



VICTORINOX



**Household and Professional
Knives Directory**



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

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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 	<p>Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilization and can be used at temperatures of up to 80 – 100°C.</p>	Swiss Classic  
Thermoplastic elastomers 	<p>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.</p>	Fibrox, Swiss Classic  
Polypropylene, Thermoplastic elastomers	<p>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.</p>	Fibrox Dual Grip  
Walnut Wood*	<p>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.</p>	Swiss Modern Wood
Polypropylene Copolymer 	<p>Polypropylene copolymers have good strength, stiffness and hardness. It can be sterilized and has a maximum temperature resistance of 80 -110°C.</p>	Swiss Modern Synthetic  
Polyamide 	<p>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.</p>	Swibo  
Modified Maple Wood*	<p>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.</p>	Grand Maître, Wood
Polyoxymethylene 	<p>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.</p>	Grand Maître  
Beechwood*	<p>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).</p>	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

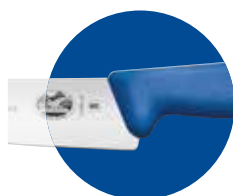
Fibrox handles are made from thermoplastic elastomers (TPE). They feature excellent non-slip properties, can be used at temperatures of up to 80 – 110°C and can also be sterilized. These properties are ideal for ensuring their safe use in a professional environment. To make the different applications 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, 2st working shift



Yellow

■ Chicken, 3st working shift



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



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.



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.



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 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 wood composite cutting boards and kitchen tools.

It can also be used for wooden knife handles or wooden tables, chairs, etc.

