

2022 CATALOG RETAIL CUTLERY



VICTORINOX

2022
RETAIL CUTLERY



KITCHEN TOOLS FOR EVERY TASK

PRECISION MEETS STYLE

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

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

Victorinox’s expertise in high-precision steel processing is also reflected in its “different knife categories for household use”. Our household knives meet the highest standards of design excellence. We have something for everyday cooks and passionate home chefs. The wide range of models covers all needs, from slicing, dicing, chopping and grating to cutlery blocks and kitchen utensils.



Carl Elsener
CEO Victorinox



20 SWISS CLASSIC



68 WOOD



55 SWISS MODERN



80 GRAND MAÎTRE

20 SWISS CLASSIC

- 22 Paring Knives
- 26 Household Knives
- 31 Kitchen Sets
- 44 Cutlery Blocks
- 52 Displays

55 SWISS MODERN

- 58 Wood
- 62 Paring Knives
- 62 Tableware
- 63 Household Knives
- 65 Kitchen Sets
- 67 Cutlery Blocks

68 WOOD

- 70 Kitchen Knives
- 73 Kitchen Sets
- 79 Cutlery Blocks

80 GRAND MAÎTRE

- 82 Wood
- 88 POM



96 STORAGE



102 KITCHEN UTENSILS

96 STORAGE

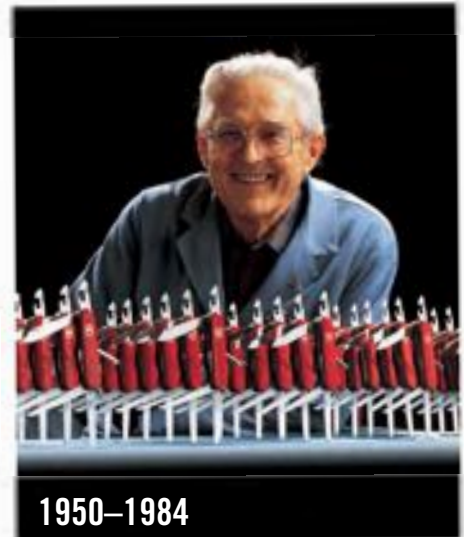
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HISTORY



1884 – 1897

- 1884** Karl Elsener I opens a knife cutler's workshop in Ibach-Schwyz. His mother Victoria actively supports him in his endeavors.
- 1891** Karl Elsener I establishes the Association of Swiss Master Cutlers. As a result, he is able to deliver the first major supply of soldier's knives to the Swiss Army.
- 1897** The original Swiss Officer's and Sports Knife is patented. It is known around the world today as the "Swiss Army Knife".

1909 – 1945

- 1909** In memoriam of his mother, Karl Elsener I chooses her first name Victoria as the brand name and registers the emblem with the cross and shield as a trademark. Today it is a registered trade-mark in over 120 countries.
- 1921** The invention of stainless steel (Inox) is a highly significant development for the cutlery industry. The combination of the two words "Inox" and "Victoria" results in today's company and brand name – Victorinox.
- 1931** Carl Elsener II introduces automation. In 1931, Brown Boveri is commissioned to set up the world's first all-electric ardening plant in Ibach. This guarantees that all knives are of a consistent high quality.
- 1945** US soldiers stationed in Europe after World War II buy it in large quantities and it is a popular souvenir to take home.



1950 – 1984

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



1989



1999



2014



2020



2020

1989 – 2020

- 1989** Market entry for “Watches” under its Swiss Army brand in North America with its former U.S. sales partner.
- 1992** Opening of the first sales subsidiary in Japan.
- 1994** Establishment of Carl and Elise Elsener-Gut Foundation with the mission to support national and international charitable projects.
- 1999** Market entry for “Travel Gear” with the American TRG Group in St. Louis as licensee.
- 2000** Establishment of the Victorinox Foundation which holds 90 % of the share capital of Victorinox AG. The remaining 10 % belong to the non-profit Carl and Elise Elsener-Gut Foundation.
- 2001** Launch of a clothing line in the U.S. and opening of the first Victorinox store in SoHo, New York.
- 2005** Acquisition of the long-standing Swiss knife and watch manufacturer Wenger SA in Delémont. Wenger remains an independently operating subsidiary of Victorinox.
- 2007** Carl Elsener IV takes over the company management and further expands Victorinox as a global multi-product brand. Establishment of Victorinox Swiss Army Fragrance AG.
- 2008** Opening of the first European Victorinox flagship store in London.

- 2011** Opening of the Swiss Knife Valley Visitor Center in Brunnen, Switzerland.
Carl Elsener III gets inducted into the BLADE Magazine Cutlery Hall of Fame.
- 2013** Integration of the Wenger knife business into the Victorinox brand.
- 2014** Acquisition of the travel gear business from previous licensee and establishment of the new business unit Victorinox Travel Gear AG.
Opening of a store at a prime location in the city center of Zurich.
- 2016** Opening of the Watch Competence Center in Delémont, Switzerland.
- 2017** Discontinuation of Apparel to focus on the core product categories.
Production of 500-millionth “Original Swiss Army Knife”.
- 2018** Ground breaking for a new distribution center in Seewen, Switzerland. The investment of some CHF 50 million represents a clear commitment to the Schwyz location.
125th anniversary of Wenger.
- 2019** Our products are now available at over 50,000 points of purchase worldwide, including 80 retail stores and shop-in-shops, as well as in our own flagship and brand stores. At each point of sale, the Victorinox brand experience is made tangible for our consumers.
- 2020** Opening of the distribution center in Seewen.
Relaunch of Fragrance line.

SWISS MADE

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

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

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

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



VALUES OF AN AUTHENTIC SWISS BRAND

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

QUALITY

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

FUNCTIONALITY

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

INNOVATION

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

ICONIC DESIGN

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



SUSTAINABILITY

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

CLOSED-LOOP COOLING SYSTEMS

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

55 % RECYCLED WASTE

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

PHOTOVOLTAIC SYSTEM

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

1,300 M2 OF SOLAR PANELS

With the help of 1,300 m² of solar panels on the roof of the facility, around 220,000 kWh of energy are generated per year. This covers around 2% of the energy consumption of our factory. We also get hydroelectric power from nearby rivers and reservoirs, and the energy generated by production is used to heat the factory and 120 nearby homes.

RECYCLED PACKAGING

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



MORE DETAILS ON HOW WE RECYCLE STEEL AT VICTORINOX:

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



STAINLESS STEEL

All steel blades are made of martensitic stainless steel. The basis for optimum function and durability of a blade, is the use of the correct steel alloy. The steel should deliver the perfect combination of cutting edge retention and corrosion protection. It should also be flexible, so it does not break during use.

