



VICTORINOX

HOUSEHOLD AND PROFESSIONAL KNIVES 2015





**HOUSEHOLD AND
PROFESSIONAL KNIVES
2015**



Ibach-Schwyz, 03/2015



VICTORINOX 1884-2014

130 YEARS OF EXPERIENCE AND LIVED SWISS TRADITION

The little red pocket knife, with cross and shield emblem on the handle is an instantly recognizable symbol of our company. In a most unique way, it conveys excellence in Swiss craftsmanship, and also 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 over the past 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 on life's adventures, both great and small.

Today, the full range of Victorinox knives is comprised of over 1,100 models. This year marks the first time that the range is presented in two, separate catalogs: «Swiss Army Knives» and «Household and Professional Knives». We are pleased to offer this updated and streamlined assortment, with our best, and perhaps future classics.

Victorinox

Karl Elsener

Carl Elsener
CEO Victorinox



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CATALOG NOTES

The product section of this catalog is divided into main categories and, if available, into sub-categories. These are marked on the top left of the page as well as on the side register. The product information (item number and blade length) within the paragraphs refer only to the image depicted to the right.

All available product variations (color and length) are listed below the product image; color swatch, item number, EAN code and comments if applicable.

WOOD

Chef's Knives

5.3700.18

FILLETING KNIFE

flexible blade

18 cm

5.3700.16

5.3700.18

7 611160 502087

7 611160 502094

Image

Register

Category, sub-category

Product information

Item number, product name, product features, blade length

Product variation

Color swatch, item number, EAN code, packaging type / sales unit

HANDLE-COLORS

The color coding of the knife handles (except Swibo, beech and metal/grey) are denoted as the 5th digit or at the end of the item number.

HANDLE HACCP (Fibrox)	HANDLE (other categories)	
5 th digit of the item number	5 th digit or at the end of the item number	
5.6601.15 = red	6.7831 = red	6.7836.9/L9/L119 = orange
5.6602.15 = blue	6.7832 = blue	5.8409.16 = Swibo
5.6603.15 = black	6.7833 = black	5.1630.21 = rosewood
5.6604.15 = green	6.7836.4/L4/L114 = green	5.0109 = bubinga
5.6607.15 = white	6.7836.5/L5/L115 = pink	6.7153.11 = beech
5.6608.15 = yellow	6.7836.8/L8/L118 = yellow	7.6074 = metal/grey

ABBREVIATIONS AFTER THE ITEM NUMBER

- B = Blister

G = Gift box

L = For left-handed users (scissors)

L = Safety Nose (for maximum safety)

L = Large size (cut resistant gloves)

M = Medium size handle (poultry shears)

M = Safety Grip (for increased safety)
- M = Medium size (cut resistant gloves)

S = Small size (cut resistant gloves)

S = SB-sheath

W = Wavy edge

X = Vx Grip (for better grip)

XL = Extra large size (cut resistant gloves)

EDGE AND BLADE TYPES

The edge and blade type coding of the knife assortment (except Swibo) are denoted as the 4th digit of the item number.

Normal straight edge

5.2003.15

Flexible blade

5.6613.15

Fluted edge

6.8523.17

Wavy edge

6.8633.21

Other shape of blade

5.4063.18

00 + saw edge

5.4473.25

60 + fluted edge

6.8083.20

BLADE LENGTH (knives)

Knives that are available in different sizes, are denoted after the 5th digit of the item number.

5.6613.12 or 6.8523.17B

TOTAL LENGTH (except knives)

The total or spreading length of an article is listed separately if required.

8.0919.24

TAILOR'S SCISSORS

Total length 24 cm

Total length

MATERIAL

The following table outlines key features of the most popular handle and blade materials:

HANDLES		
Polyamide (PA)	Polyamide is extremely strong and combines excellent rigidity with high impact strength. It benefits from good abrasion resistance and sliding properties, can be sterilised and is suitable for use at temperatures of up to 80 - 110°C.	Swibo, Fibrox, Special Knives
Polypropylene (PP)	Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilisation and can be used at temperatures of up to 80 - 100°C.	SwissClassic, Standard, Special Knives
Polyoxymethylene (POM)	POM features excellent strength, hardness and dimensional stability over a wide range of temperatures. It benefits from good abrasion resistance, can be sterilised and is suitable for use at temperatures of up to 130°C.	Forged
Thermoplastic elastomers (TPE)	TPE materials 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, SwissClassic, Ceramic
Rosewood*	High-quality rosewood comes from India and is FSC-certified (controlled wood). This very hard wood is tough, durable and benefits from low shrinkage. It is also highly resistant to moisture..	Wood, Special Knives
Bubinga*	Originating from Gabon in Africa, bubinga wood is extremely hard and resistant to moisture. It is FSC-certified (pure).	Wood
Beech*	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).	Wood, Special Knives

* All products with wooden handles are dishwasher safe.

Fibrox

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

HACCP Color Coding (Hazard Analysis Critical Control Points)		red	raw meat		green	fruit / vegetables
		blue	fish		white	bakery / dairy
		black	universal		yellow	poultry

Stainless Steel Blades

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	AISI	C (%)	Cr (%)	Mo (%)	V (%)
1.4419	X 38 Cr Mo 14	420	0.38	14	0.8	
1.4034	X 46 Cr 13	420	0.43 - 0.50	12.5 - 14.5		
1.4116	X 50 Cr Mo V 15	425	0.45 - 0.55	14.0 - 15.0	0.50 - 0.80	0.1 - 0.2
1.4110	X 55 Cr Mo 14	440 A	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.

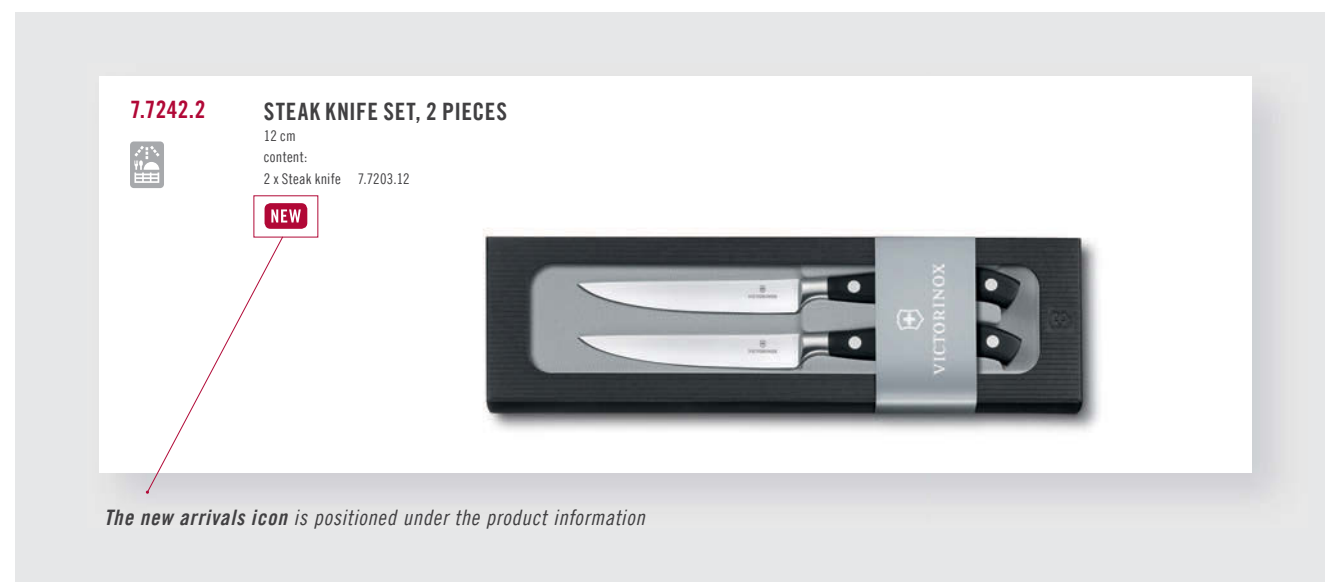
Ceramic Blades

Ceramic blades are manufactured from high-purity zirconium oxide powder. This results in a blade that has an extremely high level of hardness. Ceramic is almost as hard as diamond. The blades do not transfer taste or odor and are resistant to corrosion and acids. As a result of the high density of the surface, ceramic knives are very easy to care for. Ceramic knives are intended for the cutting of food. Ceramic blades are unsuitable for hitting, levering and cutting hard or frozen foods. This will result in chipping or breaking of the blade.



« NEW » ICON

New arrivals from 2014 and 2015 are marked with this icon «New».



S **Standard packaging (S)**
From left to right: S-sheath, SB-sheath, folding box



PACKAGING

There are 3 types of packaging for household and professional knives:
Standard, blister and gift box packaging.



S **Standard packaging (S)**

The following options apply to standard packaging: S-sheath for blade protection, SB-sheath for self service, folding box or bulk products.



B **Blister (B)**

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



G **Gift box (G)**

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

ICON

S **Packaging variation**
6

The letter in the icon (above) depicts the packaging variation.

S **Sales unit (quantity)**
6

The number in the icon (below) refers to the content of an item.

Please avoid ordering low quantities. In most cases, the content consists of 6, 10 or 12 pieces, rarely 1 or 20 pieces.

Disposable blade protection

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



Disposable blade protection



INFORMATION



NSF

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



NSF blade etching



DISHWASHER SAFE

All 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 are dishwasher safe. It is however recommended, to clean the product by hand.



SWISS MADE



Swiss Made lettering;
etched onto product



Swiss Made eagle emblem;
etched onto product

To use the Swiss Made label, at least 60% of production cost must be attributed to operations carried out in Switzerland. Knives made by Victorinox are produced entirely in Ibach-Schwyz and Delémont and are thus «Swiss Made».





SWISSCLASSIC

PARING KNIVES

STEAK, PIZZA AND TABLE KNIVES

HOUSEHOLD KNIVES

KITCHEN SETS

CUTLERY BLOCKS

The household knives in the SwissClassic series are fully worthy of their name and have become an integral part of the Victorinox range.

With ergonomically designed anti-slip handles, the knives are both comfortable to hold and dishwasher-safe. As you will see on the following pages, the wide choice of blade shapes and cutting edges provides a suitable tool for every form of food preparation – from slicing, chopping and dicing to cleaning and decorative shaping. Colored handles are available that will brighten up any kitchen.

SwissClassic – the series for success with all household tasks.



6.7403

PARING KNIFE

straight blade
8 cm



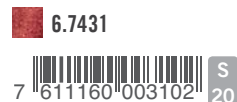
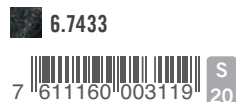
with disposable
blade protection



6.7433

PARING KNIFE

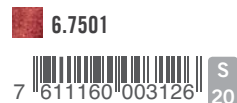
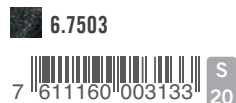
wavy edge
straight blade
8 cm
with disposable
blade protection



6.7503

SHAPING KNIFE

curved blade
6 cm
with disposable
blade protection



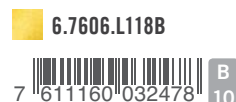
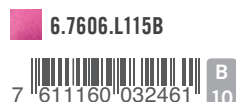
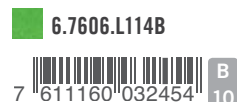
6.7603

PARING KNIFE

pointed tip
8 cm
with disposable
blade protection



2 pieces blistered
(without blade protection)



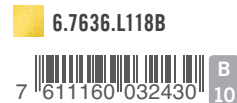
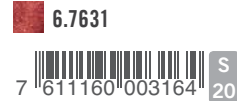
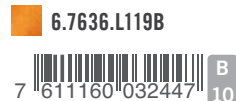
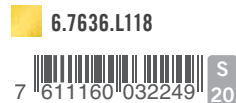
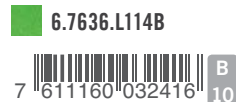
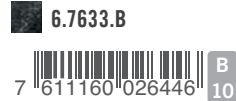
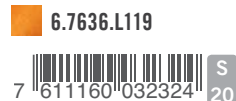
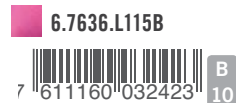
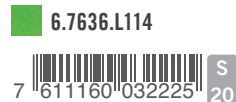
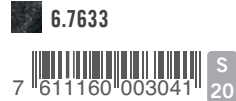
6.7633

PARING KNIFE

wavy edge
pointed tip
8 cm
with disposable
blade protection



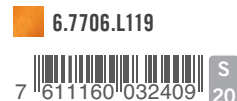
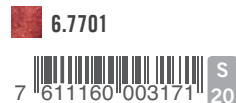
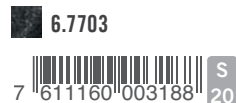
2 pieces blistered
(without blade protection)



6.7703

PARING KNIFE

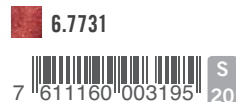
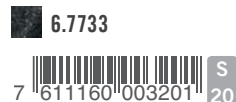
pointed tip
10 cm
with disposable
blade protection



6.7733

PARING KNIFE

wavy edge
pointed tip
10 cm
with disposable
blade protection



Blister (B)
2 pieces blistered
without blade protection





6.7793.B



PARING KNIFE SET,
2 PIECES

pointed tip
10 cm
without blade protection

content:
1 x 6.7703 (normal straight edge)
1 x 6.7733 (wavy edge)

NEW



6.7793.B



B 10

6.7796.L4B



B 10

6.7796.L5B



B 10

6.7796.L8B



B 10

6.7796.L9B



B 10

6.7833



TOMATO AND
SAUSAGE KNIFE

wavy edge
11 cm
with disposable
blade protection

2 pieces blistered
(without blade protection)



6.7833



S 20

6.7833.B



B 10

6.7831



S 20

6.7832



S 20

6.7836.L114



S 20

6.7836.L114B



B 10

6.7836.L115



S 20

6.7836.L115B



B 10

6.7836.L118



S 20

6.7836.L118B



B 10

6.7836.L119



S 20

6.7836.L119B



B 10





6.7233

STEAK KNIFE

wavy edge
11 cm
with disposable
blade protection



6.7233



S 6

6.7233.20



S 20

6.7232



S 6

6 x 6.7233



6.7333

TABLE KNIFE

wavy edge
11 cm
without blade protection



6.7333



S 6

6.7332



S 6

6 x 6.7333



6.7903.12

STEAK KNIFE «GOURMET»

12 cm
with disposable
blade protection



2 pieces blistered
(with blade protection)

6.7903.12



S 6

6.7903.12B



B 10

6.7933.12

STEAK AND PIZZA
KNIFE «GOURMET»

wavy edge
12 cm
with disposable
blade protection



2 pieces blistered
(with blade protection)

