

2026

# KITCHEN & COMMERCIAL KNIVES



VICTORINOX



**2026**

**KITCHEN &  
COMMERCIAL KNIVES**



# VICTORINOX CUTLERY

## BEST PREPARED TO BE A MASTERFUL CHEF

Living up to our legacy as Makers of the Original Swiss Army Knife™, we at Victorinox have made it our mission to best prepare you for everyday challenges through smart and masterful solutions.

That's why we employ the same expertise and meticulous pursuit of excellence we put in our Swiss Army Knife™ in our cutlery, too. Why we use only best-in-class materials. And why our ergonomic, performance-driven designs are carefully thought-out and simply serve their purpose perfectly.

Valued and inspired by professionals in the art of cooking all over the world, our expertly-selected range of premium cutlery offers effortless efficiency and ensures you are always best prepared to be a masterful chef.

Because we truly believe  
**BEING PREPARED MAKES LIFE BETTER.**



**Carl Elsener**  
CEO Victorinox



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# HISTORY



First Cutlery Workshop



Founder Karl Elsener



Mother Victoria



Carl Elsener, Chief Executive Officer

- 1884** Karl Elsener I opens a knife cutler's workshop in Ibach-Schwyz. His mother Victoria actively supports him in his endeavors.
- 1891** Karl Elsener I establishes the Association of Swiss Master Cutlers and delivers the first major supply of soldier's knives to the Swiss Army. The association still exists today.
- 1897** The "Original Swiss Officer's and Sports Knife" is patented. It is known around the world today as the Original Swiss Army Knife™.
- 1909** In memoriam of his mother, Karl Elsener I chooses her first name Victoria as the brand name and registers the emblem with the Cross&Shield as a trademark. Today it is a registered trademark in over 120 countries.
- 1918** Carl Elsener II takes over the management of the workshop.
- 1921** The invention of stainless steel (Inox) is a highly significant development for the cutlery industry. The combination of the two words "Inox" and "Victoria" results in today's company and brand name – Victorinox.
- 1931** Carl Elsener II introduces automation. In 1931, Brown Boveri is commissioned to set up the world's first all-electric hardening plant in Ibach. This guarantees that all knives are of a consistent high quality.
- 1945** The U.S. Army orders a large amount of pocket knives for their post exchange stores. The pocket knives became a popular souvenir for soldiers stationed in Europe after World War II to take home.
- 1950** Carl Elsener III takes over the company management.
- 1977** The Original Swiss Army Knife™ is displayed in the permanent design collection at the Museum of Modern Art in New York.
- 1978** NASA orders 50 Master Craftsman knives, which was one of our most popular Officer's Knives at the time.
- 1979** The "Messerfabrik Carl Elsener" becomes the family-owned company "Victorinox AG".
- 1984** The company doubles its manufacturing and office space.
- 1989** Market entry for "Watches" under its Swiss Army brand in North America with its former U.S. sales partner.
- 1993** Opening of the first sales subsidiary in Japan.
- 1994** Establishment of Carl and Elise Elsener Gut Foundation with the mission to support national and international charitable projects.
- 1999** Market entry for "Travel Gear" with the American TRG Group as licensee.
- 2000** Establishment of the Victorinox Foundation which holds 90 % of the share capital of Victorinox AG. The remaining 10 % belong to the non-profit Carl and Elise Elsener-Gut Foundation.
- 2001** Launch of a clothing line in the U.S. and opening of the first Victorinox store in Soho, New York.



Nenad Mlinarevic, Swiss Chef and brand ambassador for kitchen and commercial knives



Watches since 1989



Travel Gear since 1999



Fragrances since 2007



2022: 125 Years SAK Anniversary

- 2005** Acquisition of the long-standing Swiss knife and watch manufacturer Wenger SA in Delémont. Victorinox still operates the Wenger brand, focusing on watches and travel gear items.
- 2007** Carl Elsener IV takes over the company management and further expands Victorinox as a global multi-product brand.
- Establishment of Victorinox Swiss Army Fragrance AG.
- 2008** Opening of the first European Victorinox flagship store in London.
- 2011** Opening of the Swiss Knife Valley Visitor Center in Brunnen, Switzerland.
- 2013** Integration of the Wenger knife business into the Victorinox brand.
- 2014** Acquisition of the travel gear business from the previous licensee and establishment of the new business unit, Victorinox Travel Gear AG.
- Opening of the Victorinox flagship store in the heart of Zürich's city center.
- 2016** Victorinox constructed the Watch Competence Centre in Delémont, Switzerland, expanding its operations with a dedicated team with unique watchmaking experience.
- Wenger brand relaunches focusing on quality for entry price point watches and travelgear.
- 2017** Production of 500-millionth Original Swiss Army Knife™. Discontinuation of Apparel to focus on the core product categories.
- 2018** Karl Elsener I is commemorated on the 100th anniversary of his passing with a special silver memorial medal issued by the Swiss mint.
- The SwissChamp XAVT is featured at the Victoria and Albert Museum's Design Society in Shenzhen, China.
- 2020** Opening of the new European distribution centre in Seewen, Switzerland.
- With the acquisition of Zena Swiss AG Victorinox strengthens its household cutlery offering.
- 2022** 125<sup>th</sup> Anniversary of the "Original Swiss Officer's and Sports Knife".
- 2024** Victorinox launches new website easing shopping experience and underlining its premium positioning.

# SWISS BRAND OUR STORY

When our founder Karl Elsener opened his cutler's workshop in 1884 in Ibach, Switzerland, little did he know that the Swiss Army Knife™ he would soon create would become a global icon of preparedness, not only finding its way into everyday life but even into outer space.

But that's just how life goes: You never know what's coming. All you can do is make sure you are best prepared for whatever comes your way.

Living up to our legacy as Makers of the Original Swiss Army Knife™, we at Victorinox have made it our mission to do exactly that. To best prepare you for everyday challenges.

That's why we responsibly seek well-thought-out solutions that simply serve their purpose expertly. Why we effectively and efficiently deliver uncompromising quality down to the last detail and pursue excellence in everything we do. And why we deliver reliability and authentically Swiss mastery.

So that every single product that bears our famous Cross&Shield – from our Swiss Army Knife™ & Tools and Cutlery to our Watches and Travel Gear – is crafted to perfection.

We do this because we truly believe  
**BEING PREPARED MAKES LIFE BETTER.**

## WHAT OUR BRAND STANDS FOR

How do we help people prepare for whatever comes their way? Through smart and masterful solutions. Because this is how we work and live ourselves.

Our knives offer professional sharpness for effortless cutting and exceptional performance. They are all crafted with precision and Swiss Made quality\*. Each collection features a unique handle design that fits perfectly into any hand, ensuring comfort and control every time. From blade to handle, our knives deliver a seamless, ergonomic experience, whether you're a professional or a passionate home chef.

### BEST-PREPARED

We provide consumers with the right tools for all kinds of culinary challenges. Our experts craft a selected range of specialist blades and utensils, making sure our consumers are best prepared to be a masterful chef.

### SMART

The carefully thought-out solutions we deliver are not just inspired by professionals, they are valued by them as well. Because of the ergonomic and performance-driven design of our cutlery. For home chefs with an eye for premium taste.

### MASTERFUL

We pursue excellence and make it easy for consumers to master their skills in the art of cooking. Thanks also to the expertly crafted blades made with uncompromising precision in our factory in Ibach, Switzerland using best-in-class materials\*.

\*not all products are made in Switzerland



# TRANSPARENCY IN PRODUCT ORIGIN

At Victorinox AG, we are committed to transparency and honesty with our customers. To ensure clarity regarding the country of origin, we clearly indicate the origin of each product on our packaging and on our website, [victorinox.com](http://victorinox.com).

Our Swiss Classic and Swiss Modern collections require that at least 60% of manufacturing costs are incurred in Switzerland, and that the main manufacturing step takes place in Switzerland in order to use the term “Swiss” in their names.

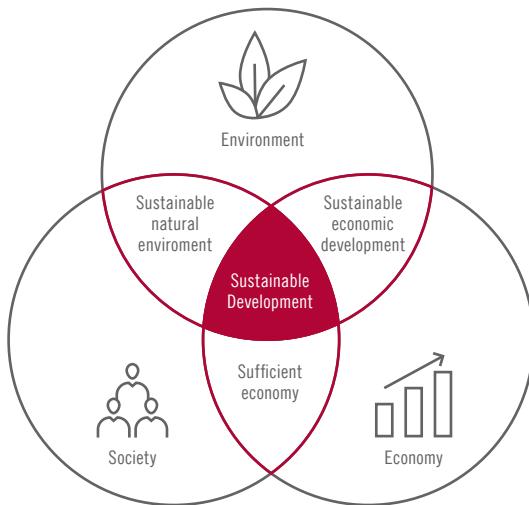
Products from these collections that do not meet these criteria are now labeled simply as “Classic” or “Modern”.

If a product name includes the term “Swiss,” this signifies that the product meets the Swissness criteria to be labeled “Swiss Made.”



# WHAT WE DO FOR SUSTAINABILITY

WE ARE COMMITTED TO INNOVATION, TO CONTINUOUSLY  
IMPROVING OUR CONTRIBUTION TO A BETTER WORLD



## ENVIRONMENTAL – CAREFUL USE OF RESOURCES

We care about the environment, and we reflect that in every aspect of our business. Like using resources wisely to reduce our environmental impact:

### **Product development: recycled materials for high-quality products**

Our core product, the Swiss Army Knife™, is made of up to 85% recycled steel, depending on the availability of scrap steel. Based on this, we are gradually transferring the use of recycled materials to our other product categories.

### **Product packaging: minimal and recyclable**

The guiding principle for our packaging is to use only as much as absolutely necessary. A significant portion is recyclable. We use up to 90% recovered paper in our cardboard packaging, ensuring it's made from 100% chlorine-free bleached paper.

### **Product lifecycle: long-lasting and repairable**

We are so confident about the high quality of our products that we offer a lifetime warranty on our knives, and the warranties on both our travel gear and watches exceed industry standards. For everything else, we offer comprehensive repair and refurbishing options, so the product's lifetime can be extended as long as possible.

### **Operations: energy-saving and innovative**

Across our production sites and offices in Switzerland, we actively seek to reduce our operational footprint. For example: by optimizing waste heat utilization in our production facilities with heat pumps, and through heat recovery from our ventilation and closed-loop cooling systems, we keep our head office in Ibach and 120 nearby apartments warm.

We're pioneers in recycling grinding sludge, having developed a special process to filter steel residue out of the cooling water. We collect around 600 tons of grinding sludge and up to 1,000 tons of scrap steel each year at our premises, returning it to the plant so it can be re-made into steel.

We've installed photovoltaic panels at our Swiss sites, which partially power our facilities while compensating for around 500 tonnes of CO<sub>2</sub> per year.

## **SOCIAL – STRONG COMMITMENT TO SOLID VALUES AND BUSINESS ETHICS**

We are a family business with a long history and a clear vision. Our values guide everything we do, from how we treat our employees, partners, suppliers, colleagues and customers, to how we contribute to society and the environment:

- **Employees:** attractive jobs, fair salary, generous benefits and training opportunities
- **Partners and suppliers:** long-term partnerships, genuine commitment to social and environmental responsibility
- **Support for the Global Climate Expedition:** inspiring young people to save our planet

## **ECONOMIC – SECURING THE FUTURE OF THE COMPANY**

We are an independent family company with a sustainable approach. We have taken steps to ensure the long-term stability and success of our company:

### **Victorinox Corporate Foundation: resolving succession issues and protecting jobs**

Victorinox AG is an independent family company. The Victorinox Corporate Foundation was created in 2000 to resolve future succession issues, secure the company during unfavorable economic times and protect jobs in the long term.

### **Carl and Elise Elsener-Gut Foundation: supporting charitable projects**

The Victorinox Corporate Foundation holds 90% of company shares. The remaining 10% are held by the non-profit Carl and Elise Elsener-Gut Foundation, which was created by the father of our current CEO and supports selected charitable projects both within Switzerland and abroad.

**“Living up to our legacy as Makers of the Original Swiss Army Knife™, our aim naturally is to be successful over the long term by providing compelling products and services on the global market. But protecting and preserving the world for future generations is just as important. We therefore see it as our responsibility to make sure our operations and those of our suppliers support economically, environmentally and socially sustainable goals.”** Carl Elsener, CEO Victorinox AG

# 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 our kitchen and commercial knives:**

| MATERIAL NO. | ABBREVIATION<br>DIN | ABBREVIATION<br>AISI | C<br>(%)    | CR<br>(%)     | MO<br>(%)   | V<br>(%)    |
|--------------|---------------------|----------------------|-------------|---------------|-------------|-------------|
| 1.4419       | X38 Cr Mo14         | 420Mod               | 0.36 - 0.42 | 13.00 - 14.50 | 0.60 - 1.00 |             |
| 1.4034       | X46 Cr13            | 420Mod               | 0.43 - 0.50 | 12.50 - 14.50 |             |             |
| 1.4116       | X50 Cr Mo V15       | 420MoV               | 0.45 - 0.55 | 14.00 - 15.00 | 0.50 - 0.80 | 0.10 - 0.20 |
| 1.4110       | X55 Cr Mo 14        | 440A                 | 0.48 - 0.60 | 13.00 - 15.00 | 0.50 - 0.80 | ≤ 0.15      |

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



# HANDLE MATERIALS

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

\* All products with wooden handles are not dishwasher safe.

# PACKAGING

## SB-SHEATH

SB-sheath for self service.



## S-SHEATH

S-sheath for blade protection



## BLISTER

### 6.8713.20 B

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



## CARDBOARD CARD



## GIFT BOX

### 6.7133.2 G

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



## FOLDING BOX



## DISPOSABLE BLADE PROTECTION

The majority of the single-packed paring knives from the Swiss Classic and Swiss Modern collections, are provided with disposable blade protection. Mostly available in packaging units of 20 pieces.



## EXAMPLE

  10 8.0908.21

Handle colors, packaging type, packaging unit, item number

# FORM AND FUNCTION

## SHAPING KNIFE

**Bird's Beak edge**

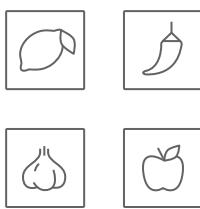
for decorating and garnishing  
with fruit and vegetables



## KITCHEN KNIFE

**Straight edge**

for cutting smaller  
fruit and vegetables



## STEAK KNIFE

**Straight edge**

for cutting cooked  
or grilled meat



## FISH FILLETING KNIFE

**Super flexible blade**

for filleting fish



## KITCHEN CLEAVER

**Heavy solid blade**

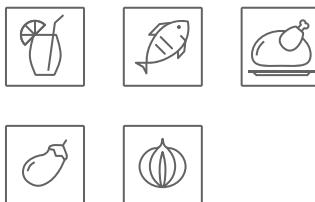
for chopping bones and raw fish



## SANTOKU KNIFE

**Fluted edge**

all-rounder for  
precision cutting



## CHEF'S KNIFE

**Straight edge**

for slicing cooked  
or grilled meat



## CHEF'S KNIFE

**Extra-wide blade**

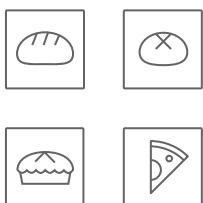
for slicing larger foods



## BREAD KNIFE

**Wavy edge**

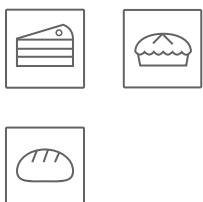
for cutting a variety of  
baked goods with crusts



## PAstry KNIFE

**Wavy edge**

for cutting cakes,  
pastries and bread



## SALMON KNIFE

**Fluted edge**

perfect for filleting  
salmon



# CORRECT HANDLING AND CARE

## THE BLADE

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

## SHARPENING

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

## THE SHARPENING STEEL

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

## WOODEN HANDLES

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

## SYNTHETIC HANDLES

The synthetic handles of our kitchen knives are generally dishwasher safe, but we still recommend you wash them by hand.

## CUTTING BOARDS

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

## PROTECTIVE WAX

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

# DISHWASHER SAFE

All dishwasher safe products are marked with a corresponding icon. Please make sure that knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color intensity and rusting may occur. Forged knives with a polyoxymethylene (POM) handle are dishwasher safe, but we recommend you clean them by hand.



# STERILIZABILITY FOR COMMERCIAL KNIVES

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





# SWISS CLASSIC

## PRECISION CUTS AND EFFORTLESS HANDLING

- Professional sharpness for precise slicing
- Ergonomic and lightweight handles
- Swiss Made, durable and dishwasher safe



Designed for those who demand quality, reliability, and precision in every meal, the trusted Swiss Classic collection makes cooking a seamless and enjoyable experience. Crafted from European steel, these knives provide professional sharpness and performance, ensuring control during both everyday meal preparation and more ambitious culinary projects. Lightweight and ergonomic, each knife offers effortless comfort and ease of use. With a versatile range of knife types and thoughtfully curated gift sets, this collection makes cooking a true pleasure.

