



VICTORINOX



HOUSEHOLD AND  
PROFESSIONAL KNIVES  
2017



MAKERS OF THE ORIGINAL SWISS ARMY KNIFE | ESTABLISHED 1884



HOUSEHOLD AND  
PROFESSIONAL KNIVES  
2017



## VICTORINOX 1884-2017 MORE THAN 130 YEARS OF EXPERIENCE AND LIVED SWISS TRADITION

The little red pocket knife, with Cross & Shield emblem on the handle is an instantly recognizable symbol of our company. In a unique way, it conveys excellence in Swiss craftsmanship, and also the impressive expertise of more than 2,000 employees worldwide.

The principles by which we do business, are as relevant today as they were in 1897 when our company founder, Karl Elsener, developed the «Original Swiss Army Knife»: functionality, innovation, iconic design and uncompromising quality. Our commitment to these principles for more than 130 years has allowed us to develop products that are not only extraordinary in design and quality, but also in their ability to serve as reliable companions on life's adventures, both great and small.

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

*Carl Elsener*  
Carl Elsener  
CEO Victorinox

**24**

## SWISS CLASSIC

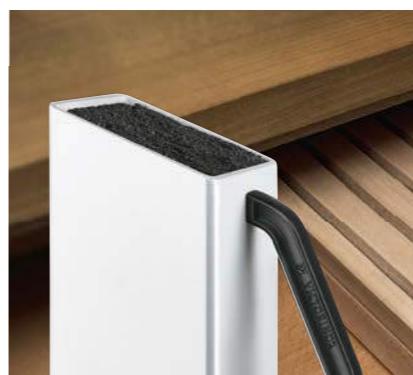
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**44**

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**112**

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**54**

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**74**

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**90**

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**100**

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**146**

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# CATALOG NOTES

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

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

**6.7863**

**CHEESE AND SAUSAGE KNIFE**



fork tip

wavy edge

11 cm

with disposable blade protection

**NEW**



**6.7863**



7 611160 056542

S

20

**6.7861**



7 611160 056535

S

20

*Product information*

Item number,  
product name,  
product features,  
blade length,  
novelty icon

*Product variation*

color swatch,  
item number,  
EAN code,  
packaging type/sales unit

## ABBREVIATIONS AFTER THE ITEM NUMBER

**5.2603.20 B**

**B** Blister

**M** Safety Grip (for increased safety)

**CH** Switzerland

**M** Medium size (cut resistant gloves)

**G** Gift box

**S** Small size (cut resistant gloves)

**L** For left-handed users (scissors)

**S** SB-sheath

**L** Safety Nose (for maximum safety)

**W** Wavy edge

**L** Large size (cut resistant gloves)

**XL** Extra large size (cut resistant gloves)

**M** Medium size handle (poultry shears)

## BLADE LENGTH

**6.8520.17 G**

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



## TOTAL LENGTH

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



## POULTRY SHEARS «VICTORINOX»

stainless

**total length 25 cm**

easy to dismantle



## STAINLESS STEEL

All steel blades are made of martensitic stainless steel. The basis for optimum function and durability of a blade, is the use of the correct steel alloy. The steel should

deliver the perfect combination of cutting edge retention and corrosion protection. It should also be flexible, so it does not break during use.

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

MATERIAL NO. DIN	ABBREVIATION AISI	ABBREVIATION AISI	C (%)	CR (%)	MO (%)	V (%)
1.4419	X38CrMo14	420	0.38	14	0.8	
1.4034	X46Cr13	420	0.43 - 0.50	12.5 - 14.5		
1.4116	X50CrMoV15	440A	0.45 - 0.55	14.0 - 15.0	0.50 - 0.80	0.1 - 0.2
1.4110	X55CrMo14	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.

## SUSTAINABILITY

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



100% RECYCLED STEEL

## EDGE AND BLADE TYPES 6.8500.17G

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



# FORM FOLLOWS FUNCTION



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



**02 Kitchen Knife**  
Straight edge  
for cutting smaller  
fruit and vegetables



**03 Steak Knife**  
Straight edge  
for cutting cooked  
or grilled meat



**04 Fish Filleting Knife**  
Super flexible blade  
for filleting  
fish



**05 Santoku Knife**  
Fluted edge  
All-rounder for  
precision cutting



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



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



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



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



**10 Salmon Knife**  
Fluted edge  
perfect for filleting  
salmon



## COLORS

### 6.7831

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



RED

■ 6.7831



BLUE

■ 6.7832



BLACK

■ 6.7833



GREEN

■ 6.7836.4/L4/L114



PINK

■ 6.7836.5/L5/L115



YELLOW

■ 6.7836.8/L8/L118



ORANGE

■ 6.7836.9/L9/L119



ROSEWOOD

■ 7.7200.20G



BUBINGA

■ 5.0109



BEECH

■ 5.1193.9



METAL/GREY

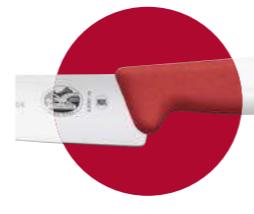
■ 7.6074

## HACCP COLOR CODING 5.2001.19

### (Hazard Analysis Critical Control Points)

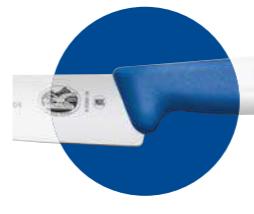
Fibrox handles are made from TPE. They feature excellent non-slip properties, can be used at temperatures of up to 80 - 110°C and can also be sterilised. These properties are ideal for ensuring safe use in a professional environment. To make the different applications for all knives visible, we offer

many Fibrox models in 6 colors. This risk management corresponds to the internationally recognized HACCP system and ensures a high level of safety in food processing.



FIBROX RED

■ 5.2001.19



FIBROX BLUE

■ 5.2002.19



FIBROX BLACK

■ 5.2003.19

UNIVERSAL



FIBROX GREEN

■ 5.2004.19



FIBROX WHITE

■ 5.2007.19



FIBROX YELLOW

■ 5.2008.19



# MATERIALS

## POLYAMIDE

PA

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

## POLYPROPYLENE

PP

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

## POLYOXYMETHYLENE

POM

POM features excellent strength, hardness and dimensional stability over a wide range of temperatures. It benefits from good abrasion resistance, can be sterilised and is suitable for use at temperatures of up to 130°C.

## THERMOPLASTIC ELASTOMERS

TPE

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.

## ROSEWOOD\*

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

## BUBINGA WOOD\*

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

## BEECHWOOD\*

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).

## SWIBO

SWISS CLASSIC,  
STANDARD

GRAND MAÎTRE

FIBROX,  
SWISS CLASSIC

ROSEWOOD,  
GRAND MAÎTRE

KITCHEN UTENSILS

STORAGE +  
CUTTING BOARDS



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

## PACKAGING

ICON	S	B	G
	6	10	1

Packaging variation  
Sales unit(quantity\*)

Standard packaging (S) / Blister (B) / Gift Box (G)

\* Please avoid ordering low quantities. In most cases, the content consists of 6, 10 or 12 pieces, rarely 1 or 20 pieces.

## GIFT BOX

6.7133.2 G

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



## STANDARD PACKAGING

**BLISTER**  
6.8713.20 B

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

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



## 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.

SWISS



## SWISS QUALITY

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

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



*Swiss Made lettering; etched onto product*



*Swiss Made eagle emblem;  
etched onto product*

  
**VICTORINOX**

## NSF/ ANSI 2

NSF International is a recognized global independent organization whose responsibility lies in the development of public health standards and certification programs. Only products that meet NSF International standards will be certified and must bear the NSF icon.

All products that have been tested by NSF International in this catalog, meet the guidelines of NSF / ANSI 2 and all other applicable requirements, are marked with the NSF icon.



*NSF blade etching*



*Certification to  
NSF/ANSI 2*

## CORRECT HANDLING AND CARE

### The Blade

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

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

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

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

### The Sharpening Steel

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

### Wooden Handles

(e.g. Rosewood)

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

### Synthetic Handles

(e.g. Swiss Classic)

The synthetic handles of our household knives are generally dishwasher safe. It is however recommended, to clean the product by hand.

## DISHWASHER SAFE

All dishwasher safe products bear the portrayed icon and can be cleaned in the dishwasher. Please make sure that the knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color in-

tensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.



Icon

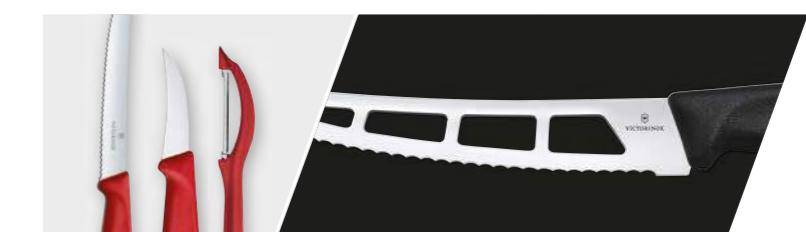




SWISS CLASSIC

READY. SET. CHOP.

LIGHTWEIGHT KNIVES  
100% SWISS MADE  
DISHWASHER SAFE



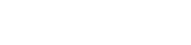
Slicing, chopping, dicing, garnishing...

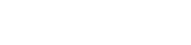
Our tried-and-tested Swiss Classic line has the perfect knife or tool for virtually every job. The wide selection of gift and table sets is equally impressive. Functionality meets color, making our products a joy to use!

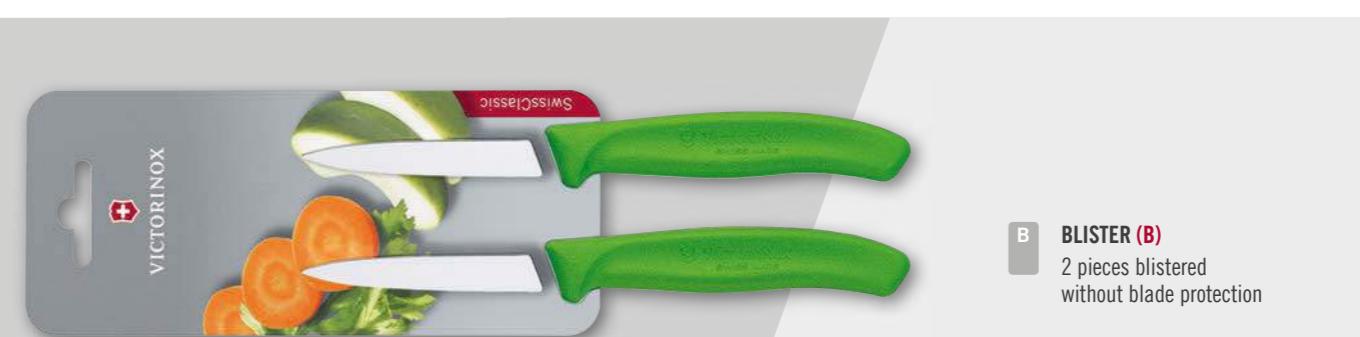
Paring Knives / Steak and Pizza Knives / Household Knives / Kitchen Sets  
Flatware / Forks and Spatulas ►►

<b>6.7403</b>	<b>PARING KNIFE</b> straight edge 8 cm		
			
	with disposable blade protection	 <b>6.7403</b>  7 611160 003096 <b>S 20</b>	 <b>6.7401</b>  7 611160 003072 <b>S 20</b>
<b>6.7433</b>	<b>PARING KNIFE</b> wavy edge straight edge 8 cm		
			
	with disposable blade protection	 <b>6.7433</b>  7 611160 003119 <b>S 20</b>	 <b>6.7431</b>  7 611160 003102 <b>S 20</b>
<b>6.7503</b>	<b>SHAPING KNIFE</b> Bird's Beak edge 6 cm		
			
	with disposable blade protection	 <b>6.7503</b>  7 611160 003133 <b>S 20</b>	 <b>6.7501</b>  7 611160 003126 <b>S 20</b>
<b>6.7603</b>	<b>PARING KNIFE</b> pointed tip 8 cm		
			
	with disposable blade protection	 <b>6.7603</b>  7 611160 003157 <b>S 20</b>	 <b>6.7603.B</b>  7 611160 026453 <b>B 10</b>
	2 pieces blistered (without blade protection)	 <b>6.7606.L114</b>  7 611160 032256 <b>S 20</b>	 <b>6.7606.L114B</b>  7 611160 032454 <b>B 10</b>
		 <b>6.7606.L115B</b>  7 611160 032461 <b>B 10</b>	 <b>6.7606.L118</b>  7 611160 032270 <b>S 20</b>
		 <b>6.7606.L119</b>  7 611160 032287 <b>S 20</b>	 <b>6.7606.L119B</b>  7 611160 032485 <b>B 10</b>

<b>6.7633</b>	<b>PARING KNIFE</b> wavy edge, pointed tip, 8 cm with disposable blade protection		
			
	2 pieces blistered (without blade protection)	 <b>6.7633</b>  7 611160 003041 <b>S 20</b>	 <b>6.7633.B</b>  7 611160 026446 <b>B 10</b>
		 <b>6.7636.L114</b>  7 611160 032225 <b>S 20</b>	 <b>6.7636.L114B</b>  7 611160 032416 <b>B 10</b>
		 <b>6.7636.L115B</b>  7 611160 032423 <b>B 10</b>	 <b>6.7636.L118</b>  7 611160 032249 <b>S 20</b>
		 <b>6.7636.L119</b>  7 611160 032324 <b>S 20</b>	 <b>6.7636.L119B</b>  7 611160 032447 <b>B 10</b>

<b>6.7703</b>	<b>PARING KNIFE</b> pointed tip 10 cm with disposable blade protection		
			
	2 pieces blistered (without blade protection)	 <b>6.7703</b>  7 611160 003188 <b>S 20</b>	 <b>6.7701</b>  7 611160 003171 <b>S 20</b>
		 <b>6.7706.L115</b>  7 611160 032386 <b>S 20</b>	 <b>6.7706.L118</b>  7 611160 032393 <b>S 20</b>
		 <b>6.7706.L119</b>  7 611160 032409 <b>S 20</b>	 <b>6.7706.L119</b>  7 611160 032409 <b>S 20</b>

