HOUSCHELD AND PROFESSIONAL KNIVES 2017
The little red pocket knife, with Cross & Shield emblem on the handle is an instantly recognizable symbol of our company. In a unique way, it conveys excellence in Swiss craftsmanship, and also the impressive expertise of more than 2,000 employees worldwide. The principles by which we do business, are as relevant today as they were in 1897 when our company founder, Karl Elsener, developed the “Original Swiss Army Knife”: functionality, innovation, iconic design and uncompromising quality. Our commitment to these principles for more than 130 years has allowed us to develop products that are not only extraordinary in design and quality, but also in their ability to serve as reliable companions on life’s adventures, both great and small.

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

Carl Elsener
CEO Victorinox
CATALOG NOTES

The product information (item number and blade length) within the paragraphs refer only to the image depicted to the right.

All available product variations (color and length) are listed below the product image;

color swatch, item number, EAN code and comments if applicable.

6.7863

CHEESE AND SAUSAGE KNIFE
fork tip
wavy edge
11 cm
with disposable blade protection

Product information
item number, product name, product features, blade length, novelty icon

Product variation
color swatch, item number, EAN code, packaging type or sale unit

ABBREVIATIONS AFTER THE ITEM NUMBER

5.2603.20 B

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

BLADE LENGTH

6.8520.17 G

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

TOTAL LENGTH

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

POULTRY SHEARS «VICTORINOX»
stainless
total length 25 cm
easy to dismantle
STAINLESS STEEL

All steel blades are made of martensitic stainless steel. The basis for optimum function and durability of a blade, is the use of the correct steel alloy. The steel should deliver the perfect combination of cutting edge retention and corrosion protection. It should also be flexible, so it does not break during use.

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

<table>
<thead>
<tr>
<th>MATERIAL NO.</th>
<th>ABBREVIATION</th>
<th>ABBREVIATION</th>
<th>C (%)</th>
<th>CR (%)</th>
<th>MO (%)</th>
<th>V (%)</th>
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<td>X 38 Cr Mo14</td>
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<td>14</td>
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<td>12.8-15.0</td>
<td>0.50-0.80</td>
<td>&lt; 0.15</td>
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100% RECYCLED STEEL

SUSTAINABILITY

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

EDGES AND BLADE TYPES 6.8500.17G

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

- Normal straight edge 5.2003.15
- Flexible blade 5.6613.15
- Fluted edge 6.8523.17
- Wavy edge 6.8633.21
- Other shape of blade 5.4063.18
- 00 + saw edge 5.4473.25
- 60 + fluted edge 6.8803.20
FORM FOLLOWS FUNCTION

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

02 Kitchen Knife
Straight edge
for cutting smaller
fruit and vegetables

03 Steak Knife
Straight edge
for cutting cooked
or grilled meat

04 Fish Filleting Knife
Super flexible blade
for filleting
fish

05 Santoku Knife
Fluted edge
All-rounder for
precision cutting

06 Carving Knife
Straight edge
for slicing cooked
or grilled meat

07 Carving Knife
Extra-wide blade
for slicing
larger foods

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

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

10 Salmon Knife
Fluted edge
perfect for filleting
salmon
COLORS
6.7831

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

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<tr>
<th>Color</th>
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<tr>
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<td>Green</td>
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<td>Pink</td>
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<td>Yellow</td>
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<td>/118</td>
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<td>Orange</td>
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<td>Rosewood</td>
<td>7.7200</td>
<td>/206</td>
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<td>Bubinga</td>
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<td>Beech</td>
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<td>/9</td>
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<td>Metal/Grey</td>
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HACCP COLOR CODING 5.2001.19
(Hazard Analysis Critical Control Points)

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

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

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

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

SWISS CLASSIC, STANDARD

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

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

BECHWOOD
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).

THERMOPLASTIC ELASTOMERS
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.

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

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

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

GIFT BOX

6.7133.2G

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

DISPOSABLE BLADE PROTECTION

The majority of the single-packed vegetable knives from the Swiss Classic and Standard lines, are provided with disposable blade protection. Mostly available in sales units of 20 pieces.
**NSF/ANSI 2**

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

**SWISS QUALITY**

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

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

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

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

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

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

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

Synthetic Handles
(e.g. Swiss Classic)
The synthetic handles of our household knives are generally dishwasher safe. It is however recommended, to clean the product by hand.

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

DISHWASHER SAFE

All dishwasher safe products bear the portrayed icon and can be cleaned in the dishwasher. Please make sure that the knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color intensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.
READY. SET. CHOP.

Slicing, chopping, dicing, garnishing...

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

Paring Knives / Steak and Pizza Knives / Household Knives / Kitchen Sets
Flatware / Forks and Spatulas ✔️
SWISS CLASSIC

PARING KNIFE

6.7403

straight edge
8 cm
with disposable blade protection

6.7433

wavy edge
straight edge
8 cm
with disposable blade protection

SHAPING KNIFE

6.7503

Bird’s Beak edge 6 cm
with disposable blade protection

PARING KNIFE

6.7603

pointed tip
8 cm
with disposable blade protection
2 pieces blistered (without blade protection)

PARING KNIFE

6.7633

wavy edge, pointed tip, 8 cm
with disposable blade protection
2 pieces blistered (without blade protection)

PARING KNIFE

6.7703

pointed tip
10 cm
with disposable blade protection

PARING KNIFE

6.7733

wavy edge
pointed tip
10 cm
with disposable blade protection

2 pieces blistered without blade protection
**PARING KNIFE SET, 2 PIECES**
- pointed tip
- 10 cm
- without blade protection

**Content:**
- 1 x 6.7703 (normal straight edge)
- 1 x 6.7733 (wavy edge)

**6.7793.B**

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**TOMATO AND TABLE KNIFE**
- wavy edge
- 11 cm
- with disposable blade protection

**Content:**
- 2 pieces blistered
- (without blade protection)

**6.7833**

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**CHEESE AND SAUSAGE KNIFE**
- fork tip
- wavy edge
- 11 cm
- with disposable blade protection

**6.7863**

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**BUTTER AND CREAM CHEESE KNIFE**
- fork tip
- wavy edge
- perforated blade
- 13 cm

**6.7863.13B**

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KITCHEN KNIFE

12 cm

CARVING KNIFE

19 cm

20 cm

25 cm

CARVING KNIFE

fluted edge

extra wide blade

extra wide blade

fluted edge

CARVING KNIFE

extra wide blade

fluted edge

extra wide blade
**SLICING KNIFE**
Fluted edge, round tip, blade width 30 mm
25 cm

