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Victory®  
NEW ZEALAND MADE

NON STAIN

3010256

# PRODUCT CATALOGUE

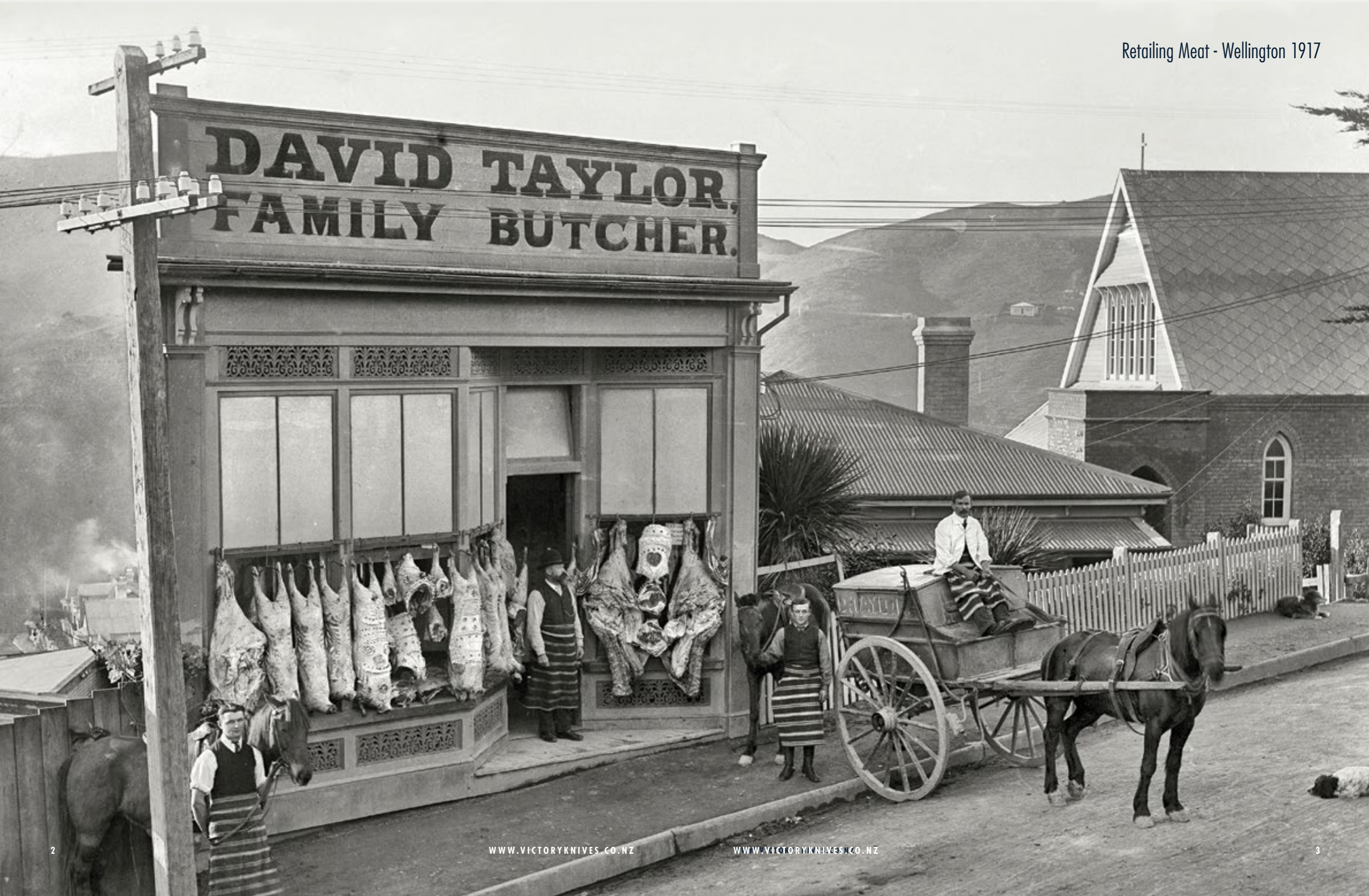
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[WWW.VICTORYKNIVES.CO.NZ](http://WWW.VICTORYKNIVES.CO.NZ)





Retailing Meat - Wellington 1917





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[f](#) [i](#) [v](#) victoryknives

## 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 corners of the pages.

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	
2 700 15 200	

**PRODUCT CODES, HANDLE VARIATIONS**

**IMAGE**

**CATEGORY**

**BUTCHERS KNIVES**

**BOLD INDICATES HANDLE TYPE DISPLAYED (COLOR MAY DIFFER)**

## 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 Titanium Knives.

### 2019

Gareth Hughes purchased the company from John Bamford.

