

Retailing Meat - Wellington 1917




# TABLE OF CONTENTS

INFORMATION	5
BUTCHERS KNIVES	14
BUTCHERS KNIVES - HIGH CARBON	23
BUTCHERS KNIVES - HOLLOW GROUND	26
HUNTING KNIVES	32
FISH KNIVES	36
SHELLFISH KNIVES	41
DIVING KNIVES	44
DIVING ACCESSORIES	45
CHEF KNIVES	48
PRODUCE & PACKERS KNIVES	50
TITANIUM EXTREME ROPE KNIFE	53
STEELS	54
ACCESSORIES	56
KNIFE CARE & SAFETY	60
VICTORY BRANDS	61

## 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.




**PRODUCT DESCRIPTION,  
BLADE LENGTH**

**CURVED BONING KNIFE**  
15cm blade

2 700 15 115	
2 700 15 113	
2 700 15 113S	
2 700 15 114	
<b>2 700 15 200</b>	

**CATEGORY**

BUTCHERS KNIVES



**IMAGE**

**PRODUCT CODES,  
HANDLE VARIATIONS**

**BOLD INDICATES  
HANDLE TYPE DISPLAYED**

## PRODUCT CODES

STEEL	BLADE CODE	LENGTH	HANDLE CODE
2 700 15 115	2 700 15 115	2 700 15 115	2 700 15 115
2 700 15 113	2 700 15 113	2 700 15 113	2 700 15 113
2 700 15 113S	2 700 15 113S	2 700 15 113S	2 700 15 113S
2 700 15 114	2 700 15 114	2 700 15 114	2 700 15 114
2 700 15 200	2 700 15 200	2 700 15 200	2 700 15 200

The steel type is indicated by the first digit.

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

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

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

1 = High Carbon | 2 = Stainless steel 2.2 mm - 3 mm | 3 = Stainless Steel 2 mm | 5 = Stainless steel 1.2 mm - 1.5 mm

## OUR HISTORY

### 1926

Edward Godhart (1884-1968) arrives Auckland from Sheffield and starts to make small batches of wooden handled butchers knives from shear steel. Edward changed his name officially to Goddard in 1946.

### 1927

E Goddard Ltd, started business behind the Rialto in Newmarket. Some years later moved to Mortimer Pass.

### 1930's

Depression in NZ and Edward's son Roy joined the business. (Later he married and in about 1956 his two sons drowned while fishing off Bucklands Beach leaving a daughter)

### 1940

The War years: business was growing with supply to Retail Butchers the Freezing Works and the Fishing Industry. Also combat knives were made for the NZ and US Pacific Fleet and Defence forces. Difficult times sourcing raw materials with licencing and import restrictions

### 1945

"Victory" name registered in New Zealand and Australia to celebrate Peace and the Allies winning the war. Later in North America UK and Europe.

### 1960's

Roy Goddard takes ownership of E Goddard Ltd from his father.

### 1975

Robert Tattersfield buys the company from Roy Goddard. The next five years were difficult financially for E Goddard Ltd.

### 1976

First Injection Moulding Machine required as the Freezing Works required plastic handles as wood handles were being phased out. Also relationship started with machinery suppliers from Solingen Germany

### 1986

Factory relocated from Newmarket to Marua Rd, Mt Wellington.

### 1999

John Bamford purchased the company from Robert Tattersfield. CNC and Robotic machinery introduced.

### 2013

Supplied Emirates Team NZ with XTB 1 3D printed Sailors Knives.

### 2019

Gareth Hughes purchased the company from John Bamford.

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.*

## 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 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 a lifetime.

