

KNIVES

2024



Since
1921

Dunninghams

Knives

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THE PERFECT KNIFE FOR EVERY PURPOSE - AT THE RIGHT PRICE!

Professional knives 'Made in Germany' are durable and reliable, day after day. That is what GIESSER represents. A genuinely good knife is more than a blade with a handle. Each and every one of their products represents the culmination of six generations of expertise in the art of knife-making. Now, as then, they work with a passion for precision, meticulously hand-pick their materials and never stop honing the quality of their knives. Their outstanding industrial manufacturing standards involve manual controls of every single knife.

Because what started in a small forge in 1776 has become one of the world's leading suppliers of quality knives and accessories. Every day, more than 8,000 professional knives are produced at the factory in Winnenden, Germany. The Giesser product catalogue comprises more than 2,500 forged and stamped knives and accessories for the food processing industry. Professionals in the catering or food processing industry require perfectly sharp, hygienic, safe and reliable knives. A wide range of blades with various shapes and lengths, stiff or flexible blades and short or long hand guards make Giesser knives the ideal choice for any type of catering or meat processing task. Have a look inside for a selection of Giesser knives, including the top-selling Primeline boner, available now through your distributor.

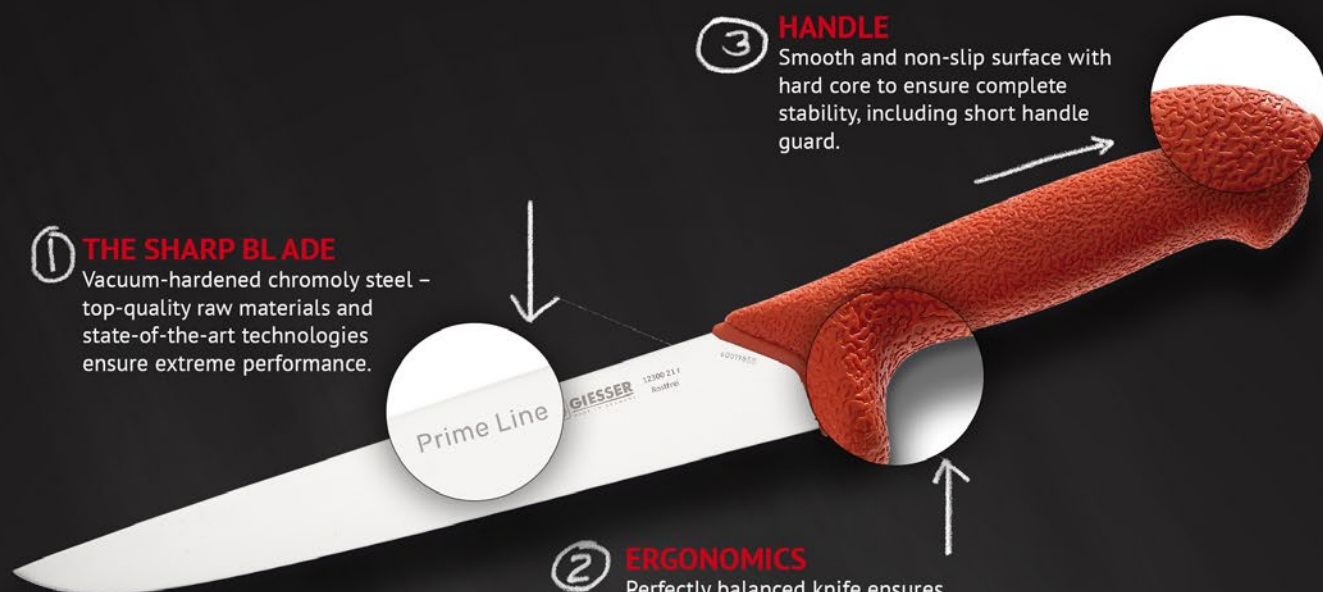


The Advantages of **Giesser** Knives at a Glance:

- ✓ Giesser is delighted to offer a wide range of top quality German-made knives at very competitive prices.
- ✓ The range includes butchers' knives and steels, chefs' knives, fish, vegetable and paring knives.
- ✓ Giesser knives have excellent edge-holding with long lasting reduced wear on the blades due to modern vacuum-hardening technology.
- ✓ The polish of these knives provides consistently high performance and easy re-sharpening of the edge.



GIESSER | Prime Line



SLICE WITH PRECISION

③

MULTI-FUNCTIONAL

The standard handle is suitable for almost all applications.

②

SAFETY

The protective guard prevents the hand from slipping when holding the knife.

①

ERGONOMICS

Made from material that ensures easy grip and excellent slip resistance.



