# VICTORY® KNIVES

FAMOUS FOR QUALITY SINCE 1927

www.victoryknives.co.nz

#### \*\*\*\*\*VICTORY® KNIVES

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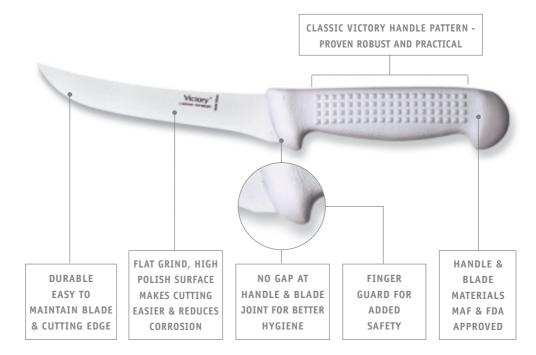
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The stainless steel blade hardness is 54-56 RC. The Victory stainless steel blade has a sub-zero (-78°C) quench after hardening. The benefit is a strong, hard and wear resistant blade with improved edge retention.

- Blades can be hollow ground upon request
- We can also modify blade shapes to suit your individual needs

#### Handles

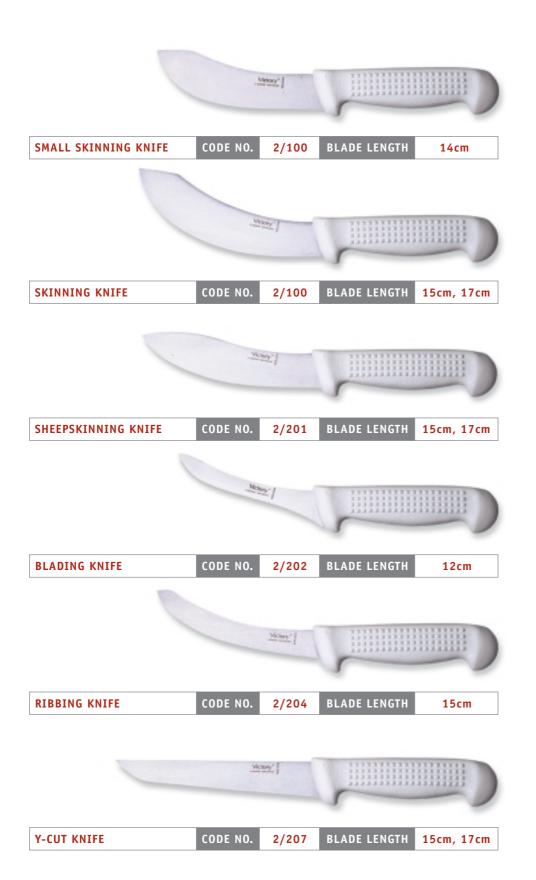


- All knives are available with this choice of handles (except where specified)
- Handles are made from polypropylene to meet maximum hygiene standards
- Other handle options available including wood

Specifications may change as we develop our product.



#### **Butcher's** Knives



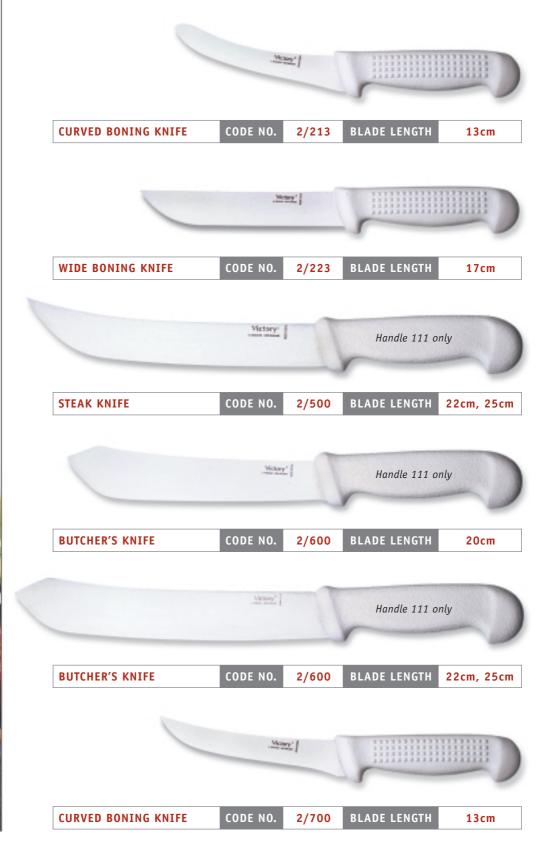
Victory butcher's knives are a preferred choice in the New Zealand and Australian meat industries.
They are especially designed to perform for maximum efficiency and have been proven by thousands of satisfied users since 1927.

