade protection



5.3103



S 6

5.3103.S



S 12



5.3803.16B

FILLETING KNIFE

flexible blade
16 cm



5.3803.16B



B 10



B BLISTER (B)

STANDARD

Kitchen Sets



5.1113.3

PARING KNIFE SET,
3 PIECES

with disposable blade protection



content:

Paring knife	5.0603
Tomato and table knife	5.0833
Paring knife	5.0433



5.1113.3



S 10

5.1111.3



S 10

5.1113.6

PARING KNIFE SET,
6 PIECES

content:

Potato peeler	5.0103
Paring knife	5.0433
Paring knife	5.0403
Paring knife	5.0633
Paring knife	5.0603
Tomato and table knife	5.0833



5.1113.6



S 1

5.1111.6



S 1



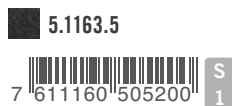
5.1163.5

KITCHEN SET, 5 PIECES



content:

Paring knife	5.0433
Paring knife	5.0603
Tomato and table knife	5.0833
Carving knife	5.1903.19
Bread knife	5.1633.21



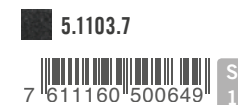
5.1103.7

KITCHEN SET, 7 PIECES



content:

Carving fork	5.2103.15
Paring knife	5.0603
Bread knife	5.1633.18
Tomato and table knife	5.0833
Spatula, flexible	5.2603.20
Potato peeler	5.0103
Carving knife	5.1903.19





Certification to
NSF / ANSI 2

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Chef's Knives / Slicing Knives / Boning Knives /
Butcher's Knives / Cheese Knives ►►

5.2003.12

KITCHEN KNIFE

12 cm



5.2003.12



S 6

15 cm

5.2003.15



S 6

5.2001.15



S 6

5.2002.15



S 6

5.2004.15



S 6

5.2007.15



S 6

5.2008.15



S 6

5.2003.19

CARVING KNIFE

19 cm



5.2003.19



S 6

5.2001.19



S 6

5.2002.19



S 6

5.2004.19



S 6

5.2007.19



S 6

5.2008.19



S 6

22 cm

5.2003.22



S 6

25 cm

5.2003.25



S 6

5.2001.25



S 6

5.2002.25



S 6

5.2004.25



S 6

5.2007.25



S 6

5.2008.25



S 6

28/31 cm

5.2003.28



S 6

5.2003.31



S 6

5.2033.22

CARVING KNIFE

wavy edge

22 cm



5.2033.19



S 6

5.2033.22



S 6

5.2033.25



S 6

5.2063.20

CARVING KNIFE

extra wide blade

20 cm



5.2063.20



S 6

5.2533.21

BREAD KNIFE

wavy edge

21 cm



5.2533.21



S 6

5.2803.18

CARVING KNIFE

straight, narrow blade

18 cm



5.2803.15



S 6

5.2803.18



S 6

5.2933.26

PASTRY KNIFE

wavy edge

26 cm



5.2933.26



S 6

5.3703.18

FILLETING KNIFE

flexible blade
18 cm



5.3703.16



S 6

5.3703.18



S 6

5.3703.20



S 6

5.3763.20

FILLETING KNIFE

rear curved edge, flexible blade
20 cm



5.3763.20



S 6

5.3813.18

FISH FILLETING KNIFE

super flexible blade
18 cm



5.3813.18



S 6

4.0898

SHEATH

for fish filleting knives



4.0898



S 1

5.4003.18

KITCHEN CLEAVER

18 cm



320 gr

5.4003.18



S 6

600 gr

5.4003.19



S 6

5.4063.18

CHEF'S KNIFE

Chinese style
18 cm



5.4063.18



S 6



5.4203.25

SLICING KNIFE

round blade, blade width 30 mm
25 cm



5.4203.25



S 6

5.4203.30



S 6

5.4203.36



S 6

5.4233.25

LARDING KNIFE

wavy edge, round blade, blade width 30 mm
25 cm



5.4233.25



S 6

5.4233.30



S 6

5.4233.36



S 6

5.4403.25

SLICING KNIFE

pointed tip, blade width 30 mm
25 cm



5.4403.25



S 6

5.4433.25

SLICING KNIFE

wavy edge, pointed tip, blade width 30 mm
25 cm



5.4433.25



S 6

5.4473.25

SAUSAGE KNIFE

rear saw edge, pointed tip
25 cm



5.4473.25



S 6

5.4503.30

SLICING KNIFE

pointed tip, extra wide blade, blade width 40 mm
30 cm



5.4503.25



S 6

5.4503.30



S 6

5.4623.30

SALMON KNIFE

fluted edge, flexible blade
30 cm



5.4623.30



S 6

5.4723.30

SLICING KNIFE

fluted edge, round, extra wide blade, blade width 40 mm
30 cm



5.4723.30



S 6

5.4723.36



S 6

5.6003.15

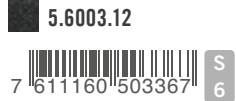


BONING KNIFE

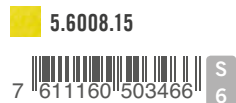
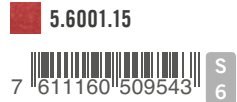
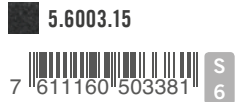
straight blade
15 cm



12 cm



15 cm

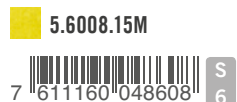
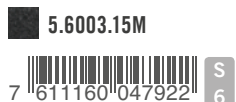


5.6003.15M



SAFETY GRIP BONING KNIFE

straight blade
15 cm

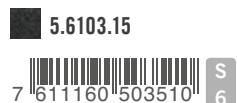
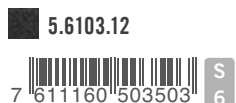


5.6103.15



BONING KNIFE

straight, narrow blade
15 cm

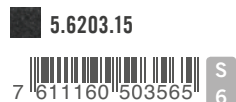
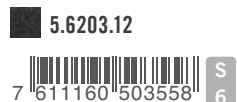


5.6203.12



BONING KNIFE

straight, extra narrow blade
12 cm

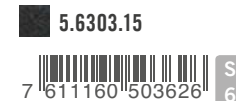
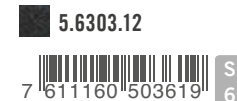


5.6303.15



BONING KNIFE

rear curved edge
12 cm

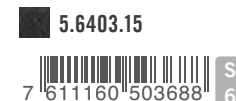
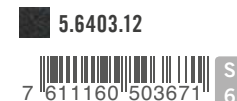


5.6403.15



BONING KNIFE

rear curved edge, narrow blade
12 cm

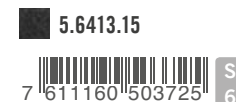
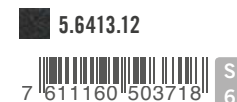


5.6413.15



BONING KNIFE

rear curved edge, narrow,
flexible blade
15 cm

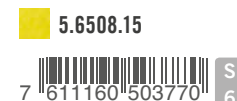
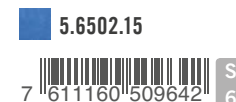
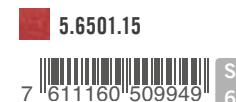
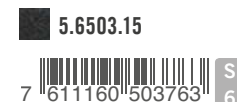


