



VICTORINOX

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HOUSEHOLD AND  
PROFESSIONAL KNIVES  
2015





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**HOUSEHOLD AND  
PROFESSIONAL KNIVES  
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**  
CEO Victorinox



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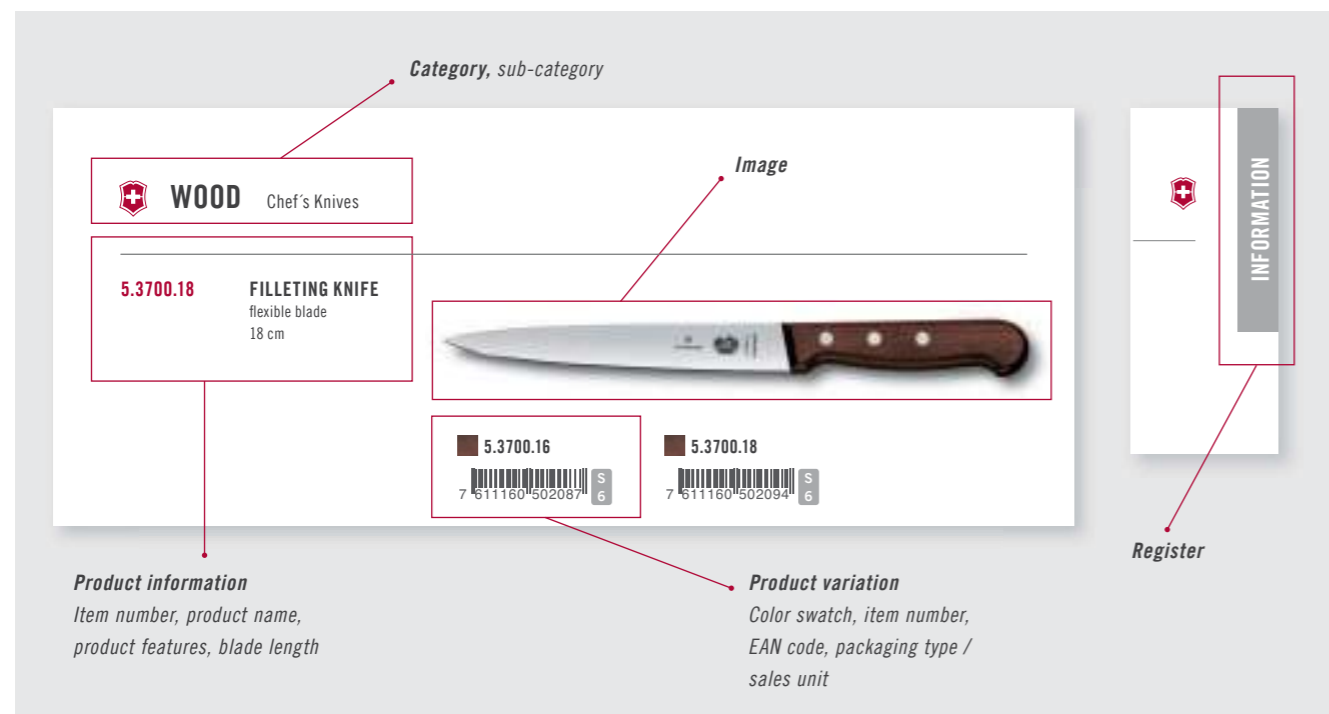
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**CATALOG NOTES**

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.



**Category, sub-category**  
WOOD Chef's Knives

**Image**  
FILLETING KNIFE  
flexible blade  
18 cm



















**Product information**  
Item number, product name,  
product features, blade length

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

**Register**  
INFORMATION

**HANDLE-COLORS**

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

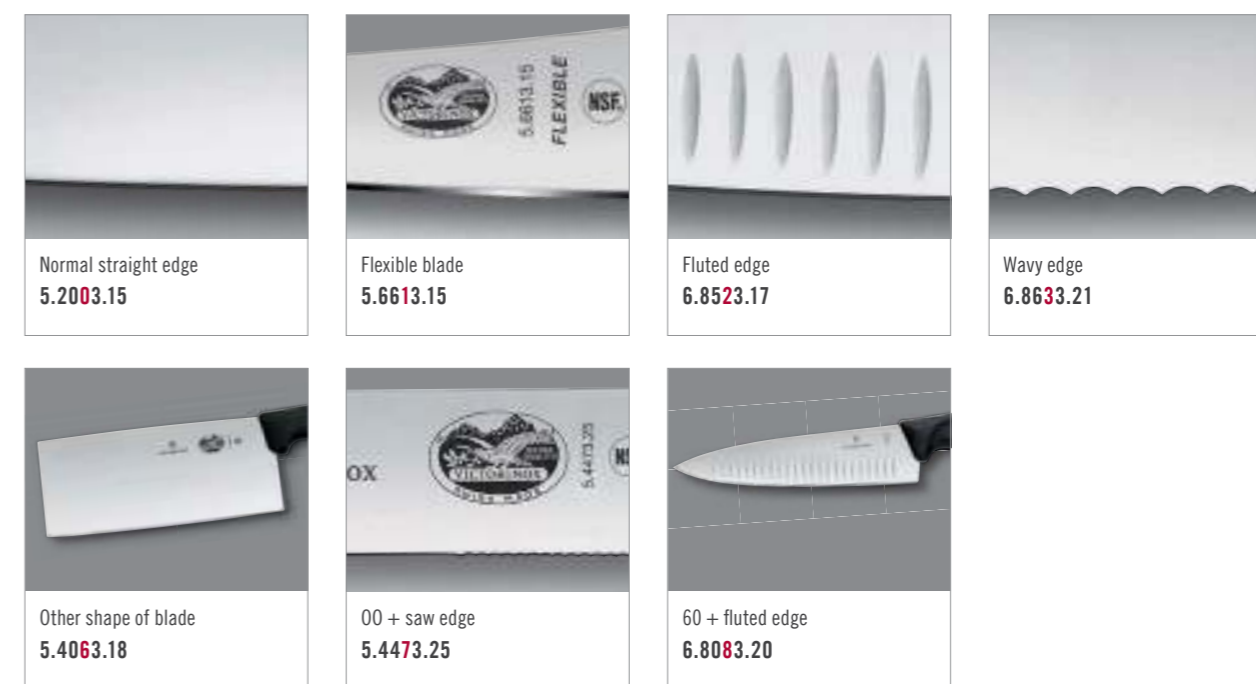
HANDLE HACCP (Fibrox)	HANDLE (other categories)
5 <sup>th</sup> digit of the item number	5 <sup>th</sup> digit or at the end of the item number
5.660 <b>1</b> .15 = red 	6.783 <b>1</b> = red 
5.660 <b>2</b> .15 = blue 	6.783 <b>2</b> = blue 
5.660 <b>3</b> .15 = black 	6.783 <b>3</b> = black 
5.660 <b>4</b> .15 = green 	6.7836. <b>4/L4/L114</b> = green 
5.660 <b>7</b> .15 = white 	6.7836. <b>5/L5/L115</b> = pink 
5.660 <b>8</b> .15 = yellow 	6.7836. <b>8/L8/L118</b> = yellow 
	6.7836. <b>9/L9/L119</b> = orange 
	5.8409.16 = Swibo 
	5.1630.21 = rosewood 
	5.0109 = bubinga 
	6.7153.11 = beech 
	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 4<sup>th</sup> 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 5<sup>th</sup> 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		
<b>Polyamide (PA)</b>	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.	<b>Swibo, Fibrox, Special Knives</b>
<b>Polypropylene (PP)</b>	Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilisation and can be used at temperatures of up to 80 - 100°C.	<b>SwissClassic, Standard, Special Knives</b>
<b>Polyoxymethylene (POM)</b>	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.	<b>Forged</b>
<b>Thermoplastic elastomers (TPE)</b>	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.	<b>Fibrox, SwissClassic, Ceramic</b>
<b>Rosewood*</b>	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..	<b>Wood, Special Knives</b>
<b>Bubinga*</b>	Originating from Gabon in Africa, bubinga wood is extremely hard and resistant to moisture. It is FSC-certified (pure).	<b>Wood</b>
<b>Beech*</b>	European beech is a hard wood that is ideal for work knives. Most knife blocks are also made of beech. This wood is FSC-certified (pure).	<b>Wood, Special Knives</b>

\*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.

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

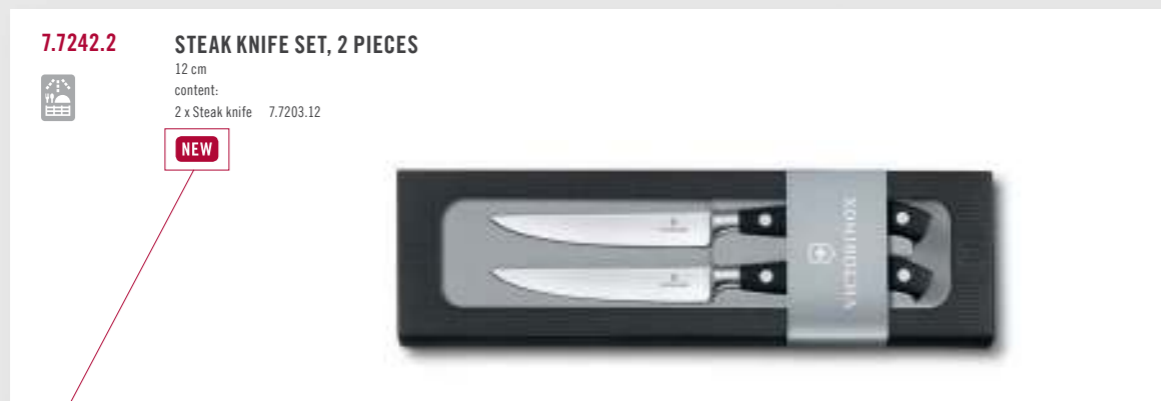
**Ceramic Blades**

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» .



