

2021
**HOUSEHOLD AND
PROFESSIONAL KNIVES**



VICTORINOX

2021
**HOUSEHOLD AND
PROFESSIONAL
KNIVES**



KITCHEN TOOLS FOR EVERY TASK

PRECISION MEETS STYLE

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

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

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

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

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



Carl Elsener
CEO Victorinox



22 SWISS CLASSIC



102 SWIBO



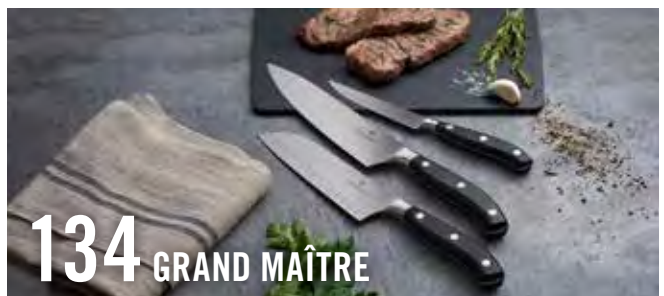
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114 WOOD



72 FIBROX



134 GRAND MAÎTRE

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134 GRAND MAÎTRE

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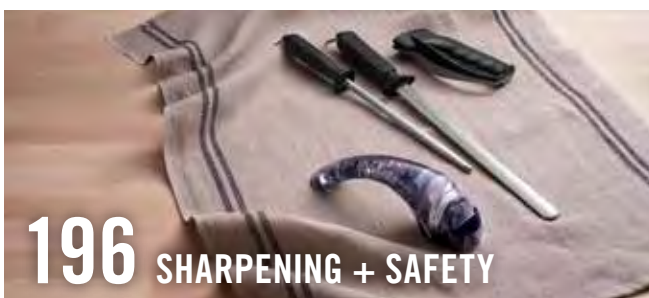
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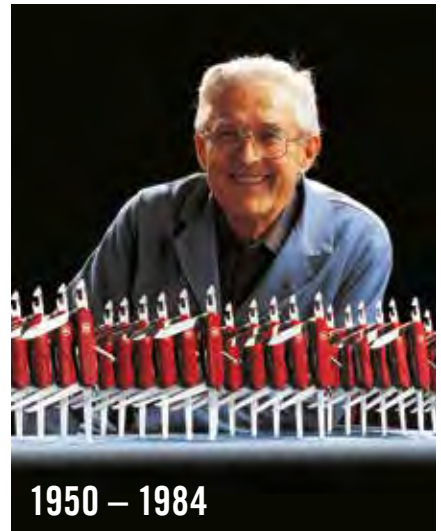
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HISTORY



(VICTORIA)



1884 – 1897

- 1884** Karl Elsener I opens a knife cutler's workshop in Ibach-Schwyz. His mother Victoria actively supports him in his endeavors.
- 1891** Karl Elsener I establishes the Association of Swiss Master Cutlers. As a result, he is able to deliver the first major supply of soldier's knives to the Swiss Army.
- 1897** The original Swiss Officer's and Sports Knife is patented. It is known around the world today as the "Swiss Army Knife".

1909 – 1945

- 1909** In memoriam of his mother, Karl Elsener I chooses her first name Victoria as the brand name and registers the emblem with the cross and shield as a trademark. Today it is a registered trademark in over 120 countries.
- 1921** The invention of stainless steel (Inox) is a highly significant development for the cutlery industry. The combination of the two words "Inox" and "Victoria" results in today's company and brand name – Victorinox.
- 1931** Carl Elsener II introduces automation. In 1931, Brown Boveri is commissioned to set up the world's first all-electric hardening plant in Ibach. This guarantees that all knives are of a consistent high quality.
- 1945** US soldiers stationed in Europe after World War Two buy it in large quantities and it is a popular souvenir to take home.



