



2021
**HOUSEHOLD AND
PROFESSIONAL KNIVES**



VICTORINOX

2021
**HOUSEHOLD AND
PROFESSIONAL
KNIVES**



KITCHEN TOOLS FOR EVERY TASK

PRECISION MEETS STYLE

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

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

Victorinox’s expertise in high-precision steel processing is also reflected in its “different knife categories for” household and professional use”.

Our household knives meet the highest standards of design excellence. We have something for everyday cooks and passionate home chefs. The wide range of models covers all needs, from slicing, dicing, chopping and grating to blocks and boards.

The professional knives are durable precision instruments with nonslip handles and an exceptionally long service life. And they are easy to sharpen. Their ergonomics means experts can use them all day without tiring their hands “what is very important for” skilled butchers and seasoned chefs.



Carl Elsener
CEO Victorinox



26 SWISS CLASSIC



106 SWIBO



62 SWISS MODERN



118 WOOD



76 FIBROX



138 GRAND MAÎTRE

26 SWISS CLASSIC

- 28 Paring Knives
- 34 Cheese and Sausage Knives
- 35 Steak and Pizza Knives
- 37 Household Knives
- 43 Kitchen Sets
- 54 Flatware
- 59 Forks and Spatulas

62 SWISS MODERN

- 64 Household Knives
- 66 Kitchen Sets
- 68 Flatware
- 73 Wood

76 FIBROX

- 78 Chef's Knives
- 83 Slicing Knives
- 86 Boning Knives
- 92 Butcher's Knives

- 102 Cheese Knives
- 104 Dual Grip

106 SWIBO

- 108 Fish Knives
- 109 Chef's and Slicing Knives
- 110 Boning Knives
- 113 Butcher's Knives

118 WOOD

- 120 Chef's Knives
- 127 Kitchen Sets
- 132 Slicing Knives
- 133 Boning Knives
- 135 Butcher's Knives

138 GRAND MAÎTRE

- 140 POM
- 147 Wood



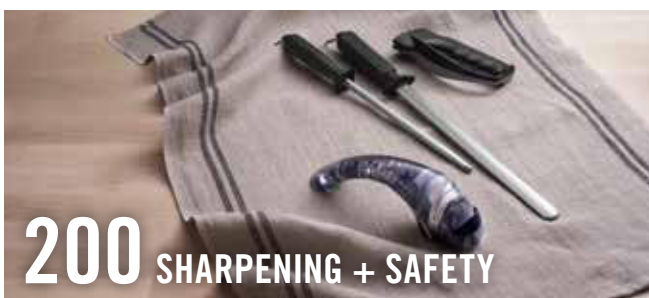
152 STORAGE + CUTTING BOARDS



210 SCISSORS



186 KITCHEN UTENSILS



200 SHARPENING + SAFETY

152 STORAGE + CUTTING BOARDS

- 154 Cutlery Blocks
- 178 Chef's Cases
- 180 Cutlery Roll Bags
- 181 Cutting Boards

186 KITCHEN UTENSILS

200 SHARPENING + SAFETY

- 202 Sharpening Steels
- 207 Knife Sharpeners
- 208 Cut Resistant Gloves

210 SCISSORS

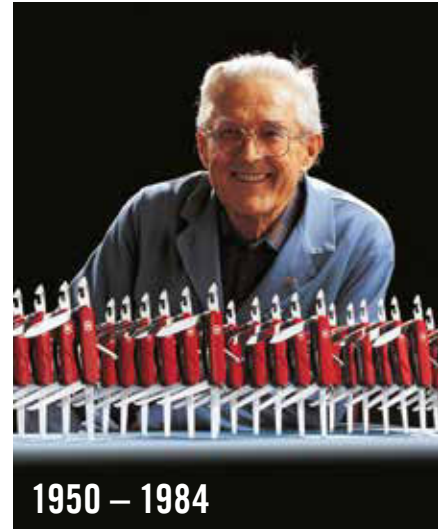
- 212 Household and Professional Scissors, Stainless
- 217 Household and Professional Scissors, Forged

- 6 Editorial
- 10 History
- 12 Swiss Made
- 14 Sustainability
- 16 Stainless Steel
- 17 Handle Materials
- 18 HACCP Concept
- 19 NSF/ANSI 2 + QR-Code
- 20 Packaging
- 22 Form and Function
- 24 Correct Handling and Care
- 220 Brand Ambassador
- 222 Corporate Business
- 224 Handle Shape and Colors

HISTORY



VICTORIA



1884 – 1897

- 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. As a result, he is able to deliver 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 "Swiss Army Knife".

1909 – 1945

- 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 – 1984

- 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.
- 1978 Nasa orders 50 Officer Knives Master Craftsman for the Space Shuttle program.
- 1979 Transformation of sole proprietorship "Messerfabrik Carl Elsener" into the family-owned company "Victorinox AG."
- 1984 The company doubles its manufacturing and office space.



1989



1999



2014



2020



2020

1989 – 2020

- 1989** Market entry for “Watches” under its Swiss Army brand in North America with its former U.S. sales partner.
- 1992** 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 in St. Louis 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.
- 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.
Carl Elsener III gets inducted into the BLADE Magazine Cutlery Hall of Fame.
- 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** Opening 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”.
- 2018** Ground breaking for a new distribution center in Seewen, Switzerland. The investment of some CHF 50 million represents a clear commitment to the Schwyz location.
125th anniversary of Wenger.
- 2019** Our products are now available at over 50,000 points of purchase worldwide, including 80 retail stores and shop-in-shops, as well as in our own flagship and brand stores. At each point of sale, the Victorinox brand experience is made tangible for our consumers.
- 2020** Opening of the distribution center in Seewen.
Relaunch of Fragrance line.

SWISS MADE

Victorinox is an authentic Swiss brand with a strong history and heritage. The Swiss place great value on practicality; they take pride in innovation, quality and expertise.

We are no different. We ourselves want authentic, high-quality goods so that is what we make. If we need new ideas to get there we innovate, we collaborate until we have them. We do the job right and finish it properly, so we can take pride in our work, so it speaks for itself.

We make sure our products are reliable so that consumers can trust they are getting exactly what they want. For the office, the kitchen, the long-planned trip or the hike all the way up a mountain. Swissness and the active lifestyle of Swiss people are included in all products, so that customers will feel confident they are ready to face every day's adventure.

In addition to the tried and tested Victorinox quality, the leading features in this product category are ergonomic design and easy handling.



VALUES OF AN AUTHENTIC SWISS BRAND

We make products the way we would like to have them ourselves. This means in outstanding Swiss quality, with solution-oriented functionality. We believe in innovation for smart, creative and contemporary products and services. And our no-frills iconic design is based on simple, distinctive and clean lines. Our Brand Values are defined by our promise to our customers, which describes how they will benefit from our products.

QUALITY

Seit 1884 produziert Victorinox ein exklusives Sortiment an Haushalts- und Berufsmessern in Ibach - im Herzen der Schweiz. Über 130 Jahre Erfahrung liegen diesen hochqualitativen Produkten zugrunde.

FUNCTIONALITY

Speziell definierte Legierungen gewährleisten eine lange Lebensdauer. Dank lasergeprüfter Schnittwinkel bleiben die Messer sehr lange scharf. Speziell entwickelte Griffformen garantieren sicheres und müheloses Arbeiten.

INNOVATION

Mit der Auswahl innovativer Klingenstähle und Griffmaterialien entstehen bei perfekter Verarbeitung ganz spezielle Produkte. Diese technologischen Innovationen ergeben zeitlose Funktionalität.

ICONIC DESIGN

Design und Funktionalität stehen bei den Victorinox Haushalt- und Berufsmessern im Einklang. Neben einer zeitlosen, schlichten Ästhetik sind vor allem herausragende Funktionen ein unabdingbarer Bestandteil von gutem Design.



SUSTAINABILITY

The issues of environmental protection and sustainability are high priorities at Victorinox. In both our internal operations and those of our suppliers, the company makes sure to use resources sparingly and efficiently while employing environmentally friendly production methods. Here are some examples:

CLOSED-LOOP COOLING SYSTEMS

Thanks to closed-loop cooling systems, the heat generated by our production facilities is fed into the pumps for the heating and warm water systems. In this way, our demand for fresh water is limited to emergency cooling.

55 % RECYCLED WASTE

An integrated waste disposal plan for solid and liquid waste involves all employees in the recycling of resources and reduction of waste. Around 55% of waste is recycled.

PHOTOVOLTAIC SYSTEM

A photovoltaic system installed on the factory building in Ibach has been producing power for the company's own use since April 2016.

1,300 M2 OF SOLAR PANELS

With the help of 1,300 m² of solar panels on the roof of the facility, around 220,000 kWh of energy are generated per year. This covers around 2% of the energy consumption of our factory. We also get hydroelectric power from nearby rivers and reservoirs, and the energy generated by production is used to heat the factory and 120 nearby homes.

RECYCLED PACKAGING

Up to 90% of our cardboard packaging is made from recovered paper and 100% is made from chlorine-free bleached paper. The inks and finishes that we use do not contain any solvents or heavy metals.



MORE DETAILS ON HOW WE RECYCLE STEEL AT VICTORINOX:

All the steel we use – the most important raw material in the manufacture of our knives – is 95% recycled. Around 600 tons of grinding sludge is then produced as a by-product in the processing of that steel. In order to ensure that this by-product can be disposed of properly, Victorinox has developed recycling facilities that are unique within the industry. The water contained in the sludge is absorbed and the steel particles are pressed into briquettes so they can be properly recycled.



95% RECYCLED STEEL



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°C – 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°C – 110°C.	Fibrox Dual Grip  
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 -100 °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.w	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.w	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.

FOOD SAFETY BUILT INTO EVERY KNIFE

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

Beef, morning shift



Blue

Fish, midday shift



Black

Allrounder, evening shift

UNIVERSEL



Green

Vegetables, 1st working shift



White

Lamb, 2nd working shift



Yellow

Chicken, 3rd working shift



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.

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.



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

■  10 8.0908.21

Handle colors, packaging, sales unit, item number



GIFT BOX

6.7133.2 G

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



EXAMPLE

■  10 7.7240.4

Handle colors, packaging, sales unit, item number



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

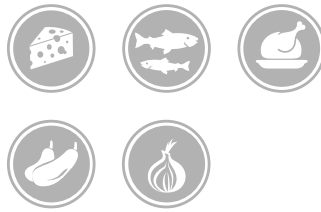
for chopping bones and raw fish



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

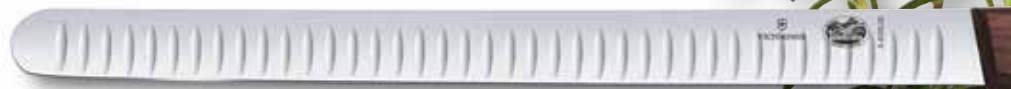
for cutting cakes, pastries and bread



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.

EPICUREAN CUTTING BOARDS

To clean your Epicurean 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. Epicurean cutting surfaces are stain-resistant, 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 Epicurean wood 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.





SWISS CLASSIC

VIBRANT HELPERS FOR EVERY APPLICATION

- Light, agile, and colorful 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.

