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COMMERCIAL CUTLERY 2015-2016









Victorinox 1884-2014; 130 Years of Experience and Swiss Tradition

The little red pocket knife, with cross and shield emblem on the handle is an instantly recognizable symbol for our company. In a most 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 over the past 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, we're proud to present a range of cutlery which perfectly embodies those principles, and features our best, and perhaps future classics.

Victorinox

Carl Elsener CEO Victorinox

Carl Elsenes



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National Sanitary Foundation
This seal provides a guarantee
that Victorinox knives are made
to the highest sanitary standards
required by the commercial
industry. In fact, the entire
Victorinox factory in Ibach,
Switzerland, is NSF-Certified, so
this seal can be found on most
stamped Fibrox® Pro blades
made by Victorinox.



Any item featuring this icon is available in clam packaging.



Any item featuring this icon adheres to our Minimum Advertised Price (MAP) policy.

MAP PRICING NOT APPLICABLE IN CANADA



Scan this icon with any smart phone to view video.

THE VICTORINOX EAGLE CREST



Product is made in Switzerland by our Master Cutlers.



Non-Victorinox product that meets our exacting quality standards.

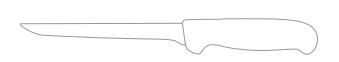
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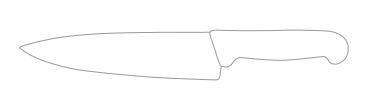
PARING KNIFE

This versatile cutting tool with a short blade is great for small, precision cuts where control is essential. You can use it for seeding jalapeños, mincing shallots, slicing mangos, trimming beans and coring tomatoes. The paring knife is a staple in every kitchen and can quickly become your favorite tool.



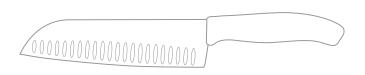
BONING KNIFE

A boning knife is used for separating meat, poultry, or fish from the bone with precise control using its "s" shaped edge and flexible, thin blade.



CHEF'S KNIFE

An all-purpose chef's knife is an essential tool in every kitchen. Perfectly suited for dicing onions, mincing shallots, chopping herbs, crushing garlic, slicing meats of all varieties, and shredding cabbage, its versatility makes it your go-to knife. Our patented 8" Fibrox® Pro Chef's Knife is consistently "Highly Recommended" by a leading gourmet consumer magazine.



SANTOKU KNIFE

This Japanese cook's knife combines the features of a cleaver with a chef's knife. Its unique shape allows it to be used as a spatula to scoop up whatever you are chopping.



BREAD KNIFE

Although called a "bread knife," it can also easily slice sandwiches, tomatoes and other vegetables, as well as fruits that have skins that easily bruise. Perfect for making scalloped edge cuts through a harder crust or peel without squashing the tender interior.



CIMETER KNIFE

Primarily for butchering large pieces of meat, cimeters also work well for slicing meats, roasts, turkeys and more. The wider blade adds weight and keeps portions together during slicing, making uniform slices easier to achieve.



BREAKING KNIFE

Primarily for butchering large pieces of meat. Lighter in weight than the cimeter, the breaking knife also works well for slicing meats, roasts, turkey and more.



SLICING KNIFE

Long and narrow in shape, slicing knives are suited for slicing everything from meats, to cakes, to sandwiches. These knives often have a round tip to improve meat separation. They are designed to precisely cut smaller and thinner slices of meat, made possible by increased flexibility. Many chefs find them better suited to slice hams, roasts and fish.





FIBROX® PRO

Victorinox Swiss Army has been crafting fine cutlery since the late 1800's. Our Fibrox professional line has become the tool of choice for professionals and has consistently received high accolades in industry product testing.



Vx GRIP

This collection features a unique handle design to help eliminate hand and wrist fatigue.



Victorinox Swiss Army worked closely with a well-known meat processing plant to create this ergonomic handle. Comments from members of the test team included, "I love it!" and "I can feel the stress leave my wrist."

Superflex blades are used exclusively to remove the tender loin fillet during plant processing and are commonly known in the business as a "tender puller knife."

- Fibrox® handle with ergonomic grip for comfort
- Textured Vx Grip handle for superior slip-resistance
- Ergonomic handle design for improved control and cutting torque



Vx Grip handle, curved, semi-stiff blade



Vx Grip handle, curved, flexible blade



Vx Grip handle, curved, flexible blade



Vx Grip handle, curved, super flexible blade



Ryan Fibiger, Head Butcher & CEO of Fleisher's

The most unique factor is the *extreme flex* of this knife. This is not like any flex knife that we've seen so far. And what that *allows you* to do is lots of new interesting trimming around bones and it also is very uniquely suited to pulling tenderloins from the short loins. Tenderloins are one of the more difficult cuts in meat processing, and the most expensive cut that we offer, so *preserving* as much meat as possible is our number one goal and the Vx Grip helps us do just that.





Scan QR Code to find out why Ryan chooses Victorinox.



BONING Straight, Wide Blade

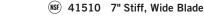




(NSF) 40615 6" Stiff, Wide Blade

(NSF) @ 40612 6" Stiff, Extra-wide Blade







(NSF) 40812 6" Stiff, Wide, Granton Blade

BONING Straight, Narrow Blade



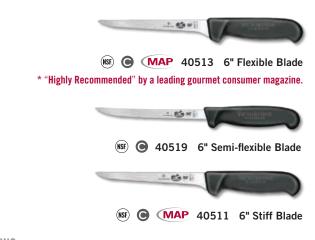




5" Stiff Fibrox Pro Boning Knife –

A favorite knife is hard to explain. I typically have six knives in my scabbard, but this is the knife that I unconsciously reach for 90% of the time. It also happens to be the first knife that I was given when I started my butchery apprenticeship. Its weight and balance create the precision that I demand, and the materials make it incredibly durable.

BONING Straight, Narrow Blade



BONING Rabbit / Utility Knife



BONING Curved Blade



5.6603.15.RS 6" Blade, Blunt Tip

WSF 42610 6" Stiff, Wide, Granton Blade

CHEF'S Straight Edge

CHEF'S Straight Edge



(NSF) @ 40522 12" Blade 21/4" blade width at handle

CHEF'S Serrated Edge



(NSF) 6 40556 5" Blade 11/4" blade width at handle



(NSF) 6 40720 7½" Blade 1½" blade width at handle



(88) 40721 10" Sandwich Serrated / Straight Edge 2" blade width at handle

SANTOKU



6 MAP 41529 7" Granton Blade 1½" blade width at handle

BREAD Serrated Edge



6 40548 **7"** Blade, Slant Tip $1\frac{1}{2}$ " blade width at polypropylene handle



(NSF) (MAP) 40549 8" Blade, Slant Tip

- CO Victoria

(NSF) \bigcirc 40552 5" Blade $1\frac{1}{4}$ " blade width at handle



(NSF) (MAP) 40570 6" Blade 11/4" blade width at handle





(NSF) (MAP 40520 8" Blade 2" blade width at handle

* "Highly Recommended" by leading gourmet consumer magazine.



 $1\frac{1}{2}$ " blade width at handle



(NSF) (MAP) 40521 10" Blade $2\frac{1}{4}$ " blade width at handle



(NSF) 44521 10" Blade, Blunt Tip 2½" blade width at handle



BREAD Serrated Edge

-001

(NSF) (MAP) 40547 101/4" Curved Blade 11/4" blade width at handle

* Rated best bread knife by leading gourmet consumer magazine.



(NSF) (MAP) 41694 7½" Offset Blade 1½" blade width at handle



(NSF) 6 40550 9" Offset Blade 1½" blade width at handle



41695 10" Curved Blade

SLICING Straight Edge



(NSF) 40652 8" Blade, Churrasco



(NSF) 40557 9" Blade, Churrasco $1\frac{1}{2}$ " blade width at handle



(NSF) 40558 12" Blade, Churrasco 2" blade width at handle



6 40551 10¹/₄" Curved, Super Slicer 1¹/₄" blade width at handle

SLICING Straight Edge



(NSF) (MAP 40542 $10\frac{1}{4}$ " Blade $1\frac{1}{4}$ " blade width at handle



(NSF) © 40543 12" Blade 11/4" blade width at handle



(NSF) 40544 14" Blade 1¹/₄" blade width at handle



(NSF) 40633 10" Granton Blade 1½" blade width at handle



(88) 40643 12" Salmon Slicer, Granton Blade, Flexible 1" blade width at handle



(NSF) (MAP) 40645 12" Wide, Granton Blade 1½" blade width at handle

* Rated best carving knife by leading gourmet consumer magazine.



