

2024

COMMERCIAL CUTLERY



VICTORINOX

2024

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VICTORINOX CUTLERY

BEST PREPARED TO BE

A MASTERFUL CHEF

Living up to our legacy as Makers of the Original Swiss Army Knife™, we at Victorinox have made it our mission to best prepare you for everyday challenges through smart and masterful solutions.

That's why we employ the same expertise and meticulous pursuit of excellence we put in our Swiss Army Knife™ in our cutlery, too. Why we use only best-in-class materials. And why our ergonomic, performance-driven designs are carefully thought-out and simply serve their purpose perfectly.

Valued and inspired by professionals in the art of cooking all over the world, our expertly-selected range of premium cutlery offers effortless efficiency and ensures you are always best prepared to be a masterful chef.

Because we truly believe

BEING PREPARED MAKES LIFE BETTER



Carl Elsener
CEO Victorinox



22 FIBROX

50 DUAL GRIP

54 SWISS CLASSIC

64 WOOD

78 SWIBO

84 STORAGE

92 KITCHEN UTENSILS

108 SCISSORS

112 SHARPENING + SAFETY



78 SWIBO



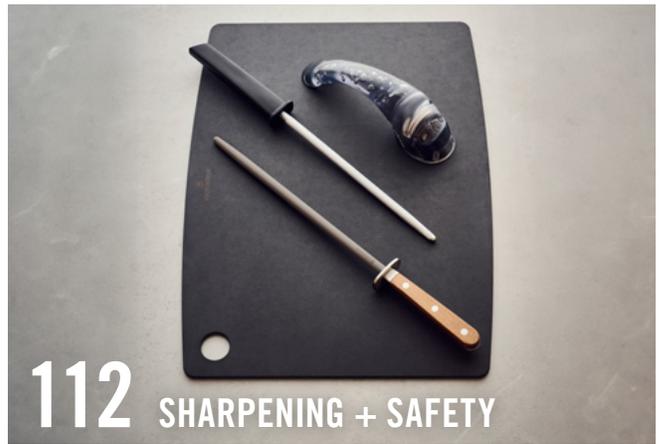
92 KITCHEN UTENSILS



84 STORAGE



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112 SHARPENING + SAFETY

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HISTORY



First Cutlery Workshop



Founder Karl Elsener



Mother Victoria

VICTORIA



Carl Elsener, Chief Executive Officer

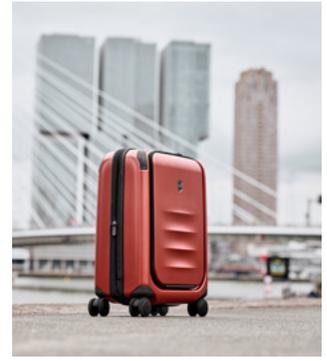
- 1884** Karl Elsener I opens a knife cutler's workshop in Ibach-Schwyz. His mother Victoria actively supports him in his endeavors.
- 1891** Karl Elsener I establishes the Association of Swiss Master Cutlers and delivers the first major supply of soldier's knives to the Swiss Army.
- 1897** The "Original Swiss Officer's and Sports Knife" is patented. It is known around the world today as the Original Swiss Army Knife™.
- 1909** In memoriam of his mother, Karl Elsener I chooses her first name Victoria as the brand name and registers the emblem with the cross and shield as a trademark. Today it is a registered trademark in over 120 countries.
- 1921** The invention of stainless steel (Inox) is a highly significant development for the cutlery industry. The combination of the two words "Inox" and "Victoria" results in today's company and brand name – Victorinox.
- 1931** Carl Elsener II introduces automation. In 1931, Brown Boveri is commissioned to set up the world's first all-electric hardening plant in Ibach. This guarantees that all knives are of a consistent high quality.
- 1945** US soldiers stationed in Europe after World War Two buy it in large quantities and it is a popular souvenir to take home.
- 1950** Carl Elsener III takes over the company management.
- 1977** The Original Swiss Army Knife™ becomes an exhibit for design at the Museum of Modern Art in New York.
- 1979** Transformation of sole proprietorship "Messerfabrik Karl Elsener" into the family-owned company "Victorinox AG".
- 1984** The company doubles its manufacturing and office space.
- 1989** Market entry for "Watches" under its Swiss Army brand in North America with its former U.S. sales partner.
- 1993** Opening of the first sales subsidiary in Japan.
- 1994** Establishment of Carl and Elise Elsener Gut Foundation with the mission to support national and international charitable projects.
- 1999** Market entry for "Travel Gear" with the American TRG Group as licensee.
- 2000** Establishment of the Victorinox Foundation which holds 90% of the share capital of Victorinox AG. The remaining 10% belong to the non-profit Carl and Elise Elsener-Gut Foundation.
- 2001** Launch of a clothing line in the U.S. and opening of the first Victorinox store in Soho, New York.
- 2005** Acquisition of the long-standing Swiss Knife and watch manufacturer Wenger SA in Delémont. Wenger remains an independently operating subsidiary of Victorinox.



Nenad Mlinarevic, Swiss Chef and brand ambassador for household and professional knives



Watches since 1989



Travel Gear since 1999



Fragrances since 2007



2022: 125 Years SAK Anniversary

- 2007** Carl Elsener IV takes over the company management and further expands Victorinox as a global multi-product brand.
Establishment of Victorinox Swiss Army Fragrance AG.
- 2008** Opening of the first European Victorinox flagship store in London.
- 2011** Opening of the Swiss Knife Valley Visitor Center in Brunnen, Switzerland.
- 2013** Integration of the Wenger Knife business into the Victorinox brand.
- 2014** Acquisition of the travel gear business from previous licensee and establishment of the new business unit Victorinox Travel Gear AG.
Opening of a store at a prime location in the city center of Zurich.
- 2016** Construction of the Watch Competence Center in Delémont, Switzerland.
- 2017** Discontinuation of Apparel to focus on the core product categories. Production of 500-millionth Original Swiss Army Knife™.
- 2020** Opening of the new distribution center in Seewen, Switzerland.
Acquisition of Zena Swiss AG, traditional Swiss manufacturer of the economy peeler.
Opening of first European Victorinox Franchise Store in Vienna
- 2022** 125th Anniversary of the "Original Swiss Officer's and Sports Knife"

SWISS BRAND OUR STORY

When our founder Karl Elsener opened his cutler's workshop in 1884 in Ibach, Switzerland, little did he know that the Swiss Army Knife™ he would soon create would become a global icon of preparedness, not only finding its way into everyday life but even into outer space.

But that's just how life goes: You never know what's coming. All you can do is make sure you are best prepared for whatever comes your way.

Living up to our legacy as Makers of the Original Swiss Army Knife™, we at Victorinox have made it our mission to do exactly that. To best prepare you for everyday challenges.

That's why we responsibly seek well-thought-out solutions that simply serve their purpose expertly. Why we effectively and efficiently deliver uncompromising quality down to the last detail and pursue excellence in everything we do. And why we deliver reliability and authentically Swiss mastery.

So that every single product that bears our famous Cross&Shield – from our Swiss Army Knives and Cutlery to our Watches, Travel Gear and Fragrances – is crafted to perfection.

We do this because we truly believe
BEING PREPARED MAKES LIFE BETTER.

WHAT OUR BRAND STANDS FOR

How do we help people prepare for whatever comes their way? Through smart and masterful solutions. Because this is how we work and live ourselves.

And that is why we pursue excellence by facilitating the art of cooking, creating ergonomic precision cutlery for effortless efficiency. Our range of premium cutlery is crafted with the same expertise we put in our Swiss Army Knife™. For sharp, lightweight and balanced knives that create memorable meals with confidence and precision.

BEST-PREPARED

We provide consumers with the right tools for all kinds of culinary challenges. Our experts craft a selected range of specialist blades and utensils, making our consumers are best prepared to be a masterful chef.

SMART

The carefully thought-out solutions we deliver are not just inspired by professionals, they are valued by them as well. Because of the ergonomic and performance-driven design of our cutlery. For home chefs with an eye for premium taste.

MASTERFUL

We pursue excellence and make it easy for consumers to master their skills in the art of cooking. Thanks also to the expertly crafted blades made with uncompromising precision in our factory in Ibach, Switzerland using best-in-class materials*.

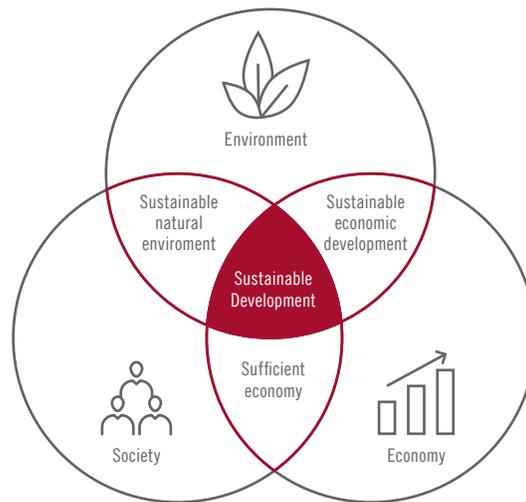
*not all products are made in Switzerland



“ Living up to our legacy as Makers of the Original Swiss Army Knife™, our aim naturally is to be successful over the long term by providing compelling products and services on the global market. But protecting and preserving the world for future generations is just as important. We therefore see it as our responsibility to make sure our operations and those of our suppliers support economically, environmentally and socially sustainable goals.” Carl Elsener, CEO Victorinox AG

WHAT WE DO FOR SUSTAINABILITY

WE ARE COMMITTED TO INNOVATION, TO CONTINUOUSLY IMPROVING OUR CONTRIBUTION TO A BETTER WORLD



ENVIRONMENTAL – CAREFUL USE OF RESOURCES

We care about the environment, and we reflect that in every aspect of our business. Like using resources wisely to reduce our environmental impact:

Product development: recycled materials for high-quality products

Our core product, the Swiss Army Knife™, is made of up to 85% recycled steel, depending on the availability of scrap steel. Based on this, we are gradually transferring the use of recycled materials to our other product categories.

Product packaging: minimal and recyclable

The guiding principle for our packaging is to use only as much as absolutely necessary. A significant portion is recyclable. We use up to 90% recovered paper in our cardboard packaging, ensuring it's made from 100% chlorine-free bleached paper.

Product lifecycle: long-lasting and repairable

We are so confident about the high quality of our products that we offer a lifetime warranty on our pocket knives, and the warranties on both our travel gear and watches exceed industry standards. For everything else, we offer comprehensive repair and refurbishing options, so the product's lifetime can be extended as long as possible.

Operations: energy-saving and innovative

Across our production sites and offices in Switzerland, we actively seek to reduce our operational footprint. For example: by optimizing waste heat utilization in our production facilities with heat pumps, and through heat recovery from our ventilation and closed-loop cooling systems, we keep our head office in Ibach and 120 nearby apartments warm.

We're pioneers in recycling grinding sludge, having developed a special process to filter steel residue out of the cooling water. We collect around 600 tons of grinding sludge and up to 1,000 tons of scrap steel each year at our premises, returning it to the plant so it can be re-made into steel.

We've installed photovoltaic panels at our Swiss sites, which partially power our facilities while compensating for around 500 tonnes of CO₂ per year.

