



2022-2023 CATALOG COMMERCIAL CUTLERY



VICTORINOX

2022-2023

COMMERCIAL CUTLERY



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”.

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



Carl Elsener
CEO Victorinox



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HISTORY

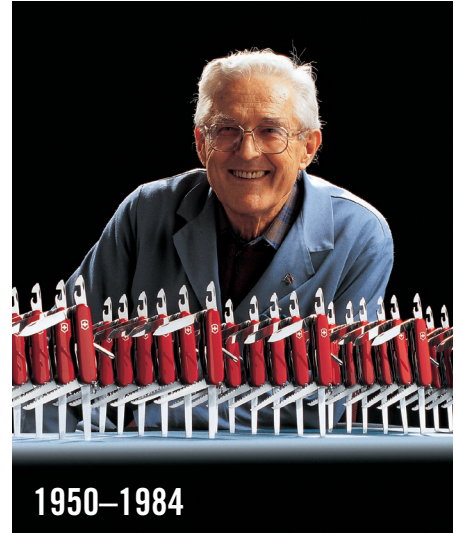


1884–1897



1909–1945

(VICTORIA)



1950–1984

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 trade-mark 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 ardening plant in Ibach. This guarantees that all knives are of a consistent high quality.
- 1945** US soldiers stationed in Europe after World War II buy it in large quantities and it is a popular souvenir to take home.



2007

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 – 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

Since 1884, Victorinox has been producing an exclusive range of household and professional knives in Ibach – the heart of Switzerland. Their high level of quality is based on over 130 years of experience.

FUNCTIONALITY

Specially defined alloys ensure a long service life, and thanks to laser-tested cutting angles, the knives remain sharp for a very long time. Their distinctively developed ergonomic handles guarantee that working with them is safe and effortless.

INNOVATION

By selecting innovative blade steels and handle materials, we create exceptional products that demonstrate perfect workmanship. These technological innovations result in timeless functionality.

ICONIC DESIGN

Design and functionality come together in Victorinox household and professional knives, so that in addition to their timeless, simple aesthetics, their outstanding features in particular are an indispensable part of their excellent 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

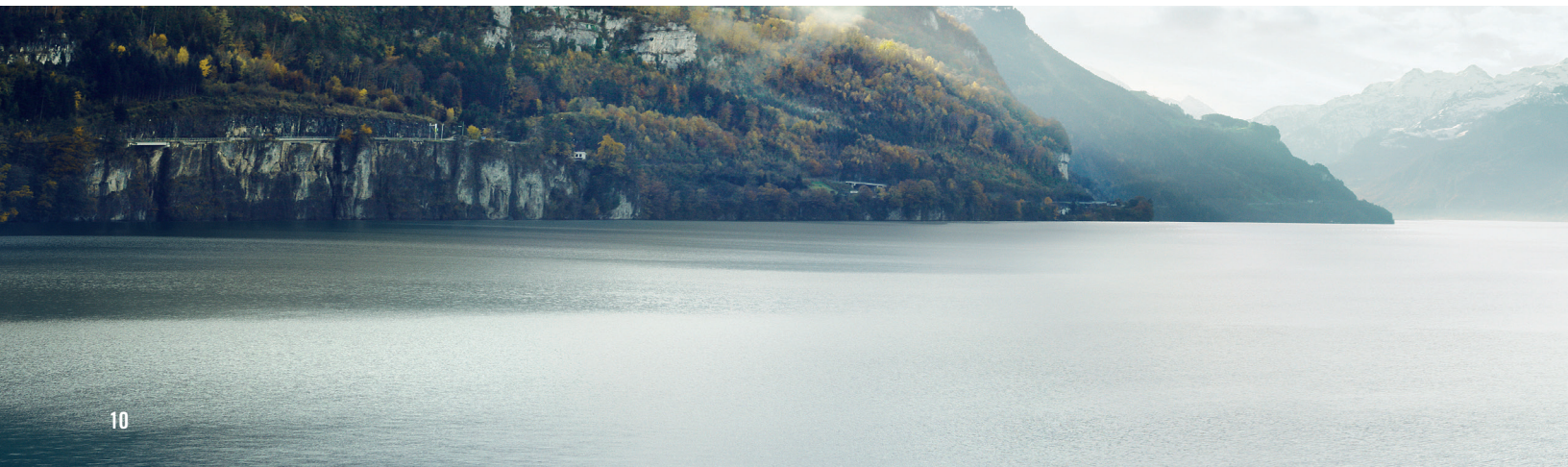
A photovoltaic system installed on the factory building in Ibach has been producing power for the company's own use since April 2016.

1,300 M2 OF SOLAR PANELS

With the help of 1,300 m² 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.





Steel processing





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:

MATERIAL NO.	ABBREVIATION DIN	ABBREVIATION AISI	C (%)	CR (%)	MO (%)	V (%)
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
Polypropylene 	Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilization and can be used at temperatures of up to 80 – 100°C.	Paring + Utility  
Thermoplastic elastomers 	TPE combine the easy processing of thermoplastics with the beneficial properties of elastomers. They are extremely flexible over a wide range of temperatures, very strong and benefit from good impact and notch impact strength, even at low temperatures. TPE materials can be used at temperatures of up to 80 – 110°C.	Fibrox, Paring + Utility  
Polypropylene, Thermoplastic elastomers	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 – 100°C. TPEs are very robust with good general and notch impact strength, even at low temperatures. They can be used at up to 80 – 110°C.	Fibrox Dual Grip  
Polyamide 	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.	Swibo  
Modified Maple Wood*	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.	Wood

* All products with wooden handles are not dishwasher safe.

PRODUCT USAGE



PARING KNIFE

This versatile cutting tool with a short blade is great for small, precision cuts where control is essential. You can use it for seeding jalapeños, mincing shallots, slicing mangos, trimming beans and coring tomatoes. The paring knife is a staple in every kitchen and can quickly become your favorite tool.



UTILITY KNIFE

It is the perfect in-between knife for day-to-day cutting tasks and small jobs. You can use it for prepared foods like cutting sandwiches and slicing cheeses. This knife is also good for slicing a pickle, cutting fruit and peeling apples.



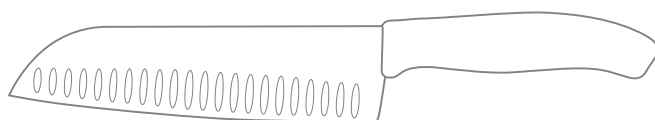
BONING KNIFE

A boning knife is used for separating meat, poultry or fish from the bone with precise control using its “S” shaped edge and flexible, thin blade.



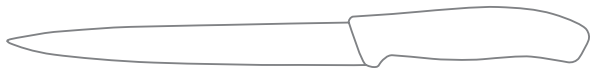
CHEF'S KNIFE

An all-purpose chef's knife is an essential tool in every kitchen. Perfectly suited for dicing onions, mincing shallots, chopping herbs, crushing garlic, slicing meats of all varieties and shredding cabbage, its versatility makes it your go-to knife. Our 8“ patented Fibrox® Pro Chef's Knife is consistently “highly recommended” by a leading gourmet consumer magazine.



SANTOKU KNIFE

This Japanese Cook's Knife combines the features of a cleaver with a chef's knife. Its unique shape allows it to be used as a spatula to scoop up whatever you are chopping. The hollowed edge allows potatoes and beets to fall away from the blade more easily.



FILLET KNIFE

The flexible blade is perfect for removing skin or bones from every type of meat and fish.



BREAD KNIFE

Although called a “bread knife,” it can also easily slice sandwiches, tomatoes and other vegetables, as well as fruits that have skins that easily bruise. Perfect for making scalloped-edge cuts through a harder crust or peel without squashing the tender interior.



CARVING KNIFE

The carving knife is used to slice thin cuts of meat, including poultry, roasts, hams and other large cooked meats. It is much thinner than a chef's knife, enabling it to carve thinner, more precise slices.



SLICING KNIFE

Long and narrow in shape, slicing knives are suited to slicing everything from meats to cakes to sandwiches. These knives often have a round tip to improve the meat separation. They are designed to precisely cut smaller and thinner slices of meat, made possible by increased flexibility. Many chefs find them better suited to slice hams, roasts and fish.



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

UNIVERSAL



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.



PACKAGING

Packaging iconology represents the specific packaging variation for each product.

SB-SHEATH

S-sheath for blade protection.

SB-sheath for self-service.

Front: Clear.

Back: with EAN / UPC.

Protects blade, edge and tip.



CLAMSHELL

Full plastic clamshell with insert card.

Peggable.



GIFT BOX

Gift box packed products are denoted with "G" at the end of the item number.
Cardboard window box with formed inserts.
Peggable.



FOLDING BOX



DISPOSABLE BLADE PROTECTION

Pressure-sensitive label.
Front: Clear.
Back: White with EAN / UPC.
Protects blade, edge and tip.



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

SYNTHETIC HANDLES

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



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. 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. 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.





PARING + UTILITY

EVERYDAY CLASSICS

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



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.