6.7933.12



S 6

6.7933.12B



B 10

6.7936.12L4



S 6

6.7936.12L4B



B 10

6.7936.12L5



S 6

6.7936.12L5B



B 10

6.7936.12L8



S 6

6.7936.12L8B



B 10

6.7936.12L9



S 6

6.7936.12L9B



B 10

6.7903.14

LARGE STEAK KNIFE

14 cm
with disposable
blade protection



6.7903.14



S 6



Blister (B)
2 pieces blistered
with disposable
blade protection





6.8003.12

CARVING KNIFE

12 cm



6.8003.12



S 6

6.8003.12G



G 6

6.8003.12B



B 10

NEW

15 cm

6.8003.15



S 6

6.8003.15G



G 6

6.8003.15B



B 10

6.8003.19

CARVING KNIFE

19 cm



6.8003.19



S 6

6.8003.19G



G 6

6.8003.19B



B 10

6.8006.19L4B



B 10

6.8006.19L5B



B 10

6.8006.19L8B



B 10

6.8006.19L9B



B 10

22 cm

6.8003.22



S 6

6.8003.22G



G 6

6.8003.22B



B 10

25 cm

6.8003.25



S 6

6.8003.25G



G 6

6.8003.25B



B 10

NEW

6.8023.25

CARVING KNIFE

fluted edge

25 cm



6.8023.25



S 6

6.8023.25G



G 6

6.8023.25B



B 10

NEW

6.8063.20

CARVING KNIFE

extra wide blade

20 cm



6.8063.20



S 6

6.8063.20G



G 6

6.8063.20B



B 10

NEW

6.8083.20

CARVING KNIFE

fluted edge

extra wide blade

20 cm



6.8083.20



S 6

6.8083.20G



G 6

6.8083.20B



B 10

NEW

B

Blister (B)



G

Gift box (G)





6.8223.25

SLICING KNIFE

fluted edge, round tip, blade width 30 mm
25 cm



6.8223.25



S 6

6.8223.25G



G 6

6.8413.15

BONING KNIFE

flexible edge
15 cm



6.8413.15



S 6

6.8413.15G



G 6

6.8503.17

SANTOKU KNIFE

17 cm



6.8503.17



S 6

6.8503.17G



G 6

6.8503.17B



B 10

6.8523.17

SANTOKU KNIFE

fluted edge
17 cm



6.8523.17



S 6

6.8523.17G



G 6

6.8523.17B



B 10

6.8526.17L4B



B 10

6.8526.17L5B



B 10

6.8526.17L8B



B 10

6.8526.17L9B



B 10

6.8633.21

BREAD KNIFE

wavy edge
21 cm



6.8633.21



S 6

6.8633.21G



G 6

6.8633.21B



B 10

6.8636.21L4B



B 10

6.8636.21L5B



B 10

6.8636.21L8B



B 10

6.8636.21L9B



B 10

6.8633.26

PASTRY KNIFE

wavy edge
26 cm



6.8633.26



S 6

6.8633.26G



G 6

6.8633.26B



B 10

NEW

6.8713.20

FILLETING KNIFE

flexible edge
20 cm



6.8713.20



S 6

6.8713.20G



G 6

6.8713.20B



B 10



6.7113.3



PARING KNIFE SET,
3 PIECES
with disposable blade protection

- content:
- Paring knife 6.7603
 - Tomato knife 6.7833
 - Paring knife 6.7433



6.7113.3



S 10

6.7111.3



S 10

6.7113.3G



PARING KNIFE SET,
3 PIECES

- content:
- Paring knife 6.7603
 - Tomato knife 6.7833
 - Paring knife 6.7433



6.7113.3G



G 6

6.7233.6G



STEAK KNIFE SET,
6 PIECES

wavy edge
11 cm

- content:
- 6 x Steak knife 6.7233



6.7233.6G



G 1

6.7232.6G



G 1

6.7333.6G



TABLE KNIFE SET,
6 PIECES

wavy edge
11 cm

- content:
- 6 x Table knife 6.7333



6.7333.6G



G 1

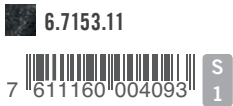
6.7332.6G



G 1



6.7153.11 **CUTLERY BLOCK, 11 PIECES**
beechwood
Height: 35,5 cm



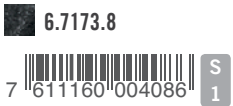
- content:
- Potato peeler 5.0203
 - Steak knife 6.7233
 - Paring knife 6.7433
 - Paring knife 6.7603
 - Paring knife 6.7703
 - Tomato knife 6.7833
 - Carving knife 6.8003.15
 - Carving knife 6.8003.22
 - Santoku knife 6.8523.17
 - Bread knife 6.8633.21
 - Domestic sharpening steel 7.8013



7.7053.0 **CUTLERY BLOCK, EMPTY**
beechwood
Height: 22,8 cm



6.7173.8 **CUTLERY BLOCK, 8 PIECES**
beechwood
with nylon inlay
Height: 38,2 cm



- content:
- Steak knife 6.7233
 - Paring knife 6.7433
 - Paring knife 6.7603
 - Paring knife 6.7703
 - Tomato knife 6.7833
 - Carving knife 6.8003.19
 - Santoku knife 6.8523.17
 - Bread knife 6.8633.21



7.7043.0 **CUTLERY BLOCK, EMPTY**
beechwood
with nylon inlay
Height: 25,7 cm



(Nylon inlay X.51170.13: see next page)



7.7031.03

CUTLERY BLOCK SMALL, EMPTY

synthetic material
with nylon inlay
Height: 15,9 cm

NEW



7.7031.03



S
1

7.7031.07



S
1

X.77031.13

NYLON INLAY

X.77031.13



S
1

7.7033.03

CUTLERY BLOCK LARGE, EMPTY

synthetic material
with nylon inlay
Height: 24,2 cm

NEW



7.7033.03



S
1

7.7033.07



S
1

X.51170.13

NYLON INLAY

X.51170.13



S
1

(More cutlery blocks on pages:
49-51, 85 and 119)





STANDARD

- PARING KNIVES
- FLATWARE
- HOUSEHOLD AND CHEF'S KNIVES
- FORKS AND SPATULAS
- KITCHEN SETS
- CUTLERY BLOCKS

This tradition-steeped series of knives has been a crucial part of our range for decades. All Standard knives are dishwasher-safe, and with a selection of forks and spoons to choose from as well, compiling a high-quality cutlery set is easy. The series also includes a diverse range of gift sets and special utensils for baking and decorating. The Standard series keeps you well-equipped for all kitchen tasks.



5.0103



POTATO PEELER

single edge
for right-hander

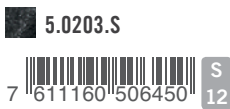
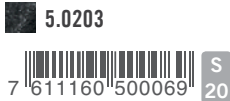


5.0203



POTATO PEELER

double edge



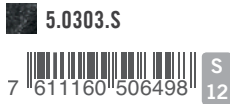
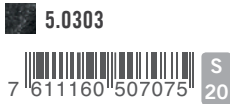
5.0303



PARING KNIFE

straight blade
6 cm

without blade protection



5.0403

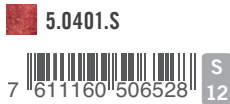
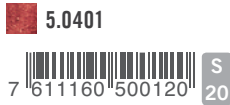


PARING KNIFE

straight blade
8 cm

with disposable
blade protection

without
blade protection



5.0433

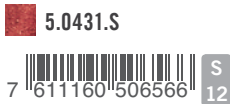
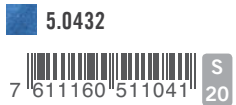
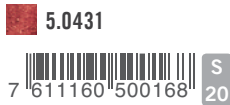
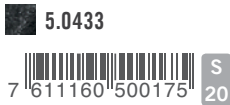


PARING KNIFE

wavy edge, straight blade
8 cm

with disposable
blade protection

without
blade protection



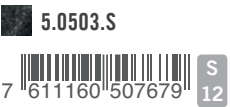
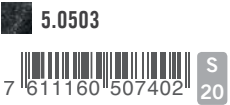
5.0503



SHAPING KNIFE

curved blade
6 cm

without
blade protection



5.0603

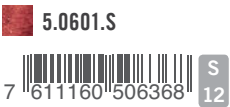
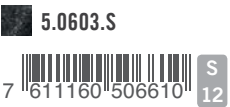
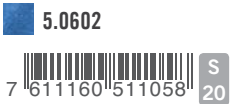
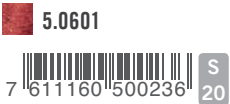
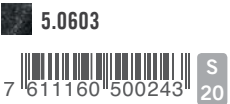


PARING KNIFE

pointed tip
8 cm

with disposable
blade protection

without
blade protection



5.0633

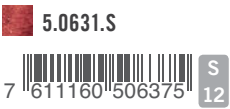
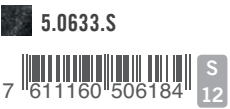
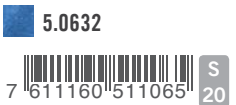
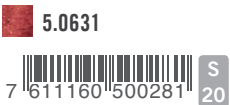
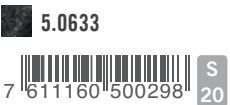


PARING KNIFE

wavy edge
pointed tip
8 cm

with disposable
blade protection

without
blade protection



5.0703

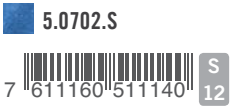
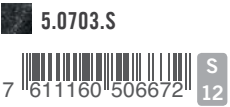
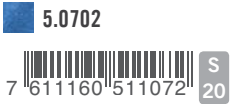
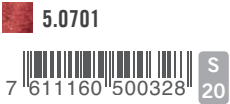
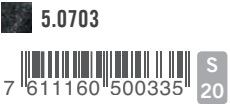


PARING KNIFE

pointed tip
10 cm

with disposable
blade protection

without
blade protection





STANDARD

Paring Knives

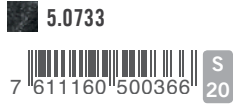
5.0733



PARING KNIFE

wavy edge
pointed tip
10 cm

with disposable
blade protection

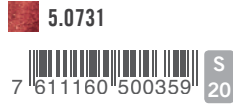


S 20

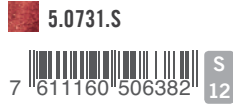
without
blade protection



S 12



S 20



S 12

5.0803



DESSERT KNIFE

11 cm

with disposable
blade protection



S 20



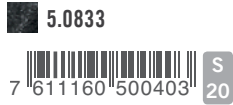
5.0833



TOMATO- AND SAUSAGE KNIFE

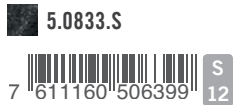
wavy edge
11 cm

with disposable
blade protection

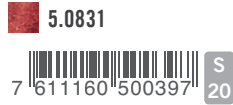


S 20

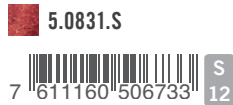
without
blade protection



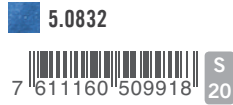
S 12



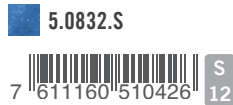
S 20



S 12



S 20



S 12

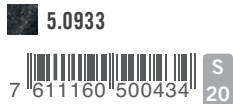
5.0933



CHEESE- AND SAUSAGE KNIFE

with fork tip
wavy edge
11 cm

with disposable
blade protection



S 20



STANDARD

Table Sets



5.1203



STEAK KNIFE

11 cm
without
blade protection



S 6



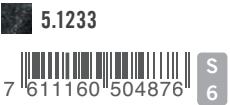
5.1233



STEAK KNIFE

wavy edge
11 cm

without
blade protection



S 6

with disposable blade
protection



S 20



S 6



S 20



6 x 5.1233

5.1303



TABLE KNIFE

11 cm

without
blade protection



S 6



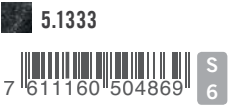
5.1333



TABLE KNIFE

wavy edge
11 cm

without
blade protection



S 6

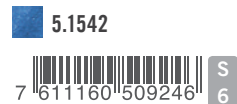
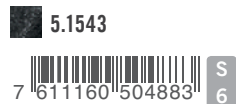


S 6

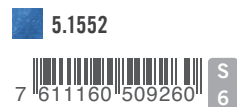
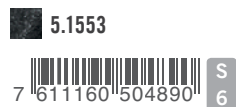


6 x 5.1333

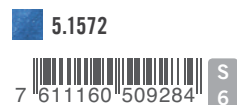
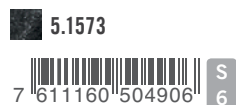
5.1543 TABLE FORK



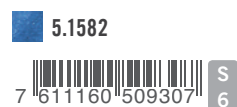
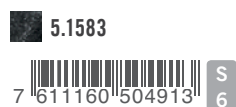
5.1553 TABLE SPOON



5.1573 TEA SPOON



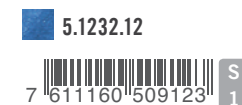
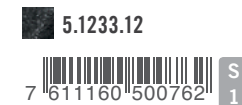
5.1583 CAKE FORK



5.1233.12 TABLE SET, 12 PIECES



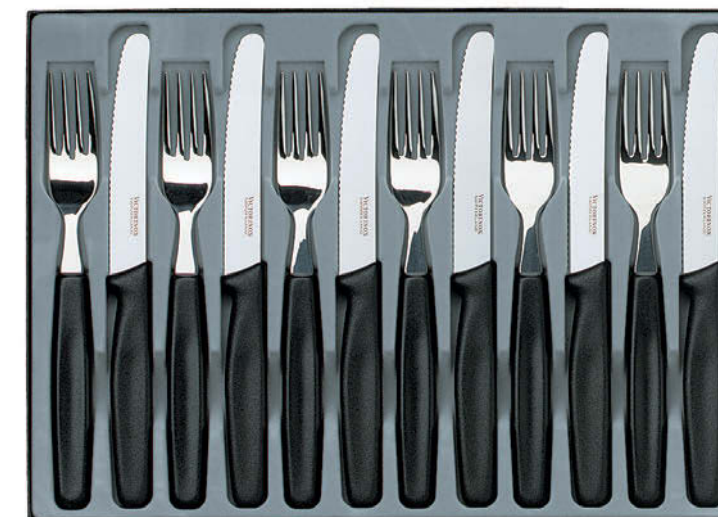
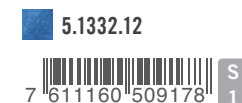
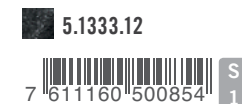
content:
6 x Steak knife 5.1233
6 x Table fork 5.1543



5.1333.12 TABLE SET, 12 PIECES



content:
6 x Table knife 5.1333
6 x Table fork 5.1543



5.1233.24

TABLE SET, 24 PIECES

- 

content:

6 x Steak knife

5.1233

6 x Table fork

5.1543

6 x Table spoon

5.1553

6 x Tea spoon

5.1573

5.1233.24



S 1

5.1232.24



S 1



5.1333.24

TABLE SET, 24 PIECES

- 

content:

6 x Table knife

5.1333

6 x Table fork

5.1543

6 x Table spoon

5.1553

6 x Tea spoon

5.1573

5.1333.24



S 1

5.1332.24



S 1



5.1633.21

BREAD KNIFE

wavy edge

21 cm



5.1633.18



S 6

5.1633.21



S 6

5.1633.21B



B 10

5.1733.21

DUX-KNIFE

wavy edge, 21 cm, with adjustable guide for cutting, adjustments from 1 to 15 mm



5.1733.21



S 1

5.1803.15

CARVING KNIFE

narrow blade

15 cm



5.1803.12



S 6

5.1803.15



S 6

5.1803.15B



B 10

5.1803.18



S 6

5.1833.20

CARVING KNIFE

wavy edge

narrow blade

20 cm



5.1833.20



S 6

5.1833.20B



B 10



STANDARD

Household- and Chef's Knives

5.1903.19

CARVING KNIFE

wide blade
19 cm



5.1903.19



S
6

5.1903.19B



B
10

5.1903.22



S
6

5.3003

PARING KNIFE

pointed tip
8 cm



without
blade protection



5.3003



S
20

5.3003.S



S
12

5.3033

PARING KNIFE

wavy edge
pointed tip
8 cm



without
blade protection



5.3033



S
20

5.3033.S



S
12

5.3103

SHAPING KNIFE

curved blade
6 cm



without
blade protection



5.3103



S
6

5.3103.S



S
12

5.3403

LEMON DECORATOR



5.3403



S
12

5.3503

LEMON ZESTER



5.3503



S
12

5.3603.16

APPLE CORER

Ø 16 mm



5.3603.16



S
12

5.3803.20

FILLETING AND DOMESTIC KNIFE

flexible blade
20 cm



5.3803.16



S
6

5.3803.16B



B
10

5.3803.20



S
6

B Blister (B)





5.2103.15 **CARVING FORK**
flat
15 cm



5.2103.15
7 611160 501523 **S 6**

5.2103.15B
7 611160 019783 **B 10**

5.2106.15L4B
7 611160 038340 **B 10**

5.2106.15L5B
7 611160 038357 **B 10**

5.2106.15L8B
7 611160 038364 **B 10**

5.2106.15L9B
7 611160 038371 **B 10**

5.2303.18 **CARVING FORK**
forged
18 cm



5.2303.18
7 611160 504784 **S 6**

5.2603.10 **DRUGGIST'S SPATULA**
narrow
10 cm



5.2603.10
7 611160 501721 **S 6**

5.2603.20 **SPATULA**
flexible
spreading length 20 cm



spreading length 12 cm
5.2603.12
7 611160 501738 **S 6**

spreading length 15 cm
5.2603.15
7 611160 501745 **S 6**

spreading length 20 cm
5.2603.20
7 611160 501769 **S 6**

spreading length 20 cm
5.2603.20B
7 611160 507341 **B 10**

spreading length 23 cm
5.2603.23
7 611160 501776 **S 6**

spreading length 25 cm
5.2603.25
7 611160 501783 **S 6**

spreading length 31 cm
5.2603.31
7 611160 507273 **S 6**

5.2703.25 **SPATULA**
shaped offset
spreading length 20 cm



5.2703.25
7 611160 507280 **S 6**

5.2763.16 **SPATULA**
shaped offset
spreading length 12 cm



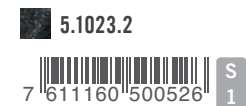
5.2763.16
7 611160 501868 **S 6**



5.1023.2 CARVING SET, 2 PIECES



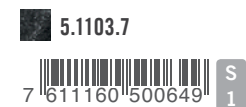
content:
Carving knife 5.1903.19
Carving fork 5.2103.15



5.1103.7 KITCHEN SET, 7 PIECES



content:
Potato peeler 5.0103
Paring knife 5.0603
Tomato knife 5.0833
Bread knife 5.1633.18
Carving knife 5.1903.19
Carving fork 5.2103.15
Spatula, flexible 5.2603.20

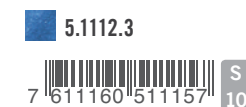
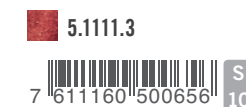
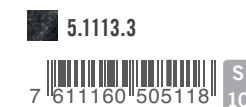


5.1113.3 PARING KNIFE SET, 3 PIECES



with disposable
blade protection

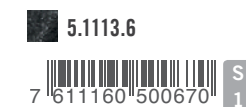
content:
Paring knife 5.0433
Paring knife 5.0603
Tomato knife 5.0833



5.1113.6 PARING KNIFE SET, 6 PIECES



content:
Potato peeler 5.0103
Paring knife 5.0403
Paring knife 5.0433
Paring knife 5.0603
Paring knife 5.0633
Tomato knife 5.0833

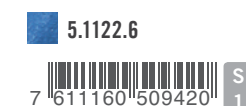
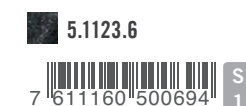


5.1123.6 STEAK KNIFE SET, 6 PIECES



wavy edge
11 cm

content:
6 x Steak knife 5.1233



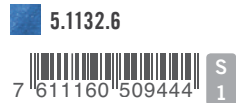
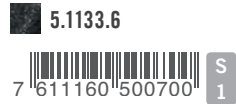
5.1133.6

TABLE KNIFE SET, 6 PIECES



wavy edge
11 cm

content:
6 x Table knife 5.1333

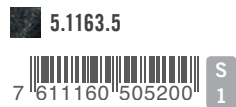


5.1163.5

KITCHEN SET, 5 PIECES



content:
Paring knife 5.0433
Paring knife 5.0603
Tomato knife 5.0833
Carving knife 5.1903.19
Bread knife 5.1633.21



5.1153.11

CUTLERY BLOCK, 11 PIECES

beechwood
Height: 34,7 cm



content:
Potato peeler 5.0103
Paring knife 5.0433
Paring knife 5.0603
Paring knife 5.0703
Tomato knife 5.0833
Bread knife 5.1633.21
Carving knife 5.1833.20
Carving knife 5.1903.19
Carving knife 5.1903.22
Carving fork 5.2103.15
Domestic sharpening steel 7.8213



7.7053.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 22,8 cm

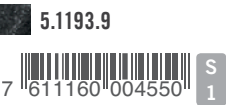




5.1193.9

CUTLERY BLOCK, 9 PIECES

beechwood
Height: 28 cm



- content:
- Paring knife 5.0403
 - Paring knife 5.0703
 - Tomato knife 5.0833
 - Bread knife 5.1633.21
 - Carving knife 5.1803.15
 - Carving knife 5.1903.22
 - Carving fork 5.2103.15
 - Kitchen shears 7.6363.3
 - Domestic sharpening steel 7.8213



7.7093.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 19,5 cm



5.1183.51

SMALL CUTLERY BLOCK, 5 PIECES

beechwood
Height: 24,2 cm



- content:
- Paring knife 5.0603
 - Tomato knife 5.0833
 - Bread knife 5.1633.18
 - Carving knife 5.1803.12
 - Carving knife 5.1803.18



7.7083.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 16 cm



7.7091.3

MAGNETIC KNIFE BAR «MAJOR»

3 holes for fixation, empty
black
Length: 35 cm



(More cutlery blocks on pages 28-30, 85 and 119)



FIBROX

CHEF'S KNIVES

CHEF'S CASES

SLICING KNIVES

BONING KNIVES

BUTCHER'S KNIVES

Ergonomic designs, anti-slip handles, high strength, exceptional cutting power and long service life – these are just some of the advantages that make Fibrox knives so ideal for professional use. But this series is also sure to appeal to the growing number of amateur cooks who value high-quality equipment.

To ensure maximum safety when using the knives, we have also added three features to the classic Fibrox handle types – the safety grip, safety nose and Vx grip. The coloured handles are part of the Victorinox commitment to the HACCP system (Hazard analysis and critical control points – see back cover for more information).

Further items such as sharpening steels and protective gloves can be found in the “Sharpening and Safety” section. Naturally, all Fibrox knives are dishwasher-safe.

5.2003.12

CARVING KNIFE



5.2003.12

 S 6

12 cm

5.2003.15

 S 6

5.2001.15

 S 6

5.2002.15

 S 6

5.2004.15

 S 6

5.2007.15

 S 6

5.2008.15

 S 6

5.2003.19

CARVING KNIFE



5.2003.19

 S 6

5.2001.19

 S 6

5.2002.19

 S 6

5.2004.19

 S 6

5.2007.19

 S 6

5.2008.19

 S 6

19 cm

5.2003.22

 S 6

22 cm

5.2003.25

 S 6

5.2001.25

 S 6

5.2002.25

 S 6

5.2004.25

 S 6

5.2007.25

 S 6

5.2008.25

 S 6

25 cm

5.2003.28

 S 6

28 cm

31 cm

5.2003.31

 S 6

5.2001.31

 S 6

5.2002.31

 S 6

5.2004.31

 S 6

5.2007.31

 S 6

5.2008.31

 S 6

5.2033.22

CARVING KNIFE



wavy edge
22 cm



5.2033.19

 S 6

5.2033.22

 S 6

5.2033.25

 S 6

5.2063.20

CARVING KNIFE



extra wide blade
20 cm



5.2063.20

 S 6

5.2533.21

BREAD KNIFE



wavy edge
21 cm



5.2533.21

 S 6

5.2803.18

CARVING KNIFE



narrow blade
18 cm



5.2803.15

 S 6

5.2803.18

 S 6

5.2933.26 PASTRY KNIFE

wavy edge
26 cm



5.2933.26



S 6

5.3703.18 FILLETING KNIFE

flexible blade
18 cm



5.3703.16



S 6

5.3701.18



S 6

5.3707.18



S 6

5.3703.18



S 6

5.3702.18



S 6

5.3708.18



S 6

5.3703.20



S 6

5.3704.18



S 6

5.3763.20 FILLETING KNIFE

flexible blade
20 cm



5.3763.20



S 6

5.3813.18 FISH FILLETING KNIFE

narrow, extra flexible blade
18 cm



5.3813.18



S 6

4.0898

SHEATH
for fish filleting knife



4.0898



S 1

5.4003.18

KITCHEN CLEAVER
18 cm



280 gr

5.4003.18



S 6

600 gr

5.4003.19



S 6

5.4063.18

CHEF'S KNIFE
Chinese style
18 cm

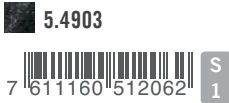


5.4063.18



S 6

5.4903 **SMALL CHEF'S CASE, 14 PIECES**
grey, 46 x 32 cm
with 1 solid synthetic inlay,
with cotton towel (7.6769), 100% cotton



content:

Potato peeler, single edge	5.0103	Shaping knife	5.3103
Paring knife	5.0703	Lemon decorator	5.3403
Carving knife	5.2003.19	Lemon zester	5.3503
Carving knife	5.2003.28	Filleting knife, flexible	5.3703.18
Carving fork, forged	5.2303.18	Boning knife	5.6003.15
Spatula, flexible	5.2603.23	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6163
Pastry knife, wavy edge	5.2933.26	Kitchen sharpening steel, round, 27 cm	7.8403

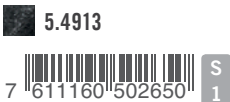
5.4903.0 **SMALL CHEF'S CASE, EMPTY**
grey, 46 x 32 cm
with inlay



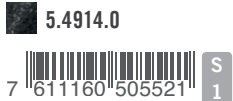
5.4913 **SMALL CHEF'S CASE, 14 PIECES**
black, 49 x 31 cm
with 2 solid synthetic inlays



content:
the same content as 5.4903 (without towel)
on page 58



5.4914.0 **SMALL CHEF'S CASE, EMPTY**
black, 49 x 31 cm
without inlays



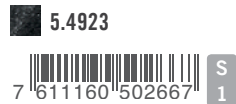
5.4913.1 **INLAY UPPER PART**



5.4913.2 **INLAY LOWER PART**



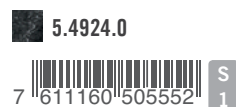
5.4923 **LARGE CHEF'S CASE, 23 PIECES**
black, 51 x 38 cm
with 2 solid synthetic inlays



content:

Potato peeler, single edge	5.0103	Salmon knife, fluted edge	5.4623.30
Paring knife	5.0703	Butcher's knife	5.5203.28
Carving knife	5.2003.22	Boning knife	5.6303.15
Carving knife	5.2003.28	Decorating knife, forged, without rivets	7.6053.3
Carving fork, forged	5.2303.18	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6163
Spatula, flexible	5.2603.25	Oyster knife	7.6393
Pastry knife, wavy edge	5.2933.26	Set with 10 icing funnels, stainless, assorted	7.6700
Shaping knife	5.3103	Set with 10 decorators, stainless, assorted	7.6750
Lemon decorator	5.3403	Set with 3 tying and 2 larding needles	7.7350
Lemon zester	5.3503	Kitchen sharpening steel, round, 27 cm	7.8403
Apple corer, Ø 16 mm	5.3603.16	Fish shears, stainless	8.1056.21
Filleting knife, flexible	5.3703.18		

5.4924.0 **LARGE CHEF'S CASE, EMPTY**
black, 51 x 38 cm
without inlays



5.4923.1 **INLAY UPPER PART** 5.4924.1


5.4923.2 **INLAY LOWER PART** 5.4924.2
with magnetic bar


7.6700 **SET ICING FUNNELS** 7.6700
10 pieces
assorted, stainless




7.6750 **SET ICING DECORATORS** 7.6750
10 pieces
assorted, stainless




7.6760 **ICING BAG** 7.6760
Length: 43 cm
Material:
100% cotton
coated with polyurethane
(PU; boil-proofed material)




7.6770 **PATTERN CUTTER SET** 7.6770
12 pieces, assorted




7.7340 **TYING NEEDLE**
straight
18 cm

(7.7342 straight, 24 cm) **7.7340** **7.7342** **7.7343**
(7.7343 curved, 20 cm)   



7.7347 **LARDING NEEDLE**
curved
16 cm

(7.7348 curved, 24 cm) **7.7347** **7.7348**
 





FIBROX

Chef's Cases

7.4010.56

CUTLERY ROLL BAG SMALL, EMPTY

dark grey

Length (closed): 48 cm
Length (open): 56 cm
Height (open): 48 cm
Net weight: 448 g

NEW



7.4010.56



S
1

7.4010.82

CUTLERY ROLL BAG LARGE, EMPTY

dark grey

Length (closed): 48 cm
Length (open): 82 cm
Height (open): 48 cm
Net weight: 658 g

