



2021  
**HOUSEHOLD AND  
PROFESSIONAL KNIVES**



**VICTORINOX**







**2021**  
**HOUSEHOLD AND  
PROFESSIONAL  
KNIVES**







# KITCHEN TOOLS FOR EVERY TASK

# PRECISION MEETS STYLE

The little red pocket knife with the Cross & Shield emblem on the handle is an instantly recognizable symbol of our company. In a unique way, it conveys excellence in Swiss craftsmanship, as well as 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 for life’s adventures, both great and small.

Victorinox’s expertise in high-precision steel processing is also reflected in its “different knife categories for” household and professional use”.

Our household knives meet the highest standards of design excellence. We have something for everyday cooks and passionate home chefs. The wide range of models covers all needs, from slicing, dicing, chopping and grating to blocks and boards.

The professional knives are durable precision instruments with nonslip handles and an exceptionally long service life. And they are easy to sharpen. Their ergonomics means experts can use them all day without tiring their hands “what is very important for” skilled butchers and seasoned chefs.



**Carl Elsener**  
CEO Victorinox





## 26 SWISS CLASSIC



## 106 SWIBO



## 62 SWISS MODERN



## 118 WOOD



## 76 FIBROX



## 138 GRAND MAÎTRE

### 26 SWISS CLASSIC

- 28 Paring Knives
- 34 Cheese and Sausage Knives
- 35 Steak and Pizza Knives
- 37 Household Knives
- 43 Kitchen Sets
- 54 Flatware
- 59 Forks and Spatulas

### 62 SWISS MODERN

- 64 Household Knives
- 66 Kitchen Sets
- 68 Flatware
- 73 Wood

### 76 FIBROX

- 78 Chef's Knives
- 83 Slicing Knives
- 86 Boning Knives
- 92 Butcher's Knives

- 102 Cheese Knives
- 104 Dual Grip

### 106 SWIBO

- 108 Fish Knives
- 109 Chef's and Slicing Knives
- 110 Boning Knives
- 113 Butcher's Knives

### 118 WOOD

- 120 Chef's Knives
- 127 Kitchen Sets
- 132 Slicing Knives
- 133 Boning Knives
- 135 Butcher's Knives

### 138 GRAND MAÎTRE

- 140 POM
- 147 Wood





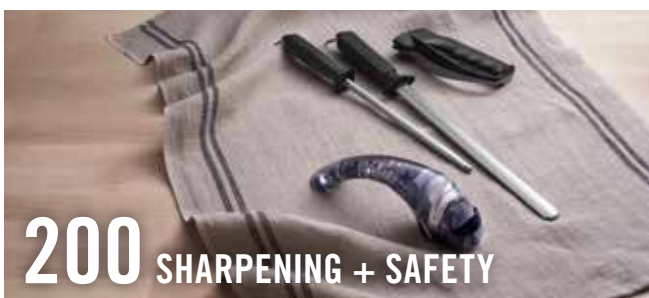
## 152 STORAGE + CUTTING BOARDS



## 210 SCISSORS



## 186 KITCHEN UTENSILS



## 200 SHARPENING + SAFETY

### 152 STORAGE + CUTTING BOARDS

- 154 Cutlery Blocks
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### 200 SHARPENING + SAFETY

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# HISTORY



*VICTORIA*



## 1884 – 1897

- 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. As a result, he is able to deliver the first major supply of soldier's knives to the Swiss Army.
- 1897 The original Swiss Officer's and Sports Knife is patented. It is known around the world today as the "Swiss Army Knife".

## 1909 – 1945

- 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 and shield as a trademark. Today it is a registered trademark in over 120 countries.
- 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 US soldiers stationed in Europe after World War Two buy it in large quantities and it is a popular souvenir to take home.



## 1950 – 1984

- 1950 Carl Elsener III takes over the company management.
- 1977 The Original Swiss Army Knife becomes an exhibit for design at the Museum of Modern Art in New York.
- 1978 Nasa orders 50 Officer Knives Master Craftsman for the Space Shuttle program.
- 1979 Transformation of sole proprietorship "Messerfabrik Carl Elsener" into the family-owned company "Victorinox AG."
- 1984 The company doubles its manufacturing and office space.





1989



1999



2014



2020



2020

## 1989 – 2020

- 1989** Market entry for “Watches” under its Swiss Army brand in North America with its former U.S. sales partner.
- 1992** 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 in St. Louis 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.
- 2005** Acquisition of the long-standing Swiss knife and watch manufacturer Wenger SA in Delémont. Wenger remains an independently operating subsidiary of Victorinox.
- 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.  
Carl Elsener III gets inducted into the BLADE Magazine Cutlery Hall of Fame.
- 2013** Integration of the Wenger knife business into the Victorinox brand.
- 2014** Acquisition of the travel gear business from previous licensee and establishment of the new business unit Victorinox Travel Gear AG. Opening of a store at a prime location in the city center of Zurich.
- 2016** Opening of the Watch Competence Center in Delémont, Switzerland.
- 2017** Discontinuation of Apparel to focus on the core product categories. Production of 500-millionth “Original Swiss Army Knife”.
- 2018** Ground breaking for a new distribution center in Seewen, Switzerland. The investment of some CHF 50 million represents a clear commitment to the Schwyz location.  
125th anniversary of Wenger.
- 2019** Our products are now available at over 50,000 points of purchase worldwide, including 80 retail stores and shop-in-shops, as well as in our own flagship and brand stores. At each point of sale, the Victorinox brand experience is made tangible for our consumers.
- 2020** Opening of the distribution center in Seewen.  
Relaunch of Fragrance line.

# SWISS MADE

Victorinox is an authentic Swiss brand with a strong history and heritage. The Swiss place great value on practicality; they take pride in innovation, quality and expertise.

We are no different. We ourselves want authentic, high-quality goods so that is what we make. If we need new ideas to get there we innovate, we collaborate until we have them. We do the job right and finish it properly, so we can take pride in our work, so it speaks for itself.

We make sure our products are reliable so that consumers can trust they are getting exactly what they want. For the office, the kitchen, the long-planned trip or the hike all the way up a mountain. Swissness and the active lifestyle of Swiss people are included in all products, so that customers will feel confident they are ready to face every day's adventure.

In addition to the tried and tested Victorinox quality, the leading features in this product category are ergonomic design and easy handling.



## VALUES OF AN AUTHENTIC SWISS BRAND

We make products the way we would like to have them ourselves. This means in outstanding Swiss quality, with solution-oriented functionality. We believe in innovation for smart, creative and contemporary products and services. And our no-frills iconic design is based on simple, distinctive and clean lines. Our Brand Values are defined by our promise to our customers, which describes how they will benefit from our products.

### QUALITY

Seit 1884 produziert Victorinox ein exklusives Sortiment an Haushalts- und Berufsmessern in Ibach - im Herzen der Schweiz. Über 130 Jahre Erfahrung liegen diesen hochqualitativen Produkten zugrunde.

### FUNCTIONALITY

Speziell definierte Legierungen gewährleisten eine lange Lebensdauer. Dank lasergeprüfter Schnittwinkel bleiben die Messer sehr lange scharf. Speziell entwickelte Griffformen garantieren sicheres und müheloses Arbeiten.

### INNOVATION

Mit der Auswahl innovativer Klingenstähle und Griffmaterialien entstehen bei perfekter Verarbeitung ganz spezielle Produkte. Diese technologischen Innovationen ergeben zeitlose Funktionalität.

### ICONIC DESIGN

Design und Funktionalität stehen bei den Victorinox Haushalt- und Berufsmessern im Einklang. Neben einer zeitlosen, schlichten Ästhetik sind vor allem herausragende Funktionen ein unabdingbarer Bestandteil von gutem Design.





# SUSTAINABILITY

The issues of environmental protection and sustainability are high priorities at Victorinox. In both our internal operations and those of our suppliers, the company makes sure to use resources sparingly and efficiently while employing environmentally friendly production methods. Here are some examples:

## **CLOSED-LOOP COOLING SYSTEMS**

Thanks to closed-loop cooling systems, the heat generated by our production facilities is fed into the pumps for the heating and warm water systems. In this way, our demand for fresh water is limited to emergency cooling.

## **55 % RECYCLED WASTE**

An integrated waste disposal plan for solid and liquid waste involves all employees in the recycling of resources and reduction of waste. Around 55% of waste is recycled.

## **PHOTOVOLTAIC SYSTEM**

A photovoltaic system installed on the factory building in Ibach has been producing power for the company's own use since April 2016.

## **1,300 M2 OF SOLAR PANELS**

With the help of 1,300 m<sup>2</sup> of solar panels on the roof of the facility, around 220,000 kWh of energy are generated per year. This covers around 2% of the energy consumption of our factory. We also get hydroelectric power from nearby rivers and reservoirs, and the energy generated by production is used to heat the factory and 120 nearby homes.

## **RECYCLED PACKAGING**

Up to 90% of our cardboard packaging is made from recovered paper and 100% is made from chlorine-free bleached paper. The inks and finishes that we use do not contain any solvents or heavy metals.



## MORE DETAILS ON HOW WE RECYCLE STEEL AT VICTORINOX:

All the steel we use – the most important raw material in the manufacture of our knives – is 95% recycled. Around 600 tons of grinding sludge is then produced as a by-product in the processing of that steel. In order to ensure that this by-product can be disposed of properly, Victorinox has developed recycling facilities that are unique within the industry. The water contained in the sludge is absorbed and the steel particles are pressed into briquettes so they can be properly recycled.



**95% RECYCLED STEEL**



# 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:**


















<b>MATERIAL NO.</b>	<b>ABBREVIATION DIN</b>	<b>ABBREVIATION AISI</b>	<b>C (%)</b>	<b>CR (%)</b>	<b>MO (%)</b>	<b>V (%)</b>
1.4419	X 38 Cr Mo 14	420	0.36 - 0.42	13.0 - 14.5	0.60 - 1.00	
1.4034	X 46 Cr 13	420	0.43 - 0.50	12.5 - 14.5		
1.4116	X 50 Cr Mo V 15	440A	0.45 - 0.55	14.0 - 15.0	0.50 - 0.80	0.1 - 0.2
1.4110	X 55 Cr Mo 14	440A	0.48 - 0.60	13.0 - 15.0	0.50 - 0.80	≤ 0.15

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





# HANDLE MATERIALS

MATERIAL	DESCRIPTION	PRODUCTS
<b>Polypropylene</b> 	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>  
<b>Thermoplastic elastomers</b> 	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,</b> <b>Swiss Classic</b>  
<b>Polypropylene, Thermoplastic elastomers</b>	The Fibrox Dual Grip is made up 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 to 80°C – 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°C – 110°C.	<b>Fibrox Dual Grip</b>  
<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> 	Polypropylene copolymers have good strength, stiffness and hardness. It can be sterilized and has a maximum temperature resistance of 80 -100 °C.	<b>Swiss Modern Synthetic</b>  
<b>Polyamide</b> 	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.w	<b>Swibo</b>  
<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> 	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.w	<b>Grand Maître</b>  
<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 + Cutting Boards</b>

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

# FOOD SAFETY BUILT INTO EVERY KNIFE

## 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 their safe use in a professional environment. To make the different applications for all knives visible, we offer many Fibrox models in 6 colors. This corresponds to the internationally recognized HACCP system for risk management and safeguards a high level of safety in food processing.

We offer a choice of handle color. This is ideal for those using the knives professionally – 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 e.g. the morning and the afternoon shift in a busy working environment.



**Red**

Beef, morning shift



**Blue**

Fish, midday shift



**Black**

Allrounder, evening shift

UNIVERSEL



**Green**

Vegetables, 1st working shift



**White**

Lamb, 2nd working shift



**Yellow**

Chicken, 3rd working shift





# 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.

# QR-CODE



The identification of individual knives is now well established in the meat and food industries and has been identified as an important need.

It is now compulsory for businesses to have a material management system which manages knives and tools in use.

Data on the user, company name and issue date can be accessed via a QR code, which can also help to facilitate entry and exit checks, both for knives and for personnel.