The new arrivals icon is positioned under the product information

**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



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



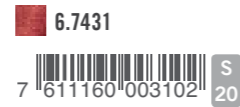
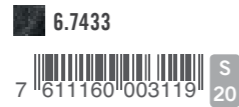
6.7433

PARING KNIFE

wavy edge  
straight blade  
8 cm



with disposable  
blade protection



6.7503

SHAPING KNIFE

curved blade  
6 cm  
with disposable  
blade protection



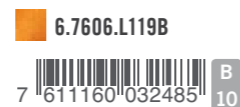
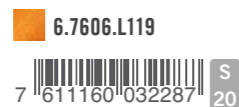
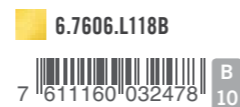
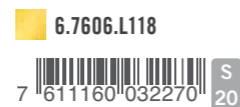
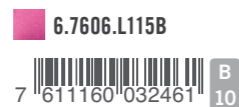
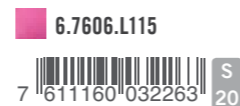
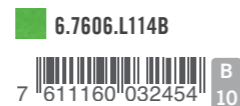
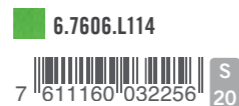
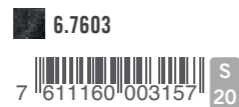
6.7603

PARING KNIFE

pointed tip  
8 cm  
with disposable  
blade protection



2 pieces blistered  
(without blade protection)



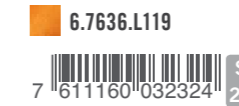
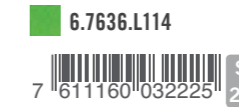
6.7633

PARING KNIFE

wavy edge  
pointed tip  
8 cm  
with disposable  
blade protection



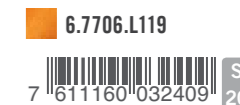
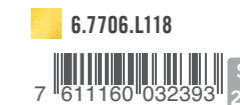
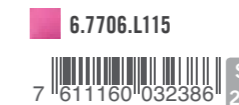
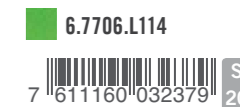
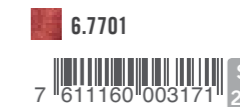
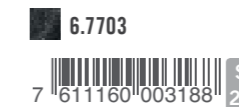
2 pieces blistered  
(without blade protection)



6.7703

PARING KNIFE

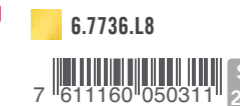
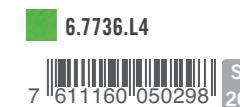
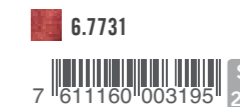
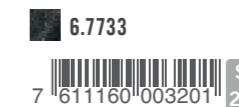
pointed tip  
10 cm  
with disposable  
blade protection



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

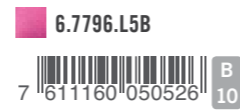
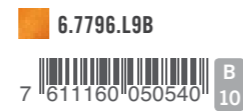
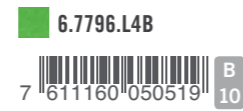
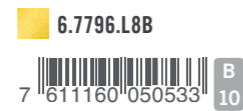
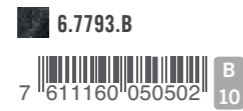


PARING KNIFE SET,  
2 PIECES

pointed tip  
10 cm  
without blade protection

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

NEW



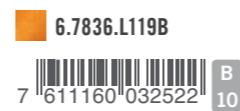
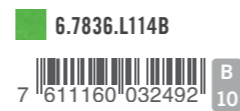
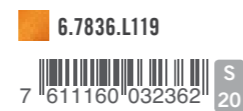
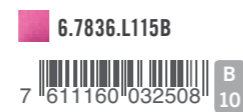
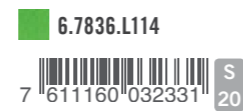
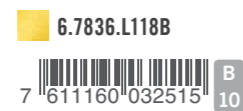
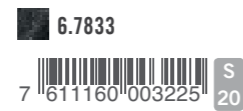
6.7833



TOMATO AND  
SAUSAGE KNIFE

wavy edge  
11 cm  
with disposable  
blade protection

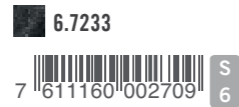
2 pieces blistered  
(without blade protection)



**6.7233**

**STEAK KNIFE**

wavy edge  
11 cm  
with disposable  
blade protection



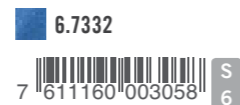
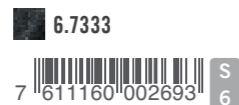
6 x 6.7233



**6.7333**

**TABLE KNIFE**

wavy edge  
11 cm  
without blade protection



6 x 6.7333



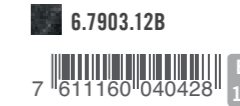
**6.7903.12**

**STEAK KNIFE «GOURMET»**

12 cm  
with disposable  
blade protection



2 pieces blistered  
(with blade protection)



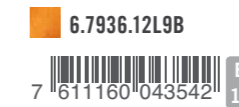
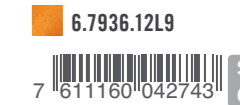
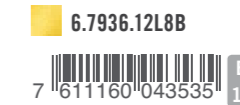
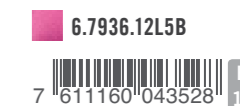
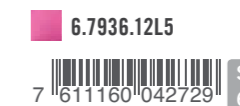
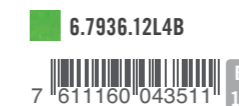
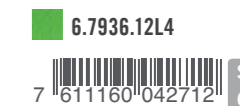
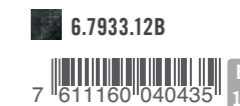
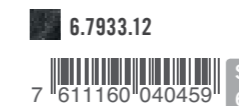
**6.7933.12**

**STEAK AND PIZZA KNIFE «GOURMET»**

wavy edge  
12 cm  
with disposable  
blade protection



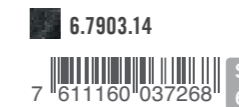
2 pieces blistered  
(with blade protection)



**6.7903.14**

**LARGE STEAK KNIFE**

14 cm  
with disposable  
blade protection



**B** 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)



SWISS CLASSIC



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

SWISS CLASSIC





6.7153.11

CUTLERY BLOCK, 11 PIECES

beechwood  
Height: 35,5 cm

6.7153.11



S 1



6.7173.8

CUTLERY BLOCK, 8 PIECES

beechwood  
with nylon inlay  
Height: 38,2 cm

6.7173.8



S 1



content:

- Potato peeler 5.0203
- Steak knife 6.7233
- Paring knife 6.7433
- Paring knife 6.7603
- Paring knife 6.7703
- 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



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



7.7053.0

CUTLERY BLOCK, EMPTY

beechwood  
Height: 22,8 cm

7.7053.0



S 1

7.7043.0

CUTLERY BLOCK, EMPTY

beechwood  
with nylon inlay  
Height: 25,7 cm

7.7043.0



S 1

(Nylon inlay X.51170.13: see next page)

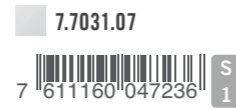
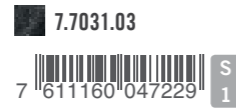




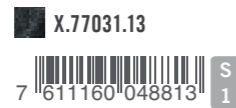
**7.7031.03** CUTLERY BLOCK SMALL, EMPTY

synthetic material  
with nylon inlay  
Height: 15,9 cm

NEW



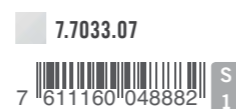
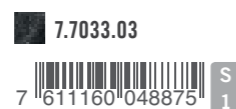
**X.77031.13** NYLON INLAY



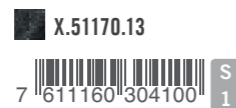
**7.7033.03** CUTLERY BLOCK LARGE, EMPTY

synthetic material  
with nylon inlay  
Height: 24,2 cm

NEW



**X.51170.13** NYLON INLAY



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





## STANDARD

PARING KNIVES

FLATWARE

HOUSEHOLD AND CHEF'S KNIVES

FORKS AND SPATULAS

KITCHEN SETS

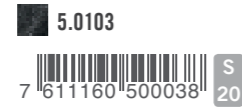
CUTLERY BLOCKS

*This tradition-steeped series of knives has been a crucial part of our range for decades.*

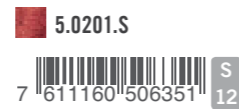
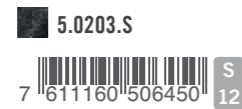
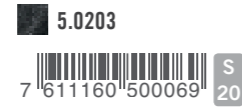
*All Standard knives are dishwasher-safe, and with a selection of forks and spoons to choose from as well, compiling a high-quality cutlery set is easy. The series also includes a diverse range of gift sets and special utensils for baking and decorating.*

*The Standard series keeps you well-equipped for all kitchen tasks.*

**5.0103** **POTATO PEELER**  
single edge  
for right-hander



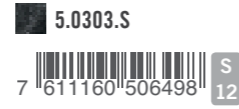
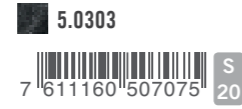
**5.0203** **POTATO PEELER**  
double edge



**5.0303** **PARING KNIFE**  
straight blade  
6 cm



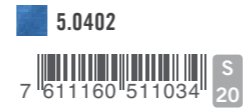
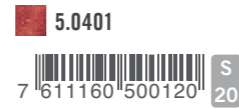
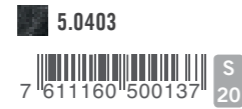
without blade protection



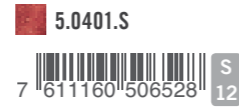
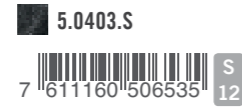
**5.0403** **PARING KNIFE**  
straight blade  
8 cm



with disposable  
blade protection



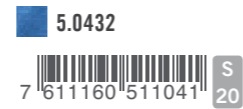
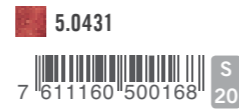
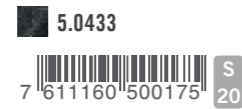
without  
blade protection



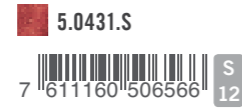
**5.0433** **PARING KNIFE**  
wavy edge, straight blade  
8 cm



with disposable  
blade protection



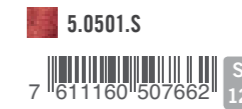
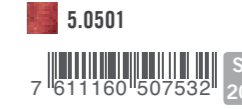
without  
blade protection



**5.0503** **SHAPING KNIFE**  
curved blade  
6 cm



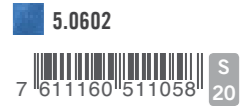
without  
blade protection



**5.0603** **PARING KNIFE**  
pointed tip  
8 cm



with disposable  
blade protection



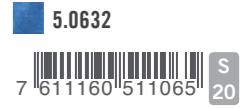
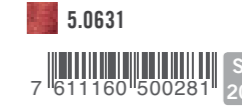
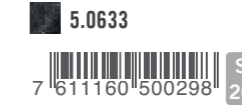
without  
blade protection



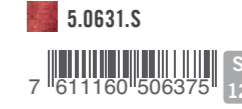
**5.0633** **PARING KNIFE**  
wavy edge  
pointed tip  
8 cm



with disposable  
blade protection



without  
blade protection



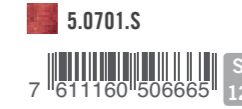
**5.0703** **PARING KNIFE**  
pointed tip  
10 cm



with disposable  
blade protection



without  
blade protection





# STANDARD

Paring Knives

5.0733

## PARING KNIFE

wavy edge  
pointed tip  
10 cm



with disposable  
blade protection



without  
blade protection



5.0803

## DESSERT KNIFE

11 cm



with disposable  
blade protection



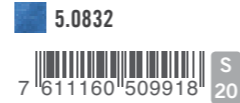
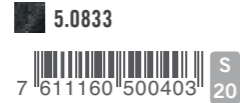
5.0833

## TOMATO- AND SAUSAGE KNIFE

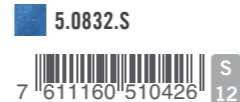
wavy edge  
11 cm



with disposable  
blade protection



without  
blade protection



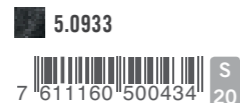
5.0933

## CHEESE- AND SAUSAGE KNIFE

with fork tip  
wavy edge  
11 cm



with disposable  
blade protection



# STANDARD

Table Sets



5.1203

## STEAK KNIFE

11 cm  
without  
blade protection



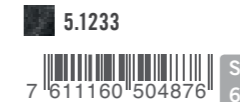
5.1233

## STEAK KNIFE

wavy edge  
11 cm



without  
blade protection



with disposable  
blade protection



6 x 5.1233



5.1303

## TABLE KNIFE

11 cm



without  
blade protection



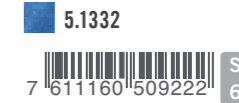
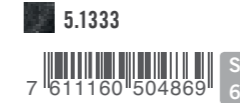
5.1333

