



VICTORINOX



HOUSEHOLD AND
PROFESSIONAL KNIVES
2017



MAKERS OF THE ORIGINAL SWISS ARMY KNIFE | ESTABLISHED 1884



**HOUSEHOLD AND
PROFESSIONAL KNIVES
2017**



VICTORINOX 1884-2017 MORE THAN 130 YEARS OF EXPERIENCE AND LIVED SWISS TRADITION

The little red pocket knife, with Cross & Shield emblem on the handle is an instantly recognizable symbol of our company. In a 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 for more than 130 years has allowed us to develop products that are not only extraordinary in design and quality, but also in their ability to serve as reliable companions on life's adventures, both great and small.

Today, the full range of Victorinox knives is comprised of over 1,200 models. The range is presented in two, separate catalogs: «Swiss Army Knives» and «Household and Professional Knives». We are pleased to offer this streamlined assortment, with our best, and perhaps future classics.

Carl Elsener

Carl Elsener
CEO Victorinox

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CATALOG NOTES

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.

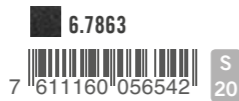
6.7863



CHEESE AND SAUSAGE KNIFE

fork tip
wavy edge
11 cm
with disposable blade protection

NEW



Product information

Item number,
product name,
product features,
blade length,
novelty icon

Product variation

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

ABBREVIATIONS AFTER THE ITEM NUMBER

5.2603.20 **B**

B Blister	M Safety Grip (for increased safety)
CH Switzerland	M Medium size (cut resistant gloves)
G Gift box	S Small size (cut resistant gloves)
L For left-handed users (scissors)	S SB-sheath
L Safety Nose (for maximum safety)	W Wavy edge
L Large size (cut resistant gloves)	XL Extra large size (cut resistant gloves)
M Medium size handle (poultry shears)	

BLADE LENGTH

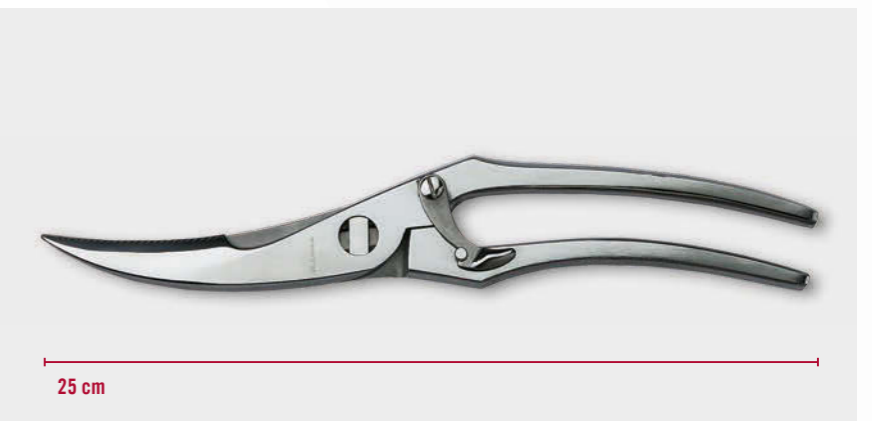
6.8520.17**G**

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



TOTAL LENGTH

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



POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm
easy to dismantle

STAINLESS STEEL

All steel blades are made of martensitic stainless steel. The basis for optimum function and durability of a blade, is the use of the correct steel alloy. The steel should

deliver the perfect combination of cutting edge retention and corrosion protection. It should also be flexible, so it does not break during use.

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

MATERIAL NO.	ABBREVIATION DIN	ABBREVIATION AISI	C (%)	CR (%)	MO (%)	V (%)
1.4419	X 38 Cr Mo 14	420	0.38	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	440A	0.45 - 0.55	14.0 - 15.0	0.50 - 0.80	0.1 - 0.2
1.4110	X 55 Cr Mo 14	440A	0.48 - 0.60	13.0 - 15.0	0.50 - 0.80	≤ 0.15

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

SUSTAINABILITY

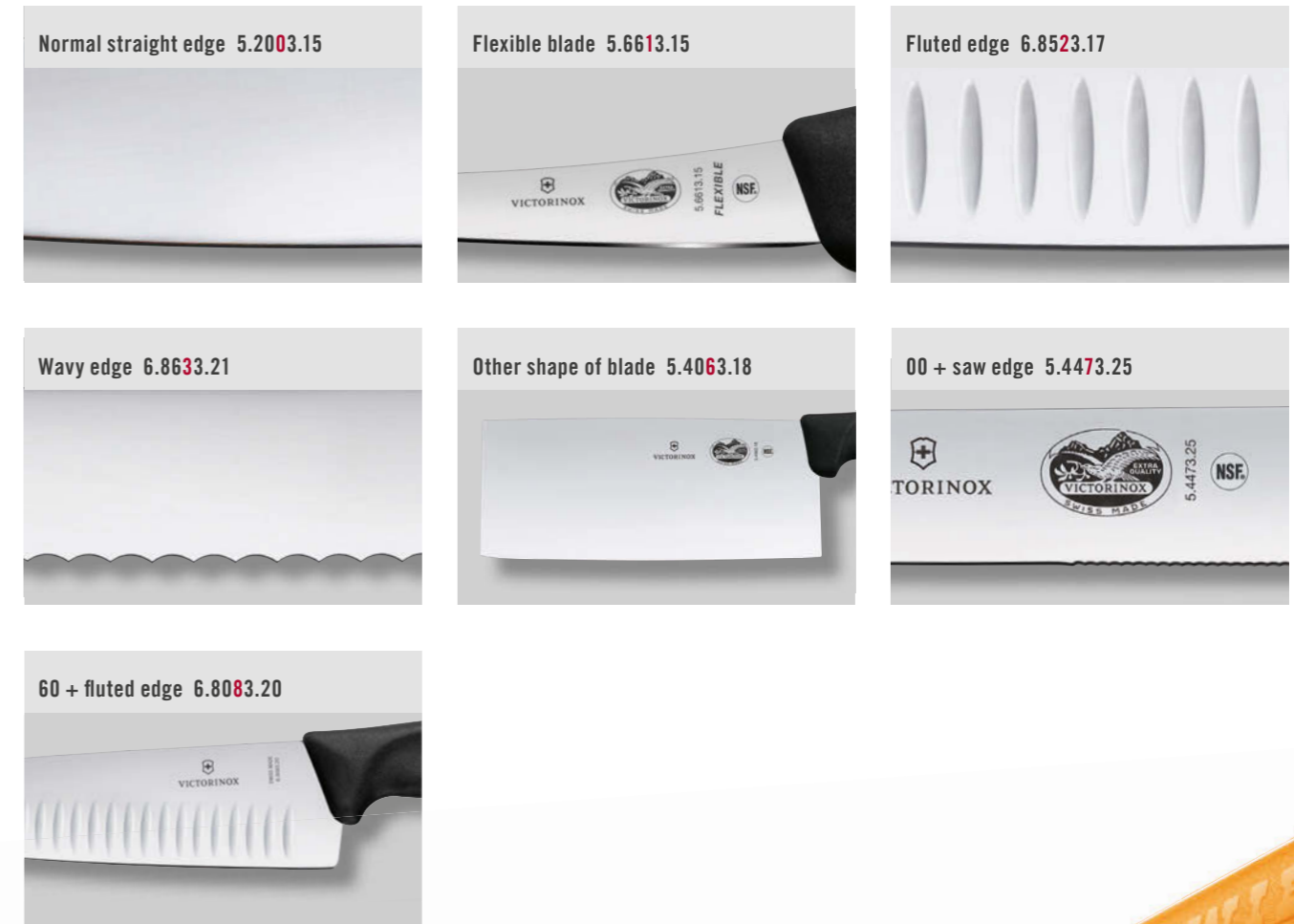
Since decades, issues concerning environmental protection and sustainability have been given high priority at Victorinox.



100% RECYCLED STEEL

EDGE AND BLADE TYPES 6.8500.17G

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



FORM FOLLOWS FUNCTION



01 Shaping Knife
Bird's Beak edge
 for decorating and garnishing
 with fruit and vegetables



02 Kitchen Knife
Straight edge
 for cutting smaller
 fruit and vegetables



03 Steak Knife
Straight edge
 for cutting cooked
 or grilled meat



04 Fish Filleting Knife
Super flexible blade
 for filleting
 fish



05 Santoku Knife
Fluted edge
 All-rounder for
 precision cutting



06 Carving Knife
Straight edge
 for slicing cooked
 or grilled meat



07 Carving Knife
Extra-wide blade
 for slicing
 larger foods



08 Bread Knife
Wavy edge
 for cutting a variety of
 baked goods with crusts



09 Pastry Knife
Wavy edge
 for cutting cakes,
 pastries and bread



10 Salmon Knife
Fluted edge
 perfect for filleting
 salmon



COLORS

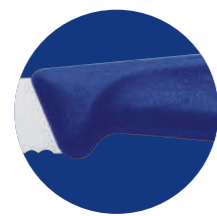
6.7831

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



RED

■ 6.7831



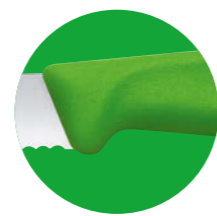
BLUE

■ 6.7832



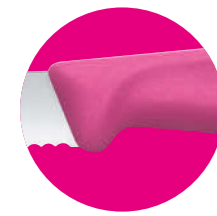
BLACK

■ 6.7833



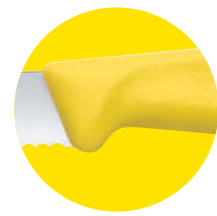
GREEN

■ 6.7836.4/L4/L114



PINK

■ 6.7836.5/L5/L115



YELLOW

■ 6.7836.8/L8/L118



ORANGE

■ 6.7836.9/L9/L119



SWIBO

■ 5.8409.16



ROSEWOOD

■ 7.720.20G



BUBINGA

■ 5.0109



BEECH

■ 5.1193.9



METAL/GREY

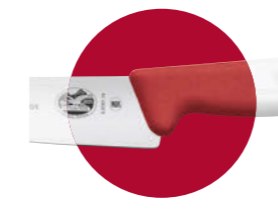
■ 7.6074

HACCP COLOR CODING 5.2001.19

(Hazard Analysis Critical Control Points)

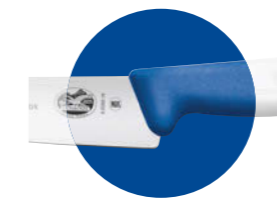
FibroX handles are made from TPE. They feature excellent non-slip properties, can be used at temperatures of up to 80 - 110°C and can also be sterilised. These properties are ideal for ensuring safe use in a professional environment. To make the different applications for all knives visible, we offer

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.