**6.7503**

**SHAPING KNIFE**



- With blade protection
- Bent



**LENGTH OF BLADE**

6 cm



20

**6.7503**



20

**6.7501.C1**

Set: 6 pieces



1

**6.7503.6**

**6.7303**

**PARING KNIFE**



- With blade protection
- Straight cut



**LENGTH OF BLADE**

6 cm



20

**6.7303**



20

**6.7301.C1**

**6.7403**

**PARING KNIFE**



- With blade protection
- Straight cut



**LENGTH OF BLADE**

8 cm



20

**6.7403**



20

**6.7401.C1**

Set: 2 pieces



1

**6.7403.2**



1

**6.7401.2C1**

Blister: 2 pieces



10

**6.7403.2B**



10

**6.7401.2C1B**

**6.7433**

**PARING KNIFE**



- With blade protection
- Wavy edge
- Straight cut



**LENGTH OF BLADE**

8 cm



20

**6.7433**



20

**6.7431.C1**

**6.7603****PARING KNIFE**

- With blade protection
- Pointed tip

**LENGTH OF BLADE**

|  |  |    |        |  |  |  |    |           |  |  |  |    |           |
|--|--|----|--------|--|--|--|----|-----------|--|--|--|----|-----------|
|  |  | 20 | 6.7603 |  |  |  | 20 | 6.7601.C1 |  |  |  | 20 | 6.7604.C1 |
|--|--|----|--------|--|--|--|----|-----------|--|--|--|----|-----------|

|  |  |    |           |  |  |  |    |           |  |  |  |    |           |
|--|--|----|-----------|--|--|--|----|-----------|--|--|--|----|-----------|
|  |  | 20 | 6.7605.C1 |  |  |  | 20 | 6.7608.C1 |  |  |  | 20 | 6.7609.C1 |
|--|--|----|-----------|--|--|--|----|-----------|--|--|--|----|-----------|

8 cm

|  |  |    |           |
|--|--|----|-----------|
|  |  | 20 | 6.7602.C1 |
|--|--|----|-----------|

|  |  |   |          |  |  |  |   |            |  |  |  |   |            |
|--|--|---|----------|--|--|--|---|------------|--|--|--|---|------------|
|  |  | 1 | 6.7603.2 |  |  |  | 1 | 6.7601.2C1 |  |  |  | 1 | 6.7604.2C1 |
|--|--|---|----------|--|--|--|---|------------|--|--|--|---|------------|

|  |  |   |            |  |  |  |   |            |  |  |  |   |            |
|--|--|---|------------|--|--|--|---|------------|--|--|--|---|------------|
|  |  | 1 | 6.7605.2C1 |  |  |  | 1 | 6.7608.2C1 |  |  |  | 1 | 6.7609.2C1 |
|--|--|---|------------|--|--|--|---|------------|--|--|--|---|------------|

Set: 2 pieces

|  |  |   |            |
|--|--|---|------------|
|  |  | 1 | 6.7602.2C1 |
|--|--|---|------------|

|  |  |    |           |  |  |  |    |             |  |  |  |    |             |
|--|--|----|-----------|--|--|--|----|-------------|--|--|--|----|-------------|
|  |  | 10 | 6.7603.2B |  |  |  | 10 | 6.7601.2C1B |  |  |  | 10 | 6.7604.2C1B |
|--|--|----|-----------|--|--|--|----|-------------|--|--|--|----|-------------|

Blister: 2 pieces

|  |  |    |             |  |  |  |    |             |  |  |  |    |             |
|--|--|----|-------------|--|--|--|----|-------------|--|--|--|----|-------------|
|  |  | 10 | 6.7605.2C1B |  |  |  | 10 | 6.7608.2C1B |  |  |  | 10 | 6.7609.2C1B |
|--|--|----|-------------|--|--|--|----|-------------|--|--|--|----|-------------|

Set: 6 pieces

|  |  |   |          |
|--|--|---|----------|
|  |  | 1 | 6.7603.6 |
|--|--|---|----------|

**6.7633****PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip

**LENGTH OF BLADE**

|  |  |    |        |  |  |  |    |           |  |  |  |    |           |
|--|--|----|--------|--|--|--|----|-----------|--|--|--|----|-----------|
|  |  | 20 | 6.7633 |  |  |  | 20 | 6.7631.C1 |  |  |  | 20 | 6.7634.C1 |
|--|--|----|--------|--|--|--|----|-----------|--|--|--|----|-----------|

|  |  |    |           |  |  |  |    |           |  |  |  |    |           |
|--|--|----|-----------|--|--|--|----|-----------|--|--|--|----|-----------|
|  |  | 20 | 6.7635.C1 |  |  |  | 20 | 6.7638.C1 |  |  |  | 20 | 6.7639.C1 |
|--|--|----|-----------|--|--|--|----|-----------|--|--|--|----|-----------|

8 cm

|  |  |    |           |
|--|--|----|-----------|
|  |  | 20 | 6.7632.C1 |
|--|--|----|-----------|

|  |  |    |           |  |  |  |    |             |  |  |  |    |             |
|--|--|----|-----------|--|--|--|----|-------------|--|--|--|----|-------------|
|  |  | 10 | 6.7633.2B |  |  |  | 10 | 6.7631.2C1B |  |  |  | 10 | 6.7634.2C1B |
|--|--|----|-----------|--|--|--|----|-------------|--|--|--|----|-------------|

Blister: 2 pieces

|  |  |    |             |  |  |  |    |             |  |  |  |    |             |
|--|--|----|-------------|--|--|--|----|-------------|--|--|--|----|-------------|
|  |  | 10 | 6.7635.2C1B |  |  |  | 10 | 6.7638.2C1B |  |  |  | 10 | 6.7639.2C1B |
|--|--|----|-------------|--|--|--|----|-------------|--|--|--|----|-------------|

Set: 6 pieces

|  |  |   |          |
|--|--|---|----------|
|  |  | 1 | 6.7633.6 |
|--|--|---|----------|

**6.7703****PARING KNIFE**

- With blade protection
- Pointed tip

**LENGTH OF BLADE**

|  |  |        |  |  |  |           |  |  |  |           |
|--|--|--------|--|--|--|-----------|--|--|--|-----------|
|  |  | 6.7703 |  |  |  | 6.7701.C1 |  |  |  | 6.7704.C1 |
|--|--|--------|--|--|--|-----------|--|--|--|-----------|

|  |  |           |  |  |  |           |  |  |  |           |
|--|--|-----------|--|--|--|-----------|--|--|--|-----------|
|  |  | 6.7705.C1 |  |  |  | 6.7708.C1 |  |  |  | 6.7709.C1 |
|--|--|-----------|--|--|--|-----------|--|--|--|-----------|

10 cm

|  |  |           |
|--|--|-----------|
|  |  | 6.7702.C1 |
|--|--|-----------|

Set: 6 pieces

|  |  |          |
|--|--|----------|
|  |  | 6.7703.6 |
|--|--|----------|

**6.7733****PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip

**LENGTH OF BLADE**

|  |  |        |  |  |  |           |  |  |  |           |
|--|--|--------|--|--|--|-----------|--|--|--|-----------|
|  |  | 6.7733 |  |  |  | 6.7731.C1 |  |  |  | 6.7734.C1 |
|--|--|--------|--|--|--|-----------|--|--|--|-----------|

|  |  |           |  |  |  |           |  |  |  |           |
|--|--|-----------|--|--|--|-----------|--|--|--|-----------|
|  |  | 6.7735.C1 |  |  |  | 6.7738.C1 |  |  |  | 6.7739.C1 |
|--|--|-----------|--|--|--|-----------|--|--|--|-----------|

10 cm

|  |  |           |
|--|--|-----------|
|  |  | 6.7732.C1 |
|--|--|-----------|

Set: 6 pieces

|  |  |          |
|--|--|----------|
|  |  | 6.7733.6 |
|--|--|----------|

**6.7803****TABLE KNIFE**

- With blade protection
- Round

**LENGTH OF BLADE**

|       |  |  |        |
|-------|--|--|--------|
| 11 cm |  |  | 6.7803 |
|-------|--|--|--------|

Set: 6 pieces

|  |  |          |
|--|--|----------|
|  |  | 6.7803.6 |
|--|--|----------|

**6.7833****TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round

**LENGTH OF BLADE**

|  |  |    |        |  |  |  |    |           |  |  |  |    |           |
|--|--|----|--------|--|--|--|----|-----------|--|--|--|----|-----------|
|  |  | 20 | 6.7833 |  |  |  | 20 | 6.7831.C1 |  |  |  | 20 | 6.7834.C1 |
|--|--|----|--------|--|--|--|----|-----------|--|--|--|----|-----------|

|  |  |    |           |  |  |  |    |           |  |  |  |    |           |
|--|--|----|-----------|--|--|--|----|-----------|--|--|--|----|-----------|
|  |  | 20 | 6.7835.C1 |  |  |  | 20 | 6.7838.C1 |  |  |  | 20 | 6.7839.C1 |
|--|--|----|-----------|--|--|--|----|-----------|--|--|--|----|-----------|

11 cm

|  |  |    |           |
|--|--|----|-----------|
|  |  | 20 | 6.7832.C1 |
|--|--|----|-----------|

|  |  |   |          |  |  |  |   |            |  |  |  |   |            |
|--|--|---|----------|--|--|--|---|------------|--|--|--|---|------------|
|  |  | 1 | 6.7833.2 |  |  |  | 1 | 6.7831.2C1 |  |  |  | 1 | 6.7834.2C1 |
|--|--|---|----------|--|--|--|---|------------|--|--|--|---|------------|

|  |  |   |            |  |  |  |   |            |  |  |  |   |            |
|--|--|---|------------|--|--|--|---|------------|--|--|--|---|------------|
|  |  | 1 | 6.7835.2C1 |  |  |  | 1 | 6.7838.2C1 |  |  |  | 1 | 6.7839.2C1 |
|--|--|---|------------|--|--|--|---|------------|--|--|--|---|------------|

Set: 2 pieces

|  |  |   |            |
|--|--|---|------------|
|  |  | 1 | 6.7832.2C1 |
|--|--|---|------------|

|  |  |    |           |  |  |  |    |             |  |  |  |    |             |
|--|--|----|-----------|--|--|--|----|-------------|--|--|--|----|-------------|
|  |  | 10 | 6.7833.2B |  |  |  | 10 | 6.7831.2C1B |  |  |  | 10 | 6.7834.2C1B |
|--|--|----|-----------|--|--|--|----|-------------|--|--|--|----|-------------|

|  |  |    |             |  |  |  |    |             |  |  |  |    |             |
|--|--|----|-------------|--|--|--|----|-------------|--|--|--|----|-------------|
|  |  | 10 | 6.7835.2C1B |  |  |  | 10 | 6.7838.2C1B |  |  |  | 10 | 6.7839.2C1B |
|--|--|----|-------------|--|--|--|----|-------------|--|--|--|----|-------------|

Blister: 2 pieces

|  |  |    |             |
|--|--|----|-------------|
|  |  | 10 | 6.7832.2C1B |
|--|--|----|-------------|

Set: 6 pieces

|  |  |   |          |  |  |  |   |            |
|--|--|---|----------|--|--|--|---|------------|
|  |  | 1 | 6.7833.6 |  |  |  | 1 | 6.7834.6C1 |
|--|--|---|----------|--|--|--|---|------------|

**6.7833.E1****TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round
- With "Brotzeitmesser" etching

**LENGTH OF BLADE**

11 cm

|  |  |    |           |  |  |  |    |             |
|--|--|----|-----------|--|--|--|----|-------------|
|  |  | 20 | 6.7833.E1 |  |  |  | 20 | 6.7832.C1E1 |
|--|--|----|-----------|--|--|--|----|-------------|

**6.7836.6C1****TOMATO AND TABLE KNIFE SET, 6 PIECES**

- With blade protection
- Wavy edge
- Round

**LENGTH OF BLADE**

11 cm

|  |  |   |            |
|--|--|---|------------|
|  |  | 1 | 6.7836.6C1 |
|--|--|---|------------|

**6.7833.F**

**PICNIC KNIFE**



- Wavy edge
- Round
- Foldable



**LENGTH OF BLADE**

20 6.7833.F | 20 6.7831.FC1 | 20 6.7834.FC1

20 6.7835.FC1 | 20 6.7838.FC1 | 20 6.7839.FC1

11 cm

20 6.7832.FC1

**6.7803.F**

**PICNIC KNIFE**



- Round
- Foldable



**LENGTH OF BLADE**

11 cm 20 6.7803.F | 20 6.7801.FC1

**6.7863**

**CHEESE AND SAUSAGE KNIFE**



- With blade protection
- Wavy edge
- Fork tip



**LENGTH OF BLADE**

11 cm 20 6.7863 | 20 6.7861.C1

**6.7863.13B**

**BUTTER AND CREAM CHEESE KNIFE**



- Wavy edge
- Perforated blade
- Fork tip



**LENGTH OF BLADE**

13 cm 10 6.7863.13B

**6.7203****STEAK KNIFE**

- With blade protection

**LENGTH OF BLADE**11 cm   20 6.7203Set: 6 pieces   1 6.7203.6**6.7233****STEAK AND PIZZA KNIFE**

- With blade protection
- Wavy edge

**LENGTH OF BLADE**  20 6.7233 |   20 6.7231.C1 |   20 6.7234.C1  20 6.7235.C1 |   20 6.7238.C1 |   20 6.7239.C111 cm   20 6.7232.C1Set: 6 pieces   1 6.7233.6 |   1 6.7234.6C1**6.7903****STEAK KNIFE "GOURMET"**

- With blade protection

**LENGTH OF BLADE**12 cm   6 6.7903Blister: 2 pieces   1 6.7903.2B**6.7933****STEAK AND PIZZA KNIFE "GOURMET"**

- With blade protection
- Wavy edge

**LENGTH OF BLADE**12 cm   6 6.7933Blister: 2 pieces   1 6.7933.2B

**6.8103.18B**

**CARVING KNIFE**



**LENGTH OF BLADE**

12 cm 10 **6.8103.12B**

---

15 cm 10 **6.8103.15B**

---

18 cm 10 **6.8103.18B**

---

**6.8003.15B**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

12 cm 10 **6.8003.12B**

---

15 cm 10 **6.8003.15B**

---

**6.8003.19B**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

19 cm 10 **6.8003.19B** | 10 **6.8001.19C1B** | 10 **6.8004.19C1B**

---

22 cm 10 **6.8003.22B**

---

25 cm 10 **6.8003.25B**

---

**6.8023.25B****CHEF'S KNIFE**

- Fluted edge

**LENGTH OF BLADE**

25 cm

10 **6.8023.25B****6.8063.20B****CHEF'S KNIFE**

- Extra wide

**LENGTH OF BLADE**

20 cm

10 **6.8063.20B****6.8083.20B****CHEF'S KNIFE**

- Fluted edge
- Extra wide

**LENGTH OF BLADE**

20 cm

10 **6.8083.20B****6.8503.17B****SANTOKU KNIFE****LENGTH OF BLADE**

17 cm

10 **6.8503.17B**

**6.8523.17B**

**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm



10 6.8523.17B



10 6.8521.17C1B



10 6.8524.17C1B

**6.8633.21B**

**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

21 cm



10 6.8633.21B



10 6.8631.21C1B



10 6.8634.21C1B

**6.8633.22B**

**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

22 cm



10 6.8633.22B

26 cm



10 6.8633.26B

**6.8663.21**

**DUX-KNIFE**

- Wavy edge



**LENGTH OF BLADE**

21 cm



1 6.8663.21

**6.8413.15B****BONING KNIFE**

- Narrow
- Flexible

**LENGTH OF BLADE**

15 cm



10 6.8413.15B

**6.8713.20B****FILLETING KNIFE**

- Flexible
- Pointed tip

**LENGTH OF BLADE**

16 cm



10 6.8713.16B

20 cm



10 6.8713.20B

**6.8563.18B****CHEF'S KNIFE**

- Extra wide
- Chinese style
- Height of blade 8 cm

**LENGTH OF BLADE**

18 cm



10 6.8563.18B

**6.8223.25B****SLICING KNIFE**

- Fluted edge
- Round

**LENGTH OF BLADE**

25 cm



10 6.8223.25B

**6.7493.2**

**PARING KNIFE SET**



2-part



1

**6.7493.2**



1

**6.7491.2C1**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7403**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7433**

**6.7693.2**

**PARING KNIFE SET**



2-part



1

**6.7693.2**



1

**6.7691.2C1**



1

**6.7694.2C1**



1

**6.7695.2C1**



1

**6.7698.2C1**



1

**6.7699.2C1**



1

**6.7692.2C1**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7603**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7633**

**6.7113.2****PARING KNIFE SET**

2-part



1

**6.7113.2**

1

**6.7114.2C1**

1

**6.7111.2C1****INCLUDED**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7603**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7833****6.7793.2****PARING KNIFE SET**

2-part



1

**6.7793.2**

1

**6.7798.2C1**

1

**6.7791.2C1**

1

**6.7799.2C1**

1

**6.7794.2C1**

1

**6.7792.2C1**

1

**6.7795.2C1**

Blister: 2 pieces



10

**6.7793.2B**

10

**6.7798.2C1B**

10

**6.7794.2C1B**

10

**6.7799.2C1B**

10

**6.7795.2C1B****INCLUDED**

Paring Knife



Paring Knife

**LENGTH OF BLADE**

10 cm

**6.7703****LENGTH OF BLADE**

10 cm

**6.7733**

**6.7113.34**

**PARING KNIFE SET**



3-part



**1**

**6.7113.34**



**1**

**6.7111.34C1**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7633**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7833**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7703**

**6.7116.34C1**

**PARING KNIFE SET**



3-part

**1**

**6.7116.34C1**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7433**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7834.C1**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7701.C1**

**6.7116.32C1****PARING KNIFE SET**

3-part

 1 **6.7116.32C1****INCLUDED**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7609.C1**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7638.C1**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7832.C1****6.7113.21****PARING KNIFE SET WITH PEELER**

2-part



1

**6.7113.21**

1

**6.7114.21C1****INCLUDED**

Iota Peeler



1

**6.7111.21C1**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7603**

**6.7113.22**

**PARING KNIFE SET WITH PEELER**



2-part



1

**6.7113.22**



1

**6.7111.22C1**



1

**6.7114.22C1**



**INCLUDED**

Ypsos Peeler



**6.0963.3**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7603**

**6.7113.33**

**PARING KNIFE SET WITH PEELER**



3-part



1

**6.7113.33**



1

**6.7111.33C1**



1

**6.7114.33C1**



**INCLUDED**

Iota Peeler



**6.0943.3**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7603**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7733**

**6.7116.33C1****PARING KNIFE SET WITH PEELER**

3-part



1

**6.7116.33C1****INCLUDED**

Iota Peeler

**6.0943.4**

Paring Knife

**LENGTH OF BLADE**

10 cm

**6.7732.C1**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7605.C1**

**6.7193.F****CUTTING BOARD PICNIC KNIFE SET**

2-part



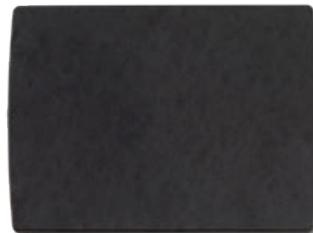
10 6.7193.F



10 6.7191.FC1

**INCLUDED**

Cutting Board



Picnic Knife

**SIZE**

164 x 120 x 6 mm



7.4115

**LENGTH OF BLADE**

11 cm



6.7833.F

**6.7193.3F****PICNIC SET**

- Hangable packaging
- Transparent transport case



3-part



10 6.7193.3F



10 6.7194.3FC1

**INCLUDED**

Table Spoon



5.1553

Picnic Knife

**LENGTH OF BLADE**

11 cm



6.7833.F

Table Fork



5.1543

**6.7133.2G****CARVING SET**

- Hangable packaging

2-part



6.7133.2G

**INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

19 cm



6.8003.19B

Carving Fork

**LENGTH**

15 cm



5.2103.15B

Folding box

Gift

Packaging unit

Dishwasher safe



**6.7133.41G****KITCHEN SET**

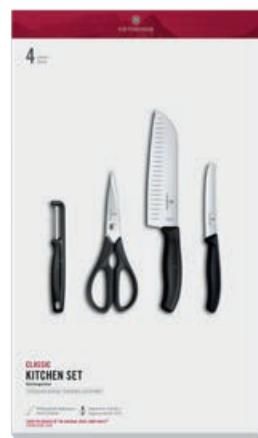
- Hangable packaging



4-part



1

**6.7133.41G****INCLUDED**

Iota Peeler

**6.0943.3**

Multipurpose Kitchen Scissors

**TOTAL LENGTH**

20 cm

**7.6363.3**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7833**

Santoku Knife

**LENGTH OF BLADE**

17 cm

**6.8523.17B**



**6.7133.5G**

**KITCHEN SET**

- Hangable packaging



5-part



1

**6.7133.5G**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7433**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7603**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7833**

