

SUPPLEMENTARY CATALOG 2022  
HOUSEHOLD AND  
PROFESSIONAL KNIVES



VICTORINOX



**SUPPLEMENTARY CATALOG 2022**  
**HOUSEHOLD AND**  
**PROFESSIONAL**  
**KNIVES**

Please note: This Supplementary Catalog includes the product launches from the second half of 2021 and all of 2022 – with the exception of limited editions.





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VICTORINOX

SWISS MADE

## SWISS MODERN EXTENSION

# 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 made 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 colours 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 humankind's most important tool.

6.9006.1042



**PARING KNIFE**

- Pointed tip
- With disposable blade protection



**LENGTH OF BLADE**

10 cm    ■     16    6.9003.10    |    ■     16    6.9006.1042

6.9006.10W21



**PARING KNIFE**

- Wavy edge
- Pointed tip
- With disposable blade protection



**LENGTH OF BLADE**

10 cm    ■     16    6.9003.10W    |    ■     16    6.9006.10W21

6.9006.1141



**TABLE KNIFE**

- Round
- With disposable blade protection



**LENGTH OF BLADE**

11 cm    ■     6    6.9003.11    |    ■     6    6.9006.112    |    ■     6    6.9006.1141

6.9006.122



**STEAK KNIFE**

- With disposable blade protection



**LENGTH OF BLADE**

12 cm    ■     6    6.9003.12    |    ■     6    6.9006.122    |    ■     6    6.9006.1241

**6.9016.198B****CARVING KNIFE****LENGTH OF BLADE**

19 cm



10 6.9013.19B



10 6.9016.198B

**6.9016.2543B****CARVING KNIFE**

- Extra wide

**LENGTH OF BLADE**

25 cm



10 6.9013.25B



10 6.9016.2543B

**6.9076.26W44B****BREAD AND PASTRY KNIFE**

- Wavy edge
- Round

**LENGTH OF BLADE**

26 cm



10 6.9073.26WB



10 6.9076.26W44B



## WOOD EXTENSION

# NATURALLY CONVINCING AND SMART KNIVES

- Robust 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 fluted edge.

## WOOD EXTENSION

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**5.0830.11G**

### TOMATO AND TABLE KNIFE

- Wavy edge
- Round



#### LENGTH OF BLADE

11 cm   10 **5.0830.11G**

---

**5.1200.12G**

### STEAK KNIFE SET

- 2-part



#### LENGTH OF BLADE

12 cm   110 **5.1200.12G**

---

**5.1230.12G**

### STEAK AND PIZZA KNIFE SET

- 2-part
- Wavy edge



#### LENGTH OF BLADE

12 cm   110 **5.1230.12G**

---

**5.2930.22G**

### BREAD AND PASTRY KNIFE

- Wavy edge
- Round



#### LENGTH OF BLADE

22 cm   6 **5.2930.22G**

---



WOOD EXTENSION



# GRAND MAÎTRE EXTENSION

## 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. This is perfect craftsmanship that pays off every day.

## GRAND MAÎTRE EXTENSION POM

7.7403.22G



### CARVING KNIFE



LENGTH OF BLADE

22 cm



6

7.7403.22G

7.7433.26G



### BREAD AND PASTRY KNIFE

- Wavy edge
- Round



LENGTH OF BLADE

26 cm



6

7.7433.26G



**7.7400.22G**

**CARVING KNIFE**



LENGTH OF BLADE

22 cm



6

7.7400.22G

**7.7430.26G**

**BREAD AND PASTRY KNIFE**

- Wavy edge
- Round



LENGTH OF BLADE

26 cm



6

7.7430.26G

Gift Packaging unit

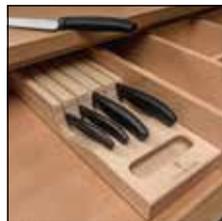




## STORAGE + CUTTING BOARDS EXTENSION

# 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 and Cutting Boards 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 organisation of the modern home. Cutlery blocks and in-drawer knife holders made from beechwood ensure a clean working surface and organised drawers, while the cutting boards crafted from dishwasher-proof, paper composite bring elegance and functionality to everyday tasks.