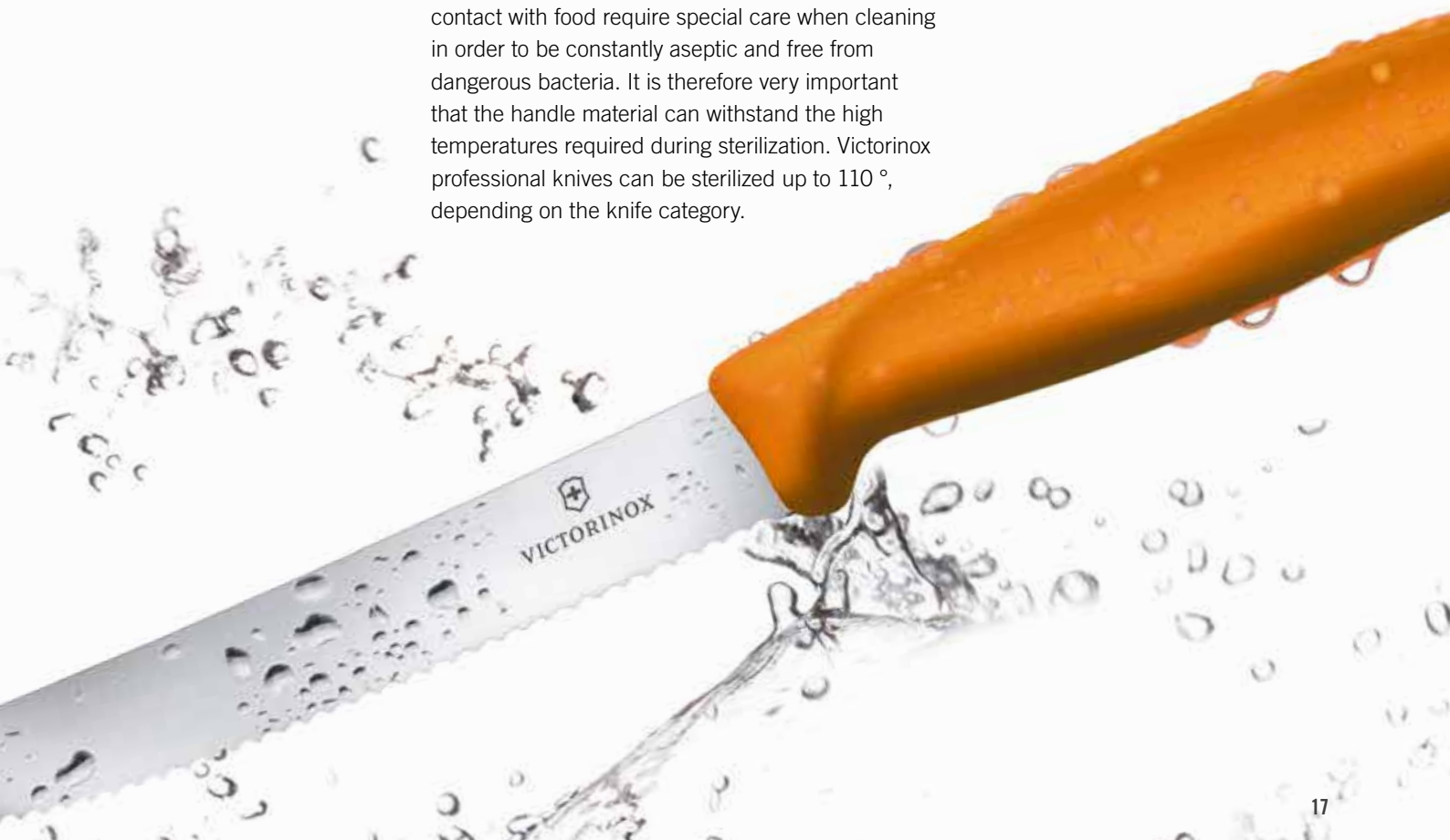
DISHWASHER SAFE

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



STERILIZABILITY FOR PROFESSIONAL KNIVES

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





SWISS CLASSIC

VIBRANT HELPERS FOR EVERY APPLICATION

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



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



SWISS CLASSIC

Paring Knives

67403

PARING KNIFE

straight edge
8 cm
with disposable
blade protection



■ 67403

☞ 20



■ 67401

☞ 20

67433

PARING KNIFE

wavy edge
straight edge
8 cm
with disposable
blade protection



■ 67433

☞ 20



■ 67431

☞ 20

67503

SHAPING KNIFE

Bird's Beak edge
6 cm
with disposable
blade protection



■ 67503

☞ 20



■ 67501

☞ 20

67603

PARING KNIFE

pointed tip
8 cm
with disposable
blade protection



2 pieces blistered
(without blade protection)

■ 67603

☞ 20



■ 67603B

☞ 10

■ 67601

☞ 20

■ 67606L114

☞ 20

■ 67606L114B

☞ 10

■ 67606L115

☞ 20

■ 67606L115B

☞ 10

■ 67606L118

☞ 20

■ 67606L118B

☞ 10

■ 67606L119

☞ 20

■ 67606L119B

☞ 10



BLISTER (B)

2 pieces blistered
without blade protection



67633

PARING KNIFE

wavy edge
pointed tip
8 cm
with disposable
blade protection



2 pieces blistered
(without blade protection)



- | | | | | | |
|--------------|------|--------------|------|--------------|------|
| ■ 67633 | 📦 20 | ■ 67633B | 📦 10 | ■ 67631 | 📦 20 |
| ■ 67636L114 | 📦 20 | ■ 67636L114B | 📦 10 | ■ 67636L115 | 📦 20 |
| ■ 67636L115B | 📦 10 | ■ 67636L118 | 📦 20 | ■ 67636L118B | 📦 10 |
| ■ 67636L119 | 📦 20 | ■ 67636L119B | 📦 10 | | |

67703

PARING KNIFE

pointed tip
10 cm
with disposable
blade protection



- | | | | | | |
|-------------|------|-------------|------|-------------|------|
| ■ 67703 | 📦 20 | ■ 67701 | 📦 20 | ■ 67706L114 | 📦 20 |
| ■ 67706L115 | 📦 20 | ■ 67706L118 | 📦 20 | ■ 67706L119 | 📦 20 |

67733

PARING KNIFE

wavy edge
pointed tip
10 cm
with disposable
blade protection



- | | | | |
|---------|------|---------|------|
| ■ 67733 | 📦 20 | ■ 67731 | 📦 20 |
|---------|------|---------|------|

67793B

PARING KNIFE SET,
2 PIECES

pointed tip
10 cm
without blade protection



content:
1 x 67703 (normal straight edge)
1 x 67733 (wavy edge)



- | | | | | | |
|------------|------|------------|------|------------|------|
| ■ 67793B | 📦 10 | ■ 67796L4B | 📦 10 | ■ 67796L5B | 📦 10 |
| ■ 67796L8B | 📦 10 | ■ 67796L9B | 📦 10 | | |



