



VICTORINOX

Everything you need to know about Multi-tools and cutlery



Swiss Army Knife 1891

Swiss Soldier's Knife 1897

Contents



A. History	Pages A1 – A13
B. Tables	Pages B1 – B8
C. Explanations to our Catalogue Part 1 – Pocket-Tools Part 2 – Cutlery	Pages C1 – C15
D. Technical informations	Pages D1 – D10
E. Neutral test reports	Page E1
F. Keyword Index	Pages F1 – F2



VICTORINOX

represents practical high quality products,
inspired by the ingenuity of the Original «Swiss Army Knife».

Core philosophy of the VICTORINOX Family

«Our efforts to offer consumers around the world functional and practical high quality products at affordable prices, gives our lives deeper meaning and adds joy and satisfaction to our work.»

History of Victorinox Ibach



In the 19th century Switzerland was still one of the poorest countries in Europe. Unemployment forced many Swiss to emigrate.

Confronted with this situation, the mastercutler Karl Elsener, son of a hat maker, wanted to create jobs. However, since he did not wish to build a factory, he founded the Swiss Cutlers' Association, with the objective of cooperating to produce knives for the soldiers of the Swiss army in Switzerland.

The first delivery to the Swiss army was made in 1891. Some 27 fellow cutlers participated, but gave up because a German firm was able to produce knives more cheaply at its industrialized plant in Solingen than was possible for Swiss craftsmen working by hand. Only the initiator, Karl Elsener, persevered, but lost all his money in the process. Relatives came to his rescue by granting him a loan to avoid bankruptcy.

Later, following the success of his «Officer's Knife», he was able to repay the loan to his relatives. Furthermore he also paid his suppliers and creditors, voluntarily and without any obligation, the 50 % they had agreed to forego at the time, including interest and compound interest. Under the circumstances prevailing at

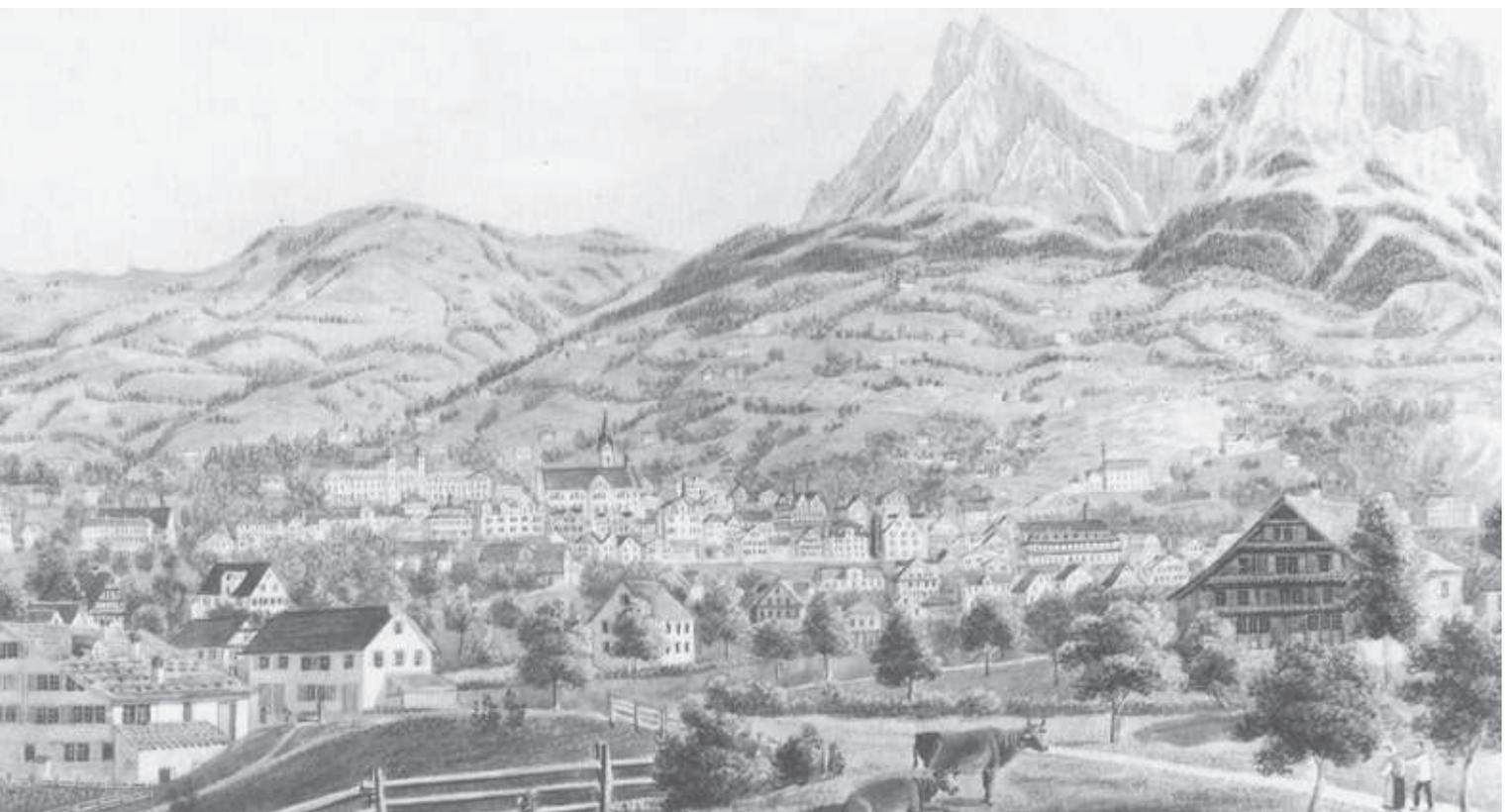
that time, it was an adventurous undertaking for a craftsman to build up a factory using industrial methods, and required almost superhuman determination.

The soldier's knife was very robust but relatively heavy. Karl Elsener therefore developed a lighter and more elegant knife for officers, which had even more functions. He called this new model of pocket knife, which had only two springs for six tools, the «Officer's and Sports Knife». He had it legally registered on June 12, 1897.

However, unlike the soldier's knife, the «Officer's Knife» did not become part of the army's official equipment – which is why Victorinox writes the name «Officer's Knife» in quotation marks. Nevertheless, this did not hinder its success. Army officers bought the knife themselves at cutlery stores, and this versatile pocket tool rapidly became a favorite everywhere.

Thanks to an inheritance from Bulgaria, the Elsener family were able to purchase the Mühlematt property in 1939, on which the new factory building would be built in later years.

In the Second World War (1939–1945), the



Schyz at the end of the 19th century: in the foreground on the left the home and business-house and the workshop of the founder Karl Elsener.

The ancestors and descendants



Annamarie Elsener-Wiget
1801–28.9.1847



Peter Oswald Elsener-Wiget
11.1.1791–2.7.1850

The grandfather of the company founder, Peter Oswald Elsener, came from Zug to Schwyz at the age of 25 in 1816 and set up a millinery. As a 5-year-old girl his wife, Annamarie Wiget, was buried in the Goldau mountain slide (500 dead) on September 2, 1806 and was rescued from the rubble after 14 hours. Her mother died trying to save her youngest child.



Victoria Elsener-Ott
13.10.1836–1.7.1909



Balthasar Elsener-Ott
14.8.1826–3.12.1893

Peter Oswald's son, Balthasar Elsener, added a furrier's business to the millinery and felt production.

His capable and energetic wife Victoria, née Ott, ran the hat shop in the family home at the Ochsenplatz.

She was full of energy and drive but was also warm-hearted and helpful. After her death her son Karl chose her first name Victoria as the brand name.



Josefa Elsener-Holdener
17.1.1861–16.8.1895



Karl Elsener-Holdener
9.10.1860–26.12.1918

On September 5, 1885 Karl Elsener, the company founder, married the Schwyz-born Josefa Holdener, and the eldest son Carl was born on 31 July 1886, followed by five boys and two girls. Josefa died during the birth of the last child at the age of 34.

Karl Elsener-Holdener often went on Saturday outings with his children, nieces and neighbors' children. They were very fond of him.



Elise Elsener-Gut
23.12.1900–13.10.1991



Carl Elsener-Gut
31.7.1886–22.5.1950

Carl Elsener married on 19 May 1921. His wife, Elise Gut, worked for a whole 62 years in the office of the knife factory from early morning until late at night.

Carl Elsener served his apprenticeship in Ibach and Clairemont-Ferrand in France. He withstood the crisis years of the 1930s without a single redundancy, despite the fact that his competitors in Solingen received 15 % export bonuses from the state.

He played a key part in the development of stainless steel for knives from 1921 to 1934.

The founder



Karl Elsener, 9.10.1860–26.12.1918
founded the company in January 1884 and in 1897 created the original «Swiss Army Knife» which later became famous all over the world.



The home and business-house until 1934.

Office, shipping department and sales room on the 1st floor and production on the ground floor.

This building is more than 500 years old.

nosedive of exports was offset by a surge of contracts for domestic shipments, in particular to the Swiss army (soldier's knives, bayonets and officer's daggers). The 117 staff on the payroll at the outbreak of war climbed to 199 by the end.

During the early war years, the two sons Carl (in 1939) and Eduard (in 1942) joined the firm to become the third generation to prepare to take up the responsibilities of management.

The many workshops strewn through nine old buildings were proving an increasing drawback to rational manufacturing.

The spacious halls of the new factory built in 1943 enabled production capacity to be quickly expanded.

Building a new factory created a heavy debt burden. Luckily, however, the widely feared post-war recession did not develop as after 1918; far from it, an utterly unexpected boom got under way.

In 1946 a new hardening facility and surface grinding shop had to be built. Father Carl Elsener dedicated all his energy to the development of the factory during these years, from early morning until late at night, neglecting to take proper care of himself.



On May 22, 1950 the unstinting creator died an untimely death, at the early age of 64 years.

From that time on, Mother Elise Elsener, who had already thrown herself wholeheartedly into the service of the firm as her husband's right-hand helper, took up the weighty task of running the business with her sons Carl and Eduard.

Steadfast efforts to rationalize and update production processes, tuning capacity to mounting demand, made it possible to offset at least part of the annual rise in wage costs and keep prices down. This enhanced competitiveness and was instrumental in promoting the steady expansion of exports year on year.

More and more interest was received from abroad. After the Second World War the PX stores of the US Army, Marines, and Air Force sold large numbers of the «Swiss Army Knives» to US officers and soldiers. The exchange rate of the USD at that time was CHF 4.31.

Over the years further useful features were built into the practical multitool, and improvements were made in their functioning.

Today, the «Officer's Knife» is available from stock in more than 100 different variations and combinations.

In 1953, we were visited by Mr. Hartkopf from Solingen, who sold the «Windmill» vegetable knives from Solingen in Southern Germany and Switzerland. He was impressed by the quality of our pocket knives, and wanted to sell these for us in Germany. The start was difficult however. For example, he sold some Officer's Knives to his friend Maurer, a master-cutler in Heilbronn. Mr Maurer ran the workshop, and his wife ran the shop. She sent the knives back, with the comment: «You can't sell knives like these in Germany».

Until 1969 there were only cheap foreign pocket knives with red handles and the Swiss emblem on sale in the Swiss Souvenir Trade. We did not succeed in preventing the foreign manufacturer from marking his pocket knives with the Swiss emblem.

After the court ruling he could however be forced to do so. The Souvenir trade was used to trading with cheap souvenir articles and it is for this reason that we created the Elinox-series (today's EcoLine). Later on, to our surprise, the higher-priced VICTORINOX pocket knives proved to be the better sellers than the lower-priced Elinox-series also in the Souvenir trade.

On January, 2 1979 the individual enterprise «Messerfabrik Carl Elsener» was changed into the family owned corporation «Victorinox AG».

Out of regard for the specialised trade, in particular the Swiss Master Cutlers Association, the Ecoline pocket knives were produced from 1979 to 1994 with a different form of the logo and with light-red handles for a large-scale Swiss distributor.

Until 1991 VICTORINOX was growing in a most satisfactory way, however the competitive pressure from the Far East made business difficult for the western cutlery industry in general and also for the largest employer, VICTORINOX, in the Canton of Schwyz.

The prime objective of Victorinox has always been the creation and the safeguard of the workplaces. Every human being needs a useful type of work and the possibility for a meaningful way of life. To offer workplaces is a contribution to the public welfare.

VICTORINOX was looking for the best way to keep the company strong and sound in order to prevent it from being weakened through eventual subsequent heritage partitions.

To this end the VICTORINOX business foundation comprising 78,4 % of the VICTORINOX capital was established on 27.10.2000 and 15 % are held by a charity foundation which was set up on 26.10.1994. Together with the management however, the Elsener Family continues to feel totally responsible for the business.

VICTORINOX's record is exemplary in terms of environmental protection and recycling, and we have even carried out some pioneering work. Thus we need virtually no heating oil to heat the plant and the 100 flats adjacent to it, thanks to large investments in a vast heat recovery installation. Due to specific overdimensioning of the ventilation pipes, filter, heating and cooling areas, the energy consumption for the ventilation could be reduced from 150 to 70 kwh by equal performance. Plants capable of recycling an annual 600 tons of sludge were developed on our initiative and thanks to our cooperation.

For many the VICTORINOX «Swiss Army Knife» has become an indispensable and useful companion as well as a symbol for Swiss quality. The Swiss souvenir traders confirm that the «Swiss Army Knives» are the best-selling souvenir articles.

The knife has been successfully put to the test on expeditions to the arctic ice of the North Pole, on the highest peak on earth, Mount Everest, in the tropical rain forests of the Amazon, and elsewhere, and in situations of extreme danger and great need it has even proved to be a lifesaver.

A small brochure available in English, French, German, and Spanish contains a collection of true stories from around the world where the «Swiss Army Knife» has played a significant part.

The «Swiss Army Knife» even orbits the earth as part of the official equipment of space shuttle crews. US presidents since Lyndon B. Johnson present guests to the White House with Victorinox pocket knives. A special highlight came in 1997 when President George Bush, and his wife Barbara, honored the factory in Ibach with a visit.

More than 250 companies, outside of our trade, have used the «Swiss Army Knife» in advertisements as a symbol to promote the quality and versatility of their own products or services.

For hobbies, camping, or picnicking, it is indispensable. As one American aptly described it: «A friend! Not just a knife.»

The 9/11 disaster has affected badly our pocket tool business. Nevertheless, during the last 90 years nobody has been made redundant on account of the recession.

We shall try to further consolidate our position on the world market. At the same time, we will have to ensure the stability of our company. In order to remain competitive in the future, we will have to push ahead the rationalisation and automatisisation processes, adjust our product range to our customers' requirements, and become increasingly active on the spot, i.e. at the points of sale.

On April 12, 2005 the WENGER SA was taken over by VICTORINOX which was very positively received and commented upon by the official Swiss Radio and Television as well as by the entire Swiss Press.

The relationship between WENGER and VICTORINOX is based on a friendly competition.

Preis-Courant

VON

Karl Elsener

Messer-Fabrik

in

Jbach - Schwyz.



Silberne Medaille



BIEL 1892

Silberne Medaille



ZÜRICH 1899

Buchdruckerei Emil Steiner, Schwyz.

Messer und Abziehstähle für Küchen und Metzger.