6.7303



PARING KNIFE

- With blade protection
- Straight cut



LENGTH OF BLADE

6 cm ■ 20 **6.7303** | ■ 20 **6.7301**

6.7403



PARING KNIFE

- With blade protection
- Pointed tip
- Straight cut



LENGTH OF BLADE

8 cm ■ 20 **6.7403** | ■ 20 **6.7401**

6.7433



PARING KNIFE

- With blade protection
- Wavy edge
- Pointed tip
- Straight cut



LENGTH OF BLADE

8 cm ■ 20 **6.7433** | ■ 20 **6.7431**

6.7503



SHAPING KNIFE

- With blade protection
- Bent



LENGTH OF BLADE

6 cm ■ 20 **6.7503** | ■ 20 **6.7501**

6.7603



PARING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

		10	6.7603.B			20	6.7603			20	6.7601
		10	6.7606.L114B			20	6.7606.L114			10	6.7606.L115B
		20	6.7606.L115			10	6.7606.L118B			20	6.7606.L118
8 cm		10	6.7606.L119B			20	6.7606.L119				

6.7633



PARING KNIFE

- With blade protection
- Wavy edge
- Pointed tip
- Straight cut



LENGTH OF BLADE

		10	6.7633.B			20	6.7633			20	6.7631
		10	6.7636.L114B			20	6.7636.L114			10	6.7636.L115B
		20	6.7636.L115			10	6.7636.L118B			20	6.7636.L118
8 cm		10	6.7636.L119B			20	6.7636.L119				

6.7703















PARING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

			20	6.7703				20	6.7701				20	6.7706.L114
10 cm			20	6.7706.L115				20	6.7706.L118				20	6.7706.L119

6.7733















PARING KNIFE

- With blade protection
- Wavy edge
- Pointed tip



LENGTH OF BLADE

			20	6.7733				20	6.7731				20	6.7736.L4
10 cm			20	6.7736.L5				20	6.7736.L8				20	6.7736.L9

6.7793.B



PARING KNIFE SET

- Without blade protection
- Pointed tip

2-part

  10 **6.7793.B**

  10 **6.7796.L4B**

  10 **6.7796.L5B**

  10 **6.7796.L8B**

  10 **6.7796.L9B**



INCLUDED

Paring Knife



LENGTH OF BLADE

10 cm  **6.7703**

Paring Knife



LENGTH OF BLADE

10 cm  **6.7733**

6.7833.B



























TOMATO AND TABLE KNIFE

- With blade protection
- Wavy edge
- Round



LENGTH OF BLADE

			10	6.7833.B				20	6.7833				20	6.7831
			20	6.7832				10	6.7836.L114B				20	6.7836.L114
			10	6.7836.L115B				20	6.7836.L115				10	6.7836.L118B
11 cm			20	6.7836.L118				10	6.7836.L119B				20	6.7836.L119

6.7833.FB















FOLDABLE PARING KNIFE

- Wavy edge



LENGTH OF BLADE

			10	6.7833.FB				10	6.7831.FB				10	6.7836.F4B
11 cm			10	6.7836.F5B				10	6.7836.F8B				10	6.7836.F9B

6.7803.FB

FOLDABLE PARING KNIFE



LENGTH OF BLADE

11 cm



10 6.7803.FB



10 6.7801.FB



Standard



Blister



Packaging unit



Dishwasher safe



6.7863



CHEESE AND SAUSAGE KNIFE

- With blade protection
- Wavy edge
- Fork tip



LENGTH OF BLADE

11 cm



6.7863



6.7861

6.7863.13B



BUTTER AND CREAM CHEESE KNIFE

- Wavy edge
- Fork tip
- Perforated blade



LENGTH OF BLADE

13 cm



6.7863.13B



6.7233.20







STEAK KNIFE

- With blade protection
- Wavy edge



LENGTH OF BLADE

11 cm   20 **6.7233.20** |   20 **6.7232.20**

6.7903.12



STEAK KNIFE "GOURMET"

- With blade protection



LENGTH OF BLADE

12 cm   6 **6.7903.12** |   10 **6.7903.12B**

6.7933.12















STEAK AND PIZZA KNIFE „GOURMET“







- With blade protection
- Wavy edge





LENGTH OF BLADE

  6 **6.7933.12** |   10 **6.7933.12B** |   6 **6.7936.12L4**

  10 **6.7936.12L4B** |   6 **6.7936.12L5** |   10 **6.7936.12L5B**

  6 **6.7936.12L8** |   10 **6.7936.12L8B** |   6 **6.7936.12L9**

12 cm   10 **6.7936.12L9B**

6.7903.14



LARGE STEAK KNIFE

- With blade protection



LENGTH OF BLADE






14 cm



6

6.7903.14



6.8003.15B**KITCHEN KNIFE****LENGTH OF BLADE**12 cm   10 **6.8003.12B** |   6 **6.8003.12G**15 cm   10 **6.8003.15B** |   6 **6.8003.15G****6.8103.18B****CARVING KNIFE****LENGTH OF BLADE**12 cm   10 **6.8103.12B**15 cm   10 **6.8103.15B**18 cm   10 **6.8103.18B**

6.8003.19B



CARVING KNIFE



LENGTH OF BLADE

} 10 **6.8003.19B** |

} 6 **6.8003.19G** |

} 10 **6.8001.19B**

} 10 **6.8006.19L4B** |

} 10 **6.8006.19L5B** |

} 10 **6.8006.19L8B**

19 cm
} 10 **6.8006.19L9B**

22 cm
} 10 **6.8003.22B** |

} 6 **6.8003.22G**

25 cm
} 10 **6.8003.25B** |

} 6 **6.8003.25G**

6.8023.25B



KITCHEN KNIFE

- Fluted edge



LENGTH OF BLADE

25 cm
} 10 **6.8023.25B** |

} 6 **6.8023.25G**

6.8063.20B





CARVING KNIFE

- Extra wide



LENGTH OF BLADE

20 cm   10 **6.8063.20B** |   6 **6.8063.20G**

6.8083.20B







CARVING KNIFE

- Fluted edge
- Extra wide



LENGTH OF BLADE

20 cm   10 **6.8083.20B** |   6 **6.8083.20G**

6.8223.25B







SLICING KNIFE

- Fluted edge
- Round



LENGTH OF BLADE

25 cm   10 **6.8223.25B** |   6 **6.8223.25G**

6.8413.15G



BONING KNIFE

- Flexible



LENGTH OF BLADE

15 cm



6.8413.15B



6.8413.15G

6.8503.17G



SANTOKU KNIFE



LENGTH OF BLADE

17 cm



6.8503.17B



6.8503.17G

6.8523.17B



SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm



6.8523.17B



6.8523.17G



6.8521.17B



6.8521.17G



6.8526.17L4B



6.8526.17L5B



6.8526.17L8B



6.8526.17L9B

6.8633.21B

BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

■ 10 6.8633.21B | ■ 6 6.8633.21G | ■ 10 6.8636.21L4B

■ 10 6.8636.21L5B | ■ 10 6.8636.21L8B | ■ 10 6.8636.21L9B

21 cm ■ 10 6.8631.21B

6.8633.22B

BREAD AND PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

22 cm ■ 10 6.8633.22B | ■ 6 6.8633.22G

6.8633.26B

PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

26 cm ■ 10 6.8633.26B | ■ 6 6.8633.26G

6.8663.21



DUX-KNIFE

- Wavy edge



LENGTH OF BLADE

21 cm   120 **6.8663.21**

6.8713.20G







FILLETING KNIFE

- Flexible



LENGTH OF BLADE

16 cm   10 **6.8713.16B**

20 cm   10 **6.8713.20B** |   6 **6.8713.20G**

6.8561.18G



CHEF'S KNIFE



LENGTH OF BLADE

18 cm   50 **6.8561.18G**

6.7113.3



PARING KNIFE SET

- With blade protection

3-part  10 **6.7113.3**

 10 **6.7111.3**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm **6.7603**

Paring Knife



LENGTH OF BLADE

8 cm **6.7433**

Tomato and Table Knife



LENGTH OF BLADE

11 cm **6.7833**

6.7113.3G

PARING KNIFE SET



3-part   6 6.7113.3G



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Paring Knife



LENGTH OF BLADE

8 cm  6.7433

Tomato and Table Knife



LENGTH OF BLADE


11 cm  6.7833

6.7116.31G

PARING KNIFE SET



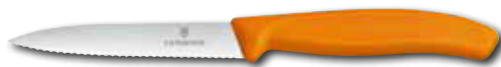
3-part

 6 6.7116.31G



INCLUDED

Paring Knife



LENGTH OF BLADE

10 cm  6.7736.L9

Paring Knife



LENGTH OF BLADE

8 cm  6.7606.L118

Tomato and Table Knife



LENGTH OF BLADE


11 cm  6.7836.L114

6.7116.32

PARING KNIFE SET



3-part

 10 **6.7116.32**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm



6.7401

Tomato and Table Knife



LENGTH OF BLADE

11 cm



6.7836.L114

Paring Knife



LENGTH OF BLADE

8 mm



6.7636.L119

6.7113.31

PARING KNIFE SET WITH PEELER



3-part   10 6.7113.31

  10 6.7111.31



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Universal Peeler



 7.6075

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

6.7191.F3



CUTTING BOARD SET

- Wavy edge

2-part   10 **6.7191.F3**

  10 **6.7191.F1**



INCLUDED



SIZE

164 x 120 x 6 mm  **7.4115**

Foldable Paring Knife



LENGTH OF BLADE

11 cm  **6.7833.FB**

6.7133.2G

CARVING SET



2-part

■  80 6.7133.2G

■  80 6.7131.2G



INCLUDED

Kitchen Knife



LENGTH OF BLADE

19 cm ■ 6.8003.19

Carving Fork



LENGTH

15 cm ■ 5.2103.15

6.7133.4G

KITCHEN SET

4-part   30 **6.7133.4G**

  30 **6.7131.4G**



INCLUDED

Multipurpose Kitchen Shears „Victorinox“



TOTAL LENGTH

20 cm  **7.6363.3**

Universal Peeler



 **7.6075**

Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7833**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.8523.17B**