<b>6.7733</b>	<b>PARING KNIFE</b> wavy edge pointed tip 10 cm with disposable blade protection		
			
	2 pieces blistered (without blade protection)	 <b>6.7733</b>  7 611160 003201 <b>S 20</b>	 <b>6.7731</b>  7 611160 003195 <b>S 20</b>
		 <b>6.7736.L5</b>  7 611160 050304 <b>S 20</b>	 <b>6.7736.L8</b>  7 611160 050311 <b>S 20</b>
		 <b>6.7736.L9</b>  7 611160 050328 <b>S 20</b>	 <b>6.7736.L9</b>  7 611160 050328 <b>S 20</b>



**BLISTER (B)**  
2 pieces blistered without blade protection

**6.7793.B****PARING KNIFE SET,  
2 PIECES**

pointed tip  
10 cm  
without blade protection

content:  
1 x 6.7703 (normal straight edge)  
1 x 6.7733 (wavy edge)

**6.7793.B**

7 611160 050502 **B** 10

**6.7796.L4B**

7 611160 050519 **B** 10

**6.7796.L5B**

7 611160 050526 **B** 10

**6.7796.L8B**

7 611160 050533 **B** 10

**6.7796.L9B**

7 611160 050540 **B** 10

**6.7863****CHEESE AND SAUSAGE KNIFE**

fork tip  
wavy edge  
11 cm  
with disposable blade protection  
**NEW**

**6.7863**

7 611160 056542 **S** 20

**6.7861**

7 611160 056535 **S** 20

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

wavy edge  
11 cm  
with disposable  
blade protection



2 pieces blistered  
(without blade protection)

**6.7833**

7 611160 003225 **S** 20

**6.7833.B**

7 611160 026439 **B** 10

**6.7831**

7 611160 003218 **S** 20

**6.7832**

7 611160 004079 **S** 20

**6.7836.L114**

7 611160 032331 **S** 20

**6.7836.L114B**

7 611160 032492 **B** 10

**6.7836.L115**

7 611160 032348 **S** 20

**6.7836.L115B**

7 611160 032508 **B** 10

**6.7836.L118**

7 611160 032355 **S** 20

**6.7836.L118B**

7 611160 032515 **B** 10

**6.7836.L119**

7 611160 032362 **S** 20

**6.7836.L119B**

7 611160 032522 **B** 10

**6.7863.13B****BUTTER AND CREAM CHEESE KNIFE**

fork tip  
wavy edge  
perforated blade  
13 cm  
**NEW**

**6.7863.13B**

7 611160 057921 **B** 10



**6.7233.20 STEAK KNIFE**

wavy edge  
11 cm  
with disposable  
blade protection


■ **6.7233.20**
■ **6.7232.20**
**NEW**
**S****S****6.7903.12 STEAK KNIFE «GOURMET»**

12 cm  
with disposable  
blade protection



2 pieces blistered  
(with blade protection)

■ **6.7903.12**
■ **6.7903.12B**
**S****B****6.7933.12 STEAK AND PIZZA  
KNIFE «GOURMET»**

wavy edge  
12 cm  
with disposable  
blade protection



2 pieces blistered  
(with blade protection)

■ **6.7933.12**
■ **6.7933.12B**
■ **6.7936.12L4**
**S****B**
■ **6.7936.12L4B**
■ **6.7936.12L5**
■ **6.7936.12L5B**
**S****S**
■ **6.7936.12L8**
■ **6.7936.12L8B**
■ **6.7936.12L9**
**S****B**
■ **6.7936.12L9B**
**B****10****6.7903.14 LARGE STEAK KNIFE**

14 cm  
with disposable  
blade protection


■ **6.7903.14**
**S****6**

**6.8003.12B KITCHEN KNIFE**

12 cm

**6.8003.12G**

7 611160 037138

G 6

**6.8003.12B**

7 611160 051233

B 10

15 cm

**6.8003.15G**

7 611160 003294

G 6

**6.8003.15B**

7 611160 019790

B 10

**6.8003.19B CARVING KNIFE**

19 cm

**6.8003.19G**

7 611160 003300

G 6

**6.8003.19B**

7 611160 019806

B 10

**6.8006.19L4B**

7 611160 038265

B 10

**6.8006.19L5B**

7 611160 038272

B 10

**6.8006.19L8B**

7 611160 038289

B 10

**6.8006.19L9B**

7 611160 038296

B 10

22 cm

**6.8003.22G**

7 611160 003331

G 6

**6.8003.22B**

7 611160 019813

B 10

25 cm

**6.8003.25G**

7 611160 003348

G 6

**6.8003.25B**

7 611160 051240

B 10

**6.8023.25B CARVING KNIFE**fluted edge  
25 cm**6.8023.25G**

7 611160 037145

G 6

**6.8023.25B**

7 611160 051257

B 10

**6.8063.20B CARVING KNIFE**extra wide blade  
20 cm**6.8063.20G**

7 611160 037152

G 6

**6.8063.20B**

7 611160 051264

B 10

**6.8083.20B CARVING KNIFE**fluted edge  
extra wide blade  
20 cm**6.8083.20G**

7 611160 037169

G 6

**6.8083.20B**

7 611160 051271

B 10



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

fluted edge, round tip, blade width 30 mm  
25 cm



■ 6.8223.25G

7 611160 037183 G 6

■ 6.8223.25B

7 611160 058195 B 10

NEW

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

rear curved edge  
flexible blade  
15 cm



■ 6.8413.15G

7 611160 037176 G 6

■ 6.8413.15B

7 611160 058515 B 10

NEW

**6.8503.17B****SANTOKU KNIFE**

17 cm



■ 6.8503.17G

7 611160 600691 G 6

■ 6.8503.17B

7 611160 019820 B 10

**6.8523.17B****SANTOKU KNIFE**

fluted edge  
17 cm



■ 6.8523.17G

7 611160 600707 G 6

■ 6.8523.17B

7 611160 019844 B 10

■ 6.8521.17G

7 611160 058621 G 6

NEW

■ 6.8526.17L4B

7 611160 038227 B 10

■ 6.8526.17L5B

7 611160 038234 B 10

■ 6.8526.17L8B

7 611160 038241 B 10

■ 6.8526.17L9B

7 611160 038258 B 10

**6.8633.21B****BREAD KNIFE**

wavy edge  
21 cm



■ 6.8633.21G

7 611160 003317 G 6

■ 6.8633.21B

7 611160 019851 B 10

■ 6.8636.21L4B

7 611160 038302 B 10

■ 6.8636.21L5B

7 611160 038319 B 10

■ 6.8636.21L8B

7 611160 038326 B 10

■ 6.8636.21L9B

7 611160 038333 B 10

**6.8633.22B****BREAD AND PASTRY KNIFE**

wavy edge  
22 cm

NEW



■ 6.8633.22G

7 611160 057006 G 6

■ 6.8633.22B

7 611160 056993 B 10

**6.8633.26B****PASTRY KNIFE**

wavy edge  
26 cm



■ 6.8633.26G

7 611160 037190 G 6

■ 6.8633.26B

7 611160 051288 B 10

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

flexible edge  
20 cm



■ 6.8713.20G

7 611160 003324 G 6

■ 6.8713.20B

7 611160 019837 B 10

### 6.7113.3 PARING KNIFE SET, 3 PIECES

with disposable blade protection



content:  
Paring knife 6.7603  
Tomato and table knife 6.7833  
Paring knife 6.7433



6.7113.3

7 611160 003270

6.7111.3

7 611160 003263

### 6.7113.3G PARING KNIFE SET, 3 PIECES

content:  
Paring knife 6.7603  
Tomato and table knife 6.7833  
Paring knife 6.7433



6.7113.3G

7 611160 003287

### 6.7116.31G PARING KNIFE SET, 3 PIECES

content:  
Paring knife 6.7606.L118  
Paring knife 6.7736.L9  
Tomato and table knife 6.7836.L114



6.7116.31G

7 611160 053046

### 6.7116.32 PARING KNIFE SET, 3 PIECES

with disposable blade protection



content:  
Paring knife 6.7401  
Paring knife 6.7636.L119  
Tomato and table knife 6.7836.L114



6.7116.32

7 611160 056504

### 6.7113.31 PARING KNIFE SET WITH PEELER, 3 PIECES

with disposable blade protection



content:  
Universal peeler 7.6075  
Paring knife 6.7603  
Tomato and table knife 6.7833



6.7113.31

7 611160 056498

6.7111.31

7 611160 056474

### 6.7133.2G CARVING SET, 2 PIECES

content:  
Carving knife 6.8003.19  
Carving fork 5.2103.15



6.7133.2G

7 611160 058508

**5.1543 TABLE FORK**

5.1543

5.1546.L9

NEW

7 611160 504883 S 6

7 611160 058041 S 6

**5.1553 TABLE SPOON**

5.1553

5.1556.L9

NEW

7 611160 504890 S 6

7 611160 058058 S 6

**5.1573 TEA SPOON**

5.1573

5.1576.L9

NEW

7 611160 504906 S 6

7 611160 058065 S 6

**5.1583 CAKE FORK**

5.1583

7 611160 504913 S 6

**6.7233.6 STEAK KNIFE SET, 6 PIECES**

wavy edge  
11 cm  
with disposable blade protection

content:  
6 x Steak knife 6.7233  
NEW



6.7233.6

7 611160 058843 S 1

6.7232.6

7 611160 058850 S 1

**6.7833.6 TOMATO AND TABLE KNIFE SET, 6 PIECES**

wavy edge  
11 cm  
with disposable blade protection

content:  
6 x Tomato and  
table knife 6.7833  
NEW



6.7833.6

7 611160 058874 S 1

6.7832.6

7 611160 058867 S 1



**6.7233.12 TABLE SET, 12 PIECES**

content:  
6 x Steak knife 6.7233  
6 x Table fork 5.1543  
**NEW**

**6.7233.12**

7 611160 058881 S 1

**6.7233.24 TABLE SET, 24 PIECES**

content:  
6 x Steak knife 6.7233  
6 x Table fork 5.1543  
6 x Table spoon 5.1553  
6 x Tea spoon 5.1573  
**NEW**

**6.7233.24**

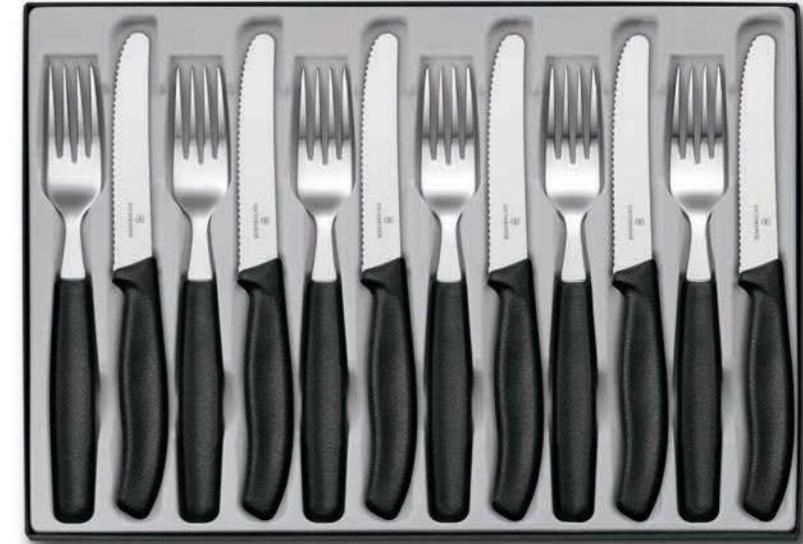
7 611160 058904 S 1

**6.7833.12 TABLE SET, 12 PIECES**

content:  
6 x Tomato and  
table knife 6.7833  
6 x Table fork 5.1543  
**NEW**

**6.7833.12**

7 611160 058898 S 1

**6.7833.24 TABLE SET, 24 PIECES**

content:  
6 x Tomato and  
table knife 6.7833  
6 x Table fork 5.1543  
6 x Table spoon 5.1553  
6 x Tea spoon 5.1573  
**NEW**

