MAKERS OF THE ORIGINAL SWISS ARMY KNIFE

VICTORINOX
SWISS ARMY

COMPANION FOR LIFE

RETAIL CUTLERY
2014
“You’ll be able to make it with this!” With these words, my father gave me a black box of Victorinox knives for the start of my culinary training. I was 14 years old and wanted to be a chef more than anything in the world. These knives were my companions, day after day, around the globe. Through all of my training, the years in Switzerland, then to the USA starting at Campton Place Hotel in San Francisco, and finally to New York, at Eleven Madison Park Restaurant, I brought my knives with me. They saw me through difficult and successful days. I have achieved a lot with these knives, just like my father wanted.

Daniel Humm, April 2007

Victorinox products are a companion for life. What experiences have you had with Victorinox products? Share your story at victorinox.com
OVER 125 YEARS OF TRADITION AND HERITAGE

Victorinox Swiss Army products have accompanied people through life’s adventures since 1884. Precise and elegantly engineered, our company is proud to represent the distinguished characteristics of our country through the manufacturing of knives. They are one of the key symbols of excellent Swiss quality and ingenuity.

Still today, the core values upon which our business and manufacturing is based, are as relevant as they were in 1897 when Karl Elsener invented the Original Swiss Army Knife: Functionality, innovation, iconic design and uncompromising quality. Victorinox Swiss Army creates products which are designed to be true companions for life. They are the ambassadors of our timeless Swiss values – as timeless as the classics you will discover on the following pages.

As time goes on, we focus our efforts on making good products even better; on changes to achieve improvement while maintaining the appeal of our classic designs. In this catalog you will find the latest products from our range of household and professional knives.

Our products are the result of the dedicated work of 2,000 individuals who are part of the Victorinox Swiss Army family from around the world. It is the culmination of their contributions which make Victorinox Swiss Army products what they are: unique.

Carl Elsener Jr.
www.swissarmy.com
**PRODUCT USAGE**

**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.

**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 jalapenos, 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® Chef’s Knife is consistently “highly recommended” by *Cook’s Illustrated* 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 Victorinox Swiss Army Swiss Classic collection offers a contemporary handle, inspired by our patented Fibrox® Pro line. We’ve selected the best attributes derived from our rich commercial heritage and modified them to suit the home chef. The contoured nylon handle is both lightweight and durable, making these knives seem less like tools and more like an extension of your hand.
### Utility

- **Chef's Steak Edge**
  - **6.7833US1**: 8" Granton Blade
  - **6.8023.25US1**: 6½" Blade, Round, Serrated
  - **6.8033.15US1**: 6½" Blade, Universal, Wide, Serrated

### Steak

- **Chef's Straight Edge**
  - **6.7233US1**: 4½" Blade, Spear Point, Serrated
  - **6.8033.12US1**: 5½" Straight Blade

### Santoku

- **Chef's Straight Edge**
  - **6.8003.2US1**: 10¼" Granton Blade
  - **6.8003.25US1**: 10½" Straight Blade

### Boning

- **6.8033.15US1**: 8¼" Blade, Serrated
  - **6.8003.19US1**: 8½" Blade, Senated
  - **6.8523.17US1**: 8¼" Blade, Narrow, Flexible

### Fillet

- **6.8063.20US1**: 8½" Blade, Round, Senated
  - **6.8713.20US1**: 8½" Fillet, Straight, Flexible Blade

### Bread

- **6.8633.21US1**: 8¼" Blade, Senated
  - **6.8633.26US1**: 10¼" Blade, Senated

### Kitchen Shear

- **6.7636.3US1**: Come-apart Kitchen Shear

### Gift Sets

- **6.760.3US1**: 3-Piece Paring Set
  - Includes:
    - 3½" Spear Point, Straight
    - 2¼" Bird's Beak
    - 3½" Spear Point, Serrated

- **6.7603.4US1**: 4-Piece Utility Set
  - Includes:
    - 3¼" Spear Point, Straight (1 of each color)

- **6.783.4US1**: 4-Piece Utility Set
  - Includes:
    - 4½" Round, Serrated (1 of each color)