1950 – 1984

- 1950** Carl Elsener III takes over the company management.
- 1977** The Original Swiss Army Knife becomes an exhibit for design at the Museum of Modern Art in New York.
- 1978** Nasa orders 50 Officer Knives Master Craftsman for the Space Shuttle program.
- 1979** Transformation of sole proprietorship "Messerfabrik Carl Elsener" into the family-owned company "Victorinox AG."
- 1984** The company doubles its manufacturing and office space.



1989



1999



2014



2020



2020

1989 – 2020

- 1989** Market entry for “Watches” under its Swiss Army brand in North America with its former U.S. sales partner.
- 1992** Opening of the first sales subsidiary in Japan.
- 1994** Establishment of Carl and Elise Elsener Gut Foundation with the mission to support national and international charitable projects.
- 1999** Market entry for “Travel Gear” with the American TRG Group in St. Louis as licensee.
- 2000** Establishment of the Victorinox Foundation which holds 90 % of the share capital of Victorinox AG. The remaining 10 % belong to the non-profit Carl and Elise Elsener-Gut Foundation.
- 2001** Launch of a clothing line in the U.S. and opening of the first Victorinox store in Soho, New York.
- 2005** Acquisition of the long-standing Swiss knife and watch manufacturer Wenger SA in Delémont. Wenger remains an independently operating subsidiary of Victorinox.
- 2007** Carl Elsener IV takes over the company management and further expands Victorinox as a global multi-product brand. Establishment of Victorinox Swiss Army Fragrance AG.
- 2008** Opening of the first European Victorinox flagship store in London.
- 2011** Opening of the Swiss Knife Valley Visitor Center in Brunnen, Switzerland.
Carl Elsener III gets inducted into the BLADE Magazine Cutlery Hall of Fame.
- 2013** Integration of the Wenger knife business into the Victorinox brand.
- 2014** Acquisition of the travel gear business from previous licensee and establishment of the new business unit Victorinox Travel Gear AG. Opening of a store at a prime location in the city center of Zurich.
- 2016** Opening of the Watch Competence Center in Delémont, Switzerland.
- 2017** Discontinuation of Apparel to focus on the core product categories. Production of 500-millionth “Original Swiss Army Knife”.
- 2018** Ground breaking for a new distribution center in Seewen, Switzerland. The investment of some CHF 50 million represents a clear commitment to the Schwyz location.
125th anniversary of Wenger.
- 2019** Our products are now available at over 50,000 points of purchase worldwide, including 80 retail stores and shop-in-shops, as well as in our own flagship and brand stores. At each point of sale, the Victorinox brand experience is made tangible for our consumers.
- 2020** Opening of the distribution center in Seewen.
Relaunch of Fragrance line.

SWISS MADE

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

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

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

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



VALUES OF AN AUTHENTIC SWISS BRAND

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

QUALITY

Since 1884, Victorinox has been producing an exclusive range of household and professional knives in Ibach – the heart of Switzerland. Their high level of quality is based on over 130 years of experience.

FUNCTIONALITY

Specially defined alloys ensure a long service life, and thanks to laser-tested cutting angles, the knives remain sharp for a very long time. Their distinctively developed ergonomic handles guarantee that working with them is safe and effortless.

INNOVATION

By selecting innovative blade steels and handle materials, we create exceptional products that demonstrate perfect workmanship. These technological innovations result in timeless functionality.

ICONIC DESIGN

Design and functionality come together in Victorinox household and professional knives, so that in addition to their timeless, simple aesthetics, their outstanding features in particular are an indispensable part of their excellent design.



SUSTAINABILITY

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

CLOSED-LOOP COOLING SYSTEMS

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

55 % RECYCLED WASTE

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

PHOTOVOLTAIC SYSTEM

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

1,300 M2 OF SOLAR PANELS

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

RECYCLED PACKAGING

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



MORE DETAILS ON HOW WE RECYCLE STEEL AT VICTORINOX:

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



95% RECYCLED STEEL



STAINLESS STEEL

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


















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

MATERIAL NO.	ABBREVIATION DIN	ABBREVIATION AISI	C (%)	CR (%)	MO (%)	V (%)
1.4419	X 38 Cr Mo 14	420	0.36 - 0.42	13.0 - 14.5	0.60 - 1.00	
1.4034	X 46 Cr 13	420	0.43 - 0.50	12.5 - 14.5		
1.4116	X 50 Cr Mo V 15	440A	0.45 - 0.55	14.0 - 15.0	0.50 - 0.80	0.1 - 0.2
1.4110	X 55 Cr Mo 14	440A	0.48 - 0.60	13.0 - 15.0	0.50 - 0.80	≤ 0.15

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



HANDLE MATERIALS

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

* All products with wooden handles are not dishwasher safe.