Standard Grip



CHEFS^{NO.1}



1900 s 20 SO | CHEFS NO.1
Spicy Orange
blade length: 20 cm | 7¾ inches
DMD code KNIGPC190020SO



1900 s 20 TOL | CHEFS NO.1
Tree of Life, Thuja
blade length: 20 cm | 7¾ inches
DMD code KNIGPC190020TOL

SETS



1988 2 | SET OF 2
contains: 1900 20, 1920 10 | version shown: Tree of Life, Thuja
blade lengths: 20, 10 cm | 7¾, 4 inches

Available in:
Tree of Life, Spicy Orange
DMD code KNIGPC2KNIFESETTOL and
KNIGPC2KNIFESETSO



1997 2 | SET OF 2
contains: 1900 20, 1940 21 | version shown: Spicy Orange
blade lengths: 20, 21 cm | 7¾, 8¼ inches

Available in:
Tree of Life, Spicy Orange
DMD code KNIGPCFKKNIFESETSO and
KNIGPCFKKNIFESETTOL

BARBECUE^{NO.1}



1900 s 30 TOL | BARBECUE NO.1
Tree of Life, Thuja
blade length: 30 cm | 11¾ inches
DMD code KNIGPC190030TOL



1900 s 30 SO | BARBECUE NO.1
Spicy Orange
blade length: 30 cm | 11¾ inches
DMD code KNIGPC190030SO





GIESSER




Boning Knives







Designed to be the indispensable tool in every butcher's arsenal. Meticulously crafted with razor-sharp blades and ergonomic handles, these knives empower butchers to expertly navigate bones and trim meat, ensuring a seamless and efficient process in delivering the highest-quality cuts to everyone's table.


INTERNATIONAL HACCP COLOUR KEY

BLACK	UNIVERSAL
BLUE	FISH
RED	RAW MEAT
YELLOW	POULTRY
GREEN	FRUIT & VEGGIES
WHITE	BAKERY

Code	Description	Colour	Size (cm)	Product Image
KNIG251513BL	Curved	Blue	13	
KNIG251513BLK	Curved	Black	13	
KNIG251513GR	Curved	Green	13	
KNIG251513R	Curved	Red	13	
KNIG251513BE94BLU	Curved Safegrip	Blue	13	
KNIG1125013BLK	Primeline Flexi	Black	13	
KNIG1125013YL	Primeline Flexi	Yellow	13	
KNIG1225113BLK	Primeline	Black	13	
KNIG2505WW113BLK	Long Scallop Edge	Black	13	
KNIG251515GR	Curved	Green	15	
KNIG251515R	Curved	Red	15	
KNIG251515YL	Curved	Yellow	15	
KNIG251515BL	Curved	Blue	15	
KNIG251515BLK	Curved	Black	15	
KNIG251515E4BLK	Curved Hand Guard	Black	15	
KNIG251515BE94BLU	Curved Safegrip	Blue	15	
KNIG1225115BLK	Primeline	Black	15	
KNIG260515	Wide Blade	Black	15	
KNIG2505WW115BLK	Long Scallop Edge	Black	15	
KNIG316515E4BLK	Straight Hand Guard	Black	16	

Code	Description	Colour	Size (cm)	Product Image
KNIG828020BLK	Chef's Riveted	Black	20	
KNIG828020YL	Chef's Riveted	Yellow	20	
KNIG845520BLK	Kitchen	Black	20	

Code	Description	Colour	Size (cm)	Product Image
KNIG600524BLK	Bullnose	Black	24	
KNIG600530BLK	Bullnose	Black	30	
KNIG6005WW124BLK	Scallop Edge	Black	24	
KNIG201527BLK	Curved	Black	27	
KNIG201530BLK	Curved	Black	30	
KNIG2005WW125BLK	Scallop Curved	Black	25	

Code	Description	Colour	Size (cm)	Product Image
KNIG240516BLK	Skinning/ Butcher	Black	16	

Code	Description	Colour	Size (cm)	Product Image
KNIG300516BL	Sticking Straight	Blue	16	
KNIG300516YL	Sticking Straight	Yellow	16	



GIESSER

Chefs Knives

Highly polished surface for highest possible rust resistance and durability of the cutting edge. Honing by hand for perfect sharpness. Rounded knife back, wide shape, medium tipped.

Steak Knives

The perfect companion for butchers, ensuring effortless precision and unmatched performance in slicing and serving the juiciest cuts of meat.

Skinning Knives

Meticulously designed to make light work of removing skin from meat, granting you the ultimate edge in precision and speed

Sticking Knives

Meticulously designed to make light work of removing skin from meat, granting you the ultimate edge in precision and speed



GIESSER

Fish Knives

Ensures seamless filleting and deboning of fish, elevating your seafood preparation to a new level of mastery.

Paring Knives



Effortless precision and swift chopping of a wide array of vegetables, streamlining your kitchen prep and unlocking culinary creativity.