FULL CONSTANT TAPER

BLADE CODE

UNIQUE TRACEABLE SERIAL NUMBER

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

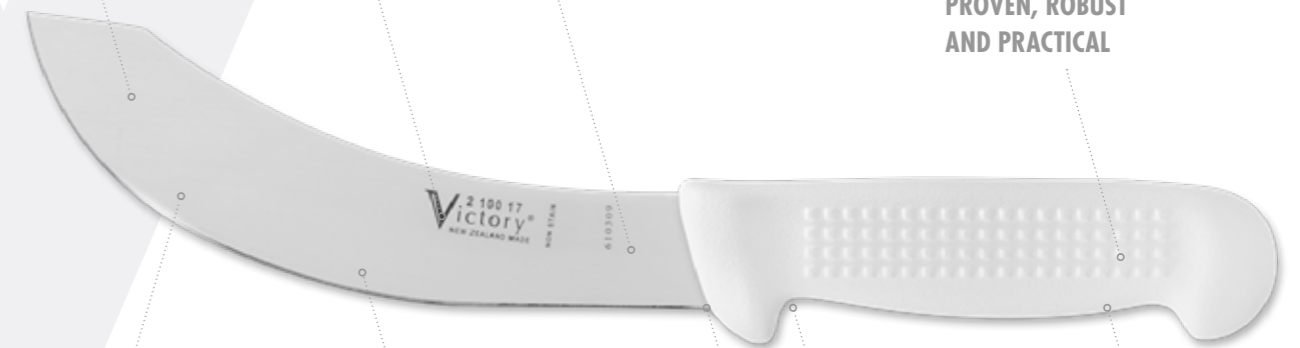
DURABLE BLADE. RESILIENT CUTTING EDGE AND EASY TO MAINTAIN

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



## VICTORY HANDLES

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



Default Handle Colours: 101-White, 111-White, 113-White, 114-White, 115-White, 113S-Blue, 116-Yellow, 116H-Yellow, 117-Black, 118-White, 200-Blue, 202-Blue, 212-Black & 110-Wood

### S = SAFETY

The 112S, 113S & 212S handle has an extended finger guard to limit "run-through".



## PROGRIP™ HANDLE RANGE

The Progrid™ Handle is a thermo-plastic elastomer handle, these materials are MAF and FDA approved.

The Progrid™ Handle gives a soft and tactile feel, it doesn't compromise on comfort when used over a full working week.

Progrid™ now comes in a wider range of colour to suit the desired application in meat processing facilities and beyond.



# THE VICTORY KNIFE PROCESS

## 1. RAW MATERIALS

VictoryKnives imports the best high-carbon steel from Japan and chromium steel from 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.
- USFDA approved materials, easy to clean.



## 2. 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.



## 3. 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.



## 4. 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.

## 5. POLISHING

Blades are 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.



## 6. 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:

- Superior knife edge.
- Sharp out of the box.



## 7. HANDLES

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

### Benefits:

- Robust, Practical and safe.



## 8. QUALITY CONTROL

Internally every batch is tested for its Rockwell hardness, ensuring that  $\pm 54$  HRC is attained. Externally the micro-structure is tested and the hardness is verified. A series of QC checks are made throughout the manufacturing process.

### Benefits:

- Ensuring high consistency.

# WE ARE MADE FOR PROFESSIONALS

“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.

## ONWARDS TO VICTORY!



“A knife is my everyday tool, I need it to make the job easier, more efficient and more enjoyable, that is what Victory does for me.”

**Aaron Waters**

Waters Abattoirs and VictoryKnives distributor in the USA.  
[instagram.com/pa\\_butcher1203](https://www.instagram.com/pa_butcher1203)