## TABLE KNIFE

wavy edge  
11 cm



without  
blade protection



6 x 5.1333

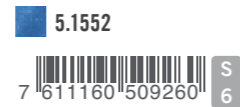
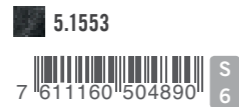


STANDARD

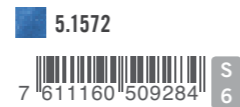
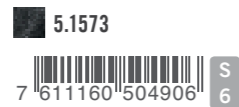
**5.1543** TABLE FORK



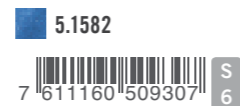
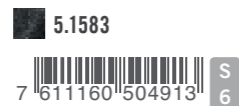
**5.1553** TABLE SPOON



**5.1573** TEA SPOON



**5.1583** CAKE FORK



**5.1233.12** TABLE SET, 12 PIECES



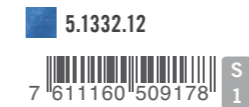
content:  
6 x Steak knife 5.1233  
6 x Table fork 5.1543



**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



**5.1903.19 CARVING KNIFE**

wide blade  
19 cm



5.1903.19  
7 611160 506092 S 6

5.1903.19B  
7 611160 591302 B 10

5.1903.22  
7 611160 506108 S 6

**5.3003 PARING KNIFE**

pointed tip  
8 cm



without  
blade protection

5.3003  
7 611160 501929 S 20

5.3003.S  
7 611160 506795 S 12

**5.3033 PARING KNIFE**

wavy edge  
pointed tip  
8 cm



without  
blade protection

5.3033  
7 611160 501943 S 20

5.3033.S  
7 611160 506801 S 12

**5.3103 SHAPING KNIFE**

curved blade  
6 cm



without  
blade protection

5.3103  
7 611160 501974 S 6

5.3103.S  
7 611160 506818 S 12

**5.3403 LEMON DECORATOR**



5.3403  
7 611160 502025 S 12

**5.3503 LEMON ZESTER**



5.3503  
7 611160 502049 S 12

**5.3603.16 APPLE CORER**

Ø 16 mm



5.3603.16  
7 611160 502056 S 12

**5.3803.20 FILLETING AND DOMESTIC KNIFE**

flexible blade  
20 cm



5.3803.16  
7 611160 504647 S 6

5.3803.16B  
7 611160 507716 B 10

5.3803.20  
7 611160 504654 S 6

B Blister (B)



STANDARD



**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

5.1023.2  
7 611160 500526 S 1



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

5.1103.7  
7 611160 500649 S 1



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

5.1113.3  
7 611160 505118 S 10



5.1111.3  
7 611160 500656 S 10

5.1112.3  
7 611160 511157 S 10

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

5.1113.6  
7 611160 500670 S 1

5.1111.6  
7 611160 500663 S 1



5.1123.6 STEAK KNIFE SET, 6 PIECES



wavy edge  
11 cm

content:  
6 x Steak knife 5.1233

5.1123.6  
7 611160 500694 S 1

5.1122.6  
7 611160 509420 S 1



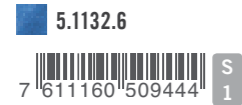
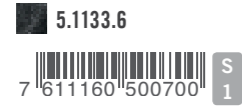


5.1133.6 TABLE KNIFE SET, 6 PIECES



wavy edge  
11 cm

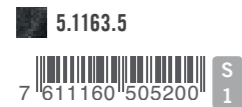
content:  
6 x Table knife 5.1333



5.1163.5 KITCHEN SET, 5 PIECES

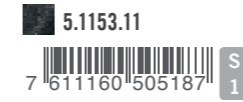


content:  
Paring knife 5.0433  
Paring knife 5.0603  
Tomato knife 5.0833  
Carving knife 5.1903.19  
Bread knife 5.1633.21



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

5.1193.9



S  
1



5.1183.51

SMALL CUTLERY BLOCK, 5 PIECES

beechwood  
Height: 24,2 cm

5.1183.51



S  
1



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



- 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



7.7083.0

CUTLERY BLOCK, EMPTY

beechwood  
Height: 16 cm

7.7083.0



S  
1

7.7091.3

MAGNETIC KNIFE BAR «MAJOR»

3 holes for fixation, empty  
black  
Length: 35 cm

7.7091.3



S  
1



7.7093.0

CUTLERY BLOCK, EMPTY

beechwood  
Height: 19,5 cm

7.7093.0



S  
1

(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  
12 cm



5.2003.12  
7 611160 506054 S 6

15 cm

5.2003.15  
7 611160 506061 S 6

5.2001.15  
7 611160 023537 S 6

5.2002.15  
7 611160 023544 S 6

5.2004.15  
7 611160 023551 S 6

5.2007.15  
7 611160 011176 S 6

5.2008.15  
7 611160 023575 S 6

**5.2003.19** CARVING KNIFE  
19 cm



5.2003.19  
7 611160 501301 S 6

5.2001.19  
7 611160 023582 S 6

5.2002.19  
7 611160 023599 S 6

5.2004.19  
7 611160 007681 S 6

5.2007.19  
7 611160 023612 S 6

5.2008.19  
7 611160 023629 S 6

22 cm

5.2003.22  
7 611160 501318 S 6

25 cm

5.2003.25  
7 611160 501325 S 6

5.2001.25  
7 611160 511737 S 6

5.2002.25  
7 611160 511744 S 6

5.2004.25  
7 611160 003423 S 6

5.2007.25  
7 611160 011015 S 6

5.2008.25  
7 611160 511751 S 6

28 cm

5.2003.28  
7 611160 501332 S 6

31 cm

5.2003.31  
7 611160 501349 S 6

5.2001.31  
7 611160 023643 S 6

5.2002.31  
7 611160 023650 S 6

5.2004.31  
7 611160 023667 S 6

5.2007.31  
7 611160 011145 S 6

5.2008.31  
7 611160 023681 S 6

**5.2033.22** CARVING KNIFE  
wavy edge  
22 cm



5.2033.19  
7 611160 501462 S 6

5.2033.22  
7 611160 501479 S 6

5.2033.25  
7 611160 506153 S 6

**5.2063.20** CARVING KNIFE  
extra wide blade  
20 cm



5.2063.20  
7 611160 501493 S 6

**5.2533.21** BREAD KNIFE  
wavy edge  
21 cm



5.2533.21  
7 611160 506016 S 6

**5.2803.18** CARVING KNIFE  
narrow blade  
18 cm



5.2803.15  
7 611160 506030 S 6

5.2803.18  
7 611160 506023 S 6

**5.2933.26** **PASTRY KNIFE**  
wavy edge  
26 cm



5.2933.26  
7 611160 501905 S 6

**5.3703.18** **FILLETING KNIFE**  
flexible blade  
18 cm



5.3703.16 7 611160 502117 S 6	5.3703.18 7 611160 502124 S 6	5.3703.20 7 611160 502131 S 6
5.3701.18 7 611160 023698 S 6	5.3702.18 7 611160 023704 S 6	5.3704.18 7 611160 023711 S 6
5.3707.18 7 611160 023728 S 6	5.3708.18 7 611160 023735 S 6	

**5.3763.20** **FILLETING KNIFE**  
flexible blade  
20 cm



5.3763.20  
7 611160 502155 S 6

**5.3813.18** **FISH FILLETING KNIFE**  
narrow, extra flexible blade  
18 cm



5.3813.18  
7 611160 507778 S 6

**4.0898** **SHEATH**  
for fish filleting knife



4.0898  
7 611160 415622 S 1

**5.4003.18** **KITCHEN CLEAVER**  
18 cm



280 gr 5.4003.18 7 611160 502223 S 6	600 gr 5.4003.19 7 611160 507006 S 6
--	--

**5.4063.18** **CHEF'S KNIFE**  
Chinese style  
18 cm



5.4063.18  
7 611160 028792 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

5.4903



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

5.4903.0



**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

5.4913



**5.4914.0 SMALL CHEF'S CASE, EMPTY**

black, 49 x 31 cm  
without inlays

5.4914.0



**5.4913.1 INLAY UPPER PART**

5.4913.1



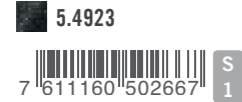
**5.4913.2 INLAY LOWER PART**

5.4913.2



**5.4923** **LARGE CHEF'S CASE, 23 PIECES**

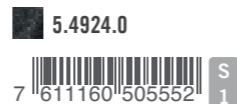
black, 51 x 38 cm  
with 2 solid synthetic inlays



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**

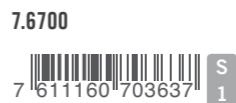


**5.4923.2** **INLAY LOWER PART**



**7.6700** **SET ICING FUNNELS**

10 pieces  
assorted, stainless



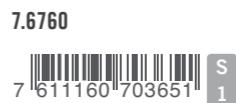
**7.6750** **SET ICING DECORATORS**

10 pieces  
assorted, stainless



**7.6760** **ICING BAG**

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



**7.6770** **PATTERN CUTTER SET**

12 pieces, assorted

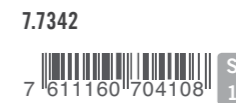


**7.7340** **TYING NEEDLE**

straight  
18 cm



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



**7.7347** **LARDING NEEDLE**

curved  
16 cm



(7.7348 curved, 24 cm)





**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**



**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**




Placement recommendation for the large cutlery roll bag




**5.4203.25** **SLICING KNIFE**  
round blade, blade width 30 mm  
25 cm



- 5.4203.25


- 5.4203.30



- 5.4203.36





**5.4233.25** **LARDING KNIFE**  
wavy edge, round blade, blade width 30 mm  
25 cm




- 5.4233.25



- 5.4233.30



- 5.4233.36



- 5.4231.25


- 5.4232.25


- 5.4234.25


- 5.4237.25



- 5.4238.25



**5.4403.25** **SLICING KNIFE**  
pointed tip, blade width 30 mm  
25 cm




- 5.4403.25



**5.4433.25** **SLICING KNIFE**  
wavy edge, pointed tip, blade width 30 mm  
25 cm




- 5.4433.25



**5.4473.25** **SAUSAGE KNIFE**  
rear saw edge, pointed tip  
25 cm



- 5.4473.25



**5.4503.30** **SLICING KNIFE**  
pointed tip, blade width 40 mm  
30 cm



- 5.4503.25



- 5.4503.30



**5.4623.30** **SALMON KNIFE**  
fluted edge, flexible blade  
30 cm



- 5.4623.30



**5.4723.30** **SLICING KNIFE**  
fluted edge, round blade, blade width 40 mm  
30 cm



- 5.4723.30


- 5.4723.36





**5.6003.12** **BONING KNIFE**  
straight, wide blade  
12 cm



5.6003.12 5.6008.12  
7 611160 503367 S 6 7 611160 503442 S 6

14 cm

5.6003.14 5.6008.14  
7 611160 503374 S 6 7 611160 503459 S 6

15 cm

5.6003.15 5.6001.15 5.6002.15  
7 611160 503381 S 6 7 611160 509543 S 6 7 611160 509048 S 6  
5.6004.15 5.6007.15 5.6008.15  
7 611160 023841 S 6 7 611160 011565 S 6 7 611160 503466 S 6