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

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

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



HANDLE MATERIALS

MATERIAL	DESCRIPTION	PRODUCTS
Polypropylene 	Polypropylene exhibits good strength, rigidity and hardness. It is suitable for sterilization and can be used at temperatures of up to 80 – 100°C.	Swiss Classic 
Thermoplastic elastomers 	TPE combine the easy processing of thermoplastics with the beneficial properties of elastomers. They are extremely flexible over a wide range of temperatures, very strong and benefit from good impact and notch impact strength, even at low temperatures. TPE materials can be used at temperatures of up to 80 – 110°C.	Swiss Classic 
Walnut Wood*	Walnut wood is very durable, robust and strong. This natural product is known for its noble color and unique grain, which makes each knife unique.	Swiss Modern Wood
Polypropylene Copolymere 	Polypropylene copolymers have good strength, stiffness and hardness. It can be sterilized and has a maximum temperature resistance of 80 -110°C.	Swiss Modern Synthetic 
Modified Maple Wood*	Modified maple wood is stable, hard and guarantees a long service life. It is also resistant to rot, fungi and other wood-destroying micro-organisms. It is an easy-care material that does not require any additional treatment such as oil or other impregnation solutions apart from normal cleaning.	Grand Maître, Wood
Polyoxymethylene 	POM features excellent strength, hardness and dimensional stability over a wide range of temperatures. It benefits from good abrasion resistance, can be sterilized and is suitable for use at temperatures of up to 130°C.	Grand Maître 

* All products with wooden handles are not dishwasher safe.

PRODUCT USAGE



PARING KNIFE

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



UTILITY KNIFE

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



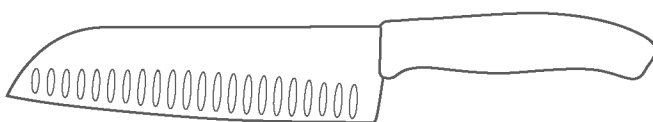
BONING KNIFE

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



CHEF'S KNIFE

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



SANTOKU KNIFE

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



FILLET KNIFE

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



BREAD KNIFE

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



CARVING KNIFE

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



SLICING KNIFE

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



PACKAGING

Packaging iconology represents the specific packaging variation for each product.

BLISTER

Board-to-board encapsulated product.
No plastic.
Peggable.



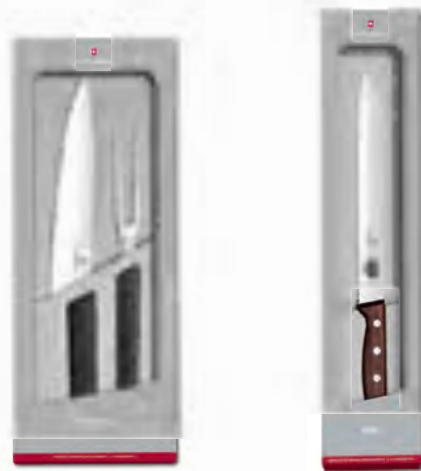
PILLOW PACK

Clear plastic sleeve with card graphics.
Peggable.



GIFT BOX

Cardboard window box with formed inserts.
Peggable.



FOLDING BOX



DISPOSABLE BLADE PROTECTION

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



CORRECT HANDLING AND CARE

THE BLADE

Regular care is needed to make sure a blade remains in top condition. To make sure it lasts, clean your knife with a mild under running water immediately after use. Salty or acidic food particles may leave marks if they are left on the blade over a long period of time. Icons on the packaging indicate whether a knife is dishwasher safe. Highly polished knives should only be used for cutting, not for prying anything open or hacking things apart. For bones or similar materials, please use the robust Victorinox products made for that purpose (e.g. Cleaver).

SHARPENING

Proper care also means that the knife should be regularly re-sharpened, depending on use/need, so that it retains its sharpness.

THE SHARPENING STEEL

Cleaning your sharpening steel keeps it hygienic and in the best condition. It should be washed with a mild detergent under running water and let dry completely. Store the sharpening steel in a knife block if possible.

WOODEN HANDLES

(e.g. Wood)

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

SYNTHETIC HANDLES

(e.g. Swiss Classic)

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



DISHWASHER SAFE

All dishwasher safe products are marked with a corresponding icon. Please make sure that knives do not touch other metal utensils in the cutlery basket. You may notice a change in color intensity and rusting over the long term. Forged knives with a polyoxymethylene (POM) handle are dishwasher safe, but we recommend you clean them by hand. Dishwasher safe products bear the portrayed icon and can be cleaned in the dishwasher. Please make sure that the knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color intensity and rusting may occur. Forged knives with POM handle are dishwasher safe. It is however recommended, to clean the product by hand.





SWISS CLASSIC

VIBRANT HELPERS FOR EVERY APPLICATION

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



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

6.7303



PARING KNIFE

- With blade protection
- Straight edge



LENGTH OF BLADE

2.5 in / 6 cm   6.7303 |   6.7301

6.7433



PARING KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

3.25 in / 8 cm   6.7433 |   6.7431

6.7503



SHAPING KNIFE

- With blade protection
- Pointed tip



LENGTH OF BLADE

2.5 in / 6 cm   6.7503 |   6.7501

6.7603



PARING KNIFE

- With blade protection
- Straight edge
- Spear point



LENGTH OF BLADE

  6.7603 |   6.7603-X8 |   6.7601

  6.7606.L114 |   6.7606.L115 |   6.7606.L118

3.25 in / 8 cm   6.7606.L119

6.7633



PARING KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

  6.7633		  6.7633-X4		  6.7631
  6.7636.L114		  6.7636.L115		  6.7636.L118
3.25 in / 8 cm		  6.7636.L119		

6.7703



PARING KNIFE

- With blade protection
- Straight edge
- Spear point



LENGTH OF BLADE

			6.7703				6.7701				6.7706.L114
4 in / 10 cm			6.7706.L115				6.7706.L118				6.7706.L119

6.7733



PARING KNIFE

- With blade protection
- Serrated edge
- Spear point



LENGTH OF BLADE

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



Disposable Blade Protection



Pillow Pack



Dishwasher safe

6.7833



UTILITY KNIFE

- With blade protection
- Serrated edge
- Round



LENGTH OF BLADE

		6.7833				6.7833-X10				6.7831
		6.7836.L114				6.7836.L115				6.7836.L118
		6.7836.L119								

4.5 in / 11 cm

6.7803



UTILITY KNIFE

- With blade protection
- Straight edge
- Round



LENGTH OF BLADE

4.5 in / 11 cm			6.7803
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6.7833.FB



FOLDABLE PARING KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

		6.7833.FB				6.7831.FB				6.7836.F4B
4.3 in / 11 cm		6.7836.F5B			6.7836.F8B			6.7836.F9B		