5.6503.15



BONING KNIFE

curved blade
15 cm

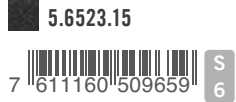


5.6523.15



BONING KNIFE

fluted edge
curved blade
15 cm



5.6603.15



BONING KNIFE

curved, narrow blade
15 cm



12 cm



15 cm

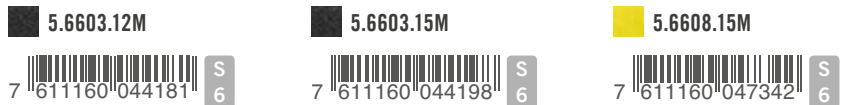


5.6603.12M



SAFETY GRIP BONING KNIFE

curved, narrow blade
12 cm



5.6613.15

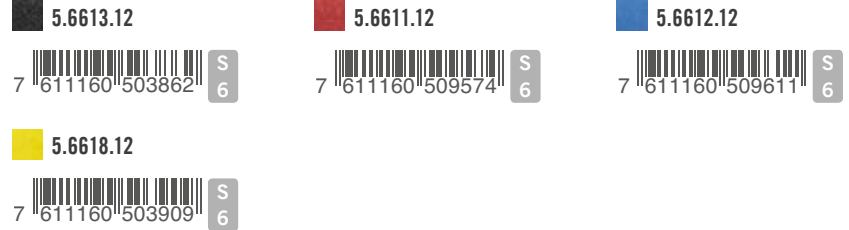


BONING KNIFE

curved, narrow, flexible blade
15 cm



12 cm



15 cm



5.6613.15M

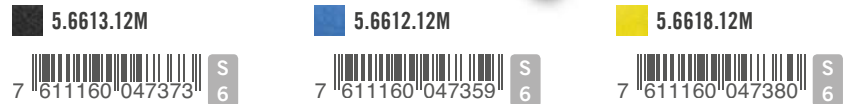


SAFETY GRIP BONING KNIFE

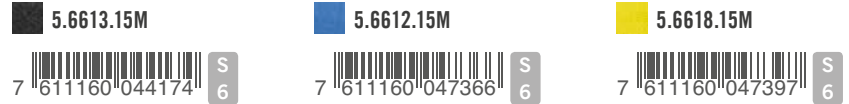
curved, narrow, flexible blade
15 cm



12 cm



15 cm

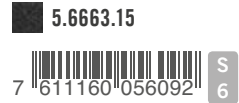


5.6663.15



BONING KNIFE

curved, narrow, super flexible blade
15 cm
NEW

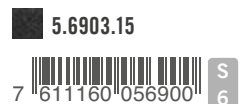


5.6903.15



GUT AND TRIPE KNIFE

blunt bulb tip
curved blade
15 cm
NEW



5.5103.10 RABBIT KNIFE
10 cm



5.5103.10
7 611160 502704 S 6

5.5108.10
7 611160 502711 S 6

5.5203.26 SLAUGHTER AND BUTCHER'S KNIFE
26 cm



5.5203.16
7 611160 502834 S 6

5.5203.18
7 611160 502841 S 6

5.5203.20
7 611160 502858 S 6

5.5203.23
7 611160 502865 S 6

5.5203.26
7 611160 502872 S 6

5.5203.28
7 611160 502889 S 6

5.5203.31
7 611160 502896 S 6

5.5203.36
7 611160 504791 S 6

5.5208.16
7 611160 502919 S 6

5.5208.18
7 611160 502926 S 6

5.5208.20
7 611160 502933 S 6

5.5208.23
7 611160 502940 S 6

5.5208.26
7 611160 502957 S 6

5.5208.28
7 611160 502964 S 6

5.5203.18L SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE
18 cm



5.5203.18L
7 611160 047298 S 6

5.5503.18 STICKING KNIFE
straight blade
18 cm



5.5503.18
7 611160 503084 S 6

5.5501.18
7 611160 509512 S 6

5.5502.18
7 611160 509024 S 6

5.5508.18
7 611160 503138 S 6

20 cm

5.5503.20
7 611160 503091 S 6

5.5501.20
7 611160 509529 S 6

5.5502.20
7 611160 509031 S 6

5.5508.20
7 611160 503145 S 6

22 cm

5.5503.22
7 611160 503107 S 6

5.5501.22
7 611160 509536 S 6

5.5502.22
7 611160 509604 S 6

5.5508.22
7 611160 503152 S 6

25 cm

5.5503.25
7 611160 503114 S 6

5.5503.30 CUTLET AND STEAK KNIFE
straight blade
30 cm

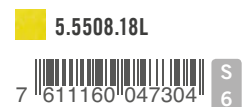
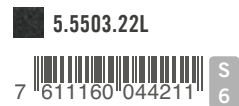
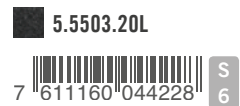
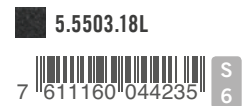


5.5503.30
7 611160 505637 S 6

5.5503.18L **SAFETY NOSE STICKING KNIFE**



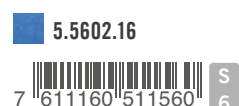
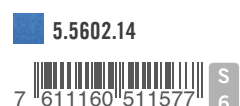
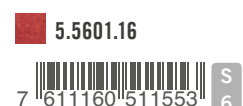
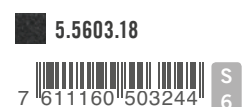
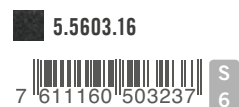
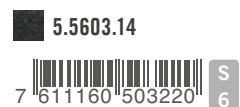
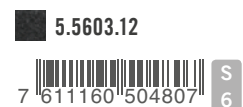
straight blade
18 cm



5.5603.16 **STICKING KNIFE**



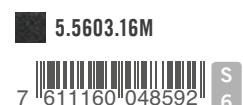
pointed tip
16 cm



5.5603.16M **SAFETY GRIP STICKING KNIFE**



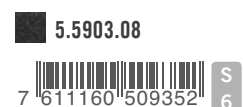
pointed tip
16 cm



5.5903.08 **POULTRY KNIFE**



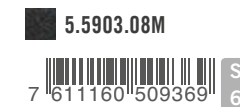
small handle
8 cm



5.5903.08M **POULTRY KNIFE**



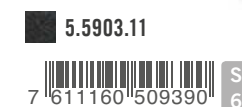
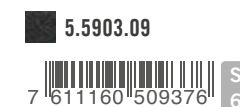
medium handle
8 cm



5.5903.09 **POULTRY KNIFE**



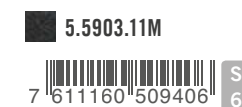
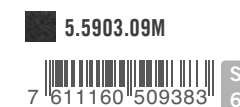
small handle
9 cm



5.5903.11M **POULTRY KNIFE**



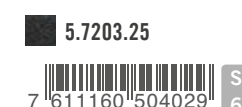
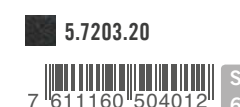
medium handle
11 cm



5.7203.20 **SLAUGHTER KNIFE**



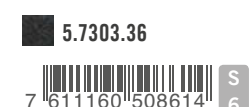
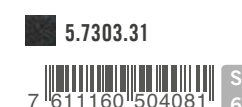
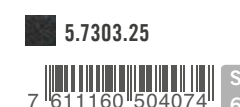
curved, narrow blade
20 cm



5.7303.25 **CIMETER STEAK KNIFE**



curved blade
25 cm



5.7403.20

SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE

widened tip
20 cm



18 cm

5.7403.18



S 6

20 cm

5.7403.20



S 6

25 cm

5.7403.25



S 6

5.7401.25



S 6

5.7402.25



S 6

5.7404.25



S 6

5.7407.25



S 6

5.7408.25



S 6

31 cm

5.7403.31



S 6

36 cm

5.7403.36



S 6

5.7403.18L

SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE

widened tip
18 cm



5.7403.18L



S 6

5.7403.20L



S 6

5.7603.18

SLAUGHTER KNIFE

stiff, thick blade
18 cm



5.7603.15



S 6

5.7603.18



S 6

5.7603.20



S 6

5.7608.18



S 6

5.7603.18L

SAFETY NOSE SLAUGHTER KNIFE

stiff, thick blade
18 cm



5.7603.18L



S 6

5.7608.18L



S 6

5.7703.18

SKINNING KNIFE

German type
18 cm



5.7703.15



S 6

5.7703.18



S 6

5.7803.15

SKINNING KNIFE

American type
15 cm



5.7803.12



S 6

5.7803.15



S 6

5.7903.12

LAMB SKINNING KNIFE

12 cm



5.7903.12



S 6

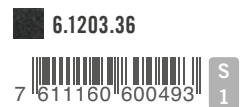
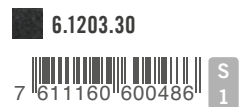
6.1103.16

CHEESE KNIFE
blade 18 x 16 cm



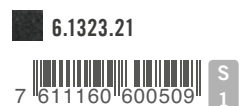
6.1203.30

CHEESE KNIFE
30 cm



6.1323.21

BUTTER AND CREAM CHEESE KNIFE
fluted edge
21 cm





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Butcher's Knives ►►

5.0700

PARING KNIFE

pointed tip

10 cm

without blade protection

5.0700



S6



5.0730

PARING KNIFE

wavy edge

pointed tip

10 cm

without blade protection

5.0730



S6



5.1630.21G

BREAD KNIFE

wavy edge

21 cm

NEW

5.1630.21G



G6



5.1800.18

CARVING KNIFE

straight, narrow blade

18 cm

5.1800.18



S6



5.1930.18

CARVING KNIFE

wavy edge

18 cm

5.1930.18



S6



5.2000.12

KITCHEN KNIFE

pointed tip

12 cm

5.2000.12



S6



5.2000.15



S6

5.2000.19G

CARVING KNIFE

19 cm



5.2000.19G

NEW



G6

5.2000.22G

NEW



G6

5.2000.25G

NEW



G6

5.2000.28G

NEW



G6

5.2000.31



S6

5.2030.12

KITCHEN KNIFE

wavy edge

12 cm



5.2030.12



S6

5.2030.19



S6

5.2030.22



S6

5.2030.25



S6

7 cm normal rear straight edge

5.2060.20G

CARVING KNIFE

extra wide blade

20 cm

NEW



5.2060.20G



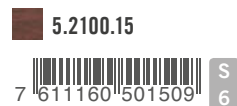
G6



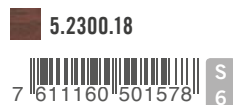
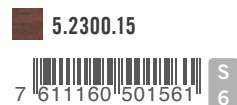
G

GIFT BOX (G)

5.2100.15 CARVING FORK
flat
15 cm



5.2300.18 CARVING FORK
forged
18 cm



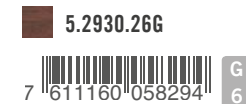
5.2600.23 SPATULA
flexible
spreading length
23 cm



5.2700.25 SPATULA
shaped offset
spreading length 20 cm



5.2930.26G PASTRY KNIFE
wavy edge
26 cm
NEW



5.3000 PARING KNIFE
pointed tip
8 cm



5.3030 PARING KNIFE
wavy edge
pointed tip
8 cm



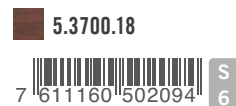
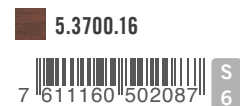
5.3100 SHAPING KNIFE
Bird's Beak edge
6 cm



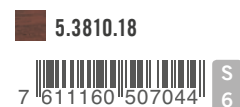
5.3209 CHESTNUT KNIFE



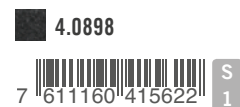
5.3700.18 **FILLETING KNIFE**
flexible blade
18 cm