6.7133.5G

KITCHEN SET

5-part   30 6.7133.5G



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  6.7433

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

Bread Knife



LENGTH OF BLADE

21 cm  6.8633.21B

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Carving Knife



LENGTH OF BLADE

19 cm  6.8003.19B

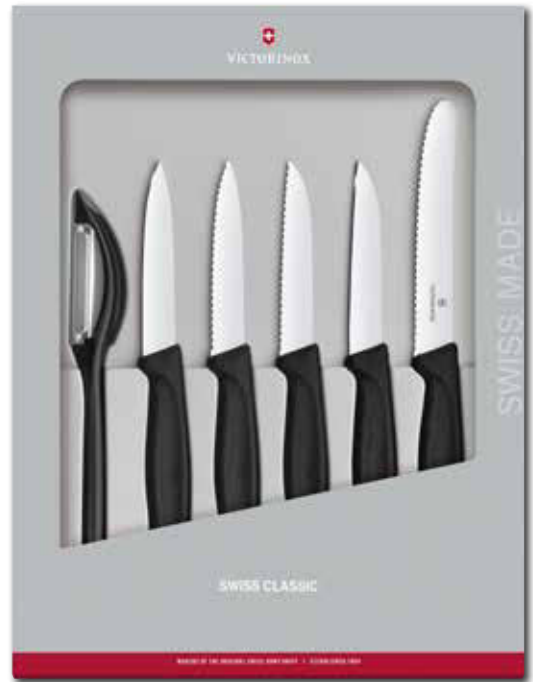
6.7113.6G



PARING KNIFE SET

6-part   50 **6.7113.6G**

  50 **6.7111.6G**



INCLUDED

Universal Peeler



 **7.6075**

Paring Knife



LENGTH OF BLADE
8 cm  **6.7403**

Paring Knife



LENGTH OF BLADE
8 cm  **6.7603**

Paring Knife



LENGTH OF BLADE
8 cm  **6.7433**

Paring Knife



LENGTH OF BLADE
8 cm  **6.7633**

Tomato and Table Knife



LENGTH OF BLADE
11 cm  **6.7833**

6.7133.7G

KITCHEN SET

7-part   26 6.7133.7G



INCLUDED

Universal Peeler



 7.6075

Santoku Knife



LENGTH OF BLADE
17 cm  6.8523.17B

Paring Knife



LENGTH OF BLADE
8 cm  6.7603

Carving Knife



LENGTH OF BLADE
19 cm  6.8003.19B

Tomato and Table Knife



LENGTH OF BLADE
11 cm  6.7833

Bread and Pastry Knife



LENGTH OF BLADE
22 cm  6.8633.22B

Carving Fork



LENGTH
15 cm  5.2103.15

5.1543

TABLE FORK



■ 6 5.1543

■ 6 5.1546.L9

5.1553

TABLE SPOON



■ 6 5.1553

■ 6 5.1556.L9

5.1573

TEA SPOON



■ 6 5.1573

■ 6 5.1576.L9

5.1583

CAKE FORK



■ 6 5.1583

6.7233.6

STEAK KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

11 cm ■ 1 6.7233.6

■ 1 6.7232.6

6.7803

TABLE KNIFE



LENGTH OF BLADE

11 cm   20 6.7803

6.7833.6





TOMATO AND TABLE KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

11 cm   1 6.7833.6 |   1 6.7832.6

6.7839.6G


TOMATO KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

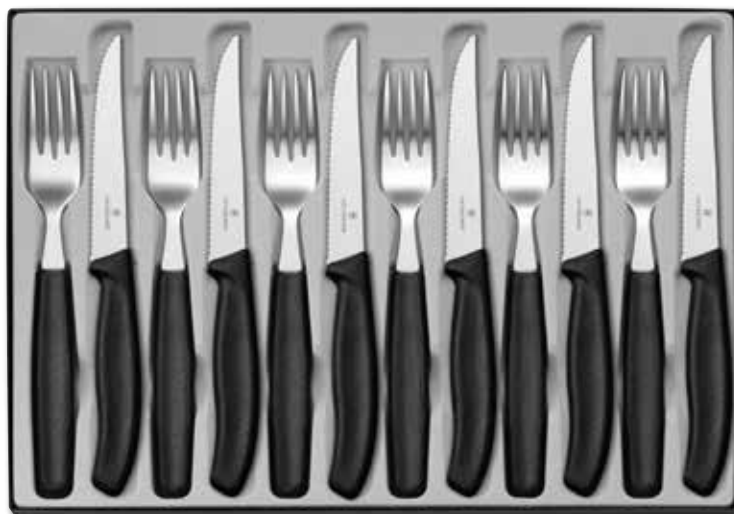
11 cm  10 6.7839.6G

6.7233.12



TABLE SET, 12 PIECES

- Wavy edge



LENGTH OF BLADE

11 cm



40 6.7233.12

6.7233.24



TABLE SET, 24 PIECES

- Wavy edge



LENGTH OF BLADE

11 cm



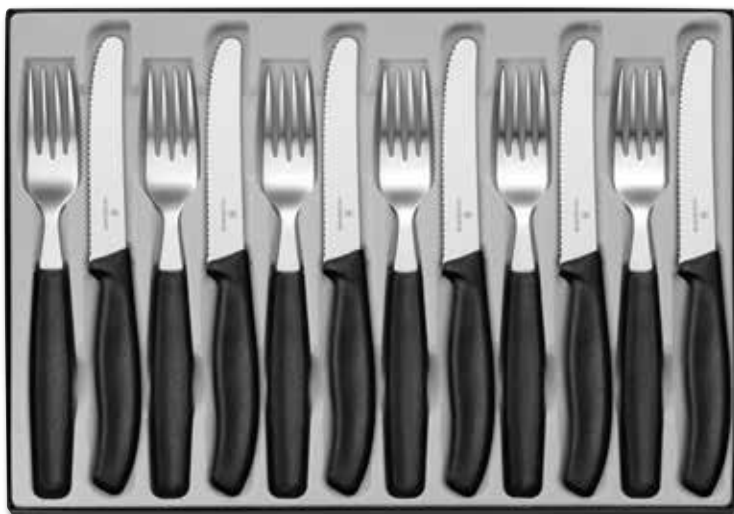
15 6.7233.24

6.7833.12



TABLE SET, 12 PIECES

- Wavy edge



LENGTH OF BLADE

11 cm 40 6.7833.12

6.7833.24



TABLE SET, 24 PIECES

- Wavy edge



LENGTH OF BLADE

11 cm 15 6.7833.24

6.7192.F3



CUTLERY SET

- Wavy edge

3-part   10 **6.7192.F3**

  10 **6.7192.F9**

INCLUDED

Table Spoon



 **5.1553**

Table Fork



 **5.1543**



Foldable Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7833.FB**

5.2103.15

















CARVING FORK

- Flat



LENGTH

	 10	5.2103.15B			 6	5.2103.15			 10	5.2101.15B
	 10	5.2106.15L4B			 10	5.2106.15L5B			 10	5.2106.15L8B
	15 cm		 10	5.2106.15L9B						

5.2303.18



CARVING FORK



LENGTH

18 cm		 6	5.2303.18
-------	---	---	------------------

5.2603.10



DRUGGIST'S SPATULA



LENGTH OF BLADE

10 cm		 6	5.2603.10
-------	---	---	------------------

5.2603.20



SPATULA



LENGTH OF BLADE

12 cm ■ 6 **5.2603.12**

15 cm ■ 6 **5.2603.15**

20 cm ■ 10 **5.2603.20B** | ■ 6 **5.2603.20**

23 cm ■ 6 **5.2603.23**

25 cm ■ 6 **5.2603.25**

31 cm ■ 6 **5.2603.31**

5.2703.25



SPATULA



LENGTH OF BLADE

25 cm ■ 6 **5.2703.25**

5.2763.16



SPATULA



LENGTH OF BLADE

16 cm ■ 6 **5.2763.16**





SWISS MODERN

HEAVENLY CONNECTIONS OF PRECISION AND DESIGN

- The perfect companion for everyday kitchen tasks
- Elegant design in walnut wood and on-trend pastels
- Features Swiss made durable stainless steel blades







Elegant design meets knife-edge precision in the Swiss Modern Collection. Every blade is formed of wear-resistant stainless steel to enable effortless cutting. Crafted with richly grained, unique handles in warm European walnut wood or with synthetic handles in vibrant colors or classy black, these pieces are ergonomically shaped to keep the hand comfortable during repeated chopping or slicing tasks. This standout collection marks a contemporary update of mankind's most important tool.

6.9016.1521B

KITCHEN KNIFE



LENGTH OF BLADE

15 cm   10 **6.9016.1521B** |   10 **6.9013.15B**

6.9036.158B

CARVING FORK



LENGTH

15 cm   10 **6.9036.158B** |   10 **6.9033.15B**




6.9056.17K6B

SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm   10 **6.9056.17K6B** |   10 **6.9053.17KB**





6.9016.221B





CARVING KNIFE

- Extra wide



LENGTH OF BLADE

20 cm   10 **6.9016.202B** |   10 **6.9013.20B**

22 cm   10 **6.9016.221B** |   10 **6.9013.22B**

6.9076.22W5B

BREAD AND PASTRY KNIFE



- Wavy edge
- Round



LENGTH OF BLADE

22 cm



10 6.9076.22W5B



10 6.9073.22WB

 Blister  Packaging unit

 Dishwasher safe




6.9096.21G

CARVING SET



2-part

 50 **6.9096.21G**

  50 **6.9093.21G**



INCLUDED

Carving Knife



LENGTH OF BLADE

22 cm



6.9016.221B

Carving Fork



LENGTH

15 cm



6.9036.158B

6.9096.22G

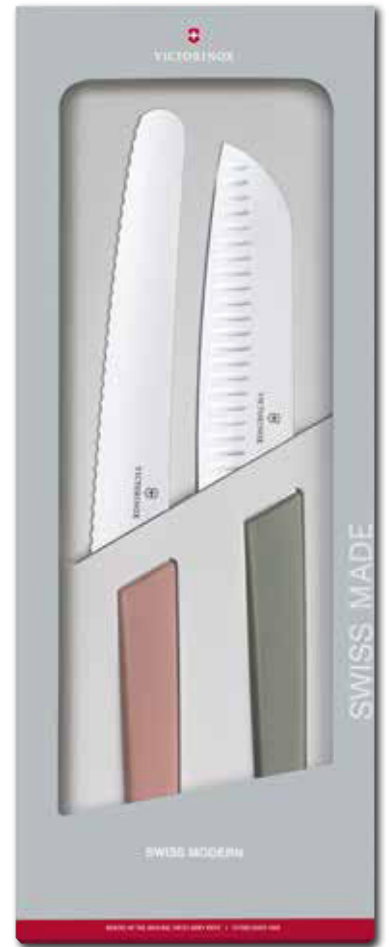
KITCHEN SET



2-part

50 6.9096.22G

50 6.9093.22G



SWISS MODERN

INCLUDED

Bread and Pastry Knife



LENGTH OF BLADE

22 cm



6.9076.22W5B

Santoku Knife



LENGTH OF BLADE

17 cm



6.9056.17K6B

6.9003.12W



STEAK KNIFE

- Wavy edge



LENGTH OF BLADE

12 cm



6

6.9003.12W



6

6.9006.12W2



6

6.9006.12W41

6.9006.11W2



TOMATO AND TABLE KNIFE

- Wavy edge



LENGTH OF BLADE

11 cm



6

6.9006.11W2



6

6.9003.11W



6

6.9006.11W41

6.9036.0941



TABLE FORK



6

6.9036.0941



6

6.9033.09



6

6.9036.092

6.9033.08



TABLE SPOON



6

6.9033.08



6

6.9036.082



6

6.9036.0841

6.9036.072



TEA SPOON



6

6.9036.072



6

6.9033.07



6

6.9036.0741

6.9036.0641

CAKE FORK



  6 6.9036.0641 |   6 6.9033.06 |   6 6.9036.062

6.9093.12W.12

TABLE SET, 12 PIECES



- Wavy edge



LENGTH OF BLADE

12 cm   40 6.9093.12W.12 |   40 6.9096.12W2.12 |   40 6.9096.12W41.12

6.9096.11W2.12 TABLE SET, 12 PIECES



- Wavy edge



LENGTH OF BLADE

11 cm



40

6.9096.11W2.12 |



40

6.9093.11W.12 |



40

6.9096.11W41.12

6.9096.12W41.24 TABLE SET, 24 PIECES



- Wavy edge



LENGTH OF BLADE

12 cm



14

6.9096.12W41.24 |



14

6.9093.12W.24 |



14

6.9096.12W2.24

6.9093.11W.24

TABLE SET, 24 PIECES



- Wavy edge



LENGTH OF BLADE

11 cm



14

6.9093.11W.24



14

6.9096.11W2.24



14

6.9096.11W41.24

6.9006.12W2B

STEAK KNIFE SET



- 2 x 6.9003.12W
- 2 x 6.9006.12W2
- 2 x 6.9006.12W41
- Wavy edge



LENGTH OF BLADE

12 cm



10

6.9006.12W2B



10

6.9003.12WB



10

6.9006.12W41B



Blister



Folding box



Packaging unit



Dishwasher safe

6.9006.11W41B

PARING KNIFE SET



- 2 x 6.9003.11W
- 2 x 6.9006.11W2
- 2 x 6.9006.11W41
- Wavy edge



LENGTH OF BLADE

11 cm



10 6.9006.11W41B



10 6.9003.11WB



10 6.9006.11W2B



6.9000.12G**STEAK KNIFE SET**

- 2 pieces

LENGTH OF BLADE

12 cm



6

6.9000.12G**6.9000.12WG****STEAK KNIFE SET**

- 2 pieces
- Wavy edge

LENGTH OF BLADE

12 cm



6

6.9000.12WG**6.9010.15G****KITCHEN KNIFE****LENGTH OF BLADE**

15 cm



6

6.9010.15G**6.9050.17KG****SANTOKU KNIFE**

- Fluted edge

LENGTH OF BLADE

17 cm



6

6.9050.17KG

6.9070.22WG

BREAD AND PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

22 cm



6

6.9070.22WG

6.9010.20G

CARVING KNIFE

- Extra wide



LENGTH OF BLADE

20 cm



6

6.9010.20G

22 cm



6

6.9010.22G

6.9030.15G

CARVING FORK



LENGTH

15 cm



6

6.9030.15G

6.9091.2

CARVING SET

2-part

  50 6.9091.2



SWISS MODERN

INCLUDED

Carving Knife



LENGTH OF BLADE

22 cm



6.9010.22G

Carving Fork



LENGTH

15 cm



6.9030.15G



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.