### 2020s

Introduction of new CNC machinery to meet increasing export demands, opening of further new international markets. Continuous new product development of industry specific products. Partner of the NZ national butchery team.

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.

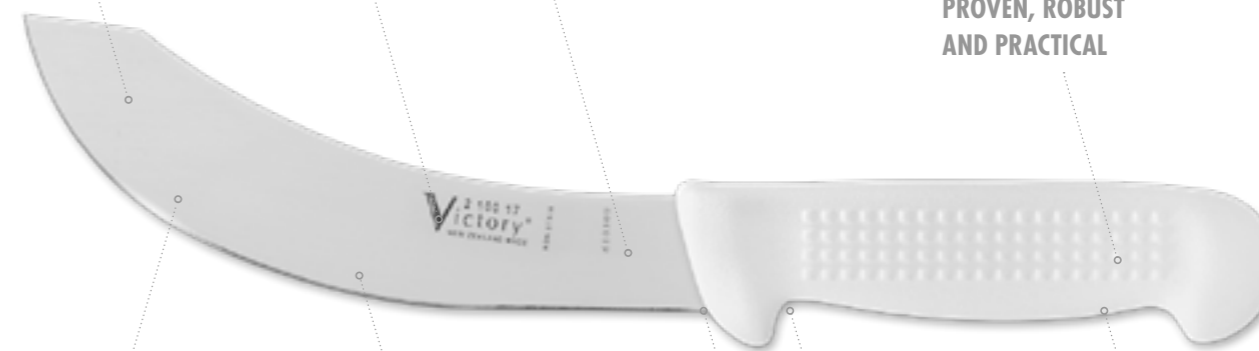
Whether for sports, industry or in the home, VictoryKnives has a reputation for unsurpassed quality, made for industry professionals, developed for adventure and built for a lifetime.

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

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

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



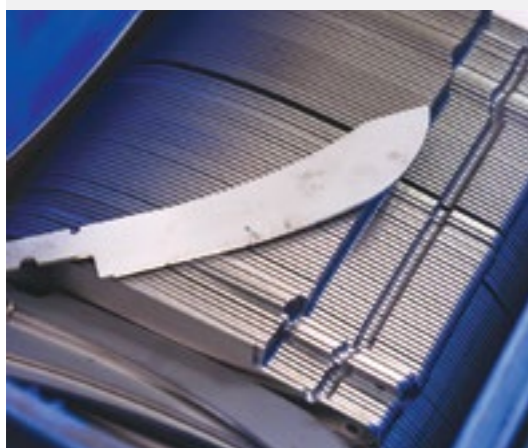
# THE VICTORY KNIFE PROCESS

## 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:

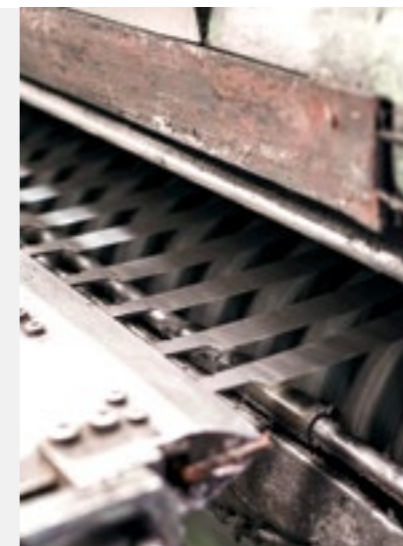
- High edge accuracy.
- Low resistance taper.