67833



TOMATO AND UTILITY KNIFE

wavy edge
11 cm
with disposable
blade protection

2 pieces blistered
(without blade protection)



■ 67833 20 ■ 67833B 10 ■ 67831 20

■ 67832 20 ■ 67836L114 20 ■ 67836L114B 10

■ 67836L115 20 ■ 67836L115B 10 ■ 67836L118 20

■ 67836L118B 10 ■ 67836L119 20 ■ 67836L119B 10

67863



CHEESE AND SAUSAGE KNIFE

fork tip
wavy edge
with blade protection

11 cm



■ 67863 20

5210315



CARVING FORK

flat

15 cm



■ 5210315 6 ■ 5210315B 10

5230318



CARVING FORK

forged

18 cm



■ 5230318 6



6800315B

CHEF'S KNIFE



15 cm

■ 6800315B 10

6800319B

CARVING KNIFE



19 cm

■ 6800319B 10 ■ 6800619L4B 10 ■ 6800619L5B 10

■ 6800619L8B 10 ■ 6800619L9B 10

22 cm

■ 6800322B 10

6802325B

CARVING KNIFE
fluted blade



25 cm

■ 6802325B 10

6806320B

CHEF'S KNIFE
broad blade



20 cm

■ 6806320B 10

SWISS CLASSIC



6808320B

CARVING KNIFE

fluted blade
extra wide blade



20 cm

■ 6808320B 10

6822325B

SLICING KNIFE

fluted blade
round tip



25 cm

■ 6822325B 10 **NEW**

6850317B

SANTOKU KNIFE



17 cm

■ 6850317B 10

6852317B

SANTOKU KNIFE

fluted blade



17 cm

■ 6852317B 10 ■ 6852617L4B 10

■ 6852617L5B 10 ■ 6852617L8B 10 ■ 6852617L9B 10





6863321B

BREAD KNIFE
serrated edge



21 cm

■ 6863321B

10

■ 6863621L4B

10

■ 6863621L5B

10

■ 6863621L8B

10

■ 6863621L9B

10

6863322B

BREAD AND PASTRY KNIFE
serrated edge



22 cm

■ 6863322B

10

6863326B

PASTRY KNIFE
serrated edge



26 cm

■ 6863326B

10

6871320B

FILLETING KNIFE
flexible blade



16 cm

■ 6871316B

10

20 cm

■ 6871320B

10

SWISS CLASSIC



671133G

PARING KNIFE SET, 3 PIECES



content:
 paring knife 67603
 tomato & table knife 67833
 paring knife 67433

■ 671133G 6



671133

PARING KNIFE SET, 3 PIECES

with disposable blade protection



content:
 paring knife 67603
 paring knife 67433
 tomato & table knife 67833

■ 671133 10



6711632

PARING KNIFE SET, 3 PIECES

with disposable blade protection



content:
 paring knife 67401
 paring knife 676361119
 tomato and table knife 678361114

NEW

■ ■ ■ 6711632 10



6711331

PARING KNIFE SET WITH PEELER, 3 PIECES

with disposable blade protection



content:
 universal peeler 76075
 paring knife 67603
 tomato and table knife 67833

NEW

■ 6711331 10 ■ 6711131 10



671332G

CARVING SET, 2 PIECES



content:
 Carving knife 6.8003.19
 Carving fork 5.2103.15

NEW

■ 671332G 1





671136G **PARING KNIFE SET, 6 PIECES**



content:
 Paring Knife 67603
 Paring Knife 67633
 Paring Knife 67403
 Paring Knife 67433
 Paring Knife 67833
 Universal Peeler 76075

■ 671136G

📦 32



5260310 **SPREADER SPATULA**



narrow
 10 cm

■ 5260310

🔪 6



5260320 **SPATULA**



flexible



spreading length 12 cm

■ 5260312

🔪 6

spreading length 15 cm

■ 5260315

🔪 6

spreading length 20 cm

■ 5260320

🔪 6

spreading length 25 cm

■ 5260325

🔪 6

5270325 **SPATULA**



cranked
 spreading length 20 cm



■ 5270325

🔪 6

5276316 **SPATULA**
 shaped offset
 spreading length 12 cm



■ 5276316

🔪 6

SWISS CLASSIC



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.





