



VICTORINOX



HOUSEHOLD AND
PROFESSIONAL KNIVES

MAKERS OF THE ORIGINAL SWISS ARMY KNIFE | ESTABLISHED 1884



QUALITY FUNCTIONALITY INNOVATION DESIGN





VICTORINOX

04 SWISS CLASSIC

06 ROSEWOOD

10 GRAND MAÎTRE

14 SWIBO

15 FIBROX

18 SHARPENING + SAFETY

20 SPECIAL KNIVES

21 KITCHEN UTENSILS

22 SCISSORS

23 MANICURE + PEDICURE

24 MATERIAL

26 SWISS ARMY KNIVES

SWISS CLASSIC

READY. SET. CHOP.

- LIGHTWEIGHT KNIVES WITH ERGONOMIC HANDLE
- 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 use.

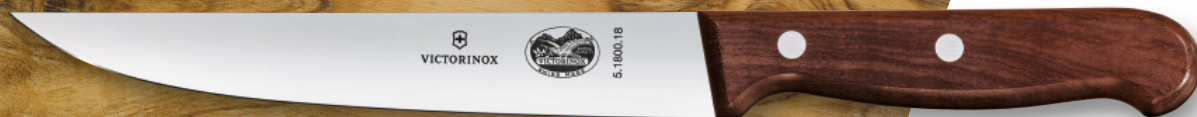
The wide selection of gift sets and knife blocks is equally impressive. Functionality meets color, making our products a joy to use!



ROSEWOOD

NATURALLY!

- ROSEWOOD HANDLE WITH UNIQUE PATTERNING
- 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.



SWISS MADE

ROSEWOOD

FORM AND FUNCTION

01 Shaping Knife

Curved blade
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 Salmon Knife

Fluted edge
perfect for filleting
salmon



06 Santoku Knife

Fluted edge
All-rounder for
precision cutting



07 Bread Knife

Wavy edge
for cutting a variety of
baked goods with crusts



08 Carving Knife

Straight edge
for slicing cooked
or grilled meat



09 Carving Knife

Extra-wide blade
for slicing larger
foods



10 Pastry Knife

Wavy edge
for cutting cakes,
pastries and bread



GRAND MAÎTRE

PASSION FOR CRAFTSMANSHIP

- 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
with synthetic handle



NEW **GRAND MAÎTRE**
with rosewood handle



THE KNIFE

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 a built-up section that makes it more difficult for the hand to slip from the handle onto the blade and stops dirt from getting into gaps.

The Handle

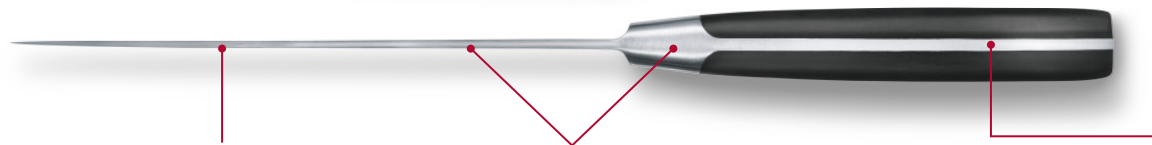
is made of ergonomically shaped synthetic material

The Rivets

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

Full Tang Construction

Forged from a single piece and hardened uniformly.



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.

EDGE AND BLADE TYPES



Straight Edge

for smooth and clean cuts



Fluted Edge

stops food sticking to the blade



Wavy Edge

for cutting through crusts and tough skin effortlessly



Flexible Blade

ensures optimum results when filleting and deboning



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.

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.



Certification to
NS/ANSI 2





NENAD MLINAREVIC



DANIEL HUMM



VICTORINOX

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.

Daniel Humm

Chef de Cuisine and co-owner of the three Michelin-star «Eleven Madison Park» restaurant in New York City. Voted the fourth-best restaurant in the world in 2014 (S. Pellegrino World's 50 Best Restaurants).



Find out why our
co-operation
partners choose
Victorinox



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.





Find out more
about the right
way to sharpen a
knife

VICTORINOX

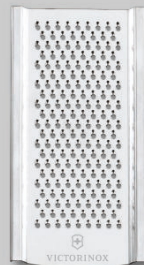
SPECIAL KNIVES

SPECIALISTS IN DEMAND

- KNIVES AND BLADES FOR SPECIALIST USE
- EXCEPTIONAL FUNCTIONALITY
- ROBUST AND LONG-LASTING

Whether it's a handy little helper or a knife for long-term industrial use, Victorinox offers a selection of special knives for professionals and hobbyists.





KITCHEN UTENSILS

MULTITASKING

From chopping and peeling to slicing and grating ... Victorinox offers a variety of useful kitchen aids. The economy peelers in bright colors, vegetable graters, cap lifters, poultry shears and meat tenderizers are indispensable classics in our portfolio.



SCISSORS

SINCE 1930

- SELECTION OF FUNCTIONAL HOUSEHOLD SCISSORS
- HAIRDRESSER'S, HANDICRAFT AND PAPER SCISSORS FOR PROFESSIONAL USE
- STAINLESS STEEL SCISSORS WITH LIGHTFAST SYNTHETIC HANDLES OR FORGED AND NICKEL-PLATED SCISSORS

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.



MANICURE + PEDICURE

STAINLESS. CLASSIC. SWISS MADE.

- PRECISION-MADE INSTRUMENTS IN HANDY SIZES
- IN MANUFACTURER RUBIS, WE HAVE A RELIABLE PARTNER AT OUR SIDE
- WIDE SELECTION OF SETS AVAILABLE



MATERIAL

PRODUCT CARE

■ The Blade

Regular care is needed to keep it in top condition. To ensure a 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 dry out 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. However, here too we recommend washing them by hand.



SWISS QUALITY

If at least 60% of a product's production costs have been incurred in Switzerland, the product can be classed as «Swiss Made».

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.



VICTORINOX



SWISS MADE



VERSATILE. FUNCTIONAL. SWISS MADE. SWISS ARMY KNIVES

The small red pocket knife with the cross and shield emblem on the scale symbolizes Victorinox. In a unique way, it shows what outstanding Swiss craftsmanship and impressive know-how can achieve.

The range of pocket knives alone now includes over 1,200 models, each carrying the DNA of the “Original Swiss Army Knife”. Today, as was also the case 130 years ago, Victorinox products represent functionality, innovation and unmistakable design – manufactured with an uncompromising commitment to quality.



SMALL
POCKET KNIVES



MEDIUM
POCKET KNIVES



LARGE
POCKET KNIVES



SWISS TOOLS



Victorinox AG
Schmiedgasse 57
CH-6438 Ibach-Schwyz, Switzerland
T+41 41 81 81 211
F+41 41 81 81 511
info@victorinox.com

Printed in Switzerland
© Victorinox 2016
We protect our intellectual property rights.
We reserve our rights for technical modifications.

V16 / 9.7058.1