FOOD SAFETY BUILT INTO EVERY KNIFE

HACCP CONCEPT

HAZARD ANALYSIS CRITICAL CONTROL POINTS

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

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



Red

■ Beef, morning shift



Blue

■ Fish, midday shift



Black

■ Allrounder, evening shift

UNIVERSAL



Green

■ Vegetables, 1st working shift



White

■ Lamb, 2nd working shift



Yellow

■ Chicken, 3rd working shift



NSF/ANSI 2



NSF International is a recognized global independent organization whose responsibility lies in the development of public health standards and certification programs. Only products that meet NSF International standards are certified and must bear the NSF icon. All products that have been tested by NSF International in this catalog and meet the guidelines of NSF/ANSI 2 and all other applicable requirements are marked with the NSF icon.

QR-CODE



The identification of individual knives is now well established in the meat and food industries and has been identified as an important need.

It is now compulsory for businesses to have a material management system which manages knives and tools in use.

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



PACKAGING

SB-SHEATH

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



EXAMPLE

  10 5.2003.22

Handle colors, packaging, sales unit, item number

BLISTER

6.8713.20 B

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

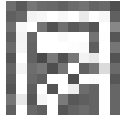


EXAMPLE

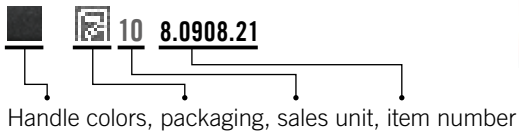
  10 6.9056.17K6B

Handle colors, packaging, sales unit, item number

CLEAR PACKAGING



EXAMPLE



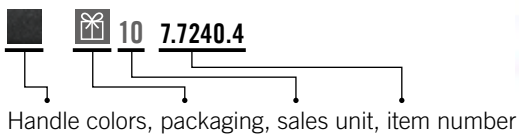
GIFT BOX

6.7133.2 G

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



EXAMPLE



FOLDING BOX



DISPOSABLE BLADE PROTECTION

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



FORM AND FUNCTION

SHAPING KNIFE

Bird's Beak edge

for decorating and garnishing with fruit and vegetables



KITCHEN KNIFE

Straight edge

for cutting smaller fruit and vegetables



STEAK KNIFE

Straight edge

for cutting cooked or grilled meat



FISH FILLETING KNIFE

Super flexible blade

for filleting fish



KITCHEN CLEAVER

Heavy solid blade

for chopping bones and raw fish



SANTOKU KNIFE

Fluted edge

all-rounder for precision cutting



CARVING KNIFE

Straight edge

for slicing cooked or grilled meat



CARVING KNIFE

Extra-wide blade

for slicing larger foods



BREAD KNIFE

Wavy edge

for cutting a variety of baked goods with crusts



PASTRY KNIFE

Wavy edge

for cutting cakes, pastries and bread



SALMON KNIFE

Fluted edge

perfect for filleting salmon



CORRECT HANDLING AND CARE

THE BLADE

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

SHARPENING

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

THE SHARPENING STEEL

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

WOODEN HANDLES

(e.g. Wood)
Wood is an extremely robust, hardwearing wood and, thanks to its naturally high oil content, is also highly resistant to moisture. To maximize the service life of knives with wooden handles, never wash them in a dishwasher.

SYNTHETIC HANDLES

(e.g. Swiss Classic)
The synthetic handles of our household knives are generally dishwasher safe, but we still recommend you wash them by hand.