6.7803.FB



FOLDABLE PARING KNIFE

- Straight edge
- Round



LENGTH OF BLADE

4.3 in / 11 cm



6.7803.FB



6.7801.FB



Disposable Blade Protection



Pillow Pack



Blister



Dishwasher safe



6.8413.15-X1



BONING KNIFE

- Narrow
- Flexible Blade



LENGTH OF BLADE

6 in / 15 cm



6.8413.15-X1

6.8633.21-X2



BREAD KNIFE

- Serrated edge



LENGTH OF BLADE

8.25 in / 21 cm



6.8633.21-X2



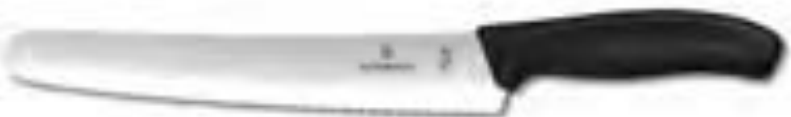
6.8631.21B

6.8633.22G



BREAD AND PASTRY KNIFE

- Curved
- Serrated edge



LENGTH OF BLADE

8.75 in / 22 cm



6.8633.22G

6.8633.26-X1



PASTRY KNIFE

- Curved
- Serrated edge



LENGTH OF BLADE

10.25 in / 26 cm



6.8633.26-X1

6.8003.19-X3



CARVING KNIFE

- Straight edge



LENGTH OF BLADE

8 in / 19 cm



6.8003.19-X3



6.8001.19B

5.2103.15-X1



CARVING FORK

- Flat



LENGTH

10.5 in / 15 cm



5.2103.15-X1

6.8003.12-X1



CHEF'S KNIFE

- Straight edge



LENGTH OF BLADE

5 in / 12 cm



6.8003.12-X1

6 in / 15 cm



6.8003.15-X2

6.8033.15-X1



CHEF'S KNIFE

- Serrated edge



LENGTH OF BLADE

6 in / 15 cm



6.8033.15-X1

6.8063.20-X2



CHEF'S KNIFE

- Straight edge



LENGTH OF BLADE

8 in / 20 cm



6.8063.20-X2

6.8083.20-X1



CHEF'S KNIFE

- Granton edge
- Straight edge



LENGTH OF BLADE

8 in / 20 cm



6.8083.20-X1

6.8003.25-X1



CHEF'S KNIFE

- Straight edge



LENGTH OF BLADE

10 in / 25 cm



6.8003.25-X1

6.8713.20-X2



FILLET KNIFE

- Straight edge
- Flexible



LENGTH OF BLADE

8 in / 20 cm



6.8713.20-X2

6.8223.25-X1



SLICING KNIFE

- Granton edge
- Round



LENGTH OF BLADE

10.25 in / 25 cm



6.8223.25-X1

6.8523.17-X4



SANTOKU KNIFE

- Granton edge



LENGTH OF BLADE

7 in / 17 cm



6.8523.17-X4



6.8521.17B

6.8561.18G



CHEF'S KNIFE



LENGTH OF BLADE

7 in / 18 cm



6.8561.18G



Gift Box



Blister



Dishwasher safe

6.7233.20-X3



STEAK KNIFE

- With blade protection
- Serrated edge

LENGTH OF BLADE

4.5 in / 11 cm



6.7233.20-X3



7.6363-X4



KITCHEN SHEARS

- Come-apart



7.6363-X4



6.8002-X2



SHARPENING STEEL

- Continental cut

LENGTH OF BLADE

10 in / 25 cm



6.8002-X2



6.8663.21



DUX-KNIFE

- Serrated edge

LENGTH OF BLADE

8.25 in / 21 cm



6.8663.21



6.7603.B



PARING KNIFE SET

- Pointed tip
- Straight edge

2-piece



6.7603.B



6.7606.L118B



6.7606.L114B



6.7606.L119B



6.7606.L115B



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

6.7503-X3



PARING KNIFE SET

3-piece



6.7503-X3

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7633

Shaping Knife



LENGTH OF BLADE

2.5 in / 6 cm



6.7503

6.7113.31



PARING KNIFE SET WITH PEELER

3-piece



6.7113.31



6.7111.31



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Universal Peeler



7.6075

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7833

6.7116.32



PARING KNIFE SET

3-piece



6.7116.32



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7401

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L114

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7636.L119



Folding Box



Dishwasher safe

6.7606.L119-X2 **PARING KNIFE SET**



- Straight edge

4-piece



6.7606.L119-X2

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L114

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L118

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L115

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L119



6.7603-X9



UTILITY / PARING PREP SET

2-piece



6.7603-X9



6.7836.L115-X2



6.7831-X6



6.7836.L118-X2



6.7836.L114-X3



6.7836.L119-X5



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7833

7.6075-X8



PEELER / PARING PREP SET

2-piece



7.6075-X8



7.6075.5-X1



7.6075-X7



7.6075.8-X1



7.6075.4-X1



7.6075.9-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Universal Peeler



LENGTH OF BLADE



7.6075



Folding Box



Pillow Pack



Dishwasher safe

6.7633.B



UTILITY KNIFE SET

- Round tip
- Serrated blade

2-piece



6.7833.B



6.7836.L118B



6.7836.L114B



6.7836.L119B



6.7836.L115B



INCLUDED

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7633

6.7836.L119-X4



UTILITY KNIFE SET

- Round tip
- Serrated edge

4.5 in / 11 cm



6.7836.L119-X4

INCLUDED

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L114

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L115

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L118

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L119

6.7839.6G



UTILITY KNIFE SET

- Round tip
- Serrated edge

6-piece



6.7839.6G



INCLUDED

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7831

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L114

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L118

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7832

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L115

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L119



Folding Box



Blister



Gift Box



Dishwasher safe

6.7233.20-X1



STEAK KNIFE SET

- Spear point
- Serrated edge
- 4.5 in / 11 cm



4-piece



6.7233.20-X1

6-piece



6.7233.20-X2

6.7833-X7



STEAK KNIFE SET

- Round tip
- Serrated edge
- 4.5 in / 11 cm



4-piece



6.7833-X7

6-piece



6.7833-X6

6.7903.4



STEAK KNIFE SET

- Mid-size Gaucho
- Spear point
- Straight edge
- 5 in / 12 cm



4-piece



6.7903.4

6-piece



6.7903.6

6.8003.19-X2



CARVING SET

2-piece



6.8003.19-X2



6.7131.26

INCLUDED

Carving Knife



LENGTH OF BLADE

8 in / 19 cm



6.8003.19

Carving Fork



LENGTH OF BLADE

6 in / 15 cm



5.2103.15

6.8523.17-X2



SANTOKU STARTER SET

2-piece



6.8523.17-X2

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7633

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



6.8523.17

6.8063.20-X1



CHEF'S SET

3-piece



6.8063.20-X1

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.8063.20

Carving Knife



LENGTH OF BLADE

8 in / 19 cm



6.8003.19

6.7133.4G

KITCHEN SET

- 4-piece
- 6.7133.4G
- 6.7131.4G



INCLUDED

Multipurpose Kitchen Shears "Victorinox"



- TOTAL LENGTH
- 7.5 in / 20 cm
- 7.6363.3

Universal Peeler



- 7.6075

Utility Knife



- LENGTH OF BLADE
- 4.25 in / 11 cm
- 6.7833

Santoku Knife



- LENGTH OF BLADE
- 7 in / 17 cm
- 6.8523.17B

6.7133.5G

KITCHEN SET

5-piece

  6.7133.5G



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7433

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7833

Bread Knife



LENGTH OF BLADE

8.5 in / 21 cm



6.8633.21B

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Carving Knife



LENGTH OF BLADE

7.5 in / 19 cm



6.8003.19B

6.7113.6G



PARING KNIFE SET

6-piece   6.7113.6G

  6.7111.6G



INCLUDED

Universal Peeler



 7.6075

Paring Knife



LENGTH OF BLADE
3.25 in / 8 cm  6.7603

Paring Knife



LENGTH OF BLADE
3.25 in / 8 cm  6.7633

Paring Knife



LENGTH OF BLADE
3.25 in / 8 cm  6.7403

Paring Knife



LENGTH OF BLADE
3.25 in / 8 cm  6.7433

Utility Knife



LENGTH OF BLADE
4.25 in / 11 cm  6.7833

6.7133.7G

KITCHEN SET

7-piece

  6.7133.7G



INCLUDED

Universal Peeler



 7.6075

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm  6.8523.17B

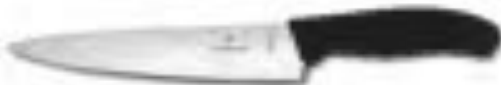
Paring Knife



LENGTH OF BLADE

3.21 in / 8 cm  6.7603

Carving Knife



LENGTH OF BLADE

7.5 in / 19 cm  6.8003.19B

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm  6.7833

Bread and Pastry Knife



LENGTH OF BLADE

8.75 in / 22 cm  6.8633.22B

Carving Fork



LENGTH

6 in / 15 cm  5.2103.15

6.7600.7-X2

CUTLERY BLOCK

- Includes Waiter Pocket Knife with 9 functions:
 01. Blade, large
 02. Corkscrew
 03. Bottle opener with
 04. – can opener
 05. – screwdriver 5mm
 06. – wire stripper
 07. Key ring
 08. Tweezers
 09. Toothpick

