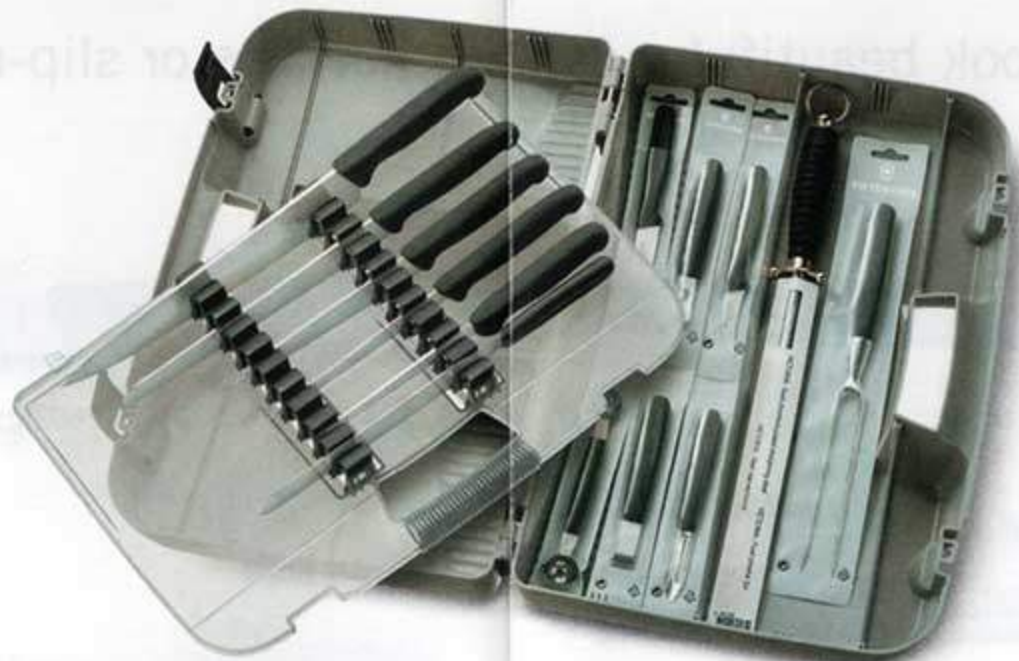


Small and large
Chef's Cases –
that everything
has its place



5.4903

Small Chef's Case
polypropylene grey, 47 x 32.5 x 14.5 cm
«Fibrox» and polypropylene handles,
14 pieces



5.4913

Small Chef's Case, 49 x 31 cm,
«Fibrox» and polypropylene handles, 14 pieces



5.4914

Small Chef's Case, 49 x 31 cm,
rosewood handles, 14 pieces



5.4923

Large Chef's Case, 51 x 38 cm,
«Fibrox» and polypropylene handles, 24 pieces



5.4924

Large Chef's Case, 51 x 38 cm,
rosewood handles, 24 pieces

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domnetmk@t-home.mk
domnet.com.mk/victorinox



VICTORINOX









Professional knives
for Hotel, Restaurant and Catering

MAKERS OF THE ORIGINAL SWISS ARMY KNIFE

Colour Coding

HACCP (Hazard Analysis Critical Control Points) is a preventive system – a risk management that provides safety for food and consumers. Our product range covers an assortment according to the international food regulations.

Thanks to its coloured handles, the scope of application for each knife is visible. The international colour coding concept for risk management looks as follows:

Color	Color code	Application
	red 1	Raw meat
	blue 2	Fish
	black 3	Universal
	green 4	Fruits and vegetables
	white 7	Bakery / dairy
	yellow 8	Poultry / cooked meat

Examples:

5.2001.19 Kitchen and carving knife, **red**, 19 cm

5.2004.19 Kitchen and carving knife, **green**, 19 cm

The slip resistant Fibrox handles can be sterilised at temperatures of up to max. 150° Celsius (302° F).



For the professional cook beautiful rosewood handles or slip-resistant Fibrox handles v

Tomato and Sausage knife, with wavy edge



5.0933




Steak knife, with wavy edge, large handle



5.1233.M

Carving knives



	5.2003.15	5.2003.19	5.2003.22	5.2003.25	5.2003.31
	5.2001.15	5.2001.19		5.2001.25	5.2001.31
	5.2002.15	5.2002.19		5.2002.25	5.2002.31
	5.2004.15	5.2004.19		5.2004.25	5.2004.31
	5.2007.15	5.2007.19		5.2007.25	5.2007.31
	5.2008.15	5.2008.19		5.2008.25	5.2008.31

Catering fork, flat tines



5.2203.13

Catering fork, forged



5.2303.18

Bread knife, with wavy edge



5.2533.21

Spatula



5.2603.23 5.2603.25

Pastry knife



5.2933.26

Paring knife



5.3003

Paring knife, with wavy edge



5.3033

Shaping knife, 6 cm



5.3103

Lemon Decorator



5.3403

Lemon Zester



5.3503

Apple Corer



5.3603.16

which can be sterilised

Filleting knives, flexible blade



- | | | | |
|---|-----------|-----------|-----------|
| ■ | 5.3703.16 | 5.3703.18 | 5.3703.20 |
| ■ | | 5.3701.18 | |
| ■ | | 5.3702.18 | |
| ■ | | 5.3704.18 | |
| ■ | | 5.3707.18 | |
| ■ | | 5.3708.18 | |