**6.7833.24**

7 611160 058911 S 1



**5.2103.15** CARVING FORK

flat

15 cm


■ 5.2103.15


  
7 611160 501523 S 6

■ 5.2103.15B


  
7 611160 019783 B 10

■ 5.2106.15L4B


  
7 611160 038340 B 10

■ 5.2106.15L5B


  
7 611160 038357 B 10

■ 5.2106.15L8B


  
7 611160 038364 B 10

■ 5.2106.15L9B


  
7 611160 038371 B 10

**5.2303.18** CARVING FORK

forged

18 cm


■ 5.2303.18


  
7 611160 504784 S 6

**5.2603.10** DRUGGIST'S SPATULA

narrow

10 cm


■ 5.2603.10


  
7 611160 501721 S 6

**5.2603.20** SPATULA

flexible

spreading length 20 cm


■ 5.2603.12  
 spreading length 12 cm  
  
7 611160 501738 S 6

■ 5.2603.15  
 spreading length 15 cm  
  
7 611160 501745 S 6

■ 5.2603.20  
 spreading length 20 cm  
  
7 611160 501769 S 6

■ 5.2603.20B  
 spreading length 20 cm  
  
7 611160 507341 B 10

■ 5.2603.23  
 spreading length 23 cm  
  
7 611160 501776 S 6

■ 5.2603.25  
 spreading length 25 cm  
  
7 611160 501783 S 6

■ 5.2603.31  
 spreading length 31 cm  
  
7 611160 507273 S 6

**5.2703.25**
**SPATULA**

shaped offset

spreading length 20 cm


■ 5.2703.25


  
7 611160 507280 S 6

**5.2763.16**
**SPATULA**

shaped offset

spreading length 12 cm


■ 5.2763.16


  
7 611160 501868 S 6




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VERSATILE  
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**5.0303 PARING KNIFE**

straight edge  
6 cm  
with disposable  
blade protection



5.0303



5.0301

7 611160 507075 S 20

7 611160 507051 S 20

**5.0403 PARING KNIFE**

straight edge  
8 cm



5.0403



5.0401

7 611160 500137 S 20

7 611160 500120 S 20

**5.0433 PARING KNIFE**

wavy edge  
straight edge  
8 cm



with disposable  
blade protection

5.0433



with disposable  
blade protection

5.0431

7 611160 500175 S 20

7 611160 500168 S 20

without  
blade protection

5.0431.S

7 611160 506566 S 12

**5.0503 SHAPING KNIFE**

Bird's Beak edge  
6 cm  
with disposable  
blade protection



5.0503



5.0501

7 611160 507402 S 20

7 611160 507532 S 20

**5.0603 PARING KNIFE**

pointed tip  
8 cm



5.0603



5.0601

7 611160 500243 S 20

7 611160 500236 S 20

with disposable  
blade protection

5.0603.S

7 611160 506610 S 12

7 611160 506368 S 12

**5.0633 PARING KNIFE**

wavy edge  
pointed tip  
8 cm



5.0633



5.0631

7 611160 500298 S 20

7 611160 500281 S 20

with disposable  
blade protection

5.0633.S

5.0631.S

7 611160 506184 S 12

7 611160 506375 S 12

**5.0703 PARING KNIFE**

pointed tip  
10 cm



5.0703



5.0701

7 611160 500335 S 20

7 611160 500328 S 20

without blade protection

5.0703.S

5.0701.S

7 611160 506672 S 12

7 611160 506665 S 12

**5.0733 PARING KNIFE**

wavy edge  
pointed tip  
10 cm  
with disposable  
blade protection



5.0733



5.0731

7 611160 500366 S 20

7 611160 500359 S 20

**5.0833 TOMATO AND TABLE KNIFE**

wavy edge  
11 cm



5.0833



5.0831

7 611160 500403 S 20

7 611160 500397 S 20

with disposable  
blade protection

5.0833.S

5.0831.S

7 611160 506399 S 12

7 611160 506733 S 12

without blade protection

**5.1203 STEAK KNIFE**

11 cm  
with disposable blade protection



5.1203

 S 6  
7 611160 500724
**5.1233.20 STEAK KNIFE**

wavy edge  
11 cm  
with disposable blade protection



5.1233.20

 S 20  
7 611160 512277
**5.1303 TABLE KNIFE**

11 cm  
with disposable blade protection



5.1303

 S 6  
7 611160 500793
**5.1633.21 BREAD KNIFE**

wavy edge  
21 cm



5.1633.18

 S 6  
7 611160 501059

5.1633.21

 S 6  
7 611160 501066

5.1633.21B

 B 10  
7 611160 591067
**5.1733.21 DUX-KNIFE**

wavy edge, 21 cm, with adjustable guide for cutting, adjustments from 1 to 15 mm



5.1733.21

 S 1  
7 611160 501073
**5.1803.15 CARVING KNIFE**

straight, narrow blade  
15 cm



5.1803.12

 S 6  
7 611160 504623

5.1803.15

 S 6  
7 611160 501134

5.1803.15B

 B 10  
7 611160 591135

5.1803.18

 S 6  
7 611160 501141
**5.1903.19B CARVING KNIFE**

19 cm



5.1903.19B

 B 10  
7 611160 591302

**5.3003 PARING KNIFE**

pointed tip  
8 cm  
with disposable  
blade protection



5.3003

7 611160 501929 S 20



5.3003.S

7 611160 506795 S 12

**5.3033 PARING KNIFE**

wavy edge  
pointed tip  
8 cm  
with disposable  
blade protection



5.3033

7 611160 501943 S 20



5.3033.S

7 611160 506801 S 12

**5.3103 SHAPING KNIFE**

Bird's Beak edge  
6 cm  
with disposable  
blade protection



5.3103

7 611160 501974 S 6



5.3103.S

7 611160 506818 S 12

**5.3803.16B FILLETING KNIFE**

flexible blade  
16 cm



5.3803.16B

7 611160 507716 B 10

**STANDARD Kitchen Sets****5.1113.3 PARING KNIFE SET,  
3 PIECES**

with disposable blade protection

content:

Paring knife	5.0603
Tomato and table knife	5.0833
Paring knife	5.0433



5.1113.3

7 611160 505118 S 10

5.1111.3

7 611160 500656 S 10

**5.1113.6 PARING KNIFE SET,  
6 PIECES**

content:

Potato peeler	5.0103
Paring knife	5.0433
Paring knife	5.0403
Paring knife	5.0633
Paring knife	5.0603
Tomato and table knife	5.0833



5.1113.6

7 611160 500670 S 1

5.1111.6

7 611160 500663 S 1



**5.1163.5 KITCHEN SET, 5 PIECES**

content:

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



5.1163.5



7 611160 505200

S 1

**5.1103.7 KITCHEN SET, 7 PIECES**

content:

Carving fork	5.2103.15
Paring knife	5.0603
Bread knife	5.1633.18
Tomato and table knife	5.0833
Spatula, flexible	5.2603.20
Potato peeler	5.0103
Carving knife	5.1903.19



5.1103.7



7 611160 500649

S 1





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Certification to  
NSF / ANSI 2

Chef's Knives / Slicing Knives / Boning Knives /  
Butcher's Knives / Cheese Knives ►

**5.2003.12** KITCHEN KNIFE

12 cm



 5.2003.12

 7 611160 506054 S 6

15 cm

 5.2003.15

 7 611160 506061 S 6

 5.2004.15

 7 611160 023551 S 6

 5.2001.15

 7 611160 023537 S 6

 5.2007.15

 7 611160 011176 S 6

 5.2002.15

 7 611160 023544 S 6

 5.2008.15

 7 611160 023575 S 6

**5.2003.19** CARVING KNIFE

19 cm



 5.2003.19

 7 611160 501301 S 6

 5.2004.19

 7 611160 007681 S 6

 5.2001.19

 7 611160 023582 S 6

 5.2007.19

 7 611160 023612 S 6

 5.2002.19

 7 611160 023599 S 6

 5.2008.19

 7 611160 023629 S 6

22 cm

 5.2003.22

 7 611160 501318 S 6

25 cm

 5.2003.25

 7 611160 501325 S 6

 5.2004.25

 7 611160 003423 S 6

 5.2001.25

 7 611160 511737 S 6

 5.2007.25

 7 611160 011015 S 6

 5.2002.25

 7 611160 511744 S 6

 5.2008.25

 7 611160 511751 S 6

28/31 cm

 5.2003.28

 7 611160 501332 S 6

 5.2003.31

 7 611160 501349 S 6

**5.2033.22** CARVING KNIFE

wavy edge  
22 cm



 5.2033.19

 7 611160 501462 S 6

 5.2033.22

 7 611160 501479 S 6

 5.2033.25

 7 611160 506153 S 6

**5.2063.20** CARVING KNIFE

extra wide blade  
20 cm



 5.2063.20

 7 611160 501493 S 6

**5.2533.21** BREAD KNIFE

wavy edge  
21 cm



 5.2533.21

 7 611160 506016 S 6

**5.2803.18** CARVING KNIFE

straight, narrow blade  
18 cm



 5.2803.15

 7 611160 506023 S 6

 5.2803.18

 7 611160 506030 S 6

**5.2933.26** PASTRY KNIFE

wavy edge  
26 cm



 5.2933.26

 7 611160 501905 S 6

**5.3703.18**

**FILLETING KNIFE**

flexible blade  
18 cm



■ 5.3703.16

7 611160 502117 S 6

■ 5.3703.18

7 611160 502124 S 6

■ 5.3703.20

7 611160 502131 S 6

**5.3763.20**

**FILLETING KNIFE**

rear curved edge, flexible blade  
20 cm



■ 5.3763.20

7 611160 502155 S 6

**5.3813.18**

**FISH FILLETING KNIFE**

super flexible blade  
18 cm



■ 5.3813.18

7 611160 507778 S 6

**4.0898**

**SHEATH**

for fish filleting knives



■ 4.0898

7 611160 415622 S 1

**5.4003.18**

**KITCHEN CLEAVER**

18 cm



320 gr

■ 5.4003.18

7 611160 502223 S 6

600 gr

■ 5.4003.19

7 611160 507006 S 6

**5.4063.18**

**CHEF'S KNIFE**

Chinese style  
18 cm



■ 5.4063.18

7 611160 028792 S 6



**5.4203.25**

**SLICING KNIFE**

round blade, blade width 30 mm  
25 cm



■ 5.4203.25

7 611160 502322 S 6

■ 5.4203.30

7 611160 502339 S 6

■ 5.4203.36

7 611160 502346 S 6

**5.4233.25**

**LARDING KNIFE**

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



■ 5.4233.25

7 611160 502421 S 6

■ 5.4233.30

7 611160 502438 S 6

■ 5.4233.36

7 611160 502445 S 6

**5.4403.25**

**SLICING KNIFE**

pointed tip, blade width 30 mm  
25 cm



■ 5.4403.25

7 611160 502483 S 6

**5.4433.25**

**SLICING KNIFE**

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



■ 5.4433.25

7 611160 502520 S 6

**5.4473.25**

**SAUSAGE KNIFE**

rear saw edge, pointed tip  
25 cm



■ 5.4473.25

7 611160 505958 S 6

**5.4503.30**

**SLICING KNIFE**

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



■ 5.4503.25

7 611160 502568 S 6

■ 5.4503.30

7 611160 502575 S 6

**5.4623.30**

**SALMON KNIFE**

fluted edge, flexible blade  
30 cm



■ 5.4623.30

7 611160 502612 S 6

**5.4723.30**

**SLICING KNIFE**

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



■ 5.4723.30

7 611160 505484 S 6

■ 5.4723.36

7 611160 505491 S 6

**5.6003.15**

**BONING KNIFE**

straight blade  
15 cm



NSF



12 cm

**5.6003.12**



S

6

15 cm

**5.6003.15**



S

6

**5.6001.15**



S

6

**5.6002.15**



S

6

**5.6004.15**



S

6

**5.6007.15**



S

6

**5.6008.15**



S

6

**5.6003.15M**

**SAFETY GRIP BONING KNIFE**

straight blade  
15 cm



NSF



**5.6003.15M**



S

6

**5.6008.15M**



S

6

**5.6103.15**

**BONING KNIFE**

straight, narrow blade  
15 cm



NSF



**5.6103.12**



S

6

**5.6103.15**



S

6

**5.6103.18**



S

6

**5.6203.12**

**BONING KNIFE**

straight, extra narrow blade  
12 cm



NSF



**5.6203.09**



S

6

**5.6203.12**



S

6

**5.6203.15**



S

6

**5.6303.15**

**BONING KNIFE**

rear curved edge  
12 cm



NSF



**5.6303.12**



S

6

**5.6303.15**



S

6

**5.6403.15**

**BONING KNIFE**

rear curved edge, narrow blade  
12 cm



NSF



**5.6403.12**



S

6

**5.6403.15**



S

6

**5.6413.15**

**BONING KNIFE**

rear curved edge, narrow,  
flexible blade  
15 cm



NSF



**5.6413.12**



S

6

**5.6413.15**



S

6

**5.6503.15**

**BONING KNIFE**

curved blade  
15 cm



NSF



**5.6503.15**



S

6

**5.6501.15**



S

6

**5.6502.15**



S

6

**5.6508.15**



S

6

**5.6523.15**
**BONING KNIFE**

fluted edge  
curved blade  
15 cm

**5.6523.15**
S  
6
**5.6603.15**
**BONING KNIFE**

curved, narrow blade  
15 cm

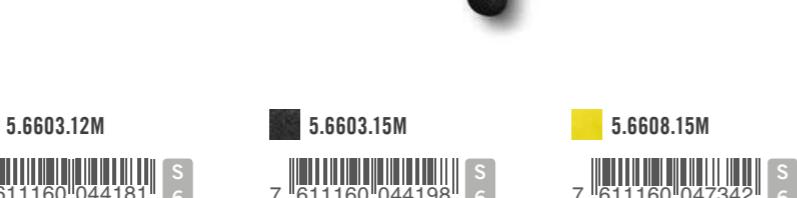
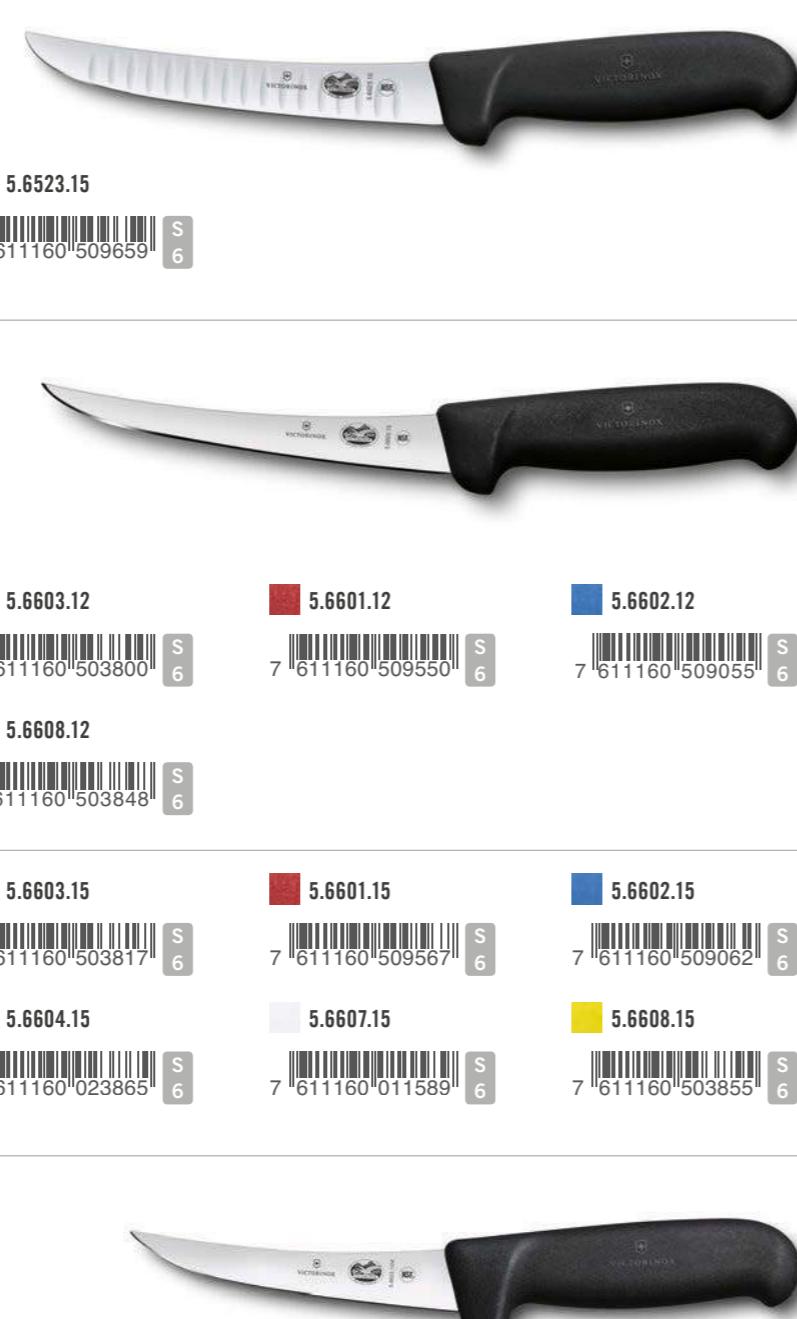