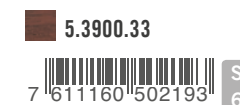
5.3810.18 **FISH FILLETING KNIFE**
super flexible blade
18 cm



4.0898 **SHEATH**
for fish filleting knives



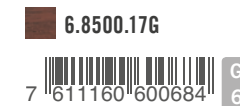
5.3900.33 **STRIKING KNIFE**
800 gr, plywood
33 cm



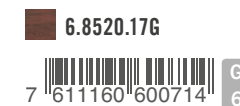
5.4000.18 **KITCHEN CLEAVER**
600 gr
18 cm



6.8500.17G **SANTOKU KNIFE**
17 cm



6.8520.17G **SANTOKU KNIFE**
fluted edge
17 cm



5.1020.2G CARVING SET, 2 PIECES



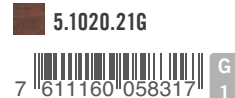
content:
Carving knife 5.2000.19
Carving fork 5.2100.15



5.1020.21G KITCHEN SET, 2 PIECES



content:
Carving knife 5.2000.19
Bread knife 5.1630.21



5.1120.2G STEAK KNIFE SET, 2 PIECES



content:
2 x Steak knife 6.7900.14



5.1050.2G CARVING SET, 2 PIECES



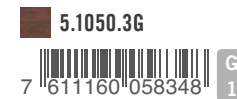
content:
Kitchen knife 5.2000.15
Carving knife 5.2000.22



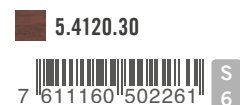
5.1050.3G CARVING SET, 3 PIECES



content:
Kitchen knife 5.2000.12
Carving knife 5.2000.19
Carving knife 5.2000.22



5.4120.30 **SALMON KNIFE**
fluted edge, round blade, 30 cm



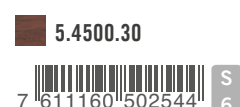
5.4200.25 **SLICING KNIFE**
round blade, blade width 30 mm, 25 cm



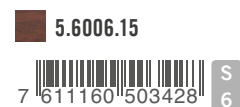
5.4230.30 **LARDING KNIFE**
wavy edge, round blade, blade width 30 mm, 30 cm



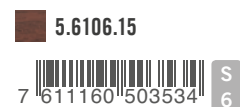
5.4500.30 **SLICING KNIFE**
pointed tip, extra wide blade, blade width 40 mm, 30 cm



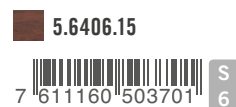
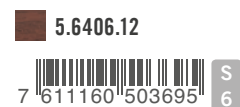
5.6006.15 **BONING KNIFE**
American handle
straight blade
15 cm



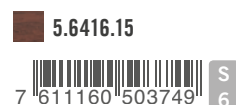
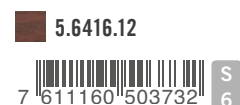
5.6106.15 **BONING KNIFE**
American handle
straight, narrow blade
15 cm



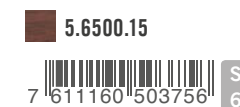
5.6406.12 **BONING KNIFE**
American handle
rear curved edge, narrow blade
12 cm



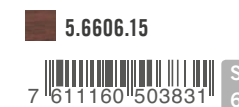
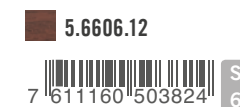
5.6416.12 **BONING KNIFE**
American handle
rear curved edge, narrow, flexible blade
12 cm



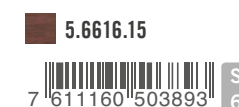
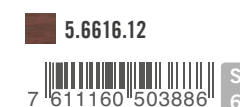
5.6500.15 **BONING KNIFE**
curved blade
15 cm



5.6606.15 **BONING KNIFE**
American handle
curved, narrow blade
15 cm



5.6616.15 **BONING KNIFE**
American handle
curved, narrow, flexible blade
15 cm



5.5200.16

SLAUGHTER AND BUTCHER'S KNIFE

16 cm



- | | | |
|---|--|---|
| <div>5.5200.12</div> <div>  <div>S6</div> </div> | <div>5.5200.14</div> <div>  <div>S6</div> </div> | <div>5.5200.16</div> <div>  <div>S6</div> </div> |
| <div>5.5200.18</div> <div>  <div>S6</div> </div> | <div>5.5200.20</div> <div>  <div>S6</div> </div> | <div>5.5200.23</div> <div>  <div>S6</div> </div> |
| <div>5.5200.26</div> <div>  <div>S6</div> </div> | <div>5.5200.28</div> <div>  <div>S6</div> </div> | <div>5.5200.31</div> <div>  <div>S6</div> </div> |
| <div>5.5200.36</div> <div>  <div>S6</div> </div> | | |

5.5500.20

STICKING KNIFE

straight blade
20 cm



- | | |
|---|--|
| <div>5.5500.20</div> <div>  <div>S6</div> </div> | <div>5.5500.25</div> <div>  <div>S6</div> </div> |
|---|--|

5.5600.16

STICKING KNIFE

pointed tip
16 cm



- | | | |
|---|--|---|
| <div>5.5600.12</div> <div>  <div>S6</div> </div> | <div>5.5600.14</div> <div>  <div>S6</div> </div> | <div>5.5600.16</div> <div>  <div>S6</div> </div> |
|---|--|---|

5.7200.20

SLAUGHTER KNIFE

curved, narrow blade
20 cm



- | | |
|---|---|
| <div>5.7200.20</div> <div>  <div>S6</div> </div> | <div>5.7200.25</div> <div>  <div>S6</div> </div> |
|---|---|

5.7300.31

CIMETER STEAK KNIFE

curved blade
31 cm



- | | | |
|---|---|---|
| <div>5.7300.25</div> <div>  <div>S6</div> </div> | <div>5.7300.31</div> <div>  <div>S6</div> </div> | <div>5.7300.36</div> <div>  <div>S6</div> </div> |
|---|---|---|

5.7600.18

SLAUGHTER KNIFE

stiff thick blade
18 cm



- | |
|---|
| <div>5.7600.18</div> <div>  <div>S6</div> </div> |
|---|

5.8000.15

SKINNING KNIFE

15 cm



- | |
|---|
| <div>5.8000.15</div> <div>  <div>S6</div> </div> |
|---|



SWIBO

THE ONES WITH THE YELLOW HANDLE

BRIGHTLY COLORED HANDLES
EXTREMELY SAFE
DISHWASHER SAFE



Health and safety is a top priority for us.
The bright yellow coloring ensures your knives are easy to spot, even
in a busy working environment. The handle, which extends further
toward the blade, provides extra safety.

Chef's Knives / Slicing Knives / Boning Knives /
Butcher's Knives ►►

5.8448.16

FISH FILLETING KNIFE

narrow handle
flexible blade
with scaler
16 cm



5.8448.16



S 6

5.8449.20

FISH FILLETING KNIFE

narrow handle
flexible blade
20 cm



5.8449.20



S 6

5.8450.20

FISH FILLETING KNIFE

flexible blade
20 cm



5.8450.20



S 6

5.8451.26

CARVING KNIFE

stiff, thick blade
26 cm



5.8451.21



S 6

5.8451.26



S 6

5.8452.20

FISH FILLETING KNIFE

curved, flexible blade
20 cm



5.8452.20



S 6



S SB-SHEATH (S)



5.8441.25

SLICING KNIFE

round blade, blade width 30 mm
25 cm



5.8441.25



S 6

5.8441.30



S 6

5.8443.30

LARDING KNIFE

wavy edge
round blade, blade width 30 mm
30 cm



5.8443.25



S 6

5.8443.30



S 6

5.8443.35



S 6

5.8444.25

SALMON KNIFE

fluted edge
round, flexible blade
25 cm



5.8444.25



S 6

5.8444.30



S 6



5.8401.16

BONING KNIFE

straight blade
16 cm



5.8401.14



S 6

5.8401.16



S 6

5.8401.18



S 6

5.8404.16

BONING KNIFE

curved, narrow, semi-flexible blade
16 cm



5.8404.13



S 6

5.8404.16



S 6

5.8405.16

BONING KNIFE

curved blade
16 cm



5.8405.13



S 6

5.8405.16



S 6

5.8406.16

BONING KNIFE

curved, flexible blade
16 cm



5.8406.13



S 6

5.8406.16



S 6

5.8407.16

BONING KNIFE

curved blade
16 cm



5.8407.16



S 6

5.8408.13

BONING KNIFE

curved, narrow blade
13 cm



5.8408.10



S 6

5.8408.13



S 6

5.8408.16



S 6

5.8409.16

BONING KNIFE

curved, narrow, flexible blade
16 cm



5.8409.13



S 6

5.8409.16



S 6



5.8411.20

STICKING KNIFE

straight blade
20 cm



5.8411.18



S 6

5.8411.20



S 6

5.8411.22



S 6

5.8411.25



S 6

5.8412.15

STICKING KNIFE

15 cm



5.8412.13



S 6

5.8412.15



S 6

5.8412.18



S 6

5.8412.21



S 6

5.8421.16

SLAUGHTER AND BUTCHER'S KNIFE

16 cm



5.8421.14



S 6

5.8421.16



S 6

5.8421.18



S 6

5.8426.21 SLAUGHTER KNIFE

widened tip
21 cm



5.8426.17



S 6

5.8426.21



S 6

5.8426.24



S 6

5.8427.18 SKINNING KNIFE

widened tip
18 cm



5.8427.15



S 6

5.8427.18



S 6

5.8429.13 LAMB SKINNING KNIFE

13 cm



5.8429.13



S 6

5.8431.26 SLAUGHTER AND BUTCHER'S KNIFE

26 cm



5.8431.21



S 6

5.8431.24



S 6

5.8431.26



S 6

5.8431.29



S 6

5.8431.31



S 6

5.8431.34



S 6

5.8433.31 CUTLET AND STEAK KNIFE

straight blade
31 cm



5.8433.31



S 6

5.8434.20 CIMETER STEAK KNIFE

curved blade
20 cm



5.8434.20



S 6

5.8434.26



S 6

5.8435.26 SLAUGHTER KNIFE

stiff, thick, curved blade
26 cm



5.8435.22



S 6

5.8435.26



S 6

5.8436.25 SLAUGHTER AND BUTCHER'S KNIFE

stiff, thick, curved blade with widened tip
25 cm



5.8436.22



S 6

5.8436.25



S 6

5.8436.31



S 6



GRAND MAÎTRE

PASSION FOR THE TRADE

PERFECT BALANCE
FORGED FROM A SINGLE PIECE
LONG SERVICE LIFE



Amateur cooks and professional chefs alike are impressed by the perfect balance of these knives. All models in this line are forged from a single piece and benefit from a seamless transition from blade to handle. This exceptional quality and timeless elegance are what make forged knives from Victorinox so special.