Chef's Knife



**LENGTH OF BLADE**

19 cm



**6.8003.19B**

Bread Knife



**LENGTH OF BLADE**

21 cm



**6.8633.21B**

**6.7113.61G****PARING KNIFE SET**

- Hangable packaging

6-part



1

**6.7113.61G****INCLUDED**

Iota Peeler

**6.0943.3**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7603**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7633**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7403**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7433**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7833**

**6.7133.71G**

**KITCHEN SET**

- Hangable packaging



7-part



1

**6.7133.71G**



**INCLUDED**

Iota Peeler



**6.0943.3**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7833**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**6.8523.17B**

Bread and Pastry Knife



**LENGTH OF BLADE**

22 cm



**6.8633.22B**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7603**

Carving Fork



**LENGTH**

15 cm



**5.2103.15**

Chef's Knife



**LENGTH OF BLADE**

19 cm



**6.8003.19B**

**6.7133.3G****KITCHEN SET**

- Hangable packaging

3-part



1

**6.7133.3G****INCLUDED**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7603**

Chef's Knife

**LENGTH OF BLADE**

19 cm

**6.8003.19B**

Chef's Knife

**LENGTH OF BLADE**

20 cm

**6.8063.20B****6.7133.21G****KITCHEN SET**

- Hangable packaging

2-part



1

**6.7133.21G****INCLUDED**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7633**

Santoku Knife

**LENGTH OF BLADE**

17 cm

**6.8523.17B**

Packaging unit



Dishwasher safe

**6.7833****TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round

**LENGTH OF BLADE**

11 cm



6.7833



6.7834.C1

Set: 2 pieces



6.7833.2



6.7834.2C1

Set: 6 pieces



6.7833.6



6.7834.6C1

**6.7803****TABLE KNIFE**

- With blade protection
- Round

**LENGTH OF BLADE**

11 cm



6.7803

Set: 6 pieces



6.7803.6

**6.7233****STEAK AND PIZZA KNIFE**

- With blade protection
- Wavy edge

**LENGTH OF BLADE**

11 cm



6.7233



6.7234.C1

Set: 6 pieces



6.7233.6



6.7234.6C1

**6.7203****STEAK KNIFE**

- With blade protection

**LENGTH OF BLADE**

11 cm



6.7203

Set: 6 pieces



6.7203.6



**5.1543**

**TABLE FORK**



■ 6 5.1543



■ 6 5.1544.C1

---

**5.1553**

**TABLE SPOON**



■ 6 5.1553



■ 6 5.1554.C1

---

**5.1583**

**CAKE FORK**



■ 6 5.1583



■ 6 5.1584.C1

---

**5.1573**

**TEA SPOON**



■ 6 5.1573



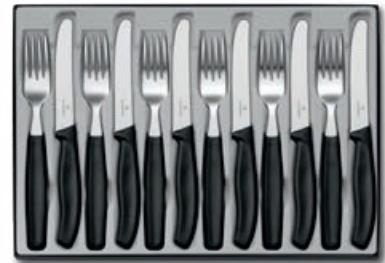
■ 6 5.1574.C1

**6.7833.12****TABLE SET, 12 PIECES**

- Wavy edge
- With tomato and table knife

**LENGTH OF BLADE**  1 **6.7833.12**

11 cm

  1 **6.7834.12C1****6.7833.24****TABLE SET, 24 PIECES**

- Wavy edge
- With tomato and table knife

**LENGTH OF BLADE**  1 **6.7833.24**

11 cm

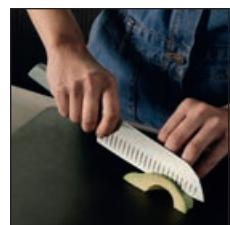
  1 **6.7834.24C1**



# SWISS MODERN

## HEAVENLY CONNECTIONS OF PRECISION AND DESIGN

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



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

**6.9006.1042****PARING KNIFE**

- With blade protection
- Pointed tip

**LENGTH OF BLADE**

10 cm

 16

6.9006.1042

 16

6.9003.10

**6.9006.10W21****PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip

**LENGTH OF BLADE**

10 cm

 16

6.9006.10W21

 16

6.9003.10W

**6.9006.11W43****TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round

**LENGTH OF BLADE**

11 cm

 6

6.9006.11W43

 6

6.9006.11W2

 6

6.9003.11W

Set: 2-part

 10

6.9006.11W43B

 10

6.9006.11W2B

 10

6.9003.11WB

**6.9006.112****TABLE KNIFE**

- With blade protection
- Round

**LENGTH OF BLADE**

11 cm

 6

6.9006.112

 6

6.9003.11

**6.9003.12W****STEAK AND PIZZA KNIFE**

- With blade protection
- Wavy edge

**LENGTH OF BLADE**

12 cm

 6

6.9006.12W43

 6

6.9006.12W2

 6

6.9003.12W

Set: 2-part

 10

6.9006.12W43B

 10

6.9006.12W2B

 10

6.9003.12WB

**6.9006.122****STEAK KNIFE**

- With blade protection

**LENGTH OF BLADE**

12 cm

 6

6.9006.122

 6

6.9003.12

 Standard    Blister    <sup>20</sup> Packaging unit Dishwasher safe

**6.9016.1521B CHEF'S KNIFE**



**LENGTH OF BLADE**

15 cm



10 6.9016.1521B



10 6.9013.15B

**6.9016.221B CHEF'S KNIFE**



**LENGTH OF BLADE**

19 cm



10 6.9016.198B



10 6.9013.19B

22 cm



10 6.9016.221B



10 6.9013.22B

**6.9016.2543B CHEF'S KNIFE**



**LENGTH OF BLADE**

25 cm



10 6.9016.2543B



10 6.9013.25B

**6.9016.202B CHEF'S KNIFE**



**CHEF'S KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm



10 6.9016.202B



10 6.9013.20B

**6.9056.17K6B SANTOKU KNIFE**



**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm



10 6.9056.17K6B



10 6.9053.17KB

**6.9076.22W5B****BREAD AND PASTRY KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**

22 cm



10

6.9076.22W5B



10

6.9073.22WB

26 cm



10

6.9076.26W44B



10

6.9073.26WB

 Blister

Packaging unit



Dishwasher safe



**6.9096.21G**

**CARVING SET**



2-part



**6.9096.21G**



**6.9093.21G**



**INCLUDED**

Chef's Knife



**LENGTH OF BLADE**

22 cm



**6.9016.221B**

Carving Fork



**LENGTH**

15 cm



**6.9036.158B**

**6.9096.22G**

**KITCHEN SET**



2-part



**6.9096.22G**



**6.9093.22G**



**INCLUDED**

Bread and Pastry Knife



**LENGTH OF BLADE**

22 cm



**6.9076.22W5B**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**6.9056.17K6B**

**6.9006.11W43****TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round

**LENGTH OF BLADE**

11 cm



6

6.9006.11W43



6

6.9006.11W2



6

6.9003.11W

Set: 2-part



10

6.9006.11W43B



10

6.9006.11W2B



10

6.9003.11WB

**6.9003.12W****STEAK AND PIZZA KNIFE**

- With blade protection
- Wavy edge

**LENGTH OF BLADE**

12 cm



6

6.9006.12W43



6

6.9006.12W2



6

6.9003.12W

Set: 2-part



10

6.9006.12W43B



10

6.9006.12W2B



10

6.9003.12WB

Standard  Blister  Gift  Packaging unit |  Dishwasher safe



**6.9036.0943** TABLE FORK



  6 6.9036.0943 |   6 6.9036.092 |   6 6.9033.09

---

**6.9036.082** TABLE SPOON



  6 6.9036.0843 |   6 6.9036.082 |   6 6.9033.08

---

**6.9033.06** CAKE FORK



  6 6.9036.0643 |   6 6.9036.062 |   6 6.9033.06

---

**6.9036.0743** TEA SPOON



  6 6.9036.0743 |   6 6.9036.072 |   6 6.9033.07

**6.9096.11W43.12 TABLE SET, 12 PIECES**

- Wavy edge
- With tomato and table knife

**LENGTH OF BLADE**

11 cm

■ 1 6.9096.11W43.12 | ■ 1 6.9096.11W2.12 | ■ 1 6.9093.11W.12
**6.9096.11W43.24 TABLE SET, 24 PIECES**

- Wavy edge
- With tomato and table knife

**LENGTH OF BLADE**

11 cm

■ 1 6.9096.11W43.24 | ■ 1 6.9096.11W2.24 | ■ 1 6.9093.11W.24
**6.9096.12W2.12 TABLE SET, 12 PIECES**

- Wavy edge
- With steak and pizza knife

**LENGTH OF BLADE**

12 cm

■ 1 6.9096.12W2.12 | ■ 1 6.9093.12W.12
**6.9093.12W.24 TABLE SET, 24 PIECES**

- Wavy edge
- With steak and pizza knife

**LENGTH OF BLADE**

12 cm

■ 1 6.9096.12W2.24 | ■ 1 6.9093.12W.24

**6.9000.12WG STEAK AND PIZZA KNIFE SET, 2 PIECES**

- Wavy edge



**LENGTH OF BLADE**

12 cm



6

**6.9000.12WG**

---

**6.9000.12G STEAK KNIFE SET, 2 PIECES**



**LENGTH OF BLADE**

12 cm



6

**6.9000.12G**

---

**6.9010.15G CHEF'S KNIFE**



**LENGTH OF BLADE**

15 cm



6

**6.9010.15G**

---

**6.9010.20G CHEF'S KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm



6

**6.9010.20G**

---

**6.9010.22G CHEF'S KNIFE**



**LENGTH OF BLADE**

22 cm



6

**6.9010.22G**

**6.9050.17KG****SANTOKU KNIFE**

- Fluted edge

**LENGTH OF BLADE**

17 cm



6

**6.9050.17KG****6.9070.22WG****BREAD AND PASTRY KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**

22 cm



6

**6.9070.22WG****6.9091.2****CARVING SET**

2-part



1

**6.9091.2****INCLUDED**

Chef's Knife



Carving Fork

**LENGTH OF BLADE**

22 cm

**6.9010.22G****LENGTH**

15 cm

**6.9030.15G**



WOOD

# NATURALLY CONVINCING AND SMART KNIVES

WOOD

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



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

**5.3209**

**CHESTNUT KNIFE**



6 5.3209

---

**5.3100**

**SHAPING KNIFE**

- Bent



**LENGTH OF BLADE**

6 cm



6 5.3100

---

**5.3000**

**PARING KNIFE**

- Pointed tip
- Without blade protection



**LENGTH OF BLADE**

8 cm



6 5.3000

---

**5.3030**

**PARING KNIFE**

- Wavy edge
- Pointed tip
- Without blade protection



**LENGTH OF BLADE**

8 cm



6 5.3030

---

**5.0700**

**PARING KNIFE**

- Pointed tip
- Without blade protection



**LENGTH OF BLADE**

10 cm



6 5.0700

---

**5.0730**

**PARING KNIFE**

- Wavy edge
- Pointed tip
- Without blade protection



**LENGTH OF BLADE**

10 cm



6 5.0730

---

**5.0830.11G**

**TOMATO AND TABLE KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

11 cm



10 5.0830.11G

Standard SB sheath Gift Packaging unit

WOOD



**5.1200.12G**

**STEAK KNIFE SET**

- 2-part

**LENGTH OF BLADE**

12 cm



1

**5.1200.12G**



**5.1230.12G**

**STEAK AND PIZZA KNIFE SET**

- 2-part
- Wavy edge

**LENGTH OF BLADE**

12 cm



1

**5.1230.12G**



**5.1120.2G**

**STEAK KNIFE SET**

- 2 x 6.7900.14

**LENGTH OF BLADE**

14 cm



1

**5.1120.2G**



**5.2000.12****CHEF'S KNIFE****LENGTH OF BLADE**12 cm 6 **5.2000.12**15 cm 6 **5.2000.15G****5.2030.12****CHEF'S KNIFE**

- Wavy edge

**LENGTH OF BLADE**12 cm 6 **5.2030.12****6.8500.17G****SANTOKU KNIFE****LENGTH OF BLADE**17 cm 6 **6.8500.17G****6.8520.17G****SANTOKU KNIFE**

- Fluted edge

**LENGTH OF BLADE**17 cm 6 **6.8520.17G**

**5.1800.18****CARVING KNIFE****LENGTH OF BLADE**18 cm 6 **5.1800.18****5.2000.19G****CHEF'S KNIFE****LENGTH OF BLADE**19 cm 6 **5.2000.19G**22 cm 6 **5.2000.22G**25 cm 6 **5.2000.25G**28 cm 6 **5.2000.28**31 cm 6 **5.2000.31****5.2030.22****CHEF'S KNIFE**

- Wavy edge

**LENGTH OF BLADE**19 cm 6 **5.2030.19**22 cm 6 **5.2030.22**25 cm 6 **5.2030.25****5.2060.20G****CHEF'S KNIFE**

- Extra wide

**LENGTH OF BLADE**20 cm 6 **5.2060.20G**

**5.1630.21G****BREAD KNIFE**

- Wavy edge

**LENGTH OF BLADE**

21 cm



6

**5.1630.21G****5.2930.26G****BREAD AND PASTRY KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**

22 cm



6

**5.2930.22G**

26 cm



6

**5.2930.26G****5.3700.18****FILLETING KNIFE**

- Flexible

**LENGTH OF BLADE**

16 cm



6

**5.3700.16**

18 cm



6

**5.3700.18**| 6 **5.3700.18G****5.3810.18****FISH FILLETING KNIFE**

- Extra flexible

**LENGTH OF BLADE**

18 cm



6

**5.3810.18**

**5.1020.2G****CARVING SET**

2-part

1 **5.1020.2G****INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

19 cm

**5.2000.19**

Carving Fork

**LENGTH**

15 cm

**5.2100.15****5.1020.21G****KITCHEN SET**

2-part

1 **5.1020.21G****INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

19 cm

**5.2000.19**

Bread Knife

**LENGTH OF BLADE**

21 cm

**5.1630.21**

**5.1050.2G****CHEF'S SET**

2-part



1

**5.1050.2G****INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

15 cm

**5.2000.15**

Chef's Knife

**LENGTH OF BLADE**

22 cm

**5.2000.22****5.1050.3G****CHEF'S SET**

3-part



1

**5.1050.3G****INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

12 cm

**5.2000.12**

Chef's Knife

**LENGTH OF BLADE**

22 cm

**5.2000.22**

Chef's Knife

**LENGTH OF BLADE**

19 cm

**5.2000.19**

**5.4120.30**

**SALMON KNIFE**

- Fluted edge
- Round



**LENGTH OF BLADE**

30 cm



6

**5.4120.30**

---

**5.4200.25**

**SLICING KNIFE**

- Round



**LENGTH OF BLADE**

25 cm



6

**5.4200.25**

---

30 cm



6

**5.4200.30**

---

36 cm



6

**5.4200.36**

---

**5.4230.30**

**SLICING KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

25 cm



6

**5.4230.25**

---

30 cm



6

**5.4230.30**

---

36 cm



6

**5.4230.36**

**5.6006.15****BONING KNIFE**

- American handle

**LENGTH OF BLADE**

15 cm

6 **5.6006.15****5.6106.15****BONING KNIFE**

- Narrow
- American handle

**LENGTH OF BLADE**

15 cm

6 **5.6106.15****5.6406.12****BONING KNIFE**

- Narrow
- American handle

**LENGTH OF BLADE**

12 cm

6 **5.6406.12**

15 cm

6 **5.6406.15**

**5.6500.15**

**BONING KNIFE**

- Narrow
- Curved



**LENGTH OF BLADE**

15 cm



6 **5.6500.15**

---

**5.6606.15**

**BONING KNIFE**

- Narrow
- American handle
- Curved



**LENGTH OF BLADE**

12 cm



6 **5.6606.12**

---

15 cm



6 **5.6606.15**

---

**5.6616.15**

**BONING KNIFE**

- Flexible
- Narrow
- American handle
- Curved



**LENGTH OF BLADE**

12 cm



6 **5.6616.12**

---

15 cm



6 **5.6616.15**

**5.5200.16****SLAUGHTER AND BUTCHER'S KNIFE****LENGTH OF BLADE**

12 cm 6 5.5200.12

14 cm 6 5.5200.14

16 cm 6 5.5200.16

18 cm 6 5.5200.18

20 cm 6 5.5200.20

23 cm 6 5.5200.23

26 cm 6 5.5200.26

28 cm 6 5.5200.28

31 cm 6 5.5200.31

36 cm 6 5.5200.36

**5.5500.20****STICKING KNIFE****LENGTH OF BLADE**

20 cm 6 5.5500.20

**5.5600.16****STICKING KNIFE**

- Pointed tip

**LENGTH OF BLADE**

12 cm   10 **5.5600.12**

14 cm   6 **5.5600.14**

16 cm   6 **5.5600.16**

**5.7200.20****SLAUGHTER KNIFE**

- Narrow
- Curved

**LENGTH OF BLADE**

20 cm   6 **5.7200.20**

25 cm   6 **5.7200.25**

**5.7300.25****SLAUGHTER KNIFE**

- Curved

**LENGTH OF BLADE**

25 cm   6 **5.7300.25**

31 cm   6 **5.7300.31**

36 cm   6 **5.7300.36**

**5.8000.15****SKINNING KNIFE**

- Curved

**LENGTH OF BLADE**

15 cm



6 5.8000.15

**5.4000.18****KITCHEN CLEAVER**

- 600 g

**LENGTH OF BLADE**

18 cm



6 5.4000.18

**5.3900.33****STRIKING KNIFE**

- 800 g, pressed wood

**LENGTH OF BLADE**

33 cm



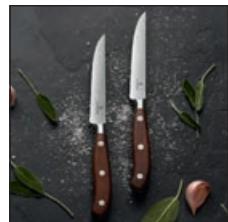
6 5.3900.33



# GRAND MAÎTRE

## CONFIDENCE AND PLEASURE IN CRAFTSMANSHIP

- Forged from one piece and hardened evenly
- Perfect balance for comfortable work
- Timeless design, built for longevity



For amateur cooks and professional chefs alike, the Grand Maître Collection is all about balance. Each piece in this sought-after range is uniformly hardened and forged from a single piece. This construction method means the transition from blade to handle is sleekly seamless, offering great control and precision with every slice. The ergonomically shaped handle ensures comfort even over sustained periods. It's perfect craftsmanship that pays off every day.