12 cm

**5.6603.12**
S  
6
**5.6601.12**
S  
6
**5.6602.12**
S  
6
**5.6608.12**
S  
6

15 cm

**5.6603.15**
S  
6
**5.6601.15**
S  
6
**5.6602.15**
S  
6
**5.6604.15**
S  
6
**5.6607.15**
S  
6
**5.6608.15**
S  
6
**5.6603.12M**
**SAFETY GRIP BONING KNIFE**

curved, narrow blade  
12 cm

**5.6603.12M**
S  
6
**5.6603.15M**
S  
6
**5.6608.15M**
S  
6
**5.6613.15**
**BONING KNIFE**

curved, narrow, flexible blade  
15 cm


12 cm

**5.6613.12**
S  
6
**5.6611.12**
S  
6
**5.6612.12**
S  
6
**5.6618.12**
S  
6
**5.6613.15**
S  
6
**5.6611.15**
S  
6
**5.6612.15**
S  
6
**5.6614.15**
S  
6
**5.6617.15**
S  
6
**5.6618.15**
S  
6
**5.6613.15M**

**SAFETY GRIP BONING KNIFE**

curved, narrow, flexible blade  
15 cm


12 cm

**5.6613.12M**
S  
6
**5.6612.12M**
S  
6
**5.6618.12M**
S  
6
**5.6613.15M**
S  
6
**5.6612.15M**
S  
6
**5.6618.15M**
S  
6
**5.6663.15**

**BONING KNIFE**

curved, narrow, super flexible blade  
15 cm

NEW


**5.6903.15**

**GUT AND TRIPE KNIFE**

blunt bulb tip  
curved blade  
15 cm

NEW


**5.6903.15**
S  
6

**5.5103.10** RABBIT KNIFE

10 cm



 5.5103.10

7 611160 502704

S  
6

 5.5108.10

7 611160 502711

S  
6

**5.5203.26** SLAUGHTER AND BUTCHER'S KNIFE

26 cm



 5.5203.16

7 611160 502834

S  
6

 5.5203.18

7 611160 502841

S  
6

 5.5203.20

7 611160 502858

S  
6

 5.5203.23

7 611160 502865

S  
6

 5.5203.26

7 611160 502872

S  
6

 5.5203.28

7 611160 502889

S  
6

 5.5203.31

7 611160 502896

S  
6

 5.5203.36

7 611160 504791

S  
6

 5.5208.16

7 611160 502919

S  
6

 5.5208.18

7 611160 502926

S  
6

 5.5208.20

7 611160 502933

S  
6

 5.5208.23

7 611160 502940

S  
6

 5.5208.26

7 611160 502957

S  
6

 5.5208.28

7 611160 502964

S  
6

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

18 cm



 5.5203.18L

7 611160 047298

S  
6

**5.5503.18** STICKING KNIFE

straight blade

18 cm



 5.5503.18

7 611160 503084

S  
6

 5.5501.18

7 611160 509512

S  
6

 5.5502.18

7 611160 509024

S  
6

 5.5508.18

7 611160 503138

S  
6

 5.5503.20

7 611160 503091

S  
6

 5.5501.20

7 611160 509529

S  
6

 5.5502.20

7 611160 509031

S  
6

 5.5508.20

7 611160 503145

S  
6

 5.5503.22

7 611160 503107

S  
6

 5.5501.22

7 611160 509536

S  
6

 5.5502.22

7 611160 509604

S  
6

 5.5508.22

7 611160 503152

S  
6

 5.5503.25

7 611160 503114

S  
6

**5.5503.30** CUTLET AND STEAK KNIFE

straight blade

30 cm



 5.5503.30

7 611160 505637

S  
6

**5.5503.18L** **SAFETY NOSE STICKING KNIFE**

straight blade  
18 cm



■ 5.5503.18L

7 611160 044235 S 6

■ 5.5503.20L

7 611160 044228 S 6

■ 5.5503.22L

7 611160 044211 S 6

■ 5.5508.18L

7 611160 047304 S 6

**5.5603.16** **STICKING KNIFE**

pointed tip  
16 cm



■ 5.5603.12

7 611160 504807 S 6

■ 5.5603.14

7 611160 503220 S 6

■ 5.5603.16

7 611160 503237 S 6

■ 5.5603.18

7 611160 503244 S 6

■ 5.5603.20

7 611160 503251 S 6

■ 5.5601.16

7 611160 511553 S 6

■ 5.5602.14

7 611160 511577 S 6

■ 5.5602.16

7 611160 511560 S 6

**5.5603.16M** **SAFETY GRIP STICKING KNIFE**

pointed tip  
16 cm



■ 5.5603.16M

7 611160 048592 S 6

**5.5903.08** **POULTRY KNIFE**

small handle  
8 cm



■ 5.5903.08

7 611160 509352 S 6

**5.5903.08M**

medium handle  
8 cm



■ 5.5903.08M

7 611160 509369 S 6

**5.5903.09**

small handle  
9 cm



■ 5.5903.09

7 611160 509376 S 6

■ 5.5903.11

7 611160 509390 S 6

**5.5903.11M**

medium handle  
11 cm



■ 5.5903.09M

7 611160 509383 S 6

■ 5.5903.11M

7 611160 509406 S 6

**5.7203.20**

slaughter knife  
curved, narrow blade  
20 cm



■ 5.7203.20

7 611160 504012 S 6

■ 5.7203.25

7 611160 504029 S 6

**5.7303.25**

cimeter steak knife  
curved blade  
25 cm



■ 5.7303.25

7 611160 504074 S 6

■ 5.7303.31

7 611160 504081 S 6

■ 5.7303.36

7 611160 508614 S 6

**5.7403.20**
**SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE**

widen tip  
20 cm


18 cm

**5.7403.18**

S 6

20 cm

**5.7403.20**

S 6

25 cm

**5.7403.25**

S 6

**5.7401.25**

S 6

**5.7402.25**

S 6

31 cm

**5.7403.31**

S 6

36 cm

**5.7403.36**

S 6

**5.7403.18L**
**SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE**

widen tip  
18 cm
**5.7403.18L**

S 6

**5.7403.20L**

S 6

**5.7603.18**
**SLAUGHTER KNIFE**

stiff, thick blade  
18 cm
**5.7603.15**

S 6

**5.7603.18**

S 6

**5.7603.20**

S 6

**5.7608.18**

S 6

**5.7603.18L**
**SAFETY NOSE SLAUGHTER KNIFE**

stiff, thick blade  
18 cm
**5.7603.18L**

S 6

**5.7608.18L**

S 6

**5.7703.18**
**SKINNING KNIFE**

German type  
18 cm
**5.7703.15**

S 6

**5.7703.18**

S 6

**5.7803.15**
**SKINNING KNIFE**

American type  
15 cm
**5.7803.12**

S 6

**5.7803.15**

S 6

**5.7903.12**
**LAMB SKINNING KNIFE**

12 cm

**5.7903.12**

S 6

**6.1103.16** CHEESE KNIFE

blade 18 x 16 cm



HACCP



NSF



blade 15 x 9 cm  
**6.1103.09**



blade 18 x 16 cm  
**6.1103.16**



blade 19 x 22 cm  
**6.1103.22**



**6.1203.30** CHEESE KNIFE

30 cm



HACCP



NSF



**6.1203.30**



**6.1203.36**



**6.1323.21** BUTTER AND CREAM CHEESE KNIFE

fluted edge  
21 cm



HACCP



NSF

**6.1323.21**





**ROSEWOOD**



**NATURALLY!**



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



Multi-functional. Natural. Stylish.

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

Chef's Knives / Kitchen Sets / Slicing Knives / Boning Knives /  
Butcher's Knives ►►

**5.0700 PARING KNIFE**

pointed tip  
10 cm  
without blade protection

5.0700

7 611160 500311 S 6

**5.0730 PARING KNIFE**

wavy edge  
pointed tip  
10 cm  
without blade protection

5.0730

7 611160 042347 S 6

**5.1630.21G BREAD KNIFE**

wavy edge  
21 cm  
**NEW**

5.1630.21G

7 611160 058232 G 6

**5.1800.18 CARVING KNIFE**

straight, narrow blade  
18 cm

5.1800.18

7 611160 501103 S 6

**5.1930.18 CARVING KNIFE**

wavy edge  
18 cm

5.1930.18

7 611160 501172 S 6

**5.2000.12 KITCHEN KNIFE**

pointed tip  
12 cm

5.2000.12

7 611160 501219 S 6



5.2000.15

7 611160 501233 S 6

**5.2000.19G CARVING KNIFE**

19 cm



5.2000.19G

NEW

5.2000.22G

NEW

5.2000.25G

NEW

7 611160 058249 G 6

7 611160 058256 G 6

7 611160 058263 G 6

5.2000.28G

NEW

5.2000.31

7 611160 058270 G 6

7 611160 501288 S 6

**5.2030.12 KITCHEN KNIFE**

wavy edge  
12 cm



5.2030.12

5.2030.19

5.2030.22

7 611160 501370 S 6

7 611160 501400 S 6

7 611160 501417 S 6

7 cm normal rear straight edge

5.2030.25

7 611160 501424 S 6

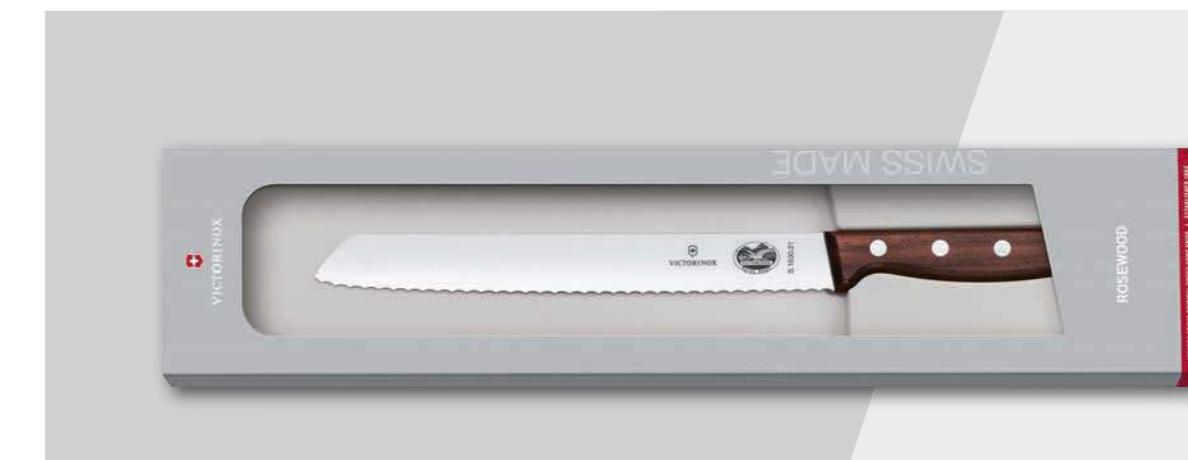
**5.2060.20G CARVING KNIFE**

extra wide blade  
20 cm  
**NEW**



5.2060.20G

7 611160 058287 G 6



GIFT BOX (G)

**5.2100.15 CARVING FORK**

flat  
15 cm


5.2100.15

S  
6
**5.2300.18 CARVING FORK**

forged  
18 cm


5.2300.15

S  
6
5.2300.18

S  
6
**5.2600.23 SPATULA**

flexible  
spreading length  
23 cm


spreading length 20 cm  
5.2600.20

S  
6
spreading length 23 cm  
5.2600.23

S  
6
spreading length 25 cm  
5.2600.25

S  
6
**5.2700.25 SPATULA**

shaped offset  
spreading length 20 cm


spreading length 15 cm  
5.2700.20

S  
6
spreading length 18 cm  
5.2700.23

S  
6
spreading length 20 cm  
5.2700.25

S  
6
**5.2930.26G PASTRY KNIFE**

wavy edge  
26 cm

NEW

5.2930.26G

G  
6
**5.3000 PARING KNIFE**

pointed tip  
8 cm

5.3000

S  
6
**5.3030 PARING KNIFE**

wavy edge  
pointed tip  
8 cm

5.3030

S  
6
**5.3100 SHAPING KNIFE**

Bird's Beak edge  
6 cm

5.3100

S  
6
**5.3209 CHESTNUT KNIFE**
5.3209

S  
6


**5.3700.18** FILLETING KNIFE

flexible blade  
18 cm



5.3700.16

S  
6

5.3700.18

S  
6**5.3810.18** FISH FILLETING KNIFE

super flexible blade  
18 cm



5.3810.18

S  
6**4.0898** SHEATH

for fish filleting knives



4.0898

S  
1**5.3900.33** STRIKING KNIFE

800 gr, plywood  
33 cm



5.3900.33

S  
6**5.4000.18** KITCHEN CLEAVER

600 gr  
18 cm



5.4000.18

S  
6**6.8500.17G** SANTOKU KNIFE

17 cm



6.8500.17G

G  
6**6.8520.17G** SANTOKU KNIFE

fluted edge  
17 cm



6.8520.17G

G  
6

**5.1020.2G CARVING SET, 2 PIECES**
**NEW**

content:  
Carving knife 5.2000.19  
Carving fork 5.2100.15

**5.1020.2G**

7 611160 058300  G 1

**5.1020.21G KITCHEN SET, 2 PIECES**
**NEW**

content:  
Carving knife 5.2000.19  
Bread knife 5.1630.21

**5.1020.21G**

7 611160 058317  G 1

**5.1120.2G STEAK KNIFE SET, 2 PIECES**

14 cm

**NEW**

content:  
2 x Steak knife 6.7900.14

**5.1120.2G**

7 611160 058324  G 1

**5.1050.2G CARVING SET, 2 PIECES**
**NEW**

content:  
Kitchen knife 5.2000.15  
Carving knife 5.2000.22

**5.1050.2G**

7 611160 058331  G 1

**5.1050.3G CARVING SET, 3 PIECES**
**NEW**

content:  
Kitchen knife 5.2000.12  
Carving knife 5.2000.19  
Carving knife 5.2000.22