NEW



7.4010.82



S
1



Placement recommendation for the large cutlery roll bag



5.4203.25



SLICING KNIFE

round blade, blade width 30 mm
25 cm



5.4203.25



S 6

5.4203.30



S 6

5.4203.36



S 6

5.4233.25



LARDING KNIFE

wavy edge, round blade, blade width 30 mm
25 cm



5.4233.25



S 6

5.4233.30



S 6

5.4233.36



S 6

5.4231.25



S 6

5.4232.25



S 6

5.4234.25



S 6

5.4237.25



S 6

5.4238.25



S 6

5.4403.25



SLICING KNIFE

pointed tip, blade width 30 mm
25 cm



5.4403.25



S 6

5.4433.25



SLICING KNIFE

wavy edge, pointed tip, blade width 30 mm
25 cm



5.4433.25



S 6

5.4473.25



SAUSAGE KNIFE

rear saw edge, pointed tip
25 cm



5.4473.25



S 6

5.4503.30



SLICING KNIFE

pointed tip, blade width 40 mm
30 cm



5.4503.25



S 6

5.4503.30



S 6

5.4623.30



SALMON KNIFE

fluted edge, flexible blade
30 cm



5.4623.30



S 6

5.4723.30



SLICING KNIFE

fluted edge, round blade, blade width 40 mm
30 cm



5.4723.30



S 6

5.4723.36



S 6

5.6003.12



BONING KNIFE
straight, wide blade
12 cm



5.6003.12



S 6

5.6008.12



S 6

14 cm

5.6003.14



S 6

5.6008.14



S 6

15 cm

5.6003.15



S 6

5.6001.15



S 6

5.6002.15



S 6

5.6004.15



S 6

5.6007.15



S 6

5.6008.15



S 6

5.6003.15M



SAFETY GRIP BONING KNIFE
straight, wide blade
15 cm



5.6003.15M



S 6

5.6008.15M



S 6

5.6103.15



BONING KNIFE
straight, narrow blade
15 cm



5.6103.12



S 6

5.6103.15



S 6

5.6103.18



S 6

5.6203.12



BONING KNIFE
straight, extra narrow blade
12 cm



5.6203.09



S 6

5.6203.12



S 6

5.6203.15



S 6

5.6303.12



BONING KNIFE
curved, wide blade
12 cm



5.6303.12



S 6

5.6308.12



S 6

15 cm

5.6303.15



S 6

5.6308.15



S 6

5.6403.12



BONING KNIFE
curved, narrow blade
12 cm



5.6403.12



S 6

5.6403.15



S 6

5.6413.15



BONING KNIFE
curved, narrow,
flexible blade
12 cm



5.6413.12



S 6

5.6413.15



S 6

5.6503.15



BONING KNIFE
curved, wide blade
15 cm



5.6503.15



S 6

5.6501.15



S 6

5.6502.15



S 6

5.6508.15



S 6



FIBROX

Boning Knives

5.6523.15

BONING KNIFE

fluted edge
curved, wide blade
15 cm



5.6523.15



S 6

5.6603.15

BONING KNIFE

curved, narrow blade
15 cm



12 cm

5.6603.12



S 6

5.6601.12



S 6

5.6602.12



S 6

5.6608.12



S 6

15 cm

5.6603.15



S 6

5.6601.15



S 6

5.6602.15



S 6

5.6604.15



S 6

5.6607.15



S 6

5.6608.15



S 6

5.6603.12M

SAFETY GRIP BONING KNIFE

curved, narrow blade
12 cm



5.6603.12M



S 6

5.6603.15M



S 6

5.6608.15M



S 6

5.6603.15X

BONING KNIFE VX GRIP

curved, narrow blade
15 cm



5.6603.15X



S 6

5.6613.15

BONING KNIFE

curved, narrow, flexible blade
15 cm



12 cm

5.6613.12



S 6

5.6611.12



S 6

5.6612.12



S 6

5.6618.12



S 6

15 cm

5.6613.15



S 6

5.6611.15



S 6

5.6612.15



S 6

5.6614.15



S 6

5.6617.15



S 6

5.6618.15



S 6

5.6613.15M

SAFETY GRIP BONING KNIFE

curved, narrow, flexible blade
15 cm



12 cm

5.6613.12M



S 6

5.6612.12M



S 6

5.6618.12M



S 6

15 cm

5.6613.15M



S 6

5.6612.15M



S 6

5.6618.15M



S 6

5.6613.12X

BONING KNIFE VX GRIP

curved, narrow, flexible blade
12 cm



5.6613.12X



S 6

5.6613.15X



S 6

5.6663.15X

BONING KNIFE VX GRIP

curved, narrow,
super flexible blade
15 cm



5.6663.15X



S 6

5.5103.10

RABBIT KNIFE

10 cm



5.5103.10



S 6

5.5108.10



S 6

5.5203.26

BUTCHER'S KNIFE

26 cm



5.5203.16



S 6

5.5203.18



S 6

5.5203.20



S 6

5.5203.23



S 6

5.5203.26



S 6

5.5203.28



S 6

5.5203.31



S 6

5.5203.36



S 6

5.5208.16



S 6

5.5208.18



S 6

5.5208.20



S 6

5.5208.23



S 6

5.5208.26



S 6

5.5208.28



S 6

5.5203.18L

SAFETY NOSE BUTCHER'S KNIFE

18 cm



5.5203.18L



S 6

5.5503.18

BONING AND STICKING KNIFE

straight back of blade

18 cm



5.5503.18



S 6

5.5501.18



S 6

5.5502.18



S 6

5.5508.18



S 6

20 cm

5.5503.20



S 6

5.5501.20



S 6

5.5502.20



S 6

5.5508.20



S 6

22 cm

5.5503.22



S 6

5.5501.22



S 6

5.5502.22



S 6

5.5508.22



S 6

25 cm

5.5503.25



S 6

5.5503.30

CUTLET AND STEAK KNIFE

straight back of blade

30 cm



5.5503.30



S 6



FIBROX

Butcher's Knives



5.5503.18L

SAFETY NOSE STICKING KNIFE

18 cm



5.5503.18L



S 6

5.5503.20L



S 6

5.5503.22L



S 6

5.5508.18L



S 6

5.5603.16

STICKING KNIFE

pointed tip

16 cm



5.5603.12



S 6

5.5603.14



S 6

5.5603.16



S 6

5.5603.18



S 6

5.5603.20



S 6

5.5601.16



S 6

5.5602.14



S 6

5.5602.16



S 6

5.5603.16M

SAFETY GRIP STICKING KNIFE

pointed tip

16 cm



5.5603.16M



S 6

5.5903.08

POULTRY KNIFE

small handle

8 cm



5.5903.08



S 6

5.5903.09



S 6

5.5903.11



S 6

5.5903.08M

POULTRY KNIFE

medium handle

8 cm



5.5903.08M



S 6

5.5903.09M



S 6

5.5903.11M



S 6

5.7203.20

BREAKING KNIFE

curved, narrow blade

20 cm



5.7203.20



S 6

5.7203.25



S 6

5.7303.25

CIMETER STEAK KNIFE

curved, wide blade

25 cm



5.7303.25



S 6

5.7303.31



S 6

5.7303.36



S 6

5.7403.18L

SAFETY NOSE BUTCHER'S KNIFE

wide tip

18 cm



5.7403.18L



S 6

5.7403.20L



S 6

FIBROX

5.7403.20

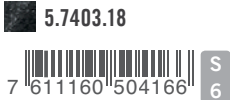


BUTCHER'S KNIFE

wide tip
20 cm



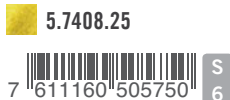
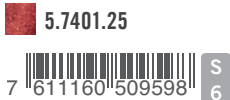
18 cm



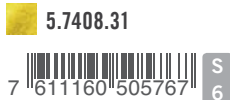
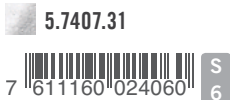
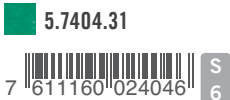
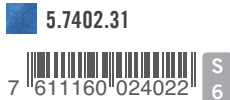
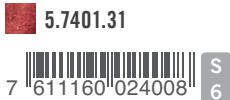
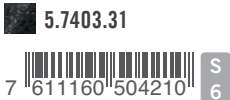
20 cm



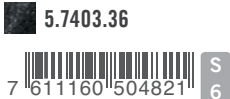
25 cm



31 cm



36 cm

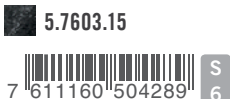


5.7603.18



BUTCHER'S KNIFE

heavy, stiff blade
18 cm



5.7603.18L



SAFETY NOSE BUTCHER'S KNIFE

heavy, stiff blade
18 cm



5.7703.18



SKINNING KNIFE

German type
18 cm

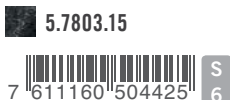
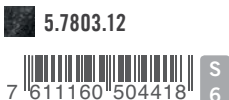


5.7803.15



SKINNING KNIFE

American type
15 cm

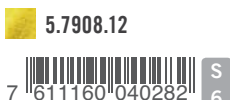


5.7903.12



LAMB SKINNING KNIFE

narrow blade
12 cm



5.8003.15



SKINNING KNIFE

narrow blade
15 cm





WOOD

CHEF'S KNIVES

CHEF'S CASES AND CUTLERY BLOCKS

SLICING KNIVES

BONING KNIVES

BUTCHER'S KNIVES

Rosewood comes from India and has been valued for its high quality for centuries. Its density, strength and natural oil content make it ideal for producing knife handles. The handles in the Victorinox Wood series are carefully hand-polished, creating a smooth surface that ensures comfortable use and a natural elegance.



5.0109

POTATO PEELER

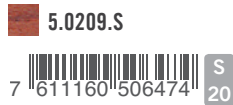
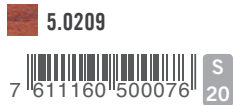
single edge
for right-hander



5.0209

POTATO PEELER

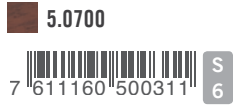
double edge



5.0700

PARING KNIFE

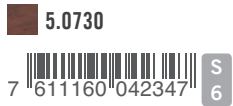
pointed tip
10 cm
without blade protection



5.0730

PARING KNIFE

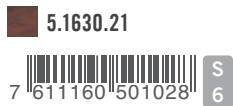
wavy edge
pointed tip
10 cm
without blade protection



5.1630.21

BREAD KNIFE

wavy edge
21 cm



5.1800.18

CARVING KNIFE

narrow blade
18 cm



5.1930.18

CARVING KNIFE

wavy edge
wide blade
18 cm



5.2000.12

CARVING KNIFE

pointed tip
12 cm



5.2000.19

CARVING KNIFE

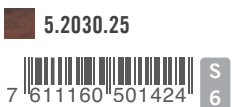
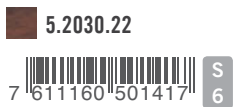
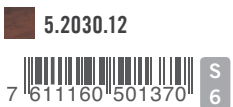
19 cm



5.2030.12

CARVING KNIFE

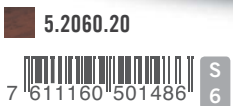
wavy edge
12 cm



5.2060.20

CARVING KNIFE

extra wide blade
20 cm





WOOD

Chef's Knives

5.2100.15

CARVING FORK

flat

15 cm



5.2100.15



S 6

5.2300.18

CARVING FORK

forged

18 cm



5.2300.15



S 6

5.2300.18



S 6

5.2300.21



S 6

5.2600.23

SPATULA

flexible

spreading length

23 cm



spreading length 15 cm

5.2600.15



S 6

spreading length 20 cm

5.2600.20



S 6

spreading length 23 cm

5.2600.23



S 6

spreading length 25 cm

5.2600.25



S 6

spreading length 31 cm

5.2600.31



S 6

5.2700.25

SPATULA

shaped offset

spreading length

20 cm



spreading length 15 cm

5.2700.20



S 6

spreading length 18 cm

5.2700.23



S 6

spreading length 20 cm

5.2700.25



S 6

spreading length 25 cm

5.2700.31



S 6

5.2930.26

PASTRY KNIFE

wavy edge

26 cm



5.2930.26



S 6

5.3000

PARING KNIFE

pointed tip

8 cm



5.3000



S 6

5.3030

PARING KNIFE

wavy edge

pointed tip

8 cm



5.3030



S 6

5.3100

SHAPING KNIFE

curved blade

6 cm



5.3100



S 6

5.3209

CHESTNUT KNIFE



5.3209



S 6

5.3400

LEMON DECORATOR



5.3400



S 6

5.3500

LEMON ZESTER



5.3500



S 6

5.3609.16

APPLE CORER

Ø 16 mm

lacquered wood handle



5.3609.16



S 6



WOOD

Chef's Knives



5.3700.18

FILLETING KNIFE

flexible blade
18 cm



5.3700.16



S 6

5.3700.18



S 6

5.3810.18

FISH FILLETING KNIFE

narrow, extra flexible blade
18 cm



5.3810.18



S 6

4.0898

SHEATH

for fish filleting knife



4.0898



S 1

5.3900.33

STRIKING KNIFE

800 gr, plywood
33 cm



5.3900.33



S 6

5.4000.18

KITCHEN CLEAVER

600 gr
18 cm



5.4000.18



S 6

6.7900.14

LARGE STEAK KNIFE

14 cm



6.7900.14



S 6

6.8500.17

SANTOKU KNIFE

17 cm



6.8500.17



S 6

6.8500.17G



G 6

6.8520.17

SANTOKU KNIFE

fluted edge
17 cm



6.8520.17



S 6

6.8520.17G



G 6

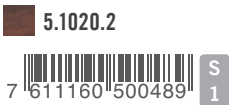
WOOD

5.1020.2

CARVING SET, 2 PIECES



content:
Carving knife 5.2000.19
Carving fork 5.2100.15

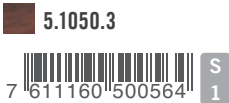


5.1050.3

CARVING SET, 3 PIECES



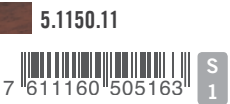
content:
Carving knife 5.2000.12
Carving knife 5.2000.19
Carving knife 5.2000.22



5.1150.11

CUTLERY BLOCK, 11 PIECES

beechwood
Height: 34,7 cm



content:
Potato peeler 5.0109
Paring knife 5.0700
Paring knife 5.0730
Bread knife 5.1630.21
Carving knife 5.1800.18
Carving knife 5.2000.19
Carving knife 5.2000.22
Carving fork 5.2100.15
Paring knife 5.3000
Paring knife 5.3030
Domestic sharpening steel 7.8210



7.7050.0

CUTLERY BLOCK, EMPTY

7.7050.0

beechwood
Height: 22,8 cm



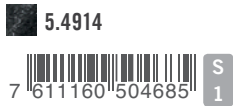
(More cutlery blocks on pages: 28-30, 49-51 and 119)



5.4914

SMALL CHEF'S CASE, 14 PIECES

black, 49 x 31 cm
2 solid synthetic inlays



content:

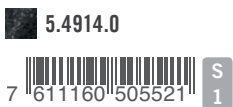
Potato peeler, single edge	5.0109
Carving knife	5.2000.10
Carving knife	5.2000.19
Carving knife	5.2000.28
Straight carving fork, forged	5.2300.18
Spatula, flexible	5.2600.23
Pastry knife, wavy edge	5.2930.26

Shaping Knife	5.3100
Lemon decorator	5.3400
Lemon zester	5.3500
Filleting knife, flexible blade	5.3700.18
Boning knife	5.6000.15
Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Kitchen sharpening steel, round, 27 cm	7.8330