Nr. 301 105 92 90 91 82 193 900 801 802

	Länge in cm.	10	12	14	16	18	20	22	24	26	28	30
Nr. 301		1.30	1.50	2. —	2.50	2.80	3. —	3.30	3.50	4. —	4.50	5. —
„ 105		1.30	1.50	1.80	2. —	2.30	2.60	2.80	3. —	3.50	3.80	4.30
„ 92		1.20	1.40	1.60	1.80	2. —	2.30	2.50	2.80	3. —	3.30	3.50
„ 91		1. —	1.20	1.40	1.60	1.80	2. —					
„ 90		1.20	1.40	1.60	1.80	2. —	2.30					

„ 301^a ganz dünn und schmal, speziell zum Schneiden von Salami, Schinken etc.:
24 cm. Fr. 3.50, 26 cm, Fr. 4. —.

„ 82 **Rüstmesserli** 50 Cts.

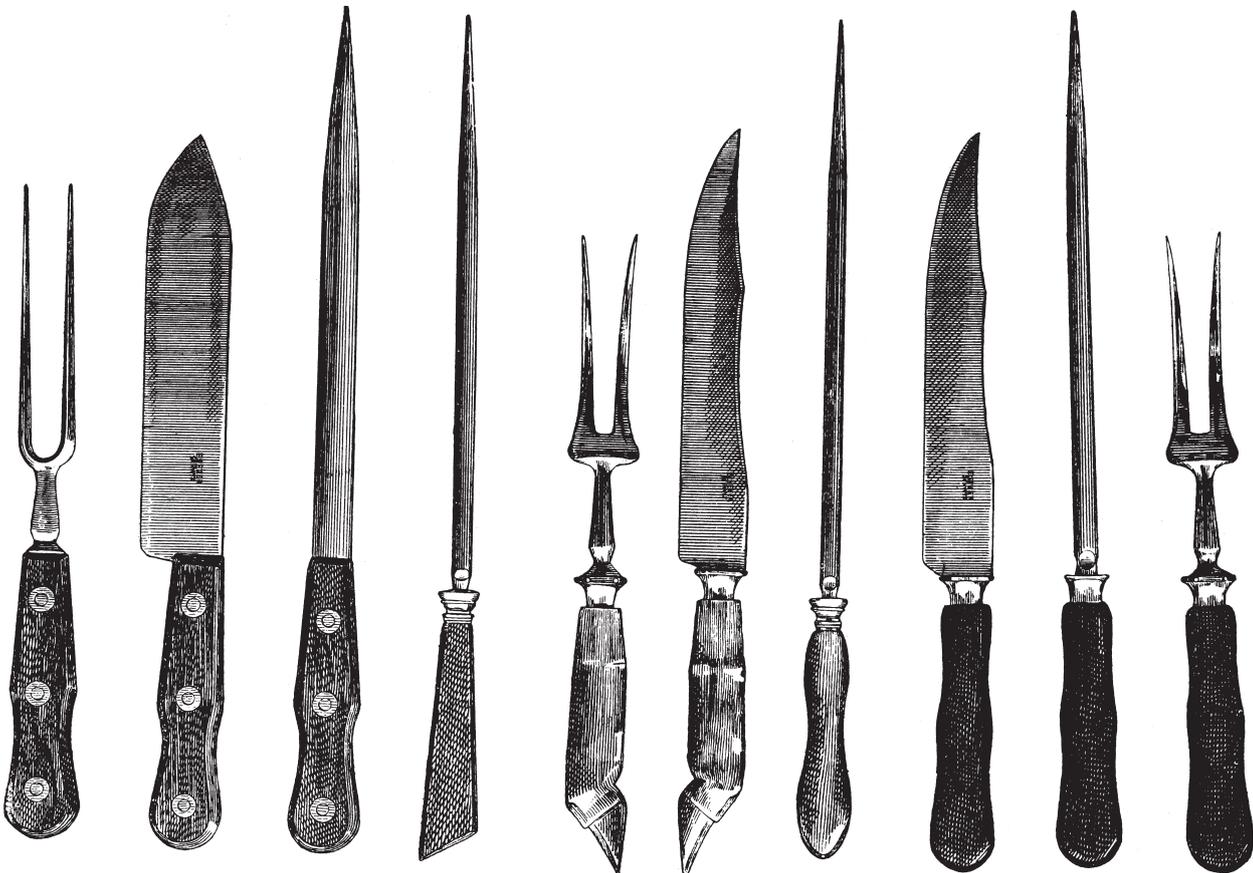
„ 193 **Sparschäler „Victoria“**, amerik. System, mit feiner Stahlmessereinlage, sehr praktisch,
50 Cts.

„ 900 **Küchenstahl** aus bestem englischem Stahl Fr. 1.50.

„ 801 „ „ „ „ „ 2. —.

„ 802 „ „ „ „ „ 2.50.

Hostien-Ausschneideisen à 80 Cts. *frs 8. —*



Nr. 804 804 804 807a 180 180 807 179 179 179

Nr. 804	Transchiermesser, Gabel und Stahl in Eibenholzheft,	per Stück	Fr. 2. 50
" 807	} Tischstähle in feinen Hornheften	" "	" 3. 50
" 807a		" "	" 3. 50
" 180		Transchierbesteck in feinem Hornheft	" Besteck
" 179	" " Ebenholzheft	" "	" 6. 50
" 179	Tischstahl " "	" "	" 3. 50
	Transchierbestecke in schöner Auswahl in Horn- und Ebenholz, gewohnl. und Silberzwingen, bis 12 Fr. per Stück.		

Nr. 440	Amerikanisches Küchenbeil	Fr. 4. 50
" 442	" " mit Hammer und Nagelzieher, leichter,	" 3. 50
" 445	Gewöhnliches " mit leichtem Stil und Federn	* 2. 50

Knochenbeile I^a Qualität, unentbehrlich für jede Küche:

Nr. 698	speziell Cotelettenschläger	Fr. 3. 50
" 713	mit ovalem, poliertem Heft, Schnittlänge 16 17 18 19 ¹ / ₂ 21 22 ¹ / ₂ 24 cm.	
	à Fr. 1. 80 2. — 2. 30 2. 50 2. 80 3. — 3. 30	
" 715	mit aufgenietetem polierten Heft " 2. 30 2. 50 2. 80 3. —.	

Erste schweizer. Rasiermesserfabrik von KARL ELSENER, Messer-Fabrik, in Ibach-Schwyz.



Nr. 310 311 312 313 314 315 316 317 318 319

Tischmesser, Preis per Dutzend:

- Nr. 310 flach, Ebenholzheft Fr. 8, 310^a do. mit gebeiztem Heft Fr. 6, und 310^b do. ohne Ansatz mit gebeiztem Heft Fr. 4. 50.
 „ 311 „ „ und Zwinge Fr. 8, 311^a do. mit gebeiztem Heft Fr. 6.
 „ 312 „ „ mit angeschmiedeter Zwinge, sehr solid und schön, Fr. 11.
 „ 313 „ „ mit Balance und Zwinge Fr. 10, mit gebeiztem Heft Fr. 7. 50.
 „ 314 oval, Heft echt Elfenbein Fr. 40, do. Dessertmesser Fr. 30.
 „ 314^a „ „ imitiert „ „ 24, „ „ „ 19.
 „ 315 fein faconiertem Ebenholzheft Fr. 16.
 „ 316 oval, Heft echt Elfenbein mit angeschmiedeter Zwinge Fr. 38, do. Dessertmesser Fr. 28.
 „ 317 „ mit geschweiftem Ebenholzheft Fr. 15, in feinem Hornheft Fr. 23, do. mit feinsten Silberzwinge Fr. 33.
 „ 318 „ mit geradem Ebenholzheft Fr. 14.
 „ 318^a „ „ „ deutsche Form Fr. 10, 318^b do. gebeiztem Heft Fr. 7.
 „ 319 flachem Ebenholzheft Fr. 12, 319^a echt Elfenbein Fr. 40, do. Dessertmesser Fr. 30.

Tischgabeln zum gleichen Preis wie Tischmesser, **Dessertmesser** mit Ebenholz- und gebeiztem Heft je 1 Fr. billiger.

Ersetzen und Einkitten von Heften und Schleifen von Tischmessern billigst.

Bei größern Aufträgen Extra-Rabatt.



**Offiziers-
und Sportmesser
mit Schild (Schweizerwappen)**
Gesetzlich geschützt.

Nr. 205. Mit Schild

Preis ohne Bügel Fr. 5.65 per Stück
« mit « « 6.— « «

Dieser Schild kann bei allen
Offiziersmessern mit Fiberschalen
(ausgenommen klein Modell 8 cm)
angebracht werden.

Mehrpri
per Nr. und per Stück Fr. .35



**Nr. 240. Sogenanntes
„Cure-pied“**

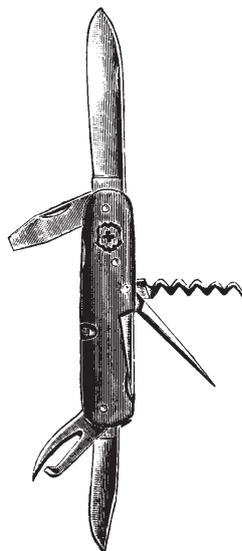
Messer mit roten Fiberschalen,
9 cm lang, 7-teilig:
Klinge, Schraubenzieher, Radierer,
Büchsenöffner, Korkzieher, Huf-
reiniger und Ahle

Preis ohne Bügel Fr. 7.50 per Stück
« mit « « 7.85 « «

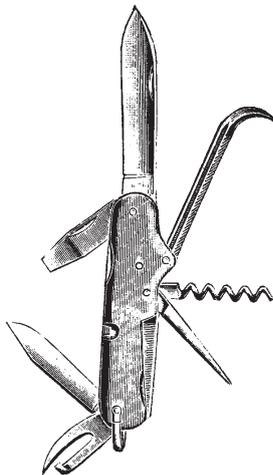


**Nr. 241. Studentenmesser
mit roten Fiberschalen, 8½ cm lang,
2-teilig: Klinge und Radierer**

Preis ohne Bügel Fr. 1.50 per Stück
« mit « « 1.85 « «



Nr. 205



Nr. 240



Nr. 241

**Couteaux
d'officiers et de sport
avec l'écusson fédéral.**
Modèle déposé.

Nr. 205 Avec écusson

Prix sans bélière frs. 5.65 la pièce.
» avec » » 6.— » »

Cet écusson peut se placer sur
tous les couteaux de 9 cm de
longueur avec manche en fibre.

Prix supplémentaire
par numéro et par pièce. frs. —.35



**Nr. 240. Couteau dit:
„Cure-pied“**

avec manche en fibre rouge,
longueur 9 cm, à 7 pièces:
lame, tourne-vis, canif, ouvre-boîte,
tire-bouchon. cure-pied et
poinçon

Prix sans bélière frs. 7.50 la pièce.
« avec « « 7.85 « «

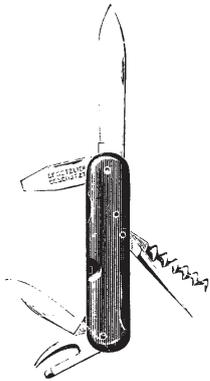


**Nr. 241. Manche en fibre rouge,
longueur 8,5 cm, bonne qualité, à
2 pièces: lame et canif**

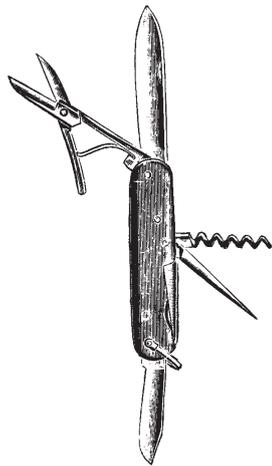
Prix sans bélière frs. 1.50 la pièce.
« avec « « 1.85 « «

Messer- & Werkzeugfabrik □ Karl Elsener, Ibach-Schwyz □ Fabrique de coutellerie

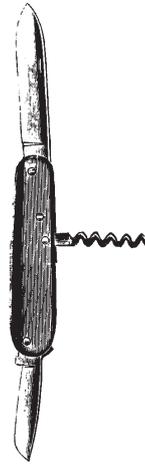
(Schweiz — Suisse)



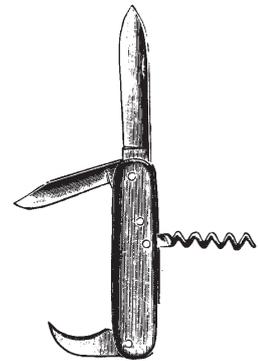
Nr. 205



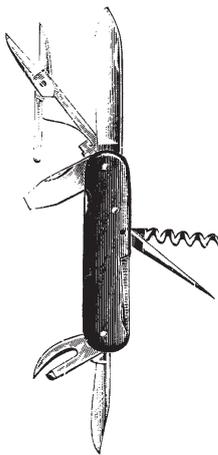
Nr. 207



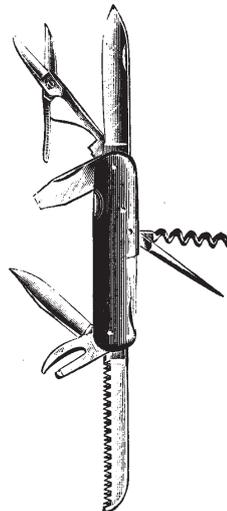
Nr. 248



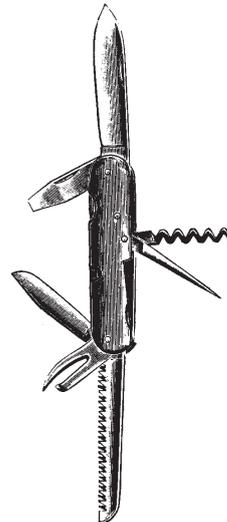
Nr. 249



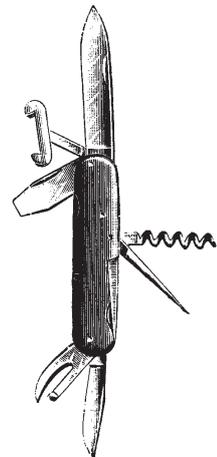
Nr. 235



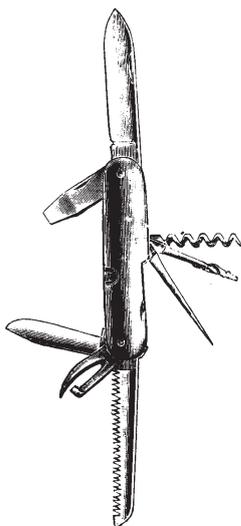
Nr. 236



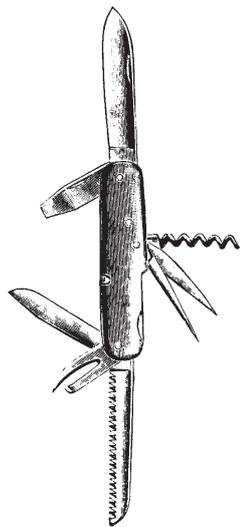
Nr. 237



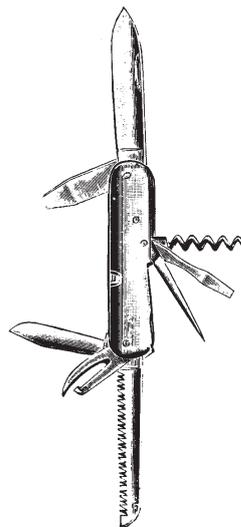
Nr. 238



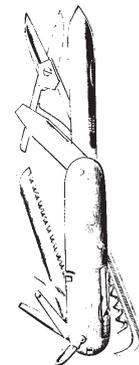
Nr. 239 B



Nr. 239 L



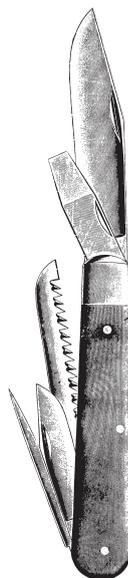
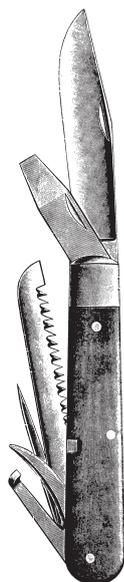
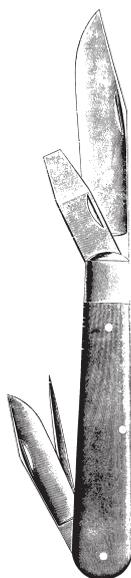
Nr. 239 S