SOCIAL – STRONG COMMITMENT TO SOLID VALUES AND BUSINESS ETHICS

We are a family business with a long history and a clear vision. Our values guide everything we do, from how we treat our employees, partners, suppliers, colleagues and customers, to how we contribute to society and the environment:

- **Employees:** attractive jobs, fair salary, generous benefits and training opportunities
- **Partners and suppliers:** long-term partnerships, genuine commitment to social and environmental responsibility
- **Support for the Global Climate Expedition:** inspiring young people to save our planet

ECONOMIC – SECURING THE FUTURE OF THE COMPANY

We are an independent family company with a sustainable approach. We have taken steps to ensure the long-term stability and success of our company:

Victorinox Corporate Foundation: resolving succession issues and protecting jobs

Victorinox AG is an independent family company. The Victorinox Corporate Foundation was created in 2000 to resolve future succession issues, secure the company during unfavorable economic times and protect jobs in the long term.

Carl and Elise Elsener-Gut Foundation: supporting charitable projects

The Victorinox Corporate Foundation holds 90% of company shares. The remaining 10% are held by the non-profit Carl and Elise Elsener-Gut Foundation, which was created by the father of our current CEO and supports selected charitable projects both within Switzerland and abroad.

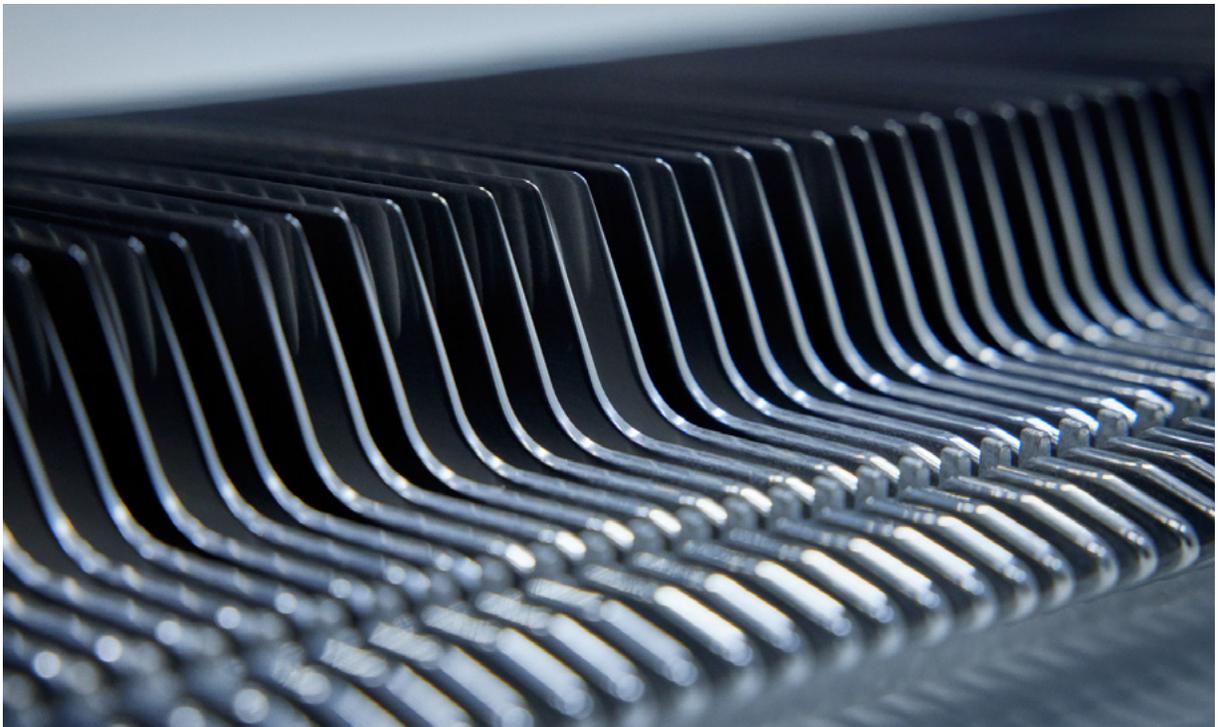
STAINLESS STEEL

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	0.36 - 0.42	13.0 - 14.5	0.60 - 1.00	
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.



HANDLE MATERIALS

MATERIAL	DESCRIPTION	PRODUCTS
Polypropylene 	Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilization and can be used at temperatures of up to 80 – 100°C.	Swiss Classic 
Thermoplastic elastomers 	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.	Fibrox, Swiss Classic 
Polypropylene, Thermoplastic elastomers	The Fibrox Dual Grip is made up of a polypropylene (PP) interior and a thermoplastic elastomer (TPE) exterior. PP offers strength, rigidity and hardness; it is suitable for sterilization and temperatures of up to 80 – 100°C. TPEs are very robust with good general and notch impact strength, even at low temperatures. They can be used at up to 80 – 110°C.	Fibrox Dual 
Walnut Wood*	Walnut wood is very durable, robust and strong. This natural product is known for its noble color and unique grain, which makes each knife unique.	Swiss Modern Wood
Polypropylene Copolymere 	Polypropylene copolymers have good strength, stiffness and hardness. It can be sterilized and has a maximum temperature resistance of 80 -110°C.	Swiss Modern Synthetic 
Polyamide 	Polyamide is extremely strong and combines excellent rigidity with high impact strength. It benefits from good abrasion resistance and sliding properties, can be sterilized and is suitable for use at temperatures of up to 80 – 110°C.	Swibo 
Modified Maple Wood*	Modified maple wood is stable, hard and guarantees a long service life. It is also resistant to rot, fungi and other wood-destroying micro-organisms. It is an easy-care material that does not require any additional treatment such as oil or other impregnation solutions apart from normal cleaning.	Grand Maître, Wood
Polyoxymethylene 	POM features excellent strength, hardness and dimensional stability over a wide range of temperatures. It benefits from good abrasion resistance, can be sterilized and is suitable for use at temperatures of up to 130°C.	Grand Maître 
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).	Storage + Cutting Boards

* All products with wooden handles are not dishwasher safe.

PACKAGING

SB-SHEATH

S-sheath for blade protection, SB-sheath for self service.



EXAMPLE

  **10** **5.2003.22**

Handle colors, packaging, sales unit, item number

BLISTER

6.8713.20 B

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



EXAMPLE

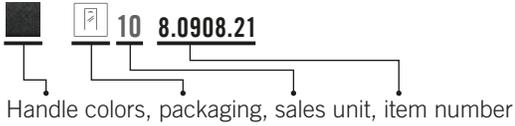
  **10** **6.9056.17K6B**

Handle colors, packaging, sales unit, item number

CLEAR PACKAGING



EXAMPLE



GIFT BOX

6.7133.2 G

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



EXAMPLE



FOLDING BOX



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.



FORM AND FUNCTION

SHAPING KNIFE

Bird's Beak edge

for decorating and garnishing with fruit and vegetables



KITCHEN KNIFE

Straight edge

for cutting smaller fruit and vegetables



STEAK KNIFE

Straight edge

for cutting cooked or grilled meat



FISH FILLETING KNIFE

Super flexible blade

for filleting fish



KITCHEN CLEAVER

Heavy solid blade

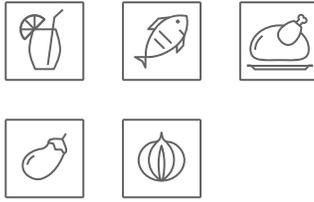
for chopping bones and raw fish



SANTOKU KNIFE

Fluted edge

all-rounder for precision cutting



CARVING KNIFE

Straight edge

for slicing cooked or grilled meat



CARVING KNIFE

Extra-wide blade

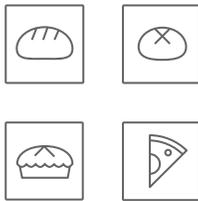
for slicing larger foods



BREAD KNIFE

Wavy edge

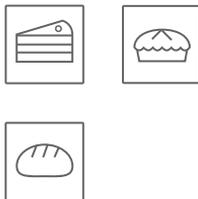
for cutting a variety of baked goods with crusts



PASTRY KNIFE

Wavy edge

for cutting cakes, pastries and bread



SALMON KNIFE

Fluted edge

perfect for filleting salmon



CORRECT HANDLING AND CARE

THE BLADE

Regular care is needed to make sure a blade remains in top condition. To make sure it lasts, clean your knife with a mild detergent under running water immediately after use. Salty or acidic food particles may leave marks if they are left on the blade over a long period of time. Icons on the packaging indicate whether a knife is dishwasher safe. Highly polished knives should only be used for cutting, not for prying anything open or hacking things apart. For bones or similar materials, please use the robust Victorinox products made for that purpose (e.g. Cleaver).

SHARPENING

Proper care also means that the knife should be regularly re-sharpened, depending on use/need, so that it retains its sharpness.

THE SHARPENING STEEL

Cleaning your sharpening steel keeps it hygienic and in the best condition. It should be washed with a mild detergent under running water and let dry completely. Store the sharpening steel in a knife block if possible.

WOODEN HANDLES

(e.g. Wood)

Wood is an extremely robust, hardwearing 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, but we still recommend you wash them by hand.

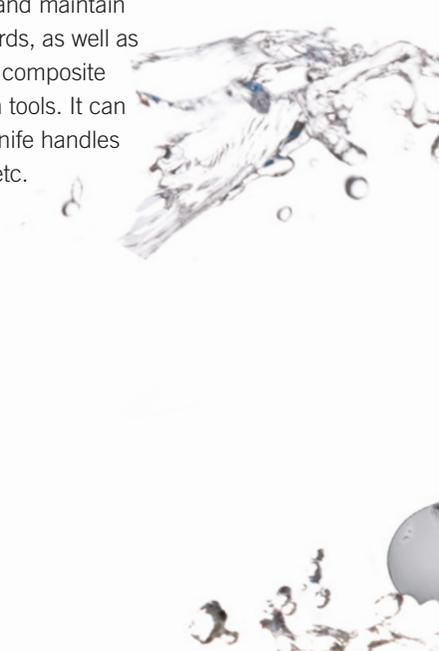
CUTTING BOARDS

To clean your cutting board, wash it in hot, soapy water or simply run it through your dishwasher. Its cutting surface is made from a paper composite product (except Eco Plastic items), so it can warp if left in wet or damp conditions for long periods of time. To avoid this, thoroughly dry the surface by leaving it upright and on edge before storing.

Cutting surfaces are stainresistant, but, as with most materials, there is a possibility of staining when left in contact with highly alkaline products or foods over time. A few examples are liver, papayas, and red beets. To remove stubborn stains, try a non-abrasive household cleaner.

PROTECTIVE WAX

This proprietary blend of mineral oil and beeswax is designed specifically to restore, condition, preserve and maintain the luster of any wood boards, as well as the complete line of paper composite cutting boards and kitchen tools. It can also be used for wooden knife handles or wooden tables, chairs, etc.