### Chef's Steak Edge

- **6.8083.20US1**: 6½" Blade, Universal, Wide, Serrated

### Swiss Classic

- **6.8003.25US1**: 10" Straight Blade

### Swiss Classic

- **6.8083.2US1**: 8½" Blade, Senated

### Swiss Classic

- **6.8713.2US1**: 10½" Blade, Senated

### Swiss Classic

- **6.7233.3US1**: 4½" Blade, Spear Point, Serrated

### Swiss Classic

- **6.7433.4US1**: 4½" Blade, Spear Point, Serrated

### Swiss Classic

- **6.7533.4US1**: 4½" Blade, Spear Point, Serrated

### Swiss Classic

- **6.7633.4US1**: 4½" Blade, Spear Point, Serrated

### Swiss Classic

- **6.7733.4US1**: 4½" Blade, Spear Point, Serrated
**SWISS CLASSIC**

**GIFT SETS**

- **6.7233.4US1**
  - 4-Piece Steak Set
  - Includes:
  - 4½" Spear Point, Serrated

- **6.7233.6US1**
  - 6-Piece Steak Set
  - Includes:
  - 4" Spear Point, Serrated

- **6.7833.4US1**
  - 4½" Round, Serrated

- **6.7833.6US1**
  - 4½" Round, Serrated

- **6.7000.2US1**
  - 2-Piece Carving Set
  - Includes:
  - 8" Carver
  - 10½" Fork

- **6.7000.3US1**
  - 3-Piece Chef’s Set
  - Includes:
  - 8" Chef’s
  - 8" Carver
  - 3½" Paring

- **6.7001.2US1**
  - 2-Piece Santoku Starter Set
  - Includes:
  - 7" Granton Blade Santoku
  - 3½" Paring, Serrated

- **6.7003.US1**
  - 3-Piece Swiss Classic Starter Set
  - Includes:
  - 3½" Paring Knife
  - 6" Chef’s Knife
  - Come-apart Kitchen Shears

- **6.7603.3US1**
  - 4-Piece Prep Set with Cutting Board
  - Includes:
  - 3½" Paring, Spear Point, Straight
  - Paring
  - 4½" Utility, Round, Serrated
  - 8” x 6” Cutting Board

**SWISS CLASSIC**

**GIFT SETS**

- **6.7000.3US1**
  - 3-Piece Swiss Classic Starter Set
  - Includes:
  - 3¼" Paring Knife
  - 6" Chef’s Knife
  - Come-apart Kitchen Shears

**SHOWN IN STANDARD PACKAGING**
6.7600.7US1R
7-Piece Block Set
with Swiss Army Knife
Includes:
- 3¼" Paring, Straight
- 4½" Utility, Serrated
- 8" Chef's
- 10" Honing Steel
- Slant Hardwood Block
- 84mm Waiter Pocket Tool
- Corkscrew
- Key Ring
- Tweezers
- Toothpick
- Waiter Implements

6.7600.10US1
10-Piece Block Set
Includes:
- 3¼" Paring, Serrated
- 4¼" Utility, Serrated
- 5" Utility / Chef's
- 6" Boning, Narrow, Flex
- 8" Chef's
- 8¼" Bread, Serrated
- 10½" Honing Steel
- Slant Hardwood Block
- Come-apart Kitchen Shears
- 8" Cutting Board

6.7600.15US1
15-Piece Block Set
Includes:
- 2½" Shaping
- 3¼" Paring, Serrated
- 4½" Utility, Serrated
- 4½" Steak, Spear Tip, Serrated (8)
- 5½" Utility / Chef's
- 6" Boning, Narrow, Flex
- 7" Granton Blade Santoku
- 8" Carving
- 8¼" Bread, Serrated
- Come-apart Kitchen Shears
- 10½" Slicer, Granton Blade
- 10" Honing Steel
- Slant Hardwood Block

6.7600.22US1
22-Piece Block Set
Includes:
- 2½" Shaping
- 3¼" Paring, Serrated
- 4½" Utility, Serrated
- 4½" Steak, Spear Tip, Serrated (8)
- 5½" Utility / Chef's
- 6" Boning, Narrow, Flex
- 7" Granton Blade Santoku
- 8½" Bread, Serrated
- 10½" Honing Steel
- Come-apart Kitchen Shears
- 10½" Slicer, Granton Blade
- 10" Honing Steel
- Slant Hardwood Block

