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**SWIBO®: A PIONEER AND ICON IN PROFESSIONAL KNIVES**

The first professional knife with a signal yellow handle, Swibo knives are ergonomic, safe and hygienic. Free from micro-pores and micro-fissures and sterilization-resistant, the handles are injection-moulded onto a blade in fine mirror-polished stainless steel.

Its natural ability to cut efficiently and its supple blade make it always ready for duty, while its strength and long life make this a tool that specialists can no longer do without.

**KNIFE**

Swibo® knives are ergonomic and well balanced. The Swibo® brand moulded into the handle and the Wenger / Swibo® hallmark on the blade guarantee the authenticity of a genuine Swibo® product.

**STEEL**

The blades are fashioned from stainless steel of superb quality.

Depending on the model their length ranges from 8 to 36 cm.

**BLADE**

Blades are very sharp with a keen but robust edge. The rounded ridge on the back of the blade greatly reduces all risks of injury.

**HANDLE**

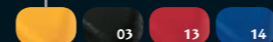
The traditional yellow Swibo® handle - black, red or blue on some models - is sealed onto the blade. This hard compound handle gives a comfortable hygienic and safe grip.

Recently released from Wenger is the new SwiboGrip® handle. A softer compound provides extra non-slip properties and a higher level of comfort in the hand.

**HYGIENE**

Resistant to sterilization at temperatures of up to 120°C, the knives meet international hygiene standards and can be cleaned in the dish washer, provided that a few precautions are taken: do not use over-aggressive cleaning products and avoid impacts with other blades or other hard materials.