# PACKAGING

## SB-SHEATH

S-sheath for blade protection, SB-sheath for self service.



### EXAMPLE

  10 5.2003.22

Handle colors, packaging, sales unit, item number

## BLISTER

**6.8713.20 B**

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



### EXAMPLE

  10 6.9056.17K6B

Handle colors, packaging, sales unit, item number

## CLEAR PACKAGING



### EXAMPLE

■  10 8.0908.21

Handle colors, packaging, sales unit, item number

## GIFT BOX

6.7133.2 G

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



### EXAMPLE

■  10 7.7240.4

Handle colors, packaging, sales unit, item number

## FOLDING BOX



## 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.





# 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



## CARVING KNIFE

### Straight edge

for slicing cooked or grilled meat



## CARVING 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

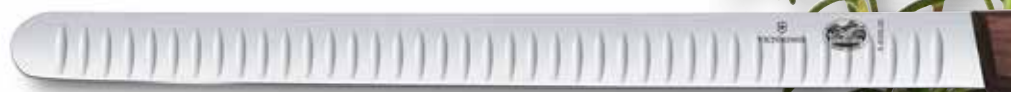
for cutting cakes, pastries and bread



## 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

(e.g. Wood)  
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

(e.g. Swiss Classic)  
The synthetic handles of our household knives are generally dishwasher safe, but we still recommend you wash them by hand.

## EPICUREAN CUTTING BOARDS

To clean your Epicurean cutting board, wash it in hot, soapy water or simply run it through your dishwasher. Its cutting surface is made from a paper composite product (except Eco Plastic items), 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. Epicurean cutting surfaces are stain-resistant, 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 Epicurean wood 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. You may notice a change in color intensity and rusting over the long term. Forged knives with a polyoxymethylene (POM) handle are dishwasher safe, but we recommend you clean them by hand. 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.



# STERILIZABILITY FOR PROFESSIONAL KNIVES

“Professional” 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 professional knives can be sterilized up to 110 °, depending on the knife category.





## SWISS CLASSIC

# VIBRANT HELPERS FOR EVERY APPLICATION

- Light, agile, and colorful knives made in Switzerland
- Ergonomically shaped handles for effortless work
- With stainless steel, dishwasher-safe blades



Every kitchen task, from the minute to the mammoth, was considered in the development of the Victorinox Swiss Classic Collection. These Swiss-made pieces are lightweight and dishwasher safe, crafted from high quality stainless steel. To add a pop of freshness and color to the kitchen, there is a choice of vibrant-toned handles. A collection that combines functionality with fun, it also offers a range of useful knife blocks and gift sets. There's nothing this versatile collection doesn't cover.



**6.7303**



**PARING KNIFE**

- With blade protection
- Straight cut



**LENGTH OF BLADE**

6 cm    ■ 20 **6.7303**    |    ■ 20 **6.7301**

---

**6.7403**



**PARING KNIFE**

- With blade protection
- Pointed tip
- Straight cut



**LENGTH OF BLADE**

8 cm    ■ 20 **6.7403**    |    ■ 20 **6.7401**

---

**6.7433**



**PARING KNIFE**

- With blade protection
- Wavy edge
- Pointed tip
- Straight cut



**LENGTH OF BLADE**

8 cm    ■ 20 **6.7433**    |    ■ 20 **6.7431**

---

**6.7503**



**SHAPING KNIFE**

- With blade protection
- Bent



**LENGTH OF BLADE**

6 cm    ■ 20 **6.7503**    |    ■ 20 **6.7501**

6.7603



PARING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

		10	6.7603.B			20	6.7603			20	6.7601
		10	6.7606.L114B			20	6.7606.L114			10	6.7606.L115B
		20	6.7606.L115			10	6.7606.L118B			20	6.7606.L118
8 cm		10	6.7606.L119B			20	6.7606.L119				

6.7633



PARING KNIFE

- With blade protection
- Wavy edge
- Pointed tip
- Straight cut



LENGTH OF BLADE

		10	6.7633.B			20	6.7633			20	6.7631
		10	6.7636.L114B			20	6.7636.L114			10	6.7636.L115B
		20	6.7636.L115			10	6.7636.L118B			20	6.7636.L118
8 cm		10	6.7636.L119B			20	6.7636.L119				

6.7703









PARING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

	 20 6.7703		 20 6.7701		 20 6.7706.L114
10 cm	 20 6.7706.L115		 20 6.7706.L118		 20 6.7706.L119

6.7733









PARING KNIFE

- With blade protection
- Wavy edge
- Pointed tip



LENGTH OF BLADE

	 20 6.7733		 20 6.7731		 20 6.7736.L4
10 cm	 20 6.7736.L5		 20 6.7736.L8		 20 6.7736.L9



**6.7793.B**



**PARING KNIFE SET**

- Without blade protection
- Pointed tip

2-part

  10 **6.7793.B**

  10 **6.7796.L4B**

  10 **6.7796.L5B**

  10 **6.7796.L8B**

  10 **6.7796.L9B**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

10 cm  **6.7703**

Paring Knife



**LENGTH OF BLADE**

10 cm  **6.7733**

**6.7833.B**



























**TOMATO AND TABLE KNIFE**

- With blade protection
- Wavy edge
- Round



**LENGTH OF BLADE**

			10	<b>6.7833.B</b>				20	<b>6.7833</b>				20	<b>6.7831</b>
			20	<b>6.7832</b>				10	<b>6.7836.L114B</b>				20	<b>6.7836.L114</b>
			10	<b>6.7836.L115B</b>				20	<b>6.7836.L115</b>				10	<b>6.7836.L118B</b>
11 cm			20	<b>6.7836.L118</b>				10	<b>6.7836.L119B</b>				20	<b>6.7836.L119</b>

**6.7833.FB**















**FOLDABLE PARING KNIFE**

- Wavy edge



**LENGTH OF BLADE**

			10	<b>6.7833.FB</b>				10	<b>6.7831.FB</b>				10	<b>6.7836.F4B</b>
11 cm			10	<b>6.7836.F5B</b>				10	<b>6.7836.F8B</b>				10	<b>6.7836.F9B</b>

6.7803.FB

### FOLDABLE PARING KNIFE



#### LENGTH OF BLADE

11 cm



10 6.7803.FB



10 6.7801.FB



Standard



Blister



Packaging unit



Dishwasher safe



**6.7863**



**CHEESE AND SAUSAGE KNIFE**

- With blade protection
- Wavy edge
- Fork tip



**LENGTH OF BLADE**

11 cm



**6.7863**



**6.7861**

**6.7863.13B**



**BUTTER AND CREAM CHEESE KNIFE**

- Wavy edge
- Fork tip
- Perforated blade



**LENGTH OF BLADE**

13 cm



**6.7863.13B**









**6.7233.20**

**STEAK KNIFE**

- With blade protection
- Wavy edge



**LENGTH OF BLADE**

11 cm   20 **6.7233.20** |   20 **6.7232.20**

**6.7903.12**

**STEAK KNIFE "GOURMET"**

- With blade protection



**LENGTH OF BLADE**

12 cm   6 **6.7903.12** |   10 **6.7903.12B**







**6.7933.12**

**STEAK AND PIZZA KNIFE „GOURMET“**







- With blade protection
- Wavy edge









**LENGTH OF BLADE**

  6 **6.7933.12** |   10 **6.7933.12B** |   6 **6.7936.12L4**



---

  10 **6.7936.12L4B** |   6 **6.7936.12L5** |   10 **6.7936.12L5B**

---

  6 **6.7936.12L8** |   10 **6.7936.12L8B** |   6 **6.7936.12L9**

---

12 cm   10 **6.7936.12L9B**

**6.7903.14**



**LARGE STEAK KNIFE**

- With blade protection



**LENGTH OF BLADE**






14 cm



6

**6.7903.14**



**6.8003.15B****KITCHEN KNIFE****LENGTH OF BLADE**12 cm   10 **6.8003.12B** |   6 **6.8003.12G**15 cm   10 **6.8003.15B** |   6 **6.8003.15G****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**

**6.8003.19B**

**CARVING KNIFE**



**LENGTH OF BLADE**

} 10 **6.8003.19B** | 
 
} 6 **6.8003.19G** | 
 
} 10 **6.8001.19B**

} 10 **6.8006.19L4B** | 
 
} 10 **6.8006.19L5B** | 
 
} 10 **6.8006.19L8B**

19 cm 
} 10 **6.8006.19L9B**

22 cm 
} 10 **6.8003.22B** | 
 
} 6 **6.8003.22G**

25 cm 
} 10 **6.8003.25B** | 
 
} 6 **6.8003.25G**

**6.8023.25B**

**KITCHEN KNIFE**



- Fluted edge



**LENGTH OF BLADE**

25 cm 
} 10 **6.8023.25B** | 
 
} 6 **6.8023.25G**



**6.8063.20B**



**CARVING KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm   10 **6.8063.20B** |   6 **6.8063.20G**

**6.8083.20B**






**CARVING KNIFE**

- Fluted edge
- Extra wide



**LENGTH OF BLADE**

20 cm   10 **6.8083.20B** |   6 **6.8083.20G**

**6.8223.25B**





**SLICING KNIFE**

- Fluted edge
- Round



**LENGTH OF BLADE**

25 cm   10 **6.8223.25B** |   6 **6.8223.25G**

**6.8413.15G**



**BONING KNIFE**

- Flexible



**LENGTH OF BLADE**

15 cm



**6.8413.15B**



**6.8413.15G**

**6.8503.17G**



**SANTOKU KNIFE**



**LENGTH OF BLADE**

17 cm



**6.8503.17B**



**6.8503.17G**

**6.8523.17B**



**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm



**6.8523.17B**



**6.8523.17G**



**6.8521.17B**



**6.8521.17G**



**6.8526.17L4B**



**6.8526.17L5B**



**6.8526.17L8B**



**6.8526.17L9B**

**6.8633.21B**

**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

- 10 6.8633.21B | 
 
- 6 6.8633.21G | 
 
- 10 6.8636.21L4B

- 10 6.8636.21L5B | 
 
- 10 6.8636.21L8B | 
 
- 10 6.8636.21L9B

21 cm  - 10 6.8631.21B

**6.8633.22B**

**BREAD AND PASTRY KNIFE**

- Wavy edge



**LENGTH OF BLADE**

22 cm  - 10 6.8633.22B |  - 6 6.8633.22G

**6.8633.26B**

**PASTRY KNIFE**

- Wavy edge



**LENGTH OF BLADE**

26 cm  - 10 6.8633.26B |  - 6 6.8633.26G

**6.8663.21**



**DUX-KNIFE**

- Wavy edge



**LENGTH OF BLADE**

21 cm   120 **6.8663.21**

---

**6.8713.20G**



**FILLETING KNIFE**





- Flexible



**LENGTH OF BLADE**

16 cm   10 **6.8713.16B**

---

20 cm   10 **6.8713.20B** |   6 **6.8713.20G**

---

**6.8561.18G**



**CHEF'S KNIFE**



**LENGTH OF BLADE**

18 cm   50 **6.8561.18G**



**6.7113.3**



**PARING KNIFE SET**

- With blade protection

3-part   10 **6.7113.3**

 10 **6.7111.3**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7603**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7433**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833**

**6.7113.3G**

**PARING KNIFE SET**



3-part   6 **6.7113.3G**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7603**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7433**

Tomato and Table Knife



**LENGTH OF BLADE**


11 cm  **6.7833**

6.7116.31G

PARING KNIFE SET



3-part

 6 6.7116.31G



INCLUDED

Paring Knife



LENGTH OF BLADE

10 cm  6.7736.L9

Paring Knife



LENGTH OF BLADE

8 cm  6.7606.L118

Tomato and Table Knife



LENGTH OF BLADE


11 cm  6.7836.L114

**6.7116.32**

**PARING KNIFE SET**



3-part

 10 **6.7116.32**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7401**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7836.L114**