## 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.

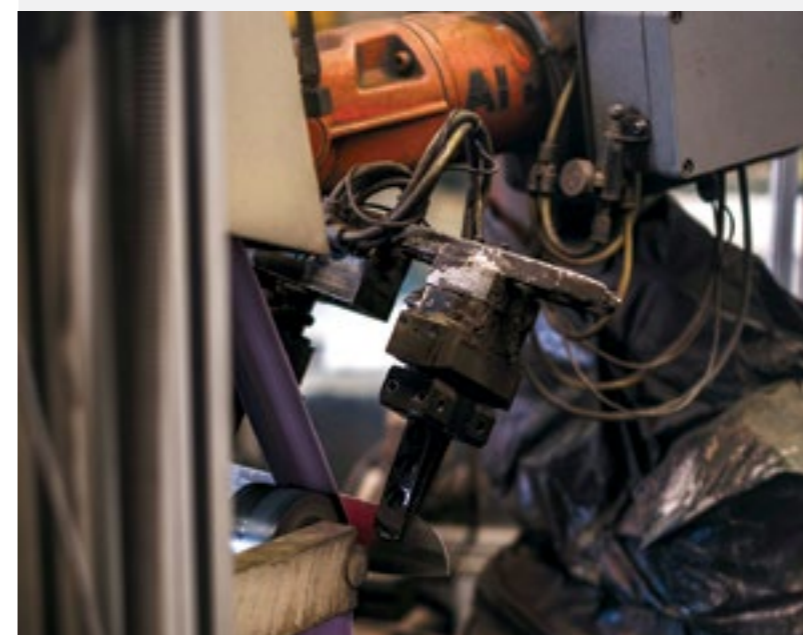


## 6. SHARPENING

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.



# BUTCHERS KNIVES

# 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.



# CHOOSE VICTORY!

**PROUD SUPPORTERS OF THE NEW ZEALAND NATIONAL  
BUTCHERY TEAM, INCLUDING THE HELLERS SHARP BLACKS  
& ANZCO FOODS YOUNG BUTCHERS OF NZ.**