**5.6003.15M** **SAFETY GRIP BONING KNIFE**  
straight, wide blade  
15 cm



5.6003.15M 5.6008.15M  
7 611160 048608 S 6 7 611160 047922 S 6

**5.6103.15** **BONING KNIFE**  
straight, narrow blade  
15 cm



5.6103.12 5.6103.15 5.6103.18  
7 611160 503503 S 6 7 611160 503510 S 6 7 611160 504814 S 6

**5.6203.12** **BONING KNIFE**  
straight, extra narrow blade  
12 cm



5.6203.09 5.6203.12 5.6203.15  
7 611160 508607 S 6 7 611160 503558 S 6 7 611160 503565 S 6

**5.6303.12** **BONING KNIFE**  
curved, wide blade  
12 cm



5.6303.12 5.6308.12  
7 611160 503619 S 6 7 611160 503633 S 6

15 cm

5.6303.15 5.6308.15  
7 611160 503626 S 6 7 611160 503640 S 6

**5.6403.12** **BONING KNIFE**  
curved, narrow blade  
12 cm



5.6403.12 5.6403.15  
7 611160 503671 S 6 7 611160 503688 S 6

**5.6413.15** **BONING KNIFE**  
curved, narrow,  
flexible blade  
12 cm



5.6413.12 5.6413.15  
7 611160 503718 S 6 7 611160 503725 S 6

**5.6503.15** **BONING KNIFE**  
curved, wide blade  
15 cm



5.6503.15 5.6501.15 5.6502.15  
7 611160 503763 S 6 7 611160 509949 S 6 7 611160 509642 S 6  
5.6508.15  
7 611160 503770 S 6

**5.6523.15 BONING KNIFE**

fluted edge  
curved, wide blade  
15 cm



5.6523.15  
7 611160 509659 S 6

**5.6603.15 BONING KNIFE**

curved, narrow blade  
15 cm



12 cm

5.6603.12 5.6601.12 5.6602.12  
7 611160 503800 S 6 7 611160 509550 S 6 7 611160 509055 S 6  
5.6608.12  
7 611160 503848 S 6

15 cm

5.6603.15 5.6601.15 5.6602.15  
7 611160 503817 S 6 7 611160 509567 S 6 7 611160 509062 S 6  
5.6604.15 5.6607.15 5.6608.15  
7 611160 023865 S 6 7 611160 011589 S 6 7 611160 503855 S 6

**5.6603.12M SAFETY GRIP BONING KNIFE**

curved, narrow blade  
12 cm



5.6603.12M 5.6603.15M 5.6608.15M  
7 611160 044181 S 6 7 611160 044198 S 6 7 611160 047342 S 6

**5.6603.15X BONING KNIFE VX GRIP**

curved, narrow blade  
15 cm



5.6603.15X  
7 611160 040473 S 6

**5.6613.15 BONING KNIFE**

curved, narrow, flexible blade  
15 cm



12 cm

5.6613.12 5.6611.12 5.6612.12  
7 611160 503862 S 6 7 611160 509574 S 6 7 611160 509611 S 6  
5.6618.12  
7 611160 503909 S 6

15 cm

5.6613.15 5.6611.15 5.6612.15  
7 611160 503879 S 6 7 611160 509581 S 6 7 611160 509628 S 6  
5.6614.15 5.6617.15 5.6618.15  
7 611160 023896 S 6 7 611160 023919 S 6 7 611160 503916 S 6

**5.6613.15M SAFETY GRIP BONING KNIFE**

curved, narrow, flexible blade  
15 cm



12 cm

5.6613.12M 5.6612.12M 5.6618.12M  
7 611160 047373 S 6 7 611160 047359 S 6 7 611160 047380 S 6  
5.6613.15M 5.6612.15M 5.6618.15M  
7 611160 044174 S 6 7 611160 047366 S 6 7 611160 047397 S 6

15 cm

**5.6613.12X BONING KNIFE VX GRIP**

curved, narrow, flexible blade  
12 cm



5.6613.12X 5.6613.15X  
7 611160 040497 S 6 7 611160 040480 S 6

**5.6663.15X BONING KNIFE VX GRIP**

curved, narrow,  
super flexible blade  
15 cm



5.6663.15X  
7 611160 040466 S 6

**5.5103.10** RABBIT KNIFE  
10 cm



5.5103.10  
7 611160 502704 S 6

5.5108.10  
7 611160 502711 S 6

**5.5203.26** BUTCHER'S KNIFE  
26 cm



5.5203.16  
7 611160 502834 S 6

5.5203.18  
7 611160 502841 S 6

5.5203.20  
7 611160 502858 S 6

5.5203.23  
7 611160 502865 S 6

5.5203.26  
7 611160 502872 S 6

5.5203.28  
7 611160 502889 S 6

5.5203.31  
7 611160 502896 S 6

5.5203.36  
7 611160 504791 S 6

5.5208.16  
7 611160 502919 S 6

5.5208.18  
7 611160 502926 S 6

5.5208.20  
7 611160 502933 S 6

5.5208.23  
7 611160 502940 S 6

5.5208.26  
7 611160 502957 S 6

5.5208.28  
7 611160 502964 S 6

**5.5203.18L** SAFETY NOSE BUTCHER'S KNIFE  
18 cm



5.5203.18L  
7 611160 047298 S 6

**5.5503.18** BONING AND STICKING KNIFE  
straight back of blade  
18 cm



5.5503.18  
7 611160 503084 S 6

5.5501.18  
7 611160 509512 S 6

5.5502.18  
7 611160 509024 S 6

5.5508.18  
7 611160 503138 S 6

20 cm

5.5503.20  
7 611160 503091 S 6

5.5501.20  
7 611160 509529 S 6

5.5502.20  
7 611160 509031 S 6

5.5508.20  
7 611160 503145 S 6

22 cm

5.5503.22  
7 611160 503107 S 6

5.5501.22  
7 611160 509536 S 6

5.5502.22  
7 611160 509604 S 6

5.5508.22  
7 611160 503152 S 6

25 cm

5.5503.25  
7 611160 503114 S 6

**5.5503.30** CUTLET AND STEAK KNIFE  
straight back of blade  
30 cm



5.5503.30  
7 611160 505637 S 6

**5.5503.18L** SAFETY NOSE STICKING KNIFE  
18 cm



- 5.5503.18L  
7 611160 044235 S 6
- 5.5503.20L  
7 611160 044228 S 6
- 5.5503.22L  
7 611160 044211 S 6
- 5.5508.18L  
7 611160 047304 S 6

**5.5603.16** STICKING KNIFE  
pointed tip  
16 cm



- 5.5603.12  
7 611160 504807 S 6
- 5.5603.14  
7 611160 503220 S 6
- 5.5603.16  
7 611160 503237 S 6
- 5.5603.18  
7 611160 503244 S 6
- 5.5603.20  
7 611160 503251 S 6
- 5.5601.16  
7 611160 511553 S 6
- 5.5602.14  
7 611160 511577 S 6
- 5.5602.16  
7 611160 511560 S 6

**5.5603.16M** SAFETY GRIP STICKING KNIFE  
pointed tip  
16 cm



- 5.5603.16M  
7 611160 048592 S 6

**5.5903.08** POULTRY KNIFE  
small handle  
8 cm



- 5.5903.08  
7 611160 509352 S 6
- 5.5903.09  
7 611160 509376 S 6
- 5.5903.11  
7 611160 509390 S 6

**5.5903.08M** POULTRY KNIFE  
medium handle  
8 cm



- 5.5903.08M  
7 611160 509369 S 6
- 5.5903.09M  
7 611160 509383 S 6
- 5.5903.11M  
7 611160 509406 S 6

**5.7203.20** BREAKING KNIFE  
curved, narrow blade  
20 cm



- 5.7203.20  
7 611160 504012 S 6
- 5.7203.25  
7 611160 504029 S 6

**5.7303.25** CIMETER STEAK KNIFE  
curved, wide blade  
25 cm



- 5.7303.25  
7 611160 504074 S 6
- 5.7303.31  
7 611160 504081 S 6
- 5.7303.36  
7 611160 508614 S 6

**5.7403.18L** SAFETY NOSE BUTCHER'S KNIFE  
wide tip  
18 cm



- 5.7403.18L  
7 611160 047311 S 6
- 5.7403.20L  
7 611160 044204 S 6

**5.7403.20 BUTCHER'S KNIFE**



wide tip  
20 cm



18 cm

5.7403.18  
 S 6

20 cm

5.7403.20  
 S 6

25 cm

5.7403.25  
 S 6

5.7401.25  
 S 6

5.7402.25  
 S 6

5.7404.25  
 S 6

5.7407.25  
 S 6

5.7408.25  
 S 6

31 cm

5.7403.31  
 S 6

5.7401.31  
 S 6

5.7402.31  
 S 6

5.7404.31  
 S 6

5.7407.31  
 S 6

5.7408.31  
 S 6

36 cm

5.7403.36  
 S 6

**5.7603.18 BUTCHER'S KNIFE**



heavy, stiff blade  
18 cm



5.7603.15  
 S 6

5.7603.18  
 S 6

5.7603.20  
 S 6

5.7608.18  
 S 6

5.7608.20  
 S 6

**5.7603.18L SAFETY NOSE BUTCHER'S KNIFE**



heavy, stiff blade  
18 cm



5.7603.18L  
 S 6

5.7608.18L  
 S 6

**5.7703.18 SKINNING KNIFE**



German type  
18 cm



5.7703.15  
 S 6

5.7703.18  
 S 6

**5.7803.15 SKINNING KNIFE**



American type  
15 cm



5.7803.12  
 S 6

5.7803.15  
 S 6

**5.7903.12 LAMB SKINNING KNIFE**



narrow blade  
12 cm



5.7903.12  
 S 6

5.7908.12  
 S 6

**5.8003.15 SKINNING KNIFE**



narrow blade  
15 cm



5.8003.15  
 S 6



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## WOOD

CHEF'S KNIVES

CHEF'S CASES AND CUTLERY BLOCKS

SLICING KNIVES

BONING KNIVES

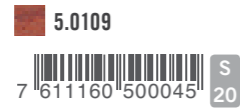
BUTCHER'S KNIVES

*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.*

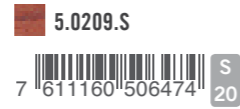
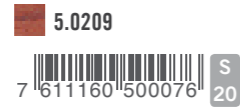




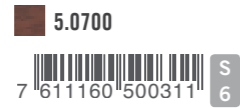
**5.0109** **POTATO PEELER**  
single edge  
for right-hander



**5.0209** **POTATO PEELER**  
double edge



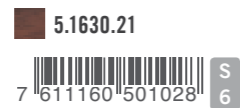
**5.0700** **PARING KNIFE**  
pointed tip  
10 cm  
without blade protection



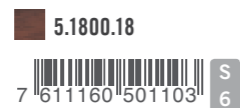
**5.0730** **PARING KNIFE**  
wavy edge  
pointed tip  
10 cm  
without blade protection