6.7503



SHAPING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

2.5 in / 6 cm   6.7503 |   6.7501

6.7603



PARING KNIFE

- With blade protection
- Straight edge
- Spear point



LENGTH OF BLADE

  6.7603 |   6.7601 |   6.7607

  6.7606.L114 |   6.7606.L115 |   6.7606.L118

3.25 in / 8 cm   6.7606.L119

6.7633



PARING KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

  6.7633 |   6.7631 |   6.7637

  6.7636.L114 |   6.7636.L115 |   6.7636.L118

3.25 in / 8 cm   6.7636.L119

6.7403



PARING KNIFE

- With blade protection
- Straight edge
- Spear point



LENGTH OF BLADE

3.25 in / 8 cm   6.7403 |   6.7401

6.7433



PARING KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

3.25 in / 8 cm   6.7433 |   6.7431 |   6.7403

6.7703



PARING KNIFE

- With blade protection
- Straight edge
- Spear point



LENGTH OF BLADE

  6.7703 |   6.7701 |   6.7707

  6.7706.L114 |   6.7706.L115 |   6.7706.L118

4 in / 10 cm   6.7706.L119

PARING + UTILITY Paring Knives, Utility Knives, Steak Knives

6.7733



PARING KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

		6.7733			6.7731			6.7736.L4
4 in / 10 cm		6.7736.L5			6.7736.L8			6.7736.L9

6.7833



UTILITY KNIFE

- With blade protection
- Serrated edge
- Round



LENGTH OF BLADE

		6.7833			6.7831			6.7837
		6.7836.L114			6.7836.L115			6.7836.L118
4.5 in / 11 cm		6.7836.L119						

6.7233.20



STEAK KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

4.5 in / 11 cm		6.7233.20
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7.6029.4**STEAK KNIFE**

- Stamped Forschner blade
- Serrated edge
- Spear point

**LENGTH OF BLADE**

5 in / 13 cm

**7.6029.4** Disposable Blade Protection Dishwasher safe

6.7503-X3



PARING KNIFE SET

3-piece



6.7503-X3

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7633

Shaping Knife



LENGTH OF BLADE

2.5 in / 6 cm



6.7503

6.7833-X8



STEAK KNIFE SET

- Serrated edge
- Round

6-piece



6.7833-X8

INCLUDED

Utility Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

6.7233.20-X2**STEAK KNIFE SET**

- Serrated edge
- Spear point

6-piece

**6.7233.20-X2****INCLUDED**

Steak Knife

**LENGTH OF BLADE**

4.5 in / 11 cm

**6.7633****7.6029.61-X1****STEAK KNIFE SET**

- Stamped Forschner blade
- Serrated edge
- Spear point

6-piece

**7.6029.61-X1****INCLUDED**

Steak Knife

**LENGTH OF BLADE**

4.5 in / 11 cm

**7.6029.4**

6.7606.L114-X1



PARING KNIFE DISPLAY

- Includes 80 knives — 20 of each color
- Spear point, straight blade

80-piece



6.7606.L114-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L114

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L118

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L115

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L119

6.7836.L119-X6**UTILITY KNIFE DISPLAY**

- Includes 80 knives — 20 of each color
- Round point, serrated blade

80-piece

**6.7836.L119-X6****INCLUDED**

Utility Knife

**LENGTH OF BLADE**

4.5 in / 11 cm

**6.7836.L114**

Utility Knife

**LENGTH OF BLADE**

4.5 in / 11 cm

**6.7836.L118**

Utility Knife

**LENGTH OF BLADE**

4.5 in / 11 cm

**6.7836.L115**

Utility Knife

**LENGTH OF BLADE**

4.5 in / 11 cm

**6.7836.L119**

6.7603-X11



PARING KNIFE DISPLAY

- Pointed tip
- Straight blade

  6.7603-X11

  6.7601-X3

24-piece

  6.7607-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7603

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7601

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7607

6.7633-X3



PARING KNIFE DISPLAY

- Pointed tip
- Serrated blade

  6.7633-X3

  6.7631-X2

24-piece

  6.7637-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7633

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7631

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7637

6.7606.L119-X1



PARING KNIFE DISPLAY

- Includes 24 knives — 6 of each color
- Spear point, straight blade

24-piece



6.7606.L119-X1

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L114

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L115

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L118

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L119

6.7836.L119-X3



UTILITY KNIFE DISPLAY

- Includes 24 knives — 6 of each color
- Round point, serrated blade

24-piece



6.7836.L119-X3

INCLUDED

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L114

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L115

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L118

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L119





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, 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. Supersharp stainless steel blades slice smoothly through even the toughest cuts of meat, while specific knives for tasks, like making pastry or filleting fish, take care of every aspect of culinary life.



5.2003.12



KITCHEN KNIFE



LENGTH OF BLADE

5 in / 12 cm   5.2003.12 |  © 5.2003.12-X1

6 in / 15 cm   5.2003.15 |  © 5.2003.15-X8

5.2003.19



CHEF'S KNIFE



LENGTH OF BLADE

7.5 in / 19 cm   5.2003.19 |  © 5.2003.19-X2

9 in / 22 cm   5.2003.22

  5.2003.25 |  5.2001.25 |  5.2002.25

10 in / 25 cm  © 5.2002.25-X5 |  5.2007.25-X2 |  5.2008.25

12 in / 31 cm   5.2003.31 |  © 5.2003.31-X2

5.2033.19



CHEF'S KNIFE

- Serrated edge



LENGTH OF BLADE

5 in / 12 cm



5.2033.12



5.2033.12-X1

7.5 in / 19 cm



5.2033.19



5.2033.19-X1

10 in / 25 cm



5.2033.25



5.2033.25-X1

5.2063.20



CHEF'S KNIFE



LENGTH OF BLADE



5.2063.20



5.2063.20-X4



5.2061.20

8 in / 20 cm



5.2062.20



5.2068.20

5.2063.25



CHEF'S KNIFE

- Blunt, safety tip



5.2533.21



BREAD KNIFE

- Serrated edge



LENGTH OF BLADE

8.25 in / 21 cm   **5.2533.21** |   **5.2533.21-X8**

5.2933.26



BREAD AND PASTRY KNIFE

- Serrated edge



LENGTH OF BLADE

  **5.2933.26** |   **5.2933.26-X10** |   **5.2932.26**

10.25 in / 26 cm   **5.2934.26**

7.6058.16



BREAD KNIFE

- Off-set blade
- Serrated edge



LENGTH OF BLADE

7.5 in / 18 cm   **7.6058.16** |   **7.6058.21**

9 in / 22 cm   **7.6058.13** |   **7.6058.20**

7.6058.17**BREAD KNIFE**

- Curved blade
- Serrated edge

**LENGTH OF BLADE**

10 in / 25 cm

**7.6058.17****5.2803.15****FILLETING KNIFE**

- Narrow
- Straight

**LENGTH OF BLADE**

6 in / 15 cm

**5.2803.15**

7 in / 18 cm

**5.2803.18****5.3703.18****FILLETING KNIFE****LENGTH OF BLADE**

7 in / 18 cm

**5.3703.18**

8 in / 20 cm

**5.3703.20**

5.3763.20



FILLETING KNIFE

- Curved



LENGTH OF BLADE

8 in / 20 cm



5.3763.20



5.3763.20-X5

5.3813.18



FISH FILLETING KNIFE



LENGTH OF BLADE

7 in / 18 cm



5.3813.18



5.3813.18-X1

5.2523.17



SANTOKU KNIFE

- Granton edge



LENGTH OF BLADE

7 in / 17 cm



5.2523.17



5.2523.17-X2

5.4003.18



KITCHEN CLEAVER



LENGTH OF BLADE

7 in / 18 cm



5.4003.18

5.2903.26



SLICING KNIFE

- Round



LENGTH OF BLADE

10.25 in / 26 cm   **5.2903.26**

 Clamshell

 SB-Sheath

 Dishwasher safe



5.4203.25



SLICING KNIFE

- Round



LENGTH OF BLADE

10 in / 25 cm   **5.4203.25**

12 in / 30 cm   **5.4203.30** |   **5.4203.30-X1**

14 in / 36 cm   **5.4203.36**

5.4233.25



SLICING KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10 in / 25 cm   **5.4233.25** |   **5.4233.25-X3**