**BUTCHERS KNIVES**

**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



**BUTCHERS KNIVES**

**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



**ROUND TIP  
SKINNING KNIFE**

13cm blade

2 301 13 200



**BUTCHERS KNIVES**

**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 
- 2 204 15 200 



**TRIMMING KNIFE**

13 cm blade

- 2 212 13 115 
- 2 212 13 200 



**BUTCHERS KNIVES**

**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 113S 
- 2 213 13 200 



**CURVED BONING KNIFE**

13cm blade

- 2 700 13 115 
- 2 700 13 113S 
- 2 700 13 200 





**BUTCHERS KNIVES**

**CURVED BONING KNIFE**

15cm blade

- 2 700 15 115 
- 2 700 15 113S 
- 2 700 15 200 



**CURVED BONING KNIFE**

17cm blade

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



**NARROW CURVED  
BONING KNIFE**

13cm blade

- 2 720 13 115 
- 2 720 13 113S 
- 2 720 13 200 



**NARROW CURVED  
BONING KNIFE**

15cm blade

- 2 720 15 115 
- 2 720 15 200 



**BUTCHERS KNIVES**

**FLEXIBLE NARROW  
CURVED BONER**

2 mm STAINLESS STEEL  
15 cm blade

- 3 720 15 115 
- 3 720 15 200 



**SUPERFLEX NARROW  
CURVED BONER**

1.2 mm STAINLESS STEEL  
13 cm blade

- 5 722 13 115 



**NARROW CURVED  
BONING KNIFE**

2 mm STAINLESS STEEL  
12cm blade

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



**ROUND TIP  
BONING KNIFE**

13cm blade

- 2 731 13 200 



**BUTCHERS KNIVES**

**NARROW STRAIGHT BONING KNIFE**

15 cm blade

2 7000 15 115 



**NARROW STRAIGHT BONING KNIFE**

18 cm blade

2 7000 18 115 



**STRAIGHT BONING KNIFE**

13 cm blade

2 7002 13 115 



**FLEXIBLE NARROW STRAIGHT BONER**

1.2 STAINLESS STEEL

15 cm blade

5 7000 15 115 



**BUTCHERS KNIVES**

**BULLNOSE BUTCHER KNIFE**

20 cm blade

2 600 20 111 

2 600 20 200 



**BULLNOSE BUTCHER KNIFE**

22 cm blade

2 600 22 111 

2 600 22 200 



**BULLNOSE BUTCHER KNIFE**

25 cm blade

2 600 25 111 

2 600 25 212S 

2 600 25 200 



**BREAKING KNIFE**

20 cm blade

- 2 501 20 113 
- 2 501 20 200 



**STEAK KNIFE**

22 cm blade

- 2 500 22 111 
- 2 500 22 200 



**STEAK KNIFE**

25 cm blade

- 2 500 25 111 
- 2 500 25 212S 
- 2 500 25 200 



**HAM / BRISKET KNIFE**

30 cm blade

- 2 309 30 200 



# HIGH CARBON STEEL

Traditionally all knives were made from high carbon steel, the benefit of high carbon steel is wear-resistance, meaning it stays sharper for longer. What makes it different to stainless steel is alloy content, carbon steel has under 10.5% alloy content while stainless steel must contain more than 10.5% chromium. Consideration needs to be given to care as carbon steel does oxidize so the steel must be oiled and maintained on a regular basis.