(NSF) 40646 14" Wide, Granton Blade $1\frac{1}{2}$ " blade width at handle

FILLET / FISHING Straight Edge



(NSF) © 40640 10" Blade 11/4" blade width at handle



(NSF) \bigcirc 40641 12" Blade $1\frac{1}{4}$ " blade width at handle



(NSF) 40642 14" Blade 1¹/₄" blade width at handle

FLANK KNIFE



(NSF) 41511 7" Stiff Blade 1¹/₈" blade width at handle



(NSF) \bigcirc 40534 8" Stiff Blade $1^{1}/_{8}$ " blade width at handle

CARVING Straight Edge



(NSF) @ 40540 10" Semi-flexible Blade 11/8" blade width at handle



(NSF) 40541 12" Semi-flexible Blade $1^{1}/8$ " blade width at handle

CARVING Serrated Edge



41540 8" Semi-flexible Blade 11/8" blade width at handle



(NSF) 40546 10" Semi-flexible Blade $1^{1}/_{8}$ " blade width at handle



(MSF) (MAP 40613 8" Flexible Blade



NSF 40714 6" Semi-flexible Blade



(NSF) 40715 7" Flexible Blade



MSF 40616 7" Semi-flexible Blade



(NSF) 40710 7" Stiff Blade



(NSF) 40711 8" Flexible Blade

POULTRY Chicken Deboning Knife



NSF 40713 33/4" Narrow, Straight Blade

POULTRY Small Handle



(NSF) 41810 31/4" Slant Point Vent Boning



(NSF) 41811 33/4" Straight Vent Boning



NSF 41812 41/2" Boning



POULTRY Medium Handle



(NSF) 41820 3" Slant Point Vent Boning



MSF 41821 33/4" Straight Vent Boning



(NSF) 41822 4½" Boning

SKINNING



MSF 40532 5" Lamb Skinning Blade



NSF) 40535 5" Beef Skinning Blade



NSF 40536 6" Beef Skinning Blade



WSF 40639 6" Beef Western Skinning Blade



NSF 40730 6" Stiff, Narrow Blade

BUTCHER Straight Blade



NSF 40635 7" Blade



(NSF) @ 40533 8" Granton Blade



(NSF) 42531 8" Blade



(NSF) (MAP 40530 10" Blade



(NSF) @ 40638 10" Granton Blade



NSF @ 40531 12" Blade



(NSF) 40636 12" Granton Blade



CIMETER



CIMETER



BREAKING





Pat LaFrieda, Third-generation Meat Purveyor and Burger Guru — Owner of Pat LaFrieda Meat Purveyor.

Pat LaFrieda Meat Purveyors is New York City's most *prestigious* meat packing facility. Pat LaFrieda represents the *third generation* of this family-run company. Since its inception, Victorinox Swiss Army Cutlery has been the LaFrieda Family's go-to tool.

Our most *important tools* here are our knives. Our job really is to get the meat to the customer. Without Victorinox and the product they give us, we would not be able to do what we do. Victorinox knives have helped us create many cuts of meat previously thought to be an impossible task. *That's why I choose Victorinox*.





Scan QR Code to find out why Pat chooses Victorinox.

COLOR CODED FIBROX®PRO

HACCP COLOR CODED HANDLES

These colors are recognized by the HACCP (Hazard Analysis & Critical Control Points) for the following uses:



Red = Meat
Blue = Fish
Green = Produce
White = Dairy / Cheese
Yellow = Poultry

CHEF'S



(NSF) 40424 10" Blade 21/4" blade width at handle



40454 10" Blade 21/4" blade width at handle

CHEF'S



(NSF) 40421 8" Blade 2" blade width at handle



40474 10" Blade 21/4" blade width at handle



(NSF) © 5200725 10" Blade 21/4" blade width at handle



(NSF) 40451 8" Blade 2" blade width at handle





(NSF) 40453 10¹/₄" Blade 1¹/₄" blade width at handle



(NSF) 40471 8" Blade 2" blade width at handle



(NSF) 40483 10¹/₄" Blade 1¹/₄" blade width at handle

COLOR CODED FIBROX°PRO



BONING



(NSF) \bigcirc 5600715 6" Stiff Extra-wide Blade $1\frac{1}{4}$ " blade width at handle

BUTCHER Straight Blade

CIMETER



NSF 40472 10" Blade

BONING Curved



NSF 40420 6" Semi-stiff Blade



NSF 40450 6" Semi-stiff Blade



(NSF) 40470 6" Semi-stiff Blade



(NSF) 43517 6" Flexible Blade



(NSF) @ 5660715 6" Semi-stiff Blade



NSF 40425 10" Blade



NSF 40475 10" Blade





PARING KNIVES

These versatile cutting tools, with their short blades are great for small precision cuts where control is essential. The paring knife is a staple in every kitchen and will quickly become your favorite tool.



PARING Small Handle, Spear Point

PARING Small Handle, Sheep's Foot, Straight

PARING Small Handle, Sheep's Foot, Serrated Edge



● 40600 3¹/₄" Blade, Straight Edge



42807 31/4" Blade



40807 31/4" Blade, Straight Edge



40605 31/4" Blade



40601 31/4" Blade, Straight Edge



@ 40606 21/4" Bird's Beak



● 40602 3¹/₄" Blade, Serrated Edge



PARING Decorating



42602 31/4" Blade, Serrated Edge







40603 31/4" Blade, Serrated Edge



⊕ 40509 3¹/₄" Blade, Serrated Edge



42604 4" Blade, Serrated Edge



40501 4" Blade, Straight Edge



40806 31/4" Blade



● 40809 4" Blade, Straight Edge



40604 31/4" Blade



42605 4" Blade, Straight Edge

40502 4" Blade, Straight Edge



TABLE STEAK KNIVES Serrated Edge



40505 43/4" Blade



42502 41/4" Blade



@ 40503 41/4" Blade



40504 41/4" Blade



40553 41/4" Blade

SLICE & SERVE Serrated Edge



● 40506 4½" Blade

PARING SETS



48042 3-Piece Paring Set

Includes:

- 40600 31/4" Parer, Spear Point ■ 40606 21/4" Parer, Bird's Beak
- 40602 31/4" Parer, Serrated, Spear Point



49890 3-Piece Kitchen Set

Includes:

- 40806 3¹/₄" Parer, Sheep's Foot
- 40600 31/4" Parer, Spear Point, Straight
- 40503 4¼ Tomato Knife, Round Tip, Serrated



49765 3-Piece Paring Set

Includes:

- 40807 31/4" Parer, Straight
- 42602 31/4" Parer, Serrated
- 42603 21/4" Parer, Sheep's Foot, Straight



46551 4-Piece Utility Set (Red Handles)

Includes:

- 40502 4" Utility Knife
- 40603 3¼" Parer, Serrated, Spear Point
 40601 3¼" Parer, Spear Point
- 6" x 9" Cutting Board

PARING DISPLAY BOX

PARING DISPLAY RACK





46654 Paring Display Box – Black Handles Two dozen Victorinox paring knives (40508 black), 3½" blade, straight edge, spear point



46661 Paring Display Box – White Handles Two dozen Victorinox paring knives (40807 white), 3½" blade, straight edge, spear point



46662 Paring Display Box - Red HandlesTwo dozen Victorinox paring knives (40603 red),
31/4" blade, serrated edge, spear point



49042 3-Piece Paring Knife DisplayContains 24 units (48042)



Need We Say More?

THOSE WHO KNOW CHOOSE VICTORINOX.



ROSEWOOD

Traditional and elegant, our Rosewood Collection doesn't get by on good looks alone. The collection features our famously sharp, long-lasting blades in sizes, shapes and configurations to serve all of your cutting needs.



CHEF'S Straight Edge



MAP 40029 6" Blade

11/4" blade width at handle



40024 7" Blade

1½" blade width at handle



@ 40026 7½" Stiff Blade

1½" blade width at handle



● MAP 40020 8" Blade

2" blade width at handle



MAP 40021 10" Blade

21/4" blade width at handle



40022 12" Blade

21/4" blade width at handle

CHEF'S Serrated Edge



@ 40025 7" Blade

11/2" blade width at handle



@ 40027 7½" Stiff Blade

1½" blade width at handle



40023 10" Sandwich Serrated/Straight Edge

21/4" blade width at handle

SANTOKU



MAP 41527 7" Granton Blade

1½" blade width at handle

BREAD Serrated Edge



● MAP 41290 7½" Offset Blade

1½" blade width at handle



● 40048 7" Blade, Slant Tip

11/8" blade width at handle



MAP 40049 8" Blade, Slant Tip

11/8" blade width at handle



MAP 40040 10¹/₄" Curved Blade

11/4" blade width at handle

SLICING Serrated Edge



40144 10" Blade

11/4" blade width at handle



40146 12" Blade

11/4" blade width at handle



40148 14" Blade

11/4" blade width at handle



SLICING





Q 40145 12" Blade, Straight 11/4" blade width at handle

11/4" blade width at handle



40147 14" Blade, Straight $1\frac{1}{4}$ " blade width at handle



40142 10" Granton Blade $1\frac{1}{4}$ " blade width at handle



40149 10" Granton Blade 1½" blade width at handle



MAP 40240 12" Wide, Granton Blade 1½" blade width at handle



40139 12" Granton Blade 1¹/₄" blade width at handle



40141 12" Granton Blade 1" blade width at handle



40251 14" Granton Blade 1½" blade width at handle

CARVING



40034 8" Stiff Blade 1½" blade width at handle



40044 10" Semi-flex Blade 1¹/₈" blade width at handle



40311 7" Fillet, Flexible Blade



40117 7" Fillet Blade





 $\ensuremath{ 40041 }$ 10" Blade $1^1/8$ " blade width at handle

PARING



MAP 40001 3¼" Blade, Spear Point, Straight Edge, Small Handle



MAP 40100 31/4" Blade, Spear Point, Straight Edge, Large Handle



MAP 40000 3¹/₄" Blade, Spear Point, Serrated Edge **PARING BONING** Curved 40016 5" Semi-stiff Blade 40007 21/2" Bird's Beak, Straight Edge, **Light Wood Handle STEAK** - 0 40019 6" Flexible Blade ⊕ 40002 4¾" Blade, Spear Point, Straight Edge - 6 -01 40003 4¾" Blade, Spear Point, Serrated Edge 40017 6" Semi-stiff Blade 1 63 40004 51/4" Blade, Blunt Tip, Serrated Edge 40118 6" Wide, Semi-stiff Blade **BONING** Straight, Narrow 40012 5" Stiff Blade 40212 6" Wide, Stiff, Granton Blade **BONING** Straight, Wide, Stiff 40014 5" Flexible Blade 40112 5" Blade -6 -6 MAP 40013 6" Stiff Blade 40113 6" Blade _ 6

COMMERCIAL CUTLERY

40114 7" Blade

BONING Straight, Extra-wide, Stiff, Heavy

MAP 40015 6" Flexible Blade

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BONING Curved







Daniel Humm, Three Michelin-starred Chef and Co-Owner of Eleven Madison Park & The NoMad; Grand Chef Relais & Chateaux; James Beard Foundation, Outstanding Chef in America.