6-piece

  **6.7600.7-X2**



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.8063.20

Sharpening Steel



SHARPENING STEEL LENGTH

10 in / 25 cm



7.8991.28

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7833

Bread Knife



LENGTH OF BLADE

8.25 in / 21 cm



6.8633.21

Waiter Pocket Knife



SIZE

3.25 in / 84 mm

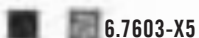


0.3303

6.7603-X5

CUTLERY BLOCK

9-piece



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7833

Boning Knife



LENGTH OF BLADE

6 in / 15 cm



6.8413.15

Bread Knife



LENGTH OF BLADE

8.25 in / 21 cm



6.8633.21

Come-apart Kitchen Shears



TOTAL LENGTH

7.5 in / 20 cm



7.6379.4

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7633

Mini Chef's Knife



LENGTH OF BLADE

5 in / 12 cm



6.8003.12

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.8063.20

Sharpening Steel



SHARPENING STEEL LENGTH

10 in / 25 cm



7.8991.28



Folding Box



Dishwasher safe

6.7603-X6

CUTLERY BLOCK

14-piece



6.7603-X6



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7833

Steak Knife (x6)



LENGTH OF BLADE

4.5 in / 11 cm



6.7233.20

Mini Chef's Knife



LENGTH OF BLADE

5 in / 12 cm



6.8003.12

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



6.8523.17

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.8063.20

Bread Knife



LENGTH OF BLADE

8.25 in / 21 cm



5.8633.21

Sharpening Steel



SHARPENING STEEL LENGTH

10 in / 25 cm



7.8991.28

Come-apart Kitchen Shears



TOTAL LENGTH

7.5 in / 20 cm



7.6379.4

6.7503-X2

BLOCK SET

21-piece

6.7503-X2



INCLUDED

Shaping Knife



LENGTH OF BLADE

2.5 in / 6 cm

6.7503

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm

6.7633

Steak Knife (x8)



LENGTH OF BLADE

4.5 in / 11 cm

6.7233.20

Boning Knife



LENGTH OF BLADE

6 in / 15 cm

6.8413.15

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm

6.7603

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm

6.7833

Mini Chef's Knife



LENGTH OF BLADE

5 in / 12 cm

6.8003.12

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm

6.8523.17

Carving Knife



LENGTH OF BLADE

8 in / 19 cm



6.8003.19

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.8063.20

Bread Knife



LENGTH OF BLADE

8.25 in / 21 cm



6.8633.21

Come-apart Kitchen Shears



TOTAL LENGTH

7.5 in / 20 cm



7.6379.4

Slicing Knife



LENGTH OF BLADE

10.25 in / 25 cm



6.8223.25

Sharpening Steel



SHARPENING STEEL LENGTH

10 in / 11 cm



7.8991.28

6.7143.5 IN-DRAWER KNIFE HOLDER

5-piece   6.7143.5



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  6.7603

Chef's Knife



LENGTH OF BLADE

8 in / 19 cm  6.8003.19

Bread Knife



LENGTH OF BLADE

8.25 in / 21 cm  6.8633.21

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm  6.7833

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm  6.8523.17



XPDQHB.PP

PREP SET DISPLAY

- Holds 15 sets of Utility / Paring Prep Set or Peeler / Paring Prep Set located on pages 35

Empty Display



XPDQHB.PP

Example of Loaded Display.
Product not included.



6.7606.L114-X1



PARING KNIFE DISPLAY

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

80-piece



6.7606.L114-X1



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L114

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L118

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L115

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L119

6.7836.L119-X6

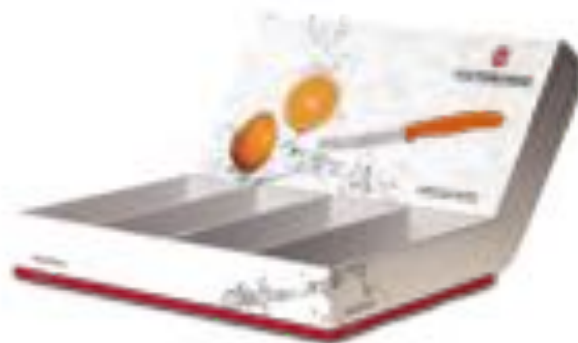


UTILITY KNIFE DISPLAY

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

80-piece

6.7836.L119-X6



INCLUDED

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L114

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L118

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L115

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L119



6.7633-X3



PARING KNIFE DISPLAY

- Pointed tip
- Serrated blade



6.7633-X3

24-piece



6.7631-X2



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7633

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7631

6.7603-X11



PARING KNIFE DISPLAY

- Pointed tip
- Straight blade



6.7603-X11

24-piece



6.7601-X3



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7603

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7601

6.7606.L119-X1



PARING KNIFE DISPLAY

- Includes 80 knives — 20 of each color
- Paring knife display: spear point, straight blade
- Utility display: round point, serrated blade

80-piece



6.7606.L119-X1

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L114

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L115

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L118

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm



6.7606.L119

6.7836.L119-X3



UTILITY KNIFE DISPLAY

- Includes 80 knives — 20 of each color
- Paring knife display: spear point, straight blade
- Utility display: round point, serrated blade

80-piece



6.7836.L119-X3

INCLUDED

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L114

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L115

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L118

Utility Knife



LENGTH OF BLADE

4.5 in / 11 cm



6.7836.L119



Folding Box



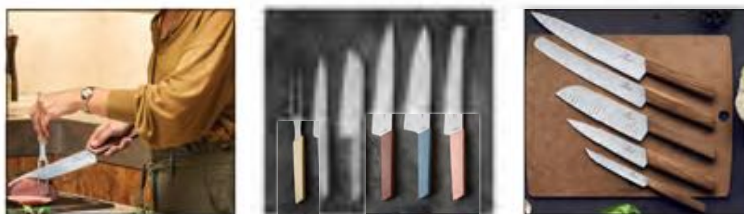
Dishwasher safe



SWISS MODERN

HEAVENLY CONNECTIONS OF PRECISION AND DESIGN

- The perfect companion for everyday kitchen tasks
- Elegant design in walnut wood and on-trend pastels
- Features Swiss made durable stainless steel blades



Elegant design meets knife-edge precision in the Swiss Modern Collection. Every blade is formed of wear-resistant stainless steel to enable effortless cutting. Crafted with richly grained, unique handles in warm European walnut wood or with synthetic handles in vibrant colors or classy black, these pieces are ergonomically shaped to keep the hand comfortable during repeated chopping or slicing tasks. This standout collection marks a contemporary update of mankind's most important tool.