EPICUREAN CUTTING BOARDS

To clean your Epicurean cutting board, wash it in hot, soapy water or simply run it through your dishwasher. Its cutting surface is made from a paper composite product (except Eco Plastic items), so it can warp if left in wet or damp conditions for long periods of time. To avoid this, thoroughly dry the surface by leaving it upright and on edge before storing. Epicurean cutting surfaces are stain-resistant, but, as with most materials, there is a possibility of staining when left in contact with highly alkaline products or foods over time. A few examples are liver, papayas, and red beets. To remove stubborn stains, try a non-abrasive household cleaner.

PROTECTIVE WAX

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

DISHWASHER SAFE

Dishwasher safe products bear the portrayed icon and can be cleaned in the dishwasher. Please make sure that the knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color intensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.



STERILIZABILITY FOR PROFESSIONAL KNIVES

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





SWISS CLASSIC

VIBRANT HELPERS FOR EVERY APPLICATION

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



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

6.7303



PARING KNIFE

- With blade protection
- Straight cut



LENGTH OF BLADE

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

6.7403



PARING KNIFE

- With blade protection
- Pointed tip
- Straight cut



LENGTH OF BLADE

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

6.7433



PARING KNIFE

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



LENGTH OF BLADE

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

6.7503



SHAPING KNIFE

- With blade protection
- Bent



LENGTH OF BLADE

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

6.7603



PARING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

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

6.7633



PARING KNIFE

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



LENGTH OF BLADE

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

6.7703



PARING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

■ 20 6.7703 | ■ 20 6.7701 | ■ 20 6.7706.L114

10 cm ■ 20 6.7706.L115 | ■ 20 6.7706.L118 | ■ 20 6.7706.L119

6.7733



PARING KNIFE

- With blade protection
- Wavy edge
- Pointed tip



LENGTH OF BLADE

■ 20 6.7733 | ■ 20 6.7731 | ■ 20 6.7736.L4

10 cm ■ 20 6.7736.L5 | ■ 20 6.7736.L8 | ■ 20 6.7736.L9

6.7793.B



PARING KNIFE SET

- Without blade protection
- Pointed tip

2-part

  10 **6.7793.B**

  10 **6.7796.L4B**

  10 **6.7796.L5B**

  10 **6.7796.L8B**

  10 **6.7796.L9B**



INCLUDED

Paring Knife



LENGTH OF BLADE

10 cm  **6.7703**

Paring Knife



LENGTH OF BLADE

10 cm  **6.7733**

6.7833.B



TOMATO AND TABLE KNIFE

- With blade protection
- Wavy edge
- Round



LENGTH OF BLADE

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

6.7833.FB



FOLDABLE PARING KNIFE

- Wavy edge



LENGTH OF BLADE

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

6.7803.FB

FOLDABLE PARING KNIFE



LENGTH OF BLADE

11 cm



10 6.7803.FB



10 6.7801.FB



Standard



Blister



Packaging unit



Dishwasher safe



6.7863



CHEESE AND SAUSAGE KNIFE

- With blade protection
- Wavy edge
- Fork tip



LENGTH OF BLADE

11 cm



20

6.7863



20

6.7861

6.7863.13B



BUTTER AND CREAM CHEESE KNIFE

- Wavy edge
- Fork tip
- Perforated blade



LENGTH OF BLADE

13 cm



10

6.7863.13B



6.7233.20





STEAK KNIFE



- With blade protection
- Wavy edge



LENGTH OF BLADE

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

6.7903.12

STEAK KNIFE "GOURMET"