Grand Maître POM / Grand Maître Rosewood ►►

WE MAKE EACH DETAIL OUR BUSINESS

THE CUTTING EDGE

exhibits particularly high edge retention

THE BLADE

tapers evenly toward the cutting edge.

THE BOLSTER

is the thickening between the handle and the knife blade which provides a smooth transition from the blade to handle and improves control.

THE HANDLE

is ergonomically shaped.

THE RIVETS

pass through the steel and handle to create an exceptionally stable connection.



SPINE OF THE BLADE

THE BALANCE

is perfectly calculated. It ensures the knife is comfortable to hold and makes it easier to use, even over longer periods.

FULL TANG CONSTRUCTION

Forged from a single piece and hardened uniformly.



GRAND MAÎTRE

POM



7.7203.08G

KITCHEN KNIFE

8 cm



7.7203.08G



G 6

7.7203.10G



G 6

7.7203.12G

STEAK KNIFE

12 cm



7.7203.12G



G 6

7.7203.12WG

TOMATO AND STEAK KNIFE

wavy edge

12 cm



7.7203.12WG



G 6

7.7203.15G

CARVING KNIFE

15 cm



7.7203.15G



G 6

7.7203.20G



G 6



G GIFT BOX (6)

7.7213.20G

FILLETING KNIFE

flexible blade

20 cm



7.7213.20G



G 6

7.7223.26G

SLICING KNIFE

fluted edge

round blade, blade width 30 mm

26 cm



7.7223.26G



G 6

7.7233.15G

CARVING FORK

15 cm

NEW



7.7233.15G



G 6

7.7303.08G

SHAPING KNIFE

Bird's Beak edge

8 cm



7.7303.08G



G 6

7.7303.15G

BONING KNIFE

15 cm



7.7303.15G

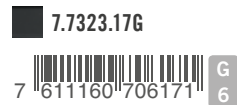


G 6

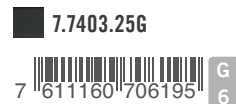
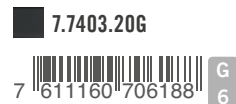
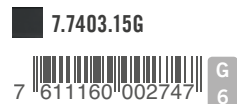
7.7303.17G **SANTOKU KNIFE**
17 cm



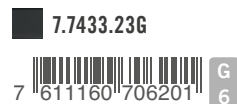
7.7323.17G **SANTOKU KNIFE**
fluted edge
17 cm



7.7403.20G **CHEF'S KNIFE**
20 cm



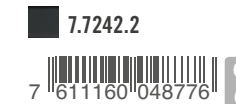
7.7433.23G **BREAD KNIFE**
wavy edge
23 cm



7.7242.2 **STEAK KNIFE SET, 2 PIECES**
12 cm



content:
2 x Steak knife 7.7203.12



7.7242.2W **STEAK KNIFE SET, 2 PIECES**
wavy edge
12 cm



content:
2 x Steak knife 7.7203.12W

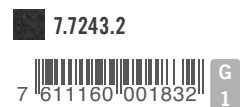


7.7243.2

CARVING SET, 2 PIECES



content:
Carving knife 7.7203.20
Carving fork 7.7233.15

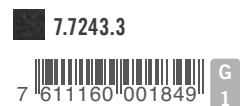


7.7243.3

CHEF'S SET, 3 PIECES



content:
Kitchen knife 7.7203.08
Carving knife 7.7203.20
Chef's knife 7.7403.20



7.7200.12G

STEAK KNIFE

12 cm

NEW



7.7200.20G

CARVING KNIFE

20 cm

NEW

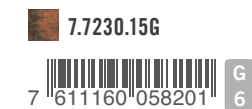


7.7230.15G

CARVING FORK

15 cm

NEW



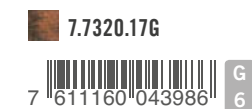
7.7320.17G

SANTOKU KNIFE

fluted edge

17 cm

NEW

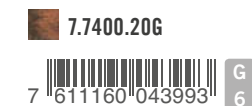


7.7400.20G

CHEF'S KNIFE

20 cm

NEW





7.7430.23G

BREAD KNIFE

wavy edge
23 cm

NEW



7.7430.23G



7.7240.2

CARVING SET, 2 PIECES

content:
Carving knife 7.7200.20
Carving fork 7.7230.15

NEW



7.7240.2



7.7240.4

STEAK KNIFE SET, 4 PIECES

12 cm

content:
4 x Steak knife 7.7200.12

NEW



7.7240.4



NEW



STORAGE + CUTTING BOARDS

READY AT HAND

EASE OF USE
LONG SERVICE LIFE
PROVEN AND DURABLE MATERIALS



These compact storage solutions for the kitchen take on an important role with their exceptional functionality and ingenious form and layout. Clean up made easy with the knife holder for the drawer and the practical cutlery blocks, you can tuck away your knives safely using little space.

The cutting board made of environmentally friendly wood fiber material helps keep your knives sharp and can be easily cleaned in the dishwasher.

Cutlery Blocks / Chef's Cases / Cutlery Roll Bags / Cutting Boards ►►



6.7143.5

SWISS CLASSIC
IN-DRAWER KNIFE HOLDER, 5 PIECES

beechwood
Length x Width x Height: 43 x 14,5 x 6,5 cm

NEW

6.7143.5



S
1

ATTENTION:

ATTRACTIVE SET-PRICE!



content:	
Paring knife	6.7603
Tomato and table knife	6.7833
Carving knife	6.8003.19
Santoku Knife	6.8523.17
Bread knife	6.8633.21

7.7065.0

IN-DRAWER KNIFE HOLDER, EMPTY

beechwood
Length x Width x Height: 43 x 14,5 x 5,4 cm

NEW

7.7065.0



S
1

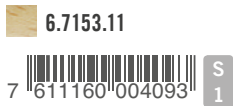




6.7153.11

SWISS CLASSIC
CUTLERY BLOCK, 11 PIECES

beechwood
Height: 35,5 cm



ATTENTION:
ATTRACTIVE SET-PRICE!



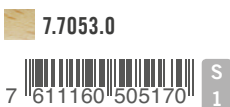
content:	
Potato peeler	5.0203
Steak knife	6.7233
Paring knife	6.7433
Paring knife	6.7603
Paring knife	6.7703
Tomato and table knife	6.7833
Kitchen knife	6.8003.15
Carving knife	6.8003.22
Santoku knife	6.8523.17
Bread knife	6.8633.21
Domestic sharpening steel	7.8013



7.7053.0

CUTLERY BLOCK, EMPTY

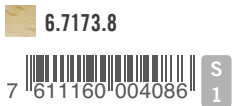
beechwood
Height: 22,8 cm



6.7173.8

SWISS CLASSIC
CUTLERY BLOCK, 8 PIECES

beechwood
with nylon inlay
Height: 38,2 cm



ATTENTION:
ATTRACTIVE SET-PRICE!



content:	
Steak knife	6.7233
Paring knife	6.7433
Paring knife	6.7603
Paring knife	6.7703
Tomato and table knife	6.7833
Carving knife	6.8003.19
Santoku knife	6.8523.17
Bread knife	6.8633.21



7.7043.0

CUTLERY BLOCK, EMPTY

beechwood
with nylon inlay
Height: 25,7 cm



(Nylon inlay X.51170.13: see page 120)



6.7127.6L14

SWISS CLASSIC
UTILITY BLOCK, 6 PIECES

synthetic material
with nylon inlay
Height: 27,4 cm

NEW

6.7127.6L14



S
1



content:

Universal peeler	7.6075.8
Paring knife	6.7606.L119
Paring knife	6.7631
Paring knife	6.7706.L115
Tomato and table knife	6.7832
Steak and pizza knife	6.7936.12L4



7.7031.03

CUTLERY BLOCK SMALL, EMPTY

synthetic material
with nylon inlay
Height: 15,9 cm

7.7031.03



S
1

7.7031.07



S
1



6.7126.4

SWISS CLASSIC
STEAK AND PIZZA KNIFE BLOCK,
6 PIECES

synthetic material
with nylon inlay
Height: 27,4 cm

NEW

6.7126.4



S
1



content:

Steak and pizza knife	6.7936.12L4
Steak and pizza knife	6.7936.12L5
Steak and pizza knife	6.7936.12L8
Steak and pizza knife	6.7936.12L9



