
CATALOGUE 2017



OUR HISTORY

The history of VictoryKnives is one of rich cutlery pioneering.

Arriving in New Zealand in March of 1926, Mr E Goddard brought with him many years of experience in the manufacturing of knives from Sheffield, England.

He decided to introduce the industry into New Zealand.

A demand was immediately found for the firm's products which mainly consisted of butchers' knives and were distributed to butcheries around New Zealand.

Branded "Made in N.Z." the knives were made from double shear steel. Sold at the same prices as the imported knives, they represented greater value.

It has taken over 90 years with the dedicated efforts of hundreds of people and their life experiences to gather the knowledge we put into our knives today.

Since the beginning we have worked in collaboration with New Zealand butchers, fish mongers and farmers.

Professionals use knives all day, every day in demanding conditions. Through their expertise and experiences we have adapted and modified our knives to meet their highest demands.

VictoryKnives, we are made from experience.

The N.Z. Cutlers' Co. in Auckland started operations in December last year upon the arrival of Mr E Goddard, a cutler and hand-forged of Sheffield. He comes from a family known for generations as skilled craftsmen. Sheffield made its name by its hand forged knives, but today has lost its (British) empire trade by the introduction of drop forged or machine made articles. In 1914, Sheffield could boast of 350 hand- forge craftsmen; today, only a handful remains. To regain this premier position, the N.Z. Cutler's Company has introduced to this country the original made-hand article.
Extract from the Evening Post (N.Z.) 21 July 1927.

WE ARE MADE FROM EXPERIENCE

VictoryKnives®
NEW ZEALAND MADE
since 1927



1927, Wellington, New Zealand

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THE VICTORY KNIFE

We are a small family firm based in the heart of Auckland, New Zealand.

Compared to other large knife manufacturers, our strength lies in the fact that we focus on small quality controlled batches, ensuring that each individual knife is correctly cared for from start to finish. This allows for the highest level of precision throughout the entire process and guarantees that we have consistency in the blades' micro structure.

VictoryKnives has grown to be synonymous with high quality and robustness by the industry professionals who demand more than any from their tools.

All major meat and fish processing companies in New Zealand and Australia use VictoryKnives and commercial divers all over the world request the Victory Divers Knife.

The stainless steel blade hardness is 54-55 HRC. The Victory stainless steel blade has a sub-zero (-80°C) quench after hardening. The benefit is a strong, hard and wear resistant blade with improved edge retention.

VictoryKnives continues to thrive today by maintaining the highest standards in manufacturing and materials, building its reputation for unsurpassed quality - giving excellent value. We work closely with companies to help them solve their specific problems. We collaborate with our colleagues in Germany and Japan importing their steel and ensuring our heat-treatment and processing are world class.

Whether for sports, industry or in the home, VictoryKnives has a reputation for unsurpassed quality, made for industry professionals, developed for adventure and built for purpose of a lifetime.

FULL CONSTANT TAPER.

BLADE CODE.

UNIQUE TRACEABLE SERIAL NUMBER.

THE VICTORY HANDLE IS DESIGNED FOR EXCELLENT GRIP. PROVEN, ROBUST AND PRACTICAL.

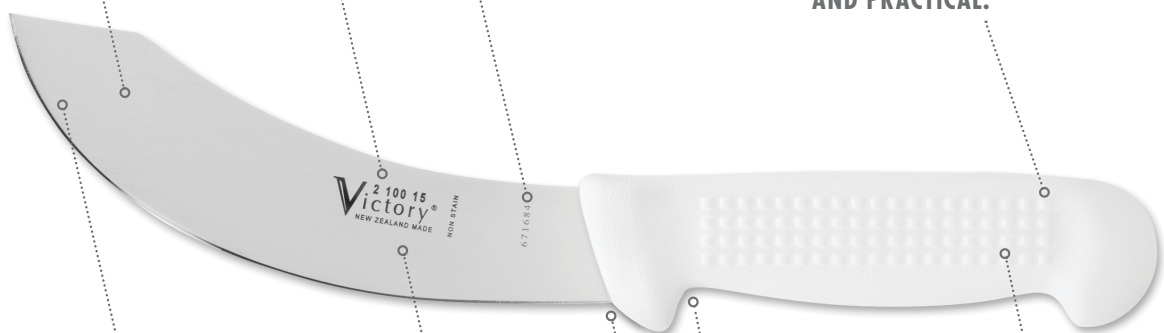
DURABLE BLADE. RESILIENT CUTTING EDGE AND EASY TO MAINTAIN.