FIBROX RED

■ 5.2001.19



FIBROX BLUE

■ 5.2002.19



FIBROX BLACK

■ 5.2003.19

UNIVERSAL



FIBROX GREEN

■ 5.2004.19



FIBROX WHITE

■ 5.2007.19



FIBROX YELLOW

■ 5.2008.19



MATERIALS

POLYAMIDE

PA

Polyamide is extremely strong and combines excellent rigidity with high impact strength. It benefits from good abrasion resistance and sliding properties, can be sterilised and is suitable for use at temperatures of up to 80 - 110°C.

SWIBO

POLYPROPYLENE

PP

Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilisation and can be used at temperatures of up to 80 - 100°C.

SWISS CLASSIC, STANDARD

POLYOXYMETHYLENE

POM

POM features excellent strength, hardness and dimensional stability over a wide range of temperatures. It benefits from good abrasion resistance, can be sterilised and is suitable for use at temperatures of up to 130°C.

GRAND MAÎTRE

THERMOPLASTIC ELASTOMERS

TPE

TPE combine the easy processing of thermoplastics with the beneficial properties of elastomers. They are extremely flexible over a wide range of temperatures, very strong and benefit from good impact and notch impact strength, even at low temperatures. TPE materials can be used at temperatures of up to 80 - 110°C.

FIBROX, SWISS CLASSIC

ROSEWOOD*

High-quality rosewood comes from India and is FSC-certified (controlled wood). This very hard wood is tough, durable and benefits from low shrinkage. It is also highly resistant to moisture.

ROSEWOOD, GRAND MAÎTRE

BUBINGA WOOD*

Originates from Gabon (Africa), bubinga wood is extremely hard and resistant to moisture. It is FSC-certified (pure).

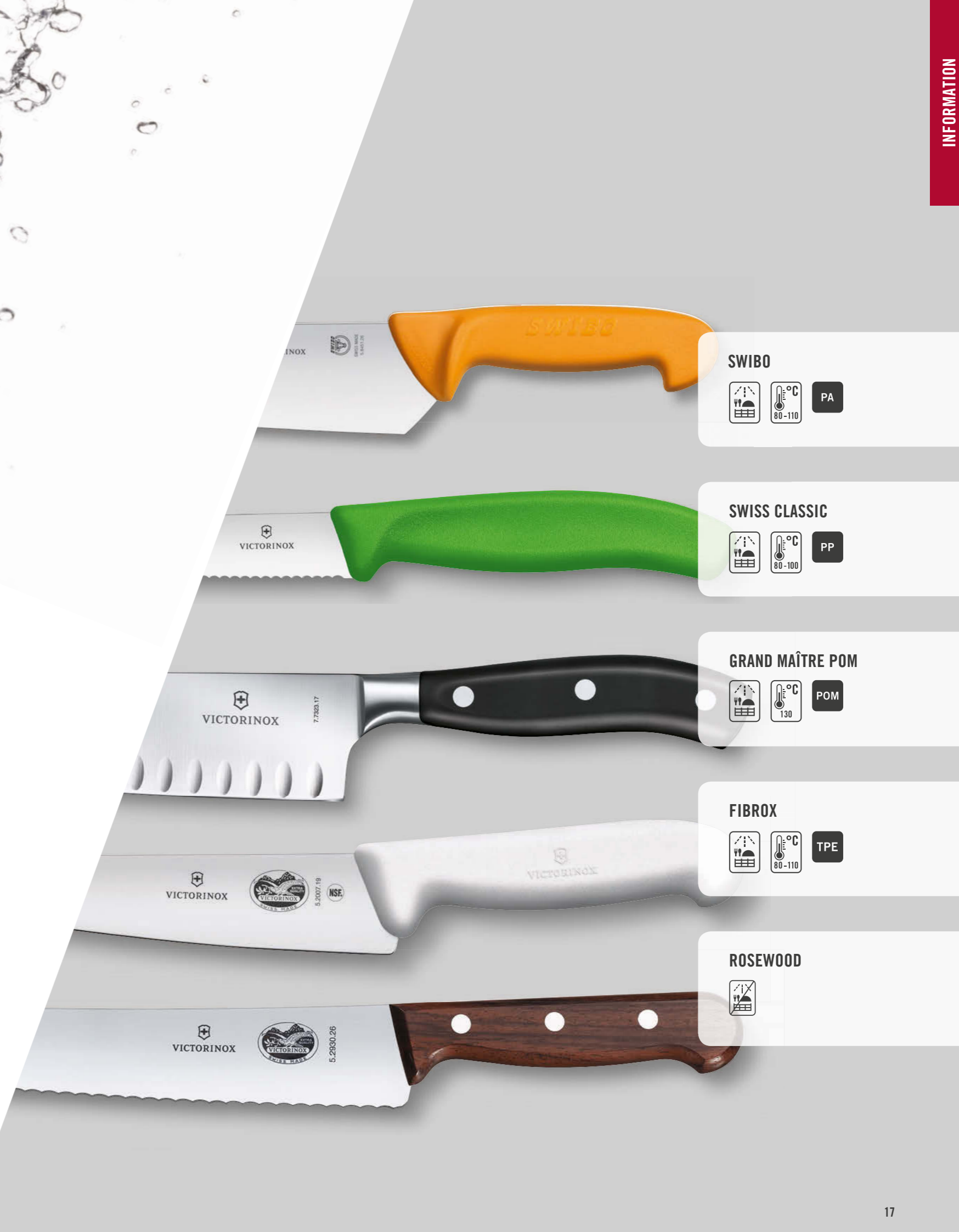
KITCHEN UTENSILS

BEECHWOOD*




European beech is a hard wood that is ideal for work knives. Most knife blocks are also made of beech. This wood is FSC-certified (pure).

STORAGE + CUTTING BOARDS




* All products with wooden handles are not dishwasher safe.






SWIBO




SWISS CLASSIC

GRAND MAÎTRE POM

FIBROX

ROSEWOOD



PACKAGING

ICON

S	B	G	— Packaging variation — Sales unit (quantity*)
6	10	1	

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

Standard packaging (S) / Blister (B) / Gift Box (G)



GIFT BOX

6.7133.2 **G**

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



STANDARD PACKAGING

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

BLISTER

6.8713.20 **B**

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



DISPOSABLE BLADE PROTECTION

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

NSF/ ANSI 2

NSF International is a recognized global independent organization whose responsibility lies in the development of public health standards and certification programs. Only products that meet NSF International standards 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 NSF / ANSI 2 and all other applicable requirements, are marked with the NSF icon.

SWISS QUALITY

A product can be classified as «Swiss Made» if at least 60% of production costs are occurred in Switzerland.

The knives and tools produced by Victorinox are manufactured entirely in Ibach-Schwyz and Delémont. They are thus «Swiss Made» and this is shown on the blade or packaging.



Swiss Made lettering; etched onto product



Swiss Made eagle emblem; etched onto product



NSF blade etching



Certification to NSF/ANSI 2



VICTORINOX

SWISS MADE

CORRECT HANDLING AND CARE

The Blade

Regular care is needed to keep it in top condition. To ensure for long service life, clean knives with a mild detergent under running water immediately after use.

If knives are left uncleaned over a long period of time, salty or acidic food waste may leave marks on the blade.

Icons on the packaging indicate whether a knife is dishwasher safe.

Highly polished knives should only be used for cutting, not for prying or hacking. For bones or similar materials, please use suitable robust Victorinox products (e.g. Cleaver).

The Sharpening Steel

Cleaning the sharpening steel keeps it hygienic and in optimum condition. Please also clean sharpening steels with a mild detergent under running water and let dry completely. Store sharpening steels in a knife block if possible.

Wooden Handles

(e.g. Rosewood)

Rosewood is an extremely robust, hard-wearing wood and, thanks to its naturally high oil content, is also highly resistant to moisture. To maximize the service life of knives with wooden handles, never wash them in a dishwasher.

Synthetic Handles

(e.g. Swiss Classic)

The synthetic handles of our household knives are generally dishwasher safe. It is however recommended, to clean the product by hand.

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 in-

tensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.



Icon

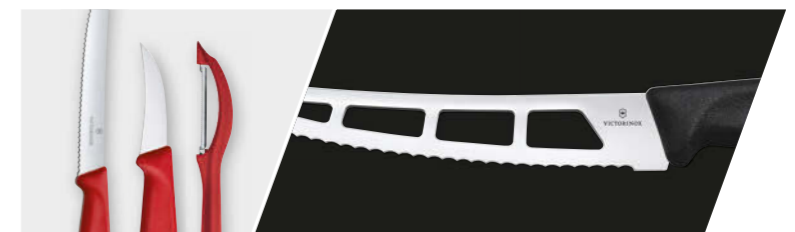




SWISS CLASSIC

READY. SET. CHOP.

LIGHTWEIGHT KNIVES
100% SWISS MADE
DISHWASHER SAFE



Slicing, chopping, dicing, garnishing ...

Our tried-and-tested Swiss Classic line has the perfect knife or tool for virtually every job. The wide selection of gift and table sets is equally impressive. Functionality meets color, making our products a joy to use!

[Paring Knives / Steak and Pizza Knives / Household Knives / Kitchen Sets](#)
[Flatware / Forks and Spatulas](#) ▶▶



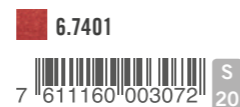
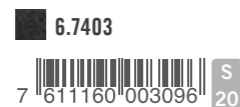
6.7403

PARING KNIFE

straight edge
8 cm



with disposable
blade protection



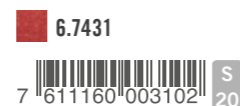
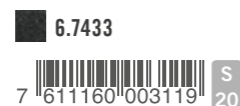
6.7433

PARING KNIFE

wavy edge
straight edge
8 cm



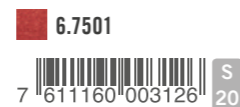
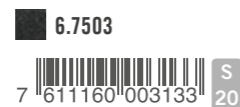
with disposable
blade protection



6.7503

SHAPING KNIFE

Bird's Beak edge 6 cm
with disposable
blade protection



6.7603

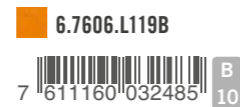
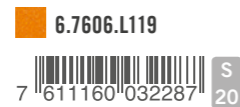
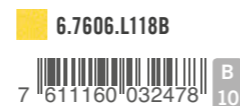
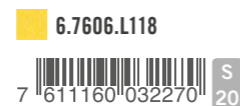
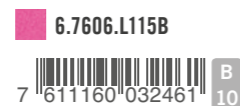
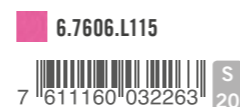
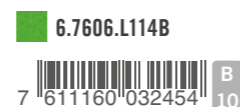
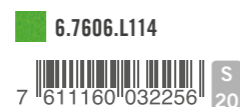
PARING KNIFE

pointed tip
8 cm



with disposable
blade protection

2 pieces blistered
(without blade protection)



