

2024

# HOUSEHOLD AND PROFESSIONAL KNIVES



VICTORINOX



**2024**

**HOUSEHOLD AND  
PROFESSIONAL  
KNIVES**



# 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



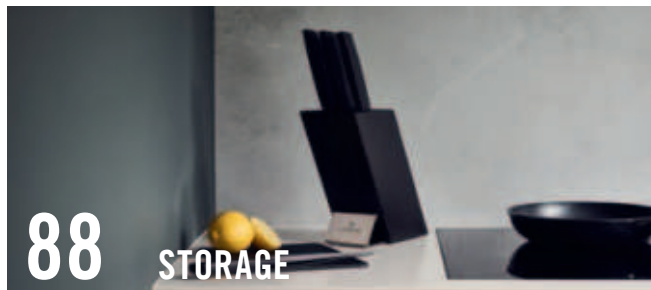
**20** SWISS CLASSIC



**76** GRAND MAÎTRE



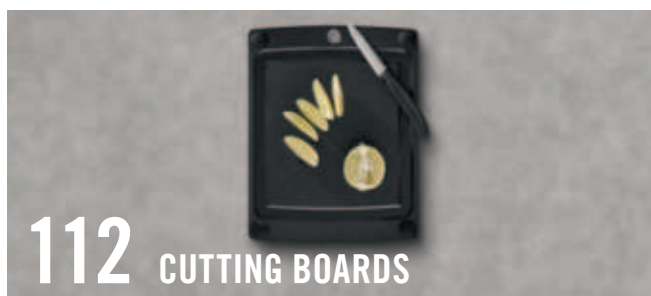
**46** SWISS MODERN



**88** STORAGE



**58** WOOD



**112** CUTTING BOARDS

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## 120 KITCHEN UTENSILS



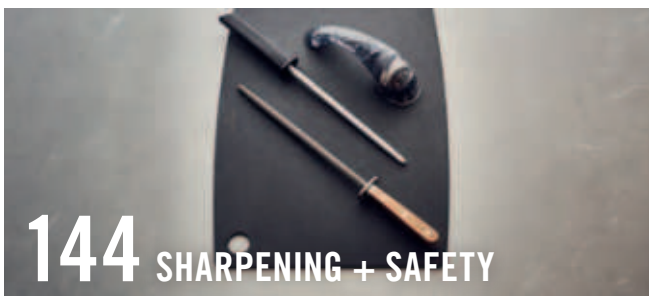
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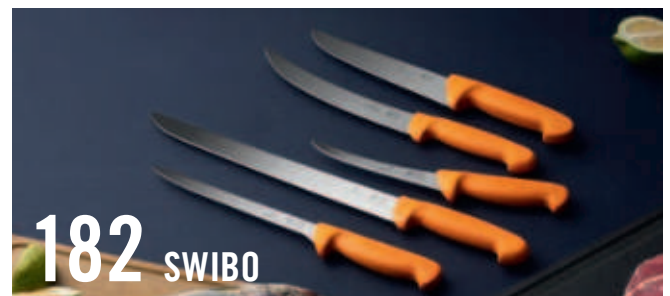
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# HISTORY



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&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** 125<sup>th</sup> 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

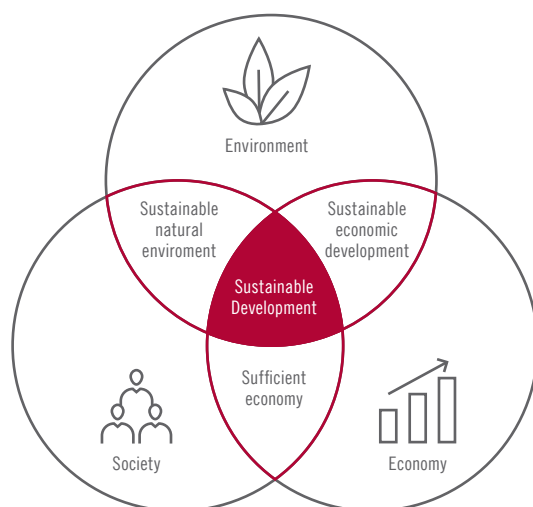
We pursue excellence and make it easy for consumers to master their skills in the art of cooking. Thanks also to the expertly crafted blades made with uncompromising precision in our factory in Ibach, Switzerland using best-in-class materials\*.

\*not all products are made in Switzerland



# 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 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 CO<sub>2</sub> 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.

**“ 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

# 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	13.00 - 14.50	0.60 - 1.00	
1.4034	X 46 Cr 13	420	0.43 - 0.50	12.50 - 14.50		
1.4116	X 50 Cr Mo V 15	440A	0.45 - 0.55	14.00 - 15.00	0.50 - 0.80	0.10 - 0.20
1.4110	X 55 Cr Mo 14	440A	0.48 - 0.60	13.00 - 15.00	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
<b>Polypropylene</b> 	Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilization and can be used at temperatures of up to 80 – 100°C.	<b>Swiss Classic</b> 
<b>Thermoplastic elastomers</b> 	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.	<b>Fibrox, Swiss Classic</b> 
<b>Polypropylene, Thermoplastic elastomers</b>	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.	<b>Dual Grip</b> 
<b>Walnut Wood*</b>	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.	<b>Swiss Modern Wood</b>
<b>Polypropylene Copolymere</b> 	Polypropylene copolymers have good strength, stiffness and hardness. It can be sterilized and has a maximum temperature resistance of 80 -110°C.	<b>Swiss Modern Synthetic</b> 
<b>Polyamide</b> 	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.	<b>Swibo</b> 
<b>Modified Maple Wood*</b>	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.	<b>Grand Maître, Wood</b>
<b>Polyoxymethylene</b> 	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.	<b>Grand Maître</b> 
<b>Beechwood*</b>	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).	<b>Storage</b>

\* All products with wooden handles are not dishwasher safe.

# PACKAGING

## SB-SHEATH

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



### EXAMPLE

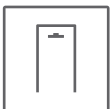
■ □ 10 5.2003.22

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

  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

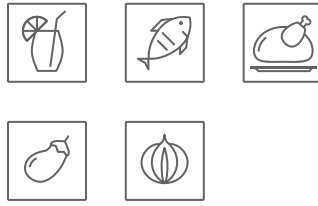
for chopping bones and raw fish



## SANTOKU KNIFE

### Fluted edge

all-rounder for precision cutting



## CHEF'S KNIFE

### Straight edge

for slicing cooked or grilled meat



## CHEF'S KNIFE

### Extra-wide blade

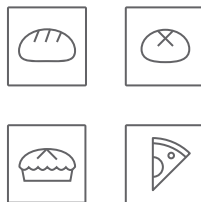
for slicing larger foods



## BREAD KNIFE

### Wavy edge

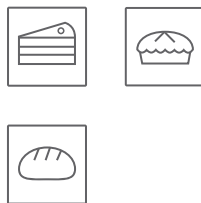
for cutting a variety of baked goods with crusts



## 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.





## 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.

**6.7503**




**SHAPING KNIFE**

- With blade protection
- Bent



**LENGTH OF BLADE**

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

Set: 6 pieces   6 **6.7503.6**

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**6.7303**







**PARING KNIFE**

- With blade protection
- Straight cut



**LENGTH OF BLADE**

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

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**6.7403**







**PARING KNIFE**

- With blade protection
- Straight cut



**LENGTH OF BLADE**

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

---

**6.7433**



**PARING KNIFE**

- With blade protection
- Wavy edge
- Straight cut



**LENGTH OF BLADE**

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



**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				
Set: 6 pieces		6	6.7603.6								

**6.7633**



**PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip



**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				
Set: 6 pieces		6	6.7633.6								

**6.7703**



**PARING KNIFE**

- With blade protection
- Pointed tip



**LENGTH OF BLADE**

			20	<b>6.7703</b>				20	<b>6.7701</b>				20	<b>6.7706.L114</b>
10 cm			20	<b>6.7706.L115</b>				20	<b>6.7706.L118</b>				20	<b>6.7706.L119</b>
Set: 6 pieces			6	<b>6.7703.6</b>										

**6.7733**



**PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip



**LENGTH OF BLADE**

			20	<b>6.7733</b>				20	<b>6.7731</b>				20	<b>6.7736.L4</b>
10 cm			20	<b>6.7736.L5</b>				20	<b>6.7736.L8</b>				20	<b>6.7736.L9</b>
Set: 6 pieces			6	<b>6.7733.6</b>										

**6.7833.B**



**TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round



**LENGTH OF BLADE**

			10	<b>6.7833.B</b>				20	<b>6.7833</b>				20	<b>6.7831</b>
			20	<b>6.7832</b>				10	<b>6.7836.L114B</b>				20	<b>6.7836.L114</b>
			10	<b>6.7836.L115B</b>				20	<b>6.7836.L115</b>				10	<b>6.7836.L118B</b>
11 cm			20	<b>6.7836.L118</b>				10	<b>6.7836.L119B</b>				20	<b>6.7836.L119</b>
Set: 6 pieces			6	<b>6.7833.6</b>				6	<b>6.7832.6</b>					