Nr. 290

Messer- & Werkzeugfabrik  Karl Elsener, Ibach-Schwyz  Fabrique de coutellerie

(Schweiz — Suisse)



Tables



Swiss soldiers' knife

Swiss army officers' knife



Development of knife production from 1884 to 2007

		Number of employees	Surface of manufacturing, stocks and office	Sales in CHF 1000.-
1884		1	50	?
1909	25 years	22	300	?
1930		74	1'600	487
1934	50 years	85	2'600	486
1939		137	2'600	880
1945		210	6'000	1'568
1950		230	6'300	2'428
1955		300	7'000	2'580
1959	75 years	320	7'200	4'838
1965		390	7'200	11'478
1970		510	11'000	20'457
1975		520	11'000	36'676
1980		730	27'000	65'455
1984	100 years	810	27'000	90'000
1990		900	27'000	160'000
1995		924	28'000	186'000
2000		960	31'000	238'000
2005		910	33'000	197'000
2007		903	33'000	212'000

The development of the Trademarks



The development of the Swiss soldier's knife

1. 1891 wooden scales 144 gr.
2. 1908 fibre scales 125 gr.
3. 1951 fibre, stainless-steel 90gr.
4. 1954 fibre with bushings 90 gr.
5. 1961 alox red 72 gr.
6. 1965 alox silver color 72 gr.
7. 1980 alox with Swiss emblem
8. 1994 regular instead of tubular rivet

The development of the «Swiss army officers' knife»

1. 1897 fiber scales
2. 1909 fiber scales with cross, since 1923 also stainless
3. 1937 Celluloid scales
4. 1946 new can opener
5. 1951 new can opener and alox linings
6. 1961 new reamer and invisible rivets
7. 1968 ring instead of shackle
8. 1991 corkscrew without decoration groove

The Logos of the Victorinox Knives



until 2007



after 2008



- The founder of Victorinox, Karl Elsener, has created the first famous Multi-Tool, he registered this knife in Switzerland on June 12, 1897. The German manufacturers and Wenger have copied it about 10 years later.
- An original Victorinox Pocket Tool can be recognized by the Victorinox Cross and Shield which has remained unchanged since 1908 on the handle and the Victorinox stamp on the shank of the large blade.
- There is a gentleman's agreement between Victorinox and Wenger, where Victorinox uses the term «original» and Wenger, which also produces knives in Switzerland, the term «genuine».



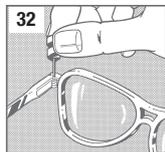
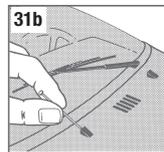
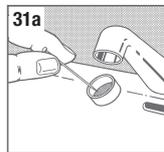
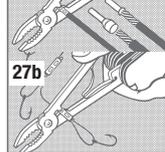
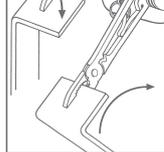
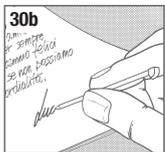
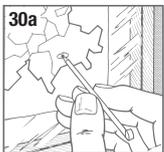
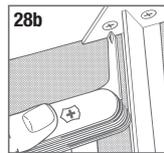
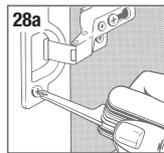
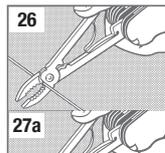
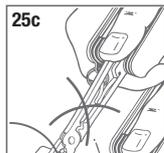
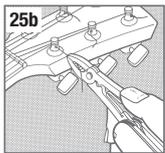
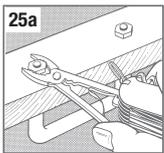
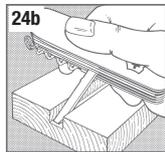
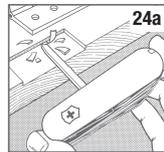
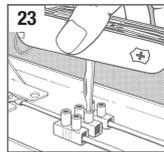
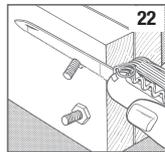
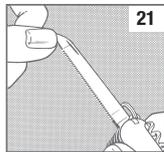
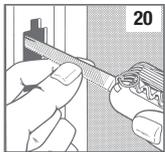
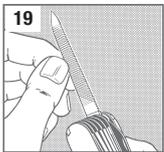
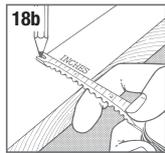
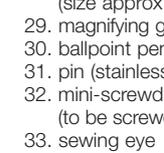
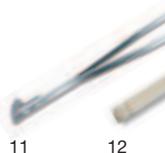
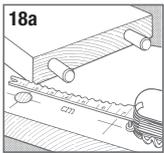
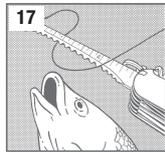
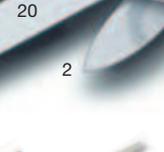
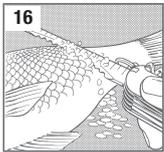
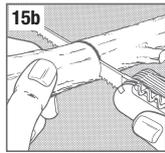
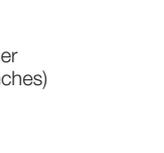
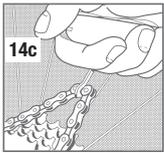
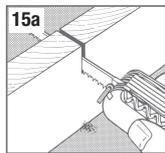
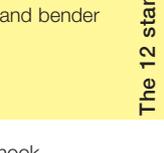
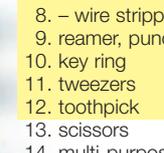
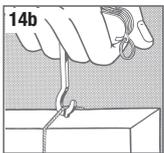
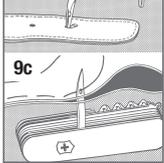
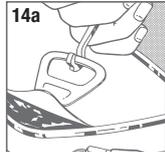
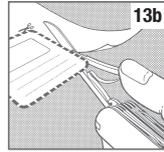
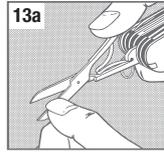
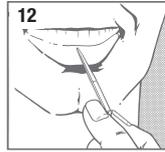
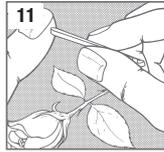
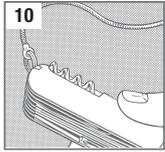
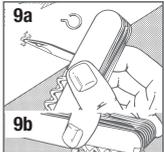
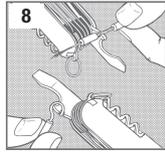
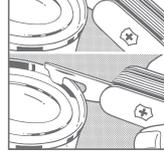
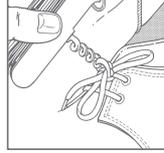
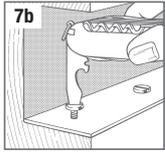
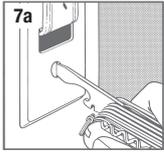
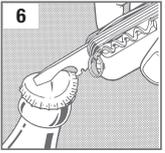
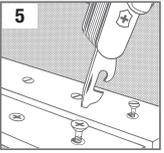
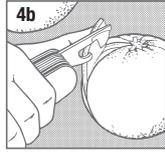
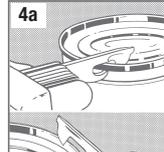
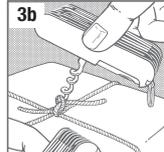
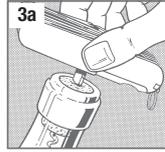
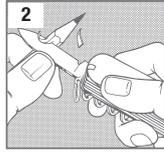
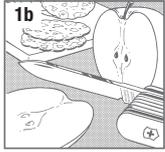
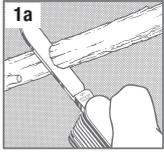
- The Victorinox eagle emblem is our registered trademark since 1926.
- This emblem is composed of an oval, with an eagle and in the background the two Mythen mountains (the landmark of Schwyz).
- Etching on steak- and table knives.
- Relief on the handle of paring knives.

In 1908 the company founder, Karl Elsener, began to use the Christian name of his mother Victoria as the trademark.

In 1920 Charles Elsener, the eldest son of the company's founder, requested the Böhler steel-works to develop a stainless steel that can be hardened. The laboratory samples were then converted into knife blades in Ibach. After many tests the first stainless steel knives were produced in Ibach. The blades made from carbon steel were stamped VICTORIA while those made from stainless steel were added the word «inoxydable» beneath the trademark VICTORIA, later these two words were replaced by Victorinox.

Something of interest: In 1999 we received a picture of a 5th century tombstone from a Museum in Tunisia on which the word VICTORINNOX can be read. According to the University of Zurich, the word VICTORINNOX means «Victory without damage».

Tools and functions



1. large blade
2. small blade
3. corkscrew
4. can opener with
5. - screwdriver 3 mm (also for Phillips screws)
6. cap lifter with
7. - screwdriver 6 mm
8. - wire stripper and bender
9. reamer, punch
10. key ring
11. tweezers
12. toothpick

The 12 standard features

13. scissors
14. multi-purpose hook
15. wood saw
16. fish scaler with
17. - hook disgorger
18. - ruler (cm + inches)
19. nailfile with
20. - metal file
21. - nail cleaner
22. - metal saw
23. screwdriver 2.5 mm
24. chisel and scraper
25. pliers with
26. - wire cutters
27. - wire crimping tool
28. Phillips screwdriver (size approx. 1-2)
29. magnifying glass (approx. 8 times)
30. ballpoint pen
31. pin (stainless steel)
32. mini-screwdriver 1.5 mm (to be screwed onto corkscrew 3)
33. sewing eye

Numbering Code for «Swiss Army Knives»

- 0. small size, 84 mm, 3¼"
- 1. large size, 91 mm, 3½"
- 2. Economy, small size, 84 mm, 3¼"
- 2.1 Sets
- 3. Economy, large size, 91 mm, 3½"
- 3.0 Pliers Tools

No.	1.36 0 0	1. 3 7 7 3	1. 3 6 1 3 . 71	
20	B	0	0	
21	U	1 W	1	key ring
23	C	2 V (n)	2	tweezers + toothpick
25	BO	3 F	3	1 + 2
26	NO	4 M	4	3 + mini-screwdriver
28	NR	5 VF	5	4 + ballpoint pen + pin
		6 W M i s	6	5 + watch instead of tweezers
30	BK	7 W M i s V		
31	BKR f4 P	8 W M i s F	2	Cell. blue with cross
32	BKR f4 P3	9 W M i s V F	3	Cell. black with cross
33	CK		7	Cell. white with cross
34	CKX	Abbreviations	60	rosewood handles
35	BKRS	B = small blade	61	genuine horn handles
36	BKR	b = bitwrench + bitcase	66	genuine staghorn handles
37	BKRX	C = combination tool	68	real mother-of-pearl handles
38	NKR	G = magnifying glass +	69	hardwood
39	NKRX	Phillips-screwdriver 1-2	71	«Camping» and cross
		f4 = wrench 4 mm female	72	«Fish» and cross
40	BP	Hex drive	91	with Tamponprint «William Tell»
41	BPR f4 P3	K = corkscrew	94	Camouflage
43	CP	L = LED + Phillips or		
44	CPX	magnifying glass	A	with Altimeter
45	BPRS	N = nailfile	F	with lighter SwissFlame
46	BPR	O = can opener + cap lifter	L	limited distribution
47	BPRX	P = Phillips-screwdriver 1-2	P	with Picnic-Fork and scraper
		P3 = Phillips-screwdriver 3	S	Souvenir
63	CKG	R = O + reamer	T	with translucent scales
64	CKGX	S = spike-key	V	with Voyager features
66	BKGR	U = watch-opener		
67	BKGRX	X = scissors + hook		
74	BKRS	F = fish scaler		
76	BKRb	i = chisel		
77	BKRbX	M = metal saw / nailfile		
78	BKRL	(n) = nailfile on the back		
79	BKRLX	s = fine screwdriver		
		V = pliers		
		W = wood saw		

Only parts shown in bold print are available ex stock.

Numbering Code for small pocket knives

		Choice of handles	
		without cross	with cross
No. 4.	60	2 6.	Swiss Flash
		7 6	Swiss Flash Flight
4	60	2 7	Swiss Flash Laser
		7 7	Swiss Flash Laser Flight
			0.62 23.
			Classic Range
	61		1-2 layers (without scissors), 2-4 springs
	62		2 layers (with scissors), 4 springs
	63		3-4 layers (with scissors), 6-8 springs
No. 0.	61	0 0	blade, nailfile / nail cleaner
		1	0 + cap lifter / screwdriver
		2	nailfile / screwdriver tip (SD)
		3	cuticle pusher (instead of blade)
		4	0 + 1 + 3
		5	cut and picker / orange peeler (instead of nailfile)
		6	2 + cap lifter / Phillips screwdriver
No. 0.	62	0 0	blade, nailfile / nail cleaner, scissors
		1	(De Luxe series)
		2	nailfile / screwdriver tip (SD)
		3	cuticle pusher (instead of blade)
		4	golfer blade (instead of nailfile)
		5	cut and picker / orange peeler (instead of nailfile)
		6	only scissors + cap lifter / Phillips screwdriver
		7	only scissors + cap lifter / screwdriver
		8	
		9	tracheotomy blade (instead of blade), (nailfile SD)
No. 0.	63	0 0	
		1	0.620 + cap lifter / screwdriver
		2	0.620 + emergency blade + orange peeler / scraper
		3	0.620 + cuticle pusher + screwdriver / ruler
		4	0.620 + 2 + 3
		5	0.620 + 1 + 2
		6	0.622 + cap lifter / Phillips screwdriver
		7	0.622 + 2 + 6
		8	0.620 + 2 + 3 + 6
No. 0.	61	0 0	
	0. 62		
	0. 63		
		1	key ring
		2	tweezers + toothpick
		3	1 + 2
		5	ring + ballpoint pen + tweezers
		6	ring + ballpoint pen + LED
		7	ring + ballpoint pen + laser
		8	ring + LED + tweezers
		G	gift box
		L	limited Edition
		R	special production (promotional knives)
		T	translucent handles
		Y	whistle
		01	red
		02	blue
		022	purple plum
		025	peacock blue
		027	pale blue
		03	black
		034	grey (anthracite)
		04	green
		046	retro green
		047	pale green
		05	hot pink
		053	raspberry sherbert (lila)
		057	pale pink
		07	white
		08	yellow
		082	electric orange
		087	pale yellow
		808	yellow fluorescent
		810	(Fan Collections)
		811	etc.
		10	smooth Alox, red, with cross
		16	smooth Alox, silver, with cross
		20	ribbed Alox, red, with cross
		26	ribbed Alox, silver, with cross
		27	ribbed Alox, silver, without "
		30	mat polished steel
		31	engine turned steel, design 1
		32	engine turned steel, design 2
		33	engine turned steel, design 3
		37	ribbed steel, with red emblem
		39	engine turned steel, assorted
		41-52	red Cell. with zodiac signs
		53-58	RockKnives
		60	rosewood
		61	genuine horn
		66	genuine staghorn
		68	real mother-of-pearl
		69	hardwood
		75-76	sterling silver
		80	gold plated
		81-86	enamelled, De Luxe
		87	with gold bar 1 gr.
		88	gold plated
		89	with kinebar gold bar 1 gr.
		94	Camouflage
		96	staghorn imitation
		97	tortoise-shell imitation
		98	mother-of-pearl imitation

The above list, as far as the Cell. and Nylon handled knives are concerned, also includes all the special color shades we have made in the past for large orders of over 30'000 knives. These color shades are only available for repeat orders of about the same size.