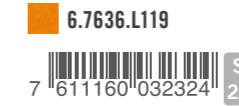
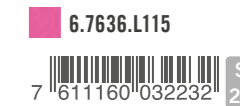
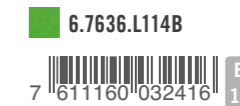
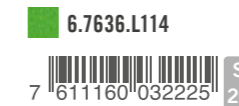
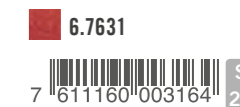
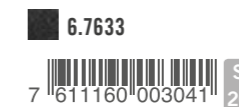
6.7633

PARING KNIFE

wavy edge, pointed tip, 8 cm
with disposable blade protection



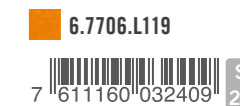
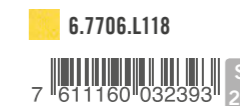
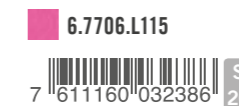
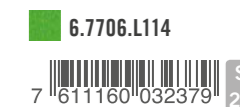
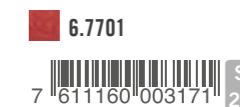
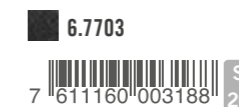
2 pieces blistered
(without blade protection)



6.7703

PARING KNIFE

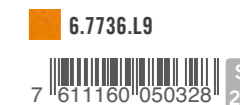
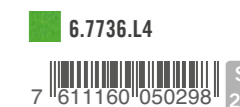
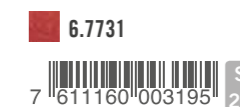
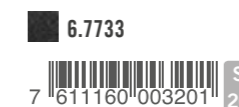
pointed tip
10 cm
with disposable
blade protection



6.7733

PARING KNIFE

wavy edge
pointed tip
10 cm
with disposable
blade protection



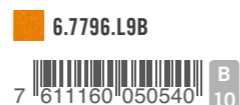
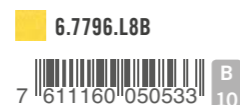
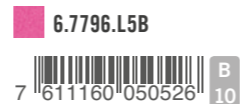
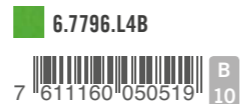
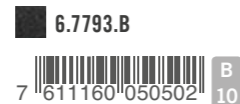
B BLISTER (B)
2 pieces blistered
without blade protection

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)

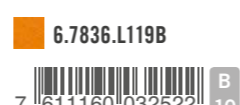
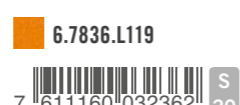
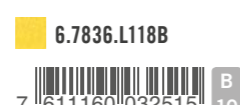
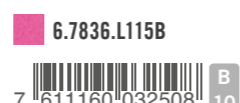
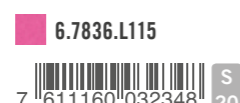
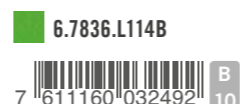
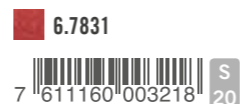
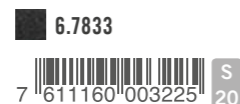


6.7833 **TOMATO AND TABLE KNIFE**



wavy edge
11 cm
with disposable blade protection

2 pieces blistered
(without blade protection)

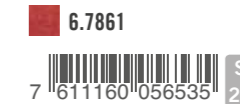
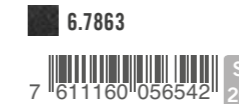


6.7863 **CHEESE AND SAUSAGE KNIFE**



fork tip
wavy edge
11 cm
with disposable blade protection

NEW

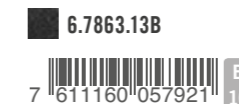


6.7863.13B **BUTTER AND CREAM CHEESE KNIFE**



fork tip
wavy edge
perforated blade
13 cm

NEW



NEW



SWISS CLASSIC

Steak and Pizza Knives

6.7233.20

STEAK KNIFE

wavy edge
11 cm
with disposable
blade protection



6.7233.20



S 20

6.7232.20



S 20

NEW

6.7903.12

STEAK KNIFE «GOURMET»

12 cm
with disposable
blade protection



2 pieces blistered
(with blade protection)

6.7903.12



S 6

6.7903.12B



B 10

6.7933.12

STEAK AND PIZZA KNIFE «GOURMET»

wavy edge
12 cm
with disposable
blade protection



2 pieces blistered
(with blade protection)

6.7933.12



S 6

6.7933.12B



B 10

6.7936.12L4



S 6

6.7936.12L4B



B 10

6.7936.12L5



S 6

6.7936.12L5B



B 10

6.7936.12L8



S 6

6.7936.12L8B



B 10

6.7936.12L9



S 6

6.7936.12L9B



B 10

6.7903.14

LARGE STEAK KNIFE

14 cm
with disposable
blade protection



6.7903.14



S 6



SWISS CLASSIC



6.8003.12B KITCHEN KNIFE
12 cm



6.8003.12G
7 611160 037138 G 6

6.8003.12B
7 611160 051233 B 10

15 cm

6.8003.15G
7 611160 003294 G 6

6.8003.15B
7 611160 019790 B 10

6.8003.19B CARVING KNIFE
19 cm



6.8003.19G
7 611160 003300 G 6

6.8003.19B
7 611160 019806 B 10

6.8006.19L4B
7 611160 038265 B 10

6.8006.19L5B
7 611160 038272 B 10

6.8006.19L8B
7 611160 038289 B 10

6.8006.19L9B
7 611160 038296 B 10

22 cm

6.8003.22G
7 611160 003331 G 6

6.8003.22B
7 611160 019813 B 10

25 cm

6.8003.25G
7 611160 003348 G 6

6.8003.25B
7 611160 051240 B 10

6.8023.25B CARVING KNIFE
fluted edge
25 cm



6.8023.25G
7 611160 037145 G 6

6.8023.25B
7 611160 051257 B 10

6.8063.20B CARVING KNIFE
extra wide blade
20 cm



6.8063.20G
7 611160 037152 G 6

6.8063.20B
7 611160 051264 B 10

6.8083.20B CARVING KNIFE
fluted edge
extra wide blade
20 cm



6.8083.20G
7 611160 037169 G 6

6.8083.20B
7 611160 051271 B 10



B BLISTER (B)



G GIFT BOX (G)



6.8223.25B SLICING KNIFE

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



6.8223.25G



G 6

6.8223.25B



B 10

NEW

6.8413.15B BONING KNIFE

rear curved edge
flexible blade
15 cm



6.8413.15G



G 6

6.8413.15B



B 10

NEW

6.8503.17B SANTOKU KNIFE

17 cm



6.8503.17G



G 6

6.8503.17B



B 10

6.8523.17B SANTOKU KNIFE

fluted edge
17 cm



6.8523.17G



G 6

6.8523.17B



B 10

6.8521.17G



G 6

NEW

6.8526.17L4B



B 10

6.8526.17L5B



B 10

6.8526.17L8B



B 10

6.8526.17L9B



B 10

6.8633.21B BREAD KNIFE

wavy edge
21 cm



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

6.8633.22B BREAD AND PASTRY KNIFE

wavy edge
22 cm



6.8633.22G



G 6

6.8633.22B



B 10

6.8633.26B PASTRY KNIFE

wavy edge
26 cm



6.8633.26G



G 6

6.8633.26B



B 10

6.8713.20B FILLETING KNIFE

flexible edge
20 cm



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 and table knife 6.7833
- Paring knife 6.7433



6.7113.3G

PARING KNIFE SET, 3 PIECES



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



6.7116.31G

PARING KNIFE SET, 3 PIECES



- content:
- Paring knife 6.7606.L118
- Paring knife 6.7736.L9
- Tomato and table knife 6.7836.L114

NEW



6.7116.32

PARING KNIFE SET, 3 PIECES

with disposable blade protection



- content:
- Paring knife 6.7401
- Paring knife 6.7636.L119
- Tomato and table knife 6.7836.L114

NEW



6.7113.31

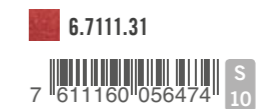
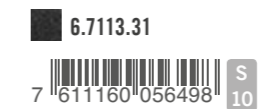
PARING KNIFE SET WITH PEELER, 3 PIECES

with disposable blade protection



- content:
- Universal peeler 6.7605
- Paring knife 6.7603
- Tomato and table knife 6.7833

NEW



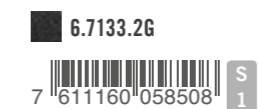
6.7133.2G

CARVING SET, 2 PIECES



- content:
- Carving knife 6.8003.19
- Carving fork 5.2103.15

NEW



5.1543 TABLE FORK



5.1543



S 6

5.1546.L9



S 6

NEW

5.1553 TABLE SPOON



5.1553



S 6

5.1556.L9



S 6

NEW

5.1573 TEA SPOON



5.1573



S 6

5.1576.L9



S 6

NEW

5.1583 CAKE FORK



5.1583



S 6

6.7233.6 STEAK KNIFE SET, 6 PIECES



wavy edge
11 cm
with disposable blade protection

content:
6 x Steak knife 6.7233

NEW



6.7233.6



S 1

6.7232.6



S 1

6.7833.6 TOMATO AND TABLE KNIFE SET, 6 PIECES



wavy edge
11 cm
with disposable blade protection

content:
6 x Tomato and table knife 6.7833

NEW



6.7833.6



S 1

6.7832.6



S 1



6.7233.12 TABLE SET, 12 PIECES



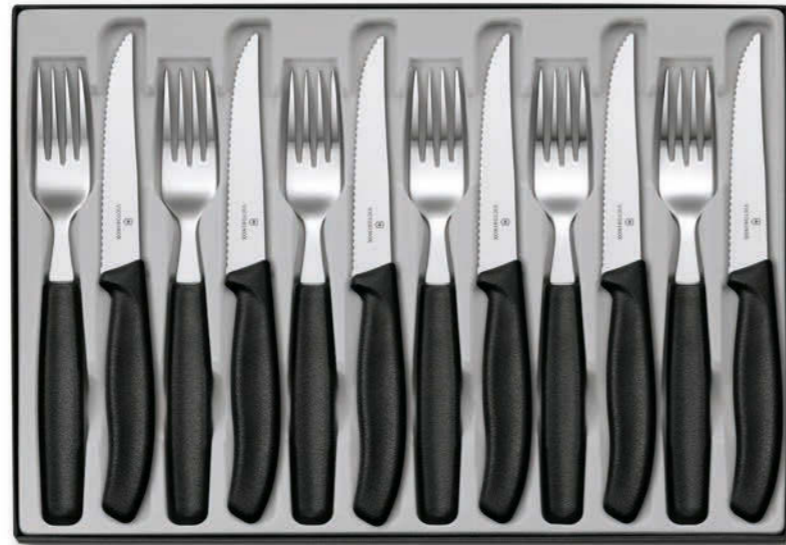
content:
6 x Steak knife 6.7233
6 x Table fork 5.1543