5.4914.0

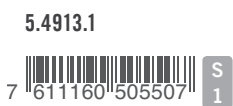
SMALL CHEF'S CASE, EMPTY

black, 49 x 31 cm
without inlays



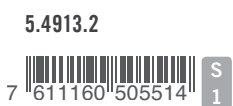
5.4913.1

INLAY UPPER PART



5.4913.2

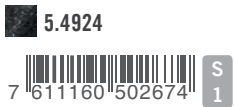
INLAY LOWER PART



5.4924

LARGE CHEF'S CASE, 23 PIECES

black, 51 x 38 cm
2 solid synthetic inlays



content:

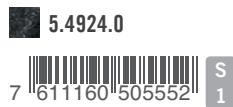
Potato peeler, single edge	5.0109
Carving knife	5.2000.10
Carving knife	5.2000.19
Carving knife	5.2000.28
Carving fork, forged	5.2300.18
Spatula, flexible	5.2600.25
Pastry knife, wavy edge	5.2930.26
Shaping knife	5.3100
Lemon decorator	5.3400
Lemon zester	5.3500
Apple corer, Ø 16 mm	5.3609.16

Filleting knife, flexible	5.3700.18
Salmon knife, fluted edge	5.4120.30
Butcher's knife	5.5200.28
Decorating knife, forged	7.6052
Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Boning knife	5.6300.15
Oyster knife	7.6391
Set with 10 icing funnels, stainless, assorted	7.6700
Set with 10 decorators, stainless, assorted	7.6750
Set with 3 tying and 2 larding needles	7.7350
Kitchen sharpening steel, round, 27 cm	7.8330
Fish shears, stainless	8.1056.21

5.4924.0

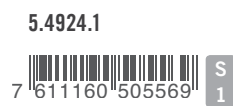
LARGE CHEF'S CASE, EMPTY

black, 51 x 38 cm
without inlays



5.4924.1

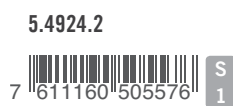
INLAY UPPER PART



5.4924.2

INLAY LOWER PART

with magnetic bar



(More chef's cases on pages: 58-62 and 112)

(Complimenting products: 7.6760 (Icing bag) and 7.6770 (Set icing decorators), see page 61)



WOOD

Slicing Knives



5.4120.30

SALMON KNIFE

fluted edge, round blade, 30 cm



5.4120.30



S 6

5.4200.25

SLICING KNIFE

round blade, blade width 30 mm, 25 cm



5.4200.25



S 6

5.4200.30



S 6

5.4200.36



S 6

5.4230.30

LARDING KNIFE

wavy edge, round blade, blade width 30 mm, 30 cm



5.4230.25



S 6

5.4230.30



S 6

5.4230.36



S 6

5.4500.30

SLICING KNIFE

pointed tip, blade width 40 mm, 30 cm



5.4500.25



S 6

5.4500.30



S 6

WOOD

Boning Knives



5.6006.15

BONING KNIFE

with American handle
straight, wide blade
15 cm



5.6006.15



S 6

5.6106.15

BONING KNIFE

with American handle
straight, narrow blade
15 cm



5.6106.15



S 6

5.6406.12

BONING KNIFE

with American handle
curved, narrow blade
12 cm



5.6406.12



S 6

5.6406.15



S 6

5.6416.12

BONING KNIFE

with American handle
curved, narrow, flexible blade
12 cm



5.6416.12



S 6

5.6416.15



S 6

5.6500.15

BONING KNIFE

curved, wide blade
15 cm



5.6500.15



S 6



WOOD

Boning Knives

5.6606.15

BONING KNIFE
with American handle
curved, narrow blade
15 cm



5.6606.12



S 6

5.6606.15



S 6

5.6616.15

BONING KNIFE
with American handle
curved, narrow, flexible blade
15 cm



5.6616.12



S 6

5.6616.15



S 6



WOOD

Butcher's Knives



5.5200.16

BUTCHER'S KNIFE
16 cm



5.5200.12



S 6

5.5200.14



S 6

5.5200.16



S 6

5.5200.18



S 6

5.5200.20



S 6

5.5200.23



S 6

5.5200.26



S 6

5.5200.28



S 6

5.5200.31



S 6

5.5200.36



S 6

5.5500.20

BONING AND STICKING KNIFE
straight back of blade
20 cm



5.5500.20



S 6

5.5500.25



S 6

5.5600.16

STICKING KNIFE
pointed tip
16 cm



5.5600.12



S 6

5.5600.14



S 6

5.5600.16



S 6

5.7200.20

BRAKING KNIFE
curved,
narrow blade
20 cm



5.7200.20



S 6

5.7200.25



S 6

WOOD



WOOD

Butcher's Knives

5.7300.31

CIMETER STEAK KNIFE

curved, wide blade
31 cm



5.7300.25



S 6

5.7300.31



S 6

5.7300.36



S 6

5.7400.20

BUTCHER'S KNIFE

wide tip
20 cm



5.7400.20



S 6

5.7400.36



S 6

5.7600.18

BUTCHER'S KNIFE

heavy, stiff blade
18 cm



5.7600.18



S 6

5.8000.15

SKINNING KNIFE

narrow blade
15 cm



5.8000.15



S 6



WOOD



SWIBO

CHEF'S KNIVES

SLICING KNIVES

BONING KNIVES

BUTCHER'S KNIVES

Victorinox Swibo – a series for professional use. Professional knives with ergonomically designed handles. The extension of the handle at the blade intersection maximises safety in use. Meanwhile, the bright yellow colouring ensures the knives are easy to spot, even in a busy working environment. With several different options, all professional users are sure to find the right knife to suit their requirements. Swibo knives are dishwasher-safe and can be sterilised.

5.8403.18 FILLETING KNIFE

semi-flexible blade

18 cm

NEW



5.8403.18



S 6

5.8403.20



S 6

5.8448.16 FISH FILLETING KNIFE

narrow handle

flexible blade

with scaler

16 cm

NEW



5.8448.16



S 6

5.8449.20 FISH FILLETING KNIFE

narrow handle

flexible blade

20 cm

NEW



5.8449.20



S 6

5.8450.20 FISH FILLETING KNIFE

flexible blade

20 cm

NEW



5.8450.20



S 6

5.8451.26 CARVING KNIFE

heavy, stiff blade

26 cm

NEW



5.8451.21



S 6

5.8451.26



S 6

5.8451.31



S 6

5.8452.20 FISH FILLETING KNIFE

curved, flexible blade

20 cm

NEW



5.8452.20



S 6

S SB-Sheath (S)



5.8441.25

SLICING KNIFE

round blade, blade width 30 mm
25 cm

NEW



5.8441.25



S 6

5.8441.30



S 6

5.8443.30

SLICING KNIFE

wavy edge
round blade, blade width 30 mm
30 cm

NEW



5.8443.25



S 6

5.8443.30



S 6

5.8443.35



S 6

5.8444.25

CARVING KNIFE

fluted edge
round, flexible blade
25 cm

NEW



5.8444.25



S 6

5.8444.30



S 6



5.8401.16

BONING KNIFE

straight, wide blade
16 cm

NEW



5.8401.14



S 6

5.8401.16



S 6

5.8401.18



S 6

5.8404.16

BONING KNIFE

curved, narrow, semi-flexible blade
16 cm

NEW



5.8404.13



S 6

5.8404.16



S 6

5.8405.16

BONING KNIFE

curved blade
16 cm

NEW



5.8405.13



S 6

5.8405.16



S 6

5.8406.16

BONING KNIFE

curved, flexible blade
16 cm

NEW



5.8406.13



S 6

5.8406.16



S 6

5.8407.16

BONING KNIFE

curved, wide blade

16 cm

NEW



5.8407.16



S 6

5.8408.13

BONING KNIFE

curved, narrow blade

13 cm

NEW



5.8408.10



S 6

5.8408.13



S 6

5.8408.16



S 6

5.8409.16

BONING KNIFE

curved, narrow, flexible blade

16 cm

NEW



5.8409.13



S 6

5.8409.16



S 6



5.8411.20

STICKING KNIFE

straight back of blade

20 cm

NEW



5.8411.18



S 6

5.8411.20



S 6

5.8411.22



S 6

5.8411.25



S 6

5.8412.15

BONING AND STICKING KNIFE

15 cm

NEW



5.8412.13



S 6

5.8412.15



S 6

5.8412.18



S 6

5.8412.21



S 6

5.8419.15

BONING AND STICKING KNIFE

flexible blade

15 cm

NEW



5.8419.15



S 6

5.8421.16

BUTCHER'S KNIFE

16 cm

NEW



5.8421.14



S 6

5.8421.16



S 6

5.8421.18



S 6

5.8426.21 BUTCHER'S KNIFE



21 cm

NEW



5.8426.17



S 6

5.8426.21



S 6

5.8426.24



S 6

5.8427.18 SKINNING KNIFE



18 cm

NEW



5.8427.15



S 6

5.8427.18



S 6

5.8429.13 SKINNING KNIFE



13 cm

NEW



5.8429.13



S 6

5.8431.26 BUTCHER'S KNIFE



26 cm

NEW



5.8431.21



S 6

5.8431.24



S 6

5.8431.26



S 6

5.8431.29



S 6

5.8431.31



S 6

5.8431.34



S 6

5.8433.31 CUTLET AND STEAK KNIFE



straight back of blade

31 cm

NEW



5.8433.31



S 6

5.8434.20 CIMETER STEAK KNIFE



curved blade

20 cm

NEW



5.8434.20



S 6

5.8434.26



S 6

5.8435.26 BUTCHER'S KNIFE



curved, stiff blade

26 cm

NEW



5.8435.22



S 6

5.8435.26



S 6

5.8436.25 BUTCHER'S KNIFE



stiff blade

25 cm

NEW



5.8436.22



S 6

5.8436.25



S 6

5.8436.31



S 6



CERAMIC

These strikingly elegant ceramic knives from Victorinox are produced with ultra-fine zirconium oxide powder. The special manufacturing process used creates blades that are exceptionally sharp and strong.

Ceramic knives also feel significantly lighter than comparable steel knives, as they weigh only half as much. Ceramic is resistant to the effects of acids, neutral in taste and odour and also anti-allergenic. What's more, using a ceramic blade to cut fresh fruit, vegetables or salad does not cause oxidation, meaning that the cut faces do not discolour and the food stays fresh for longer. Striking, prying and cutting hard items such as frozen food or bones are not suitable applications for ceramic blades as they may break.

Ceramic blades have a very smooth surface and are therefore easy to look after. We advise that Victorinox ceramic knives should be damp-wiped and left to dry.



CERAMIC

7.2003.08G

PARING KNIFE
white ceramic blade
8 cm



7.2003.08G



G
6

7.2003.12G



G
6

7.2003.15G

CARVING KNIFE
white ceramic blade
15 cm



7.2003.15G



G
6

7.2503.17G

SANTOKU KNIFE
white ceramic blade
17 cm



7.2503.17G



G
6

G

Gift box (G)



CERAMIC

7.2033.08G

PARING KNIFE
black ceramic blade
8 cm



7.2033.08G



G
6

7.2033.12G



G
6

7.2033.15G

CARVING KNIFE
black ceramic blade
15 cm



7.2033.15G



G
6

7.2533.17G

SANTOKU KNIFE
black ceramic blade
17 cm



7.2533.17G



G
6

7.8725

DIAMOND KNIFE SHARPENER
with sharpening gauge



7.8725



S
20



FORGED

FORGED

GERMAN TYPE
GRAND MAÎTRE

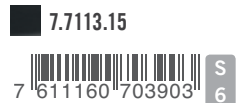
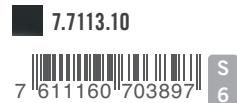
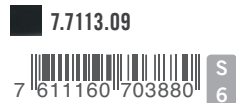
Forged Victorinox knives appeal to amateur cooks and professional chefs alike. The balance between the handle and blade is perfectly calculated to ensure ease of use even over long periods spent working with the knives.

All models in this series are forged from a single piece and benefit from a seamless transition from blade to handle. This exceptional quality and timeless elegance are what make forged knives from Victorinox so special. Forged knives also feature a bolster – a thickening of the steel where the handle and blade meet that is designed to prevent your hand from slipping between the two.

The knives in this series are generally dishwasher-safe, though hand washing is recommended to maximise their service life.

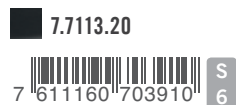
7.7113.10 CARVING KNIFE

narrow blade
10 cm



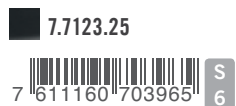
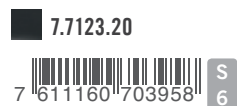
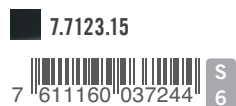
7.7113.20 CARVING KNIFE

narrow blade
20 cm



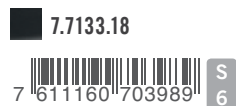
7.7123.20 CHEF'S KNIFE

wide blade
20 cm



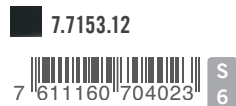
7.7133.18 CARVING FORK

18 cm



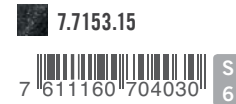
7.7153.12 STEAK KNIFE

wavy edge (front of blade)
12 cm



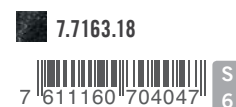
7.7153.15 BONING KNIFE

15 cm



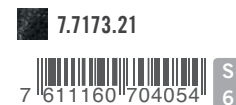
7.7163.18 FILLETING KNIFE

flexible blade
18 cm



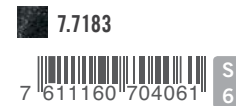
7.7173.21 BREAD KNIFE

wavy edge
21 cm



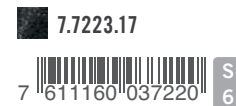
7.7183 SHAPING KNIFE

curved blade
6 cm



7.7223.17 SANTOKU KNIFE

fluted edge
17 cm



7.7253.20 KITCHEN CLEAVER

900 gr
20 cm



7.7253.20



S
1

5.4933 LARGE CHEF'S CASE, 23 PIECES

black, 51 x 38 cm
with 2 solid synthetic inlays



content:

Potato peeler, single edge	5.0103
Spatula, flexible	5.2603.25
Pastry knife, wavy edge	5.2933.26
Shaping knife	5.3103
Lemon decorator	5.3403
Lemon zester	5.3503
Apple corer, Ø 16 mm	5.3603.16
Salmon knife, fluted edge	5.4623.30
Decorating knife, forged	7.6053
Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6163
Oyster knife	7.6392
Set with 10 icing funnels, stainless, assorted	7.6700
Set with 10 decorators, stainless, assorted	7.6750
Carving knife, forged	7.7113.10
Carving knife, forged	7.7113.20
Chef's knife, forged	7.7123.20
Chef's knife, forged	7.7123.25
Carving fork, forged	7.7133.18
Boning knife, forged	7.7153.15
Filleting knife, flexible, forged	7.7163.18
Set with 3 tying and 2 larding needles	7.7350
Kitchen sharpening steel, round, 27 cm	7.8403
Fish shears, stainless	8.1056.21