X.77031.13

NYLON INLAY

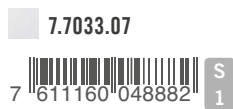
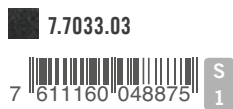
X.77031.13



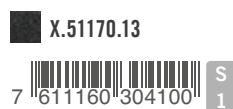
S
1



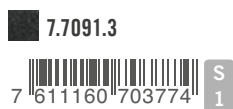
7.7033.03 **CUTLERY BLOCK LARGE, EMPTY**
synthetic material
with nylon inlay
Height: 24,2 cm



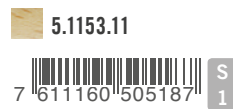
X.51170.13 **NYLON INLAY**



7.7091.3 **MAGNETIC KNIFE BAR «MAJOR»**
3 mounting holes, empty
black
Length: 35 cm



5.1153.11 **STANDARD CUTLERY BLOCK, 11 PIECES**
beechwood
Height: 34,7 cm



content:	
Potato peeler	5.0103
Paring knife	5.0433
Paring knife	5.0603
Paring knife	5.0703
Tomato and table knife	5.0833
Bread knife	5.1633.21
Carving knife	5.1833.20
Carving knife	5.1903.19
Carving knife	5.1903.22
Carving fork	5.2103.15
Domestic sharpening steel	7.8213



7.7053.0 **CUTLERY BLOCK, EMPTY**
beechwood
Height: 22,8 cm

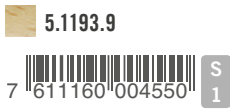




5.1193.9

STANDARD
CUTLERY BLOCK, 9 PIECES

beechwood
Height: 28 cm



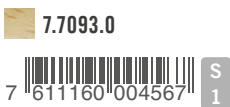
- content:
- | | |
|---------------------------|-----------|
| Paring knife | 5.0403 |
| Paring knife | 5.0703 |
| Tomato and table knife | 5.0833 |
| Bread knife | 5.1633.21 |
| Carving knife | 5.1803.15 |
| Carving knife | 5.1903.22 |
| Carving fork | 5.2103.15 |
| Kitchen shears | 7.6363.3 |
| Domestic sharpening steel | 7.8213 |



7.7093.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 19,5 cm



5.1183.51

STANDARD
SMALL CUTLERY BLOCK, 5 PIECES

beechwood
Height: 24,2 cm



- content:
- | | |
|------------------------|-----------|
| Paring knife | 5.0603 |
| Tomato and table knife | 5.0833 |
| Bread knife | 5.1633.18 |
| Carving knife | 5.1803.12 |
| Carving knife | 5.1803.18 |



7.7083.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 16 cm

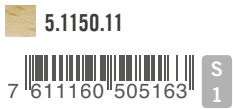




5.1150.11

ROSEWOOD
CUTLERY BLOCK, 11 PIECES

beechwood
Height: 34,7 cm



content:	
Potato peeler	5.0109
Paring knife	5.0700
Paring knife	5.0730
Bread knife	5.1630.21
Carving knife	5.1800.18
Carving knife	5.2000.19
Carving knife	5.2000.22
Carving fork	5.2100.15
Paring knife	5.3000
Paring knife	5.3030
Domestic sharpening steel	7.8210



7.7050.0

CUTLERY BLOCK, EMPTY

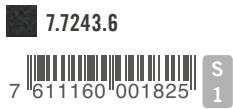
beechwood
Height: 22,8 cm



7.7243.6

GRAND MAÎTRE
CUTLERY BLOCK, 6 PIECES

beechwood, anthracite lacquer
with nylon inlay
Height: 38,5 cm



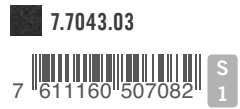
content:	
Kitchen knife	7.7203.08
Steak knife	7.7203.12
Carving knife	7.7203.15
Santoku knife	7.7323.17
Chef's knife	7.7403.20
Kitchen shears	7.6363.3



7.7043.03

CUTLERY BLOCK, EMPTY

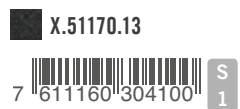
beechwood, anthracite lacquer
with nylon inlay
Height: 25,7 cm



X.51170.13

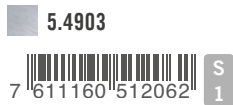
NYLON INLAY

black



5.4903

FIBROX
SMALL CHEF'S CASE, 14 PIECES
gray, 46 x 32 cm
with 1 solid synthetic inlay,
with cotton towel (7.6769), 100% cotton

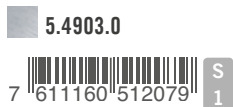


content:

Potato peeler, single edge	5.0103	Shaping knife	5.3103
Paring knife	5.0703	Lemon decorator	5.3403
Carving knife	5.2003.19	Lemon zester	5.3503
Carving knife	5.2003.28	Filleting knife, flexible	5.3703.18
Carving fork, forged	5.2303.18	Boning knife	5.6003.15
Spatula, flexible	5.2603.23	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6163
Pastry knife, wavy edge	5.2933.26	Kitchen sharpening steel, round, 27 cm	7.8403

5.4903.0

SMALL CHEF'S CASE, EMPTY
gray, 46 x 32 cm
with inlay



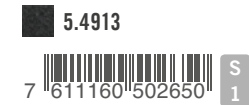
5.4903.1

INLAY



5.4913

FIBROX
SMALL CHEF'S CASE, 14 PIECES
black, 49 x 31 cm
with 2 solid synthetic inlays

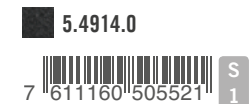


content:
the same content as 5.4903 (without towel)
on page 126



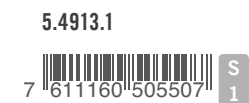
5.4914.0

SMALL CHEF'S CASE, EMPTY
black, 49 x 31 cm
without inlays



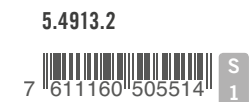
5.4913.1

INLAY UPPER PART



5.4913.2

INLAY LOWER PART





5.4923

FIBROX
LARGE CHEF'S CASE, 23 PIECES

black, 51 x 38 cm
with 2 solid synthetic inlays

5.4923



S
1



content:

Potato peeler, single edge
Paring knife
Carving knife
Carving knife
Carving fork, forged
Spatula, flexible
Pastry knife, wavy edge
Shaping knife
Lemon decorator
Lemon zester
Apple corer, Ø 16 mm
Filleting knife, flexible

5.0103
5.0703
5.2003.22
5.2003.28
5.2303.18
5.2603.25
5.2933.26
5.3103
5.3403
5.3503
5.3603.16
5.3703.18

Salmon knife, fluted edge
Slaughter and butcher's knife
Boning knife
Decorating knife, forged, without rivets
Potato baller, 2 scoops (Ø 22 + 25 mm)
Oyster knife
Set with 10 icing funnels, stainless, assorted
Set with 10 icing decorators, stainless, assorted
Set with 3 tying and 2 larding needles
Kitchen sharpening steel, round, 27 cm
Fish scissors, stainless

5.4623.30
5.5203.28
5.6303.15
7.6053.3
7.6163
7.6393
7.6700
7.6750
7.7350
7.8403
8.1056.21

5.4924.0

LARGE CHEF'S CASE, EMPTY

black, 51 x 38 cm
without inlays

5.4924.0



S
1

5.4923.1

INLAY UPPER PART

5.4923.1



S
1

5.4923.2

INLAY LOWER PART

with magnetic bar

5.4923.2



S
1

Complimenting product: 7.6760 (Icing bag), see page 145



STORAGE

5.4914

**ROSEWOOD
SMALL CHEF'S CASE, 14 PIECES**
black, 49 x 31 cm
2 solid synthetic inlays

5.4914


7 611160 504685

S
1



content:			
Potato peeler, single edge	5.0109	Shaping knife	5.3100
Kitchen knife	5.2000.10	Lemon decorator	5.3400
Carving knife	5.2000.19	Lemon zester	5.3500
Carving knife	5.2000.28	Filleting knife, flexible blade	5.3700.18
Carving fork, forged	5.2300.18	Boning knife	5.6000.15
Spatula, flexible	5.2600.23	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Pastry knife, wavy edge	5.2930.26	Kitchen sharpening steel, round, 27 cm	7.8330

5.4914.0

SMALL CHEF'S CASE, EMPTY
black, 49 x 31 cm
without inlays

5.4914.0


7 611160 505521

S
1

5.4913.1

INLAY UPPER PART

5.4913.1


7 611160 505507

S
1

5.4913.2

INLAY LOWER PART

5.4913.2


7 611160 505514

S
1

5.4924

**ROSEWOOD
LARGE CHEF'S CASE, 23 PIECES**
black, 51 x 38 cm
2 solid synthetic inlays

5.4924


7 611160 502674

S
1



content:			
Potato peeler, single edge	5.0109	Salmon knife, fluted edge	5.4120.30
Kitchen knife	5.2000.10	Slaughter and butcher's knife	5.5200.28
Carving knife	5.2000.19	Decorating knife, forged	7.6052
Carving knife	5.2000.28	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Carving fork, forged	5.2300.18	Boning knife	5.6300.15
Spatula, flexible	5.2600.25	Oyster knife	7.6391
Pastry knife, wavy edge	5.2930.26	Set with 10 icing funnels, stainless, assorted	7.6700
Shaping knife	5.3100	Set with 10 icing decorators, stainless, assorted	7.6750
Lemon decorator	5.3400	Set with 3 tying and 2 larding needles	7.7350
Lemon zester	5.3500	Kitchen sharpening steel, round, 27 cm	7.8330
Apple corer, Ø 16 mm	5.3609.16	Fish scissors, stainless	8.1056.21
Filleting knife, flexible	5.3700.18		