**Group descriptions
preceding the article number**

**Descriptions of options
following the article number**

Pos.	Description			language key
0	Officer's-, Pocket- and Lockblade tools	A	Antibacterial	.1 English
1	Officer's-, grafting and pruning knives	A	Altimeter	.2 German
2	Pocket tools, Ecoline	B	PK-bliſter B = 106 x 160, B1 = 120 x 230 HK-bliſter B = 4 lang. B1 = e + sp., B2 = g + f	.3 French
3	Pocket tools and grafting knives Ecoline, SwissTool			.4 Spanish
4	Pocket knife pouches, chains Boy Scout knives, Maglite, Cross pens			.5 Italian
5	Vegetable, household and butcher knives	C	Cap crimper	.6 Chinese
6	Tools for industry and farming	D		.7 Japanese
7	Kitchen articles, Sharpening steels	E	Event	.8 Arabic
8	Scissors	F	Lighter SwissFlame	.80 Russian
9	Displays I-VI and A-D	G	Gift box	.81 Portuguese
		H	Handle with hole for hanging	.82 Polish
		J	Jubilee + Year date	.83 Finnish
		L	Limited Edition	.84 Danish
A	Pocket knife parts	L	Leather strap, leather case	.85 Norwegian
B	Pocket knife parts	L	Large (T-Shirts)	.86 Turkish
C	Cellidor handles	L	Large (T-Shirts)	.87 Korean
D	Miscellaneous, formerly V	M	Medium (size of handle) Money Clip)	.88 Dutch
E	Electromaterial	M	Military blade for one hand opening	.89 Swedish
F		M	Military blade for one hand opening	.90 Czech
G		N	Nylon case	.91 Hungarian
H	Wooden handles	P	Picnic fork and spreader	
I		P	Poster	
J		R	Special manufacture, promotional knives	
K	Butcher knife blades, short tang			
L	Butcher kinfe blades, long tang	RS	Rescue, Security	
M	Operating material	S	SB (self service)	
N	Standard parts, drawings	S	Small (T-Shirts)	
O		S	Stylus for PDA, instead of ballpoint pen	
P	Packaging			
Q		T	Translucent handles	
R	Raw materials	U	unpacked / bulk	
S	Handles: Alu, wood, steel, stag, pearl, etc.	V	Voyager	
T		W	wavy edge	
U		XL	Extra large (T-Shirts)	
V	VISA watches	Y	Whistle	
W	Tools	Z	inch measurement with bits	
X	Semi finished products (non Victorinox)			
Y	Inventory (machines, facilities)			
Z	Extra cost, die cost			

R1 = metal inlay e.g. 0.2503R1
R2 = tamponprint e.g. 2.2501R2
e.g. 2.2501.02R2
R3 = stamping e.g. 2.2501R3
R4 = imprint on alox handle e.g. 0.6201.10R4
R5 = etching on SwissTool handle
R6 = etching on blade or nailfile
R7 = nailfile engraving
R9 = knife body
R21 = tamponprint + protective coating

The Evolution of the VICTORINOX «Swiss Army Knife» 91 mm

1884 January 1, Karl Elsener starts his own business.

1891 The Swiss army is supplied with the sturdy soldier's knife for the first time. The knife comprises a large blade, screwdriver, can opener and reamer.

1897 June 12, official registration of the elegant «Officer's Knife» with an additional small blade and corkscrew developed by Karl Elsener.

1902 New models with additional wood saw, scissors, tweezers, toothpick and shackle.

1909 Metal Swiss cross inlaid on the red fiber handles.

1923 The Swiss army knife made from stainless steel.

1937 Handles made from celluloid replace fiber handles.

1942 New screwdriver with bottle opener, nail file and nail cleaner (on the back of the knife).

1946 New patented can opener.

1951 Improved new patented can opener with small screwdriver, alox dividers replacing nickel silver dividers, new screwdriver with bottle opener, wire stripper and bender.

1952 Phillips screwdriver forged with cut nailfile (in place of corkscrew), fish scaler with hook disgorger, metal saw and metal file with nailfile and nail cleaner.

1957 Tweezer grip made from aluminum (previously nickel silver).

1961 New reamer with cutting edge, invisible rivets.

1968 Keyring replaces shackle.

1973 Magnifying glass and Phillips screwdriver, small blade with pointed tip instead of the old shape.

1975 New scissor spring (V shaped).

1977 Small screwdriver (on the back of the knife).

1978 Tweezer grip made from plastic.

1980 Inlay made from stainless steel instead of nickel silver, new round Phillips screwdriver (up to now it had been forged).

1983 Patented mini screwdriver stored within corkscrew.

1985 Ballpoint pen, small screwdriver (new shape), chisel, reamer with sewing eye, cap lifter with 90° lock.

1986 Pliers with wire cutter, combination tool with: bottle opener, can opener, screwdriver and wire stripper (cans opened clockwise).

1987 Camouflage handles.

1990 Swiss watch in handle, new scissor spring with cam, scissors with guiding groove.

1991 Multi-purpose hook and pin, scissors riveted (previously screwed).

1992 Golfer blade, spatula, Phillips-screwdriver (round) new without slot.

1994 Mat nylon handles for EcoLine, corkscrew without decorating groove.

1995 Wire crimping tool on pliers.

1998 Multi-purpose hook also with nailfile.

1999 Wrench and bit holder, translucent handles.

2000 Altimeter electronics.

2001 Voyager electronics, new handle for small tweezers, toothpick and ballpoint pen.

2002 Piezo lighter (until 2005), LED module plus new Phillips screwdriver.

2003 StayGlow (fluorescent handles).

2004 Plastic magnifying glass, blade shank 2,0 mm instead of 2,4 mm.

2005 Traveler electronics stainless, metal file ground, new stamping on blade shank.

Explanations about our catalogue



VICTORINOX usually issues a fully revised catalogue every three years. During the intervening period, customers are provided with a corresponding A4-sized illustrated product brochure with price lists for innovations, which can be conveniently stored at the end of the catalogue for ready access.

The product numbers are listed in the catalogue in ascending order and are therefore easy to find

	Page	Item number	Number of items	Bestsellers
Pocket-tools	1–14 c	0.2300–3.0339	374	86
Complementary assortment	16–18 b	4.0262–4.4401	139	20
	Total		513	106
Household- and professional cutlery	22–38 a	5.0101–6.8713	541	145
Complementary assortment	41–47 b	7.6030–8.2116	302	60
	Total		843	205
	Combined total		1356	311

The comprehensive product range and the general catalogue are aimed at specialist traders. The reason that the complementary assortment is so comprehensive is because VICTORINOX took over the purchasing cooperative (established 1913) of the Swiss cutlers' association in 1942 at the request of its members.

Because our total range of over 1300 products is far too comprehensive for the retailers, we have printed the product numbers and prices of **best-sellers** in bold print throughout the catalogue.

Each year VICTORINOX launches some new products while other products that have not sold well are deleted from the catalogue.

Faced with the desire for new products, there is the risk that sales people overlook good, tried-and-tested products. Unlike the clothing industry, for example, in our industry the investment costs for the production tools and machines are very high, making it difficult to fully amortize such costs if too many new products are launched. It is therefore in the interest of our customers and the job safety of our workforce to find a reasonable balance.

In 1968, Coricama, Italy's largest knife factory (650 employees) was offered for sale. The technical director informed us that the company was not doing well because the commercial

director, who was also the owner of Coricama, wanted to fulfill all special wishes from customers, resulting in production runs that were too small and thus too expensive to produce rationally. Coricama no longer exists.

VICTORINOX products not only have to be practical and of high quality, but should also offer good value for money.

We must remain innovative but also undertake realistic cost-benefit analyses before every investment, providing us with an expense-return estimate.

The corporate philosophy of the successful and largest company in the world, General Electric, is: «Highest input, lowest possible office overheads, openness to new ideas, high quality and cost consciousness». This should also be our philosophy. In addition, modesty and commitment are also part of the VICTORINOX tradition. VICTORINOX receives over 100 suggestions and special requests each year, which we answer comprehensively, explaining where applicable why we cannot comply with the recommendation for technical or cost reasons. If we cannot fulfill a customer's wish, we feel compelled to explain and justify this in detail. This helps create a feeling of trust and understanding and avoids irritation.

Politeness costs nothing – but it is invaluable. The difference isn't always in what you say, it's how you say it.

The director of an extremely successful American company explained: «Everybody thinks that there is a secret to our success but our formula is very simple: We just take care of every minor detail».

Mr. Helmut Maucher, head of Nestlé, writes, «We must realistically identify the value of informative advertising and emotional advertising in order to ultimately market a product successfully.

We don't want to make politically correct advertising, we want to sell as many products as possible.»

Because readers are interested in Victorinox products, editors are happy to pen editorial pieces, especially when innovations are launched. After publication of the article, as a rule, we gladly supply some free pocket knives to the employees of the magazines and newspapers, to express our gratitude for this free advertising.

There is no better person to promote sales than someone who is converted to the cause, for as the German saying goes, «it's easy to convert others if you're a convert yourself».

This is reinforced by the fact that sales and marketing staff use the company's products at home themselves.

Part 1 – Pocket-Tools



The information provided on page A and 12 in the catalogue should be thoroughly studied by all sales personnel. In part B (tables) you will find the numbering codes and a list of further abbreviations as complementary information. Thanks to these numbering codes, our employees in the assembly and sales departments, recognize at a glance which tools are included in the respective item number.

Page 1 – «Swiss army knives» – small model

Previously we used to manufacture the large (91 mm) and the small (84 mm) «Swiss army knife» models with 1 to 4 layers (8 to 15 functions). Later on we expanded the large models to 2 to 8 layers (12 to 33 functions) and reduced the small models to 1 to 2 layers (5 to 12 functions).

	with VICTORINOX	WENGER	
the length of the closed Pocket knives			
the useful Key fobs (Classic series)	2 ½"	58 mm	65 mm
the elegant pocket tools	3"	74 mm	75 mm
the small «Swiss Army Knives»	3 ¼"	84 mm	85 mm
the large «Swiss Army Knives»	3 ½"	91 mm	–
the pruning knives (gardener knives)	4"	100 mm	85 mm
the large Pocket-Tools with lock blades	4 ⅜"	111 mm	120–126 mm

The size 65 mm was just right for combination with a nail clipper, 58 mm was too small, and 74 mm too large.

For publicity purposes the following slogans are used:

VICTORINOX «The original Swiss army knives»

WENGER «The genuine Swiss army knives»

MY FIRST VICTORINOX – for the young beginner

Pocket knives are useful in many areas of life. Many children will first come into contact with a multi-functional tool that belongs to someone in their family – perhaps their mum or dad – and will want to try out a «grown-up one» for themselves.

To ensure their first encounter with a multitool is not too challenging, Swiss knife-maker Victorinox has developed «My First VICTORINOX», comprising useful tools with numerous functions. It has a short blade (5,4 cm), which does not have a pointed tip but is nevertheless very handy for day-to-day use. The combi-blade serves as a bottle opener, tin-opener, screwdriver, wire stripper and bender. Tweezers and a toothpick are accommodated in the handle. Also available with wood saw.

Pages 2 to 3 – The famous Classic series

These elegant pocket knives for ladies and gentlemen are at the same time very practical key-fobs and count amongst our best-sellers, particularly no. 0.6223. As from 2009 onwards the red LED's have been replaced by white LED's which produce a much brighter light. The number of handle-colors previously available has been reduced.

Until now the battery compartment was covered by a small cap that tended to fall away when changing the battery. Since 2008 it has been replaced by a rotating cap that is connected to the knife handle.

When using a pocket knife model with a ballpoint pen **the nail-file should always be opened before writing**. Thus this key fob becomes a handy ballpoint pen, the only writing instrument that you can fold to a small useful key fob.



This is practically a world's first in itself. What's more, built into the ballpoint pen are the following, a sharp blade, strong scissors, a nailfile with a screwdriver, and either tweezers or a toothpick: all these useful tools are packed into this compact 58 mm high-quality key fob!

The pen has a gas-pressurized cartridge (order no. A6144.0) which is perfectly simple to replace when empty. Show your customers how to do it themselves! They will be amazed and will want to buy it. And with the Midnite Manager (order no. 0.6366) it is even possible to make important notes at night in complete darkness.

Page 4 – Elegant pocket knives 74/84 mm

No. 0.6540.16. Americans like to use this model as a purse by squeezing their dollar notes, once they have been folded, under the clip and carrying it loosely in their trouser pocket.

The teeth of the nailfile included in model 0.6603 used to be cut in earlier days, since 2008 they are ground.



The multi-functional **golf tool** is of the highest quality, fits comfortably in the hand and weighs only 65 grams despite having ten efficient and functional tools.

The repair fork for one handed use is made of thin hardened stainless steel and easily pierces the ground without pushing down roots. With light pressure the tools, which swing out from the side, return to the inside of the knife, making the fork more comfortable to use.

The ball marker can also be quickly pushed out of the tool **with one hand** and directly planted in the green. To set a wooden tee in hard or fro-

zen ground, you need the tee punch to bore a hole. The point also serves to clean the grooves of the golf club. Golfers specially value the scissors and the comfortable nailfile on the rounded edge of the tee punch. Professional golfers have advised us against also including a ballpoint pen, in addition to the tweezers and toothpick, in our pocket knife models for golfers saying that small pencils are supplied at the entrances of the golf courses. In rainy weather the ink of the ballpoint pen tends to smear when noting the handicaps.

Page 5 – SwissCards

As of 2008 the rotary slide has been eliminated to improve the solidity of the card.

In 2009 the red LEDs on the SwissCard Lite will be replaced by white LEDs.

The small «Quattro» four-way screwdriver for small and medium-sized slotted and Phillips screws is **astoundingly** efficient.

We also produce the cost-effective «SwissCard Quattro» without the scissors, magnifying glass and LED for the promotional items market. This is not available in specialist trade shops, so that the public perception of the price of the SwissCard remains orientated to the «Classic» and «Lite» models.

The magnification of the magnifying glass has been optimally selected so that whole words are easily picked up in text that is too small to read with the naked eye.

The SwissCard has the advantage that it fits into the credit-card slots in briefcases or wallets.