**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 



**STRAIGHT BONING KNIFE**

15 cm blade

1 710 15 115 

1 710 15 110 



**CURVED BONING KNIFE**

15 cm blade

1 700 15 115 

1 700 15 110 



**BULLNOSE BUTCHERS KNIFE**

17 cm blade

1 600 17 115 



**BULLNOSE BUTCHERS KNIFE**

20 cm blade

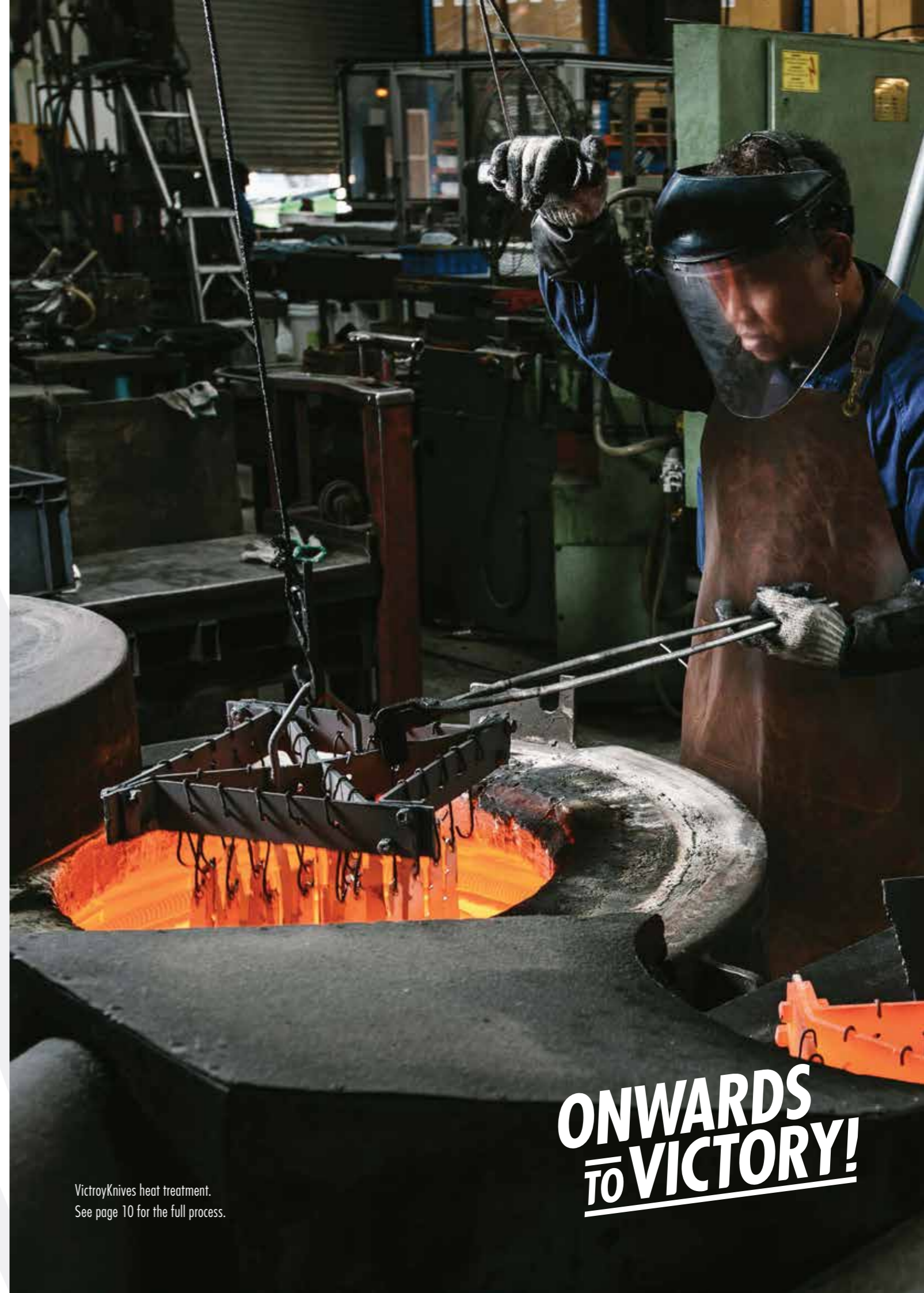
1 600 20 110 



**BULLNOSE BUTCHERS KNIFE**

25 cm blade

1 600 25 111 



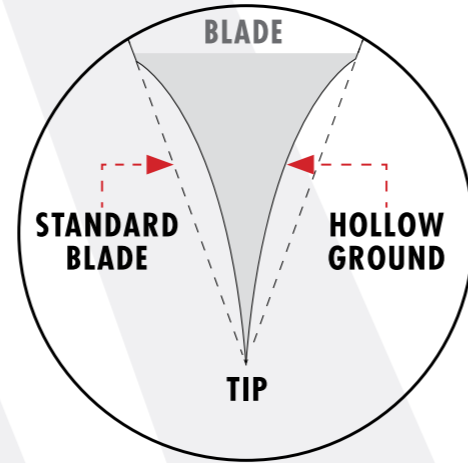
**ONWARDS  
TO VICTORY!**

VictoryKnives heat treatment.  
See page 10 for the full process.

# 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 113S
- 2 100 15 HG 200



**SKINNING KNIFE  
HOLLOW GROUND 16mm**

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



**RIBBING KNIFE  
HOLLOW GROUND**

15 cm blade

- 2 204 15 HG 200



**BUTCHERS KNIVES - HOLLOWGROUND**

**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 16mm  
18 cm blade

2 207 18 HG16 113S 



**BUTCHERS KNIVES - HOLLOWGROUND**

**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 113S   
2 700 15 HG 200 



**NARROW CURVED BONING KNIFE**  
HOLLOW GROUND  
13 cm blade

2 720 13 HG 115   
2 720 13 HG 200 



**NARROW CURVED BONING KNIFE**  
HOLLOW GROUND  
15 cm blade

2 720 15 HG 115   
2 720 15 HG 200 



# WE ARE MADE 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.

VictoryKnives 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.