5.4924.0

LARGE CHEF'S CASE, EMPTY
black, 51 x 38 cm
without inlays

5.4924.0


7 611160 505552

S
1

5.4924.1

INLAY UPPER PART

5.4924.1


7 611160 505569

S
1

5.4924.2

INLAY LOWER PART

5.4924.2


7 611160 505576

S
1

Complimenting product: **7.6760** (Icing bag), see page 145



STORAGE + CUTTING BOARDS

Cutlery Roll Bags

7.4010.56

CUTLERY ROLL BAG SMALL, EMPTY

dark gray

Length (closed): 48 cm
Length (open): 56 cm
Height (open): 48 cm
Net weight: 448 g

7.4010.56



S 1



7.4010.82

CUTLERY ROLL BAG LARGE, EMPTY

dark gray

Length (closed): 48 cm
Length (open): 82 cm
Height (open): 48 cm
Net weight: 658 g

7.4010.82



S 1



Placement recommendation for the Cutlery Roll Bag,
8 pieces

STORAGE + CUTTING BOARDS

Cutting Boards



7.4011.47

CUTLERY ROLL BAG, 8 PIECES, EMPTY

black

Length (closed): 48 cm
Length (open): 47 cm
Height (open): 48 cm
Net weight: 490 g

NEW

7.4011.47



S 1



6.7191.CH

SWISS MAP KITCHEN SET, 2 PIECES

Length x Width x Height: 40 x 25 x 0,6 cm



content:
Swiss Classic Cheese and sausage knife 6.7861
Swiss Map Cutting board, Epicurean

NEW

6.7191.CH



S 1





KITCHEN UTENSILS

MULTITASKING

VERSATILE
EXCEPTIONAL FUNCTIONALITY
ROBUST AND LONG-LASTING



From chopping and peeling to slicing and grating ...

Victorinox offers a variety of useful kitchen aids. Peelers in bright colors, graters, bottle openers, poultry shears and meat tenderizers are indispensable classics in our portfolio.

5.0103

POTATO PEELER

single edge
for right-handed use



5.0103



S 20

5.0101



S 20



5.0203

POTATO PEELER

double edge



5.0203



S 20

5.0201



S 20

5.0203.S



S 12

5.0201.S



S 12



5.0109

POTATO PEELER

single edge
for right-handed use

5.0109



S 20



5.0209

POTATO PEELER

double edge

5.0209



S 20

5.0209.S



S 12



7.6070

POTATO PEELER «REX»

pivoting blade

7.6070



S 10

replacement blade

7.6071



7.6070.7

POTATO PEELER «RAPID»

pivoting blade

7.6070.7



S 10

replacement blade

7.6071



7.6072

JULIENNE CUTTER «J-STAR»

pivoting blade

7.6072



S 10



7.6073.3

POTATO PEELER

stainless pivoting blade



7.6073.3



S 20

7.6073



S 20

7.6073.7



S 20



replacement blade

7.6073.03

7.6075

UNIVERSAL PEELER

stainless pivoting blade
serrated edge
double edge



7.6075



S 20

7.6075.1



S 20

7.6075.4



S 20



7.6075.5



S 20

7.6075.8



S 20

7.6075.9



S 20

replacement blade

7.6075.03

7.6077

PEELER

stainless serrated edge
double edge



7.6077



S 20

7.6077.1



S 20

7.6077.4



S 20



7.6077.5



S 20

7.6077.8



S 20

7.6077.9



S 20

7.6079



TOMATO AND KIWI PEELER

stainless pivoting blade
serrated edge
double edge



7.6079



S 20

7.6079.1



S 20

7.6079.4



S 20

7.6079.5



S 20

7.6079.8



S 20

7.6079.9



S 20

replacement blade

7.6075.03

7.6074



POTATO PEELER

stainless
ejects peel backwards

7.6074



S 20



7.6076



CHEESE GRATER

stainless

7.6076



S 20



7.6078



HANDSLICER COMPLETE

with 3 stainless elements
– Slicer, double edge
– Julienne
– Grater
and peel holder

7.6078



S 6



7.6081.1



GRATER

stainless, rough edge
with anti-slip feet

NEW



with blade protection



7.6081.1



S 10

7.6082.4



GRATER

stainless, fine edge
with anti-slip feet

NEW



with blade protection

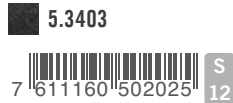


7.6082.4

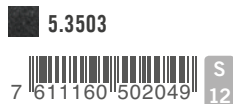


S 10

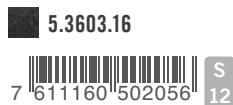
5.3403 LEMON DECORATOR



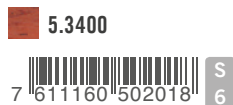
5.3503 LEMON ZESTER



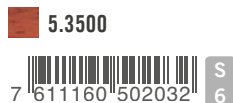
5.3603.16 APPLE CORER
Ø 16 mm



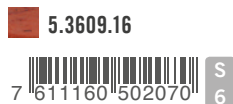
5.3400 LEMON DECORATOR



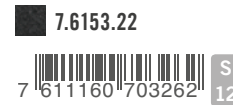
5.3500 LEMON ZESTER



5.3609.16 APPLE CORER
Ø 16 mm
lacquered wooden handle



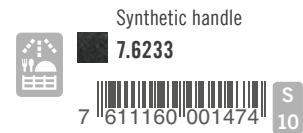
7.6153.22 POTATO BALLER
stainless
with 1 scoop
Ø 22 mm



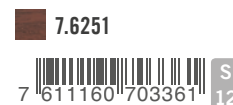
7.6163 POTATO BALLER
stainless
with 2 scoops
Ø 22 + 25 mm



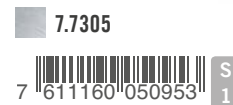
7.6230 MULTIPURPOSE TURNER
flexible
blade 8 x 16 cm



7.6251 SPATULA
shaped offset
flexible
blade 8 x 11 cm



7.7305 MEAT TENDERIZER
stainless
1250 gr



7.6054.3



DECORATING KNIFE

4 mm flat serration
8,5 cm

NEW

7.6054.3



S 10



7.6053.3

DECORATING KNIFE, FORGED

5 mm deep serration
11 cm

plywood handle
7.6052



S 10



without rivets
7.6053.3



S 10

7.6343

POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm

7.6343



S 5



replacement spiral spring

7.6343.11

7.6344

POULTRY SHEARS «PROFESSIONAL»

stainless
total length 25 cm

7.6344



S 5



replacement spiral spring

7.6343.11

7.6345

POULTRY SHEARS

with buffer-spring
stainless
total length 25 cm

7.6345



S 1



replacement spiral spring

7.6345.11

7.6350

POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm
easy to separate

7.6350



S 1



replacement spiral spring

7.6350.11

7.6363.3

MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»

stainless
total length 20 cm

7.6363



S 5

7.6363.3



S 5



7.6376

MULTIPURPOSE KITCHEN SHEARS «PROFESSIONAL»

stainless, hot forged
total length 19,5 cm

7.6376



S 6



7.6380

MASTICATEUR

(meat mincing shears)
stainless, curved
total length 18 cm

7.6380



S 1



replacement screw and nut
replacement spring

7.6380.08
7.6380.11

7.6391

OYSTER KNIFE

with hand-guard
plywood

7.6391



S 1

7.6392



S 1



7.6393



OYSTER KNIFE

with hand-guard

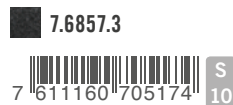
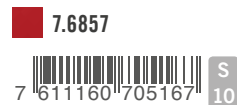
7.6393



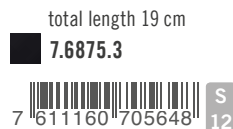
S 1



7.6857.3 **UNIVERSAL CAN OPENER**



7.6871.3 **ALL-PURPOSE CUTTER**
total length 15 cm

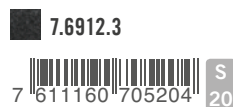
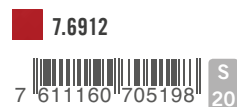


replacement spring

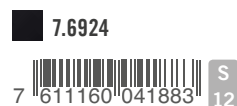
8.7203.11

8.7210.11

7.6912.3 **PET BOTTLE OPENER**



7.6924 **CORKSCREW**
with foil cutter
Teflon-coated corkscrew



7.7340 **TYING NEEDLE**
straight
18 cm



straight 18 cm
7.7340



straight 24 cm
7.7342



curved 20 cm
7.7343



7.7347 **LARDING NEEDLE**
curved
16 cm



curved 16 cm
7.7347



curved 24 cm
7.7348



7.6700 **SET ICING FUNNELS**
10 pieces
assorted, stainless

7.6700



7.6750 **SET ICING DECORATORS**
10 pieces
assorted, stainless

7.6750



7.6760 **ICING BAG**
length: 43 cm
material:
100% cotton
coated with polyurethane
(PU; boil-proofed material)

7.6760





Find out more
about the right way
to sharpen a knife



SHARPENING + SAFETY

EASY. EFFECTIVE.
SAFE.