5.2003.12



KITCHEN KNIFE



LENGTH OF BLADE

12 cm 6 **5.2003.12**

6 **5.2003.15** | 6 **5.2001.15** | 6 **5.2002.15**

15 cm 6 **5.2004.15** | 6 **5.2007.15** | 6 **5.2008.15**

5.2003.19



CARVING KNIFE



LENGTH OF BLADE

6 **5.2003.19** | 6 **5.2001.19** | 6 **5.2002.19**

19 cm 6 **5.2004.19** | 6 **5.2007.19** | 6 **5.2008.19**

22 cm 6 **5.2003.22**

6 **5.2003.25** | 6 **5.2001.25** | 6 **5.2002.25**

25 cm 6 **5.2004.25** | 6 **5.2007.25** | 6 **5.2008.25**

28 cm 6 **5.2003.28**

31 cm 6 **5.2003.31**

5.2033.19



CARVING KNIFE

- Wavy edge



LENGTH OF BLADE

19 cm   6 5.2033.19

22 cm   6 5.2033.22

25 cm   6 5.2033.25

5.2063.20



CARVING KNIFE

- Extra wide



LENGTH OF BLADE

20 cm   6 5.2063.20

5.2533.21



BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

21 cm   6 5.2533.21

5.2803.18



CARVING KNIFE

- Narrow
- Straight



LENGTH OF BLADE

15 cm   6 **5.2803.15**

18 cm   6 **5.2803.18**

5.2933.26







BREAD AND PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

26 cm   6 **5.2933.26** |   6 **5.2932.26**

5.3703.18



FILLETING KNIFE



LENGTH OF BLADE

16 cm   6 **5.3703.16**

18 cm   6 **5.3703.18**

20 cm   6 **5.3703.20**

5.3763.20



FILLETING KNIFE

- Curved



LENGTH OF BLADE

20 cm



6

5.3763.20

5.3813.18



FISH FILLETING KNIFE



LENGTH OF BLADE

18 cm



6

5.3813.18

5.2523.17



SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm



6

5.2523.17

5.4003.18



KITCHEN CLEAVER



LENGTH OF BLADE

18 cm



6

5.4003.18

19 cm



6

5.4003.19

5.4063.18



CHEF'S KNIFE

- Chinese style



LENGTH OF BLADE

18 cm



5.4063.18



5.4203.25**SLICING KNIFE**

- Round

**LENGTH OF BLADE**25 cm   6 **5.4203.25**30 cm   6 **5.4203.30**36 cm   6 **5.4203.36****5.4233.25****LARDING KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**25 cm   6 **5.4233.25**30 cm   6 **5.4233.30**36 cm   6 **5.4233.36**

5.4403.25



SLICING KNIFE

- Round



LENGTH OF BLADE

25 cm



6

5.4403.25

5.4433.25



SLICING KNIFE

- Wavy edge
- Round



LENGTH OF BLADE

25 cm



6

5.4433.25

5.4473.25



SAUSAGE KNIFE

- Tooth grinding (rear)



LENGTH OF BLADE

25 cm



6

5.4473.25

5.4503.30



SLICING KNIFE

- Extra wide
- Round



LENGTH OF BLADE

25 cm   6 5.4503.25

30 cm   6 5.4503.30

5.4623.30



SALMON KNIFE

- Fluted edge



LENGTH OF BLADE

30 cm   6 5.4623.30

5.4723.30



SLICING KNIFE

- Fluted edge
- Extra wide
- Round



LENGTH OF BLADE

30 cm   6 5.4723.30

36 cm   6 5.4723.36

5.6003.15



BONING KNIFE


- Straight
- American handle



LENGTH OF BLADE

12 cm   6 **5.6003.12**

  6 **5.6003.15** |   6 **5.6001.15** |   6 **5.6002.15**

15 cm   6 **5.6004.15** |   6 **5.6007.15** |   6 **5.6008.15**

5.6003.15M







BONING KNIFE

- Straight
- Safety grip



LENGTH OF BLADE

15 cm   6 **5.6003.15M** |   6 **5.6008.15M**

5.6103.15



BONING KNIFE

- Narrow
- Straight



LENGTH OF BLADE

12 cm   6 **5.6103.12**

15 cm   6 **5.6103.15**

5.6203.12



BONING KNIFE

- Extra narrow
- Straight



LENGTH OF BLADE

9 cm   5.6203.09

12 cm   5.6203.12

15 cm   5.6203.15

5.6303.15



BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

12 cm   5.6303.12

15 cm   5.6303.15

5.6403.15



BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

12 cm   5.6403.12

15 cm   5.6403.15

5.6413.15



BONING KNIFE

- Flexible
- Narrow
- Curved



LENGTH OF BLADE

12 cm 6 **5.6413.12**

15 cm 6 **5.6413.15**

5.6503.15



BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

6 **5.6503.15** | 6 **5.6501.15** | 6 **5.6502.15**

15 cm 6 **5.6508.15**

5.6523.15



BONING KNIFE

- Fluted edge
- Curved



LENGTH OF BLADE

15 cm 6 **5.6523.15**

5.6603.15



BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

			6	5.6603.12				6	5.6601.12				6	5.6602.12
12 cm			6	5.6608.12										
			6	5.6603.15				6	5.6601.15				6	5.6602.15
15 cm			6	5.6604.15				6	5.6607.15				6	5.6608.15

5.6603.12M



BONING KNIFE

- Narrow
- Curved
- Safety grip



LENGTH OF BLADE

12 cm			6	5.6603.12M									
15 cm			6	5.6603.15M				6	5.6608.15M				

5.6613.15



BONING KNIFE

- Flexible
- Narrow
- Curved



LENGTH OF BLADE

12 cm 6 **5.6613.12** | 6 **5.6611.12** | 6 **5.6612.12**

6 **5.6613.15** | 6 **5.6611.15** | 6 **5.6612.15**

15 cm 6 **5.6614.15** | 6 **5.6617.15** | 6 **5.6618.15**

5.6613.12M



BONING KNIFE

- Flexible
- Narrow
- Curved
- Safety grip



LENGTH OF BLADE

12 cm 6 **5.6613.12M** | 6 **5.6618.12M**

15 cm 6 **5.6613.15M** | 6 **5.6618.15M**

5.6663.15



BONING KNIFE

- Super flexible
- Narrow
- Curved



LENGTH OF BLADE

15 cm 6 **5.6663.15**

5.6903.15



CRISSOR

- Reinforced, blunt tip
- Curved



LENGTH OF BLADE

15 cm



5.6903.15



Standard



Packaging unit



Dishwasher safe



5.5103.10

RABBIT KNIFE



LENGTH OF BLADE

10 cm ■ 6 **5.5103.10** | ■ 6 **5.5108.10**

5.5203.26

SLAUGHTER AND BUTCHER'S KNIFE



LENGTH OF BLADE

16 cm ■ 6 **5.5203.16** | ■ 6 **5.5208.16**

18 cm ■ 6 **5.5203.18** | ■ 6 **5.5208.18**

20 cm ■ 6 **5.5203.20** | ■ 6 **5.5208.20**

23 cm ■ 6 **5.5203.23** | ■ 6 **5.5208.23**

26 cm ■ 6 **5.5203.26** | ■ 6 **5.5208.26**

28 cm ■ 6 **5.5203.28** | ■ 6 **5.5208.28**

31 cm ■ 6 **5.5203.31**

36 cm ■ 6 **5.5203.36**

5.7223.20



SLAUGHTER KNIFE

- Fluted edge
- Curved



LENGTH OF BLADE

20 cm   5.7223.20

25 cm   5.7223.25

5.7323.25



CIMETER STEAK KNIFE

- Fluted edge
- Curved



LENGTH OF BLADE

25 cm   5.7323.25

31 cm   5.7323.31

5.5203.18L



SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Safety nose



LENGTH OF BLADE

18 cm   5.5203.18L

5.5503.20



SLAUGHTER AND BUTCHER'S KNIFE

- Pointed tip
- Straight



LENGTH OF BLADE

	■	📦 6	5.5503.18		■	📦 6	5.5501.18		■	📦 6	5.5502.18
18 cm	■	📦 6	5.5508.18								
	■	📦 6	5.5503.20		■	📦 6	5.5501.20		■	📦 6	5.5502.20
20 cm	■	📦 6	5.5508.20								
22 cm	■	📦 6	5.5503.22		■	📦 6	5.5508.22				
25 cm	■	📦 6	5.5503.25								

5.5523.20



STICKING KNIFE

- Fluted edge



LENGTH OF BLADE

20 cm	■	📦 6	5.5523.20								
25 cm	■	📦 6	5.5523.25								

5.5503.30



SLAUGHTER AND BUTCHER'S KNIFE

- Straight



LENGTH OF BLADE

30 cm



5.5503.30

5.5503.18L



STICKING KNIFE

- Straight
- Safety nose



LENGTH OF BLADE

18 cm



5.5503.18L



5.5508.18L

20 cm



5.5503.20L

22 cm



5.5503.22L

5.5603.16



STICKING KNIFE

- Pointed tip
- Straight



LENGTH OF BLADE

12 cm   6 **5.5603.12**

14 cm   6 **5.5603.14**

16 cm   6 **5.5603.16**

18 cm   6 **5.5603.18**

20 cm   6 **5.5603.20**

5.5603.16M



STICKING KNIFE

- Pointed tip
- Safety grip



LENGTH OF BLADE

16 cm   6 **5.5603.16M**

5.5903.08



POULTRY KNIFE

- Narrow
- Small handle



LENGTH OF BLADE

8 cm   6 **5.5903.08**

5.5903.08M



POULTRY KNIFE

- Narrow
- Medium handle



LENGTH OF BLADE

8 cm   **5.5903.08M**

5.5903.09



POULTRY KNIFE

- Narrow
- Small handle



LENGTH OF BLADE

9 cm   **5.5903.09**

11 cm   **5.5903.11**

5.5903.11M



POULTRY KNIFE

- Narrow
- Medium handle



LENGTH OF BLADE

9 cm   **5.5903.09M**

11 cm   **5.5903.11M**

5.7203.20



SLAUGHTER KNIFE

- Narrow
- Curved



LENGTH OF BLADE

20 cm   6 **5.7203.20**

25 cm   6 **5.7203.25**

5.7303.25



CIMETER STEAK KNIFE

- Curved



LENGTH OF BLADE

25 cm   6 **5.7303.25**

31 cm   6 **5.7303.31**

36 cm   6 **5.7303.36**

5.7403.20



SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip



LENGTH OF BLADE

18 cm   6 5.7403.18

20 cm   6 5.7403.20

  6 5.7403.25 |   6 5.7401.25 |   6 5.7402.25

25 cm   6 5.7408.25

31 cm   6 5.7403.31

36 cm   6 5.7403.36

5.7403.18L



SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Safety nose



LENGTH OF BLADE

18 cm   6 5.7403.18L

20 cm   6 5.7403.20L

5.7603.18



SLAUGHTER KNIFE

- Narrow
- Curved



LENGTH OF BLADE

15 cm ■ 6 **5.7603.15**

18 cm ■ 6 **5.7603.18** | ■ 6 **5.7608.18**

20 cm ■ 6 **5.7603.20**

5.7603.18L



SLAUGHTER KNIFE

- Widened tip
- Safety nose



LENGTH OF BLADE

18 cm ■ 6 **5.7603.18L** | ■ 6 **5.7608.18L**

5.7703.15



SKINNING KNIFE

- German type



LENGTH OF BLADE

15 cm ■ 6 **5.7703.15**

18 cm ■ 6 **5.7703.18**

5.7803.12



SKINNING KNIFE

- American type



LENGTH OF BLADE

12 cm   5.7803.12

15 cm   5.7803.15

5.7903.12



LAMB SKINNING KNIFE



LENGTH OF BLADE

12 cm   5.7903.12

6.1103.16

CHEESE KNIFE



LENGTH OF BLADE

9 cm ■  150 **6.1103.09**

16 cm ■  100 **6.1103.16**

22 cm ■  110 **6.1103.22**

6.1203.30

CHEESE KNIFE



LENGTH OF BLADE

30 cm ■  60 **6.1203.30**

36 cm ■  60 **6.1203.36**

6.1323.21



BUTTER AND CREAM CHEESE KNIFE

- Fluted edge




LENGTH OF BLADE

21 cm




140 6.1323.21

 Standard

 Folding box

 Packaging unit

 Dishwasher safe



5.6503.15D

DUAL GRIP BONING KNIFE



LENGTH OF BLADE

15 cm   6 **5.6503.15D**

5.6613.12D

DUAL GRIP BONING KNIFE



- Narrow
- Curved



LENGTH OF BLADE

12 cm   6 **5.6613.12D**

15 cm   6 **5.6613.15D**

5.6663.15D

DUAL GRIP BONING KNIFE



- Super flexible
- Narrow
- Curved



LENGTH OF BLADE

15 cm   6 **5.6663.15D**

5.7223.20D



DUAL GRIP SLAUGHTERING KNIFE

- Fluted edge
- Narrow
- Curved




LENGTH OF BLADE

20 cm   6 5.7223.20D

25 cm   6 5.7223.25D

 Standard  Packaging unit

 Dishwasher safe





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.