SwissCard Lite from VICTORINOX scooped the highest accolade for product design, the «best of the best» prize, at the 2004 red dot awards. The red dot design award is one of the best known competitions for international product



design. Only the best products of the year are considered by the red dot design award jury in the hope of being awarded the coveted «red dot». The award is seen in the industry as a highly valued seal of quality and is a recognized label around the world. A total of 1,673 products from 32 different countries were submitted and assessed. In the end, the jury honored only 33 exhibits with the highest award, «the best of the best» title, making the success of the SwissCard Lite from Victorinox all the more significant. The SwissCard Lite will now also be included in the illustrious «Design Innovations Yearbook 2004» and will feature in one of the world's largest exhibitions of contemporary design in the red dot design museum. The museum is situated on the former «Zeche Zollverein» mining complex in Essen, which was named as a World Heritage Site by UNESCO in 2001.

Despite all these advantages the famous Classic models on pages 2 to 3 are considerably more practical and good value for money.



reddot design award
winner 2004



Page 7 – Pocket multi-tools with a large locking blade

The «Original Swiss army knife» is also very popular amongst craftsmen, although we have often received requests from them for an approx. 20 % larger pocket tool with a locking blade. The blade release via the slider on the rear shell of the handle is comfortable and easy to operate. The bestsellers in this series are the Picknicker, Rucksack and Outrider. The WorkChamp XL is aimed at the knife collector. Helmsman and Skipper – for wind and water adventures! It easily opens any sized shackle. The large lock-blade with wavy edge is ideal for cutting halyards, sheets, and hawsers. Also

included is a marline-spike, a sewing awl, a wire stripper, a Phillips screwdriver, a bottle opener with a large screwdriver and a can-opener with a small screwdriver. The Skipper also includes a corkscrew and pliers with a wire cutter and crimper. Its rough finish and ergonomic handle provide a sure grip when wet. Although 111 mm long it still only weighs 150 g. Marine blue and wind rose. Our tip: contact your local sailing and yachting club!



Page 6 – Robust models for armies and emergency services

This series began with the picnic knife, no. 0.8863, on page 7. The knives of the series on page 7 are practical, popular and have a proven track record.

However, we found them to be insufficiently robust and sturdy for use as army knives. For this reason we developed a knife for the Dutch army of the same shape and size but much stronger, with thicker rivets and blades, Linerlock for the blades **and** the powerful screwdriver. The large blade of the multi-tools on page 7 is now lockable but can be released via a practical slider.

Criminals who want to use the pocket knife as a weapon, purchase knives where the blade can be opened with one hand. They grasp the knife unobserved from the trouser pocket, open the blade unnoticed with one hand behind their own back so that they can stab unexpectedly in a split-second.

In view of the fact that the members of the fire-brigade, the rescue services and the police, when in action, do not always have both hands free for opening the knife blade, we also supply the Rescue Tool with a **one-hand blade** («M» Military).

This blade can also be easily opened with protective gloves.

There are hundreds of different **pocket knives** with one blade only on the market. Calling the 400 different multi-function **pocket-tools** from Victorinox also «pocket knives» is however incorrect. The can opener, the corkscrew, bottle opener, wood saw, metal file, metal saw, the various screwdrivers, the scissors, the magnifying glass, the tweezers and toothpick are all

not knives but pocket-tools. The blade is also a tool. They are elegant yet functional and have often saved lives in emergencies. A small booklet exists entitled «A friend in need» containing a collection of true stories on this subject. The model adapted to the personal requirements and wishes is a source of joy, is useful and indispensable as a daily companion. They have been thought out and created to be useful to mankind.

Page 6 – RescueTool

When seconds count!

The Victorinox RescueTool was developed and perfected during 5-years of collaboration with rescue- and safety services.

A functional window breaker, an effective, well tested windshield / windscreen saw and a practical seatbelt cutter are ready for use within

seconds! The tool can be used with and without gloves.

When opened, the one-hand blade and powerful screw-driver (crate opener) are automatically locked in place through the Liner Lock. Parts 3 and 12 can be replaced when worn.

0.8623.MWN RescueTool contains the following parts and features:

1. large lock blade
2. Phillips-screwdriver
3. window breaker
4. strong screwdriver / crate opener with
5. – cap lifter
6. – wire stripper
7. reamer, punch
8. seatbelt cutter
9. key ring
10. tweezers
11. toothpick
12. disc saw for shatterproof glass
13. luminescent handles
14. Nylon cord
15. Nylon pouch

0.8623.N RescueTool

same knife as 0.8623.MWN but with normal blade (instead of one hand opening blade)



Registered Design

in agreement: the simple elegance of the SwissChamp has registered with international experts. The New York Museum of Modern Art, and the State Museum of Applied Art in Munich, have each on their own initiative selected it for inclusion in their collections of excellence in design.

We have so far sold over 47,000 units of the collectors model No. 1 .6795.XLT, much to our surprise.

The Swiss **CyberTools** with 29, 34 or 41 functions was developed for electronic engineers and for IT-professionals. A particularly large amount of time and money was invested into the development and perfection of this tool.

You could almost think it is descended from the iMac but VICTORINOX enters a new dimension with the **CyberTool**. Technically forward-minded people of the IT era will never be disappointed by this universal electronic multi-tool. The transparent case exposes its clever construction and identifies its maker as VICTORINOX. Inside are 34 amazing functions (order no. 1.7725.T).

Page 11 a – Lite products and sets

The Lite model group contains the best LEDs currently available. They shine extremely and for a long time with minimum battery consumption. Apply pressure to the slider switch to make them flash. For constant light, push the switch backwards, but don't forget to switch the light off after use. These models also have the advantage that they contain both a Phillips screwdriver and a corkscrew, whilst the non-Lite models or those without magnifying glass have either a corkscrew or a Phillips screwdriver. The mini-screwdriver positioned in the corkscrew for small spectacle screws in glasses can also be used to open the battery compartments. The Traveller Lite costs 50 % more than the Voyager Lite because it provides 10 instead of just 5 digital displays, including an expensive, high quality **Altimeter**, which nevertheless costs considerably less than conventional altimeters with the same precision.

The new **Traveller Lite** combines tried-and-tested functions from existing multi-tools with the very latest electronics. The altimeter and thermometer functions are taken from the Victorinox altimeter, while the white LED light and the clock with alarm and timer come from

the Voyager Lite. These functions have now been combined and complemented with a barometer and a walking/driving time calculator to create the ideal companion, that's both compact and multi-functional, for all outdoor activities, in particular for hiking.

With its 27 finely-tuned functions, the Traveller Lite will take you anywhere.



Page 12 – Replacement parts case

The Victorinox replacement parts case is a **must** for every professional storekeeper. In order to maintain Victorinox's good image and high quality it is vital that we offer the customer the best possible service at the POS. In order for us to help you in this, you can receive replacement parts case No. 4.0571 and No. 4.0581 for a quarter of the retail prices listed on page 12 of the catalogue.

Page 13 – Pruning and grafting knives

The finish and the final inspection of these knives are done on a more detailed basis than with the Ecoline on page 14. The hooked grafting knives are also used in the floor-laying industry. The rose- and grape shears (cut-and-pick with one hand) are very practical.

Page 14 – EcoLine

The Ecoline-pocket knives are slightly lower-priced because they **do not carry the metallic VICTORINOX logo and the final inspection is less detailed**. The handles are made of polyamide (nylon) the same material as is used for the large lock-blade knives and are therefore more hard-wearing than the delicate cellidor-handles.

Page 14b – SwissTool and SwissTool Spirit

Without our prior knowledge, our SwissTool was tested and reviewed together with competing brands by 18 specialist magazines. Our model came out as the winner in 17 of the tests, in one magazine gaining second place behind the Leatherman Wave in the overall ranking. We created the elegant SwissTool Spirit in response to market demands for an additional, lighter model.

The «Spirit» is more ergonomic and elegant, and weighs just 205 g compared to 285 g for the regular SwissTool.



People are so familiar with the standard sharp blades with the pointed tip that they often lose sight of the benefits of the Spirit blade:

1. The front 3/4 of the blade has a wavy edge which remains sharp for much longer and is particularly useful at picnics for cutting meat or putting filling to sandwiches.
2. The latter 1/4 of the blade has the best leverage and can therefore be used to cut wood.
3. Because the blade has no point, the risk of accidents occurring is reduced, without any corresponding disadvantages in its usage.
4. Authorities are less likely to regard this tool as an offensive weapon.

Ratchet for the SwissTool Spirit

– The development of this small ratchet tool represents a masterpiece from the VICTORINOX engineers with regard to miniaturization, solidity and functionality. At present there is no comparable ratchet in this size on the market.

The scissors on the SwissTool are intended for cutting cloth, paper and fingernails, while those included in the «Spirit» offer the additional possibilities of cutting plastic and thin metal foils.

If you compare the «Spirit» with the roughly 200 different multi-tools which are produced worldwide, mainly in the Far East, you will notice that ours is much more versatile, more compact, more elegant, more practical and of higher quality and precision than the others.

Page 14c – SwissTool

In around 1994, SABI, our USA representative, requested a pliers-type multi-tool from us. We declined as we did not want to copy the inventors of this product idea. However, as increasing numbers of manufacturers were starting to produce pliers-type multi-tools, and SABI pressed us more and more, we made up some prototypes similar to multi-tool no. 176 from WENGER 2007. SABI rejected our prototypes. They wanted a tool that had more in common with the Leatherman model and other pliers-type multi-tools. We then developed a similar model which functioned differently and contained a number of patented improvements, which did not require the pliers to be opened in order to access the other tools. SABI filed for a USA patent for our model on October 29, 1996.

When experts all over the world refer to the VICTORINOX SwissTool as the «best of the best», «a bullseye», «the Rolls Royce of all tools», or a «cult tool», that's not just by chance. Enthusiastic press reports are sent to us from all parts of the globe. Even in tough tests carried out without our knowledge on a dozen different multi-tools, it is always the VICTORINOX SwissTool that comes out the winner. «Outdoor» magazine enthuses that all tools (with 23 functions) lock automatically after they have been opened, the ends of the handles are rounded so you can grip firmly with the pliers, and the 23 cm long ruler can be placed completely flat, which is not the case with any other multi-tool. The technical journal «IWM» notes with an eye for detail that on the SwissTool the edges are folded over and therefore never cut you while the tool is being used, all the tools are accessible from the outside, so it is not necessary to open the SwissTool first to be able to get at them, and each tool has its own spring. A «BM» test report comments: «Every

tool opens like a pocket knife and automatically locks when open». No wonder the renowned American outdoor magazine «Field & Streams» chose to award its highly esteemed annual «Best of the Best» prize to the VICTORINOX SwissTool. And the jury of the international weapons magazine «Visier» unanimously elected the SwissTool its «Bullseye 98».



When the Central Switzerland Chamber of Commerce awards its Innovation Prize to a company more than a century old, it is highly significant. Obviously the 1000-strong VICTORINOX team with its history and tradition is constantly setting new records for innovation. The acclamation states clearly: «The Innovation Prize is awarded to VICTORINOX for its company policy which has proved itself over decades, for its continuous realignment to new markets and products, for its ecological manufacturing philosophy, and for its systematic maintenance of employment stability even during years of recession.» Such a comprehensive definition of innovation does honor, not only to our company, but also to the prize givers. They award their «Innovation Oscar» not simply for a single creative effort, but for the visionary spirit of a company which extends from product development through manufacturing to marketing.

Pages 16 and 16a – Pouches for pocket tools

The best-selling belt pouches are also available with a stainless-steel rotating belt clip. The case can be rotated from a vertical to horizontal position or upwards by 45 degrees to the left or right and secured in position.

Pouch no. 4.0515 is for the classic series with LED. The LED can be switched on and off, even when the knife is in the pouch. With pouches no. 4.0516 and 4.0517 for the Voyager and Traveller Lite, switching functions can be

performed by pressing the emblem and the digital display can be viewed through the pouch window.

Page 17 – Multiclips

Multiclips no. 4.1858 to 4.1860 are made in Switzerland and have a proven track record. The latter is particularly practical since the key ring remains safely stowed in the trouser pocket. The chain is long enough to enable you to open and lock the door without removing the key ring from the chain. The knife hangs on the short chain on the snap hook outside the trousers or in the top of the trouser pocket and not below with the keys.

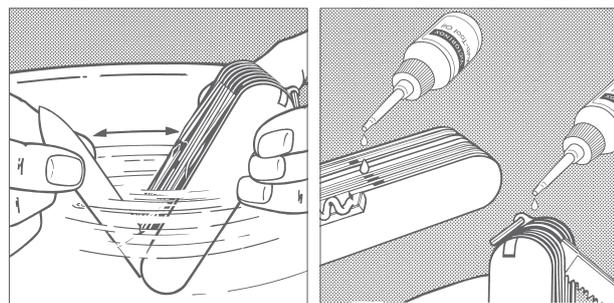
Neck band no. 4.1879 has a safety clasp that opens in the event of an emergency.

Page 18 – Sport and camping

The Grillfork No 4.2460 is new in the catalogue and very practical in its application.

Multi-tool oil

When cutting or peeling fruit, fruit juice often runs down between the blades, sticking them together once it has dried. Open and close the blades in warm water several times and the tools can be easily moved again. When they have dried it would be good, although not necessary, to apply a small drop of oil between the blade or tool shank and the spring. On the locking mechanism sometimes a drop of this excellent gliding oil could be helpful from time to time.



The main characteristics of this multi-purpose oil are:

- neutral smell and taste
- long lifetime
- excellent lubricant properties
- good protection against corrosion
- food-appropriate

This high-quality oil was tested in group 21 CFR 178.3570 according to FDA (Food and Drug Administration) guidelines.

Part 2 – Cutlery



Page 20

Please read this page carefully and remember the significance of the 4th and 5th digit of the product number. The blade length follows the point in the 5-digit product number.

Page 22 – Paring knives

The economy peelers were manufactured in Ibach until 1958 and after that by the company Minel in Nogent, France. Today: SAS Nogent *** The paring knives with wooden handles have become expensive due to the large amount of manual work they entail. They are also not dishwasher-proof. The paring knives with rosewood are supplied in individual plastic self-service sheaths, and those with bubinga handles in packs of six without blade protection.

Today 99.9 % of paring knives are produced with dishwasher-proof polypropylene handles in black, red or blue. Numbers 5.04, 5.06, 5.07 can be supplied with a normal **or** wavy edge, numbers 5.03 and the shaping knife 5.05 are only available with a normal edge, and the tomato and sausage knives 5.08 only with a wavy edge. The paring knives 5.03 to 5.09 are supplied in boxes of 20 with a safe blade protection. For cost reasons, the brand is printed in relief on the handle and in black on the blade protection sheath. On numbers 5.07 and 5.08 the handles are somewhat larger and the brand is etched on the blade.

The tried-and-tested and legally registered blade protection means that the paring knives are ideal for sale in display trays such as no. 9.7005.2. Refilling the display trays takes less time than hanging up each individual blister pack. The paring knives could also be presented for sale in the opened boxes of 20. In smaller specialist shops where space is at a premium, the sales stand 9.7007 could be used.

As of 2008, the paring knives will also be available with the SwissClassic handles on page 38 to 38a (group 6: special knives and tools for industry and new shapes for the household).

As retailers generally do not want to sell both series of paring knives, two different household-knife leaflets are available: one with the traditional standard models and the other with the SwissClassic handles.

The «professional's choice» leaflet and the household-knife leaflet complement each other and should be presented alongside one another in the same brochure stand.

Pages 23 to 24 – Carving cutlery and kitchen sets

The traditional carving cutlery, kitchen sets and knife blocks have dishwasher-proof polypropylene handles and are much cheaper than the large household knives of the SwissClassic range with FIBROX handles.