**7.7303.08G**

**SHAPING KNIFE**

- Bent



**LENGTH OF BLADE**

8 cm



6 7.7303.08G



**7.7203.08G**

**PARING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

8 cm



6 7.7203.08G



10 cm



6 7.7203.10G

**7.7203.12G**

**STEAK KNIFE**



**LENGTH OF BLADE**

12 cm



6 7.7203.12G



**7.7203.12WG**

**STEAK AND PIZZA KNIFE**

- Wavy edge



**LENGTH OF BLADE**

12 cm



6 7.7203.12WG



**7.7203.15G****CARVING KNIFE****LENGTH OF BLADE**

15 cm 6 7.7203.15G

20 cm 6 7.7203.20G

**7.7403.15G****CHEF'S KNIFE****LENGTH OF BLADE**

15 cm 6 7.7403.15G

**7.7403.22G****CHEF'S KNIFE****LENGTH OF BLADE**

20 cm 6 7.7403.20G

22 cm 6 7.7403.22G

25 cm 6 7.7403.25G

**7.7303.17G****SANTOKU KNIFE****LENGTH OF BLADE**

17 cm 6 7.7303.17G

**7.7323.17G**

**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm



6 7.7323.17G

**7.7433.23G**

**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

23 cm



6 7.7433.23G

**7.7433.26G**

**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

26 cm



6 7.7433.26G

**7.7213.20G**

**FILLETING KNIFE**



**LENGTH OF BLADE**

20 cm



6 7.7213.20G

**7.7223.26G**

**SLICING KNIFE**

- Fluted edge
- Round



**LENGTH OF BLADE**

26 cm



6 7.7223.26G

---

**7.7242.2**



**STEAK KNIFE SET**

- 2 x 7.7203.12

**LENGTH OF BLADE**

12 cm



**7.7242.2**



---

**7.7242.2W**



**STEAK AND PIZZA KNIFE SET**

- 2 x 7.7203.12W
- Wavy edge

**LENGTH OF BLADE**

12 cm



**7.7242.2W**



**Gift**



**Packaging unit**



**Dishwasher safe**

**GRAND MAÎTRE**



**7.7243.2**

**CARVING SET**



2-part



**7.7243.2**



**INCLUDED**

Carving Knife



**LENGTH OF BLADE**

20 cm



**7.7203.20**

Carving Fork



**LENGTH**

15 cm



**7.7233.15**

**7.7243.3**

**CHEF'S SET**



3-part



**7.7243.3**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**7.7203.08**

Chef's Knife



**LENGTH OF BLADE**

20 cm



**7.7403.20**

Carving Knife



**LENGTH OF BLADE**

20 cm



**7.7203.20**



**7.7300.08G SHAPING KNIFE**

- Bent



**LENGTH OF BLADE**

8 cm



6 7.7300.08G

---

**7.7200.10G PARING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

10 cm



6 7.7200.10G

---

**7.7200.12G STEAK KNIFE**



**LENGTH OF BLADE**

12 cm



6 7.7200.12G

---

**7.7200.12WG STEAK AND PIZZA KNIFE**

- Wavy edge



**LENGTH OF BLADE**

12 cm



6 7.7200.12WG

---

**7.7200.20G CARVING KNIFE**



**LENGTH OF BLADE**

20 cm



6 7.7200.20G

---

**7.7400.15G****CHEF'S KNIFE****LENGTH OF BLADE**

15 cm



6 7.7400.15G

**7.7400.22G****CHEF'S KNIFE****LENGTH OF BLADE**

20 cm



6 7.7400.20G

22 cm



6 7.7400.22G

**7.7320.17G****SANTOKU KNIFE**

- Fluted edge

**LENGTH OF BLADE**

17 cm



6 7.7320.17G

**7.7430.23G****BREAD KNIFE**

- Wavy edge

**LENGTH OF BLADE**

23 cm



6 7.7430.23G

**7.7430.26G****BREAD AND PASTRY KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**

26 cm



6 7.7430.26G

**7.7210.20G** FILLETING KNIFE



LENGTH OF BLADE

20 cm



6 7.7210.20G

**7.7300.15G** BONING KNIFE



LENGTH OF BLADE

15 cm



6 7.7300.15G



**7.7240.4****STEAK KNIFE SET**

- 4 x 7.7200.12

**LENGTH OF BLADE**

12 cm



1

7.7240.4

**7.7240.2W****STEAK AND PIZZA KNIFE SET**

- 2 x 7.7200.12W
- Wavy edge

**LENGTH OF BLADE**

12 cm



6

7.7240.2W

**7.7240.2****CARVING SET**

2-part



1

7.7240.2

**INCLUDED**

Carving Knife

**LENGTH OF BLADE**

20 cm



7.7200.20G

Carving Fork

**LENGTH**

15 cm



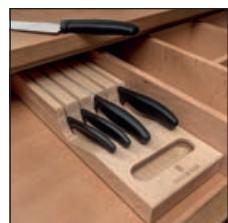
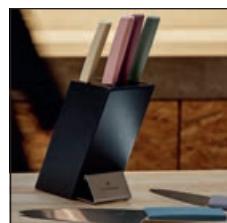
7.7230.15G



## STORAGE

# STORAGE SOLUTIONS FOR BUSY HOME KITCHENS

- Blade-safe storage solutions crafted in resilient materials
- Smart, functional additions to any pro kitchen or meat-processing facility
- Items deliver the ultimate in compact knife organization for maximum counter space



Every successful kitchen relies on a combination of exceptionally high-performance tools and meticulous organization. Building an efficient infrastructure in a busy home kitchen is critical. It not only keeps work surfaces clear, uncluttered and ready to use 24/7, it maximizes time efficiency. Blades, gadgets and culinary equipment that are systematically stored are quick to locate to get the job done faster. The Victorinox Storage collection epitomizes efficiency executed with excellence. A range of compact solutions spanning cutlery blocks and in-drawer knife holders delivers ergonomic design with sleek practicality.

**6.7153.11****CUTLERY BLOCK**

- Beechwood
- Swiss Classic Collection

12-part



1

**6.7153.11****INCLUDED**

Potato Peeler

**5.0203**

Paring Knife



Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7603****LENGTH OF BLADE**

8 cm

**6.7433**

Steak Knife



Paring Knife

**LENGTH OF BLADE**

10 cm

**6.7703****LENGTH OF BLADE**

11 cm

**6.7233**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7833**

Chef's Knife



Santoku Knife

**LENGTH OF BLADE**

15 cm

**6.8003.15****LENGTH OF BLADE**

17 cm

**6.8523.17**

Bread Knife



**LENGTH OF BLADE**

21 cm



**6.8633.21**

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm



**7.8013**

Chef's Knife



**LENGTH OF BLADE**

22 cm



**6.8003.22**

Cutlery Block



**7.7053.0**

Folding box Packaging unit



**6.7143.5**

**IN-DRAWER KNIFE HOLDER**

- Beechwood
- Swiss Classic Collection

6-part



**6.7143.5**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7603**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**6.8523.17**

Bread Knife



**LENGTH OF BLADE**

21 cm



**6.8633.21**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7833**

Chef's Knife



**LENGTH OF BLADE**

19 cm



**6.8003.19**

In-drawer Knife Holder



**7.7065.1**

**6.7173.8****CUTLERY BLOCK**

- Beechwood
- Swiss Classic Collection

9-part

1 **6.7173.8****INCLUDED**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7603**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7433**

Paring Knife

**LENGTH OF BLADE**

10 cm

**6.7703**

Steak Knife

**LENGTH OF BLADE**

11 cm

**6.7233**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7833**

Santoku Knife

**LENGTH OF BLADE**

17 cm

**6.8523.17**

Chef's Knife

**LENGTH OF BLADE**

19 cm

**6.8003.19**

Bread Knife

**LENGTH OF BLADE**

21 cm

**6.8633.21**

Cutlery Block

**7.7043.0**

**6.7126.6C1****UTILITY BLOCK**

- Synthetic
- Swiss Classic Collection

7-part



1

**6.7126.6C1****INCLUDED**

Iota Peeler

**6.0943.1**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7638.C1**

Tomato and Table Knife

**LENGTH OF BLADE**

11 cm

**6.7832.C1**

Cutlery Block

**7.7031.07**

Paring Knife

**LENGTH OF BLADE**

8 cm

**6.7609.C1**

Paring Knife

**LENGTH OF BLADE**

10 cm

**6.7705.C1**

Steak and Pizza Knife

**LENGTH OF BLADE**

11 cm

**6.7234.C1**

---

**6.7126.4C1****STEAK AND PIZZA KNIFE BLOCK**

- Synthetic
- Swiss Classic Collection

5-part

**6.7126.4C1****INCLUDED**

Steak and Pizza Knife

**LENGTH OF BLADE**

11 cm

**6.7235.C1**

Steak and Pizza Knife

**LENGTH OF BLADE**

11 cm

**6.7234.C1**

Cutlery Block

**7.7031.03**

---

**X.77031.13****NYLON INLAY**

- Replacement inlay for: 6.7126.6C1, 7.7031.03, 7.7031.07, 6.7126.4C1

**X.77031.13**

---

**X.51170.13****NYLON INLAY**

- Replacement inlay for: 7.7033.03, 7.7033.07, 7.7043.03, 7.7043.0

**X.51170.13**

**6.7193.9**

**CUTLERY BLOCK**

- Beechwood
- Swiss Classic Collection

10-part



1

**6.7193.9**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7403**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7703**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7833**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**6.8523.17**

Bread Knife



**LENGTH OF BLADE**

21 cm



**6.8633.21**

Chef's Knife



**LENGTH OF BLADE**

22 cm



**6.8003.22**

Carving Fork



**LENGTH**

15 cm



**5.2103.15**

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm



**7.8213**

Multipurpose Kitchen Scissors



**TOTAL LENGTH**

20 cm



**7.6363.3**

Cutlery Block



**7.7090.0**



STORAGE

**6.7186.63**

**CUTLERY BLOCK**

- Beechwood
- Swiss Modern Collection

7-part



1

**6.7186.63**



**INCLUDED**

Chef's Knife



**LENGTH OF BLADE**

15 cm



**6.9013.15B**

Chef's Knife



**LENGTH OF BLADE**

20 cm



**6.9013.20B**

Bread and Pastry Knife



**LENGTH OF BLADE**

22 cm



**6.9073.22WB**

Cutlery Block



**7.7086.03**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**6.9053.17KB**

Chef's Knife



**LENGTH OF BLADE**

22 cm



**6.9013.22B**

Carving Fork



**LENGTH**

15 cm



**6.9033.15B**

---

**6.7186.66****CUTLERY BLOCK**

- Beechwood
- Swiss Modern Collection

7-part



1

**6.7186.66****INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

15 cm

**6.9016.1521B**

Chef's Knife

**LENGTH OF BLADE**

20 cm

**6.9016.202B**

Bread and Pastry Knife

**LENGTH OF BLADE**

22 cm

**6.9076.22W5B**

Cutlery Block

**7.7086.03**

Santoku Knife

**LENGTH OF BLADE**

17 cm

**6.9056.17K6B**

Chef's Knife

**LENGTH OF BLADE**

22 cm

**6.9016.221B**

Carving Fork

**LENGTH**

15 cm

**6.9036.158B**

**6.7186.6****CUTLERY BLOCK**

- Beechwood
- Swiss Modern Collection

7-part



1

**6.7186.6****INCLUDED**

Chef's Knife

**LENGTH OF BLADE**

15 cm

**6.9010.15G**

Chef's Knife

**LENGTH OF BLADE**

20 cm

**6.9010.20G**

Bread and Pastry Knife

**LENGTH OF BLADE**

22 cm

**6.9070.22WG**

Cutlery Block

**7.7086.0**

Santoku Knife

**LENGTH OF BLADE**

17 cm

**6.9050.17KG**

Chef's Knife

**LENGTH OF BLADE**

22 cm

**6.9010.22G**

Carving Fork

**LENGTH**

15 cm

**6.9030.15G**

---

**5.1150.11****CUTLERY BLOCK**

- Beechwood
- Wood Collection

12-part



1

**5.1150.11****INCLUDED**

Potato Peeler

**5.0109**

Paring Knife

**LENGTH OF BLADE**

8 cm

**5.3030**

Paring Knife

**LENGTH OF BLADE**

10 cm

**5.0730**

Chef's Knife

**LENGTH OF BLADE**

19 cm

**5.2000.19**

Paring Knife

**LENGTH OF BLADE**

8 cm

**5.3000**

Paring Knife

**LENGTH OF BLADE**

10 cm

**5.0700**

Carving Knife

**LENGTH OF BLADE**

18 cm

**5.1800.18**

Bread Knife

**LENGTH OF BLADE**

21 cm

**5.1630.21**

## STORAGE Cutlery Block Sets

Chef's Knife



LENGTH OF BLADE

22 cm



5.2000.22

Carving Fork



LENGTH

15 cm



5.2100.15

Domestic Sharpening Steel



SHARPENING STEEL LENGTH

20 cm



7.8210

Cutlery Block



7.7050.0



**7.7243.6****CUTLERY BLOCK**

- Beechwood
- Grand Maître Collection

7-part



7.7243.6

**INCLUDED**

Paring Knife

**LENGTH OF BLADE**

8 cm



7.7203.08

Carving Knife

**LENGTH OF BLADE**

15 cm



7.7203.15

Chef's Knife

**LENGTH OF BLADE**

20 cm



7.7403.20

Cutlery Block



7.7043.03

Steak Knife

**LENGTH OF BLADE**

12 cm



7.7203.12

Santoku Knife

**LENGTH OF BLADE**

17 cm



7.7323.17

Multipurpose Kitchen Scissors

**TOTAL LENGTH**

20 cm



7.6363.3

**X.51170.13****NYLON INLAY**

- Replacement inlay for: 7.7033.03, 7.7033.07, 7.7043.0, 7.7043.03



X.51170.13

**7.7240.6****CUTLERY BLOCK**

- Beechwood
- Grand Maître Collection

7-part

**7.7240.6****INCLUDED**

Steak Knife

**LENGTH OF BLADE**

12 cm

**7.7200.12G**

Chef's Knife

**LENGTH OF BLADE**

20 cm

**7.7400.20G**

Bread Knife

**LENGTH OF BLADE**

23 cm

**7.7430.23G**

Cutlery Block

**7.7040.0**

Santoku Knife

**LENGTH OF BLADE**

17 cm

**7.7320.17G**

Carving Knife

**LENGTH OF BLADE**

20 cm

**7.7200.20G**

Carving Fork

**LENGTH**

15 cm

**7.7230.15G**

**7.7065.1****IN-DRAWER KNIFE HOLDER**

- Beechwood
- 43 cm x 14.5 cm x 6.2 cm

  1 **7.7065.1**
**7.7053.0****CUTLERY BLOCK**

- Beechwood
- 27.1 cm x 13.1 cm x 23.7 cm

  1 **7.7053.0**
**7.7043.0****CUTLERY BLOCK**

- Beechwood
- 25.7 cm x 12 cm x 22.5 cm

  1 **7.7043.0**
**7.7031.07****CUTLERY BLOCK**

- Synthetic
- 12.5 cm x 7 cm x 15.9 cm

  1 **7.7031.07** |   1 **7.7031.03**
**7.7033.07****CUTLERY BLOCK LARGE**

- Synthetic
- 17.9 cm x 9.6 cm x 24.2 cm

  1 **7.7033.07** |   1 **7.7033.03**


**7.7090.0** **CUTLERY BLOCK**

- Beechwood
- 25 cm x 10 cm x 20 cm

  1 7.7090.0



**7.7086.03** **CUTLERY BLOCK**

- Beechwood
- 15.7 cm x 10 cm x 20 cm

  1 7.7086.03



**7.7086.0** **CUTLERY BLOCK**

- Beechwood
- 15.7 cm x 10 cm x 20 cm

  1 7.7086.0



**7.7050.0** **CUTLERY BLOCK**

- Beechwood
- 27.1 cm x 13.1 cm x 23.7 cm

  1 7.7050.0



**7.7043.03** **CUTLERY BLOCK**

- Beechwood
- 25.7 cm x 12 cm x 22.5 cm

  1 7.7043.03



**7.7040.0****CUTLERY BLOCK**

- Beechwood
- 22.5 cm x 12 cm x 38.2 cm

  1 7.7040.0

**7.7091.3****MAGNETIC KNIFE BAR**

- Empty

  1 7.7091.3

**7.4010.56****CUTLERY ROLL BAG SMALL**

- Closed: 48 cm x 12 cm
- Open: 56 cm x 48 cm

  7.4010.56

**7.4010.82****CUTLERY ROLL BAG LARGE**

- Closed: 48 cm x 15 cm
- Open: 82 cm x 48 cm

  7.4010.82

**7.4011.47****CUTLERY ROLL BAG**

- Closed: 48 cm x 16.4 cm
- Open: 47 cm x 48 cm

  1 7.4011.47



**5.4963**

**KNIFE FOLDER SET**

16-part



**5.4963**



**INCLUDED**

Potato Peeler



**5.0103**

Shaping Knife



**LENGTH OF BLADE**

6 cm



**6.7503**

Boning Knife



**LENGTH OF BLADE**

15 cm



**5.6303.15**

Filletting Knife



**LENGTH OF BLADE**

18 cm



**5.3703.18**

Bread and Pastry Knife



**LENGTH OF BLADE**

26 cm



**5.2933.26**

Oyster Knife



**7.6394**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7703**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**5.2523.17**