**6.7833.E1**

**TOMATO AND TABLE KNIFE**



- With blade protection
- Wavy edge
- Round
- With "Brotzeitmesser" etching



**LENGTH OF BLADE**

11 cm   20 **6.7833.E1** |   20 **6.7832.E1**

**6.7839.6G**

**TOMATO KNIFE SET, 6 PIECES**



- With blade protection
- Wavy edge
- Round



**LENGTH OF BLADE**

11 cm  10 **6.7839.6G**

**6.7803**

**TABLE KNIFE**



- With blade protection
- Round



**LENGTH OF BLADE**

11 cm   20 **6.7803**

**6.7833.FB**







**PICNIC KNIFE**









- Wavy edge
- Round
- Foldable



**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**



**PICNIC KNIFE**

- Round
- Foldable



**LENGTH OF BLADE**

11 cm



10

6.7803.FB



10

6.7801.FB

**6.7863**



**CHEESE AND SAUSAGE KNIFE**

- With blade protection
- Wavy edge
- Fork tip



**LENGTH OF BLADE**

11 cm



20

6.7863



20

6.7861

**6.7863.13B**



**BUTTER AND CREAM CHEESE KNIFE**

- Wavy edge
- Perforated blade
- Fork tip



**LENGTH OF BLADE**

13 cm



10

6.7863.13B

**6.7203.20**



**STEAK KNIFE**

- With blade protection



**LENGTH OF BLADE**

11 cm



20

6.7203.20

Set: 6 pieces



6

6.7203.6

**6.7233.20**

**STEAK AND PIZZA KNIFE**




- With blade protection
- Wavy edge



**LENGTH OF BLADE**

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

Set: 6 pieces   6 **6.7233.6** |   6 **6.7232.6**

**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**



**LENGTH OF BLADE**

14 cm   6 **6.7903.14**

**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**

**6.8003.15B**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

12 cm  10 **6.8003.12B** |  6 **6.8003.12G**

15 cm  10 **6.8003.15B** |  6 **6.8003.15G**

**6.8003.19B**

**CHEF'S 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**

**CHEF'S KNIFE**

- Fluted edge



**LENGTH OF BLADE**

25 cm



10

**6.8023.25B**



6

**6.8023.25G**

**6.8063.20B**

**CHEF'S KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm



10

**6.8063.20B**



6

**6.8063.20G**

**6.8083.20B**

**CHEF'S KNIFE**

- Fluted edge
- Extra wide



**LENGTH OF BLADE**

20 cm



10

**6.8083.20B**



6

**6.8083.20G**

**6.8503.17G**

**SANTOKU KNIFE**



**LENGTH OF BLADE**

17 cm



10

**6.8503.17B**



6

**6.8503.17G**

**6.8523.17B**



**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

	■	📦 10	<b>6.8523.17B</b>		■	📦 6	<b>6.8523.17G</b>		■	📦 10	<b>6.8521.17B</b>
	■	📦 6	<b>6.8521.17G</b>		■	📦 10	<b>6.8526.17L4B</b>		■	📦 10	<b>6.8526.17L5B</b>
17 cm	■	📦 10	<b>6.8526.17L8B</b>		■	📦 10	<b>6.8526.17L9B</b>				

**6.8633.21B**



**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

	■	📦 10	<b>6.8633.21B</b>		■	📦 6	<b>6.8633.21G</b>		■	📦 10	<b>6.8636.21L4B</b>
	■	📦 10	<b>6.8636.21L5B</b>		■	📦 10	<b>6.8636.21L8B</b>		■	📦 10	<b>6.8636.21L9B</b>
21 cm	■	📦 10	<b>6.8631.21B</b>								

**6.8633.22B**



**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

22 cm	■	📦 10	<b>6.8633.22B</b>		■	📦 6	<b>6.8633.22G</b>				
26 cm	■	📦 10	<b>6.8633.26B</b>		■	📦 6	<b>6.8633.26G</b>				

**6.8663.21**



**DUX-KNIFE**

- Wavy edge



**LENGTH OF BLADE**

21 cm	■	📦 120	<b>6.8663.21</b>								
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**6.8413.15G**



**BONING KNIFE**

- Narrow
- Flexible



**LENGTH OF BLADE**

15 cm   10 **6.8413.15B** |   6 **6.8413.15G**

**6.8713.20G**









**FILLETING KNIFE**

- Flexible
- Pointed tip



**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**

- Extra wide
- Chinese style
- Height of blade 8 cm



**LENGTH OF BLADE**

18 cm   50 **6.8561.18G**

**6.8223.25B**



**SLICING KNIFE**

- Fluted edge
- Round



**LENGTH OF BLADE**

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

**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**

- Forged



**LENGTH**

18 cm  6 **5.2303.18**

**5.2603.10**



**DRUGGIST'S SPATULA**

- Narrow



**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**

- Shaped offset



**LENGTH OF BLADE**

25 cm	■	6	5.2703.25
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**5.2763.16**

**SPATULA**

- Shaped offset



**LENGTH OF BLADE**

16 cm	■	6	5.2763.16
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**6.7793.B**

**PARING KNIFE SET**



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**

**6.7113.3**

**PARING KNIFE SET**



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**



**6.7116.32**



**PARING KNIFE SET**

3-part 10 **6.7116.32**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm **6.7401**

Paring Knife



**LENGTH OF BLADE**

8 cm **6.7636.L119**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm **6.7836.L114**

**6.7113.31**



**PARING KNIFE SET WITH PEELER**

3-part 10 **6.7113.31**

10 **6.7111.31**



**INCLUDED**

Universal Peeler



**7.6075**

Paring Knife



**LENGTH OF BLADE**

8 cm **6.7603**

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

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833



Paring Knife



LENGTH OF BLADE

8 cm  6.7433

6.7116.31G



PARING KNIFE SET

3-part  6 6.7116.31G

INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  6.7606.L118

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7836.L114



Paring Knife



LENGTH OF BLADE

10 cm  6.7736.L9

**6.7191.F3**

**CUTTING BOARD SET**



2-part   10 **6.7191.F3**

  10 **6.7191.F1**



**INCLUDED**

Cutting Board



**SIZE**

164 x 120 x 6 mm  **7.4115**

Picnic Knife



**LENGTH OF BLADE**

11 cm  **6.7833.FB**

**6.7192.F3**

**PICNIC SET**



3-part   10 **6.7192.F3**

  10 **6.7192.F9**



**INCLUDED**

Table Spoon



 **5.1553**

Table Fork



 **5.1543**

Picnic 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**

Chef's 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**



**INCLUDED**

Universal Peeler



**7.6075**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833**

Multipurpose Kitchen Shears „Victorinox“



**TOTAL LENGTH**

20 cm  **7.6363.3**

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

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

Chef's Knife



LENGTH OF BLADE

19 cm  6.8003.19B

Bread Knife



LENGTH OF BLADE

21 cm  6.8633.21B

**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

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

Carving Fork



LENGTH

15 cm  5.2103.15

Santoku Knife



LENGTH OF BLADE

17 cm  6.8523.17B

Chef's Knife



LENGTH OF BLADE

19 cm  6.8003.19B

Bread and Pastry Knife



LENGTH OF BLADE

22 cm  6.8633.22B

**5.1543**

**TABLE FORK**



■ 6 5.1543

| ■ 6 5.1546.L9

---

**5.1553**

**TABLE SPOON**



■ 6 5.1553

| ■ 6 5.1556.L9

---

**5.1583**

**CAKE FORK**



■ 6 5.1583

---

**5.1573**

**TEA SPOON**



■ 6 5.1573

| ■ 6 5.1576.L9

---

**6.7833.B**

**TOMATO AND TABLE KNIFE**



- With blade protection
- Wavy edge
- Round



**LENGTH OF BLADE**

11 cm ■ 10 6.7833.B

| ■ 10 6.7836.L119B

---

**6.7803**

**TABLE KNIFE**



- With blade protection
- Round



**LENGTH OF BLADE**

11 cm ■ 20 6.7803

6.7233.20

**STEAK AND PIZZA KNIFE**



- With blade protection
- Wavy edge



**LENGTH OF BLADE**

11 cm   20 6.7233.20

6.7203.20

**STEAK KNIFE**



- With blade protection



**LENGTH OF BLADE**

11 cm   20 6.7203.20

 Standard  Blister  Packaging unit |  Dishwasher safe



**6.7233.12**



**TABLE SET, 12 PIECES**

- Wavy edge
- With steak and pizza knife

**LENGTH OF BLADE**

11 cm   40 **6.7233.12**



**6.7233.24**



**TABLE SET, 24 PIECES**

- Wavy edge
- With steak and pizza knife

**LENGTH OF BLADE**

11 cm   15 **6.7233.24**



**6.7833.12**



**TABLE SET, 12 PIECES**

- Wavy edge
- With tomato and table knife

**LENGTH OF BLADE**

11 cm   40 **6.7833.12**



**6.7833.24**



**TABLE SET, 24 PIECES**

- Wavy edge
- With tomato and table knife

**LENGTH OF BLADE**

11 cm   15 **6.7833.24**









## 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.

**6.9006.1042**



**PARING KNIFE**

- With blade protection
- Pointed tip



**LENGTH OF BLADE**

10 cm   16 **6.9006.1042** |   16 **6.9003.10**

**6.9006.10W21**



**PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip



**LENGTH OF BLADE**

10 cm   16 **6.9006.10W21** |   16 **6.9003.10W**

**6.9006.11W2**



**TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round



**LENGTH OF BLADE**

11 cm   6 **6.9006.11W41** |   6 **6.9006.11W2** |   6 **6.9003.11W**

Set: 2-part   6 **6.9006.11W41B** |   6 **6.9006.11W2B** |   6 **6.9003.11WB**

**6.9006.1141**



**TABLE KNIFE**

- With blade protection
- Round



**LENGTH OF BLADE**

11 cm   6 **6.9006.1141** |   6 **6.9006.112** |   6 **6.9003.11**

## 6.9003.12W



### STEAK AND PIZZA KNIFE

- With blade protection
- Wavy edge



#### LENGTH OF BLADE

12 cm   6 6.9006.12W41 |   6 6.9006.12W2 |   6 6.9003.12W

Set: 2-part   6 6.9006.12W41B |   6 6.9006.12W2B |   6 6.9003.12WB

## 6.9006.122



### STEAK KNIFE

- With blade protection



#### LENGTH OF BLADE

12 cm   6 6.9006.1241 |   6 6.9006.122 |   6 6.9003.12

 Standard  Blister  Packaging unit |  Dishwasher safe



**6.9016.1521B**

**CHEF'S KNIFE**



LENGTH OF BLADE

15 cm



10 6.9016.1521B



10 6.9013.15B

**6.9016.221B**

**CHEF'S KNIFE**



LENGTH OF BLADE

19 cm



10 6.9016.198B



10 6.9013.19B

22 cm



10 6.9016.221B



10 6.9013.22B

**6.9016.2543B**

**CHEF'S KNIFE**



LENGTH OF BLADE

25 cm



10 6.9016.2543B



10 6.9013.25B

**6.9016.202B**

**CHEF'S KNIFE**



- Extra wide



LENGTH OF BLADE

20 cm



10 6.9016.202B



10 6.9013.20B

**6.9056.17K6B**

**SANTOKU KNIFE**



- Fluted edge



LENGTH OF BLADE

17 cm



10 6.9056.17K6B



10 6.9053.17KB

**6.9076.22W5B**

**BREAD AND PASTRY KNIFE**



- Wavy edge
- Round



**LENGTH OF BLADE**

22 cm   10 **6.9076.22W5B** |   10 **6.9073.22WB**

26 cm   10 **6.9076.26W44B** |   10 **6.9073.26WB**

**6.9036.158B**

**CARVING FORK**



- Flat



**LENGTH**

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

 Blister  Packaging unit |  Dishwasher safe



**6.9096.21G**

**CARVING SET**



2-part   50 **6.9096.21G**

  50 **6.9093.21G**



**INCLUDED**

Chef's 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**



**INCLUDED**

Bread and Pastry Knife



**LENGTH OF BLADE**

22 cm  **6.9076.22W5B**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.9056.17K6B**