**5.1050.3G**

7 611160 058348  G 1

**ROSEWOOD**

Slicing Knives

**5.4120.30 SALMON KNIFE**

fluted edge, round blade, 30 cm



5.4120.30

S  
6**5.4200.25 SLICING KNIFE**

round blade, blade width 30 mm, 25 cm



5.4200.25

S  
6

5.4200.30

S  
6

5.4200.36

S  
6**5.4230.30 LARDING KNIFE**

wavy edge, round blade, blade width 30 mm, 30 cm



5.4230.25

S  
6

5.4230.30

S  
6

5.4230.36

S  
6**5.4500.30 SLICING KNIFE**

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



5.4500.30

S  
6

**5.6006.15 BONING KNIFE**

American handle  
straight blade  
15 cm


5.6006.15


S  
6**5.6106.15 BONING KNIFE**

American handle  
straight, narrow blade  
15 cm


5.6106.15


S  
6**5.6406.12 BONING KNIFE**

American handle  
rear curved edge, narrow blade  
12 cm


5.6406.12


S  
6
5.6406.15


S  
6**5.6416.12 BONING KNIFE**

American handle  
rear curved edge, narrow, flexible blade  
12 cm


5.6416.12


S  
6
5.6416.15


S  
6**5.6500.15 BONING KNIFE**

curved blade  
15 cm


5.6500.15


S  
6**5.6606.15 BONING KNIFE**

American handle  
curved, narrow blade  
15 cm


5.6606.12


S  
6
5.6606.15


S  
6**5.6616.15 BONING KNIFE**

American handle  
curved, narrow, flexible blade  
15 cm


5.6616.12


S  
6
5.6616.15


S  
6

**5.5200.16 SLAUGHTER AND BUTCHER'S KNIFE**

16 cm

**5.5200.12**

7 611160 502728

S 6

**5.5200.14**

7 611160 502735

S 6

**5.5200.16**

7 611160 502742

S 6

**5.5200.18**

7 611160 502759

S 6

**5.5200.20**

7 611160 502766

S 6

**5.5200.23**

7 611160 502773

S 6

**5.5200.26**

7 611160 502780

S 6

**5.5200.28**

7 611160 502797

S 6

**5.5200.31**

7 611160 502803

S 6

**5.5200.36**

7 611160 502827

S 6

**5.5500.20 STICKING KNIFE**
straight blade  
20 cm**5.5500.20**

7 611160 503046

S 6

**5.5500.25**

7 611160 503060

S 6

**5.5600.16 STICKING KNIFE**
pointed tip  
16 cm**5.5600.12**

7 611160 503169

S 6

**5.5600.14**

7 611160 503176

S 6

**5.5600.16**

7 611160 503183

S 6

**5.7200.20 SLAUGHTER KNIFE**
curved, narrow blade  
20 cm**5.7200.20**

7 611160 503992

S 6

**5.7200.25**

7 611160 504005

S 6

**5.7300.31 CIMETER STEAK KNIFE**
curved blade  
31 cm**5.7300.25**

7 611160 504036

S 6

**5.7300.31**

7 611160 504050

S 6

**5.7300.36**

7 611160 504067

S 6

**5.7600.18 SLAUGHTER KNIFE**
stiff thick blade  
18 cm**5.7600.18**

7 611160 504258

S 6

**5.8000.15 SKINNING KNIFE**

15 cm

**5.8000.15**

7 611160 504449

S 6



**SWIBO**

## THE ONES WITH THE YELLOW HANDLE

BRIGHTLY COLORED HANDLES  
EXTREMELY SAFE  
DISHWASHER SAFE



Health and safety is a top priority for us.  
The bright yellow coloring ensures your knives are easy to spot, even  
in a busy working environment. The handle, which extends further  
toward the blade, provides extra safety.

Chef's Knives / Slicing Knives / Boning Knives /  
Butcher's Knives ►►

**5.8448.16** FISH FILLETING KNIFE

 narrow handle  
flexible blade  
with scalpel  
16 cm


5.8448.16

S  
6
**5.8449.20** FISH FILLETING KNIFE

 narrow handle  
flexible blade  
20 cm


5.8449.20

S  
6
**5.8450.20** FISH FILLETING KNIFE

 flexible blade  
20 cm


5.8450.20

S  
6
**5.8451.26** CARVING KNIFE

stiff, thick blade  
26 cm


5.8451.21

S  
6
5.8451.26

S  
6
**5.8452.20** FISH FILLETING KNIFE

curved, flexible blade  
20 cm


5.8452.20

S  
6
S  
SB-SHEATH (S)



**5.8441.25** SLICING KNIFE

round blade, blade width 30 mm  
25 cm


■ 5.8441.25

S 6

■ 5.8441.30

S 6

**5.8443.30** LARDING KNIFE

wavy edge  
round blade, blade width 30 mm  
30 cm


■ 5.8443.25

S 6

■ 5.8443.30

S 6

■ 5.8443.35

S 6

**5.8444.25** SALMON KNIFE

fluted edge  
round, flexible blade  
25 cm


■ 5.8444.25

S 6

■ 5.8444.30

S 6


**5.8401.16** BONING KNIFE

straight blade  
16 cm


■ 5.8401.14

S 6

■ 5.8401.16

S 6

■ 5.8401.18

S 6

**5.8404.16** BONING KNIFE

curved, narrow, semi-flexible blade  
16 cm


■ 5.8404.13

S 6

■ 5.8404.16

S 6

**5.8405.16** BONING KNIFE

curved blade  
16 cm


■ 5.8405.13

S 6

■ 5.8405.16

S 6

**5.8406.16** BONING KNIFE

curved, flexible blade  
16 cm


■ 5.8406.13

S 6

■ 5.8406.16

S 6


**5.8407.16**
**BONING KNIFE**

 curved blade  
16 cm

5.8407.16

7 611160 045157

 S  
6

**5.8408.13**
**BONING KNIFE**

 curved, narrow blade  
13 cm

5.8408.10

7 611160 045164

 S  
6

5.8408.13

7 611160 045171

 S  
6

5.8408.16

7 611160 045188

 S  
6

**5.8409.16**
**BONING KNIFE**

 curved, narrow, flexible blade  
16 cm

5.8409.13

7 611160 045195

 S  
6

5.8409.16

7 611160 045201

 S  
6

**5.8411.20**
**STICKING KNIFE**

 straight blade  
20 cm

5.8411.18

7 611160 045218

 S  
6

5.8411.20

7 611160 045225

 S  
6

5.8411.22

7 611160 045232

 S  
6

5.8411.25

7 611160 045249

 S  
6

**5.8412.15**
**STICKING KNIFE**

15 cm


5.8412.13

7 611160 045256

 S  
6

5.8412.15

7 611160 045263

 S  
6

5.8412.18

7 611160 045270

 S  
6

5.8412.21

7 611160 045287

 S  
6

**5.8421.16**
**SLAUGHTER AND BUTCHER'S KNIFE**

16 cm


5.8421.14

7 611160 045300

 S  
6

5.8421.16

7 611160 045317

 S  
6

5.8421.18

7 611160 045324

 S  
6


**5.8426.21 SLAUGHTER KNIFE**

widened tip  
21 cm



 5.8426.17

7 611160 045331 S 6

 5.8426.21

7 611160 045348 S 6

 5.8426.24

7 611160 045355 S 6

**5.8427.18 SKINNING KNIFE**

widened tip  
18 cm



 5.8427.15

7 611160 045362 S 6

 5.8427.18

7 611160 045379 S 6

**5.8429.13 LAMB SKINNING KNIFE**

13 cm



 5.8429.13

7 611160 045386 S 6

**5.8431.26 SLAUGHTER AND BUTCHER'S KNIFE**

26 cm



 5.8431.21

7 611160 045393 S 6

 5.8431.24

7 611160 045409 S 6

 5.8431.26

7 611160 045416 S 6

 5.8431.29

7 611160 045423 S 6

 5.8431.31

7 611160 045430 S 6

 5.8431.34

7 611160 045447 S 6

**5.8433.31 CUTLET AND STEAK KNIFE**

straight blade  
31 cm



 5.8433.31

7 611160 045454 S 6

**5.8434.20 CIMETER STEAK KNIFE**

curved blade  
20 cm



 5.8434.20

7 611160 045461 S 6

 5.8434.26

7 611160 045478 S 6

**5.8435.26 SLAUGHTER KNIFE**

stiff, thick, curved blade  
26 cm



 5.8435.22

7 611160 045485 S 6

 5.8435.26

7 611160 045492 S 6

**5.8436.25 SLAUGHTER AND BUTCHER'S KNIFE**

stiff, thick, curved blade with widened tip  
25 cm



 5.8436.22

7 611160 045508 S 6

 5.8436.25

7 611160 045515 S 6

 5.8436.31

7 611160 045539 S 6



GRAND MAÎTRE

## PASSION FOR THE TRADE

PERFECT BALANCE  
FORGED FROM A SINGLE PIECE  
LONG SERVICE LIFE



Amateur cooks and professional chefs alike are impressed by the perfect balance of these knives. All models in this line are forged from a single piece and benefit from a seamless transition from blade to handle. This exceptional quality and timeless elegance are what make forged knives from Victorinox so special.

Grand Maître POM / Grand Maître Rosewood ►►

# WE MAKE EACH DETAIL OUR BUSINESS

## THE CUTTING EDGE

exhibits particularly high edge retention

## THE BLADE

tapers evenly toward the cutting edge.

## THE BOLSTER

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

## THE HANDLE

is ergonomically shaped.

## THE RIVETS

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



## SPINE OF THE BLADE

## THE BALANCE

is perfectly calculated. It ensures the knife is comfortable to hold and makes it easier to use, even over longer periods.

## FULL TANG CONSTRUCTION

Forged from a single piece and hardened uniformly.



**7.7203.08G KITCHEN KNIFE**

8 cm



7.7203.08G



7.7203.10G

**7.7203.12G STEAK KNIFE**

12 cm



7.7203.12G

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

7.7203.12WG

**7.7203.15G CARVING KNIFE**

15 cm



7.7203.15G



7.7203.20G

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

7.7213.20G

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

7.7223.26G

**7.7233.15G CARVING FORK**15 cm  
**NEW**

7.7233.15G

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

7.7303.08G

**7.7303.15G BONING KNIFE**

15 cm



7.7303.15G



**7.7303.17G SANTOKU KNIFE**

17 cm



7.7303.17G



G

6

**7.7323.17G SANTOKU KNIFE**fluted edge  
17 cm

7.7323.17G



G

6

**7.7403.20G CHEF'S KNIFE**

20 cm



7.7403.15G



G

6

7.7403.20G



G

6

7.7403.25G



G

6

**7.7433.23G BREAD KNIFE**wavy edge  
23 cm

7.7433.23G



G

6

**7.7242.2 STEAK KNIFE SET, 2 PIECES**

12 cm



content:

2 x Steak knife

7.7203.12



7.7242.2



G

6

**7.7242.2W STEAK KNIFE SET, 2 PIECES**wavy edge  
12 cm

content:

2 x Steak knife

7.7203.12W



7.7242.2W



G

6



**7.7243.2 CARVING SET, 2 PIECES**


content:  
Carving knife 7.7203.20  
Carving fork 7.7233.15


**7.7243.2**

**7.7243.3 CHEF'S SET, 3 PIECES**


content:  
Kitchen knife 7.7203.08  
Carving knife 7.7203.20  
Chef's knife 7.7403.20


**7.7243.3**

**7.7200.12G STEAK KNIFE**

12 cm

**NEW**

**G**  
**6**
**7.7200.20G CARVING KNIFE**

20 cm

**NEW**

**G**  
**6**
**7.7230.15G CARVING FORK**

15 cm

**NEW**

**G**  
**6**
**7.7320.17G SANTOKU KNIFE**

fluted edge  
17 cm

**NEW**

**G**  
**6**
**7.7400.20G CHEF'S KNIFE**

20 cm

**NEW**

**G**  
**6**

**7.7430.23G BREAD KNIFE**

wavy edge  
23 cm

**NEW****7.7430.23G****G****6****7.7240.2 CARVING SET, 2 PIECES**

content:  
Carving knife 7.7200.20  
Carving fork 7.7230.15

**NEW****7.7240.2****G****1****7.7240.4 STEAK KNIFE SET, 4 PIECES**

12 cm

content:

4 x Steak knife 7.7200.12

**NEW****7.7240.4****G****1**



## STORAGE + CUTTING BOARDS

# READY AT HAND

EASE OF USE  
LONG SERVICE LIFE  
PROVEN AND DURABLE MATERIALS



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

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

[Cutlery Blocks / Chef's Cases / Cutlery Roll Bags / Cutting Boards ►►](#)

**6.7143.5**
**SWISS CLASSIC  
IN-DRAWER KNIFE HOLDER, 5 PIECES**

beechwood

Length x Width x Height: 43 x 14,5 x 6,5 cm

**NEW** 6.7143.5
 7 611160 056931
  S
  1
**ATTENTION:**

ATTRACTIVE SET-PRICE!



content:

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

**7.7065.0**
**IN-DRAWER KNIFE HOLDER, EMPTY**

beechwood

Length x Width x Height: 43 x 14,5 x 5,4 cm

**NEW** 7.7065.0
 7 611160 056948
  S
  1


**6.7153.11**

**SWISS CLASSIC  
CUTLERY BLOCK, 11 PIECES**

beechwood

Height: 35,5 cm

 6.7153.11

7 611160 004093 



**ATTENTION:**

ATTRACTIVE SET-PRICE!

