



VICTORINOX



PROFESSIONAL KNIVES
2017



MAKERS OF THE ORIGINAL SWISS ARMY KNIFE | ESTABLISHED 1884



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.

Karl Elsener
CEO Victorinox

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	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 4th digit of the item number.

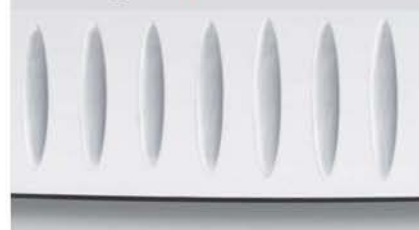
Normal straight edge 5.2003.15



Flexible blade 5.6613.15



Fluted edge 6.8523.17



Wavy edge 6.8633.21



Other shape of blade 5.4063.18



00 + saw edge 5.4473.25



60 + fluted edge 6.8083.20



SWIBO

VICTORINOX

SWISS MADE

5.4473.25

NSF

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SWISS MADE

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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



SWIBO

■ 5.8409.16



ROSEWOOD

■ 7.7200.206



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



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

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



CORRECT HANDLING AND CARE

The Blade

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

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

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

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

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





Certification to
NSF / ANSI 2

FIBROX

BY PROFESSIONALS, FOR PROFESSIONALS

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



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

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

**FIBROX**

Chef's Knives

5.2003.12**KITCHEN KNIFE**

12 cm

**5.2003.12**S
6

15 cm

5.2003.15S
6**5.2001.15**S
6**5.2002.15**S
6**5.2004.15**S
6**5.2007.15**S
6**5.2008.15**S
6**5.2003.19****CARVING KNIFE**

19 cm

**5.2003.19**S
6**5.2001.19**S
6**5.2002.19**S
6**5.2004.19**S
6**5.2007.19**S
6**5.2008.19**S
6

22 cm

5.2003.22S
6

25 cm

5.2003.25S
6**5.2001.25**S
6**5.2002.25**S
6**5.2004.25**S
6**5.2007.25**S
6**5.2008.25**S
6

28/31 cm

5.2003.28S
6**5.2003.31**S
6



5.2033.22

CARVING KNIFE

wavy edge
22 cm



5.2033.19



S 6

5.2033.22



S 6

5.2033.25



S 6

5.2063.20

CARVING KNIFE

extra wide blade
20 cm



5.2063.20



S 6

5.2533.21

BREAD KNIFE

wavy edge
21 cm



5.2533.21



S 6

5.2803.18

CARVING KNIFE

straight, narrow blade
18 cm



5.2803.15



S 6

5.2803.18



S 6

5.2933.26

PASTRY KNIFE

wavy edge
26 cm



5.2933.26



S 6

FIBROX

**FIBROX**

Chef's Knives

5.3703.18**FILLETING KNIFE**flexible blade
18 cm**5.3703.16**S
6**5.3703.18**S
6**5.3703.20**S
6**5.3763.20****FILLETING KNIFE**rear curved edge, flexible blade
20 cm**5.3763.20**S
6**5.3813.18****FISH FILLETING KNIFE**super flexible blade
18 cm**5.3813.18**S
6**4.0898****SHEATH**