**6.9036.0941****TABLE FORK**

6

6.9036.0941



6

6.9036.092



6

6.9033.09

**6.9036.082****TABLE SPOON**

6

6.9036.0841



6

6.9036.082



6

6.9033.08

**6.9033.06****CAKE FORK**

6

6.9036.0641



6

6.9036.062



6

6.9033.06

**6.9036.0741****TEA SPOON**

6

6.9036.0741



6

6.9036.072



6

6.9033.07

**6.9006.11W2****TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round

**LENGTH OF BLADE**

11 cm



6

6.9006.11W41



6

6.9006.11W2



6

6.9003.11W

Set: 2-part



6

6.9006.11W41B



6

6.9006.11W2B



6

6.9003.11WB

**6.9003.12W**

**STEAK AND PIZZA KNIFE**



- With blade protection
- Wavy edge



**LENGTH OF BLADE**

12 cm ■ 6 **6.9006.12W41** | ■ 6 **6.9006.12W2** | ■ 6 **6.9003.12W**

Set: 2 part ■ 6 **6.9006.12W41B** | ■ 6 **6.9006.12W2B** | ■ 6 **6.9003.12WB**

**6.9096.12W41.12**

**TABLE SET, 12 PIECES**



- Wavy edge
- With steak and pizza knife



**LENGTH OF BLADE**

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

**6.9093.12W.24**

**TABLE SET, 24 PIECES**



- Wavy edge
- With steak and pizza knife



**LENGTH OF BLADE**

12 cm ■ 14 **6.9096.12W41.24** | ■ 14 **6.9096.12W2.24** | ■ 14 **6.9093.12W.24**

**6.9096.11W2.12**

**TABLE SET, 12 PIECES**



- Wavy edge
- With tomato and table knife



**LENGTH OF BLADE**

11 cm ■ 40 **6.9096.11W41.12** | ■ 40 **6.9096.11W2.12** | ■ 40 **6.9093.11W.12**



## 6.9096.11W41.24 TABLE SET, 24 PIECES



- Wavy edge
- With tomato and table knife



### LENGTH OF BLADE

11 cm



14

6.9096.11W41.24



14

6.9096.11W2.24



14

6.9093.11W.24

Standard

Blister

Folding box

Packaging unit

Dishwasher safe



**6.9000.12WG**

**STEAK AND PIZZA KNIFE SET, 2 PIECES**

- With blade protection
- Wavy edge

LENGTH OF BLADE

12 cm



**6.9000.12WG**



reddot design award  
winner 2018

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**6.9000.12G**

**STEAK KNIFE SET, 2 PIECES**

- With blade protection

LENGTH OF BLADE

12 cm



**6.9000.12G**



reddot design award  
winner 2018

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**6.9010.15G**

**CHEF'S KNIFE**

LENGTH OF BLADE

15 cm



**6.9010.15G**



reddot design award  
winner 2018

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**6.9010.20G**

**CHEF'S KNIFE**

- Extra wide

LENGTH OF BLADE

20 cm



**6.9010.20G**



reddot design award  
winner 2018

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**6.9010.22G**

**CHEF'S KNIFE**

LENGTH OF BLADE

22 cm



**6.9010.22G**



reddot design award  
winner 2018

6.9050.17KG

SANTOKU KNIFE

- Fluted edge

LENGTH OF BLADE

17 cm



6

6.9050.17KG



reddot design award winner 2018

6.9070.22WG

BREAD AND PASTRY KNIFE

- Wavy edge
- Round

LENGTH OF BLADE

22 cm



6

6.9070.22WG



reddot design award winner 2018

6.9030.15G

CARVING FORK

- Flat

LENGTH

15 cm



6

6.9030.15G



reddot design award winner 2018

6.9091.2

CARVING SET

2-part



50

6.9091.2

INCLUDED

Chef's Knife



LENGTH OF BLADE

22 cm



6.9010.22G



reddot design award winner 2018



Carving Fork



LENGTH

15 cm



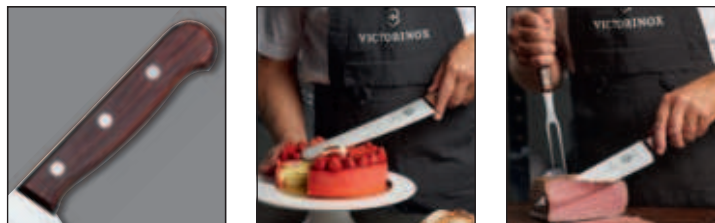
6.9030.15G



## 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 fluted edge.

**5.3209**

**CHESTNUT KNIFE**

■  6 **5.3209**



**5.3100**

**SHAPING KNIFE**

- Bent

**LENGTH OF BLADE**

6 cm ■  6 **5.3100**



**5.3000**

**PARING KNIFE**

- Pointed tip
- Without blade protection

**LENGTH OF BLADE**

8 cm ■  6 **5.3000**



**5.3030**

**PARING KNIFE**

- Wavy edge
- Pointed tip
- Without blade protection

**LENGTH OF BLADE**

8 cm ■  6 **5.3030**



**5.0700**

**PARING KNIFE**

- Pointed tip
- Without blade protection

**LENGTH OF BLADE**

10 cm ■  6 **5.0700**



5.0730

### PARING KNIFE

- Wavy edge
- Pointed tip
- Without blade protection



#### LENGTH OF BLADE

10 cm   6 5.0730

5.0830.11G

### TOMATO AND TABLE KNIFE

- Wavy edge
- Round



#### LENGTH OF BLADE

11 cm   10 5.0830.11G

 Standard  Folding box  SB sheath  Packaging unit

WOOD



**5.1200.12G**

**STEAK KNIFE SET**

- 2-part



**LENGTH OF BLADE**

12 cm



110 5.1200.12G

**5.1230.12G**

**STEAK AND PIZZA KNIFE SET**

- 2-part
- Wavy edge



**LENGTH OF BLADE**

12 cm



110 5.1230.12G

**5.1120.2G**

**STEAK KNIFE SET**

- 2 x 6.7900.14



**LENGTH OF BLADE**

14 cm



110 5.1120.2G



**5.1800.18****CARVING KNIFE****LENGTH OF BLADE**18 cm   6 **5.1800.18****5.2000.12****CHEF'S KNIFE****LENGTH OF BLADE**12 cm   6 **5.2000.12**15 cm   6 **5.2000.15G****5.2030.12****CHEF'S KNIFE**

- Wavy edge

**LENGTH OF BLADE**12 cm   6 **5.2030.12****5.2000.19G****CHEF'S KNIFE****LENGTH OF BLADE**19 cm   6 **5.2000.19G**22 cm   6 **5.2000.22G**25 cm   6 **5.2000.25G**28 cm   6 **5.2000.28**31 cm   6 **5.2000.31**