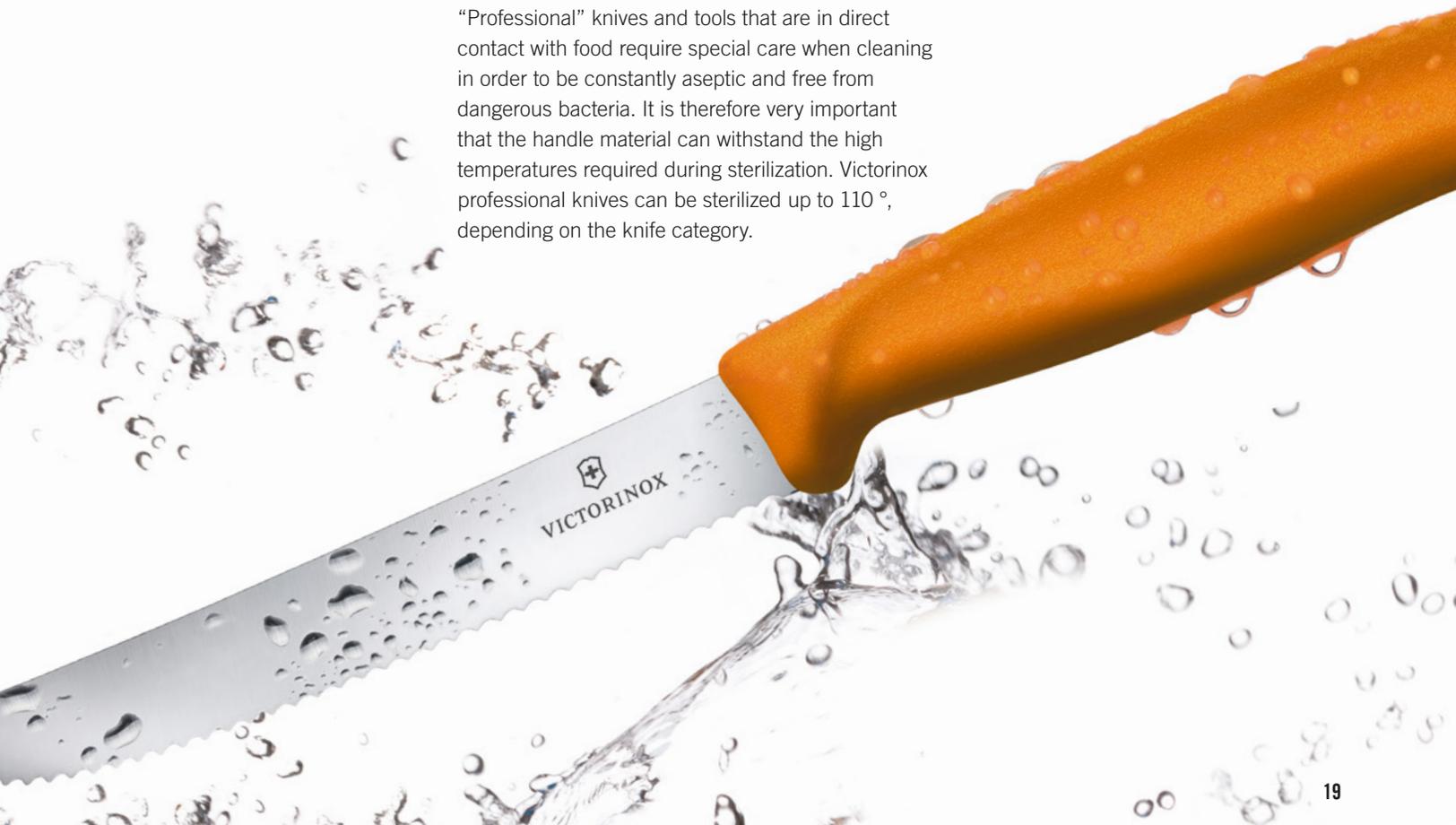
DISHWASHER SAFE

All dishwasher safe products are marked with a corresponding icon. Please make sure that knives do not touch other metal utensils in the cutlery basket. You may notice a change in color intensity and rusting over the long term. Forged knives with a polyoxymethylene (POM) handle are dishwasher safe, but we recommend you clean them by hand. 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 intensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.



STERILIZABILITY FOR PROFESSIONAL KNIVES

“Professional” knives and tools that are in direct contact with food require special care when cleaning in order to be constantly aseptic and free from dangerous bacteria. It is therefore very important that the handle material can withstand the high temperatures required during sterilization. Victorinox professional knives can be sterilized up to 110 °, depending on the knife category.





FOR PROFESSIONALS **FOOD SAFETY BUILT INTO** **EVERY KNIFE**

The knife is the most important tool for both professional chefs and butchers. Victorinox aims to provide the best possible solution for our customers in terms of hygiene and food safety – from NSF certification to being able to identify each person's knives, as well as color-coding to differentiate between different food groups in keeping with the HACCP system.

QR-CODE

The identification of individual knives is now well established in the meat and food industries and has been identified as an important need. It is now compulsory for businesses to have a material management system which manages knives and tools in use.

Data on the user, company name and issue date can be accessed via a QR code, which can also help to facilitate entry and exit checks, both for knives and for personnel.



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



HACCP CONCEPT (HAZARD ANALYSIS CRITICAL CONTROL POINTS)

Fibrox handles are made from thermoplastic elastomers (TPE). They feature excellent non-slip properties, can be used at temperatures of up to 80 – 110°C and can also be sterilized. These properties are ideal for ensuring their safe use in a professional environment. To make the different applications for all knives visible, we offer many Fibrox models in 6 colors. This corresponds to the internationally recognized HACCP system for risk management and safeguards a high level of safety in food processing.

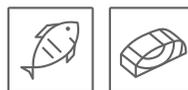
We offer a choice of handle color. This is ideal for those using the knives professionally – knives can be color-coded according to their use, e.g. red handles for meat, green handles for vegetables etc. The colored handles can also be used to differentiate between e.g. the morning and the afternoon shift in a busy working environment.



Red



Blue



Black

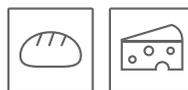
UNIVERSAL



Green



White



Yellow





FIBROX DESIGNED BY PROFESSIONALS, FOR PROFESSIONALS

- Nonslip handles guarantee safe work
- Exceptional edge retention for a long life-span
- Offering pronounced sharpness and maximum stability



Created with professional chefs in mind but used and loved by home cooks around the world as well, the Fibrox Collection offers optimal performance and precision cutting. Featuring nonslip ergonomic handles, these pieces support the hand and wrist, making cooking and preparing food a joy. Supersharpest stainless steel blades slice smoothly through even the toughest cuts of meat, while specific knives for tasks, like making pastry or filleting fish, take care of every aspect of culinary life.



FIBROX

5.2803.18



CARVING KNIFE

- Narrow
- Semi flexible



LENGTH OF BLADE

6"   6 5.2803.15

7.25"   6 5.2803.18

5.2033.12



CHEF'S KNIFE

- Serrated edge



LENGTH OF BLADE

5"   6 5.2033.12 |   1 5.2033.12-X1

5.2003.12



CHEF'S KNIFE



LENGTH OF BLADE

5"   6 5.2003.12 |   1 5.2003.12-X1 |   1 5.2003.12B

6"   6 5.2003.15 |   1 5.2003.15-X8 |   1 5.2003.15B

5.2003.19



CHEF'S KNIFE



LENGTH OF BLADE

7.5"	■	👤	6	5.2003.19		■	👤	1	5.2003.19-X2		■	👤	1	5.2003.19B
8.5"	■	👤	6	5.2003.22		■	👤	1	5.2003.22B					
	■	👤	6	5.2003.25		■	👤	1	5.2003.25-X5		■	👤	6	5.2001.25
	■	👤	6	5.2002.25		■	👤	1	5.2007.25.X2					
10"	■	👤	6	5.2008.25										
12.25"	■	👤	6	5.2003.31		■	👤	1	5.2003.31-X2					

5.2033.19



CHEF'S KNIFE

- Serrated edge



LENGTH OF BLADE

7.5"	■	👤	6	5.2033.19		■	👤	1	5.2033.19-X1		■	👤	1	5.2033.19B
10"	■	👤	6	5.2033.25		■	👤	1	5.2033.25-X1					

5.2063.20



CHEF'S KNIFE

- Extra wide



LENGTH OF BLADE

	■	👤	6	5.2063.20		■	👤	1	5.2063.20-X4		■	👤	6	5.2061.20
8"	■	👤	6	5.2062.20		■	👤	6	5.2068.20					

FIBROX

7.6058.13



BREAD KNIFE

- Serrated edge
- Offset



LENGTH OF BLADE

7.5"	■	☞ 6	7.6058.16		■	☞ 6	7.6058.21
9"	■	☞ 6	7.6058.13		■	☞ 6	7.6058.20

5.2533.21



BREAD KNIFE

- Serrated edge



LENGTH OF BLADE

8.25"	■	☞ 6	5.2533.21		■	☞ 1	5.2533.21-X8		■	☞ 1	5.2533.21B
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7.6058.17



BREAD KNIFE

- Serrated edge
- Curved



LENGTH OF BLADE

10.25"	■	☞ 6	7.6058.17
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5.2933.26



BREAD AND PASTRY KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

	■	☞ 6	5.2933.26		■	☞ 1	5.2933.26-X10		■	☞ 1	5.2933.26B
10.25"	■	☞ 6	5.2932.26		■	☞ 6	5.2934.26				

5.2523.17**SANTOKU KNIFE**

- Granton edge

**LENGTH OF BLADE**

7" 6 5.2523.17 | 1 5.2523.17-X2 | 1 5.2523.17B

5.4003.18**CLEAVER**

- Weight: 291 g

**LENGTH OF BLADE**

7.25" 6 5.4003.18

5.3703.18**FILLETING KNIFE**

- Stiff
- Pointed tip

**LENGTH OF BLADE**

7.25" 6 5.3703.18

5.3703.20**FILLETING KNIFE**

- Flexible
- Pointed tip

**LENGTH OF BLADE**

8" 6 5.3703.20 | 1 5.3703.20B

5.3763.20**FILLETING KNIFE**

- Narrow
- Flexible

**LENGTH OF BLADE**

8" 6 5.3763.20 | 1 5.3763.20-X5

5.3813.18



FISH FILLETING KNIFE

- Narrow
- Super flexible
- Pointed tip



LENGTH OF BLADE

7.25" ■ 6 **5.3813.18** | ■ 1 **5.3813.18-X1**

5.4433.25



SLICING KNIFE

- Serrated edge
- Pointed tip
- Semi-Flexible



LENGTH OF BLADE

10" ■ 6 **5.4433.25**

5.4503.30



SLICING KNIFE

- Pointed tip
- Semi-Flexible



LENGTH OF BLADE

10" ■ 6 **5.4503.25** | ■ 1 **5.4503.25-X1**

12" ■ 6 **5.4503.30**

5.4203.25



SLICING KNIFE

- Round



LENGTH OF BLADE

10" ■ 6 **5.4203.25**

12" ■ 6 **5.4203.30** | ■ 1 **5.4203.30-X1**

14" ■ 6 **5.4203.36**

5.4623.30



SALMON KNIFE

- Granton edge
- Flexible



LENGTH OF BLADE

12" 6 5.4623.30

7.6059.13



SLICING KNIFE

- Granton edge



LENGTH OF BLADE

10" 6 7.6059.13

5.2903.26



SLICING KNIFE

- Curved
- Round Tip



LENGTH OF BLADE

10.25" 6 5.2903.26

5.4723.30



SLICING KNIFE

- Granton edge
- Wide
- Round



LENGTH OF BLADE

12" 6 5.4723.30 | 6 5.4723.30-X5

14" 6 5.4723.36

FIBROX

5.4233.25



SLICING KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10"	■	📦 6	5.4233.25		■	📦 1	5.4233.25-X3
12"	■	📦 6	5.4233.30		■	📦 1	5.4233.30-X4
14"	■	📦 6	5.4233.36				

5.6003.15



BONING KNIFE

- Extra-wide
- Stiff



LENGTH OF BLADE

6"	■	📦 6	5.6003.15		■	📦 1	5.6003.15-X1		■	📦 6	5.6007.15
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5.6023.15