5.8448.16



FISH FILLETING KNIFE

- With descaler
- Flexible
- Scaler
- Narrow handle



LENGTH OF BLADE

16 cm   6 **5.8448.16**

5.8449.20



FISH FILLETING KNIFE

- Flexible
- Narrow handle



LENGTH OF BLADE

20 cm   6 **5.8449.20**

5.8450.20



FISH FILLETING KNIFE

- Flexible
- Curved



LENGTH OF BLADE

20 cm   6 **5.8450.20** |   6 **5.8452.20**

5.8444.25



SALMON KNIFE

- Fluted edge
- Round



LENGTH OF BLADE

25 cm   6 **5.8444.25**

30 cm   6 **5.8444.30**

5.8451.26



CARVING KNIFE

- Stiff, thick blade



LENGTH OF BLADE

26 cm ■ 6 **5.8451.26**

5.8441.25



SLICING KNIFE

- Round



LENGTH OF BLADE

25 cm ■ 6 **5.8441.25**

30 cm ■ 6 **5.8441.30**

5.8443.25



LARDING KNIFE

- Wavy edge
- Round



LENGTH OF BLADE

25 cm ■ 6 **5.8443.25**

30 cm ■ 6 **5.8443.30**

35 cm ■ 6 **5.8443.35**

SWIBO

5.8401.14



BONING KNIFE

- Narrow



LENGTH OF BLADE

14 cm   6 **5.8401.14**

16 cm   6 **5.8401.16**

18 cm   6 **5.8401.18**

5.8404.13



BONING KNIFE

- Semi-flexible
- Narrow
- Bent
- Curved



LENGTH OF BLADE

13 cm   6 **5.8404.13**

16 cm   6 **5.8404.16**

5.8405.13



BONING KNIFE

- Bent
- Curved



LENGTH OF BLADE

13 cm   6 **5.8405.13**

16 cm   6 **5.8405.16**

5.8406.13



BONING KNIFE

- Bent
- Curved



LENGTH OF BLADE

13 cm   6 5.8406.13

16 cm   6 5.8406.16

5.8407.16



BONING KNIFE

- Narrow
- Bent
- Curved



LENGTH OF BLADE

16 cm   6 5.8407.16

5.8408.10



BONING KNIFE

- Narrow
- Curved
- Straight



LENGTH OF BLADE

10 cm   6 5.8408.10

13 cm   6 5.8408.13

16 cm   6 5.8408.16

5.8409.13



BONING KNIFE

- Flexible
- Narrow
- Curved



LENGTH OF BLADE

13 cm   6 **5.8409.13**

16 cm   6 **5.8409.16**



5.8411.18**STICKING KNIFE**

- Straight

**LENGTH OF BLADE**18 cm   6 **5.8411.18**20 cm   6 **5.8411.20**22 cm   6 **5.8411.22**25 cm   6 **5.8411.25****5.8412.13****STICKING KNIFE****LENGTH OF BLADE**13 cm   6 **5.8412.13**15 cm   6 **5.8412.15**18 cm   6 **5.8412.18**

5.8421.14



SLAUGHTER AND BUTCHER'S KNIFE

- Straight



LENGTH OF BLADE

14 cm   6 **5.8421.14**

16 cm   6 **5.8421.16**

18 cm   6 **5.8421.18**

5.8426.17



SLAUGHTER KNIFE

- Widened tip



LENGTH OF BLADE

17 cm   6 **5.8426.17**

21 cm   6 **5.8426.21**

24 cm   6 **5.8426.24**

5.8427.15



SKINNING KNIFE

- Widened tip



LENGTH OF BLADE

15 cm   6 **5.8427.15**

18 cm   6 **5.8427.18**

5.8429.13

LAMB SKINNING KNIFE



LENGTH OF BLADE

13 cm   6 5.8429.13

5.8431.21

SLAUGHTER AND BUTCHER'S KNIFE



- Widened tip
- Straight



LENGTH OF BLADE

21 cm   6 5.8431.21

24 cm   6 5.8431.24

26 cm   6 5.8431.26

29 cm   6 5.8431.29

31 cm   6 5.8431.31

34 cm   6 5.8431.34

5.8433.31



BUTCHER KNIFE

- Straight



LENGTH OF BLADE

31 cm



6

5.8433.31

5.8434.20



CIMETER STEAK KNIFE

- Curved



LENGTH OF BLADE

20 cm



6

5.8434.20

26 cm



6

5.8434.26

5.8435.22



SLAUGHTER KNIFE

- Stiff, thick blade
- Widened tip
- Curved



LENGTH OF BLADE

22 cm



6

5.8435.22

26 cm



6

5.8435.26

5.8435.22



SLAUGHTER KNIFE

- Stiff, thick blade
- Widened tip
- Curved



LENGTH OF BLADE

22 cm   6 5.8435.22

26 cm   6 5.8435.26

5.8436.22



SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Curved



LENGTH OF BLADE

22 cm   6 5.8436.22

25 cm   6 5.8436.25

31 cm   6 5.8436.31



WOOD

NATURALLY CONVINCING AND SMART KNIVES

- Sustainable 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 a fluted edge.