Daniel Humm was given a set of Victorinox Knives from his father at the age of 14. These knives accompanied him throughout all the years of his *training* and finally to Restaurant Eleven Madison Park in New York City, which in 2014 moved to #4 on the San Pellegrino List of the *World's Best* 50 Restaurants.

As a chef, your knife becomes like your hands. They really are a companion through your career. For me it has really stood the test of time. I love the way it feels in your hands, I love the weight it has, I love how it stays sharp for a long time. I think the knife is there to *enhance the food*. And if you have the tools that you feel comfortable with there's no need to ever change. That's why I choose Victorinox.





Scan QR Code to find out why Daniel chooses Victorinox.

VICTORINOX KNIFE CONSTRUCTION

THE STAMPED KNIFE



THE FORGED KNIFE





TRADITIONAL FORGED

A time-honored craft, forged blades employ handcraftsmanship and produce the strongest and some of the sharpest blades. Forged knives are produced when a steel bar is heated to approximately 2,000° F and set into a mold specifically manufactured for the knife style and primary form.



Hot dropped fully forged; traditional bolster

PARING



7.7183 3" Shaping



7.7113.09 31/2" Parer, Spear Point, Straight

UTILITY



7.7113.10 4" Utility, Straight



7.7113.15 6" Utility, Straight



41799 5" Utility, Serrated, Spear Point Stamped

STEAK



7.7153.12 5" Steak, Spear Point, Serrated

BONING



7.7153.15 6" Boning, Flexible

CHEF'S



61

7.7123.20 8" Chef's 1³/₄" blade width at handle

CHEF'S



7.7143.20 8" Chef's, Extra-wide



7.7123.25 10" Chef's 1³/₄" blade width at handle

SANTOKU



7.7223.17 7" Santoku, Granton Blade 134" blade width at handle

FILLET



7.7163.18 7" Fillet, Flexible Blade

BREAD



7.7173.21 8" Bread

CARVING/SLICING



7.7113.20 8" Slicer $1\frac{1}{4}$ " blade width at handle



7.7113.25 10" Slicer 1¹/₄" blade width at handle



SPECIALTY KNIVES & TOOLS

Known for versatility, Victorinox offers a wide range of Chef tools for a variety of applications.





SWISS ARMY KNIVES

The State of the S

88351 Side Chef, Red

Implements include:

- One-Hand Serrated Locking Blade
- Corkscrew
- Can Opener with Small Screwdriver
- Bottle Opener with Large Locking Screwdriver and Wire Stripper
- Reamer
- Key Ring



84886 Side Chef, Black

Implements include:

- One-Hand Serrated Locking Blade
- Key Ring
- Tweezers
- Toothpick
- Clip



"My Side Chef is with me at all times. Anytime I need to open a box, cut a packing strap or slit a large packing envelope, I use it instead of grabbing a knife reserved for food. It stays sharp, it is easy to clean, and I wear it conveniently on my belt. I would feel lost without it."

- Chef Wilfred Beriau CCE, CEC, AAC

FOLDING KNIVES



40990 21/2" Blade, Alox Handle

Also used as a bread baker's knife for scoring dough



40560 4" Blade

OYSTER KNIVES



44691 21/8" Oyster Knife

OYSTER KNIVES Red SuperGrip handle



(NSF) 44692 23/4" Providence Style



MSF 44693 23/4" New Haven Style, Bent Tip



(NSF) 44694 3" Boston Style



NSF 44695 4" Galveston Style



NSF 44696 4" Boston Style, Regular

CLAM KNIVES



(NSF) 286.9006.08 31/4" Narrow



(NSF) 286.9007.09 31/2" Wide

LOBSTER / FISH SPLITTER



40028 123/4" Blade, Extra-heavy, Rosewood Handle

3" blade width at handle



CHEESE KNIVES



40191 8" Butter & Cheese Knife, Rosewood Handle



(NSF) 40194 12" Double Handle, Fibrox Pro Handles



40192 12" Double Handle, Rosewood Handles



(NSF) 40195 14" Double Handle, Fibrox Pro Handles



40193 14" Double Handle, Rosewood Handles





(NSF) 40101 4" Blade, Polypropylene Handle



(NSF) 40102 6" Blade, Polypropylene Handle

WATERMELON KNIVES



40190 12" Blade, Wood Handle



40286 12" Blade, Polypropylene Handle

CLEAVERS Rosewood



40093 Household, 1½ lbs., 7" x 3½"

CLEAVERS Fibrox® Pro



(NSF) 40590 Restaurant, 1 lb., 7" x 21/2"

CLEAVERS Wood



40091 1 lb., 7" x 3"



40090 Chinese, Curved, 8" x 3"



MSF 41591 15 oz., 7" x 3"



41589 Chinese, Curved, 8" x 3"



42589 Chinese, 8" x 3"

CLEAVERS Traditional Forged



7.7143.18 Chinese Chef's, 7" x 3"

PRECISE SLICE



45960 81/4" Heavy Duty Blade, Right-handed, Polypropylene Handle



45961 81/4" Heavy Duty Blade, Left-handed, Polypropylene Handle



45963 Right-hand Replacement Guide



45964 Left-hand Replacement Guide

BONE SCRAPERS



40693 Square, White Polypropylene

PIZZA TOOLS



41594 4" Pizza Wheel, Polypropylene Handle

SHEATHS



30215 Leather, Accepts 6" Blade



30216 Leather, Accepts 8" Blade



40993 Paring Pouch with Clip, Nylon, Accepts 3½" Blade



40993.1 Paring Pouch with Clip, Nylon, Accepts 3¹/₄" Blade

Also fits Swiss Classic range paring



ACCESSORIES & SETS

As any Chef knows, these are the tools you can't live without.



TURNERS White Polypropylene



40429 21/2" x 21/2" Mini Turner



NSF 40430 2" x 4" Pancake Turner



(NSF) 40431 21/2" x 4" Pancake Turner



(NSF) 40437 3" x 6" Grill Turner



(NSF) 40438 3" x 6" Round Corner, Grill Turner



(NSF) 40439 4" x 8" Grill Turner



(NSF) 40442 3" x 8" Grill Turner



(NSF) 40443 3" x 8" Perforated Turner



TURNERS White Polypropylene



(NSE) 40446 5" x 6" Hamburger Turner, Stiff, 3 Sides Beveled

TURNER Slotted, White Polypropylene



(NSF) 40435 3" x 6" Chef's Slotted Turner

PIE SERVERS White Polypropylene



NSF 40432 21/2" x 4" Pie Server



MSF 40433 21/2" x 4" Pie Server, Serrated Edge



(NSF) 40434 3" x 5" Cake Server

SANDWICH SPREADERS White Polypropylene



(NSF) 40427 3½" Sandwich Spreader



MSF 40428 3½" Sandwich Spreader, Serrated Edge

SCRAPER White Polypropylene



(NSF) 40448 3" x 6" Dough Scraper



TURNERS Walnut



40390 2" x 51/4"



40404 3" x 5" Square End, Flex



40405 3" x 8" Square End



40298 3" x 7" Square End



40296 3" x 8"



40407 4" x 5" Hamburger, Stiff, 3 Sides Beveled



40408 5" x 6" Hamburger, Stiff, 3 Sides Beveled

TURNERS Walnut





40297 3" x 8"

PIE SERVERS Walnut



41612 3" x 5"



40391 51/2"

TURNERS Wood, Slotted



40415 3" x 6" Chef's Fish



40403 4" x 9" Chef's, Jumbo

HIGH HEAT TURNERS



HFORSCHNER

HIGH HEAT TURNER COLLECTION

This collection features must-have tools and accessories for professionals backed by the strength of the R.H. Forschner brand.

- Ergonomic, self-ventilating handle withstands heat up to 450° F and remains "cool-to-touch".
- Durable, professional stainless steel blade
- NSF certified (NSF.)



Peggable Packaging



Self-Ventilated Handle

TURNER



(NSF) KT63681T 8" x 3" Perforated



NSF KT63682 8" x 3" Square



WSF KT63683T 8" x 3"



(NSF) KT63685T 6" x 3" Square End

TURNER



(NSF) KT63687 5" x 4" Hamburger



MSF KT63688 8" x 4"



MSF KT63725 61/2" x 3" Slotted / Fish



(NSF) KT63731 4" x 3" Flex



NSF KT63732 5" x 3" Beveled



(NSF) KT63330 12" Fork



SPATULAS Polypropylene



NSF 40598 4" Spatula



NSF 40599 6" Spatula



NSF 40690 8" Spatula



(NSF) 40691 6" Offset Spatula / Turner

SPATULAS Rosewood



40394 10" Spatula



40395 12" Spatula

SPATULAS Rosewood, Offset



40397 10" Offset Spatula



40398 12" Offset Spatula

CARVING FORKS Forged



40199 10" Overall Length, Rosewood Handle, Stainless Steel 4½" Tines



40290 11" Overall Length, Rosewood Handle, Stainless Steel 6" Tines



7.7133.18 11" Overall Length, POM Handle, Forged Stainless Steel 6" Tines

CARVING FORKS Stamped



40737 $10\frac{1}{2}$ " Overall Length, Polypropylene Handle, Stainless Steel $4\frac{1}{2}$ " Tines

POT FORKS Stamped



(NSF) 40596 14" Overall Length, Polypropylene Handle

FORMERLY FORSCHNER

In 1937 Victorinox began selling cutlery in America through a Connecticut distributor called R.H. Forschner & Co. A well-known manufacturer of butcher scales, Forschner soon became the exclusive U.S. distributor for Victorinox knives, and was the name by which Victorinox knives were known.