RUST RESISTANT
EXCEPTIONALLY LONG SERVICE LIFE
EASY AND EFFICIENT TO USE



For an enjoyable cooking experience, you need sharp knives, and to keep your knives sharp you need to use a sharpening steel regularly. All our models are produced in Europe, and experience shows they offer an exceptionally long service life. Ergonomically designed handles ensure the tools are comfortable to hold.

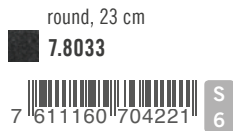
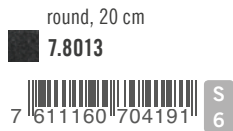
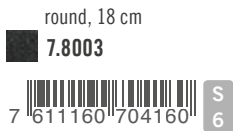
Sharpening Steels / Knife Sharpeners and Cut Resistant Gloves ►►



7.8003

DOMESTIC SHARPENING STEEL

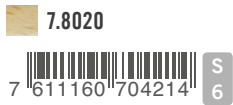
round
medium-finecut
18 cm



7.8020

DOMESTIC SHARPENING STEEL

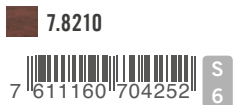
oval, beechwood handle
medium-finecut
20 cm



7.8210

DOMESTIC SHARPENING STEEL

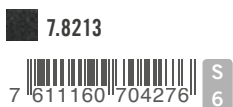
round, rosewood handle
medium-finecut
20 cm



7.8213

DOMESTIC SHARPENING STEEL

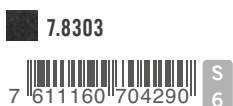
round
medium-finecut
20 cm



7.8303

KITCHEN SHARPENING STEEL

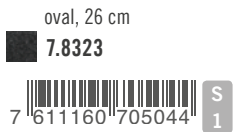
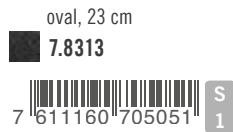
round
medium-finecut
25 cm



7.8323

KITCHEN SHARPENING STEEL

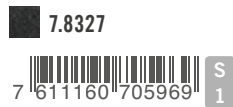
oval, diamond-coated
26 cm



7.8327

KITCHEN SHARPENING STEEL

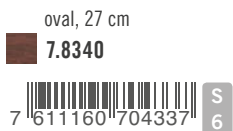
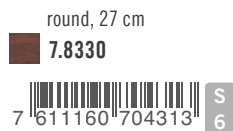
oval, diamond-coated
27 cm



7.8330

KITCHEN SHARPENING STEEL

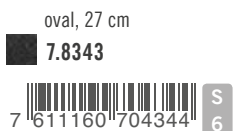
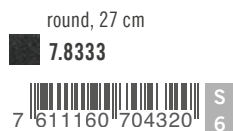
round, beechwood handle
medium-finecut
27 cm



7.8333

KITCHEN SHARPENING STEEL

round
medium-finecut
27 cm

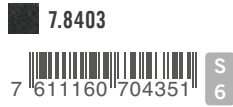




7.8403

KITCHEN SHARPENING STEEL

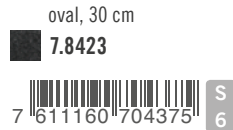
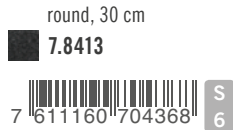
round
medium-finecut
27 cm



7.8413

BUTCHER SHARPENING STEEL

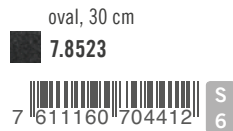
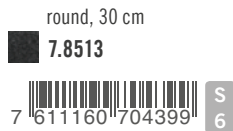
round
medium-finecut
30 cm



7.8513

BUTCHER SHARPENING STEEL

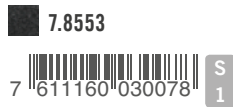
round
finecut
30 cm



7.8553

DUO CERAMIC SHARPENER

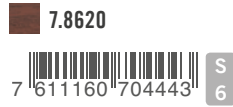
blue: granularity 360, rough
white: granularity 1000, fine
round
26 cm



7.8620

BUTCHER SHARPENING STEEL

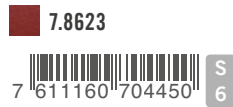
oval, beechwood handle
micro-finecut
30 cm



7.8623

BUTCHER SHARPENING STEEL

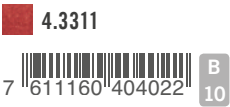
oval
micro-finecut
30 cm





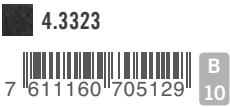
4.3311

KNIFE SHARPENER
diamond-coated



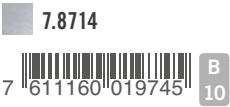
4.3323

DUAL-KNIFE SHARPENER



7.8714

KNIFE SHARPENER SMALL «VICTORINOX SHARPY»
for wavy edge and Swiss Army Knives

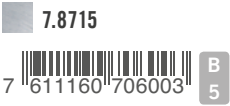


replacement blades (1 pair)

7.8714.03

7.8715

KNIFE SHARPENER «VICTORINOX»

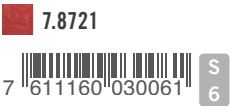


replacement blades (1 pair)

7.8715.03

7.8721.3

KNIFE SHARPENER
with ceramic rolls
2 levels:
I. pre-grinding
II. precision-grinding



7.9036.M

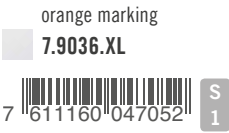
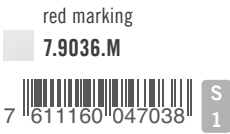
SOFT-CUT RESISTANT GLOVE
for knife hand



Cut resistant gloves are sold individually,
not in pairs. These gloves are «ambidextrous».

Knitted working glove made of Brinix® (0,05 mm),
A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or
food service.



7.9037.M

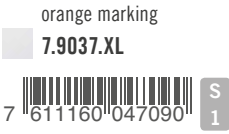
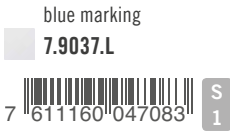
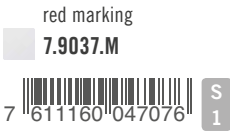
HEAVY- CUT RESISTANT GLOVE



Cut resistant gloves are sold individually,
not in pairs. These gloves are «ambidextrous».

Knitted working glove made of Brinix® (0,08 mm),
A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or
food service.





SCISSORS

SINCE 1930

FOR SPECIALIST USE
EXCEPTIONAL FUNCTIONALITY
ROBUST AND LONG-LASTING



Since the 1930s, Victorinox has also included scissors in its portfolio. Our products have long been manufactured at leading scissor forges in Europe. Naturally these tools also meet our high quality standards.

Household and Professional Scissors, Stainless / Household and Professional Scissors, Forged ►►



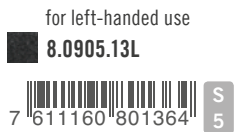
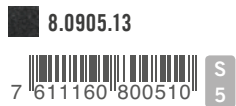
SCISSORS

Household and Professional Scissors, Stainless

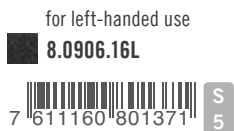
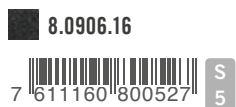
8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 10 cm



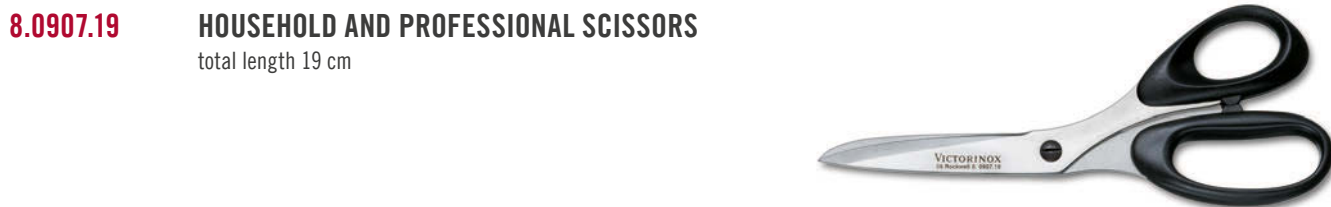
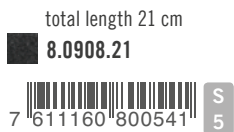
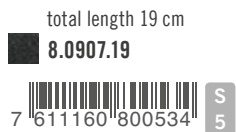
8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 13 cm



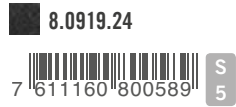
8.0906.16 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 16 cm



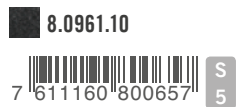
8.0907.19 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 19 cm



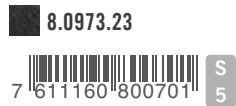
8.0919.24 TAILOR'S SCISSORS
total length 24 cm



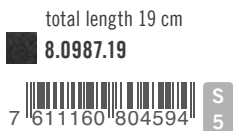
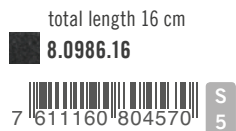
8.0961.10 POCKET SCISSORS
total length 10 cm



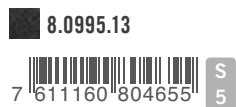
8.0973.23 PAPER SCISSORS
total length 23 cm