#### NOTE

Butcher's knives are also available in traditional carbon steel.



#### **Butcher's** Knives





### **Butcher's** Knives



#### NOTE

Butcher's knives are also available in traditional carbon steel.



#### Fish Knives

A premium quality range of knives for the fishing industry as well as for the recreational fisherman. Victory fish knives are renowned for their performance and durability.



CODE NO.

2/505

**CURVED FILLET KNIFE** 

BLADE LENGTH

25cm

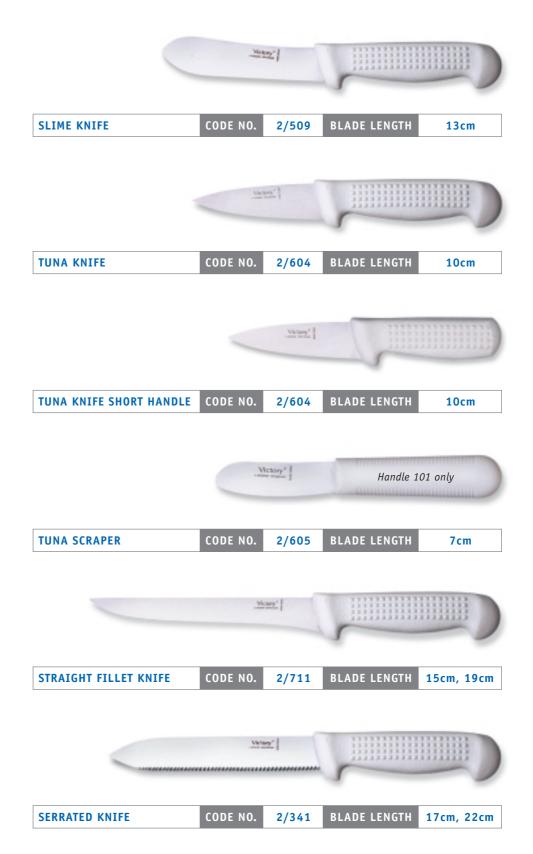


# Fish Knives





# Fish Knives





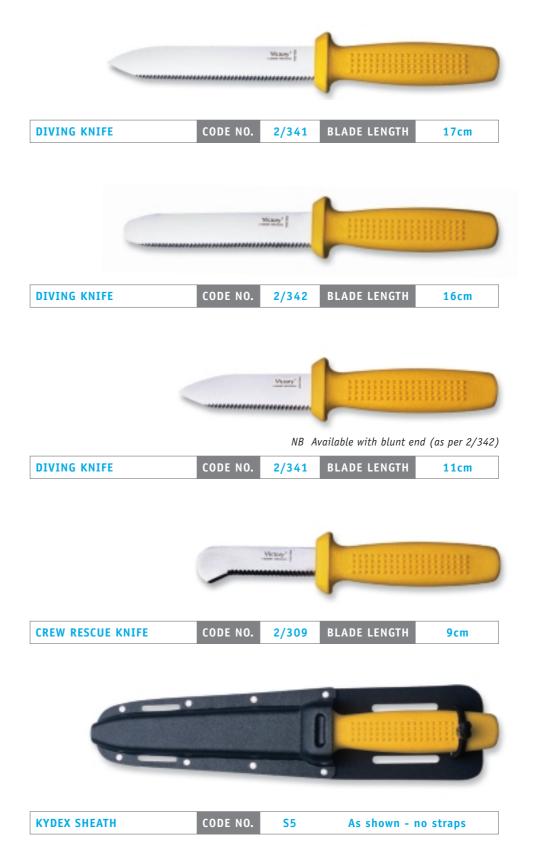
### Shellfish Knives





# **Diving** Knives

A premium quality range of knives for the commercial diver. Especially useful on oilrig operation, on deck and underwater. Superior steel quality limits corrosion.