6.9000.12G

STEAK KNIFE SET

- 2-piece
- Straight edge

LENGTH OF BLADE

4.75 in / 12 cm



6.9000.12G



6.9000.12WG

STEAK KNIFE SET

- 2-piece
- Serrated edge

LENGTH OF BLADE

4.75 in / 12 cm



6.9000.12WG



6.9010.15G

CHEF'S KNIFE

LENGTH OF BLADE

6 in / 15 cm



6.9010.15G



6.9050.17KG

SANTOKU KNIFE

- Granton edge

LENGTH OF BLADE

7 in / 17 cm



6.9050.17KG



6.9010.20G

CHEF'S KNIFE



LENGTH OF BLADE

8 in / 20 cm



6.9010.20G

6.9070.22WG

BREAD AND PASTRY KNIFE

- Serrated edge



LENGTH OF BLADE

8.5 in / 21 cm



6.9070.22WG

6.9010.22G

CARVING KNIFE



LENGTH OF BLADE

8.5 in / 22 cm



6.9010.22G

6.9030.15G

CARVING FORK



LENGTH

6 in / 15 cm



6.9030.15G

6.9091.2 CARVING SET

2-piece   6.9091.2



INCLUDED

Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm  6.9010.22G

Carving Fork



LENGTH

6 in / 15 cm  6.9030.15G

6.7186.6

CUTLERY BLOCK

6-piece

 **6.7186.6**



SWISS MODERN

INCLUDED

Chef's Knife



LENGTH OF BLADE

6 in / 15 cm



6.9010.15G

Carving Fork



LENGTH

6 in / 15 cm



6.9030.15G

Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm



6.9010.22G

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.9010.20G

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



6.9050.17KG

Bread and Pastry Knife



LENGTH OF BLADE

8.5 in / 22 cm



6.9070.22WG



Gift Box



Folding Box

6.9003.10



PARING KNIFE

- Straight edge

LENGTH OF BLADE

4 in / 10 cm



6.9003.10



6.9003.10W



PARING KNIFE

- Serrated edge

LENGTH OF BLADE

4 in / 10 cm



6.9003.10W



6.9003.11



TABLE KNIFE

- Straight edge

LENGTH OF BLADE

4 in / 11 cm



6.9003.11



6.9003.12



STEAK KNIFE

- Straight edge

LENGTH OF BLADE

4.75 in / 12 cm



6.9003.12



6.9003.12W



STEAK KNIFE

- Serrated edge

LENGTH OF BLADE

4.75 in / 12 cm



6.9003.12W



6.9016.1521B**CHEF'S KNIFE****LENGTH OF BLADE**

6 in / 15 cm

**6.9016.1521B****6.9013.15B****6.9036.158B****CARVING FORK****LENGTH**

6 in / 15 cm

**6.9036.158B****6.9033.15B****6.9056.17K6B****SANTOKU KNIFE**

- Granton edge

**LENGTH OF BLADE**

7 in / 17 cm

**6.9056.17K6B****6.9053.17KB****6.9016.202B****CHEF'S KNIFE****LENGTH OF BLADE**

8 in / 20 cm

**6.9016.202B****6.9013.20B**

Disposable Blade Protection



Blister



Dishwasher safe

6.9016.221B



CARVING KNIFE

LENGTH OF BLADE

8.5 in / 22 cm



6.9016.221B



6.9013.22B



6.9076.22W5B



BREAD AND PASTRY KNIFE

- Serrated edge
- Round

LENGTH OF BLADE

8.5 in / 22 cm



6.9076.22W5B



6.9073.22WB

10 in / 26 cm



6.9073.26WB



6.9096.21G

CARVING SET



2-piece



6.9096.21G



6.9093.21G



SWISS MODERN

INCLUDED

Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm



6.9016.221B

Carving Fork



LENGTH

6 in / 15 cm



6.9036.158B



Blister



Gift Box



Dishwasher safe

6.9096.22G

KITCHEN SET



2-piece



6.9096.22G

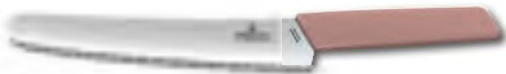


6.9093.22G



INCLUDED

Bread and Pastry Knife



LENGTH OF BLADE

8.5 in / 22 cm



6.9076.22W5B

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



6.9056.17K6B

6.7186.66

CUTLERY BLOCK

6-piece

 **6.7186.66**

  **6.7186.63**



SWISS MODERN

INCLUDED

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



6.9056.17K6B

Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm



6.9016.221B

Bread and Pastry Knife



LENGTH OF BLADE

8. in / 22 cm



6.9076.22W5B

Kitchen Knife



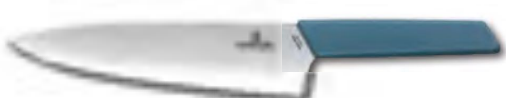
LENGTH OF BLADE

6 in / 15 cm



6.9016.1521B

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



6.9016.202B

Carving Fork



LENGTH

6 in / 15 cm



6.9036.158B



Gift Box



Folding Box



Dishwasher safe



WOOD

NATURALLY CONVINCING AND SMART KNIVES

- Sustainable wooden handles with a unique grain
- Easy handling for effortless work
- Ergonomically designed with resilient materials



The Wood Collection from Victorinox combines ergonomic handles in naturally strong, visually appealing wood with ultra-sharp, efficient stainless steel blades. Used for centuries as an ideal material for knife handles, wood is highly robust, warm to the touch and gives each piece a unique patina. This range consists of elegant knives for every culinary task, from pastry making to carving roasts. It offers a choice from wide and narrow blades with straight or curved backs to Santoku-style blades with or without a Granton edge.