Page 24a – Blistered household knives Packaging Award for our kitchen knives

«Technically well thought out, the perfect solution from every aspect, equally attentive to the packaging functions of protection, logistics and marketing, as well as to economics and ecology». That was the verdict of the jury of the Swiss Packaging Institute, SVI, in June 1997, on the new blister pack of our kitchen knives for which they awarded the Swiss Star, the highest award for «exemplary packaging». – Yet another good reason to include our kitchen knives in your range!



Pages 25 to 25a – Table sets

Because the spoon and fork handles do not match the SwissClassic handles, the traditional handles have been retained for the steak and table knives in the sets.

Experience shows that people who have both all-metal table sets and sets with plastic handles will always prefer the latter for everyday use.

Pages 26 to 27 – Household and kitchen knives

Until 1974 all our household knives had rosewood or bubinga wood handles. We sourced rosewood logs from India and had them sawn down to boards in Swiss sawing mills. The bubinga wood came from Africa. Our new factory, built in 1969, was fully geared for wooden-handle production, with a large sawdust collector connected directly to the heating system.

Between 1974 and 1980 we converted to plastic handles. Today household knives 5.16 to 5.19, 5.38, forks 5.21 and spatulas 5.26 and 5.27 are still only produced from polypropylene for cost reasons.

At that time we sandblasted the surface of the butcher's knife handles to improve their non-slip properties. We asked our plastic suppliers to produce a plastic for our handles that had the best possible non-slip properties. Since 1987 all butcher's knives and kitchen knives no. 5.20 have had non-slip FIBROX handles. To round off the FIBROX range for chefs, we had to produce a second bread knife, no. 5.2533.21.

The range of knives with rosewood handles is slowly shrinking. Butchers are required to only use plastic handles that can be sterilized. Hotel chefs, on the other hand, prefer rosewood handles as these are less sensitive if they are accidentally placed on a steel hotplate.

The universal knives (pastry knives) 5.2930.26 and 5.2933.26 are important bestsellers.

Page 28 – Special knives for the kitchen

The vegetable and shaping knives 5.30 to 5.31 are the same as on page 22 but with larger handles for the chefs.

The fiber insert inside the leather sheath 4.0898 prevents the leather from being pierced.

Page 29 – Slicing knife

5.4120.30 and 5.4623.30 with flexible blades are the most popular knives for cutting salmon.

Pages 30 a and b

The chef's cases are fiber cases with aluminum frames produced in Switzerland and are lockable. The inlays are also removable and can be washed in the same way as the cases. The small chef's cases for apprentices no. 5.4913 are also available in a second inexpensive plastic version, non-lockable (no. 5.4903). The middle section can be easily removed. The base is subdivided into three practical sections in which various small tools or implements can be stored.

The **empty** cases 5.4903.0 are approx. four times less expensive than the empty Swiss quality cases 5.4913.

The cutlery roll bags are better sellers than the knife bags. Both enable the professional to store his or her individual knives.

Pages 32 to 34 – Butcher's knives

These knives are mainly sold via purchasing cooperatives and wholesalers.

Thanks to their quality, the VICTORINOX knives with the black FIBROX handles are well liked in the butchers' trade and the meat industry around the world.

Knives with the attractive rosewood handles are now only bought by enthusiasts.

In the special leaflet «first class» there are listed the model numbers that are available also with yellow, red or blue Fibrox-handles.

- the blade-shape 5.56 has been produced for the French and Belgian markets
 - the rosewood handles 5.6006, 5.6106, 5.6406, 5.6606, 5.7200, 5.7300 and 5.7800 for the USA as well as knives 5.6103, 5.3763, 5.6603, 5.7203, 5.7303, 5.7803, 5.7903
 - the butcher knife models 5.7100 just for the city of London
 - the butcher knife models 5.81, 5.82, 5.83, 5.84 just for Italy
 - the butcher knife models 5.75, 5.76 for Northern Germany and the Scandinavian markets
- The 19 knives of these latter two groups have no longer been listed in our catalogue since 2000.

The butcher knives are supplied with individual blade protection and in cardboard boxes containing 6 pieces.

Page 36 – Special knives for dairies, the paper- and cable industry

Until 1997 the cheese knives were only available with rosewood handles.

Page 37 – Tools for gardeners and farriers

Until 1997 the hoof knives were made of carbon steel and only since then of stainless steel.

Page 38, 38a – Household knives «Swiss Classic»

Not all the retailers have enough space to carry the series «SwissClassic» as well as the traditional household knives on pages 22–26. For this reason we have printed two different leaflets for household knives:

1. «The quality knives for the household, **standard models**»
2. «**SwissClassic**, the quality knives for the household»

For the conventional household one of the leaflets is quite sufficient.

In countries where the specialist trade still has a strong market position (e.g. Switzerland and Germany) we have, on a trial basis, reserved the «SwissClassic» series (leaflet 2) for specialized traders and the standard models (leaflet 1) for the large scale distributors.

For the **professional cook** there is a larger selection of special kitchen knives and tools available.

Therefore one of the two household knife leaflets should always be placed alongside the leaflet entitled «the professional's choice», in the leaflet holder no. 9.6045 since these leaflets complement each other.

The **paring knives** on pages 22 and 38 are very competitive and offer a unique price-performance ratio.

The **household knives** with the conventional polypropylene handles illustrated on the catalogue pages 23 to 26 are lower-priced than the «Classic series» with the expensive Fibrox handles and the attractive gift boxes shown on page 38a.

Page 41 – Complementary assortment for the kitchen

Peelers

- 7.6073 very handy and sharp
- 7.6074 practical, peelings do not stick to the peeler but drop in the readily available dust-bin
- 7.6075 microdenting, especially suitable for tomatoes, kiwi and asparagus

Page 42 – Complementary assortment for the kitchen

- Poultry shears 7.6343 stainless, handy, light
- Universal kitchen scissors with micro-denting no. 7.6363 are well liked in the kitchen and household.

Page 43 – Complementary assortment for the kitchen and household

Corkscrew

- This practical Swiss product allows you to uncork wine bottles without much energy. The advantage of this self-opening item lies in the careful removal of the cork preventing its tearing off. Another user-friendly feature is the foil cutter which is integrated in the product.

Page 43a – Forged chef's knives (German shape)

The forged chefs knives illustrated on the catalogue pages 43a and b are manufactured in Germany and partly in France. Here in Ibach we do control of the quality and the finish, the blade etching and the sharpening of the cutting edge.

With these forged knives the text within our oval trade mark showing the eagle and the Mythen mountains reads «Victorinox Quality Controlled» in contrast with all our household and professional knives that are manufactured from A to Z here in our factory in Ibach where the etching reads «Made in Switzerland».

Seite 43b – «Grand Maître» – Forged knives for the well-equipped kitchen

The Victorinox master cutlers have applied their unique ingenuity and techniques to design the highest quality, forged cutlery line. This fine cutlery is hot-drop hand forged and ice tempered by master forgers in Solingen, Germany exclusively for Victorinox. It is then shipped to Victorinox in Ibach, Switzerland for application

of their famous proprietary sharp edges and rigid quality control finishing.

The result is a beautifully balanced, perfectly weighted full tang construction, an intuitively engineered comfortable handle, a high carbon, non staining, high polished forged steel blade with an edge that retains its razor sharpness.

Because a single knife cannot do every job, Victorinox supplies a range of tools to perfectly meet every requirement. The same comment applies to the German-type knives on page 43a. For preparing and cutting small vegetables, a short, rigid blade is required. For cutting bread and tomatoes or carving a roast a serrated knife is the recommended tool. For effortless slicing, kitchen professionals need a knife with a normal straight edge, and a large kitchen knife is a useful tool not just for cutting, but also for finely chopping herbs and onions. Kitchen knives and Santoku knives are truly multi-functional tools and invaluable kitchen aids.

The new range consists of twelve knives and a carving fork:

- Paring knife 9 cm, Art. No. 7.7203.09G
Small handy knife for fine chopping, preparation and decorative cutting of fruit and vegetables.
- Steak knife 12 cm, art. no. 7.7203.12G
Excellent all-purpose table knife.
- Carving knife 15 cm, art. no. 7.7203.15G and carving knife 20 cm, 7.7203.20G:
For a smooth, clean cut. No defibration. Ideal for roast and raw meat.
- Fish filleting knife 20 cm, art. no. 7.7213.20G
The flexible blade of this knife ensures wafer-thin filleting of fish and meat. The thin, highly flexible blade allows very accurate cuts.
- Ham knife 26 cm, art. no. 7.7223.26G
For cutting ham, raw or cooked. Air cushions between the ham joint and the blade prevent the meat from sticking to the blade.
- Boning knife 15 cm, art. no. 7.7303.15G
For removing bones and skinning meat or poultry. Tendons and fat can be easily removed.
- Santoku knife, 17 cm, art. no. 7.7303.17G, Santoku knife with granton (scalloped) edge, 17 cm, art. no. 7.7323.17G
- Perfectly balanced knife. A great kitchen all-rounder.
Kitchen knife, art. no. 7.7403.20G, Kitchen knife, art. no. 7.7403.25G
Knife for cutting raw meat, fish, fruit and vegetables and for mincing and chopping.

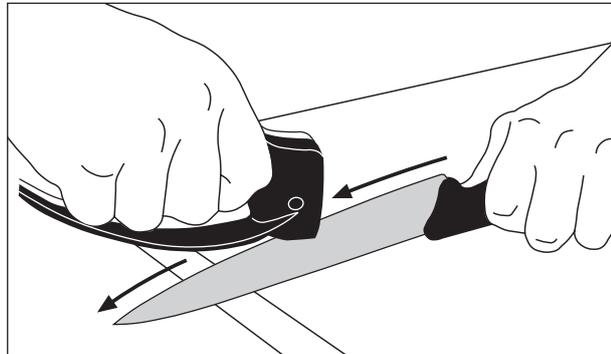
- Bread knife, art. no. 7.7433.23G
Knife with regular serrations ideal for cutting and slicing food with firm rinds or hard crusts, for example bread, tomatoes or pork rind.
- Carving fork, art. no. 7.7233.15G
Holds the material being cut (joint of meat etc.) in the correct position.
The arrangement of the prongs ensures that the material being cut is not damaged.

Page 44 – Sharpening steels and knife sharpeners

The sharpening steels are used by butchers and chefs.

The kitchen steel diamond, no. 7.8327, stands out with its excellent adhesion of the coating, the firm grip and the outstanding sharpening ability.

For the household, the best solution is the VICTORINOX-knife sharpener no. 7.8715. The directions for use are printed on the reverse side of the cardboard hanger.



Page 44a – Cut resistant gloves

VICTORINOX offers a range of protective gloves of different sizes and manufacture. With increasingly strict safety and hygiene regulations, demand is increasing for suitable tools such as the protective gloves from VICTORINOX. Originally, these types of products were mainly used in slaughterhouses, but are now being used increasingly in large kitchens and food processing facilities.

Pages 46 to 46a – Stainless steel scissors with plastic handles

The scissors on page 46 have been manufactured with special care. They have been treated to a third sharpening process rendering the two blades thinner towards the tip. The anchoring between the blades and the handles is more

solid than with the Economic-series illustrated on page 46a, although the latter, on the other hand, is considerably better value for money. The steel quality of both series is top-class, the screwing is self-impedingly adjustable which makes it possible to adapt the smooth running to each user's feelings.

Page 47a – Manicure sets «Rubis»

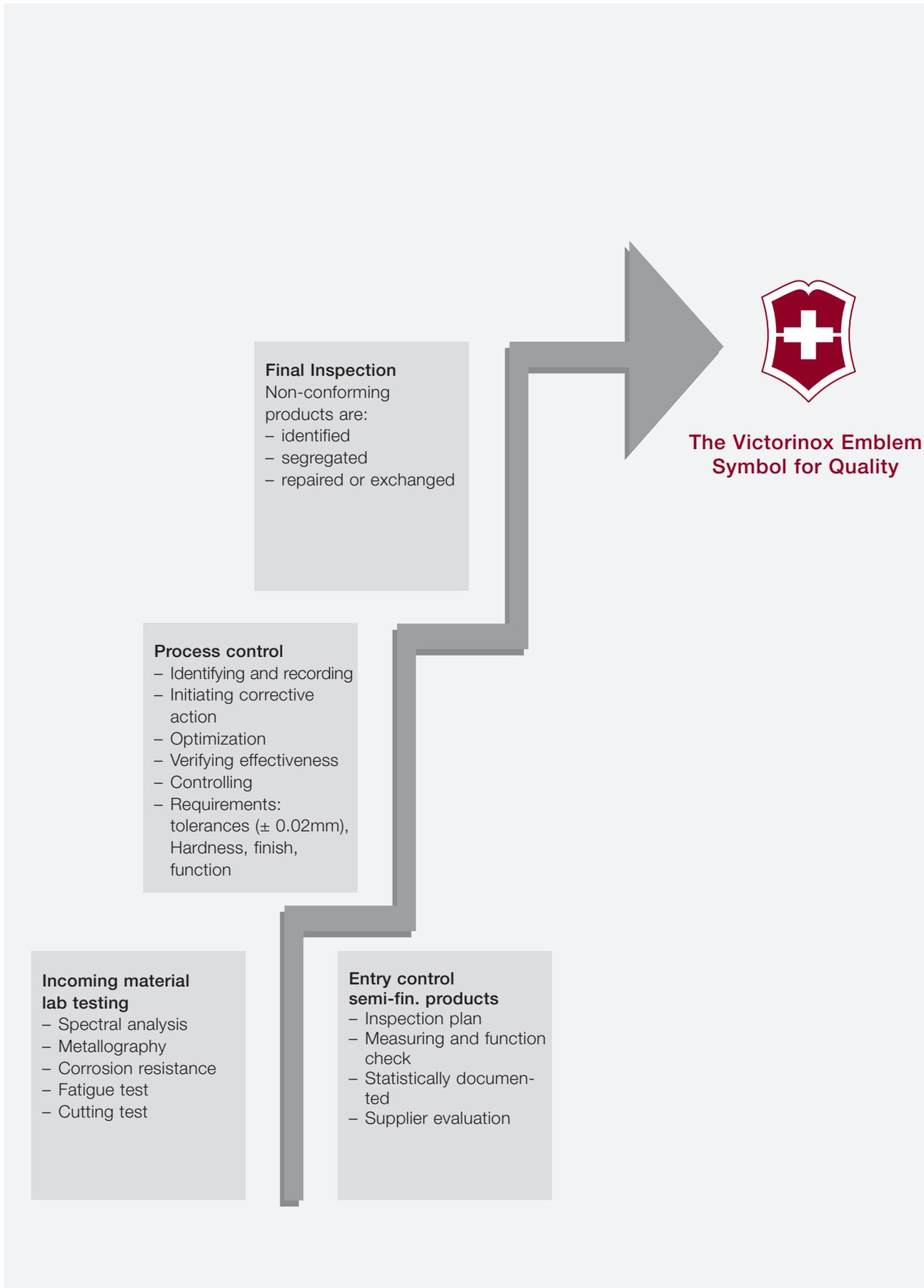
Tweezers and cuticle scissors of top quality, Swiss made

Page 47b – Cuticle scissors, nail pincers, nail clippers

8.255.C Nail clipper with very smooth cut and optimal nailfile, **very good value for money.**

Page 48

We act as wholesalers of all the Felco products in Switzerland. In other countries FELCO have their own representations.