12 in / 30 cm   **5.4233.30** |   **5.4233.30-X4**

14 in / 36 cm   **5.4233.36**

5.4433.25**SLICING KNIFE**

- Serrated edge
- Round

**LENGTH OF BLADE**

10 in / 25 cm

**5.4433.25****5.4503.30****SLICING KNIFE**

- Extra wide
- Round

**LENGTH OF BLADE**

10 in / 25 cm

**5.4503.25****5.4503.25-X1**

12 in / 30 cm

**5.4503.30****7.6059.13****SLICING KNIFE**

- Granton edge
- Wide

**LENGTH OF BLADE**

10 in / 25 cm

**7.6059.13**

5.4623.30



SALMON KNIFE

- Granton edge



LENGTH OF BLADE

12 in / 30 cm



5.4623.30

5.4723.30



SLICING KNIFE

- Granton edge
- Extra wide
- Round



LENGTH OF BLADE

12 in / 30 cm



5.4723.30



5.4723.30-X5

14 in / 36 cm



5.4723.36

5.6003.15



BONING KNIFE

- Straight
- Extra wide
- Stiff



LENGTH OF BLADE


 **5.6003.15**


 **5.6003.15-X1**


 **5.6007.15**

6 in / 15 cm   **5.6008.15**

5.6023.15



BONING KNIFE

- Stiff
- Wide
- Granton edge



LENGTH OF BLADE

6 in / 15 cm   **5.6023.15**

5.6103.12



BONING KNIFE

- Narrow
- Stiff
- Straight



LENGTH OF BLADE

5 in / 12 cm   **5.6103.12**

6 in / 15 cm   **5.6103.15**

5.6203.12



BONING KNIFE

- Extra narrow
- Straight
- Semi-flexible



LENGTH OF BLADE

5 in / 12 cm   **5.6203.12**

6 in / 15 cm   **5.6203.15** |   **5.6203.15-X1**

5.6403.15



BONING KNIFE

- Narrow
- Straight
- Stiff



LENGTH OF BLADE

5 in / 12 cm   **5.6403.12**

6 in / 15 cm   **5.6403.15** |   **5.6403.15-X4**

5.6413.15



BONING KNIFE

- Straight
- Flexible
- Narrow



LENGTH OF BLADE

5 in / 12 cm   **5.6413.12**

6 in / 15 cm   **5.6413.15** |   **5.6413.15-X6**

5.6503.15**BONING KNIFE**

- Stiff
- Wide
- Curved

LENGTH OF BLADE

6 in / 15 cm

**5.6503.15****5.6523.15****BONING KNIFE**

- Stiff
- Wide
- Curved
- Granton edge

LENGTH OF BLADE

6 in / 15 cm

**5.6523.15****5.6603.15****BONING KNIFE**

- Narrow
- Semi-stiff
- Curved

LENGTH OF BLADE

5 in / 12 cm

**5.6603.12****5.6603.15****5.6603.15-X3****5.6601.15****5.6602.15****5.6604.15****5.6607.15**

6 in / 15 cm

**5.6608.15**

5.6603.15ROUND BONING KNIFE



- Semi-stiff
- Curved
- Blunt, safety tip



LENGTH OF BLADE

6 in / 15 cm



5.6603.15ROUND

5.6613.15 BONING KNIFE



- Flexible
- Narrow
- Curved



LENGTH OF BLADE

5 in / 12 cm



5.6613.12



5.6614.12



5.6613.15



5.6613.15-X1



5.6614.15

6 in / 15 cm



5.6618.15

5.6663.15 BONING KNIFE



- Super flexible
- Narrow
- Curved



LENGTH OF BLADE

6 in / 15 cm



5.6663.15

5.6903.15



CRISSOR

- Reinforced, blunt tip
- Gut/tripe blade
- Curved



LENGTH OF BLADE

6 in / 15 cm



5.6903.15

© Clamshell

SB-Sheath

Dishwasher safe



5.5103.10



RABBIT KNIFE



LENGTH OF BLADE

4 in / 10 cm



5.5103.10



5.5103.10-X1

5.5203.20



SLAUGHTER AND BUTCHER'S KNIFE



LENGTH OF BLADE

8 in / 20 cm



5.5203.20

9 in / 23 cm



5.5203.23

12 in / 31 cm



5.5203.31

5.7223.20



SLAUGHTER KNIFE

- Granton edge
- Curved



LENGTH OF BLADE

8 in / 20 cm



5.7223.20

10 in / 25 cm



5.7223.25

5.7323.25



CIMETER STEAK KNIFE

- Granton edge
- Curved



LENGTH OF BLADE

9 in / 25 cm



5.7323.25



5.7323.25-X1

12 in / 31 cm



5.7323.31

5.5503.20



SLAUGHTER AND BUTCHER'S KNIFE

- Pointed tip
- Straight



LENGTH OF BLADE

7 in / 18 cm



5.5503.18

8 in / 20 cm



5.5503.20



5.5503.20-X1

5.5523.20



STICKING KNIFE

- Granton edge



LENGTH OF BLADE

8 in / 20 cm



5.5523.20

10 in / 25 cm



5.5523.25

5.5903.08



POULTRY KNIFE

- Narrow
- Small handle



LENGTH OF BLADE

3.25 in / 8 cm



5.5903.08



5.5904.08

5.5903.08M



POULTRY KNIFE

- Narrow
- Medium handle



LENGTH OF BLADE

3.25 in / 8 cm



5.5903.08M

5.5903.08S



POULTRY KNIFE

- Slant point



LENGTH OF BLADE

3.25 in / 8 cm



5.5903.08S



5.5902.08S



5.5909.08S

5.5903.09**POULTRY KNIFE**

- Straight
- Small handle

**LENGTH OF BLADE**

3.75 in / 9 cm

**5.5903.09****5.5904.09**

4.5 in / 11 cm

**5.5903.11****5.5904.11****5.5903.09M****POULTRY KNIFE**

- Straight

**LENGTH OF BLADE**

3.75 in / 9 cm

**5.5903.09M****5.5903.09S****POULTRY KNIFE**

- Straight

**LENGTH OF BLADE**

3.75 in / 9 cm

**5.5903.09S****5.5902.09S****5.5909.09S**

5.5903.11M



POULTRY KNIFE

- Narrow
- Medium handle



LENGTH OF BLADE

3.75 in / 9 cm   **5.5903.09M**

4.5 in / 11 cm   **5.5903.11M** |   **5.5908.11M**

5.7203.20



SLAUGHTER KNIFE

- Narrow
- Curved



LENGTH OF BLADE

  **5.7203.20** |   **5.7203.20-X2** |   **5.72201.20**

8 in / 20 cm   **5.7204.20** |   **5.7208.20**

10 in / 25 cm   **5.7203.25** |   **5.7203.25-X2** |   **5.7201.25**

10 in / 25 cm   **5.7208.25**

5.7303.25



CIMETER STEAK KNIFE

- Curved



LENGTH OF BLADE

5.7303.25 | 5.7303.25-X4 | 5.7301.25

10 in / 25 cm 5.7302.25 | 5.7308.25

12 in / 31 cm 5.7303.31 | 5.7303.31-X1

14 in / 36 cm 5.7303.36

5.7403.20



SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip



LENGTH OF BLADE

7 in / 18 cm 5.7403.18

8 in / 20 cm 5.7403.20

10 in / 25 cm 5.7403.25 | 5.7403.25-X5 | 5.7408.25

12 in / 31 cm 5.7403.31 | 5.7403.31-X1

5.7423.20



SLAUGHTER AND BUTCHER'S KNIFE

- Widened tip
- Granton edge



LENGTH OF BLADE

8 in / 20 cm



5.7423.20



5.7423.20-X1

10 in / 25 cm



5.7423.25



5.7423.25-X3

12 in / 31 cm



5.7423.31

5.7603.18



SLAUGHTER KNIFE

- Narrow
- Curved



LENGTH OF BLADE

6 in / 15 cm



5.7603.15

5.7703.15



SKINNING KNIFE

- German type



LENGTH OF BLADE

6 in / 15 cm



5.7703.15

5.7803.12**SKINNING KNIFE**

- American type

**LENGTH OF BLADE**

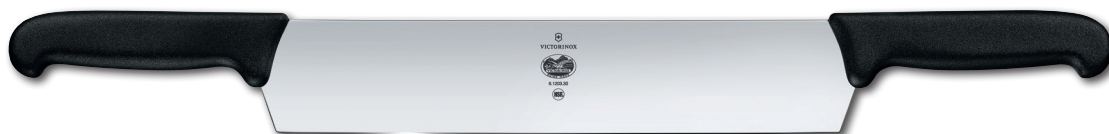
5 in / 12 cm

**5.7803.12**

6 in / 15 cm

**5.7803.15****5.7903.12****LAMB SKINNING KNIFE****LENGTH OF BLADE**

5 in / 12 cm

**5.7903.12****5.7904.12****5.7908.12****6.1203.30****CHEESE KNIFE****LENGTH OF BLADE**

12 in / 30 cm

**6.1203.30**

14 in / 36 cm

**6.1203.36**

5.6503.15D



DUAL GRIP BONING KNIFE



LENGTH OF BLADE

6 in / 15 cm



5.6503.15D

5.6613.12D



DUAL GRIP BONING KNIFE

- Narrow
- Curved



LENGTH OF BLADE

5 in / 12 cm



5.6613.12D

6 in / 15 cm



5.6613.15D

5.6663.15D



DUAL GRIP BONING KNIFE

- Super flexible
- Narrow
- Curved



LENGTH OF BLADE

6 in / 15 cm



5.6663.15D

5.7223.20D



DUAL GRIP SLAUGHTERING KNIFE

- Narrow
- Curved
- Granton edge



LENGTH OF BLADE

8 in / 20 cm



5.7223.20D

10 in / 25 cm



5.7223.25D

SB-Sheath

Dishwasher safe

FIBROX



5.1053.3-X3



CHEF'S SET

3-piece



5.1053.3-X3

INCLUDED

Paring Knife



LENGTH OF BLADE

4 in / 10 cm



5.5103.10

Flank Knife



LENGTH OF BLADE

8 in / 20 cm



5.5503.20

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

5.1193.7-X2



CUTLERY BLOCK

6-piece



5.1193.7-X2



FIBROX

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



5.0603

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



5.0833

Mini Chef's Knife



LENGTH OF BLADE

5 in / 12 cm



5.2003.12

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

Come-apart Kitchen Shears



TOTAL LENGTH

10 in / 25 cm



7.6379.4

Sharpening Steel



LENGTH

9 in / 22 cm



7.8991.28



Gift Box



Folding Box



Dishwasher safe

5.1193.8-X2



CUTLERY BLOCK

7-piece



5.1193.8-X2



INCLUDED

Paring Knife



LENGTH OF BLADE

4 in / 10 cm



5.5103.10

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6413.15

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

Bread Knife



LENGTH OF BLADE

8 in / 20 cm



5.2533.21

Slicing Knife



TOTAL LENGTH