In 2011 Victorinox began marketing all its product lines, including kitchen knives, under the common umbrella name by which the company is now popularly known –VICTORINOX SWISS ARMY.



COOK'S FORKS Rosewood



40417 121/2" Wood Handle



40418 12" Heavy Duty Wood Handle



COOK'S FORKS Polypropylene



40460 12" Heavy Duty White Polypropylene Handle



(NSF) 40461 14" Heavy Duty White Polypropylene Handle



40595 12" Overall Length, Full Tang, Polypropylene Handle



NSF 40459 12½" White Polypropylene Handle

SHARPENERS Honing Systems, Honing Stones



40997 11½" Multi-Oilstone Honing System – IM313 Holds stones measuring $11\frac{1}{2}$ "W x $2\frac{1}{2}$ "H x $\frac{1}{2}$ "D

Kit includes: 1 reservoir, 1 coarse crystolon, 1 medium crystolon, 1 fine India honing stone and 1 pint of specially formulated pharmacopia grade mineral oil



4098 Crystolon Single Grit, Coarse Silicon Carbide Stone – JM3 $11\frac{1}{2}$ "W x $2\frac{1}{2}$ "H x $\frac{1}{2}$ "D

Replacement stone for 40997



40999 Crystolon Single Grit, Medium Silicon Carbide Stone – JM6 11½"W x 2½"H x ½"D

Replacement stone for 40997



40994 India Single Grit, Fine Aluminum Oxide Stone – IM9

11½"W x 2½"H x ½"D

Replacement stone for 40997



42991 Crystolon Bench Coarse/Fine Silicon Carbide Combination Stone – JUM3 $11\frac{1}{2}$ "W × $2\frac{1}{2}$ "H × $\frac{1}{2}$ "D



42990 Crystolon Bench Coarse/Fine Silicon Carbide Combination Stone – JB8

8"W x 2"H x 1"D

SHARPENERS Honing Systems, Honing Stones, Oil

SHARPENERS Manual

41010 111/2" 3-Way Honing System

Includes 1 pint of honing oil





. 11½"W x 2½"H x ½"D



41017 Fine Replacement for 41010 11½"W x 2½"H x ½"D



41999 India Bench Coarse/Fine Aluminum Oxide Combination Stone - IB8 8"W x 2"H x 1"D



41998 Economy Bench Quick Cut Coarse/Fine **Abrasive Combination** Stone - UPB8 8"W x 2"H x 1"D



41996 Specially Formulated Pharmacopia Grade Mineral Oil - XB5

41997 Specially Formulated Pharmacopia Grade Mineral Oil - XB2 1 Quart



49000 Firestorm Ceramic Manual, Two Stage Honing Tool



49002 Handheld Sharpener, **Tungsten Carbide Blade**

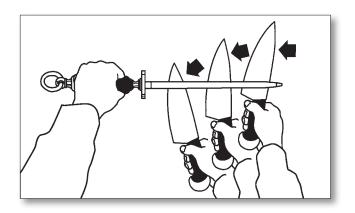


49018 Handheld Sharpener Display Contains 18 of 49002 8½"H x 13½"W x 8½"D



49003 3Pass Edge Maker System

STEELS



HOW TO "STEEL" A KNIFE

- Hold the steel firmly in your hand with the guard positioned to stop the blade should it slip.
- Hold the knife in your other hand and place on top part of steel as shown.
- Raise back of blade one-eighth inch.
- Now, moving the blade only, draw it across the steel in an arching curve, pivoted at your wrist. The blade tip should leave the steel about two-thirds of the way down.
- Repeat the same action with the blade on the bottom side of the steel. Always maintain the same pressure and angle on both sides of the steel.
- Repeat five or six times.

PACKER / PROCESSOR STEELS



40580 10" Regular Cut, Round



40581 10" Smooth Cut, Round



40587 10" Semi-polished Cut, Round



40583 10" Polished Cut, Round



40683 10" Polished Cut, Round

PACKER / TRIMMER STEELS



40589 5" Trimmer Blade, Regular Cut



40680 7" Trimmer Blade, Regular Cut



41981 71/2" Continental Cut

SPECIALTY STEELS



40687 9" Regular Cut, Round



40582 10" Combination Cut



40585 12" Combination Cut



40181 12" Helical Cut, Round



BUTCHER / CHEF STEELS Plastic Handle



40584 12" Regular Cut, Round



40586 14" Regular Cut, Round

BUTCHER / CHEF STEELS Wood Handle



MAP 40083 10" Regular Cut, Round, Full Tang, Chrome Finish



40084 12" Regular Cut, Round, Chrome Finish



40085 12" Fine Cut, Round, Chrome Finish



40180 14" Fine Cut, Round, Chrome Finish



40089 14" Regular Cut, Round, Chrome Finish

DIAMOND STEELS Diamond, Plastic Handle

Diamond steels will actually remove metal from the knife blade. They can quickly put an edge on a knife that cannot be sharpened with a regular steel.



40688 10" Diamond Oval, Economy Hollow Core



40689 12" Diamond Oval, Economy Hollow Core



40782 12" Diamond Oval, Solid Core



40783 12" Diamond Round, Solid Core

LESS DOWN TIME

On average, competitors' knives need to be re-sharpened 2.5X more often than Victorinox. Spend more time cutting and less time sharpening.

THOSE WHO KNOW CHOOSE VICTORINOX.

SHEARS 📜

ALL PURPOSE SHEARS Polypropylene Handle



● 87771 4" Kitchen Shear with Bottle Opener*

ALL PURPOSE SHEARS

KITCHEN SHEARS Polypropylene Handle



45903 4" Blade, Locking Handle, Hammered Textured 48884 Replacement Spring



● 87770 4" Kitchen Shear with Bottle Opener*



49898 3" Come-apart Kitchen Shear Rounded safety tip



87781 9" Paper Shear*



49896 3" Come-apart Kitchen Shear



40555 3" Stainless Steel Locking Blade* 48883 Replacement Spring



49899 Come-apart Poultry Shears 49899SP Replacement Spring



6 87777 6" Clip Point*



87779 8½" Bent Shear*



DECORATING KNIVES



41896 4" Multiple Edge Decorating Knife Polypropylene Handle



41895 4" Fruit Decorator Polypropylene Handle

DOUBLE MELON BALLERS



40491 Wood Handle



40897 Polypropylene Handle

PEELERS



40490 21/4" Right-handed, Wood Handle



40694 21/4" Double Edge, Polypropylene Handle



41891 21/4" Double Edge, Polypropylene Handle



7.6075 Victorinox Peeler, Black

PEELERS



43793 Peeler, Black

ZESTERS



40493 Wood Handle



41893 Polypropylene Handle

CHANNEL KNIVES



40492 Wood Handle



40793 Polypropylene Handle

APPLE CORERS



41690 3" Corer, Polypropylene HandleBarrel diameter: 34", 19mm

CAN OPENER Manual



43798 Can Opener, Black

Also available in: 43800 Red

TOOL HOLDER



42999 Stainless Steel 23"W x 12"H x 11/4"D

KNIFE BLOCKS



41490 10-Slot Hardwood Block holds 9 knives and honing steel

SCABBARDS



43992 Double Pouch, Aluminum Holds 5 or 6 knifes up to 12" blade

43991 Double Pouch, Aluminum Holds 5 or 6 knifes up to 10" blade (not shown)



40494 6-Slot Hardwood Block Holds 5 knives and honing steel

MAGNETIC KNIFE BARS

Wide magnetic bars ensure a strong grip on all cutlery, including items with off-center balance points



43993 Small Knife Bar 12 "W x 1^5 /8"H x 7 /8"D



41499L 9-Slot Hardwood Block Holds 7 knives, kitchen shear and honing steel



43994 Large Knife Bar 18"W x 1⁵/₈"H x ⁷/₈"D



41501 17-Slot Bamboo Block

Premium grade ecologically friendly bamboo block

 Natural finish to protect from stains and spatters

 More durable than maple



BLADE GUARD

Introducing our ruby translucent blade guards with side slot openings for easy cleaning.



ITEM #	DESCRIPTION			
49900	3½" x 1" x ¼"			
49901	4½" x 1" x ¼"			
49902	6½" x 1" x ¼"			
49903	8½" x 1" x ¼"			
49904	10½" x 1" x ¼"			
49905	12½" x 1" x ¼"			

ITEM #	DESCRIPTION		
49906	14½" x 1" x ¼"		
49907	6½" x 2" x ¼"		
49908	8½" x 2" x ¼"		
49909	10½" x 2" x ¼"		
49910	12½" x 2" x ¼"		
49911	14½" x 2" x ¼"		

KNIFESAFE™

Our exclusive KnifeSafe features a universal design in four different sizes to meet most knife storage needs. Peggable



47300 KnifeSafe Holds 3" to 4½" blades



47301 KnifeSafe Holds 4" to 6" blades



47302 KnifeSafe Holds 6" to 8" blades



47303 KnifeSafe Holds 8" to 10" blades

EDGE-MAG Magnetic Blade Protector





- Exclusive to Victorinox
- Functional easy to use really works
- Universal design fits most sizes and shapes
- Comes in four sizes can be cut to fit most blades
- Hygienic washable/dishwasher safe (low temp)
- Peggable packing makes merchandising easy

ITEM #	DESCRIPTION	QUANTITY
48310	7" Protector	3 per pack
48311	9" Protector	3 per pack
48312	10½" Protector	3 per pack
48313	12½" Protector	3 per pack
48344	Multi-pack	1 of each size

Note: Edge-Mag is manufactured with multi-poled magnets that cannot magnetize your knife. Edge-Mag utilizes complex magnetic fields that alternate every $^1/_8$ inch and cannot permanently align the poles in any magnetically receptive object.