8.0986.16 HOUSEHOLD AND HOBBY SCISSORS
total length 16 cm



8.0995.13 POCKET SCISSORS
total length 13 cm





SCISSORS

Household and Professional Scissors, Stainless

8.0999.23 ALL-PURPOSE SCISSORS
total length 23 cm



8.0999.23
7 611160 804679 S 5

8.1002.15 HAIRDRESSER'S SCISSORS
micro-serrated
total length 15 cm



total length 15 cm
8.1002.15
7 611160 804952 S 12

total length 17 cm
8.1002.17
7 611160 804334 S 12

8.1004.16 THINNING SCISSORS
total length 16 cm



8.1004.16
7 611160 804327 S 12

8.1005.16 THINNING SCISSORS
total length 16 cm



8.1005.16
7 611160 050441 S 12

8.1007.21 PINKING SHEARS
total length 21 cm



8.1007.21
7 611160 804990 S 12

SCISSORS

Household and Professional Scissors, Forged



8.1014.15 HOUSEHOLD SCISSORS «FRANCE»
total length 15 cm



total length 13 cm
8.1014.13
7 611160 800749 S 12

total length 15 cm
8.1014.15
7 611160 800763 S 12

total length 18 cm
8.1014.18
7 611160 800787 S 12

8.1016.15 HOUSEHOLD SCISSORS «SWEDEN»
total length 15 cm



total length 13 cm
8.1016.13
7 611160 050458 S 12

total length 15 cm
8.1016.15
7 611160 050472 S 12

total length 18 cm
8.1016.18
7 611160 050489 S 12

8.1021.18 HOUSEHOLD SCISSORS «SWEDEN»
with long eye
total length 18 cm



8.1021.18
7 611160 050465 S 12

8.1034.10 POCKET SCISSORS
foldable, in leather pouch
total length 10 cm



8.1034.10
7 611160 800886 S 6



SCISSORS

Household and Professional Scissors, Forged

8.1039.09

EMBROIDERY SCISSORS

goldplated
total length 9 cm



8.1039.09



S
12



8.1040.09

STORK EMBROIDERY SCISSORS

goldplated
total length 9 cm



total length 9 cm



8.1040.09



S
12

total length 12 cm



8.1040.12



S
12

total length 16 cm



8.1040.16



S
12

8.1056.21

FISH SCISSORS

stainless
total length 21 cm



8.1056.21



S
10

8.1119.26

TAILOR'S SCISSORS

fine polished
black varnished handles
total length 26 cm



8.1119.26



S
12



SCISSORS

NENAD MLINAREVIC



VICTORINOX

AMBASSADOR

CULINARY CREATIVES USE KNIVES FROM VICTORINOX

Top chefs set superior standards for their culinary creations – and the same applies to the equipment they use. Of course, to perfect their art they need top-quality produce and extraordinary ideas, but a high-quality knife in hand is also a key ingredient in the recipe for success.

World-class chefs put their trust in the Victorinox brand and make good use of our Cutlery collections:

Nenad Mlinarevic

18 Gault Millau Points and « Swiss Chef of the Year 2016 ». Chef de Cuisine of the two Michelin-star « Focus » restaurant in Park Hotel Vitznau, Switzerland.



*Find out why our partners
choose Victorinox*





9.6016. ... SPECIAL MODELS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6016.1
German	9.6016.2
French	9.6016.3
Spanish	9.6016.4
Chinese	9.6016.6



9.6018. ... STANDARD MODELS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6018.1
German	9.6018.2
French	9.6018.3
Spanish	9.6018.4
Chinese	9.6018.6



9.6026. ... GARDEN TOOLS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6026.1
German	9.6026.2
French	9.6026.3
Spanish	9.6026.4



9.7015. ... SWISS CLASSIC

Quality household knives

open 600 x 210 mm
folded 100 x 210 mm

English	9.7015.1
German	9.7015.2
French	9.7015.3
Spanish	9.7015.4



9.7016. ... STANDARD MODELS

Quality household knives

open 600 x 210 mm
folded 100 x 210 mm

English	9.7016.1
German	9.7016.2
French	9.7016.3
Spanish	9.7016.4



9.7017. ... PROFESSIONAL KNIVES

for hotels, restaurants and catering

open 600 x 210 mm
folded 100 x 210 mm

English	9.7017.1
German	9.7017.2
French	9.7017.3
Spanish	9.7017.4



9.7018. ... PROFESSIONAL KNIVES

for food processing

open 600 x 210 mm
folded 100 x 210 mm

English	9.7018.1
German	9.7018.2
French	9.7018.3
Spanish	9.7018.4



9.7020. ... GRAND MAÎTRE

Forged by master craftsmen

open 300 x 210 mm
folded 100 x 210 mm

English	9.7020.1
German	9.7020.2
French	9.7020.3
Spanish	9.7020.4



9.7058. ... HOUSEHOLD AND PROFESSIONAL KNIVES

Brochure

folded 220 x 148 mm

English	9.7058.1
German	9.7058.2
French	9.7058.3
Spanish	9.7058.4



PRICE GUIDE

The prices correspond to Victorinox's cost prices.
For the items marked with * we charge half of our cost price. For the items marked with ** we charge the full price.
For all other articles which are not specially marked, Victorinox pays 75% of the cost price and the distributor 25%.
(free of charge for retailers)



9.6027 **USER'S GUIDE TO «SWISSCHAMP»**
Introduction to the use of all features

in eight languages (English, German, French, Spanish, Italian, Chinese, Japanese and Russian)

40 x 100 mm **9.6027**



9.6037. ... **COMPANION FOR LIFE**
True stories from around the world

English **9.6037.1**
German **9.6037.2**
French **9.6037.3**
Spanish **9.6037.4**



9.6070 **ADVERTISING STICKER**
SwissChamp **9.6070**



9.6076. ... **CARRIER BAGS**
polyethylen, printed on both sides

small 220 x 300 mm **9.6076.01***
large 365 x 480 mm **9.6076.02***



9.6079 **UMBRELLA**
blue, with printed Victorinox logo
Ø 120 cm

9.6079*



9.6085.22 **BASEBALL CAP**
with embroidered Victorinox logo
size adjustable

blue **9.6085.22***
black **9.6085.32***



9.6082.22 **T-SHIRT**
anthracite
with embroidered Victorinox logo

size S **9.6082.22S***
size M **9.6082.22M***
size L **9.6082.22L***
size XL **9.6082.22XL***
size XXL **9.6082.22XXL***



9.2101. ... **SWISS ARMY KNIVES**
Catalog 2017

NEW

English, without prices **9.2101.1**
German, without prices **9.2101.2**
French, without prices **9.2101.3**
Spanish, without prices **9.2101.4**
German, RRP CHF **9.2331.2**
French, RRP CHF **9.2331.3**



9.2102. ... **HOUSEHOLD AND PROFESSIONAL KNIVES**
Catalog 2017

NEW

English, without prices **9.2102.1**
German, without prices **9.2102.2**
French, without prices **9.2102.3**
Spanish, without prices **9.2102.4**
German, RRP CHF **9.2332.2**
French, RRP CHF **9.2332.3**



MULTI-TOOLS

For dirty and sticky blades, we recommend opening and closing the blades several times in warm water until they move freely. Allow to dry completely. Add a drop of oil between the blades and the tool casing or springs as well as other friction surfaces.

Mutli-tools should never be cleaned in a dishwasher.



We recommend:
Multi-Tool Oil (item number 4.3301)

Key features:

- Maintains tool mechanics
- Protects against corrosion
- Meets NSF H1 requirements



HOUSEHOLD AND PROFESSIONAL KNIVES

Victorinox recommends rinsing knives under running water directly after use. Salt or acidic leftovers can lead to spotting if the knife is left uncleaned over longer periods of time. Knives that are dishwasher safe are marked with the corresponding icon within the catalog.



B **BLISTER (B)**



VICTORINOX WARRANTY

Victorinox AG guarantees all knives and tools to be of first class stainless steel and also guarantees a life time against any defects in material and workmanship (save for electronic components 2 years).

Damage caused by normal wear and tear, misuse or abuse are not covered by this guarantee.

→ **A service charge may apply for repairs and services** that are not covered by the warranty.

→ **Our standard warranty repair** includes replacement of parts that are broken, bent or suffer from general wear and tear. All other parts will be polished.

→ **If there are tool parts of sentimental value**, that you do not want replaced or if you wish for a part or parts to be returned, please state this in written form.

→ **If you are from Switzerland**, please contact your local retailer or send us your tool, well packed, directly to our repair department:

VICTORINOX AG
Reparatur-Abteilung
Schmiedgasse 57
CH-6438 Ibach-Schwyz

→ **If you are from Germany, Austria, Belgium or Luxemburg**, please contact your local dealer or send us your tool, well packed, directly to our repair department:

VICTORINOX AG
Auslieferungslager
Reparatur-Abteilung
Alfred-Nobel-Strasse 5
DE-79761 Waldshut-Tiengen

→ **If you are NOT from Switzerland, Germany, Austria, Belgium or Luxemburg**, please contact a local Victorinox representative or local dealer. They will be glad to assist you and possible mail delivery fees to and from Switzerland, are included in the warranty.



VICTORINOX



 HANDLE-SHAPE

SWISS CLASSIC

Curved shape
ergonomic



STANDARD

Classic shape
straight



FIBROX

Classic shape



Safety Grip
for increased safety



Safety Nose
for maximum safety



ROSEWOOD

Classic shape
straight



American shape



SWIBO

Basic shape



GRAND MAÎTRE

POM



Rosewood



HANDLE-COLORS



FIBROX HACCP-LINE

HACCP (Hazard Analysis Critical Control Points) is a preventive system – a risk management that provides safety for food and consumers. Victorinox has implemented the colored Fibrox handle HACCP concept according to the international food regulations.

Thanks to the colored handles, the scope of application for each knife is visible.





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