**6.7173.8**

**SWISS CLASSIC  
CUTLERY BLOCK, 8 PIECES**

beechwood

with nylon inlay

Height: 38,2 cm

 6.7173.8

7 611160 004086 



**ATTENTION:**

ATTRACTIVE SET-PRICE!

 content:

Potato peeler	5.0203
Steak knife	6.7233
Paring knife	6.7433
Paring knife	6.7603
Paring knife	6.7703
Tomato and table knife	6.7833
Kitchen knife	6.8003.15
Carving knife	6.8003.22
Santoku knife	6.8523.17
Bread knife	6.8633.21
Domestic sharpening steel	7.8013



**7.7053.0**

**CUTLERY BLOCK, EMPTY**

beechwood

Height: 22,8 cm

 7.7053.0

7 611160 505170 

**7.7043.0**

**CUTLERY BLOCK, EMPTY**

beechwood

with nylon inlay

Height: 25,7 cm

 7.7043.0

7 611160 506177 

(Nylon inlay X.51170.13: see page 120)

**6.7127.6L14 SWISS CLASSIC  
UTILITY BLOCK, 6 PIECES**

synthetic material  
with nylon inlay  
Height: 27,4 cm

**NEW**

 6.7127.6L14

 7 611160 048615 S 1



content:

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

**7.7031.03 CUTLERY BLOCK SMALL, EMPTY**

synthetic material  
with nylon inlay  
Height: 15,9 cm

 7.7031.03

 7 611160 047229 S 1

 7.7031.07

 7 611160 047236 S 1



**6.7126.4**

**SWISS CLASSIC  
STEAK AND PIZZA KNIFE BLOCK,  
6 PIECES**

synthetic material  
with nylon inlay  
Height: 27,4 cm

**NEW**

 6.7126.4

 7 611160 058355 S 1



content:

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

 X.77031.13

 7 611160 048813 S 1

**7.7033.03**

**CUTLERY BLOCK LARGE, EMPTY**

synthetic material  
with nylon inlay  
Height: 24,2 cm

 7.7033.03

 7 611160 048875 S 1

 7.7033.07

 7 611160 048882 S 1



**X.51170.13**

**NYLON INLAY**

 X.51170.13

 7 611160 304100 S 1

**7.7091.3**

**MAGNETIC KNIFE BAR «MAJOR»**

3 mounting holes, empty  
black  
Length: 35 cm

 7.7091.3

 7 611160 703774 S 1



**5.1153.11**

**STANDARD CUTLERY BLOCK, 11 PIECES**

beechwood  
Height: 34,7 cm

 5.1153.11

 7 611160 505187 S 1



content:

Potato peeler	5.0103
Paring knife	5.0433
Paring knife	5.0603
Paring knife	5.0703
Tomato and table knife	5.0833
Bread knife	5.1633.21
Carving knife	5.1833.20
Carving knife	5.1903.19
Carving knife	5.1903.22
Carving fork	5.2103.15
Domestic sharpening steel	7.8213



**7.7053.0**

**CUTLERY BLOCK, EMPTY**

beechwood  
Height: 22,8 cm

 7.7053.0

 7 611160 505170 S 1

**5.1193.9**
**STANDARD  
CUTLERY BLOCK, 9 PIECES**

beechwood

Height: 28 cm

 5.1193.9

7 611160 004550



content:

Paring knife	5.0403
Paring knife	5.0703
Tomato and table knife	5.0833
Bread knife	5.1633.21
Carving knife	5.1803.15
Carving knife	5.1903.22
Carving fork	5.2103.15
Kitchen shears	7.6363.3
Domestic sharpening steel	7.8213

**7.7093.0**
**CUTLERY BLOCK, EMPTY**

beechwood

Height: 19,5 cm

 7.7093.0

7 611160 004567

**5.1183.51**
**STANDARD  
SMALL CUTLERY BLOCK, 5 PIECES**

beechwood

Height: 24,2 cm

 5.1183.51

7 611160 509857



content:

Paring knife	5.0603
Tomato and table knife	5.0833
Bread knife	5.1633.18
Carving knife	5.1803.12
Carving knife	5.1803.18

**7.7083.0**
**CUTLERY BLOCK, EMPTY**

beechwood

Height: 16 cm

 7.7083.0

7 611160 510044



**5.1150.11**

**ROSEWOOD  
CUTLERY BLOCK, 11 PIECES**

beechwood

Height: 34,7 cm

 5.1150.11



S  
1



content:

Potato peeler	5.0109
Paring knife	5.0700
Paring knife	5.0730
Bread knife	5.1630.21
Carving knife	5.1800.18
Carving knife	5.2000.19
Carving knife	5.2000.22
Carving fork	5.2100.15
Paring knife	5.3000
Paring knife	5.3030
Domestic sharpening steel	7.8210



**7.7050.0**

**CUTLERY BLOCK, EMPTY**

beechwood

Height: 22,8 cm

 7.7050.0



S  
1

**7.7243.6**

**GRAND MAÎTRE  
CUTLERY BLOCK, 6 PIECES**

beechwood, anthracite lacquer

with nylon inlay

Height: 38,5 cm

 7.7243.6



S  
1



**7.7043.03**

**CUTLERY BLOCK, EMPTY**

beechwood, anthracite lacquer

with nylon inlay

Height: 25,7 cm

 7.7043.03



S  
1

**X.51170.13**

**NYLON INLAY**

black

 X.51170.13



S  
1

**5.4903**
**FIBROX  
SMALL CHEF'S CASE, 14 PIECES**

gray, 46 x 32 cm  
with 1 solid synthetic inlay,  
with cotton towel (7.6769), 100% cotton



content:

Potato peeler, single edge	5.0103	Shaping knife	5.3103
Paring knife	5.0703	Lemon decorator	5.3403
Carving knife	5.2003.19	Lemon zester	5.3503
Carving knife	5.2003.28	Filleting knife, flexible	5.3703.18
Carving fork, forged	5.2303.18	Boning knife	5.6003.15
Spatula, flexible	5.2603.23	Potato baller, 2 scoops ( $\varnothing$ 22 + 25 mm)	7.6163
Pastry knife, wavy edge	5.2933.26	Kitchen sharpening steel, round, 27 cm	7.8403

**5.4903.0**
**SMALL CHEF'S CASE, EMPTY**

gray, 46 x 32 cm  
with inlay

**5.4903**

7 611160 512062 **S** 1

**5.4903.1**
**INLAY**
**5.4903.1**

7 611160 016263 **S** 1

**5.4913**
**FIBROX  
SMALL CHEF'S CASE, 14 PIECES**

black, 49 x 31 cm  
with 2 solid synthetic inlays

content:  
the same content as 5.4903 (without towel)  
on page 126


**5.4913**

7 611160 502650 **S** 1


**5.4914.0**
**SMALL CHEF'S CASE, EMPTY**

black, 49 x 31 cm  
without inlays

**5.4914.0**

7 611160 505521 **S** 1

**5.4913.1**
**INLAY UPPER PART**
**5.4913.1**

7 611160 505507 **S** 1

**5.4913.2**
**INLAY LOWER PART**
**5.4913.2**

7 611160 505514 **S** 1

**5.4923**

**FIBROX  
LARGE CHEF'S CASE, 23 PIECES**

black, 51 x 38 cm  
with 2 solid synthetic inlays

**5.4923**

  
7 611160 502667 S 1



content:

Potato peeler, single edge	5.0103	Salmon knife, fluted edge	5.4623.30
Paring knife	5.0703	Slaughter and butcher's knife	5.5203.28
Carving knife	5.2003.22	Boning knife	5.6303.15
Carving knife	5.2003.28	Decorating knife, forged, without rivets	7.6053.3
Carving fork, forged	5.2303.18	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6163
Spatula, flexible	5.2603.25	Oyster knife	7.6393
Pastry knife, wavy edge	5.2933.26	Set with 10 icing funnels, stainless, assorted	7.6700
Shaping knife	5.3103	Set with 10 icing decorators, stainless, assorted	7.6750
Lemon decorator	5.3403	Set with 3 tying and 2 larding needles	7.7350
Lemon zester	5.3503	Kitchen sharpening steel, round, 27 cm	7.8403
Apple corer, Ø 16 mm	5.3603.16	Fish scissors, stainless	8.1056.21
Filleting knife, flexible	5.3703.18		

**5.4924.0**

**LARGE CHEF'S CASE, EMPTY**

black, 51 x 38 cm  
without inlays

**5.4924.0**

  
7 611160 505552 S 1

**5.4923.1**

**INLAY UPPER PART**

**5.4923.1**

  
7 611160 505538 S 1

**5.4923.2**

**INLAY LOWER PART**

with magnetic bar

**5.4923.2**

  
7 611160 505545 S 1

Complimenting product: **7.6760** (Icing bag), see page 145



**5.4914**
**ROSEWOOD  
SMALL CHEF'S CASE, 14 PIECES**

black, 49 x 31 cm  
2 solid synthetic inlays

**5.4914**

 7 611160 504685 **S 1**



## content:

Potato peeler, single edge	5.0109	Shaping knife	5.3100
Kitchen knife	5.2000.10	Lemon decorator	5.3400
Carving knife	5.2000.19	Lemon zester	5.3500
Carving knife	5.2000.28	Filleting knife, flexible blade	5.3700.18
Carving fork, forged	5.2300.18	Boning knife	5.6000.15
Spatula, flexible	5.2600.23	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Pastry knife, wavy edge	5.2930.26	Kitchen sharpening steel, round, 27 cm	7.8330

**5.4914.0**
**SMALL CHEF'S CASE, EMPTY**

black, 49 x 31 cm  
without inlays

**5.4914.0**

 7 611160 505521 **S 1**

**5.4913.1**
**INLAY UPPER PART**
**5.4913.1**

 7 611160 505507 **S 1**

**5.4913.2**
**INLAY LOWER PART**
**5.4913.2**

 7 611160 505514 **S 1**

**5.4924**
**ROSEWOOD  
LARGE CHEF'S CASE, 23 PIECES**

black, 51 x 38 cm  
2 solid synthetic inlays

**5.4924**

 7 611160 502674 **S 1**



## content:

Potato peeler, single edge	5.0109	Salmon knife, fluted edge	5.4120.30
Kitchen knife	5.2000.10	Slaughter and butcher's knife	5.5200.28
Carving knife	5.2000.19	Decorating knife, forged	7.6052
Carving knife	5.2000.28	Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160
Carving fork, forged	5.2300.18	Boning knife	5.6300.15
Spatula, flexible	5.2600.25	Oyster knife	7.6391
Pastry knife, wavy edge	5.2930.26	Set with 10 icing funnels, stainless, assorted	7.6700
Shaping knife	5.3100	Set with 10 icing decorators, stainless, assorted	7.6750
Lemon decorator	5.3400	Set with 3 tying and 2 larding needles	7.7350
Lemon zester	5.3500	Kitchen sharpening steel, round, 27 cm	7.8330
Filleting knife, flexible blade	5.3700.18	Fish scissors, stainless	8.1056.21
Boning knife	5.6000.15		
Potato baller, 2 scoops (Ø 22 + 25 mm)	7.6160		
Kitchen sharpening steel, round, 27 cm	7.8330		

**5.4924.0**
**LARGE CHEF'S CASE, EMPTY**

black, 51 x 38 cm  
without inlays

**5.4924.0**

 7 611160 505552 **S 1**

**5.4924.1**
**INLAY UPPER PART**
**5.4924.1**

 7 611160 505569 **S 1**

**5.4924.2**
**INLAY LOWER PART**
**5.4924.2**

 7 611160 505576 **S 1**

Complimenting product: **7.6760** (Icing bag), see page 145

**7.4010.56 CUTLERY ROLL BAG SMALL, EMPTY**

dark gray

Length (closed): 48 cm  
Length (open): 56 cm  
Height (open): 48 cm  
Net weight: 448 g



**7.4010.82 CUTLERY ROLL BAG LARGE, EMPTY**

dark gray

Length (closed): 48 cm  
Length (open): 82 cm  
Height (open): 48 cm  
Net weight: 658 g



Placement recommendation for the Cutlery Roll Bag,  
8 pieces

**7.4010.56**

 7 611160 052261   S 1

**7.4011.47 CUTLERY ROLL BAG, 8 PIECES, EMPTY**

black

Length (closed): 48 cm  
Length (open): 47 cm  
Height (open): 48 cm  
Net weight: 490 g





**6.7191.CH**

**SWISS MAP KITCHEN SET, 2 PIECES**

Length x Width x Height: 40 x 25 x 0,6 cm



content:

Swiss Classic Cheese and sausage knife 6.7861

Swiss Map Cutting board, Epicurean



**7.4011.47**

 7 611160 057860   S 1





## KITCHEN UTENSILS

# MULTITASKING

VERSATILE  
EXCEPTIONAL FUNCTIONALITY  
ROBUST AND LONG-LASTING



From chopping and peeling to slicing and grating ...

Victorinox offers a variety of useful kitchen aids. Peelers in bright colors, graters, bottle openers, poultry shears and meat tenderizers are indispensable classics in our portfolio.