**5.4963.0**

**KNIFE FOLDER**

- Empty

■  6 **5.4963.0**



**5.4963**

**KNIFE FOLDER SET**

15-part ■  4 **5.4963**



**INCLUDED**

Potato peeler



■ **5.0103**

Oyster knife



■ **7.6394**

Shaping knife



**LENGTH OF BLADE**

6 cm ■ **6.7503**

Paring knife



**LENGTH OF BLADE**

10 cm ■ **6.7703**

Boning knife



**LENGTH OF BLADE**

15 cm ■ **5.6303.15**

Santoku knife



**LENGTH OF BLADE**

17 cm ■ **5.2523.17**

Filleting knife



**LENGTH OF BLADE**

18 cm ■ 5.3703.18

Bread and pastry knife



**LENGTH OF BLADE**

26 cm ■ 5.2933.26

Carving fork



**LENGTH OF BLADE**

18 cm ■ 5.2303.18

Carving knife



**LENGTH OF BLADE**

28 cm ■ 5.2003.28

Slaughter and butcher's knife



**LENGTH OF BLADE**

28 cm ■ 5.5203.28

Salmon knife



**LENGTH OF BLADE**

30 cm ■ 5.4623.30

Butcher sharpening steel



**SHARPENING STEEL LENGTH**

30 cm ■ 7.8413

Spatula



**LENGTH OF BLADE**

25 cm ■ 5.2603.25

Fish scissors



**TOTAL LENGTH**

21 cm ■ 8.1056.21

**5.4953.0**

**CHEF'S BACKPACK**

- Empty



■  3 5.4953.0

**5.4953**

**CHEF'S BACKPACK AND KNIFE FOLDER SET**

15-part

■  3 5.4953



**INCLUDED**

Potato peeler



■ 5.0103

Oyster knife



■ 7.6394

Shaping knife



**LENGTH OF BLADE**

6 cm ■ 6.7503

Paring knife



**LENGTH OF BLADE**

10 cm ■ 6.7703

Boning knife



**LENGTH OF BLADE**

15 cm ■ 5.6303.15

Santoku knife



**LENGTH OF BLADE**

17 cm ■ 5.2523.17

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Butcher sharpening steel



**SHARPENING STEEL LENGTH**

30 cm ■ 7.8413

Spatula



**LENGTH OF BLADE**

25 cm ■ 5.2603.25

Fish scissors



**TOTAL LENGTH**

21 cm ■ 8.1056.21

**7.4120**



**CUTTING BOARD**

- Paper composite



■	📦 6	20,3 x 15,2 x 0,6 cm <b>7.4120</b>	■	📦 6	29,2 x 22,8 x 0,6 cm <b>7.4121</b>	■	📦 6	36,8 x 28,5 x 0,6 cm <b>7.4122</b>
<hr/>								
■	📦 6	44,4 x 33 x 0,6 cm <b>7.4123</b>						

**7.4120.3**



**CUTTING BOARD**

- Paper composite



■	📦 6	20,3 x 15,2 x 0,6 cm <b>7.4120.3</b>	■	📦 6	29,2 x 22,8 x 0,6 cm <b>7.4121.3</b>	■	📦 6	36,8 x 28,5 x 0,6 cm <b>7.4122.3</b>
<hr/>								
■	📦 6	44,4 x 33 x 0,6 cm <b>7.4123.3</b>						

**7.4124**



**CUTTING BOARD**

- Paper composite
- Removable rubber knobs
- Juice groove



  6 25,4 x 17,8 x 0,6 cm <b>7.4124</b>	  6 29,2 x 22,8 x 0,6 cm <b>7.4125</b>	  6 36,8 x 28,5 x 0,6 cm <b>7.4126</b>
  6 44,4 x 33 x 0,6 cm <b>7.4127</b>		

**7.4124.3**



**CUTTING BOARD**

- Paper composite
- Removable rubber knobs
- Juice groove



  6 25,4 x 17,8 x 0,6 cm <b>7.4124.3</b>	  6 29,2 x 22,8 x 0,6 cm <b>7.4125.3</b>	  6 36,8 x 28,5 x 0,6 cm <b>7.4126.3</b>
  6 44,4 x 33 x 0,6 cm <b>7.4127.3</b>		