“As an avid hunter and spearfisherman I pride myself on being fortunate enough to live in a country where most of us have the ability to hunt and dive for food - and more often than not its right on our back doorstep. Having a good source of fresh fish and meat on hand means that a good knife is an essential part of the toolkit. I have been using Victory blades right from the get-go and they will be there right the way through. Unbeatable quality and always stoked to support NZ made!”

**Sam Wild**

Instagram @saminthewild\_



**ONWARDS  
TO VICTORY!**

HUNTING KNIVES

STICKING KNIFE

18 cm blade

2 317 18 116 



RABBITERS 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 



HUNTING KNIVES

OUTDOOR KNIFE

15 cm blade

2 302 15 115 

2 302 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 



SKINNING KNIFE

14 cm blade

2 100 14 115 



CURVED BONING KNIFE

15 cm blade

2 700 15 115 

2 700 15 200 





# WE ARE MADE TO 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.

“When I started spearfishing I gained an instant addiction to being in the ocean. I’m thankful for all it has taught me and I have grown through every new experience and day in the water. I have a true passion for eating sustainably caught fish, it now makes up most of my diet. To further share this passion I started Eat What You Kill, an ever-growing community of like-minded people who inspire each other to make full use of their catch or kill. As hunters, gatherers, divers and fisherman I think it’s crucial that we continue to learn and develop our cooking and preservation techniques. It’s also a great place to share stories and information with like-minded people. I’ve used Victory Knives for a number of years now and would never look back. I treat them well and they continue to look after my catch. I can’t say enough about their awesome products, and as a brand their vision and values align with everything us Kiwi’s love about the outdoors and adventure.”

**Tim Kavermann**

[www.eatwhatyoukill.co.nz](http://www.eatwhatyoukill.co.nz) and

Instagram: [timkavermann](https://www.instagram.com/timkavermann)