**BONING KNIFE**
Rear curved edge
Flexible blade
15 cm

**SANTOKU KNIFE**
17 cm

**BREAD KNIFE**
Wavy edge
21 cm

**BREAD AND PASTRY KNIFE**
Wavy edge
22 cm

**PASTRY KNIFE**
Wavy edge
26 cm

**FILLETING KNIFE**
Flexible edge
20 cm
SWISS CLASSIC Kitchen Sets

**PARING KNIFE SET, 3 PIECES**
with disposable blade protection

-内容:
  - 水果刀 6.7603
  - 西红柿刀 6.7833
  - 水果刀 6.7433

**PARING KNIFE SET, 3 PIECES**
with disposable blade protection

- 内容:
  - 水果刀 6.7603
  - 西红柿刀 6.7833
  - 水果刀 6.7433

**PARING KNIFE SET, 3 PIECES**
with disposable blade protection

- 内容:
  - 水果刀 6.7606.L118
  - 水果刀 6.7736.L9
  - 西红柿刀 6.7836.L114

**PARING KNIFE WITH PEELER, 3 PIECES**
with disposable blade protection

- 内容:
  - 通用削皮器 7.6075
  - 水果刀 6.7603
  - 西红柿刀 6.7833

**CARVING SET, 2 PIECES**

- 内容:
  - 切肉刀 6.8003.19
  - 切肉叉 5.2103.15
SWISS CLASSIC

**TABLE FORK**

- **5.1543**
- **5.1546 L9**

**TABLE SPOON**

- **5.1553**
- **5.1556 L9**

**TEA SPOON**

- **5.1573**
- **5.1576 L9**

**CAKE FORK**

- **5.1583**

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**STEAK KNIFE SET, 6 PIECES**

- **6.7233.6**
  - wavy edge
  - 11 cm
  - with disposable blade protection
  - content: 6 x Steak knife

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

- **6.7833.6**
  - wavy edge
  - 11 cm
  - with disposable blade protection
  - content: 6 x Tomato and table knife
TABLE SET, 12 PIECES
content:
- 6 x Steak knife 6.7233
- 6 x Table fork 5.1543

TABLE SET, 24 PIECES
content:
- 6 x Steak knife 6.7233
- 6 x Table fork 5.1543

TABLE SET, 12 PIECES
content:
- 6 x Tomato and table knife 6.7833
- 6 x Table fork 5.1543

TABLE SET, 24 PIECES
content:
- 6 x Tomato and table knife 6.7833
- 6 x Table fork 5.1543
- 6 x Table spoon 5.1553
- 6 x Tea spoon 5.1573
SWISS CLASSIC

5.2103.15 CARVING FORK
- flat
- 15 cm

5.2303.18 CARVING FORK
- forged
- 18 cm

5.2603.10 DRUGGIST’S SPATULA
- narrow
- 10 cm

5.2603.20 SPATULA
- flexible
- spreading length 20 cm
Our wide range of paring and household knives makes the Standard line so diverse and our kitchen sets are ideal gifts.
STANDARD  Paring Knives

5.0303  PARING KNIFE
straight edge
6 cm
with disposable blade protection

5.0403  PARING KNIFE
straight edge
8 cm
with disposable blade protection
without blade protection

5.0433  PARING KNIFE
wavy edge
straight edge
8 cm
with disposable blade protection
without blade protection

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

5.0603  PARING KNIFE
pointed tip
8 cm
with disposable blade protection
without blade protection

5.0633  PARING KNIFE
wavy edge
pointed tip
8 cm
with disposable blade protection
without blade protection

5.0703  PARING KNIFE
pointed tip
10 cm
with disposable blade protection
without blade protection

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

5.0833  TOMATO AND TABLE KNIFE
wavy edge
11 cm
with disposable blade protection
without blade protection
**STANDARD** Steak and Table Knives

5.1203  **STEAK KNIFE**
11 cm with disposable blade protection

5.1233.20  **STEAK KNIFE**
wavy edge
11 cm with disposable blade protection

5.1303  **TABLE KNIFE**
11 cm with disposable blade protection

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**STANDARD** Household and Chef’s Knives

5.1633.21  **BREAD KNIFE**
wavy edge
21 cm

5.1733.21  **DUX-KNIFE**
wavy edge, 21 cm, with adjustable guide for cutting, adjustments from 1 to 15 mm

5.1803.15  **CARVING KNIFE**
straight, narrow blade
15 cm

5.1903.19B  **CARVING KNIFE**
19 cm
STANDARD
Household an Chef's Knives

5.3003 PARING KNIFE
pointed tip
8 cm
with disposable blade protection

5.3033 PARING KNIFE
wavy edge
pointed tip
8 cm
with disposable blade protection

5.3103 SHAPING KNIFE
Bird's Beak edge
6 cm
with disposable blade protection

5.3803.16B FILLETING KNIFE
flexible blade
16 cm

STANDARD
Kitchen Sets

5.1113.3 PARING KNIFE SET, 3 PIECES
with disposable blade protection
content:
Paring knife 5.0403
Tomato and table knife 5.0833
Paring knife 5.0433

5.1113.6 PARING KNIFE SET, 6 PIECES
content:
Potato peeler 5.0103
Paring knife 5.0433
Paring knife 5.0403
Paring knife 5.0633
Paring knife 5.0603
Tomato and table knife 5.0833
**STANDARD**  Kitchen Sets

**5.1103.7**  KITCHEN SET, 7 PIECES

- Carving fork: 5.2103.15
- Paring knife: 5.0603
- Bread knife: 5.1633.18
- Tomato and table knife: 5.0833
- Spatula, flexible: 5.2603.20
- Potato peeler: 5.0003
- Carving knife: 5.1903.19

**5.1163.5**  KITCHEN SET, 5 PIECES

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

BY PROFESSIONALS, FOR PROFESSIONALS

ERGONOMIC. NON-SLIP. SAFE.
EXCEPTIONALLY LONG SERVICE LIFE
EASY TO SHARPEN

Chef’s Knives / Slicing Knives / Boning Knives / Butcher’s Knives / Cheese Knives

Fibrox knives combine all the features that are important for professional use. The product line will also appeal to the growing number of amateur cooks who value high-quality equipment.
**FIBROX**

**Chef’s Knives**

**5.2003.12**

**KITCHEN KNIFE**
12 cm

- 5.2003.12
- 5.2003.15
- 5.2003.19
- 5.2003.22
- 5.2003.25
- 5.2003.28
- 5.2004.15
- 5.2004.19
- 5.2004.25
- 5.2007.15
- 5.2007.19
- 5.2007.25

**5.2003.19**

**CARVING KNIFE**
19 cm

- 5.2003.19
- 5.2003.22
- 5.2003.25

**5.2003.22**

**CARVING KNIFE**
wavy edge
22 cm

- 5.2003.22
- 5.2003.25

**5.2063.20**

**CARVING KNIFE**
extra wide blade
20 cm

- 5.2063.20

**5.2533.21**

**BREAD KNIFE**
wavy edge
21 cm

- 5.2533.21

**5.2803.18**

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

- 5.2803.18

**5.2833.26**

**PASTRY KNIFE**
wavy edge
26 cm

- 5.2833.26
**FIBROX** Chef's Knives

5.3703.18 **FILLETING KNIFE**
- Flexible blade
- 18 cm

5.3703.20 **FILLETING KNIFE**
- Rear curved edge, flexible blade
- 20 cm

5.3813.18 **FISH FILLETING KNIFE**
- Super flexible blade
- 18 cm

4.0898 **SHEATH**
- For fish filleting knives

5.4003.18 **KITCHEN CLEAVER**
- 18 cm

5.4063.18 **CHEF'S KNIFE**
- Chinese style
- 18 cm
SLICING KNIFE
round blade, blade width 30 mm
25 cm