Beef Splitter

- Blade is high quality chrome molybdenum steel
- Strong and stable design
- For safe and hygienic work
- Cutting edge is particularly resistant due to spherical grinding
- Riveted Polyoxymethylene (POM) plastic handle

Other Knives

Designed selection of robust beef splitters, versatile kitchen knives, precise bread and paring knives, as well as finesse-enhancing peeling knives and fish pincers, ensuring every cut, slice, and fillet becomes a culinary masterpiece, with confidence in the highest standard of quality for all your culinary creations.

Code	Blade	Colour	Size (cm)	Product Image
KNIG2275R21	Curved	Black	21	
KNIG228518	Straight Narrow	Black	18	

Code	Colour	Size (cm)	Product Image
KNIG831580BLK	Black	8	
KNIG831580BL	Blue	8	
KNIG831580R	Red	8	
KNIG831580YL	Yellow	8	
KNIG831085BLK	Black Riveted	8.5	

Code	Colour	Size (cm)	Product Image
KNIG6630K33BLK	Black	33	

Code	Description	Colour	Size (cm)	Product Image
KNIG8265W25S	Universal Bread	Black	25	
KNIG85456	Peeling	Black	6	
KNIG9515SS	Fish Pincers, Stainless Steel	Silver	-	

Code	Blade	Type	Size (cm)	Product Image
KNIDX01660	Wide	Wood	13	
KNIDX27003	Semi Flex	Black	13	
KNIDXEP155	EP Wide	Orange	13	
KNIDXPDM1315ST	Safe Tip	Black	13	
KNIDXPDM131S5	Curved	Black	13	

Code	Description	Type	Size (cm)	Product Image
KNIDX24003	Curved Narrow	White	15	
KNIDX01255	Wide	Wood	15	
KNIDX127416	Curved	Wood	15	
KNIDXC30400	iCut Narrow	Black	15	
KNIDXPDM131S6ST	Safe Tip	Black	15	
KNIDXPDM136	Straight	Black	15	
KNIDXPDM136ST	Straight Safe Tip	Black	15	
KNIDXVLV136	Boner Straight	V-Lo	15	



DEXTER

Boning Knives 13cm

13cm Dexter Boning Knives, specially crafted to excel in meat deboning tasks, making it the perfect tool to elevate butchers' performance in their culinary endeavors.

Boning Knives 15cm

15cm Dexter Boning Knives, meticulously engineered for meat deboning tasks, providing butchers with unmatched control and dexterity to achieve culinary excellence.



DEXTER

Boning Knives - Sani Safe

Seamless meat deboning and providing butchers with the utmost control and efficiency for a superior cutting experience.

* *Sani-Safe handles*

Ergonomic Poultry Boning Knives

Expertly designed to streamline meat deboning, ensuring superior results and empowering butchers with unparalleled control and ease in their craft.



EP - Ergonomic Poultry





Filleting Knives



Thoughtfully designed to effortlessly glide through fish and produce delicate fillets, empowering butchers with the ultimate tool for achieving impeccable seafood preparations.



Cooks Knives

A patented, state of the art handle design offers both comfort and control. Soft to the touch and with the firmness you need, plus a modern, attractive look. Features a stain free, high carbon steel blade, with an individually ground and honed edge. Made in USA. Items marked with the National Sanitation Foundation (NSF) logo are NSF Certified.

Code	Blade	Colour	Size (cm)	Product Image
KNISSS1166	Wide Blade*	White	15	
KNISSS136N	Straight*	White	15	




Code	Description	Colour	Size (cm)	Product Image
KNIDXEP152	EP Clip Pt	Orange	8.25	
KNIDXEP1533DP	EP Drop Pt	Black	9.5	
KNIDXEP154	EP	Orange	11.43	
KNIDXPDM131S6.5	Stiff	Black	16.5	

Code	Description	Type	Size (cm)	Product Image
KNIDX23338	Straight	Wood	20	
KNIDX23339	Straight	Wood	23	
KNIDX24793	Coated	White	20	
KNIDXURCUT8	Personal Grip	Orange	20	

Code	Description	Type	Size (cm)	Product Image
KNIDXVLV1458	V-Lo	V-Lo	20	
KNIDXVLV14510	V-Lo	V-Lo	25.4	

Code	Description	Type	Size (cm)	Product Image
KNIDX0125	Skinning Beef	Wood	13	
KNIDX012G6HG	Skinning Beef	Wood	15	
KNIDXL012	Skinning Sheep	Wood	13.3	
KNIDXP94828	Skinning Lamb	Blue	18	
KNIDXPDM126	Skinning	Black	15	
KNIDXPDM125.25	Lamb Legger	Black	13.3	

Code	Description	Size (cm)	Product Image
KNIDX5287	1kg Wood	18	
KNIDX5289	1.25kg Wood	23	

Code	Description	Colour	Size (cm)	Product Image
KNIDXDG140003	Pairing	Black	8.5	
KNIDXDG140023	Slicing	Black	19	
KNIDXDG140033	All Purpose	Black	20	



DEXTER

Skinning Knives

Engineered to effortlessly remove skin from meat, enabling butchers to achieve flawless results and elevate their meat preparation process.