5.4933

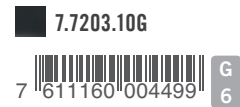
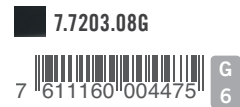


S
1

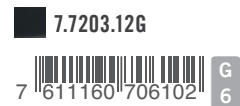
(More chef's cases on pages: 58-62 and 86-87)



7.7203.08G **CARVING KNIFE**
8 cm



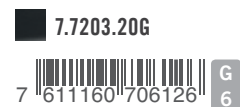
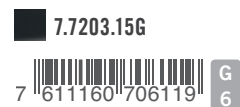
7.7203.12G **STEAK KNIFE**
12 cm



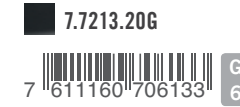
7.7203.12WG **TOMATO AND STEAK KNIFE**
wavy edge
12 cm



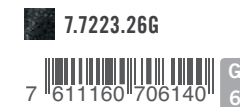
7.7203.15G **CARVING KNIFE**
15 cm



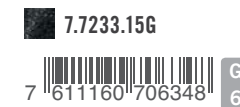
7.7213.20G **FILLETING KNIFE**
flexible blade
20 cm



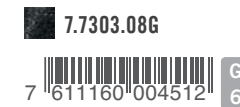
7.7223.26G **SLICING KNIFE**
fluted edge, round blade
blade width 30 mm
26 cm



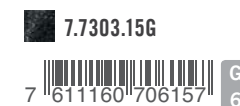
7.7233.15G **CARVING FORK**
15 cm



7.7303.08G **SHAPING KNIFE**
curved blade
8 cm



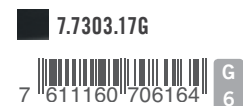
7.7303.15G **BONING KNIFE**
15 cm



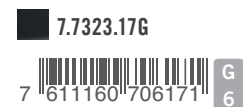
G Gift box (G)



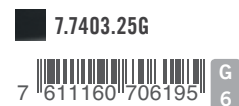
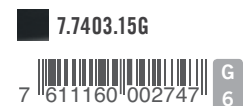
7.7303.17G **SANTOKU KNIFE**
17 cm



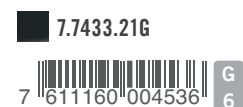
7.7323.17G **SANTOKU KNIFE**
fluted edge
17 cm



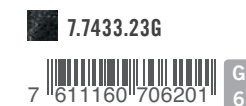
7.7403.20G **CHEF'S KNIFE**
20 cm



7.7433.21G **BREAD AND GENERAL PURPOSE KNIFE**
wavy edge
21 cm



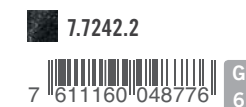
7.7433.23G **BREAD KNIFE**
wavy edge
23 cm



7.7242.2 **STEAK KNIFE SET, 2 PIECES**
12 cm
content:
2 x Steak knife 7.7203.12



NEW



7.7242.2W **STEAK KNIFE SET, 2 PIECES**
wavy edge
12 cm
content:
2 x Steak knife 7.7203.12W



NEW



7.7243.2

CARVING SET, 2 PIECES

content:
Carving knife 7.7203.20
Carving fork 7.7233.15



7.7243.2



G 1

7.7243.3

CHEF'S SET, 3 PIECES

content:
Carving knife 7.7203.08
Carving knife 7.7203.20
Chef's knife 7.7403.20



7.7243.3



G 1

7.7243.6

CUTLERY BLOCK, 6 PIECES

beechwood, anthracite lacquer
with nylon inlay
Height: 38,5 cm



7.7243.6



S 1



content:
Carving knife 7.7203.08
Steak knife 7.7203.12
Carving knife 7.7203.15
Santoku knife 7.7323.17
Chef's knife 7.7403.20
Kitchen shears 7.6363.3

7.7043.03

CUTLERY BLOCK, EMPTY

beechwood, anthracite lacquer
with nylon inlay
Height: 25,7 cm



7.7043.03



S 1

X.51170.13

NYLON INLAY

black



X.51170.13



S 1

(More cutlery blocks on pages: 28-30, 49-51 and 85)



SPECIAL KNIVES

Cutting a particular material sometimes requires a special technique, blade shape or extra blade flexibility...

Are you looking for a special tool of this kind? Or a knife for long-term industrial use? Find exactly what you are looking for here – from knives for both professional cheese dairies and cheese enthusiasts, to fluted blades and paper or cable knives with sturdy beech handles.

Victorinox also offers a wide range of speciality knives for industry and crafts.

6.1103.16

CHEESE KNIFE

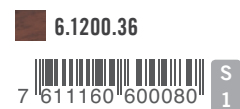
with Fibrox handle
blade 18 x 16 cm



6.1200.30

CHEESE KNIFE

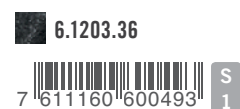
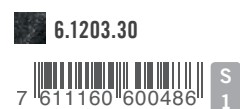
with rosewood handles, 30 cm



6.1203.30

CHEESE KNIFE

with Fibrox handles
30 cm



6.1320.21

BUTTER AND CREAM CHEESE KNIFE

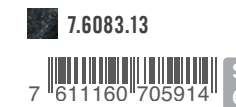
fluted edge
21 cm



7.6083.13

BUTTER AND CREAM CHEESE KNIFE

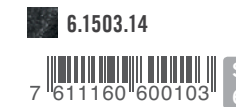
serrated edge
perforated blade
13 cm



6.1503.14

LETTER OPENER

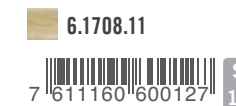
14 cm



6.1708.11

PAPER KNIFE

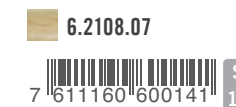
with beechwood handle
11 cm



6.2108.07

CABLE KNIFE

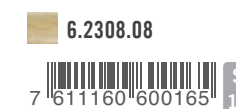
with beechwood handle
7 cm



6.2308.08

CABLE KNIFE

with beechwood handle
8 cm





KITCHEN UTENSILS

From chopping, peeling, slicing and grating to opening, dicing, scooping and shaving...

Victorinox offers an extensive range of handy utensils for preparing food.

This includes a large range of peelers in bright colors, which make perfect small gifts, and indispensable household classics such as the «Rex» economy peeler, an original Swiss product.

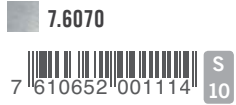




KITCHEN UTENSILS

7.6070

POTATO PEELER
«REX»



replacement blade

7.6071



7.6070.7

POTATO PEELER
«RAPID»



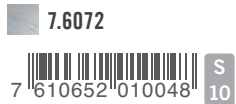
replacement blade

7.6071



7.6072

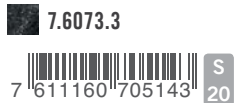
POTATO PEELER
«J-STAR»
Julienne cutter



7.6073.3

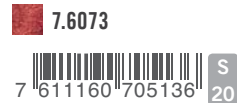


POTATO PEELER
stainless



replacement blade

7.6073.03



7.6073



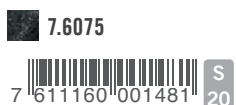
7.6073.7



7.6075



UNIVERSAL PEELER
stainless serrated edge
double edge

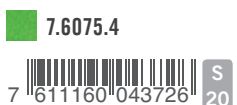


replacement blade

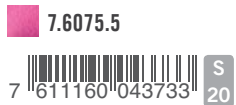
7.6075.03



7.6075.1



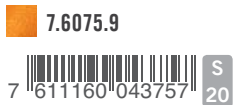
7.6075.4



7.6075.5



7.6075.8



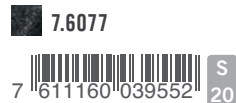
7.6075.9



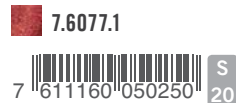
7.6077



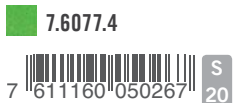
POTATO PEELER
stainless serrated edge
double edge
NEW



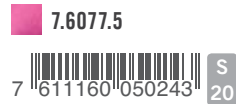
7.6077



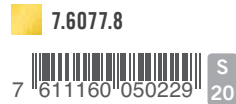
7.6077.1



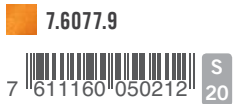
7.6077.4



7.6077.5



7.6077.8



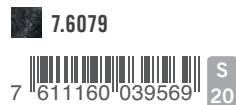
7.6077.9



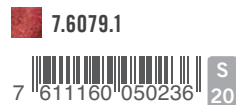
7.6079



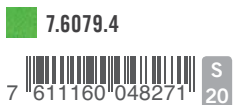
TOMATO AND KIWI PEELER
stainless serrated edge
double edge



7.6079



7.6079.1



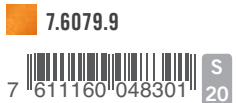
7.6079.4



7.6079.5



7.6079.8



7.6079.9



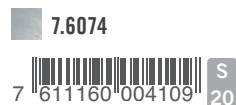
replacement blade

7.6075.03

7.6074



POTATO PEELER
stainless
peel falls directly in dustbin



7.6074



7.6076



CHEESE GRATER
stainless



7.6076



7.6078



HANDSLICER
COMPLETE
with 3 stainless elements



7.6078

- Slicer, double edge
- Julienne
- Grater
and holder for peel





KITCHEN UTENSILS

7.6153.22



POTATO BALLER

stainless
with 1 scoop
Ø 22 mm

7.6153.22



S 12



7.6163

POTATO BALLER

stainless
with 2 scoops
Ø 22 + 25 mm

7.6160



S 12



7.6163



S 12

7.6230

MULTIPURPOSE TURNER

flexible
blade 8 x 16 cm

7.6230



S 10



7.6233



S 10

7.6251

SPATULA

shaped offset
flexible
blade 8 x 11 cm

7.6251



S 12



7.7305



MEET TENDERIZER

stainless
1250 gr

7.7305



S 1

NEW



7.6050.3



DECORATING KNIFE

4 mm flat serration
9 cm

7.6050.3



S 10



7.6053

DECORATING KNIFE, FORGED

5 mm deep serration
11 cm

plywood handle

7.6052



S 10

with rivets

7.6053



S 10

without rivets

7.6053.3



S 10



7.6343

POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm

7.6343



S 5



replacement spiral spring

7.6343.11

7.6344

POULTRY SHEARS «PROFESSIONAL»

stainless
total length 25 cm

7.6344



S 5



replacement spiral spring

7.6343.11

7.6345

POULTRY SHEARS

with buffer-spring
stainless
total length 25 cm

7.6345



S 1



replacement spiral spring

7.6345.11

7.6350

POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm
easy to separate

7.6350



S 1



replacement spiral spring

7.6350.11

7.6363.3

MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»

stainless
total length 20 cm



 **7.6363**



S 5

 **7.6363.3**



S 5

7.6376

MULTIPURPOSE KITCHEN SHEARS «PROFESSIONAL»

stainless, hot forged
total length 19,5 cm



 **7.6376**



S 6

7.6380

MASTICATEUR

(Meat mincing shears)
stainless, curved
total length 18 cm



 **7.6380**



S 1

replacement screw and nut
replacement spring

7.6380.08
7.6380.11

7.6391

OYSTER KNIFE

with hand-guard
plywood



 **7.6391**



S 1

 **7.6392**



S 1

7.6393

OYSTER KNIFE

with hand-guard



 **7.6393**



S 1



7.6857.3

UNIVERSAL CAN OPENER



 **7.6857**



S 10

 **7.6857.3**



S 10

7.6871.3

ALL PURPOSE CUTTER

total length 15 cm



total length 15 cm
 **7.6871.3**



S 12

total length 19 cm
 **7.6875.3**



S 12

replacement spring

8.7203.11

8.7210.11

7.6912.3

PET BOTTLE OPENER



 **7.6912**



S 20

 **7.6912.3**



S 20

7.6924

CORKSCREW

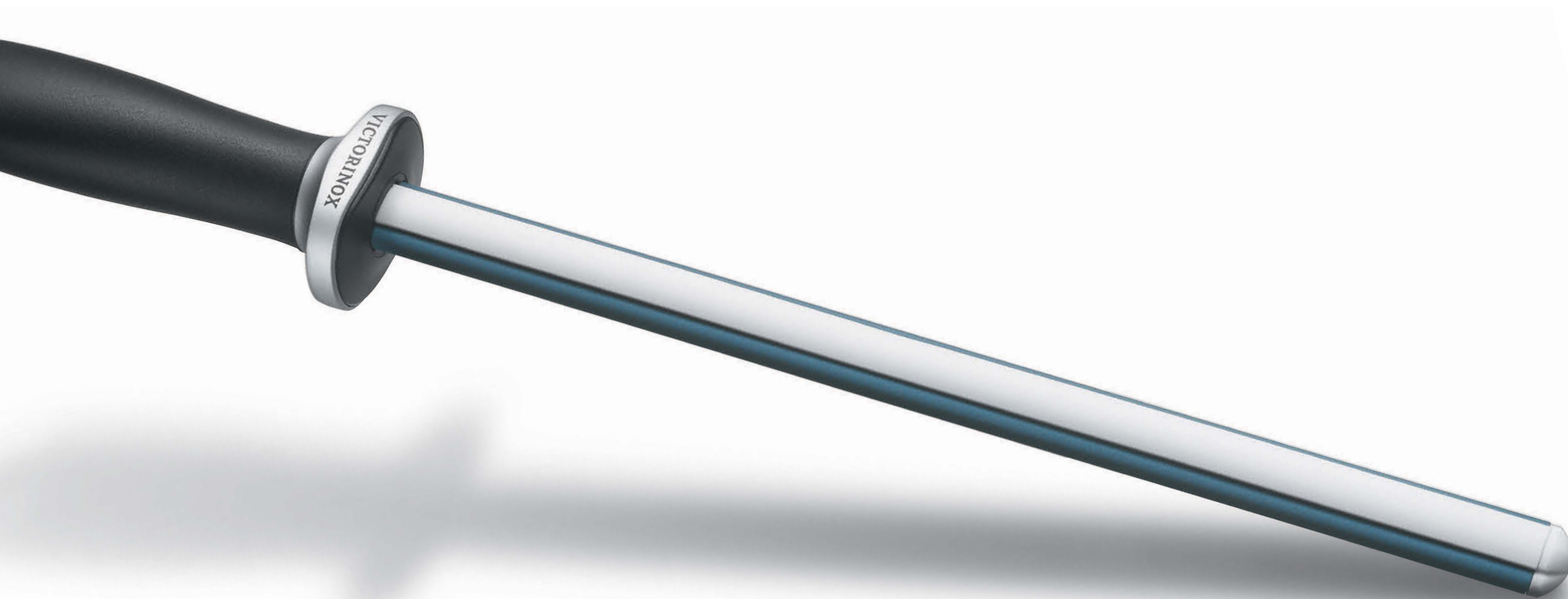
with foil cutter
Teflon-coated spiral



 **7.6924**



S 12



SHARPENING + SAFETY

SHARPENING STEELS KNIFE SHARPENERS AND CUT RESISTANT GLOVES

Victorinox sharpening steels and sharpeners are hugely popular with professionals and keen amateur cooks alike.