**5.0103** POTATO PEELER

single edge  
for right-handed use



5.0103

7 611160 500038 S 20



5.0101

7 611160 500021 S 20

**5.0203** POTATO PEELER

double edge



5.0203

7 611160 500069 S 20



5.0201

7 611160 500052 S 20

5.0203.S

7 611160 506450 S 12

5.0201.S

7 611160 506351 S 12

**5.0109** POTATO PEELER

single edge  
for right-handed use

5.0109

7 611160 500045 S 20


**5.0209** POTATO PEELER

double edge

5.0209

7 611160 500076 S 20



5.0209.S

7 611160 506474 S 12

**7.6070** POTATO PEELER «REX»

pivoting blade

7.6070

7 610652 001114 S 10



replacement blade

7.6071

**7.6070.7** POTATO PEELER «RAPID»

pivoting blade

7.6070.7

7 610652 001312 S 10



replacement blade

7.6071

**7.6072**
**JULIENNE CUTTER «J-STAR»**

pivoting blade

7.6072

7 610652 010048 S 10


**7.6073.3**
**POTATO PEELER**

stainless pivoting blade



7.6073.3

7 611160 705143 S 20



7.6073.03

**7.6075** UNIVERSAL PEELER

stainless pivoting blade  
serrated edge  
double edge



7.6075

7 611160 001481 S 20



7.6075.1

7 611160 043719 S 20

7.6075.4

7 611160 043726 S 20

7.6075.5

7 611160 043733 S 20

7.6075.8

7 611160 043740 S 20

replacement blade

7.6075.03

**7.6077**
**PEELER**

stainless serrated edge  
double edge



7.6077

7 611160 039552 S 20



7.6077.1

7 611160 050250 S 20

7.6077.4

7 611160 050267 S 20

7.6077.5

7 611160 050243 S 20

7.6077.8

7 611160 050229 S 20

replacement blade



**7.6079**
**TOMATO AND KIWI PEELER**

 stainless pivoting blade  
 serrated edge  
 double edge

■ **7.6079**
**7.6079**  
 7 611160 039569 S 20
■ **7.6079.1**
**7.6079.1**  
 7 611160 050236 S 20
■ **7.6079.4**
**7.6079.4**  
 7 611160 048271 S 20
■ **7.6079.5**
**7.6079.5**  
 7 611160 048288 S 20
■ **7.6079.8**
**7.6079.8**  
 7 611160 048295 S 20
■ **7.6079.9**
**7.6079.9**  
 7 611160 048301 S 20

replacement blade

**7.6075.03**
**7.6074**
**POTATO PEELER**

 stainless  
 ejects peel backwards

■ **7.6074**
**7.6074**  
 7 611160 004109 S 20

**7.6076**
**CHEESE GRATER**

stainless


■ **7.6076**
**7.6076**  
 7 611160 023285 S 20

**7.6078**
**HANDSLICER COMPLETE**

 with 3 stainless elements  
 – Slicer, double edge  
 – Julienne  
 – Grater  
 and peel holder

■ **7.6078**
**7.6078**  
 7 611160 030016 S 6

**7.6081.1**
**GRATER**

 stainless, rough edge  
 with anti-slip feet

NEW



with blade protection


■ **7.6081.1**
**7.6081.1**  
 7 611160 058010 S 10
**7.6082.4**
**GRATER**

 stainless, fine edge  
 with anti-slip feet

NEW



with blade protection


■ **7.6082.4**
**7.6082.4**  
 7 611160 058003 S 10

**5.3403 LEMON DECORATOR**

**LEMON DECORATOR**
5.3403
  
7 611160 502025 S 12

**5.3503 LEMON ZESTER**

**LEMON ZESTER**
5.3503
  
7 611160 502049 S 12

**5.3603.16 APPLE CORER**
 $\varnothing 16\text{ mm}$ 

**APPLE CORER**
5.3603.16
  
7 611160 502056 S 12

**5.3400 LEMON DECORATOR**

**LEMON DECORATOR**
5.3400
  
7 611160 502018 S 6

**5.3500 LEMON ZESTER**

**LEMON ZESTER**
5.3500
  
7 611160 502032 S 6

**5.3609.16 APPLE CORER**
 $\varnothing 16\text{ mm}$ 

lacquered wooden handle


**APPLE CORER**
5.3609.16
  
7 611160 502070 S 6

**7.6153.22 POTATO BALLER**

**POTATO BALLER**

stainless  
with 1 scoop  
 $\varnothing 22\text{ mm}$ 
7.6153.22
  
7 611160 703262 S 12

**7.6163 POTATO BALLER**

**POTATO BALLER**

stainless  
with 2 scoops  
 $\varnothing 22 + 25\text{ mm}$ 
7.6160
  
7 611160 703293 S 12


Wooden handle  
7.6163  
Synthetic handle  
7.6163  
7 611160 703309 S 12

**7.6230 MULTIPURPOSE TURNER**

**MULTIPURPOSE TURNER**

flexible  
blade  $8 \times 16\text{ cm}$ 

7.6230
  
7 611160 703354 S 10

Wooden handle  
7.6233  
Synthetic handle  
7.6233  
7 611160 001474 S 10

**7.6251 SPATULA**

**SPATULA**

shaped offset  
flexible  
blade  $8 \times 11\text{ cm}$ 

7.6251
  
7 611160 703361 S 12

**7.7305 MEAT TENDERIZER**

**MEAT TENDERIZER**

stainless  
1250 gr

7.7305
  
7 611160 050953 S 1

**7.6054.3 DECORATING KNIFE**

4 mm flat serration  
8,5 cm



■ 7.6054.3

7 611160 052506 S 10


**7.6053.3 DECORATING KNIFE, FORGED**

5 mm deep serration  
11 cm

plywood handle  
■ 7.6052

7 611160 703033 S 10



without rivets  
■ 7.6053.3

7 611160 705907 S 10


**7.6343 POULTRY SHEARS «VICTORINOX»**

stainless  
total length 25 cm

■ 7.6343

7 611160 703392 S 5

replacement spiral spring

7.6343.11


**7.6344 POULTRY SHEARS «PROFESSIONAL»**

stainless  
total length 25 cm

■ 7.6344

7 611160 705440 S 5

replacement spiral spring

7.6343.11


**7.6345 POULTRY SHEARS**

with buffer-spring  
stainless  
total length 25 cm

■ 7.6345

7 611160 704498 S 1

replacement spiral spring

7.6345.11


**7.6350 POULTRY SHEARS «VICTORINOX»**

stainless  
total length 25 cm  
easy to separate

■ 7.6350

7 611160 703408 S 1

replacement spiral spring

7.6350.11

**7.6363.3 MULTIPURPOSE KITCHEN SHEARS «VICTORINOX»**

stainless  
total length 20 cm



■ 7.6363

7 611160 705020 S 5

■ 7.6363.3

7 611160 705471 S 5

**7.6376 MULTIPURPOSE KITCHEN SHEARS «PROFESSIONAL»**

stainless, hot forged  
total length 19,5 cm



■ 7.6376

7 611160 030047 S 6


**7.6380 MASTICATEUR**

(meat mincing shears)  
stainless, curved  
total length 18 cm

■ 7.6380

7 611160 703460 S 1

replacement screw and nut  
replacement spring

7.6380.08  
7.6380.11

**7.6391 OYSTER KNIFE**

with hand-guard  
plywood



■ 7.6391

7 611160 703491 S 1

■ 7.6392

7 611160 703507 S 1

**7.6393 OYSTER KNIFE**

with hand-guard



■ 7.6393

7 611160 704801 S 1

**7.6857.3** UNIVERSAL CAN OPENER

■ 7.6857

7 611160 705167 S 10

■ 7.6857.3

7 611160 705174 S 10

**7.6871.3** ALL-PURPOSE CUTTER

total length 15 cm


 total length 15 cm  
■ 7.6871.3

7 611160 705624 S 12

replacement spring

8.7203.11

 total length 19 cm  
■ 7.6875.3

7 611160 705648 S 12

8.7210.11

**7.6912.3** PET BOTTLE OPENER

■ 7.6912

7 611160 705198 S 20

■ 7.6912.3

7 611160 705204 S 20

**7.6924** CORKSCREW
with foil cutter  
Teflon-coated corkscrew
■ 7.6924

7 611160 041883 S 12

**7.7340** TYING NEEDLE  
straight  
18 cm


straight 18 cm

7.7340

7 611160 037602 S 1

straight 24 cm

7.7342

7 611160 704108 S 1

curved 20 cm

7.7343

7 611160 704115 S 1

**7.7347** LARDING NEEDLE  
curved  
16 cm


curved 16 cm

7.7347

7 611160 704122 S 1

curved 24 cm

7.7348

7 611160 704139 S 1

**7.6700** SET ICING FUNNELS  
10 pieces  
assorted, stainless

7.6700

7 611160 703637 S 1


**7.6750** SET ICING DECORATORS  
10 pieces  
assorted, stainless

7.6750

7 611160 703644 S 1


**7.6760** ICING BAG  
length: 43 cm  
material:  
100% cotton  
coated with polyurethane  
(PU; boil-proofed material)

7.6760

7 611160 703651 S 1





Find out more  
about the right way  
to sharpen a knife



## SHARPENING + SAFETY

# EASY. EFFECTIVE. SAFE.

RUST RESISTANT  
EXCEPTIONALLY LONG SERVICE LIFE  
EASY AND EFFICIENT TO USE



For an enjoyable cooking experience, you need sharp knives, and to keep your knives sharp you need to use a sharpening steel regularly. All our models are produced in Europe, and experience shows they offer an exceptionally long service life. Ergonomically designed handles ensure the tools are comfortable to hold.

[Sharpening Steels / Knife Sharpeners and Cut Resistant Gloves ►](#)



7.8003

**DOMESTIC SHARPENING STEEL**

round  
medium-finecut  
18 cm



round, 18 cm  
7.8003

round, 20 cm  
7.8013

round, 23 cm  
7.8033

7 611160 704160 S 6

7 611160 704191 S 6

7 611160 704221 S 6

7.8020

**DOMESTIC SHARPENING STEEL**

oval, beechwood handle  
medium-finecut  
20 cm



7.8020  
7 611160 704214 S 6

7.8210

**DOMESTIC SHARPENING STEEL**

round, rosewood handle  
medium-finecut  
20 cm



7.8210  
7 611160 704252 S 6

7.8213

**DOMESTIC SHARPENING STEEL**

round  
medium-finecut  
20 cm



7.8213  
7 611160 704276 S 6

7.8303

**KITCHEN SHARPENING STEEL**

round  
medium-finecut  
25 cm



7.8303  
7 611160 704290 S 6

7.8323

**KITCHEN SHARPENING STEEL**

oval, diamond-coated  
26 cm



oval, 23 cm  
7.8313

7 611160 705051 S 1

oval, 26 cm  
7.8323

7 611160 705044 S 1

7.8327

**KITCHEN SHARPENING STEEL**

oval, diamond-coated  
27 cm



7.8327  
7 611160 705969 S 1

7.8330

**KITCHEN SHARPENING STEEL**

round, beechwood handle  
medium-finecut  
27 cm



round, 27 cm  
7.8330

7 611160 704313 S 6

oval, 27 cm  
7.8340

7 611160 704337 S 6

7.8333

**KITCHEN SHARPENING STEEL**

round  
medium-finecut  
27 cm



round, 27 cm  
7.8333

7 611160 704320 S 6

oval, 27 cm  
7.8343

7 611160 704344 S 6

**7.8403 KITCHEN SHARPENING STEEL**

round  
medium-finecut  
27 cm


 7.8403


S  
6**7.8413 BUTCHER SHARPENING STEEL**

round  
medium-finecut  
30 cm


 7.8413


S  
6
 7.8423


S  
6**7.8513 BUTCHER SHARPENING STEEL**

round  
finecut  
30 cm


 7.8513


S  
6
 7.8523


S  
6**7.8553 DUO CERAMIC SHARPENER**

blue: granularity 360, rough  
white: granularity 1000, fine  
round  
26 cm


 7.8553


S  
1**7.8620 BUTCHER SHARPENING STEEL**

oval, beechwood handle  
micro-finecut  
30 cm


 7.8620


S  
6**7.8623 BUTCHER SHARPENING STEEL**

oval  
micro-finecut  
30 cm


 7.8623


S  
6

**4.3311 KNIFE SHARPENER**  
 diamond-coated

4.3311  
  
 7 611160 404022 B 10


**4.3323 DUAL-KNIFE SHARPENER**

4.3323  
  
 7 611160 705129 B 10


**7.8714 KNIFE SHARPENER SMALL «VICTORINOX SHARPY»**

for wavy edge and Swiss Army Knives

7.8714  
  
 7 611160 019745 B 10

replacement blades (1 pair)

7.8714.03


**7.8715 KNIFE SHARPENER «VICTORINOX»**

7.8715  
  
 7 611160 706003 B 5

replacement blades (1 pair)

7.8715.03


**7.8721.3 KNIFE SHARPENER**

with ceramic rolls

- 2 levels:  
 I. pre-grinding  
 II. precision-grinding

7.8721  
  
 7 611160 030061 S 6



7.8721.3  
  
 7 611160 030665 S 6

**7.9036.M SOFT-CUT RESISTANT GLOVE**  
 for knife hand


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

Knitted working glove made of Brinx® (0,05 mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.

white marking  
 7.9036.S  
  
 7 611160 047021 S 1

red marking  
 7.9036.M  
  
 7 611160 047038 S 1

blue marking  
 7.9036.L  
  
 7 611160 047045 S 1

orange marking  
 7.9036.XL  
  
 7 611160 047052 S 1

**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 Brinx® (0,08 mm), A8C, polyester and stainless steel.

Application: Slaughterhouse, food preparation or food service.

white marking  
 7.9037.S  
  
 7 611160 047069 S 1

red marking  
 7.9037.M  
  
 7 611160 047076 S 1

blue marking  
 7.9037.L  
  
 7 611160 047083 S 1



## SCISSORS

# SINCE 1930

FOR SPECIALIST USE  
EXCEPTIONAL FUNCTIONALITY  
ROBUST AND LONG-LASTING



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

Household and Professional Scissors, Stainless / Household and Professional Scissors, Forged ►►