Cleavers

Crafted to handle heavy-duty tasks with ease, making it the ultimate tool for butchers seeking unparalleled efficiency and precision in their work.

Culinary Duo Knives

Designed to offer dual functionality in one tool, empowering chefs with unmatched efficiency and flexibility in their culinary endeavors. Specially designed for people with arthritis.



DEXTER

Santoku Knives

Santoku knives are general purpose kitchen knives that are good for slicing meat, fish and vegetables as they have a straight and short blade. This knife was developed from the rectangular blade of the traditional Japanese vegetable knife.



iCut Knives

For chefs who prefer an affordable and high quality forged line with a contemporary look and feel. Forged blades of high quality German stainless steel. Edges are individually ground and honed to the ultimate edge. NSF Certified. iCut-PRO™ Features:

- Superior blade shape for easier slicing
- Unique edge geometry for long-lasting, easily restored performance
- Hand honed to ultimate edge
- High quality stainless steel for edge retention and easy cleaning
- Forged German stainless steel for durability and perfect balance
- NSF certified to meet health code standards
- Soft, comfortable Santoprene® handle for sure grip. Easily cleaned

Other Knives

The clam knife for effortless clam shucking, paring knife for versatile kitchen tasks, cut n gut knife for efficient fish cleaning, lamb legger knife for precise lamb leg preparation, breaking knife for heavy duty meat tasks, and the slicing offset and slicer round tip knives for precision slicing, offering a comprehensive selection to elevate butchers' skills and culinary expertise.

Code	Description	Type	Size (cm)	Product Image
KNIDXVLV1447	Santoku Duo Edge	V-Lo	18	
KNIDXVLV1449GE	Santoku	V-Lo	23	

Code	Description	Colour	Size (cm)	Product Image
KNIDXIC30402	iCut Santoku	Black	18	
KNIDXIC30403	iCut Chef	Black	20	
KNIDXIC30404	iCut Chef	Black	25.4	
KNIDXIC30405	iCut Bread	Black	20	
KNIDXIC30406	iCut Slicer	Black	25.4	
KNIDXIC30408	iCut Paring	Black	9	

Code	Description	Type	Size (cm)	Product Image
KNIDXVLV156	Utility Scalloped	V-Lo	15	
KNIDXVLV1429	Utility Scalloped	V-Lo	23	
KNIDXS104RP	Clam	White	8.25	
KNIDXP11893	Cut N Gut	Neon Yellow	13	
KNIDXPDM132N8	Breaking	Black	20	
KNIDXVLV1639SC	Slicing Offset	V-Lo	23	
KNIDXVLV14012SC	Slicer Round Tip	V-Lo	30.5	



DEXTER

KNIFE SANI-SAFE SLICER 25.4CM DUO EDGE

KNISSS140N10

with Sani-Safe handles

Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary qualification. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. Items marked with the National Sanitation Foundation (NSF) logo are NSF Certified.

NSF certification assures suppliers, retailers, regulators and consumers that an independent organization has reviewed a product's manufacturing process and determined that the product complies with specific standards for safety, quality, sustainability or performance. From extensive product testing and material analyses to plant inspections and auditing, every aspect of a product's development is evaluated.

Many Sani-Safe products are available in HACCP colours.













DEXTER

Paring Knives





Unrivalled precision and versatility in the kitchen, perfect for peeling, trimming, and intricate cutting tasks, making it an essential tool for butchers and chefs seeking impeccable control and performance.

**Sani-Safe handles*

Code	Description	Size (cm)	Product Image
KNISSS104GPCP	Green*	8	
KNISSS104PCP	White*	8	
KNISSS104CPCP	Blue*	8	
KNISSS104SCPCP	White Scalloped*	8	
KNISSS104SC24	White Scallop 24pk*	8	
KNISSS104Y9CP	Yellow*	8	
KNISSS151PCP	White*	9	
KNIDXSSS105SC	Red Scallop*	9	
KNIDXVLV105S	V-Lo Scalloped	9	
KNIDXVLV105	V-Lo	9	

Filleting Knives

Expertly crafted to glide through fish with ease, empowering butchers and seafood enthusiasts alike with the ultimate tool for achieving flawless fillets and exceptional seafood preparations.