**5.2030.22**

**CHEF'S KNIFE**

- Wavy edge



**LENGTH OF BLADE**

19 cm   6 **5.2030.19**

22 cm   6 **5.2030.22**

25 cm   6 **5.2030.25**

---

**5.2060.20G**

**CHEF'S KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm   6 **5.2060.20G**

---

**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**

---

5.1630.21G

**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

21 cm   6 5.1630.21G

5.2930.26G

**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

22 cm   6 5.2930.22G

26 cm   6 5.2930.26G

5.3700.18

**FILLETING KNIFE**

- Flexible



**LENGTH OF BLADE**

16 cm   6 5.3700.16

18 cm   6 5.3700.18 |   6 5.3700.18G

5.3810.18

**FISH FILLETING KNIFE**

- Super flexible



**LENGTH OF BLADE**

18 cm   6 5.3810.18

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**

---

**7.6251**

**SPATULA**

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



**LENGTH OF BLADE**

11 cm   150 **7.6251**

---

**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**

---

**5.1020.2G**

**CARVING SET**

2-part   80 **5.1020.2G**



**INCLUDED**

Chef's 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**

Chef's Knife



**LENGTH OF BLADE**

19 cm  **5.2000.19**

Bread Knife



**LENGTH OF BLADE**

21 cm  **5.1630.21**

**5.1050.2G**

**CHEF'S SET**

2-part   50 **5.1050.2G**



**INCLUDED**

Chef's Knife



**LENGTH OF BLADE**

15 cm  **5.2000.15**

Chef's Knife



**LENGTH OF BLADE**

22 cm  **5.2000.22**

**5.1050.3G**

**CHEF'S SET**

3-part   50 **5.1050.3G**



**INCLUDED**

Chef's Knife



**LENGTH OF BLADE**

12 cm  **5.2000.12**

Chef's Knife



**LENGTH OF BLADE**

22 cm  **5.2000.22**

Chef's Knife



**LENGTH OF BLADE**

19 cm  **5.2000.19**

**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**

30 cm   6 **5.4200.30**

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**

- American handle



**LENGTH OF BLADE**

15 cm   6 **5.6006.15**

---

**5.6106.15**

**BONING KNIFE**

- Narrow
- American handle



**LENGTH OF BLADE**

15 cm   6 **5.6106.15**

---

**5.6406.12**

**BONING KNIFE**

- Narrow
- 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**

- Narrow
- American handle
- Curved



**LENGTH OF BLADE**

12 cm   6 **5.6606.12**

15 cm   6 **5.6606.15**

**5.6616.15**

**BONING KNIFE**

- Flexible
- Narrow
- American handle
- Curved



**LENGTH OF BLADE**

12 cm   6 **5.6616.12**

15 cm   6 **5.6616.15**

WOOD

**5.5200.16**

**SLAUGHTER AND BUTCHER'S KNIFE**



**LENGTH OF BLADE**

12 cm   6 **5.5200.12**

14 cm   6 **5.5200.14**

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**



**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**

WOOD

**5.8000.15**

**SKINNING KNIFE**

- Curved



**LENGTH OF BLADE**

15 cm   6 **5.8000.15**

---

**5.4000.18**

**KITCHEN CLEAVER**

- 600 g



**LENGTH OF BLADE**

18 cm   6 **5.4000.18**

---

**5.3900.33**

**STRIKING KNIFE**

- 800 g, pressed wood



**LENGTH OF BLADE**

33 cm   6 **5.3900.33**

---



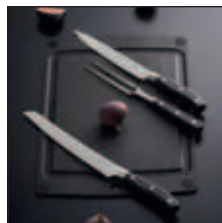
WOOD



# 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.

**7.7303.08G**



**SHAPING KNIFE**

- Bent

**LENGTH OF BLADE**

8 cm   6 **7.7303.08G**



**7.7203.08G**



**PARING KNIFE**

- Pointed tip

**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**



**STEAK AND PIZZA 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**

**7.7403.15G**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

15 cm   6 **7.7403.15G**

**7.7403.22G**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

20 cm   6 **7.7403.20G**

22 cm   6 **7.7403.22G**

25 cm   6 **7.7403.25G**

**7.7303.17G**

**SANTOKU KNIFE**



**LENGTH OF BLADE**

17 cm   6 **7.7303.17G**

**GRAND MAÎTRE**



Gift



Packaging unit



Dishwasher safe

**7.7323.17G**



**SANTOKU KNIFE**

- Fluted edge



LENGTH OF BLADE

17 cm



6

7.7323.17G

**7.7433.23G**



**BREAD KNIFE**

- Wavy edge



LENGTH OF BLADE

23 cm



6

7.7433.23G

**7.7433.26G**



**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



LENGTH OF BLADE

26 cm



6

7.7433.26G

**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

- Forged



#### LENGTH

15 cm   6 7.7233.15G

**7.7242.2**



### STEAK KNIFE SET

- 2 x 7.7203.12



#### LENGTH OF BLADE

12 cm   6 7.7242.2

**7.7242.2W**



### STEAK AND PIZZA KNIFE SET

- 2 x 7.7203.12W
- Wavy edge



#### LENGTH OF BLADE

12 cm   6 7.7242.2W



Gift



Packaging unit



Dishwasher safe



**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**

Paring 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**



GRAND MAÎTRE

**7.7300.08G**

**SHAPING KNIFE**

- Bent

LENGTH OF BLADE

8 cm



6

7.7300.08G



**7.7200.10G**

**PARING KNIFE**

- Pointed tip

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 AND PIZZA 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



**7.7400.15G**

**CHEF'S KNIFE**



LENGTH OF BLADE

15 cm   6 **7.7400.15G**

**7.7400.22G**

**CHEF'S KNIFE**



LENGTH OF BLADE

20 cm   6 **7.7400.20G**

22 cm   6 **7.7400.22G**

**7.7320.17G**

**SANTOKU KNIFE**

- Fluted edge



LENGTH OF BLADE

17 cm   6 **7.7320.17G**

**7.7430.23G**

**BREAD KNIFE**

- Wavy edge



LENGTH OF BLADE

23 cm   6 **7.7430.23G**

**7.7430.26G**

**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



LENGTH OF BLADE

26 cm   6 **7.7430.26G**

## GRAND MAÎTRE Wood

---

**7.7210.20G**

### FILLETING KNIFE

LENGTH OF BLADE

20 cm



6

7.7210.20G



**7.7300.15G**

### BONING KNIFE

LENGTH OF BLADE

15 cm



6

7.7300.15G



**7.7230.15G**

### CARVING FORK

- Forged

LENGTH

15 cm



6

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

### STEAK AND PIZZA KNIFE SET

- 2 x 7.7200.12W
- Wavy edge

#### LENGTH OF BLADE

12 cm   6 7.7240.2W



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



GRAND MAÎTRE



## 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.

**6.7153.11**

**CUTLERY BLOCK**

- Beechwood
- Swiss Classic Collection


12-part   10 **6.7153.11**



**INCLUDED**

Potato Peeler



 **5.0203**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7603**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7433**

Paring Knife



**LENGTH OF BLADE**  
10 cm  **6.7703**

Steak Knife



**LENGTH OF BLADE**  
11 cm  **6.7233**

Tomato and Table Knife



**LENGTH OF BLADE**  
11 cm  **6.7833**

Chef's 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

Chef's Knife



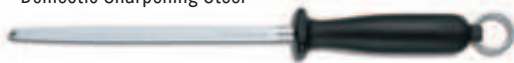
**LENGTH OF BLADE**

22 cm



6.8003.22

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm



7.8013

Cutlery Block



7.7053.0

 Folding box  Packaging unit



STORAGE

**6.7143.5**

**IN-DRAWER KNIFE HOLDER**

- Beechwood
- Swiss Classic Collection

6-part   9 **6.7143.5**



**INCLUDED**

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**

Chef's Knife



**LENGTH OF BLADE**

19 cm  **6.8003.19**

Bread Knife



**LENGTH OF BLADE**

21 cm  **6.8633.21**

In-drawer Knife Holder



 **7.7065.1**

6.7173.8

### CUTLERY BLOCK

- Beechwood
- Swiss Classic Collection

9-part   5 6.7173.8



### INCLUDED

Paring Knife



#### LENGTH OF BLADE

8 cm  6.7603

Paring Knife



#### LENGTH OF BLADE

8 cm  6.7433

Paring Knife



#### LENGTH OF BLADE

10 cm  6.7703

Steak Knife



#### LENGTH OF BLADE

11 cm  6.7233

Tomato and Table Knife



#### LENGTH OF BLADE

11 cm  6.7833

Santoku Knife



#### LENGTH OF BLADE

17 cm  6.8523.17

Chef's Knife



#### LENGTH OF BLADE

19 cm  6.8003.19

Bread Knife



#### LENGTH OF BLADE

21 cm  6.8633.21

Cutlery Block



7.7043.0

STORAGE

**6.7127.6L14**

**UTILITY BLOCK**

- Synthetic
- Swiss Classic Collection


7-part   35 **6.7127.6L14**



**INCLUDED**

Universal Peeler



 **7.6075.8**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7606.L119**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7631**

Paring Knife



**LENGTH OF BLADE**  
10 cm  **6.7706.L115**

Tomato and Table Knife



**LENGTH OF BLADE**  
11 cm  **6.7832**

Steak and Pizza Knife „Gourmet“



**LENGTH OF BLADE**  
12 cm  **6.7936.12L4**

Cutlery Block



 **7.7031.07**



6.7126.4

## STEAK AND PIZZA KNIFE BLOCK

- Synthetic
- Swiss Classic Collection

5-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

Cutlery Block



 7.7031.03

X.77031.13

## NYLON INLAY

- Replacement inlay for: 6.7127.6L14, 7.7031.03, 7.7031.07, 6.7126.4

  X.77031.13

X.51170.13

## NYLON INLAY

- Replacement inlay for: 7.7033.03, 7.7033.07, 7.7043.03, 7.7043.0

  X.51170.13

**6.7193.9**

**CUTLERY BLOCK**

- Beechwood
- Swiss Classic Collection

10-part   5 **6.7193.9**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7403**

Paring Knife



**LENGTH OF BLADE**

10 cm  **6.7703**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.8523.17**

Bread Knife



**LENGTH OF BLADE**

21 cm  **6.8633.21**

Chef's Knife



**LENGTH OF BLADE**

22 cm  **6.8003.22**

Carving Fork



**LENGTH**

15 cm  **5.2103.15**

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm  **7.8213**

Multipurpose Kitchen Shears „Victorinox“



**TOTAL LENGTH**

20 cm  **7.6363.3**

Cutlery Block



 **7.7090.0**



STORAGE

**6.7186.63**

**CUTLERY BLOCK**

- Beechwood
- Swiss Modern Collection

7-part   12 **6.7186.63**



**INCLUDED**

Chef's Knife



**LENGTH OF BLADE**

15 cm  **6.9013.15B**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.9053.17KB**

Chef's Knife



**LENGTH OF BLADE**

20 cm  **6.9013.20B**

Chef's Knife



**LENGTH OF BLADE**

22 cm  **6.9013.22B**

Bread and Pastry Knife



**LENGTH OF BLADE**

22 cm  **6.9073.22WB**

Carving Fork



**LENGTH**

15 cm  **6.9033.15B**

Cutlery Block



**7.7086.03**

6.7186.66

## CUTLERY BLOCK

- Beechwood
- Swiss Modern Collection

7-part   12 **6.7186.66**



### INCLUDED

Chef's Knife



#### LENGTH OF BLADE

15 cm  **6.9016.1521B**

Santoku Knife



#### LENGTH OF BLADE

17 cm  **6.9056.17K6B**

Chef's Knife



#### LENGTH OF BLADE

20 cm  **6.9016.202B**

Chef's Knife



#### LENGTH OF BLADE

22 cm  **6.9016.221B**

Bread and Pastry Knife



#### LENGTH OF BLADE

22 cm  **6.9076.22W5B**

Carving Fork




#### LENGTH

15 cm  **6.9036.158B**

Cutlery Block



 **7.7086.03**

STORAGE

**6.7186.6**

**CUTLERY BLOCK**

- Beechwood
- Swiss Modern Collection

7-part   12 **6.7186.6**



**INCLUDED**

Chef's Knife



**LENGTH OF BLADE**

15 cm  **6.9010.15G**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.9050.17KG**

Chef's Knife



**LENGTH OF BLADE**

20 cm  **6.9010.20G**

Chef's Knife



**LENGTH OF BLADE**

22 cm  **6.9010.22G**

Bread and Pastry Knife



**LENGTH OF BLADE**

22 cm  **6.9070.22WG**

Carving Fork



**LENGTH**

15 cm  **6.9030.15G**

Cutlery Block



 **7.7086.0**

## 5.1150.11

### CUTLERY BLOCK

- Beechwood
- Wood Collection

12-part



10

5.1150.11



### INCLUDED

Potato Peeler



5.0109

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

Paring Knife



LENGTH OF BLADE

10 cm



5.0730

Carving Knife



LENGTH OF BLADE

18 cm



5.1800.18

Chef's Knife



LENGTH OF BLADE

19 cm



5.2000.19

Bread Knife



LENGTH OF BLADE

21 cm



5.1630.21

STORAGE

## STORAGE Cutlery Block Sets

Chef's Knife



**LENGTH OF BLADE**

22 cm



5.2000.22

Carving Fork



**LENGTH**

15 cm



5.2100.15

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm



7.8210

Cutlery Block



7.7050.0





7.7243.6

### CUTLERY BLOCK

- Beechwood
- Grand Maître Collection

7-part   5 7.7243.6



### INCLUDED

Paring Knife



#### LENGTH OF BLADE

8 cm  7.7203.08

Steak Knife



#### LENGTH OF BLADE

12 cm  7.7203.12

Carving Knife



#### LENGTH OF BLADE

15 cm  7.7203.15

Santoku Knife



#### LENGTH OF BLADE

17 cm  7.7323.17

Chef's Knife



#### LENGTH OF BLADE

20 cm  7.7403.20

Multipurpose Kitchen Shears „Victorinox“




#### TOTAL LENGTH

20 cm  7.6363.3

Cutlery Block



 7.7043.03

X.51170.13

### NYLON INLAY

- Replacement inlay for: 7.7033.03, 7.7033.07, 7.7043.0, 7.7043.03

  X.51170.13

**7.7240.6**

**CUTLERY BLOCK**

- Beechwood
- Grand Maître Collection

7-part   5 **7.7240.6**



**INCLUDED**

Steak Knife



**LENGTH OF BLADE**

12 cm  **7.7200.12G**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **7.7320.17G**