5.0700

PARING KNIFE

- Pointed tip



LENGTH OF BLADE

10 cm   6 **5.0700**

5.0730

PARING KNIFE

- Wavy edge
- Pointed tip



LENGTH OF BLADE

10 cm   6 **5.0730**

5.1630.21G

BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

21 cm   6 **5.1630.21G**

5.1800.18

CARVING KNIFE

- Narrow
- Straight



LENGTH OF BLADE

15 cm   6 **5.1800.18**

5.2000.12

KITCHEN KNIFE

- Pointed tip



LENGTH OF BLADE

12 cm   6 5.2000.12

15 cm   6 5.2000.15

5.2000.19G

CARVING KNIFE



LENGTH OF BLADE

19 cm   6 5.2000.19G

22 cm   6 5.2000.22G

25 cm   6 5.2000.25G

31 cm   6 5.2000.31

5.2030.12

KITCHEN KNIFE

- Wavy edge



LENGTH OF BLADE

12 cm   6 5.2030.12

22 cm   6 5.2030.22

WOOD

5.2060.20G

CARVING KNIFE

- Extra wide



LENGTH OF BLADE

20 cm



6

5.2060.20G

5.2100.15

CARVING FORK

- Flat



LENGTH

15 cm



6

5.2100.15

5.2300.15

CARVING FORK

- Forged



LENGTH

15 cm



6

5.2300.15

18 cm



6

5.2300.18

5.2600.20

SPATULA

- Flexible



LENGTH OF BLADE

20 cm   6 5.2600.20

23 cm   6 5.2600.23

25 cm   6 5.2600.25

5.2700.20

SPATULA

- Shaped offset



LENGTH OF BLADE

20 cm   6 5.2700.20

23 cm   6 5.2700.23

25 cm   6 5.2700.25

5.2930.26G

BREAD AND PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

26 cm   6 5.2930.26G

5.3000

PARING KNIFE

- Pointed tip

LENGTH OF BLADE

8 cm



5.3000



5.3030

PARING KNIFE

- Wavy edge
- Pointed tip

LENGTH OF BLADE

8 cm



5.3030



5.3100

SHAPING KNIFE

- Bent

LENGTH OF BLADE

6 cm



5.3100



5.3209

CHESTNUT KNIFE



5.3209



5.3700.18

FILLETING KNIFE

- Flexible



LENGTH OF BLADE

16 cm   6 5.3700.16

18 cm   6 5.3700.18

5.3810.18

FISH FILLETING KNIFE

- Super flexible



LENGTH OF BLADE

18 cm   6 5.3810.18

5.3900.33

STRIKING KNIFE

- 800 g, pressed wood



LENGTH OF BLADE

33 cm   6 5.3900.33

5.4000.18

KITCHEN CLEAVER

- 600 g



LENGTH OF BLADE

18 cm



6

5.4000.18

6.8500.17G

SANTOKU KNIFE



LENGTH OF BLADE

17 cm



6

6.8500.17G

6.8520.17G

SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm



6

6.8520.17G

5.1020.2G

CARVING SET

2-part



80

5.1020.2G



INCLUDED

Carving Knife



LENGTH OF BLADE

19 cm



5.2000.19

Carving Fork



LENGTH

15 cm



5.2100.15

5.1020.21G KITCHEN SET

2-part   50 **5.1020.21G**



INCLUDED

Carving Knife



LENGTH OF BLADE

19 cm  **5.2000.19**

Bread Knife



LENGTH OF BLADE

21 cm  **5.1630.21**

5.1120.2G

STEAK KNIFE SET

- 2 x 6.7900.14



LENGTH OF BLADE

14 cm



110 5.1120.2G

 Gift  Packaging unit



5.1050.2G CARVING SET

2-part   50 **5.1050.2G**



INCLUDED

Kitchen Knife



LENGTH OF BLADE

15 cm  **5.2000.15**

Carving Knife



LENGTH OF BLADE

22 cm  **5.2000.22**

5.1050.3G

CARVING SET

3-part   50 5.1050.3G



INCLUDED

Kitchen Knife



LENGTH OF BLADE

12 cm  5.2000.12

Carving Knife



LENGTH OF BLADE

22 cm  5.2000.22

Carving Knife



LENGTH OF BLADE

19 cm  5.2000.19

WOOD

5.4120.30

SALMON KNIFE

- Fluted edge
- Round



LENGTH OF BLADE

30 cm   6 **5.4120.30**

5.4200.25

SLICING KNIFE

- Round



LENGTH OF BLADE

25 cm   6 **5.4200.25**

36 cm   6 **5.4200.36**

5.4230.30

LARDING KNIFE

- Wavy edge
- Round



LENGTH OF BLADE

25 cm   6 **5.4230.25**

30 cm   6 **5.4230.30**

36 cm   6 **5.4230.36**

5.6006.15

BONING KNIFE

- Straight
- American handle



LENGTH OF BLADE

15 cm   6 **5.6006.15**

5.6106.15

BONING KNIFE

- Narrow
- Straight
- American handle



LENGTH OF BLADE

15 cm   6 **5.6106.15**

5.6406.12

BONING KNIFE

- Narrow
- Curved
- American handle



LENGTH OF BLADE

12 cm   6 **5.6406.12**

15 cm   6 **5.6406.15**

5.6500.15

BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

15 cm   6 **5.6500.15**

5.6606.15

BONING KNIFE

- Curved



LENGTH OF BLADE

12 cm   6 **5.6606.12**

15 cm   6 **5.6606.15**

5.6616.15

BONING KNIFE

- Flexible
- Narrow
- Curved
- American handle



LENGTH OF BLADE

12 cm   6 **5.6616.12**

15 cm   6 **5.6616.15**

5.5200.16**SLAUGHTER AND BUTCHER'S KNIFE**

- Narrow
- Curved

**LENGTH OF BLADE**

12 cm   6 **5.5200.12**

16 cm   6 **5.5200.16**

18 cm   6 **5.5200.18**

20 cm   6 **5.5200.20**

23 cm   6 **5.5200.23**

26 cm   6 **5.5200.26**

28 cm   6 **5.5200.28**

31 cm   6 **5.5200.31**

36 cm   6 **5.5200.36**

5.5500.20**STICKING KNIFE**

- Straight

**LENGTH OF BLADE**

20 cm   6 **5.5500.20**

5.5600.16

STICKING KNIFE

- Pointed tip



LENGTH OF BLADE

12 cm   6 **5.5600.12**

14 cm   6 **5.5600.14**

16 cm   6 **5.5600.16**

5.7200.20

SLAUGHTER KNIFE

- Narrow
- Curved



LENGTH OF BLADE

20 cm   6 **5.7200.20**

25 cm   6 **5.7200.25**

5.7300.25

SLAUGHTER KNIFE

- Curved



LENGTH OF BLADE

25 cm   6 **5.7300.25**

31 cm   6 **5.7300.31**

36 cm   6 **5.7300.36**

5.7600.18

SLAUGHTER KNIFE



LENGTH OF BLADE

18 cm



6

5.7600.18

5.8000.15

SKINNING KNIFE



LENGTH OF BLADE

15 cm



6

5.8000.15



GRAND MAÎTRE

CONFIDENCE AND PLEASURE IN CRAFTSMANSHIP

- Forged from one piece and hardened evenly
- Perfect balance for comfortable work
- Timeless design, built for longevity



For amateur cooks and professional chefs alike, the Grand Maître Collection is all about balance. Each piece in this sought-after range is uniformly hardened and forged from a single piece. This construction method means the transition from blade to handle is sleekly seamless, offering great control and precision with every slice. The ergonomically shaped handle ensures comfort even over sustained periods. It's perfect craftsmanship that pays off every day.

7.7203.08G



KITCHEN KNIFE

- Straight cut



LENGTH OF BLADE

8 cm   6 **7.7203.08G**

10 cm   6 **7.7203.10G**

7.7203.12G



STEAK KNIFE



LENGTH OF BLADE

12 cm   6 **7.7203.12G**

7.7203.12WG



TOMATO AND STEAK KNIFE

- Wavy edge



LENGTH OF BLADE

12 cm   6 **7.7203.12WG**

7.7203.15G



CARVING KNIFE



LENGTH OF BLADE

15 cm   6 **7.7203.15G**

20 cm   6 **7.7203.20G**

7.7213.20G



FILLETING KNIFE



LENGTH OF BLADE

20 cm



6

7.7213.20G

7.7223.26G



SLICING KNIFE

- Fluted edge
- Round



LENGTH OF BLADE

26 cm



6

7.7223.26G

7.7233.15G



CARVING FORK



LENGTH

15 cm



6

7.7233.15G

7.7303.08G



SHAPING KNIFE

- Bent



LENGTH OF BLADE

8 cm



6

7.7303.08G

7.7303.15G



BONING KNIFE

- Curved



LENGTH OF BLADE

15 cm



6

7.7303.15G

7.7303.17G



SANTOKU KNIFE



LENGTH OF BLADE

17 cm



6

7.7303.17G

7.7323.17G



SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm



6

7.7323.17G

7.7403.15G



CHEF'S KNIFE



LENGTH OF BLADE

15 cm   6 **7.7403.15G**

20 cm   6 **7.7403.20G**

25 cm   6 **7.7403.25G**

7.7433.23G



BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

23 cm   6 **7.7433.23G**

7.7242.2



STEAK KNIFE SET

- 2 x 7.7203.12



LENGTH OF BLADE

12 cm



7.7242.2

7.7242.2W



STEAK KNIFE SET

- 2 x 7.7203.12W
- Wavy edge



LENGTH OF BLADE

12 cm



7.7242.2W

7.7243.2

CARVING SET



2-part   50 7.7243.2



INCLUDED

Carving Knife



LENGTH OF BLADE

20 cm  7.7203.20

Carving Fork



LENGTH

15 cm  7.7233.15

7.7243.3

CHEF'S SET



3-part   50 7.7243.3



INCLUDED

Kitchen Knife



LENGTH OF BLADE

8 cm  7.7203.08

Chef's Knife



LENGTH OF BLADE

20 cm  7.7403.20

Carving Knife



LENGTH OF BLADE

20 cm  7.7203.20

7.7200.10G**KITCHEN KNIFE****LENGTH OF BLADE**

10 cm



6

7.7200.10G**7.7200.12G****STEAK KNIFE****LENGTH OF BLADE**

12 cm



6

7.7200.12G**7.7200.12WG****STEAK KNIFE**

- Wavy edge

**LENGTH OF BLADE**

12 cm



6

7.7200.12WG**7.7200.20G****CARVING KNIFE****LENGTH OF BLADE**

20 cm



6

7.7200.20G

7.7210.20G **FILLETING KNIFE**



LENGTH OF BLADE

20 cm   6 **7.7210.20G**

7.7230.15G **CARVING FORK**



LENGTH

15 cm   6 **7.7230.15G**

7.7300.08G **SHAPING KNIFE**

- Bent



LENGTH OF BLADE

8 cm   6 **7.7300.08G**

7.7300.15G **BONING KNIFE**



LENGTH OF BLADE

15 cm   6 **7.7300.15G**

7.7320.17G

SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm



6

7.7320.17G

7.7400.15G

CHEF'S KNIFE



LENGTH OF BLADE

15 cm



6

7.7400.15G

7.7400.20G

CHEF'S KNIFE



LENGTH OF BLADE

20 cm



6

7.7400.20G

7.7430.23G

BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

23 cm



6

7.7430.23G

7.7240.2 CARVING SET

2-part   50 7.7240.2



INCLUDED

Carving Knife



LENGTH OF BLADE

20 cm  **7.7200.20G**

Carving Fork



LENGTH

15 cm  **7.7230.15G**

7.7240.4

STEAK KNIFE SET

- 4 x 7.7200.12



LENGTH OF BLADE

12 cm



60 7.7240.4

7.7240.2W

CARVING SET

- 2 x 7.7200.12W
- Wavy edge



LENGTH OF BLADE

12 cm



6 7.7240.2W



STORAGE + CUTTING BOARDS

ALWAYS-AT-HAND SOLUTIONS FOR BUSY KITCHENS

- Safe storage solutions crafted from robust materials
- Innovative and functional additions for the kitchen
- Blade-protecting and heat-resistant cutting boards



The Storage and Cutting Boards Collection was created to bring the efficiency and ease of professional tools into everyone's daily lives. Combining high functionality with refined, ergonomic design, these compact pieces play an essential role in the efficient organisation of the modern home. Cutlery blocks and in-drawer knife holders made from beech wood ensure a clean working surface and organized drawers, while the cutting boards crafted from dishwasher-proof, environmentally friendly wood fiber bring elegance and functionality to everyday tasks.

6.7143.5 **IN-DRAWER KNIFE HOLDER**

5-part   **6.7143.5**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  **6.7603**

Kitchen Knife



LENGTH OF BLADE

19 cm  **6.8003.19**

Bread Knife



LENGTH OF BLADE

21 cm  **6.8633.21**

Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7833**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.8523.17**

7.7065.0

IN-DRAWER KNIFE HOLDER

- Empty



  1 7.7065.0

6.7153.11 CUTLERY BLOCK

11-part  10 **6.7153.11**



INCLUDED

Potato Peeler



 **5.0203**

Domestic Sharpening Steel



SHARPENING STEEL LENGTH

20 cm  **7.8013**

Paring Knife



LENGTH OF BLADE

8 cm  **6.7433**

Paring Knife



LENGTH OF BLADE

10 cm  **6.7703**

Kitchen Knife



LENGTH OF BLADE

15 cm  **6.8003.15**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.8523.17**

Bread Knife



LENGTH OF BLADE

21 cm ■ 6.8633.21

Steak Knife



LENGTH OF BLADE

11 cm ■ 6.7233

Paring Knife



LENGTH OF BLADE

8 cm ■ 6.7603

Tomato and Table Knife



LENGTH OF BLADE

11 cm ■ 6.7833

Kitchen Knife



LENGTH OF BLADE

22 cm ■ 6.8003.22

7.7053.0

CUTLERY BLOCK

- Empty




■ 8 7.7053.0

6.7173.8

CUTLERY BLOCK

8-part

 5 **6.7173.8**



INCLUDED

Steak Knife



LENGTH OF BLADE

11 cm  **6.7233**

Paring Knife



LENGTH OF BLADE

8 cm  **6.7603**

Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7833**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.8523.17**

Paring Knife



LENGTH OF BLADE

8 cm ■ 6.7433

Paring Knife



LENGTH OF BLADE

10 cm ■ 6.7703

Kitchen Knife



LENGTH OF BLADE

19 cm ■ 6.8003.19

Bread Knife



LENGTH OF BLADE

21 cm ■ 6.8633.21

7.7043.0

CUTLERY BLOCK

- Empty



■  8 7.7043.0

6.7127.6L14

UTILITY BLOCK



6-part   35 **6.7127.6L14**



INCLUDED

Universal Peeler



7.6075.8

Paring Knife



LENGTH OF BLADE

8 cm



6.7631

Tomato and Table Knife



LENGTH OF BLADE

11 cm



6.7832

Paring Knife



LENGTH OF BLADE

8 mm



6.7606.L119

Paring Knife



LENGTH OF BLADE

10 cm



6.7706.L115

Steak and Pizza Knife „Gourmet“



LENGTH OF BLADE

12 cm



6.7936.12L4

7.7031.07

CUTLERY BLOCK LARGE



■  30 7.7031.07 | ■  30 7.7031.03

 Transparent packaging |  Folding box |  Packaging unit |  Dishwasher safe



6.7126.4

STEAK AND PIZZA KNIFE BLOCK



4-part   35 **6.7126.4**



INCLUDED

Steak and Pizza Knife „Gourmet“



LENGTH OF BLADE

12 cm  **6.7936.12L5**

Steak and Pizza Knife „Gourmet“



LENGTH OF BLADE

12 cm  **6.7936.12L8**

Steak and Pizza Knife „Gourmet“



LENGTH OF BLADE

12 cm  **6.7936.12L4**

Steak and Pizza Knife „Gourmet“



LENGTH OF BLADE

12 cm  **6.7936.12L9**

X.77031.13

NYLON INLAY

- Replacement inlay for:
6.7127.6L14, 7.7031.03,
6.7126.4

  **X.77031.13**

7.7033.07

CUTLERY BLOCK LARGE



12 7.7033.07 | 12 7.7033.03

X.51170.13

NYLON INLAY

- Replacement inlay for:
7.7033.03

12 X.51170.13

7.7091.3

MAGNETIC KNIFE BAR

- Empty



12 7.7091.3

6.7193.9

CUTLERY BLOCK

9-part   5 **6.7193.9**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  **6.7403**

Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7833**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.8523.17**

Carving Fork



LENGTH

15 cm  **5.2103.15**

Domestic Sharpening Steel



SHARPENING STEEL LENGTH

20 cm  **7.8213**

Paring Knife



LENGTH OF BLADE

10 cm  **6.7703**

Bread Knife



LENGTH OF BLADE

21 cm



6.8633.21

Kitchen Knife



LENGTH OF BLADE

22 cm



6.8003.22

Multipurpose Kitchen Shears „Victorinox“



TOTAL LENGTH

20 cm



7.6363.3

7.7090.0

CUTLERY BLOCK

- Empty



8

7.7090.0

6.7186.6

CUTLERY BLOCK

6-part

 12 **6.7186.6**



INCLUDED

Kitchen Knife



LENGTH OF BLADE

15 cm  **6.9010.15G**

Carving Knife



LENGTH OF BLADE

20 cm  **6.9010.20G**

Carving Fork



LENGTH

15 cm  **6.9030.15G**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.9050.17KG**