5200312

CHEF'S KNIFE



12 cm

5200312



15 cm

5200315



5200115



5200319

CHEF'S KNIFE



19 cm

5200319



5200119



5200219

5200419



22 cm

5200322



25 cm

5200325



5200225



5200425



5200725



5200825



28/31 cm

5200328



5200331



5203319

CHEF'S KNIFE

serrated edge



19/22/25 cm

5203319



5203322



5203325





5206320

CHEF'S KNIFE
extra broad blade



20 cm

■ 5206320 6

5252317

SANTOKU KNIFE
fluted blade



17cm

■ 5252317 6

5253321

BREAD KNIFE
serrated edge



21 cm

■ 5253321 6

5280318

CARVING KNIFE
straight narrow blade



18 cm

■ 5280318 6

5293326

PASTRY KNIFE
serrated edge



26 cm

■ 5293326 6

FIBROX



5370316

FILLETING KNIFE
flexible blade



16/18/20 cm

■ 5370316



■ 5370318



■ 5370320



5376320

FILLETING KNIFE
rear curved edge
flexible blade



20 cm

■ 5376320



5400318

KITCHEN CLEAVER
320 gr



18 cm

■ 5400318



5450330

SLICING KNIFE
pointed tip
extra wide blade
blade width 40 mm



30 cm

■ 5450330





5420325

SLICING KNIFE

round blade
blade width 30 mm



25/30/36 cm

■ 5420325



■ 5420330



■ 5420336



5423325

SLICING KNIFE

serrated edge
round blade
blade width 30 mm



25/30/36 cm

■ 5423325



■ 5423330



■ 5423336



5440325

SLICING KNIFE

pointed tip
blade width 30 mm



25 cm

■ 5440325



5443325

SLICING KNIFE

serrated edge
pointed tip
blade width 30 mm



25 cm

■ 5443325



5462330

SALMON KNIFE

fluted blade
flexible blade



30 cm

■ 5462330



FIBROX



5590311M

POULTRY KNIFE
Narrow, Medium handle



15cm

■ 5590311M 6

5600312

BONING KNIFE
straight blade



12 cm

■ 5600312 6

15 cm

■ 5600315 6 ■ 5600115 6 ■ 5600215 6

■ 5600415 6 ■ 5600815 6

5610315

BONING KNIFE
straight
narrow blade



15 cm

■ 5610315 6

5620309

BONING KNIFE
straight
extra narrow blade



09/12/15 cm

■ 562309 6 ■ 5620312 6 ■ 5620315 6

5630315

BONING KNIFE
rear curved edge



15 cm

■ 5630315 6



5640312

BONING KNIFE

rear curved edge
narrow blade



12/15 cm

■ 5640312



6

■ 5640315



6

5641312

BONING KNIFE

rear curved edge
narrow
flexible blade



12/15 cm

■ 5641312



6

■ 5641315



6

5650315

BONING KNIFE

curved blade



15 cm

■ 5650315



6

5650315D

**DUAL GRIP
BONING KNIFE**

curved blade



15 cm

■ 5650315D



6

5660312

BONING KNIFE

curved
narrow blade



12 cm

■ 5660312



6

■ 5660112



6

■ 5660212



6

■ 5660812



6

15 cm

■ 5660315



6

■ 5660115



6

■ 5660215



6

■ 5660815



6

■ 5660415



6



5660312M

SAFETY GRIP BONING KNIFE

curved
narrow blade



12/15 cm

■ 5660312M



■ 5660315M



5661312

BONING KNIFE

curved
narrow
flexible blade



12 cm

■ 5661312



■ 5661112



■ 5661812



15 cm

■ 5661315



■ 5661115



■ 5661215



■ 5661815



5661312D

DUAL GRIP BONING KNIFE

curved
narrow



12 cm

■ 5661312D



15 cm

■ 5661315D



5661315M

SAFETY GRIP BONING KNIFE

curved
narrow
flexible blade



15 cm

■ 5661315M



5510310

RABBIT KNIFE



10 cm

■ 5510310





5550318

BONING & STICKING KNIFE

straight blade



18 cm

■ 5550318



■ 5550118



■ 5550218

■ 5550818



20 cm

■ 5550320



■ 5550820



5520318

BUTCHER'S KNIFE



18/20/26/31 cm

■ 5520318



■ 5520320



■ 5520326



■ 5520331



5722320D

DUAL GRIP SLAUGHTER KNIFE

Fluted Curved Narrow Blade



20 cm

■ 5722320D



25 cm