FLAT GRIND HIGH POLISH. EXCEPTIONAL SURFACE FINISH MAKES CUTTING EASIER AND REDUCES CORROSION.

HYGIENIC. NO GAP AT HANDLE AND BLADE JOINT FOR BETTER HYGIENE.

SAFETY FINGER GUARD.

MAF AND FDA APPROVED. HANDLE & BLADE MATERIALS.



CATALOGUE NOTES

The product sections of this catalogue are divided into 7 main categories and if available, into sub categories. These are marked on the top left corner of the page.

The product description (blade length, handle variations) only refer to the image to the right.

All available product variations of that blade length are listed below the product description with their respective product codes.

CATEGORY, SUB CATEGORY

BUTCHERS KNIVES - HIGH CARBON

SKINNING KNIFE
15 cm blade

1 100 15 115	
1 100 15 110	
1 100 15 200	

PRODUCT CODES, HANDLE VARIATIONS,

PRODUCT DESCRIPTION, BLADE LENGTH

IMAGE

PRODUCT CODE

STEEL

1	100	15	115	
1	100	15	110	
1	100	15	200	

The steel type is indicated by the first digit.

- 1 = High Carbon
- 2 = Stainless steel 2.2 mm - 3 mm
- 3 = Stainless Steel 2 mm
- 5 = Stainless steel 1.2 mm

BLADE CODE

1	100	15	115	
1	100	15	110	
1	100	15	200	

The Blade code is indicated by the 2nd group of digits in the product code.

LENGTH

1	100	15	115	
1	100	15	110	
1	100	15	200	

Blade length is indicated by the 3rd group of digits in the product code.

HANDLE CODE

1	100	15	115	
1	100	15	110	
1	100	15	200	

Handle codes are indicated by the last 3 digits of the product code.

VICTORY HANDLES

Handles are made from Polypropylene (PP) to meet maximum hygiene standards or Thermo Plastic Elastomer (S) as well as Wood for traditional use. Minimum quantities may apply.

115



113



113S



200



202



SAFTEY

The 113 handle has an extended finger guard to limit "run-through".

111



114



110



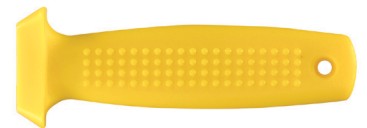
212S



101



116H



116



117



118



HANDLE COLOURS



THE VICTORY KNIFE PROCESS

RAW MATERIALS

VictoryKnives imports the best high-carbon, chromium steel produced in Germany under ISO 9001 conditions as used by leading cutlery and surgical instrument manufacturers. The composition of our non-stain steel is highly consistent and the selected alloying components allow it to stand up to harsh sterilisation and marine environments.

Benefits :

- No compromises in sourcing the best steel.
- Ensure traceability all the way back to the source.
- Optimised blade materials superior edge resilience and corrosion resistance.
- US FDA approved materials, easy to clean.

LASER CUTTING

Extremely accurate & flexible cutting processes ensure that each blade is of a consistently high standard. We have the ability to adapt the blade shape to customise runs for niche industry requirements.

Benefits :

- Precise Customisation to ensure you have the right solution.
- High accuracy manufacturing from the beginning.

HEAT TREATMENT

Critical to our success, with 90 years of refinement, our processes focus on small batch sizes and strict quality control to ensure all knives meet the highest standards. Our end users expect consistency in our steel hardness and steel quality. The free hanging blade stock is heated to +1000°C before rapid quenching, resulting in increased martensitic transformation, developing uniformly. A sub-zero quench reduces the retained austenite content, followed by a double temper for hard wearing and long lasting performance. 54 on the Rockwell scale gives good edge retention which can easily be sharpened.

Benefits :

- Outstanding material properties, the best quality cutlery.
- Refined grain structure.
- Resilient cutting edge.