SLICING KNIFE
pointed tip, blade width 30 mm
25 cm

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

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

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

SAUSAGE KNIFE
rear saw edge, pointed tip
25 cm

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

SLICING KNIFE
fluted edge, flexible blade
30 cm

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

FIBROX®

SLICING KNIFE
Wavy edge, pointed tip, blade width 30 mm
25 cm

SLICING KNIFE
Wavy edge, round blade, blade width 30 mm
25 cm

SLICING KNIFE
Pointed tip, extra wide blade, blade width 40 mm
30 cm

SLICING KNIFE
Fluted edge, flexible blade
30 cm

SLICING KNIFE
Fluted edge, round, extra wide blade, blade width 40 mm
30 cm

SAUSAGE KNIFE
Rear saw edge, pointed tip
25 cm

SLICING KNIFE
Pointed tip, extra wide blade, blade width 40 mm
30 cm

SLICING KNIFE
Fluted edge, flexible blade
30 cm

SLICING KNIFE
Fluted edge, round, extra wide blade, blade width 40 mm
30 cm

SAUSAGE KNIFE
Rear saw edge, pointed tip
25 cm

SLICING KNIFE
Pointed tip, extra wide blade, blade width 40 mm
30 cm

SLICING KNIFE
Fluted edge, flexible blade
30 cm

SLICING KNIFE
Fluted edge, round, extra wide blade, blade width 40 mm
30 cm
FIBROX  Boning Knives

5.6003.15  BONING KNIFE  straight blade  15 cm

12 cm

15 cm

5.6003.12
5.6001.15
5.6002.15
5.6004.15
5.6007.15
5.6008.15

5.6003.15M  SAFETY GRIP BONING KNIFE  straight blade  15 cm

5.6003.15M
5.6008.15M

5.6103.15  BONING KNIFE  straight, narrow blade  15 cm

5.6103.12
5.6103.15
5.6103.18

5.6203.12  BONING KNIFE  straight, extra narrow blade  12 cm

5.6203.09
5.6203.12
5.6203.15

5.6303.15  BONING KNIFE  rear curved edge  12 cm

5.6303.12
5.6303.15

5.6403.15  BONING KNIFE  rear curved edge, narrow blade  12 cm

5.6403.12
5.6403.15

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

5.6413.12
5.6413.15

5.6503.15  BONING KNIFE  curved blade  15 cm

5.6503.15
5.6501.15
5.6502.15
RABBIT KNIFE
10 cm

SLAUGHTER AND BUTCHER’S KNIFE
26 cm

SAFETY NOSE SLAUGHTER AND BUTCHER’S KNIFE
18 cm

STICKING KNIFE
straight blade
18 cm

CUTLET AND STEAK KNIFE
straight blade
30 cm

FIBROX | Butcher’s Knives

VICTORINOX | HOUSEHOLD AND PROFESSIONAL KNIVES
FIBROX  Butcher's Knives

5.5503.18L  SAFETY NOSE STICKING KNIFE
straight blade
18 cm

5.5603.08M  POULTRY KNIFE
medium handle
8 cm

5.5603.16  STICKING KNIFE
pointed tip
16 cm

5.5903.09M  POULTRY KNIFE
small handle
9 cm

5.5603.16M  SAFETY GRIP STICKING KNIFE
pointed tip
16 cm

5.5903.11M  POULTRY KNIFE
medium handle
11 cm

5.5903.08  POULTRY KNIFE
small handle
8 cm

5.5903.11  POULTRY KNIFE
medium handle
11 cm

5.7203.20  SLAUGHTER KNIFE
curved, narrow blade
20 cm

5.7303.25  CIMETER STEAK KNIFE
curved blade
25 cm
5.7403.20 SAFETY NOSE SLAUGHTER AND BUTCHER’S KNIFE
widened tip
20 cm

18 cm  20 cm
5.7403.18  5.7403.20

25 cm  31 cm
5.7403.25  5.7403.31

5.7603.18L SAFETY NOSE SLAUGHTER KNIFE
stiff, thick blade
18 cm

5.7703.18 SKINNING KNIFE
German type
18 cm

5.7803.15 SKINNING KNIFE
American type
15 cm

5.7903.12 LAMB SKINNING KNIFE
12 cm
6.1103.16  CHEESE KNIFE  
blade 18 x 16 cm

6.1203.30  CHEESE KNIFE  
30 cm

6.1323.21  BUTTER AND CREAM CHEESE KNIFE  
fluted edge  
21 cm
ROSEWOOD

NATURALLY!

HANDLE WITH UNIQUE PATTERNING
ERGONOMIC AND PURE DESIGN
EASY AND COMFORTABLE TO USE


Rosewood is generally highly robust, making it ideal for producing knife handles. The handles of our Rosewood line are carefully hand-polished, creating a smooth surface that is comfortable to hold, use and are thus naturally elegant.

Chef’s Knives / Kitchen Sets / Slicing Knives / Boning Knives / Butcher’s Knives
ROSEWOOD Chef’s Knives