Paring Knife



**LENGTH OF BLADE**

8 mm



**6.7636.L119**



6.7113.31

PARING KNIFE SET WITH PEELER



3-part   10 6.7113.31

  10 6.7111.31



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  6.7603

Universal Peeler



 7.6075

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  6.7833

**6.7191.F3**



**CUTTING BOARD SET**

- Wavy edge

2-part

■  10 **6.7191.F3**

■  10 **6.7191.F1**



**INCLUDED**



**SIZE**

164 x 120 x 6 mm ■ **7.4115**

Foldable Paring Knife



**LENGTH OF BLADE**

11 cm ■ **6.7833.FB**

6.7133.2G

CARVING SET



2-part

■  80 6.7133.2G

■  80 6.7131.2G



INCLUDED

Kitchen Knife



LENGTH OF BLADE

19 cm ■ 6.8003.19

Carving Fork



LENGTH

15 cm ■ 5.2103.15

**6.7133.4G**

**KITCHEN SET**

4-part   30 **6.7133.4G**

  30 **6.7131.4G**



**INCLUDED**

Multipurpose Kitchen Shears „Victorinox“



**TOTAL LENGTH**

20 cm  **7.6363.3**

Universal Peeler



 **7.6075**

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

5-part   30 6.7133.5G



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  6.7433

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  6.7833

Bread Knife



**LENGTH OF BLADE**

21 cm  6.8633.21B

Paring Knife



**LENGTH OF BLADE**

8 cm  6.7603

Carving Knife



**LENGTH OF BLADE**

19 cm  6.8003.19B

**6.7113.6G**



**PARING KNIFE SET**

6-part   50 **6.7113.6G**

  50 **6.7111.6G**



**INCLUDED**

Universal Peeler



 **7.6075**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7403**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7603**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7433**

Paring Knife



**LENGTH OF BLADE**  
8 cm  **6.7633**

Tomato and Table Knife



**LENGTH OF BLADE**  
11 cm  **6.7833**

6.7133.7G

KITCHEN SET

7-part   26 6.7133.7G



INCLUDED

Universal Peeler



 7.6075

Santoku Knife



**LENGTH OF BLADE**  
17 cm  6.8523.17B

Paring Knife



**LENGTH OF BLADE**  
8 cm  6.7603

Carving Knife



**LENGTH OF BLADE**  
19 cm  6.8003.19B

Tomato and Table Knife



**LENGTH OF BLADE**  
11 cm  6.7833

Bread and Pastry Knife



**LENGTH OF BLADE**  
22 cm  6.8633.22B

Carving Fork



**LENGTH**  
15 cm  5.2103.15

**5.1543**

**TABLE FORK**



■ 6 5.1543

■ 6 5.1546.L9

**5.1553**

**TABLE SPOON**



■ 6 5.1553

■ 6 5.1556.L9

**5.1573**

**TEA SPOON**



■ 6 5.1573

■ 6 5.1576.L9

**5.1583**

**CAKE FORK**



■ 6 5.1583

**6.7233.6**

**STEAK KNIFE SET**



- 6 pieces
- Wavy edge



**LENGTH OF BLADE**

11 cm ■ 1 6.7233.6

■ 1 6.7232.6



6.7803

TABLE KNIFE



LENGTH OF BLADE

11 cm   20 6.7803

6.7833.6





TOMATO AND TABLE KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

11 cm   1 6.7833.6 |   1 6.7832.6

6.7839.6G

TOMATO KNIFE SET



- 6 pieces
- Wavy edge



LENGTH OF BLADE

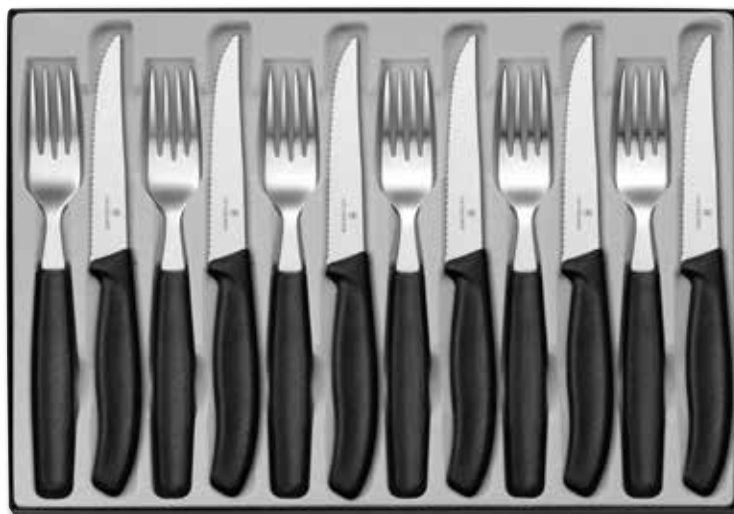
11 cm  10 6.7839.6G

**6.7233.12**



**TABLE SET, 12 PIECES**

- Wavy edge



**LENGTH OF BLADE**

11 cm



40 6.7233.12

**6.7233.24**



**TABLE SET, 24 PIECES**

- Wavy edge



**LENGTH OF BLADE**

11 cm



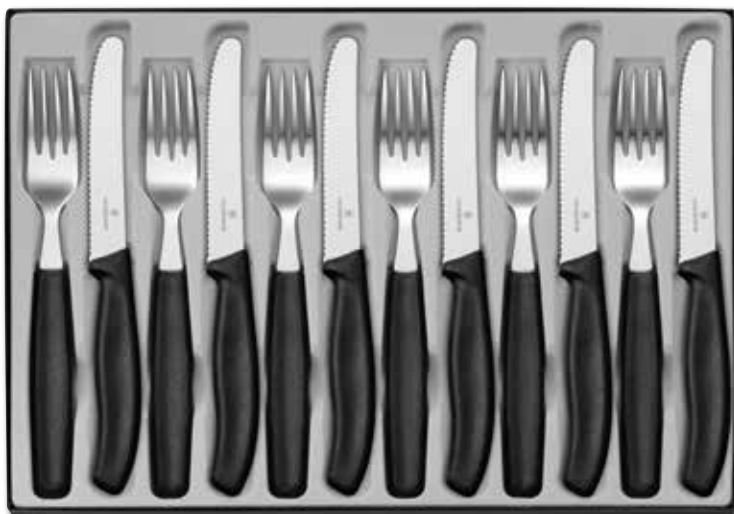
15 6.7233.24

6.7833.12

**TABLE SET, 12 PIECES**



- Wavy edge



**LENGTH OF BLADE**

11 cm   40 6.7833.12

6.7833.24

**TABLE SET, 24 PIECES**



- Wavy edge



**LENGTH OF BLADE**

11 cm   15 6.7833.24

**6.7192.F3**



**CUTLERY SET**

- Wavy edge

3-part   10 **6.7192.F3**

---

  10 **6.7192.F9**

**INCLUDED**

Table Spoon



 **5.1553**

---

Table Fork



 **5.1543**



Foldable Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833.FB**

---



**5.2103.15**



**CARVING FORK**

- Flat



**LENGTH**

} 10 5.2103.15B | 
 
} 6 5.2103.15 | 
 
} 10 5.2101.15B

} 10 5.2106.15L4B | 
 
} 10 5.2106.15L5B | 
 
} 10 5.2106.15L8B

15 cm  } 10 5.2106.15L9B

**5.2303.18**



**CARVING FORK**



**LENGTH**

18 cm  } 6 5.2303.18

**5.2603.10**



**DRUGGIST'S SPATULA**



**LENGTH OF BLADE**

10 cm  } 6 5.2603.10

**5.2603.20**







**SPATULA**



**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**



**LENGTH OF BLADE**

25 cm   6 **5.2703.25**

**5.2763.16**



**SPATULA**



**LENGTH OF BLADE**

16 cm   6 **5.2763.16**









## 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.






**6.9016.1521B**

**KITCHEN KNIFE**



**LENGTH OF BLADE**

15 cm   10 **6.9016.1521B** |   10 **6.9013.15B**

**6.9036.158B**

**CARVING FORK**



**LENGTH**

15 cm   10 **6.9036.158B** |   10 **6.9033.15B**

**6.9056.17K6B**

**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm   10 **6.9056.17K6B** |   10 **6.9053.17KB**




**6.9016.221B**




**CARVING KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm   10 **6.9016.202B** |   10 **6.9013.20B**

22 cm   10 **6.9016.221B** |   10 **6.9013.22B**

**6.9076.22W5B**

**BREAD AND PASTRY KNIFE**



- Wavy edge
- Round



**LENGTH OF BLADE**

22 cm




10 6.9076.22W5B



10 6.9073.22WB

 Blister  Packaging unit

 Dishwasher safe




**6.9096.21G**

**CARVING SET**



2-part

 50 **6.9096.21G**

  50 **6.9093.21G**



**INCLUDED**

Carving Knife



**LENGTH OF BLADE**

22 cm



**6.9016.221B**

Carving Fork



**LENGTH**

15 cm




**6.9036.158B**

6.9096.22G

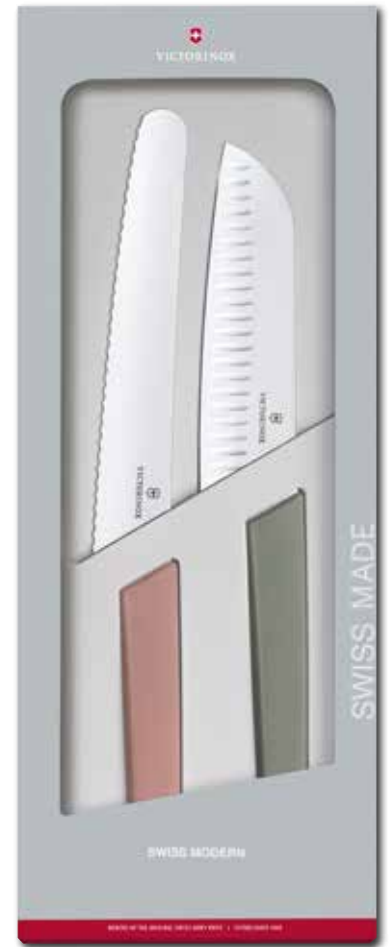
## KITCHEN SET



2-part

 50 6.9096.22G

  50 6.9093.22G



SWISS MODERN

### INCLUDED

Bread and Pastry Knife



LENGTH OF BLADE

22 cm



6.9076.22W5B

Santoku Knife



LENGTH OF BLADE

17 cm



6.9056.17K6B

6.9003.12W



STEAK KNIFE

- Wavy edge



LENGTH OF BLADE

12 cm



6

6.9003.12W



6

6.9006.12W2



6

6.9006.12W41

6.9006.11W2



TOMATO AND TABLE KNIFE

- Wavy edge



LENGTH OF BLADE

11 cm



6

6.9006.11W2



6

6.9003.11W



6

6.9006.11W41

6.9036.0941



TABLE FORK



6

6.9036.0941



6

6.9033.09



6

6.9036.092

6.9033.08



TABLE SPOON



6

6.9033.08



6

6.9036.082



6

6.9036.0841

6.9036.072



TEA SPOON



6

6.9036.072



6

6.9033.07



6

6.9036.0741



6.9036.0641

CAKE FORK



6

6.9036.0641



6

6.9033.06



6

6.9036.062

6.9093.12W.12

TABLE SET, 12 PIECES



- Wavy edge



LENGTH OF BLADE

12 cm



40

6.9093.12W.12



40

6.9096.12W2.12



40

6.9096.12W41.12

**6.9096.11W2.12** TABLE SET, 12 PIECES



- Wavy edge



LENGTH OF BLADE

11 cm   40 **6.9096.11W2.12** |   40 **6.9093.11W.12** |   40 **6.9096.11W41.12**

**6.9096.12W41.24** TABLE SET, 24 PIECES



- Wavy edge



LENGTH OF BLADE

12 cm   14 **6.9096.12W41.24** |   14 **6.9093.12W.24** |   14 **6.9096.12W2.24**