GRINDING

The 5 axis CNC grinding machines produce full taper blades of exceptional precision and consistent geometry. This reduces the cutting resistance, minimising operator effort and strain.

Benefits :

- High edge accuracy.
- Low resistance taper.

HANDLES

Like our blades, our handles are application specific, refined over years spent collaborating with industry professionals.

Benefits :

- Robust, Practical and safe.

POLISHING

Blades are all polished to further increase corrosion resistance; specific blades go through a secondary stage, readying the materials for the extreme conditions of marine applications. The finish also results in a decreased cutting friction.

Benefits :

- Superior corrosion resistance.
- Reduced cutting friction.
- Easy to clean.

SHARPENING

State of the art 6-axis robotics and traditional hand sharpening techniques are used to produce the final sharpened, polished cutting edge. Every measure is taken to ensure our knives consistently meet the performance requirements of our end users.

Benefits :

- Knife-edge performance.
- Sharp out of the box.

QUALITY CONTROL

Internally every batch is tested for its Rockwell hardness, ensuring that ± 54 HRC is attained.

Externally the micro-structure is tested and the hardness is verified.

Benefits :

- Ensure consistency.



HEAT TREATMENT

PROFESSIONAL

“Following an occupation as a means of livelihood.”

Since 1927 VictoryKnives has been working hand in hand with hardened industry professionals.

The type of people who care about doing the best job possible with the best tools available.

Through decades of discussions and development with experts in the food processing industry, VictoryKnives has evolved to become the standard, which is no simple task.

That’s because each knife shape is specifically designed to enable efficiency and professionals can feel the difference.

VictoryKnives, we are made for professionals.



**WE ARE MADE
FOR PROFESSIONALS**

VictoryKnives®
NEW ZEALAND MADE
since 1927

SKINNING KNIFE

14 cm blade

2 100 14 115



SKINNING KNIFE

15 cm blade

2 100 15 115



2 100 15 113



2 100 15 113S



2 100 15 200



SKINNING KNIFE

17 cm blade

2 100 17 115



2 100 17 113



2 100 17 116







2 100 17 200



SHEEP SKINNING KNIFE





13 cm blade

2 201 13 115	
2 201 13 113	
2 201 13 113S	
2 201 13 200	



SHEEP SKINNING KNIFE




15 cm blade

2 201 15 115	
2 201 15 113	
2 201 15 113S	
2 201 15 200	



SHEEP SKINNING KNIFE


17 cm blade

2 201 17 115	
2 201 17 113S	
2 201 17 200	



PJ SHEEP SKINNING KNIFE

15 cm blade


2 210 15 115	
2 210 15 113S	
2 210 15 200	



Y CUT KNIFE

15 cm blade

2 207 15 115 

2 207 15 113S 

2 207 15 200 



Y CUT KNIFE

17 cm blade

2 207 17 115 

2 207 17 200 



RIBBING KNIFE

15 cm blade

2 204 15 115 



TRIMMING KNIFE

13 cm blade

2 212 13 115 

2 212 13 200 



STRAIGHT BONING KNIFE

15 cm blade

2 710 15 115



STRAIGHT BONING KNIFE

19 cm blade

2 710 19 115



2 710 19 200



WIDE BONING KNIFE

17 cm blade

2 223 17 115



2 223 17 116



CURVED BONING KNIFE

ROUNDED TIP

13 cm blade

2 213 13 115



2 213 13 113



2 213 13 113S



2 213 13 114



2 213 13 200



CURVED BONING KNIFE

13cm blade

2 700 13 115	
2 700 13 113	
2 700 13 113S	
2 700 13 114	
2 700 13 200	



CURVED BONING KNIFE

15 cm blade

2 700 15 115	
2 700 15 113	
2 700 15 113S	
2 700 15 114	
2 700 15 200	



CURVED BONING KNIFE

17 cm blade

2 700 17 115	
2 700 17 113	
2 700 17 113S	
2 700 17 200	



NARROW CURVED BONING KNIFE




13cm blade

2 720 13 115	
2 720 13 113S	
2 720 13 114	
2 720 13 200	



NARROW CURVED BONING KNIFE

15 cm blade



2 720 15 115	
2 720 15 114	
2 720 15 200	



FLEXIBLE NARROW CURVED BONER

2 mm STAINLESS STEEL

15 cm blade

3 720 15 115	
3 720 15 200	



FLEXIBLE NARROW CURVED BONER

1.2 mm STAINLESS STEEL

13 cm blade


5 722 13 115	
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NARROW CURVED BONING KNIFE