BONING KNIFE

- Granton Edge
- Wide
- Stiff



LENGTH OF BLADE

6"	■	📦 6	5.6023.15
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5.6103.15



BONING KNIFE

- Narrow
- Wide
- Stiff



LENGTH OF BLADE

5"	■	📦 6	5.6103.12
6"	■	📦 6	5.6103.15

5.6203.12



BONING KNIFE

- Narrow
- Semi-flexible



LENGTH OF BLADE

3.5"	■	☐ 6	5.6203.09		
5"	■	☐ 6	5.6203.12		
6"	■	☐ 6	5.6203.15		■ ☐ 1 5.6203.15-X1

5.6403.15



BONING KNIFE

- Extra narrow
- Stiff



LENGTH OF BLADE

5"	■	☐ 6	5.6403.12		
6"	■	☐ 6	5.6403.15		■ ☐ 1 5.6403.15-X4

5.6413.15



BONING KNIFE

- Narrow
- Flexible



LENGTH OF BLADE

5"	■	☐ 6	5.6413.12		
6"	■	☐ 6	5.6413.15		■ ☐ 1 5.6413.15-X6

5.6503.15



BONING KNIFE

- Curved
- Wide
- Stiff



LENGTH OF BLADE

6"	■	☐ 6	5.6503.15		
----	---	-----	------------------	--	--

5.6523.15



BONING KNIFE

- Granton edge
- Curved
- Wide
- Stiff



LENGTH OF BLADE

6"   6 **5.6523.15**

5.6603.15



BONING KNIFE

- Narrow
- Curved
- Semi-Stiff



LENGTH OF BLADE

5"   6 **5.6603.12**

  6 **5.6603.15** |   1 **5.6603.15-X3** |   6 **5.6601.15**

  6 **5.6602.15** |   6 **5.6604.15** |   6 **5.6607.15**

6"   6 **5.6608.15**

5.6603.15ROUND



BONING KNIFE

- Curved
- Semi-Stiff



LENGTH OF BLADE

6"   6 **5.6603.15ROUND**

5.6663.15



BONING KNIFE

- Narrow
- Super flexible
- Curved



LENGTH OF BLADE

6"   6 **5.6663.15**

5.6613.15



BONING KNIFE

- Narrow
- Flexible
- Curved



LENGTH OF BLADE

5"   6 **5.6613.12** |   6 **5.6614.12**

  6 **5.6613.15** |   1 **5.6613.15-X1** |   6 **5.6614.15**

6"   6 **5.6618.15**

5.5903.08



POULTRY KNIFE

- Extra narrow
- Slant point
- Small handle



LENGTH OF BLADE

3.25"   6 **5.5903.08**

5.5903.08M



POULTRY KNIFE

- Extra narrow
- Slant point
- Medium handle



LENGTH OF BLADE

3.25"   6 **5.5903.08M**

5.5903.09



POULTRY KNIFE

- Extra narrow
- Small handle



LENGTH OF BLADE

3.5"   6 **5.5903.09**

4.25"   6 **5.5903.11**

FIBROX

5.5903.11M



POULTRY KNIFE

- Extra narrow
- Medium handle



LENGTH OF BLADE

3.5" ■ 6 5.5903.09M

4.25" ■ 6 5.5903.11M

5.5902.08S

POULTRY KNIFE

- Extra narrow
- Slant point
- Small handle
- Safety grip



LENGTH OF BLADE

3.25" ■ 6 5.5903.08S | ■ 6 5.5902.08S | ■ 6 5.5909.08S



5.5909.09S**POULTRY KNIFE**

- Extra narrow
- Small handle
- Safety grip

**LENGTH OF BLADE**

3.5"

**5.5903.09S****5.5902.09S****5.5909.09S****5.5904.08****POULTRY KNIFE**

- Slant point
- Small handle

**LENGTH OF BLADE**

3.25"

**5.5904.08****5.5904.09****POULTRY KNIFE**

- Vent
- Small handle

**LENGTH OF BLADE**

3.5"

**5.5904.09****5.5904.11****POULTRY KNIFE**

- Small handle

**LENGTH OF BLADE**

4.25"

**5.5904.11**

FIBROX

5.5103.10

RABBIT KNIFE



LENGTH OF BLADE

4"   6 5.5103.10 |   1 5.5103.10-X1

5.6903.15

GUT / TRIPE



- Reinforced/blunt tip



LENGTH OF BLADE

6"   6 5.6903.15

5.7203.20

BREAKING KNIFE



- Curved



LENGTH OF BLADE

  6 5.7203.20 |   1 5.7203.20-X2 |   6 5.7201.20

8"   6 5.7204.20 |   6 5.7208.20

  6 5.7203.25 |   1 5.7203.25-X1 |   6 5.7201.25

10"   6 5.7208.25

5.7223.20



BUTCHER KNIFE

- Granton edge
- Curved



LENGTH OF BLADE

8"   6 5.7223.20

10"   6 5.7223.25

5.7303.25



CIMETER KNIFE

- Curved



LENGTH OF BLADE

  6 5.7303.25 |   1 5.7303.25-X4 |   6 5.7301.25

10"   6 5.7302.25 |   6 5.7308.25

12.25"   6 5.7303.31 |   1 5.7303.31-X1

14"   6 5.7303.36

5.7323.25



CIMETER KNIFE

- Granton edge
- Curved



LENGTH OF BLADE

10"   6 5.7323.25 |   6 5.7323.25-X1

12.25"   6 5.7323.31

FIBROX

5.5503.20



FLANK & SHOULDER



LENGTH OF BLADE

7.25" ■ □ 6 5.5503.18

8" ■ □ 6 5.5503.20 | ■ □ 6 5.5503.20-X1

5.5203.20



BUTCHER KNIFE



LENGTH OF BLADE

8" ■ □ 6 5.5203.20

9" ■ □ 6 5.5203.23

12.25" ■ □ 6 5.5203.31

5.7403.20



BUTCHER KNIFE

- Widened tip



LENGTH OF BLADE

7.25" ■ □ 6 5.7403.18

8" ■ □ 6 5.7403.20

10" ■ □ 6 5.7403.25 | ■ □ 1 5.7403.25-X5 | ■ □ 6 5.7408.25

12.25" ■ □ 6 5.7403.31 | ■ □ 1 5.7403.31-X1

5.7423.20



BUTCHER KNIFE

- Granton Edge



LENGTH OF BLADE

8" 6 **5.7423.20** | 1 **5.7423.20-X1**

9" 6 **5.7423.25** | 1 **5.7423.25-X3**

12.25" 6 **5.7423.31**

5.7603.15



BUTCHER KNIFE

- Widened tip
- Stiff
- Narrow



LENGTH OF BLADE

6" 6 **5.7603.15**

5.7703.15



SKINNING KNIFE

- Widened tip
- German type



LENGTH OF BLADE

6" 6 **5.7703.15**

5.7803.12



SKINNING KNIFE

- Widened tip
- American type



LENGTH OF BLADE

5" 6 **5.7803.12**

6" 6 **5.7803.15**

FIBROX

5.7903.12

SKINNING KNIFE



LENGTH OF BLADE

5"   6 5.7903.12 |   6 5.7908.12 |   6 5.7904.12

6.1203.30

CHEESE KNIFE



LENGTH OF BLADE

12"   60 6.1203.30

14"   60 6.1203.36

5.1053.3-X3

CUTLERY SET



3-piece   1 5.1053.3-X3

INCLUDED

Chef's Knife



LENGTH OF BLADE

8"  5.2063.20

Rabbit Knife



LENGTH OF BLADE

4"  5.5103.10

Flank & Shoulder



LENGTH OF BLADE

8"  5.5503.20

5.1193.7-X2

CUTLERY BLOCK SET



7-piece



1

5.1193.7-X2



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"



6.7603

Utility knife



LENGTH OF BLADE

4.25"



6.7833

Chef's Knife



LENGTH OF BLADE

5"



5.2003.12

Chef's Knife



LENGTH OF BLADE

8"



5.2063.20

Sharpening Steel



SHARPENING STEEL LENGTH

10"



7.8991.28

Kitchen Shears



TOTAL LENGTH

8"



7.6379.4

Cutlery Block



7.9093.87

5.1193.8-X2



CUTLERY BLOCK SET

8-piece   1 **5.1193.8-X2**



INCLUDED

Rabbit Knife



LENGTH OF BLADE

4"  **5.5103.10**

Boning Knife



LENGTH OF BLADE

6"  **5.6413.15**

Chef's Knife



LENGTH OF BLADE

8"  **5.2063.20**

Slicing Knife



LENGTH OF BLADE

10"  **5.4203.25**

Bread Knife



LENGTH OF BLADE

8.25"  **5.2533.21**

Sharpening Steel



SHARPENING STEEL LENGTH

10"  **7.8991.28**

Kitchen Shears



TOTAL LENGTH

8"  **7.6379.4**

Cutlery Block



 **7.9093.87**

5.1003.51-X2



CUTLERY SET

- Field Dressing Set, Small

5-piece   1 **5.1003.51-X2**



INCLUDED

Skinning Knife



LENGTH OF BLADE

5"  **5.7803.12**

Boning Knife



LENGTH OF BLADE

6"  **5.6413.15**

Filleting Knife



LENGTH OF BLADE

8"  **5.3763.20**

Knife Sharpener



 **7.8715**

Knife Roll



 **7.4012.6**

5.1003.73-X2



CUTLERY SET

- Field Dressing Set

7-piece



1

5.1003.73-X2



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"



6.7603

Boning Knife



LENGTH OF BLADE

6"



5.6413.15

Filleting Knife



LENGTH OF BLADE

8"



5.3763.20

Breaking Knife



LENGTH OF BLADE

8"



5.7203.20

Cimeter Knife



LENGTH OF BLADE

10"



5.7303.25

Sharpening Steel



SHARPENING STEEL LENGTH

10"



7.8991.28

Knife Roll



7.4012.6

5.1003.61-X2



CUTLERY SET

- Fish Fillet Set

6-piece



1

5.1003.61-X2



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"



6.7633

Boning Knife



LENGTH OF BLADE

6"



5.6603.15

Filleting Knife



LENGTH OF BLADE

8"



5.3763.20

Breaking Knife



LENGTH OF BLADE

10"



5.7203.25

Knife Sharpener



7.8715

Knife Roll



7.4012.6

7.4012-X10



CUTLERY SET

7-piece



1

7.4012-X10



INCLUDED

Paring Knife



LENGTH OF BLADE

4"



5.0703

Boning Knife



LENGTH OF BLADE

5"



5.6603.12

Chef's Knife



LENGTH OF BLADE

10"



5.2003.25

Flank & Shoulder



LENGTH OF BLADE

8"



5.5503.20

Bread Knife



LENGTH OF BLADE

8.25"



5.2533.21

Sharpening Steel



SHARPENING STEEL LENGTH

10"



7.8991.32

Knife Roll



7.4012.6

7.4012-X12

CUTLERY SET



7-piece   1 7.4012-X12



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"  6.7603

Boning Knife



LENGTH OF BLADE

6"  5.6413.15

Chef's Knife



LENGTH OF BLADE

8"  5.2063.20

Slicing Knife



LENGTH OF BLADE

10"  7.6059.13

Bread Knife



LENGTH OF BLADE

9"  7.6058.13

Sharpening Steel



SHARPENING STEEL LENGTH

10"  7.8991.28

Knife Roll



 7.4012.6

7.4012-X11



CUTLERY SET

7-piece



1

7.4012-X11



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"



6.7603

Boning Knife



LENGTH OF BLADE

6"



5.6413.15

Chef's Knife



LENGTH OF BLADE

8"



5.2063.20

Slicing Knife



LENGTH OF BLADE

10"



7.6059.13

Bread Knife



LENGTH OF BLADE

9"



7.6058.13

Sharpening Steel



SHARPENING STEEL LENGTH

10"



7.8991.32

Knife Roll



7.4012.6





DUAL GRIP

FIRST-CLASS HANDLE FUNCTIONALITY: FOUND

- Ergonomically designed dual-component nonslip handle on every knife
- Swiss made professional knives expertly engineered with stainless steel blades for superior durability
- Specialist handle that's water and fat resistant for maximum product longevity



Introducing the meat processing professional's new toolkit essentials. Our Dual Grip Knife collection is expertly crafted to deliver exacting precision with every slice. Constructed with ergonomically designed dual-component handles, these are knives that adeptly support the hand and wrist. The innovative dual grip technology underpins both the stability and efficiency of the entire knife collection. The result is effortless butchering even on the most heavy-duty workdays. Robust, efficient and engineered to comfortably withstand intensive loads, these are knives at the absolute apex of their game.