■ 5722325D



5720320

CIMETER STEAK KNIFE

narrow curved



20 cm

■ 5720320



5730325

CIMETER STEAK KNIFE

curved



25 cm

■ 5730325





5740318

BUTCHERS STEAK KNIFE
widened tip



18/20 cm	■ 5740318	6	■ 5740320	6
25 cm	■ 5740325	6	■ 5740125	6
	■ 5740825	6		
31/36 cm	■ 5740331	6	■ 5740336	6

5740320L

SAFETY NOSE BUTCHERS KNIFE
widened tip



20 cm	■ 5740320L	6
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5760318

BUTCHERS KNIFE
stiff
thick blade



18 cm	■ 5760318	6
-------	-----------	---

5770315

SKINNING KNIFE
German type



15/18 cm	■ 5770315	6	■ 5770318
----------	-----------	---	-----------

5780315

SKINNING KNIFE
American type



15 cm	■ 5780315	6
-------	-----------	---

5790312

LAMB SKINNING KNIFE



12 cm	■ 5790312	6
-------	-----------	---



WOOD

NATURALLY CONVINCING AND SMART KNIVES

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



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

WOOD

Vegetable/Cooks Knife



50700

PARING KNIFE

pointed tip
without blade protection

10 cm

■ 50700



5163021G

BREAD KNIFE

serrated edge

21 cm

■ 5163021G



■ 5163021



5200012

VEGETABLE/COOKS KNIFE

pointed tip

12 cm

■ 5200012



5200019G

CHEF'S KNIFE

19/22/25/31 cm

■ 5200019G



■ 5200022G



■ 5200025G



■ 5200019



■ 5200022



■ 5200025



■ 5200031



5203022

CHEF'S KNIFE

serrated edge

22 cm

■ 5203022



GIFT BOX (G)

WOOD



WOOD

Chef's Knives

5230015

CARVING FORK
forged



15 cm

■ 5230015



5270025

SPATULA
shaped offset
spreading length



25 cm

■ 5270025



5293026G

PASTRY KNIFE
serrated edge



26 cm

■ 5293026G



■ 5293026



5370016

FILLETING KNIFE
flexible blade



16 cm

■ 5370016



5381018

FILLETING KNIFE
super flexible blade



18 cm

■ 5381018





6850017G **SANTOKU KNIFE**



17 cm

6850017G



6850017



6852017G **SANTOKU KNIFE**
fluted blade



17 cm

6852017G



6852017



5412030 **SALMON KNIFE**
fluted blade
round blade



30 cm

5412030



5420025 **SLICING KNIFE**
round blade
blade width 30 mm



25/30 cm

5420025



5420030



WOOD



5423025

SLICING KNIFE

serrate dedge
round blade
blade width 30 mm



25/30/36 cm

■ 5423025



6

■ 5423030



6

■ 5423036



6

5600615

BONING KNIFE

American handle
straight blade



15 cm

■ 5600615



6

5661612

BONING KNIFE

American handle
flexible curved narrow blade



12 cm

■ 5661612



6



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.



5844920

FISH FILLETING KNIFE

narrow handle
flexible blade



20 cm

5844920



5845121

CARVING KNIFE

stiff
thick blade



21/26 cm

5845121



5845126



SB-SHEATH (S)



SWIBO

Slicing Knives

5844130

SLICING KNIFE

round blade
blade width 30 mm
25 cm



■ 5844130



6

5844325

LARDING KNIFE

serrated edge
round blade
blade width 30 mm



25 cm

■ 5844325



6

5843625

SLAUGHTER AND BUTCHER'S KNIFE

stiff, thick
curved blade with widened tip



25 cm

■ 5843625



6



5840116

BONING KNIFE
straight blade



16/18 cm

5840116



5840118



5840516

BONING KNIFE
curved blade



16 cm

5840516



5840616

BONING KNIFE
curved
flexible blade



16 cm

5840616



5840913

BONING KNIFE
curved
narrow
flexible blade



13/16 cm

5840913



5840916





VICTORINOX

100% STAINLESS STEEL

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.