**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



**ROUND TIP  
SKINNING KNIFE**

13cm blade

2 301 13 200



**WATERS HOG SKINNER**

13 cm blade

2 802 13 115





**BLADING KNIFE**

12cm blade

- 2 202 12 115 
- 2 202 12 200 



**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 
- 2 204 15 200 



**TRIMMING KNIFE**

13 cm blade

- 2 212 13 115 
- 2 212 13 200 



**POULTRY KNIFE**

10 cm blade

- 2 720 10 115 
- 2 720 10 113S 
- 2 720 10 200 
- 2 720 10 202 



**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 



**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 



**FLEXIBLE NARROW  
CURVED BONING KNIFE**

2 mm STAINLESS STEEL  
15 cm blade

- 3 720 15 115 
- 3 720 15 200 



**SUPERFLEX NARROW  
CURVED BONING KNIFE**

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 





**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 BONING KNIFE**

1.2 STAINLESS STEEL

15 cm blade

5 7000 15 115 



**BULLNOSE BUTCHERS KNIFE**

20 cm blade

2 600 20 111 

2 600 20 200 



**BULLNOSE BUTCHERS KNIFE**

22 cm blade

2 600 22 111 

2 600 22 200 



**BULLNOSE BUTCHERS 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 



**BREAKING KNIFE**

25 cm blade

2 501 25 115 

2 501 25 113S 

2 501 25 200 



**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 



**STEAK KNIFE**

30 cm blade

2 500 30 111 



**HAM / BRISKET KNIFE**

30 cm blade

2 309 30 200 



**MERINO/HALAL  
SLAUGHTER KNIFE**

18 cm blade

2 105 18 115 



**SHORT CURVED  
BONING/POULTRY KNIFE**

10 cm blade

2 720 10 202 



**XL RIBBING KNIFE**

18 cm blade

2 104 18 115 





# BUTCHERS KNIVES

# 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

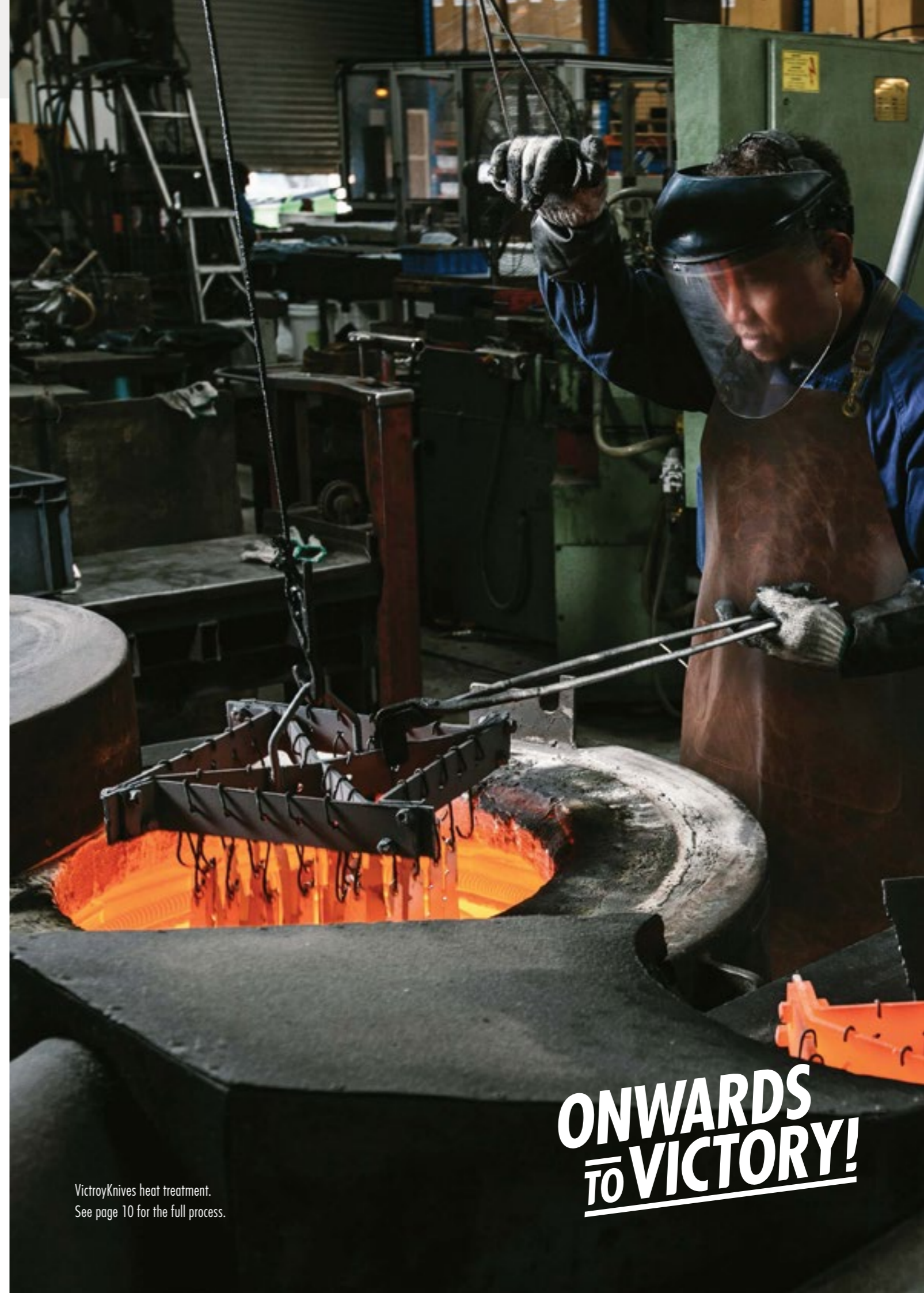
1 600 20 110



**BULLNOSE BUTCHERS KNIFE**

25 cm blade

1 600 25 111



**ONWARDS  
TO VICTORY!**

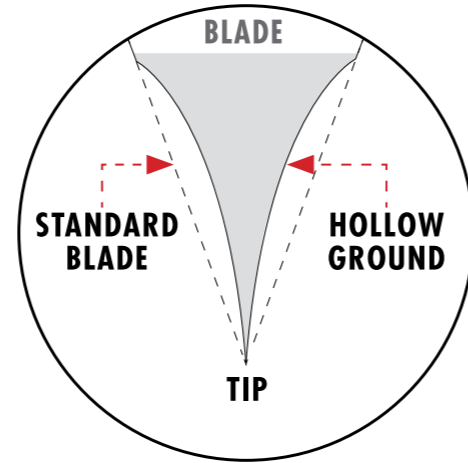
VictroyKnives heat treatment.  
See page 10 for the full process.