NEW

6.7233.12



S
1



6.7833.12 TABLE SET, 12 PIECES



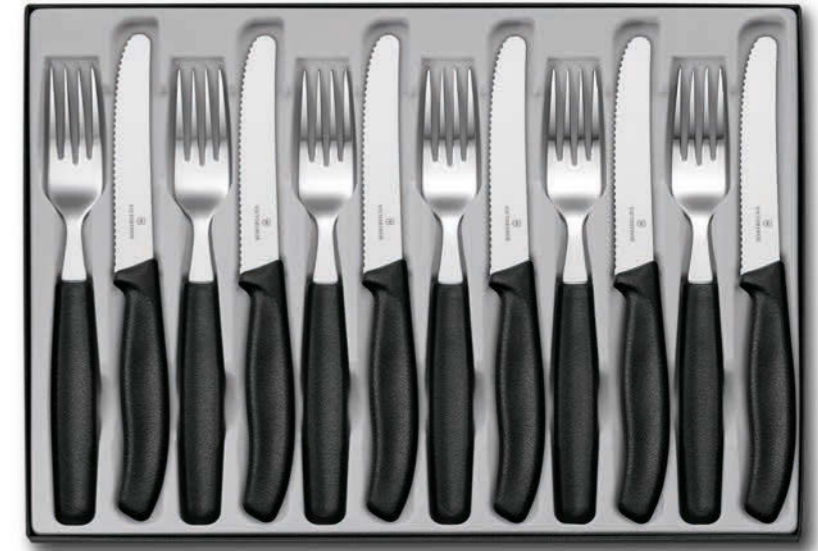
content:
6 x Tomato and table knife 6.7833
6 x Table fork 5.1543

NEW

6.7833.12



S
1



6.7233.24 TABLE SET, 24 PIECES



content:
6 x Steak knife 6.7233
6 x Table fork 5.1543
6 x Table spoon 5.1553
6 x Tea spoon 5.1573

NEW

6.7233.24



S
1



6.7833.24 TABLE SET, 24 PIECES



content:
6 x Tomato and table knife 6.7833
6 x Table fork 5.1543
6 x Table spoon 5.1553
6 x Tea spoon 5.1573

NEW

6.7833.24



S
1





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





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[Paring Knives / Steak and Table Knives / Household and Chef's Knives / Kitchen Sets](#) ▶▶



5.0303 **PARING KNIFE**
 straight edge
 6 cm
 with disposable blade protection








 5.0303	 5.0301
 S 20	 S 20





5.0403 **PARING KNIFE**
 straight edge
 8 cm

with disposable blade protection












 5.0403	 5.0401
 S 20	 S 20

without blade protection

 5.0403.S	 5.0401.S
 S 12	 S 12

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



 5.0433	 5.0431	 5.0431.S
 S 20	 S 20	 S 12





with disposable blade protection





with disposable blade protection

without blade protection



5.0503 **SHAPING KNIFE**
 Bird's Beak edge
 6 cm
 with disposable blade protection








 5.0503	 5.0501
 S 20	 S 20





 5.0503.S	 5.0501.S
 S 12	 S 12

5.0603 **PARING KNIFE**
 pointed tip
 8 cm

 5.0603	 5.0601
 S 20	 S 20

with disposable blade protection

 5.0603.S	 5.0601.S
 S 12	 S 12


without blade protection

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




 5.0633	 5.0631
 S 20	 S 20

with disposable blade protection

 5.0633.S	 5.0631.S
 S 12	 S 12

without blade protection

5.0703 **PARING KNIFE**
 pointed tip
 10 cm




 5.0703	 5.0701	 5.0702
 S 20	 S 20	 S 20

with disposable blade protection

 5.0703.S	 5.0701.S	 5.0702.S
 S 12	 S 12	 S 12



without blade protection







5.0733 **PARING KNIFE**
 wavy edge
 pointed tip
 10 cm
 with disposable blade protection










 5.0733	 5.0731
 S 20	 S 20

5.0833 **TOMATO AND TABLE KNIFE**
 wavy edge
 11 cm

 5.0833	 5.0831	 5.0832
 S 20	 S 20	 S 20

with disposable blade protection

 5.0833.S	 5.0831.S	 5.0832.S
 S 12	 S 12	 S 12

without blade protection



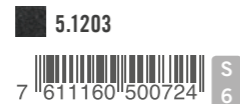
STANDARD

Steak and Table Knives

5.1203

STEAK KNIFE

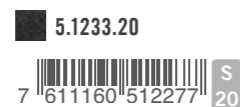
11 cm
with disposable blade
protection



5.1233.20

STEAK KNIFE

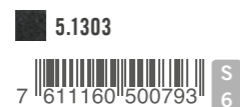
wavy edge
11 cm
with disposable blade
protection



5.1303

TABLE KNIFE

11 cm
with disposable blade
protection



STANDARD

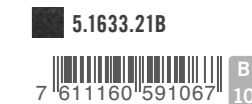
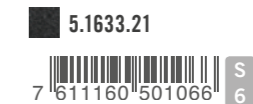
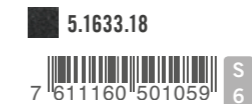
Household and Chef's Knives



5.1633.21

BREAD KNIFE

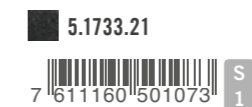
wavy edge
21 cm



5.1733.21

DUX-KNIFE

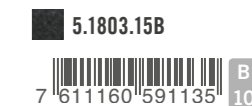
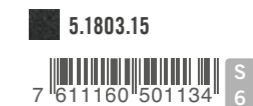
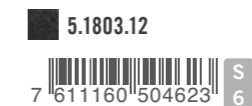
wavy edge, 21 cm, with adjustable guide for cutting, adjustments from 1 to 15 mm



5.1803.15

CARVING KNIFE

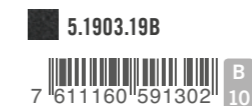
straight, narrow blade
15 cm



5.1903.19B

CARVING KNIFE

19 cm



STANDARD



STANDARD

Household an Chef's Knives

5.3003

PARING KNIFE

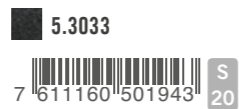
pointed tip
8 cm
with disposable
blade protection



5.3033

PARING KNIFE

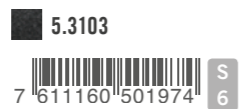
wavy edge
pointed tip
8 cm
with disposable
blade protection



5.3103

SHAPING KNIFE

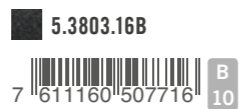
Bird's Beak edge
6 cm
with disposable
blade protection



5.3803.16B

FILLETING KNIFE

flexible blade
16 cm



STANDARD

Kitchen Sets



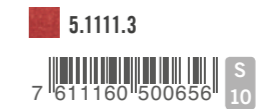
5.1113.3

PARING KNIFE SET, 3 PIECES

with disposable blade protection



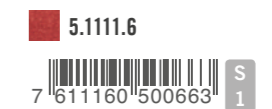
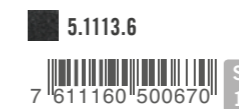
content:
Paring knife 5.0603
Tomato and
table knife 5.0833
Paring knife 5.0433



5.1113.6

PARING KNIFE SET, 6 PIECES

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



B BLISTER (B)



5.1163.5 KITCHEN SET, 5 PIECES



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



5.1163.5
 S
 1

5.1103.7 KITCHEN SET, 7 PIECES



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



5.1103.7
 S
 1





Certification to NSF / ANSI 2

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Butcher's Knives / Cheese Knives ▶▶

5.2003.12 **KITCHEN 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

28/31 cm

5.2003.28
7 611160 501332 S 6

5.2003.31
7 611160 501349 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**
straight, narrow blade
18 cm



5.2803.15
7 611160 506023 S 6

5.2803.18
7 611160 506030 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

5.3763.20 **FILLETING KNIFE**
rear curved edge, flexible blade
20 cm



5.3763.20
7 611160 502155 S 6

5.3813.18 **FISH FILLETING KNIFE**
super flexible blade
18 cm



5.3813.18
7 611160 507778 S 6

4.0898 **SHEATH**
for fish filleting knives



4.0898
7 611160 415622 S 1

5.4003.18 **KITCHEN CLEAVER**
18 cm



320 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



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



5.4203.25
7 611160 502322 S 6

5.4203.30
7 611160 502339 S 6

5.4203.36
7 611160 502346 S 6

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



5.4233.25
7 611160 502421 S 6

5.4233.30
7 611160 502438 S 6

5.4233.36
7 611160 502445 S 6

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



5.4403.25
7 611160 502483 S 6

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



5.4433.25
7 611160 502520 S 6

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



5.4473.25
7 611160 505958 S 6

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



5.4503.25
7 611160 502568 S 6

5.4503.30
7 611160 502575 S 6

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



5.4623.30
7 611160 502612 S 6

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



5.4723.30
7 611160 505484 S 6

5.4723.36
7 611160 505491 S 6

5.6003.15 **BONING KNIFE**
straight blade
15 cm



12 cm

■ **5.6003.12**
7 611160 503367 S 6

15 cm

■ **5.6003.15**
7 611160 503381 S 6

■ **5.6001.15**
7 611160 509543 S 6

■ **5.6002.15**
7 611160 509048 S 6

■ **5.6004.15**
7 611160 023841 S 6

■ **5.6007.15**
7 611160 011565 S 6

■ **5.6008.15**
7 611160 503466 S 6

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



■ **5.6003.15M**
7 611160 047922 S 6

■ **5.6008.15M**
7 611160 048608 S 6

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



■ **5.6103.12**
7 611160 503503 S 6

■ **5.6103.15**
7 611160 503510 S 6

■ **5.6103.18**
7 611160 504814 S 6

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



■ **5.6203.09**
7 611160 508607 S 6

■ **5.6203.12**
7 611160 503558 S 6

■ **5.6203.15**
7 611160 503565 S 6

5.6303.15 **BONING KNIFE**
rear curved edge
12 cm



■ **5.6303.12**
7 611160 503619 S 6

■ **5.6303.15**
7 611160 503626 S 6

5.6403.15 **BONING KNIFE**
rear curved edge, narrow blade
12 cm



■ **5.6403.12**
7 611160 503671 S 6

■ **5.6403.15**
7 611160 503688 S 6

5.6413.15 **BONING KNIFE**
rear curved edge, narrow,
flexible blade
15 cm



■ **5.6413.12**
7 611160 503718 S 6

■ **5.6413.15**
7 611160 503725 S 6

5.6503.15 **BONING KNIFE**
curved blade
15 cm



■ **5.6503.15**
7 611160 503763 S 6

■ **5.6501.15**
7 611160 509949 S 6

■ **5.6502.15**
7 611160 509642 S 6

■ **5.6508.15**
7 611160 503770 S 6

5.6523.15 **BONING KNIFE**
fluted edge
curved 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