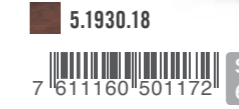
**5.1630.21** **BREAD KNIFE**  
wavy edge  
21 cm



**5.1800.18** **CARVING KNIFE**  
narrow blade  
18 cm



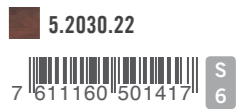
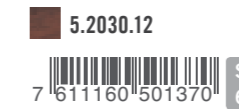
**5.1930.18** **CARVING KNIFE**  
wavy edge  
wide blade  
18 cm



**5.2000.12** **CARVING KNIFE**  
pointed tip  
12 cm



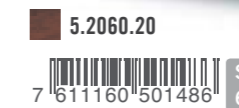
**5.2000.19** **CARVING KNIFE**  
19 cm



**5.2030.12** **CARVING KNIFE**  
wavy edge  
12 cm



**5.2060.20** **CARVING KNIFE**  
extra wide blade  
20 cm





**5.2100.15** **CARVING FORK**  
flat  
15 cm



5.2100.15  
7 611160 501509 S 6

**5.2300.18** **CARVING FORK**  
forged  
18 cm



5.2300.15  
7 611160 501561 S 6

5.2300.18  
7 611160 501578 S 6

5.2300.21  
7 611160 501585 S 6

**5.2600.23** **SPATULA**  
flexible  
spreading length  
23 cm



spreading length 15 cm  
5.2600.15  
7 611160 501646 S 6

spreading length 20 cm  
5.2600.20  
7 611160 501660 S 6

spreading length 23 cm  
5.2600.23  
7 611160 501677 S 6

spreading length 25 cm  
5.2600.25  
7 611160 501684 S 6

spreading length 31 cm  
5.2600.31  
7 611160 501707 S 6

**5.2700.25** **SPATULA**  
shaped offset  
spreading length  
20 cm



spreading length 15 cm  
5.2700.20  
7 611160 501813 S 6

spreading length 18 cm  
5.2700.23  
7 611160 501820 S 6

spreading length 20 cm  
5.2700.25  
7 611160 501837 S 6

spreading length 25 cm  
5.2700.31  
7 611160 501851 S 6

**5.2930.26** **PASTRY KNIFE**  
wavy edge  
26 cm



5.2930.26  
7 611160 501899 S 6

**5.3000** **PARING KNIFE**  
pointed tip  
8 cm

5.3000  
7 611160 501912 S 6



**5.3030** **PARING KNIFE**  
wavy edge  
pointed tip  
8 cm

5.3030  
7 611160 501936 S 6



**5.3100** **SHAPING KNIFE**  
curved blade  
6 cm

5.3100  
7 611160 501950 S 6



**5.3209** **CHESTNUT KNIFE**

5.3209  
7 611160 502001 S 6



**5.3400** **LEMON DECORATOR**

5.3400  
7 611160 502018 S 6



**5.3500** **LEMON ZESTER**

5.3500  
7 611160 502032 S 6

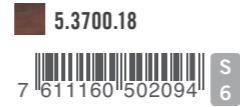
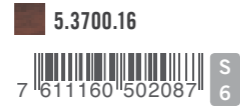


**5.3609.16** **APPLE CORER**  
Ø 16 mm  
lacquered wood handle

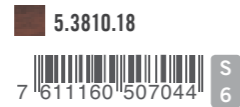
5.3609.16  
7 611160 502070 S 6



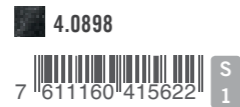
**5.3700.18** **FILLETING KNIFE**  
flexible blade  
18 cm



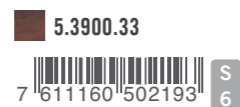
**5.3810.18** **FISH FILLETING KNIFE**  
narrow, extra flexible blade  
18 cm



**4.0898** **SHEATH**  
for fish filleting knife



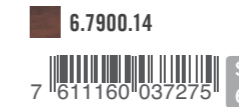
**5.3900.33** **STRIKING KNIFE**  
800 gr, plywood  
33 cm



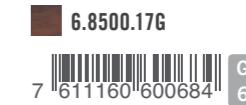
**5.4000.18** **KITCHEN CLEAVER**  
600 gr  
18 cm



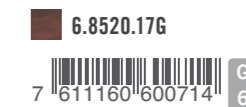
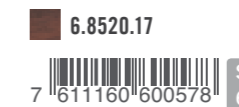
**6.7900.14** **LARGE STEAK KNIFE**  
14 cm



**6.8500.17** **SANTOKU KNIFE**  
17 cm



**6.8520.17** **SANTOKU KNIFE**  
fluted edge  
17 cm



**5.1020.2 CARVING SET, 2 PIECES**



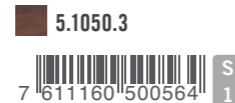
content:  
Carving knife 5.2000.19  
Carving fork 5.2100.15



**5.1050.3 CARVING SET, 3 PIECES**

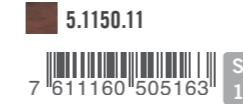


content:  
Carving knife 5.2000.12  
Carving knife 5.2000.19  
Carving knife 5.2000.22



**5.1150.11 CUTLERY BLOCK, 11 PIECES**

beechwood  
Height: 34,7 cm

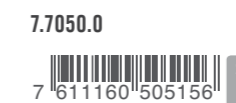


content:  
Potato peeler 5.0109  
Paring knife 5.0700  
Paring knife 5.0730  
Bread knife 5.1630.21  
Carving knife 5.1800.18  
Carving knife 5.2000.19  
Carving knife 5.2000.22  
Carving fork 5.2100.15  
Paring knife 5.3000  
Paring knife 5.3030  
Domestic sharpening steel 7.8210



**7.7050.0 CUTLERY BLOCK, EMPTY**

beechwood  
Height: 22,8 cm



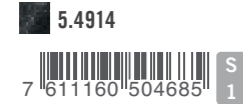
(More cutlery blocks on pages: 28-30, 49-51 and 119)



5.4914

**SMALL CHEF'S CASE, 14 PIECES**

black, 49 x 31 cm  
2 solid synthetic inlays



content:

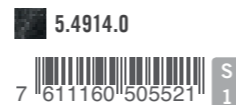
Potato peeler, single edge	5.0109
Carving knife	5.2000.10
Carving knife	5.2000.19
Carving knife	5.2000.28
Straight carving fork, forged	5.2300.18
Spatula, flexible	5.2600.23
Pastry knife, wavy edge	5.2930.26

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

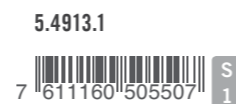
**SMALL CHEF'S CASE, EMPTY**

black, 49 x 31 cm  
without inlays



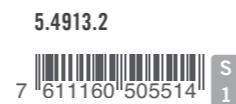
5.4913.1

**INLAY UPPER PART**



5.4913.2

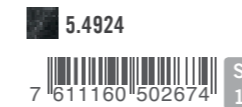
**INLAY LOWER PART**



5.4924

**LARGE CHEF'S CASE, 23 PIECES**

black, 51 x 38 cm  
2 solid synthetic inlays



content:

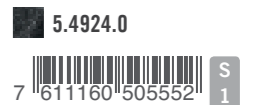
Potato peeler, single edge	5.0109
Carving knife	5.2000.10
Carving knife	5.2000.19
Carving knife	5.2000.28
Carving fork, forged	5.2300.18
Spatula, flexible	5.2600.23
Pastry knife, wavy edge	5.2930.26
Shaping knife	5.3100
Lemon decorator	5.3400
Lemon zester	5.3500
Apple corer, Ø 16 mm	5.3609.16

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

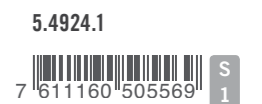
**LARGE CHEF'S CASE, EMPTY**

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  
7 611160 502261 S 6

**5.4200.25** **SLICING KNIFE**  
round blade, blade width 30 mm, 25 cm



5.4200.25  
7 611160 502285 S 6

5.4200.30  
7 611160 502308 S 6

5.4200.36  
7 611160 502315 S 6

**5.4230.30** **LARDING KNIFE**  
wavy edge, round blade, blade width 30 mm, 30 cm



5.4230.25  
7 611160 502384 S 6

5.4230.30  
7 611160 502407 S 6

5.4230.36  
7 611160 502414 S 6

**5.4500.30** **SLICING KNIFE**  
pointed tip, blade width 40 mm, 30 cm



5.4500.25  
7 611160 502537 S 6

5.4500.30  
7 611160 502544 S 6

**WOOD** Boning Knives



**5.6006.15** **BONING KNIFE**  
with American handle  
straight, wide blade  
15 cm



5.6006.15  
7 611160 503428 S 6

**5.6106.15** **BONING KNIFE**  
with American handle  
straight, narrow blade  
15 cm



5.6106.15  
7 611160 503534 S 6

**5.6406.12** **BONING KNIFE**  
with American handle  
curved, narrow blade  
12 cm



5.6406.12  
7 611160 503695 S 6

5.6406.15  
7 611160 503701 S 6

**5.6416.12** **BONING KNIFE**  
with American handle  
curved, narrow, flexible blade  
12 cm



5.6416.12  
7 611160 503732 S 6

5.6416.15  
7 611160 503749 S 6

**5.6500.15** **BONING KNIFE**  
curved, wide blade  
15 cm



5.6500.15  
7 611160 503756 S 6



**5.6606.15** **BONING KNIFE**  
with American handle  
curved, narrow blade  
15 cm



5.6606.12

5.6606.15

**5.6616.15** **BONING KNIFE**  
with American handle  
curved, narrow, flexible blade  
15 cm



5.6616.12

5.6616.15



**5.5200.16** **BUTCHER'S KNIFE**  
16 cm



5.5200.12

5.5200.14

5.5200.16

5.5200.18

5.5200.20

5.5200.23

5.5200.26

5.5200.28

5.5200.31

5.5200.36

**5.5500.20** **BONING AND STICKING KNIFE**  
straight back of blade  
20 cm



5.5500.20

5.5500.25

**5.5600.16** **STICKING KNIFE**  
pointed tip  
16 cm



5.5600.12

5.5600.14

5.5600.16

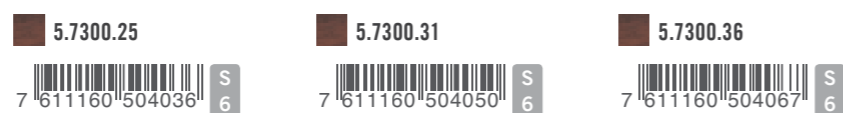
**5.7200.20** **BRAKING KNIFE**  
curved,  
narrow blade  
20 cm



5.7200.20

5.7200.25

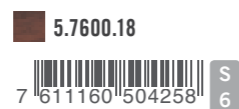
**5.7300.31** **CIMETER STEAK KNIFE**  
curved, wide blade  
31 cm



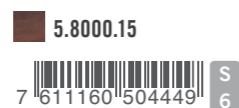
**5.7400.20** **BUTCHER'S KNIFE**  
wide tip  
20 cm