Chef's Knife



**LENGTH OF BLADE**

20 cm  **7.7400.20G**

Carving Knife



**LENGTH OF BLADE**

20 cm  **7.7200.20G**

Bread Knife



**LENGTH OF BLADE**

23 cm  **7.7430.23G**

Carving Fork



**LENGTH**

15 cm  **7.7230.15G**

Cutlery Block



 **7.7040.0**

**7.7065.1**

**IN-DRAWER KNIFE HOLDER**

- Beechwood
- 43 cm x 14.5 cm x 6.2 cm

  1 **7.7065.1**



**7.7053.0**

**CUTLERY BLOCK**

- Beechwood
- 27.1 cm x 13.1 cm x 23.7 cm

  8 **7.7053.0**



**7.7043.0**

**CUTLERY BLOCK**

- Beechwood
- 25.7 cm x 12 cm x 22.5 cm

  8 **7.7043.0**



**7.7031.07**

**CUTLERY BLOCK**

- Synthetic
- 12.5 cm x 7 cm x 15.9 cm

  30 **7.7031.07** |   30 **7.7031.03**



**7.7033.07**

**CUTLERY BLOCK LARGE**

- Synthetic
- 17.9 cm x 9.6 cm x 24.2 cm

  12 **7.7033.07** |   12 **7.7033.03**



## STORAGE Cutlery Blocks Empty

---

**7.7090.0**

### CUTLERY BLOCK

- Beechwood
- 25 cm x 10 cm x 20 cm

  8 **7.7090.0**



**7.7086.03**

### CUTLERY BLOCK

- Beechwood
- 15.7 cm x 10 cm x 20 cm

  20 **7.7086.03**



**7.7086.0**

### CUTLERY BLOCK

- Beechwood
- 15.7 cm x 10 cm x 20 cm

  20 **7.7086.0**



**7.7050.0**

### CUTLERY BLOCK

- Beechwood
- 27.1 cm x 13.1 cm x 23.7 cm

  8 **7.7050.0**



**7.7043.03**

### CUTLERY BLOCK

- Beechwood
- 25.7 cm x 12 cm x 22.5 cm

  8 **7.7043.03**



**7.7040.0**

**CUTLERY BLOCK**

- Beechwood
- 22.5 cm x 12 cm x 38.2 cm

  4 **7.7040.0**



**7.7091.3**

**MAGNETIC KNIFE BAR**

- Empty

  12 **7.7091.3**



**7.4010.56**

**CUTLERY ROLL BAG SMALL**

- Closed: 48 cm x 12 cm
- Open: 56 cm x 48 cm

  **7.4010.56**



**7.4010.82**

**CUTLERY ROLL BAG LARGE**

- Closed: 48 cm x 15 cm
- Open: 82 cm x 48 cm

  **7.4010.82**



**7.4011.47**

**CUTLERY ROLL BAG**

- Closed: 48 cm x 16.4 cm
- Open: 47 cm x 48 cm

  20 **7.4011.47**



**5.4963**

**KNIFE FOLDER SET**



reddot winner 2023



16-part   4 **5.4963**

**INCLUDED**

Potato Peeler



 **5.0103**

Oyster Knife



 **7.6394**

Shaping Knife



**LENGTH OF BLADE**

6 cm  **6.7503**

Paring Knife



**LENGTH OF BLADE**

10 cm  **6.7703**

Boning Knife



**LENGTH OF BLADE**

15 cm  **5.6303.15**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **5.2523.17**

Filleting Knife



**LENGTH OF BLADE**

18 cm  **5.3703.18**

Spatula



**LENGTH OF BLADE**

25 cm  **5.2603.25**

Bread and Pastry Knife



**LENGTH OF BLADE**

26 cm  **5.2933.26**

Chef's Knife



**LENGTH OF BLADE**

28 cm  **5.2003.28**

Slaughter and Butcher's Knife



**LENGTH OF BLADE**

28 cm ■ 5.5203.28

Salmon Knife



**LENGTH OF BLADE**

30 cm ■ 5.4623.30

Carving Fork



**LENGTH OF BLADE**

18 cm ■ 5.2303.18

Butcher Sharpening Steel



**SHARPENING STEEL LENGTH**

30 cm ■ 7.8413

Fish Scissors



**TOTAL LENGTH**

21 cm ■ 8.1056.21

Knife Folder



■ 5.4963.0

**5.4963.0**

**KNIFE FOLDER**

- Empty
- Closed: 48.5 cm x 25 cm
- Open: 88 cm x 48.5 cm



reddot winner 2023



■  6 5.4963.0

STORAGE

**5.4953**

**CHEF'S BACKPACK AND KNIFE FOLDER SET**



reddot winner 2023



17-part   3 **5.4953**

**INCLUDED**

Potato Peeler



 **5.0103**

Oyster Knife



 **7.6394**

Shaping Knife



**LENGTH OF BLADE**  
6 cm  **6.7503**

Paring Knife



**LENGTH OF BLADE**  
10 cm  **6.7703**

Boning Knife



**LENGTH OF BLADE**  
15 cm  **5.6303.15**

Santoku Knife



**LENGTH OF BLADE**  
17 cm  **5.2523.17**

Filleting Knife



**LENGTH OF BLADE**  
18 cm  **5.3703.18**

Spatula



**LENGTH OF BLADE**  
25 cm  **5.2603.25**



Bread and Pastry Knife



**LENGTH OF BLADE**

26 cm ■ 5.2933.26

Chef's Knife



**LENGTH OF BLADE**

28 cm ■ 5.2003.28

Slaughter and Butcher's Knife



**LENGTH OF BLADE**

28 cm ■ 5.5203.28

Salmon Knife



**LENGTH OF BLADE**

30 cm ■ 5.4623.30

Carving Fork



**LENGTH OF BLADE**

18 cm ■ 5.2303.18

Butcher Sharpening Steel



**SHARPENING STEEL LENGTH**

30 cm ■ 7.8413

Fish Scissors



**TOTAL LENGTH**

21 cm ■ 8.1056.21

Chef's Backpack



5.4953.0

Knife Folder



■ 5.4963.0

**5.4953.0**

**CHEF'S BACKPACK**

- Empty
- 33 cm x 14 cm x 50 cm



reddot winner 2023



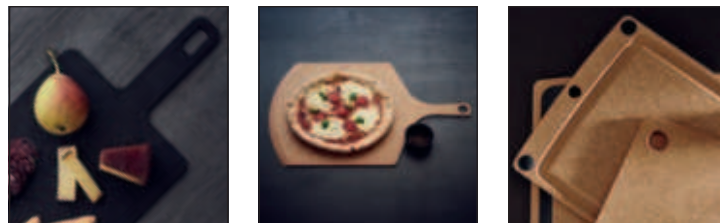
■  3 5.4953.0



## CUTTING BOARDS

# A SUPERIOR SURFACE TO SLICE ON

- Crafted from a super hard-wearing paper composite
- Blade-friendly material retains optimum knife edge and delivers superior cutting precision
- Heat resistant up to 175°C/350°F and dishwasher safe



Every busy home kitchen needs efficacious cutting boards that deliver 24/7. Victorinox is the discerning choice for any keen cook, thanks to a wealth of problem-solving technical features. The boards are crafted from a high-spec paper composite that mimics the aesthetic of natural wood, yet delivers impeccable durability in super lightweight form. The heat-resistant credentials are notable too, providing guaranteed protection at temperatures up to 175°C. Being dishwasher safe is a standard feature of these cutting boards – they belong in every fast-paced home kitchen.

**7.4120**



**CUTTING BOARD**

- Paper composite



■	📄 6	20,3 x 15,2 x 0,6 cm <b>7.4120</b>	■	📄 6	29,2 x 22,8 x 0,6 cm <b>7.4121</b>	■	📄 6	36,8 x 28,5 x 0,6 cm <b>7.4122</b>
<hr/>								
■	📄 6	44,4 x 33 x 0,6 cm <b>7.4123</b>						

**7.4120.3**



**CUTTING BOARD**

- Paper composite



■	📄 6	20,3 x 15,2 x 0,6 cm <b>7.4120.3</b>	■	📄 6	29,2 x 22,8 x 0,6 cm <b>7.4121.3</b>	■	📄 6	36,8 x 28,5 x 0,6 cm <b>7.4122.3</b>
<hr/>								
■	📄 6	44,4 x 33 x 0,6 cm <b>7.4123.3</b>						








**7.4124**



**CUTTING BOARD**

- Paper composite
- Removable rubber knobs
- Juice groove



  6	25,4 x 17,8 x 0,6 cm <b>7.4124</b>		  6	29,2 x 22,8 x 0,6 cm <b>7.4125</b>		  6	36,8 x 28,5 x 0,6 cm <b>7.4126</b>
  6	44,4 x 33 x 0,6 cm <b>7.4127</b>						








**7.4124.3**



**CUTTING BOARD**

- Paper composite
- Removable rubber knobs
- Juice groove



  6	25,4 x 17,8 x 0,6 cm <b>7.4124.3</b>		  6	29,2 x 22,8 x 0,6 cm <b>7.4125.3</b>		  6	36,8 x 28,5 x 0,6 cm <b>7.4126.3</b>
  6	44,4 x 33 x 0,6 cm <b>7.4127.3</b>						

**7.4128**



**CUTTING BOARD**

- Paper composite
- Juice groove



■	6	36,8 x 28,6 x 0,9 cm <b>7.4128</b>	■	6	44,5 x 33 x 0,9 cm <b>7.4129</b>	■	6	49,5 x 38,1 x 0,9 cm <b>7.4130</b>
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**7.4128.3**



**CUTTING BOARD**

- Paper composite
- Juice groove



■	6	36,8 x 28,6 x 0,9 cm <b>7.4128.3</b>	■	6	44,5 x 33 x 0,9 cm <b>7.4129.3</b>	■	6	49,5 x 38,1 x 0,9 cm <b>7.4130.3</b>
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**7.4131**

**CUTTING BOARD**

- Paper composite



■	📦 6	22,9 x 19 x 0,6 cm <b>7.4131</b>		■	📦 6	35,6 x 19 x 0,6 cm <b>7.4132</b>
---	-----	-------------------------------------	--	---	-----	-------------------------------------