**STORAGE + CUTTING BOARDS EXTENSION**

**7.4128**



**CUTTING BOARD**

- Paper composite
- Juice groove



■	📦 6	36,8 x 28,6 x 0,9 cm <b>7.4128</b>	■	📦 6	44,5 x 33 x 0,9 cm <b>7.4129</b>	■	📦 6	49,5 x 38,1 x 0,9 cm <b>7.4130</b>
---	-----	---------------------------------------	---	-----	-------------------------------------	---	-----	---------------------------------------

**7.4128.3**



**CUTTING BOARD**

- Paper composite
- Juice groove



■	📦 6	36,8 x 28,6 x 0,9 cm <b>7.4128.3</b>	■	📦 6	44,5 x 33 x 0,9 cm <b>7.4129.3</b>	■	📦 6	49,5 x 38,1 x 0,9 cm <b>7.4130.3</b>
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**7.4131**

**CUTTING BOARD**

- Paper composite



6
 22,9 x 19 x 0,6 cm
22,9 x 19 x 0,6 cm
7.4131
|

 6
 35,6 x 19 x 0,6 cm
35,6 x 19 x 0,6 cm
7.4132

**7.4131.3**

**CUTTING BOARD**

- Paper composite



6
 22,9 x 19 x 0,6 cm
22,9 x 19 x 0,6 cm
7.4131.3
|

 6
 35,6 x 19 x 0,6 cm
35,6 x 19 x 0,6 cm
7.4132.3

**STORAGE + CUTTING BOARDS EXTENSION**

**7.4133**



**PIZZA PEEL**

- Paper composite



  6 43,2 x 25,4 x 0,6 cm **7.4133** |   6 53,4 x 35,6 x 0,6 cm **7.4134**

**7.4133.3**



**PIZZA PEEL**

- Paper composite



  6 43,2 x 25,4 x 0,6 cm **7.4133.3** |   6 53,4 x 35,6 x 0,6 cm **7.4134.3**

**7.4118**



**CUTTING BOARDS STAND**

- Paper composite
- Slot width 6 mm



■  4 7.4118

| ■  4 7.4117

**7.4119**

**PROTECTIVE BOARD WAX**

- 148 ml
- Beeswax and mineral oil



■  6 7.4119

**STORAGE + CUTTING BOARDS  
EXTENSION**



## KITCHEN UTENSILS EXTENSION

# 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 Collection distinguishes itself by its 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 bi-directional grater to the nimble tomato peeler, these are kitchen tool kit essentials.