- With blade protection



LENGTH OF BLADE

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

6.7933.12







STEAK AND PIZZA KNIFE „GOURMET“















- With blade protection
- Wavy edge





LENGTH OF BLADE

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

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

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

12 cm   10 **6.7936.12L9B**

6.7903.14



LARGE STEAK KNIFE

- With blade protection



LENGTH OF BLADE

14 cm



6

6.7903.14








6.8003.15B

KITCHEN KNIFE



LENGTH OF BLADE

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

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

6.8103.18B

CARVING KNIFE



LENGTH OF BLADE

12 cm   10 **6.8103.12B**

15 cm   10 **6.8103.15B**

18 cm   10 **6.8103.18B**

6.8003.19B

CARVING KNIFE



LENGTH OF BLADE

} 10 **6.8003.19B** |

} 6 **6.8003.19G** |

} 10 **6.8001.19B**

} 10 **6.8006.19L4B** |

} 10 **6.8006.19L5B** |

} 10 **6.8006.19L8B**

19 cm
} 10 **6.8006.19L9B**

22 cm
} 10 **6.8003.22B** |

} 6 **6.8003.22G**

25 cm
} 10 **6.8003.25B** |

} 6 **6.8003.25G**

6.8023.25B

KITCHEN KNIFE



- Fluted edge



LENGTH OF BLADE

25 cm
} 10 **6.8023.25B** |

} 6 **6.8023.25G**

6.8063.20B



CARVING KNIFE

- Extra wide



LENGTH OF BLADE

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

6.8083.20B







CARVING KNIFE

- Fluted edge
- Extra wide



LENGTH OF BLADE

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

6.8223.25B







SLICING KNIFE

- Fluted edge
- Round



LENGTH OF BLADE

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

6.8413.15G



BONING KNIFE

- Flexible



LENGTH OF BLADE

15 cm



6.8413.15B



6.8413.15G

6.8503.17G



SANTOKU KNIFE



LENGTH OF BLADE

17 cm



6.8503.17B



6.8503.17G

6.8523.17B



SANTOKU KNIFE

- Fluted edge



LENGTH OF BLADE

17 cm



6.8523.17B



6.8523.17G



6.8521.17B



6.8521.17G



6.8526.17L4B



6.8526.17L5B



6.8526.17L8B



6.8526.17L9B

6.8633.21B



BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

- 10 6.8633.21B |

- 6 6.8633.21G |

- 10 6.8636.21L4B

- 10 6.8636.21L5B |

- 10 6.8636.21L8B |

- 10 6.8636.21L9B

21 cm - 10 6.8631.21B

6.8633.22B



BREAD AND PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

22 cm - 10 6.8633.22B | - 6 6.8633.22G

6.8633.26B



PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

26 cm - 10 6.8633.26B | - 6 6.8633.26G

6.8663.21



DUX-KNIFE

- Wavy edge



LENGTH OF BLADE

21 cm   120 **6.8663.21**

6.8713.20G







FILLETING KNIFE

- Flexible



LENGTH OF BLADE

16 cm   10 **6.8713.16B**

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

6.8561.18G



CHEF'S KNIFE



LENGTH OF BLADE

18 cm   50 **6.8561.18G**

6.7113.3



PARING KNIFE SET

- With blade protection

3-part  10 **6.7113.3**

 10 **6.7111.3**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm **6.7603**

Paring Knife



LENGTH OF BLADE

8 cm **6.7433**

Tomato and Table Knife



LENGTH OF BLADE

11 cm **6.7833**

6.7113.3G

PARING KNIFE SET



3-part   6 **6.7113.3G**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  **6.7603**