**ONWARDS  
TO VICTORY!**

FISH KNIVES

**EXTRA NARROW FILLETING KNIFE**

22 cm blade

2 151 22 115 



**EXTRA NARROW FILLETING KNIFE**

25 cm blade

2 151 25 115 



**ROUND NOSE FILLETING KNIFE**

22 cm blade

2 150 22 115 

2 150 22 200 



**BROAD FILLETING KNIFE**

22 cm blade

2 802 22 115 

2 802 22 200 



**CURVED FILLETING KNIFE**

25 cm blade

2 505 25 115 



FISH KNIVES

**NARROW FILLETING KNIFE**

22 cm blade

2 506 22 115 

2 506 22 200 



**NARROW FILLETING KNIFE**

25 cm blade

2 506 25 115 

2 506 25 200 



**FLEXIBLE NARROW FILLETING KNIFE**

2 mm STAINLESS STEEL

20 cm blade

3 506 20 115 



**SUPERFLEX THIN FILLETING / SKINNING KNIFE**

1.2 mm STAINLESS STEEL

18 cm blade

5 512 18 115 



FISH KNIVES

**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 BONING KNIFE**

2 mm STAINLESS STEEL

15 cm blade

5 7000 15 115 



**STRAIGHT BONING KNIFE**

19 cm blade

2 710 19 115 

2 710 19 200 



**TUNA KNIFE**

10 cm blade

2 604 10 115 



FISH KNIVES

**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 



**MEDIUM HEADING KNIFE**

22 cm blade

2 307 22 111 



## FISH KNIVES

### CABBAGE KNIFE

30 cm blade

2 308 30 111 



### FISH SPLITTER KNIFE

30 cm blade

2 310 30 111 



### SCALLOP KNIFE

1.2 mm STAINLESS STEEL

11 cm blade

5 920 11 117 



### SINGLE EDGE OYSTER KNIFE

8 cm blade

2 601 08 115 



## SHELLFISH KNIVES

### 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 



# WE ARE MADE FOR A LIFETIME

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

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

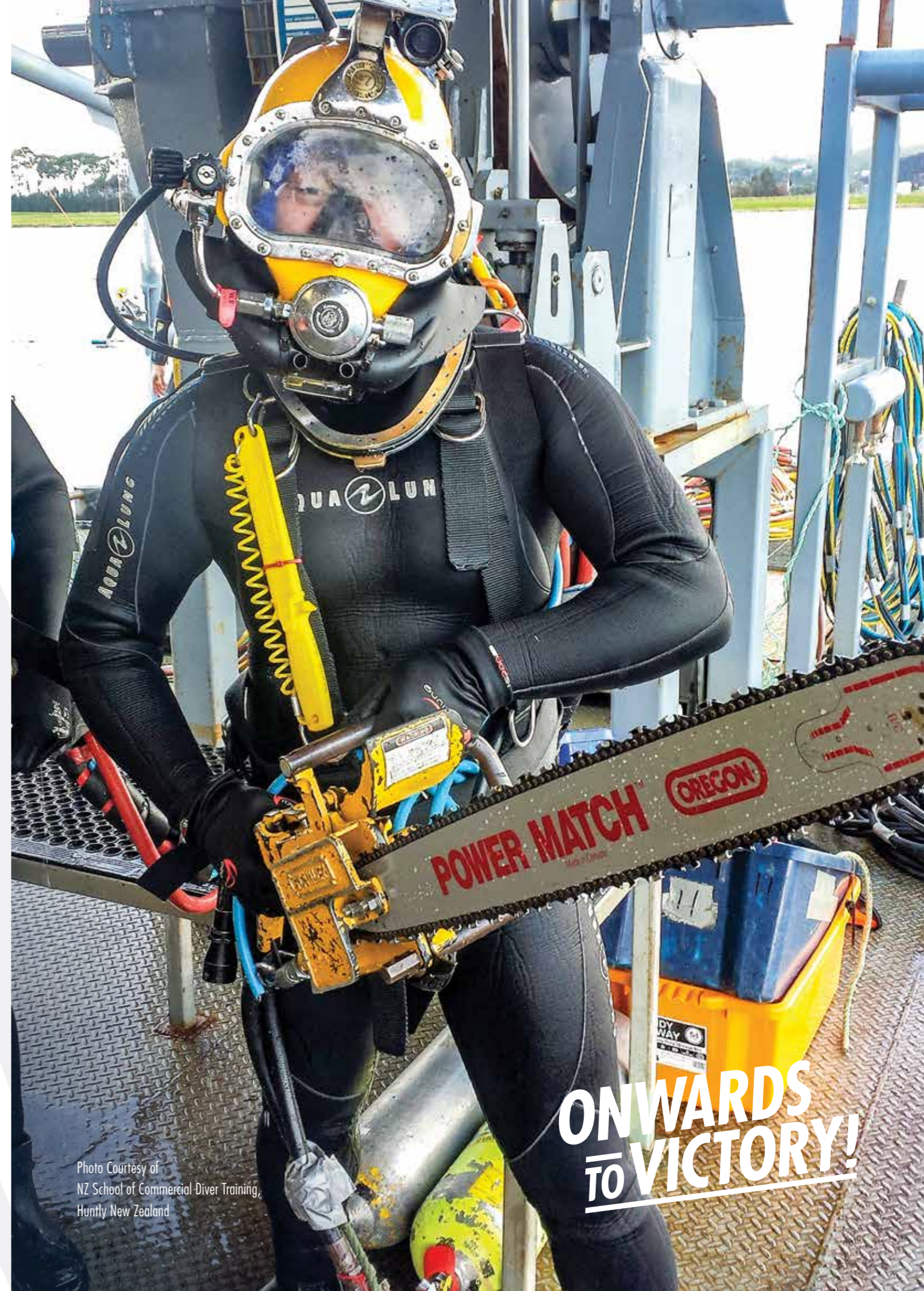


Photo Courtesy of  
NZ School of Commercial Diver Training,  
Huntly New Zealand

**ONWARDS  
TO VICTORY!**

**DIVING KNIVES**

**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 

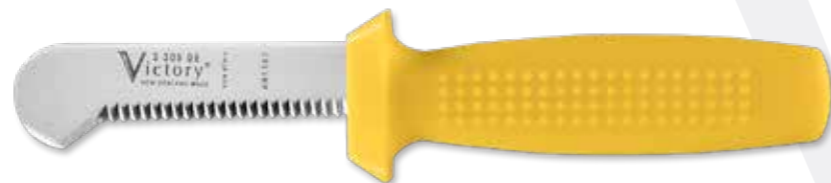
2 342 16 116H 



**CREW RESCUE KNIFE**

9 cm blade

3 309 09 116 



**DIVING KNIFE ACCESSORIES**

**LEG SHEATH**

S5

Fits 16/17cm blades



**SHORT LEG SHEATH**

S5/11

Fits 10/11cm blades



**HARNES SHEATH**

S9

Fits 10-17cm diving knives



# WE ARE MADE FOR 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.

“From trimming the meat before we cook it, right up to when we slice it for presentation, we use the arsenal Victory Knives have to offer. We’ve used a few brands before, but VictoryKnives stand out as the best.”

**Matt Melville**

Rum & Que, New Zealand  