6.9093.11W.24

### TABLE SET, 24 PIECES



- Wavy edge



#### LENGTH OF BLADE

11 cm



14

6.9093.11W.24



14

6.9096.11W2.24



14

6.9096.11W41.24

6.9006.12W2B

### STEAK KNIFE SET



- 2 x 6.9003.12W
- 2 x 6.9006.12W2
- 2 x 6.9006.12W41
- Wavy edge



#### LENGTH OF BLADE

12 cm



10

6.9006.12W2B



10

6.9003.12WB



10

6.9006.12W41B



Blister



Folding box



Packaging unit



Dishwasher safe

**6.9006.11W41B**

**PARING KNIFE SET**



- 2 x 6.9003.11W
- 2 x 6.9006.11W2
- 2 x 6.9006.11W41
- Wavy edge



**LENGTH OF BLADE**

11 cm



10 6.9006.11W41B



10 6.9003.11WB



10 6.9006.11W2B



**6.9000.12G****STEAK KNIFE SET**

- 2 pieces

**LENGTH OF BLADE**

12 cm



6

**6.9000.12G****6.9000.12WG****STEAK KNIFE SET**

- 2 pieces
- Wavy edge

**LENGTH OF BLADE**

12 cm



6

**6.9000.12WG****6.9010.15G****KITCHEN KNIFE****LENGTH OF BLADE**

15 cm



6

**6.9010.15G****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



**LENGTH OF BLADE**

22 cm



6

**6.9070.22WG**

---

**6.9010.20G**

**CARVING KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm



6

**6.9010.20G**

---

22 cm



6

**6.9010.22G**

---

**6.9030.15G**

**CARVING FORK**



**LENGTH**

15 cm



6

**6.9030.15G**

---

6.9091.2

## CARVING SET

2-part

  50 6.9091.2



SWISS MODERN

### INCLUDED

Carving Knife



#### LENGTH OF BLADE

22 cm



6.9010.22G

Carving Fork



#### LENGTH

15 cm



6.9030.15G



**FIBROX**

# DESIGNED BY PROFESSIONALS, FOR PROFESSIONALS

- Nonslip handles guarantee safe work
- Exceptional edge retention for a long life-span
- Offering pronounced sharpness and maximum stability



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 nonslip ergonomic handles, these pieces support the hand and wrist, making cooking and preparing food a joy. Supersharpened 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.



**5.2003.12**



**KITCHEN 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** |  6 **5.2007.15** |  6 **5.2008.15**

**5.2003.19**



**CARVING KNIFE**



**LENGTH OF BLADE**

6 **5.2003.19** |  6 **5.2001.19** |  6 **5.2002.19**

19 cm  6 **5.2004.19** |  6 **5.2007.19** |  6 **5.2008.19**

22 cm  6 **5.2003.22**

6 **5.2003.25** |  6 **5.2001.25** |  6 **5.2002.25**

25 cm  6 **5.2004.25** |  6 **5.2007.25** |  6 **5.2008.25**

28 cm  6 **5.2003.28**

31 cm  6 **5.2003.31**



5.2033.19



### CARVING KNIFE

- Wavy edge



#### LENGTH OF BLADE

19 cm   6 5.2033.19

22 cm   6 5.2033.22

25 cm   6 5.2033.25

5.2063.20



### CARVING KNIFE

- Extra wide



#### LENGTH OF BLADE

20 cm   6 5.2063.20

5.2533.21



### BREAD KNIFE

- Wavy edge



#### LENGTH OF BLADE

21 cm   6 5.2533.21

**5.2803.18**



**CARVING KNIFE**

- Narrow
- Straight



**LENGTH OF BLADE**

15 cm  6 **5.2803.15**

18 cm  6 **5.2803.18**

**5.2933.26**



**BREAD AND PASTRY KNIFE**

- Wavy edge



**LENGTH OF BLADE**

26 cm  6 **5.2933.26** |  6 **5.2932.26**

**5.3703.18**



**FILLETING KNIFE**



**LENGTH OF BLADE**

16 cm  6 **5.3703.16**

18 cm  6 **5.3703.18**

20 cm  6 **5.3703.20**

5.3763.20



### FILLETING KNIFE

- Curved



#### LENGTH OF BLADE

20 cm



6

5.3763.20

5.3813.18



### FISH FILLETING KNIFE



#### LENGTH OF BLADE

18 cm



6

5.3813.18

5.2523.17



### SANTOKU KNIFE

- Fluted edge



#### LENGTH OF BLADE

17 cm



6

5.2523.17

5.4003.18



### KITCHEN CLEAVER



#### LENGTH OF BLADE

18 cm



6

5.4003.18

19 cm



6

5.4003.19

**5.4063.18**



**CHEF'S KNIFE**

- Chinese style



**LENGTH OF BLADE**

18 cm



5.4063.18



**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****5.4233.25****LARDING 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**



**5.4403.25**



**SLICING KNIFE**

- Round



**LENGTH OF BLADE**

25 cm



6

**5.4403.25**

**5.4433.25**



**SLICING KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

25 cm



6

**5.4433.25**

**5.4473.25**



**SAUSAGE KNIFE**

- Tooth grinding (rear)



**LENGTH OF BLADE**

25 cm



6

**5.4473.25**

5.4503.30



### SLICING KNIFE

- Extra wide
- Round



#### LENGTH OF BLADE

25 cm   6 5.4503.25

30 cm   6 5.4503.30

5.4623.30



### SALMON KNIFE

- Fluted edge



#### LENGTH OF BLADE

30 cm   6 5.4623.30

5.4723.30



### SLICING KNIFE

- Fluted edge
- Extra wide
- Round



#### LENGTH OF BLADE

30 cm   6 5.4723.30

36 cm   6 5.4723.36

**5.6003.15**



**BONING KNIFE**


- Straight
- American handle



**LENGTH OF BLADE**

12 cm   6 **5.6003.12**

  6 **5.6003.15** |   6 **5.6001.15** |   6 **5.6002.15**

15 cm   6 **5.6004.15** |   6 **5.6007.15** |   6 **5.6008.15**

**5.6003.15M**







**BONING KNIFE**

- Straight
- Safety grip



**LENGTH OF BLADE**

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

**5.6103.15**



**BONING KNIFE**

- Narrow
- Straight



**LENGTH OF BLADE**

12 cm   6 **5.6103.12**

15 cm   6 **5.6103.15**

## 5.6203.12



### BONING KNIFE

- Extra narrow
- Straight



#### LENGTH OF BLADE

9 cm   5.6203.09

12 cm   5.6203.12

15 cm   5.6203.15

## 5.6303.15



### BONING KNIFE

- Narrow
- Curved



#### LENGTH OF BLADE

12 cm   5.6303.12

15 cm   5.6303.15

## 5.6403.15



### BONING KNIFE

- Narrow
- Curved



#### LENGTH OF BLADE

12 cm   5.6403.12

15 cm   5.6403.15

**5.6413.15**



**BONING KNIFE**

- Flexible
- Narrow
- Curved



**LENGTH OF BLADE**

12 cm   6 **5.6413.12**

---

15 cm   6 **5.6413.15**

---

**5.6503.15**



**BONING KNIFE**

- Narrow
- Curved



**LENGTH OF BLADE**

  6 **5.6503.15** |   6 **5.6501.15** |   6 **5.6502.15**

---

15 cm   6 **5.6508.15**

---

**5.6523.15**



**BONING KNIFE**

- Fluted edge
- Curved



**LENGTH OF BLADE**

15 cm   6 **5.6523.15**



## 5.6603.15



### BONING KNIFE

- Narrow
- Curved



#### LENGTH OF BLADE

			6	5.6603.12				6	5.6601.12				6	5.6602.12
12 cm			6	5.6608.12										
			6	5.6603.15				6	5.6601.15				6	5.6602.15
15 cm			6	5.6604.15				6	5.6607.15				6	5.6608.15

## 5.6603.12M



### BONING KNIFE

- Narrow
- Curved
- Safety grip



#### LENGTH OF BLADE

12 cm			6	5.6603.12M									
15 cm			6	5.6603.15M				6	5.6608.15M				

**5.6613.15**



**BONING KNIFE**

- Flexible
- Narrow
- Curved



**LENGTH OF BLADE**

12 cm      **5.6613.12**    |      **5.6611.12**    |      **5.6612.12**

  **5.6613.15**    |      **5.6611.15**    |      **5.6612.15**

15 cm      **5.6614.15**    |      **5.6617.15**    |      **5.6618.15**

**5.6613.12M**











**BONING KNIFE**

- Flexible
- Narrow
- Curved
- Safety grip



**LENGTH OF BLADE**

12 cm      **5.6613.12M**    |      **5.6618.12M**

15 cm      **5.6613.15M**    |      **5.6618.15M**

**5.6663.15**



**BONING KNIFE**

- Super flexible
- Narrow
- Curved



**LENGTH OF BLADE**

15 cm      **5.6663.15**

5.6903.15



## CRISSOR

- Reinforced, blunt tip
- Curved



### LENGTH OF BLADE

15 cm



5.6903.15



Standard

Packaging unit

Dishwasher safe




**5.5103.10**

**RABBIT KNIFE**



**LENGTH OF BLADE**

10 cm    ■     6    **5.5103.10**    |    ■     6    **5.5108.10**



**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    **5.5208.18**

20 cm    ■     6    **5.5203.20**    |    ■     6    **5.5208.20**

23 cm    ■     6    **5.5203.23**    |    ■     6    **5.5208.23**

26 cm    ■     6    **5.5203.26**    |    ■     6    **5.5208.26**

28 cm    ■     6    **5.5203.28**    |    ■     6    **5.5208.28**

31 cm    ■     6    **5.5203.31**

36 cm    ■     6    **5.5203.36**

**5.7223.20**



### SLAUGHTER KNIFE

- Fluted edge
- Curved



#### LENGTH OF BLADE

20 cm   5.7223.20

25 cm   5.7223.25

**5.7323.25**



### CIMETER STEAK KNIFE

- Fluted edge
- Curved



#### LENGTH OF BLADE

25 cm   5.7323.25

31 cm   5.7323.31

**5.5203.18L**



### SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Safety nose



#### LENGTH OF BLADE

18 cm   5.5203.18L



**5.5503.20**



**SLAUGHTER AND BUTCHER'S KNIFE**

- Pointed tip
- Straight



**LENGTH OF BLADE**

	■	📦 6	5.5503.18		■	📦 6	5.5501.18		■	📦 6	5.5502.18
18 cm	■	📦 6	5.5508.18								
	■	📦 6	5.5503.20		■	📦 6	5.5501.20		■	📦 6	5.5502.20
20 cm	■	📦 6	5.5508.20								
22 cm	■	📦 6	5.5503.22		■	📦 6	5.5508.22				
25 cm	■	📦 6	5.5503.25								