Paring Knife



LENGTH OF BLADE

8 cm  **6.7433**

Tomato and Table Knife



LENGTH OF BLADE


11 cm  **6.7833**

6.7116.31G

PARING KNIFE SET



3-part

 6 6.7116.31G



INCLUDED

Paring Knife



LENGTH OF BLADE

10 cm  6.7736.L9

Paring Knife



LENGTH OF BLADE

8 cm  6.7606.L118

Tomato and Table Knife



LENGTH OF BLADE


11 cm  6.7836.L114

6.7116.32

PARING KNIFE SET



3-part

 10 **6.7116.32**



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  **6.7401**

Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7836.L114**

Paring Knife



LENGTH OF BLADE

8 mm  **6.7636.L119**

6.7113.31

PARING KNIFE SET WITH PEELER



3-part   10 6.7113.31

  10 6.7111.31



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Universal Peeler



 7.6075

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

6.7191.F3



CUTTING BOARD SET

- Wavy edge

2-part   10 **6.7191.F3**

  10 **6.7191.F1**



INCLUDED



SIZE

164 x 120 x 6 mm  **7.4115**

Foldable Paring Knife



LENGTH OF BLADE

11 cm  **6.7833.FB**

6.7133.2G

CARVING SET



2-part

■  80 6.7133.2G

■  80 6.7131.2G



INCLUDED

Kitchen Knife



LENGTH OF BLADE

19 cm ■ 6.8003.19

Carving Fork



LENGTH

15 cm ■ 5.2103.15

6.7133.4G

KITCHEN SET

4-part  30 **6.7133.4G**

 30 **6.7131.4G**



INCLUDED

Multipurpose Kitchen Shears „Victorinox“



TOTAL LENGTH

20 cm **7.6363.3**

Universal Peeler



7.6075

Tomato and Table Knife



LENGTH OF BLADE

11 cm **6.7833**

Santoku Knife



LENGTH OF BLADE

17 cm **6.8523.17B**

6.7133.5G

KITCHEN SET

5-part   30 6.7133.5G



INCLUDED

Paring Knife



LENGTH OF BLADE

8 cm  6.7433

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

Bread Knife



LENGTH OF BLADE

21 cm  6.8633.21B

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Carving Knife



LENGTH OF BLADE

19 cm  6.8003.19B

6.7113.6G



PARING KNIFE SET

6-part 50 **6.7113.6G**

50 **6.7111.6G**



INCLUDED

Universal Peeler



7.6075

Paring Knife



LENGTH OF BLADE
8 cm **6.7403**

Paring Knife



LENGTH OF BLADE
8 cm **6.7603**

Paring Knife



LENGTH OF BLADE
8 cm **6.7433**

Paring Knife



LENGTH OF BLADE
8 cm **6.7633**

Tomato and Table Knife



LENGTH OF BLADE
11 cm **6.7833**

6.7133.7G

KITCHEN SET


7-part   26 6.7133.7G



INCLUDED

Universal Peeler



 7.6075

Santoku Knife



LENGTH OF BLADE

17 cm  6.8523.17B

Paring Knife



LENGTH OF BLADE

8 cm  6.7603

Carving Knife



LENGTH OF BLADE

19 cm  6.8003.19B

Tomato and Table Knife



LENGTH OF BLADE

11 cm  6.7833

Bread and Pastry Knife



LENGTH OF BLADE

22 cm  6.8633.22B

Carving Fork



LENGTH

15 cm  5.2103.15

5.1543

TABLE FORK



■ 6 5.1543

■ 6 5.1546.L9

5.1553

TABLE SPOON



■ 6 5.1553

■ 6 5.1556.L9