[facebook.com/rumandque](https://facebook.com/rumandque)  
[www.instagram.com/rumandque](https://www.instagram.com/rumandque)



**ONWARDS  
TO VICTORY!**

## CHEF KNIVES

### SANTOKU CHEFS KNIFE

18 cm blade

2 5000 18 200 



### WIDE CHEFS KNIFE

20 cm blade

2 5001 20 200 



### SMALL CHEFS KNIFE

15 cm blade

2 5002 15 200 



### CHEFS KNIFE

20 cm blade

2 5002 20 200 



### STRAIGHT CHEFS KNIFE

22 cm blade

2 5003 22 200 



## CHEF KNIVES

### HAM / BRISKET KNIFE

30 cm blade

2 309 30 200 



### BLUNT DOUGH KNIFE

13 cm blade

2 214 13 200 





PRODUCE & PACKERS KNIVES

PACKERS KNIFE

5 cm blade

2 206 05 114 



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 



PRODUCE & PACKERS KNIVES

SERRATED KNIFE

17 cm blade

2 341 17 115 



CABBAGE KNIFE

30 cm blade

1 308 30 111 

2 308 30 111 



LETTUCE KNIFE

18 cm blade

2 211 18 115 



ONWARDS  
TO VICTORY!

# WE ARE MADE FOR THE EXTREME



## 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.



31 GRAMS

HARD PVD CERAMIC COATING



80mm SERRATED EDGE

SINTERED TITANIUM 6A1-4V

180mm





# FLÜGEL CSS STEELS

More than 100 years of high-quality products - Made in Solingen, Germany.

Flügel CSS is one of the leading manufacturers of sharpening steels worldwide. They produce very high-quality steels for many of the leading brands globally. Victory has decided to import only the best quality steels we can source and following extensive testing inside the New Zealand processing environments Flügel came out as a clear winner.



TI 38 MEDIUM



TI 39 FINE CUT



TI 40 SUPERFINE CUT



TI 41 POLISHED



## DIFFERENT SURFACES INCREASE THE CUTTING PERFORMANCE OF THE KNIFE:



### MEDIUM CUT

This surface is mostly suitable for food preparation in restaurants, seafood industry and domestic use. The grooves are narrower and more raised (approx. 6 to 7 teeth per mm). This assures a more aggressive sharpening effect for excellent cutting characteristics and edge retention.



### FINE (MICRO) CUT

The fine cut is used in meat preparation where a fine and long-lasting edge is essential. A few strokes maintain the sharp edge longer in between re-grinding.



### THE POLISHED STEEL

The unique purpose of this sharpening steel is to draw up the microscopic teeth of the cutting edge to assure a very smooth cut. Several applications of hard-chroming like those for the medium and fine cut, make the surface extremely wear resistant.