690161521B

CHEFS KNIFE



15 cm



10

690161521B



10

6901315B

69036158B

CARVING FORK



15 cm



10

69036158B



10

6903315B

6905617K6B

SANTOKU KNIFE



- Fluted blade



17 cm



10

6905617K6B



10

6905317KB

69016202B

CARVING KNIFE



- Extra wide



20 cm



10

69016202B



10

6901320B

22 cm



10

69016221B



10

6901322B



6907622W5B

BREAD AND PASTRY KNIFE



- serrated edge
- Round



22 cm



10

6907622W5B



10

6907322WB

6909621G

CARVING SET



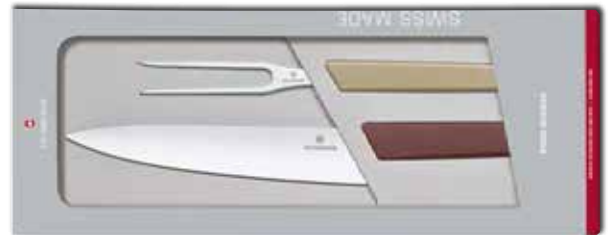
50

6909621G



50

6909321G



INCLUDED

Carving Knife



LENGTH OF BLADE

22 cm



69016221B

Carving Fork



LENGTH

15 cm



69036158B

6909622G

KITCHEN SET



2-part



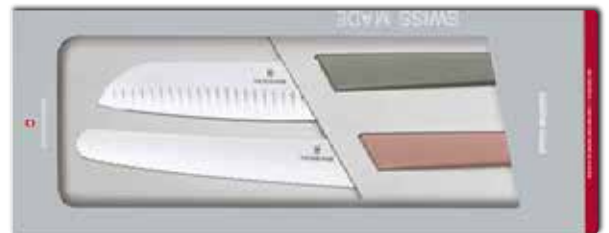
50

6909622G



50

6909322G



INCLUDED

Bread and Pastry Knife



LENGTH OF BLADE

22 cm



6907622W5B

Santoku Knife



LENGTH OF BLADE

17 cm



6905617K6B



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.



7720308G

PARING KNIFE



8 cm

7720308G



6

7720310G



6



7720315G

UTILITY KNIFE



15/20 cm

7720315G



6

7720320G



6



7721320G

FILLETING KNIFE

flexible blade



20 cm

7721320G



6



7722326G

SLICING KNIFE

fluted edge

round blade

blade width 30 mm



26 cm

7722326G



6



7723315G

CARVING FORK



15 cm

7723315G



6



GIFT BOX (6)



7730317G SANTOKU KNIFE



17 cm

■ 7730317G

📦 6

7732317G SANTOKU KNIFE
fluted blade



17 cm

■ 7732317G

📦 6

7740315G CHEF'S KNIFE



15/20/25 cm

■ 7740315G

📦 6

■ 7740320G

📦 6

■ 7740325G

📦 6

7743323G BREAD KNIFE
serrated edge



23 cm

■ 7743323G

📦 6

GRAND MAÎTRE



GRAND MAÎTRE POM

772432

CARVING SET, 2 PIECES



content:
 carving knife 7720320
 carving fork 7723315



■ 772432



772433

CHEF'S SET, 3 PIECES



content:
 kitchen knife 7720308
 carving knife 7720320
 chef's knife 7740320



■ 772433





STORAGE + CUTTING BOARDS

ALWAYS-AT-HAND SOLUTIONS FOR BUSY KITCHENS

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



Sustainable products that don't compromise on functionality or style: that is at the heart of the Victorinox Cutting Board Collection. Crafted from a paper composite material that's as durable as it is elegant, the range includes cutting boards and cutting board stands, as well as a protective wax made from natural ingredients. Thanks to their robust construction, each piece is dishwasher safe and heat resistant to 175°C/350°F. The lightweight material has a natural bounce, which means it's gentle on knives and pans. In a choice of brown or black, this collection makes the perfect addition to any style-conscious, environmentally friendly kitchen.