5.0700 PARING KNIFE pointed tip 10 cm without blade protection

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

5.1630.21G BREAD KNIFE wavy edge 21 cm

5.1800.18 CARVING KNIFE straight, narrow blade 18 cm

5.1930.18 CARVING KNIFE wavy edge 18 cm

5.2000.12 KITCHEN KNIFE pointed tip 12 cm

5.2000.19G PARING KNIFE 19 cm

5.2030.12 KITCHEN KNIFE wavy edge 12 cm

5.2060.20G CARVING KNIFE extra wide blade 20 cm

NEW ROSEWOOD Chef’s Knives

VICTORINOX I HOUSEHOLD AND PROFESSIONAL KNIVES
ROSEWOOD  Chef’s Knives

5.2100.15  CARVING FORK  flat  15 cm

5.2300.18  CARVING FORK  forged  18 cm

5.2600.23  SPATULA  flexible  spreading length 23 cm

5.2700.25  SPATULA  shaped offset  spreading length 20 cm

5.2930.26G  PASTRY KNIFE  wavy edge  26 cm

5.3000  PARING KNIFE  pointed tip  8 cm

5.3030  PARING KNIFE  wavy edge  pointed tip  8 cm

5.3100  SHAPING KNIFE  Bird’s Beak edge  6 cm

5.3209  CHESTNUT KNIFE

CARVING FORK  forged  18 cm

SPATULA  flexible  spreading length 23 cm

SPATULA  shaped offset  spreading length 20 cm

ROSEWOOD  Chef’s Knives

PARING KNIFE  wavy edge  pointed tip  8 cm

SHAPING KNIFE  Bird’s Beak edge  6 cm

CHESTNUT KNIFE

VICTORINOX  I  HOUSEHOLD AND PROFESSIONAL KNIVES
ROSEWOOD  Chef’s Knives

5.3700.18  FILLETING KNIFE
Flexible blade
18 cm

5.3810.18  FISH FILLETING KNIFE
Super flexible blade
18 cm

4.0898  SHEATH
For fish filleting knives

5.3900.33  STRIKING KNIFE
800 gr, plywood
33 cm

5.4000.18  KITCHEN CLEAVER
600 gr
18 cm

6.8500.17G  SANTOKU KNIFE
17 cm

6.8520.17G  SANTOKU KNIFE
Fluted edge
17 cm
ROSEWOOD

KITCHEN SET, 2 PIECES

5.1020.2G

content:
- Carving knife 5.2000.19
- Carving fork 5.2100.15

STEAK KNIFE SET, 2 PIECES

5.1120.2G

content:
- 2 x Steak knife 6.7900.14

CARVING SET, 2 PIECES

5.1050.2G

content:
- Kitchen knife 5.2000.15
- Carving knife 5.2000.22

CARVING SET, 3 PIECES

5.1050.3G

content:
- Kitchen knife 5.2000.12
- Carving knife 5.2000.19
- Carving knife 5.2000.22

ROSEWOOD Kitchen Sets

VICTORINOX I HOUSEHOLD AND PROFESSIONAL KNIVES
ROSEWOOD Slicing Knives

5.4120.30 SALMON KNIFE
fluted edge, round blade, 30 cm

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

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

5.4500.30 SLICING KNIFE
pointed tip, extra wide blade, blade width 40 mm, 30 cm
<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Handle Style</th>
<th>Blade Style</th>
<th>Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.6006.15</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Straight blade</td>
<td>15 cm</td>
</tr>
<tr>
<td>5.6106.15</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Straight, narrow blade</td>
<td>15 cm</td>
</tr>
<tr>
<td>5.6406.12</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Rear curved edge, narrow blade</td>
<td>12 cm</td>
</tr>
<tr>
<td>5.6416.12</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Rear curved edge, narrow, flexible blade</td>
<td>12 cm</td>
</tr>
<tr>
<td>5.6500.15</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Curved blade</td>
<td>15 cm</td>
</tr>
<tr>
<td>5.6606.15</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Curved, narrow blade</td>
<td>15 cm</td>
</tr>
<tr>
<td>5.6616.15</td>
<td>Boning Knife</td>
<td>American handle</td>
<td>Curved, narrow, flexible blade</td>
<td>15 cm</td>
</tr>
</tbody>
</table>
ROSEWOOD

5.5200.16 SLAUGHTER AND BUTCHER’S KNIFE
16 cm

5.5500.20 STICKING KNIFE
straight blade
20 cm

5.5600.16 STICKING KNIFE
pointed tip
16 cm

5.7200.20 SLAUGHTER KNIFE
curved, narrow blade
20 cm

5.7300.31 CIMETER STEAK KNIFE
curved blade
31 cm

5.7600.18 SLAUGHTER KNIFE
stiff thick blade
18 cm

5.8000.15 SKINNING KNIFE
15 cm

ROSEWOOD

Butcher’s Knives

ROSEWOOD

Victorinox I HouseHold And Professional Knives

Victorinox

Butcher’s Knives

Victorinox I HouseHold And Professional Knives

Victorinox

Butcher’s Knives

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Butcher’s Knives

Victorinox I HouseHold And Professional Knives

Victorinox

Butcher’s Knives
THE ONES WITH THE YELLOW HANDLE

BRIGHTLY COLORED HANDLES
EXTREMELY SAFE
DISHWASHER SAFE

Health and safety is a top priority for us. The bright yellow coloring ensures your knives are easy to spot, even in a busy working environment. The handle, which extends further toward the blade, provides extra safety.
5.8448.16  FISH FILLETING KNIFE
narrow handle
flexible blade
with scaler
16 cm

5.8449.20  FISH FILLETING KNIFE
narrow handle
flexible blade
20 cm

5.8450.20  FISH FILLETING KNIFE
flexible blade
20 cm

5.8451.26  CARVING KNIFE
stiff, thick blade
26 cm

5.8452.20  FISH FILLETING KNIFE
curved, flexible blade
20 cm
**Slicing Knives**

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

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

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

---

**Boning Knives**

5.840.16  **BONING KNIFE**
straight blade
16 cm

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

5.840.16  **BONING KNIFE**
curved blade
16 cm

5.840.16  **BONING KNIFE**
curved, flexible blade
16 cm
SWIBO  Boning Knives

5.8407.16  BONING KNIFE
curved blade
16 cm

5.8408.13  BONING KNIFE
curved, narrow blade
13 cm

5.8409.16  BONING KNIFE
curved, narrow, flexible blade
16 cm

5.8411.20  STICKING KNIFE
straight blade
20 cm

5.8412.15  STICKING KNIFE
15 cm

5.8421.16  SLAUGHTER AND BUTCHER’S KNIFE
16 cm

SWIBO  Butcher’s Knives
SWIBO  
Butcher's Knives

5.8426.21  
SLAUGHTER KNIFE  
widened tip  
21 cm

5.8427.18  
SKINNING KNIFE  
widened tip  
18 cm

5.8429.13  
LAMB SKINNING KNIFE  
13 cm

5.8431.26  
SLAUGHTER AND BUTCHER'S KNIFE  
26 cm

5.8433.31  
CUTLET AND STEAK KNIFE  
straight blade  
31 cm

5.8434.20  
CIMETER STEAK KNIFE  
curved blade  
20 cm

5.8435.26  
SLAUGHTER KNIFE  
stiff, thick, curved blade  
26 cm

5.8436.25  
SLAUGHTER AND BUTCHER'S KNIFE  
stiff, thick, curved blade with widened tip  
25 cm
Amateur cooks and professional chefs alike are impressed by the perfect balance of these knives. All models in this line are forged from a single piece and benefit from a seamless transition from blade to handle. This exceptional quality and timeless elegance are what make forged knives from Victorinox so special.

GRAND MAÎTRE

PASSION FOR THE TRADE

PERFECT BALANCE
FORGED FROM A SINGLE PIECE
LONG SERVICE LIFE

Grand Maître POM / Grand Maître Rosewood
THE CUTTING EDGE exhibits particularly high edge retention.

THE BLADE tapers evenly toward the cutting edge.

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

THE HANDLE is ergonomically shaped.

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

THE CUTTING EDGE exhibits particularly high edge retention.

THE BLADE tapers evenly toward the cutting edge.

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

THE HANDLE is ergonomically shaped.

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

FULL TANG CONSTRUCTION Forged from a single piece and hardened uniformly.