# 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



## PJ SKINNING KNIFE

15 cm blade

- 2 210 15HG 115



**RIBBING KNIFE**  
HOLLOW GROUND  
15 cm blade

2 204 15 HG 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 16mm  
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 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 





# HUNTING KNIVES

## 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.

**ONWARDS  
TO VICTORY!**



**STICKING KNIFE**

18 cm blade

2 317 18 116 



**RABBITERS/PARING 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**

HIGH CARBON

15 cm blade

1 100 15 110 



**CURVED BONING KNIFE**

HIGH CARBON

15 cm blade

1 700 15 110 



**OUTDOOR KNIFE**

15 cm blade

2 302 15 115 

2 302 15 200 



**POULTRY KNIFE**

10 cm blade

2 720 10 115 

2 720 10 200 

2 720 10 202 



**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 





# FISH KNIVES

# 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.

**ONWARDS  
TO VICTORY!**



**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 



**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 



**STRAIGHT FILLETING KNIFE**

20 cm blade

2 508 20 115 

2 508 20 200 



**STRAIGHT FILLETING KNIFE**

22 cm blade

2 508 22 115 





**SUPERFLEX THIN FILLETING / SKINNING KNIFE**

1.2 mm STAINLESS STEEL  
18 cm blade

5 512 18 115 



**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 



**SHORT FILLET KNIFE**

13 cm blade

2 802 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 



**MEDIUM HEADING KNIFE**

22 cm blade

2 307 22 111 



**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 



**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 





# DIVING KNIVES

# WE ARE MADE FOR A LIFETIME

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

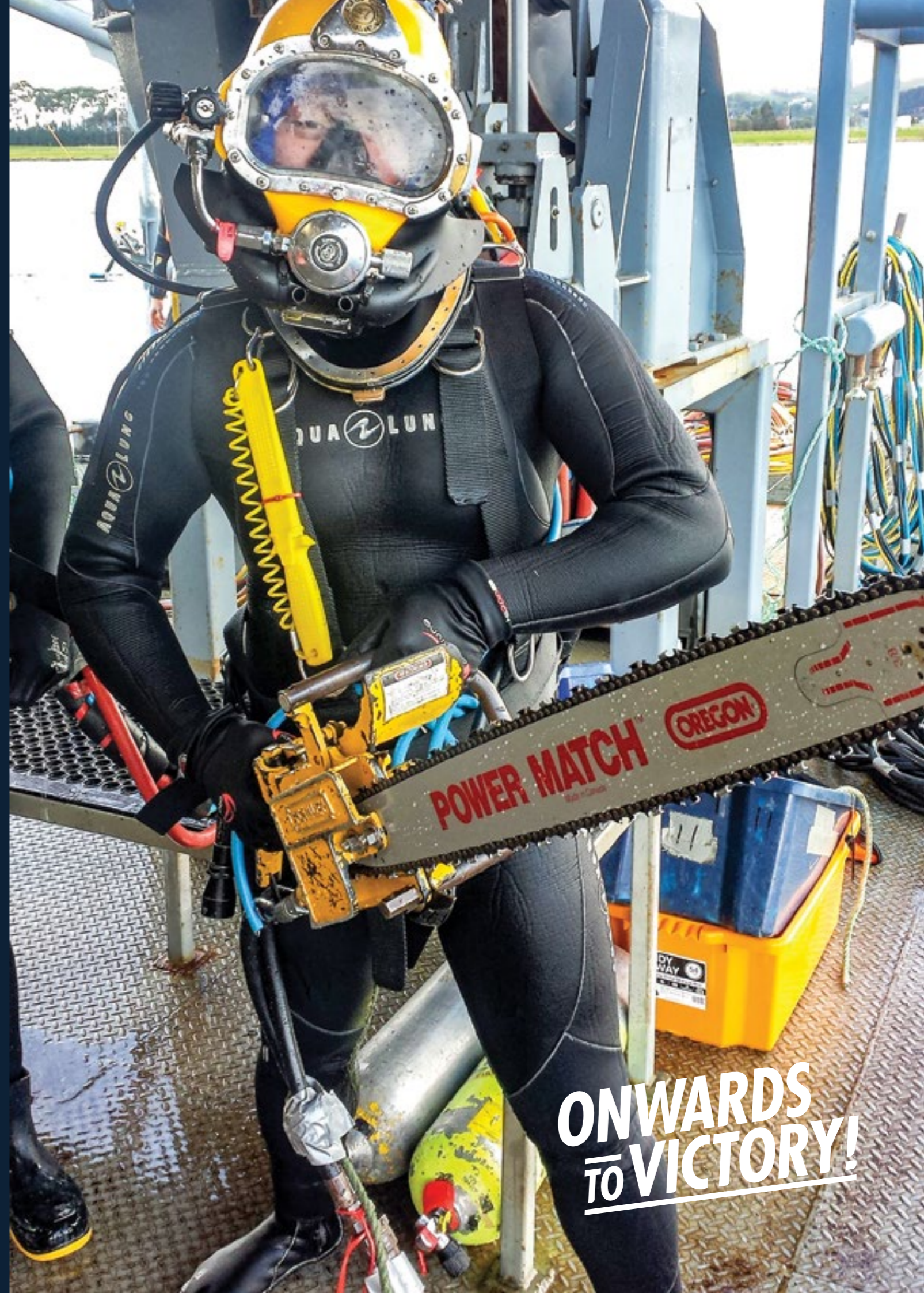
Life in New Zealand is long, tough, but most importantly, bloody good fun.