5.0600.S-X1

PARING KNIFE

- Spear point blade

LENGTH OF BLADE

3.25 in / 8 cm



5.0600.S-X1



5.3030-X2

PARING KNIFE

- Serrated edge
- Spear point blade

LENGTH OF BLADE

3.25 in / 8 cm



5.3030-X2



5.0830.11G

UTILITY KNIFE

- Serrated edge
- Round

LENGTH OF BLADE

4.25 in / 11 cm



5.0830.11G



5.6406.15-X2

BONING KNIFE

- Narrow
- Straight
- Stiff blade

LENGTH OF BLADE

6 in / 15 cm



5.6406.15-X2



233.8525.18US3

BREAD KNIFE

- Serrated, offset blade

LENGTH OF BLADE

7.5 in / 18 cm



233.8525.18US3



5.2930.22G

BREAD AND PASTRY KNIFE

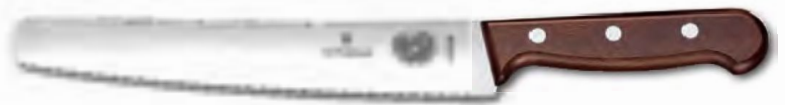
- Serrated edge

LENGTH OF BLADE

8.5 in / 22 cm



5.2930.22G



5.1630.21G

BREAD KNIFE

- Serrated edge

LENGTH OF BLADE

8 in / 21 cm



5.1630.21G



5.4200.25-X2

SLICING KNIFE

- Straight blade
- Round tip

LENGTH OF BLADE

10 in / 25 cm



5.4200.25-X2



WOOD

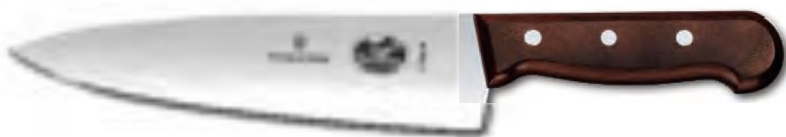
5.2000.15R-X1 CHEF'S KNIFE



LENGTH OF BLADE

6 in / 15 cm   5.2000.15R-X1

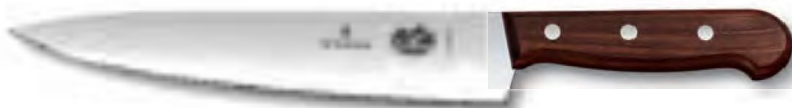
5.2060.20G CHEF'S KNIFE



LENGTH OF BLADE

8 in / 20 cm   5.2060.20G

5.2000.22G CARVING KNIFE



LENGTH OF BLADE

8.5 in / 22 cm   5.2000.22G

10 in / 25 cm   5.2000.25G

6.8520.17G SANTOKU KNIFE

- Granton edge



LENGTH OF BLADE

7 in / 17 cm   6.8520.17G

5.1200.12G

STEAK KNIFE SET

- 2-piece
- Straight edge

LENGTH OF BLADE

4.75 in / 12 cm   **5.1200.12G**



5.1230.12G

STEAK KNIFE SET

- 2-piece
- Serrated edge

LENGTH OF BLADE

4.75 in / 12 cm   **5.1230.12G**



 Gift Box

WOOD



5.1120.2G

STEAK KNIFE SET

- 2-piece
- Straight edge



LENGTH OF BLADE

5.25 in / 14 cm   5.1120.2G

5.2060.20R.3US3 KITCHEN SET

LENGTH OF BLADE

3-piece   5.2060.20R.3US3

INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  5.3000

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm  5.2060.20

Bread Knife



LENGTH OF BLADE

8 in / 21 cm  5.1630.21

5.1020.21G

KITCHEN SET

2-piece



5.1020.21G



WOOD

INCLUDED

Carving Knife



LENGTH OF BLADE

7.5 in / 19 cm



5.2000.19

Bread Knife



LENGTH OF BLADE

8 in / 21 cm



5.1630.21

5.1020.2G CARVING SET

2-piece   5.1020.2G



INCLUDED

Carving Knife



LENGTH OF BLADE

7.5 in / 19 cm  5.2000.19

Carving Fork



LENGTH

6 in / 15 cm  5.2100.15

5.1050.2G

CARVING SET

2-piece



5.1050.2G



WOOD

INCLUDED

Chef's Knife



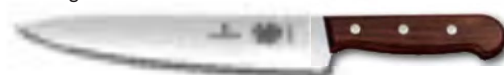
LENGTH OF BLADE

6 in / 15 cm



5.2000.15

Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm



5.2000.22

5.1050.3G CARVING SET

3-piece   5.1050.3G



INCLUDED

Utility Knife



LENGTH OF BLADE

5 in / 12 cm  5.2000.12

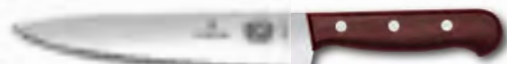
Carving Knife



LENGTH OF BLADE

8.5 in / 22 cm  5.2000.22

Carving Knife



LENGTH OF BLADE

7.5 in / 19 cm  5.2000.19

5.1193.7-X1 **BLOCK SET**

6-piece   **5.1193.7-X1**



INCLUDED

Paring Knife



LENGTH OF BLADE

3.25 in / 8 cm  **5.3000**

Bread Knife



LENGTH OF BLADE

8 in / 21 cm  **5.1630.21**

Sharpening Steel



SHARPENING STEEL LENGTH

10 in / 25 cm  **7.8991.1**

Utility Knife



LENGTH OF BLADE

5.25 in / 13 cm  **40004**

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm  **5.2060.20**

Come-Apart Kitchen Shears



LENGTH OF BLADE

 **7.6379.5**

WOOD



GRAND MAÎTRE

CONFIDENCE AND PLEASURE IN CRAFTSMANSHIP

- Forged from one piece and hardened evenly
- Perfect balance for comfortable work
- Timeless design, built for longevity



For amateur cooks and professional chefs alike, the Grand Maître Collection is all about balance. Each piece in this sought-after range is uniformly hardened and forged from a single piece. This construction method means the transition from blade to handle is sleekly seamless, offering great control and precision with every slice. The ergonomically shaped handle ensures comfort even over sustained periods. It's perfect craftsmanship that pays off every day.