WE MAKE EACH DETAIL OUR BUSINESS
7.7203.08G  
**KITCHEN KNIFE**  
8 cm

7.7203.12G  
**STEAK KNIFE**  
12 cm

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

7.7203.15G  
**CARVING KNIFE**  
15 cm

---

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

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

7.7233.15G  
**CARVING FORK**  
15 cm

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

7.7303.15G  
**BONING KNIFE**  
15 cm
GRAND MAÎTRE POM

7.7303.17G SANTOKU KNIFE 17 cm

7.7323.17G SANTOKU KNIFE fluted edge 17 cm

7.7403.20G CHEF’S KNIFE 20 cm

7.7433.23G BREAD KNIFE wavy edge 23 cm

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

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

7.7243.2  CARVING SET, 2 PIECES
content:
- Carving knife 7.7203.20
- Carving fork 7.7233.15

7.7243.3  CHEF’S SET, 3 PIECES
content:
- Kitchen knife 7.7203.08
- Carving knife 7.7203.20
- Chef’s knife 7.7403.20

GRAND MAÎTRE  Rosewood

7.7200.12G  STEAK KNIFE
12 cm

7.7200.20G  CARVING KNIFE
20 cm

7.7230.15G  CARVING FORK
15 cm

7.7320.17G  SANTOKU KNIFE
Fluted edge
17 cm

7.7400.20G  CHEF’S KNIFE
20 cm

VICTORINOX  I  HOUSEHOLD AND PROFESSIONAL KNIVES
GRAND MAÎTRE  Rosewood

7.7430.23G  BREAD KNIFE
wavy edge
23 cm

7.7240.2  CARVING SET, 2 PIECES
content:
Carving knife 7.7200.20
Carving fork 7.7230.15

7.7240.4  STEAK KNIFE SET, 4 PIECES
12 cm
content:
4 x Steak knife 7.7200.12
Storage + Cutting Boards

Ready at Hand

Ease of use
Long service life
Proven and durable materials

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

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

Cutlery Blocks / Chef’s Cases / Cutlery Roll Bags / Cutting Boards >>
6.7143.5
**SWISS CLASSIC IN-DRAWER KNIFE HOLDER, 5 PIECES**
beechwood
Length x Width x Height: 43 x 14.5 x 6.5 cm

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**

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

7.7065.0
**IN-DRAWER KNIFE HOLDER, EMPTY**
beechwood
Length x Width x Height: 43 x 14.5 x 5.4 cm

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**
**SWISS CLASSIC CUTLERY BLOCK, 11 PIECES**
beechwood
Height: 35.5 cm

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

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**

---

**SWISS CLASSIC CUTLERY BLOCK, 8 PIECES**
beechwood
Height: 38.2 cm

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

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**

---

**SWISS CLASSIC CUTLERY BLOCK, 8 PIECES**
beechwood
with nylon inlay
Height: 38.2 cm

**content:**
- Steak knife 6.7233
- Paring knife 6.7433
- Paring knife 6.7603
- Tomato and table knife 6.7833
- Carving knife 6.8003.22
- Santoku knife 6.8523.17
- Bread knife 6.8633.21

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**

---

**SWISS CLASSIC CUTLERY BLOCK, EMPTY**
beechwood
Height: 22.8 cm

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**

---

**SWISS CLASSIC CUTLERY BLOCK, EMPTY**
beechwood
with nylon inlay
Height: 25.7 cm

**ATTENTION:**
**ATTRACTIVE SET-PRICE!**

---

**(Nylon inlay: X.51170.13: see page 120)**
6.7127.6L14  SWISS CLASSIC
UTILITY BLOCK, 6 PIECES
synthetic material
with nylon inlay
Height: 27.4 cm

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

6.7126.4  SWISS CLASSIC
STEAK AND PIZZA KNIFE BLOCK,
6 PIECES
synthetic material
with nylon inlay
Height: 27.4 cm

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

7.7031.03  CUTLERY BLOCK SMALL, EMPTY
synthetic material
with nylon inlay
Height: 15.9 cm

X.77031.13  NYLON INLAY

NEW SWISS CLASSIC
UTILITY BLOCK, 6 PIECES
synthetic material
with nylon inlay
Height: 27.4 cm

NEW SWISS CLASSIC
STEAK AND PIZZA KNIFE BLOCK,
6 PIECES
synthetic material
with nylon inlay
Height: 27.4 cm

NEW CUTLERY BLOCK SMALL, EMPTY
synthetic material
with nylon inlay
Height: 15.9 cm

NEW NYLON INLAY

SWISS CLASSIC
UTILITY BLOCK, 6 PIECES
synthetic material
with nylon inlay
Height: 27.4 cm

SWISS CLASSIC
STEAK AND PIZZA KNIFE BLOCK,
6 PIECES
synthetic material
with nylon inlay
Height: 27.4 cm

CUTLERY BLOCK SMALL, EMPTY
synthetic material
with nylon inlay
Height: 15.9 cm

NYLON INLAY
**STORAGE + CUTTING BOARDS**

**Cutlery Blocks**

**7.7033.03**
**CUTLERY BLOCK LARGE, EMPTY**
synthetic material with nylon inlay
Height: 24.2 cm

**5.1153.11**
**STANDARD CUTLERY BLOCK, 11 PIECES**
beechwood
Height: 34.7 cm

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

**7.7091.3**
**MAGNETIC KNIFE BAR «MAJOR»**
3 mounting holes, empty black
Length: 35 cm

**7.7053.0**
**CUTLERY BLOCK, EMPTY**
beechwood
Height: 22.8 cm

**content:**
- Potato peeler 5.0103
- Paring knife 5.0433
- Paring knife 5.0603
- Paring knife 5.0703
- Tomato and table knife 5.0833
- Bread knife 5.1633.21
- Carving knife 5.1833.30
- Carving knife 5.1903.19
- Carving knife 5.1903.22
- Carving fork 5.2103.15
- Domestic sharpening steel 7.8213
STORAGE + CUTTING BOARDS

5.1193.9

STANDARD
CUTLERY BLOCK, 9 PIECES
beechwood
Height: 28 cm

content:
Paring knife 5.0403
Paring knife 5.0703
Tomato and table knife 5.0833
Bread knife 5.1633.21
Carving knife 5.1803.15
Carving knife 5.1903.22
Carving fork 5.2103.15
Kitchen shears 7.6033.3
Domestic sharpening steel 7.8213

7.7083.0

CUTLERY BLOCK, EMPTY
beechwood
Height: 39.5 cm

5.1183.51

STANDARD
SMALL CUTLERY BLOCK, 5 PIECES
beechwood
Height: 24.2 cm

content:
Paring knife 5.0603
Tomato and table knife 5.0833
Bread knife 5.1633.18
Carving knife 5.1803.12
Carving knife 5.1903.18

7.7083.0

CUTLERY BLOCK, EMPTY
beechwood
Height: 36 cm


**ROSEWOOD CUTLERY BLOCK, 11 PIECES**

Beechwood

Height: 34.7 cm

**content:**

- Potato peeler 5.0109
- Paring knife 5.0700
- Paring knife 5.0720
- Bread knife 5.1630.21
- Carving knife 5.1800.18
- Carving knife 5.2000.19
- Carving knife 5.2000.22
- Carving fork 5.2100.15
- Paring knife 5.3000
- Paring knife 5.3030
- Domestic sharpening steel 7.8210