6.7606.24US1
Paring Display
Includes:
- 6.7606.L119 – 3¼" Orange Spear Point, Straight (6)
- 6.7606.L118 – 3¼" Yellow Spear Point, Straight (6)
- 6.7606.L115 – 3¼" Pink Spear Point, Straight (6)
- 6.7606.L114 – 3¼" Green Spear Point, Straight (6)

6.7606.25US1
Utility Display
Includes:
- 6.7606.L119 – 4½" Orange Round, Serrated (6)
- 6.7606.L118 – 4½" Yellow Round, Serrated (6)
- 6.7606.L115 – 4½" Pink Round, Serrated (6)
- 6.7606.L114 – 4½" Green Round, Serrated (6)

6.7631.24US1
Paring Display
Includes:
- 6.7631 – 3¼" Serrated, Black (24)

6.7633.24US1
Paring Display
Includes:
- 6.7633 – 3¼" Serrated, Black (24)

6.7636.24US1
Utility Display
Includes:
- 6.7636.L119 – 4½" Orange Round, Serrated (6)
- 6.7636.L118 – 4½" Yellow Round, Serrated (6)
- 6.7636.L115 – 4½" Pink Round, Serrated (6)
- 6.7636.L114 – 4½" Green Round, Serrated (6)

6.7836.24US1
Utility Display
Includes:
- 6.7836.L119 – 4½" Orange Round, Serrated (6)
- 6.7836.L118 – 4½" Yellow Round, Serrated (6)
- 6.7836.L115 – 4½" Pink Round, Serrated (6)
- 6.7836.L114 – 4½" Green Round, Serrated (6)

6.7836.25US1
Utility Display
Includes:
- 6.7836.L119 – 4½" Orange Round, Serrated (6)
- 6.7836.L118 – 4½" Yellow Round, Serrated (6)
- 6.7836.L115 – 4½" Pink Round, Serrated (6)
- 6.7836.L114 – 4½" Green Round, Serrated (6)
Beautiful and authentic to our heritage, each knife in our Rosewood collection is truly a work of art. The well-balanced handles and high-quality, lightweight European stainless steel blades have been hallmarks of our cutlery for 130 years and yet are an intelligent, modern alternative to heavier cutlery. They are the perfect addition to any kitchen countertop.

### Rosewood

<table>
<thead>
<tr>
<th>KNIFE TYPE</th>
<th>ITEM NUMBER</th>
<th>BLADE SIZE</th>
<th>HANDLE DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Paring</strong></td>
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<td>3¼&quot; Blade, Spear Point, Straight Edge, Large Handle</td>
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<td><strong>Boning</strong></td>
<td>5.3030U53</td>
<td>3¼&quot; Blade, Spear Point, Serrated</td>
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<tr>
<td><strong>Utility</strong></td>
<td>233.5014.1U53</td>
<td>5¼&quot; Blade, Serrated, Round Tip</td>
<td></td>
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<tr>
<td><strong>Chef’s</strong></td>
<td>5.2000.15U53</td>
<td>6&quot; Blade</td>
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</tr>
<tr>
<td><strong>Bread</strong></td>
<td>5.1630.21U53</td>
<td>8&quot; Blade, Slant Tip</td>
<td></td>
</tr>
<tr>
<td><strong>Slicing</strong></td>
<td>233.8525.18U53</td>
<td>7½&quot; Offset Blade</td>
<td></td>
</tr>
<tr>
<td><strong>Chef’s Steel</strong></td>
<td>5.2000.25U53</td>
<td>10&quot; Blade</td>
<td></td>
</tr>
</tbody>
</table>

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Example of our Rosewood Packaging
Chef Daniel Humm, owner of Eleven Madison Park (Awarded #5 of the San Pellegrino World’s Best 50 Restaurants in the World) and NoMad, has collaborated with Victorinox Swiss Army to create this 7-piece Rosewood Block Set. Knives have been hand selected by Chef Daniel and etched with his signature. To learn more about Chef Humm, please refer to page 31.
Now available to the home chef, Victorinox Swiss Army offers our patented Fibrox® Pro cutlery, which has been the choice of culinary professionals for over 130 years. Hygienic and dishwasher safe, the National Sanitary Foundation (NSF) certifies that this product is made to the highest sanitary standards.
STEAK SETS