Code	Description	Size (cm)	Product Image
KNISSS1337	Straight - White*	18	
KNISSS1338	Straight - White*	20	
KNISSS1339	Straight - White*	23	
KNISSS138	Straight Wide - White*	20	

Code	Description	Size (cm)	Product Image
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KNISSS11210 Butcher Bullnose* 25.4



KNISSS1128PCP Butcher Bullnose* 20



Code	Description	Size (cm)	Product Image
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KNISSSB126 Skinning Beef* 15



KNISSSL125.25 Skinning Sheep* 13.3



Code	Description	Size (cm)	Product Image
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KNISSENTL24 Net Scallop* & Sheath 8



KNISSS11212 Fish Splitter* 30.5



KNISSS126 Oyster Providence* 7



DEXTER

Butcher Bullnose Knives

Mainly used for cutting beef and pork. It's also used for cutting bone and other hard things. It is used to cut the meat into small pieces.

**Sani-Safe handles*

Skinning Knives

Designed for intricate slicing and detailed tasks, offering butchers and culinary enthusiasts the ideal tool for achieving delicate and precise cuts with ease.

Fish Knives

Crafted for effortless filleting and deboning of fish, providing butchers and seafood aficionados with the ultimate edge in achieving flawless seafood preparations.



DEXTER

Cimeter Knives









Purpose-built for heavy-duty meat slicing and portioning, making it the go-to tool for butchers seeking superior performance and efficiency in their meat preparation.

**Sani-Safe handles*

Chefs Knives

Providing chefs and butchers with the ultimate tool for tackling a wide range of kitchen tasks with ease and precision.

Other Dexter Knives

Code	Description	Size (cm)	Product Image	
KNISSS1321	Butcher Cimeter*	25.4		
KNISSS13212	Butcher Cimeter*	30.5		
Code	Description	Colour	Size (cm)	Product Image
KNISSS1458	Straight*	White	20	
Code	Description	Colour	Size (cm)	Product Image
KNISSS11814	Double Handle Pumpkin*	White	35.5	
KNISSS132N8	Breaking*	White	20	
KNISSS140N10	Slicer Duo Edge*	White	25.4	
KNISSS16018	Pizza*	White	45.7	
KNISSS186	Produce*	White	15	
KNISSS5387PCP	Stainless Cleaver*	White	18	

Code	Colour	Size (cm)	Product Image
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KNITST07522	Orange	23	
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KNITST09023	Orange	22	
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Code	Colour	Size (cm)	Product Image
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KNITST00717	Orange	17	
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Code	Description	Colour	Product Image
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KNITC320	Tru Cut Safety Cutters	Blue	
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TEMPUS

Fillet Knives

Due to the flexibility of the blade it can bend very far to make sure you can easily cut close to the skin or bones. As such the filleting knife can therefore also be used to cut fish. Due to the extra-narrow shape you can easily control the knife.

Slaughter Knives

Butcher's knives are designed for cutting, slicing and boning meats. But you can also use them for cutting vegetables and for various other purposes. Use it to cut ropes or branches in case your camping.

Box Cutter

Designed for cutting thick plastic sheeting, leather, box strapping, belting materials etc. Head design prevents personal injury.

DEXTER

Personal grip filleting knife

Moldable handle material allows the user to form each handle to their particular grip, making the handle more comfortable to use and easier to grip.



KNIDXURCUT8

Dimensions	20cm
Colour	Orange

**DICK**

Boning Knives 13cm





The boning knife is used to cleanly separate the bone from the meat, a process known as boning. It is also used for skinning meat and poultry and cutting through tendons. The boning knife's primary use is it to separate meat from the bone.

Boning Knives 14/15/18cm



Seamless meat deboning and providing butchers with the utmost control and efficiency for a superior cutting experience.




Butchers Knives



Polished, durable stainless steel blade with laser-tested cutting edge. Seamless connection of blade and handle, extra-wide thumb rest for control, comfort, and safety. Well-defined finger guard for safety, non-slip plastic handle, no abrasion, ergonomic design. NSF listing for commercial use.



Code	Colour	Blade	Type	Size (cm)	Product Image
KNIDK8298113	Blue	Flexible	8-2981-13	13	
KNIDK8298213	Blue	Wide Semi-Flexi	8-2982-13	13	
KNIDK8299113	Blue	Narrow Curve	8-2991-13	13	
KNIDK828911354	Yellow	Narrow Curve	8-2891-13-54	13	


Code	Colour	Blade	Type	Size (cm)	Product Image
KNIDK8225915	Blue	Wide Straight	8-2259-15	15	
KNIDK8227815	Blue	Wide Curved	8-2278-15	15	
KNIDK8298215	Blue	Wide Semi-flexi	8-2982-15	15	
KNIDK8299115	Blue	Narrow Curve	8-2991-15	15	