# Cook's Knives



A premium quality range of knives for chefs

Traditional Forged Chefs Knives made in Soligen, Germany.



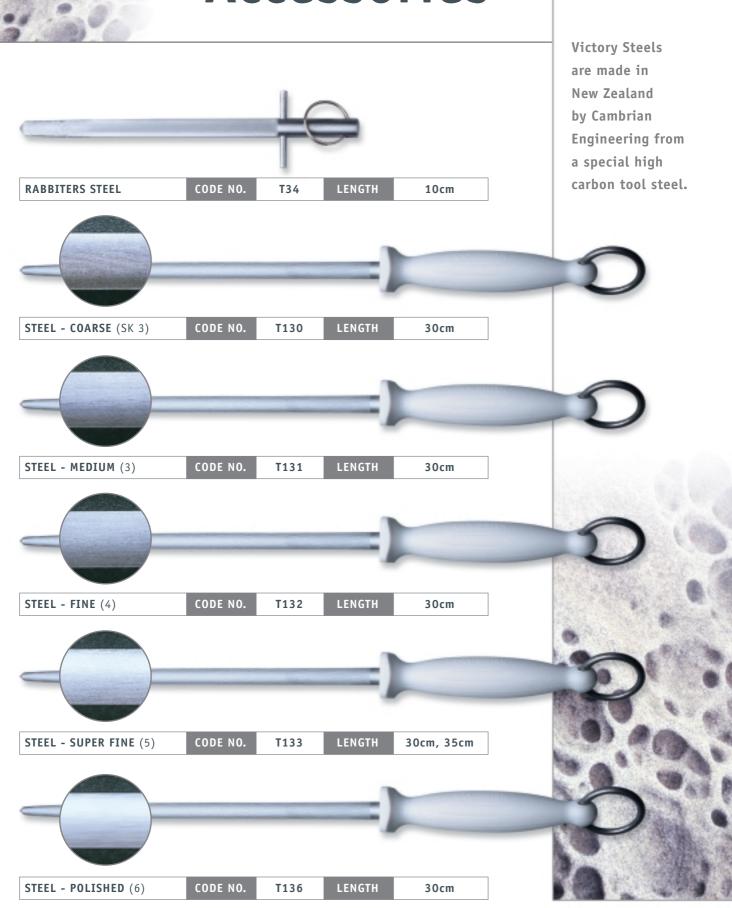
# Miscellaneous Knives







#### Accessories



# Accessories



**LEATHER SHEATH - BONING KNIFE** 

CODE NO.

**S1** 



LEATHER SHEATH - SKINNING KNIFE

CODE NO.

**S2** 



FISH FILLET WITH BELT LOOP OR FLAP

CODE NO.

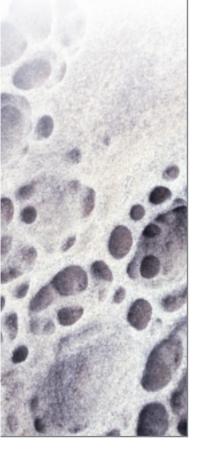
**S**3



FISH FILLET SHEATH - PLASTIC

CODE NO.

**S**4



COMBINATION STONE	CODE NO.	T120
FINE STONE	CODE NO.	T121
PLASTIC STONE HOLDER NOT SHOWN	CODE NO.	T125

#### \*\*\*\*\*\* VICTORY KNIVES

Victory® Knives have a lifetime guarantee

#### KNIFE CARE & SAFETY

- Wash and dry your knife after use
- Store in a safe and dry place
- Do not burn or overheat the blade when sharpening. This will cause damage.
- Only use the knife for its intended purpose

#### E. Goddard Limited

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