47558  6-Piece Set
Includes:
- 4½” Serrated, Round Tip

47650  6-Piece Set
Includes:
- 4½” Blade, Serrated, Spear Point

48792  6-Piece Set
Includes:
- 4½” Large, Serrated, Spear Point

CHEF’S SETS

46892  3-Piece Set
Includes:
- 10” Chef’s
- 8” Slicer
- 4” Parer

48792  3-Piece Set
Includes:
- 8” Chef’s
- 8” Slicer
- 4” Parer

BLOCK SETS

48900  7-Piece Block Set
Includes:
- 3¼” Paring
- 4½” Tomato / Bagel
- 5” Mini Chef’s / Utility
- 8” Chef’s
- 9” Honing Steel
- Kitchen Shears
- Slant Hardwood Block

41499L  Slant Block only, 9-Slot

48991  8-Piece Block Set
Includes:
- 4” Paring
- 6” Boning
- 8” Chef’s
- 8” Bread
- 10” Slicer
- 10” Honing Steel
- Kitchen Shears
- Slant Hardwood Block

41499L  Slant Block only, 9-Slot

WHICH KNIFE EDGE SHOULD I CHOOSE?

Straight Edge
Allows for a smooth and clean cut when carving meat, a straight edge won’t tear fibers and avoids shredding. This edge can be used for firm or soft foods.

Serrated Edge
The serrated, or wavy edge allows for easy cuts through crusty food like crispy bread and all fruits and vegetables with a skin.

Hollow/Granton Blade
The hollow/granton (USA) or fluted (Europe) blade creates pockets of air, which prevent food from sticking to the blade and allow for thinner slices.
TRADITIONAL FORGED

A time-honored craft, forged blades employ handcraftsmanship and produce the strongest and some of the sharpest blades. Forged knives are produced when a steel bar is heated to approximately 2,000° F and set into a mold specifically manufactured for the knife style and primary form.
TRADITIONAL FORGED

7.7143.3
3-Piece Cheese Set
(Full Tang Triple Riveted Stamped)
Includes:
• 4 3/4" Cheese Knife with fork tip
• 5" Soft Cheese Knife
• 2 3/4" Parmesan Knife

7.7143.8G
8-Piece Block Set
Includes:
• 3" Shaping
• 3 1/4" Parer
• 4" Utility
• 6" Utility
• 8" Chef’s
• 10" Steel
• Come-apart Kitchen Shear
• 9-Slot Block

6.8632.06
3-Piece Cheese Set
Includes:
• 4 3/4" Cheese Knife with fork tip
• 5" Soft Cheese Knife
• 2 3/4" Parmesan Knife

7.7113.03
3-Piece Forged Carving Set with Board
Includes:
• 8" Slicer
• 10 1/2" Fork
• Carving Board: 19" x 14" x 1.2"

High carbon, no stain steel provides maximum sharpness and edge retention

Ice tempered to create a hardened blade that will sustain its sharpness longer

Traditional hot drop forging creates superior elasticity and maximum strength

Ergonomic, triple rivet handle design

Single piece, full tang construction

Plastic over molded handles will hold its shape and not crack or separate from the blade
Our Ceramic blades are manufactured from high-purity zirconium oxide powder, compressed at very high pressures and sintered in furnaces at temperatures over 2700° F. The result is an extremely hard blade that is comparable to a diamond. Each knife is then equipped with our classic Victorinox Fibrox handle.

Advantages Of Ceramic Knives:
- Resistant to corrosion and acids
- Lightweight, weighing half as much as steel
- Durable and extremely sharp
- Does not transfer taste or odor
- Low maintenance
- Lifetime warranty against manufacturer’s defects in material and workmanship
- Precision inspected in Switzerland
- Ergonomic Fibrox designed handle
- The edge is proven to last 5 times longer and the blade has 3 times more flexibility than a sampling of other ceramic knives*

*Independent, laboratory tested by The Cutlery Allied Trade Research Association

7.2003.12G  4½” Utility

7.2003.15G  6” Chef’s

7.2503.17G  7” Santoku

7.8725  Diamond Knife Sharpener with Knife Stand
The pioneering spirit of the artisans at Victorinox Swiss Army drives us in pursuit of the best cutting tools that become a companion for life.