for fish filleting knives

**4.0898**S
1



5.4003.18

KITCHEN CLEAVER

18 cm



320 gr

5.4003.18



S
6

600 gr

5.4003.19



S
6

5.4063.18

CHEF'S KNIFE

Chinese style

18 cm



5.4063.18



S
6

FIBROX



**FIBROX**

Slicing Knives

5.4203.25**SLICING KNIFE**round blade, blade width 30 mm
25 cm

■ 5.4203.25

S
6

■ 5.4203.30

S
6

■ 5.4203.36

S
6**5.4233.25****LARDING KNIFE**wavy edge, round blade, blade width 30 mm
25 cm

■ 5.4233.25

S
6

■ 5.4233.30

S
6

■ 5.4233.36

S
6**5.4403.25****SLICING KNIFE**pointed tip, blade width 30 mm
25 cm

■ 5.4403.25

S
6**5.4433.25****SLICING KNIFE**wavy edge, pointed tip, blade width 30 mm
25 cm

■ 5.4433.25

S
6



5.4473.25

SAUSAGE KNIFE

rear saw edge, pointed tip
25 cm



5.4473.25



S
6

5.4503.30

SLICING KNIFE

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



5.4503.25



S
6

5.4503.30



S
6

5.4623.30

SALMON KNIFE

fluted edge, flexible blade
30 cm



5.4623.30



S
6

5.4723.30

SLICING KNIFE

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



5.4723.30



S
6

5.4723.36



S
6

**FIBROX**

Boning Knives

5.6003.15**BONING KNIFE**straight blade
15 cm

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**5.6003.15M**

S 6

5.6008.15M

S 6

5.6103.15**BONING KNIFE**straight, narrow blade
15 cm**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**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



■ 5.6303.12



S 6

■ 5.6303.15



S 6

5.6403.15

BONING KNIFE

rear curved edge, narrow blade
12 cm



■ 5.6403.12



S 6

■ 5.6403.15



S 6

5.6413.15

BONING KNIFE

rear curved edge, narrow,
flexible blade
15 cm



■ 5.6413.12



S 6

■ 5.6413.15



S 6

5.6503.15

BONING KNIFE

curved blade
15 cm



■ 5.6503.15



S 6

■ 5.6501.15



S 6

■ 5.6502.15



S 6

■ 5.6508.15



S 6

FIBROX

**FIBROX**

Boning Knives

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

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

15 cm

5.6603.15S
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



5.6611.12



5.6612.12



5.6618.12



15 cm

5.6613.15



5.6611.15



5.6612.15



5.6614.15



5.6617.15



5.6618.15



5.6613.15M

SAFETY GRIP BONING KNIFE

curved, narrow, flexible blade
15 cm



12 cm

5.6613.12M



5.6612.12M



5.6618.12M



15 cm

5.6613.15M



5.6612.15M



5.6618.15M



5.6663.15

BONING KNIFE

curved, narrow, super flexible blade
15 cm



NEW



5.6663.15



5.6903.15

GUT AND TRIPE KNIFE

blunt bulb tip
curved blade
15 cm



NEW



5.6903.15



**FIBROX**

Butcher's Knives

5.5103.10**RABBIT KNIFE**

10 cm

**5.5103.10**S
6**5.5108.10**S
6**5.5203.26****SLAUGHTER AND BUTCHER'S KNIFE**

26 cm

**5.5203.16**S
6**5.5203.18**S
6**5.5203.20**S
6**5.5203.23**S
6**5.5203.26**S
6**5.5203.28**S
6**5.5203.31**S
6**5.5203.36**S
6**5.5208.16**S
6**5.5208.18**S
6**5.5208.20**S
6**5.5208.23**S
6**5.5208.26**S
6**5.5208.28**S
6**5.5203.18L****SAFETY NOSE SLAUGHTER AND BUTCHER'S KNIFE**