Spatula



**LENGTH OF BLADE**

25 cm



**5.2603.25**

Chef's Knife



**LENGTH OF BLADE**

28 cm



**5.2003.28**

Slaughter and Butcher's Knife



LENGTH OF BLADE

28 cm **5.5203.28**

Carving Fork



LENGTH OF BLADE

18 cm **5.2303.18**

Fish Shears



TOTAL LENGTH

21 cm **8.1056.21**

Salmon Knife



LENGTH OF BLADE

30 cm **5.4623.30**

Butcher Sharpening Steel



SHARPENING STEEL LENGTH

30 cm **7.8413**

Knife Folder



**5.4963.0**

**5.4963.0**

**KNIFE FOLDER**

- Empty
- Closed: 48.5 cm x 25 cm
- Open: 88 cm x 48.5 cm

1 **5.4963.0**



**5.4953**

**CHEF'S BACKPACK AND KNIFE FOLDER SET**

17-part



**5.4953**



**INCLUDED**

Potato Peeler



**5.0103**

Shaping Knife



**LENGTH OF BLADE**

6 cm



**6.7503**

Boning Knife



**LENGTH OF BLADE**

15 cm



**5.6303.15**

Filleting Knife



**LENGTH OF BLADE**

18 cm



**5.3703.18**

Oyster Knife



**7.6394**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7703**

Santoku Knife



**LENGTH OF BLADE**

17 cm



**5.2523.17**

Spatula



**LENGTH OF BLADE**

25 cm



**5.2603.25**

|                               |   |                                |   |
|-------------------------------|---|--------------------------------|---|
| Bread and Pastry Knife        |    | CHEF'S BACKPACK                |  |
| <b>LENGTH OF BLADE</b>        |   | <b>LENGTH OF BLADE</b>         |   |
| 26 cm                         |    | 28 cm                          |    |
|                               | <b>5.2933.26</b>  |                                | <b>5.2003.28</b>  |
| Slaughter and Butcher's Knife |    | Salmon Knife                   |     |
| <b>LENGTH OF BLADE</b>        |   | <b>LENGTH OF BLADE</b>         |   |
| 28 cm                         |    | 30 cm                          |    |
|                               | <b>5.5203.28</b>  |                                | <b>5.4623.30</b>  |
| Carving Fork                  |    | Butcher Sharpening Steel       |     |
| <b>LENGTH OF BLADE</b>        |   | <b>SHARPENING STEEL LENGTH</b> |   |
| 18 cm                         |  | 30 cm                          |  |
|                               | <b>5.2303.18</b>  |                                | <b>7.8413</b>   |
| Fish Shears                   |  | Chef's Backpack                |  |
| <b>TOTAL LENGTH</b>           |   |                                |   |
| 21 cm                         |  |                                |  |
|                               | <b>8.1056.21</b>  |                                | <b>5.4953.0</b>   |
| Knife Folder                  |  |                                |   |
|                               |  |                                |   |
|                               | <b>5.4963.0</b>   |                                |   |

**5.4953.0****CHEF'S BACKPACK**

- Empty
- 33 cm x 14 cm x 50 cm

  1 **5.4953.0**

**7.4012**

### BLADE PROTECTION



#### TOTAL LENGTH

17 cm   10 7.4012

21,5 cm   10 7.4013

26,5 cm   10 7.4014

31,7 cm   10 7.4015





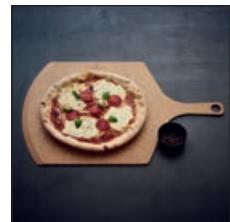
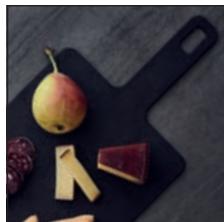
STORAGE



## CUTTING BOARDS

# A SUPERIOR SURFACE TO SLICE ON

- Crafted from a super hard-wearing paper composite
- Blade-friendly material retains optimum knife edge and delivers superior cutting precision
- Heat resistant up to 175°C/350°F and dishwasher safe



Every busy home kitchen needs efficacious cutting boards that deliver 24/7. Victorinox is the discerning choice for any keen cook, thanks to a wealth of problem-solving technical features. The boards are crafted from a high-spec paper composite that mimics the aesthetic of natural wood, yet delivers impeccable durability in super lightweight form. The heat-resistant credentials are notable too, providing guaranteed protection at temperatures up to 175°C. Being dishwasher safe is a standard feature of these cutting boards – they belong in every fast-paced home kitchen.

**7.4120**

## CUTTING BOARD

- Paper composite



20,3 x 15,2 x 0,6 cm  
**7.4120**

29,2 x 22,8 x 0,6 cm  
**7.4121**

36,8 x 28,5 x 0,6 cm  
**7.4122**

44,4 x 33 x 0,6 cm  
**7.4123**

**7.4120.3**

## CUTTING BOARD

- Paper composite



20,3 x 15,2 x 0,6 cm  
**7.4120.3**

29,2 x 22,8 x 0,6 cm  
**7.4121.3**

36,8 x 28,5 x 0,6 cm  
**7.4122.3**

44,4 x 33 x 0,6 cm  
**7.4123.3**

**7.4124****CUTTING BOARD**

- Paper composite
- Removable rubber knobs
- Juice groove



25,4 x 17,8 x 0,6 cm  
**7.4124**

29,2 x 22,8 x 0,6 cm  
**7.4125**

36,8 x 28,5 x 0,6 cm  
**7.4126**

44,4 x 33 x 0,6 cm  
**7.4127**

**7.4124.3****CUTTING BOARD**

- Paper composite
- Removable rubber knobs
- Juice groove



25,4 x 17,8 x 0,6 cm  
**7.4124.3**

29,2 x 22,8 x 0,6 cm  
**7.4125.3**

36,8 x 28,5 x 0,6 cm  
**7.4126.3**

44,4 x 33 x 0,6 cm  
**7.4127.3**

**7.4128****CUTTING BOARD**

- Paper composite
- Juice groove

  6 36,8 x 28,6 x 0,9 cm **7.4128**  6 44,5 x 33 x 0,9 cm **7.4129**  6 49,5 x 38,1 x 0,9 cm **7.4130****7.4128.3****CUTTING BOARD**

- Paper composite
- Juice groove

  6 36,8 x 28,6 x 0,9 cm **7.4128.3**  6 44,5 x 33 x 0,9 cm **7.4129.3**  6 49,5 x 38,1 x 0,9 cm **7.4130.3**

**7.4131****CUTTING BOARD**

- Paper composite



□ 6

22,9 x 19 x 0,6 cm

**7.4131**

□ 6

35,6 x 19 x 0,6 cm

**7.4132****7.4131.3****CUTTING BOARD**

- Paper composite



□ 6

22,9 x 19 x 0,6 cm

**7.4131.3**

□ 6

35,6 x 19 x 0,6 cm

**7.4132.3**

**7.4133**

**PIZZA PEEL**

- Paper composite



6

43,2 x 25,4 x 0,6 cm  
**7.4133**



6

53,4 x 35,6 x 0,6 cm  
**7.4134**

---

**7.4133.3**

**PIZZA PEEL**

- Paper composite



6

43,2 x 25,4 x 0,6 cm  
**7.4133.3**



6

53,4 x 35,6 x 0,6 cm  
**7.4134.3**

**7.4117****CUTTING BOARDS STAND**

- Paper composite
- Slot width 6 mm

 4

7.4117

**7.4136.3****CUTTING BOARDS STAND GOURMET**

- Paper composite
- Slot width 2 x 6 mm + 1 x 9 mm

 4

7.4136.3

**7.4119****PROTECTIVE BOARD WAX**

- 148 ml
- Beeswax and mineral oil

 6

7.4119



# PEELER

## DIFFERENT FOODS, SAME SHARPNESS

- Professional sharp blades with various edges
- Ergonomic and comfortable handles
- Durable and high-quality materials



Upgrade your kitchen with the Peeler collection. Each piece is specially designed to tackle different foods. Featuring an ultrasharp stainless steel blade and edges for different tasks, these peelers are perfect for preserving the vitamin content of fruits and vegetables or creating delicate chocolate shavings. They combine ergonomic handles and high-quality materials, and come in various shapes, so you can take your cooking game to the next level.

**6.0972.3**



**NOVA-I PEELER**

- Straight edge
- Double edge
- Pivoting blade



■ 20 6.0972.3

**6.0982.3**



**NOVA-Y PEELER**

- Straight edge
- Double edge
- Pivoting blade



■ 20 6.0982.3



**6.0942.3****IOTA PEELER**

- Straight edge
- Double edge
- Pivoting blade



20 6.0942.3

**6.0943.3****IOTA PEELER**

- Serrated edge
- Double edge
- Pivoting blade



20 6.0943.3 | 20 6.0943.1 | 20 6.0943.4

**6.0963.1****YPSO PEELER**

- Serrated edge
- Double edge
- Pivoting blade



20 6.0963.3 | 20 6.0963.1 | 20 6.0963.4

**6.0950.4****RHO PEELER**

- Straight edge
- Single edge
- Pivoting blade
- For right hand use



20 6.0950.3 | 20 6.0950.1 | 20 6.0950.4

**6.0900**

**PEELER**

- Pivoting blade
- Aluminium



  20 6.0900.1 |   20 6.0900 |   20 6.0900.81

  20 6.0900.12 |   20 6.0900.11 |   20 6.0900.21

**6.0900.88**

**PEELER**

- Pivoting blade
- Gold plated



  6 6.0900.88



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**6.0912****PEELER**

- Double edge
- Pivoting blade
- Stainless steel

 20 **6.0912**

---

**6.0913****PEELER**

- Serrated edge
- Double edge
- Pivoting blade
- Stainless steel

 20 **6.0913**

---

**6.0914****PEELER**

- Julienne cutter
- Pivoting blade
- Stainless steel

 20 **6.0914**

**6.0930**

**PEELER**

- Pivoting blade



■ 20 6.0930.3 | ■ 20 6.0930.1 | ■ 20 6.0930

---

**6.0933.3**

**PEELER**

- Serrated edge
- Double edge
- Pivoting blade



■ 20 6.0933.3 | ■ 20 6.0933.1 | ■ 20 6.0933

---

**6.0934.1**

**PEELER**

- Julienne cutter
- Pivoting blade



■ 20 6.0934.3 | ■ 20 6.0934.1 | ■ 20 6.0934

**7.6074****POTATO PEELER**

- Stainless steel
- Pivoting blade



20 7.6074

**5.0103****POTATO PEELER**

- Single edge
- For right-handed use



20 5.0103 | 20 5.0101

**5.0109****POTATO PEELER**

- Single edge
- For right-handed use



20 5.0109

**5.0203.S****POTATO PEELER**

- Double edge



20 5.0203 | 12 5.0203.S | 20 5.0201

12 5.0201.S

**5.0209****POTATO PEELER**

- Double edge



20 5.0209

 VICTORINOX



## UTENSILS

# CRAFTED FOR CULINARY EXCELLENCE AND RELIABILITY

- Versatile, functional utensils for effortless efficiency
- Specialized tools for every kitchen task
- Premium materials for long-lasting durability



The right utensils simplify cooking, empowering both professional and home chefs to craft delicious meals and bring loved ones together. Our Utensils collection stands out with its timeless design and meticulous attention to detail. Crafted from high-quality materials, this range thoughtfully addresses the needs of cooks, offering functional, professional-grade tools for every culinary task. From versatile graters and zesters to reliable openers, sturdy spatulas and various precision tools, these essentials elevate your kitchen with excellence and reliability.

## 7.6081.3



### GRATER

- Anti-slip feet
- Rough blade
- With blade protection



■ ☰ 10 7.6081.3

---

## 7.6082.3



### GRATER

- Anti-slip feet
- Fine blade
- With blade protection



■ ☰ 10 7.6082.3

**7.6084.3****GRATER**

- Anti-slip feet
- Ribbon blade
- With blade protection

 10 **7.6084.3****7.6087.3****ZESTER**

- Anti-slip feet
- Fine blade
- With blade protection

**LENGTH OF BLADE**

20 cm

 10 **7.6087.3**

## UTENSILS

---

**7.6091.3**

**CHEESE SLICER**



10 7.6091.3



---

**7.6092.3**

**DECORATING KNIFE**



10 7.6092.3



---

**7.6099.3**

**PIZZA SLICER**



- Ø 85 mm

10 7.6099.3



---

**7.6076**

**CHEESE GRATER**



- Stainless steel

20 7.6076



---

**7.6878.3**

**MULTI-PURPOSE OPENER**

- 5 in 1 tool

5 7.6878.3



---

7.6924

**CORKSCREW**

- With foil cutter
- Teflon coated corkscrew



12 7.6924

Cardboard Card Folding box Packaging unit | Dishwasher safe

UTENSILS



## UTENSILS

---

**5.3403**

**LEMON DECORATOR**



  12 5.3403



**5.3400**

**LEMON DECORATOR**



  6 5.3400



**5.3503**

**LEMON ZESTER**



  12 5.3503



**5.3500**

**LEMON ZESTER**



  6 5.3500



**5.3603.16**

**APPLE CORER**



- Ø 16 mm

  12 5.3603.16



**7.6160**

**POTATO BALLER**

- 2 scoops
- Ø 22 mm + Ø 25 mm

  12 7.6160



**7.6394****OYSTER KNIFE**

10 7.6394

**7.7305****MEAT TENDERIZER**

- Stainless steel
- 1250 gr



1 7.7305

**0.7830.11****BAKER'S KNIFE**

10 0.7830.11

**5.2531****BAKER'S BLADE**

50 5.2531



## UTENSILS

---

**7.6120**

### TWEEZER FISH BONE



#### LENGTH

12 cm

10 7.6120

**7.6121**

### TWEEZER

- Offset



#### LENGTH

16 cm

10 7.6121

**7.6122**

### TWEEZER

- Curved



#### LENGTH

16 cm

10 7.6122

**7.6123**

### TWEEZER

- Straight



#### LENGTH

16 cm

10 7.6123

**7.6124**

### TWEEZER

- Straight



#### LENGTH

30 cm

10 7.6124

**5.2603.10**

### DRUGGIST'S SPATULA

- Narrow



#### LENGTH OF BLADE

10 cm

6 5.2603.10

**5.2703.10****SPATULA**

- Shaped offset

**NSF****LENGTH OF BLADE**

8 cm



10 5.2703.10

**5.2603.20****SPATULA****NSF****LENGTH OF BLADE**

12 cm



6 5.2603.12

15 cm



6 5.2603.15

20 cm



10 5.2603.20B



6 5.2603.20

23 cm



6 5.2603.23

25 cm



6 5.2603.25

31 cm



6 5.2603.31

**5.2703.25****SPATULA**

- Shaped offset

**NSF****LENGTH OF BLADE**

25 cm



6 5.2703.25

**5.2763.16****SPATULA**

- Shaped offset

**NSF****LENGTH OF BLADE**

16 cm



6 5.2763.16

## UTENSILS

**5.2743.27**



### GRILL TURNER

- Shaped offset
- Flexible
- Handle: heat resistant up to 230°C



#### LENGTH OF BLADE

21 cm

 6 5.2743.27

**5.2753.16**



### GRILL TURNER

- Shaped offset
- Flexible
- Handle: heat resistant up to 230°C



#### LENGTH OF BLADE

12 cm

 10 5.2753.16

**5.2600.20**

### SPATULA

- Flexible



#### LENGTH OF BLADE

20 cm

 6 5.2600.20

23 cm

 6 5.2600.23

25 cm

 6 5.2600.25

**5.2700.20**

### SPATULA

- Shaped offset



#### LENGTH OF BLADE

20 cm

 6 5.2700.20

23 cm

 6 5.2700.23

25 cm

 6 5.2700.25

**7.6251****SPATULA**

- Shaped offset
- Flexible
- Blade 8 cm x 11 cm

**LENGTH OF BLADE**

11 cm



1

**7.6251****5.2103.15B****CARVING FORK**

- Flat
- Complementing the Swiss Classic Collection

**LENGTH**

15 cm



10

**5.2103.15B**

6

**5.2103.15****5.2303.18****CARVING FORK**

- Forged

**LENGTH**

18 cm



6

**5.2303.18****6.9036.158B****CARVING FORK**

- Flat
- Complementing the Swiss Modern Collection

**LENGTH**

15 cm



10

**6.9036.158B**

10

**6.9033.15B****6.9030.15G****CARVING FORK**

- Flat
- Complementing the Swiss Modern Wood Collection

**LENGTH**

15 cm



6

**6.9030.15G**

Standard

Blister

SB sheath

Gift

Packaging unit

Dishwasher safe

Certified to NSF/ANSI 2

145

## 5.2100.15

### CARVING FORK

- Flat
- Complementing the Wood Collection



#### LENGTH

15 cm



6 5.2100.15

---

## 5.2300.15

### CARVING FORK

- Forged
- Complementing the Wood Collection



#### LENGTH

15 cm



6 5.2300.15

18 cm



6 5.2300.18

---

## 7.7233.15G



### CARVING FORK

- Forged
- Complementing the Grand Maître POM Collection



#### LENGTH

15 cm



6 7.7233.15G

---

## 7.7230.15G

### CARVING FORK

- Forged
- Complementing the Grand Maître Wood Collection



#### LENGTH

15 cm



6 7.7230.15G

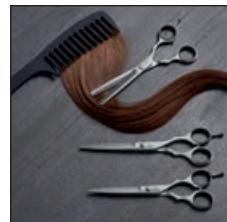
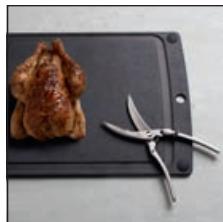




# SCISSORS

## EFFORTLESS CUTTING, UNMATCHED PRECISION

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



Cut in comfort with the Victorinox Scissors range, expertly designed to deliver clean clips and crisp precision. Featuring comfortable ergonomic handles and sleek ultra-sharp blades, our scissors range from everyday household helpers to specialised tools for professional tasks. From kitchen to craft box, find the scissors to suit your needs with our carefully curated collections: Kitchen, Tailor, Household, and Hairdressing. Each item comes with a lifetime warranty.