Code	Colour	Blade	Type	Size (cm)	Product Image
KNIDK8238526	Blue	Bullnose	8-2385-26	26	
KNIDK8238530	Blue	Bullnose	8-2385-30	30	

Code	Description	Blade	Type	Size (cm)	Product Image
KNIDK8226415	Blue Skinning	Bullnose	8-2264-15	15	
KNIDK8226418	Blue Skinning	Bullnose	8-2264-18	18	
KNIDK8226013	Blue Lamb Legger	-	8-2260-13	13	

Code	Colour	Type	Size (cm)	Product Image
KNIDK8225326	Blue	8-2253-26	26	
KNIDK8225330	Blue	8-2253-30	30	

Code	Blade	Type	Size (cm)	Product Image
KNIDK8241721	Flexible	8-2417-21	21	
KNIDK8241718	-	8-2417-18	18	

Code	Colour	Type	Size (cm)	Product Image
KNIDK8242521	Blue	8-2425-21	21	

Code	Description	Type	Size (cm)	Product Image
KNIDK9041000	Rib Puller Blue	9-0410-00	23	



DICK

Skinning Knives

The butcher's knives from our ErgoGrip series are uncompromising in ergonomics and sharpness. Are you looking for a reliable, robust butcher's knife for everyday use? Whether in the industry, in crafts or for home slaughter, ErgoGrip knives are absolutely hygienic butcher's knives in top professional quality for fatigue-free work.

Steak Knives

The perfect companion for butchers, ensuring effortless precision and unmatched performance in slicing and serving the juiciest cuts of meat.

Fish Filleting Knives

Due to the flexibility of the blade it can bend very far to make sure you can easily cut close to the skin or bones. As such the filleting knife can therefore also be used to cut fish. Due to the extra-narrow shape you can easily control the knife.

Breaking Knives

Hygienic cutting instruments for butchers, hunters, farmers, fishing and also the home enthusiasts. Top quality ergonomic design handles for fatigue free working and specially tempered high carbon stainless blades for superior edge retention.

Rib Puller

This butcher tool will aid in the removal of the rib bone on pork or beef.



VICTORINOX



YOUR FAVOURITE TOOLS OF TRADE

VICTORINOX PROFESSIONAL KNIVES

Stand out due to their high-quality, durable materials and ergonomic design, as well as being carefully developed for their intended purpose. Thanks to the broad product range, every professional will find the right knife for his or her specific requirements.



SWISS PRECISION KNIVES - LOVED BY KIWI BUTCHERS

**YOUR CUSTOMERS EXPECT THE VERY BEST -
AND SO SHOULD YOU.**

Produced by Swiss craftsman, Victorinox knives are razor sharp and fashioned to perfection using the finest quality steel, hardened to precise standards and passed through rigorous quality control.

We have knives for your every use - from boning, filleting and steak knives, through to domestic and chef sets.

You simply won't find better quality knives.

It's no surprise Victorinox knives are the favourite choice of New Zealand butchers.

DON'T ACCEPT SECOND BEST. CHOOSE VICTORINOX.



VICTORINOX

Boning Curved 13cm

Used by chefs, butchers and home cooks, this knife gets close to the bone, preserving more meat for the meal ahead.

Boning Curved 15cm




Separate meat from bone with ease with the Swiss Classic Boning Knife. The ergonomic handle and curved narrow blade of this knife enable you to employ restaurant kitchen precision whether you're deboning prime rib, the holiday turkey or a leg of lamb.



INTERNATIONAL HACCP COLOUR KEY

BLACK	UNIVERSAL
BLUE	FISH
RED	RAW MEAT
YELLOW	POULTRY
GREEN	FRUIT & VEGGIES
WHITE	BAKERY

Code	Colour	Type	Size (cm)	Product Image
KNIVX5660312	Black	56603	12	
KNIVX5660212	Blue	56602	12	
KNIVX5660112	Red	56601	12	
KNIVX5660812	Yellow	56608	12	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5660315	Black	56603	15	
KNIVX5660215	Blue	56602	15	
KNIVX5660115	Red	56601	15	
KNIVX5660815	Yellow	56608	15	
KNIVX5660415	Green	56604	15	
KNIVX5650315	Black	56503	15	
KNIVX5650215	Blue	56502-15BLU	15	
KNIVX5650115	Red	56501-15RED	15	
KNIVX5650815	Yellow	56508-15YEL	15	
KNIVX5650015	Rosewood	56500-15WOO	15	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5600312	Black Wide	56003	12	
KNIVX5630312	Black	56303	12	
KNIVX5640312	Black	56403	12	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5600315	Black Wide	56003	15	
KNIVX5630315	Black	56303	15	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5740320	Black	57403	20	
KNIVX5740325	Black	57403	25	
KNIVX5740331	Black	57403	31	
KNIVX5740336	Black	57403	36	
KNIVX5740225	Blue	57402	25	
KNIVX5843420	Yellow	5843420		
KNIVX5843426	Yellow	5843426		



VICTORINOX

Boning Straight 12cm

Victorinox's Black Fibrox® Straight Stiff Boning Knife features a laser tested edge with world renowned sharpness to ensure that even the toughest de-boning jobs will be handled easily.