All our models are produced in Europe and have a nickel and chromium coating for optimum resistance to rust. Experience also shows that they offer exceptionally long service life.

Ergonomically designed handles ensure that the tools are comfortable to hold and suitable for professional sharpening once in use.

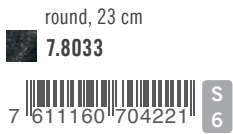
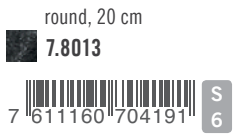
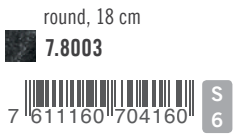
Our tried-and-tested protective gloves increase safety when working with knives. Our handy sharpeners are recommended for sharpening knives for day-to-day household use. Their sophisticated design makes them exceptionally easy, safe and efficient to use.



7.8003

DOMESTIC SHARPENING STEEL

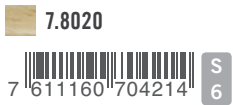
round
middle fine cut
18 cm



7.8020

DOMESTIC SHARPENING STEEL

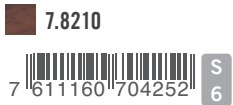
oval, with beechwood handle
middle fine cut
20 cm



7.8210

DOMESTIC SHARPENING STEEL

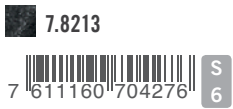
round, with rosewood handle
middle fine cut
20 cm



7.8213

DOMESTIC SHARPENING STEEL

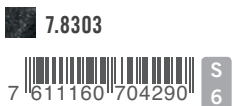
round
middle fine cut
20 cm



7.8303

KITCHEN SHARPENING STEEL

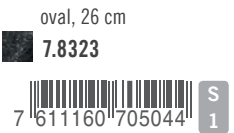
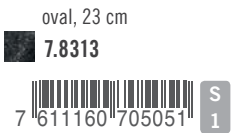
round
middle fine cut
25 cm



7.8323

KITCHEN SHARPENING STEEL

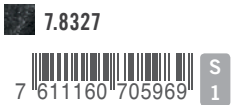
oval, diamond-coated
26 cm



7.8327

KITCHEN SHARPENING STEEL

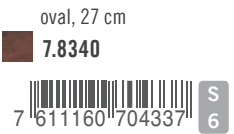
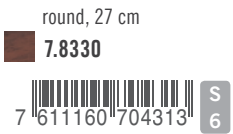
oval, diamond-coated
27 cm



7.8330

KITCHEN SHARPENING STEEL

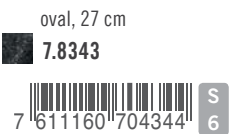
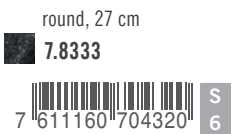
round, with beechwood handle
middle fine cut
27 cm



7.8333

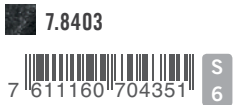
KITCHEN SHARPENING STEEL

round
middle fine cut
27 cm

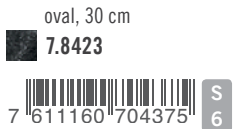
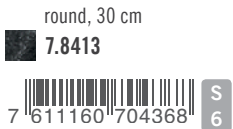




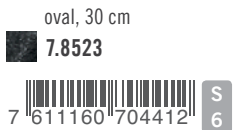
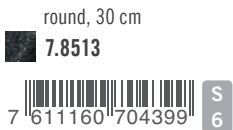
7.8403 **KITCHEN SHARPENING STEEL**
round
middle fine cut
27 cm



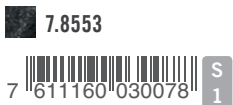
7.8413 **BUTCHER SHARPENING STEEL**
round
middle fine cut
30 cm



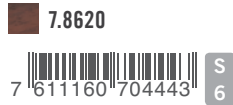
7.8513 **BUTCHER SHARPENING STEEL**
round
middle fine cut
30 cm



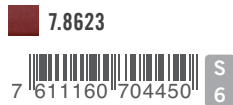
7.8553 **DUO CERAMIC SHARPENER**
round
26 cm



7.8620 **BUTCHER SHARPENING STEEL**
oval, with beechwood handle
micro fine cut
30 cm



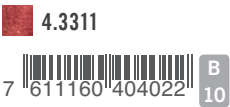
7.8623 **BUTCHER SHARPENING STEEL**
oval
micro fine cut
30 cm





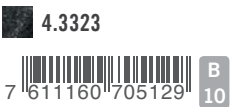
4.3311

KNIFE SHARPENER
diamond-coated



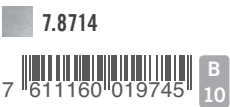
4.3323

DUAL-KNIFE SHARPENER



7.8714

KNIFE SHARPENER SMALL «VICTORINOX SHARPY»
for wavy edge and Swiss Army Knives

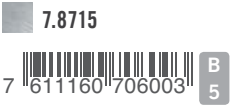


replacement blades (1 pair)

7.8714.03

7.8715

KNIFE SHARPENER «VICTORINOX»

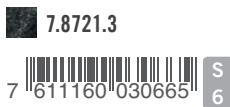
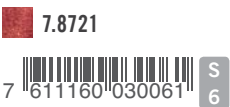


replacement blades (1 pair)

7.8715.03

7.8721

KNIFE SHARPENER
with ceramic rolls
2 levels:
I. roughing
II. polish



7.9036.M

SOFT-CUT RESISTANT GLOVE
for knife hand

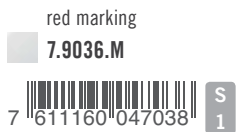
NEW



Cut resistant gloves are sold individually, not in pairs. These gloves are «ambidextrous» and can be worn on the left or right hand. Knitted workingglove made of Brinix® (0,05 mm), A8C, polyester and stainless steel. Application: Slaughterhouse, food preparation or food service.



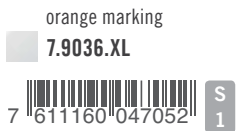
white marking
7.9036.S



red marking
7.9036.M



blue marking
7.9036.L



orange marking
7.9036.XL

7.9037.M

HEAVY- CUT RESISTANT GLOVE

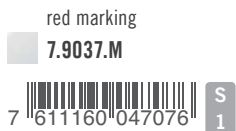
NEW



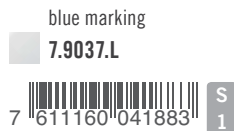
Cut resistant gloves are sold individually, not in pairs. These gloves are «ambidextrous» and can be worn on the left or right hand. Knitted workingglove made of Brinix® (0,08 mm), A8C, polyester and stainless steel. Application: Slaughterhouse, food preparation or food service.



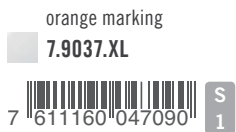
white marking
7.9037.S



red marking
7.9037.M



blue marking
7.9037.L



orange marking
7.9037.XL



SCISSORS

**HOUSEHOLD AND PROFESSIONAL
SCISSORS, STAINLESS**

**HOUSEHOLD AND PROFESSIONAL
SCISSORS, FORGED**

Since the 1930s, as well as offering Swiss Army Knives, we also offer scissors in our assortment. The selected models are and have always been manufactured by reputable experts in Europe and all tools comply with the high quality standards of Victorinox.

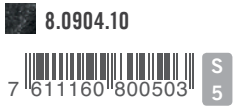
In the following selection, you will find both stainless scissors with non-fading, impact-resistant and heat-resistant synthetic handles, as well as remarkably crafted forged and nickel-plated scissors. And last but not least, the popular "stork scissors" with their playful form and gilded handles, are also included.



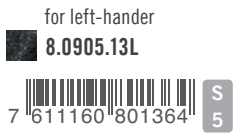
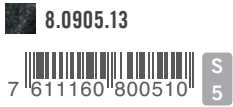
SCISSORS

Household and Professional Scissors, Stainless

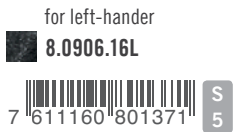
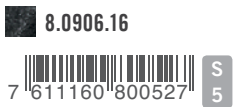
8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 10 cm



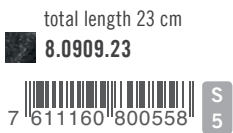
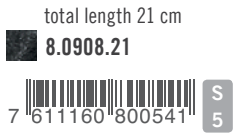
8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 13 cm



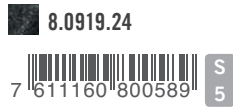
8.0906.16 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 16 cm



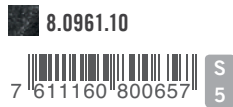
8.0907.19 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 19 cm



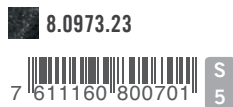
8.0919.24 TAILOR'S SCISSORS
total length 24 cm



8.0961.10 POCKET SCISSORS
total length 10 cm



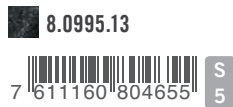
8.0973.23 PAPER SCISSORS
total length 23 cm



8.0986.16 HOUSEHOLD AND HOBBY SCISSORS
total length 16 cm



8.0995.13 POCKET SCISSORS
total length 13 cm

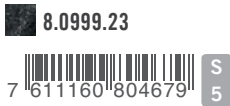




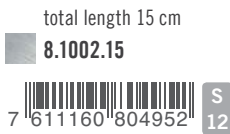
SCISSORS

Household and Professional Scissors, Stainless

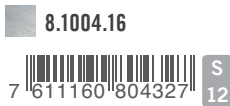
8.0999.23 ALL-PURPOSE SCISSORS
total length 23 cm



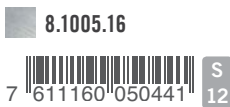
8.1002.15 HAIRDRESSER'S SCISSORS «PROFESSIONAL»
micro-serrated
total length 15 cm



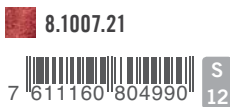
8.1004.16 THINNING SCISSORS
total length 16 cm



8.1005.16 THINNING SCISSORS
total length 16 cm
NEW



8.1007.21 PINKING SHEARS
total length 21 cm

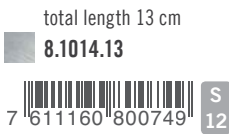


SCISSORS

Household and Professional Scissors, Forged



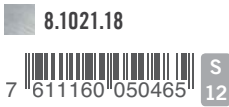
8.1014.15 HOUSEHOLD SCISSORS «FRANCE»
total length 15 cm



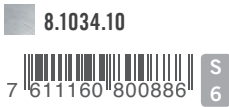
8.1016.15 HOUSEHOLD SCISSORS «SWEDEN»
total length 15 cm
NEW



8.1021.18 HOUSEHOLD SCISSORS «SWEDEN»
with long eye
total length 18 cm
NEW



8.1034.10 POCKET SCISSORS
foldable, in leather pouch
total length 10 cm





SCISSORS

Household and Professional Scissors, Forged

8.1039.09

EMBROIDERY SCISSORS

goldplated
total length 9 cm

 8.1039.09



S
12



8.1040.09

STORK EMBROIDERY SCISSORS

goldplated
total length 9 cm

total length 9 cm
 8.1040.09



S
12

total length 12 cm
 8.1040.12



S
12

total length 16 cm
 8.1040.16



S
12



8.1056.21

FISH SCISSORS

stainless
total length 21 cm

 8.1056.21



S
10



8.1119.26

TAILORS SCISSORS

fine polished
black varnished handles
total length 26 cm

 8.1119.26



S
12





MANICURE + PEDICURE

Our manicure and pedicure instruments are ideal tools to quickly keep your hands and feet well groomed with a few simple steps.

Our «Rubis» manufacturer is a reliable and experienced partner. Due to this successful collaboration that we have enjoyed for years, we are able to offer a range of finely crafted precision instruments. Stainless, classical and Swiss Made. In addition to single products we also offer two sets, that are ideal for your everyday adventures, traveling and also makes a perfect gift.



MANICURE + PEDICURE



8.1651	NAIL CLIPPER «RUBIS» stainless	8.1651 7 611160 001511 S 1	
8.1652	NAIL CLIPPER «RUBIS» stainless	8.1652 7 611160 030054 S 1	
8.1660.09	CUTICLE SCISSORS «RUBIS» curved, stainless total length 9 cm	8.1660.09 7 611160 803702 S 1	
8.1661.09	NAIL SCISSORS «RUBIS» curved, stainless total length 9 cm	8.1661.09 7 611160 803719 S 1	
8.1662.09	NAIL SCISSORS «RUBIS» round tip stainless total length 9 cm	8.1662.09 7 611160 803726 S 1	
8.1663.09	TWEEZERS «RUBIS» scissors-shaped, stainless total length 9 cm	8.1663.09 7 611160 803733 S 1	
8.1665.09	NOSE- AND EAR HAIR SCISSORS «RUBIS» stainless total length 9 cm	8.1665.09 7 611160 804860 S 1	
8.1666.10	PEDICURE SCISSORS «RUBIS» stainless total length 10 cm	8.1666.10 7 611160 804877 S 1	
8.1664.08	NAILFILE «RUBIS» glass total length 8 cm	8.1664.08 7 611160 001870 S 1	
8.1664.09	NAILFILE «RUBIS» glass total length 9 cm	8.1664.09 7 611160 804976 S 1	

8.2060	TWEEZERS «RUBIS» straight, stainless	8.2060 7 611160 801548 S 1	
8.2061	TWEEZERS «RUBIS» slanted, stainless	8.2061 7 611160 801555 S 1	
8.2062	TWEEZERS «RUBIS» pointed, stainless	8.2062 7 611160 801562 S 1	
8.2063	TWEEZERS «RUBIS» slanted, pointed, stainless	8.2063 7 611160 804891 S 1	
8.2068	TWEEZERS «RUBIS» offset-shaped, stainless	8.2068 7 611160 030030 S 1	
8.2061.1	TWEEZERS SWISS «RUBIS» NEW slanted Soft Touch	8.2061.1 7 612947 011716 S 1	
8.2061.30	TWEEZERS «RUBIS» slanted, stainless	8.2061.30 7 611160 001320 S 1	
8.2062.31	TWEEZERS SWISS «RUBIS» NEW pointed	8.2062.31 7 612947 011730 S 1	
8.2064	TWEEZERS WITH MAGNIFYING GLASS «RUBIS» slanted, stainless	slanted 8.2064 7 611160 804907 S 1	pointed tip 8.2065 7 611160 804914 S 1
8.2069	TICK TWEEZERS «RUBIS» NEW half-round, fine top	8.2069 7 612947 011723 S 1	