CULINARY ROLLS Rosewood Handles



46050 13-Piece Culinary Set Includes: ■ 31/4" Parer ■ 6" Wide Stiff Boning ■ 7½" Chef's ■ 10" Chef's ■ 12" Slicer ■ 10" Spatula ■ 10" Pot Fork ■ 12" Steel ■ 10" French Whip ■ Peeler ■ Corkscrew

■ Washable Polyester Roll #44955 (shown empty on page 47)

CULINARY ROLLS Fibrox® Pro Handles



GARNISHING KITS Polypropylene Handles

48997 8-Piece Includes:

- Vegetable Peeler
- Butter Curler
- Channel Knife
- Melon Baller
- Decorating Knife
- Apple Corer Lemon Zester
- Vinyl Case



46550 7-Piece

■ Melon Baller

Includes:

- Vegetable Peeler
- Decorating Knife
- Fruit Decorator
- Channel Knife
- Melon Baller
- Lemon Zester
- Canvas Roll



HARD CASES



46052 24-Piece Set with Rosewood Handles

24-Piece Set with Fibrox® Pro Handles (not shown) 46553

Gourmet Sets include:

- Spatula
- Bread Knife
- Chef's Knife, Large
- Butcher Knife
- Lemon Zester
- Paring Knife ■ Chef's Knife, Small
- Carving Fork
- Oyster Knife ■ Honing Steel
 - Apple Corer
 - Potato Peeler

 - Boning Knife Lemon Peeler
 - Flexible Fillet Knife
 - Kullenschiff Slicer
- Double Melon Baller
- Larding & Tying Needles
- 10 Assorted Icing Funnels ■ Forged Decorating Knife
- Stainless Steel Shears
- Attaché Case for the
- Professional Chef (Items not sold separately)



46552 14-Piece Set with Fibrox® Pro Handles

46051 14-Piece Set with Rosewood Handles (not shown)

Gourmet Sets include:

- Spatula
- Bread Knife
- Chef's Knife, Large
- Melon Baller
- Lemon Zester Lemon Peeler
- Potato Peeler
- Boning Knife
- Honing Steel
- Paring Knife
- Chef's Fork
- Carving Knife
- Chef's Knife, Small
- Attaché Case for the Professional Chef (Items not sold separately)





43960 Universal Victorinox Attaché Case

Victorinox exclusive culinary hard case. Designed by the experts for safe knife storage. Multi-purpose, hard grey polypropylene shell with locking feature. Unique top tray system with flexible clips to safely hold up to 10 knives, any shape, style or size. The tray lifts to store additional tools, gloves, books or gadgets, etc. in the base. A wonderful storage system for the working professional or student.





CULINARY ROLLS & CASES

Culinary cases and rolls sized and designed for your selection of Victorinox knives and accessories. All items are made with durable black polyester, PVC lining keeping them water resistant. Extremely durable with elasticized, double stitched pockets. Use damp sponge for cleaning ease.



44956 Black Polyester Tri-Fold Roll
Holds 8 knives up to 12"
blade length. Additional
pockets for extra accessories.
Shoulder strap and business
card holder included.





44902 Black Polyester Hard
Tri-Fold Case
Holds 10 knives up
to 12" blade length.
Additional pockets for
extra accessories. Shoulder
strap and business card
holder included.





44955 Black Polyester Tri-Fold Roll
Holds 12 knives up to 12"
blade length. Additional
pockets for extra accessories.
Shoulder strap and business
card holder included.





44953 Black Polyester
Executive Knife Case
Holds 12 knives up to
12" blade length. Extra
pockets for additional
accessories and additional
slots for your small
garnishing tools. Shoulder
strap and business card
holder included.



44904 Black Polyester Roll
Holds 13 knives / tools up
to 14" blade. Velcro straps.
Shoulder strap and business
card holder included.





STEAK SETS Rosewood Handles



46003 6-Piece Set Includes:

■ 40003 4¾" Blade, Serrated, Spear Point

STEAK SETS Polypropylene Handles



MAP 47558 6-Piece Set Includes:

■ 40503 4½" Serrated, Round, Blunt Tip



46059 6-Piece Set

Includes:

■ 40002 4¾" Blade, Spear Point



MAP 47650 6-Piece Set Includes:

■ 40505 4½" Blade, Serrated, Spear Point



46058 6-Piece Set

Includes:

■ 40004 5¼" Blade, Serrated, Round, Blunt Tip

STEAK SET POM Handles



46799 6-Piece Stamped Set

Includes:

■ 41799 5" Serrated, Spear Point

CHEF'S SET Rosewood Handles



MAP 46057 3-Piece Set

Includes:

- 40044 10" Slicer
- 40020 8" Chef's
- 40002 4¾" Utility

47057 3-Piece Set (not shown) Includes:

- 40034 8" Slicer
- 40020 8" Chef's
- 40002 4¾" Utility

CHEF'S SET Traditional Forged POM Handles



7.7143.3 3-Piece Chef's Set

Includes:

- 7.7123.20 8" Chef's
- 7.7113.20 8" Slicer
- 7.7113.09 3¼" Parer

CHEF'S SETS Fibrox® Pro Handles



MSF MAP 46892 3-Piece Set Includes:

- 40521 10" Chef's
- 40534 8" Slicer
- 40811 4" Parer





46652 6-Piece Set

Includes:

- 4" Tomato
- 31/4" Parer
- 3¹/₄" Serrated Parer
- 3¹/₄" Sheep's Foot Parer
- 3¹/₄" Sheep's Foot Serrated Parer
- Peeler



MSF MAP 47892 3-Piece Set Includes:

- 40520 8" Chef's
- 40534 8" Slicer
- 40811 4" Parer



The lifespan of a Victorinox knife is 60% longer than that of the competition.

THOSE WHO KNOW CHOOSE VICTORINOX.



VICTORINOX TRADITIONAL FORGED BLOCK SETS POM Handle

Hot dropped, fully forged

7.7143.8G 8-Piece Block Set

Includes:

- 3" Shaping
- 3½" Parer
- 4" Utility
- 6" Utility
- 8" Chef
- 10" Steel
- Come-apart Kitchen Shear
- 9-Slot Block



FIBROX® PRO HANDLES

MAP 48900 7-Piece Block Set

Includes:

- 3¼" Paring
- 4½" Tomato / Bagel
- 5" Mini Chef's / Utility
- 8" Chef's
- 9" Honing steel
- Kitchen Shear
- Slant Hardwood Block

41499L Slant block only, 9-slot



ROSEWOOD HANDLES



MAP 48891 8-Piece Block Set Includes:

- 4" Paring
- 6" Boning
- 8" Chef's
- 8" Bread
- 10" Slicer
- 10" Honing Steel
- Kitchen Shear
- Slant Hardwood Block

41499L Slant block only, 9-slot



46153 11-Piece Block Set

Includes:

- 31/4" Paring
- 6" Boning
- 8" Chef's8" Bread
- 10" Slicer
- 10" Honing Steel
- 4³/₄" Steak Knives, (4)
- Slant Hardwood Block

41490

Slant block only, 10-slot



I make it a point of working with people who, like me, are in the constant pursuit of perfection. *That's why I Choose Victorinox*.

- Chef Daniel Humm





CUT RESISTANT GLOVES

ULTIMATE SHIELD 2



Features and Benefits

- Medium weight 10 gauge, steel reinforced knit construction
- Level 5 cut protection

BULK	PACKAGED	SIZE	WRIST BAND COLOR
83001	86001	X-Small	Gold
83002	86002	Small	Red
83003	86003	Medium	Green
83004	86004	Large	White
83005	86005	X-Large	Black

PERFORMANCE SHIELD 3



Features and Benefits

- Heavy weight 7 gauge, knit construction
- Level 5 cut protection

BULK	PACKAGED	SIZE	WRIST BAND COLOR
83101	86101	X-Small	Gold
83102	86102	Small	Red
83103	86103	Medium	Green
83104	86104	Large	White
83105	86105	X-Large	Black

PERFORMANCE SHIELD 2

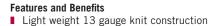


Features and Benefits

- Medium weight 10 gauge knit construction
- Level 4 cut protection

BULK	PACKAGED	SIZE	WRIST BAND COLOR
83501	86501	X-Small	Gold
83502	86502	Small	Red
83503	86503	Medium	Green
83504	86504	Large	White
83505	86505	X-Large	Black

PERFORMANCE FIT 1



Level 4 cut protection

BULK	PACKAGED	SIZE	WRIST BAND COLOR
83402	86402	Small	Red
83403	86403	Medium	Green
83404	86404	Large	White

PERFORMANCE FIT 1 - COLORED GLOVES



BULK	PACKAGED	COLOR
83300.0	86300.0	Orange
83300.G	86300.G	Green
83300.Y	86300.Y	Yellow
83300.P	86300.P	Pink

CHOOSING THE RIGHT GLOVE

	UltimateSHIELD 2	PerformanceFIT 1	PerformanceSHIELD 2	PerformanceSHIELD 3
CUT PROTECTION LEVEL 1 / low to 5 / high	ANSI level 5	ANSI level 4	ANSI level 4	ANSI level 5
DESCRIPTIVE WEIGHT	Medium	Light	Medium	Heavy
THREAD COUNT 13 / thin to 7 / thick	10 gauge	13 gauge	10 gauge	7 gauge
COMFORT & DEXTERITY	Very good/good	Excellent	Excellent/very good	Excellent/very good
ANTI-MICROBIAL PROTECTION	Yes	Yes	Yes	Yes
APPLICATIONS	General kitchen prep: chopping, peeling of vegetables, heavy duty meat boning, cutting and trimming Safe handling of slicer and other food prep processing blades	General kitchen prep: chopping, peeling of vegetables, medium duty meat cutting and trimming Safe handling of slicer and other food prep equipment	General kitchen prep: chopping, peeling of vegetables, medium duty meat cutting and trimming Safe handling of slicer and other food prep processing blades	General kitchen prep: chopping, peeling of vegetables, heavy duty meat boning, cutting and trimming Safe handling of slicer and other food prep processing blades
SIZES	X-Small, Small, Medium, Large, X-Large	Small, Medium, Large — Stretch Fit eliminates the need for X-small and X-Large — Also available in "one size fits most", in orange, pink, green or yellow	X-Small, Small, Medium, Large, X-Large	X-Small, Small, Medium, Large, X-Large