**5.5523.20**



**STICKING KNIFE**

- Fluted edge



**LENGTH OF BLADE**

20 cm	■	📦 6	5.5523.20								
25 cm	■	📦 6	5.5523.25								

**5.5503.30**



### SLAUGHTER AND BUTCHER'S KNIFE

- Straight



#### LENGTH OF BLADE

30 cm



5.5503.30

**5.5503.18L**



### STICKING KNIFE

- Straight
- Safety nose



#### LENGTH OF BLADE

18 cm



5.5503.18L



5.5508.18L

20 cm



5.5503.20L

22 cm



5.5503.22L

**5.5603.16**



**STICKING KNIFE**

- Pointed tip
- Straight



**LENGTH OF BLADE**

12 cm   6 **5.5603.12**

---

14 cm   6 **5.5603.14**

---

16 cm   6 **5.5603.16**

---

18 cm   6 **5.5603.18**

---

20 cm   6 **5.5603.20**

---

**5.5603.16M**



**STICKING KNIFE**

- Pointed tip
- Safety grip



**LENGTH OF BLADE**

16 cm   6 **5.5603.16M**

---

**5.5903.08**



**POULTRY KNIFE**

- Narrow
- Small handle



**LENGTH OF BLADE**

8 cm   6 **5.5903.08**

---

**5.5903.08M**



**POULTRY KNIFE**

- Narrow
- Medium handle



**LENGTH OF BLADE**

8 cm   **5.5903.08M**

**5.5903.09**



**POULTRY KNIFE**

- Narrow
- Small handle



**LENGTH OF BLADE**

9 cm   **5.5903.09**

11 cm   **5.5903.11**

**5.5903.11M**



**POULTRY KNIFE**

- Narrow
- Medium handle



**LENGTH OF BLADE**

9 cm   **5.5903.09M**

11 cm   **5.5903.11M**

**5.7203.20**



**SLAUGHTER KNIFE**

- Narrow
- Curved



**LENGTH OF BLADE**

20 cm   6 **5.7203.20**

---

25 cm   6 **5.7203.25**

---

**5.7303.25**



**CIMETER STEAK KNIFE**

- Curved



**LENGTH OF BLADE**

25 cm   6 **5.7303.25**

---

31 cm   6 **5.7303.31**

---

36 cm   6 **5.7303.36**

---

## 5.7403.20



### SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip



#### LENGTH OF BLADE

18 cm   6 5.7403.18

20 cm   6 5.7403.20

  6 5.7403.25 |   6 5.7401.25 |   6 5.7402.25

25 cm   6 5.7408.25

31 cm   6 5.7403.31

36 cm   6 5.7403.36

## 5.7403.18L



### SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Safety nose



#### LENGTH OF BLADE

18 cm   6 5.7403.18L

20 cm   6 5.7403.20L



**5.7603.18**



**SLAUGHTER KNIFE**

- Narrow
- Curved



**LENGTH OF BLADE**

15 cm   **5.7603.15**

18 cm   **5.7603.18** |   **5.7608.18**

20 cm   **5.7603.20**

**5.7603.18L**




**SLAUGHTER KNIFE**

- Widened tip
- Safety nose



**LENGTH OF BLADE**

18 cm   **5.7603.18L** |   **5.7608.18L**

**5.7703.15**



**SKINNING KNIFE**

- German type



**LENGTH OF BLADE**

15 cm   **5.7703.15**

18 cm   **5.7703.18**

**5.7803.12**



### SKINNING KNIFE

- American type



#### LENGTH OF BLADE

12 cm   5.7803.12

15 cm   5.7803.15

**5.7903.12**



### LAMB SKINNING KNIFE



#### LENGTH OF BLADE

12 cm   5.7903.12

**6.1103.16**

**CHEESE KNIFE**



**LENGTH OF BLADE**

9 cm ■  150 **6.1103.09**

16 cm ■  100 **6.1103.16**

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

 Standard

 Folding box

 Packaging unit

 Dishwasher safe



**5.6503.15D**

**DUAL GRIP BONING KNIFE**



**LENGTH OF BLADE**

15 cm   6 **5.6503.15D**

---

**5.6613.12D**

**DUAL GRIP BONING KNIFE**



- Narrow
- Curved



**LENGTH OF BLADE**

12 cm   6 **5.6613.12D**

---

15 cm   6 **5.6613.15D**

---

**5.6663.15D**

**DUAL GRIP BONING KNIFE**



- Super flexible
- Narrow
- Curved



**LENGTH OF BLADE**

15 cm   6 **5.6663.15D**

5.7223.20D



## DUAL GRIP SLAUGHTERING KNIFE

- Fluted edge
- Narrow
- Curved




### LENGTH OF BLADE

20 cm   6 5.7223.20D

25 cm   6 5.7223.25D

 Standard  Packaging unit

 Dishwasher safe







**SWIBO**

# SPECIAL 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 mis-used, 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.

**5.8448.16**



**FISH FILLETING KNIFE**

- With descaler
- Flexible
- Scaler
- Narrow handle



**LENGTH OF BLADE**

16 cm   6 **5.8448.16**

---

**5.8449.20**



**FISH FILLETING KNIFE**

- Flexible
- Narrow handle



**LENGTH OF BLADE**

20 cm   6 **5.8449.20**

---

**5.8450.20**




**FISH FILLETING KNIFE**

- Flexible
- Curved



**LENGTH OF BLADE**

20 cm   6 **5.8450.20** |   6 **5.8452.20**

---

**5.8444.25**



**SALMON KNIFE**

- Fluted edge
- Round



**LENGTH OF BLADE**

25 cm   6 **5.8444.25**

---

30 cm   6 **5.8444.30**

---

**5.8451.26**



**CARVING KNIFE**

- Stiff, thick blade



**LENGTH OF BLADE**

26 cm ■ 6 **5.8451.26**

**5.8441.25**



**SLICING KNIFE**

- Round



**LENGTH OF BLADE**

25 cm ■ 6 **5.8441.25**

30 cm ■ 6 **5.8441.30**

**5.8443.25**



**LARDING KNIFE**

- Wavy edge
- Round



**LENGTH OF BLADE**

25 cm ■ 6 **5.8443.25**

30 cm ■ 6 **5.8443.30**

35 cm ■ 6 **5.8443.35**

**SWIBO**

**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**

---

**5.8404.13**



**BONING KNIFE**

- Semi-flexible
- Narrow
- Bent
- Curved



**LENGTH OF BLADE**

13 cm   6 **5.8404.13**

---

16 cm   6 **5.8404.16**

---

**5.8405.13**



**BONING KNIFE**

- Bent
- Curved



**LENGTH OF BLADE**

13 cm   6 **5.8405.13**

---

16 cm   6 **5.8405.16**

---

5.8406.13



### BONING KNIFE

- Bent
- Curved



#### LENGTH OF BLADE

13 cm   6 5.8406.13

16 cm   6 5.8406.16

5.8407.16



### BONING KNIFE

- Narrow
- Bent
- Curved



#### LENGTH OF BLADE

16 cm   6 5.8407.16

5.8408.10



### BONING KNIFE

- Narrow
- Curved
- Straight



#### 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**

- Flexible
- Narrow
- Curved



**LENGTH OF BLADE**

13 cm   6 **5.8409.13**

16 cm   6 **5.8409.16**



**5.8411.18****STICKING KNIFE**

- Straight

**LENGTH OF BLADE**18 cm   6 **5.8411.18**20 cm   6 **5.8411.20**22 cm   6 **5.8411.22**25 cm   6 **5.8411.25****5.8412.13****STICKING KNIFE****LENGTH OF BLADE**13 cm   6 **5.8412.13**15 cm   6 **5.8412.15**18 cm   6 **5.8412.18**

**5.8421.14**



**SLAUGHTER AND BUTCHER'S KNIFE**

- Straight



**LENGTH OF BLADE**

14 cm   6 **5.8421.14**

---

16 cm   6 **5.8421.16**

---

18 cm   6 **5.8421.18**

---

**5.8426.17**



**SLAUGHTER KNIFE**

- Widened tip



**LENGTH OF BLADE**

17 cm   6 **5.8426.17**

---

21 cm   6 **5.8426.21**

---

24 cm   6 **5.8426.24**

---

**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

5.8431.21

### SLAUGHTER AND BUTCHER'S KNIFE



- Widened tip
- Straight



#### LENGTH OF BLADE

21 cm   6 5.8431.21

24 cm   6 5.8431.24

26 cm   6 5.8431.26

29 cm   6 5.8431.29

31 cm   6 5.8431.31

34 cm   6 5.8431.34

**5.8433.31**



**BUTCHER KNIFE**

- Straight



**LENGTH OF BLADE**

31 cm   6 **5.8433.31**

**5.8434.20**



**CIMETER STEAK KNIFE**

- Curved



**LENGTH OF BLADE**

20 cm   6 **5.8434.20**

26 cm   6 **5.8434.26**

**5.8435.22**



**SLAUGHTER KNIFE**

- Stiff, thick blade
- Widened tip
- Curved



**LENGTH OF BLADE**

22 cm   6 **5.8435.22**

26 cm   6 **5.8435.26**

5.8435.22



### SLAUGHTER KNIFE

- Stiff, thick blade
- Widened tip
- Curved



#### LENGTH OF BLADE

22 cm   6 5.8435.22

26 cm   6 5.8435.26

5.8436.22



### SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Curved



#### LENGTH OF BLADE

22 cm   6 5.8436.22

25 cm   6 5.8436.25

31 cm   6 5.8436.31





## WOOD

# NATURALLY CONVINCING AND SMART KNIVES

- Sustainable 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 a fluted edge.