10 in / 25 cm



5.4203.25

Come-apart Kitchen Shears



TOTAL LENGTH

7.5 in / 20 cm



7.6379.4

Sharpening Steel



LENGTH

10 in / 25 cm



7.8991.28

7.4012-X10



CUTLERY ROLL SET

- Includes canvas roll

6-piece



7.4012-X10



FIBROX

INCLUDED

Paring Knife



LENGTH OF BLADE

4 in / 10 cm



5.0703

Boning Knife



LENGTH OF BLADE

5 in / 13 cm



5.6603.12

Slaughter and Butcher's Knife



LENGTH OF BLADE

8 in / 20 cm



5.5503.20

Bread Knife



LENGTH OF BLADE

8 in / 20 cm



5.2533.21

Chef's Knife



LENGTH OF BLADE

10 in / 25 cm



5.2003.25

Sharpening Steel



LENGTH

10 in / 25 cm



7.8991.32

7.4012-X11



CUTLERY ROLL SET

- Includes canvas roll

6-piece   7.4012-X11



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  5.3003

Boning Knife



LENGTH OF BLADE

6 in / 15 cm  5.6413.15

Bread Knife



LENGTH OF BLADE

9 in / 23 cm  7.6058.13

Slicing Knife



LENGTH OF BLADE

10 in / 25 cm  7.6059.13

Chef's Knife



LENGTH OF BLADE

10 in / 25 cm  5.2003.25

Sharpening Steel



LENGTH

9 in / 23 cm  7.8991.13

7.4012-X12



CUTLERY ROLL SET

- Includes canvas roll

6-piece



7.4012-X12



FIBROX

INCLUDED

Paring Knife



LENGTH OF BLADE

4 in / 10 cm



5.0603

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6413.15

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

Off-set Bread Knife



LENGTH OF BLADE

9 in / 23 cm



7.6058.13

Slicing Knife



LENGTH OF BLADE

10 in / 25 cm



7.6059.13

Sharpening Steel



LENGTH

10 in / 25 cm



7.8991.28

7.4012-X6



CUTLERY ROLL SET

- Includes canvas roll

11-piece



7.4012-X6



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



5.3003

Potato Peeler



LENGTH OF BLADE

2.25 in / 6 cm



5.0203.S

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6603.15

Spatula



LENGTH OF BLADE

6 in / 15 cm



5.2603.15

Melon Baller - Double



LENGTH OF BLADE

6.625 in / 17 cm



7.6163

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

Bread Knife



LENGTH OF BLADE

8.25 in / 21 cm



5.2533.21

Carving Fork



TOTAL LENGTH

10.5 in / 15 cm



5.2103.15

Sharpening Steel



SHARPENING STEEL LENGTH

12 in / 30 cm



7.8991.33

Chef's Knife



LENGTH OF BLADE

10 in / 25 cm



5.2003.25

Slicing Knife



LENGTH OF BLADE

12 in / 30 cm



5.4203.30

5.1003.71-X4



NATURAL COMPETITION BBQ SET

- Includes black nylon cutlery roll



6-piece



5.1003.71-X4

INCLUDED

Paring Knife



LENGTH OF BLADE

4 in / 10 cm



5.0603

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6603.15

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

Slaughter Knife



LENGTH OF BLADE

8 in / 20 cm



5.7203.20

Slicing Knife



LENGTH OF BLADE

10 in / 25 cm



7.6059.13

Sharpening Steel



LENGTH

10 in / 25 cm



7.8991.13

5.1001.72-X3



MASTER COMPETITION BBQ SET

- Includes black nylon cutlery roll



6-piece



5.1001.72-X3

FIBROX

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



5.0601

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6601.15

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2061.20

Slicing Knife



LENGTH OF BLADE

10 in / 25 cm



5.4201.25

Cimeter



LENGTH OF BLADE

10 in / 25 cm



5.7301.25

Sharpening Steel



LENGTH

10 in / 25 cm



7.8991.28

5.1003.81-X3



ULTIMATE COMPETITION BBQ SET

- Includes black nylon cutlery roll



7-piece



5.1003.81-X3

INCLUDED

Paring Knife



LENGTH OF BLADE

4 in / 10 cm



5.0603

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6603.15

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2063.20

Slaughter Knife



LENGTH OF BLADE

8 in / 20 cm



5.7203.20

Slicing Knife



LENGTH OF BLADE

10 in / 25 cm



5.7323.25

Slicing Knife



LENGTH

12 in / 30 cm



5.4723.30

Sharpening Steel



LENGTH

12 in / 30 cm



7.8991.33

5.1003.61-X2



FISH FILLET SET

- Includes black nylon cutlery roll

5-piece



5.1003.61-X2



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



5.0633

Handheld Sharpener



7.8715

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6603.15

Filleting Knife



LENGTH OF BLADE

8 in / 20 cm



5.3763.20

Slaughter Knife



LENGTH OF BLADE

10 in / 25 cm



5.7203.25

5.1003.51-X2



FIELD DRESSING SET

- Includes black nylon cutlery roll

4-piece



5.1003.51-X2



INCLUDED

Skinning Knife



LENGTH OF BLADE

5 in / 12 cm



5.7803.12

Handheld Sharpener



7.8715

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6413.15

Fileting Knife



LENGTH OF BLADE

8 in / 20 cm



5.3763.20

5.1003.73-X2



FIELD DRESSING KIT

- Includes black nylon cutlery roll

6-piece



5.1003.73-X2



FIBROX

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



5.3003

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6413.15

Filleting Knife



LENGTH OF BLADE

8 in / 20 cm



5.3763.20

Slaughter Knife



LENGTH OF BLADE

8 in / 20 cm



5.7203.20

Cimeter Knife



LENGTH OF BLADE

10 in / 25 cm



5.7303.25

Sharpening Steel



LENGTH

10 in / 25 cm



7.8991.28



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 Granton edge.

5.3000

PARING KNIFE

- Spear point



LENGTH OF BLADE

3.25 in / 8 cm



5.3000



5.3000-X1

5.3030-X2

PARING KNIFE

- Serrated edge
- Spear point



LENGTH OF BLADE

3.25 in / 8 cm



5.3030



5.3030-X1

5.2000.12

KITCHEN KNIFE

- Pointed tip



LENGTH OF BLADE

4.75 in / 12 cm



5.2000.12



5.2000.12-X2

6 in / 15 cm



5.2000.15

5.2000.19

CARVING KNIFE



LENGTH OF BLADE

7.5 in / 19 cm



5.2000.19



5.2000.19-X2

10 in / 25 cm



5.2000.25



5.2000.25-X2

12 in / 31 cm



5.2000.31



5.2000.31-X1

5.2030.12

KITCHEN KNIFE

- Serrated edge



LENGTH OF BLADE

4.75 in / 12 cm



5.2030.12



5.2030.12-X3

7.5 in / 19 cm



5.2030.19



5.2030.19-X1

10 in / 25 cm



5.2030.25



5.2030.25-X1

5.2060.20

CHEF'S KNIFE



LENGTH OF BLADE

8 in / 20 cm



5.2060.20



5.2060.20-X4

5.2300.15

CARVING FORK

- Forged



LENGTH

10 in / 15 cm   **5.2300.15**

11 in / 18 cm   **5.2300.18**

5.2600.25

SPATULA

- Flexible



LENGTH

10 in / 25 cm   **5.2600.25**

12 in / 31 cm   **5.2600.31**

5.2700.25

SPATULA

- Shaped offset



LENGTH

10 in / 25 cm   **5.2700.25**

12 in / 31 cm   **5.2700.31**

5.1630.21

BREAD KNIFE

- Serrated edge



LENGTH OF BLADE

8 in / 21 cm



5.1630.21



5.1630.21-X4

5.2930.26

BREAD AND PASTRY KNIFE

- Serrated edge



LENGTH OF BLADE

10.25 in / 26 cm



5.2930.26



5.2930.26-X2

7.6058.9

BREAD KNIFE

- Serrated edge



LENGTH OF BLADE

7 in / 18 cm



7.6058.9

7.6058.15

BREAD KNIFE

- Serrated, offset blade



LENGTH OF BLADE

7.5 in / 18 cm



7.6058.15

5.3810.18

FISH FILLETING KNIFE

- Super flexible



LENGTH OF BLADE

7 in / 18 cm



5.3810.18

5.3900.33

STRIKING KNIFE

- 800 g, pressed wood



LENGTH OF BLADE

12.75 in / 33 cm



5.3900.33

5.4000.18

KITCHEN CLEAVER

- 600 g



LENGTH OF BLADE

7 in / 18 cm



5.4000.18

6.8520.17**SANTOKU KNIFE**

- Granton edge

**LENGTH OF BLADE**

7 in / 17 cm

**6.8520.17****6.8520.17-X2****5.4200.25****SLICING KNIFE**

- Round

**LENGTH OF BLADE**

10 in / 25 cm

**5.4200.25****5.4200.25-X1**

14 in / 36 cm

**5.4200.36****5.4220.25****SLICING KNIFE**

- Granton edge
- Round

**LENGTH OF BLADE**

10 in / 25 cm

**5.4220.25**

12 in / 30 cm

**5.4200.30**

5.4230.25

SLICING KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10 in / 25 cm   **5.4230.25**