GLOVES / DISPLAYS

STAINLESS STEEL MESH GLOVES





Stainless steel mesh safety glove provides the ultimate cut and puncture protection. Meets OSHA requirements for meat and poultry processing applications Each stainless steel ring is individually welded for unsurpassed strength. Taper-fit design conforms to the hand, decreasing fatigue while increasing productivity. Nylon cinch strap helps keep glove secure. Patented snap-fastener reversible style changes easily to fit either left or right hand. Custom glove sizes and configurations are available on special request. Sold individually.

niroflex 2000°

The most hygienic metal mesh glove available! Niroflex2000 gloves are 100% stainless steel and have no fabric straps to wear out or deteriorate during cleaning and sanitizing, and are the only gloves on the USDA Meat and Poultry Equipment Review Program's Accepted Product List. Niroflex2000 gloves meet ANSI/NSF/3-A 14159-2-2003, Hygiene Requirements for the Design of Hand Held Tools

Used in Meat and Poultry Processing. Niroflex2000's patented wrist fastener is easily adjustable to provide a comfortable, secure fit. The reversible design fits either right or left hand. All gloves include a barcoded serial number tag for tracking gloves when issued to employees or for charting cleaning schedule. Custom glove sizes and configurations are available on special request. Sold individually.



Saf-T-Gard	Niroflex	Size	Color	Traditional Glove size	Hand Circum.
81501	81701	X-Small	Green	6 – 6.5	152mm
81502	81702	Small	White	7 – 7.5	178mm
81503	81703	Medium	Red	8 – 8.5	203mm
81504	81704	Large	Blue	9 – 9.5	229mm
81505	81705	X-Large	Orange	10 -10.5	254mm

Repair Service:

Repaired gloves are returned within 2 working days after receipt of a repair order. FOB Northbrook, Illinois (no freight allowance). Repairable gloves are to be sent by prepaid freight to: STG Mesh Repair Dept. RHF, 205 Huehl Road, Northbrook, IL 60062



Extended Cuff Styles Available By Special Order:

Please contact your local Victorinox Swiss Army representative or call 1-800-243-4074 for further information. Gloves comply with USDA and OSHA requirements.

P.O.P. DISPLAYS

Display board supplied with magnetic bar allows you to design display to fit your needs. Knives not included. **Available with lockable sliding doors for ease of access.**



10001 Display Cabinet
Hangs or stands
31½"W x 22¼"H x 5"D



10007 Lockable Stocking Display Case Base 31½"W x 22"H x 18½"D

PRE-PACKED DISPLAYS



49042 3-Piece Paring Knife Display Contains 24 units of 48042



49018 Handheld Sharpener Display Contains 18 units of 49002 8½"H x 13½"W x 8½"D

DISPLAYS 📴

PRE-PACKED DISPLAYS



88351.12 Side Chef Display – Red Contains 12 units of 88351 10"H x 7"W x 11.½"D (18"H with header card)



86500 PerformanceSHIELD Glove Rack with Three Peg Wire Rack

13¾"W x 18¾"H x 5"D (display dimensions with header card)

Pre-packed display contains:

- (4) 86501 X-Small
- (8) 86502 Small
- (12) 86503 Medium
- (8) 86504 Large
- (4) 86505 X-Large



84886.12 Side Chef Display – Black Contains 12 units of 84886 10"H x 7"W x 11.½"D (18"H with header card)



86300 PerformanceFIT Glove Rack with Four Peg Wire Rack

Contains 8 of each color 17"W x 1834"H x 5"D (display dimensions with header card)



7.6075.18 Peeler Display Contains 18 units of 7.6075 7"W x 10"H x 11½"D (18"H with header card)



A6900 Blade Guard Display
Contains 20 units of each size
21"W x 25"H x 21"D
(display dimensions
with header card)



PRE-PACKED DISPLAYS



12"W x 8"H x 10"D

- 8" KnifeSafe
- 10" KnifeSafe

10011 Empty Display

EMPTY DISPLAYS



C103 Four Prong Empty Rack 17"W x 17"H x 5"D (holds 32 clamshells)



12705 Three Prong Empty Glove Display 13¾"W x 18¾"H x 5"D (holds approx. 24 gloves)

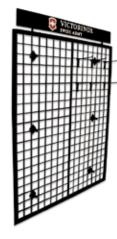
EMPTY DISPLAYS



40900 Empty Blade Guard Display Holds approx. 240 packages -20 of each size (12 sizes total) 21"W x 25"H x 21"D

MERCHANDISE FIXTURES

Designed for maximum brand exposure of our line of carded/peggable items. See price list for complete item offering (dimensions below).



10015 Wire Grid Wall Display 48.2"W x 60"H x 4"D (ships with 30 hooks)

10016 Replacement Scan Hooks For Spinner 10013 and Wall Grid 10015 2-Prong Product not included



10013 2-Sided Display on Casters 20"W x 60"H x 18"D (Ships with 30 hooks)

10014 Replacement Hooks For Spinner 10013 1-Prong Product not included

DISPLAYS 😛

COUNTER CARDS



VCCS14034 Campaign Counter Card V1 7"W x 5"H

VCCS15006 Campaign Counter Card V1 in Spanish (not shown)



VCCS14040 Campaign Counter Card V2 7"W x 5"H

VCCS15007 Campaign Counter Card V2 in Spanish (not shown)



VRCS13062 Cook's Illustrated Counter Card 7"W x 5"H

DISPLAY HEADERS AND PANELS



VCCS14037 Campaign Metric Header Signs

Sintra and grommets in all 4 corners To be used when featured without lug on (VCCS14038) $12\text{"H} \times 30\text{"W}$

VCCS15013 Campaign Metric Header Sign in Spanish (not shown)



VCCS14043 Campaign Header Sign Generic

Sintra and grommets in all 4 corners
To be used when accompanying lug on (VCCS14038)
12"H x 30"W

DISPLAY HEADERS AND PANELS





VCCS14033 Campaign Side Panel & Header Cards For display 10013

VCCS15012 Campaign Side Panel & Header Cards in Spanish (not shown)



Campaign Lug On Grommets in 4 corners and centers on long side. 61"H x 12"W

VCCS14038

VCCS15014 Campaign Lug On in Spanish (not shown)



SIGNS & BANNERS



VCCS14035 Campaign Poster V1 100# Gloss Text Posters 24"W x 36"H

VCCS15008 Campaign Poster V1 in Spanish (not shown)



VCCS14041 Campaign Poster V3 100# Gloss Text Posters 24"W x 36"H

VCCS15010 Campaign Poster V3 in Spanish (not shown)



VMS11041 Victorinox Flag w/ Grommets $30"W \times 30"H$



VCCS14036 Campaign Poster V2

Gator Board - Grommets in all 4 corners 24"W x 36"H

VCCS15009 Campaign Poster V2 in Spanish (not shown)



VCCS14042 Campaign Poster V4 Gator Board - Grommets

in all 4 corners 24"W x 36"H

VCCS15011 Campaign Poster V4 in Spanish (not shown)

SIGNS & BANNERS



VRCS11009 Horizontal Banner 29½"W x 22¼"H x 18½"D



VCCF12032 Victorinox Sintra Sign

With silk screened logos and holes drilled for suspension

Three sizes to choose from:

VCCF12032A

14"W x 7.68"H, 6mm thickness

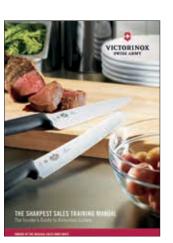
VCCF12032B

18"W x 9.85"H, 6mm thickness

VCCF12032C

20"W x 10.94"H, 6mm thickness

TRAINING



VRCS11009 Mini Training Manual Includes corner binder ring for hanging

ON-PEG MERCHANDISING MATERIALS

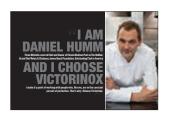


10020 Grid/Slat Wall Merchandising Hook and Frame Kit

Features and Benefits:

- Easily conveys promotions or marketing messages to customers
- Suitable for wire grid wall or slat wall displays
- Adjustable, locking clamp (2½" 3¼")
- Reloadable frame (5½"W x 3½"H) with an 8" stem
- Durable metal stem with attached hook to hang product

^{*}Hardware doesn't ship with insert - must be ordered separately.



VRCS14028 I Choose Victorinox Insert Card 5.5"W x 3.625"H



VCCS14022 Campaign Sign Version 1 5.5"W x 3.625"H VCCS15016 Campaign Sign Version 1 in Spanish (not shown)



VCCS14023 Campaign Sign Version 2 5.5"W x 3.625"H VCCS15017 Campaign Sign Version 2 in Spanish (not shown)



10021 Peg Wall Merchandising Frame Kit

Features and Benefits:

- Easily conveys promotions or marketing messages to customers
- Suitable for peg walls
- Place on wall above peg with product
- Reloadable frame (5½"W x 3½"H) with an 8" stem

^{*}Hardware doesn't ship with insert - must be ordered separately.