**STEAK KNIVES**

*All steak sets on this page are Made in Portugal.*
Daniel Humm Micarta Steak Knife

Chef/Owner, Daniel Humm of New York’s Eleven Madison Park and NoMad restaurants came to us looking for an elegantly-designed steak knife option for his restaurants. His requirements for the knife were simple and precise: both in the blade and in-hand. His last request was the knife be sourced locally but with the engineering genius of the Victorinox AG headquarters’ guidance.

The result is nothing short of stunning. The handle, a resilient composite linen material called Micarta, featuring a cross-grain pattern which will develop a unique patina over time and is perfectly integrated into the high-carbon stainless steel blade. The composition of the blade employs a very similar manufacturing process to the well-known red Swiss Army Knives and was selected because of its superior edge retention and surgical-grade slicing ability.
MULTI TOOL PRODUCTS

The iconic Swiss Army Knife is a solid addition to any assortment, and when paired with cutlery, it’s a winning combination.
As useful outdoors as they are in a kitchen, Victorinox Swiss Army cutlery is equipped to tackle any task in these must-have outdoor recreation sets.

**57611 3¼” Serrated Paring Knife with Sheath**

- 3¼” Paring, Serrated

**57607 3-Piece Utility Set**

- 4” Utility, Straight
- 3¼” Paring, Straight
- 3¼” Paring, Serrated

**57612 Small Field Dressing Kit**

- 8” Fillet, Flex
- 6” Boning, Narrow, Flex
- 5” Skinning, Curved
- Handheld Sharpener
- Nylon Cutlery Roll

**57615 Fish Fillet Set**

- 8” Fillet, Flex
- 8” Breaking, Curved
- 6” Boning, Semi-stiff
- 3¼” Paring, Serrated
- Handheld Sharpener
- Nylon Cutlery Roll

**57604 Paring Knife / Fillet / Sheath Set**

- 3¼” Paring, Serrated
- 6” Boning, Narrow, Flex
- Black Plastic Sheath
Known for versatility, Victorinox offers a wide range of Chef’s tools for a variety of applications.

**TOOLS**

- **Clam Knives**
  - 286.9006.08 3¼" Clam Knife, Narrow
  - 286.9007.09 3½" Clam Knife, Wide

- **Oyster Knives**
  - 44691 2½" Oyster Knife
  - 44692 2¼" Providence Style Red SuperGrip handle

- **Peelers**
  - 44693 2½" New Haven Style, Bent Tip Red SuperGrip handle
  - 44694 3" Boston Style Red SuperGrip handle
  - 44695 4" Galveston Style Red SuperGrip handle
  - 44696 4" Boston Style, Regular Red SuperGrip handle
  - 44697 7.6074.4 Peeler
  - 7.6075.5 Peeler
  - 7.6075.8 Peeler
  - 7.6075.9 Peeler
  - 44698 7.6075 Peeler
  - 44699 7.6074 Victorinox Peeler Stainless Steel
ACCESSORIES

As any Chef knows, these are the tools you can’t live without.

BLADE GUARD

Introducing our ruby translucent blade guards with side slot openings for easy cleaning.

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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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<tr>
<td>49900</td>
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<td>49901</td>
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<td>49911</td>
<td>14½” x 2” x ¼”</td>
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BLADE SAFE™

Our exclusive BladeSafe features a universal design in four different sizes to meet most knife storage needs. Peggable.

PRE-PACKED DISPLAYS

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<td>21”W x 25”H x 21”D</td>
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<td>(display dimensions with header card)</td>
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<td>BLADESafe Display</td>
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<td></td>
<td>with 12 of each BladeSafe size</td>
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<td>12”W x 8”H x 10”D</td>
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<td>4½” BladeSafe</td>
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<td>6” BladeSafe</td>
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<td>8” BladeSafe</td>
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<td>10” BladeSafe</td>
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BLADE GUARD

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<td>Holds 8” to 10” blades</td>
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CHEF STEELS

Wood Handle

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<tr>
<td>40083</td>
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</table>

SHARPENERS

Manual

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<td>Handheld Sharpener, Tungsten Carbide Blade</td>
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46900 Blade Guard Display