Boning Straight 15cm

Butchers Bullnose Knives

Bullnose Butchers Knife for steaking and bigger cuts of sheep, beef or pork.



VICTORINOX

Cimeter Steak Knives

For the odd jobs in the kitchen, the butcher and cimeter steak knives can be used for dicing salt pork, cubing cooled meats, cutting steaks or trimming raw meat.




Skinning Knives 12cm



Designed for intricate slicing and detailed tasks, offering butchers and culinary enthusiasts the ideal tool for achieving delicate and precise cuts with ease.

Skinning Knives 15 & 18cm



Filleting Knives Flexible Handle




When it's time to turn that beautiful fish into fillets, count on the fish filleting knife. With its incredibly sharp and flexible blade, you'll have the agility and cutting power you need to create perfect fillets every time

Code	Colour	Type	Size (cm)	Product Image
KNIVX5730325	Black	57303-25	25	
KNIVX5730331	Black	57303-31	31	
KNIVX5730336	Black	57303-36	36	






Code	Colour	Type	Size (cm)	Product Image
KNIVX5790312	Black	57903	12	
KNIVX5780312	Black	57803	12	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5780315	Black	57803	15	
KNIVX5770315	Black	57703	15	
KNIVX5770318	Black	57703	18	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5370318 KNIVX5370320	Black	53703	18 20	
KNIVX5376320	Black	53763	20	

Code	Colour	Type	Size (cm)	Product Image
KNIVX50833	Black	50833	11	
KNIVX50832	Blue	50832	11	
KNIVX50831	Red	50831	11	

Code	Description	Type	Colour	Size (cm)	Product Image
KNIVX50403	Straight Blade	50403	Black	8	
KNIVX50401	Straight Blade	50401	Red	8	
KNIVX50433	Straight Blade Serrated	50433	Black	8	
KNIVX50431	Straight Blade Serrated	50431	Red	8	

Code	Description	Type	Colour	Size (cm)	Product Image
KNIVX50603	Pointed Blade	50603	Black	8	
KNIVX50601	Pointed Blade	50601	Red	8	
KNIVX50633	Pointed Blade Serrated	50633	Black	8	
KNIVX50631	Pointed Blade Serrated	50631	Red	8	
KNIVX50703	Pointed Blade	50703	Black	10	
KNIVX50701	Pointed Blade	50701	Red	10	



VICTORINOX

Tomato & Sausage Knives

Stand up to tomato skin, show that melon who's boss. Neither fruits nor vegetables can withstand the sharp wavy edge of our paring knife. And with its ergonomic handle and perfect size, you might even use it to cut everything else in the kitchen as well.

Paring Knives

A paring knife is every chef's go-to tool for precision jobs in the kitchen, and our Swiss classic paring knife is a knife drawer standout not only for its fresh colour palette but also for its sharp edge and pointed tip.

Paring Knives - Pointed

Expertly remove pepper seeds, swiftly core an apple, slice a pile of vegetables into sticks or finely dice them into perfect little squares – whatever job you give it, the smooth, uniform cuts of this paring knife will result in dishes that are as beautiful as they are nutritious.



VICTORINOX

Swibo




The Victorinox Swibo range of knives are used by professional chefs, butchers and fisherman around the world giving testament to the quality, functionality and longevity of the collection.


- Comfortable, non-slip and ergonomically secure grip
- No micro-pores or cracks to stop dirt or bacteria forming
- Dishwasher safe




Carving Knives

Their ergonomic handles and balanced design make carving a breeze. Their blades are thin and sharp so you can slice as thin as you like and as consistently as you need. Meats of any cut, fruits and vegetables in all shapes and sizes.

Victorinox Specialty Knives & Accessories

Code	Description	Type	Size (cm)	Product Image
KNIS5845220	Filleting Curved Flex		20	
KNIS20513	Curved Boner	5.8405.13	13	
KNIS20516	Curved Boner	5.8405.16	16	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5200022	Rosewood	5200022	22	

Code	Description	Type	Size (cm)	Product Image
KNIVX5720320	Breaking	57203	20	
KNIVX5200325	Cook's	52003	25	
KNIVX77091335	Magnetic Knife Bar	770913	35	

Various knives also available with rosewood handle

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NEW ZEALAND SINCE
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BUTCHERY TEAM**



BUTCHERS KNIVES/BONING/SKINNING/SLAUGHTER



2/720/13



2/100/15HG



2/700/15



2/201/15



2/600/25



2/500/30

FISH KNIVES



2/506/22



2/508/20



2/802/22

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VictoryKnives®
NEW ZEALAND MADE
since 1927



VICTORY

Boning Knives

From the robust beef splitter to versatile kitchen knives, and the precision of a universal bread knife and paring knives, to the finesse of peeling knives and fish pincers, our selection is meticulously designed to elevate butchers' skills, making every cut, slice, and fillet culinary creation.