VCCS14025

"Highly Recommended" Insert Card

5.5"W x 3.625"H For use only on Fibrox: 8" Chef's (47520), 10¼" Bread (47547), 6" Boning (47513), 12" Slicer (47645)



VCCS14024 Campaign Sign Version 3 5.5"W x 3.625"H VCCS15018 Campaign Sign Version 3

in Spanish (not shown)



VCCS14025
Campaign Sign Version 4
5.5"W x 3.625"H
VCCS15019
Campaign Sign Version 4
in Spanish (not shown)



ITEM NUMBER CROSS REFERENCE

The following two pages indicate the North American Item numbers verses the International item numbers. N/A indicates that the item is only available in North America. All orders placed in North America should utilize the North American item number (right column).

International Item Number	North American Item Number	International Item Number	North American Item Number	International Item Number	North American Item Number
0.7830.11	40990	5.2030.12	40003	5.4203.36	40544
0.8351.MWC	88351	5.2030.19	40027	5.4220.25	40142
0.8416.MW3	84886	5.2030.25	40023	5.4220.30	40139
3.9051	40560	5.2033.12	40556	5.4230.25	40144
5.0109	40490	5.2033.19	40720	5.4230.30	40146
5.0203	40694	5.2033.25	40721	5.4230.36	40148
5.0307	42603	5.2060.20	40020	5.4233.25	40640
5.0401	40604	5.2061.20	40421	5.4233.30	40641
5.0403	40806	5.2062.20	40451	5.4233.36	40642
5.0431	40605	5.2063.20	40520	5.4430.25	40041
5.0437	42807	5.2063.25	44521	5.4433.25	40546
5.0600	40001	5.2068.20	40471	5.4500.25	40044
5.0601	40601	5.2103.15	40737	5.4503.25	40540
5.0603	40600	5.2300.15	40199	5.4503.30	40541
5.0607	40807	5.2300.13	40290	5.4623.30	40643
5.0631	40603	5.2533.21	40549	5.4723.30	40645
5.0633	40602	5.2600.25	40394	5.4723.36	40646
5.0637	42602	5.2600.25	40395		
5.0701	40502			5.4903.0	43960
		5.2603.10	40598	5.4913	46552
5.0702	42605	5.2603.15	40599	5.4914	46051
5.0703	40501	5.2603.20	40690	5.4923	46553
5.0707	40809	5.2700.25	40397	5.4924	46052
5.0737	42604	5.2700.31	40398	5.5103.10	40811
5.0831	40504	5.2763.16	40691	5.5203.20	40652
5.0832	40553	5.2803.15	40714	5.5203.23	40557
5.0833	40503	5.2803.18	40616	5.5203.31	40558
5.0837	42502	5.2903.26	40551	5.5500.20	40034
5.0933	40506	5.2930.26	40040	5.5503.18	41511
5.1113.3	49890	5.2932.26	40453	5.5503.20	40534
5.1113.6	46652	5.2933.26	40547	5.5903.08	41810
5.1233	40505	5.2934.26	40483	5.5903.08	41820
5.1630.21	40049	5.3000	40100	5.5903.09	41811
5.1633.18	40548	5.3003	40508	5.5903.09	41821
5.1733.21	45960	5.3030	40000	5.5903.11	41812
5.1763.21	45961	5.3033	40509	5.5903.11	41822
5.1800.18	40117	5.3103	40606	5.6003.15	40612
5.1833.20	41540	5.3109	40007	5.6006.15	40010
5.1900.18	40024	5.3400	40492	5.6007.15	5600715
5.1930.18	40025	5.3500	40493	5.6023.15	40812
5.2000.12	40002	5.3603.16	41690	5.6103.12	40614
5.2000.15	40029	5.3703.18	40710	5.6103.15	40615
5.2000.19	40026	5.3703.20	40711	5.6103.18	41510
5.2000.25	40021	5.3763.20	40613	5.6106.15	40113
5.2000.31	40022	5.3810.18	40311	5.6203.09	40713
5.2001.25	40424	5.3813.18	40715	5.6203.12	40518
5.2002.25	40454	5.3900.33	40028	5.6203.15	40519
5.2003.12	40552	5.4000.18	40093	5.6403.12	40510
5.2003.15	40570	5.4003.18	40590	5.6403.15	40511
5.2003.19	40523	5.4120.30	40141	5.6406.12	40012
5.2003.22	40524	5.4200.25	40143	5.6406.15	40013
5.2003.25	40521	5.4200.30	40145	5.6413.12	40512
5.2003.31	40522	5.4200.36	40147	5.6413.15	40513
5.2007.25	5200725	5.4203.25	40542	5.6416.12	40014
5.2008.25	40474	5.4203.30	40543	5.6416.15	40015

5.6500.15 5.6503.15 5.6520.15 5.6523.15 5.6601.15 5.6602.15 5.6603.12 5.6603.15 5.6603.15 5.6603.15X 5.6606.12	40118 40610 40212 42610 40420 40450 40514 40515 5.6603.15.RS	6.8520.17 6.8523.17 7.6073.3 7.6075 7.6160 7.6163 7.6345	41527 41529 43793 7.6075 40491	N/A N/A N/A N/A	40180 40181 40190
5.6503.15 5.6520.15 5.6523.15 5.6601.15 5.6602.15 5.6603.12 5.6603.15 5.6603.15 5.6603.15X	40610 40212 42610 40420 40450 40514 40515	6.8523.17 7.6073.3 7.6075 7.6160 7.6163	41529 43793 7.6075	N/A N/A	40181
5.6523.15 5.6601.15 5.6602.15 5.6603.12 5.6603.15 5.6603.15 5.6603.15X 5.6606.12	42610 40420 40450 40514 40515	7.6073.3 7.6075 7.6160 7.6163	43793 7.6075	N/A	
5.6523.15 5.6601.15 5.6602.15 5.6603.12 5.6603.15 5.6603.15 5.6603.15X 5.6606.12	42610 40420 40450 40514 40515	7.6075 7.6160 7.6163	7.6075		
5.6601.15 5.6602.15 5.6603.12 5.6603.15 5.6603.15 5.6603.15X	40420 40450 40514 40515	7.6160 7.6163		I IN/A	40240
5.6602.15 5.6603.12 5.6603.15 5.6603.15 5.6603.15X 5.6606.12	40450 40514 40515	7.6163		N/A	40251
5.6603.12 5.6603.15 5.6603.15 5.6603.15X 5.6606.12	40514 40515		40897	N/A	40286
5.6603.15 5.6603.15 5.6603.15X 5.6606.12	40515	7.0545	45903	N/A	40296
5.6603.15 5.6603.15X 5.6606.12		7.6363	87770	N/A	40297
5.6603.15X 5.6606.12		7.6363.3	87771	N/A	40298
5.6606.12	5.6603.15X	7.6857	43800	N/A	40390
	40016	7.6857.3	43798	N/A N/A	40391
5 6606 15	40017	7.6875.3	40555	N/A N/A	40403
5.6606.15 5.6607.15	5660715		7.7113.09		40404
		7.7113.09		N/A	
5.6608.15	40470	7.7113.10	7.7113.10	N/A	40405
5.6613.12	40516	7.7113.15	7.7113.15	N/A	40407
5.6613.12X	5.6613.12X	7.7113.20	7.7113.20	N/A	40408
5.6613.15	40517	7.7113.25	7.7113.25	N/A	40415
5.6613.15X	5.6613.15X	7.7123.15	7.7123.15	N/A	40417
5.6616.12	40018	7.7123.20	7.7123.20	N/A	40418
5.6616.15	40019	7.7123.25	7.7123.25	N/A	40419
5.6618.15	43517	7.7143.20	7.7143.20	N/A	40427
5.6663.15X	5.6663.15X	7.7153.12	7.7153.12	N/A	40428
5.7200.20	40039	7.7153.15	7.7153.15	N/A	40429
5.7200.25	40130	7.7163.18	7.7163.18	N/A	40430
5.7203.20	40537	7.7173.21	7.7173.21	N/A	40431
5.7203.25	40538	7.7183	7.7183	N/A	40432
5.7300.25	40131	7.7223.17	7.7223.17	N/A	40433
5.7300.31	40133	7.7243.18	7.7143.18	N/A	40434
5.7300.36	40134	7.8715	49002	N/A	40435
5.7301.25	40425	8.0906.16	87777	N/A	40437
5.7303.25	40539	8.0908.21	87779	N/A	40438
5.7303.31	40630	8.0973.23	87781	N/A	40439
5.7303.36	41534	N/A	10001	N/A	40442
5.7308.25	40475	N/A	10007	N/A	40443
5.7320.25	40030	N/A	10011	N/A	40445
5.7320.31	40232	N/A	10013	N/A	40446
5.7323.25	40634	N/A	10014	N/A	40448
5.7323.31	40632	N/A	10015	N/A	40459
5.7400.20	40135	N/A	10016	N/A	40460
5.7400.36	40138	N/A	10020	N/A	40461
5.7403.18	40635	N/A	10021	N/A	40494
5.7403.20	42531	N/A	12705	N/A	40550
5.7403.25	40530	N/A	30215	N/A	40580
5.7403.31	40531	N/A	30216	N/A	40581
5.7408.25	40472	N/A	40004	N/A	40582
5.7423.20	40533	N/A	40038	N/A	40583
5.7423.25	40638	N/A	40048	N/A	40584
5.7423.31	40636	N/A	40083	N/A	40585
5.7603.15	40730	N/A	40084	N/A	40586
5.7703.15	40639	N/A	40085	N/A	40587
5.7803.12	40535	N/A	40089	N/A	40589
5.7803.15	40536	N/A	40090	N/A	40595
5.7903.12	40532	N/A	40090	N/A	40596
6.1200.30	40192	N/A	40101	N/A	40633
6.1200.36	40193	N/A N/A	40101	N/A N/A	40680
6.1203.30	40193	N/A N/A	40102	N/A N/A	40683
6.1203.36	40195	N/A N/A	40112	N/A N/A	40687
6.1320.21	40193	N/A N/A	40114	N/A N/A	40688