**5.0700**

**PARING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

10 cm   6 **5.0700**

---

**5.0730**

**PARING KNIFE**

- Wavy edge
- Pointed tip



**LENGTH OF BLADE**

10 cm   6 **5.0730**

---

**5.1630.21G**

**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

21 cm   6 **5.1630.21G**

---

**5.1800.18**

**CARVING KNIFE**

- Narrow
- Straight



**LENGTH OF BLADE**

15 cm   6 **5.1800.18**

---

5.2000.12

### KITCHEN KNIFE

- Pointed tip



#### LENGTH OF BLADE

12 cm   6 5.2000.12

15 cm   6 5.2000.15

5.2000.19G

### CARVING KNIFE



#### LENGTH OF BLADE

19 cm   6 5.2000.19G

22 cm   6 5.2000.22G

25 cm   6 5.2000.25G

31 cm   6 5.2000.31

5.2030.12

### KITCHEN KNIFE

- Wavy edge



#### LENGTH OF BLADE

12 cm   6 5.2030.12

22 cm   6 5.2030.22

WOOD

**5.2060.20G**

**CARVING KNIFE**

- Extra wide



**LENGTH OF BLADE**

20 cm



6

**5.2060.20G**

**5.2100.15**

**CARVING FORK**

- Flat



**LENGTH**

15 cm



6

**5.2100.15**

**5.2300.15**

**CARVING FORK**

- Forged



**LENGTH**

15 cm



6

**5.2300.15**

18 cm



6

**5.2300.18**

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

5.2930.26G

### BREAD AND PASTRY KNIFE

- Wavy edge



#### LENGTH OF BLADE

26 cm   6 5.2930.26G



**5.3000**

**PARING KNIFE**

- Pointed tip

**LENGTH OF BLADE**

8 cm



**5.3000**



**5.3030**

**PARING KNIFE**

- Wavy edge
- Pointed tip

**LENGTH OF BLADE**

8 cm



**5.3030**



**5.3100**

**SHAPING KNIFE**

- Bent

**LENGTH OF BLADE**

6 cm



**5.3100**



**5.3209**

**CHESTNUT KNIFE**



**5.3209**



5.3700.18

### FILLETING KNIFE

- Flexible



#### LENGTH OF BLADE

16 cm   6 5.3700.16

18 cm   6 5.3700.18

5.3810.18

### FISH FILLETING KNIFE

- Super flexible



#### LENGTH OF BLADE

18 cm   6 5.3810.18

5.3900.33

### STRIKING KNIFE

- 800 g, pressed wood



#### LENGTH OF BLADE

33 cm   6 5.3900.33

**5.4000.18**

**KITCHEN CLEAVER**

- 600 g



**LENGTH OF BLADE**

18 cm   6 **5.4000.18**

---

**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**

**5.1020.2G**

**CARVING SET**

2-part



80

**5.1020.2G**



**INCLUDED**

Carving Knife



**LENGTH OF BLADE**

19 cm



**5.2000.19**

Carving Fork



**LENGTH**

15 cm



**5.2100.15**

**5.1020.21G KITCHEN SET**

2-part   50 **5.1020.21G**



**INCLUDED**

Carving Knife



**LENGTH OF BLADE**

19 cm  **5.2000.19**

Bread Knife



**LENGTH OF BLADE**

21 cm  **5.1630.21**

5.1120.2G

## STEAK KNIFE SET

- 2 x 6.7900.14



### LENGTH OF BLADE

14 cm



110 5.1120.2G

 Gift  Packaging unit





**5.1050.2G CARVING SET**

2-part   50 **5.1050.2G**



**INCLUDED**

Kitchen Knife



**LENGTH OF BLADE**

15 cm  **5.2000.15**

Carving Knife



**LENGTH OF BLADE**

22 cm  **5.2000.22**

5.1050.3G

## CARVING SET

3-part   50 5.1050.3G



### INCLUDED

Kitchen Knife



#### LENGTH OF BLADE

12 cm  5.2000.12

Carving Knife



#### LENGTH OF BLADE

22 cm  5.2000.22

Carving Knife



#### LENGTH OF BLADE

19 cm  5.2000.19

WOOD

**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**

---

36 cm   6 **5.4200.36**

---

**5.4230.30**

**LARDING 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**

- Straight
- American handle



**LENGTH OF BLADE**

15 cm   6 **5.6006.15**

**5.6106.15**

**BONING KNIFE**

- Narrow
- Straight
- American handle



**LENGTH OF BLADE**

15 cm   6 **5.6106.15**

**5.6406.12**

**BONING KNIFE**

- Narrow
- Curved
- 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**

- Curved



**LENGTH OF BLADE**

12 cm   6 **5.6606.12**

---

15 cm   6 **5.6606.15**

---

**5.6616.15**

**BONING KNIFE**

- Flexible
- Narrow
- Curved
- American handle



**LENGTH OF BLADE**

12 cm   6 **5.6616.12**

---

15 cm   6 **5.6616.15**

---

**5.5200.16****SLAUGHTER AND BUTCHER'S KNIFE**

- Narrow
- Curved

**LENGTH OF BLADE**

12 cm   6 **5.5200.12**

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**

- Straight

**LENGTH OF BLADE**

20 cm   6 **5.5500.20**



**5.5600.16**

**STICKING KNIFE**

- Pointed tip



**LENGTH OF BLADE**

12 cm   6 **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**

---

5.7600.18

**SLAUGHTER KNIFE**



LENGTH OF BLADE

18 cm



6

5.7600.18

5.8000.15

**SKINNING KNIFE**



LENGTH OF BLADE

15 cm



6

5.8000.15



# 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.

**7.7203.08G**



**KITCHEN KNIFE**

- Straight cut



**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**



**TOMATO AND STEAK 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**

---

7.7213.20G



## 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

7.7233.15G



## CARVING FORK



LENGTH

15 cm



6

7.7233.15G

7.7303.08G



## SHAPING KNIFE

- Bent



LENGTH OF BLADE

8 cm



6

7.7303.08G

**7.7303.15G**



**BONING KNIFE**

- Curved



**LENGTH OF BLADE**

15 cm



6

**7.7303.15G**

---

**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**



**7.7403.15G**



## CHEF'S KNIFE



### LENGTH OF BLADE

15 cm   6 **7.7403.15G**

20 cm   6 **7.7403.20G**

25 cm   6 **7.7403.25G**

**7.7433.23G**



## BREAD KNIFE

- Wavy edge



### LENGTH OF BLADE

23 cm   6 **7.7433.23G**

**7.7242.2**



**STEAK KNIFE SET**

- 2 x 7.7203.12



**LENGTH OF BLADE**

12 cm



6

**7.7242.2**

**7.7242.2W**



**STEAK KNIFE SET**

- 2 x 7.7203.12W
- Wavy edge



**LENGTH OF BLADE**

12 cm



6

**7.7242.2W**

7.7243.2

## CARVING SET



2-part



50 7.7243.2



### INCLUDED

Carving Knife



#### LENGTH OF BLADE

20 cm



7.7203.20

Carving Fork



#### LENGTH

15 cm



7.7233.15



Gift



Packaging unit



Dishwasher safe

**7.7243.3**

**CHEF'S SET**



3-part   50 **7.7243.3**



**INCLUDED**

Kitchen 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**

**7.7200.10G****KITCHEN KNIFE****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 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**

**7.7210.20G** **FILLETING KNIFE**



LENGTH OF BLADE

20 cm   6 **7.7210.20G**

**7.7230.15G** **CARVING FORK**



LENGTH

15 cm   6 **7.7230.15G**

**7.7300.08G** **SHAPING KNIFE**

- Bent



LENGTH OF BLADE

8 cm   6 **7.7300.08G**

**7.7300.15G** **BONING KNIFE**



LENGTH OF BLADE

15 cm   6 **7.7300.15G**

**7.7320.17G**

**SANTOKU KNIFE**

- Fluted edge



**LENGTH OF BLADE**

17 cm



6

**7.7320.17G**

**7.7400.15G**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

15 cm



6

**7.7400.15G**

**7.7400.20G**

**CHEF'S KNIFE**



**LENGTH OF BLADE**

20 cm



6

**7.7400.20G**

**7.7430.23G**

**BREAD KNIFE**

- Wavy edge



**LENGTH OF BLADE**

23 cm



6

**7.7430.23G**



**7.7240.2 CARVING SET**

2-part   50 7.7240.2



**INCLUDED**

Carving Knife



**LENGTH OF BLADE**

20 cm  **7.7200.20G**

Carving Fork



**LENGTH**

15 cm  **7.7230.15G**

**7.7240.4**

**STEAK KNIFE SET**

- 4 x 7.7200.12



**LENGTH OF BLADE**

12 cm



60 7.7240.4

**7.7240.2W**

**CARVING SET**

- 2 x 7.7200.12W
- Wavy edge



**LENGTH OF BLADE**

12 cm



6 7.7240.2W



## STORAGE + CUTTING BOARDS

# ALWAYS-AT-HAND SOLUTIONS FOR BUSY KITCHENS

- Safe storage solutions crafted from robust materials
- Innovative and functional additions for the kitchen
- Blade-protecting and heat-resistant cutting boards



The Storage and Cutting Boards Collection was created to bring the efficiency and ease of professional tools into everyone's daily lives. Combining high functionality with refined, ergonomic design, these compact pieces play an essential role in the efficient organisation of the modern home. Cutlery blocks and in-drawer knife holders made from beech wood ensure a clean working surface and organized drawers, while the cutting boards crafted from dishwasher-proof, environmentally friendly wood fiber bring elegance and functionality to everyday tasks.

**6.7143.5** **IN-DRAWER KNIFE HOLDER**

5-part   **6.7143.5**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7603**

Kitchen Knife



**LENGTH OF BLADE**

19 cm  **6.8003.19**

Bread Knife



**LENGTH OF BLADE**

21 cm  **6.8633.21**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.8523.17**

**7.7065.0****IN-DRAWER KNIFE HOLDER**

- Empty



  1 7.7065.0



**6.7153.11 CUTLERY BLOCK**

11-part  10 **6.7153.11**



**INCLUDED**

Potato Peeler



 **5.0203**

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm  **7.8013**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7433**

Paring Knife



**LENGTH OF BLADE**

10 cm  **6.7703**

Kitchen Knife



**LENGTH OF BLADE**

15 cm  **6.8003.15**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.8523.17**



Bread Knife



**LENGTH OF BLADE**

21 cm ■ 6.8633.21

Steak Knife



**LENGTH OF BLADE**

11 cm ■ 6.7233

Paring Knife



**LENGTH OF BLADE**

8 cm ■ 6.7603

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm ■ 6.7833

Kitchen Knife



**LENGTH OF BLADE**

22 cm ■ 6.8003.22

**7.7053.0**

**CUTLERY BLOCK**

- Empty




■ 8 7.7053.0

**6.7173.8**

**CUTLERY BLOCK**

8-part

 5 **6.7173.8**



**INCLUDED**

Steak Knife



**LENGTH OF BLADE**

11 cm  **6.7233**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7603**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.8523.17**

Paring Knife



**LENGTH OF BLADE**

8 cm ■ 6.7433

Paring Knife



**LENGTH OF BLADE**

10 cm ■ 6.7703

Kitchen Knife



**LENGTH OF BLADE**

19 cm ■ 6.8003.19

Bread Knife



**LENGTH OF BLADE**

21 cm ■ 6.8633.21

**7.7043.0**

**CUTLERY BLOCK**

- Empty



■  8 7.7043.0

**6.7127.6L14**

**UTILITY BLOCK**



6-part   35 **6.7127.6L14**



**INCLUDED**

Universal Peeler



**7.6075.8**

Paring Knife



**LENGTH OF BLADE**

8 cm



**6.7631**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm



**6.7832**

Paring Knife



**LENGTH OF BLADE**

8 mm



**6.7606.L119**

Paring Knife



**LENGTH OF BLADE**

10 cm



**6.7706.L115**

Steak and Pizza Knife „Gourmet“



**LENGTH OF BLADE**

12 cm



**6.7936.12L4**

7.7031.07

CUTLERY BLOCK LARGE



■  30 7.7031.07 | ■  30 7.7031.03

 Transparent packaging |  Folding box |  Packaging unit |  Dishwasher safe



**6.7126.4**

**STEAK AND PIZZA KNIFE BLOCK**



4-part   35 **6.7126.4**



**INCLUDED**

Steak and Pizza Knife „Gourmet“



**LENGTH OF BLADE**

12 cm  **6.7936.12L5**

Steak and Pizza Knife „Gourmet“



**LENGTH OF BLADE**

12 cm  **6.7936.12L8**

Steak and Pizza Knife „Gourmet“



**LENGTH OF BLADE**

12 cm  **6.7936.12L4**

Steak and Pizza Knife „Gourmet“



**LENGTH OF BLADE**

12 cm  **6.7936.12L9**

**X.77031.13**

**NYLON INLAY**

- Replacement inlay for:  
6.7127.6L14, 7.7031.03,  
6.7126.4

  **X.77031.13**

**7.7033.07****CUTLERY BLOCK LARGE**

📦 12 **7.7033.07** | 
 
📦 12 **7.7033.03**

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

- Replacement inlay for:  
7.7033.03

📦 **X.51170.13**

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

- Empty



📦 12 **7.7091.3**



**6.7193.9**

**CUTLERY BLOCK**

9-part   5 **6.7193.9**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

8 cm  **6.7403**

Tomato and Table Knife



**LENGTH OF BLADE**

11 cm  **6.7833**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.8523.17**

Carving Fork



**LENGTH**

15 cm  **5.2103.15**

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm  **7.8213**

Paring Knife



**LENGTH OF BLADE**

10 cm  **6.7703**

Bread Knife



**LENGTH OF BLADE**

21 cm



**6.8633.21**

Kitchen Knife



**LENGTH OF BLADE**

22 cm



**6.8003.22**

Multipurpose Kitchen Shears „Victorinox“



**TOTAL LENGTH**

20 cm



**7.6363.3**

**7.7090.0**

**CUTLERY BLOCK**

- Empty



8

**7.7090.0**

**6.7186.6**

**CUTLERY BLOCK**

6-part

 12 **6.7186.6**



**INCLUDED**

Kitchen Knife



**LENGTH OF BLADE**

15 cm  **6.9010.15G**

Carving Knife



**LENGTH OF BLADE**

20 cm  **6.9010.20G**

Carving Fork



**LENGTH**

15 cm  **6.9030.15G**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.9050.17KG**

Carving Knife



**LENGTH OF BLADE**

22 cm  **6.9010.22G**

Bread and Pastry Knife



**LENGTH OF BLADE**


22 cm  **6.9070.22WG**

7.7086.0

### CUTLERY BLOCK

- Empty



 20 7.7086.0

 Folding box  Packaging unit



**6.7186.63**

**CUTLERY BLOCK**

6-part   12 **6.7186.63**



**INCLUDED**

Kitchen Knife



**LENGTH OF BLADE**

15 cm  **6.9013.15B**

Carving Knife



**LENGTH OF BLADE**

20 cm  **6.9013.20B**

Carving Fork



**LENGTH**

15 cm  **6.9033.15B**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **6.9053.17KB**