DUAL GRIP

5.6503.15D



BONING KNIFE

- Curved
- Wide



LENGTH OF BLADE

6"   6 **5.6503.15D**

5.6613.12D



BONING KNIFE

- Narrow
- Flexible
- Curved



LENGTH OF BLADE

5"   6 **5.6613.12D**

5.6663.15D



BONING KNIFE

- Narrow
- Super flexible
- Curved



LENGTH OF BLADE

6"   6 **5.6663.15D**

5.7223.20D



BUTCHER KNIFE

- Granton Edge
- Curved



LENGTH OF BLADE

8"   6 **5.7223.20D**

10"   6 **5.7223.25D**



VICTORINOX

DUAL GRIP



SWISS CLASSIC

VIBRANT TOOLS FOR EVERY APPLICATION

- Light, agile, and colourful knives made in Switzerland
- Ergonomically shaped handles for effortless work
- With stainless steel, dishwasher-safe blades



Every kitchen task, from the minute to the mammoth, was considered in the development of the Victorinox Swiss Classic Collection. These Swiss made pieces are lightweight and dishwasher safe, crafted from high quality stainless steel. To add a pop of freshness and color to the kitchen, there is a choice of vibrant-toned handles. A collection that combines functionality with fun, it also offers a range of useful knife blocks and gift sets. There's nothing this versatile collection doesn't cover.

SWISS CLASSIC

6.7503



SHAPING KNIFE

- With blade protection
- Bent
- Spear point



LENGTH OF BLADE

2.5"   20 6.7503 |   20 6.7501

6.7403



PARING KNIFE

- With blade protection
- Straight cut
- Sheep's foot



LENGTH OF BLADE

3.25"   20 6.7403 |   20 6.7401

6.7433



PARING KNIFE

- With blade protection
- Serrated edge
- Straight cut
- Sheep's foot



LENGTH OF BLADE

3.25"   20 6.7433 |   20 6.7431 |   20 6.7437

6.7603



PARING KNIFE

- With blade protection
- Pointed tip
- Spear point



LENGTH OF BLADE

  20 6.7603 |   20 6.7601 |   20 6.7607

  20 6.7606.L114 |   20 6.7606.L115 |   20 6.7606.L118

3.25"   20 6.7606.L119

6.7633



PARING KNIFE

- With blade protection
- Serrated edge
- Pointed tip
- Spear point



LENGTH OF BLADE

20 6.7633 |

20 6.7631 |

20 6.7637

20 6.7636.L114 |

20 6.7636.L115 |

20 6.7636.L118

3.25" 20 6.7636.L119

6.7703



PARING KNIFE

- With blade protection
- Pointed tip
- Spear point



LENGTH OF BLADE

20 6.7703 |

20 6.7701 |

20 6.7707

20 6.7706.L114 |

20 6.7706.L115 |

20 6.7706.L118

4" 20 6.7706.L119

6.7733



PARING KNIFE

- With blade protection
- Serrated edge
- Pointed tip
- Spear point



LENGTH OF BLADE

20 6.7733 |

20 6.7731 |

20 6.7737

20 6.7736.L4 |

20 6.7736.L5 |

20 6.7736.L8

4" 20 6.7736.L9

SWISS CLASSIC

6.7833



UTILITY KNIFE

- With blade protection
- Serrated edge
- Round



LENGTH OF BLADE

■ 20 6.7833 | ■ 20 6.7831 | ■ 20 6.7837

■ 20 6.7836.L114 | ■ 20 6.7836.L115 | ■ 20 6.7836.L118

4.25" ■ 20 6.7836.L119

6.7833.FB



FOLDABLE KNIFE

- Serrated edge
- Round
- Foldable



LENGTH OF BLADE

■ 10 6.7833.FB | ■ 10 6.7831.FB | ■ 10 6.7836.F4B

4.25" ■ 10 6.7836.F5B | ■ 10 6.7836.F8B | ■ 10 6.7836.F9B

6.7803.FB



FOLDABLE KNIFE

- Round
- Foldable



LENGTH OF BLADE

4.25" ■ 10 6.7803.FB | ■ 10 6.7801.FB

6.7233.20



STEAK KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

4.25" ■ 20 6.7233.20

6.7863



CHEESE AND SAUSAGE KNIFE

- With blade protection
- Serrated edge
- Fork tip



LENGTH OF BLADE

4.25"



20 **6.7863**



20 **6.7861**

6.7503-X3



PARING KNIFE SET

3-piece



1 **6.7503-X3**

INCLUDED

Shaping Knife



LENGTH OF BLADE

2.5"



6.7503

Paring Knife



LENGTH OF BLADE

3.25"



6.7603

Paring Knife



LENGTH OF BLADE

3.25"



6.7633

SWISS CLASSIC

SWISS CLASSIC

6.7603-X9



PARING & UTILITY KNIFE SET

2-piece   4 **6.7603-X9**

  4 **6.7836.L114-X3**

  4 **6.7836.L118-X2**

  4 **6.7831-X6**

  4 **6.7836.L115-X2**

  4 **6.7836.L119-X5**



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"  **6.7603**

Utility Knife



LENGTH OF BLADE

4.25"  **6.7833**

7.6075-X8



PEELER & PAIRING KNIFE SET

2-piece   4 **7.6075-X8**

  4 **7.6075.4-X1**

  4 **7.6075.8-X1**

  4 **7.6075-X7**

  4 **7.6075.5-X1**

  4 **7.6075.9-X1**



INCLUDED

Universal Peeler



 **7.6075**

Pairing Knife



LENGTH OF BLADE

3.25"  **6.7603**

6.7233.20-X1



STEAK KNIFE SET

- Spear point



LENGTH OF BLADE

4.25"   1 **4 Pieces**
6.7233.20-X1 |   1 **6 Pieces**
6.7233.20-X2

6.7833-X7



STEAK KNIFE SET

- Serrated edge
- Round



LENGTH OF BLADE

4.25"   1 **4 Pieces**
6.7833-X7 |   1 **6 Pieces**
6.7833-X8

6.7633-X3



PARING KNIVES (LOADED DISPLAY), 24 PIECES

- Serrated edge
- Pointed tip
- Spear point



LENGTH OF BLADE

3.25"   1 **6.7633-X3** |   1 **6.7631-X2** |   1 **6.7637-X1**

6.7603-X11



PARING KNIVES (LOADED DISPLAY), 24 PIECES

- Pointed tip
- Spear point



LENGTH OF BLADE

3.25"   1 **6.7603-X11** |   1 **6.7601-X3** |   1 **6.7607-X1**

SWISS CLASSIC

6.7606.L114-X1 PARING KNIVES (LOADED DISPLAY), 80 PIECES



1 6.7606.L114-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"



6.7606.L118

Paring Knife



LENGTH OF BLADE

3.25"



6.7606.L119

Paring Knife



LENGTH OF BLADE

3.25"



6.7606.L115

Paring Knife



LENGTH OF BLADE

3.25"



6.7606.L114

6.7836.L119-X6 UTILITY KNIVES (LOADED DISPLAY), 80 PIECES



1 6.7836.L119-X6



INCLUDED

Utility Knife



LENGTH OF BLADE

4.25"



6.7836.L118

Utility Knife



LENGTH OF BLADE

4.25"



6.7836.L119

Utility Knife



LENGTH OF BLADE

4.25"



6.7836.L115

Utility Knife



LENGTH OF BLADE

4.25"



6.7836.L114

6.7606.L119-X1 **PARING KNIVES (LOADED DISPLAY), 24 PIECES**



 1 **6.7606.L119-X1**



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"  **6.7606.L118**

Paring Knife



LENGTH OF BLADE

3.25"  **6.7606.L119**

Paring Knife



LENGTH OF BLADE

3.25"  **6.7606.L115**

Paring Knife



LENGTH OF BLADE

3.25"  **6.7606.L114**

6.7836.L119-X3 **UTILITY KNIVES (LOADED DISPLAY), 24 PIECES**



 1 **6.7836.L119-X3**



INCLUDED

Utility Knife



LENGTH OF BLADE

4.25"  **6.7836.L118**

Utility Knife



LENGTH OF BLADE

4.25"  **6.7836.L119**

Utility Knife



LENGTH OF BLADE

4.25"  **6.7836.L115**

Utility Knife



LENGTH OF BLADE

4.25"  **6.7836.L114**



WOOD

NATURALLY CONVINCING AND SMART KNIVES

- Robust wooden handles with a unique grain
- Easy handling for effortless work
- Ergonomically designed with resilient materials



The Wood Collection from Victorinox combines ergonomic handles in naturally strong, visually appealing wood with ultra-sharp, efficient stainless steel blades. Used for centuries as an ideal material for knife handles, wood is highly robust, warm to the touch and gives each piece a unique patina. This range consists of elegant knives for every culinary task, from pastry making to carving roasts. It offers a choice from wide and narrow blades with straight or curved backs to Santoku-style blades with or without granton edge.