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.



**ONWARDS  
TO VICTORY!**



**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 

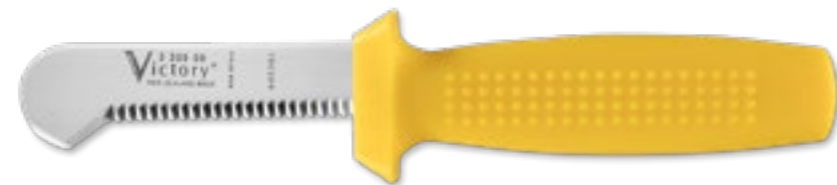
2 342 16 116H 



**CREW RESCUE KNIFE**

9 cm blade

3 309 09 116 



**AP DIVE SHEATH 11CM**

S7-11

Suits up to 11cm  
Victory Diving Knives



**AP DIVE SHEATH 17CM**

S7

Suits up to 17cm  
Victory Diving Knives

**HARNES SHEATH**

S9

Fits 10-17cm  
Victory Diving Knives





# CHEF 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!**

**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 



**HAM / BRISKET KNIFE**

30 cm blade

2 309 30 200 



**BLUNT DOUGH KNIFE**

13 cm blade

2 214 13 200 



**PARING / STEAK KNIFE**

10 cm blade

3 304 10 202 



**BREAD / PASTRY KNIFE**

20 cm blade

3 403 20 200 



**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 



**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!**

**TITANIUM KNIFE**

# WE ARE MADE FOR THE EXTREME

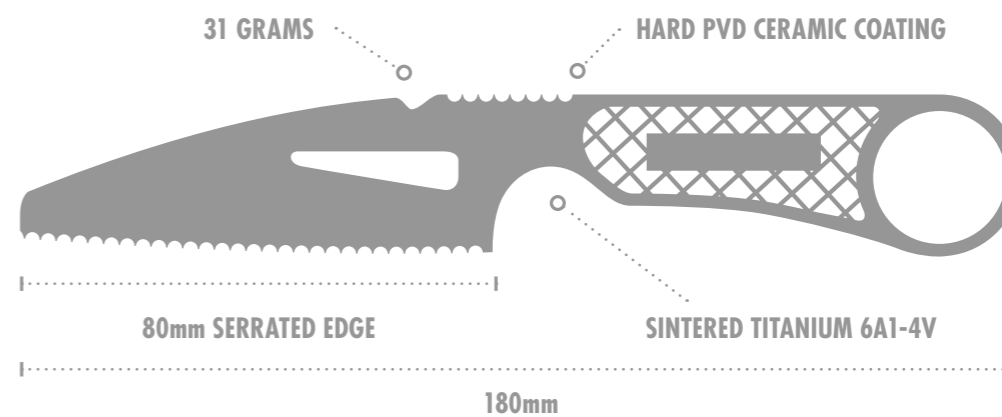
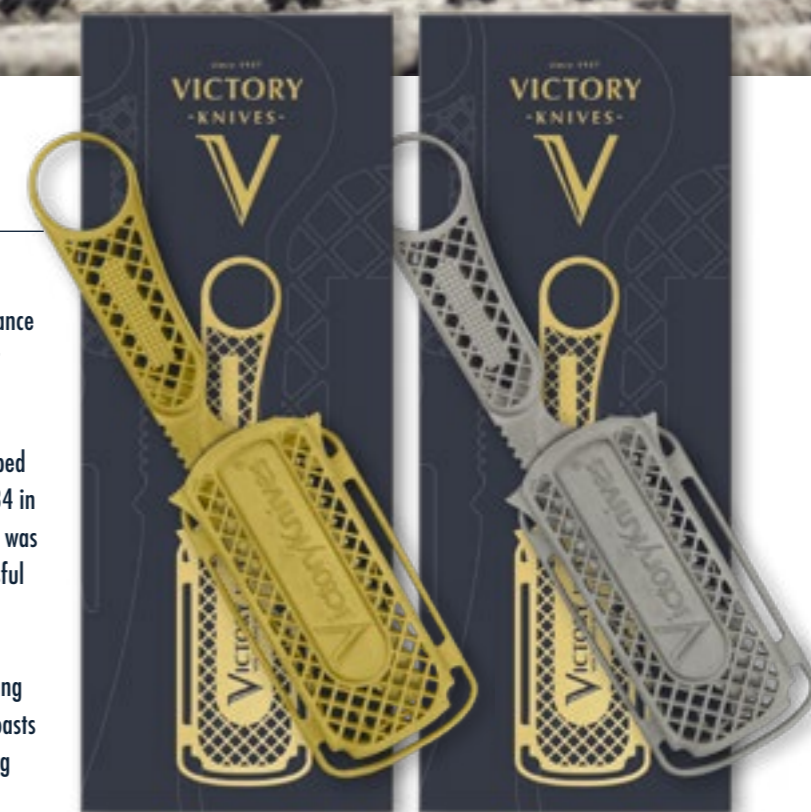


**TITANIUM EXTREME ROPE KNIFE**  
Lightweight Titanium blade

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.

This is a purpose built Victory Knives blade & sheath developed for Emirates Team New Zealand's use in the America's Cup 34 in San Francisco. Version 2 (Gold PVD) of the blade and sheath was worn by Emirates Team New Zealand sailors in their successful defence of the America's Cup 36 in Auckland 2021 and used by the New Zealand SailGP Team. 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.







# 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 CUT



TI 39 FINE CUT



TI 40 SUPERFINE CUT



TI 41 POLISHED CUT



## 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



### HUNTERS / SHEPHERDS STEEL RING & BAR

10cm

TI34





**PLASTIC FISH FILLETING SHEATH**

S4

Fits up to and including  
22cm filleting knives



**SHORT PLASTIC SHEATH**

S4/05

Fits up to and including  
5cm packing knife



**CLASSIC SHAPE WHITE BUTCHERS  
D-SCABBARD**

S15



**TWIN KNIFE SCABBARD 10"**

S16



**QUAD KNIFE SCABBARD 10"**

S17



**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



**LIGHTWEIGHT HUNTERS SET**

S10

Fits Drop Point Knife,  
Short Curved Boning Knife,  
Rabbiters Knife



**UTILITY KNIFE SCABBARD**

S8

Fits, Drop Point, Rabbiters  
& select Packing Knives





**WHETSTONE DOUBLE-SIDED 1000/3000**  
18 cm x 6 cm x 3 cm

T114

**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



**MAGNETIC KNIFE RACK**  
40 cm

T103



**FIVE POCKET KNIFE WRAP**

T165



**LEATHER FIVE POCKET KNIFE WRAP**

T165L



**LEATHER KNIFE WRAP**

T171

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 knives 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.