5.6613.15 **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

15 cm

5.6613.15M 5.6612.15M 5.6618.15M
7 611160 044174 S 6 7 611160 047366 S 6 7 611160 047397 S 6

5.6663.15 **BONING KNIFE**
curved, narrow, super flexible blade
15 cm
NEW



5.6663.15
7 611160 056092 S 6

5.6903.15 **GUT AND TRIPE KNIFE**
blunt bulb tip
curved blade
15 cm
NEW



5.6903.15
7 611160 056900 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 SLAUGHTER AND 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 SLAUGHTER AND BUTCHER'S KNIFE
18 cm



5.5203.18L
7 611160 047298 S 6

5.5503.18 STICKING KNIFE
straight 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 blade
30 cm



5.5503.30
7 611160 505637 S 6

5.5503.18L SAFETY NOSE STICKING KNIFE

straight blade
18 cm



- 5.5503.18L
- 5.5503.20L
- 5.5503.22L
- 5.5508.18L

5.5603.16 STICKING KNIFE

pointed tip
16 cm



- 5.5603.12
- 5.5603.14
- 5.5603.16
- 5.5603.18
- 5.5603.20
- 5.5601.16
- 5.5602.14
- 5.5602.16

5.5603.16M SAFETY GRIP STICKING KNIFE

pointed tip
16 cm



- 5.5603.16M

5.5903.08 POULTRY KNIFE

small handle
8 cm



- 5.5903.08

5.5903.08M POULTRY KNIFE

medium handle
8 cm



- 5.5903.08M

5.5903.09 POULTRY KNIFE

small handle
9 cm



- 5.5903.09
- 5.5903.11

5.5903.11M POULTRY KNIFE

medium handle
11 cm



- 5.5903.09M
- 5.5903.11M

5.7203.20 SLAUGHTER KNIFE

curved, narrow blade
20 cm



- 5.7203.20
- 5.7203.25

5.7303.25 CIMETER STEAK KNIFE

curved blade
25 cm



- 5.7303.25
- 5.7303.31
- 5.7303.36



5.7403.20 SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE



widened tip
20 cm



18 cm

5.7403.18



20 cm

5.7403.20



25 cm

5.7403.25



5.7401.25



5.7402.25



5.7404.25



5.7407.25



5.7408.25



31 cm

5.7403.31



36 cm

5.7403.36



5.7403.18L SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE



widened tip
18 cm



5.7403.18L



5.7403.20L



5.7603.18 SLAUGHTER KNIFE



stiff, thick blade
18 cm



5.7603.15



5.7603.18



5.7603.20



5.7608.18



5.7603.18L SAFETY NOSE SLAUGHTER KNIFE



stiff, thick blade
18 cm



5.7603.18L



5.7608.18L



5.7703.18 SKINNING KNIFE



German type
18 cm



5.7703.15



5.7703.18



5.7803.15 SKINNING KNIFE



American type
15 cm



5.7803.12



5.7803.15



5.7903.12 LAMB SKINNING KNIFE



12 cm



5.7903.12



6.1103.16 **CHEESE KNIFE**
blade 18 x 16 cm



blade 15 x 9 cm
6.1103.09
7 611160 600554 S 1

blade 18 x 16 cm
6.1103.16
7 611160 600523 S 1

blade 19 x 22 cm
6.1103.22
7 611160 600530 S 1

6.1203.30 **CHEESE KNIFE**
30 cm



6.1203.30
7 611160 600486 S 1

6.1203.36
7 611160 600493 S 1

6.1323.21 **BUTTER AND CREAM CHEESE KNIFE**
fluted edge
21 cm



6.1323.21
7 611160 600509 S 1





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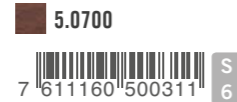
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Butcher's Knives ►►

ROSEWOOD

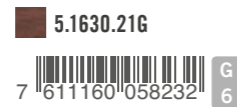
5.0700 **PARING KNIFE**
pointed tip
10 cm
without blade protection



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



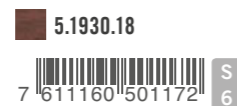
5.1630.21G **BREAD KNIFE**
wavy edge
21 cm
NEW



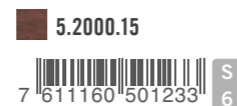
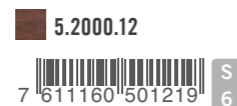
5.1800.18 **CARVING KNIFE**
straight, narrow blade
18 cm



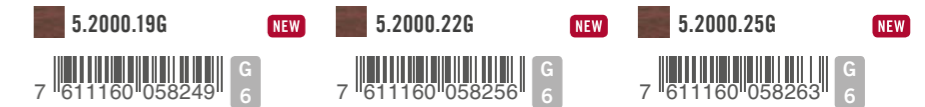
5.1930.18 **CARVING KNIFE**
wavy edge
18 cm



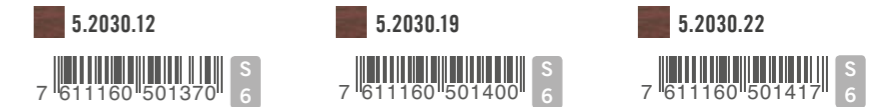
5.2000.12 **KITCHEN KNIFE**
pointed tip
12 cm



5.2000.19G **CARVING KNIFE**
19 cm



5.2030.12 **KITCHEN KNIFE**
wavy edge
12 cm



7 cm normal rear straight edge



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



G GIFT BOX (G)



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

5.2600.23 **SPATULA**
flexible
spreading length
23 cm



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

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

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



5.2930.26G
7 611160 058294 G 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**
Bird's Beak edge
6 cm

5.3100
7 611160 501950 S 6

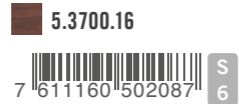


5.3209 **CHESTNUT KNIFE**

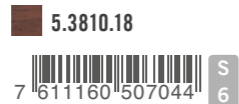
5.3209
7 611160 502001 S 6



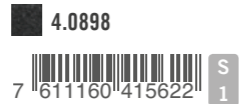
5.3700.18 **FILLETING KNIFE**
flexible blade
18 cm



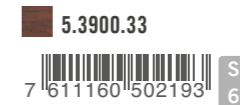
5.3810.18 **FISH FILLETING KNIFE**
super flexible blade
18 cm



4.0898 **SHEATH**
for fish filleting knives



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



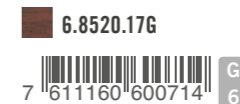
5.4000.18 **KITCHEN CLEAVER**
600 gr
18 cm



6.8500.17G **SANTOKU KNIFE**
17 cm



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



5.1020.2G **CARVING SET, 2 PIECES**
NEW



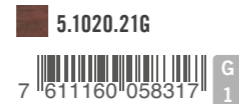
content:
Carving knife 5.2000.19
Carving fork 5.2100.15



5.1020.21G **KITCHEN SET, 2 PIECES**
NEW



content:
Carving knife 5.2000.19
Bread knife 5.1630.21



5.1120.2G **STEAK KNIFE SET, 2 PIECES**
14 cm
NEW



content:
2 x Steak knife 6.7900.14



5.1050.2G **CARVING SET, 2 PIECES**
NEW



content:
Kitchen knife 5.2000.15
Carving knife 5.2000.22



5.1050.3G **CARVING SET, 3 PIECES**
NEW



content:
Kitchen knife 5.2000.12
Carving knife 5.2000.19
Carving knife 5.2000.22



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, extra wide blade, blade width 40 mm, 30 cm



5.4500.30
7 611160 502544 S 6





5.6006.15 **BONING KNIFE**
American handle
straight blade
15 cm



5.6006.15
7 611160 503428 S 6

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



5.6106.15
7 611160 503534 S 6

5.6406.12 **BONING KNIFE**
American handle
rear curved edge, 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**
American handle
rear curved edge, 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 blade
15 cm



5.6500.15
7 611160 503756 S 6

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



5.6606.12
7 611160 503824 S 6

5.6606.15
7 611160 503831 S 6

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



5.6616.12
7 611160 503886 S 6

5.6616.15
7 611160 503893 S 6



5.5200.16 **SLAUGHTER AND 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 **STICKING KNIFE**
straight 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 **SLAUGHTER KNIFE**
curved, narrow blade
20 cm



- 5.7200.20**



- 5.7200.25**





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



- 5.7300.25**


- 5.7300.31**



- 5.7300.36**



5.7600.18 **SLAUGHTER KNIFE**
stiff thick blade
18 cm




- 5.7600.18**



5.8000.15 **SKINNING KNIFE**
15 cm



- 5.8000.15**





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Butcher's Knives ▶▶

5.8448.16 FISH FILLETING KNIFE

narrow handle
flexible blade
with scaler
16 cm



5.8448.16
7 611160 045614 S 6

5.8449.20 FISH FILLETING KNIFE

narrow handle
flexible blade
20 cm



5.8449.20
7 611160 045621 S 6

5.8450.20 FISH FILLETING KNIFE

flexible blade
20 cm



5.8450.20
7 611160 045638 S 6

5.8451.26 CARVING KNIFE

stiff, thick blade
26 cm



5.8451.21 5.8451.26
7 611160 045645 S 6 7 611160 045652 S 6

5.8452.20 FISH FILLETING KNIFE

curved, flexible blade
20 cm



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



5.8441.25
 7 611160 045546 S 6

5.8441.30
 7 611160 045553 S 6

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



5.8443.25
 7 611160 045560 S 6

5.8443.30
 7 611160 045577 S 6

5.8443.35
 7 611160 045584 S 6

5.8444.25 **SALMON KNIFE**
 fluted edge
 round, flexible blade
 25 cm



5.8444.25
 7 611160 045591 S 6

5.8444.30
 7 611160 045607 S 6



5.8401.16 **BONING KNIFE**
 straight blade
 16 cm



5.8401.14
 7 611160 044242 S 6

5.8401.16
 7 611160 044259 S 6

5.8401.18
 7 611160 044266 S 6

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



5.8404.13
 7 611160 045096 S 6

5.8404.16
 7 611160 045102 S 6

5.8405.16 **BONING KNIFE**
 curved blade
 16 cm



5.8405.13
 7 611160 045119 S 6

5.8405.16
 7 611160 045126 S 6

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



5.8406.13
 7 611160 045133 S 6

5.8406.16
 7 611160 045140 S 6

5.8407.16 **BONING KNIFE**

curved blade
16 cm



5.8407.16
7 611160 045157 S 6

5.8408.13 **BONING KNIFE**

curved, narrow blade
13 cm



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



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



5.8411.20 **STICKING KNIFE**

straight blade
20 cm



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 **STICKING KNIFE**

15 cm



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

5.8421.16 **SLAUGHTER AND BUTCHER'S KNIFE**

16 cm



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 **SLAUGHTER KNIFE**

widened tip
21 cm



5.8426.17



5.8426.21



5.8426.24



5.8427.18 **SKINNING KNIFE**

widened tip
18 cm



5.8427.15



5.8427.18



5.8429.13 **LAMB SKINNING KNIFE**

13 cm



5.8429.13



5.8431.26 **SLAUGHTER AND BUTCHER'S KNIFE**

26 cm



5.8431.21



5.8431.24



5.8431.26



5.8431.29



5.8431.31



5.8431.34



5.8433.31 **CUTLET AND STEAK KNIFE**

straight blade
31 cm



5.8433.31



5.8434.20 **CIMETER STEAK KNIFE**

curved blade
20 cm



5.8434.20



5.8434.26



5.8435.26 **SLAUGHTER KNIFE**

stiff, thick, curved blade
26 cm



5.8435.22



5.8435.26



5.8436.25 **SLAUGHTER AND BUTCHER'S KNIFE**

stiff, thick, curved blade with widened tip
25 cm



5.8436.22



5.8436.25



5.8436.31





GRAND MAÎTRE

PASSION FOR THE TRADE

PERFECT BALANCE
FORGED FROM A SINGLE PIECE
LONG SERVICE LIFE



Amateur cooks and professional chefs alike are impressed by the perfect balance of these knives. All models in this line 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.