**5.7600.18** **BUTCHER'S KNIFE**  
heavy, stiff blade  
18 cm



**5.8000.15** **SKINNING KNIFE**  
narrow blade  
15 cm







## 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  
 7 611160 045072 S 6

5.8403.20  
 7 611160 045089 S 6

**5.8450.20** **FISH FILLETING KNIFE**  
 flexible blade  
 20 cm  
**NEW**



5.8450.20  
 7 611160 045638 S 6

**5.8448.16** **FISH FILLETING KNIFE**  
 narrow handle  
 flexible blade  
 with scaler  
 16 cm  
**NEW**



5.8448.16  
 7 611160 045614 S 6

**5.8449.20** **FISH FILLETING KNIFE**  
 narrow handle  
 flexible blade  
 20 cm  
**NEW**



5.8449.20  
 7 611160 045621 S 6

**5.8451.26** **CARVING KNIFE**  
 heavy, stiff blade  
 26 cm  
**NEW**



5.8451.21  
 7 611160 045645 S 6

5.8451.26  
 7 611160 045652 S 6

5.8451.31  
 7 611160 045669 S 6

**5.8452.20** **FISH FILLETING KNIFE**  
 curved, flexible blade  
 20 cm  
**NEW**





5.8452.20  
 7 611160 045676 S 6



S SB-Sheath (S)




**5.8441.25** **SLICING KNIFE**  
 round blade, blade width 30 mm  
 25 cm  
**NEW**



**5.8441.25** **5.8441.30**  
 



**5.8443.30** **SLICING KNIFE**  
 wavy edge  
 round blade, blade width 30 mm  
 30 cm  
**NEW**



**5.8443.25** **5.8443.30** **5.8443.35**  
  




**5.8444.25** **CARVING KNIFE**  
 fluted edge  
 round, flexible blade  
 25 cm  
**NEW**



**5.8444.25** **5.8444.30**  
 



**5.8401.16** **BONING KNIFE**  
 straight, wide blade  
 16 cm  
**NEW**



**5.8401.14** **5.8401.16** **5.8401.18**  
  

**5.8404.16** **BONING KNIFE**  
 curved, narrow, semi-flexible blade  
 16 cm  
**NEW**



**5.8404.13** **5.8404.16**  
 

**5.8405.16** **BONING KNIFE**  
 curved blade  
 16 cm  
**NEW**



**5.8405.13** **5.8405.16**  
 

**5.8406.16** **BONING KNIFE**  
 curved, flexible blade  
 16 cm  
**NEW**



**5.8406.13** **5.8406.16**  
 

**5.8407.16** **BONING KNIFE**  
 curved, wide blade  
 16 cm  
**NEW**



5.8407.16  
 7 611160 045157 S 6

**5.8408.13** **BONING KNIFE**  
 curved, narrow blade  
 13 cm  
**NEW**



5.8408.10      5.8408.13      5.8408.16  
 7 611160 045164 S 6      7 611160 045171 S 6      7 611160 045188 S 6

**5.8409.16** **BONING KNIFE**  
 curved, narrow, flexible blade  
 16 cm  
**NEW**



5.8409.13      5.8409.16  
 7 611160 045195 S 6      7 611160 045201 S 6



**5.8411.20** **STICKING KNIFE**  
 straight back of blade  
 20 cm  
**NEW**



5.8411.18      5.8411.20      5.8411.22  
 7 611160 045218 S 6      7 611160 045225 S 6      7 611160 045232 S 6  
 5.8411.25  
 7 611160 045249 S 6

**5.8412.15** **BONING AND STICKING KNIFE**  
 15 cm  
**NEW**



5.8412.13      5.8412.15      5.8412.18  
 7 611160 045256 S 6      7 611160 045263 S 6      7 611160 045270 S 6  
 5.8412.21  
 7 611160 045287 S 6

**5.8419.15** **BONING AND STICKING KNIFE**  
 flexible blade  
 15 cm  
**NEW**



5.8419.15  
 7 611160 045294 S 6

**5.8421.16** **BUTCHER'S KNIFE**  
 16 cm  
**NEW**



5.8421.14      5.8421.16      5.8421.18  
 7 611160 045300 S 6      7 611160 045317 S 6      7 611160 045324 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 OUTLET 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



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## 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.*

**7.2003.08G** **PARING KNIFE**  
white ceramic blade  
8 cm



**7.2033.08G** **PARING KNIFE**  
black ceramic blade  
8 cm



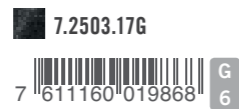
**7.2003.15G** **CARVING KNIFE**  
white ceramic blade  
15 cm



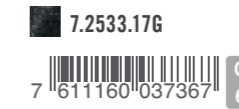
**7.2033.15G** **CARVING KNIFE**  
black ceramic blade  
15 cm



**7.2503.17G** **SANTOKU KNIFE**  
white ceramic blade  
17 cm



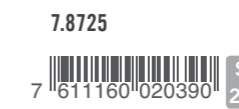
**7.2533.17G** **SANTOKU KNIFE**  
black ceramic blade  
17 cm



**G** Gift box (G)



**7.8725** **DIAMOND KNIFE SHARPENER**  
with sharpening gauge





## 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.*

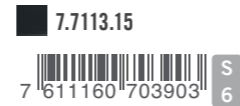
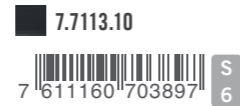
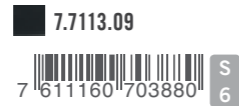
*All models in this series are forged from a single piece and benefit from a seamless transition from blade to handle. This exceptional quality and timeless elegance are what make forged knives from Victorinox so special. Forged knives also feature a bolster – a thickening of the steel where the handle 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.*



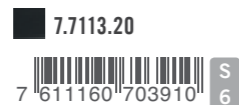
**7.7113.10** CARVING KNIFE

narrow blade  
10 cm



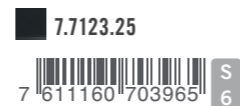
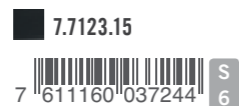
**7.7113.20** CARVING KNIFE

narrow blade  
20 cm



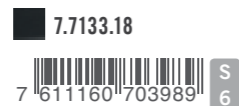
**7.7123.20** CHEF'S KNIFE

wide blade  
20 cm



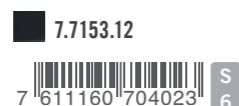
**7.7133.18** CARVING FORK

18 cm



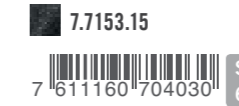
**7.7153.12** STEAK KNIFE

wavy edge (front of blade)  
12 cm



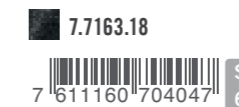
**7.7153.15** BONING KNIFE

15 cm



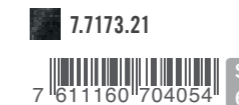
**7.7163.18** FILLETING KNIFE

flexible blade  
18 cm



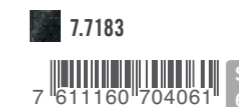
**7.7173.21** BREAD KNIFE

wavy edge  
21 cm



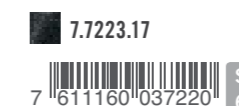
**7.7183** SHAPING KNIFE

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



**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



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





**FORGED**

Grand Maître



**7.7203.08G CARVING KNIFE**

8 cm



7.7203.08G



G 6

7.7203.10G



G 6

**7.7203.12G STEAK KNIFE**

12 cm



7.7203.12G



G 6

**7.7203.12WG TOMATO AND STEAK KNIFE**

wavy edge

12 cm



7.7203.12WG



G 6

**7.7203.15G CARVING KNIFE**

15 cm



7.7203.15G



G 6

7.7203.20G



G 6

**7.7213.20G FILLETING KNIFE**

flexible blade

20 cm



7.7213.20G



G 6

**7.7223.26G SLICING KNIFE**

fluted edge, round blade

blade width 30 mm

26 cm



7.7223.26G



G 6

**7.7233.15G CARVING FORK**

15 cm



7.7233.15G



G 6

**7.7303.08G SHAPING KNIFE**

curved blade

8 cm



7.7303.08G



G 6

**7.7303.15G BONING KNIFE**

15 cm



7.7303.15G



G 6

G Gift box (G)



FORGED

**7.7303.17G** **SANTOKU KNIFE**  
17 cm



7.7303.17G  
7 611160 706164 G 6

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



7.7323.17G  
7 611160 706171 G 6

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



7.7403.15G  
7 611160 002747 G 6

7.7403.20G  
7 611160 706188 G 6

7.7403.25G  
7 611160 706195 G 6

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



7.7433.21G  
7 611160 004536 G 6

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



7.7433.23G  
7 611160 706201 G 6

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



NEW



7.7242.2  
7 611160 048776 G 6

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



NEW



7.7242.2W  
7 611160 048783 G 6

**7.7243.2 CARVING SET, 2 PIECES**



content:  
Carving knife 7.7203.20  
Carving fork 7.7233.15



7.7243.2  
7 611160 001832 **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  
7 611160 001849 **G 1**

**7.7243.6 CUTLERY BLOCK, 6 PIECES**

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



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

7.7243.6  
7 611160 001825 **S 1**

**7.7043.03 CUTLERY BLOCK, EMPTY**



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

7.7043.03  
7 611160 507082 **S 1**

**X.51170.13 NYLON INLAY**



black

X.51170.13  
7 611160 304100 **S 1**

FORGED

(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



blade 15 x 9 cm  
**6.1103.09**  
 S 1

blade 18 x 16 cm  
**6.1103.16**  
 S 1


blade 19 x 22 cm  
**6.1103.22**  
 S 1

**6.1200.30** CHEESE KNIFE

with rosewood handles, 30 cm




**6.1200.30**  
 S 1


**6.1200.36**  
 S 1

**6.1203.30** CHEESE KNIFE

with Fibrox handles  
30 cm



**6.1203.30**  
 S 1

**6.1203.36**  
 S 1

**6.1320.21** BUTTER AND CREAM CHEESE KNIFE

fluted edge  
21 cm



with rosewood handle  
**6.1320.21**  
 S 1

with Fibrox handle  
**6.1323.21**  
 S 1

**7.6083.13** BUTTER AND CREAM CHEESE KNIFE

serrated edge  
perforated blade  
13 cm




**7.6083.13**  
 S 6

**6.1503.14** LETTER OPENER

14 cm




**6.1503.14**  
 S 6

**6.1708.11** PAPER KNIFE

with beechwood handle  
11 cm




**6.1708.11**  
 S 12

**6.2108.07** CABLE KNIFE

with beechwood handle  
7 cm




**6.2108.07**  
 S 12

**6.2308.08** CABLE KNIFE

with beechwood handle  
8 cm



**6.2308.08**  
 S 12



## 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.*



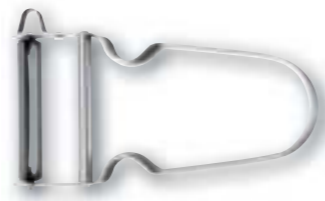


**7.6070** **POTATO PEELER**  
«REX»



replacement blade

7.6071



**7.6070.7** **POTATO PEELER**  
«RAPID»



replacement blade

7.6071

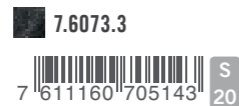


**7.6072** **POTATO PEELER**  
«J-STAR»

Julienne cutter

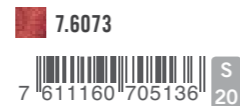


**7.6073.3** **POTATO PEELER**  
stainless



replacement blade

7.6073.03



7.6073



7.6073.7

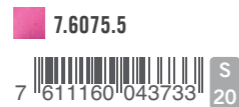


**7.6075** **UNIVERSAL PEELER**

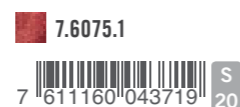
stainless serrated edge  
double edge



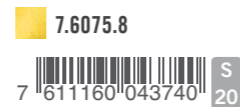
7.6075



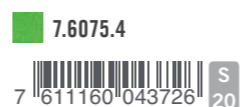
7.6075.5



7.6075.1



7.6075.8



7.6075.4



7.6075.9

replacement blade

7.6075.03



**7.6077** **POTATO PEELER**  
stainless serrated edge  
double edge



NEW



7.6077



7.6077.5



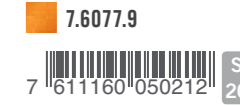
7.6077.1



7.6077.8



7.6077.4



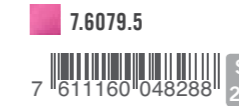
7.6077.9



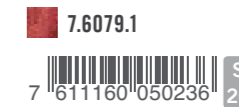
**7.6079** **TOMATO AND KIWI PEELER**  
stainless serrated edge  
double edge