2 mm STAINLESS STEEL

12cm blade

3 721 12 115	
3 721 12 113S	
3 721 12 200	



NARROW BONING KNIFE

18 cm blade

2 7000 18 115



NARROW STRAIGHT BONING KNIFE

15 cm blade

2 7000 15 115



STRAIGHT BONING KNIFE

13 cm blade

2 7002 13 115



2 7002 13 114



FLEXIBLE NARROW STRAIGHT BONER

1.2 STAINLESS STEEL

15 cm blade

5 7000 15 115



POULTRY KNIFE

25 cm blade

2 720 10 113



BUTCHER KNIFE

20 cm blade

2 600 20 111



BUTCHER KNIFE

22 cm blade

2 600 22 111



BUTCHER KNIFE

25 cm blade

2 600 25 111



2 600 25 212S



BREAKING KNIFE

20 cm blade

2 501 20 113



STEAK KNIFE

22 cm blade

2 500 22 111



STEAK KNIFE

25 cm blade

2 500 25 111



2 500 25 212S



HAM KNIFE

30 cm blade

2 309 30 200



BUTCHERS KNIVES - HIGH CARBON*



SKINNING KNIFE

14 cm blade

1 100 14 115 



SKINNING KNIFE

15 cm blade

1 100 15 115 

1 100 15 110 

1 100 15 200 



SKINNING KNIFE

17 cm blade

1 100 17 115 



BLADING KNIFE

12 cm blade

1 202 12 115 



* High Carbon knives have no chromium content - this means they will rust if not cared for. Always keep dry and protect with vegetable oil.

Y CUT KNIFE

15 cm blade

1 207 15 115



STRAIGHT BONING KNIFE

15 cm blade

1 710 15 115



1 710 15 110



1 710 15 114



Y CUT KNIFE

17 cm blade

1 207 17 115



CURVED BONING KNIFE

15 cm blade

1 700 15 115



1 700 15 110



BUTCHERS KNIVES - HIGH CARBON*



BUTCHERS KNIFE

17 cm blade

1 600 17 115



BUTCHERS KNIFE

20 cm blade

1 600 20 110



BUTCHERS KNIFE

25 cm blade

1 600 25 111



* High Carbon knives have no chromium content - this means they will rust if not cared for. Always keep dry and protect with vegetable oil.

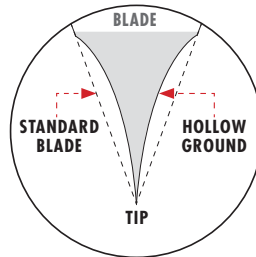
HOLLOW GROUND

The hollow benefits:

Easier to sharpen.

Less frequent stoning to remove the shoulder.

Gives a very fine cutting edge.