Grand Maître POM / Grand Maître Rosewood ►►

WE MAKE EACH DETAIL OUR BUSINESS

THE CUTTING EDGE

exhibits particularly high edge retention

THE BLADE

tapers evenly toward the cutting edge.

THE BOLSTER

is the thickening between the handle and the knife blade which provides a smooth transition from the blade to handle and improves control.

THE HANDLE

is ergonomically shaped.

THE RIVETS

pass through the steel and handle to create an exceptionally stable connection.



SPINE OF THE BLADE

THE BALANCE

is perfectly calculated. It ensures the knife is comfortable to hold and makes it easier to use, even over longer periods.

FULL TANG CONSTRUCTION

Forged from a single piece and hardened uniformly.

7.7203.08G **KITCHEN KNIFE**
8 cm



7.7203.08G
7 611160 004475 **G**
6

7.7203.10G
7 611160 004499 **G**
6

7.7203.12G **STEAK KNIFE**
12 cm



7.7203.12G
7 611160 706102 **G**
6

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



7.7203.12WG
7 611160 002761 **G**
6

7.7203.15G **CARVING KNIFE**
15 cm



7.7203.15G
7 611160 706119 **G**
6

7.7203.20G
7 611160 706126 **G**
6



G **GIFT BOX (6)**

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



7.7213.20G
7 611160 706133 **G**
6

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



7.7223.26G
7 611160 706140 **G**
6

7.7233.15G **CARVING FORK**
15 cm
NEW



7.7233.15G
7 611160 706348 **G**
6

7.7303.08G **SHAPING KNIFE**
Bird's Beak edge
8 cm



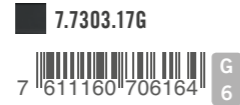
7.7303.08G
7 611160 004512 **G**
6

7.7303.15G **BONING KNIFE**
15 cm



7.7303.15G
7 611160 706157 **G**
6

7.7303.17G **SANTOKU KNIFE**
17 cm



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



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



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



7.7242.2 **STEAK KNIFE SET, 2 PIECES**
12 cm



content:
2 x Steak knife 7.7203.12



7.7242.2W **STEAK KNIFE SET, 2 PIECES**
wavy edge
12 cm



content:
2 x Steak knife 7.7203.12W



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



7.7243.3
7 611160 001849 G 1



7.7200.12G STEAK KNIFE

12 cm
NEW



7.7200.12G
7 611160 044006 G 6

7.7200.20G CARVING KNIFE

20 cm
NEW



7.7200.20G
7 611160 048905 G 6

7.7230.15G CARVING FORK

15 cm
NEW



7.7230.15G
7 611160 058201 G 6

7.7320.17G SANTOKU KNIFE

fluted edge
17 cm
NEW



7.7320.17G
7 611160 043986 G 6

7.7400.20G CHEF'S KNIFE

20 cm
NEW



7.7400.20G
7 611160 043993 G 6



7.7430.23G

BREAD KNIFE

wavy edge
23 cm

NEW



7.7430.23G



7.7240.2

CARVING SET, 2 PIECES

content:
Carving knife 7.7200.20
Carving fork 7.7230.15

NEW



7.7240.2



7.7240.4

STEAK KNIFE SET, 4 PIECES

12 cm

content:
4 x Steak knife 7.7200.12

NEW



7.7240.4



NEW



STORAGE + CUTTING BOARDS

READY AT HAND

- EASE OF USE
- LONG SERVICE LIFE
- PROVEN AND DURABLE MATERIALS



These compact storage solutions for the kitchen take on an important role with their exceptional functionality and ingenious form and layout. Clean up made easy with the knife holder for the drawer and the practical cutlery blocks, you can tuck away your knives safely using little space.

The cutting board made of environmentally friendly wood fiber material helps keep your knives sharp and can be easily cleaned in the dishwasher.

[Cutlery Blocks / Chef's Cases / Cutlery Roll Bags / Cutting Boards](#) ▶▶



6.7143.5

SWISS CLASSIC
IN-DRAWER KNIFE HOLDER, 5 PIECES

beechwood

Length x Width x Height: 43 x 14,5 x 6,5 cm

NEW

6.7143.5



ATTENTION:

ATTRACTIVE SET-PRICE!



content:

- Paring knife 6.7603
- Tomato and table knife 6.7833
- Carving knife 6.8003.19
- Santoku Knife 6.8523.17
- Bread knife 6.8633.21



7.7065.0

IN-DRAWER KNIFE HOLDER, EMPTY

beechwood

Length x Width x Height: 43 x 14,5 x 5,4 cm

NEW

7.7065.0



STORAGE



6.7153.11

SWISS CLASSIC CUTLERY BLOCK, 11 PIECES

beechwood
Height: 35,5 cm

6.7153.11



S 1

ATTENTION:

ATTRACTIVE SET-PRICE!



content:

Potato peeler	5.0203
Steak knife	6.7233
Paring knife	6.7433
Paring knife	6.7603
Paring knife	6.7703
Tomato and table knife	6.7833
Kitchen knife	6.8003.15
Carving knife	6.8003.22
Santoku knife	6.8523.17
Bread knife	6.8633.21
Domestic sharpening steel	7.8013



7.7053.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 22,8 cm

7.7053.0



S 1

6.7173.8

SWISS CLASSIC CUTLERY BLOCK, 8 PIECES

beechwood
with nylon inlay
Height: 38,2 cm

6.7173.8



S 1

ATTENTION:

ATTRACTIVE SET-PRICE!



content:

Steak knife	6.7233
Paring knife	6.7433
Paring knife	6.7603
Paring knife	6.7703
Tomato and table knife	6.7833
Carving knife	6.8003.19
Santoku knife	6.8523.17
Bread knife	6.8633.21



7.7043.0

CUTLERY BLOCK, EMPTY

beechwood
with nylon inlay
Height: 25,7 cm

7.7043.0



S 1

(Nylon inlay X.51170.13: see page 120)

STORAGE



6.7127.6L14 SWISS CLASSIC UTILITY BLOCK, 6 PIECES

synthetic material
with nylon inlay
Height: 27,4 cm

NEW

6.7127.6L14



- content:
- Universal peeler 7.6075.8
 - Paring knife 6.7606.L119
 - Paring knife 6.7631
 - Paring knife 6.7706.L115
 - Tomato and table knife 6.7832
 - Steak and pizza knife 6.7936.12L4

7.7031.03 CUTLERY BLOCK SMALL, EMPTY

synthetic material
with nylon inlay
Height: 15,9 cm

7.7031.03



7.7031.07



6.7126.4 SWISS CLASSIC STEAK AND PIZZA KNIFE BLOCK, 6 PIECES

synthetic material
with nylon inlay
Height: 27,4 cm

NEW

6.7126.4



- content:
- Steak and pizza knife 6.7936.12L4
 - Steak and pizza knife 6.7936.12L5
 - Steak and pizza knife 6.7936.12L8
 - Steak and pizza knife 6.7936.12L9

X.77031.13 NYLON INLAY

X.77031.13





7.7033.03 CUTLERY BLOCK LARGE, EMPTY

synthetic material
with nylon inlay
Height: 24,2 cm

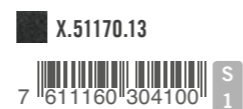


5.1153.11 STANDARD CUTLERY BLOCK, 11 PIECES

beechwood
Height: 34,7 cm

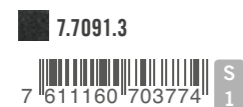


X.51170.13 NYLON INLAY



7.7091.3 MAGNETIC KNIFE BAR «MAJOR»

3 mounting holes, empty
black
Length: 35 cm



content:	
Potato peeler	5.0103
Paring knife	5.0433
Paring knife	5.0603
Paring knife	5.0703
Tomato and table 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

STANDARD CUTLERY BLOCK, 9 PIECES

beechwood
Height: 28 cm

5.1193.9



S 1



content:

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



7.7093.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 19,5 cm

7.7093.0



S 1

5.1183.51

STANDARD SMALL CUTLERY BLOCK, 5 PIECES

beechwood
Height: 24,2 cm

5.1183.51



S 1



content:

- Paring knife 5.0603
- Tomato and table knife 5.0833
- Bread knife 5.1633.18
- Carving knife 5.1803.12
- Carving knife 5.1803.18



7.7083.0

CUTLERY BLOCK, EMPTY

beechwood
Height: 16 cm

7.7083.0



S 1



5.1150.11

ROSEWOOD CUTLERY BLOCK, 11 PIECES

beechwood
Height: 34,7 cm

5.1150.11



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

7.7050.0



7.7243.6

GRAND MAÎTRE CUTLERY BLOCK, 6 PIECES

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

7.7243.6



content:

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



7.7043.03

CUTLERY BLOCK, EMPTY

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

7.7043.03



X.51170.13

NYLON INLAY

black

X.51170.13





5.4903

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

gray, 46 x 32 cm
with 1 solid synthetic inlay,
with cotton towel (7.6769), 100% cotton

5.4903



S 1



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

gray, 46 x 32 cm
with inlay

5.4903.0



S 1

5.4903.1

INLAY

5.4903.1



S 1

5.4913

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

black, 49 x 31 cm
with 2 solid synthetic inlays

5.4913



S 1



content:
the same content as 5.4903 (without towel)
on page 126



5.4914.0

SMALL CHEF'S CASE, EMPTY

black, 49 x 31 cm
without inlays

5.4914.0



S 1

5.4913.1

INLAY UPPER PART

5.4913.1



S 1

5.4913.2

INLAY LOWER PART

5.4913.2



S 1



5.4923

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

black, 51 x 38 cm
with 2 solid synthetic inlays

5.4923



S 1



content:

Potato peeler, single edge	5.0103	Salmon knife, fluted edge	5.4623.30
Paring knife	5.0703	Slaughter and 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 icing 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 scissors, 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

5.4924.0



S 1

5.4923.1

INLAY UPPER PART

5.4923.1



S 1

5.4923.2

INLAY LOWER PART

with magnetic bar

5.4923.2



S 1

Complimenting product: 7.6760 (Icing bag), see page 145



STORAGE



5.4914 **ROSEWOOD**
SMALL CHEF'S CASE, 14 PIECES
black, 49 x 31 cm
2 solid synthetic inlays

