HOUSEHOLD KNIVES
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, in the heart of Switzerland. These high-quality products are based on almost 140 years of experience.

FUNCTIONALITY

Specially defined alloys guarantee a long operational life. Laser-tested cutting angles keep the knives sharp for a very long time.

INNOVATION

Innovative blade steels and handle materials are selected and perfectly finished to create exceptional products – technological innovations that offer timeless functionality.

ICONIC DESIGN

Victorinox household and professional knives are characterized by the perfect harmony of design and functionality. In addition to their simple, timeless aesthetic, their outstanding features are a particularly indispensable component of good design.
EDGE AND BLADE TYPES

STRAIGHT EDGE
for smooth, clean cuts

FLUTED EDGE
stops food sticking to the blade

WAVY EDGE
for bread and thicker fruit and vegetables skins

FLEXIBLE BLADE
for effortless filleting and deboning

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CORRECT HANDLING AND CARE

THE BLADE
Wash your blade with a mild detergent and rinse in warm water after every use. Salty or acidic foods can stain the steel blades, so take care to wash, rinse and dry blades after your daily food prep. Always read the product label to check if it is dishwasher safe. Never use highly polished knives to try and open packages, as this will blunt the blade prematurely. Always use a designated cleaver on any bones; using a regular smaller bladed knife will damage its blade.

SHARPNING
Caring for your Victorinox knife means regularly sharpening it with a sharpening steel. Heavily used blades should be sharpened up to twice a month to retain precision and efficacy.

THE SHARPENING STEEL
Wash your sharpening steel regularly to keep it in optimal condition. Use a mild detergent and warm water to cleanse, rinse, then let it air dry completely. Store it in a knife block for maximum product protection.

WOODEN HANDLES
Wood is an extremely robust, hardwearing wood. Thanks to its naturally high oil content, it’s also highly resistant to moisture. To maximize the longevity of wooden handled knives, never clean them in the dishwasher.

SYNTHETIC HANDLES
Our synthetic handled household knives (e.g. the Swiss Classic) are generally dishwasher safe. However, we still recommend you wash them by hand for maximum product life.

DISHWASHER SAFE
All dishwasher safe products are marked with the corresponding icon. Ensure that knives do not touch other metal utensils in the dishwasher cutlery basket. You may notice a slight change in color intensity and a slight rusting on blade corners in the longer term. Forged knives with a polyoxymethylene (POM) handle are dishwasher safe, but we recommend you clean them by hand.
SHAPING KNIFE
Bird’s beak edge
for decorating dishes and creating fruit and vegetables garnishes

KITCHEN KNIFE
Straight edge
for cutting smaller fruit and vegetables

STEAK KNIFE
Straight edge
for cutting grilled meat

FISH FILLETING KNIFE
Super flexible blade
for filleting fish of all sizes

KITCHEN CLEAVER
Heavy, solid blade
for chopping bones and slicing raw fish

SANTOKU KNIFE
Fluted edge
an all-round blade for precision cutting

CARVING KNIFE
Straight edge
for slicing roasted meat

CARVING KNIFE
Extra-wide blade
for slicing larger meat joints

BREAD KNIFE
Wavy edge
for cutting a variety of baked goods with crusts

PASTRY KNIFE
Wavy edge
for cutting cakes, pastries and bread

SALMON KNIFE
Fluted edge
perfect for filleting salmon
SWISS CLASSIC

BOLD KITCHEN BUDDIES OF BOUNDLESS VERSATILITY

• Light, agile, and colorful knives made in Switzerland
• Ergonomically shaped handles that ensure effortless usability
• Expertly crafted 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, and crafted in high quality stainless steel. To add a fresh pop of color to your kitchen, the Swiss Classic comes in a range of vibrant-hued handles. A collection that fuses functionality with fun. Choose from a range of useful knife blocks and gift sets, too. This versatile collection covers every culinary base in bold style.
SWISS MODERN
THE PERFECT PARTNERSHIP OF PRECISION AND DESIGN

- The perfect companion for everyday kitchen tasks
- Elegant design combines classic walnut wood and on-trend pastel colors
- Features Swiss-made stainless steel blades for maximum durability

Elegant design meets cutting-edge precision in the Swiss Modern Collection. Every blade is crafted in super durable stainless steel and delivers effortless cutting board power. Created with unique handles expertly made from European walnut wood. Or synthetic handles in a vibrant selection of colors or classy black. Ergonomically shaped for maximum comfort as you chop, slice or dice, these pieces are the new stars of the modern kitchen.
WOOD

NATURALLY STANDOUT, EFFORTLESSLY USABLE

• Sustainable wooden handles with a unique grain
• Easy handling for effortless kitchen prep
• Ergonomically designed in super resilient materials