Filleting knife, narrow, flexible blade



- | | |
|---|-----------|
| ■ | 5.3763.20 |
|---|-----------|

Kitchen Cleaver



- | | | |
|---|-------------------|-------------------|
| ■ | 5.4003.18 (320 g) | 5.4003.19 (600 g) |
|---|-------------------|-------------------|

Slicing knives, round tip, width of blade 30 mm



- | | | | |
|---|-----------|---|-----------|
| ■ | 5.4203.25 | ■ | 5.4204.25 |
| ■ | 5.4201.25 | ■ | 5.4207.25 |
| ■ | 5.4202.25 | ■ | 5.4208.25 |

Larding knives, with wavy edge, width of blade 30 mm



- | | | | |
|---|-----------|-----------|-----------|
| ■ | 5.4233.25 | 5.4233.30 | 5.4233.36 |
| ■ | 5.4231.25 | | |
| ■ | 5.4232.25 | | |
| ■ | 5.4234.25 | | |
| ■ | 5.4237.25 | | |
| ■ | 5.4238.25 | | |

Salmon knife, with fluted edge



- | | |
|---|-----------|
| ■ | 5.4623.30 |
|---|-----------|

Rabbit knife



- | | |
|---|-----------|
| ■ | 5.5103.10 |
|---|-----------|

Boning knives, straight, wide blade



- | | | |
|---|-----------|-----------|
| ■ | 5.6003.12 | 5.6003.15 |
| ■ | | 5.6001.15 |
| ■ | | 5.6002.15 |
| ■ | | 5.6004.15 |
| ■ | | 5.6007.15 |
| ■ | 5.6008.12 | 5.6008.15 |

Models with polished Rosewood handles

Kitchen and Paring knives



- | | |
|-----------|-----------|
| 5.2000.12 | 5.2000.15 |
|-----------|-----------|

Carving knives



- | | | |
|-----------|-----------|-----------|
| 5.2000.19 | 5.2000.22 | 5.2000.25 |
|-----------|-----------|-----------|

Carving forks, forged



- | | |
|-----------|-----------|
| 5.2300.15 | 5.2300.18 |
|-----------|-----------|

Spatulas



- | | |
|-----------|-----------|
| 5.2600.23 | 5.2600.25 |
|-----------|-----------|

Pastry knife



- | |
|-----------|
| 5.2930.26 |
|-----------|

Shaping knife



- | |
|--------|
| 5.3109 |
|--------|

Lemon Decorator



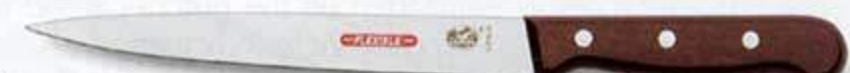
- | |
|--------|
| 5.3400 |
|--------|

Lemon Zester



- | |
|--------|
| 5.3500 |
|--------|

Filleting knife, flexible blade



- | |
|-----------|
| 5.3700.18 |
|-----------|

Filleting knife, narrow, flexible blade



- | |
|-----------|
| 5.3810.18 |
|-----------|

Kitchen Cleaver, 590 g



- | |
|-----------|
| 5.4000.18 |
|-----------|

Salmon knife, with fluted edge



- | |
|-----------|
| 5.4120.30 |
|-----------|

Larding knives, with wavy edge, width of blade 30 mm



- | | | |
|-----------|-----------|-----------|
| 5.4230.25 | 5.4230.30 | 5.4230.36 |
|-----------|-----------|-----------|



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. The objective was to be able to avoid the costly, unsatisfactory chromeplating process on table knives made from ordinary steel. After 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. In 1931, ABB were given the order to set up the worldwide first fully electric steel hardening plant. From then on the butcher's and other professional knives produced by Victorinox gained an excellent reputation, first in Switzerland, later in France and the USA then throughout the world.

The correct blade hardness and the laser-tested cutting angle guarantee a high edge retention. The slip-resistant Fibrox handles can be sterilised at temperatures of up to 100–150° C (212–302° F).

Victorinox-Guarantees all tools to be of first class stainless steel and also guarantees a life time against any defects in material and workmanship. Damages caused by misuse or abuse are not covered by this guarantee. This does not affect your statutory rights.

Further Victorinox quality products:



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We reserve our rights for technical modifications
www.victorinox.com

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www.domnet.com.mk/victorinox
www.victorinox.mk www.topoffice.mk

Specialist utensils for the creative kitchen

Grapefruit knife 7.6033



Butter Curler 7.6043



Decorating knife 7.6050.3



7.6052
7.6053



Potato Peeler all metal 7.6070



Julienne cutter 7.6072



Potato Peeler, plastic 7.6073



7.6073.3

All purpose Peeler 7.6075



Butter- and Soft cheese knife 7.6083.13



Potato / Melon ballers with nylon handles 7.6153.10
7.6153.22



7.6153.25
7.6153.30



with 2 scoops 7.6160



oval 7.6173



Shaped Offset spatula 7.6251



Multipurpose shears 7.6875.3



Fish shears 8.1055.21



T-handle Corkscrew 7.6915



7.6918

Lever Corkscrew 7.6919



7.6920

Sharpening steels, round



25 cm 7.8303



27 cm 7.8333

30 cm 7.8513

7.8330



27 cm 7.8403

Knife sharpener «Victorinox»



7.8715

For kitchen knives with wavy edge and Swiss Army Knives



7.8714