12 in / 30 cm   **5.4230.30**

14 in / 36 cm   **5.4230.36**

7.6059.10

SLICING KNIFE

- Granton edge
- Round



LENGTH OF BLADE

10 in / 25 cm   **7.6059.10**

12 in / 30 cm   **7.6059.11**

14 in / 36 cm   **7.6059.12**

5.4120.30

SALMON KNIFE

- Granton edge
- Round



LENGTH OF BLADE

12 in / 30 cm   **5.4120.30**

5.6006.15

BONING KNIFE

- Straight
- Stiff
- Extra wide
- American handle

LENGTH OF BLADE

6 in / 15 cm



5.6006.15



5.6106.12

BONING KNIFE

- Wide
- Stiff
- Straight
- American handle

LENGTH OF BLADE

5 in / 12 cm



5.6106.12



6 in / 15 cm



5.6106.15

5.6406.12

BONING KNIFE

- Narrow
- Straight
- Stiff
- American handle

LENGTH OF BLADE

5 in / 12 cm



5.6406.12



5.6406.12-X1

6 in / 15 cm



5.6406.15



5.6406.15-X1

5.6500.15

BONING KNIFE

- Wide
- Semi-stiff
- Curved

LENGTH OF BLADE

6 in / 15 cm



5.6500.15



5.6606.12

BONING KNIFE

- Curved
- Semi-stiff
- American handle



LENGTH OF BLADE

5 in / 12 cm   **5.6606.12**

6 in / 15 cm   **5.6606.15** |   **5.6606.15-X1**

5.6616.12

BONING KNIFE

- Flexible
- Curved
- American handle



LENGTH OF BLADE

5 in / 12 cm   **5.6616.12**

6 in / 15 cm   **5.6616.15** |   **5.6616.15-X1**

5.6520.15

BONING KNIFE

- Extra wide
- Stiff
- Curved
- Granton edge



LENGTH OF BLADE

6 in / 15 cm   **5.6520.15**

5.7200.20**SLAUGHTER KNIFE**

- Narrow
- Curved
- American handle

**LENGTH OF BLADE**

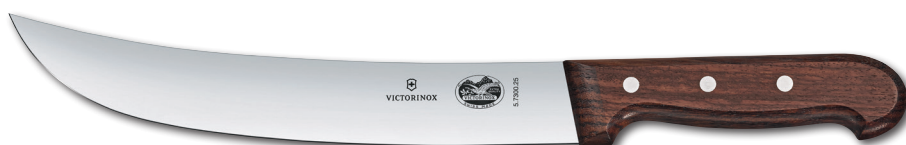
8 in / 20 cm

**5.7200.20****5.7200.20-X2**

10 in / 25 cm

**5.7200.25****5.7200.25-X1****5.7300.25****SLAUGHTER KNIFE**

- Curved

**LENGTH OF BLADE**

10 in / 25 cm

**5.7300.25****5.7300.25-X3**

12 in / 31 cm

**5.7300.31**

14 in / 36 cm

**5.7300.36****5.7320.25****SLAUGHTER KNIFE**

- Granton edge

**LENGTH OF BLADE**

10 in / 25 cm

**5.7320.25**

12 in / 31 cm

**5.7320.31**

5.1050.3-X1 CARVING SET

3-piece



5.1050.3-X1



INCLUDED

Kitchen Knife



LENGTH OF BLADE

4.75 in / 12 cm



5.2000.12

Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm



5.2000.22

Carving Knife



LENGTH OF BLADE

7.5 in / 19 cm



5.2000.19

5.2000.12-X4

STEAK KNIFE SET

- Straight edge
- Spear point

6-piece



5.2000.12-X4



INCLUDED

Steak Knife



LENGTH OF BLADE

4.75 in / 12 cm



5.2000.12

5.2030.12-X4

STEAK KNIFE SET

- Serrated edge
- Spear point

6-piece



5.2030.12-X4



INCLUDED

Steak Knife



LENGTH OF BLADE

4.75 in / 12 cm



5.2030.12

5.1190.7-X1

CUTLERY BLOCK

6-piece



5.1190.7-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



5.3000

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



5.6106.15

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



5.2060.20

Bread Knife



LENGTH OF BLADE

8 in / 21 cm



5.1630.21

Slicing Knife



LENGTH OF BLADE

10 in / 25 cm



5.4200.25

Sharpening Steel



SHARPENING STEEL LENGTH

10 in / 22 cm



7.8991.22

7.4012-X7**CUTLERY ROLL**

- Includes black canvas cutlery roll

6-piece

**7.4012-X7****INCLUDED**

Paring Knife

**LENGTH OF BLADE**

3.25 in / 8 cm

**5.3000**

Boning Knife

**LENGTH OF BLADE**

6 in / 15 cm

**5.6606.15**

Chef's Knife

**LENGTH OF BLADE**

10 in / 25 cm

**5.2000.25**

Bread Knife

**LENGTH OF BLADE**

8 in / 21 cm

**5.1630.21**

Slicing Knife

**LENGTH OF BLADE**

10 in / 25 cm

**5.4200.25**

Sharpening Steel

**SHARPENING STEEL LENGTH**

10 in / 22 cm

**7.8991.22**



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 misused, which is why these knives feature a bold orange handle to signal their presence. For extra cutting security, the handle is extended toward the blade, giving greater control and precision, and the sharp, polished blade slices smoothly through whatever is put in front of it. It's a safety-conscious collection.



This collection only available in Canada.

5.8444.25



SALMON KNIFE

- Granton edge
- Round



LENGTH OF BLADE

10 in / 25 cm



6

5.8444.25

5.8451.21



CARVING KNIFE

- Stiff, thick blade



LENGTH OF BLADE

8 in / 21 cm



5.8451.21



5.8401.14



BONING KNIFE

- Striaight
- Wide
- Stiff



LENGTH OF BLADE

5.5 in / 14 cm   **5.8401.14**

6 in / 16 cm   **5.8401.16**

5.8405.13



BONING KNIFE

- Bent
- Curved
- Semi-stiff



LENGTH OF BLADE

5 in / 13 cm   **5.8405.13**

6 in / 16 cm   **5.8405.16**

5.8406.13



BONING KNIFE

- Bent
- Curved
- Flexible



LENGTH OF BLADE

5 in / 13 cm   **5.8406.13**

6 in / 16 cm   **5.8406.16**

5.8408.13



BONING KNIFE

- Narrow
- Curved
- Straight
- Stiff



LENGTH OF BLADE

5 in / 13 cm



5.8408.13

5.8426.21



SLAUGHTER KNIFE

- Widened tip
- Semi-stiff



LENGTH OF BLADE

8 in / 21 cm



5.8426.21



5.8435.22



SLAUGHTER KNIFE

- Stiff, thick blade
- Curved



LENGTH OF BLADE

8.5 in / 22 cm



5.8435.22

 SB-Sheath

 Dishwasher safe





STORAGE

ALWAYS-AT-HAND SOLUTIONS FOR BUSY KITCHENS

- Safe storage solutions crafted from robust materials
- Innovative and functional additions for the kitchen
- Blade protection



The Storage Collection was created to bring the efficiency and ease of use for your professional tools. Combining high functionality with refined, ergonomic design, these compact pieces play an essential role in the efficient organization of a professional kitchen. Cutlery blocks, cutlery roll bags, and blade protection ensure a clean and safe working space.