**7.4131.3**

**CUTTING BOARD**

- Paper composite



■	📦 6	22,9 x 19 x 0,6 cm <b>7.4131.3</b>		■	📦 6	35,6 x 19 x 0,6 cm <b>7.4132.3</b>
---	-----	---------------------------------------	--	---	-----	---------------------------------------

**7.4133**



**PIZZA PEEL**

- Paper composite



43,2 x 25,4 x 0,6 cm  
**7.4133**



53,4 x 35,6 x 0,6 cm  
**7.4134**

**7.4133.3**



**PIZZA PEEL**

- Paper composite



43,2 x 25,4 x 0,6 cm  
**7.4133.3**



53,4 x 35,6 x 0,6 cm  
**7.4134.3**



**7.4117**

**CUTTING BOARDS STAND**



- Paper composite
- Slot width 6 mm



  4 7.4117

**7.4136.3**

**CUTTING BOARDS STAND GOURMET**



- Paper composite
- Slot width 2 x 6 mm + 1 x 9 mm



  4 7.4136.3

**7.4119**

**PROTECTIVE BOARD WAX**

- 148 ml
- Beeswax and mineral oil



  6 7.4119



## 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.

**7.6203.3**



**ANGLED TURNER**

- Paper composite



**TOTAL LENGTH**

33 cm   6 **7.6203.3**

---

**7.6204.3**



**SAUTÉ TOOL**

- Paper composite



**TOTAL LENGTH**

33 cm   6 **7.6204.3**

---

**7.6209**



**SPOONULA**

- Silicone head, heat resistance up to 315°C
- Paper composite handle



**TOTAL LENGTH**

33 cm   6 **7.6209**

---

**7.6211**



**SPATULA**

- Silicone head, heat resistance up to 315°C
- Paper composite handle



**TOTAL LENGTH**

33 cm   6 **7.6211**

---

**7.6205****LADLE**

- Nylon head, heat resistance up to 260°C
- Paper composite handle
- Kickstand

**TOTAL LENGTH**

36 cm



6

**7.6205****7.6206****MEDIUM TURNER**

- Nylon head, heat resistance up to 260°C
- Paper composite handle
- Kickstand

**TOTAL LENGTH**

33 cm



6

**7.6206****7.6207****LARGE SPOON**

- Nylon head, heat resistance up to 260°C
- Paper composite handle
- Kickstand

**TOTAL LENGTH**

35 cm



6

**7.6207****7.6208****PASTA SERVER**

- Nylon head, heat resistance up to 260°C
- Paper composite handle
- Kickstand

**TOTAL LENGTH**

35 cm



6

**7.6208**

6.0900

PEELER

- Pivoting blade
- Aluminium



  20 6.0900.1 |   20 6.0900 |   20 6.0900.81

  20 6.0900.12 |   20 6.0900.11 |   20 6.0900.21

6.0900.88

PEELER

- Pivoting blade
- Gold plated



  6 6.0900.88



**6.0912****PEELER**

- Double edge
- Pivoting blade
- Stainless steel

■  20 6.0912**6.0913****PEELER**

- Serrated edge
- Double edge
- Pivoting blade
- Stainless steel

■  20 6.0913**6.0914****PEELER**

- Julienne cutter
- Pivoting blade
- Stainless steel

■  20 6.0914

**6.0930**



**PEELER**

- Pivoting blade



20

6.0930.3



20

6.0930.1



20

6.0930

**6.0933.3**



**PEELER**

- Serrated edge
- Double edge
- Pivoting blade



20

6.0933.3



20

6.0933.1



20

6.0933

**6.0934.1**



**PEELER**

- Julienne cutter
- Pivoting blade



20

6.0934.3



20

6.0934.1



20

6.0934



7.6073.3

**POTATO PEELER**

- Pivoting blade
- For right hand use



20 7.6073.3
 | 
 
 20 7.6073
 | 
 
 20 7.6073.7

7.6074

**POTATO PEELER**

- Stainless steel
- Pivoting blade



20 7.6074

7.6076

**CHEESE GRATER**

- Stainless steel



20 7.6076

7.6079

**TOMATO AND KIWI PEELER**

- Serrated edge
- Double 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

## KITCHEN UTENSILS

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

5.0103



### POTATO PEELER

- Single edge
- For right-handed use



		20	5.0103				20	5.0101
--	--	----	--------	--	--	--	----	--------

5.0109

### POTATO PEELER

- Single edge
- For right-handed use



		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**

• ø 16 mm



■ 12 5.3603.16

**7.6054.3****DECORATING KNIFE**

• 4 mm flat serration



■ 10 7.6054.3



## KITCHEN UTENSILS

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

7.6160

**POTATO BALLER**

- 2 scoops
- ø 22 mm + ø 25 mm



  12 7.6160

7.6394

**OYSTER KNIFE**



  10 7.6394

7.6857.3

**UNIVERSAL CAN OPENER**



  10 7.6857.3 |   10 7.6857

## KITCHEN UTENSILS

---

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 steel
- 1250 gr



 7.7305



0.7830.11

### BAKER'S KNIFE



■  10 0.7830.11



5.2531

### BAKER'S BLADE



 10 5.2531



7.4012



BLADE PROTECTION



TOTAL LENGTH

17 cm   10 7.4012

21,5 cm   10 7.4013

26,5 cm   10 7.4014

31,7 cm   10 7.4015

 Standard  Blister  Folding box  SB sheath  Packaging unit |  Dishwasher safe



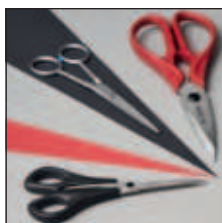




## SCISSORS

# 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.

**7.6343**

**POULTRY SHEARS “VICTORINOX”**

- Stainless steel

**TOTAL LENGTH**

25 cm   5 **7.6343**



**7.6344**

**POULTRY SHEARS “PROFESSIONAL”**

- Stainless steel

**TOTAL LENGTH**

25 cm   5 **7.6344**



**7.6345**

**POULTRY SHEARS “VICTORINOX”**

- Stainless steel

**TOTAL LENGTH**

25 cm  44 **7.6345**



**7.6350**

**POULTRY SHEARS “VICTORINOX”**

- Stainless steel

**TOTAL LENGTH**

25 cm  46 **7.6350**



**7.6350.11**

**REPLACEMENT SPIRAL SPRING**

- Replacement spring for:  
7.6350

1 **7.6350.11**

**7.6875.3**

**ALL-PURPOSE CUTTER**

- Stainless steel

19 cm   12 **7.6875.3**



**7.6363.3****MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”**

- Stainless steel (screw: nickel-plated)

**TOTAL LENGTH**

20 cm



5

7.6363.3

**7.6376****MULTIPURPOSE KITCHEN SHEARS “PROFESSIONAL”**

- Stainless steel
- Hot forged

**TOTAL LENGTH**

20 cm



6

7.6376

**7.6380****MASTICATEUR**

- Stainless steel
- Curved

**TOTAL LENGTH**

18 cm



100

7.6380

**7.6380.08****REPLACEMENT SCREW WITH NUT**

- Replacement screw and nut for: 7.6380

1

7.6380.08

**8.1056.21****FISH SCISSORS**

- Stainless steel (Disc spring is not stainless)
- With long eye
- Forged

**TOTAL LENGTH**

21 cm



10

8.1056.21



## 8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS

- Stainless steel (screw: nickel-plated)

### TOTAL LENGTH

10 cm   5 8.0904.10



## 8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS

- Stainless steel (screw: nickel-plated)

### TOTAL LENGTH

13 cm   5 8.0905.13 |   5 8.0905.13L Left-handed use



## 8.0999.23 ALL-PURPOSE SCISSORS

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

### TOTAL LENGTH

23 cm   5 8.0999.23



## 8.0973.23 PAPER SCISSORS

- Stainless steel (screw: nickel-plated)

### TOTAL LENGTH

23 cm   5 8.0973.23



## 8.0986.16 HOUSEHOLD AND HOBBY SCISSORS

- Stainless steel (screw: nickel-plated)

### TOTAL LENGTH

16 cm   5 8.0986.16

19 cm   5 8.0987.19



**8.1014.15****HOUSEHOLD SCISSORS “FRANCE”**

- Forged
- Nickel-plated

**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”**

- Forged
- Nickel-plated

**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
- Forged
- Nickel-plated

**TOTAL LENGTH**

18 cm  12  8.1021.18

**8.0995.13**

## POCKET SCISSORS

- Stainless steel (screw: nickel-plated)

### TOTAL LENGTH

13 cm



5

**8.0995.13**



**8.0961.10**

## POCKET SCISSORS

- Stainless steel (screw: nickel-plated)

### TOTAL LENGTH

10 cm



5

**8.0961.10**



**8.1034.10**

## POCKET SCISSORS

- Stainless steel

### TOTAL LENGTH

10 cm



6

**8.1034.10**



**8.1039.09**

## EMBROIDERY SCISSORS

- Forged
- Nickel-plated
- Goldplated handle

### TOTAL LENGTH

9 cm



12

**8.1039.09**



**8.1040.09****STORK EMBROIDERY SCISSORS**

- Forged
- Nickel-plated
- Goldplated handle

**TOTAL LENGTH**9 cm  12 **8.1040.09**12 cm  12 **8.1040.12**16 cm  12 **8.1040.16****8.0906.16****HOUSEHOLD AND PROFESSIONAL SCISSORS**

- Stainless steel (screw: nickel-plated)

**TOTAL LENGTH**16 cm   5 **8.0906.16** |   5 **8.0906.16L** Left-handed use**8.0908.21****HOUSEHOLD AND PROFESSIONAL SCISSORS**

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

**TOTAL LENGTH**19 cm   5 **8.0907.19**21 cm   5 **8.0908.21** |   5 **8.0908.21L** Left-handed use23 cm   5 **8.0909.23****8.0919.24****TAILOR'S SCISSORS**