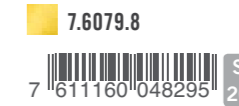
7.6079



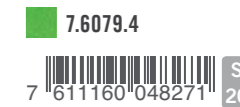
7.6079.5



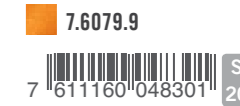
7.6079.1



7.6079.8



7.6079.4



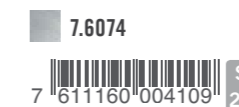
7.6079.9



replacement blade

7.6075.03

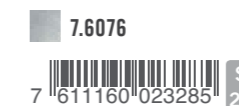
**7.6074** **POTATO PEELER**  
stainless  
peel falls directly in dustbin



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



**7.6153.22** **POTATO BALLER**  
stainless  
with 1 scoop  
Ø 22 mm



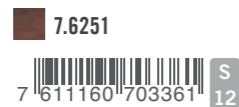
**7.6163** **POTATO BALLER**  
stainless  
with 2 scoops  
Ø 22 + 25 mm



**7.6230** **MULTIPURPOSE TURNER**  
flexible  
blade 8 x 16 cm



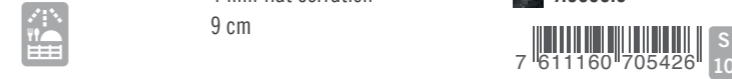
**7.6251** **SPATULA**  
shaped offset  
flexible  
blade 8 x 11 cm



**7.7305** **MEET TENDERIZER**  
stainless  
1250 gr



**7.6050.3** **DECORATING KNIFE**  
4 mm flat serration  
9 cm



**7.6053** **DECORATING KNIFE, FORGED**  
5 mm deep serration  
11 cm

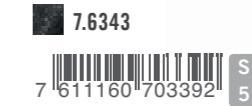


plywood handle  
**7.6052**  
7 611160 703033 S 10

with rivets  
**7.6053**  
7 611160 703040 S 10

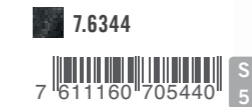
without rivets  
**7.6053.3**  
7 611160 705907 S 10

**7.6343** **POULTRY SHEARS «VICTORINOX»**  
stainless  
total length 25 cm



replacement spiral spring **7.6343.11**

**7.6344** **POULTRY SHEARS «PROFESSIONAL»**  
stainless  
total length 25 cm



replacement spiral spring **7.6343.11**

**7.6345** **POULTRY SHEARS**  
with buffer-spring  
stainless  
total length 25 cm



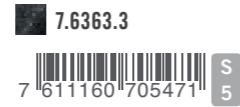
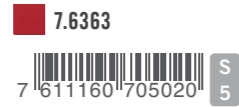
replacement spiral spring **7.6345.11**

**7.6350** **POULTRY SHEARS «VICTORINOX»**  
stainless  
total length 25 cm  
easy to separate

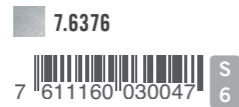


replacement spiral spring **7.6350.11**

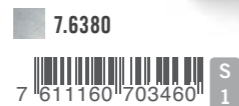
**7.6363.3** **MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»**  
stainless  
total length 20 cm



**7.6376** **MULTIPURPOSE KITCHEN SHEARS «PROFESSIONAL»**  
stainless, hot forged  
total length 19,5 cm



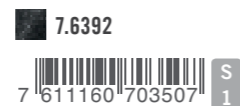
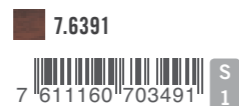
**7.6380** **MASTICATEUR**  
(Meat mincing shears)  
stainless, curved  
total length 18 cm



replacement screw and nut  
replacement spring

**7.6380.08**  
**7.6380.11**

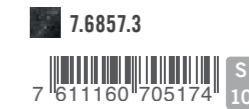
**7.6391** **OYSTER KNIFE**  
with hand-guard  
plywood



**7.6393** **OYSTER KNIFE**  
with hand-guard



**7.6857.3** **UNIVERSAL CAN OPENER**



**7.6871.3** **ALL PURPOSE CUTTER**  
total length 15 cm

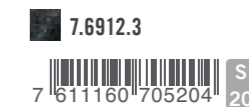
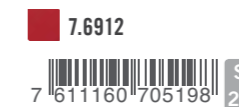


replacement spring

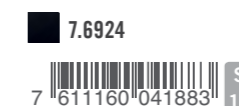
**8.7203.11**

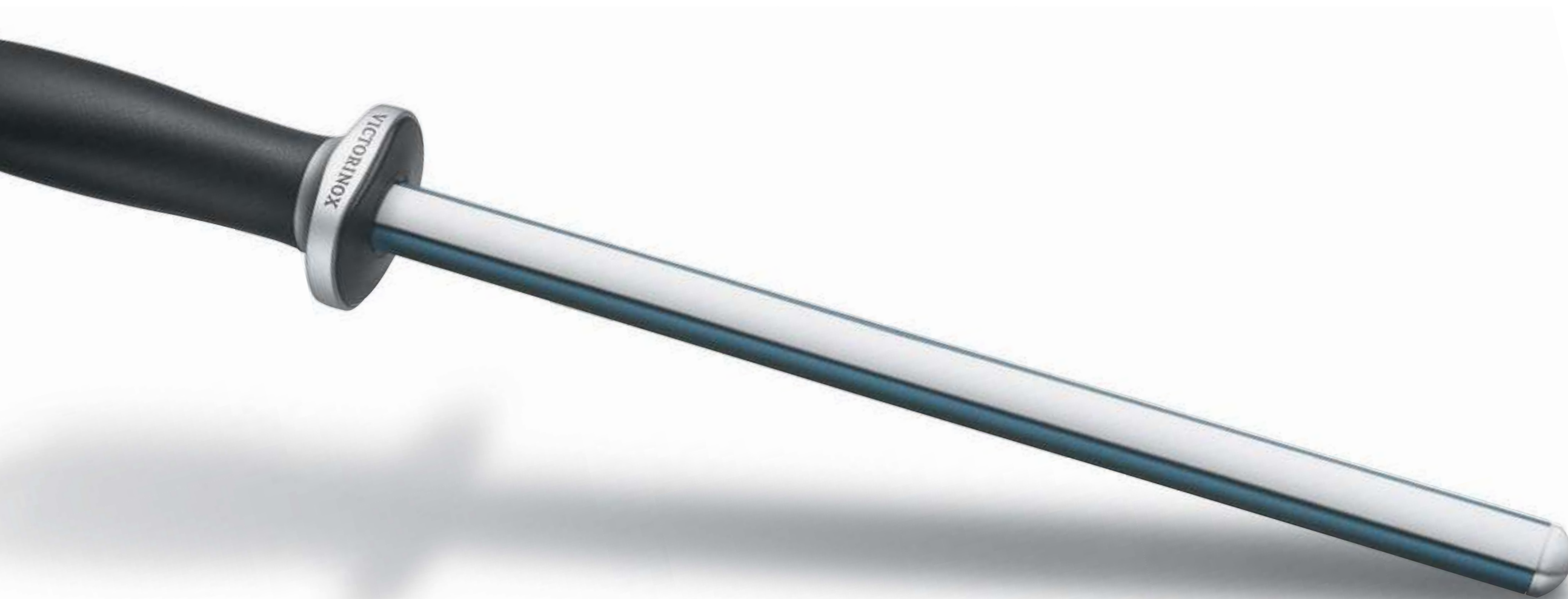
**8.7210.11**

**7.6912.3** **PET BOTTLE OPENER**



**7.6924** **CORKSCREW**  
with foil cutter  
Teflon-coated spiral





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## 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



round, 18 cm  
**7.8003**  
7 611160 704160 S 6

round, 20 cm  
**7.8013**  
7 611160 704191 S 6

round, 23 cm  
**7.8033**  
7 611160 704221 S 6

**7.8020 DOMESTIC SHARPENING STEEL**

oval, with beechwood handle  
middle fine cut  
20 cm



**7.8020**  
7 611160 704214 S 6

**7.8210 DOMESTIC SHARPENING STEEL**

round, with rosewood handle  
middle fine cut  
20 cm



**7.8210**  
7 611160 704252 S 6

**7.8213 DOMESTIC SHARPENING STEEL**

round  
middle fine cut  
20 cm



**7.8213**  
7 611160 704276 S 6

**7.8303 KITCHEN SHARPENING STEEL**

round  
middle fine cut  
25 cm



**7.8303**  
7 611160 704290 S 6

**7.8323 KITCHEN SHARPENING STEEL**

oval, diamond-coated  
26 cm



oval, 23 cm  
**7.8313**  
7 611160 705051 S 1

oval, 26 cm  
**7.8323**  
7 611160 705044 S 1

**7.8327 KITCHEN SHARPENING STEEL**

oval, diamond-coated  
27 cm



**7.8327**  
7 611160 705969 S 1

**7.8330 KITCHEN SHARPENING STEEL**

round, with beechwood handle  
middle fine cut  
27 cm



round, 27 cm  
**7.8330**  
7 611160 704313 S 6

oval, 27 cm  
**7.8340**  
7 611160 704337 S 6

**7.8333 KITCHEN SHARPENING STEEL**

round  
middle fine cut  
27 cm



round, 27 cm  
**7.8333**  
7 611160 704320 S 6

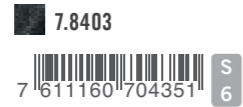
oval, 27 cm  
**7.8343**  
7 611160 704344 S 6



7.8403

KITCHEN SHARPENING STEEL

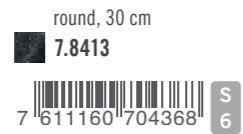
round  
middle fine cut  
27 cm



7.8413

BUTCHER SHARPENING STEEL

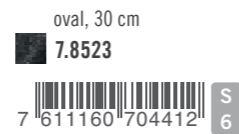
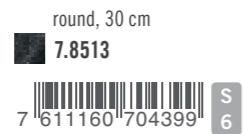
round  
middle fine cut  
30 cm