7.9093.82

CUTLERY BLOCK

- Empty
- Hardwood
- Holds 5 knives and steel
- Shrink wrapped



6-slot



7.9093.82

7.9093.87

CUTLERY BLOCK

- Empty
- Hardwood
- Holds 7 knives, shears and steel
- Shrink wrapped



9-slot



7.9093.87

7.7092.9

TOOL HOLDER

- Empty
- 23" L x 1.25"W x 12"H



Single slot



7.7092.9

7.7091.30

MAGNETIC KNIFE BAR

- Empty



13.5 in x 1.625 in x .875 in
34 cm x 4 cm x 2 cm



7.7091.30

18.5 in x 1.625 in x .875 in
47 cm x 4 cm x 2 cm



7.7091.45

7.4012.1-X2

CUTLERY ROLL BAG

- Empty
- Holds up to ten 12 in / 30 cm knives
- Additional pockets for extra accessories
- Shoulder strap and business card holder included



7.4012.1-X2

7.4012.3

CUTLERY ROLL BAG

- Empty
- Holds up to thirteen 14 in / 36 cm knives
- Velcro straps
- Shoulder strap and business card holder included



7.4012.3

7.4012.4

EXECUTIVE KNIFE CASE

- Empty
- Holds up to twelve 12 in / 30 cm knives
- Velcro straps
- Shoulder strap and business card holder included



7.4012.4

7.4012.5

CUTLERY ROLL BAG

- Empty
- Holds up to twelve 12 in / 30 cm knives
- Additional pockets for extra storage
- Shoulder strap and business card holder included



7.4012.5

7.4012.6**CUTLERY ROLL BAG**

- Empty
- Holds up to eight 12 in / 30 cm knives
- Additional pockets for extra storage
- Shoulder strap and business card holder included

**7.4012.6****7.4012.7****CHEF'S EXECUTIVE CASE – SOFT**

- Empty
- Soft
- Holds up to eighteen 14 in / 36 cm knives
- 18 slots with 3 zippered compartments
- Denier with shoulder strap

**7.4012.7****7.7092.2****SCABBARD DOUBLE POUCH**

- Empty



Holds blades
10 in / 25 cm

7.7092.1

Holds blades
12 in / 30 cm

7.7092.2

7.0893.1

KNIFE SHEATH

- Nylon
- Includes clip



Holds blades
3.25 in / 8 cm



7.0893.1

Holds blades
3.25 in / 8 cm



7.0893.2

7.0898.15

KNIFE SHEATH

- Leather



Holds blades
6 in / 15 cm



7.0898.15

Holds blades
8 in / 20 cm



7.0898.20

7.0898.1

EDGE-MAG

- Magnetic blade protection



7.0898.1
HOLDS BLADES UP TO 7" L



7.0898.2
HOLDS BLADES UP TO 9" L

3-pack



7.0898.3
HOLDS BLADES UP TO 10.25" L



7.0898.4
HOLDS BLADES UP TO 12.5" L

4-pack,
one each size



7.0898.5

7.0898.6



KNIFESAFE

- 4 sizes
- Peggable package



Holds blades
up to 4.5"

7.0898.6

Holds blades
up to 6" L

7.0898.7

Holds blades
up to 8" L

7.0898.8

Holds blades
up to 10" L

7.0898.9

48300

KNIFESAFE LOADED DISPLAY

- Includes 24 of each KnifeSafe size indicated above
- Display holds 12 of each size



Multiple sizes



48300

7.4012



BLADE PROTECTION

- 4 sizes
- Polybag packaging

LENGTH

6.7 in x 1 in
170 x 25 mm



7.4012

8.5 in x 1 in
215 x 25 mm



7.4013

10.4 in x 1 in
265 x 25 mm



7.4014

12.5 in x 1 in
317 x 25 mm



7.4015



STORAGE



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 professional chef's create delicious dishes. The Kitchen Utensils distinguish themselves by their classic design and attention to detail. Using high-quality materials, this range understands what chef's need and offers coordinated, functional items for every kitchen task. From the grater with razor-sharp blades on both sides to the nimble universal peeler, these are the right essentials.

KITCHEN UTENSILS

5.0203.S



POTATO PEELER

- Double edge



5.0203.S



7.6077.91



POTATO PEELER

- Double edge



7.6077.91



7.6073.3



POTATO PEELER

- Pivoting blade



7.6073.3



7.6075



UNIVERSAL PEELER

- Pivoting blade
- Double edge
- Serrated edge



7.6075



7.6075.1



7.6075.4



7.6075.5



7.6075.8



7.6075.9

5.3403-X2

LEMON DECORATOR



5.3403-X2

5.3400

LEMON DECORATOR



5.3400



5.3503.1

LEMON ZESTER



5.3503.1

5.3500

LEMON ZESTER



5.3500



KITCHEN UTENSILS

5.3603.16



APPLE CORER

- .5 in / Ø16mm



5.3603.16



7.6160



MELON BALLER

- Stainless
- 2 scoops:
.75 in + 1 in / Ø22 mm + Ø25 mm



7.6160



7.6081.1



GRATER

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



7.6081.1



7.6082.4



GRATER

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



7.6082.4

7.6084.9



GRATER

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



7.6084.9

KITCHEN UTENSILS

5.2603.15



SPATULA

- Straight, icing
- Peggable sheath



6 in / 15 cm



5.2603.15

8 in / 20 cm



5.2603.20

5.2763.16



SPATULA

- Offset
- Peggable sheath



6.25 in / 16 cm



5.2763.16

7.6259.20-X2



SPATULA

- Forschner
- Perforated
- High heat
- Peggable



8 in x 3 in
20 cm x 8 cm



7.6259.20-X2

7.6259.21-X2



SPATULA

- Forschner
- Square
- High heat
- Peggable



8 in x 3 in
20 cm x 8 cm



7.6259.21-X2

7.6259.22-X1**SPATULA**

- Forschner
- High heat
- Peggable

8 in x 3 in
20 cm x 8 cm



7.6259.22-X1



7.6259.23-X2**SPATULA**

- Forschner
- High heat
- Peggable

6 in x 3 in
15 cm x 8 cm



7.6259.23-X2



7.6259.24-X1**SPATULA**

- Forschner
- Hamburger
- High heat
- Peggable

5 in x 4 in
13 cm x 10 cm



7.6259.24-X1



7.6259.25-X1**SPATULA**

- Forschner
- High heat
- Peggable

8 in x 4 in
20 cm x 10 cm



7.6259.25-X1



KITCHEN UTENSILS

7.6259.26-X1



SPATULA

- Forschner
- High heat
- Slotted Fish
- Peggable

6.5 in x 3 in
17 cm x 8 cm



7.6259.26-X1



7.6259.27-X1



SPATULA

- Forschner
- Flexible
- High heat
- Peggable

4 in x 3 in
10 cm x 8 cm



7.6259.27-X1



7.6259.13



SPATULA

- Slotted fish

3 in x 6 in
8 cm x 15 cm



7.6259.13



7.6259.5



SPATULA

- Offset
- With hangtag

2 in x 5.25 in
5 cm x 13 cm



7.6259.5



7.6259.2



SPATULA

- Offset
- With hangtag

3 in x 8 in
8 cm x 20 cm



7.6259.2



7.6259.19



SPATULA

- Offset
- With hangtag

4 in x 8 in
10 cm x 20 cm



7.6259.19



7.6259.10



SPATULA

- Slotted fish
- With hangtag

3 in x 6 in
8 cm x 15 cm



7.6259.10



7.6379.2

POULTRY SHEARS

- Stainless
- Detachable
- Nylon handles



7.6379.2



KITCHEN UTENSILS

7.6345

POULTRY SHEARS “VICTORINOX”

- Stainless
- Total length 10 in / 25 cm

 **7.6345**



7.6363.3-X2

MULTIPURPOSE KITCHEN SHEARS “VICTORINOX”

