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SWISS CLASSIC

READY. SET. CHOP.

- LIGHTWEIGHT KNIVES WITH ERGONOMIC HANDLE
- 100% SWISS MADE
- DISHWASHER SAFE
Slicing, chopping, dicing, garnishing...
Our tried-and-tested Swiss Classic line has the perfect knife or tool for virtually every use. The wide selection of gift sets and knife blocks is equally impressive. Functionality meets color, making our products a joy to use!
ROSEWOOD NATURALLY!

- ROSEWOOD HANDLE WITH UNIQUE PATTERNING
- 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.
01 Shaping Knife
Curved blade
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 Salmon Knife
Fluted edge
perfect for filleting salmon
06 **Santoku Knife**  
*Fluted edge*  
All-rounder for precision cutting

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

08 **Carving Knife**  
*Straight edge*  
for slicing cooked or grilled meat

09 **Carving Knife**  
*Extra-wide blade*  
for slicing larger foods

10 **Pastry Knife**  
*Wavy edge*  
for cutting cakes, pastries and bread
GRAND MAÎTRE

PASSION FOR CRAFTMANSHIP

- PERFECT BALANCE
- FORGED FROM A SINGLE PIECE
- LONG SERVICE LIFE
Amateur cooks and professional chefs alike are impressed by the perfect balance of these knives. All models in this line are forged from a single piece and benefit from a seamless transition from blade to handle. This exceptional quality and timeless elegance are what make forged knives from Victorinox so special.
The Cutting Edge
exhibits particularly high edge retention

The Blade
tapers evenly toward the cutting edge.

The Bolster
is a built-up section that makes it more difficult for the hand to slip from the handle onto the blade and stops dirt from getting into gaps.

The Handle
is made of ergonomically shaped synthetic material

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.

The Balance
is perfectly calculated. It ensures the knife is comfortable to hold and makes it easier to use, even over longer periods.
EDGE AND BLADE TYPES

Straight Edge
for smooth and clean cuts

Fluted Edge
stops food sticking to the blade

Wavy Edge
for cutting through crusts and tough skin effortlessly

Flexible Blade
ensures optimum results when filleting and deboning
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.
FIBROX

BY PROFESSIONALS, FOR PROFESSIONALS

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

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.
CULINARY CREATIVES USE KNIVES FROM VICTORINOX

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

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

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

**Daniel Humm**
Chef de Cuisine and co-owner of the three Michelin-star « Eleven Madison Park » restaurant in New York City. Voted the fourth-best restaurant in the world in 2014 (S. Pellegrino World’s 50 Best Restaurants).
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.
Find out more about the right way to sharpen a knife.
Special Knives

Specialists in Demand

- Knives and Blades for Specialist Use
- Exceptional Functionality
- Robust and Long-Lasting

Whether it’s a handy little helper or a knife for long-term industrial use, Victorinox offers a selection of special knives for professionals and hobbyists.
From chopping and peeling to slicing and grating ...
Victorinox offers a variety of useful kitchen aids. The economy peelers in bright colors, vegetable graters, cap lifters, poultry shears and meat tenderizers are indispensable classics in our portfolio.
SCISSORS

SINCE 1930

- SELECTION OF FUNCTIONAL HOUSEHOLD SCISSORS
- HAIRDRESSER’S, HANDICRAFT AND PAPER SCISSORS FOR PROFESSIONAL USE
- STAINLESS STEEL SCISSORS WITH LIGHTFAST SYNTHETIC HANDLES OR FORGED AND NICKEL-PLATED SCISSORS

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.
STAINLESS. CLASSIC. SWISS MADE.

- Precision-made instruments in handy sizes
- In manufacturer Rubis, we have a reliable partner at our side
- Wide selection of sets available
PRODUCT CARE

- **The Blade**

Regular care is needed to keep it in top condition. To ensure a 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. However, here too we recommend washing them 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 dry out completely. Store sharpening steels in a knife block if possible.
If at least 60% of a product’s production costs have been incurred in Switzerland, the product can be classed as «Swiss Made».

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.
The small red pocket knife with the cross and shield emblem on the scale symbolizes Victorinox. In a unique way, it shows what outstanding Swiss craftsmanship and impressive know-how can achieve.

The range of pocket knives alone now includes over 1,200 models, each carrying the DNA of the “Original Swiss Army Knife”. Today, as was also the case 130 years ago, Victorinox products represent functionality, innovation and unmistakable design – manufactured with an uncompromising commitment to quality.