SKINNING KNIFE

HOLLOW GROUND

15 cm blade

2 100 15 HG 115 

2 100 15 HG 113 

2 100 15 HG 113S 


2 100 15 HG 200 




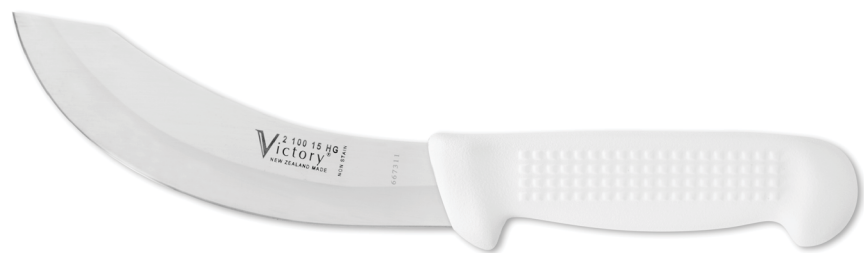
SKINNING KNIFE

HOLLOW GROUND 16 mm

15 cm blade

2 100 15 HG16 115 

2 100 15 HG16 200 



SKINNING KNIFE

HOLLOW GROUND

17 cm blade

2 100 17 HG 115 

2 100 17 HG 200 



SHEEP SKINNING KNIFE

HOLLOW GROUND

15 cm blade

2 201 15 HG 115 

2 201 15 HG 113S 


2 201 15 HG 200 



SHEEP SKINNING KNIFE

HOLLOW GROUND

17 cm blade

2 201 17 HG 115 

2 201 17 HG 200 




EURO SKINNING KNIFE

HOLLOW GROUND 16 mm

18 cm blade

2 100 18 HG16 113S 


2 100 18 HG16 200 



EURO SKINNING KNIFE

HOLLOW GROUND 16 mm

20 cm blade

2 100 20 HG16 200 



STRAIGHT BONING KNIFE

HOLLOW GROUND

15 cm blade

2 710 15 HG 115



WIDE BONING KNIFE

HOLLOW GROUND

17 cm blade

2 223 17 HG 115



Y CUT KNIFE

HOLLOW GROUND

15 cm blade

2 207 15 HG 115



Y CUT KNIFE

HOLLOW GROUND

17 cm blade

2 207 17 HG 115



2 207 17 HG 200



Y CUT KNIFE

HOLLOW GROUND 16 mm

18 cm blade

2 207 18 HG16 113S



CURVED BONING KNIFE

HOLLOW GROUND

13 cm blade

2 213 13 HG 115 

2 213 13 HG 200 



CURVED BONING KNIFE

HOLLOW GROUND

15 cm blade

2 700 15 HG 115 

2 700 15 HG 113 

2 700 15 HG 200 



NARROW CURVED BONING KNIFE

HOLLOW GROUND

13 cm blade

2 720 13 HG 115 

2 720 13 HG 114 

2 720 13 HG 200 



NARROW CURVED BONING KNIFE

15 cm blade

2 720 15 HG 115 

2 720 15 HG 114 

2 720 15 HG 200 



SKINNING KNIFE

PRO-GRIP

15 cm blade

1 100 15 200



2 100 15 200



SKINNING KNIFE

PRO-GRIP

17 cm blade

2 100 17 200



SHEEP SKINNING KNIFE

PRO-GRIP

13 cm blade

2 201 13 200



SHEEP SKINNING KNIFE

PRO-GRIP

15 cm blade

2 201 15 200



SHEEP SKINNING KNIFE

PRO-GRIP

17 cm blade

2 201 17 200



PJ SHEEP SKINNING KNIFE

PRO-GRIP

15 cm blade

2 210 15 200



Y CUT KNIFE

PRO-GRIP

15 cm blade

2 207 15 200



Y CUT KNIFE

PRO-GRIP

17 cm blade

2 207 17 200



EURO SKINNING KNIFE

HOLLOW GROUND 16 mm

18 cm blade

2 100 18 HG16 113S



2 100 18 HG16 200



EURO SKINNING KNIFE

HOLLOW GROUND 16 mm

20 cm blade

2 100 20 HG16 200



TRIMMING KNIFE

PRO-GRIP

13 cm blade

2 212 13 200



CURVED BONING KNIFE

PRO-GRIP ROUNDED TIP

13 cm blade

2 213 13 200



CURVED BONING KNIFE

PRO-GRIP

13cm blade

2 700 13 200



CURVED BONING KNIFE

PRO-GRIP

15 cm blade

2 700 15 200



CURVED BONING KNIFE

PRO-GRIP

17 cm blade

2 700 17 200



NARROW CURVED BONING KNIFE

PRO-GRIP

13cm blade

2 720 13 200



NARROW CURVED BONING KNIFE

PRO-GRIP

15 cm blade

2 720 15 200



FLEXIBLE NARROW CURVED BONER

PRO-GRIP 2 mm STAINLESS STEEL

15 cm blade

3 720 15 200



FLEX NARROW CURVED BONING KNIFE

PRO-GRIP 2 mm STAINLESS STEEL

13 cm blade

3 720 13 200



NARROW CURVED BONING KNIFE

PRO-GRIP 2 mm STAINLESS STEEL

12cm blade

3 721 12 200



TOUGH

“Strong enough to withstand adverse conditions or rough handling.”