- Stainless
- Total length 8 in / 20 cm

  **7.6363.3-X2** |   **7.6363-X2**



7.6379.1

KITCHEN SHEARS



- Stainless
- Come-apart
- Total length 3 in / 8 cm

  **7.6379.1**



8.0906.16-X1

HOUSEHOLD AND PROFESSIONAL SCISSORS

- Stainless steel
- Clip-point

TOTAL LENGTH

6 in / 16 cm   **8.0906.16-X1**



8.0908.21-X1

HOUSEHOLD AND PROFESSIONAL SCISSORS

- Stainless steel
- Bent

TOTAL LENGTH

8.5 in / 21 cm



8.0908.21-X1



8.0973.23-X1

PAPER SCISSORS

- Stainless steel

TOTAL LENGTH

9 in / 23 cm



8.0973.23-X1



7.6875.3



ALL-PURPOSE CUTTER

- Locking blade
- Total length 3 in / 8 cm



7.6875.3



KITCHEN UTENSILS

7.6399.7



CLAM KNIFE

- Narrow and Wide blade types



LENGTH OF BLADE

3.25 in / 8 cm
blade, narrow



7.6399.7

3.25 in / 8 cm
blade, wide



7.6399.8

7.6399.1



OYSTER KNIFE

- Equipped with finger guard



LENGTH OF BLADE

2.125 in / 5 cm



7.6399.1

7.6399.2



OYSTER KNIFE

- Providence style
- SuperGrip Handle



LENGTH OF BLADE

2.75 in / 7 cm



7.6399.2

7.6399.3



OYSTER KNIFE

- New Haven style
- Bent tip
- SuperGrip Handle



LENGTH OF BLADE

2.75 in / 7 cm



7.6399.3

7.6399.4



OYSTER KNIFE

- Boston style
- Narrow
- SuperGrip Handle



LENGTH OF BLADE

3 in / 8 cm



7.6399.4

4 in / 10 cm



7.6399.6

7.6399.5



OYSTER KNIFE

- Galveston style
- Regular
- SuperGrip Handle



LENGTH OF BLADE

4 in / 10 cm



7.6399.5

7.6857.3



UNIVERSAL CAN OPENER

- Equipped with bottle opener



7.6857.3



7.6857

7.6259.24



DOUGH SCRAPER



3 in x 6 in
8 cm x 15 cm



7.6259.24



7.6259.23

KITCHEN UTENSILS

7.6259.20



BONE DUST SQUARE



7.6259.20

0.7830.11



FOLDING BLADE

- Alox
- Serrated edge



LENGTH OF BLADE

2.5 in / 6 cm



0.7830.11

3.9051



FOLDING BLADE

- Includes key ring



LENGTH OF BLADE

4 in / 10 cm



3.9051

7.6059.4



PRODUCE KNIFE



LENGTH OF BLADE

4 in / 10 cm



7.6059.5

6 in / 15 cm



7.6059.4

7.6058.10



WATERMELON KNIFE



LENGTH OF BLADE

12 in / 30 cm



7.6058.10

7.6059.9



CLEAVER

- Kitchen
- 1 lb



LENGTH OF BLADE

7 in x 3 in
18 cm x 8 cm



7.6059.9

7.6059.16



CLEAVER

- Kitchen
- 15 oz



LENGTH OF BLADE

7 in x 3 in
18 cm x 8 cm



7.6059.16

7.6059.8



CLEAVER

- Chinese
- Curved



LENGTH OF BLADE

8 in x 3 in
20 cm x 8 cm



7.6059.8

8 in x 3 in
20 cm x 8 cm



7.6059.15

KITCHEN UTENSILS

7.6059.17



CLEAVER

- Chinese



LENGTH OF BLADE

8 in x 3 in
20 cm x 8 cm



7.6059.17

6.8663.21



DUX KNIFE

- Serrated edge



LENGTH OF BLADE

8.25 in / 21 cm



6.8663.21

5.2103.15



CARVING FORK

- Full tang
- Tines: 4.5 in / 11 cm



LENGTH

10.5 in / 27 cm



5.2103.15

5.2300.15



CARVING FORK

- 5.2300.15 tines: 4.5 in / 11cm
- 5.2300.18 tines: 6 in / 15 cm



LENGTH OF BLADE

10 in / 25 cm



5.2300.15

11 in / 28 cm



5.2300.18

7.6153-X1



GARNISHING KIT

- Kit includes:
 - Peeler
 - Decorating Knife
 - Decorating Knife - multiple edge
 - Lemon Decorator
 - Melon Baller
 - Lemon Zester

6-piece



7.6153-X1



7.4012.1



GARNISHING KIT

- Kit includes:
 - Peeler
 - Butter Curler
 - Decorating Knife
 - Melon Baller
 - Apple Corer
 - Lemon Decorator
 - Lemon Zester

7-piece



7.4012.1

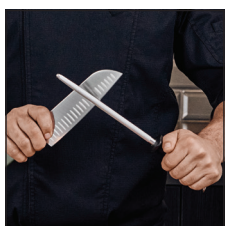




SHARPENING + SAFETY

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 easy and effective handling make these pieces truly stand out.

7.8991.32

SHARPENING STEEL

- Regular cut
- With hangtag



SHARPENING STEEL LENGTH

5 in / 13 cm,
round

7.8991.10

7 in, 18 cm,
round

7.8991.35

10 in / 25 cm,
round

7.8991.32

12 in / 30 cm,
round

7.8991.33

14 in / 36 cm,
round

7.8991.34

7.8991.3

SHARPENING STEEL

- Fine cut
- With hangtag



SHARPENING STEEL LENGTH

10 in / 25 cm,
round

7.8991.3

7.8991.5**SHARPENING STEEL**

- Smooth, polished
- With hangtag

**SHARPENING STEEL LENGTH**

10 in / 25 cm,
round

**7.8991.5****7.8991.12****SHARPENING STEEL**

- Polished
- With hangtag

**SHARPENING STEEL LENGTH**

10 in / 25 cm,
round

**7.8991.12**

7.8991.22

SHARPENING STEEL

- Regular cut
- With hangtag



SHARPENING STEEL LENGTH

10 in / 25 cm,
round

7.8991.22

12 in / 30 cm,
round

7.8991.23

14 in / 36 cm,
round

7.8991.25

7.8991.24

SHARPENING STEEL

- Fine cut
- With hangtag



SHARPENING STEEL LENGTH

12 in / 30 cm,
round

7.8991.24

14 in / 36 cm,
round

7.8991.20

7.8991.14**SHARPENING STEEL**

- Diamond-coated
- Hollow core
- With hangtag

**SHARPENING STEEL LENGTH**

10 in / 25 cm,
oval

**7.8991.14**

12 in / 30 cm,
oval

**7.8991.15****7.8991.17****SHARPENING STEEL**

- Diamond-coated
- Solid core
- With hangtag

**SHARPENING STEEL LENGTH**

12 in / 30 cm,
oval

**7.8991.17**

round

**7.8991.18****7.8991.13****SHARPENING STEEL**

- Regular cut
- With hangtag

**SHARPENING STEEL LENGTH**

9 in / 24 cm,
round

**7.8991.13**

7.8991.4

SHARPENING STEEL

- Combination cut
- With hangtag



SHARPENING STEEL LENGTH

10 in / 25 cm,
round

7.8991.4

12 in / 30 cm,
round

7.8991.7

7.8991.21

SHARPENING STEEL

- Helical cut
- With hangtag



SHARPENING STEEL LENGTH

12 in / 30 cm,
round

7.8991.21

7.8715**KNIFE SHARPENER “VICTORINOX”** **7.8715****7.8715-X2****KNIFE SHARPENER “VICTORINOX” DISPLAY**

- Holds 18 units of 7.8715

 **7.8715-X2**

4.3393.2

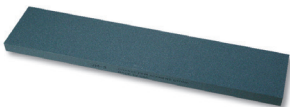
MULTI-OILSTONE SHARPENING SYSTEM

- Holds stones measuring:
11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

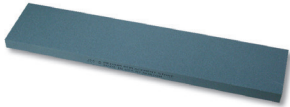


INCLUDED

Course Crystolon Carbide Stone



Medium Crystolon Carbide Stone



Fine India Stone



Specially Formulated Pharmacopeia Grade Mineral Oil



SIZE

1 pint

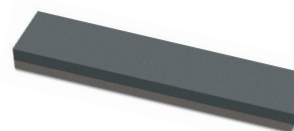
4.3392.1

4.3391.2**CARBIDE STONE**

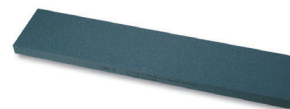
- Crystolon bench
- Course / fine combination
- JB8
- 8 in x 2 in x .1 in
20 cm x 5 cm x 3 cm

**4.3391.3****CARBIDE COMBINATION STONE**

- Crystolon bench course / fine
- JUM3
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

**4.3391.5****CARBIDE STONE**

- Crystolon single grit
- Course silicon
- JM3
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

**4.3391.6****CARBIDE STONE**

- Crystolon single grit
- Medium
- JM6
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

**4.3393.1****ALUMINUM OXIDE STONE**

- India single grit
- Fine
- IM9
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm



4.3391.7

3-WAY HONING SYSTEM

- Holds stones measuring:
11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm
- Comes with 1 pint honing oil



■  4.3391.7

4.3391.1

COMBINATION STONE

- India bench course / fine
- Aluminum oxide
- 8 in x 2 in x 1 in
20 cm x 5 cm x 3 cm

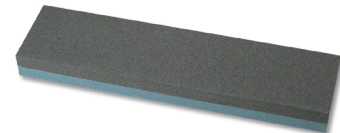


■  4.3391.1

4.3391.4

ABRASIVE COMBINATION STONE

- Economy bench quick cut coarse / fine
- UPB8
- 8 in x 2 in x 1 in
20 cm x 5 cm x 3 cm



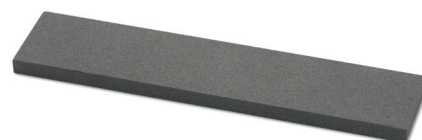
■  4.3391.4

4.3391.8**CARBIDE STONE**

- Course replacement stone for 4.3391.7
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

**4.3391.8****4.3391.9****CARBIDE STONE**

- Medium replacement stone for 4.3391.7
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

**4.3391.9****4.3391.10****CARBIDE STONE**

- Fine replacement stone for 4.3391.7
- 11.5 in x 2.5 in x .5 in
29 cm x 6 cm x 1 cm