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

**TOTAL LENGTH**26 cm   5 **8.0919.24**

## SCISSORS Household and Professional Scissors

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**8.1119.26**

### TAILOR'S SCISSORS

- Nickel-plated
- Fine polished
- With long eye

#### TOTAL LENGTH

26 cm   12 **8.1119.26**



**8.1007.21**

### PINKING SHEARS

- With long eye

#### TOTAL LENGTH

21 cm   12 **8.1007.21**





**8.1002.15**

**HAIRDRESSER'S SCISSORS**

- Stainless steel
- Micro-Serration



**TOTAL LENGTH**

15 cm  12 **8.1002.15**

17 cm  12 **8.1002.17**

**8.1004.16**

**THINNING SCISSORS**

- Stainless steel
- Texturising blade



**TOTAL LENGTH**

16 cm  12 **8.1004.16**

**8.1005.16**

**THINNING SCISSORS**

- Stainless steel
- Texturising blade



**TOTAL LENGTH**

16 cm  12 **8.1005.16**



## 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.

**7.8014**

**SWISS CLASSIC HONING STEEL**

- Medium fine cut



**SHARPENING STEEL LENGTH**

20 cm, round ■  6 **7.8014**

---

**7.8303**

**SWISS CLASSIC HONING STEEL**

- Medium fine cut



**SHARPENING STEEL LENGTH**

25 cm, round ■  6 **7.8303**

---

**7.8306**

**SWISS MODERN HONING STEEL**

- Medium fine cut



**SHARPENING STEEL LENGTH**

23 cm, round ■  6 **7.8306**

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**7.8308**

**WOOD HONING STEEL**

- Medium fine cut
- Modified maple



**SHARPENING STEEL LENGTH**

23 cm, round ■  6 **7.8308**

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7.8313

### KITCHEN SHARPENING STEEL

- Diamond-coated



#### SHARPENING STEEL LENGTH

23 cm, oval   20 7.8313

26 cm, oval   20 7.8323

7.8309

### GRAND MAÎTRE HONING STEEL, POM

- Slightly abrasive
- POM
- Tungsten carbide



#### SHARPENING STEEL LENGTH

25 cm, round   6 7.8309

7.8310

### GRAND MAÎTRE HONING STEEL, WOOD

- Slightly abrasive
- Modified maple
- Tungsten carbide



#### SHARPENING STEEL LENGTH

25 cm, round   6 7.8310

**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




**7.8521**

**DUAL GRIP HONING STEEL**

- Micro fine cut



**SHARPENING STEEL LENGTH**

30 cm, oval   20 **7.8521**

30 cm, round   20 **7.8511**

**7.8517**

**HONING STEEL POLISHED**

- Polished



**SHARPENING STEEL LENGTH**

30 cm, round   6 **7.8517**

**7.8515**

**SWIBO HONING STEEL**

- Fine cut



**SHARPENING STEEL LENGTH**

30 cm, round   6 **7.8515**

30 cm, oval   6 **7.8516**

**7.8330**

**PROFESSIONAL HONING STEEL**

- Medium fine cut
- Beechwood



**SHARPENING STEEL LENGTH**

27 cm, round   6 **7.8330**

**7.8513**

**PROFESSIONAL HONING STEEL**

- Fine cut



**SHARPENING STEEL LENGTH**

30 cm, round ■ □ 6 **7.8513**

30 cm, oval ■ □ 6 **7.8523**

---

**7.8623**

**PROFESSIONAL HONING STEEL**

- Micro fine cut



**SHARPENING STEEL LENGTH**

30 cm, oval ■ □ 6 **7.8623**

---





**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<br><b>7.9036.S</b>   |  |  20 | red marking<br><b>7.9036.M</b> |  |  20 | blue marking<br><b>7.9036.L</b> |
|   |  |                                    |   |  |                                |   |  |                                 |
|  |  20 | orange marking<br><b>7.9036.XL</b> |   |  |                                |   |  |                                 |

**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<br><b>7.9038.XS</b> |  |  20 | white marking<br><b>7.9038.S</b>   |  |  20 | red marking<br><b>7.9038.M</b> |
|   |  |                                   |   |  |                                    |   |  |                                |
|  |  20 | blue marking<br><b>7.9038.L</b>   |  |  20 | orange marking<br><b>7.9038.XL</b> |   |  |                                |

**SHARPENING + SAFETY**



## 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.

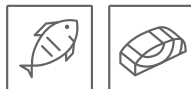
We offer a choice of handle color. This is ideal for those using the knives professionally – knives can be color-coded according to their use, e.g. red handles for meat, green handles for vegetables etc. The colored handles can also be used to differentiate between e.g. the morning and the afternoon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



**Red**



**Blue**



**Black**

UNIVERSAL



**Green**



**White**



**Yellow**

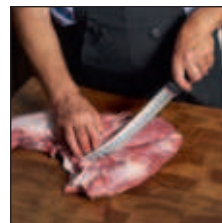




## DUAL GRIP

# FIRST-CLASS HANDLE FUNCTIONALITY

- 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 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 Boning Knives

5.6003.15D

### BONING KNIFE



#### LENGTH OF BLADE

15 cm   6 5.6003.15D

5.6503.15D

### BONING KNIFE

- Curved



#### LENGTH OF BLADE

15 cm   6 5.6503.15D

5.6613.12D

### BONING KNIFE

- Narrow
- Flexible
- Curved



#### LENGTH OF BLADE

12 cm   6 5.6613.12D

15 cm   6 5.6613.15D

5.6663.15D

### BONING KNIFE

- Narrow
- Super flexible
- Curved



#### LENGTH OF BLADE

12 cm   6 5.6663.12D

15 cm   6 5.6663.15D

**5.5203.20D****SLAUGHTER KNIFE****LENGTH OF BLADE**

20 cm



6

**5.5203.20D****5.7223.20D****SLAUGHTER KNIFE**

- Fluted edge
- Curved

**LENGTH OF BLADE**

20 cm



6

**5.7223.20D**

25 cm



6

**5.7223.25D**

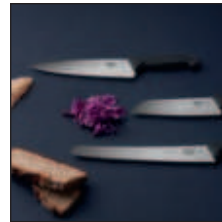




**FIBROX**

# 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.



**5.2803.18**



**CARVING KNIFE**

- Narrow



**LENGTH OF BLADE**

15 cm  6 **5.2803.15**

18 cm  6 **5.2803.18**

**5.2003.12**



**CHEF'S 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**

**5.2003.19**



**CHEF'S KNIFE**



**LENGTH OF BLADE**

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

19 cm  6 **5.2004.19** |  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



#### CHEF'S 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



#### CHEF'S 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

### 5.2933.26



#### BREAD AND PASTRY KNIFE

- Wavy edge
- Round



##### LENGTH OF BLADE

26 cm   6 5.2933.26 |   6 5.2932.26

**5.2523.17**



**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm   6 **5.2523.17**

---

**5.4063.18**



**CHEF'S KNIFE**

- Extra wide
- Chinese style
- Height of blade 8 cm



**LENGTH OF BLADE**

18 cm   6 **5.4063.18**

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**5.4003.18**



**KITCHEN CLEAVER**

- Weight: 291 g



**LENGTH OF BLADE**

18 cm   6 **5.4003.18**

---

**5.3703.18**



**FILLETING KNIFE**

- Flexible
- Pointed tip



**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

- Narrow
- Flexible



#### LENGTH OF BLADE

20 cm   6 5.3763.20

5.3813.18



### FISH FILLETING KNIFE

- Narrow
- Super flexible
- Pointed tip



#### LENGTH OF BLADE

18 cm   6 5.3813.18

5.4623.30



### SALMON KNIFE

- Fluted edge
- Flexible



#### LENGTH OF BLADE

30 cm   6 5.4623.30

5.5232.36



### TUNA KNIFE

- Wavy edge



#### LENGTH OF BLADE

36 cm   6 5.5232.36

**5.4403.25**



**SLICING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

25 cm



6

**5.4403.25**

**5.4433.25**



**SLICING KNIFE**

- Wavy edge
- Pointed tip



**LENGTH OF BLADE**

25 cm



6

**5.4433.25**

**5.4503.30**



**SLICING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

30 cm



6

**5.4503.30**

## 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

## 5.4723.30



### SLICING KNIFE

- Fluted edge
- Wide
- Round



#### LENGTH OF BLADE

30 cm   6 5.4723.30

36 cm   6 5.4723.36

## 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

**5.6003.15**



**BONING KNIFE**



**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**

- Safety grip



**LENGTH OF BLADE**

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

**5.6103.15**



**BONING KNIFE**

- Narrow



**LENGTH OF BLADE**

12 cm  6 **5.6103.12**

15 cm  6 **5.6103.15**

**5.6203.12**



**BONING KNIFE**

- Extra narrow



**LENGTH OF BLADE**

9 cm  6 **5.6203.09**

12 cm  6 **5.6203.12**

15 cm  6 **5.6203.15**



### 5.6303.15



#### BONING KNIFE

- Narrow



#### LENGTH OF BLADE

12 cm   6 **5.6303.12**

15 cm   6 **5.6303.15**

### 5.6403.15



#### BONING KNIFE

- Extra narrow



#### LENGTH OF BLADE

12 cm   6 **5.6403.12**

15 cm   6 **5.6403.15**

### 5.6413.15



#### BONING KNIFE

- Extra narrow
- Flexible



#### LENGTH OF BLADE

12 cm   6 **5.6413.12**

15 cm   6 **5.6413.15**

### 5.6503.15



#### BONING KNIFE

- 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**

	<span style="display: inline-block; width: 15px; height: 15px; background-color: black; margin-right: 5px;"></span> 6	<b>5.6603.12</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: red; margin-right: 5px;"></span> 6	<b>5.6601.12</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: blue; margin-right: 5px;"></span> 6	<b>5.6602.12</b>
12 cm	<span style="display: inline-block; width: 15px; height: 15px; background-color: yellow; margin-right: 5px;"></span> 6	<b>5.6608.12</b>						
	<span style="display: inline-block; width: 15px; height: 15px; background-color: black; margin-right: 5px;"></span> 6	<b>5.6603.15</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: red; margin-right: 5px;"></span> 6	<b>5.6601.15</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: blue; margin-right: 5px;"></span> 6	<b>5.6602.15</b>
15 cm	<span style="display: inline-block; width: 15px; height: 15px; background-color: green; margin-right: 5px;"></span> 6	<b>5.6604.15</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: lightgrey; margin-right: 5px;"></span> 6	<b>5.6607.15</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: yellow; margin-right: 5px;"></span> 6	<b>5.6608.15</b>

**5.6603.12M**



**BONING KNIFE**

- Narrow
- Safety grip
- Curved



**LENGTH OF BLADE**

12 cm	<span style="display: inline-block; width: 15px; height: 15px; background-color: black; margin-right: 5px;"></span> 6	<b>5.6603.12M</b>			
15 cm	<span style="display: inline-block; width: 15px; height: 15px; background-color: black; margin-right: 5px;"></span> 6	<b>5.6603.15M</b>		<span style="display: inline-block; width: 15px; height: 15px; background-color: yellow; margin-right: 5px;"></span> 6	<b>5.6608.15M</b>

## 5.6613.15



### BONING KNIFE

- Narrow
- Flexible
- Curved



#### LENGTH OF BLADE

			6	5.6613.12				6	5.6611.12				6	5.6612.12
12 cm			6	5.6618.12										
			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