Carving Knife



LENGTH OF BLADE

22 cm  **6.9010.22G**

Bread and Pastry Knife



LENGTH OF BLADE


22 cm  **6.9070.22WG**

7.7086.0

CUTLERY BLOCK

- Empty



 20 7.7086.0

 Folding box  Packaging unit



6.7186.63

CUTLERY BLOCK

6-part   12 **6.7186.63**



INCLUDED

Kitchen Knife



LENGTH OF BLADE

15 cm  **6.9013.15B**

Carving Knife



LENGTH OF BLADE

20 cm  **6.9013.20B**

Carving Fork



LENGTH

15 cm  **6.9033.15B**

Santoku Knife



LENGTH OF BLADE

17 cm  **6.9053.17KB**

Carving Knife



LENGTH OF BLADE

22 cm  **6.9013.22B**

Bread and Pastry Knife




LENGTH OF BLADE

22 cm  **6.9073.22WB**

6.7186.66

CUTLERY BLOCK

6-part

 12 6.7186.66


INCLUDED

Santoku Knife



LENGTH OF BLADE

17 cm



6.9056.17K6B

Carving Knife



LENGTH OF BLADE

22 cm



6.9016.221B

Bread and Pastry Knife



LENGTH OF BLADE

22 cm



6.9076.22W5B

Kitchen Knife



LENGTH OF BLADE

15 cm



6.9016.1521B

Carving Knife



LENGTH OF BLADE

20 cm



6.9016.202B

Carving Fork



LENGTH

15 cm



6.9036.158B

7.7086.03

CUTLERY BLOCK



■  20 7.7086.03



5.1143.5

IN-DRAWER KNIFE HOLDER

5-part   9 5.1143.5

INCLUDED

Pastry Knife



LENGTH OF BLADE

26 cm  5.2933.26

Santoku Knife



LENGTH OF BLADE

17 cm  5.2523.17

Kitchen Knife



LENGTH OF BLADE

15 cm  5.2003.15

Carving Knife



LENGTH OF BLADE

20 cm  5.2063.20

Filleting Knife



LENGTH OF BLADE

18 cm  5.3703.18

5.1150.11 CUTLERY BLOCK

11-part   10 **5.1150.11**



INCLUDED

Potato Peeler



 **5.0109**

Domestic Sharpening Steel



SHARPENING STEEL LENGTH

20 cm  **7.8210**

Paring Knife



LENGTH OF BLADE

10 cm  **5.0730**

Carving Knife



LENGTH OF BLADE

15 cm  **5.1800.18**

Carving Knife



LENGTH OF BLADE

22 cm  **5.2000.22**

Paring Knife



LENGTH OF BLADE

8 cm  **5.3000**

Paring Knife



LENGTH OF BLADE

8 cm  **5.3030**

Paring Knife



LENGTH OF BLADE

10 cm  **5.0700**

Bread Knife



LENGTH OF BLADE

21 cm  **5.1630.21**

Carving Knife



LENGTH OF BLADE

19 cm  **5.2000.19**

Carving Fork



LENGTH

15 cm  **5.2100.15**

7.7050.0

CUTLERY BLOCK

- Empty

  8 **7.7050.0**

7.7243.6



CUTLERY BLOCK

5-part   5 **7.7243.6**



INCLUDED

Kitchen Knife




LENGTH OF BLADE

8 cm  **7.7203.08**

Carving Knife



LENGTH OF BLADE

 **7.7203.15**

Multipurpose Kitchen Shears „Victorinox“




TOTAL LENGTH

20 cm  **7.6363.3**

Steak Knife



LENGTH OF BLADE

 **7.7203.12**

Santoku Knife




LENGTH OF BLADE

 **7.7323.17**

7.7043.03**CUTLERY BLOCK**

- Empty

 8 **7.7043.03****X.51170.13****NYLON INLAY**

- Replacement inlay for:
7.7033.03

  **X.51170.13**

7.7240.6

CUTLERY BLOCK

6-part   5 **7.7240.6**



INCLUDED

Steak Knife



LENGTH OF BLADE

12 cm  **7.7200.12G**

Carving Fork



LENGTH

15 cm  **7.7230.15G**

Chef's Knife



LENGTH OF BLADE

20 cm  **7.7400.20G**

Carving Knife



LENGTH OF BLADE

20 cm  **7.7200.20G**

Santoku Knife



LENGTH OF BLADE

17 cm  **7.7320.17G**

Bread Knife



LENGTH OF BLADE

23 cm  **7.7430.23G**

7.7040.0

CUTLERY BLOCK

- Empty



  4 7.7040.0

 Folding box  Packaging unit



5.4913 CHEF'S CASE

14-part   **5.4913**

  **5.4914.0**



INCLUDED

Paring Knife



LENGTH OF BLADE

10 cm  **5.0703**

Boning Knife



LENGTH OF BLADE

15 cm  **5.6003.15**

Carving Knife



LENGTH OF BLADE

28 cm  **5.2003.28**

Kitchen Sharpening Steel



SHARPENING STEEL LENGTH

27 cm  **7.8403**

Spatula



LENGTH OF BLADE

23 cm  **5.2603.23**

Shaping Knife



LENGTH OF BLADE

6 cm  **5.3103**

Lemon Zester



■ 5.3503

Potato Peeler



■ 5.0103

Filleting Knife



LENGTH OF BLADE

18 cm ■ 5.3703.18

Carving Knife



LENGTH OF BLADE

19 cm ■ 5.2003.19

Potato Baller



■ 7.6163

Carving Fork



LENGTH

18 cm ■ 5.2303.18

Pastry Knife



LENGTH OF BLADE

26 cm ■ 5.2933.26

Lemon Decorator



■ 5.3403

5.4913.1

INLAY UPPER PART

■  18 5.4913.1

5.4913.2

INLAY LOWER PART

■  18 5.4913.2

7.4010.56

CUTLERY ROLL BAG SMALL

- Empty
- Length (closed): 48 cm
- Length (open): 56 cm
- Height (open): 48 cm



7.4010.56



7.4010.82

CUTLERY ROLL BAG LARGE

- Empty
- Length (closed): 48 cm
- Length (open): 82 cm
- Height (open): 48 cm



7.4010.82



7.4011.47

CUTLERY ROLL BAG

- Empty
- Length (closed): 48 cm
- Length (open): 47 cm
- Height (open): 48 cm



20 7.4011.47



7.4110**CUTTING BOARD S**

- 241 x 165 x 6 mm

  8 7.4110**7.4110.3****CUTTING BOARD S**

- 241 x 165 x 6 mm

  8 7.4110.3

7.4112



CUTTING BOARD M

- 292 x 229 x 6 mm



  8 7.4112

7.4112.3



CUTTING BOARD M

- 292 x 229 x 6 mm



  8 7.4112.3

7.4114



CUTTING BOARD L

- 368 x 286 x 6 mm



  8 7.4114

7.4114.3



CUTTING BOARD L

- 368 x 286 x 6 mm



  8 7.4114.3



7.4101.1

PROTECTIVE WAX

- With applicator



12 7.4101.1

7.4102

SPREAD BOARD SET

- 255 x 179 x 6 mm



14 7.4102

7.4103.0

CUTTING BOARD STAND



40 7.4103.0



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 distinguish themselves by their 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 grater with razor-sharp blades on both sides to the nimble tomato peeler, these are the right essentials.

KITCHEN UTENSILS

5.0103



POTATO PEELER

- For right hand use



20 5.0103



20 5.0101



5.0109

POTATO PEELER

- For right hand use
- Single edge



20 5.0109



5.0203.S



POTATO PEELER

- Double edge



20 5.0203



12 5.0203.S



20 5.0201



12 5.0201.S

5.0209

POTATO PEELER

- Double edge



20 5.0209



5.3403



LEMON DECORATOR



12 5.3403



5.3400

LEMON DECORATOR



6 5.3400



5.3503

LEMON ZESTER



■ 12 5.3503



5.3500

LEMON ZESTER

■ 6 5.3500



5.3603.16

APPLE CORER

- ø16mm



■ 12 5.3603.16



5.3609.16

APPLE CORER

- ø16mm
- Lacquered wooden handle

■ 6 5.3609.16



7.6054.3

DECORATING KNIFE

- 4mm flat serration



■ 10 7.6054.3



7.6053.3

DECORATING KNIFE

- 5mm deep serration



■ 10 7.6053.3 | ■ 10 7.6052



KITCHEN UTENSILS

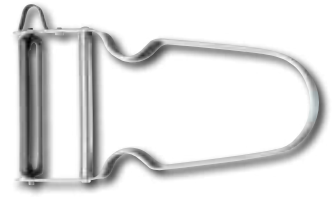
7.6070



POTATO PEELER

- Pivoting blade

10 7.6070



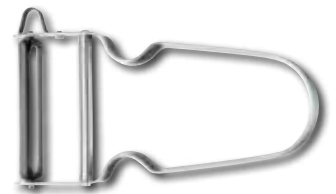
7.6072



POTATO PEELER

- Pivoting blade

10 7.6072



7.6070.7



POTATO PEELER

- Pivoting blade

10 7.6070.7



7.6071



REPLACEMENT BLADES

- Replacement blade for:
7.6070, 7.6070.7
- Pivoting blade

1 7.6071

7.6073.03



REPLACEMENT BLADES

- Replacement blade for:
7.6073, 7.6073.3, 7.6073.7

1 7.6073.03

7.6073.3

POTATO PEELER

- Pivoting blade



20 7.6073.3
 |

 20 7.6073
 |

 20 7.6073.7

7.6074

POTATO PEELER

- Stainless



20 7.6074

7.6076

CHEESE GRATER

- Stainless



20 7.6076

7.6075.03

REPLACEMENT BLADES

- Replacement blade for:
 7.6075, 7.6075.1, 7.6075.4,
 7.6075.5, 7.6075.8,
 7.6075.9, 7.6079, 7.6079.1,
 7.6079.4, 7.6079.5,
 7.6079.8, 7.6079.9



5 7.6075.03

KITCHEN UTENSILS

7.6075.03



REPLACEMENT BLADES

- Replacement blade for:
7.6075, 7.6075.1, 7.6075.4,
7.6075.5, 7.6075.8,
7.6075.9, 7.6079, 7.6079.1,
7.6079.4, 7.6079.5,
7.6079.8, 7.6079.9

5 7.6075.03

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



POTATO PEELER

- Double edge
- Serrated edge



20 7.6077 | 20 7.6077.1 | 20 7.6077.4

20 7.6077.5 | 20 7.6077.8 | 20 7.6077.9

7.6079



TOMATO AND KIWI PEELER

- Double edge
- Serrated edge
- Pivoting blade



20 7.6079 | 20 7.6079.1 | 20 7.6079.4

20 7.6079.5 | 20 7.6079.8 | 20 7.6079.9

7.6081.1



GRATER

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



■ 10 7.6081.1

7.6082.4



GRATER

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



■ 10 7.6082.4

KITCHEN UTENSILS

7.6084.9



GRATER

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



■ 10 7.6084.9

7.6163



POTATO BALLER

- Stainless
- 2 scoops
- $\varnothing 22\text{mm} + \varnothing 25\text{mm}$



■ 12 7.6163

■ 12 7.6160

7.6251

SPATULA

- Shape offset
- Flexible
- Blade 8cm x 11cm



LENGTH OF BLADE

11 cm ■ 150 7.6251

7.6290

COOKING SPOON SET, 2 PIECES



6 7.6290

7.6343

POULTRY SHEARS “VICTORINOX”

- Stainless
- Total length 25cm



5 7.6343

7.6344

POULTRY SHEARS “PROFESSIONAL”