18 cm

**5.5203.18L**S
6



5.5503.18

STICKING KNIFE

straight blade
18 cm



5.5503.18



5.5501.18



5.5502.18



5.5508.18



20 cm

5.5503.20



5.5501.20



5.5502.20



5.5508.20



22 cm

5.5503.22



5.5501.22



5.5502.22



5.5508.22



25 cm

5.5503.25



5.5503.30

CUTLET AND STEAK KNIFE

straight blade
30 cm



5.5503.30



**FIBROX**

Butcher's Knives

5.5503.18L**SAFETY NOSE STICKING KNIFE**straight blade
18 cm**5.5503.18L**

S 6

5.5503.20L

S 6

5.5503.22L

S 6

5.5508.18L

S 6

5.5603.16**STICKING KNIFE**pointed tip
16 cm**5.5603.12**

S 6

5.5603.14

S 6

5.5603.16

S 6

5.5603.18

S 6

5.5603.20

S 6

5.5601.16

S 6

5.5602.14

S 6

5.5602.16

S 6

5.5603.16M**SAFETY GRIP STICKING KNIFE**pointed tip
16 cm**5.5603.16M**

S 6

5.5903.08**POULTRY KNIFE**small handle
8 cm**5.5903.08**

S 6



5.5903.08M

POULTRY KNIFE

medium handle
8 cm



5.5903.08M



S 6



5.5903.09

POULTRY KNIFE

small handle
9 cm



5.5903.09



S 6

5.5903.11



S 6



5.5903.11M

POULTRY KNIFE

medium handle
11 cm



5.5903.09M



S 6

5.5903.11M



S 6



5.7203.20

SLAUGHTER KNIFE

curved, narrow blade
20 cm



5.7203.20



S 6

5.7203.25



S 6



5.7303.25

CIMETER STEAK KNIFE

curved blade
25 cm



5.7303.25



S 6

5.7303.31



S 6

5.7303.36



S 6



**FIBROX**

Butcher's Knives

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

5.7404.25



S 6

5.7407.25



S 6

5.7408.25



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**widened 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

FIBROX

**FIBROX**

Cheese Knives

6.1103.16**CHEESE KNIFE**

blade 18 x 16 cm



blade 15 x 9 cm

6.1103.09**S 1**

blade 18 x 16 cm

6.1103.16**S 1**

blade 19 x 22 cm

6.1103.22**S 1****6.1203.30****CHEESE KNIFE**

30 cm

**6.1203.30****S 1****6.1203.36****S 1****6.1323.21****BUTTER AND CREAM CHEESE KNIFE**

fluted edge

21 cm

**6.1323.21****S 1**







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 ►►**

ROSEWOOD

**ROSEWOOD**

Chef's Knives

5.0700**PARING KNIFE**

pointed tip
10 cm
without blade protection

 **5.0700****5.0730****PARING KNIFE**

wavy edge
pointed tip
10 cm
without blade protection

 **5.0730****5.1630.21G****BREAD KNIFE**

wavy edge
21 cm

NEW **5.1630.21G****5.1800.18****CARVING KNIFE**

straight, narrow blade
18 cm

 **5.1800.18****5.1930.18****CARVING KNIFE**

wavy edge
18 cm

 **5.1930.18****5.2000.12****KITCHEN KNIFE**

pointed tip
12 cm

 **5.2000.12** **5.2000.15**



5.2000.19G

CARVING KNIFE

19 cm



5.2000.19G

NEW

5.2000.22G

NEW

5.2000.25G

NEW



G 6



G 6



G 6

5.2000.28G

NEW

5.2000.31



G 6



S 6

5.2030.12

KITCHEN KNIFE

wavy edge

12 cm



5.2030.12



S 6

5.2030.19



S 6

5.2030.22



S 6

7 cm normal rear straight edge

5.2030.25



S 6

5.2060.20G

CARVING KNIFE

extra wide blade

20 cm

NEW



5.2060.20G



G 6



G

GIFT BOX (G)

**ROSEWOOD**

Chef's Knives

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

5.2600.20S
6

spreading length 23 cm

5.2600.23S
6

spreading length 25 cm

5.2600.25S
6**5.2700.25****SPATULA**shaped offset
spreading length 20 cm

spreading length 15 cm

5.2700.20S
6

spreading length 18 cm

5.2700.23S
6

spreading length 20 cm

5.2700.25S
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





ROSEWOOD

Chef's Knives

5.3700.18

FILLETING KNIFE

flexible blade
18 cm



■ 5.3700.16



■ 5.3700.18



5.3810.18

FISH FILLETING KNIFE

super flexible blade
18 cm



■ 5.3810.18



4.0898

SHEATH

for fish filleting knives



■ 4.0898





5.3900.33

STRIKING KNIFE

800 gr, plywood
33 cm



5.3900.33



5.4000.18

KITCHEN CLEAVER

600 gr
18 cm



5.4000.18



6.8500.17G

SANTOKU KNIFE

17 cm



6.8500.17G



6.8520.17G

SANTOKU KNIFE

fluted edge
17 cm



6.8520.17G



ROSEWOOD

**ROSEWOOD**

Kitchen Sets

5.1020.2G**CARVING SET, 2 PIECES**

NEW



content:

Carving knife 5.2000.19

Carving fork 5.2100.15

5.1020.2GG
1**5.1020.21G****KITCHEN SET, 2 PIECES**

NEW



content:

Carving knife 5.2000.19

Bread knife 5.1630.21

5.1020.21GG
1**5.1120.2G****STEAK KNIFE SET, 2 PIECES**

14 cm

NEW



content:

2 x Steak knife 6.7900.14

5.1120.2GG
1



5.1050.2G

CARVING SET, 2 PIECES

NEW



content:

Kitchen knife 5.2000.15

Carving knife 5.2000.22

5.1050.2G



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



G
1

ROSEWOOD



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



5.6106.15

BONING KNIFE

American handle
straight, narrow blade
15 cm



5.6106.15



5.6406.12

BONING KNIFE

American handle
rear curved edge, narrow blade
12 cm



5.6406.12



5.6406.15



5.6416.12

BONING KNIFE

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



5.6416.12



5.6416.15





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



ROSEWOOD

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

16 cm

**5.5200.12**S
6**5.5200.14**S
6**5.5200.16**S
6**5.5200.18**S
6**5.5200.20**S
6**5.5200.23**S
6**5.5200.26**S
6**5.5200.28**S
6**5.5200.31**S
6**5.5200.36**S
6**5.5500.20****STICKING KNIFE**

straight blade

20 cm

**5.5500.20**S
6**5.5500.25**S
6**5.5600.16****STICKING KNIFE**

pointed tip

16 cm

**5.5600.12**S
6**5.5600.14**S
6**5.5600.16**S
6



5.7200.20

SLAUGHTER KNIFE

curved, narrow blade
20 cm



5.7200.20



5.7200.25



5.7300.31

CIMETER STEAK KNIFE

curved blade
31 cm



5.7300.25



5.7300.31



5.7300.36



5.7600.18

SLAUGHTER KNIFE

stiff thick blade
18 cm



5.7600.18



5.8000.15

SKINNING KNIFE

15 cm



5.8000.15



ROSEWOOD



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 ►►

**SWIBO**

Chef's Knives

5.8448.16**FISH FILLETING KNIFE**

narrow handle
flexible blade
with scaler
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

S SB-SHEATH (S)



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



**SWIBO**

Slicing Knives

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

**SWIBO**

Boning Knives

5.8407.16**BONING KNIFE**curved blade
16 cm

5.8407.16

S
6**5.8408.13****BONING KNIFE**curved, narrow blade
13 cm

5.8408.10

S
6

5.8408.13

S
6

5.8408.16

S
6**5.8409.16****BONING KNIFE**curved, narrow, flexible blade
16 cm

5.8409.13

S
6

5.8409.16

S
6

5.8411.20**STICKING KNIFE**straight blade
20 cm

5.8411.18



5.8411.20



5.8411.22



5.8411.25

**5.8412.15****STICKING KNIFE**

15 cm



5.8412.13



5.8412.15



5.8412.18



5.8412.21

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

16 cm



5.8421.14



5.8421.16



5.8421.18



**SWIBO**

Butcher's Knives

5.8426.21**SLAUGHTER KNIFE**widened tip
21 cm

5.8426.17



S 6

5.8426.21



S 6

5.8426.24



S 6

5.8427.18**SKINNING KNIFE**widened tip
18 cm

5.8427.15



S 6

5.8427.18



S 6

5.8429.13**LAMB SKINNING KNIFE**

13 cm



5.8429.13



S 6

5.8431.26**SLAUGHTER AND BUTCHER'S KNIFE**

26 cm



5.8431.21



S 6

5.8431.24



S 6

5.8431.26



S 6

5.8431.29



S 6

5.8431.31



S 6

5.8431.34



S 6



5.8433.31

CUTLET AND STEAK KNIFE

straight blade
31 cm



5.8433.31



S
6

5.8434.20

CIMETER STEAK KNIFE

curved blade
20 cm



5.8434.20



S
6

5.8434.26



S
6

5.8435.26

SLAUGHTER KNIFE

stiff, thick, curved blade
26 cm



5.8435.22



S
6

5.8435.26



S
6

5.8436.25

SLAUGHTER AND BUTCHER'S KNIFE

stiff, thick, curved blade with widened tip
25 cm



5.8436.22



S
6

5.8436.25



S
6

5.8436.31



S
6





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