- Narrow
- Flexible
- Safety grip
- Curved



#### LENGTH OF BLADE

12 cm			6	5.6613.12M				6	5.6612.12M				6	5.6618.12M
15 cm			6	5.6613.15M				6	5.6618.15M					

## 5.6663.15



### BONING KNIFE

- Narrow
- Super flexible
- Curved



#### LENGTH OF BLADE

15 cm			6	5.6663.15									
-------	--	--	---	-----------	--	--	--	--	--	--	--	--	--

**5.5903.08**



**POULTRY KNIFE**

- Extra narrow
- Pointed tip
- Small handle



**LENGTH OF BLADE**

8 cm   6 **5.5903.08**

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**5.5903.08M**



**POULTRY KNIFE**

- Extra narrow
- Pointed tip
- Medium handle



**LENGTH OF BLADE**

8 cm   6 **5.5903.08M**

---

**5.5903.09**



**POULTRY KNIFE**

- Extra narrow
- Small handle



**LENGTH OF BLADE**

9 cm   6 **5.5903.09**

11 cm   6 **5.5903.11**

---

**5.5903.11M**



**POULTRY KNIFE**

- Extra narrow
- Medium handle



**LENGTH OF BLADE**

9 cm   6 **5.5903.09M**

11 cm   6 **5.5903.11M**

---

**5.5902.08S**

**POULTRY KNIFE**

- Extra narrow
- Pointed tip
- Small handle
- Safety grip



**LENGTH OF BLADE**

8 cm    ■     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**

9 cm    ■     6    5.5903.09S    |    ■     6    5.5902.09S    |    ■     6    5.5909.09S

 Standard     Packaging unit    |     Dishwasher safe



**FIBROX**

**5.5103.10**

**RABBIT KNIFE**



LENGTH OF BLADE

10 cm



5.5103.10



5.5108.10

**5.6903.15**

**CRISSOR**

- Reinforced/blunt tip



LENGTH OF BLADE

15 cm



5.6903.15



**5.7203.20****SLAUGHTER KNIFE**

- Curved

**LENGTH OF BLADE**

20 cm   6 **5.7203.20**

25 cm   6 **5.7203.25**

**5.7223.20****SLAUGHTER KNIFE**

- Fluted edge
- Curved

**LENGTH OF BLADE**

20 cm   6 **5.7223.20**

25 cm   6 **5.7223.25**

**5.7303.25****CIMETER KNIFE**

- Curved

**LENGTH OF BLADE**

25 cm   6 **5.7303.25**

31 cm   6 **5.7303.31**

36 cm   6 **5.7303.36**

**5.7323.25**



**CIMETER KNIFE**

- Fluted edge
- Curved



**LENGTH OF BLADE**

25 cm  6 **5.7323.25**

31 cm  6 **5.7323.31**

**5.5503.18L**



**STICKING KNIFE**

- Safety nose



**LENGTH OF BLADE**

18 cm  6 **5.5503.18L** |  6 **5.5501.18L** |  6 **5.5508.18L**

20 cm  6 **5.5503.20L** |  6 **5.5501.20L**

22 cm  6 **5.5503.22L**

**5.5523.20**



**STICKING KNIFE**

- Fluted edge



**LENGTH OF BLADE**

20 cm  6 **5.5523.20**

6 **5.5523.25** |  6 **5.5521.25** |  6 **5.5522.25**

25 cm  6 **5.5528.25**



## 5.5603.16



### STICKING KNIFE

- Pointed tip



#### 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**

## 5.5203.18L



### SLAUGHTER AND BUTCHER'S KNIFE

- Safety nose



#### LENGTH OF BLADE

18 cm   6 **5.5203.18L**

**5.5503.20**



**SLAUGHTER AND BUTCHER'S KNIFE**



**LENGTH OF BLADE**

	■	☐ 6	5.5503.18		■	☐ 6	5.5501.18		■	☐ 6	5.5502.18
18 cm	■	☐ 6	5.5508.18								
20 cm	■	☐ 6	5.5503.20		■	☐ 6	5.5508.20				
22 cm	■	☐ 6	5.5503.22		■	☐ 6	5.5508.22				
25 cm	■	☐ 6	5.5503.25								
30 cm	■	☐ 6	5.5503.30								

**5.5503.30**



**SLAUGHTER AND BUTCHER'S KNIFE**



**LENGTH OF BLADE**

30 cm	■	☐ 6	5.5503.30
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## 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				

## 5.7403.20



### SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip



#### LENGTH OF BLADE

18 cm	■	☐ 6	5.7403.18								
20 cm	■	☐ 6	5.7403.20								
25 cm	■	☐ 6	5.7403.25		■	☐ 6	5.7401.25		■	☐ 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**

- Widened tip



**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**

- Widened tip
- German type



**LENGTH OF BLADE**

15 cm  6 **5.7703.15**

18 cm  6 **5.7703.18**

**5.7803.12**



### SKINNING KNIFE

- Widened tip
- American type



#### LENGTH OF BLADE

12 cm   6 **5.7803.12**

15 cm   6 **5.7803.15**

**5.7903.12**



### LAMB SKINNING KNIFE



#### LENGTH OF BLADE

12 cm   6 **5.7903.12**

 Standard

 Packaging unit

|  Dishwasher safe



**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







**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.

**5.8451.26**



**CHEF'S KNIFE**

- Extra wide
- Stiff/thick



**LENGTH OF BLADE**

21 cm   6 **5.8451.21**

26 cm   6 **5.8451.26**

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**5.8441.25**



**SLICING KNIFE**

- Round



**LENGTH OF BLADE**

25 cm   6 **5.8441.25**

30 cm   6 **5.8441.30**

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**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**

---

**5.8448.16****FISH FILLETING KNIFE**

- Extra narrow
- Flexible
- Scaler
- Narrow handle

**LENGTH OF BLADE**

16 cm



6

**5.8448.16****5.8449.20****FISH FILLETING KNIFE**

- Narrow
- Flexible
- Narrow handle

**LENGTH OF BLADE**

20 cm



6

**5.8449.20****5.8450.20****FISH FILLETING KNIFE**

- Narrow
- Flexible

**LENGTH OF BLADE**

20 cm



6

**5.8450.20****5.8452.20****FISH FILLETING KNIFE**

- Narrow
- Flexible
- Curved

**LENGTH OF BLADE**

20 cm



6

**5.8452.20**

**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**

**5.8407.16**



**BONING KNIFE**



**LENGTH OF BLADE**

16 cm   6 **5.8407.16**

**5.8408.10**



**BONING KNIFE**

- Narrow



**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**

- Narrow
- Flexible



**LENGTH OF BLADE**

13 cm   6 **5.8409.13**

16 cm   6 **5.8409.16**

**5.8406.13**



**BONING KNIFE**

- Narrow
- Flexible
- Curved



**LENGTH OF BLADE**

13 cm   6 **5.8406.13**

16 cm   6 **5.8406.16**

**5.8404.13**



**BONING KNIFE**

- Narrow
- Semi-flexible
- Curved



**LENGTH OF BLADE**

13 cm   6 **5.8404.13**

16 cm   6 **5.8404.16**

**5.8405.13**



**BONING KNIFE**

- Narrow
- Curved



**LENGTH OF BLADE**

13 cm   6 **5.8405.13**

16 cm   6 **5.8405.16**

**5.8411.18**



**STICKING KNIFE**



**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**

- Pointed tip



**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**



**LENGTH OF BLADE**

14 cm   6 **5.8421.14**

16 cm   6 **5.8421.16**

18 cm   6 **5.8421.18**

**5.8431.21**



## SLAUGHTER AND BUTCHER'S KNIFE

- Stiff/thick



### 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**

**5.8433.31**



## BUTCHER'S KNIFE



### LENGTH OF BLADE

31 cm   6 **5.8433.31**

**5.8435.22**



## SLAUGHTER KNIFE

- Stiff/thick blade
- Curved



### LENGTH OF BLADE

22 cm   6 **5.8435.22**

26 cm   6 **5.8435.26**

**5.8426.21**



**SLAUGHTER KNIFE**

- Widened tip



**LENGTH OF BLADE**

21 cm   6 **5.8426.21**

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**5.8436.25**



**SLAUGHTER AND BUTCHER'S KNIFE**

- Widened tip



**LENGTH OF BLADE**

25 cm   6 **5.8436.25**

---

**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**

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# 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!

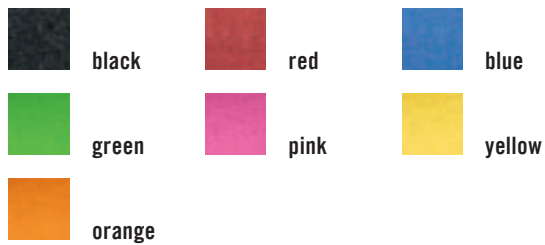
Marco Müller  
Chef, Berlin



# HANDLE SHAPE AND COLORS

## SWISS CLASSIC

Curved shape | ergonomic



## SWISS MODERN

Straight shape | pure design



## WOOD

Classic shape | straight



American shape | straight



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## GRAND MAÎTRE

POM

Curved shape | ergonomic



Wood

Curved shape | ergonomic

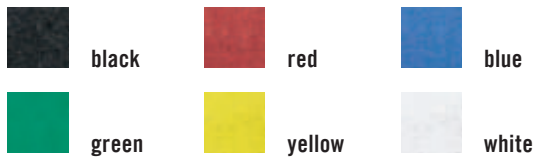


## FIBROX

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



# 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.



# 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, etching and more to add your company's touch to these iconic products.

Your clients and employees will thank you right back.



## ETCHING

6.7833, Swiss Classic  
Tomato and Table Knife



## LASER ENGRAVING

6.9050.17KG, Swiss Modern  
Santoku Knife



## ETCHING

6.9076.22W5G, Swiss Modern  
Bread and Pastry Knife





**TAMPON PRINTING**  
0.7100.T, Swiss Card Classic



**DIGITAL HAPTIC 3D PRINTING**  
1.3703, Climber



**LASER ENGRAVING**  
241978, Journey 1884



**TAMPON PRINTING**  
241905, Alliance



**EMBROIDERY**  
602151, Altmont Professional,  
Compact Laptop Backpack



**THERMAL-TRANSFER PRINTING**  
610598, TA 5.0, Travel Organizer  
with RFID





**Victorinox AG**

Schmiedgasse 57  
6438 Ibach-Schwyz  
Switzerland  
T +41 41 81 81 211  
info@victorinox.com  
www.victorinox.com



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**FROM THE MAKERS OF THE ORIGINAL SWISS ARMY KNIFE™**  
ESTABLISHED 1884