5.4914
7 611160 504685 S 1



content:

Potato peeler, single edge	5.0109	Shaping knife	5.3100
Kitchen knife	5.2000.10	Lemon decorator	5.3400
Carving knife	5.2000.19	Lemon zester	5.3500
Carving knife	5.2000.28	Filleting knife, flexible blade	5.3700.18
Carving fork, forged	5.2300.18	Boning knife	5.6000.15
Spatula, flexible	5.2600.23	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Pastry knife, wavy edge	5.2930.26	Kitchen sharpening steel, round, 27 cm	7.8330

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

5.4914.0
7 611160 505521 S 1

5.4913.1 **INLAY UPPER PART**

5.4913.1
7 611160 505507 S 1

5.4913.2 **INLAY LOWER PART**

5.4913.2
7 611160 505514 S 1

5.4924 **ROSEWOOD**
LARGE CHEF'S CASE, 23 PIECES
black, 51 x 38 cm
2 solid synthetic inlays

5.4924
7 611160 502674 S 1



content:

Potato peeler, single edge	5.0109	Salmon knife, fluted edge	5.4120.30
Kitchen knife	5.2000.10	Slaughter and butcher's knife	5.5200.28
Carving knife	5.2000.19	Decorating knife, forged	7.6052
Carving knife	5.2000.28	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Carving fork, forged	5.2300.18	Boning knife	5.6300.15
Spatula, flexible	5.2600.25	Oyster knife	7.6391
Pastry knife, wavy edge	5.2930.26	Set with 10 icing funnels, stainless, assorted	7.6700
Shaping knife	5.3100	Set with 10 icing decorators, stainless, assorted	7.6750
Lemon decorator	5.3400	Set with 3 tying and 2 larding needles	7.7350
Lemon zester	5.3500	Kitchen sharpening steel, round, 27 cm	7.8330
Apple corer, Ø 16 mm	5.3609.16	Fish scissors, stainless	8.1056.21
Filleting knife, flexible	5.3700.18		

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

5.4924.0
7 611160 505552 S 1

5.4924.1 **INLAY UPPER PART**

5.4924.1
7 611160 505569 S 1

5.4924.2 **INLAY LOWER PART**

5.4924.2
7 611160 505576 S 1

STORAGE

Complimenting product: **7.6760** (Icing bag), see page 145



STORAGE + CUTTING BOARDS

Cutlery Roll Bags

7.4010.56

CUTLERY ROLL BAG SMALL, EMPTY

dark gray

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

7.4010.56



S 1



7.4010.82

CUTLERY ROLL BAG LARGE, EMPTY

dark gray

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

7.4010.82



S 1



Placement recommendation for the Cutlery Roll Bag,
8 pieces

STORAGE + CUTTING BOARDS

Cutting Boards



7.4011.47

CUTLERY ROLL BAG, 8 PIECES, EMPTY

black

Length (closed): 48 cm
Length (open): 47 cm
Height (open): 48 cm
Net weight: 490 g

NEW

7.4011.47



S 1



6.7191.CH

SWISS MAP KITCHEN SET, 2 PIECES

Length x Width x Height: 40 x 25 x 0,6 cm



content:
Swiss Classic Cheese and sausage knife 6.7861
Swiss Map Cutting board, Epicurean

NEW

6.7191.CH



S 1





KITCHEN UTENSILS

MULTITASKING

VERSATILE
EXCEPTIONAL FUNCTIONALITY
ROBUST AND LONG-LASTING



From chopping and peeling to slicing and grating ...



Victorinox offers a variety of useful kitchen aids. Peelers in bright colors, graters, bottle openers, poultry shears and meat tenderizers are indispensable classics in our portfolio.





5.0103 **POTATO PEELER**
single edge
for right-handed use





5.0103  S 20
5.0101  S 20


5.0203 **POTATO PEELER**
double edge


5.0203  S 20
5.0201  S 20
5.0203.S  S 12
5.0201.S  S 12



5.0109 **POTATO PEELER**
single edge
for right-handed use




5.0109  S 20


5.0209 **POTATO PEELER**
double edge



5.0209  S 20
5.0209.S  S 12

7.6070 **POTATO PEELER «REX»**
pivoting blade




7.6070  S 10
replacement blade 7.6071


7.6070.7 **POTATO PEELER «RAPID»**
pivoting blade





7.6070.7  S 10
replacement blade 7.6071




7.6072 **JULIENNE CUTTER «J-STAR»**
pivoting blade





7.6072  S 10







7.6073.3 **POTATO PEELER**
stainless pivoting blade



7.6073.3  S 20
7.6073  S 20
7.6073.7  S 20
replacement blade 7.6073.03







7.6075 **UNIVERSAL PEELER**
stainless pivoting blade
serrated edge
double edge

7.6075  S 20
7.6075.1  S 20
7.6075.4  S 20
7.6075.5  S 20
7.6075.8  S 20
7.6075.9  S 20
replacement blade 7.6075.03

7.6077 **PEELER**
stainless serrated edge
double edge

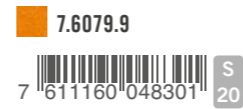
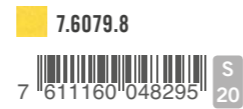
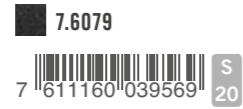



7.6077  S 20
7.6077.1  S 20
7.6077.4  S 20
7.6077.5  S 20
7.6077.8  S 20
7.6077.9  S 20

7.6079

TOMATO AND KIWI PEELER

stainless pivoting blade
serrated edge
double edge



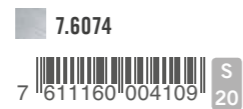
replacement blade

7.6075.03

7.6074

POTATO PEELER

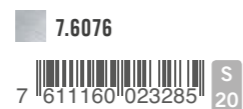
stainless
ejects peel backwards



7.6076

CHEESE GRATER

stainless



7.6078

HANDSLICER COMPLETE

with 3 stainless elements
– Slicer, double edge
– Julienne
– Grater
and peel holder



7.6081.1

GRATER

stainless, rough edge
with anti-slip feet



NEW



with blade protection



7.6082.4

GRATER

stainless, fine edge
with anti-slip feet



NEW



with blade protection



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




5.3400 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 wooden handle

5.3609.16
7 611160 502070  S 6



7.6153.22 POTATO BALLER
stainless
with 1 scoop
Ø 22 mm



7.6153.22
7 611160 703262  S 12



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

Wooden handle
7.6160
7 611160 703293  S 12

Synthetic handle
7.6163
7 611160 703309  S 12



7.6230 MULTIPURPOSE TURNER
flexible
blade 8 x 16 cm

Wooden handle
7.6230
7 611160 703354  S 10

Synthetic handle
7.6233
7 611160 001474  S 10




7.6251 SPATULA
shaped offset
flexible
blade 8 x 11 cm

7.6251
7 611160 703361  S 12



7.7305 MEAT TENDERIZER
stainless
1250 gr



7.7305
7 611160 050953  S 1



7.6054.3 DECORATING KNIFE

4 mm flat serration
8,5 cm



NEW

7.6054.3
7 611160 052506 S 10



7.6053.3 DECORATING KNIFE, FORGED

5 mm deep serration
11 cm

plywood handle
7.6052
7 611160 703033 S 10

without rivets
7.6053.3
7 611160 705907 S 10



7.6343 POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm

7.6343
7 611160 703392 S 5



replacement spiral spring 7.6343.11

7.6344 POULTRY SHEARS «PROFESSIONAL»

stainless
total length 25 cm

7.6344
7 611160 705440 S 5



replacement spiral spring 7.6343.11

7.6345 POULTRY SHEARS

with buffer-spring
stainless
total length 25 cm

7.6345
7 611160 704498 S 1



replacement spiral spring 7.6345.11

7.6350 POULTRY SHEARS «VICTORINOX»

stainless
total length 25 cm
easy to separate

7.6350
7 611160 703408 S 1



replacement spiral spring 7.6350.11

7.6363.3 MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»

stainless
total length 20 cm



7.6363
7 611160 705020 S 5

7.6363.3
7 611160 705471 S 5

7.6376 MULTIPURPOSE KITCHEN SHEARS «PROFESSIONAL»

stainless, hot forged
total length 19,5 cm



7.6376
7 611160 030047 S 6

7.6380 MASTICATEUR

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



7.6380
7 611160 703460 S 1

replacement screw and nut 7.6380.08
replacement spring 7.6380.11

7.6391 OYSTER KNIFE

with hand-guard
plywood



7.6391
7 611160 703491 S 1

7.6392
7 611160 703507 S 1

7.6393 OYSTER KNIFE

with hand-guard



7.6393
7 611160 704801 S 1

7.6857.3 UNIVERSAL CAN OPENER



7.6857
7 611160 705167 S 10

7.6857.3
7 611160 705174 S 10

7.6871.3 ALL-PURPOSE CUTTER
total length 15 cm



total length 15 cm
7.6871.3
7 611160 705624 S 12

total length 19 cm
7.6875.3
7 611160 705648 S 12

replacement spring

8.7203.11

8.7210.11

7.6912.3 PET BOTTLE OPENER



7.6912
7 611160 705198 S 20

7.6912.3
7 611160 705204 S 20

7.6924 CORKSCREW
with foil cutter
Teflon-coated corkscrew



7.6924
7 611160 041883 S 12

7.7340 TYING NEEDLE
straight
18 cm



straight 18 cm
7.7340
7 611160 037602 S 1

straight 24 cm
7.7342
7 611160 704108 S 1

curved 20 cm
7.7343
7 611160 704115 S 1

7.7347 LARDING NEEDLE
curved
16 cm



curved 16 cm
7.7347
7 611160 704122 S 1

curved 24 cm
7.7348
7 611160 704139 S 1

7.6700 SET ICING FUNNELS
10 pieces
assorted, stainless

7.6700
7 611160 703637 S 1



7.6750 SET ICING DECORATORS
10 pieces
assorted, stainless

7.6750
7 611160 703644 S 1



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

7.6760
7 611160 703651 S 1





Find out more
about the right way
to sharpen a knife



SHARPENING + SAFETY

EASY. EFFECTIVE. SAFE.

RUST RESISTANT
EXCEPTIONALLY LONG SERVICE LIFE
EASY AND EFFICIENT TO USE



For an enjoyable cooking experience, you need sharp knives, and to keep your knives sharp you need to use a sharpening steel regularly. All our models are produced in Europe, and experience shows they offer an exceptionally long service life. Ergonomically designed handles ensure the tools are comfortable to hold.