The Victorinox Wood Collection fuses ergonomic handles in beautiful, durable, natural wood finishes with ultra-sharp stainless steel blades. Wood is highly robust and lends each piece a unique, truly distinctive look. This range offers a myriad of elegant knives for every culinary task; from pastry making to carving. It’s all right here. Make your selection from an extensive collection of wide and narrow blades with straight or curved edges through to Santoku-style blades. The choice is yours.
GRAND MAÎTRE

CRAFTSMANSHIP THAT INSPIRES CONFIDENCE AND KITCHEN CREATIVITY

- Forged from a single piece of steel
- Perfectly balanced for comfortable handling
- Timeless design, built for maximum product longevity

The Grand Maître Collection is all about effortless balance. Each piece in this professionally acclaimed range is uniformly hardened and forged from a single piece of steel. This expert construction method delivers a seamless transition from blade to handle. The end result is superior control and precision with every slice or culinary task you tackle. Ergonomically-shaped handles ensure failsafe comfort in the palm of your hand. Grand Maître elevates craftsmanship to a culinary art form.
KITCHEN UTENSILS
MEET YOUR EFFORTLESS KITCHEN MULTITASKERS

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

The right kitchen utensils don’t just make cooking easy. They turn it effortless. So your dinner party, family supper or birthday lunch is a hit with all the people you love. Victorinox Kitchen Utensils are typified by their streamlined classic aesthetic and meticulous attention to detail. Crafted in the highest quality materials, this range understands what cooks need 24/7. It’s functionality, found in every form, for every countertop task. From the grater with razor-sharp blades to the dexterous tomato peeler, these are the utensils to covet and collect.
CUTTING BOARDS
ECO-SAVVY, ELEGANT ESSENTIALS

• Made from an environmentally friendly paper composite material
• Surface is gentle on knife blades
• Dishwasher safe and heat resistant up to 175°C/350°F

The Victorinox Cutting Board Collection champions sustainability and never compromises on functionality and style. Crafted from a paper composite material that’s as durable as it is elegant, the range includes cutting boards and cutting board stands, as well as a protective wax care product made from natural ingredients. Thanks to their robust construction, each piece is dishwasher safe and heat resistant to 175°C/350°F. The lightweight material has a natural flexibility, which means it’s gentle on knives and pans. In a choice of brown or black, this collection makes the perfect addition to any style-conscious, environmentally friendly kitchen.

* Available as of fall 2022
SHARPEN & SAFETY
SIMPLE, SAFE AND EFFECTIVE SOLUTIONS

• Sharpening steels with safe-grip ergonomic handles
• Practical, efficient, and easy-to-use
• Rust-resistant materials guarantee longer product life

Sharp knives equate to easy cooking. Our collection of expert sharpening tools ensure greater safety and precision in the kitchen. Choose from a wide range of sharpening steels spanning our “Victorinox Sharpy” – with a bevel, the compact Dual Knife Sharpener and arguably our most innovative sharpener of all with integrated ceramic rolls for pre-grinding and polishing. These are the standout sharpening pieces for effortless kitchen handling over the years.
SCISSORS
AN EVERYDAY TOOL THAT ALWAYS MAKES THE CUT

- High functionality for specialised use
- Extensive selection of scissors for all kinds of culinary tasks
- Crafted from high quality, durable materials

A pair of precision scissors is an absolute essential in every household. Produced in partnership with renowned European Scissor Experts, our Scissors Collection is world-class. Featuring ultra-sharp stainless steel blades with durable handles suitable for everyday use through specialised professional tasks, this is a range that covers every cutting base. Spanning an ergonomic design for left-handed users as well as children's scissors, ideal for young crafters, this collection makes every cut count.
Award-winning Chef Nenad Mlinarevic creates exceptional meals from locally sourced, quality ingredients. His strong connection to Switzerland and culinary creativity was the reason we chose to partner with him. He himself enthuses, “A Victorinox knife was the first knife I held in my hands when I was 16 and starting my Chef’s training. So I feel a special bond with this brand. These knives have been an authentic part of my culinary journey so far”.

MEET OUR BRAND AMBASSADOR

nenad mlinarevic
The small red pocket knife with the iconic cross and shield emblem is synonymous with the Victorinox brand. World renowned for its outstanding Swiss craftsmanship and expert engineering, it’s unique, timeless and forever innovative. Today the range of pocket knives alone spans over 1,200 models, each carrying the DNA of the Original Swiss Army Knife. Victorinox products represent functionality, innovation and unmistakable design, manufactured with an uncompromising commitment to quality. This has been the case since the brand’s inception over 130 years ago and will continues to embody the heart of our brand.