**7.6342**

### POULTRY AND SEAFOOD SHEARS

- Stainless steel



#### TOTAL LENGTH

25 cm



10 7.6342



**7.6344**

### POULTRY SHEARS "PROFESSIONAL"

- Stainless steel



#### TOTAL LENGTH

25 cm



5 7.6344



**7.6345**

### POULTRY SHEARS

- Stainless steel



#### TOTAL LENGTH

25 cm



16 7.6345



**7.6345.11.10**

### REPLACEMENT SPIRAL SPRING

- Replacement spring for:  
7.6345

10 7.6345.11.10

**7.6350**

### POULTRY SHEARS PREMIUM

- Stainless steel
- Easy demountable



#### TOTAL LENGTH

25 cm



16 7.6350



**7.6350.11.10**

### REPLACEMENT SPIRAL SPRING

- Replacement spring for:  
7.6350

10 7.6350.11.10

**7.6875.3****ALL-PURPOSE CUTTER**

- Stainless steel

19 cm



12 7.6875.3

**7.6363.3****MULTIPURPOSE KITCHEN SCISSORS**

- Stainless steel
- Micro serrated edge

**TOTAL LENGTH**

20 cm



5 7.6363.3



5 7.6363.4

**7.6376****MULTIPURPOSE KITCHEN SCISSORS PREMIUM**

- Stainless steel
- Hot forged

**TOTAL LENGTH**

20 cm



6 7.6376

**8.1056.21****FISH SHEARS**

- Stainless steel (Disc spring is not stainless)
- With long eye
- Forged
- Suitable for cutting leather

**TOTAL LENGTH**

21 cm



10 8.1056.21



**8.1017.13****HOUSEHOLD SCISSORS "ITALY"**

- Stainless steel
- Double grinded blade

**TOTAL LENGTH**

10 cm 12 8.1017.10

13 cm 10 8.1017.13

16 cm 10 8.1017.16

**8.1017.23****HOUSEHOLD SHEARS "ITALY"**

- Stainless steel
- Double grinded blade
- With long eye

**TOTAL LENGTH**

23 cm 10 8.1017.23

**8.1014.15****HOUSEHOLD SCISSORS "FRANCE"**

- Forged
- Nickel-plated

**TOTAL LENGTH**

13 cm 10 8.1014.13

15 cm 10 8.1014.15

18 cm 10 8.1014.18

**8.1040.09****STORK EMBROIDERY SCISSORS**

- Forged
- Nickel-plated
- Goldplated handle

**TOTAL LENGTH**

9 cm

12 8.1040.09

12 cm

10 8.1040.12

**8.0906.16****TAILOR AND HOUSEHOLD SCISSORS**

- Stainless steel

**TOTAL LENGTH**

16 cm

5 8.0906.16

**8.0908.21****TAILOR AND HOUSEHOLD SHEARS**

- Stainless steel
- With long eye

**TOTAL LENGTH**

21 cm

5 8.0908.21

23 cm

5 8.0909.23

**8.0908.21L****TAILOR AND HOUSEHOLD SHEARS**

- Stainless steel
- With long eye

**TOTAL LENGTH**

21 cm

5 8.0908.21L Left-handed use

**8.1119.26**

**TAILOR'S SHEARS**

- Nickel-plated
- Fine polished
- With long eye

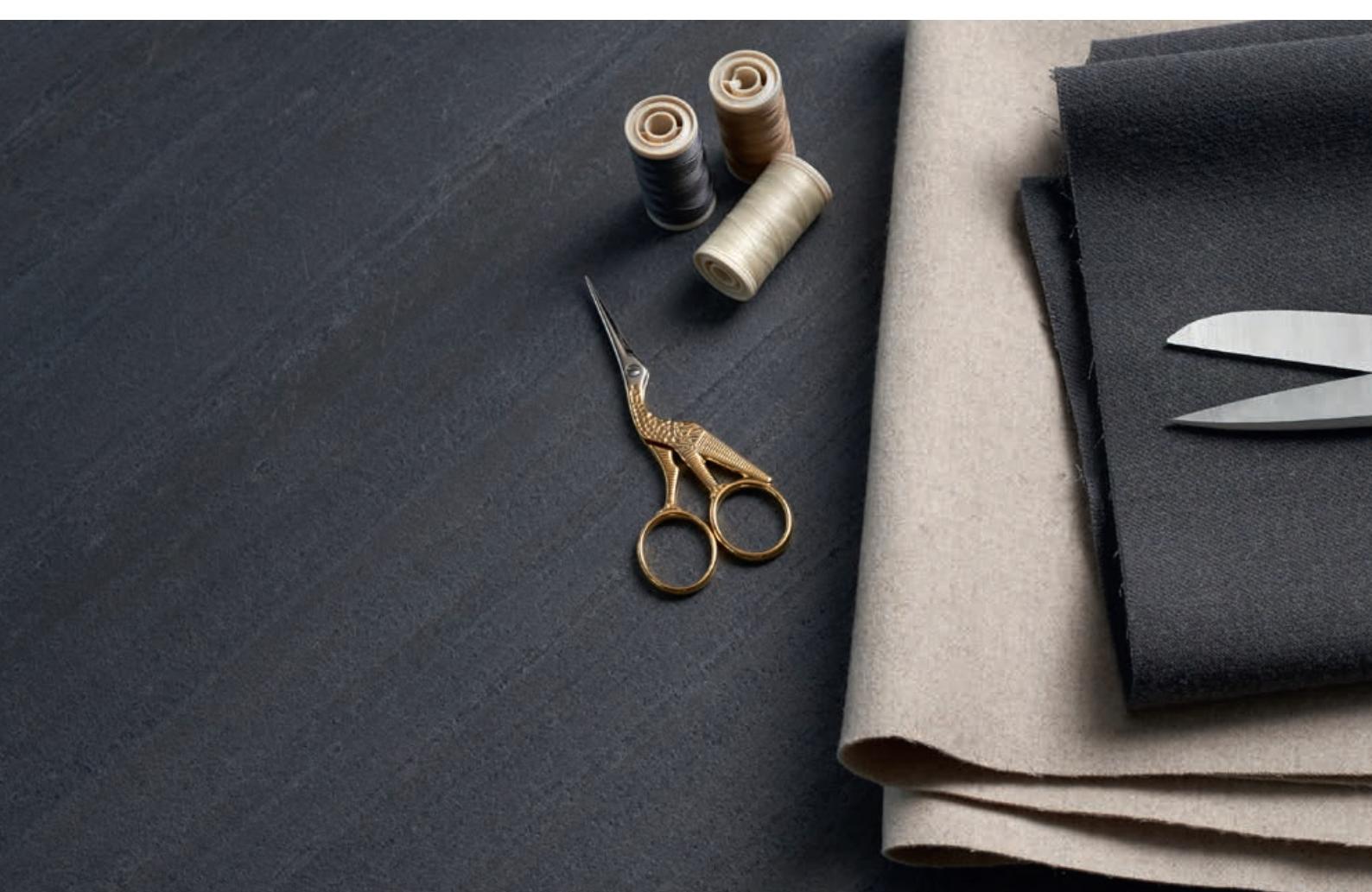


**TOTAL LENGTH**

26 cm



10 8.1119.26



**8.1008.15****HAIRDRESSER SCISSORS**

- Micro serrated edge
- High hardness (56 HRC)
- Finger rest

**TOTAL LENGTH**

15 cm

12 8.1008.15

17 cm

12 8.1008.17

**8.1003.15****THINNING SCISSORS**

- Double-sided teeth
- High hardness (56 HRC)
- Finger rest

**TOTAL LENGTH**

15 cm

12 8.1003.15

Cardboard Card Folding box Packaging unit





# SHARPENING + SAFETY

## SIMPLE, SAFE AND EFFECTIVE SOLUTIONS

- Sharpening steels with safe-grip ergonomic handles
- Practical, efficient and easy to use
- Rust resistant materials guarantee a long service life



Sharp knives equal easy and successful cooking. Our selected collection of sharpening tools ensures greater safety and precision in the kitchen by keeping knife blades in top condition at all times. The wide range of sharpening steels is complemented by the Victorinox Sharpy with a bevel, the compact Dual knife sharpener, and the innovative sharpener with ceramic rolls for pre-grinding and polishing. The easy and effective handling make these pieces truly stand out.

**7.8014**

**CLASSIC HONING STEEL**

- Medium fine cut



**SHARPENING STEEL LENGTH**

20 cm, round 1 **7.8014**

---

**7.8303**

**CLASSIC HONING STEEL**

- Medium fine cut



**SHARPENING STEEL LENGTH**

25 cm, round 1 **7.8303**

---

**7.8306**

**MODERN HONING STEEL**

- Medium fine cut



**SHARPENING STEEL LENGTH**

23 cm, round 1 **7.8306**

---

**7.8308**

**WOOD HONING STEEL**

- Medium fine cut
- Modified maple



**SHARPENING STEEL LENGTH**

23 cm, round 1 **7.8308**

---

**7.8313**

**KITCHEN SHARPENING STEEL**

- Diamond-coated



**SHARPENING STEEL LENGTH**

23 cm, oval    20    7.8313

26 cm, oval    1    7.8323

---

**7.8309**

**GRAND MAÎTRE HONING STEEL, POM**

- Slightly abrasive
- POM
- Tungsten carbide



**SHARPENING STEEL LENGTH**

25 cm, round    1    7.8309

---

**7.8310**

**GRAND MAÎTRE HONING STEEL, WOOD**

- Slightly abrasive
- Modified maple
- Tungsten carbide



**SHARPENING STEEL LENGTH**

25 cm, round    1    7.8310

---

**7.8715 KNIFE SHARPENER "VICTORINOX"**

  5 7.8715



**7.8721.3 KNIFE SHARPENER**

- With ceramic rolls
- 2 levels:
  - I. pre-grinding
  - II. precision-grinding

  6 7.8721.3 |   6 7.8721



**7.8521****DUAL GRIP HONING STEEL**

- Micro fine cut

**SHARPENING STEEL LENGTH**30 cm, oval   6 7.852130 cm, round   6 7.8511**7.8517****HONING STEEL POLISHED**

- Polished

**SHARPENING STEEL LENGTH**30 cm, round   6 7.8517**7.8515****SWIBO HONING STEEL**

- Fine cut

**SHARPENING STEEL LENGTH**30 cm, round   6 7.851530 cm, oval   6 7.8516**7.8330****PROFESSIONAL HONING STEEL**

- Medium fine cut
- Beechwood

**SHARPENING STEEL LENGTH**27 cm, round   6 7.8330

**7.8513**

**PROFESSIONAL HONING STEEL**

- Fine cut



**SHARPENING STEEL LENGTH**

30 cm, round 6 7.8513

---

30 cm, oval 6 7.8523

---

**7.8623**

**PROFESSIONAL HONING STEEL**

- Micro fine cut



**SHARPENING STEEL LENGTH**

30 cm, oval 6 7.8623



**7.9036.M****SOFT-CUT RESISTANT GLOVE**

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

Knitted working glove made of Brinix® (0.05mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.



|    |               |    |             |    |              |
|----|---------------|----|-------------|----|--------------|
| 20 | white marking | 20 | red marking | 20 | blue marking |
| 20 | 7.9036.S      | 20 | 7.9036.M    | 20 | 7.9036.L     |

|    |                |
|----|----------------|
| 20 | orange marking |
| 20 | 7.9036.XL      |

**7.9038.M****LIGHT-CUT RESISTANT GLOVE**

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

Knitted working glove made of 100% Dyneema® Diamond yarn.

Application: Slaughterhouse, food preparation or foodservice.



|    |               |    |                |    |             |
|----|---------------|----|----------------|----|-------------|
| 20 | green marking | 20 | white marking  | 20 | red marking |
| 20 | 7.9038.XS     | 20 | 7.9038.S       | 20 | 7.9038.M    |
| 20 | blue marking  | 20 | orange marking | 20 | 7.9038.XL   |



## FOR PROFESSIONALS FOOD SAFETY BUILT INTO EVERY KNIFE

The knife is the most important tool for professionals. Victorinox aims to provide the best possible solution for our customers in terms of hygiene and food safety – from NSF certification to being able to identify each person's knives, as well as color-coding to differentiate between different food groups in keeping with the HACCP system.

## NSF/ANSI 2

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



## HACCP CONCEPT (HAZARD ANALYSIS CRITICAL CONTROL POINTS)

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

The choice of handle color is especially useful for professional users – knives can be color-coded according to their use, e.g. red handles for meat, green handles for vegetables etc. The colored handles can also be used to differentiate between for example the morning and the afternoon shifts in a busy working environment.



Red



Blue

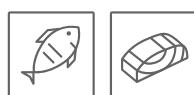


Black



Green

UNIVERSAL



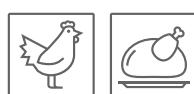
White



Yellow



Purple



## PACKAGING UNIT UPDATE

To improve logistics, the packaging units (PUs) for selected commercial knives are being gradually adjusted from 6 to 10 pieces. Affected items will also be supplied with the cardboard blade protection.

Updated EANs apply at both the PU and box levels. These changes are reflected in the order confirmation, delivery note and invoice. Some PU information in this catalog may be outdated and no longer valid.



# DUAL GRIP HANDLE EXCELLENCE FOR EVERY CUT

- Professional sharp and durable stainless steel blades for heavy-duty tasks
- Dual-component, non-slip handles that support wrist and hand
- Swiss Made, long-lasting and NSF certified



Professionally prepare with the Dual Grip collection. Expertly crafted for precision and comfort in any conditions. The dual-component handles provide safe handling and enhanced grip, even in wet conditions. The unique fabrication offers a firm grip for effortless use without absorbing liquids or grease. These knives deliver reliable performance while also supporting wrists and hands during use.



## DUAL GRIP

---

**5.5103.10D**

### PARING KNIFE



#### LENGTH OF BLADE

10 cm

10 **5.5103.10D**

**5.2063.20D**

### CHEF'S KNIFE



#### LENGTH OF BLADE

20 cm

10 **5.2063.20D**

**5.2003.25D**

### CHEF'S KNIFE



#### LENGTH OF BLADE

25 cm

10 **5.2003.25D**

**5.2523.17D**

### SANTOKU KNIFE



- Fluted edge



#### LENGTH OF BLADE

17 cm

10 **5.2523.17D**

**5.2933.26D**

### BREAD AND PASTRY KNIFE



- Wavy edge
- Round



#### LENGTH OF BLADE

26 cm

10 **5.2933.26D**

---

**5.4723.30D**



**SLICING KNIFE**

- Fluted edge
- Round



**LENGTH OF BLADE**

30 cm



6 5.4723.30D

---

36 cm



6 5.4723.36D

---

**5.6603.15D**



**BONING KNIFE**

- Narrow
- Curved



**LENGTH OF BLADE**

15 cm



10 5.6603.15D

---

**5.6413.15D**



**BONING KNIFE**

- Flexible
- Narrow



**LENGTH OF BLADE**

15 cm



10 5.6413.15D

Standard

Packaging unit

Dishwasher safe



**5.6003.15D BONING KNIFE**



**LENGTH OF BLADE**

15 cm



6 **5.6003.15D**

---

**5.6503.15D BONING KNIFE**



**LENGTH OF BLADE**

15 cm



6 **5.6503.15D**

---

**5.6613.12D BONING KNIFE**



**LENGTH OF BLADE**

12 cm



6 **5.6613.12D**

---



**LENGTH OF BLADE**

15 cm



6 **5.6613.15D**

---

**5.6663.15D BONING KNIFE**



**LENGTH OF BLADE**

12 cm



6 **5.6663.12D**

---



**LENGTH OF BLADE**

15 cm



6 **5.6663.15D**

---

**5.6523.15D BONING KNIFE**



**LENGTH OF BLADE**

15 cm



10 **5.6523.15D**

---



**5.5203.20D****SLAUGHTER KNIFE****LENGTH OF BLADE**

20 cm



5.5203.20D

**5.7223.20D****SLAUGHTER KNIFE**

- Fluted edge
- Curved

**LENGTH OF BLADE**

20 cm



5.7223.20D

25 cm



5.7223.25D

**5.5603.16D****STICKING KNIFE****LENGTH OF BLADE**

12 cm



5.5603.12D

14 cm



5.5603.14D

16 cm



5.5603.16D

18 cm



5.5603.18D

**5.5503.20D****STICKING KNIFE****LENGTH OF BLADE**

18 cm



5.5503.18D

20 cm



5.5503.20D

25 cm



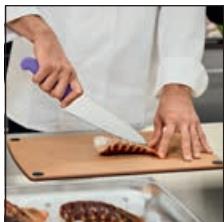
5.5503.25D



**FIBROX**

# DESIGNED BY PROFESSIONALS, FOR PROFESSIONALS

- Professional sharpness with exceptional edge retention
- Non-slip handle guarantees safe work and stability
- Swiss Made, NSF-certified, and dishwasher safe



Created with professional chefs in mind but used and loved by home cooks around the world as well, the Fibrox Collection offers optimal performance and precision cutting. Featuring non-slip ergonomic handles, these pieces support the hand and wrist, making cooking and preparing food a joy. Supersharp stainless steel blades slice smoothly through even the toughest cuts of meat, while specific knives for tasks, like making pastry or filleting fish, take care of every aspect of culinary life.



