



COLUMBUS trading A/S
Industrivej 22 E - Postboks 81
DK-3550 Slangerup
CVR nr: 75 16 20 14

E-mail: victorinox@columbus-trading.dk

Tlf : (+45) 47 33 98 98

Fax : (+45) 47 33 98 99

FØDEVAREDATABLAD

For overholdelse af EU direktiv 1935/2004/EU

Gældende for: VICTORINOX produkter. Knive med stål klinge og skæfter af hhv. træ, plast og fibrox samt keramiske knive og lommeknive.

Producent: VICTORINOX AG
Schmiedgasse 57
CH-6438 Ibach-Schwyz
Switzerland
VAT 179 503

Overensstemmelses-
erklæring: Producenten har med datablade og overensstemmelseerklæring garanteret for produkternes råvarematerialer, produktionsmetode samt kvalitet jf. EU direktiv 1935/2004/EU. Alle produkter er certificeret jf. SN EN ISO 8442-1 standard.

Fødevare, begrænsning: Nej.

Sporbarhed: Varerne er mærket, således at en hurtig og effektiv sortering samt evt. tilbagekaldelse kan finde sted. Sporbarheden er tilpasset det enkelte produkt.

Vi garanterer med dette dokument, at ovennævnte produkter overholder bestemmelserne i EU direktiv 1935/2004/EU, såfremt produkterne anvendes korrekt iflg. VICTORINOX datablade.

Columbus Trading A/S

Asger TUFvesson



VICTORINOX

Distributør for Danmark, Færøerne, Grønland og Island.



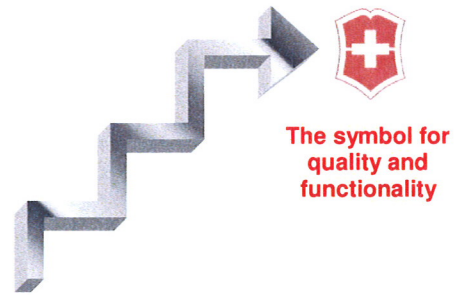
CH-6438 Ibach-Schwyz, Switzerland

Tel. +41 (0)41 81 81 211

Fax +41 (0)41 81 81 511

Internet www.victorinox.com

E-Mail info@victorinox.ch



The Victorinox Quality System

Since 1884, the quality of our products has been our first priority. This high quality awareness is reflected in our efficient quality system that covers the production of pocket multi-tools, household and professional knives.

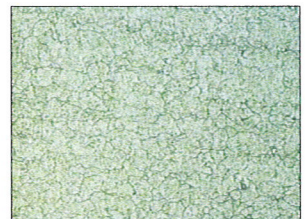
Receiving Inspection and Testing / incoming products

Receiving inspection ensures that incoming materials conform to quality specifications. This includes a precise measure and function check.

Incoming material - Lab verification

The Victorinox labs meet with the latest standard of engineering. They guarantee that only steel and plastic, which comply with our rigorous quality standards, are used in the manufacturing of our products. The steel consists of special alloys, which possess those material characteristics that are most important for the respective field of application.

- Inspection of alloy composition by means of spectrum analysis
With the spectrum analysis method, an electric arc is produced on the material under protective gas, so that parts of its surface melt and evaporate. With a prism, the electric arc is refracted into spectral colours and the intensity of the light is compared with a reference sample. On the basis of the spectrometric values, the alloy composition of the various metals can be calculated.
- Metallurgical inspections
A number of polished surfaces are produced so that the structure of the steel can be assessed. For this purpose, samples are cast in plastic, the metal surface is polished and subsequently etched with an acid. With this method, faults in materials can be easily detected.
- Edge retention test
The edge retention of blades is tested by means of special equipment, whereby a series of cutting tests are carried out. These tests allow for the verification of the effects on the edge retention of knives.



Process Control

The department managers have the responsibility to maintain, implement and improve the quality of our products. All employees are responsible for following quality procedures and for continuous, measurable improvement.

Final Inspection

Victorinox strives to maintain its world wide reputation by implementing such high standards of quality, functionality, design and finish.





CH-6438 Ibach-Schwyz, Switzerland
Tel. +41 (0)41 81 81 211
Fax +41 (0)41 81 81 511
Internet www.victorinox.com
E-Mail info@victorinox.ch



Interesting facts concerning table and kitchen knives made of stainless steel

Spoons, forks and metal goods like jugs, sinks and metal covers – all are made from highly alloyed, non-magnetic 18/8 or 18/10 chrome nickel steels. These steels contain 18 % chrome and 8 % to 10 % nickel. They are highly resistant to corrosion that can be caused by cooking salt from leftover food and regenerating salt.