The stainless steel for VICTORINOX knives

Spoons, forks and metal goods like jugs, sinks and metal covers – all are made from highly alloyed, non-magnetic 18/8 or 18/10 chrome nickel steels. These steels contain 18% chrome and 8% to 10% nickel. They are highly resistant to corrosion that can be caused by cooking salt from leftover food and regenerating salt. These steels are quite bright and silver in color.

An alloy with a carbon content of 0.1 % and 13% chrome is considerably cheaper. It cannot be hardened either but it is magnetic, and its color is slightly darker. The relatively low proportion of chrome limits corrosion resistance, for example in atmospheric conditions or watery substances, so these steels are graded as «low-corrosion».

Knife blades used to be made of hardenable carbon steel which was not resistant to rust. Because of this, hotels used special knife-cleaning machines and polishing paste to give the knife blades a shiny appearance. To save this time-consuming task the surface of the knife blades was chrome-plated.

Pioneering feat from Victorinox

In 1920, Carl Elsener, the eldest son of the company's founder, urged a steel mill to develop stainless steel that could be hardened. Following numerous attempts he produced the first stainless steel knives in Ibach. As the initial results did not correspond to his ideas, he made great efforts in the years that followed to further improve the quality of stainless steel knives. The quality of a knife doesn't just depend on the correct alloy; it also depends on the precise hardening and annealing temperature. In 1931 the current ABB received the order to set up the first fully electric steel hardening plant in Ibach.



From then on the butchers' knives from Victorinox gained an excellent reputation, first in Switzerland, then in France and the USA and later worldwide.

The effects of alloy components

Hardening makes knives hard, elastic and provides them with the edge-holding ability. The more carbon the steel contains, the harder and sharper it can be made during the hardening process, but the less resistant it will be to rusting. Conversely less carbon makes the rust resistance better but the edge-holding ability worse. Steel becomes stainless when it is alloyed with at least 12% chrome, which must be dissolved in the basic matrix. A protective «passive» surface layer of chromium oxide prevents corrosion, for example as caused by moisture. If the steel has a higher carbon content the insufficient rust resistance can be improved by increasing the molybdenum part of the alloy. Higher chromium content also provides better corrosion resistance but reduces the hardness of the steel, while molybdenum makes it harder. Knife blades made of chrome nickel steel would be extremely resistant to rust and acids, but would be easily bent and quickly become blunt.

Hardening

Martensitic stainless steels exhibit good corrosion resistance and perform well enough in everyday use. But to achieve optimum cutting power and enough corrosion resistance, it is important for the steel to be hardened properly. During this heat treatment the steel is heated from 1020° C (1868° F) to 1060° C (1940° F) in a protective gas atmosphere. The hardening temperature depends on the quality of the steel and must be observed precisely. After a holding time of five to ten minutes, the parts are cooled as quickly as possible in protective gas.



Annealing

Because the hardened steel is brittle and inflexible, it then needs to be annealed. During this additional process the steel is heated again for two to three hours at 160°C (320°F) to 250°C (482°F) before being allowed to cool slowly. This removes most of the tension from the steel and gives it the desired elasticity and toughness. The hardness of the steel is tested using a Rockwell testing device. After hardening and annealing, the blades have a hardness of 56 HRC. In principle, the greater the hardness the better the edge-holding ability of the steel. But this also depends on the particular geometry of the blade.

As the Rockwell hardness increases the steel also becomes more brittle and prone to fracturing.

Grinding, polishing, sharpening

After the hardening process the surface is machined. In the knife industry this machining process is known as grinding. The process requires plenty of water for cooling to prevent excessive temperatures. The overheating provokes changes in the structure of the steel leading to a reduction of the rust-resistance, hardness and edge-holding ability. (If regrinding work is required later on and the blade is overheated in some places during the regrinding process, there is an expansion of the steel only in these spots. During the cooling off and reverse expansion process, cracks will develop at these overheated spots which can lead to breakage of the blade during use.)

The surfaces are then finely polished. This requires a homogeneous microstructure and very high degree of purity. Finally, the cutting edge of the blade is sharpened to give the cutting tool its sharpness and functionality.



Sharpening is performed on either a sharpening stone or a polishing wheel. The cutting angle is checked using a laser.

The outstanding precision of modern automated machinery makes it possible to produce very high-quality knives at an affordable price.

Victorinox alloys for knife blades

We use a stainless special knife steel alloyed with chromium and molybdenum to make blades for pocket tools and household knives.

<i>Standard</i>	<i>C</i>	<i>Cr</i>	<i>Mo</i>	<i>V</i>
1.4110	0.48–0.60	13.0–15.0	0.50–0.80	0.15

for other Victorinox knives

1.4034	0.43–0.50	12.5–14.5		
--------	-----------	-----------	--	--

The influence of the key alloy components is summarized below:

Carbon (C)

Carbon has the most significant effect on the properties of a steel alloy. The carbon content is between 0.3 % and 1.0 %; it determines the hardness and tensile strength of the steel but reduces corrosion resistance. The higher the carbon content, the greater the achievable hardness (rigidity). However, toughness is reduced and the steel becomes brittle.

Chromium (Cr)

The chromium content is between 12 % and 17 %. This is the main alloy component of martensitic stainless steel. It gives the steel its corrosion resistance. Chromium is a carbide former. Its carbides increase edge-holding ability and wear resistance.

Molybdenum (Mo)

The molybdenum content is between 0.2 % and 1 %. Molybdenum is an important element which helps to maintain the corrosion resistance despite a higher carbon content. It improves the edge-holding ability of steel designed for use in cutting tools. Molybdenum also promotes the formation of fine grains, which has a positive effect on the cutting characteristics.

Vanadium (V)

Vanadium is added to steel for special purposes. It can be added to martensitic molybdenum steel in small quantities. It makes for a finer grain, greater edge-holding ability and toughness.

All material is tested in accordance with inspection certificate 3.1 for compliance with to SN EN 10204. All specifications and guidelines comply with the requirements of standard SN EN ISO 8442-1.

Stainless

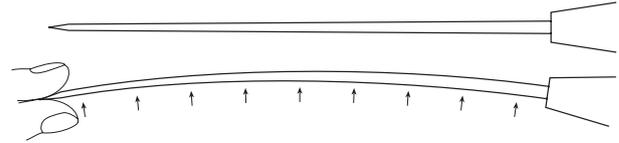
Items that are said to be «stainless» (or «rust-free») feature high-alloy steel. This steel is used to manufacture products that are highly resistant to corrosion and therefore rust much less than non-alloyed or low alloyed steel.

There are conditions attached to the terms «rust-free», «stainless» and «inox». Permanent dampness, high salt content in the air or water and acids in food (e.g. in mustard or horseradish) can all cause corrosion.

What should you look out for when buying household knives?

Conically ground, crosswise and lengthwise

When pressure is applied at the side, the force is distributed along the entire length of the blade, creating an even arc shape. This reduces the risk of excessive bending and breakage. You will benefit from good cutting characteristics and balanced material load.

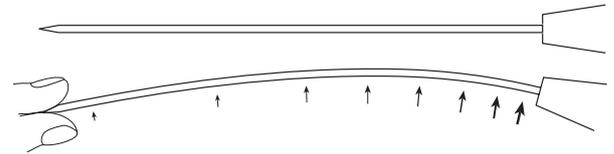


Manufacture: Made from soft annealed knife steel, hardened, and conically ground lengthwise and crosswise.

Hardness: 56 HRC

From flat strip steel (cheap)

When pressure is applied at the side, the blade bends only slightly towards the tip, but noticeably at the handle, where it increases the risk of excessive bending and breakage.

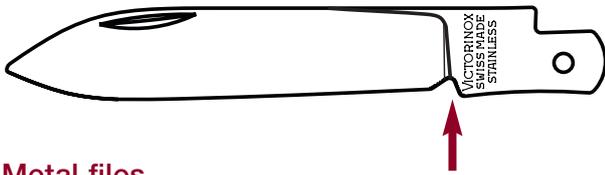


Manufacture: Punched from hard, flat strip steel. **Cheap** to manufacture because there is no hardening, lengthwise and crosswise grinding and lengthwise polishing.

Hardness: 46–48 HRC

The notch between the blade and the shank

This creates a gap that acts as a run-out zone for the grinding disk during production.



Metal files

As with almost all metal files, the cut of Victorinox metal files was created on a file cutting machine with a chisel. Case-hardening steel is used for thinner files. The hardening process used on this steel makes its surface very hard while its core remains soft, thus helping to prevent breakage.

As case-hardening steel is not stainless, Victorinox files needed to be hard-chrome plated. Unfortunately, this process slightly reduces the sharpness of the teeth.

Made from...	Case-hardening steel	Stainless steel
Officers' Knife	1952–2005	from 2006
SwissTool	1998–2005	from 2005
SwissTool Spirit		from 2004
Lock-blade knives	1998–2007	from 2008
0.6600 and 0.6603	1967–2007	from 2008

In contrast to case-hardening steel, the teeth of files and saws made from stainless steel are ground on a high-precision machine. Changes to the geometry of the metal file have made it stronger. The performance of the file has also been improved.



Case-hardening steel



Stainless steel

Phillips



Recessed head-screws are basically classified into two main groups.

Norm for:

1. Phillips crosstip
2. Pozidrive and Supradrive crosstip



Phillips



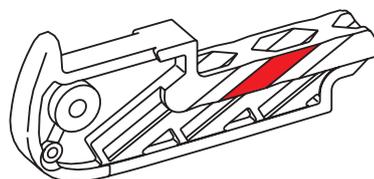
Pozidrive

The Pozidrive-Crosstip is the one most commonly used. Unfortunately it is not possible to activate a screw with a Phillips crosstip with a Pozidrive-screwdriver. For this reason we have created a crosstip screwdriver which can be used for both norms.

The bits for the CyberTool

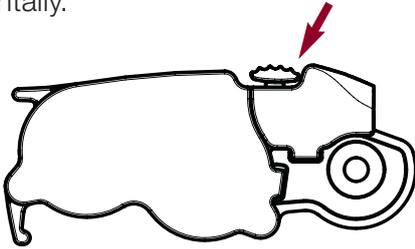
When storing bits in the bit holder, please ensure that the ball locking device on each individual bit is positioned **against the sides** of the holder. This will ensure the bit is held more securely in the holder.

Victorinox procures the bits from a renowned German tool manufacturer. The steel used in their manufacture is **not** rust resistant and is therefore treated with a special surface protection. Nevertheless, they should be carefully maintained (cleaning, light oiling).



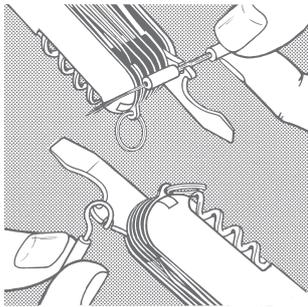
The LED module in Lite products

The shape of the housing has been optimised to prevent the devices from being turned on accidentally.



Using the wire stripper

Before connecting up an electrical wire, a certain amount of insulation needs to be removed. To do this, use the knife blade to carefully make a cut through the plastic insulation, stopping when you reach the actual wire underneath. To remove the insulation around the wire, place the wire stripper on the cut you have made and drag the insulation down.

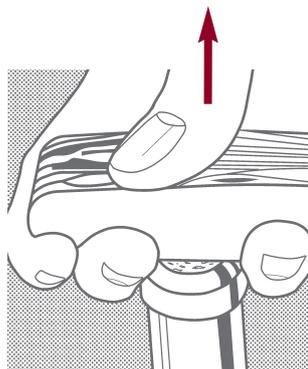


If required, you can also use the wire-stripping notch to bend the end of the wire to form a loop. To do this, simply bend the wire around the notch of the wire stripper and the hook of the cap lifter. This enables you to create a uniform loop.

Using the corkscrew

Please follow these directions when using the corkscrew:

1. Remove the mini screwdriver (if present).
The mini screwdriver is not supplied as standard with all models.



2. **Fully** insert the corkscrew into the cork and pull the cork **vertically upwards** and out of the bottle. Try to avoid twisting or tilting the knife body.

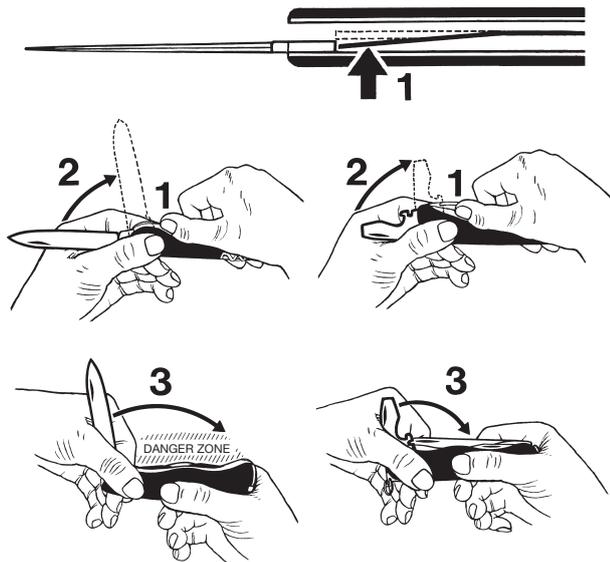
Multi-tools with a locking mechanism

This range of multi-tools is characterised by two different types of blade locking mechanism and by the stability of the riveting.

Robust services pocket tools with a locking mechanism for blade and strong screwdriver

0.83–0.84

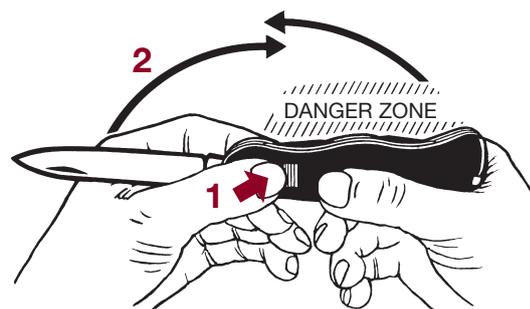
These knives are both very robust and light-weight, and are specially produced for the police, fire service and army. The locking mechanism operates via a stable linerlock.



Pocket multi-tools with a locking mechanism for the cutting blade only

0.88–0.90

These models have a much wider range (number of tools). The blade locking mechanism operates via a slider on the handle.



The altimeter from Victorinox

Air exerts a pressure on the surface of the earth under the influence of gravity. The amount of pressure depends on the quantity of air above the respective level. The pressure reduces as the altitude increases. As air can be compressed, the change in pressure is not linear to the increase in altitude.

To use the altimeter properly it is essential to strictly observe several rules. The altitude indicated could otherwise be just an approximate value and not good enough to provide accurate bearings under critical visibility conditions. If you have an altimeter, you must be able to rely on it. It is therefore a good idea for every user to check that the instrument is in correct working order every now and then.

For this purpose it is necessary to measure the altitude of two points in the terrain, which are situated close to each other and which are precisely detailed on the map. If the difference between the altitudes given on the map and the reading of the altimeter is more than ten meters, it is advisable to have the instrument tested by an expert.

Are the electronics waterproof?

None of the models with integrated electronics and/or LEDs (Altimeter, Voyager, Traveller, etc.) are essentially waterproof. We recommend that all electronics are kept away from liquids. However, if liquid does penetrate the housing, remove the batteries and allow the casing to dry out completely. Because the contacts are covered with a protective coating, the electronics will not be damaged. We recommend the following procedure for general cleaning:

Remove the batteries and carefully rinse the pocket tool under warm water. Allow the housing to dry out completely. Once dry, apply a small amount of oil to the springs and between the shanks of blades and tools.