- Provides safety whatever your storage solution
- Protects the cutting edge from damage
- Dishwasher safe and durable

CUTTING BOARDS

Cutting Boards



74119

PROTECTIVE WAX FOR CUTTING BOARDS

147 ml
Tin with applicator

74119 6



74120

CUTTING BOARD KITCHEN SERIES

built-in utility hole
203 x 152mm

Brown 74120 6

Black 741203 6



74121

CUTTING BOARD KITCHEN SERIES

built-in utility hole
292 x 228mm

Brown 74121 6

Black 741213 6



74122

CUTTING BOARD KITCHEN SERIES

built-in utility hole
368 x 285mm

Brown 74122 6

Black 741223 6



74123

CUTTING BOARD KITCHEN SERIES

built-in utility hole
444 x 330mm

Brown 74123 6

Black 741233 6






CUTTING BOARDS

Cutting Boards

74124

CUTTING BOARD ALL-IN-ONE

built-in utility hole
254 x 178mm

Brown	 74124	 6
Black	 741243	 6



74125

CUTTING BOARD ALL-IN-ONE

built-in utility hole
292 x 228mm

Brown	 74125	 6
Black	 741253	 6



74126

CUTTING BOARD ALL-IN-ONE

built-in utility hole
368 x 285mm

Brown	 74126	 6
Black	 741263	 6



74127

CUTTING BOARD ALL-IN-ONE

built-in utility hole
444 x 330mm

Brown	 74127	 6
Black	 741273	 6



**6715311****SWISS CLASSIC CUTLERY BLOCK
11 PIECES**beechwood
height: 35.5 cm

■ 6715311

1



content:

potato peeler	50203
steak knife	67233
paring knife	67433
paring knife	67603
paring knife	67703
tomato and table knife	67833
kitchen knife	6800315
carving knife	6800322
santoku knife	6852317
bread knife	6863321
domestic sharpening steel	78013

**770913****MAGNETIC KNIFE BAR «MAJOR»**3 mounting holes, empty
black
length: 35 cm

■ 770913

1





STORAGE

Cutlery Blocks & Chef's Cases

54963



KNIFE FOLDER SET

Crafted in water-repellent, high-tech material
 Adjustable straps, soft handles
 Strong elastic and Velcro straps keep everything safely secured
 Complete with 15 knives/tools



■ 54963

549630



KNIFE FOLDER SET (EMPTY)

Crafted in water-repellent, high-tech material
 Adjustable straps, soft handles
 Strong elastic and Velcro straps keep everything safely secured



■ 549630

54953



CHEF'S BACKPACK AND FOLDER SET

Crafted in water-repellent, high-tech material with fully expandable modular system
 Easy fix-and-release system for inlay compartments
 Backpack Includes 17" Laptop Compartment
 Adjustable straps, soft handles, and back padding for comfort
 Folder complete with 15/knives/tools



■ 54953

549530



CHEF'S BACKPACK (EMPTY)

Crafted in water-repellent, high-tech material with fully expandable modular system
 Easy fix-and-release system for inlay compartments
 Includes 17" Laptop Compartment
 Adjustable straps, soft handles, and back padding for comfort



■ 549530



7401056

CUTLERY ROLL BAG SMALL (EMPTY)

dark gray

length (closed): 48 cm
length (open): 56 cm
height (open): 48 cm
net weight: 448 g

 7401056



7401082

CUTLERY ROLL BAG LARGE (EMPTY)

dark gray

length (closed): 48 cm
length (open): 82 cm
height (open): 48 cm
net weight: 658 g

 7401082



7401147

**CUTLERY ROLL BAG
8 PIECES (EMPTY)**

black

length (closed): 48 cm
length (open): 47 cm
height (open): 48 cm
net weight: 490 g

NEW

 7401147



placement
recommendation
for the cutlery
roll bag, 8 pieces





KITCHEN UTENSILS

MULTITASKING AND EASY-TO-USE KITCHEN GADGETS

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



The right kitchen utensils make for easy cooking, helping the professional and home chef alike create delicious dishes and gather loved ones together over a meal. The Kitchen Utensils distinguish themselves by their classic design and attention to detail. Using high-quality materials, this range understands what cooks need and offers coordinated, functional items for every kitchen task. From the grater with razor-sharp blades on both sides to the nimble tomato peeler, these are the right essentials.