- Total length 25cm
- Stainless



5 7.6344

7.6345

POULTRY SHEARS “VICTORINOX”

- Stainless
- Total length 25cm



44 7.6345

7.6350

POULTRY SHEARS “VICTORINOX”

- Stainless
- Total length 25cm



46 7.6350

KITCHEN UTENSILS

7.6350.11

REPLACEMENT SPIRAL SPRING

- Replacement spring for:
7.6350

1 7.6350.11

7.6363.3

MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”

- Stainless
- Total length 20cm

■  5 7.6363.3 | ■  5 7.6363



7.6376

MULTIPURPOSE KITCHEN SHEARS “PROFESSIONAL”

- Stainless
- Hot forged
- Total length 20cm

■  6 7.6376



7.6380

MASTICATEUR

- Stainless
- Total length 18cm
- Curved

■  100 7.6380



7.6380.08

REPLACEMENT SCREW WITH NUT

- Replacement screw and nut
for: 7.6380

1 7.6380.08

7.6380.11

REPLACEMENT SPIRAL SPRING

- Replacement spring for:
7.6380

1 7.6380.11

7.6392

OYSTER KNIFE

- With hand-guard
- Plywood

■  1 7.6392

| ■  7.6391



7.6393

OYSTER KNIFE

- With hand-guard



■  7.6393



7.6394

OYSTER KNIFE



■  10 7.6394



7.6700

SET ICING FUNNELS

- 10 pieces
- Assorted
- Stainless

 100 7.6700



KITCHEN UTENSILS

7.6750

SET ICING DECORATORS

- 10 pieces
- Assorted
- Stainless



 100 7.6750

7.6760

ICING BAG

- Length 43 cm



  600 7.6760

7.6857.3

UNIVERSAL CAN OPENER



  10 7.6857.3 |   10 7.6857

7.6871.3

ALL-PURPOSE CUTTER



  12 7.6871.3 |   12 7.6875.3

7.6912

PET BOTTLE OPENER



■ [] 20 7.6912 | ■ [] 20 7.6912.3

7.6924

CORKSCREW

- With foil cutter
- Teflon coated corkscrew



■ [] 12 7.6924

7.7305

MEAT TENDERIZER



- Stainless
- 1250 gr



■ [] 7.7305

7.7342

TYING NEEDLE

- Straight



[] 200 7.7342 | [] 200 7.7340 | [] 400 7.7343

7.7347

TYING NEEDLE

- Curved



[] 50 7.7347 | [] 50 7.7348



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 Sharpie 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.

7.8033

DOMESTIC SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

18 cm, round   6 **7.8003**

20 cm, round   6 **7.8013**

23 cm, round   6 **7.8033**

7.8210

DOMESTIC SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

20 cm, round   6 **7.8210**

7.8213

DOMESTIC SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

20 cm, round   6 **7.8213**

7.8303

KITCHEN SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

25 cm, round ■  6 7.8303

7.8313

KITCHEN SHARPENING STEEL

- Dimond-coated



SHARPENING STEEL LENGTH

23 cm, oval ■  20 7.8313

26 cm, round ■  20 7.8323

7.8327

KITCHEN SHARPENING STEEL

- Dimond-coated



SHARPENING STEEL LENGTH

27 cm, oval ■  100 7.8327

7.8330

KITCHEN SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

27 cm, round   6 **7.8330** |   6 **7.8340** oval





7.8333

KITCHEN SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

27 cm, round   6 **7.8333** |   6 **7.8343** oval

7.8403

KITCHEN SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

27 cm, round   6 **7.8403**

7.8413

BUTCHER SHARPENING STEEL

- Medium-finecut



SHARPENING STEEL LENGTH

30 cm, round ■  6 7.8413 | ■  6 7.8423 oval

7.8513

BUTCHER SHARPENING STEEL

- Finecut



SHARPENING STEEL LENGTH

30 cm, round ■  6 7.8513 | ■  6 7.8523 oval

7.8553

DUO CERAMIC SHARPENER

- Blue: granularity 360, rough
- White: granularity 1000, fine



SHARPENING STEEL LENGTH

26 cm, round ■  6 7.8553

7.8620

BUTCHER SHARPENING STEEL

- Micro-finecut



SHARPENING STEEL LENGTH

30 cm, oval   6 **7.8620**

7.8623

BUTCHER SHARPENING STEEL

- Micro-finecut



SHARPENING STEEL LENGTH

30 cm, oval   6 **7.8623**

4.3311

DIAMOND KNIFE SHARPENER

- diamond-coated



 10 4.3311

4.3323

DUAL KNIFE SHARPENER



 10 4.3323

7.8715

KNIFE SHARPENER "VICTORINOX"



 5 7.8715

7.8721.3

KNIFE SHARPENER

- With ceramic rolls
- 2 levels:
 - I. pre-grinding
 - II. precision-grinding



  6 7.8721.3 |   6 7.8721

7.9036.M

SOFT-CUT RESISTANT GLOVE

Cut resistant gloves are sold individually, not in pairs. These gloves are “ambidextrous”.

Knitted working glove made of Brinix® (0.05mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.



- | | | | | | | | |
|--|----------------|--|--|-------------|--|--|--------------|
|   20 | white marking | |   20 | red marking | |   20 | blue marking |
|   20 | orange marking | | | | | | |
- 7.9036.S 7.9036.M 7.9036.L
- 7.9036.XL

7.9037.M








HEAVY-CUT RESISTANT GLOVE

Cut resistant gloves are sold individually, not in pairs. These gloves are “ambidextrous”.

Knitted working glove made of Brinix® (0.08mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.



- | | | | | | | | |
|--|----------------|--|--|-------------|--|--|--------------|
|   20 | white marking | |   20 | red marking | |   20 | blue marking |
|   20 | orange marking | | | | | | |
- 7.9037.S 7.9037.M 7.9037.L
- 7.9037.XL

7.9038.M











LIGHT-CUT RESISTANT GLOVE

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

Knitted working glove made of 100% Dyneema® Diamond yarn.

Application: Slaughterhouse, food preparation or foodservice.



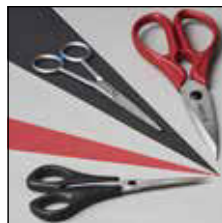
	 20	green marking			 20	white marking			 20	red marking
	 20	blue marking			 20	orange marking				



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. Manufactured by renowned European producers, the Scissors Collection features sleek, ultra-sharp stainless steel 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 Household and Professional Scissors, Stainless

8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

10 cm ■  5 8.0904.10

8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS




TOTAL LENGTH

13 cm ■  5 8.0905.13

8.0905.13L HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

13 cm ■  5 8.0905.13L Left-handed use

8.0906.16 HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

16 cm ■  5 8.0906.16 | ■  5 8.0906.16L Left-handed use

8.0908.21

HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

19 cm ■ [] 5 8.0907.19

21 cm ■ [] 5 8.0908.21 | ■ [] 5 8.0908.21L Left-handed use

23 cm ■ [] 5 8.0909.23

8.0919.24

TAILOR'S SCISSORS



TOTAL LENGTH

24 cm ■ [] 5 8.0919.24

8.0961.10

POCKET SCISSORS



TOTAL LENGTH

10 cm ■ [] 5 8.0961.10

SCISSORS Household and Professional Scissors, Stainless

8.0973.23 PAPER SCISSORS



TOTAL LENGTH

23 cm   5 8.0973.23

8.0986.16 HOUSEHOLD AND HOBBY SCISSORS



TOTAL LENGTH

16 cm   5 8.0986.16

19 cm   5 8.0987.19

8.0995.13 POCKET SCISSORS



TOTAL LENGTH

13 cm   5 8.0995.13

8.0999.23

ALL-PURPOSE SCISSORS



TOTAL LENGTH

23 cm



5

8.0999.23

8.1002.15

HAIRDRESSER'S SCISSORS



TOTAL LENGTH

15 cm



12

8.1002.15

17 cm



12

8.1002.17

8.1004.16

THINNING SCISSORS



TOTAL LENGTH

16 cm



12

8.1004.16

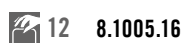
SCISSORS Household and Professional Scissors, Stainless

8.1005.16 THINNING SCISSORS



TOTAL LENGTH

16 cm




8.1007.21 PINKING SHEARS



TOTAL LENGTH

21 cm



8.1014.15**HOUSEHOLD SCISSORS “FRANCE”****TOTAL LENGTH**13 cm  12 **8.1014.13**15 cm  12 **8.1014.15**18 cm  12 **8.1014.18****8.1016.15****HOUSEHOLD SCISSORS “SWEDEN”****TOTAL LENGTH**13 cm  12 **8.1016.13**15 cm  12 **8.1016.15**18 cm  12 **8.1016.18****8.1021.18****HOUSEHOLD SCISSORS “SWEDEN”**

- With long eye
- Language


**TOTAL LENGTH**18 cm  12 **8.1021.18**

8.1034.10 **POCKET SCISSORS**



TOTAL LENGTH

10 cm

 6 **8.1034.10**


8.1039.09 **EMBROIDERY SCISSORS**

- Goldplated



TOTAL LENGTH

9 cm

 12 **8.1039.09**


8.1040.09 **STORK EMBROIDERY SCISSORS**

- Goldplated




TOTAL LENGTH


9 cm

 12 **8.1040.09**

12 cm

 12 **8.1040.12**

16 cm

 12 **8.1040.16**


8.1056.21

FISH SCISSORS

- Stainless

TOTAL LENGTH

21 cm

 10 **8.1056.21**



8.1119.26

TAILOR'S SCISSORS

- Fine polished

TOTAL LENGTH

26 cm

  12 **8.1119.26**





TRUE, AUTHENTIC FANS: MEET OUR BRAND AMBASSADOR NENAD MLINAREVIC

Award-winning chef Nenad Mlinarevic creates gorgeous meals from locally sourced, quality ingredients. His strong connection to Switzerland is one of the reasons why he has chosen to partner with Victorinox. “A Victorinox knife was the first knife I held in my hands when I was 16 and starting my training. So I feel a special bond with this brand. These knives have been an authentic part of my journey so far”.



CORPORATE BUSINESS ICONIC DESIGN FOR THE KITCHEN

Our household knives and accessories make thoughtful gifts your clients will love to use. Put a smile on their face with a personalized edition of a colorful set of kitchen tools or a precision chef's knife. Choose from laser engraving, 3D printing, etching and more to add your company's touch to these iconic knives. Your clients and employees will thank you right back.



ETCHING

6.9056.17K6, Santoku Knife



ETCHING

6.9076.22W5, Bread and Pastry Knife



LASER ENGRAVING

6.9010.20, Carving Knife



TAMPONPRINT
0.8313.W, Cheese Master



DIGITAL HAPTIC 3D
1.3703, Climber



LASER ENGRAVING
241897, FieldForce GMT



TAMPONPRINT
241846, FieldForce



THERMAL TRANSFER PRINT
610939,
Travel Accessories Edge
Packable Backpack



THERMAL TRANSFER PRINT
6109459,
Travel Accessories Edge
Toiletry Case Compact



HANDLE-SHAPE

SWISS CLASSIC

Curved shape | ergonomic



SWISS MODERN

Straight shape | pure design



WOOD

Classic shape | straight



American shape | straight



FIBROX

Classic shape | straight



Safety Grip | for increased safety



Safety Nose | for maximum safety



DUAL GRIP

Classic shape | soft touch



SWIBO

Basic shape | for increased safety



GRAND MAÎTRE

POM

Curved shape | ergonomic



Wood

Curved shape | ergonomic



HANDLE COLORS

SWISS CLASSIC



black



red



blue



green



pink



yellow



orange

SWISS MODERN



black



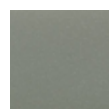
cornflower



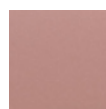
grape



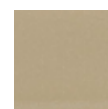
lavender



olive



apricot



almond



mint

FIBROX



black



red



blue



green



yellow



white

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