We are a proud nation of “do-it-yourself” people, tough and laid back at the same time. We embody the spirit of adventure, a trait inherited from our pioneering forefathers.

Victory Knives embody the same aspects of tough living in New Zealand, they are knives formed and conceived as a result of their direct environment.

VictoryKnives, we are made tough.



**WE ARE MADE
TOUGH**

VictoryKnives®
NEW ZEALAND MADE
since 1927

STICKING KNIFE

18 cm blade

2 317 18 116



RABBETERS KNIFE

10 cm blade

3 304 10 202



DROP POINT KNIFE

10 cm blade

3 303 10 202



Y CUT KNIFE

HOLLOW GROUND 16 mm

18 cm blade

2 207 18 HG16 113S



SKINNING KNIFE

15 cm blade

1 100 15 110



CURVED BONING KNIFE

HIGH CARBON

15 cm blade

1 700 15 110



OUTDOOR KNIFE

15 cm blade

1 302 15 115 

1 302 15 200 



NARROW CURVED BONING KNIFE

2 mm STAINLESS STEEL

12cm blade

3 721 12 115 

3 721 12 200 



STRAIGHT BONING KNIFE

13 cm blade

2 7002 13 115 

2 7002 13 114 



SKINNING KNIFE

14 cm blade

2 100 14 115 



CURVED BONING KNIFE

15 cm blade

2 700 15 115 

2 700 15 200 



QUALITY

“A distinctive attribute or characteristic possessed by someone or something”

Our manufacturing processes have evolved over time to incorporate modern day technology.

From our unique small batch heat treatment process, to our 5 axis grinding machines, to our state of the art sharpening robot and our corrosive resistant polishing techniques, you could say that our knives have been given some thought.

Quality in a person is something we respect.
Quality in a product is something we admire.
We make our knives to be of the same high standard as the person using them.

VictoryKnives, we are made of quality.

WE ARE MADE OF QUALITY

VictoryKnives®
NEW ZEALAND MADE
since 1927



PACKERS KNIFE

5 cm blade

1 206 05 200



1 206 05 114



PACKERS KNIFE

12 cm blade

1 206 12 114



SERRATED PACKING KNIFE

9 cm blade

3 343 09 202



CURVED PACKING KNIFE

6 cm blade

3 305 06 202



RIGGERS KNIFE

14 cm blade

2 205 14 110



VEGE KNIFE

25 cm blade

2 206 25 111



PEARL KNIFE

19 cm blade

2 209 19 111



BUTCHERS KNIFE

17 cm blade

1 600 17 115



SERRATED KNIFE

17 cm blade

2 341 17 115



2 341 17 116



2 341 17 116H



SERRATED KNIFE

22 cm blade

2 341 22 111



CABBAGE KNIFE

30 cm blade

1 308 30 111



2 308 30 111



RESIST

“To withstand, strive against, or oppose.”

Wilderness is part of New Zealand’s heritage.
From our rugged snowy mountain tops to our
dense bush to our unforgiving seas,
New Zealand for all accounts is a wild country.
A country that moulds its inhabitants to adapt
and resist.

Our knives are no different, we have created
them to go where you go, to resist all that our
conditions will throw at you and never falter.

That’s why we choose only the best steel, why
we have spent decades refining our heat
treatment process, and why we meticulously
polish every knife.

VictoryKnives, we are made to resist.