**8.0904.10 HOUSEHOLD AND PROFESSIONAL SCISSORS**

total length 10 cm



8.0904.10

S  
5**8.0905.13 HOUSEHOLD AND PROFESSIONAL SCISSORS**

total length 13 cm



8.0905.13

S  
5for left-handed use  
8.0905.13LS  
5**8.0906.16 HOUSEHOLD AND PROFESSIONAL SCISSORS**

total length 16 cm



8.0906.16

S  
5for left-handed use  
8.0906.16LS  
5**8.0907.19 HOUSEHOLD AND PROFESSIONAL SCISSORS**

total length 19 cm

total length 19 cm  
8.0907.19S  
5total length 21 cm  
8.0908.21S  
5for left-handed use  
total length 21 cm  
8.0908.21LS  
5total length 23 cm  
8.0909.23S  
5**8.0919.24 TAILOR'S SCISSORS**

total length 24 cm



8.0919.24

S  
5**8.0961.10 POCKET SCISSORS**

total length 10 cm



8.0961.10

S  
5**8.0973.23 PAPER SCISSORS**

total length 23 cm



8.0973.23

S  
5**8.0986.16 HOUSEHOLD AND HOBBY SCISSORS**

total length 16 cm

total length 16 cm  
8.0986.16S  
5total length 19 cm  
8.0987.19S  
5**8.0995.13 POCKET SCISSORS**

total length 13 cm



8.0995.13

S  
5



## SCISSORS

Household and Professional Scissors, Stainless

### 8.0999.23 ALL-PURPOSE SCISSORS

total length 23 cm



**8.0999.23**



S  
5

### 8.1002.15 HAIRDRESSER'S SCISSORS

micro-serrated  
total length 15 cm



total length 15 cm  
**8.1002.15**



S  
12

total length 17 cm  
**8.1002.17**



S  
12

### 8.1004.16 THINNING SCISSORS

total length 16 cm



**8.1004.16**



S  
12

### 8.1005.16 THINNING SCISSORS

total length 16 cm



**8.1005.16**



S  
12

### 8.1007.21 PINKING SHEARS

total length 21 cm



**8.1007.21**



S  
12

## SCISSORS

Household and Professional Scissors, Forged

### 8.1014.15 HOUSEHOLD SCISSORS «FRANCE»

total length 15 cm



total length 13 cm  
**8.1014.13**



S  
12

total length 15 cm  
**8.1014.15**



S  
12

total length 18 cm  
**8.1014.18**



S  
12

### 8.1016.15 HOUSEHOLD SCISSORS «SWEDEN»

total length 15 cm



total length 13 cm  
**8.1016.13**



S  
12

total length 15 cm  
**8.1016.15**



S  
12

total length 18 cm  
**8.1016.18**



S  
12

### 8.1021.18 HOUSEHOLD SCISSORS «SWEDEN»

with long eye  
total length 18 cm



**8.1021.18**



S  
12

### 8.1034.10 POCKET SCISSORS

foldable, in leather pouch  
total length 10 cm



**8.1034.10**



S  
6





## SCISSORS

Household and Professional Scissors, Forged

### 8.1039.09 EMBROIDERY SCISSORS

goldplated  
total length 9 cm

8.1039.09

7 611160 800916 S 12



### 8.1040.09 STORK EMBROIDERY SCISSORS

goldplated  
total length 9 cm



total length 9 cm  
 8.1040.09

7 611160 800947 S 12

total length 12 cm  
 8.1040.12

7 611160 800954 S 12

total length 16 cm  
 8.1040.16

7 611160 800978 S 12

### 8.1056.21 FISH SCISSORS

stainless  
total length 21 cm



8.1056.21

7 611160 804167 S 10

### 8.1119.26 TAILOR'S SCISSORS

fine polished  
black varnished handles  
total length 26 cm



8.1119.26

7 611160 801074 S 12





VICTORINOX



## AMBASSADOR

# CULINARY CREATIVES USE KNIVES FROM VICTORINOX

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

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

### Nenad Mlinarevic

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



*Find out why our partners  
choose Victorinox*



**9.6016... SPECIAL MODELS**

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.6016.1</b>
German	<b>9.6016.2</b>
French	<b>9.6016.3</b>
Spanish	<b>9.6016.4</b>
Chinese	<b>9.6016.6</b>

**9.6018... STANDARD MODELS**

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.6018.1</b>
German	<b>9.6018.2</b>
French	<b>9.6018.3</b>
Spanish	<b>9.6018.4</b>
Chinese	<b>9.6018.6</b>

**9.6026... GARDEN TOOLS**

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.6026.1</b>
German	<b>9.6026.2</b>
French	<b>9.6026.3</b>
Spanish	<b>9.6026.4</b>

**9.7015... SWISS CLASSIC**

Quality household knives

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7015.1</b>
German	<b>9.7015.2</b>
French	<b>9.7015.3</b>
Spanish	<b>9.7015.4</b>

**9.7016... STANDARD MODELS**

Quality household knives

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7016.1</b>
German	<b>9.7016.2</b>
French	<b>9.7016.3</b>
Spanish	<b>9.7016.4</b>

**9.7017... PROFESSIONAL KNIVES**

for hotels, restaurants and catering

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7017.1</b>
German	<b>9.7017.2</b>
French	<b>9.7017.3</b>
Spanish	<b>9.7017.4</b>

**9.7018... PROFESSIONAL KNIVES**

for food processing

open 600 x 210 mm  
folded 100 x 210 mm

English	<b>9.7018.1</b>
German	<b>9.7018.2</b>
French	<b>9.7018.3</b>
Spanish	<b>9.7018.4</b>

**9.7020... GRAND MAÎTRE**

Forged by master craftsmen

open 300 x 210 mm  
folded 100 x 210 mm

English	<b>9.7020.1</b>
German	<b>9.7020.2</b>
French	<b>9.7020.3</b>
Spanish	<b>9.7020.4</b>

**9.7058... HOUSEHOLD AND PROFESSIONAL KNIVES**

Brochure

folded 220 x 148 mm

English	<b>9.7058.1</b>
German	<b>9.7058.2</b>
French	<b>9.7058.3</b>
Spanish	<b>9.7058.4</b>

**PRICE GUIDE**

The prices correspond to Victorinox's cost prices.

For the items marked with \* we charge half of our cost price. For the items marked with \*\* we charge the full price.

For all other articles which are not specially marked, Victorinox pays 75% of the cost price and the distributor 25%. (free of charge for retailers)

**9.6027 USER'S GUIDE TO «SWISSCHAMP»**

Introduction to the use of all features

in eight languages (English, German, French, Spanish, Italian, Chinese, Japanese and Russian)

40 x 100 mm

**9.6027**


**9.6037. ... COMPANION FOR LIFE**

True stories from around the world

English	<b>9.6037.1</b>
German	<b>9.6037.2</b>
French	<b>9.6037.3</b>
Spanish	<b>9.6037.4</b>


**9.6070 ADVERTISING STICKER**

SwissChamp

**9.6070**


**9.6076. ... CARRIER BAGS**

Polyethylene, printed on both sides

small	220 x 300 mm	<b>9.6076.01*</b>
large	365 x 480 mm	<b>9.6076.02*</b>


**9.6079 UMBRELLA**

Blue, with printed Victorinox logo  
Ø 120 cm

**9.6079\***


**9.6085.22 BASEBALL CAP**

With embroidered Victorinox logo  
Size adjustable

blue

**9.6085.22\***

black

**9.6085.32\***


**9.6082.22 T-SHIRT**

Anthractite  
With embroidered Victorinox logo

size S

**9.6082.22S\***

size M

**9.6082.22M\***

size L

**9.6082.22L\***

size XL

**9.6082.22XL\***

size XXL

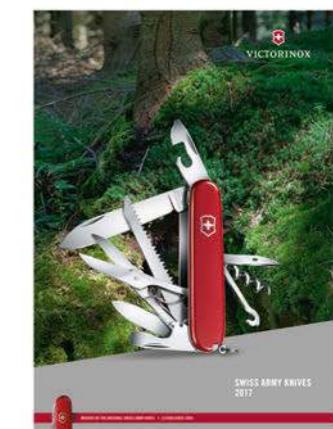
**9.6082.22XXL\***


**9.2101. ... SWISS ARMY KNIVES**

Catalog 2017

**NEW**

English, without prices	<b>9.2101.1</b>
German, without prices	<b>9.2101.2</b>
French, without prices	<b>9.2101.3</b>
Spanish, without prices	<b>9.2101.4</b>
German, RRP CHF	<b>9.2331.2</b>
French, RRP CHF	<b>9.2331.3</b>


**9.2102. ... HOUSEHOLD AND PROFESSIONAL KNIVES**

Catalog 2017

**NEW**

English, without prices	<b>9.2102.1</b>
German, without prices	<b>9.2102.2</b>
French, without prices	<b>9.2102.3</b>
Spanish, without prices	<b>9.2102.4</b>
German, RRP CHF	<b>9.2332.2</b>
French, RRP CHF	<b>9.2332.3</b>



## MULTI-TOOLS

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

Multi-tools should never be cleaned in a dishwasher.



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

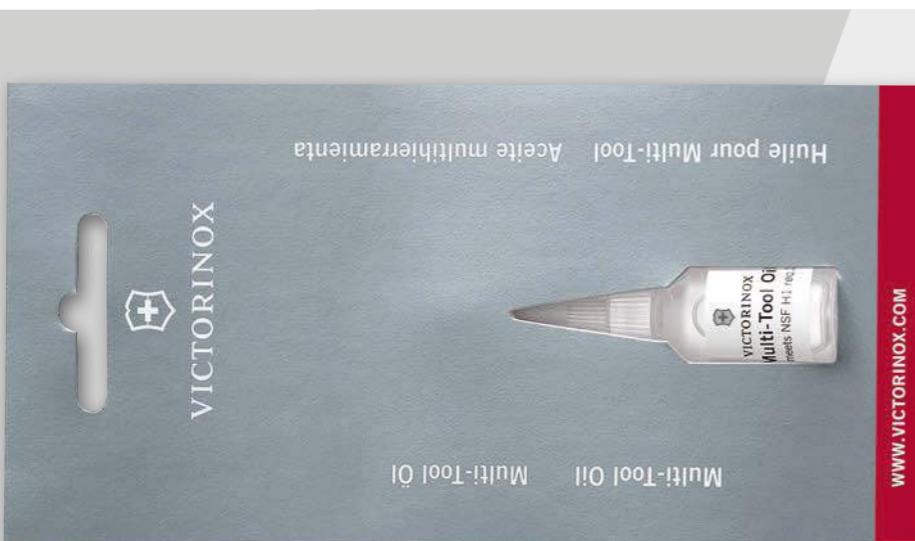
Key features:

- Maintains tool mechanics
- Protects against corrosion
- Meets NSF H1 requirements



## HOUSEHOLD AND PROFESSIONAL KNIVES

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



B BLISTER (B)



## VICTORINOX WARRANTY

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

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

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

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

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

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

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

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

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

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



VICTORINOX





## HANDLE-SHAPE

### SWISS CLASSIC

Curved shape  
ergonomic



### STANDARD

Classic shape  
straight



### FIBROX

Classic shape



Safety Grip  
for increased safety



Safety Nose  
for maximum safety



### ROSEWOOD

Classic shape  
straight



American shape



### SWIBO

Basic shape

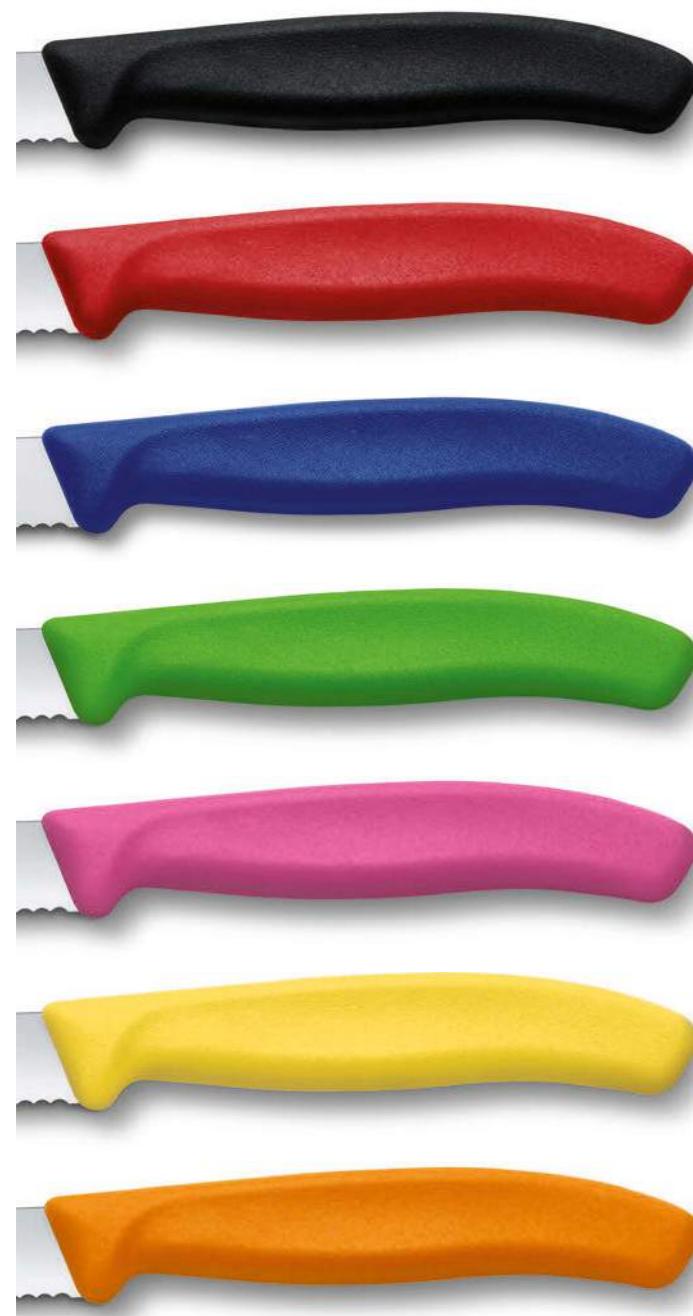


### GRAND MAÎTRE

POM



## HANDLE-COLORS



BLACK

RED

BLUE

GREEN

PINK

YELLOW

ORANGE

## FIBROX HACCP-LINE

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

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





VICTORINOX

Switzerland

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