## PROFESSIONAL RANGE

### PROFESSIONAL RIBBED

NO 4 - FINE NO 5 - SUPER FINE

TI43BK TI44BK



### PROFESSIONAL 8

NO 4 - FINE NO 5 - SUPER FINE

TI43R TI44R



### PROFESSIONAL 8

NO 4 - FINE NO 5 - SUPER FINE

TI43B TI44B



## COMMERCIAL RANGE

### FLUGEL 300 MEDIUM

NO 3

TI38



### FLUGEL 300 FINE

NO 4

TI39



### FLUGEL 305 SUPER FINE

NO 5

TI 40



### FLUGEL 306 POLISHED

NO 6

TI41



### RABBETERS STEEL RING & BAR

10cm

TI34



### RABBETERS STEEL RING ONLY

10cm

TI34/2



**PLASTIC FISH FILLETING SHEATH**

S4

Fits up to 22cm filleting knives



**SHORT PLASTIC SHEATH**

S4/05

Fits up to 5cm packing knife



**WHITE BUTCHERS D-SCABBARD**

S15



**LEATHER BONING SHEATH**

S1

Fits up to 17cm  
Boning Knife



**LEATHER SKINNING SHEATH**

S2

Fits up to 17cm  
Skinning Knife



**LEATHER STICKER SHEATH**

S6

Fits Pig Sticker



**UTILITY KNIFE SCABBARD**

S8

Fits, Droppoint Rabbits &  
select Packing Knives



STEELS - ACCESSORIES

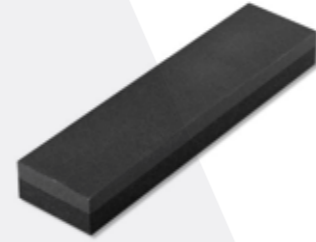
**SHARPENING STONE**

20 cm x 5 cm x 2.5 cm

T120 COMBINATION STONE (SHOWN)

T121 FINE STONE

T122 MEDIUM STONE



**PLASTIC STONE HOLDER**

20 cm x 5 cm x 2.5 cm

T125



**FISH SCALER**

24 cm

T101



**UTILITY FILE**

23 cm

T124



STEELS - ACCESSORIES

**FIVE POCKET KNIFE WRAP**

T165



**LEATHER KNIFE WRAP**

T170

11 Pockets





# KNIFE CARE & SAFETY

## STEEL YOUR KNIFE REGULARLY TO HELP RETAIN THE EDGE.

This is critical for performance, a quick touch up either side will help maintain the edge and therefore give far better cuts.

## WASH AND DRY YOUR KNIFE AFTER USE.

It is recommended not to use a dishwasher, handwashing isn't that difficult for your prized tool.

## DO NOT BURN OR OVERHEAT THE BLADE WHEN SHARPENING.

This will cause damage on blade properties.

## ONLY USE THE KNIFE FOR ITS INTENDED PURPOSE.

We have over 46 different blade shapes so use the right tool for the right job, get in touch with us if you have any questions about what knives to use.

## STORE IN A SAFE AND DRY PLACE.

Carbon steel knife should be oiled immediately after use to help prevent corrosion.

# VICTORY BRANDS

VictoryKnives also manufacture other well known knife brands, synonymous with quality, known world-wide, proven and tested in the harshest environments, the Victory ethos of creating the best is shown throughout our brands. With specialised features that are unique to each knife, we ensure we can cater for any task that is required.



**Bushmans Friend**  
G1/302/15/200BK



**Straight Boning Knife**  
G1/712/15/200BK



**Curved Boning Knife**  
G1/742/15/200BK



**Butchers Knife**  
G1/312/17/200BK



**Skinning Knife**  
G1/112/14/200BK



**Skinning Knife**  
G1/112/15/200BK



**Skinning Knife**  
G1/112/17/200BK



**Fish Fillet Knife**  
GA150



**Boning Knife**  
GA110



**Fish Fillet Knife**  
2/KF22



## Safa Messer

**13cm Boning Knife**  
4/723/13/SAFBK



**15cm Boning Knife**  
4/723/15/SAFBK