**CUTLERY BLOCK, EMPTY**

Beechwood

Height: 22.8 cm

**content:**

- Kitchen knife 7.7203.08
- Steak knife 7.7203.12
- Carving knife 7.7203.15
- Santoku knife 7.7223.17
- Chef’s knife 7.7403.20
- Kitchen shears 7.8383.3

**GRAND MAÎTRE CUTLERY BLOCK, 6 PIECES**

Beechwood, anthracite lacquer

with nylon inlay

Height: 38.5 cm

**content:**

- Kitchen knife 7.7003.08
- Steak knife 7.7003.12
- Carving knife 7.7003.15
- Santoku knife 7.7223.17
- Chef’s knife 7.7403.20
- Kitchen shears 7.8383.3

**CUTLERY BLOCK, EMPTY**

Beechwood, anthracite lacquer

with nylon inlay

Height: 25.7 cm

**NYLON INLAY**

Black
**FIBROX**

**SMALL CHEF’S CASE, 14 PIECES**

gray, 46 x 32 cm

with 1 solid synthetic inlay,

with cotton towel (7.6769), 100% cotton

---

**content:**

- Potato peeler, single edge
- Paring knife
- Carving knife: 5.2003.19
- Carving knife: 5.2003.28
- Carving fork, forged
- Spatula, flexible
- Pastry knife, wavy edge
- Shaping knife
- Lemon decorator
- Lemon zester
- Filleting knife, flexible
- Boning knife
- Potato baller, 2 scoops (Ø 22 + 25 mm)
- Kitchen sharpening steel, round, 27 cm

**SMALL CHEF’S CASE, EMPTY**

gray, 46 x 32 cm

with inlay

---

**content:**

- the same content as 5.4903 (without towel)

---

**FIBROX**

**SMALL CHEF’S CASE, 14 PIECES**

black, 49 x 31 cm

with 2 solid synthetic inlays

---

**content:**

- the same content as 5.4903 (without towel)

---

**SMALL CHEF’S CASE, EMPTY**

black, 49 x 31 cm

without inlays

---

**INLAY**

---

**INLAY UPPER PART**

---

**INLAY LOWER PART**

---
STORAGE + CUTTING BOARDS

Chef's Cases

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

content:
- Potato peeler, single edge
- Paring knife
- Carving knife
- Carving knife
- Carving fork, forged
- Spatula, flexible
- Pastry knife, wavy edge
- Shaping knife
- Lemon decorator
- Lemon zester
- Apple corer, Ø 16 mm
- Filleting Knife, flexible
- Salmon knife, fluted edge
- Slaughter and butcher’s knife
- Boning knife
- Decorating knife, forged, without rivets
- Potato baller, 2 scoops (Ø 22 + 25 mm)
- Oyster knife
- Set with 10 icing funnels, stainless, assorted
- Set with 10 icing decorators, stainless, assorted
- Set with 3 tying and 2 larding needles
- Kitchen sharpening steel, round, 27 cm
- Fish scissors, stainless

INLAY UPPER PART
INLAY LOWER PART
with magnetic bar

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

5.4923.1
INLAY UPPER PART

5.4923.2
INLAY LOWER PART

5.4924
Complimenting product: 7.6760 (Icing bag), see page 145
**ROSEWOOD SMALL CHEF’S CASE, 14 PIECES**
black, 49 x 31 cm
2 solid synthetic inlays

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

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

**content:**
- Potato peeler, single edge: 5.0109
- Kitchen knife: 5.2000.10
- Carving knife: 5.2000.19
- Carving knife: 5.2000.28
- Carving fork, forged: 5.2300.18
- Spatula, flexible: 5.2600.25
- Pastry knife, wavy edge: 5.2930.26
- Shaping knife: 5.3100
- Lemon decorator: 5.3400
- Lemon zester: 5.3500
- Apple corer, Ø 16 mm: 5.3609.16
- Filleting knife, flexible blade: 5.3700.18
- Salmon knife, fluted edge: 5.4120.20
- Slaughter and butcher’s knife: 5.5200.28
- Decorating knife, forged: 7.6052
- Potato baller, 2 scoops (Ø 22 + 25 mm): 7.6160
- Boning knife: 7.6300.15
- Oyster knife: 7.6901
- Set with 10 icing funnels, stainless, assorted: 7.6700
- Set with 10 icing decorators, stainless, assorted: 7.6700
- Set with 3 tying and 2 larding needles: 7.7350
- Kitchen sharpening steel, round, 27 cm: 7.8330
- Fish scissors, stainless: 8.1056.21

**INLAY UPPER PART**

**INLAY LOWER PART**

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

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

Complimenting product: 7.6700 (Icing bag), see page 145
CUTLERY ROLL BAG SMALL, EMPTY
dark gray
Length (closed): 48 cm
Length (open): 56 cm
Height (open): 48 cm
Net weight: 448 g

CUTLERY ROLL BAG LARGE, EMPTY
dark gray
Length (closed): 48 cm
Length (open): 82 cm
Height (open): 48 cm
Net weight: 658 g

CUTLERY ROLL BAG, 8 PIECES, EMPTY
black
Length (closed): 48 cm
Length (open): 47 cm
Height (open): 48 cm
Net weight: 490 g

SWISS MAP KITCHEN SET, 2 PIECES
Length x Width x Height: 40 x 25 x 0.6 cm
content:
Swiss Classic Cheese and sausage knife
Swiss Map Cutting board, Epicurean

Placement recommendation for the Cutlery Roll Bag, 8 pieces
KITCHEN UTENSILS

MULTITASKING

VERSATILE
EXCEPTIONAL FUNCTIONALITY
ROBUST AND LONG-LASTING

From chopping and peeling to slicing and grating ... Victorinox offers a variety of useful kitchen aids. Peelers in bright colors, graters, bottle openers, poultry shears and meat tenderizers are indispensable classics in our portfolio.
## KITCHEN UTENSILS

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Image</th>
</tr>
</thead>
</table>
| 5.0103 | POTATO PEELER  
   - single edge  
   - for right-handed use | ![Image](5.0103) |
| 5.0203 | POTATO PEELER  
   - double edge | ![Image](5.0203) |
| 5.0109 | POTATO PEELER  
   - single edge  
   - for right-handed use | ![Image](5.0109) |
| 5.0209 | POTATO PEELER  
   - double edge | ![Image](5.0209) |
| 7.6070 | POTATO PEELER «REX»  
   - pivoting blade | ![Image](7.6070) |
| 7.6070.7 | POTATO PEELER «RAPID»  
   - pivoting blade | ![Image](7.6070.7) |
| 7.6072 | JULIENNE CUTTER «J-STAR»  
   - pivoting blade | ![Image](7.6072) |
| 7.6073.3 | POTATO PEELER  
   - stainless pivoting blade | ![Image](7.6073.3) |
| 7.6075 | UNIVERSAL PEELER  
   - stainless pivoting blade  
   - serrated edge  
   - double edge | ![Image](7.6075) |
| 7.6077 | PEELER  
   - stainless serrated edge  
   - double edge | ![Image](7.6077) |
KITCHEN UTENSILS