5.1573

TEA SPOON



■ 6 5.1573

■ 6 5.1576.L9

5.1583

CAKE FORK



■ 6 5.1583

6.7233.6

STEAK KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

11 cm ■ 1 6.7233.6

■ 1 6.7232.6

6.7803

TABLE KNIFE



LENGTH OF BLADE

11 cm   20 6.7803

6.7833.6





TOMATO AND TABLE KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

11 cm   1 6.7833.6 |   1 6.7832.6

6.7839.6G

TOMATO KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

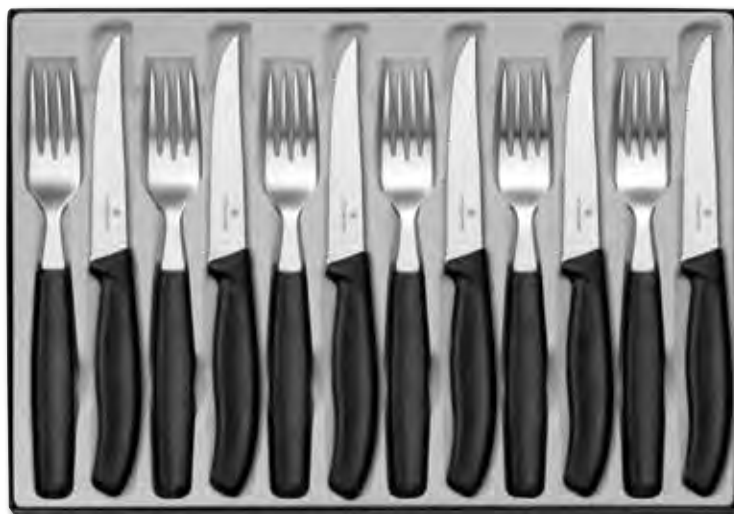
11 cm  10 6.7839.6G

6.7233.12



TABLE SET, 12 PIECES

- Wavy edge



LENGTH OF BLADE

11 cm



40 6.7233.12

6.7233.24



TABLE SET, 24 PIECES

- Wavy edge



LENGTH OF BLADE

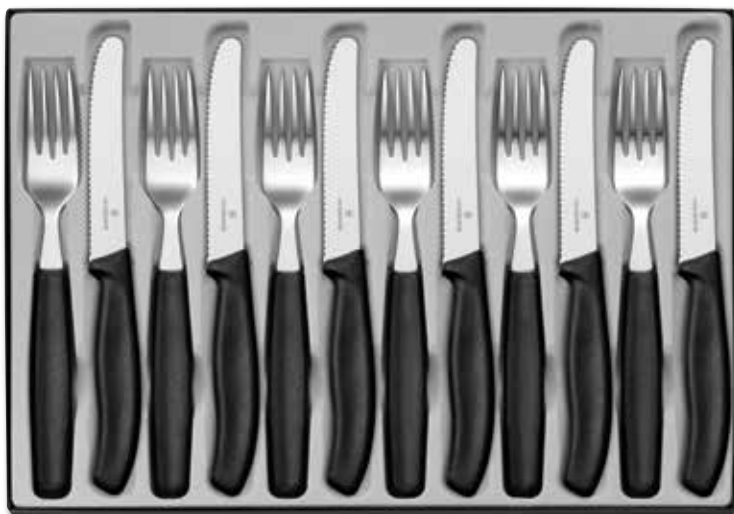
11 cm



15 6.7233.24

6.7833.12**TABLE SET, 12 PIECES**

- Wavy edge

**LENGTH OF BLADE**

11 cm



40 6.7833.12

6.7833.24**TABLE SET, 24 PIECES**

- Wavy edge

**LENGTH OF BLADE**

11 cm



15 6.7833.24

6.7192.F3



CUTLERY SET

- Wavy edge

3-part   10 **6.7192.F3**

  10 **6.7192.F9**

INCLUDED

Table Spoon




 **5.1553**

Table Fork



 **5.1543**



Foldable Tomato and Table Knife



LENGTH OF BLADE

11 cm  **6.7833.FB**

5.2103.15

CARVING FORK

- Flat



LENGTH

} 10 5.2103.15B |

} 6 5.2103.15 |

} 10 5.2101.15B

} 10 5.2106.15L4B |

} 10 5.2106.15L5B |

} 10 5.2106.15L8B

15 cm } 10 5.2106.15L9B

5.2303.18

CARVING FORK



LENGTH

18 cm } 6 5.2303.18

5.2603.10

DRUGGIST'S SPATULA



LENGTH OF BLADE

10 cm } 6 5.2603.10

5.2603.20




SPATULA



LENGTH OF BLADE

12 cm ■  6 **5.2603.12**

15 cm ■  6 **5.2603.15**

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

23 cm ■  6 **5.2603.23**

25 cm ■  6 **5.2603.25**

31 cm ■  6 **5.2603.31**

5.2703.25



SPATULA



LENGTH OF BLADE

25 cm ■  6 **5.2703.25**

5.2763.16



SPATULA



LENGTH OF BLADE

16 cm ■  6 **5.2763.16**





VICTORINOX

SWISS MODERN

HEAVENLY CONNECTIONS OF PRECISION AND DESIGN

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







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

6.9016.1521B

KITCHEN KNIFE



LENGTH OF BLADE


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

6.9036.158B

CARVING FORK



LENGTH

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

6.9056.17K6B




SANTOKU KNIFE



- Fluted edge



LENGTH OF BLADE

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

6.9016.221B





CARVING KNIFE






- Extra wide



LENGTH OF BLADE

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

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

6.9076.22W5B

BREAD AND PASTRY KNIFE



- Wavy edge
- Round



LENGTH OF BLADE

22 cm



6.9076.22W5B



6.9073.22WB

Blister Packaging unit

Dishwasher safe




6.9096.21G

CARVING SET