WE ARE MADE TO RESIST

VictoryKnives®
NEW ZEALAND MADE
since 1927



FILLETING KNIFE

22 cm blade

2 151 22 115



FILLETING KNIFE

22 cm blade

2 150 22 115



2 150 22 200



FILLETING KNIFE

22 cm blade

2 802 22 115



2 802 22 200



CURVED FILLET KNIFE


25 cm blade

2 505 25 115



NARROW FILLET KNIFE

22 cm blade

2 506 22 115 

2 506 22 200 



NARROW FILLET KNIFE

25 cm blade

2 506 25 115 


2 506 25 200 



FLEXIBLE NARROW FILLET KNIFE

2 mm STAINLESS STEEL

20 cm blade


3 506 20 115 



FLEXIBLE THIN FILLET KNIFE

1.2 mm STAINLESS STEEL

18 cm blade

5 512 18 115 



STRAIGHT FILLETING KNIFE

20 cm blade

2 508 20 115



2 508 20 200



FISH BONING KNIFE

18 cm blade

3 507 18 115



FLEXIBLE NARROW STRAIGHT BONER

2 mm STAINLESS STEEL

15 cm blade

5 7000 15 115



SLIME KNIFE

13 cm blade

3 509 13 115



TUNA KNIFE

10 cm blade

2 604 10 115



SERRATED KNIFE

17 cm blade

2 341 17 115



SERRATED KNIFE

22 cm blade

2 341 22 111



SMALL HEADING KNIFE

17 cm blade

2 307 17 115



STRAIGHT BONING KNIFE

19 cm blade

2 710 19 115



2 710 19 200



MEDIUM HEADING KNIFE

22 cm blade

2 307 22 111



LARGE HEADING KNIFE

30 cm blade

2 307 30 111



CABBAGE KNIFE

30 cm blade

2 308 30 111



FISH SPLITTER KNIFE

30 cm blade

2 310 30 111



FISH KNIVES - HIGH CARBON*



CABBAGE KNIFE

30 cm blade

1 308 30 111



NARROW FILLET KNIFE

22 cm blade

1 506 22 115



NARROW FILLET KNIFE

25 cm blade

1 506 25 115



* High Carbon knives have no chromium content - this means they will rust if not cared for. Always keep dry and protect with vegetable oil.

LIFETIME

“The period of existence of an individual human being, animal or plant.”

Life in New Zealand is long, tough, but most importantly, bloody fun.

We make our knives for New Zealand and its conditions, to go with you whether in the dense forests of the The Kaimanawa Ranges or the salty rocks of Great Barrier Island.

We make them to last a lifetime.
They are tough, resistant and of quality just like the people who use them!

If treated with respect a Victory knife will undoubtedly last the test of time, that's why we give all our knives a lifetime warranty.*

VictoryKnives, we are made for life.