7.6079  TOMATO AND KIWI PEELER
stainless pivoting blade
serrated edge
double edge

replacement blade 7.6079.33

7.6074  POTATO PEELER
stainless
ejects peel backwards

7.6076  CHEESE GRATER
stainless

7.6078  HANDSLICER COMPLETE
with 3 stainless elements
— Slicer, double edge
— Julienne
— Grater
and peel holder

7.6081.1  GRATER
stainless, rough edge
with anti-slip feet

with blade protection

7.6082.4  GRATER
stainless, fine edge
with anti-slip feet

with blade protection
KITCHEN UTENSILS

5.3403 LEMON DECORATOR

5.3503 LEMON ZESTER

5.3603.16 APPLE CORER Ø 16 mm

5.3400 LEMON DECORATOR

5.3500 LEMON ZESTER

5.3609.16 APPLE CORER Ø 16 mm lacquered wooden handle

7.6153.22 POTATO BALLER stainless with 1 scoop Ø 22 mm

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

7.6230 MULTIPURPOSE TURNER flexible blade 8 x 16 cm

7.6251 SPATULA shaped offset flexible blade 8 x 11 cm

7.7305 MEAT TENDERIZER stainless 1250 gr
**KITCHEN UTENSILS**

**DECORATING KNIFE**
- 7.6054.3
- 4 mm flat serration
- 8.5 cm

**DECORATING KNIFE, FORGED**
- 7.6053.3
- 5 mm deep serration
- 11 cm

**POULTRY SHEARS «VICTORINOX»**
- 7.6343
- Stainless
- Total length 25 cm

**POULTRY SHEARS «PROFESSIONAL»**
- 7.6344
- Stainless
- Total length 25 cm

**POULTRY SHEARS**
- 7.6345
- With buffer-spring
- Stainless
- Total length 25 cm

**POULTRY SHEARS «VICTORINOX»**
- 7.6350
- Stainless
- Total length 25 cm
- Easy to separate

**MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»**
- 7.6363.3
- Stainless
- Total length 20 cm

**MULTIPURPOSE KITCHEN SHEARS «PROFESSIONAL»**
- 7.6360
- Stainless, hot forged
- Total length 19.5 cm

**MASTICATEUR (meat mincing shears)**
- 7.6380
- Stainless, curved
- Total length 18 cm

**OYSTER KNIFE**
- 7.6391
- With hand-guard
- Plywood

**OYSTER KNIFE**
- 7.6393
- With hand-guard
KITCHEN UTENSILS

7.6857.3  UNIVERSAL CAN OPENER

7.6871.3  ALL-PURPOSE CUTTER
  total length 15 cm

7.6912.3  PET BOTTLE OPENER

7.6924  CORKSCREW
  with foil cutter
  Teflon-coated corkscrew

7.7340  TYING NEEDLE
  straight 18 cm
  7.7341
  straight 24 cm
  7.7342
  curved 20 cm
  7.7343

7.7347  LARDING NEEDLE
  curved 16 cm
  7.7348
  curved 24 cm
  7.7349

7.6700  SET ICING FUNNELS
  10 pieces
  assorted, stainless
  7.6701

7.6750  SET ICING DECORATORS
  10 pieces
  assorted, stainless
  7.6751

7.6760  ICING BAG
  length: 43 cm
  material: 100% cotton
  coated with polyurethane (PU, boil-proofed material)
  7.6761
For an enjoyable cooking experience, you need sharp knives, and to keep your knives sharp you need to use a sharpening steel regularly. All our models are produced in Europe, and experience shows they offer an exceptionally long service life. Ergonomically designed handles ensure the tools are comfortable to hold.
SHARPENING + SAFETY

7.8003  DOMESTIC SHARPENING STEEL
round
medium-finecut
18 cm

7.8020  DOMESTIC SHARPENING STEEL
oval, beechwood handle
medium-finecut
20 cm

7.8210  DOMESTIC SHARPENING STEEL
round, rosewood handle
medium-finecut
20 cm

7.8213  DOMESTIC SHARPENING STEEL
round
medium-finecut
20 cm

7.8303  KITCHEN SHARPENING STEEL
round
medium-finecut
25 cm

7.8323  KITCHEN SHARPENING STEEL
oval, diamond-coated
26 cm

7.8327  KITCHEN SHARPENING STEEL
oval, diamond-coated
27 cm

7.8330  KITCHEN SHARPENING STEEL
round, beechwood handle
medium-finecut
27 cm

7.8333  KITCHEN SHARPENING STEEL
round
medium-finecut
27 cm
SHARPENING + SAFETY

7.8403  KITCHEN SHARPENING STEEL
round
medium-finecut
27 cm

7.8413  BUTCHER SHARPENING STEEL
round
medium-finecut
30 cm

7.8513  BUTCHER SHARPENING STEEL
round
finecut
30 cm

7.8553  DUO CERAMIC SHARPENER
blue: granularity 360, rough
white: granularity 1000, fine
round
26 cm

7.8620  BUTCHER SHARPENING STEEL
oval, beechwood handle
micro-finecut
30 cm

7.8623  BUTCHER SHARPENING STEEL
oval
micro-finecut
30 cm

VICTORINOX  I  HOUSEHOLD AND PROFESSIONAL KNIVES
**SHARPENING + SAFETY**

Knife Sharpeners and Cut Resistant Gloves

---

### 4.3311

**KNIFE SHARPENER**
- Diamond-coated

![Image of a diamond-coated knife sharpener]

- Code: 4.3311

---

### 4.3323

**DUAL-KNIFE SHARPENER**

![Image of a dual-knife sharpener]

- Code: 4.3323

---

### 7.8714

**KNIFE SHARPENER SMALL «VICTORINOX SHARPY»**
- For wavy edge and Swiss Army Knives

![Image of a small knife sharpener]

- Code: 7.8714
- Replacement blades (1 pair): 7.8714.03

---

### 7.8715

**KNIFE SHARPENER «VICTORINOX»**

![Image of a Victorinox knife sharpener]

- Code: 7.8715
- Replacement blades (1 pair): 7.8715.03

---

### 7.8721.3

**KNIFE SHARPENER**
- With ceramic rolls
- 2 levels:
  1. Pre-grinding
  2. Precision-grinding

![Image of a ceramic knife sharpener]

- Code: 7.8721
- Code: 7.8721.3

---

### 7.9036.M

**SOFT-CUT RESISTANT GLOVE**
- For knife hand

![Image of a soft-cut resistant glove]

- Code: 7.9036.M (white marking)
- Code: 7.9036.S (red marking)
- Code: 7.9036.L (blue marking)

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

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

Application: Slaughterhouse, food preparation or food service.

---

### 7.9037.M

**HEAVY-CUT RESISTANT GLOVE**

![Image of a heavy-cut resistant glove]

- Code: 7.9037.M (white marking)
- Code: 7.9037.S (red marking)
- Code: 7.9037.L (blue marking)

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

Knitted working glove made of Brinix® (0.08 mm), ABC, polyester and stainless steel.