Battery life and replacement

A CR1225 3V lithium button cell is used for the electronics. Alternatively, you can also use a CR1220. However, Victorinox cannot guarantee a reliable contact between the spring contact and this cell, as the CR1220 is slightly thinner than the CR1225.

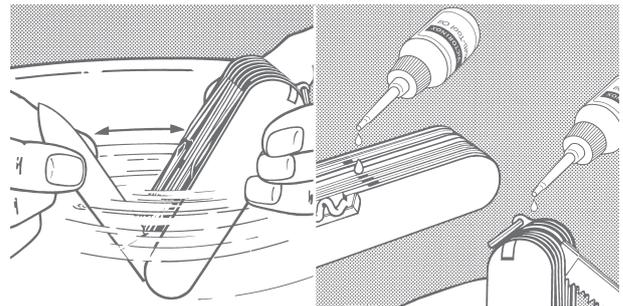
Under conditions of normal use, the battery has a lifespan of 1.5 years.

Normal use

- Watch (inc. alarm, timer, stopwatch) or barometer
- Using the light twice a day to check the time or alarm
- Using the light while also setting the alarm clock every other day
- Taking an altitude or temperature reading twice a day

Care tips for pocket tools

When cutting or peeling fruit, fruit juice often works its way between blades, sticking them together as it dries. Place the blades under warm running water several times to restore ease of movement. Once dry, apply a small amount of oil to the springs and between the shanks of blades and tools.



Cleaning in a dishwasher

The temperature in dishwashers can reach between 55 and 80 degrees, depending on the selected cycle. Cleaning salts and strong cleaning agents are used during this process. If pocket knives and multi-tools are exposed to an aggressive environment such as this over a long period of time they can become damaged.

Therefore, do not put penknives or other multi-tools in the dishwasher!

You can find further information on cleaning and maintenance in the leaflet «Care tips for pocket tools».

The handles of our pocket tools

The difference between Cellidor and nylon

Cellidor is a trade name for organic cellulose ester, which is a modified natural product. Components made from cellulose propionates (Cellidor) exhibit an exceptional high-gloss look with a feeling of depth.

Nylon is a term used primarily in the U.S. to describe polyamides characterized by a recurrent amide group. Polyamides are used in the production of pocket knives chiefly because they exhibit better resistance to mechanical abrasion. They have a structured surface compared to high-gloss and smooth Cellidor components.

Cellidor

Swiss Army knives and Classic series

Polyamid

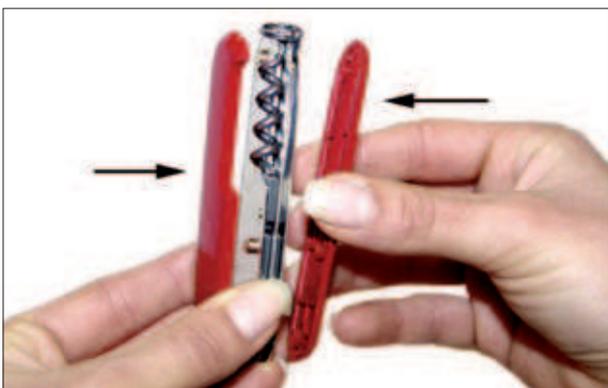
Pocket-Multi-Tools with lock-blade, grafting-knives, Ecoline

ABS (Acrylnitril-Butadien-Styrol)

SwissCards

How to replace handles

The handles of most officer's knives and pocket tools are centered over, and pressed onto bushings. This means it is easy to fit replacement handles yourself.



Insert a narrow blade between the handle and the knife body. Gently prize the handle away from the bushings. Repeat this process several times to completely separate both handles from the knife body.

Centre the two new replacement handles closely over the protruding brass bushings.

A vice can then be used to carefully press the handles onto the bushings. Take care! Place something soft (a piece of fabric, cardboard, etc.) between the clamping jaws to avoid damaging or scratching the surface of the handles.



Knife bodies for selfmade handles

Various artists and handle makers often produce pocket-tool handles made from special materials and/or ones that are carefully hand-crafted. In such cases, it is not uncommon for these handles to be fitted to a standard Victorinox knife body. The Victorinox warranty applies solely to the knife body and not to the handles in these cases.

Interesting facts concerning table and kitchen knives made of stainless steel

Spoons, forks and metal goods like jugs, sinks and metal covers – all are made from highly alloyed, non-magnetic 18/8 or 18/10 chrome nickel steels. These steels contain 18 % chrome and 8 % to 10 % nickel. They are highly resistant to corrosion that can be caused by cooking salt from leftover food and regenerating salt. Knife blades used to be made of hardenable carbon steel which was not resistant to rust. Because of this, hotels used special knife-cleaning machines and polishing paste to give the knife blades a shiny appearance. To save this time-consuming task the surface of the knife blades was chrome-plated.

Hardenable stainless steel for knife blades has been available only since 1921. The hardening process, at temperatures between 1020° C (1868° F) to 1060° C (1940° F), makes the blades hard, flexible and edge-retaining. The more carbon (0.3–1.0%) this steel contains, the harder and more edge-retaining it can be tempered but the less rust-resistant it becomes. On the other hand, with less carbon content the rust-resistance is better but the edge-retaining capacity is worse. With a higher carbon content the inferior rust-resistance is improved by an addition of molybdenum. (Knife blades made of chrome-nickel steel would be rust- and acid-resistant to a high degree but could be bent easily and would become blunt immediately).

Every single delivery of steel to the Victorinox manufacturing facility is analyzed and tested to determine which hardening and annealing temperature 160°C to 250°C (320°F to 482°F) guarantees the best edge-retaining capacity while preserving a sufficiently high rust-resistance. Victorinox sells about 7 million paring, table and household knives annually worldwide. Complaints relating to insufficient rust- and acid-resistance are insignificant, one for every 10'000 knives sold at the most.

Stains can develop

- if the knives are left uncleaned with saliferous or acidic leftovers
- if the dishwasher is not opened for a long period after the cleaning process and the knives are exposed to steam for too long
- when an aggressive or too much of a detergent is used.

These stains can easily be removed with a metal cleaning agent.

- In isolated cases knife blades can be affected by crevice-corrosion. This can occur when the knives are left wet for some time and come into contact with other metals thus producing a galvanic element. For this reason knife blades should not come into contact with spoons and forks in the dishwasher.

Cutting base

Hard cover plates made of natural or artificial stone should be avoided. A wooden board as cutting base should be used instead. As is the case with wooden handled knives, wooden cutting boards should not be cleaned in the dishwasher. The wood becomes swollen, bleached out and unsightly.

Resharpener

Blunt knife blades can be resharpened with a sharpening steel. The Victorinox knife sharpener (No. 7.8715) will enable you to do this job faster and more easily.



After years of use and resharpening, knife blades are bound to become thicker along the cutting edge thus making the resharpening process more difficult. It is therefore advisable to have the blade ground thinner and then polished along the sharpening edge by a professional. Great care must be taken so that the blade never gets hotter than 150°C (302°F) during the resharpening process.

Patents and design patents



Product	Description	Austria	Belux	Brasil	China	France	Germany	Great Britain	Hong Kong	Italy	Japan	Korea South	Mexico	Portugal	Spain	Switzerland	Taiwan	USA
0.60..	Pocket tool with Memory stick	X	X							X	X					X	X	
0.6113	0.6373 Caplifter / screwdriver / orange peeler / scraper		X		X	X	X			X					X	X	X	
0.6343	0.6333 Cuticle Pusher/Cotton picker		X		X	X	X			X					X	X		
0.6366	Ballpoint pen sliding mechanism		X		X	X	X			X					X	X		
0.6366..	0.6385.. Pocket knife with lamp (SwissLite)		X		X	X	X			X					X	X		
0.7052..	GolfTool, pocket tool with sinkable pitchfork				X	X	X			X							X	X
0.71..	SwissCard, credit card shaped storage case																	X
0.71..-0.73..	SwissCard Classic, Quattro, with lamp/magnifying glass		X		X	X	X			X						X		X
0.83.-0.84..	Pocket knife with lock blade / lock screwdriver		X		X	X	X			X						X		
0.8463.M3	0.8463.M3 One hand operating blade		X		X	X	X			X					X			
0.8623..	RescueTool pending																	
0.8993.2W	0.9093.2 W, shakle opener with marlin spiker		X			X	X			X						X		
1.7725..	CyberTool, pocket tool with bitholder / bitwrench retractable				X	X	X	X		X							X	X
1.78.-1.79..	Pocket knife with lamp LED	X	X		X	X	X			X		X				X	X	
3.0238.	SwissTool Spirit with corkscrew and straight blade point		X		X	X	X			X						X		X
3.03..	SwissTool, blades can be opened whilst pliers are closed, 12 springs	X	X		X	X	X			X	X					X		X
3.03..	SwissTool, having a wire cutting structure				X		X			X								X
3.0338.	SwissTool with corkscrew		X		X	X	X			X						X		
4.0520.3..	Rotating metal belt clip		X		X	X	X			X						X		
4.1858	Multiclip				X	X	X			X				X				
5.04.-5.06..	Blade protection, imprintable and adhesivable 6.72.-6.78..				X	X	X			X				X	X	X		X
6.71.-6.87..	Kitchen knives new handle design Swiss Classic	X	X		X	X	X			X				X	X			X
6.71.-6.87..	Swiss Classic handles		X		X	X	X			X						X		
7.7043.0	Cutlery holder with plastic bristles cutler block						X									X		
Pocket tool	with ballpoint pen etc.		X		X	X	X			X		X				X		X
Red scales	RAL 3003		X		X	X	X			X				X	X			
SwissCard	with ballpoint pen etc.	X			X	X	X			X				X	X			X
Translucent	scales and cases	X			X	X	X			X								X
3D	physical trade mark 13 items (ABP)	X	X		X	X	X								X			

Please keep our **patents and design patents** in mind.

If you observe any product which might infringe our intellectual property rights, please submit us the address of the retailer and if possible pictures and other proofs and his suppliers address.

Trademarks «VICTORINOX», «Cross & Shield» and the «Eagle» emblem are registered worldwide by VICTORINOX.

The trademark «Swiss Army» is partially registered by VICTORINOX and partially by the official entity of the Swiss Army.

Keyword Index



Keyword	Page
A	
ABS (Acrylnitril-Butadien-Styrol)	D9
Alarm	C8
Alloys for knife blades	D3
Altimeter	C8, D8
Ancestors and descendants	A2
Annealing	D3
Awards	C5, C10, C11
B	
Barometer	C8
Battery life and replacement	D8
Bestsellers	C1
Bits for the CyberTool	D6
Blistered Household knives	C11
Boning knife	C14
Bread knife	C14
Butcher's knives	C12
C	
Camping and sport	C10
Carbon (C)	D3
Carbon steel	D2
Care tips for pocket tools	D8
Carving cutlery and kitchen sets	C11
Carving fork	C14
Cellidor (organic cellulose ester)	C8, D9
Cellidor and Nylon, what's the difference?	D8
Chrome nickel steels	D2
Chromium (Cr)	D3
Classic series	C3
Climber	C7
Clock with alarm and timer	C8
Collectors Model	C8
Complementary assortment for the kitchen and the household	C13
Corkscrew	D7
Corrosion and rust resistance	D2
Customer protection	C7
Cutting base	D10
CyberTool	C7, C8, D6
D	
Dishwasher cleaning	D8
Dishwasher-safe polypropylene handles	C11
E	
EcoLine	A5, C8
Elasticity and toughness	D3
Elegant pocket tools 74/84 mm	C4
Elinox-series	A5

Keyword	Page
Environmental protection	A5
Evolution of the VICTORINOX «Swiss Army Knife» 91 mm	B1, B8
Expeditions	A6
Explanations to our Catalogue	C1
Explorer	C7
F	
Facts concerning table and kitchen knives made of stainless steel	D10
Farriers and gardeners tools	C13
FIBROX	C12, C13
First legal registration	A1
First manufacturing site	A4
Fish filleting knife	C14
Forged Chef's knives	C13
Functions and tools	B4
G	
Gardeners and farriers tools	C13
GolfTool	C4
Grafting and pruning knives	C10
Grand Maître	C14
Grinding, polishing, sharpening	D3
H	
Ham knife	C14
Handles of our pocket tools	D8
Hardening steel	D2, D3
Helmsman, Skipper	C5
History of VICTORINOX Ibach	A1
Household and kitchen knives	C12
Huntsman	C7
I	
It's easy to convert others if you're a convert yourself	C2
K	
Karl Elsener, the founder	A1, A2, A3
Kitchen and household knives	C12
Kitchen sets and carving cutlery	C11
Knife sharpeners and sharpening steels	C14, D3, D10
L	
LED	C3, C4, C8, C10, D7, D8
Lifetime warranty	C7
Lite products and sets	C8
Locking mechanism	C6, D7
Logos of the Victorinox Knives	B3

Keyword	Page
M	
Magnifying glass	C5
Martensitic Stainless steels	D2
Metal files	D6
Molybdenum (Mo)	D2, D3
Mountaineer	C7
Multiclips	C10
MY FIRST VICTORINOX	C3
N	
Non-slip properties	C12
Numbering Code for «Swiss Army Knives»	B5
Numbering Code for small pocket knives	B6
Nylon (Polyamid)	C8, D8
Nylon and Cellidor, what's the difference?	D8
O	
Oil for MultiTool	C10
One-hand opening blade	C5
Outrider	C5
P	
Paring knives	C11, C13, C14
Pen	C4
Perfectly balanced knife	C14
Picknicker	C5
Polishing, sharpening, grinding	D3
Polyamid (Nylon)	C8, D9
Polypropylene handles	C11
Pouches for pocket tools	C10
Pozidrive and Supradrive crosstip	D6
Professional's choice	C11, C13
Protection, safe blade	C11
Pruning and Grafting knives	C8
Q	
Quality, Symbol for	D1
R	
RescueTool	C6
Robust models	C5
Rucksack	C5
Rust and corrosion resistance	D2
S	
Santoku knife	C14
Screwdriver mini	C7
Screwdriver Phillips	C8, D6
Screwdriver Quattro four-way	C4
Selfmade handles	D9
Sharpening steels and knife sharpeners	C14, D3, D10

Keyword	Page
Skipper, Helmsman	C5
Space shuttle	A6
Spare parts	C10
Spartan	C7
Special knives	C13
Sport and camping	C10
Stainless steel	D2, D4, D10
Steak knife	C14
Sterilization	C12
Supradrive and Pozidrive crosstip	D6
Swiss Army Knife, 91 mm	A4, A5, C7
Swiss Army Knife, small model	C3
Swiss Army Officer's knife	A1, A5, B1
Swiss Army Soldiers' knife	A1, B1
Swiss Champ and CyberTool	C7
SwissCards	C4, D9
SwissChamp	C7, C8
SwissClassic household knives	C11, C12, C13
SwissTool	C9
SwissTool Spirit	C9
T	
Table sets	C12
Thermometer	C8
Timer	C10
Tools and functions	B4
Toughness and elasticity	D3
Trademarks development	B2
Traveller (Lite)	C8, C9, D8
U	
US presidents	A5
V	
Vanadium (V)	D4
Victorinox AG	A5
Voyager (Lite)	C8, D8
W	
Wenger SA	A6
What should you look out for when buying household knives?	D4
Wire stripper	D7
Wooden handles	C11, C12
WorkChamp XL	C5



The essential Tool for Generations



VICTORINOX

WWW.VICTORINOX.COM