2-part

 50 **6.9096.21G**

  50 **6.9093.21G**



INCLUDED

Carving Knife



LENGTH OF BLADE

22 cm



6.9016.221B

Carving Fork



LENGTH

15 cm



6.9036.158B

6.9096.22G

KITCHEN SET



2-part

50 6.9096.22G

50 6.9093.22G



SWISS MODERN

INCLUDED

Bread and Pastry Knife



LENGTH OF BLADE

22 cm



6.9076.22W5B

Santoku Knife



LENGTH OF BLADE

17 cm



6.9056.17K6B

6.9003.12W



STEAK KNIFE

- Wavy edge



LENGTH OF BLADE

12 cm



6

6.9003.12W



6

6.9006.12W2



6

6.9006.12W41

6.9006.11W2



TOMATO AND TABLE KNIFE

- Wavy edge



LENGTH OF BLADE

11 cm



6

6.9006.11W2



6

6.9003.11W



6

6.9006.11W41

6.9036.0941



TABLE FORK



6

6.9036.0941



6

6.9033.09



6

6.9036.092

6.9033.08



TABLE SPOON



6

6.9033.08



6

6.9036.082



6

6.9036.0841

6.9036.072



TEA SPOON



6

6.9036.072



6

6.9033.07



6

6.9036.0741

6.9036.0641

CAKE FORK



6

6.9036.0641



6

6.9033.06



6

6.9036.062

6.9093.12W.12

TABLE SET, 12 PIECES



- Wavy edge



LENGTH OF BLADE

12 cm



40

6.9093.12W.12



40

6.9096.12W2.12



40

6.9096.12W41.12

6.9096.11W2.12 TABLE SET, 12 PIECES



- Wavy edge



LENGTH OF BLADE

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

6.9096.12W41.24 TABLE SET, 24 PIECES



- Wavy edge



LENGTH OF BLADE

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

6.9093.11W.24

TABLE SET, 24 PIECES



- Wavy edge



LENGTH OF BLADE

11 cm



14

6.9093.11W.24



14

6.9096.11W2.24



14

6.9096.11W41.24

6.9006.12W2B

STEAK KNIFE SET



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



LENGTH OF BLADE

12 cm



10

6.9006.12W2B



10

6.9003.12WB



10

6.9006.12W41B



Blister



Folding box



Packaging unit



Dishwasher safe

6.9006.11W41B

PARING KNIFE SET



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



LENGTH OF BLADE

11 cm



10 6.9006.11W41B



10 6.9003.11WB



10 6.9006.11W2B



6.9000.12G**STEAK KNIFE SET**

- 2 pieces

LENGTH OF BLADE

12 cm



6

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

- 2 pieces
- Wavy edge

LENGTH OF BLADE

12 cm



6

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

15 cm



6

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

- Fluted edge

LENGTH OF BLADE

17 cm



6

6.9050.17KG

6.9070.22WG

BREAD AND PASTRY KNIFE

- Wavy edge



LENGTH OF BLADE

22 cm



6

6.9070.22WG

6.9010.20G

CARVING KNIFE

- Extra wide



LENGTH OF BLADE

20 cm



6

6.9010.20G

22 cm



6

6.9010.22G

6.9030.15G

CARVING FORK



LENGTH

15 cm



6

6.9030.15G

6.9091.2

CARVING SET

2-part

  50 6.9091.2



SWISS MODERN

INCLUDED

Carving Knife



LENGTH OF BLADE

22 cm



6.9010.22G

Carving Fork



LENGTH

15 cm



6.9030.15G