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

Household and Professional Scissors, Stainless / Household and Professional Scissors, Forged
### SCISSORS

#### Household and Professional Scissors, Stainless

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.0904.10</td>
<td>Household and Professional Scissors</td>
<td>10 cm</td>
</tr>
<tr>
<td>8.0905.13</td>
<td>Household and Professional Scissors</td>
<td>13 cm</td>
</tr>
<tr>
<td>8.0906.16</td>
<td>Household and Professional Scissors</td>
<td>16 cm</td>
</tr>
<tr>
<td>8.0907.19</td>
<td>Household and Professional Scissors</td>
<td>19 cm</td>
</tr>
<tr>
<td>8.0919.24</td>
<td>Tailor’s Scissors</td>
<td>24 cm</td>
</tr>
<tr>
<td>8.0961.10</td>
<td>Pocket Scissors</td>
<td>10 cm</td>
</tr>
<tr>
<td>8.0973.23</td>
<td>Paper Scissors</td>
<td>23 cm</td>
</tr>
<tr>
<td>8.0986.16</td>
<td>Household and Hobby Scissors</td>
<td>16 cm</td>
</tr>
<tr>
<td>8.0955.13</td>
<td>Pocket Scissors</td>
<td>13 cm</td>
</tr>
</tbody>
</table>
**SCISSORS**

**ALL-PURPOSE SCISSORS** total length 23 cm

**HAIRDRESSER’S SCISSORS** micro-serrated total length 15 cm

**THINNING SCISSORS** total length 16 cm

**PINKING SHEARS** total length 21 cm

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

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

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

**POCKET SCISSORS** foldable, in leather pouch total length 10 cm
FISH SCISSORS
stainless
total length 21 cm

TAILOR’S SCISSORS
black varnished handles
total length 26 cm

STORK EMBROIDERY SCISSORS
goldplated
total length 9 cm

EMBROIDERY SCISSORS
goldplated
total length 9 cm

Household and Professional Scissors, Forged

VICTORINOX
I   HOUSEHOLD AND PROFESSIONAL KNIVES
042_300_10_Scheren_en   160 05.01.17   15:18

SCISSORS
042_300_10_Scheren_en   161 05.01.17   15:18
Top chefs set superior standards for their culinary creations – and the same applies to the equipment they use. Of course, to perfect their art they need top-quality produce and extraordinary ideas, but a high-quality knife in hand is also a key ingredient in the recipe for success.

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

Nenad Mlinarevic
18 Gault Millau Points and « Swiss Chef of the Year 2016 », Chef de Cuisine of the two Michelin-star « Focus » restaurant in Park Hotel Vitznau, Switzerland.
9.6016. .. SPECIAL MODELS
open 600 x 210 mm
folded 100 x 210 mm
English 9.6016.1
German 9.6016.2
French 9.6016.3
Spanish 9.6016.4
Chinese 9.6016.6

9.6018. .. STANDARD MODELS
open 600 x 210 mm
folded 100 x 210 mm
English 9.6018.1
German 9.6018.2
French 9.6018.3
Spanish 9.6018.4
Chinese 9.6018.6

9.6026. .. GARDEN TOOLS
open 600 x 210 mm
folded 100 x 210 mm
English 9.6026.1
German 9.6026.2
French 9.6026.3
Spanish 9.6026.4

9.7015. .. SWISS CLASSIC
Quality household knives
open 600 x 210 mm
folded 100 x 210 mm
English 9.7015.1
German 9.7015.2
French 9.7015.3
Spanish 9.7015.4

9.7016. .. STANDARD MODELS
Quality household knives
open 600 x 210 mm
folded 100 x 210 mm
English 9.7016.1
German 9.7016.2
French 9.7016.3
Spanish 9.7016.4

9.7017. .. PROFESSIONAL KNIVES
for hotels, restaurants and catering
open 600 x 210 mm
folded 100 x 210 mm
English 9.7017.1
German 9.7017.2
French 9.7017.3
Spanish 9.7017.4

9.7018. .. PROFESSIONAL KNIVES
for food processing
open 600 x 210 mm
folded 100 x 210 mm
English 9.7018.1
German 9.7018.2
French 9.7018.3
Spanish 9.7018.4

9.7020. .. GRAND MAÎTRE
Forged by master craftsmen
open 300 x 210 mm
folded 100 x 210 mm
English 9.7020.1
German 9.7020.2
French 9.7020.3
Spanish 9.7020.4

9.7058. .. HOUSEHOLD AND PROFESSIONAL KNIVES
Brochure
folded 220 x 148 mm
English 9.7058.1
German 9.7058.2
French 9.7058.3
Spanish 9.7058.4

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

9.6027  USER’S GUIDE TO «SWISSCHAMP»
Introduction to the use of all features
in eight languages (English, German, French, Spanish, Italian, Chinese, Japanese and Russian)
40 x 100 mm  9.6027

9.6037. ..  COMPANION FOR LIFE
True stories from around the world
English  9.6037.1
German  9.6037.2
French  9.6037.3
Spanish  9.6037.4

9.6070  ADVERTISING STICKER
SwissChamp  9.6070

9.6076. ..  CARRIER BAGS
polyethylene, printed on both sides
small  220 x 300 mm  9.6076.01
large  365 x 480 mm  9.6076.02

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

9.6082.22  BASEBALL CAP
with embroidered Victorinox logo
size adjustable
blue  9.6082.22
black  9.6083.2

9.6082.22  T-SHIRT
anthracite
with embroidered Victorinox logo
size S  9.6082.22S
size M  9.6082.22M
size L  9.6082.22L
size XL  9.6082.22XL

9.2101. ..  SWISS ARMY KNIVES
Catalog 2017
English, without prices  8.2101.1
German, without prices  8.2101.2
French, without prices  8.2101.3
Spanish, without prices  8.2101.4
German, RRP CHF  8.2331.1
French, RRP CHF  8.2331.2

9.2102. ..  HOUSEHOLD AND PROFESSIONAL KNIVES
Catalog 2017
English, without prices  8.2102.1
German, without prices  8.2102.2
French, without prices  8.2102.3
Spanish, without prices  8.2102.4
German, RRP CHF  8.2332.1
French, RRP CHF  8.2332.2
MULTI-TOOLS

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

Multitools should never be cleaned in a dishwasher.

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

Key features:
- Maintains tool mechanics
- Protects against corrosion
- Meets NSF H1 requirements

HOUSEHOLD AND PROFESSIONAL KNIVES

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

VICTORINOX WARRANTY

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

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

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

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

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

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

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

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

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

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

**SWISS CLASSIC**
- Curved shape
- Ergonomic

**STANDARD**
- Classic shape
- Straight

**FIBROX**
- Classic shape

**ROSEWOOD**
- Classic shape
- Straight

**SWIBO**
- Basic shape

**GRAND MAÎTRE**
- POM

**Bonitas**
- Rosewood

- Safety Grip
- for increased safety

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

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

**FIBROX HACCP-LINE**