WOOD

5.3000

PARING KNIFE

- Pointed tip
- Without blade protection
- Spear point



LENGTH OF BLADE

3.25"   6 **5.3000** |   1 **5.3000-X1**

5.3030

PARING KNIFE

- Serrated edge
- Pointed tip
- Without blade protection
- Spear point



LENGTH OF BLADE

3.25"   6 **5.3030** |   1 **5.3030-X1**

5.2000.12

CHEF'S KNIFE



LENGTH OF BLADE

5"   6 **5.2000.12** |   1 **5.2000.12-X2**

6"   6 **5.2000.15**

5.2030.12

CHEF'S KNIFE

- Serrated edge



LENGTH OF BLADE

5"   6 **5.2030.12** |   1 **5.2030.12-X3**

5.2000.19**CHEF'S KNIFE**

- Narrow
- Stiff

**LENGTH OF BLADE**

7.5"			6	5.2000.19				1	5.2000.19-X2
10"			6	5.2000.25				1	5.2000.25-X2
12.25"			6	5.2000.31				1	5.2000.31-X1

5.2030.19**CHEF'S KNIFE**

- Serrated edge
- Narrow
- Stiff

**LENGTH OF BLADE**

7.5"			6	5.2030.19				1	5.2030.19-X1
10"			6	5.2030.25				1	5.2030.25-X1

5.2060.20**CHEF'S KNIFE**

- Extra wide

**LENGTH OF BLADE**

8"			6	5.2060.20				1	5.2060.20-X4
----	--	--	---	-----------	--	--	--	---	--------------

6.8520.17**SANTOKU KNIFE**

- Granton edge

**LENGTH OF BLADE**

7"			6	6.8520.17				1	6.8520.17-X2
----	--	--	---	-----------	--	--	--	---	--------------

WOOD

7.6058.9

BREAD KNIFE

- Serrated edge
- Slant



LENGTH OF BLADE

7"   6 7.6058.9

7.6058.15

BREAD KNIFE

- Serrated edge
- Offset



LENGTH OF BLADE

7.5"   6 7.6058.15

5.1630.21

BREAD KNIFE

- Serrated edge
- Slant



LENGTH OF BLADE

8.25"   6 5.1630.21 |   1 5.1630.21-X4 |

5.2930.26

BREAD AND PASTRY KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10.25"   6 5.2930.26 |   1 5.2930.26-X2

5.3810.18

FISH FILLETING KNIFE

- Super flexible



LENGTH OF BLADE

7.25"   6 5.3810.18

5.2300.15

CARVING FORK

- Forged



LENGTH

6"   6 5.2300.15

7.25"   6 5.2300.18

5.2600.25

SPATULA

- Flexible



LENGTH OF BLADE

10"   6 5.2600.25

5.4120.30

SLICING KNIFE

- Granton edge
- Round



LENGTH OF BLADE

12"   6 5.4120.30

5.4200.25

SLICING KNIFE

- Round



LENGTH OF BLADE

10"   6 5.4200.25 |   1 5.4200.25-X1

14"   6 5.4200.36

WOOD

WOOD

5.4220.25

SLICING KNIFE

- Round
- Granton edge



LENGTH OF BLADE

10"   6 5.4220.25

12"   6 5.4220.30

7.6059.10

SLICING KNIFE

- Round
- Granton edge



LENGTH OF BLADE

10"   6 7.6059.10

12"   6 7.6059.11

14"   6 7.6059.12

5.4230.30

SLICING KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10"   6 5.4230.25

12"   6 5.4230.30

14"   6 5.4230.36

5.6006.15

BONING KNIFE

- American handle
- Extra wide



LENGTH OF BLADE

6"   6 **5.6006.15**

5.6106.15

BONING KNIFE

- Narrow
- American handle
- Wide



LENGTH OF BLADE

5"   6 **5.6106.12**

6"   6 **5.6106.15**

5.6406.12

BONING KNIFE

- Narrow
- American handle
- Stiff



LENGTH OF BLADE

4.75"   6 **5.6406.12** |   1 **5.6406.12-X1**

6"   6 **5.6406.15** |   1 **5.6406.15-X1**

5.6500.15

BONING KNIFE

- Narrow
- Curved
- Wide
- Semi-Stiff



LENGTH OF BLADE

6"   6 **5.6500.15**

WOOD

WOOD

5.6520.15

BONING KNIFE

- Granton Edge
- Extra wide
- Stiff



LENGTH OF BLADE

6"   6 5.6520.15

5.6606.15

BONING KNIFE

- Narrow
- American handle
- Curved
- Semi-Stiff



LENGTH OF BLADE

5"   6 5.6606.12

6"   6 5.6606.15 |   1 5.6606.15-X1

5.6616.15

BONING KNIFE

- Flexible
- Narrow
- American handle
- Curved



LENGTH OF BLADE

5"   6 5.6616.12

6"   6 5.6616.15 |   1 5.6616.15-X1

5.7200.20

BREAKING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

8"			6	5.7200.20				1	5.7200.20-X2
10"			6	5.7200.25				1	5.7200.25-X1

5.7300.25

CIMETER KNIFE

- Curved



LENGTH OF BLADE

10"			6	5.7300.25				1	5.7300.25-X3
12.25"			6	5.7300.31					
14"			6	5.7300.36					

5.7320.25

CIMETER KNIFE

- Curved
- Granton Edge



LENGTH OF BLADE

10"			6	5.7320.25					
12.25"			6	5.7320.31					

WOOD

5.4000.18

KITCHEN CLEAVER

- 600 g



LENGTH OF BLADE

7.25"



6

5.4000.18

5.2030.12-X4

STEAK KNIFE SET, 6 PIECES

- Serrated edge



LENGTH OF BLADE

4.75"



1

5.2030.12-X4

5.2000.12-X4

STEAK KNIFE SET, 6 PIECES



LENGTH OF BLADE

4.75"



1

5.2000.12-X4

5.1190.7-X1

CUTLERY BLOCK SET

7-piece   1 5.1190.7-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"  5.3000

Boning Knife



LENGTH OF BLADE

6"  5.6106.15

Chef's Knife



LENGTH OF BLADE

8"  5.2060.20

Bread Knife



LENGTH OF BLADE

8.25"  5.1630.21

Slicing Knife



LENGTH OF BLADE

10"  5.4200.25

Sharpening Steel



TOTAL LENGTH

10"  7.8991.22

Cutlery Block



 7.9093.82

WOOD

7.4012-X7

CUTLERY SET

7-piece   1 7.4012-X7



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25"  5.3000

Boning Knife



LENGTH OF BLADE

6"  5.6606.15

Chef's Knife



LENGTH OF BLADE

10"  5.2000.25

Bread Knife



LENGTH OF BLADE

8.25"  5.1630.21

Slicing Knife



LENGTH OF BLADE

10"  5.4200.25

Sharpening Steel



SHARPENING STEEL LENGTH

10"  7.8991.22

Knife Roll



 7.4012.6



WOOD



SWIBO

SPECIAL HANDLES FOR MAXIMUM SAFETY

- With special handle shape for extra safe cutting
- Precision guarantees the perfect cut
- Easy visibility thanks to signal-colored handles



The Swibo Collection was created to optimize safety in the kitchen. In a busy working environment, it's easy for equipment to go unseen or be mis-used, which is why these knives feature a bold orange handle to signal their presence. For extra cutting security, the handle is extended toward the blade, giving greater control and precision, and the sharp, polished blade slices smoothly through whatever is put in front of it. It's a safety-conscious collection.

SWIBO

5.8451.26



CHEF'S KNIFE

- Extra wide
- Stiff/thick



LENGTH OF BLADE

8.25"   6 5.8451.21

10.25"   6 5.8451.26

5.8441.25



SLICING KNIFE

- Round



LENGTH OF BLADE

10"   6 5.8441.25

12"   6 5.8441.30

5.8443.25



LARDING KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10"   6 5.8443.25

12"   6 5.8443.30

5.8448.16



FISH FILLETING KNIFE

- Extra narrow
- Flexible
- Scaler
- Narrow handle



LENGTH OF BLADE

6.25"   6 5.8448.16

5.8449.20



FISH FILLETING KNIFE

- Narrow
- Flexible
- Narrow handle



LENGTH OF BLADE

8"   6 5.8449.20

5.8450.20



FISH FILLETING KNIFE

- Narrow
- Flexible



LENGTH OF BLADE

8"   6 5.8450.20

5.8444.25



SALMON KNIFE

- Granton Edge



LENGTH OF BLADE

10"   6 5.8444.25

SWIBO

SWIBO

5.8401.14



BONING KNIFE

- Narrow



LENGTH OF BLADE

5.5"   6 5.8401.14

6.25"   6 5.8401.16

5.8408.13



BONING KNIFE

- Narrow



LENGTH OF BLADE

5"   6 5.8408.13

5.8406.13



BONING KNIFE

- Narrow
- Flexible
- Curved



LENGTH OF BLADE

5"   6 5.8406.13

6.25"   6 5.8406.16

5.8405.13



BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

5"   6 5.8405.13

6.25"   6 5.8405.16

5.8434.26

CIMETER KNIFE



LENGTH OF BLADE

10.25"   6 **5.8434.26**

5.8435.22

BREAKING KNIFE



- Stiff/thick blade
- Curved



LENGTH OF BLADE

8.5"   6 **5.8435.22**

10.25"   6 **5.8435.26**

5.8426.21

BUTCHER KNIFE



- Widened tip



LENGTH OF BLADE

8.25"   6 **5.8426.21**

5.8436.25

BUTCHER KNIFE



- Widened tip



LENGTH OF BLADE

10"   6 **5.8436.25**



VICTORINOX

STORAGE

STORAGE SOLUTIONS FOR BUSY HOME KITCHENS

- Blade-safe storage solutions crafted in resilient materials
- Smart, functional additions to any pro kitchen or meat-processing facility
- Items deliver the ultimate in compact knife organization for maximum counter space



Every successful kitchen relies on a combination of exceptionally high-performance tools and meticulous organization. Building an efficient infrastructure in a busy home kitchen is critical. It not only keeps work surfaces clear, uncluttered and ready to use 24/7, it maximizes time efficiency. Blades, gadgets and culinary equipment that are systematically stored are quick to locate to get the job done faster. The Victorinox Storage collection epitomizes efficiency executed with excellence. A range of compact solutions spanning cutlery blocks and in-drawer knife holders delivers ergonomic design with sleek practicality.

5.4963

KNIFE FOLDER SET



reddot winner 2023



16-piece   4 5.4963

INCLUDED

Potato Peeler



 5.0103

Oyster Knife



 7.6394

Shaping Knife



LENGTH OF BLADE
2.5"  6.7503

Paring Knife



LENGTH OF BLADE
4"  6.7703

Boning Knife



LENGTH OF BLADE
6"  5.6303.15

Santoku Knife



LENGTH OF BLADE
7"  5.2523.17

Filleting Knife



LENGTH OF BLADE
7.25"  5.3703.18

Spatula



LENGTH OF BLADE
10"  5.2603.25

Bread and Pastry Knife



LENGTH OF BLADE
10.25"  5.2933.26

Chef's Knife



LENGTH OF BLADE
11"  5.2003.28

Butcher Knife



LENGTH OF BLADE

10.75" ■ 5.5203.28

Salmon Knife



LENGTH OF BLADE

11.25" ■ 5.4623.30

Carving Fork



LENGTH OF BLADE

7.25" ■ 5.2303.18

Butcher Sharpening Steel



SHARPENING STEEL LENGTH

11.25" ■ 7.8413

Fish Scissors



TOTAL LENGTH

8.25" ■ 8.1056.21

Knife Folder



■ 5.4963.0

5.4963.0

KNIFE FOLDER

- Empty
- Closed: 19" x 10"
- Open: 35" x 19"



reddot winner 2023



■  6 5.4963.0

7.7091.30

MAGNETIC KNIFE BAR

- Empty



■  1 13.25" x 1.75" x 1"
7.7091.30

■  1 18.5" x 1.75" x 1"
7.7091.45

5.4953

CHEF'S BACKPACK AND KNIFE FOLDER SET



reddot winner 2023



17-piece   3 **5.4953**

INCLUDED

Potato Peeler



 **5.0103**

Oyster Knife



 **7.6394**

Shaping Knife



LENGTH OF BLADE
2.5"  **6.7503**

Paring Knife



LENGTH OF BLADE
4"  **6.7703**

Boning Knife



LENGTH OF BLADE
6"  **5.6303.15**

Santoku Knife



LENGTH OF BLADE
7"  **5.2523.17**

Filleting Knife



LENGTH OF BLADE
7.25"  **5.3703.18**

Spatula



LENGTH OF BLADE
10"  **5.2603.25**

Bread and Pastry Knife



LENGTH OF BLADE

10.25"