48300 BLADESafe Display

40083 Chef Steel, Wood Handle

49002 Handheld Sharpener, Tungsten Carbide Blade
**ULTIMATE SHIELD 2**

**Features and Benefits**
- Medium weight, 10 gauge, steel reinforced knit construction
- Level 5 cut protection

- **PERFORMANCE FIT 1 - COLORED GLOVES**

- **PACKAGED COLOR**
  - 86300.O Orange
  - 86300.G Green
  - 86300.Y Yellow
  - 86300.P Pink

- **PRE-PACKED DISPLAYS**

- **86300 Performance FIT Glove Rack with Four Peg Wire Rack**
  - Dimensions: 17"W x 18¾"H x 5"D (display dimensions with header card)

- **PERFORMANCE SHIELD 2**

- **Features and Benefits**
  - Medium weight 10 gauge knit construction
  - Level 4 cut protection

- **86500 Performance SHIELD Glove Rack with Three Peg Wire Rack**
  - Dimensions: 13¾"W x 18¾"H x 5"D (display dimensions with header card)
  - Pre-packed display contains:
    - (4) 86501 X-Small
    - (8) 86502 Small
    - (12) 86503 Medium
    - (8) 86504 Large
    - (4) 86505 X-Large

- **PERFORMANCE SHIELD 3**

- **Features and Benefits**
  - Heavy weight 7 gauge, knit construction
  - Level 5 cut protection

- **86600 Performance SHIELD Glove Rack with Three Peg Wire Rack**
  - Dimensions: 14"W x 18¾"H x 5"D (display dimensions with header card)

- **IN-DRAWER**

- **Choosing the Right Glove**

- **Features and Benefits**
  - Safe and convenient way to store knives
  - Space saver
  - Designed to fit most drawers
• Do not put knife in a dishwasher.
• Do not soak knife in water or any other liquid.
• Avoid prolonged exposure to direct sunlight.
• Oil the knife handle frequently.
• Wash and dry by hand after each use.

**Hand Washing**
Victorinox Swiss Army recommends washing all knives by hand. For best results, hand wash your knives with a soapy cloth and dry immediately.

**Dishwasher**
In general, quality cutlery should not be run through the dishwasher for several reasons: (1) The detergents used are very strong degreasers so wood handles will be stripped of their natural oils causing them to split or crack. (2) Dishwashing machines are designed to spray water at a relatively high pressure which can jostle the silverware and cause the knives to collide and dull the edge.

**Rosewood Handles**
Soaking your knives in water can make the wood swell and possibly crack. It’s best to gently wash the handle with a mild soap, rinse, and dry.

If you notice that the wood seems to be drying out, you can apply a small quantity of food-grade oil with a paper towel. Let this soak in for 20 minutes and wipe off the excess. This should keep your handles looking good for many, many years.

**Sharpening**
For optimum performance, knives should be sharpened after every couple of uses.

Blunt knife blades can be re-sharpened with a sharpening steel.

a. Hold the steel in your left hand and the knife in your right hand with the cutting edge toward you.
b. Lay the blade on top of the steel. Then raise the back of the knife 20°.
c. Place the heel of the blade at the tip of the steel.
d. Using light pressure, draw the edge across the steel in a sweeping curved motion.
e. Repeat these steps 3-5 times, alternating the right and left side of the cutting edge.

See diagram below for further detail.

**TIP:** The sharpening steel should always be longer than the knife to be sharpened.
TOP RECOMMENDATIONS

SWISS CLASSIC
1. Paring
2. Chef
3. Utility
4. Sets
5. Steak
6. Santoku
7. Bread
8. Boning
9. Slicer
10. Fillet / Fishing

FIBROX® PRO
1. Chef
2. Paring
3. Boning
4. Steak
5. Utility
6. Slicer
7. Bread
8. Sets
9. Butcher
10. Santoku

ROSEWOOD
1. Chef
2. Paring
3. Bread
4. Boning
5. Santoku
6. Steak
7. 7-Piece Block Set
8. Butcher
9. Utility
10. Slicer

TRADITIONAL FORGED
1. Steak
2. Bread
3. Slicer
4. Boning
5. Santoku
6. Paring
7. Utility
8. Fillet / Fishing
9. 8-Piece Block Set
10. Chef