7.7200.10G

PARING KNIFE



LENGTH OF BLADE

4 in / 10 cm



7.7200.10G

7.7300.08G

SHAPING KNIFE

- Bird's beak



LENGTH OF BLADE

3 in / 8 cm



7.7300.08G

7.7200.12G

STEAK KNIFE

- Spear point
- Straight edge



LENGTH OF BLADE

4.75 in / 12 cm



7.7200.12G

7.7200.12WG

STEAK KNIFE

- Spear point
- Serrated edge



LENGTH OF BLADE

4.75 in / 12 cm



7.7200.12WG

7.7300.15G

BONING KNIFE



LENGTH OF BLADE

6 in / 15 cm



7.7300.15G

7.7200.20G

CARVING KNIFE



LENGTH OF BLADE

8 in / 20 cm



7.7200.20G

7.7210.20G

FILLET KNIFE



LENGTH OF BLADE

8 in / 20 cm



7.7210.20G

7.7230.15G

CARVING FORK



LENGTH OF BLADE

6 in / 15 cm



7.7230.15G

GRAND MAÎTRE

7.7320.17G

SANTOKU KNIFE

- Granton edge



LENGTH OF BLADE

7 in / 17 cm



7.7320.17G

7.7400.15G

CHEF'S KNIFE



LENGTH OF BLADE

6 in / 15 cm



7.7400.15G

8 in / 20 cm



7.7400.20G

7.7430.23G

BREAD KNIFE

- Wavy edge



LENGTH OF BLADE

9 in / 23 cm



7.7430.23G

7.7240.2

CARVING SET

2-piece



7.7240.2



INCLUDED

Carving Knife



LENGTH OF BLADE

8 in / 20 cm



7.7200.20G

Carving Fork



LENGTH

6 in / 15 cm



7.7230.15G

GRAND MAÎTRE

7.7240.4

STEAK KNIFE SET

- 4 x 7.7200.12
- Straight edge
- Spear point



LENGTH OF BLADE

4.75 in / 12 cm



7.7240.4

7.7240.2W

STEAK KNIFE SET

- 2 x 7.7200.12W
- Serrated edge
- Spear point



LENGTH OF BLADE

4.75 in / 12 cm



7.7240.2W

7.7240.6

CUTLERY BLOCK

6-piece

  7.7240.6



INCLUDED

Steak Knife



LENGTH OF BLADE

4.75 in / 12 cm



7.7200.12G

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



7.7400.20G

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



7.7320.17G

Carving Fork



LENGTH

6 in / 15 cm



7.7230.15G

Carving Knife



LENGTH OF BLADE

8 in / 20 cm



7.7200.20G

Bread Knife



LENGTH OF BLADE

9 in / 23 cm



7.7430.23G

GRAND MAÎTRE

7.7203.08G



PARING KNIFE

- Straight cut



LENGTH OF BLADE

3 in / 8 cm



7.7203.08G

4 in / 10 cm



7.7203.10G

7.7303.08G



SHAPING KNIFE

- Bird's beak



LENGTH OF BLADE

3 in / 8 cm



7.7303.08G

7.7203.15G



SLICING KNIFE



LENGTH OF BLADE

6 in / 15 cm



7.7203.15G

8 in / 20 cm



7.7203.20G

7.7303.15G



BONING KNIFE

- Curved
- Narrow, flexible blade



LENGTH OF BLADE

6 in / 15 cm



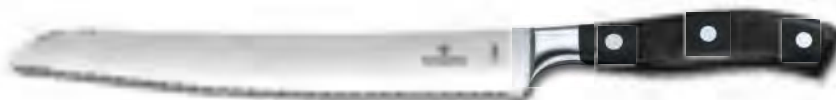
7.7303.15G

7.7433.23G



BREAD KNIFE

- Serrated edge



LENGTH OF BLADE

9 in / 23 cm



7.7433.23G

7.7433.26G



BREAD AND PASTRY KNIFE

- Serrated edge
- Round



LENGTH OF BLADE

10 in / 26 cm



7.7433.26G

7.7233.15G



CARVING FORK



LENGTH

6 in / 15 cm



7.7233.15G

7.7403.15G



CHEF'S KNIFE



LENGTH OF BLADE

6 in / 15 cm   **7.7403.15G**

8 in / 20 cm   **7.7403.20G**

8.5 in / 22 cm   **7.7403.22G**

10 in / 25 cm   **7.7403.25G**

7.7213.20G



FILLET KNIFE



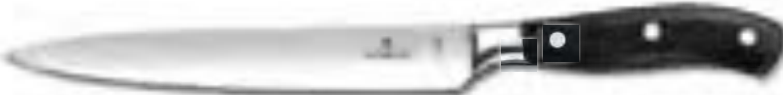
LENGTH OF BLADE

8 in / 20 cm   **7.7213.20G**

7.7203.20G



CARVING KNIFE



LENGTH OF BLADE

8 in / 20 cm   **7.7203.20G**

7.7223.26G



SLICING KNIFE

- Granton edge
- Round



LENGTH OF BLADE

10 in / 26 cm



7.7223.26G

7.7303.17G



SANTOKU KNIFE



LENGTH OF BLADE

7 in / 17 cm



7.7303.17G

7.7323.17G



SANTOKU KNIFE

- Granton edge



LENGTH OF BLADE

7 in / 17 cm



7.7323.17G

7.7203.12G



STEAK KNIFE

- Straight edge
- Spear point



LENGTH OF BLADE

4.5 in / 12 cm



7.7203.12G

7.7203.12WG



TOMATO AND STEAK KNIFE

- Serrated edge
- Spear point



LENGTH OF BLADE

4.5 in / 12 cm



7.7203.12WG

7.7242.2



STEAK KNIFE SET

- 2 x 7.7203.12
- Straight edge
- Spear point



LENGTH OF BLADE

4.5 in / 12 cm



7.7242.2

7.7242.2W



STEAK KNIFE SET

- 2 x 7.7203.12W
- Serrated edge
- Spear point



LENGTH OF BLADE

4.5 in / 12 cm



7.7242.2W

7.7243.2

CARVING SET



2-piece



7.7243.2



INCLUDED

Carving Knife



LENGTH OF BLADE

8 in / 20 cm



7.7203.20

Carving Fork



LENGTH

6 in / 15 cm



7.7233.15

Gift Box

Dishwasher safe

GRAND MAÎTRE

7.7243.3

CHEF'S SET



3-piece



7.7243.3



INCLUDED

Paring Knife



LENGTH OF BLADE

3 in / 8 cm



7.7203.08

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



7.7403.20

Carving Knife



LENGTH OF BLADE

8 in / 20 cm



7.7203.20

7.7243.6



CUTLERY BLOCK

6-piece



7.7243.6



INCLUDED

Paring Knife



LENGTH OF BLADE

3 in / 8 cm



7.7203.08

Come-apart Kitchen Shears



TOTAL LENGTH

8 in / 20 cm



7.6363.3

Santoku Knife



LENGTH OF BLADE

7 in / 17 cm



7.7323.17

Carving Knife



LENGTH OF BLADE

6 in / 15 cm



7.7203.15

Steak Knife



LENGTH OF BLADE

4.5 in / 12 cm



7.7203.12

Chef's Knife



LENGTH OF BLADE

8 in / 20 cm



7.7403.20G

GRAND MAÎTRE



Gift Box



Folding Box



Dishwasher safe



STORAGE

ALWAYS AT-HAND SOLUTIONS FOR BUSY KITCHENS

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



The Storage Collection was created to bring the efficiency and ease of professional tools into everyone's daily lives. Combining high functionality with refined, ergonomic design, these compact pieces play an essential role in the efficient organization of the modern home. Cutlery blocks and in-drawer knife holders made from beech wood ensure a clean working surface and organized drawers.

7.7065.94

IN-DRAWER KNIFE HOLDER

- Empty
- 17" L x 4.15"W x 1.97"H
- Shrink-wrapped



7-slot



7.7065.94

7.7065.96

IN-DRAWER KNIFE HOLDER

- Empty
- 17" L x 8.86"W x 1.97"H
- Shrink-wrapped



14-slot



7.7065.96

7.7065.1

IN-DRAWER KNIFE HOLDER

- Empty
- 17" L x 5.75"W x 2.4"H



5-slot



7.7065.1

7.9093.92-X1

SWIVEL BLOCK

- Empty
- Swivels 360°
- Conveniently holds cookbook or tablet
- Shrink-wrapped



13-slot



7.9093.92-X1



7.9093.94-X1

7.0898.1

EDGE-MAG

- Magnetic blade protection



7.0898.1
HOLDS BLADES UP TO 7" L



7.0898.2
HOLDS BLADES UP TO 9" L



7.0898.3
HOLDS BLADES UP TO 10.25" L



7.0898.4
HOLDS BLADES UP TO 12.5" L

3-pack

4-pack,
one each size



7.0898.5

7.0898.6



KNIFESAFE

- 4 sizes
- Peggable package



Holds blades
up to 4.5"