### GREEN RIVER

— CARBON STEEL KNIVES —

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



**Curved Boning Knife**  
G1/700/15/200BK



**Skinning Knife**  
G1/100/14/200BK



**Skinning Knife**  
G1/100/15/200BK



### DIOGENES STAINLESS



**Fish Fillet Knife**  
GA150



**Boning Knife**  
GA110

### KESTREL



**Fish Fillet Knife**  
2/KF22

### Safa Messer



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



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









# KESTREL

## STAINLESS STEEL KNIVES

The Kestrel is a bird of prey belonging to the Falcon family. The Kestrel filleting knife is very popular with commercial and fish processing plants in New Zealand and Australia. Made from the best quality German stainless steel, then forged and ground and sharpened with the quality proven techniques of VictoryKnives. The orange safety handle is popular for those using a knife for multiple hours each day.



# KESTREL

[www.victoryknives.co.nz/kestrel](http://www.victoryknives.co.nz/kestrel)



# Safa Messer

fig.1 purity, clarity, serenity, lucidity, fineness and fairness.

fig.2- class of single-edged bladed weapon.

Made with best in class German 4116 knife steel, and made by the team at VictoryKnives in New Zealand

[www.victoryknives.co.nz/safamesser](http://www.victoryknives.co.nz/safamesser)




# DIOGENES

## STAINLESS

Diogenes the cynic, and his hound were known for sleeping in strange places in 420 BC. Diogenes declared himself a cosmopolitan and a citizen of the world, that never attached himself to one place.

The Diogenes Stainless Knives cover the 2 key areas of protein processing, filleting and boning knives. The blades are made from the best quality German steel and produced to the highest standard by the VictoryKnives team in New Zealand, used in commercial processing environments in New Zealand, be it the meat works or fish plants.

[www.victoryknives.co.nz/diogenes](http://www.victoryknives.co.nz/diogenes)




# GREEN RIVER

## — CARBON STEEL KNIVES —

Very well known with the older generations in the New Zealand rural community, Green River was the only knife you needed. Green River Knives are made from the highest quality Japanese high carbon steel. High carbon steel is known for having greater wear resistance meaning the knife stays sharper for longer. The Green River range now consists of Skinning, Boning and General Purpose Hunting Knives.

It's important to note that high carbon steel requires extra care as it will oxidise due to the reduced amount of Chromium in the steel. To prevent this Green River Knives need to be oiled after use to avoid corrosion.

[www.victoryknives.co.nz/greenriver](http://www.victoryknives.co.nz/greenriver)





James Smith 'The Tattooed Butcher'

## A KNIFE FOR A LIFETIME AND GENERATIONS.

WITH OVER 94 YEARS OF KNIFE MANUFACTURING IN  
NEW ZEALAND WE HAVE MADE OUR FIRST EVER CLEAVER.

Designed and developed in conjunction with James Smith 'The Tattooed Butcher'  
and member of the New Zealand Sharp Blacks Team.

James & Gareth meet to discuss knives and doing something in collaboration,  
following the discovery of a half sheet of 5.5mm steel the decision was made to start  
with the biggest and boldest knife you can make... the cleaver, not just any cleaver  
a cleaver designed and weighted based on James knowledge and experience  
being the right weight and balance to work with and to last a lifetime.

The Cleaver is made from 5.5mm German Stainless Steel and treated  
with the tried and tested manufacturing techniques here at Victory  
Knives, heat treated to 54HRC and with a half grind up the blade  
and fitted with a custom scales being New Zealand native wood  
Heart Rimu. Weighing in at 875 grams this is a solid and  
hardworking tool.

Victory offers a lifetime guarantee on all our knives  
(excluding Misuse and general wear and tear)  
and a bonus to those lucky enough to own the  
cleaver. We are offering free sharpening for  
its lifetime if you bring it into the factory  
located in Auckland.

 VictoryKnives®  
NEW ZEALAND MADE  
since 1927

[WWW.VICTORYKNIVES.CO.NZ](http://WWW.VICTORYKNIVES.CO.NZ)



THE  
TATTOOED  
BUTCHER