5.2933.26

Chef's Knife



LENGTH OF BLADE

10.75"



5.2003.28

Butcher Knife



LENGTH OF BLADE

10.75"



5.5203.28

Salmon Knife



LENGTH OF BLADE

11.25"



5.4623.30

Carving Fork



LENGTH OF BLADE

7.25"



5.2303.18

Butcher Sharpening Steel



SHARPENING STEEL LENGTH

11.25"



7.8413

Fish Scissors



TOTAL LENGTH

8.25"



8.1056.21

Chef's Backpack



5.4953.0

Knife Folder



5.4963.0

5.4953.0

CHEF'S BACKPACK

- Empty
- 13" x 5.5" x 19.75"



reddot winner 2023



3

5.4953.0

STORAGE

7.4012.6

CUTLERY ROLL

- holds up to 8 knives 12" in length

■  1 7.4012.6



7.4012.5

CUTLERY ROLL

- holds up to 12 knives 12" in length

■  1 7.4012.5



7.4012.7

CUTLERY CASE

- holds up to 18 knives 14" in length

■  1 7.4012.7



7.4012.3

CUTLERY CASE

- holds up to 13 knives 14" in length

■  1 7.4012.3



7.4012.4

CUTLERY CASE

- holds up to 12 knives 12" in length

■  1 7.4012.4



7.9093.82

CUTLERY BLOCK

- 6-Slot
- Holds 5 knives and steel



■ 1 7.9093.82

7.9093.87

CUTLERY BLOCK

- 9-Slot
- Holds 7 knives, kitchen shear and steel



■ 1 7.9093.87

7.7092.9

TOOL HOLDER

- 23" x 12" x 1.25"



■ 1 7.7092.9



VICTORINOX

KITCHEN UTENSILS

MULTITASKING AND EASY-TO-USE KITCHEN GADGETS

- Robust and durable tools for a variety of tasks
- Easy-to-use kitchen gadgets with high functionality
- Crafted with expertise and top design credentials



The right kitchen utensils make for easy cooking, helping the professional and home chef alike create delicious dishes and gather loved ones together over a meal. The Kitchen Utensils Collection distinguishes itself by its classic design and attention to detail. Using high-quality materials, this range understands what cooks need and offers coordinated, functional items for every kitchen task. From the bi-directional grater to the nimble tomato peeler, these are kitchen tool kit essentials.

KITCHEN UTENSILS

7.0898.6

BLADE PROTECTION

- KnifeSafe
- Pre-Pack (Contains 12 of each size)



TOTAL LENGTH

up to 4.25" 12 **7.0898.6**

up to 6" 12 **7.0898.7**

up to 8" 12 **7.0898.8**

up to 10" 12 **7.0898.9**

Pre-PackDisplay 12 **48300**

7.0898.15

SHEATH

- Brown leather



TOTAL LENGTH

up to 6" 1 **7.0898.15**

up to 8" 1 **7.0898.20**

7.0898.1

BLADE PROTECTION

- Edge-Mag
- 3PK
- Multi-pack (4PK - 1 of each size)



TOTAL LENGTH

up to 6" 1 **7.0898.1**

up to 9" 1 **7.0898.2**

up to 10.5" 1 **7.0898.3**

up to 12.5" 1 **7.0898.4**

Multi-pack 1 **7.0898.5**

7.7092.1

SCABBARD DOUBLE POUCH

- Aluminum



up to 10"  1 **7.7092.1**

up to 12"  1 **7.7092.2**

7.4012



BLADE PROTECTION



TOTAL LENGTH

6.75"  10 **7.4012**

8.5"  10 **7.4013**

10.5"  10 **7.4014**

12.5"  10 **7.4015**

7.0893.1

PARING KNIFE POUCH

- With clip
- Nylon



up to 3.25"  1 **7.0893.1**

up to 3.25"  1 **7.7092.2**

KITCHEN UTENSILS

7.6259.20-X2



TURNER

- Perforated
- High heat



TOTAL DIMENSIONS

8" x 3"   12 7.6259.20-X2

7.6259.21-X2



TURNER

- Square
- High heat



TOTAL DIMENSIONS

8" x 3"   12 7.6259.21-X2

7.6259.22-X1



TURNER

- High heat



TOTAL DIMENSIONS

8" x 3"   12 7.6259.22-X1

7.6259.23-X2



TURNER

- Square end
- High heat



TOTAL DIMENSIONS

6" x 3"   12 7.6259.23-X2

7.6259.24-X1**TURNER**

- Hamburger
- High heat

TOTAL DIMENSIONS

5" x 4"



12

7.6259.24-X1

**7.6259.25-X1****TURNER**

- High heat

TOTAL DIMENSIONS

8" x 4"



12

7.6259.25-X1

**7.6259.26-X1****TURNER**

- Slotted/fish
- High heat

TOTAL DIMENSIONS

6.5" x 3"



12

7.6259.26-X1

**7.6259.27-X1****TURNER**

- Flex
- High heat

TOTAL DIMENSIONS

4" x 3"



12

7.6259.27-X1



KITCHEN UTENSILS

7.6259.10



TURNER

- Slotted/fish



TOTAL DIMENSIONS

3" x 6"



24 7.6259.10



12 7.6259.13

7.6259.5



TURNER



TOTAL DIMENSIONS

2" x 5.25"



12 7.6259.5

7.6259.2



TURNER



TOTAL DIMENSIONS

3" x 8"



6 7.6259.2

7.6259.19



TURNER



TOTAL DIMENSIONS

4" x 8"



6 7.6259.19

7.6073.3



POTATO PEELER

- Pivoting blade
- For right hand use



■ 20 7.6073.3

7.6075



UNIVERSAL PEELER

- Double edge
- Serrated edge
- Pivoting blade



■ 20 7.6075 | ■ 20 7.6075.1 | ■ 20 7.6075.4
 ■ 20 7.6075.5 | ■ 20 7.6075.8 | ■ 20 7.6075.9

7.6077.91



POTATO PEELER

- Double edge
- Serrated edge



■ 20 7.6077.91

5.0203.S



POTATO PEELER

- Double edge



■ 20 5.0203

5.3403-X2



LEMON DECORATOR

■ 12 5.3403-X2



5.3400

LEMON DECORATOR

■ 6 5.3400



KITCHEN UTENSILS

5.3503.1

LEMON ZESTER



■ 12 5.3503.1



5.3500

LEMON ZESTER

■ 6 5.3500



5.3603.16

APPLE CORER

• ø 6.25"



■ 12 5.3603.16



7.6081.1

GRATER

- Anti-slip feet
- Rough edge
- With blade protection



■ 10 7.6081.1



7.6082.4



GRATER

- Anti-slip feet
- Fine edge
- With blade protection



  10 7.6082.4

7.6084.9



GRATER

- Anti-slip feet
- Medium edge
- With blade protection



  10 7.6084.9

KITCHEN UTENSILS

0.7830.11

BAKER'S KNIFE



2.25"



10 0.7830.11



7.6160

POTATO BALLER

- 2 scoops
- \varnothing 8.75" + \varnothing 9.75"



12 7.6160



7.6399.7

CLAM KNIFE

- Narrow

TOTAL LENGTH

3.25"



1 7.6399.7



7.6399.8

CLAM KNIFE

- Wide

TOTAL LENGTH

3.25"



1 7.6399.8



7.6399.1

OYSTER KNIFE

TOTAL LENGTH

2.125"



1 7.6399.1



7.6399.2**OYSTER KNIFE**

- Providence style

**TOTAL LENGTH**

2.75"



1

7.6399.2**7.6399.3****OYSTER KNIFE**

- New Haven style

**TOTAL LENGTH**

2.75"



1

7.6399.3**7.6399.4****OYSTER KNIFE**

- Boston style

**TOTAL LENGTH**

3"



1

7.6399.4

4"



1

7.6399.6**7.6399.5****OYSTER KNIFE**

- Galveston style

**TOTAL LENGTH**

4"



1

7.6399.5

KITCHEN UTENSILS

7.6857.3

UNIVERSAL CAN OPENER



■ □ 10 7.6857.3 | ■ □ 10 7.6857

7.6259.24

DOUGH SCRAPER



TOTAL DIMENSIONS

3" x 6" ■ □ 12 7.6259.23 | ■ □ 12 7.6259.24

7.6259.20

BONE DUST SCRAPER

- Square



TOTAL DIMENSIONS

3" x 6" ■ □ 1 7.6259.20

7.6059.5

PRODUCE KNIFE



TOTAL LENGTH

4" ■ □ 12 7.6059.5

6" ■ □ 24 7.6059.4

7.6058.10

WATERMELON KNIFE



TOTAL LENGTH

12" ■ □ 6 7.6058.10

7.6059.16

KITCHEN CLEAVER



TOTAL DIMENSIONS

7" x 3"   6 7.6059.16 |   6 7.6059.9

7.6059.8

CHINESE CLEAVER

- Curved



TOTAL DIMENSIONS

8" x 3"   6 7.6059.15 |   6 7.6059.8

7.6059.17

CHINESE CLEAVER



TOTAL DIMENSIONS

8" x 3"   6 7.6059.17

6.8663.21



DUX-KNIFE

- Serrated edge



LENGTH OF BLADE

8.25"   6 6.8663.21

X.1721.16

DUX KNIFE RIGHT-GUIDE



  12 X.1721.16

KITCHEN UTENSILS

5.2103.15



CARVING FORK

- Flat

LENGTH

6"   6 5.2103.15



5.2603.20



SPATULA

LENGTH OF BLADE

6"   6 5.2603.15

8"   6 5.2603.20



5.2763.16



SPATULA

- Shaped offset

LENGTH OF BLADE

6.25"   6 5.2763.16



7.4012.1**GARNISHING SET**

8-piece



1

7.4012.1**7.6153-X1****GARNISHING SET**

8-piece



1

7.6153-X1



SCISSORS

TOOL THAT ALWAYS PERFORM THE PERFECT CUT

- Offering high functionality for specialized use
- Extensive selection of scissors for all kinds of tasks
- Crafted from high quality, durable materials



Clean clips and crisp lines: A pair of precision scissors is an essential item in every household tool kit or kitchen drawer. Manufactured by renowned European producers, the Scissors Collection features sleek, ultra-sharp blades with durable handles for everyday use or specialized professional tasks. Including a special ergonomic design for left-handed users as well as children's scissors that are perfect for small hands and young crafters, this collection has scissors for every cutting need.

SCISSORS

7.6345

POULTRY SHEARS “VICTORINOX”

- Stainless steel

TOTAL LENGTH

10"

 44 7.6345



7.6379.2

POULTRY SHEARS “VICTORINOX”

- Stainless steel

TOTAL LENGTH

10"

  12 7.6379.2



7.6875.3

ALL-PURPOSE CUTTER

- Stainless steel

7.5"

  12 7.6875.3



7.6363.3

MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”

- Stainless steel (screw: nickel-plated)

TOTAL LENGTH

8"

  12 7.6363.3   12 7.6363



8.0973.23

PAPER SCISSORS

- Stainless steel (screw: nickel-plated)

TOTAL LENGTH

9"

  5 8.0973.23



8.0906.16**MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”**

- Stainless steel (screw: nickel-plated)

TOTAL LENGTH6"   10 **8.0906.16****8.0908.21****MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”**

- Stainless steel (screw: nickel-plated)
- With long eye

TOTAL LENGTH8.5"   10 **8.0908.21****7.6379.1****MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”****TOTAL LENGTH**8"   10 **7.6379.1**



SHARPENING + SAFETY

SIMPLE, SAFE AND EFFECTIVE SOLUTIONS

- Sharpening steels with safe-grip ergonomic handles
- Practical, efficient and easy to use
- Rust resistant materials guarantee a long service life



Sharp knives equal easy and successful cooking. Our selected collection of sharpening tools ensures greater safety and precision in the kitchen by keeping knife blades in top condition at all times. The wide range of sharpening steels is complemented by the Victorinox Sharpy with a bevel, the compact Dual knife sharpener, and the innovative sharpener with ceramic rolls for pre-grinding and polishing. The easy and effective handling make these pieces truly stand out.