**5.2803.18**

**CARVING KNIFE**

- Narrow



**LENGTH OF BLADE**

15 cm 6 5.2803.15

18 cm 6 5.2803.18

**5.2003.12**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

12 cm 6 5.2003.12

6 5.2003.15 | 6 5.2001.15 | 6 5.2002.15

15 cm 6 5.2004.15

**5.2003.19**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

6 5.2003.19 | 6 5.2001.19 | 6 5.2002.19

19 cm 6 5.2004.19 | 6 5.2008.19

22 cm 6 5.2003.22

6 5.2003.25 | 6 5.2001.25 | 6 5.2002.25

6 5.2004.25 | 10 5.2005.25 MOQ 3600 | 6 5.2007.25

25 cm 6 5.2008.25

28 cm 6 5.2003.28

31 cm 6 5.2003.31

**5.2033.19****CHEF'S KNIFE**

- Wavy edge

**LENGTH OF BLADE**19 cm   6 5.2033.1922 cm   6 5.2033.2225 cm   6 5.2033.25**5.2063.20****CHEF'S KNIFE**

- Extra wide

**LENGTH OF BLADE**  6 5.2063.20 |   10 5.2061.20  600 |   10 5.2062.20  600  10 5.2064.20  300 |   10 5.2065.20  3600 |   10 5.2067.20  30020 cm   10 5.2068.20  300**5.2533.21****BREAD KNIFE**

- Wavy edge

**LENGTH OF BLADE**21 cm   6 5.2533.21**5.2933.26****BREAD AND PASTRY KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**  6 5.2933.26 |   6 5.2931.26  600 |   6 5.2932.26  600  6 5.2934.26  300 |   6 5.2935.26  3600 |   6 5.2937.26  30026 cm   6 5.2938.26  300

**5.2523.17**

**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

|  |  |   |                  |  |  |   |                  |  |  |   |                  |  |
|--|--|---|------------------|--|--|---|------------------|--|--|---|------------------|--|
|  |  | 6 | <b>5.2523.17</b> |  |  | 6 | <b>5.2521.17</b> |  |  | 6 | <b>5.2522.17</b> |  |
|--|--|---|------------------|--|--|---|------------------|--|--|---|------------------|--|

|  |  |   |                  |  |  |   |                  |  |  |   |                  |  |
|--|--|---|------------------|--|--|---|------------------|--|--|---|------------------|--|
|  |  | 6 | <b>5.2524.17</b> |  |  | 6 | <b>5.2525.17</b> |  |  | 6 | <b>5.2527.17</b> |  |
|--|--|---|------------------|--|--|---|------------------|--|--|---|------------------|--|

17 cm

|  |  |   |                  |  |
|--|--|---|------------------|--|
|  |  | 6 | <b>5.2528.17</b> |  |
|--|--|---|------------------|--|

**5.4063.18**



**CHEF'S KNIFE**

- Extra wide
- Chinese style
- Height of blade 8 cm

**LENGTH OF BLADE**

|       |  |  |   |                  |
|-------|--|--|---|------------------|
| 18 cm |  |  | 6 | <b>5.4063.18</b> |
|-------|--|--|---|------------------|



**5.4003.18**



**KITCHEN CLEAVER**

- Weight: 291 g

**LENGTH OF BLADE**

|       |  |  |   |                  |
|-------|--|--|---|------------------|
| 18 cm |  |  | 6 | <b>5.4003.18</b> |
|-------|--|--|---|------------------|



**5.3703.18**



**FILLETING KNIFE**

- Flexible
- Pointed tip



**LENGTH OF BLADE**

|       |  |  |   |                  |
|-------|--|--|---|------------------|
| 16 cm |  |  | 6 | <b>5.3703.16</b> |
|-------|--|--|---|------------------|

|       |  |  |   |                  |
|-------|--|--|---|------------------|
| 18 cm |  |  | 6 | <b>5.3703.18</b> |
|-------|--|--|---|------------------|

|       |  |  |   |                  |  |  |   |                  |  |
|-------|--|--|---|------------------|--|--|---|------------------|--|
| 20 cm |  |  | 6 | <b>5.3703.20</b> |  |  | 6 | <b>5.3702.20</b> |  |
|-------|--|--|---|------------------|--|--|---|------------------|--|

**5.3763.20****FILLETING KNIFE**

- Narrow
- Flexible

**LENGTH OF BLADE**

20 cm

**5.3763.20****5.3762.20****5.3813.18****FISH FILLETING KNIFE**

- Narrow
- Super flexible
- Pointed tip

**LENGTH OF BLADE**

18 cm

**5.3813.18****5.4623.30****SALMON KNIFE**

- Fluted edge
- Flexible

**LENGTH OF BLADE**

30 cm

**5.4623.30****5.5232.36****TUNA KNIFE**

- Wavy edge

**LENGTH OF BLADE**

36 cm

**5.5232.36**

**5.4403.25**

**SLICING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

25 cm



**5.4403.25**

---

**5.4433.25**

**SLICING KNIFE**

- Wavy edge
- Pointed tip



**LENGTH OF BLADE**

25 cm



**5.4433.25**

---

**5.4503.30**

**SLICING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

30 cm



**5.4503.30**

**5.4203.25****SLICING KNIFE**

- Round

**LENGTH OF BLADE**

25 cm   6 5.4203.25

30 cm   6 5.4203.30

36 cm   6 5.4203.36

**5.4723.30****SLICING KNIFE**

- Fluted edge
- Wide
- Round

**LENGTH OF BLADE**

  6 5.4723.30 |   6 5.4721.30 MOQ 300 |   6 5.4722.30 MOQ 300

  6 5.4724.30 MOQ 300 |   6 5.4725.30 MOQ 3600 |   6 5.4727.30 MOQ 300

30 cm   6 5.4728.30 MOQ 300

  6 5.4723.36 |   6 5.4721.36 MOQ 300 |   6 5.4722.36 MOQ 300

  6 5.4724.36 MOQ 300 |   6 5.4725.36 MOQ 3600 |   6 5.4727.36 MOQ 300

36 cm   6 5.4728.36 MOQ 300

**5.4233.25****SLICING KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**

25 cm   6 5.4233.25

30 cm   6 5.4233.30

36 cm   6 5.4233.36

**5.6003.15**

**BONING KNIFE**



**LENGTH OF BLADE**

12 cm  10 **5.6003.12**

10 **5.6003.15** |  10 **5.6001.15** |  10 **5.6002.15**

15 cm  10 **5.6004.15** |  10 **5.6007.15** |  10 **5.6008.15**

---

**5.6003.15M**

**BONING KNIFE**



**LENGTH OF BLADE**

15 cm  6 **5.6003.15M** |  6 **5.6008.15M**

---

**5.6103.15**

**BONING KNIFE**



**LENGTH OF BLADE**

12 cm  10 **5.6103.12**

15 cm  10 **5.6103.15**

---

**5.6203.12**

**BONING KNIFE**



**LENGTH OF BLADE**

9 cm  10 **5.6203.09**

12 cm  10 **5.6203.12**

15 cm  10 **5.6203.15**

**5.6303.15****BONING KNIFE**

- Narrow

**LENGTH OF BLADE**

|       |                                     |                          |    |           |  |                                     |                          |    |           |                                  |
|-------|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|
| 12 cm | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6303.12 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6308.12 | <input type="checkbox"/> MOD 300 |
|-------|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|

|       |                                     |                          |   |           |  |                                     |                          |    |           |                                  |
|-------|-------------------------------------|--------------------------|---|-----------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|
| 15 cm | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 6 | 5.6303.15 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6308.15 | <input type="checkbox"/> MOD 300 |
|-------|-------------------------------------|--------------------------|---|-----------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|

**5.6403.15****BONING KNIFE**

- Extra narrow

**LENGTH OF BLADE**

|       |                                     |                          |    |           |
|-------|-------------------------------------|--------------------------|----|-----------|
| 12 cm | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6403.12 |
|-------|-------------------------------------|--------------------------|----|-----------|

|       |                                     |                          |    |           |
|-------|-------------------------------------|--------------------------|----|-----------|
| 15 cm | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6403.15 |
|-------|-------------------------------------|--------------------------|----|-----------|

**5.6413.15****BONING KNIFE**

- Extra narrow
- Flexible

**LENGTH OF BLADE**

|       |                                     |                          |   |           |
|-------|-------------------------------------|--------------------------|---|-----------|
| 12 cm | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 6 | 5.6413.12 |
|-------|-------------------------------------|--------------------------|---|-----------|

|                                     |                          |    |           |  |                                     |                          |    |           |                                  |  |                                     |                          |    |           |                                  |
|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6413.15 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6411.15 | <input type="checkbox"/> MOD 300 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6412.15 | <input type="checkbox"/> MOD 300 |
|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|

|                                     |                          |    |           |                                  |  |                                     |                          |    |           |                                   |  |                                     |                          |    |           |                                  |
|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|-----------------------------------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6414.15 | <input type="checkbox"/> MOD 300 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6415.15 | <input type="checkbox"/> MOD 3500 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6417.15 | <input type="checkbox"/> MOD 300 |
|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|-----------------------------------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|

|       |                                     |                          |    |           |                                  |
|-------|-------------------------------------|--------------------------|----|-----------|----------------------------------|
| 15 cm | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6418.15 | <input type="checkbox"/> MOD 300 |
|-------|-------------------------------------|--------------------------|----|-----------|----------------------------------|

**5.6503.15****BONING KNIFE**

- Curved

**LENGTH OF BLADE**

|                                     |                          |    |           |  |                                     |                          |    |           |  |                                     |                          |    |           |
|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6503.15 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6501.15 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6502.15 |
|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|--|-------------------------------------|--------------------------|----|-----------|

|                                     |                          |    |           |                                  |  |                                     |                          |    |           |                                  |  |                                     |                          |    |           |
|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6504.15 | <input type="checkbox"/> MOD 300 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6507.15 | <input type="checkbox"/> MOD 300 |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 10 | 5.6508.15 |
|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|----------------------------------|--|-------------------------------------|--------------------------|----|-----------|

**5.6523.15**

**BONING KNIFE**



- Fluted edge
- Curved



**LENGTH OF BLADE**

15 cm

10 **5.6523.15**

**5.6603.15**

**BONING KNIFE**



- Narrow
- Curved



**LENGTH OF BLADE**

10 **5.6603.12**

10 **5.6601.12**

10 **5.6602.12**

12 cm

10 **5.6604.12**

MOQ 300

6 **5.6607.12**

MOQ 300

10 **5.6608.12**

10 **5.6603.15**

10 **5.6601.15**

10 **5.6602.15**

10 **5.6604.15**

10 **5.6605.15**

MOQ 3600

10 **5.6607.15**

15 cm

10 **5.6608.15**

10 **5.6609.15**

MOQ 3600

**5.6603.12M**

**BONING KNIFE**



- Narrow
- Safety grip
- Curved



**LENGTH OF BLADE**

12 cm 6 **5.6603.12M**

15 cm 6 **5.6603.15M** | 6 **5.6608.15M**

**5.6613.15****BONING KNIFE**

- Narrow
- Flexible
- Curved

**LENGTH OF BLADE**

|  |  |    |           |  |  |    |           |  |  |    |           |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|
|  |  | 10 | 5.6613.12 |  |  | 10 | 5.6611.12 |  |  | 10 | 5.6612.12 |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|

|  |  |    |           |                        |  |  |   |           |                        |  |  |    |           |
|--|--|----|-----------|------------------------|--|--|---|-----------|------------------------|--|--|----|-----------|
|  |  | 10 | 5.6614.12 | <small>MOQ 300</small> |  |  | 6 | 5.6617.12 | <small>MOQ 300</small> |  |  | 10 | 5.6618.12 |
|--|--|----|-----------|------------------------|--|--|---|-----------|------------------------|--|--|----|-----------|

12 cm

|  |  |    |           |                         |
|--|--|----|-----------|-------------------------|
|  |  | 10 | 5.6619.12 | <small>MOQ 3600</small> |
|--|--|----|-----------|-------------------------|

|  |  |   |           |  |  |    |           |  |  |    |           |
|--|--|---|-----------|--|--|----|-----------|--|--|----|-----------|
|  |  | 6 | 5.6613.15 |  |  | 10 | 5.6611.15 |  |  | 10 | 5.6612.15 |
|--|--|---|-----------|--|--|----|-----------|--|--|----|-----------|

|  |  |    |           |  |  |    |           |  |  |    |           |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|
|  |  | 10 | 5.6614.15 |  |  | 10 | 5.6617.15 |  |  | 10 | 5.6618.15 |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|

15 cm

|  |  |    |           |                         |
|--|--|----|-----------|-------------------------|
|  |  | 10 | 5.6619.15 | <small>MOQ 3600</small> |
|--|--|----|-----------|-------------------------|

**5.6613.12M****BONING KNIFE**

- Narrow
- Flexible
- Safety grip
- Curved

**LENGTH OF BLADE**

|       |  |  |   |            |  |  |   |            |  |  |   |            |
|-------|--|--|---|------------|--|--|---|------------|--|--|---|------------|
| 12 cm |  |  | 6 | 5.6613.12M |  |  | 6 | 5.6612.12M |  |  | 6 | 5.6618.12M |
|-------|--|--|---|------------|--|--|---|------------|--|--|---|------------|

|       |  |  |   |            |  |  |   |            |
|-------|--|--|---|------------|--|--|---|------------|
| 15 cm |  |  | 6 | 5.6613.15M |  |  | 6 | 5.6618.15M |
|-------|--|--|---|------------|--|--|---|------------|

**5.6663.15****BONING KNIFE**

- Narrow
- Super flexible
- Curved

**LENGTH OF BLADE**

|       |  |  |    |           |  |  |    |           |                         |
|-------|--|--|----|-----------|--|--|----|-----------|-------------------------|
| 15 cm |  |  | 10 | 5.6663.15 |  |  | 10 | 5.6669.15 | <small>MOQ 3600</small> |
|-------|--|--|----|-----------|--|--|----|-----------|-------------------------|

**5.5903.08**

**POULTRY KNIFE**



- Extra narrow
- Pointed tip
- Small handle



**LENGTH OF BLADE**

8 cm



10 5.5903.08

**5.5903.08M**



**POULTRY KNIFE**

- Extra narrow
- Pointed tip
- Medium handle



**LENGTH OF BLADE**

8 cm



6 5.5903.08M

**5.5903.09**



**POULTRY KNIFE**

- Extra narrow
- Small handle



**LENGTH OF BLADE**

9 cm



10 5.5903.09

11 cm



6 5.5903.11

**5.5903.11M**



**POULTRY KNIFE**

- Extra narrow
- Medium handle



**LENGTH OF BLADE**

9 cm



10 5.5903.09M

11 cm



10 5.5903.11M

**5.5902.08S****POULTRY KNIFE**

- Extra narrow
- Pointed tip
- Small handle
- Safety grip

**LENGTH OF BLADE**

8 cm



6 5.5903.08S

MOD

300



6 5.5902.08S

MOD

300



6 5.5909.08S

MOD

300

**5.5909.09S****POULTRY KNIFE**

- Extra narrow
- Small handle
- Safety grip

**LENGTH OF BLADE**

9 cm



6 5.5903.09S

MOD

300



6 5.5902.09S

MOD

300



6 5.5909.09S

MOD

300

 Standard Packaging unit Dishwasher safe

**5.5103.10**

## RABBIT KNIFE



### LENGTH OF BLADE

10 cm

10 5.5103.10

10 5.5108.10

**5.6903.15**

## CRISSOR

- Reinforced/blunt tip



### LENGTH OF BLADE

15 cm

6 5.6903.15



**5.7203.20****SLAUGHTER KNIFE**

- Curved

**LENGTH OF BLADE**

|  |  |    |           |  |  |    |           |  |  |    |           |  |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|--|
|  |  | 10 | 5.7203.20 |  |  | 10 | 5.7201.20 |  |  | 10 | 5.7202.20 |  |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|--|

|  |  |    |           |  |  |    |           |  |  |    |           |  |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|--|
|  |  | 10 | 5.7204.20 |  |  | 10 | 5.7205.20 |  |  | 10 | 5.7207.20 |  |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|--|

20 cm

|  |  |    |           |  |
|--|--|----|-----------|--|
|  |  | 10 | 5.7208.20 |  |
|--|--|----|-----------|--|

25 cm

|  |  |   |           |  |  |   |           |  |
|--|--|---|-----------|--|--|---|-----------|--|
|  |  | 6 | 5.7203.25 |  |  | 6 | 5.7208.25 |  |
|--|--|---|-----------|--|--|---|-----------|--|

**5.7223.20****SLAUGHTER KNIFE**

- Fluted edge
- Curved

**LENGTH OF BLADE**

|       |  |  |    |           |
|-------|--|--|----|-----------|
| 20 cm |  |  | 10 | 5.7223.20 |
|-------|--|--|----|-----------|

|       |  |  |   |           |
|-------|--|--|---|-----------|
| 25 cm |  |  | 6 | 5.7223.25 |
|-------|--|--|---|-----------|

**5.7303.25****CIMETER KNIFE**

- Curved

**LENGTH OF BLADE**

|  |  |   |           |  |  |    |           |  |  |    |           |  |
|--|--|---|-----------|--|--|----|-----------|--|--|----|-----------|--|
|  |  | 6 | 5.7303.25 |  |  | 10 | 5.7301.25 |  |  | 10 | 5.7302.25 |  |
|--|--|---|-----------|--|--|----|-----------|--|--|----|-----------|--|

|  |  |    |           |  |  |    |           |  |  |    |           |  |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|--|
|  |  | 10 | 5.7304.25 |  |  | 10 | 5.7305.25 |  |  | 10 | 5.7307.25 |  |
|--|--|----|-----------|--|--|----|-----------|--|--|----|-----------|--|

25 cm

|  |  |    |           |  |
|--|--|----|-----------|--|
|  |  | 10 | 5.7308.25 |  |
|--|--|----|-----------|--|

31 cm

|  |  |   |           |
|--|--|---|-----------|
|  |  | 6 | 5.7303.31 |
|--|--|---|-----------|

36 cm

|  |  |   |           |
|--|--|---|-----------|
|  |  | 6 | 5.7303.36 |
|--|--|---|-----------|