KITCHEN UTENSILS

50103

POTATO PEELER

single edge
for right-handed use



■ 50103

📦 20



50201

POTATO PEELER

double edge



■ 50201

📦 20



50209

POTATO PEELER

double edge



■ 50209

📦 20



76075

UNIVERSAL PEELER

stainless pivoting blade
serrated edge
double edge



■ 76075

📦 20

■ 760754

📦 20



■ 760755

📦 20

■ 760758

📦 20

■ 760759

📦 20

76079

TOMATO AND KIWI PEELER

Double Edge
Serrated Edge
Pivoting Blade



■ 76079

📦 20



KITCHEN UTENSILS



60900

REX PEELER

straight edge blade
aluminum body, ss blade

■ 60900

📦 20



60912

STAR PEELER

doubled edge blade
stainless steel body & blade

■ 60912

📦 20



60913

STAR PEELER - SERRATED BLADE

stainless steel body & blade

■ 60913

📦 20



60914

STAR PEELER - JULIENNE BLADE

stainless steel body & blade

■ 60914

📦 20



60930

RAPID PEELER - WHITE

straight edge blade
ABS body, SS blade

■ 60930

📦 20



609303

RAPID PEELER - BLACK

straight edge blade
ABS body, SS blade

■ 609303

📦 20





KITCHEN UTENSILS

760811

GRATER

stainless, coarse blade
with anti-slip feet



with blade protection



■ 760811

📦 10

760824

GRATER

stainless, fine blade
with anti-slip feet



with blade protection



■ 760824

📦 10

768573

UNIVERSAL CAN OPENER

■ 768573

📦 10



KITCHEN UTENSILS



5360316

APPLE CORER
Ø 16 mm



5360316

12



53403

LEMON DECORATOR



53403

12



53503

LEMON ZESTER



53503

12



76394

OYSTER KNIFE
with hand-guard



76394

1





KITCHEN UTENSILS

76343

POULTRY SHEARS

stainless
total length 25 cm

■ 76343

☐ 5



76345

POULTRY SHEARS

with buffer-spring
stainless
total length 25 cm

■ 76345

☐ 1



76350

POULTRY SHEARS

stainless
total length 25 cm
easy to separate

■ 76350

☐ 1



79036

SOFT RESISTANT GLOVES

Cut resistant gloves are sold individually
not in pairs.

These gloves are ambidextrous.

Kitted working glove made of Brinax®

(0.05mm), A8C Polyester and stainless steel.

Application: Slaughterhouse, food preparation
& food service

☐ 79036S - Small (white marking)

■ 79036M - Medium (red marking)

■ 79036L - Large (blue marking)

■ 79036XL - Extra Large (orange marking)

☐ 20





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.



78014

SWISS CLASSIC SHARPENING STEEL

round
medium-finecut



20cm

■ 78014



78303

SWISS MODERN SHARPENING STEEL

round
medium-finecut



20cm

■ 78303



V78323

KITCHEN SHARPENING STEEL

oval
diamond-coated



26 cm

oval, 23 cm

■ 78313



oval, 26 cm

■ V78323



78513

BUTCHER SHARPENING STEEL

round
finecut



30 cm

round, 30 cm

■ 78513



oval, 30 cm

■ 78523





SHARPENING + SAFETY

Sharpening Steels and Knife Sharpeners

78623

BUTCHER SHARPENING STEEL

oval
micro-finecut



30 cm

■ 78623

📦 6

78511

DUAL GRIP SHARPENING STEEL

round
micro-finecut



20cm

■ 78511

📦 6

78515

BUTCHERS SHARPENING STEEL

round
medium finecut



30cm

■ 78515

📦 6

78516

BUTCHERS SHARPENING STEEL

oval
medium finecut



30cm

■ 78516

📦 6

787213

KNIFE SHARPENER

ceramic rolls
2 Levels

■ 787213

📦 6



78715

KNIFE SHARPENER

■ 78715

📦 6



78720

RUBICUT SHARPENER

Not Victorinox branded

■ 78720

📦 6





SCISSORS

TOOL THAT ALWAYS PERFORM THE PERFECT CUT

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



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

SCISSORS

Household and Professional Scissors



8098616

HOUSEHOLD AND HOBBY SCISSORS

total length 16 cm



■ 8098616

☐ 5

8099923

ALL-PURPOSE SCISSORS

total length 23 cm



■ 8099923

☐ 5

763633

MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»

stainless

total length 20 cm



■ 763633

☐ 5

8098719

HOUSEHOLD AND HOBBY SCISSORS

total length 19 cm



■ 8098719

☐ 5

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