SHARPENING & SAFETY

7.8715

KNIFE SHARPENER "VICTORINOX"



■ □ 5 7.8715

7.8715-X2

KNIFE SHARPENER "VICTORINOX" DISPLAY

- Includes 18 knife sharpener
- 13.5" x 8.5" x 8.5"



■ □ 1 7.8715-X2

7.8991.3

PROFESSIONAL HONING STEEL

- Round
- Fine cut



SHARPENING STEEL LENGTH

10" ■ 12 7.8991.3

7.8991.9

PROFESSIONAL HONING STEEL

- Round
- Smooth polished
- 5/16" diameter thin



SHARPENING STEEL LENGTH

10" ■ 12 7.8991.9

7.8991.12

PROFESSIONAL HONING STEEL

- Round
- Polished cut



SHARPENING STEEL LENGTH

10" ■ 12 7.8991.12

7.8991.33

PROFESSIONAL HONING STEEL

- Round
- Regular cut



SHARPENING STEEL LENGTH

10"	■	12	7.8991.32
-----	---	----	-----------

12"	■	12	7.8991.33
-----	---	----	-----------

14"	■	12	7.8991.34
-----	---	----	-----------

7.8991.13

PROFESSIONAL HONING STEEL

- Round
- Regular cut



SHARPENING STEEL LENGTH

9"	■	12	7.8991.13
----	---	----	-----------

7.8991.15

PROFESSIONAL HONING STEEL

- Diamond Steel
- Oval
- Hollow core



SHARPENING STEEL LENGTH

10"	■	12	7.8991.14
-----	---	----	-----------

12"	■	12	7.8991.15
-----	---	----	-----------

7.8991.17

PROFESSIONAL HONING STEEL

- Diamond Steel
- Oval
- Solid core



SHARPENING STEEL LENGTH

12"	■	12	7.8991.17
-----	---	----	-----------

SHARPENING + SAFETY

SHARPENING & SAFETY

7.8991.18

PROFESSIONAL HONING STEEL

- Diamond Steel
- Round
- Solid core



SHARPENING STEEL LENGTH

12"  12 7.8991.18

7.8991.4

PROFESSIONAL HONING STEEL

- Round
- Combination cut



SHARPENING STEEL LENGTH

10"  12 7.8991.4

12"  12 7.8991.7

7.8991.10

PROFESSIONAL HONING STEEL

- Regular cut



SHARPENING STEEL LENGTH

5"  6 7.8991.10

7"  6 7.8991.35

7.8991.27

PROFESSIONAL HONING STEEL

- Continental cut



SHARPENING STEEL LENGTH

7.5"  12 7.8991.27

7.8991.5

PROFESSIONAL HONING STEEL

- Round
- Smooth polished



SHARPENING STEEL LENGTH

10"  12 7.8991.5

7.8991.22

PROFESSIONAL HONING STEEL

- Round
- Regular cut



SHARPENING STEEL LENGTH

10"		6	7.8991.22
-----	---	---	-----------

12"		6	7.8991.23
-----	---	---	-----------

7.8991.24

PROFESSIONAL HONING STEEL

- Round
- Fine cut



SHARPENING STEEL LENGTH

12"		6	7.8991.24
-----	---	---	-----------

14"		6	7.8991.20
-----	--	---	-----------

7.8991.25

PROFESSIONAL HONING STEEL

- Round
- Regular cut



SHARPENING STEEL LENGTH

14"		6	7.8991.25
-----	---	---	-----------

7.8991.21

PROFESSIONAL HONING STEEL

- Round
- Helical cut



SHARPENING STEEL LENGTH

12"		12	7.8991.21
-----	---	----	-----------

SHARPENING + SAFETY

SHARPENING & SAFETY

4.3391.5

SHARPENING STONE

- JM3
- 11.5" x 2.5" x 0.5"
- Crystolon coarse



4.3391.6

SHARPENING STONE

- JM6
- 11.5" x 2.5" x 0.5"
- Crystolon medium



4.3393.1

SHARPENING STONE

- 11.5" x 2.5" x 0.5"
- India fine



4.3391.3

SHARPENING STONE

- combination – fine and coarse
- JUM3
- Crystolon
- 11.5" x 2.5" x 0.5"



4.3391.2

SHARPENING STONE

- combination – fine and coarse
- JB8
- Crystolon
- 8" x 2" x 1"



4.3391.1

SHARPENING STONE

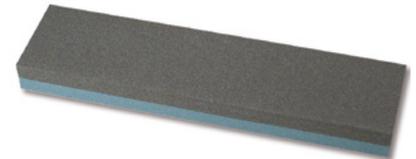
- combination – extra fine and coarse
- B8
- India bench
- 8" x 2" x 1"



4.3391.4

SHARPENING STONE

- combination – fine and coarse
- UPB8
- Quick cut
- 8" x 2" x 1"



4.3393.2

SHARPENING SYSTEM

- 11.5" multi-oilstone
- IM313
- Holds stones 11.5" x 2.5" x 0.5"



SHARPENING + SAFETY

SHARPENING & SAFETY

4.3391.7

SHARPENING SYSTEM

- 3-Way Sharpening System
- 11½"
- includes 1 pint of honing oil



4.3391.8

SHARPENING SYSTEM

- Coarse Replacement
- 11.5" x 2.5" x 0.5"



4.3391.9

SHARPENING SYSTEM

- Medium Replacement
- 11.5" x 2.5" x 0.5"



4.3391.10

SHARPENING SYSTEM

- Fine Replacement
- 11.5" x 2.5" x 0.5"



4.3392.2

SHARPENING SYSTEM

- Oil – quart
- specially formulated pharmacopia grade mineral oil



SHARPENING + SAFETY

SHARPENING & SAFETY

7.9042.M

CUT RESISTANT GLOVE

- UltimateShield 2



  gold marking 7.9042.XS		  gold marking 7.9046.XS		  red marking 7.9042.S
  red marking 7.9046.S		  green marking 7.9042.M		  green marking 7.9046.M
  white marking 7.9042.L		  white marking 7.9046.L		  black marking 7.9042.XL
  black marking 7.9046.XL				

7.9043.M

CUT RESISTANT GLOVE

- PerformanceShield 3



  gold marking 7.9043.XS		  gold marking 7.9047.XS		  red marking 7.9043.S
  red marking 7.9047.S		  green marking 7.9043.M		  green marking 7.9047.M
  white marking 7.9043.L		  white marking 7.9047.L		  black marking 7.9043.XL
  black marking 7.9047.XL				

7.9044.M

CUT RESISTANT GLOVE

- PerformanceFIT I



  12	red marking 7.9044.S		  12	red marking 7.9048.S		  12	green marking 7.9044.M
  12	green marking 7.9048.M		  12	white marking 7.9044.L		  12	white marking 7.9048.L

7.9045.M

CUT RESISTANT GLOVE

- PerformanceShield 2



  12	gold marking 7.9045.XS		  12	gold marking 7.9049.XS		  12	red marking 7.9045.S
  12	red marking 7.9049.S		  12	green marking 7.9045.M		  12	green marking 7.9049.M
  12	white marking 7.9045.L		  12	white marking 7.9049.L		  12	black marking 7.9045.XL
  12	black marking 7.9049.XL						

SHARPENING + SAFETY

SHARPENING & SAFETY

7.9044.9

CUT RESISTANT GLOVE

- PerformanceFIT I



  12	7.9044.9		  12	7.9048.9		  12	7.9044.4
  12	7.9048.4		  12	7.9044.5		  12	7.9048.5
  12	7.9044.8		  12	7.9048.6			

V0000856

CUT RESISTANT GLOVE DISPLAY

- PerformanceShield 2
- holds 4 XS, 8 S, 12 M, 8 L, 4 XL



 1 **V0000856**

V0000855

CUT RESISTANT GLOVE DISPLAY

- PerformanceFIT I



 1 **V0000855**

7.9039.M

CUT RESISTANT GLOVE

- Saf-T-Gard



- | | | | | |
|--|--|--|--|---|
| ■  10 7.9039.XS | | ■  10 7.9039.S | | ■  10 7.9039.M |
| ■  10 7.9039.L | | ■  10 7.9039.XL | | |

7.9041.M

CUT RESISTANT GLOVE

- NiroFlex2000



- | | | | | |
|--|--|--|--|---|
| ■  10 7.9041.XS | | ■  10 7.9041.S | | ■  10 7.9041.M |
| ■  10 7.9041.L | | ■  10 7.9041.XL | | |

SHARPENING + SAFETY



MICHELIN-STARRED CHEF AND VICTORINOX AMBASSADOR MARCO MÜLLER

Throughout his life – from childhood pocket knives to the blades he uses to create his award-winning dishes – chef Marco Müller has been a fan of Victorinox. “Cooking is a high-performance sport,” Marco says, adding that our premium, multifunctional kitchen knives have been a staple in his kitchen for 30 years. Marco also shares our vision of always wanting to improve on a great thing – an ideal ambassador for Victorinox!

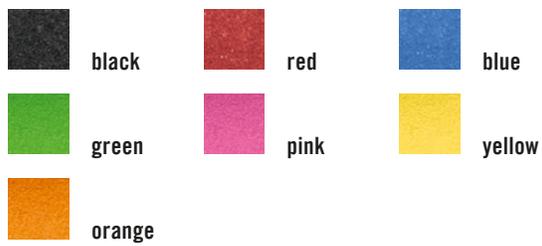
Marco Müller
Chef, Berlin



HANDLE SHAPE

SWISS CLASSIC

Curved shape | ergonomic



SWISS MODERN

Straight shape | pure design



WOOD

Classic shape | straight



American shape | straight



GRAND MAÎTRE

POM

Curved shape | ergonomic



Wood

Curved shape | ergonomic



FIBROX

Classic shape | straight

Safety Grip | for increased safety

Safety Nose | for maximum safety



black



red



blue



green



yellow



white



DUAL GRIP

Classic shape | soft touch



SWIBO

Basic shape | for increased safety



WARRANTY AND SERVICE

Victorinox AG warrants to the end-user purchaser that the Victorinox product will be free from material or manufacturer defects that appear during the course of normal use of the product.

Your Victorinox product is covered by the Victorinox Lifetime Warranty and the Victorinox Two-Year Warranty as follows:



- The Victorinox **Lifetime Warranty** applies to knives, cutlery and tableware, personal care products, sharpening tools and kitchen utensils. For additional information about the Victorinox Lifetime Warranty (e.g. scope, eligibility, exclusions and limitations, remedy, warranty claim process), scan the QR code.



- The Victorinox **Two-Year Warranty** applies to electronic components, accessories, small leather goods, brand collection and third-party branded products. For additional information about the Victorinox Two-Year Warranty (e.g. scope, eligibility, exclusions and limitations, remedy, warranty claim process), scan the QR code.





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Printed in USA

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