**5.7323.25****CIMETER KNIFE**

- Fluted edge
- Curved

**LENGTH OF BLADE**

25 cm



6 5.7323.25

31 cm



6 5.7323.31

**5.5503.18L****STICKING KNIFE**

- Safety nose

**LENGTH OF BLADE**

18 cm



6 5.5503.18L



6 5.5501.18L



6 5.5508.18L

20 cm



6 5.5503.20L



6 5.5501.20L

22 cm



6 5.5503.22L

**5.5523.20****STICKING KNIFE**

- Fluted edge

**LENGTH OF BLADE**

20 cm



10 5.5523.20



6 5.5523.25



6 5.5521.25



6 5.5522.25

25 cm



6 5.5528.25

**5.5603.16****STICKING KNIFE**

- Pointed tip

**LENGTH OF BLADE**

12 cm 10 **5.5603.12**

14 cm 10 **5.5603.14** | 10 **5.5601.14** 300 | 10 **5.5602.14** 300

6 **5.5603.16** | 6 **5.5601.16** 300 | 6 **5.5602.16** 300

16 cm 6 **5.5608.16** 300

18 cm 6 **5.5603.18** | 6 **5.5608.18** 300

20 cm 6 **5.5603.20**

**5.5603.16M****STICKING KNIFE**

- Pointed tip
- Safety grip

**LENGTH OF BLADE**

16 cm 6 **5.5603.16M**

**5.5203.18L****SLAUGHTER AND BUTCHER'S KNIFE**

- Safety nose

**LENGTH OF BLADE**

18 cm 6 **5.5203.18L**

**5.5503.20**

**SLAUGHTER AND BUTCHER'S KNIFE**



**LENGTH OF BLADE**

|       |  |  |    |           |                        |  |  |  |    |           |                        |  |   |  |   |           |                        |
|-------|--|--|----|-----------|------------------------|--|--|--|----|-----------|------------------------|--|---|--|---|-----------|------------------------|
|       | <span style="background-color: black; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5503.18 |                        |  | <span style="background-color: red; width: 10px; height: 10px; display: inline-block;"></span>       | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5501.18 |                        |  | <span style="background-color: blue; width: 10px; height: 10px; display: inline-block;"></span>   | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5502.18 |                        |
| 18 cm | <span style="background-color: green; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5504.18 | <small>MOQ 300</small> |  | <span style="background-color: lightgray; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5507.18 | <small>MOQ 300</small> |  | <span style="background-color: yellow; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5508.18 |                        |
|       | <span style="background-color: black; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5503.20 |                        |  | <span style="background-color: red; width: 10px; height: 10px; display: inline-block;"></span>       | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 10 | 5.5501.20 | <small>MOQ 300</small> |  | <span style="background-color: blue; width: 10px; height: 10px; display: inline-block;"></span>   | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5502.20 | <small>MOQ 300</small> |
| 20 cm | <span style="background-color: green; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 10 | 5.5504.20 | <small>MOQ 300</small> |  | <span style="background-color: lightgray; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 10 | 5.5507.20 | <small>MOQ 300</small> |  | <span style="background-color: yellow; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5508.20 | <small>MOQ 300</small> |
|       | <span style="background-color: black; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5503.22 |                        |  | <span style="background-color: red; width: 10px; height: 10px; display: inline-block;"></span>       | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5501.22 | <small>MOQ 300</small> |  | <span style="background-color: blue; width: 10px; height: 10px; display: inline-block;"></span>   | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5502.22 | <small>MOQ 300</small> |
| 22 cm | <span style="background-color: green; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5504.22 | <small>MOQ 300</small> |  | <span style="background-color: lightgray; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5507.22 | <small>MOQ 300</small> |  | <span style="background-color: yellow; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5508.22 |                        |
| 25 cm | <span style="background-color: black; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6  | 5.5503.25 |                        |  |  |  |    |           |                        |  |   |  |   |           |                        |

**5.5503.30**

**SLAUGHTER AND BUTCHER'S KNIFE**



**LENGTH OF BLADE**

|       |  |  |   |           |
|-------|--|--|---|-----------|
| 30 cm | <span style="background-color: black; width: 10px; height: 10px; display: inline-block;"></span> | <span style="border: 1px solid black; width: 10px; height: 10px; display: inline-block;"></span> | 6 | 5.5503.30 |
|-------|--|--|---|-----------|

**5.5203.26****SLAUGHTER AND BUTCHER'S KNIFE****LENGTH OF BLADE**

16 cm

6 5.5203.16

6 5.5208.16

18 cm

6 5.5203.18

 6 5.5201.18 MOQ 300 6 5.5202.18 MOQ 300

20 cm

6 5.5203.20

 6 5.5201.20 MOQ 300 6 5.5202.20 MOQ 300

23 cm

6 5.5203.23

 6 5.5201.23 MOQ 300 6 5.5202.23 MOQ 300

26 cm

6 5.5203.26

 6 5.5201.26 MOQ 300 6 5.5202.26 MOQ 300

28 cm

6 5.5203.28

 6 5.5201.28 MOQ 300 6 5.5202.28 MOQ 300

31 cm

6 5.5203.31

36 cm

6 5.5203.36

**5.7403.20**

**SLAUGHTER AND BUTCHER'S KNIFE**

- Widened tip



**LENGTH OF BLADE**

18 cm 5.7403.18

20 cm 5.7403.20

5.7403.25 | 5.7401.25 | 5.7402.25 MOQ 300

25 cm 5.7404.25 MOQ 300 | 5.7407.25 MOQ 300 | 5.7408.25

31 cm 5.7403.31

36 cm 5.7403.36

**5.7403.18L**

**SLAUGHTER AND BUTCHER'S KNIFE**

- Widened tip
- Safety nose



**LENGTH OF BLADE**

18 cm 5.7403.18L

20 cm 5.7403.20L

**5.7603.18**

**SLAUGHTER KNIFE**

- Widened tip



**LENGTH OF BLADE**

15 cm 5.7603.15

18 cm 5.7603.18 | 5.7602.18 MOQ 300 | 5.7608.18

20 cm 5.7603.20

**5.7603.18L****SLAUGHTER KNIFE**

- Widened tip
- Safety nose

**LENGTH OF BLADE**

18 cm



6 5.7603.18L



6 5.7608.18L

**5.7703.15****SKINNING KNIFE**

- Widened tip
- German type

**LENGTH OF BLADE**

15 cm



6 5.7703.15

18 cm



6 5.7703.18

**5.7803.12****SKINNING KNIFE**

- Widened tip
- American type

**LENGTH OF BLADE**

12 cm



6 5.7803.12

15 cm



6 5.7803.15

**5.7903.12****LAMB SKINNING KNIFE****LENGTH OF BLADE**

10 5.7903.12



10 5.7904.12



10 5.7908.12



12 cm



10 5.7909.12



**6.1103.09**

**CHEESE KNIFE**



**LENGTH OF BLADE**

9 cm



 150 **6.1103.09**

22 cm



 110 **6.1103.22**

---

**6.1203.30**

**CHEESE KNIFE**



**LENGTH OF BLADE**

30 cm



 60 **6.1203.30**

36 cm



 60 **6.1203.36**

---

**6.1323.21**

**BUTTER AND CREAM CHEESE KNIFE**



- Fluted edge



**LENGTH OF BLADE**

21 cm



 140 **6.1323.21**





**SWIBO**

# SIGNAL-COLORED HANDLES FOR MAXIMUM SAFETY

- With special handle shape for extra safe cutting
- Precision guarantees the perfect cut
- Easy visibility thanks to signal-colored handles



The Swibo Collection was created to optimize safety in the kitchen. In a busy working environment, it's easy for equipment to go unseen or be misused, which is why these knives feature a bold orange handle to signal their presence. For extra cutting security, the handle is extended toward the blade, giving greater control and precision, and the sharp, polished blade slices smoothly through whatever is put in front of it. It's a safety-conscious collection.

**5.8451.26**

**CHEF'S KNIFE**



- Extra wide
- Stiff/thick



**LENGTH OF BLADE**

21 cm



**5.8451.21**

26 cm



**5.8451.26**

**5.8441.25**

**SLICING KNIFE**



- Round



**LENGTH OF BLADE**

25 cm



**5.8441.25**

30 cm



**5.8441.30**

**5.8443.25**

**LARDING KNIFE**



- Wavy edge
- Round



**LENGTH OF BLADE**

25 cm



**5.8443.25**

30 cm



**5.8443.30**

35 cm



**5.8443.35**

**5.8448.16****FISH FILLETING KNIFE**

- Extra narrow
- Flexible
- Scaler
- Narrow handle

**LENGTH OF BLADE**

16 cm



5.8448.16

**5.8449.20****FISH FILLETING KNIFE**

- Narrow
- Flexible
- Narrow handle

**LENGTH OF BLADE**

20 cm



5.8449.20

**5.8450.20****FISH FILLETING KNIFE**

- Narrow
- Flexible

**LENGTH OF BLADE**

20 cm



5.8450.20

**5.8452.20****FISH FILLETING KNIFE**

- Narrow
- Flexible
- Curved

**LENGTH OF BLADE**

20 cm



5.8452.20

**5.8401.14**

**BONING KNIFE**

- Narrow



**LENGTH OF BLADE**

14 cm 6 **5.8401.14**

---

16 cm 6 **5.8401.16**

---

18 cm 6 **5.8401.18**

---

**5.8407.16**

**BONING KNIFE**



**LENGTH OF BLADE**

16 cm 6 **5.8407.16**

---

**5.8408.10**

**BONING KNIFE**

- Narrow



**LENGTH OF BLADE**

10 cm 6 **5.8408.10**

---

13 cm 6 **5.8408.13**

---

16 cm 6 **5.8408.16**

---

**5.8409.13**

**BONING KNIFE**

- Narrow
- Flexible



**LENGTH OF BLADE**

13 cm 6 **5.8409.13**

---

16 cm 6 **5.8409.16**

---

**5.8406.13****BONING KNIFE**

- Narrow
- Flexible
- Curved

**LENGTH OF BLADE**

13 cm

**5.8406.13**

16 cm

**5.8406.16****5.8404.13****BONING KNIFE**

- Narrow
- Semi-flexible
- Curved

**LENGTH OF BLADE**

13 cm

**5.8404.13**

16 cm

**5.8404.16****5.8405.13****BONING KNIFE**

- Narrow
- Curved

**LENGTH OF BLADE**

13 cm

**5.8405.13**

16 cm

**5.8405.16**

**5.8411.18**

**STICKING KNIFE**



**LENGTH OF BLADE**

18 cm **5.8411.18**

20 cm **5.8411.20**

22 cm **5.8411.22**

25 cm **5.8411.25**

---

**5.8412.13**

**STICKING KNIFE**



**LENGTH OF BLADE**

13 cm **5.8412.13**

15 cm **5.8412.15**

18 cm **5.8412.18**

---

**5.8421.14**

**SLAUGHTER AND BUTCHER'S KNIFE**



**LENGTH OF BLADE**

14 cm **5.8421.14**

16 cm **5.8421.16**

18 cm **5.8421.18**

**5.8431.21****SLAUGHTER AND BUTCHER'S KNIFE**

- Stiff/thick

**LENGTH OF BLADE**21 cm   6 5.8431.2124 cm   6 5.8431.2426 cm   6 5.8431.2629 cm   6 5.8431.2931 cm   6 5.8431.31**5.8433.31****BUTCHER'S KNIFE****LENGTH OF BLADE**31 cm   6 5.8433.31**5.8435.22****SLAUGHTER KNIFE**

- Stiff/thick blade
- Curved

**LENGTH OF BLADE**22 cm   6 5.8435.2226 cm   6 5.8435.26

**5.8426.21**

**SLAUGHTER KNIFE**

- Widened tip



**LENGTH OF BLADE**

21 cm



6 **5.8426.21**

---

**5.8436.25**

**SLAUGHTER AND BUTCHER'S KNIFE**

- Widened tip



**LENGTH OF BLADE**

25 cm



6 **5.8436.25**

---

**5.8427.15**

**SKINNING KNIFE**

- Widened tip



**LENGTH OF BLADE**

15 cm



6 **5.8427.15**

---

18 cm



6 **5.8427.18**

---

**5.8429.13**

**LAMB SKINNING KNIFE**



**LENGTH OF BLADE**

13 cm



6 **5.8429.13**

---





## OUR GERMAN AMBASSADOR **MARCO MÜLLER**

Chef Marco Müller has trusted Victorinox for over 30 years – from his first pocket knife to the blades in his 3-star kitchen at Rutz in Berlin. “A chef’s knife is essential to turn cooking into culinary art. I need a tool I can trust – versatile, durable and reliable, dish after dish, day after day,” he says. For Marco, precision and lasting quality aren’t optional – they’re essential. His approach to craft reflects the values that define Victorinox.



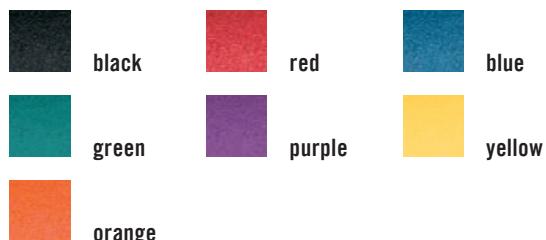
## OUR SWISS AMBASSADOR **NENAD MLINAREVIC**

At 16, Nenad Mlinarevic received his first Victorinox knife set – the start of a loyalty that's lasted over 25 years. Today, as a MasterChef jury member and gastro-entrepreneur, he still relies on Victorinox in all his kitchens. “For a chef, it’s simply impossible to create perfect dishes without a precise knife,” he says. His work blends tradition and innovation – much like Victorinox, where proven function meets contemporary thinking. Nenad’s focus on detail, precision and progress reflects the mindset of professionals worldwide.

# HANDLE SHAPE AND COLORS

## SWISS CLASSIC

Curved shape | ergonomic



## SWISS MODERN

Straight shape | pure design



## WOOD

Classic shape | straight



---

American shape | straight

## GRAND MAÎTRE

POM

Curved shape | ergonomic



Wood

Curved shape | ergonomic

## FIBROX

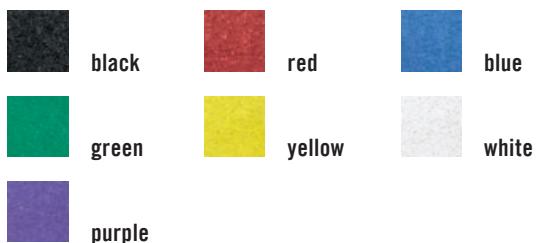
Classic shape | straight



Safety Grip | for increased safety



Safety Nose | for maximum safety



## DUAL GRIP

Classic shape | soft touch



## SWIBO

Basic shape | for increased safety



# WARRANTY AND SERVICE

Victorinox AG warrants to the end-user purchaser that the Victorinox product will be free from material or manufacturer defects that appear during the course of normal use of the product.

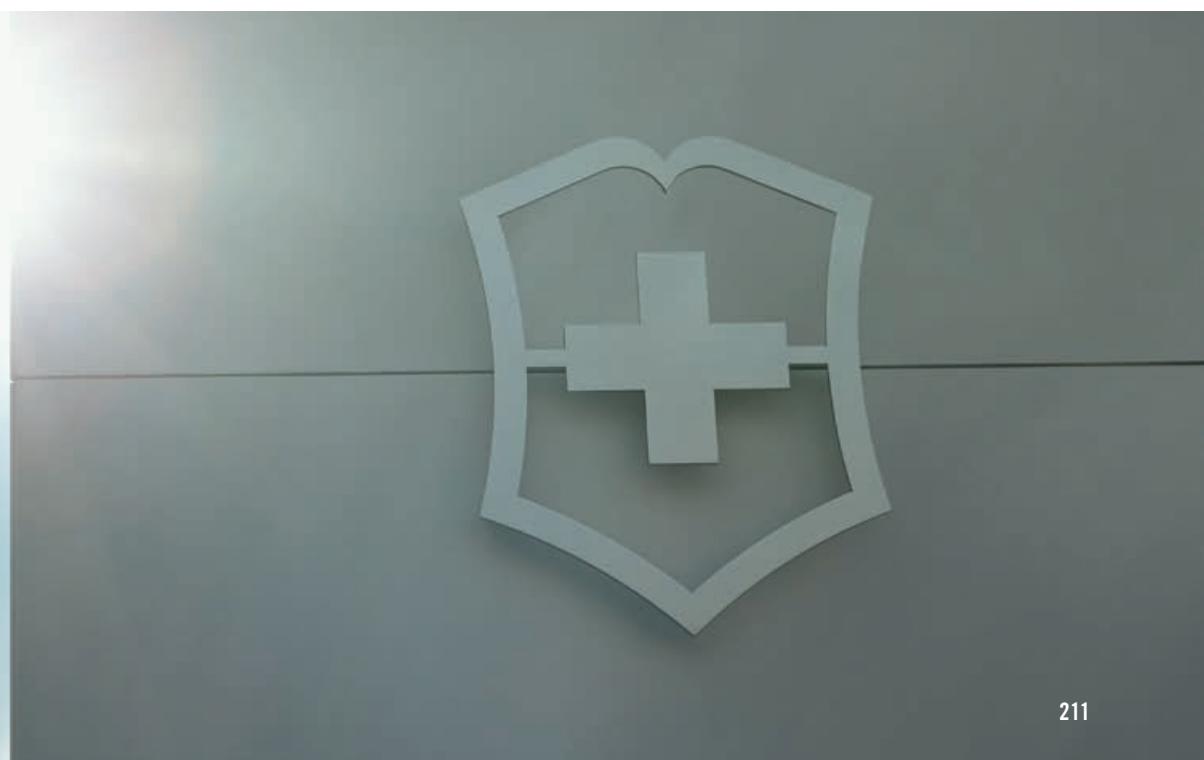
Your Victorinox product is covered by the Victorinox Lifetime Warranty and the Victorinox Two-Year Warranty as follows:



- The Victorinox **Lifetime Warranty** applies to knives, cutlery and tableware, personal care products, sharpening tools and utensils. For additional information about the Victorinox Lifetime Warranty (e.g. scope, eligibility, exclusions and limitations, remedy, warranty claim process), scan the QR code.



- The Victorinox **Two-Year Warranty** applies to electronic components, accessories, small leather goods, brand collection and third-party branded products. For additional information about the Victorinox Two-Year Warranty (e.g. scope, eligibility, exclusions and limitations, remedy, warranty claim process), scan the QR code.



# CORPORATE BUSINESS ICONIC DESIGN FOR THE KITCHEN

Our kitchen knives and accessories make thoughtful gifts your clients will love to use. Put a smile on their face with a personalized edition of a colorful set of kitchen tools or a precision chef's knife. Choose from laser engraving, etching and more to add your company's touch to these iconic products.

Your clients and employees will thank you right back.



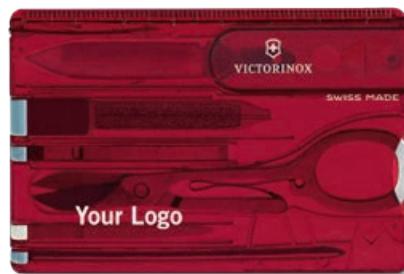
**ETCHING**  
6.7833, Swiss Classic  
Tomato and Table Knife



**LASER ENGRAVING**  
6.9050.17KG, Swiss Modern  
Santoku Knife



**ETCHING**  
5.2930.22G, Wood  
Bread and Pastry Knife



### PAD PRINTING

0.7100.T, Swiss Card Classic



### DIGITAL HAPTIC 3D PRINTING

1.3703, Climber



### PAD PRINTING

242040, Swiss Army Quartz



### LASER ENGRAVING

241978, Journey 1884



### EMBROIDERY

653543, Altmont Modern,  
City Daypack



### THERMAL-TRANSFER PRINTING

653372, Travel Organizer





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**FROM THE MAKERS OF THE ORIGINAL SWISS ARMY KNIFE™**  
ESTABLISHED 1884

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