Sharpening Steels / Knife Sharpeners and Cut Resistant Gloves ►►



7.8003

DOMESTIC SHARPENING STEEL

round
medium-finecut
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, beechwood handle
medium-finecut
20 cm



7.8020
7 611160 704214 S 6

7.8210

DOMESTIC SHARPENING STEEL

round, rosewood handle
medium-finecut
20 cm



7.8210
7 611160 704252 S 6

7.8213

DOMESTIC SHARPENING STEEL

round
medium-finecut
20 cm



7.8213
7 611160 704276 S 6

7.8303

KITCHEN SHARPENING STEEL

round
medium-finecut
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, beechwood handle
medium-finecut
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
medium-finecut
27 cm



round, 27 cm
7.8333
7 611160 704320 S 6

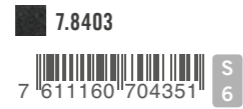
oval, 27 cm
7.8343
7 611160 704344 S 6



7.8403

KITCHEN SHARPENING STEEL

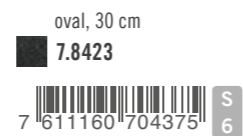
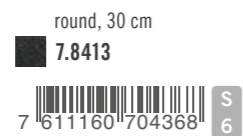
round
medium-finecut
27 cm



7.8413

BUTCHER SHARPENING STEEL

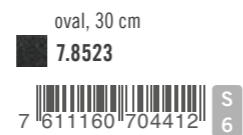
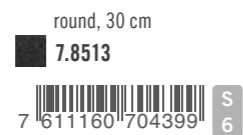
round
medium-finecut
30 cm



7.8513

BUTCHER SHARPENING STEEL

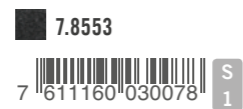
round
finecut
30 cm



7.8553

DUO CERAMIC SHARPENER

blue: granularity 360, rough
white: granularity 1000, fine
round
26 cm



7.8620

BUTCHER SHARPENING STEEL

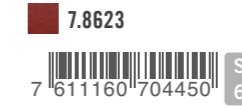
oval, beechwood handle
micro-finecut
30 cm



7.8623

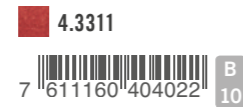
BUTCHER SHARPENING STEEL

oval
micro-finecut
30 cm

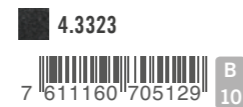




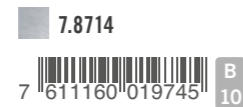
4.3311 **KNIFE SHARPENER**
diamond-coated



4.3323 **DUAL-KNIFE SHARPENER**

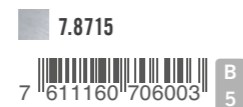


7.8714 **KNIFE SHARPENER SMALL «VICTORINOX SHARPY»**
for wavy edge and Swiss Army Knives



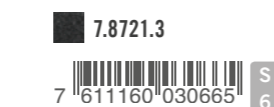
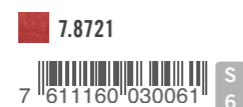
replacement blades (1 pair) **7.8714.03**

7.8715 **KNIFE SHARPENER «VICTORINOX»**



replacement blades (1 pair) **7.8715.03**

7.8721.3 **KNIFE SHARPENER**
with ceramic rolls
2 levels:
I. pre-grinding
II. precision-grinding



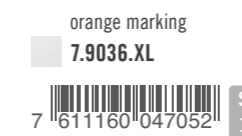
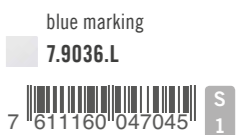
7.9036.M **SOFT-CUT RESISTANT GLOVE**
for knife hand



Cut resistant gloves are sold individually, not in pairs. These gloves are «ambidextrous».

Knitted working glove made of Brinix® (0,05 mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.



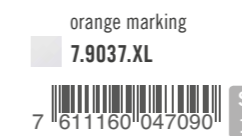
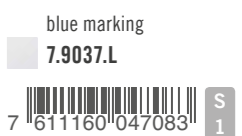
7.9037.M **HEAVY- CUT RESISTANT GLOVE**



Cut resistant gloves are sold individually, not in pairs. These gloves are «ambidextrous».

Knitted working glove made of Brinix® (0,08 mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.





SCISSORS

SINCE 1930

FOR SPECIALIST USE
EXCEPTIONAL FUNCTIONALITY
ROBUST AND LONG-LASTING



Since the 1930s, Victorinox has also included scissors in its portfolio. Our products have long been manufactured at leading scissor forges in Europe. Naturally these tools also meet our high quality standards.

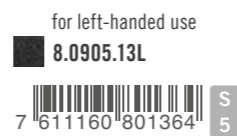
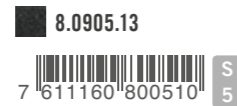
Household and Professional Scissors, Stainless / Household and Professional Scissors, Forged >>



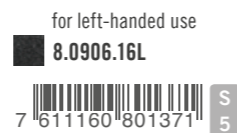
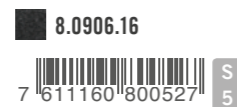
8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 10 cm



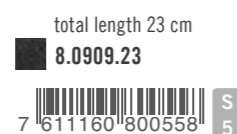
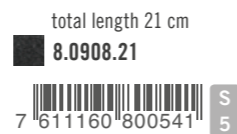
8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 13 cm



8.0906.16 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 16 cm



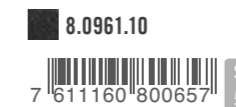
8.0907.19 HOUSEHOLD AND PROFESSIONAL SCISSORS
total length 19 cm



8.0919.24 TAILOR'S SCISSORS
total length 24 cm



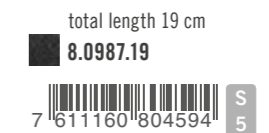
8.0961.10 POCKET SCISSORS
total length 10 cm



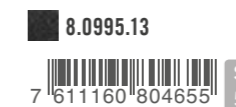
8.0973.23 PAPER SCISSORS
total length 23 cm



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
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



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



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



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

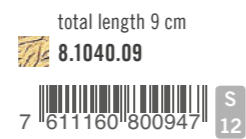
8.1039.09 EMBROIDERY SCISSORS

goldplated
total length 9 cm



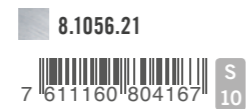
8.1040.09 STORK EMBROIDERY SCISSORS

goldplated
total length 9 cm



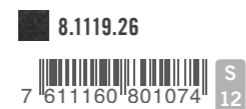
8.1056.21 FISH SCISSORS

stainless
total length 21 cm



8.1119.26 TAILOR'S SCISSORS

fine polished
black varnished handles
total length 26 cm



SCISSORS

NENAD MLINAREVIC



VICTORINOX

AMBASSADOR

CULINARY CREATIVES USE KNIVES FROM VICTORINOX

Top chefs set superior standards for their culinary creations – and the same applies to the equipment they use. Of course, to perfect their art they need top-quality produce and extraordinary ideas, but a high-quality knife in hand is also a key ingredient in the recipe for success.

World-class chefs put their trust in the Victorinox brand and make good use of our Cutlery collections:

Nenad Mlinarevic

18 Gault Millau Points and «Swiss Chef of the Year 2016». Chef de Cuisine of the two Michelin-star «Focus» restaurant in Park Hotel Vitznau, Switzerland.



*Find out why our partners
choose Victorinox*





9.6016... SPECIAL MODELS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6016.1
German	9.6016.2
French	9.6016.3
Spanish	9.6016.4
Chinese	9.6016.6



9.6018... STANDARD MODELS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6018.1
German	9.6018.2
French	9.6018.3
Spanish	9.6018.4
Chinese	9.6018.6



9.6026... GARDEN TOOLS

open 600 x 210 mm
folded 100 x 210 mm

English	9.6026.1
German	9.6026.2
French	9.6026.3
Spanish	9.6026.4



9.7015... SWISS CLASSIC

Quality household knives

open 600 x 210 mm
folded 100 x 210 mm

English	9.7015.1
German	9.7015.2
French	9.7015.3
Spanish	9.7015.4



9.7016... STANDARD MODELS

Quality household knives

open 600 x 210 mm
folded 100 x 210 mm

English	9.7016.1
German	9.7016.2
French	9.7016.3
Spanish	9.7016.4



9.7017... PROFESSIONAL KNIVES
for hotels, restaurants and catering

open 600 x 210 mm
folded 100 x 210 mm

English	9.7017.1
German	9.7017.2
French	9.7017.3
Spanish	9.7017.4



9.7018... PROFESSIONAL KNIVES
for food processing

open 600 x 210 mm
folded 100 x 210 mm

English	9.7018.1
German	9.7018.2
French	9.7018.3
Spanish	9.7018.4



9.7020... GRAND MAÎTRE
Forged by master craftsmen

open 300 x 210 mm
folded 100 x 210 mm

English	9.7020.1
German	9.7020.2
French	9.7020.3
Spanish	9.7020.4



9.7058... HOUSEHOLD AND PROFESSIONAL KNIVES

Brochure

folded 220 x 148 mm

English	9.7058.1
German	9.7058.2
French	9.7058.3
Spanish	9.7058.4



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)

9.6027 **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



9.6037... **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



9.6070 **ADVERTISING STICKER**
SwissChamp 9.6070



9.6076... **CARRIER BAGS**
polyethylen, printed on both sides

small	220 x 300 mm	9.6076.01*
large	365 x 480 mm	9.6076.02*



9.6079 **UMBRELLA**
blue, with printed Victorinox logo
Ø 120 cm 9.6079*



9.6085.22 **BASEBALL CAP**
with embroidered Victorinox logo
size adjustable

blue	9.6085.22*
black	9.6085.32*



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

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



9.2101... **SWISS ARMY KNIVES**
Catalog 2017

NEW

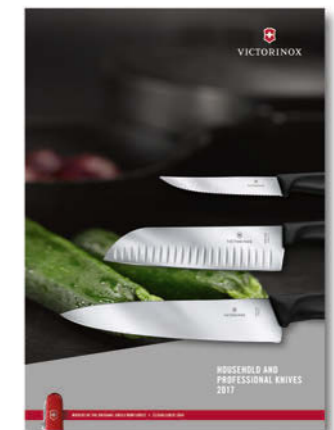
English, without prices	9.2101.1
German, without prices	9.2101.2
French, without prices	9.2101.3
Spanish, without prices	9.2101.4
German, RRP CHF	9.2331.2
French, RRP CHF	9.2331.3



9.2102... **HOUSEHOLD AND PROFESSIONAL KNIVES**
Catalog 2017

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



MULTI-TOOLS

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

Muti-tools should never be cleaned in a dishwasher.



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

Key features:

- Maintains tool mechanics
- Protects against corrosion
- Meets NSF H1 requirements



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

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



VICTORINOX



 **HANDLE-SHAPE**

SWISS CLASSIC

Curved shape
ergonomic



STANDARD

Classic shape
straight



FIBROX

Classic shape



Safety Grip
for increased safety



Safety Nose
for maximum safety



ROSEWOOD

Classic shape
straight



American shape



SWIBO

Basic shape



GRAND MAÎTRE

POM



Rosewood



HANDLE-COLORS



FIBROX HACCP-LINE

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

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





VICTORINOX

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