**7.6201**



**COOKING SPOON**

- Paper composite
- Oval



**TOTAL LENGTH**

33 cm



**7.6201.3**



**7.6201**

**7.6202.3**



**COOKING SPOON**

- Paper composite
- Round



**TOTAL LENGTH**

33 cm



**7.6202.3**



**7.6202**

**7.6203**



**ANGLED TURNER**

- Paper composite



**TOTAL LENGTH**

33 cm



**7.6203.3**



**7.6203**

**7.6204.3**



**SAUTÉ TOOL**

- Paper composite



**TOTAL LENGTH**

33 cm



**7.6204.3**



**7.6204**



KITCHEN UTENSILS EXTENSION

6.0900

**PEELER**

- Pivoting blade
- Aluminium



  20 6.0900.1 |   20 6.0900 |   20 6.0900.81

  20 6.0900.12 |   20 6.0900.11 |   20 6.0900.21

6.0900.88

**PEELER**

- Pivoting blade
- Gold plated



  6 6.0900.88



**6.0912****PEELER**

- Double edge
- Pivoting blade
- Stainless steel

■  20 6.0912**6.0913****PEELER**

- Serrated edge
- Double edge
- Pivoting blade
- Stainless steel

■  20 6.0913**6.0914****PEELER**

- Julienne cutter
- Pivoting blade
- Stainless steel

■  20 6.0914

**6.0930**



**PEELER**

- Pivoting blade



■ 20 6.0930.3 | ■ 20 6.0930.1 | ■ 20 6.0930

---

**6.0933.3**



**PEELER**

- Serrated edge
- Double edge
- Pivoting blade



■ 20 6.0933.3 | ■ 20 6.0933.1 | ■ 20 6.0933

---

**6.0934.1**



**PEELER**

- Julienne cutter
- Pivoting blade



■ 20 6.0934.3 | ■ 20 6.0934.1 | ■ 20 6.0934

**7.4012**



**BLADE PROTECTION**



**TOTAL LENGTH**

17 cm   10 **7.4012**

21,5 cm   10 **7.4013**

26,5 cm   10 **7.4014**

31,7 cm   10 **7.4015**

 Standard  Packaging unit |  Dishwasher safe





## FIBROX EXTENSION

# DESIGNED BY PROFESSIONALS, FOR PROFESSIONALS

- Nonslip handles guarantee safe work
- Exceptional edge retention for long life-span
- Offering pronounced sharpness and maximum stability



Created with professional chefs in mind, but used and loved by home cooks around the world as well, the Fibrox Collection offers optimal performance and precision cutting. Featuring nonslip ergonomic handles, these pieces support the hand and wrist, making cooking and preparing food a joy. Supersharpest stainless steel blades slice smoothly through even the toughest cuts of meat, while specific knives for tasks, like making pastry or filleting fish, take care of every aspect of culinary life.



## FIBROX EXTENSION Poultry Knives

**5.5902.08S**



### POULTRY KNIFE

- Narrow
- Pointed tip
- Small handle
- Safety grip



#### LENGTH OF BLADE

8 cm



5.5903.08S



5.5902.08S



5.5909.08S

**5.5909.09S**



### POULTRY KNIFE

- Narrow
- Small handle
- Safety grip



#### LENGTH OF BLADE

9 cm



5.5903.09S



5.5902.09S



5.5909.09S







## SHARPENING + SAFETY EXTENSION

# SIMPLE, SAFE AND EFFECTIVE SOLUTIONS

- Sharpening steels with safe-grip ergonomic handles
- Practical, efficient and easy to use
- Rust resistant materials guarantee a long service life



Sharp knives equal easy and successful cooking. Our selected collection of sharpening tools ensures greater safety and precision in the kitchen by keeping knife blades in top condition at all times. The wide range of sharpening steels is complemented by the Victorinox Sharpy with a bevel, the compact Dual knife sharpener, and the innovative sharpener with ceramic rolls for pre-grinding and polishing. These pieces truly stand out as they can be handled easily and effectively.

**7.8515**

**BUTCHER SHARPENING STEEL**

- Fine cut



**SHARPENING STEEL LENGTH**

30 cm, round   6 **7.8515**

---

**7.8516**

**BUTCHER SHARPENING STEEL**

- Fine cut



**SHARPENING STEEL LENGTH**

30 cm, oval   6 **7.8516**

---



# MICHELIN-STARRED CHEF AND VICTORINOX AMBASSADOR MARCO MÜLLER

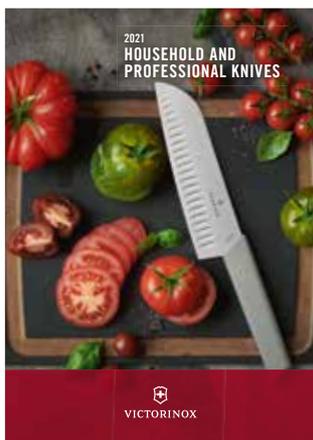
Throughout his life – from childhood pocket knives to the blades he uses to create his award-winning dishes – chef Marco Müller has been a fan of Victorinox. “Cooking is a high-performance sport,” Marco says, adding that our premium, multifunctional kitchen knives have been a staple in his kitchen for 30 years. Marco also shares our vision of always wanting to improve on a great thing – an ideal ambassador for Victorinox!

Marco Müller  
Chef, Berlin



2021

# HOUSEHOLD AND PROFESSIONAL KNIVES CATALOG



Use this QR code to access the full digital version of the 2021 Household and Professional Knives catalog.





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Printed in Switzerland

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