Skinning Knives



A running back skinning knife used for skinning and lamb legging. Widely used in meat processing plants.

Code	Description	Type	Size (cm)	Product Image
KNIVY272013	Flexible Boner	2-720-13	13	
ProGrip				
KNIVY272015	Flexible Boner	2-720-15	15	
KNIVY271015	Straight Boner	2-710-15	15	
KNIVY221313	Curved Boner	2-213-13	13	
KNIVY270013	Curved Boner	2-700-13	13	
KNIVY270015	Curved Boner	2-700-15	15	
KNIVY270017	Curved Boner	2-700-17	17	
KNIVY272013HG	Curved Boner HG	2-720-13-HG	13	

Code	Description	Type	Size (cm)	Product Image
KNIVY220113	Sheep Skinning	2-201-13	13	
KNIVY220115	Sheep Skinning	2-201-15	15	
KNIVY220117	Sheep Skinning	2-201-17	17	
KNIVY210015	Sheep Skinning	2-100-15	15	
KNIVY210017	Sheep Skinning	2-100-17	17	

Code	Description	Size (cm)	Product Image
CHOT9	Oxhead Chopper Diekensen	25	
CHOXSP230	XCEL Special Chopper Stainless Steel Poly Handle	25	

Code	Description	Type	Size (cm)	Product Image
KNIVY271019	Straight Filleting	2-710-19	19	
KNIVY250820	Straight Filleting	2-508-20	20	

Code	Description	Type	Size (cm)	Product Image
KNIVY250622	Narrow Filleting	2-506-22	22	
KNIVY250625	Narrow Filleting	2-506-25	25	

Code	Description	Type	Size (cm)	Product Image
KNIVYGA150	Diogenes Black	GA150	22	
KNIVY280222	Fish Filleting	2-802-22	22	
KNIVY250525	Curved Filleting	2-505-25	25	
KNIVY231030	Heavy Duty	2-310-30	30	



VICTORY

Choppers

Crafted to handle heavy duty tasks with ease, making it the ultimate tool for butchers seeking unparalleled efficiency and precision in their work.

Filleting Knives - Straight

Due to the flexibility of the blade it can bend very far to make sure you can easily cut close to the skin or bones. As such the filleting knife can therefore also be used to cut fish. Due to the extra narrow shape you can easily control the knife.

Filleting Knives - Narrow

Narrow filleting knife 22cm, one of the best selling Victory filleting knives. Great for use on a wide variety of fish species. Anything from gurnard, snapper to kingfish.

Filleting Knives - Other



VICTORY

Heading Knives

It's chores include steaking, heading, tailing, vegetable processing just to name a few jobs.

Ribbing Knife

Ribbing Knife 15cm, used for ribbing, boning and skinning for beef, lamb & pork. This knife is a favourite for our homekill customers.

Blading Knife

The blading knife is a 12cm blade with a rounded tip and convex (curve) in the cutting edge. This knife is an old favourite for butchers and has many uses, from skinning, boning legging across all forms of protein. Also a great knife for the hunting pack given its diversity of uses.

Bullnose Butchers Knife

For steaking and bigger cuts of sheep, beef or pork.

Cabbage Knife

Cabbage Knife 30cm, handy large produce knife for multiple applications. Can also be used for splitting fish.

Note: this knife is lighter than the fish splitter.

Steak Knife

For steaking and bigger cuts of sheep, beef & pork.

Y-Cut Knife

Used on sheep and beef and primarily for the Y-Cut or Spear Cut. Also used in processing plants for the plug (lungs) Also as a wider straight boning knife.

Double Edge Oyster Knife

Designed for the high speed professional shuckers, also used as a bloat knife in cattle farming.

Code	Description	Type	Size (cm)	Product Image
KNIVY230717	Heading - Small	2-307-17	17	
KNIVY230722	Heading - Medium	2-307-22	22	
KNIVY220415	Ribbing	2-204-15	15	
KNIVY2202	Blading	2-202-12	12	
KNIVY260025	Butcher's Bullnose	2-600-25	25	
KNIVY230830	Cabbage, Stainless Steel handle	2-308-30	30	
KNIVY250025	Steak	2-500-25	25	
KNIVY220717	Y-Cut	2-207-17	17	
KNIVY2602	Oyster Double Edge	2-602	10	