Carving Knife



**LENGTH OF BLADE**

22 cm  **6.9013.22B**

Bread and Pastry Knife




**LENGTH OF BLADE**

22 cm  **6.9073.22WB**

6.7186.66

CUTLERY BLOCK

6-part

 12 6.7186.66



INCLUDED

Santoku Knife



LENGTH OF BLADE

17 cm



6.9056.17K6B

Carving Knife



LENGTH OF BLADE

22 cm



6.9016.221B

Bread and Pastry Knife



LENGTH OF BLADE

22 cm



6.9076.22W5B

Kitchen Knife



LENGTH OF BLADE

15 cm



6.9016.1521B

Carving Knife



LENGTH OF BLADE

20 cm



6.9016.202B

Carving Fork



LENGTH

15 cm



6.9036.158B



**7.7086.03**

**CUTLERY BLOCK**



■  20 7.7086.03





5.1143.5

## IN-DRAWER KNIFE HOLDER

5-part   9 5.1143.5

## INCLUDED

Pastry Knife



## LENGTH OF BLADE

26 cm  5.2933.26

Santoku Knife



## LENGTH OF BLADE

17 cm  5.2523.17

Kitchen Knife



## LENGTH OF BLADE

15 cm  5.2003.15

Carving Knife



## LENGTH OF BLADE

20 cm  5.2063.20

Filleting Knife



## LENGTH OF BLADE

18 cm  5.3703.18

**5.1150.11 CUTLERY BLOCK**

11-part   10 **5.1150.11**



**INCLUDED**

Potato Peeler



 **5.0109**

Domestic Sharpening Steel



**SHARPENING STEEL LENGTH**

20 cm  **7.8210**

Paring Knife



**LENGTH OF BLADE**

10 cm  **5.0730**

Carving Knife



**LENGTH OF BLADE**

15 cm  **5.1800.18**

Carving Knife



**LENGTH OF BLADE**

22 cm  **5.2000.22**

Paring Knife



**LENGTH OF BLADE**

8 cm  **5.3000**

Paring Knife



**LENGTH OF BLADE**

8 cm



**5.3030**

Paring Knife



**LENGTH OF BLADE**

10 cm



**5.0700**

Bread Knife



**LENGTH OF BLADE**

21 cm



**5.1630.21**

Carving Knife



**LENGTH OF BLADE**

19 cm



**5.2000.19**

Carving Fork



**LENGTH**

15 cm



**5.2100.15**

**7.7050.0**

**CUTLERY BLOCK**

- Empty



8

**7.7050.0**

**7.7243.6**



**CUTLERY BLOCK**

5-part   5 **7.7243.6**



**INCLUDED**

Kitchen Knife




**LENGTH OF BLADE**

8 cm  **7.7203.08**

Carving Knife



**LENGTH OF BLADE**

 **7.7203.15**

Multipurpose Kitchen Shears „Victorinox“




**TOTAL LENGTH**

20 cm  **7.6363.3**

Steak Knife



**LENGTH OF BLADE**

 **7.7203.12**

Santoku Knife




**LENGTH OF BLADE**

 **7.7323.17**

**7.7043.03****CUTLERY BLOCK**

- Empty

 8 **7.7043.03****X.51170.13****NYLON INLAY**

- Replacement inlay for:  
7.7033.03

  **X.51170.13**

**7.7240.6**

**CUTLERY BLOCK**

6-part   5 **7.7240.6**



**INCLUDED**

Steak Knife



**LENGTH OF BLADE**

12 cm  **7.7200.12G**

Carving Fork



**LENGTH**

15 cm  **7.7230.15G**

Chef's Knife



**LENGTH OF BLADE**

20 cm  **7.7400.20G**

Carving Knife



**LENGTH OF BLADE**

20 cm  **7.7200.20G**

Santoku Knife



**LENGTH OF BLADE**

17 cm  **7.7320.17G**

Bread Knife



**LENGTH OF BLADE**

23 cm  **7.7430.23G**

7.7040.0

### CUTLERY BLOCK

- Empty



  4 7.7040.0

 Folding box  Packaging unit





**5.4913 CHEF'S CASE**

14-part   **5.4913**

  **5.4914.0**



**INCLUDED**

Paring Knife



**LENGTH OF BLADE**

10 cm  **5.0703**

Boning Knife



**LENGTH OF BLADE**

15 cm  **5.6003.15**

Carving Knife



**LENGTH OF BLADE**

28 cm  **5.2003.28**

Kitchen Sharpening Steel



**SHARPENING STEEL LENGTH**

27 cm  **7.8403**

Spatula



**LENGTH OF BLADE**

23 cm  **5.2603.23**

Shaping Knife



**LENGTH OF BLADE**

6 cm  **5.3103**

Lemon Zester



■ 5.3503

Potato Peeler



■ 5.0103

Filleting Knife



**LENGTH OF BLADE**

18 cm ■ 5.3703.18

Carving Knife



**LENGTH OF BLADE**

19 cm ■ 5.2003.19

Potato Baller



■ 7.6163

Carving Fork



**LENGTH**

18 cm ■ 5.2303.18

Pastry Knife



**LENGTH OF BLADE**

26 cm ■ 5.2933.26

Lemon Decorator



■ 5.3403

**5.4913.1**

**INLAY UPPER PART**

■  18 5.4913.1

**5.4913.2**

**INLAY LOWER PART**

■  18 5.4913.2

**7.4010.56**

**CUTLERY ROLL BAG SMALL**

- Empty
- Length (closed): 48 cm
- Length (open): 56 cm
- Height (open): 48 cm



7.4010.56



**7.4010.82**

**CUTLERY ROLL BAG LARGE**

- Empty
- Length (closed): 48 cm
- Length (open): 82 cm
- Height (open): 48 cm



7.4010.82



**7.4011.47**

**CUTLERY ROLL BAG**

- Empty
- Length (closed): 48 cm
- Length (open): 47 cm
- Height (open): 48 cm



20 7.4011.47



**7.4110****CUTTING BOARD S**

- 241 x 165 x 6 mm

  8 7.4110**7.4110.3****CUTTING BOARD S**

- 241 x 165 x 6 mm

  8 7.4110.3

**7.4112**



**CUTTING BOARD M**

- 292 x 229 x 6 mm



  8 7.4112

**7.4112.3**



**CUTTING BOARD M**

- 292 x 229 x 6 mm



  8 7.4112.3

7.4114



**CUTTING BOARD L**

- 368 x 286 x 6 mm



  8 7.4114

7.4114.3



**CUTTING BOARD L**

- 368 x 286 x 6 mm



  8 7.4114.3







7.4101.1

**PROTECTIVE WAX**

- With applicator



12 7.4101.1

7.4102

**SPREAD BOARD SET**

- 255 x 179 x 6 mm



14 7.4102

7.4103.0

**CUTTING BOARD STAND**



40 7.4103.0



## KITCHEN UTENSILS

# MULTITASKING AND EASY-TO-USE KITCHEN GADGETS

- Robust and durable tools for a variety of tasks
- Easy-to-use kitchen gadgets with high functionality
- Crafted with expertise and top design credentials



The right kitchen utensils make for easy cooking, helping the professional and home chef alike create delicious dishes and gather loved ones together over a meal. The Kitchen Utensils distinguish themselves by their classic design and attention to detail. Using high-quality materials, this range understands what cooks need and offers coordinated, functional items for every kitchen task. From the grater with razor-sharp blades on both sides to the nimble tomato peeler, these are the right essentials.

## KITCHEN UTENSILS

---

5.0103



### POTATO PEELER

- For right hand use



5.0103



5.0101



5.0109

### POTATO PEELER

- For right hand use
- Single edge



5.0109



5.0203.S



### POTATO PEELER

- Double edge



5.0203



5.0203.S



5.0201



5.0201.S

5.0209

### POTATO PEELER

- Double edge



5.0209



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

- ø16mm



■ 12 5.3603.16



5.3609.16

APPLE CORER

- ø16mm
- Lacquered wooden handle

■ 6 5.3609.16



7.6054.3

DECORATING KNIFE

- 4mm flat serration



■ 10 7.6054.3



7.6053.3

DECORATING KNIFE

- 5mm deep serration



■ 10 7.6053.3 | ■ 10 7.6052



## KITCHEN UTENSILS

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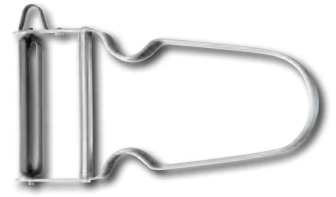
**7.6070**



### POTATO PEELER

- Pivoting blade

10 7.6070



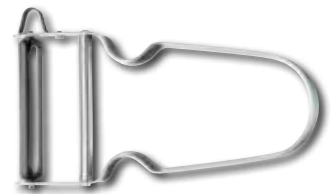
**7.6072**



### POTATO PEELER

- Pivoting blade

10 7.6072



**7.6070.7**



### POTATO PEELER

- Pivoting blade

10 7.6070.7



**7.6071**



### REPLACEMENT BLADES

- Replacement blade for:  
7.6070, 7.6070.7
- Pivoting blade

1 7.6071

**7.6073.03**



### REPLACEMENT BLADES

- Replacement blade for:  
7.6073, 7.6073.3, 7.6073.7

1 7.6073.03

7.6073.3

**POTATO PEELER**

- Pivoting blade



20 7.6073.3
 | 
 
 20 7.6073
 | 
 
 20 7.6073.7

7.6074

**POTATO PEELER**

- Stainless



20 7.6074

7.6076

**CHEESE GRATER**

- Stainless



20 7.6076

7.6075.03

**REPLACEMENT BLADES**

- Replacement blade for:  
 7.6075, 7.6075.1, 7.6075.4,  
 7.6075.5, 7.6075.8,  
 7.6075.9, 7.6079, 7.6079.1,  
 7.6079.4, 7.6079.5,  
 7.6079.8, 7.6079.9



5 7.6075.03



## KITCHEN UTENSILS

7.6075.03



### REPLACEMENT BLADES

- Replacement blade for:  
7.6075, 7.6075.1, 7.6075.4,  
7.6075.5, 7.6075.8,  
7.6075.9, 7.6079, 7.6079.1,  
7.6079.4, 7.6079.5,  
7.6079.8, 7.6079.9