8.1669

MANICURE-SET «RUBIS»

leather pouch

content:

Nail scissors, stainless 8.1661.09
Tweezers slanted, stainless 8.2061
Nailfile, glass 8.1664.08



8.1669



S 1

8.1658

MANICURE-BOX SWISS «RUBIS»

content:

Nail clipper, stainless 8.1651
Nail scissors curved, stainless 8.1661.09
Nailfile, glass 8.1664.09
Tweezers slanted, stainless 8.2061



8.1658



S 1

8.2074.0

DISPLAY «RUBIS»

empty, can be equipped individually



8.2074.0

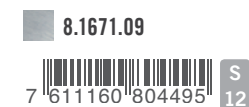


S 1

8.1671.09

CUTICLE SCISSORS

curved, stainless
total length 9 cm



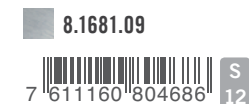
S 12



8.1681.09

NAIL SCISSORS

curved, stainless
total length 9 cm



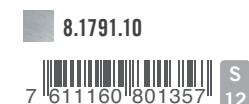
S 12



8.1791.10

NOSE HAIR SCISSORS

nickelplated
total length 10 cm



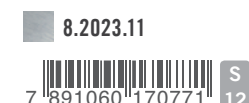
S 12



8.2023.11

NAIL PLIERS

with checked handles
nickelplated



S 12



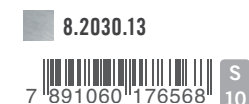
replacement spring

8.2023.11F

8.2030.13

NAIL PLIERS

with spring
nickelplated



S 10



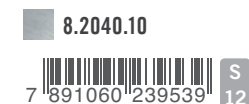
replacement spring

8.2030.13F

8.2040.10

CUTICLE NIPPERS

with spring
nickelplated



S 12



replacement spring

8.2040.10F

8.2055.C

NAIL CLIPPER

with ring
in skai-pouch



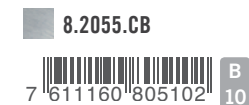
S 10



8.2055.CB

NAIL CLIPPER

with skai-pouch



B 10





VICTORINOX



SWISS CHAMP



DIVEMASTER



SPECTRA



EXPLORER JACKET



FRAGRANCE

FUNCTIONALITY IS PART OF OUR FAMILY



9.6016. ...

SPECIAL MODELS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6016.1	100 pieces
German	9.6016.2	100 pieces
French	9.6016.3	100 pieces
Spanish	9.6016.4	100 pieces
Chinese	9.6016.6	100 pieces



9.6018. ...

STANDARD MODELS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6018.1	100 pieces
German	9.6018.2	100 pieces
French	9.6018.3	100 pieces
Spanish	9.6018.4	100 pieces
Chinese	9.6018.6	100 pieces



9.6026. ...

GARDEN TOOLS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6026.1	100 pieces
German	9.6026.2	100 pieces
French	9.6026.3	100 pieces
Spanish	9.6026.4	100 pieces



9.7015. ...

SWISS CLASSIC

Quality household knives

open 600 x 210 mm
folded 100 x 210 mm

English	9.7015.1	100 pieces
German	9.7015.2	100 pieces
French	9.7015.3	100 pieces
Spanish	9.7015.4	100 pieces



9.7016. ...

STANDARD MODELS

Quality household knives

open 600 x 210 mm
folded 100 x 210 mm

English	9.7016.1	100 pieces
German	9.7016.2	100 pieces
French	9.7016.3	100 pieces
Spanish	9.7016.4	100 pieces



9.7017. ...

PROFESSIONAL KNIVES

for hotels, restaurants and catering

open 600 x 210 mm
folded 100 x 210 mm

English	9.7017.1	100 pieces
German	9.7017.2	100 pieces
French	9.7017.3	100 pieces
Spanish	9.7017.4	100 pieces



9.7018. ...

PROFESSIONAL KNIVES

for food processing

open 600 x 210 mm
folded 100 x 210 mm

English	9.7018.1	100 pieces
German	9.7018.2	100 pieces
French	9.7018.3	100 pieces
Spanish	9.7018.4	100 pieces



9.7020. ...

GRAND MAÎTRE

Forged by master craftsmen

open 300 x 210 mm
folded 100 x 210 mm

English	9.7020.1	100 pieces
German	9.7020.2	100 pieces
French	9.7020.3	100 pieces
Spanish	9.7020.4	100 pieces



9.7021. ...

CERAMIC LINE

open 300 x 210 mm
folded 100 x 210 mm

English	9.7021.1	100 pieces
German	9.7021.2	100 pieces
French	9.7021.3	100 pieces
Spanish	9.7021.4	100 pieces



PRICE GUIDE

The prices correspond to Victorinox's cost prices.
For the items marked with * we charge half of our cost price. For the items marked with ** we charge the full price.
For all other articles which are not specially marked, Victorinox pays 75% of the cost price and the distributor 25%.
(free of charge for retailers)

9.5200. ...

CRAFTING WITH THE POCKETKNIFE

26 carving ideas with instructions

Hardcover

by Felix Immler

German

9.5200.2**

French

9.5200.3**



9.5202. ...

CRAFTING WITH THE POCKETKNIFE

A pocketbook for on the go

Paperback with 15 carving instructions

by Felix Immler

English

9.5202.1**

German

9.5202.2**

French

9.5202.3**



9.6027

USER'S GUIDE TO «SWISSCHAMP»

Introduction to the use of all features

in eight languages (English, German, French, Spanish, Italian, Chinese, Japanese and Russian)

40 x 100 mm

9.6027



9.6036. ...

THE KNIFE AND IT'S HISTORY

100 years Victorinox

210 x 300 mm

English

9.6036.1*

German

9.6036.2*

French

9.6036.3*



9.6037. ...

COMPANION FOR LIFE

True stories from around the world

English

9.6037.1

German

9.6037.2

French

9.6037.3

Spanish

9.6037.4



9.6071. ...

POSTCARDS

Victorinox-Factory

EN

9.6071.01*

Products

EN

9.6071.02*

The Helper

EN

9.6071.03*

Mythen

EN

9.6071.04*

The Helper

DE

9.6071.05*



9.6070

ADVERTISING STICKER

SwissChamp

9.6070



9.6091. ...

DECK OF CARDS

36 cards

deck of cards, Swiss-German

9.6091.2

deck of cards, French

9.6091.3



9.6073/4

CARRIER BAGS

polyethylen, printed on both sides

small	220 x 300 mm	9.6073.XS*
large	350 x 460 mm	9.6074*



9.6079

UMBRELLA

blue, with printed Victorinox logo
Ø 120 cm

9.6079*



9.6085.22

BASEBALL CAP

with embroidered Victorinox logo
size adjustable

blue	9.6085.22*
black	9.6085.32*



9.6082.22

T-SHIRT

anthracite
with embroidered Victorinox logo

size S	9.6082.22S*
size M	9.6082.22M*
size L	9.6082.22L*
size XL	9.6082.22XL*
size XXL	9.6082.22XXL*



9.2101. ..

SWISS ARMY KNIVES

Catalog 2015

NEW

English, without prices	9.2101.1
German, without prices	9.2101.2
French, without prices	9.2101.3
Spanish, without prices	9.2101.4
German, RRP CHF	9.2331.2
French, RRP CHF	9.2331.3



9.2102. ..

HOUSEHOLD AND PROFESSIONAL KNIVES

Catalog 2015

NEW

English, without prices	9.2102.1
German, without prices	9.2102.2
French, without prices	9.2102.3
Spanish, without prices	9.2102.4
German, RRP CHF	9.2332.2
French, RRP CHF	9.2332.3

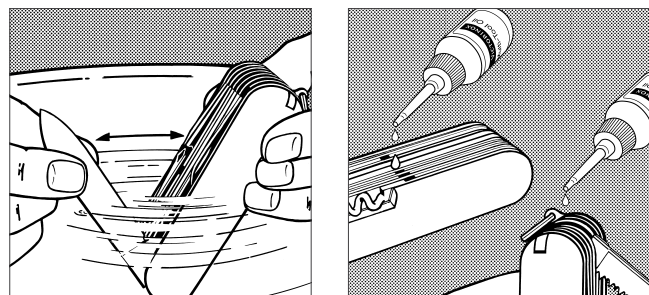




MULTI-TOOLS

For dirty and sticky blades, we recommend opening and closing the blades several times in warm water until they move freely. Allow to dry completely. Add a drop of oil between the blades and the tool casing or springs as well as other friction surfaces.

Multi-tools should never be cleaned in a dishwasher.



We recommend:
Multi-Tool Oil (item number 4.3301)

Key features:

- odorless and tasteless
- high resistance to aging
- protection against wear and corrosion
- NSF certified and food compatible



HOUSEHOLD AND PROFESSIONAL KNIVES

Victorinox recommends rinsing knives under running water directly after use. Salt or acidic leftovers can lead to spotting if the knife is left uncleaned over longer periods of time. Knives that are dishwasher safe are marked with the corresponding icon within the catalog.

B Blister (B)

VICTORINOX

Multi-Tool Oil



Huile pour Multi-Tool Aceite m

WWW.VICTORINOX.COM



VICTORINOX WARRANTY

Victorinox AG guarantees all knives and tools to be of first class stainless steel and also guarantees a life time against any defects in material and workmanship (save for electronic components 2 years).

Damage caused by normal wear and tear, misuse or abuse are not covered by this guarantee.

→ A service charge may apply for repairs and services that are not covered by the warranty.

→ Our standard warranty repair includes replacement of parts that are broken, bent or suffer from general wear and tear. All other parts will be polished.

→ If there are tool parts of sentimental value, that you do not want replaced or if you wish for a part or parts to be returned, please state this in written form.

→ If you are from Switzerland, please contact your local retailer or send us your tool, well packed, directly to our repair department:

VICTORINOX AG
Reparatur-Abteilung
Schmiedgasse 57
CH-6438 Ibach-Schwyz

→ If you are from Germany, Austria, Belgium or Luxemburg, please contact your local dealer or send us your tool, well packed, directly to our repair department:

VICTORINOX AG
Auslieferungslager
Reparatur-Abteilung
Alfred-Nobel-Strasse 5
DE-79761 Waldshut-Tiengen

→ If you are NOT from Switzerland, Germany, Austria, Belgium or Luxemburg, please contact a local Victorinox representative or local dealer. They will be glad to assist you and possible mail delivery fees to and from Switzerland, are included in the warranty.

SWISSCLASSIC

Curved shape
ergonomic



STANDARD

Classic shape
straight



FIBROX

Classic shape



Safety Grip
for increased safety



Safety Nose
for maximum safety



Vx Grip
for better grip



WOOD

Classic shape
straight



American shape



SWIBO

Basic shape



FORGED

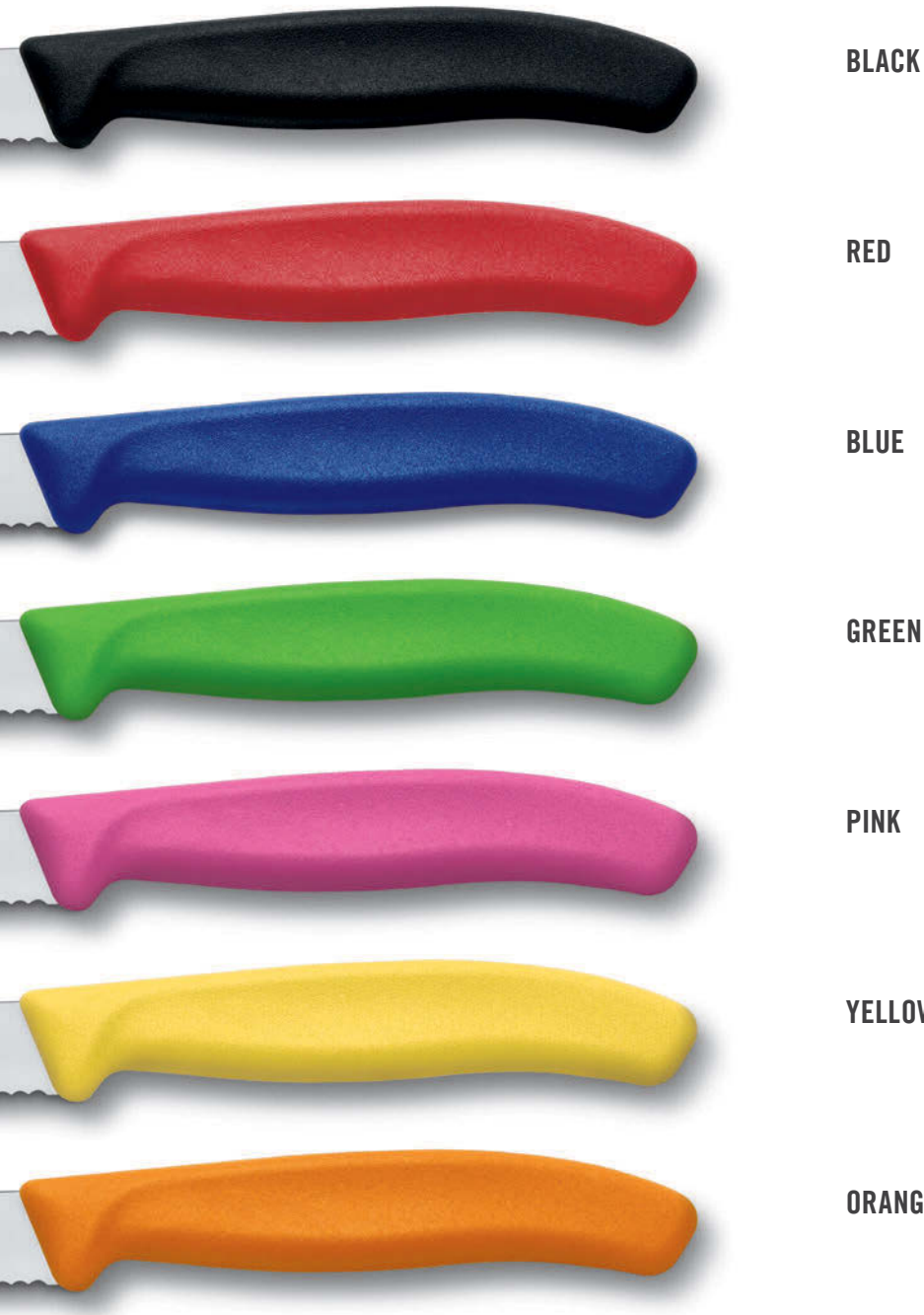
German shape
straight



Grand Maître
curved



HANDLE-COLORS



FIBROX HACCP-LINE

HACCP (Hazard Analysis Critical Control Points) is a preventive system – a risk management that provides safety for food and consumers. Victorinox has implemented the colored Fibrox handle HACCP concept according to the international food regulations.

Thanks to the colored handles, the scope of application for each knife is visible.



Switzerland

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