7.0898.6

Holds blades
up to 6" L

7.0898.7

Holds blades
up to 8" L

7.0898.8

Holds blades
up to 10" L

7.0898.9

48300



KNIFESAFE LOADED DISPLAY

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



Multiple sizes

48300

7.4012



BLADE PROTECTION

- 4 sizes
- Polybag packaging



LENGTH

6.7 in x 1 in
170 x 25 mm

7.4012

8.5 in x 1 in
215 x 25 mm

7.4013

10.4 in x 1 in
265 x 25 mm

7.4014

12.5 in x 1 in
317 x 25 mm

7.4015







KITCHEN UTENSILS

MULTITASKING AND EASY-TO-USE KITCHEN GADGETS

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



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

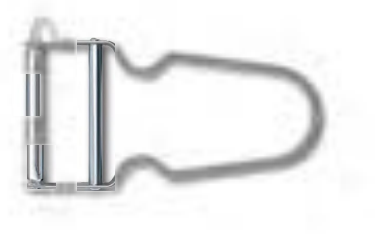
6.0900

REX POTATO PEELER

- Pivoting blade



6.0900



6.0900.1

REX POTATO PEELER

- Pivoting blade



6.0900.1



6.0900.11



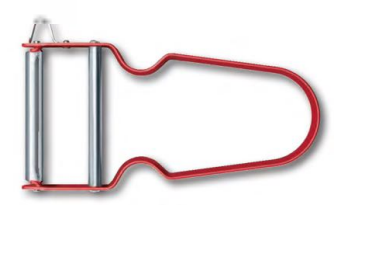
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6.0900.21



6.0900.81



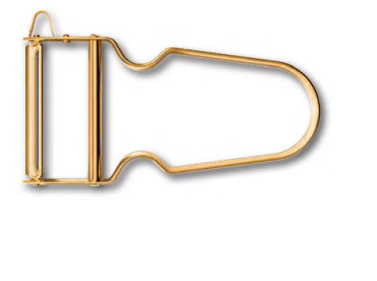
6.0900.88

REX POTATO PEELER

- Pivoting blade
- Gold plated



6.0900.88



6.0930



RAPID POTATO PEELER

- Pivoting blade
- Straight edge



6.0930



6.0930.1



6.0930.3



6.0933



RAPID POTATO PEELER

- Pivoting blade
- Serrated edge



6.0933



6.0933.1



6.0933.3



6.0934



RAPID POTATO PEELER

- Pivoting blade
- Julienne



6.0934



6.0934.1



6.0934.3



Folding Box



Dishwasher safe

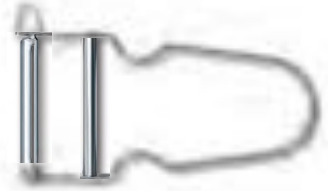
6.0912

STAR POTATO PEELER

- Pivoting blade
- Double edge



6.0912



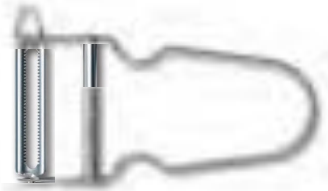
6.0913

STAR POTATO PEELER

- Pivoting blade
- Serrated edge



6.0913



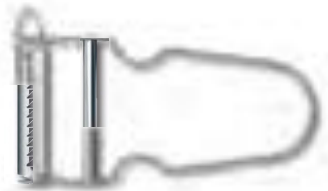
6.0914

STAR POTATO PEELER

- Pivoting blade
- Julienne



6.0914



7.6074-X1



POTATO PEELER

- Stainless steel
- Straight edge



7.6074-X1



7.6073.3



POTATO PEELER

- Pivoting blade



7.6073.3 | 7.6073 | 7.6073.7

7.6075



UNIVERSAL PEELER

- Pivoting blade
- Double edge
- Serrated edge



7.6075 | 7.6075.1 | 7.6075.4
 7.6075.5 | 7.6075.8 | 7.6075.9

7.6079



Y-PEELER

- Double edge
- Serrated edge
- Pivoting blade



7.6079 | 7.6079.1 | 7.6079.4
 7.6079.5 | 7.6079.8 | 7.6079.9

7.6081.1



GRATER

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



7.6081.1

7.6082.4



GRATER

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



7.6082.4

7.6084.9**GRATER**

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

**7.6084.9****7.6857.3****CAN OPENER**

- Equipped with bottle opener

**7.6857.3****7.6857****6.8632.06****CHEESE SET**

- Full tang, triple riveted, stamped
- 4.75" Cheese Knife with Fork Tip
- 5.25" Soft Cheese Knife
- 2.25" Parmesan Knife



3-piece

**6.8632.06**

Folding Box



Blister



Gift Box



Dishwasher safe

7.6029.41



STEAK SET

- Spear point
- Serrated edge

4-piece



7.6029.41

6-piece



7.6029.61

INCLUDED

Steak Knife

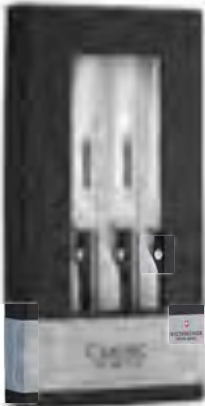


LENGTH OF BLADE

5 in / 13 cm



7.6029.4



7.6399.7



CLAM KNIFE

- Narrow and Wide blade types

LENGTH OF BLADE

3.25 in / 8 cm
blade, narrow



7.6399.7

3.25 in / 8 cm
blade, wide



7.6399.8



7.6399.1



OYSTER KNIFE

- Equipped with finger guard

LENGTH OF BLADE

2.125 in / 5 cm



7.6399.1



7.6399.2



OYSTER KNIFE

- Providence style
- SuperGrip Handle



LENGTH OF BLADE

2.75 in / 7 cm



7.6399.2

7.6399.3



OYSTER KNIFE

- New Haven style
- Bent tip
- SuperGrip Handle



LENGTH OF BLADE

2.75 in / 7 cm



7.6399.3

7.6399.4



OYSTER KNIFE

- Boston style
- Narrow
- SuperGrip Handle



LENGTH OF BLADE

3 in / 8 cm



7.6399.4

4 in / 10 cm



7.6399.6

7.6399.5



OYSTER KNIFE

- Galveston style
- Regular
- SuperGrip Handle



LENGTH OF BLADE

4 in / 10 cm



7.6399.5

7.8715

KNIFE SHARPENER “VICTORINOX”



7.8715

7.8721.3

KNIFE SHARPENER

- With ceramic rolls
- 2 levels:
 - pre-grinding
 - precision-grinding



7.8721.3



7.8721

7.8991.32

SHARPENING STEEL

- Regular cut steel, round
- Hang tag



SHARPENING STEEL LENGTH

10 in / 25.4 cm



7.8991.32



HANDLE SHAPE

SWISS CLASSIC

Curved shape | ergonomic



SWISS MODERN

Straight shape | pure design



WOOD

Classic shape | straight



American shape | straight



GRAND MAÎTRE

POM

Curved shape | ergonomic



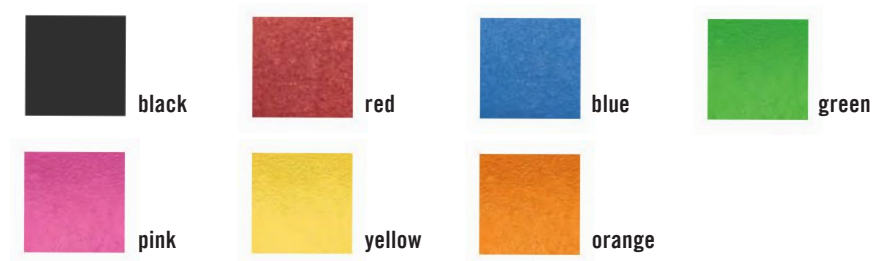
Wood

Curved shape | ergonomic



HANDLE COLORS

SWISS CLASSIC



SWISS MODERN







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