5 7.6075.03

7.6075



### UNIVERSAL PEELER

- Double edge
- Serrated edge
- Pivoting blade



20 7.6075 | 20 7.6075.1 | 20 7.6075.4

20 7.6075.5 | 20 7.6075.8 | 20 7.6075.9

7.6077



### POTATO PEELER

- Double edge
- Serrated edge



20 7.6077 | 20 7.6077.1 | 20 7.6077.4

20 7.6077.5 | 20 7.6077.8 | 20 7.6077.9

7.6079



### TOMATO AND KIWI PEELER

- Double edge
- Serrated edge
- Pivoting blade



20 7.6079 | 20 7.6079.1 | 20 7.6079.4

20 7.6079.5 | 20 7.6079.8 | 20 7.6079.9

7.6081.1



### GRATER

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



■  10 7.6081.1

7.6082.4



### GRATER

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



■  10 7.6082.4

## KITCHEN UTENSILS

7.6084.9



### GRATER

- Stainless
- Anti-slip feet
- With blade protection
- Medium edge



■ 10 7.6084.9

7.6163



### POTATO BALLER

- Stainless
- 2 scoops
- $\varnothing 22\text{mm} + \varnothing 25\text{mm}$



■ 12 7.6163

■ 12 7.6160

7.6251

### SPATULA

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



#### LENGTH OF BLADE

11 cm ■ 150 7.6251

7.6290

**COOKING SPOON SET, 2 PIECES**




  6 7.6290

7.6343

**POULTRY SHEARS “VICTORINOX”**

- Stainless
- Total length 25cm




 5 7.6343

7.6344

**POULTRY SHEARS “PROFESSIONAL”**

- Total length 25cm
- Stainless



 5 7.6344

7.6345

**POULTRY SHEARS “VICTORINOX”**

- Stainless
- Total length 25cm



 44 7.6345

7.6350

**POULTRY SHEARS “VICTORINOX”**

- Stainless
- Total length 25cm



 46 7.6350

## KITCHEN UTENSILS

---

**7.6350.11**

### REPLACEMENT SPIRAL SPRING

- Replacement spring for:  
7.6350

1 7.6350.11

---

**7.6363.3**

### MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”

- Stainless
- Total length 20cm

■  5 7.6363.3 | ■  5 7.6363



**7.6376**

### MULTIPURPOSE KITCHEN SHEARS “PROFESSIONAL”

- Stainless
- Hot forged
- Total length 20cm

■  6 7.6376



**7.6380**

### MASTICATEUR

- Stainless
- Total length 18cm
- Curved

■  100 7.6380



**7.6380.08**

### REPLACEMENT SCREW WITH NUT

- Replacement screw and nut  
for: 7.6380

1 7.6380.08

---

7.6380.11

**REPLACEMENT SPIRAL SPRING**

- Replacement spring for:  
7.6380

1 7.6380.11

7.6392

**OYSTER KNIFE**

- With hand-guard
- Plywood

■  1 7.6392

| ■  7.6391



7.6393

**OYSTER KNIFE**

- With hand-guard



■  7.6393



7.6394

**OYSTER KNIFE**



■  10 7.6394



7.6700

**SET ICING FUNNELS**

- 10 pieces
- Assorted
- Stainless

 100 7.6700



## KITCHEN UTENSILS

---

7.6750

### SET ICING DECORATORS

- 10 pieces
- Assorted
- Stainless



 100 7.6750

7.6760

### ICING BAG

- Length 43 cm




  600 7.6760

7.6857.3

### UNIVERSAL CAN OPENER




  10 7.6857.3 |   10 7.6857

7.6871.3

### ALL-PURPOSE CUTTER



  12 7.6871.3 |   12 7.6875.3



7.6912

**PET BOTTLE OPENER**



■ [Blister] 20 7.6912 | ■ [Blister] 20 7.6912.3

7.6924

**CORKSCREW**

- With foil cutter
- Teflon coated corkscrew



■ [SB sheath] 12 7.6924

7.7305

**MEAT TENDERIZER**

- Stainless
- 1250 gr



■ [SB sheath] 7.7305

7.7342

**TYING NEEDLE**

- Straight



[Standard] 200 7.7342 | [Standard] 200 7.7340 | [Standard] 400 7.7343

7.7347

**TYING NEEDLE**

- Curved



[Standard] 50 7.7347 | [Standard] 50 7.7348



## 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 Sharpie 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.



**7.8033**

**DOMESTIC SHARPENING STEEL**

- Medium-finecut



**SHARPENING STEEL LENGTH**

18 cm, round   6 **7.8003**

---

20 cm, round   6 **7.8013**

---

23 cm, round   6 **7.8033**

---

**7.8210**

**DOMESTIC SHARPENING STEEL**

- Medium-finecut



**SHARPENING STEEL LENGTH**

20 cm, round   6 **7.8210**

---

**7.8213**

**DOMESTIC SHARPENING STEEL**

- Medium-finecut



**SHARPENING STEEL LENGTH**

20 cm, round   6 **7.8213**

7.8303

### KITCHEN SHARPENING STEEL

- Medium-finecut



#### SHARPENING STEEL LENGTH

25 cm, round ■  6 7.8303

7.8313

### KITCHEN SHARPENING STEEL

- Dimond-coated



#### SHARPENING STEEL LENGTH

23 cm, oval ■  20 7.8313

26 cm, round ■  20 7.8323

7.8327

### KITCHEN SHARPENING STEEL

- Dimond-coated



#### SHARPENING STEEL LENGTH

27 cm, oval ■  100 7.8327

**7.8330**

**KITCHEN SHARPENING STEEL**

- Medium-finecut



**SHARPENING STEEL LENGTH**

27 cm, round   6 **7.8330** |   6 **7.8340** oval





**7.8333**

**KITCHEN SHARPENING STEEL**

- Medium-finecut



**SHARPENING STEEL LENGTH**

27 cm, round   6 **7.8333** |   6 **7.8343** oval

**7.8403**

**KITCHEN SHARPENING STEEL**

- Medium-finecut



**SHARPENING STEEL LENGTH**

27 cm, round   6 **7.8403**





7.8413

### BUTCHER SHARPENING STEEL

- Medium-finecut



#### SHARPENING STEEL LENGTH

30 cm, round   6 7.8413 |   6 7.8423 oval





7.8513

### BUTCHER SHARPENING STEEL

- Finecut



#### SHARPENING STEEL LENGTH

30 cm, round   6 7.8513 |   6 7.8523 oval

7.8553

### DUO CERAMIC SHARPENER

- Blue: granularity 360, rough
- White: granularity 1000, fine



#### SHARPENING STEEL LENGTH

26 cm, round   6 7.8553



**7.8620**

**BUTCHER SHARPENING STEEL**

- Micro-finecut



**SHARPENING STEEL LENGTH**

30 cm, oval   6 **7.8620**

**7.8623**

**BUTCHER SHARPENING STEEL**

- Micro-finecut



**SHARPENING STEEL LENGTH**

30 cm, oval   6 **7.8623**

**4.3311**

**DIAMOND KNIFE SHARPENER**

- diamond-coated



 10 4.3311

**4.3323**

**DUAL KNIFE SHARPENER**



 10 4.3323

**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

**7.9036.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 | orange marking |  |  |             |  |  |              |
- 7.9036.S | 7.9036.M | 7.9036.L
- 7.9036.XL

**7.9037.M**









**HEAVY-CUT RESISTANT GLOVE**

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

Knitted working glove made of Brinix® (0.08mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.



- |  |                |  |  |             |  |  |              |
|--|----------------|--|--|-------------|--|--|--------------|
|   20 | white marking  |  |   20 | red marking |  |   20 | blue marking |
|   20 | orange marking |  |  |             |  |  |              |
- 7.9037.S | 7.9037.M | 7.9037.L
- 7.9037.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
	<b>7.9038.XS</b>			<b>7.9038.S</b>				<b>7.9038.M</b>		
	 20	blue marking			 20	orange marking				
	<b>7.9038.L</b>			<b>7.9038.XL</b>						





## SCISSORS

# TOOL THAT ALWAYS PERFORM THE PERFECT CUT

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



Clean clips and crisp lines: A pair of precision scissors is an essential item in every household. Manufactured by renowned European producers, the Scissors Collection features sleek, ultra-sharp stainless steel blades with durable handles for everyday use or specialized professional tasks. Including a special ergonomic design for left-handed users as well as children's scissors that are perfect for small hands and young crafters, this collection has scissors for every cutting need.

## SCISSORS Household and Professional Scissors, Stainless

---

### 8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

10 cm



8.0904.10

### 8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

13 cm



8.0905.13

### 8.0905.13L HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

13 cm



8.0905.13L

Left-handed use

### 8.0906.16 HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

16 cm



8.0906.16



8.0906.16L

Left-handed use



8.0908.21

HOUSEHOLD AND PROFESSIONAL SCISSORS



TOTAL LENGTH

19 cm ■ [ ] 5 8.0907.19

21 cm ■ [ ] 5 8.0908.21 | ■ [ ] 5 8.0908.21L Left-handed use

23 cm ■ [ ] 5 8.0909.23

8.0919.24

TAILOR'S SCISSORS



TOTAL LENGTH

24 cm ■ [ ] 5 8.0919.24

8.0961.10

POCKET SCISSORS



TOTAL LENGTH

10 cm ■ [ ] 5 8.0961.10

## SCISSORS Household and Professional Scissors, Stainless

---

### 8.0973.23 PAPER SCISSORS



#### TOTAL LENGTH

23 cm   5 8.0973.23

---

### 8.0986.16 HOUSEHOLD AND HOBBY SCISSORS



#### TOTAL LENGTH

16 cm   5 8.0986.16

---

19 cm   5 8.0987.19

---

### 8.0995.13 POCKET SCISSORS



#### TOTAL LENGTH

13 cm   5 8.0995.13

8.0999.23

**ALL-PURPOSE SCISSORS**



**TOTAL LENGTH**

23 cm



5

8.0999.23

8.1002.15

**HAIRDRESSER'S SCISSORS**



**TOTAL LENGTH**

15 cm



12

8.1002.15

17 cm



12

8.1002.17

8.1004.16

**THINNING SCISSORS**



**TOTAL LENGTH**

16 cm



12

8.1004.16

## SCISSORS Household and Professional Scissors, Stainless


---

### 8.1005.16 THINNING SCISSORS



TOTAL LENGTH

16 cm

 12 8.1005.16

### 8.1007.21 PINKING SHEARS



TOTAL LENGTH

21 cm

  12 8.1007.21

**8.1014.15****HOUSEHOLD SCISSORS “FRANCE”****TOTAL LENGTH**13 cm  12 **8.1014.13**15 cm  12 **8.1014.15**18 cm  12 **8.1014.18****8.1016.15****HOUSEHOLD SCISSORS “SWEDEN”****TOTAL LENGTH**13 cm  12 **8.1016.13**15 cm  12 **8.1016.15**18 cm  12 **8.1016.18****8.1021.18****HOUSEHOLD SCISSORS “SWEDEN”**

- With long eye
- Language

**TOTAL LENGTH**18 cm  12 **8.1021.18**

**8.1034.10**      **POCKET SCISSORS**

**TOTAL LENGTH**

10 cm



**8.1034.10**



**8.1039.09**      **EMBROIDERY SCISSORS**

- Goldplated

**TOTAL LENGTH**

9 cm



**8.1039.09**



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

- Goldplated

**TOTAL LENGTH**

9 cm



**8.1040.09**

12 cm



**8.1040.12**

16 cm



**8.1040.16**




**8.1056.21**

**FISH SCISSORS**

- Stainless

**TOTAL LENGTH**

21 cm

 10 **8.1056.21**



**8.1119.26**

**TAILOR'S SCISSORS**

- Fine polished

**TOTAL LENGTH**

26 cm

  12 **8.1119.26**







# TRUE, AUTHENTIC FANS: MEET OUR BRAND AMBASSADOR NENAD MLINAREVIC

Award-winning chef Nenad Mlinarevic creates gorgeous meals from locally sourced, quality ingredients. His strong connection to Switzerland is one of the reasons why he has chosen to partner with Victorinox. “A Victorinox knife was the first knife I held in my hands when I was 16 and starting my training. So I feel a special bond with this brand. These knives have been an authentic part of my journey so far”.



# CORPORATE BUSINESS ICONIC DESIGN FOR THE KITCHEN

Our household 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, 3D printing, etching and more to add your company's touch to these iconic knives. Your clients and employees will thank you right back.



**ETCHING**

6.9056.17K6, Santoku Knife



**ETCHING**

6.9076.22W5, Bread and Pastry Knife



**LASER ENGRAVING**

6.9010.20, Carving Knife



**TAMPONPRINT**  
0.8313.W, Cheese Master



**DIGITAL HAPTIC 3D**  
1.3703, Climber



**LASER ENGRAVING**  
241897, FieldForce GMT



**TAMPONPRINT**  
241846, FieldForce



**THERMAL TRANSFER PRINT**  
610939,  
Travel Accessories Edge  
Packable Backpack



**THERMAL TRANSFER PRINT**  
6109459,  
Travel Accessories Edge  
Toiletry Case Compact





# HANDLE-SHAPE

## SWISS CLASSIC

Curved shape | ergonomic



## SWISS MODERN

Straight shape | pure design



---

## WOOD

Classic shape | straight



American shape | straight



---

## 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



---

## GRAND MAÎTRE

POM

Curved shape | ergonomic



Wood

Curved shape | ergonomic





# HANDLE COLORS

## SWISS CLASSIC



black



red



blue



green



pink

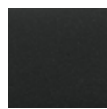


yellow



orange

## SWISS MODERN



black



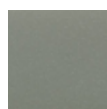
cornflower



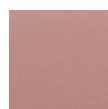
grape



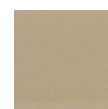
lavender



olive



apricot



almond



mint

## FIBROX



black



red



blue



green



yellow



white

## Victorinox AG

Schmiedgasse 57

6438 Ibach-Schwyz

Switzerland

T +41 41 81 81 211

info@victorinox.com

www.victorinox.com



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