*Same famous Swibo® blades, now with your choice of handle.*



6 05 25

Blade Protection. 160 mm

6 05 26

Blade Protection. 220 mm

6 05 27

Blade Protection. 300 mm

6 16 21

Scissor



6 18 00  
 Sharpener Pull-Through



6 18 01  
 Pocket Sharpener



**Boning knife**  
Blade: Rigid  
2 01 14 14 cm  
2 01 16 16 cm  
2 01 18 18 cm



**Carving knife**  
Blade: Semi-flexible  
2 03 18 18 cm  
2 03 20 20 cm



**Boning knife**  
Blade: Semi-flexible, curved  
2 04 11 11 cm  
2 04 13 13 cm  
2 04 16 16 cm



**Boning knife**  
Blade: Rigid, curved  
2 05 13 13 cm  
2 05 16 16 cm



**Boning knife**  
Blade: Flexible, curved  
2 06 11 11 cm  
2 06 13 13 cm  
2 06 16 16 cm



**Boning knife**  
Blade: Rigid, large  
2 07 16 16 cm



**Boning knife**  
Blade: Rigid, narrow  
2 08 10 10 cm  
2 08 13 13 cm  
2 08 16 16 cm



**Boning knife**  
Blade: Flexible, narrow  
2 09 13 13 cm  
2 09 16 16 cm



**Sticking knife**  
Blade: Rigid  
2 11 18 18 cm  
2 11 20 20 cm  
2 11 22 22 cm  
2 11 25 25 cm



**Boning and sticking knife**  
Blade: Rigid  
2 12 13 13 cm  
2 12 15 15 cm  
2 12 18 18 cm  
2 12 21 21 cm



**Boning knife**  
**Straight handle**  
Blade: Rigid  
2 13 14 14 cm



**Boning knife**  
**Straight handle**  
Blade: Rigid, narrow  
2 14 13 13 cm



**Boning knife**  
**Straight handle**  
Blade: Rigid, curved  
2 15 13 13 cm  
2 15 16 16 cm



**Boning knife**  
**Straight handle**  
Blade: Flexible, curved  
2 16 13 13 cm  
2 16 16 16 cm



**Boning and sticking knife**  
Blade: Flexible  
2 19 15 15 cm



**Skinning knife**  
Blade: Rigid, large  
2 21 14 14 cm  
2 21 16 16 cm  
2 21 18 18 cm



**Skinning knife**  
Blade: Rigid  
2 26 17 17 cm  
2 26 21 21 cm  
2 26 24 24 cm



**Skinning knife**  
Blade: Rigid  
2 27 15 15 cm  
2 27 18 18 cm



**Skinning knife**  
Blade: Rigid  
2 29 13 13 cm



**Butchers knife**  
Blade: Rigid  
2 31 21, 24 21, 24 cm  
2 31 26, 29 26, 29 cm  
2 31 31, 34 31, 34 cm



**Butchers knife, light**  
Blade: Semi-flexible  
2 33 31 31 cm



**Butchers knife**  
Blade: Rigid, curved  
2 34 20 20 cm  
2 34 26 26 cm



**Butchers knife, light**  
Blade: Rigid, curved  
2 35 22 22 cm  
2 35 26 26 cm



**Butchers knife**  
Blade: Rigid  
2 36 22 22 cm  
2 36 25 25 cm  
2 36 28 28 cm  
2 36 31 31 cm



**Butchers knife**  
Blade: Heavy and thick, 750 g.  
2 37 28 28 cm



**Butchers knife**  
Blade: Large  
2 39 28 28 cm  
2 39 32 32 cm  
2 39 36 36 cm



**Slicer**  
Blade: Flexible  
2 41 25 25 cm  
2 41 30 30 cm



**Slicer**  
Blade: Partially serrated  
2 42 25 25 cm  
2 42 30 30 cm



**Wavy edge slicer**  
Blade: Flexible, serrated  
2 43 25 25 cm  
2 43 30 30 cm  
2 43 35 35 cm



**Fluted slicer**  
Blade: Flexible, scalloped  
2 44 25 25 cm  
2 44 30 30 cm



**Fish knife**  
**Small handle**  
Blade: Flexible with scaler  
2 48 16 16 cm



**Fish knife**  
**Small handle**  
Blade: Flexible  
2 49 20 20 cm



**Fish knife**  
Blade: Flexible  
2 50 20 20 cm



**Cooks knife, heavy**  
Blade: Rigid  
2 51 21 21 cm  
2 51 26 26 cm  
2 51 31 31 cm



**Fish knife**  
Blade: Flexible, curved  
2 52 20 20 cm



**Cheese knife, two handles**  
Blade: Anti-stick etching  
2 70 28 28 cm



**Chopper, 400g.**  
2 75 18 18 cm



**Carving fork**  
2 91 19 19 cm



**Bread knife**  
Blade: Rigid, serrated  
3 61 122 01 22 cm



**Round Sharpening steel, hard chromium plated**  
2 81 30 30 cm  
(Standard cut)



**Oval Sharpening steel, hard chromium plated**  
2 82 30 30 cm (Standard cut)  
2 83 30 30 cm (Extra-fine cut)  
2 84 30 30 cm (Polished)



**Utility knife, serrated**  
Blade: Semi-flexible  
3 91 105 01 13 cm



**Paring knife, serrated**  
3 91 102 01 8 cm



**Paring knife, unserrated**  
3 91 101 01 8 cm



**Double-bladed peeler**  
3 91 138 01



**SWIBOGRIP** is the latest innovation from Wenger.  
A soft compound handle provides extra non-slip properties plus a higher level of comfort in the hand.

**Boning knife**  
Blade: Rigid, straight  
2 01 216 16 cm



**Boning knife**  
Blade: Semi-flexible, curved  
2 04 216 16 cm



**Boning knife**  
Blade: Rigid, curved  
2 05 216 16 cm



**Boning knife**  
Blade: Flexible, curved  
2 06 216 16 cm



**Boning knife**  
Blade: Rigid, narrow  
2 08 216 16 cm



**Boning knife**  
Blade: Flexible, narrow  
2 09 216 16 cm



**Fish knife with scaler**  
Blade: Flexible  
2 47 216 16 cm



**Fish knife**  
Blade: Flexible  
2 50 220 20 cm



**Fish knife**  
Blade: Flexible, curved  
2 52 220 20 cm