**4.3391.10****4.3392.2****SHARPENING STONE OIL**

- Specially formulated mineral oil
- Pharmacopeia grade
- XB2

1 quart

**4.3392.2**

7.9046.XL

ULTIMATE SHIELD 2

- Medium-weight, 10-gauge, steel reinforced knit construction
- Level A7 cut protection



 gold marking (XS) 7.9042.XS	 gold marking (XS)  7.9046.XS	 red marking (S) 7.9042.S
 red marking (S)  7.9046.S	 green marking (M) 7.9042.M	 green marking (M)  7.9046.M
 white marking (L) 7.9042.L	 white marking (L)  7.9046.L	 black marking (XL) 7.9042.XL
 black marking (XL)  7.9046.XL		

7.9049.XL

PERFORMANCE SHIELD 2

- Medium-weight, 10-gauge, knit construction
- Level A5 cut protection



 gold marking (XS) 7.9045.XS	 gold marking (XS)  7.9049.XS	 red marking (S) 7.9045.S
 red marking (S)  7.9049.S	 green marking (M) 7.9045.M	 green marking (M)  7.9049.M
 white marking (L) 7.9045.L	 white marking (L)  7.9049.L	 black marking (XL) 7.9045.XL
 black marking (XL)  7.9049.XL		

7.9047.XL**PERFORMANCE SHIELD 3**

- Heavy-weight, 7-gauge, knit construction
- Level A6 cut protection



	gold marking (XS) 7.9043.XS		gold marking (XS)  7.9047.XS		red marking (S) 7.9043.S
	red marking (S)  7.9047.S		green marking (M) 7.9043.M		green marking (M)  7.9047.M
	white marking (L) 7.9043.L		white marking (L)  7.9047.L		black marking (XL) 7.9043.XL
	black marking (XL)  7.9047.XL				

7.9048.L**PERFORMANCE FIT 1**

- Lightweight, 13-gauge, knit construction
- Level A4 cut protection



	red marking (S) 7.9044.S		red marking (S)  7.9048.S		green marking (M) 7.9044.M
	green marking (M)  7.9048.M		white marking (L) 7.9044.L		white marking (L)  7.9048.L

7.9046.XL

PERFORMANCE FIT 1

- Lightweight, 13-gauge, knit construction
- Level A4 cut protection



 green marking 7.9044.4		 green marking 7.9048.4		 pink marking 7.9044.5
 pink marking 7.9048.5		 yellow marking 7.9044.8		 yellow marking 7.9048.6
 orange marking 7.9044.9		 orange marking 7.9048.9		

7.9041.XS

NIROFLEX-2000

- Patented reversible design fits right or left hand
- Complies with USDA requirements
- Easy to clean all stainless steel construction
- Meets ANSI / NSF / 3-A 14159-2-2003 hygiene requirements for meat and poultry processing



 green marking (XS) 7.9041.XS		 white marking (S) 7.9041.S		 red marking (M) 7.9041.M
 blue marking (L) 7.9041.L		 orange marking (XL) 7.9041.XL		

7.9046.XS**SAF-T-GARD**

- Patented reversible design fits right or left hand
- Complies with USDA requirements
- Nylon cinch strap
- Meets OSHA requirements for meat and poultry processing application



green marking (XS)
 **7.9039.XS**

white marking (S)
 **7.9039.S**

red marking (M)
 **7.9039.M**

blue marking (L)
 **7.9039.L**

orange marking (XL)
 **7.9039.XL**

V0000856**GLOVE DISPLAY**

- Pre-packed display contains Performance Shield 2 gloves:
 - 7.9049.XS (4)
 - 7.9049.S (8)
 - 7.9049.M (12)
 - 7.9049.L (8)
 - 7.9049.XL (4)
- 13.75 in x 20 in x 5 in
 35 cm x 51 cm x 13 cm

**V0000855****GLOVE DISPLAY**

- Pre-packed display contains Performance Fit 1 colored gloves:
 - 7.9048.4 (8)
 - 7.9048.5 (8)
 - 7.9048.6 (8)
 - 7.9048.9 (8)
- 17.25 in x 18.125 in x 5.5 in
 44 cm x 46 cm x 14 cm
 (display dimensions with header card)





MERCHANDISING

ONE STOP SHOPPING

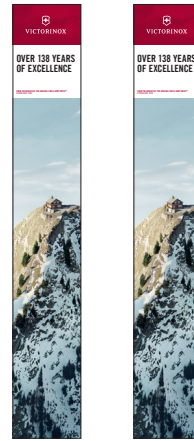
Our display program offers you our best-selling assortments on a high-quality display, bringing our brand's personality to life in your store. Included in the following pages are many options for displays to fit any space in your store, as well as a variety of marketing collateral to fit your needs.

Your sales rep is your resource to help you navigate what assortment, display and point of sale is right for you. They are backed by our global team of product, marketing and visual merchandising experts with one shared goal in mind: Your store's success.

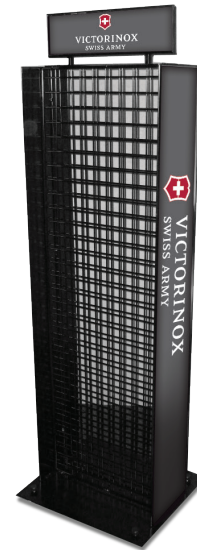
10013

2-SIDED FLOOR DISPLAY

- 2-sided display fixture includes 30 pegs
- Fixture on casters for easy mobility
- Victorinox Swiss Army side panels ship with display
- Victorinox graphic side panels can be ordered separately (CUTR22011)
- Dimensions:
20"W x 60"H x 18"D
W508 x H1524 x D460 mm



Victorinox Graphic Side Panels
can be ordered separately



9.6155

FREESTANDING BLISTER DISPLAY

- Dimensions:
17"W x 71"H x 15"D
W430 x H1810 x D370 mm



9.5359.10

LOCKING DISPLAY CABINET

- Includes magnets to display knives
- Lockable sliding doors for ease of access
- Hangs or stands
- Not for resale
- Dimensions:
47"W x 29"H x 4"D
W1200 x H740 x D90 mm



10007

LOCKABLE STOCKING DISPLAY CASE BASE

- Get double the space by ordering two
- Product sold separately
- Dimensions:
24"W X 22"H X 18.5"D
W610 x H560 x D470 mm



9.5316

CUTLERY DISPLAY TRAY

- Product sold separately
- Dimensions:
20.5"W X 5.1"H X 10.6"D
W520 x H130 x D270 mm



9.7007

CUTLERY STAND

- Product sold separately
- Dimensions:
13"W X 25"H X 8"D
W340 x H624 x D200 mm



9.5301

LOGO BLOCK

- Dimensions:
4.72"L X 3.35"H X 1.77"D
W120 x H85 x D45 mm



9.6063.02

VICTORINOX STICKER

- Dimensions:
3.15"W x 1.97"H
W89 x H50 mm



9.6063.16

VICTORINOX STICKER

- Dimensions:
6.30"W x 1.30"H
W160 x H33 mm



COR20070

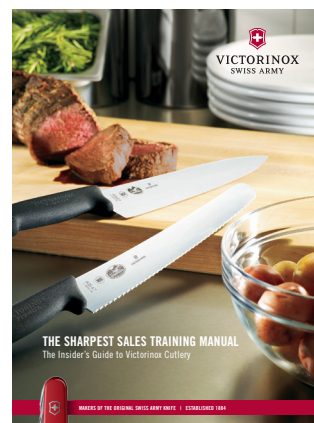
CROSS AND SHIELD STICKERS

- Order in EACHES (recommended increments of 50)
- Dimensions:
3.5"W x 4"H
W89 x H102 mm



VCCF16051**MINI-SHARP TRAINING MANUAL**

- Includes corner binder ring for hanging
- Takes a deeper dive into Victorinox cutlery
- Dimensions:
5"W x 7"H
W127 x H178 mm

**CUTC20016****CAMPAIGN HEADER CARD**

- For display 10013
- Dimensions:
18.5"W x 5"H
W470 x H127 mm

**CUTC20018****GENERIC CAMPAIGN HEADER SIGN**

- Sintra and grommets in all 4 corners
- To be used when accompanying lug-on (VCCS14038)
- Dimensions:
30"W X 12"H
W762 x H304.8 mm



10016

REPLACEMENT SCAN HOOKS

- For display 10013
- 2-prong hook with label holder
- Label Holder Dimension:
2"W x 1.375"H
W51 x H35 mm



10014

REPLACEMENT HOOKS

- For display 10013
- 2-prong hook





HANDLE SHAPE

PARING + UTILITY

Curved shape | ergonomic



FIBROX

Classic shape | straight



Safety Grip | for increased safety



Safety Nose | for maximum safety



DUAL GRIP

Classic shape | soft touch



SWIBO

Basic shape | for increased safety



WOOD

Classic shape | straight



American shape | straight



HANDLE COLORS

PARING + UTILITY



black



red



blue



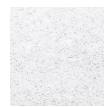
green



pink



yellow



white



orange

FIBROX



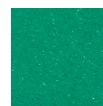
black



red



blue



green



yellow



white



orange

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