WE'RE MADE FOR LIFE

VictoryKnives®
NEW ZEALAND MADE
since 1927



SINGLE EDGE OYSTER KNIFE

8 cm blade

2 601 08 115



DOUBLE EDGE OYSTER KNIFE

10 cm blade

2 602 10 116



KIA ORA OYSTER KNIFE

5 cm blade

2 602 05 118



CLAM KNIFE

9 cm blade

3 606 09 101



MUSSEL KNIFE

8 cm blade

3 603 08 101



MUSSEL KNIFE

ROUNDED TIP

7 cm blade

3 613 07 101



TUNA SCRAPER KNIFE

7 cm blade

2 605 07 101



SCALLOP KNIFE

1.2 mm STAINLESS STEEL

11 cm blade

5 920 11 117



SHORT POINTED UNDERWATER KNIFE

11 cm blade

2 341 11 116



POINTED UNDERWATER KNIFE

17 cm blade

2 341 17 116



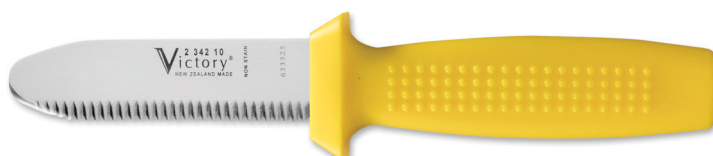
2 341 17 116H



SHORT BLUNT END UNDERWATER KNIFE

10 cm blade

2 342 10 116



BLUNT END UNDERWATER KNIFE

16 cm blade

2 342 16 116



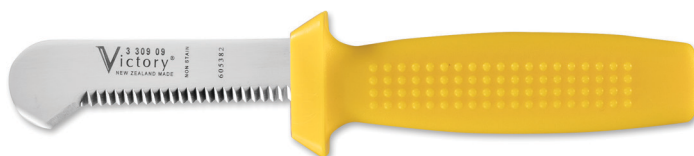
2 342 16 116H



CREW RESCUE KNIFE

9 cm blade

3 309 09 116



LEG SHEATH

S5



SHORT LEG SHEATH

S5 - 11



HARNESS SHEATH

- S9 (IMAGE)
- S9/1 SHEATH ONLY
- S9/2 LANYARD
- S9/3 CARABINER ONLY



SANTOKU COOKS KNIFE

18 cm blade

2 5000 18 200



WIDE COOKS KNIFE

20 cm blade

2 5001 20 200



COOKS KNIFE

20 cm blade

2 5002 20 200



STRAIGHT COOKS KNIFE

22 cm blade

2 5003 22 200



SMALL COOKS KNIFE

15 cm blade

2 5002 15 200



HAM KNIFE

30 cm blade

2 309 30 200 



SCALLOP KNIFE

1.2 mm Stainless Steel

11 cm blade

5 920 11 117 



WE ARE MADE FOR THE EXTREME

VictoryKnives®
NEW ZEALAND MADE
since 1927





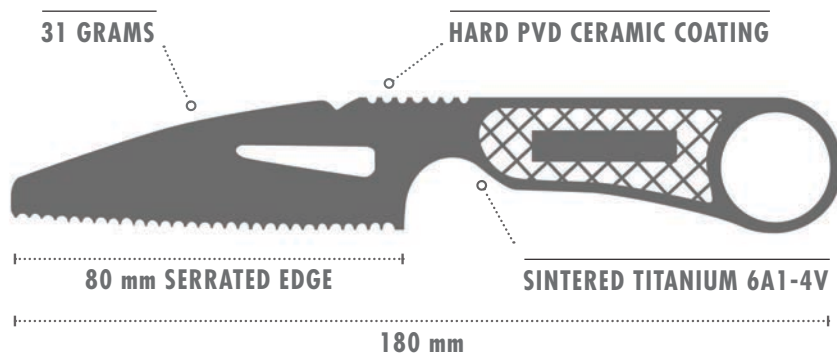
TITANIUM EXTREME ROPE KNIFE

lightweight titanium blade

XTB 1

In extreme situations where nothing less than high performance and precision are acceptable, ensure that you reach for your VictoryKnives — Extreme Rope Blade.

VictoryKnives developed the titanium blade for Emirates Team New Zealand's use in their 2013 America's Cup. The Extreme Rope Blade combines cutting edge design and advanced 3D manufacturing technology, resulting in a lightweight titanium blade that boasts extreme strength, and an ultra sharp serrated edge, ensuring that you are never left high and dry.



COARSE BUTCHERS STEELS

SK3 30 cm

TI 30



MEDIUM BUTCHERS STEELS

NO 3 30 cm

TI 31



FINE BUTCHERS STEELS

NO 4 30 cm

TI 39



SUPER FINE BUTCHERS STEELS

NO 5 30 cm

TI 33



SUPER FINE BUTCHERS STEELS

NO 5 30 cm

TI 33/1



POLISHED BUTCHERS STEELS

NO 8 30 cm

TI 30



FLUGEL 300 FINE

NO 4

TI 39



FLUGEL 305 SUPER FINE

NO 5

TI 40



FLUGEL 306 POLISHED

TI 41



RABBITERS STEEL

10 cm

TI 34



PLASTIC FISH FILLET SHEATH

S4



MEDIUM PLASTIC SHEATH

S4 12



SHORT PLASTIC SHEATH

S4 05



UTILITY KNIFE SCABBARD

S8



LEATHER STICKER SHEATH

S6



LEATHER BONING SHEATH

S1



LEATHER SKINNING SHEATH

S2



FIVE POCKET KNIFE WRAP

TI 65



SHARPENING STONE

20 cm x 5 cm x 2.5 cm

TI 20 COMBINATION STONE (SHOWN)

TI 21 FINE STONE

TI 22 MEDIUM STONE



PLASTIC STONE HOLDER

20 cm x 5 cm x 2.5 cm

TI 25



FISH SCALER

24 cm

TI 01



UTILITY FILE

23 cm

TI 24



WHITE BUTCHERS SCABBARD

S 15



2 POCKET LONG BUTCHERS SCABBARD

S 13



2 POCKET BUTCHERS SCABBARD

S14