7.8513

BUTCHER SHARPENING STEEL

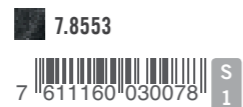
round  
middle fine cut  
30 cm



7.8553

DUO CERAMIC SHARPENER

round  
26 cm



7.8620

BUTCHER SHARPENING STEEL

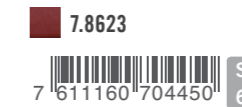
oval, with beechwood handle  
micro fine cut  
30 cm



7.8623

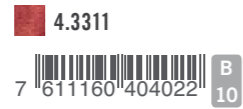
BUTCHER SHARPENING STEEL

oval  
micro fine cut  
30 cm

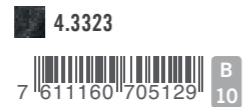




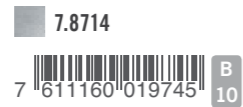
**4.3311** **KNIFE SHARPENER**  
diamond-coated



**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.



**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.





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## 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.*



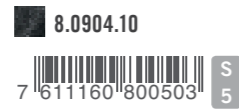


# SCISSORS

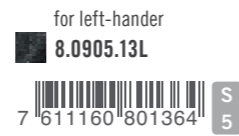
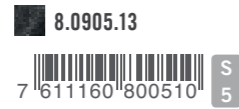
Household and Professional Scissors, Stainless



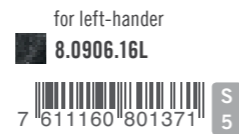
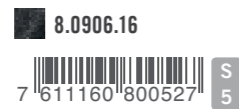
**8.0904.10** HOUSEHOLD AND PROFESSIONAL SCISSORS  
total length 10 cm



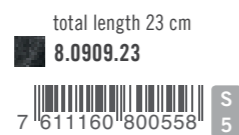
**8.0905.13** HOUSEHOLD AND PROFESSIONAL SCISSORS  
total length 13 cm



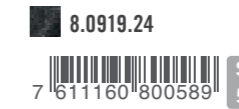
**8.0906.16** HOUSEHOLD AND PROFESSIONAL SCISSORS  
total length 16 cm



**8.0907.19** HOUSEHOLD AND PROFESSIONAL SCISSORS  
total length 19 cm



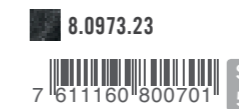
**8.0919.24** TAILOR'S SCISSORS  
total length 24 cm



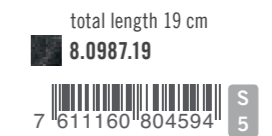
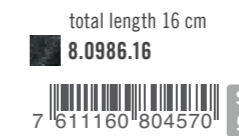
**8.0961.10** POCKET SCISSORS  
total length 10 cm



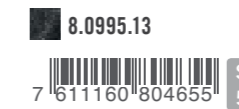
**8.0973.23** PAPER SCISSORS  
total length 23 cm



**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



8.0999.23  
7 611160 804679 S 5

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



total length 15 cm  
8.1002.15  
7 611160 804952 S 12

total length 17 cm  
8.1002.17  
7 611160 804334 S 12

**8.1004.16** THINNING SCISSORS  
total length 16 cm



8.1004.16  
7 611160 804327 S 12

**8.1005.16** THINNING SCISSORS  
total length 16 cm  
**NEW**



8.1005.16  
7 611160 050441 S 12

**8.1007.21** PINKING SHEARS  
total length 21 cm



8.1007.21  
7 611160 804990 S 12

# SCISSORS

Household and Professional Scissors, Forged



**8.1014.15** HOUSEHOLD SCISSORS «FRANCE»  
total length 15 cm



total length 13 cm  
8.1014.13  
7 611160 800749 S 12

total length 15 cm  
8.1014.15  
7 611160 800763 S 12

total length 18 cm  
8.1014.18  
7 611160 800787 S 12

**8.1016.15** HOUSEHOLD SCISSORS «SWEDEN»  
total length 15 cm  
**NEW**



total length 13 cm  
8.1016.13  
7 611160 050458 S 12

total length 15 cm  
8.1016.15  
7 611160 050472 S 12

total length 18 cm  
8.1016.18  
7 611160 050489 S 12

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



8.1021.18  
7 611160 050465 S 12

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



8.1034.10  
7 611160 800886 S 6



# 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





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## 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.*



**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



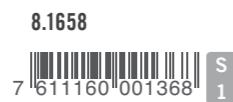
**8.1669** **MANICURE-SET «RUBIS»**  
leather pouch

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



**8.1658** **MANICURE-BOX SWISS «RUBIS»**

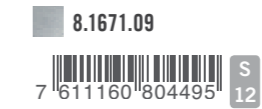
content:  
Nail clipper, stainless 8.1651  
Nail scissors curved, stainless 8.1661.09  
Nailfile, glass 8.1664.09  
Tweezers slanted, stainless 8.2061



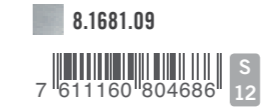
**8.2074.0** **DISPLAY «RUBIS»**  
empty, can be equipped individually



**8.1671.09** **CUTICLE SCISSORS**  
curved, stainless  
total length 9 cm



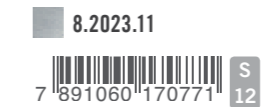
**8.1681.09** **NAIL SCISSORS**  
curved, stainless  
total length 9 cm



**8.1791.10** **NOSE HAIR SCISSORS**  
nickelplated  
total length 10 cm

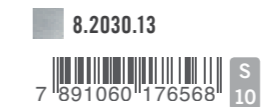


**8.2023.11** **NAIL PLIERS**  
with checked handles  
nickelplated



replacement spring **8.2023.11F**

**8.2030.13** **NAIL PLIERS**  
with spring  
nickelplated



replacement spring **8.2030.13F**

**8.2040.10** **CUTICLE NIPPERS**  
with spring  
nickelplated

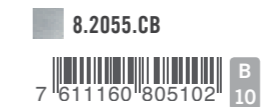


replacement spring **8.2040.10F**

**8.2055.C** **NAIL CLIPPER**  
with ring  
in skai-pouch



**8.2055.CB** **NAIL CLIPPER**  
with skai-pouch





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	<b>9.6016.1</b>	100 pieces
German	<b>9.6016.2</b>	100 pieces
French	<b>9.6016.3</b>	100 pieces
Spanish	<b>9.6016.4</b>	100 pieces
Chinese	<b>9.6016.6</b>	100 pieces



**9.6018...** STANDARD MODELS

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.6018.1</b>	100 pieces
German	<b>9.6018.2</b>	100 pieces
French	<b>9.6018.3</b>	100 pieces
Spanish	<b>9.6018.4</b>	100 pieces
Chinese	<b>9.6018.6</b>	100 pieces



**9.6026...** GARDEN TOOLS

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.6026.1</b>	100 pieces
German	<b>9.6026.2</b>	100 pieces
French	<b>9.6026.3</b>	100 pieces
Spanish	<b>9.6026.4</b>	100 pieces



**9.7015...** SWISS CLASSIC

Quality household knives

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7015.1</b>	100 pieces
German	<b>9.7015.2</b>	100 pieces
French	<b>9.7015.3</b>	100 pieces
Spanish	<b>9.7015.4</b>	100 pieces



**9.7016...** STANDARD MODELS

Quality household knives

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7016.1</b>	100 pieces
German	<b>9.7016.2</b>	100 pieces
French	<b>9.7016.3</b>	100 pieces
Spanish	<b>9.7016.4</b>	100 pieces



**9.7017...** PROFESSIONAL KNIVES

for hotels, restaurants and catering

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7017.1</b>	100 pieces
German	<b>9.7017.2</b>	100 pieces
French	<b>9.7017.3</b>	100 pieces
Spanish	<b>9.7017.4</b>	100 pieces



**9.7018...** PROFESSIONAL KNIVES

for food processing

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7018.1</b>	100 pieces
German	<b>9.7018.2</b>	100 pieces
French	<b>9.7018.3</b>	100 pieces
Spanish	<b>9.7018.4</b>	100 pieces



**9.7020...** GRAND MAÎTRE

Forged by master craftsmen

open 300 x 210 mm  
folded 100 x 210 mm

English	<b>9.7020.1</b>	100 pieces
German	<b>9.7020.2</b>	100 pieces
French	<b>9.7020.3</b>	100 pieces
Spanish	<b>9.7020.4</b>	100 pieces



**9.7021...** CERAMIC LINE

open 300 x 210 mm  
folded 100 x 210 mm

English	<b>9.7021.1</b>	100 pieces
German	<b>9.7021.2</b>	100 pieces
French	<b>9.7021.3</b>	100 pieces
Spanish	<b>9.7021.4</b>	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 ITS 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	<b>9.6073.XS*</b>
large	350 x 460 mm	<b>9.6074*</b>



**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	<b>9.6085.22*</b>
black	<b>9.6085.32*</b>



**9.6082.22 T-SHIRT**  
anthracite  
with embroidered Victorinox logo

size S	<b>9.6082.22S*</b>
size M	<b>9.6082.22M*</b>
size L	<b>9.6082.22L*</b>
size XL	<b>9.6082.22XL*</b>
size XXL	<b>9.6082.22XXL*</b>



**9.2101... SWISS ARMY KNIVES**  
Catalog 2015

**NEW**

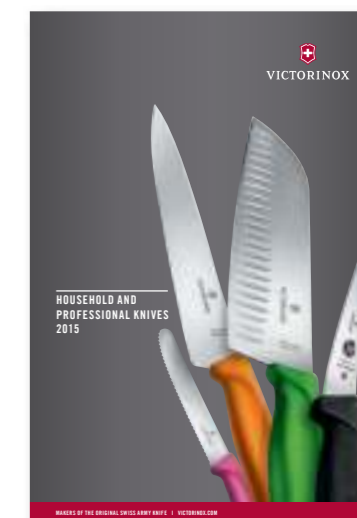
English, without prices	<b>9.2101.1</b>
German, without prices	<b>9.2101.2</b>
French, without prices	<b>9.2101.3</b>
Spanish, without prices	<b>9.2101.4</b>
German, RRP CHF	<b>9.2331.2</b>
French, RRP CHF	<b>9.2331.3</b>



**9.2102... HOUSEHOLD AND PROFESSIONAL KNIVES**  
Catalog 2015

**NEW**

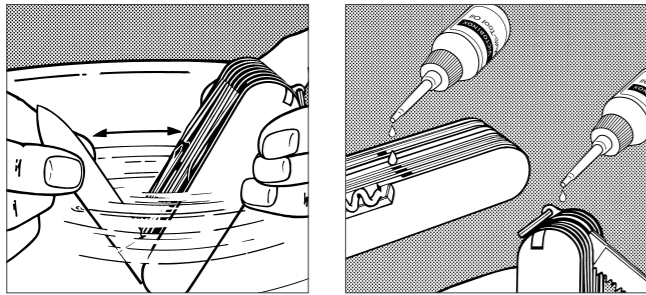
English, without prices	<b>9.2102.1</b>
German, without prices	<b>9.2102.2</b>
French, without prices	<b>9.2102.3</b>
Spanish, without prices	<b>9.2102.4</b>
German, RRP CHF	<b>9.2332.2</b>
French, RRP CHF	<b>9.2332.3</b>



**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.

Mutli-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 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:
- 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:
- 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.

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

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



BLACK



RED



BLUE



GREEN



PINK



YELLOW



ORANGE

### 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.



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**VICTORINOX**