International Item Number	North American Item Number	International Item Number	North American Item Number	International Item Number	North American Item Number	
N/A	40689	l N/A	46047	N/A	81505	
N/A	40693	N/A	46050	N/A	81701	
N/A	40696	N/A	46054	N/A	81702	
N/A	40782	N/A	46057	N/A	81703	
N/A	40783	N/A	46058	N/A	81704	
N/A	40793	N/A	46059	N/A	81705	
N/A	40993	N/A	46149	N/A	83001	
N/A	40993.1	N/A	46153	N/A	83002	
N/A	40994	N/A	46550	N/A	83003	
N/A	40997	N/A	46551	N/A	83004	
N/A	40998	N/A	46654	N/A	83005	
N/A	40999	N/A	46661	N/A	83101	
N/A	41010	N/A	46662	N/A	83102	
N/A	41015	N/A	46799	N/A N/A	83102	
N/A N/A		N/A	46892	N/A N/A	83104	
	41016					
N/A	41017	N/A	46900	N/A	83105	
N/A	41092	N/A	47057	N/A	83402	
N/A	41290	N/A	47300	N/A	83403	
N/A	41490	N/A	47301	N/A	83404	
N/A	41499L	N/A	47302	N/A	83501	
N/A	41501	N/A	47303	N/A	83502	
N/A	41589	N/A	47558	N/A	83503	
N/A	41591	N/A	47650	N/A	83504	
N/A	41594	N/A	47892	N/A	83505	
N/A	41612	N/A	48042	N/A	84886.12	
N/A	41694	N/A	48300	N/A	86300	
N/A	41695	N/A	48310	N/A	83300.G	
N/A	41799	N/A	48311	N/A	83300.0	
N/A	41891	N/A	48312	N/A	83300.P	
N/A	41893	N/A	48313	N/A	83300.Y	
N/A	41895	N/A	48344	N/A	86500	
N/A	41896	N/A	48891	N/A	88351.12	
N/A	41981	N/A	48900	N/A	103.074	
N/A	41996	N/A	48997	N/A	103.075	
N/A	41997	N/A	49000	N/A	106.036	
N/A	41998	N/A	49003	N/A	286.9006.08	
N/A	41999	N/A	49018	N/A	286.9007.09	
N/A	42990	N/A	49042	N/A	7.6075.18	
N/A	42991	N/A	49765	N/A	7.7143.3	
N/A	42999	N/A	49896	N/A	7.7143.8G	
N/A	43991	N/A	49898	N/A	KT63330	
N/A	43992	N/A	49899	N/A	KT63530 KT63681T	
N/A	43993	N/A N/A	49900	N/A N/A	KT63681	
N/A N/A	43994	N/A	49901	N/A N/A	KT63682 KT63683T	
N/A N/A	44691	N/A N/A	49902	N/A N/A	KT63685T KT63685T	
N/A N/A	44691	N/A N/A	49903	N/A N/A	KT63687	
	44692	N/A N/A	49904	N/A N/A	KT63688	
N/A						
N/A	44694	N/A	49905 49906	N/A	KT63725	
N/A	44695	N/A		N/A	KT63731	
N/A	44696	N/A	49907	N/A	KT63732	
N/A	44902	N/A	49908	N/A	VRCS14028	
N/A	44904	N/A	49909	N/A	VCCF12032A	
N/A	44953	N/A	49910	N/A	VCCF12032B	
N/A	44955	N/A	49911	N/A	VCCF12032C	
N/A	44956	N/A	81501	N/A	VCCF14060	
N/A	44959	N/A	81502	N/A	VCCS14022	
N/A	46003	N/A	81503	N/A	VCCS14023	
N/A	46035	N/A	81504	N/A	VCCS14024	

N/A VCCS14025 N/A VCCS14028 N/A VCCS14033 N/A VCCS14034 N/A VCCS14035 N/A VCCS14036 N/A VCCS14037 N/A VCCS14038 N/A VCCS14040 N/A VCCS14041 N/A VCCS14042 N/A VCCS15006 N/A VCCS15007 N/A VCCS15009 N/A VCCS15010 N/A VCCS15011 N/A VCCS15013
N/A VCCS15014 N/A VMS11041 N/A VRCS11009
N/A VRCS13062 N/A VRCS14029 X.1721.16 45963 X.1721.17 45964

KNIVES	PRODUCT #	PACKAGE #	PAGE #
FOOD SERVICE			
8" Chef's Knife, Fibrox Pro Handle	40520	47520	9
2. 10" Chef's Knife, Fibrox Pro Handle	40521	47521	9
3. 6" Boning, Curved, Semi-stiff Blade, Fibrox Pro Handle	40515	47515	8
4. 7-Piece Cutlery Roll Set, Fibrox Handles with Canvas Case	46152	N/A	•
5. 8" Breaking Knife, Fibrox Pro Handle	40537	47537	13
6. 10 ¹ / ₄ " Bread Knife, Serrated, Fibrox Pro Handle	40547	47547	10
7. 10" Breaking, Curved, Fibrox Pro Handle	40538	47538	13
8. 3½" Paring Spear Point, Straight, Black Handle with Sheath	40600	47600	17
9. 8" Bread Knife, Slant Tip, Serrated, Fibrox Pro Handle	40549	47549	9
10. 7" Santoku, Granton Blade, Fibrox Pro Handle	41529	47529	9
		47529	8
11. 6" Boning, Curved, Flexible Blade, Fibrox Pro Handle	40517		
12. 10" Cimeter, Curved, Fibrox Pro Handle	40539	47539	13
13. 12" Cimeter, Curved, Fibrox Pro Handle	40630	47630	13
14. 12" Slicer, Granton Blade, Fibrox Pro Handle	40645	47645	10
15. 14" Slicer, Granton Blade, Fibrox Pro Handle	40646	N/A	10
16. 12" Steel, Regular Cut, Round, with Hangtag	40584	N/A	40
17. 3 ¹ / ₄ " Paring Spear Point, Serrated, Red Handle with Sheath	40603	N/A	17
18. 10" Butcher, Straight, Granton Blade, Fibrox Pro Handle	40638	47638	12
19. 12" Chef's Knife, Fibrox Pro Handle	40522	47522	9
20. 7-Piece Culinary Set, Fibrox Pro Handles with Canvas Case	46149	N/A	45
COMMERCIAL FISHING			
1. 31/4" Paring Spear Point, Serrated, Red Handle with Sheath	40603	N/A	17
2. 31/4" Paring Spear Point, Serrated, Large Black Handle with Sheath	40509	47509	17
3. 31/4" Paring Sheep's Foot, Serrated, Red Handle with Sheath	40605	N/A	17
4. 31/4" Paring Spear Point, Serrated, Black Handle with Sheath	40602	47602	17
5. 4" Paring Spear Point, Serrated, Large White Handle	42604	N/A	17
6. 8" Breaking Knife, Fibrox Pro Handle	40537	47537	13
7. 6" Boning Knife, Straight, Narrow, Flexible, Fibrox Pro Handle	40513	47513	8
8. 8" Butcher, Straight, Granton Blade, Fibrox Pro Handle	40533	47533	12
9. 10" Butcher, Straight, Granton Blade, Fibrox Pro Handle	40638	47638	12
10. 10" Breaking, Curved, Fibrox Pro Handle	40538	47538	13
11. 4½" Steak/Tomato Knife, Serrated, Blunt Tip, Black Handle	40503	47503	18
12. 8" Chef's Knife, Fibrox Pro Handle	40520	47520	9
13. 8" Fillet/Fishing Knife, Flexible, Fibrox Pro Handle	40613	47613	11
BUTCHER			
6" Boning, Curved, Semi-stiff Blade, Fibrox Pro Handle	40515	47515	8
8" Breaking Knife, Fibrox Pro Handle	40537	47513	13
		47537	
3. 10" Cimeter, Curved, Fibrox Pro Handle	40539		13
4. 6" Boning, Curved, Flexible Blade, Fibrox Pro Handle	40517	47517	8
5. 12" Cimeter, Curved, Fibrox Pro Handle	40630	47630	13
6. 10" Breaking, Curved, Fibrox Pro Handle	40538	47538	13
7. 7½" Steel, Continental Cut, White Handle with Hangtag	41981	N/A	39
8. 5" Boning, Curved, Semi-stiff Blade, Fibrox Pro Handle	40514	N/A	8
9. 14" Steel, Round, Regular Cut, Black Handle with Hangtag	40586	N/A	40
10. 5" Boning, Curved, Flexible Blade, Fibrox Pro Handle	40516	N/A	8
11. 10" Cimeter, Granton Blade, Fibrox Pro Handle	40634	47634	13
12. 12" Slicer, Serrated, Fibrox Pro Handle	40641	47641	11

WARRANTY AND REPAIR



WARRANTY AND LIMITATION OF LIABILITY:

The liability of Victorinox Swiss Army, Inc. with respect to the sale and delivery of goods pursuant to the invoice is limited to repair or replacement of, or credit for, defective goods, at the option of Victorinox Swiss Army, Inc. Under no circumstance shall Victorinox Swiss Army, Inc. be liable for economic loss or for any other special, indirect, incidental or consequential damages, of any kind suffered by purchaser.

REPAIR AND REPLACEMENT POLICY:

Please do not replace a customer's damaged Victorinox product and return it for credit. No credits will be issued, or replacements sent for used merchandise returned by you. If your customer's Victorinox product needs repair for any reason, please submit or have the customer submit a repair request via this link https://service.swissarmy.com/. We will examine the condition of the product, acknowledge receipt and advise you of disposition.