Knife blades used to be made of hardenable carbon steel which was not resistant to rust. Because of this, hotels used special knife-cleaning machines and polishing paste to give the knife blades a shiny appearance. To save this time-consuming task the surface of the knife blades was chrome-plated.

Hardenable stainless steel for knife blades has been available only since 1921. The hardening process, at temperatures between 1010° C to 1060° C (1850° F to 1940° F), makes the blades hard, flexible and edge-retaining. The more carbon (0.3 to 1.0 %) this steel contains, the harder and more edge-retaining it can be tempered but the less rust-resistant it becomes. On the other hand, with less carbon content the rust-resistance is better but the edge-retaining capacity is worse. With a higher carbon content the inferior rust-resistance is improved by an addition of molybdenum. Knife blades made of chrome-nickel steel would be rust- and acid-resistant to a high degree but could be bent easily and would become blunt immediately.

Every single delivery of steel to the Victorinox manufacturing facility is analyzed and tested to determine which hardening and annealing temperature 160° C to 250° C (320° F to 482° F) guarantees the best edge-retaining capacity while preserving a sufficiently high rust-resistance. Victorinox sells about 7 million paring, table and household knives annually world-wide. Complaints relating to insufficient rust- and acid-resistance are insignificant, one for every 10'000 knives sold at the most.

Stains can develop

- if the knives are left uncleaned with saliferous or acidic leftovers

- if the dishwasher is not opened for a long period after the cleaning process and the knives are exposed to steam for too long
- when an aggressive or too much of a detergent is used

These stains can easily be removed with a metal cleaning agent.

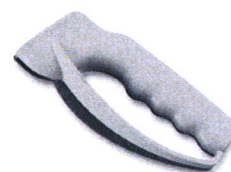
- In isolated cases knife blades can be affected by crevice-corrosion. This can occur when the knives are left wet for some time and come into contact with other metals thus producing a galvanic element. For this reason knife blades should not come into contact with spoons and forks in the dishwasher.

Cutting base

Hard cover plates made of natural or artificial stone should be avoided. A wooden board as cutting base should be used instead. As is the case with wooden handled knives, wooden cutting boards should not be cleaned in the dishwasher. The wood becomes swollen, bleached out and unsightly.

Resharpener

Blunt knife blades can be resharpened with a sharpening steel. The Victorinox knife sharpener (No. 7.8715) will enable you to do this job faster and more easily.



After years of use and resharpening, knife blades are bound to become thicker along the cutting edge thus making the resharpening process more difficult. It is therefore advisable to have the blade ground thinner and then polished along the sharpening edge by a professional. Great care must be taken so that the blade never gets hotter than 150° C (302° F) during the resharpening process.

Besteckpflege-Tipps

Bestecke gehören zu den pflegeleichtesten Gegenständen im Haushalt. Dennoch sollte die Hausfrau oder der ihr behilfliche Ehemann einige Tipps beachten, die gutes Aussehen und lange Lebensdauer der Bestecke gewährleisten.

- 1 Bestecke und Messer sollten möglichst bald nach Gebrauch gespült werden und nicht stundenlang angeschmutzt liegen bleiben.
- 2 Natürlich können Sie ihre Bestecke und Messer auch in der Spülmaschine reinigen. Nach dem Spülgang sollten sie jedoch möglichst bald aus der Maschine genommen werden. Sonst kann Kondenswasser leicht die Klingen beschädigen.
- 3 Bestecke mit Holzgriffen sollten nur dann maschinell gespült werden, wenn sie ausdrücklich als „spülmaschinengeeignet“ bezeichnet sind.
- 4 Wolkenartige Flecken auf der Messerklinge sollten mit einem Metallputzmittel abgewischt werden. Einmal reicht meistens aus, um die Klingen unempfindlich zu machen.
- 5 Silber verbindet sich bekanntlich mit Schwefel. Es läuft dadurch bräunlich an, besonders wenn es nicht täglich benutzt wird und im Besteckkasten liegt. Sie sollten deshalb die kleine Ausgabe nicht scheuen und Ihren Besteckkasten mit einem anlaufschützenden Tuch ausschlagen, das der Besteckhandel führt. Damit wird die "alle Jahre wieder"-Behandlung mit Silberputzwatte, Silberputzmittel oder Silbertauchbad meist überflüssig.
- 6 Stumpfe Messer werden auf einem Wetzstahl oder einem geeigneten Schärfapparat abgezogen. Am besten, Sie fragen den Fachhändler.

Industrieverband Schneid- und Haushaltswaren e.V.
42623 Solingen, Postfach 17 01 60, Telefon +49 (0)212 226 73-0

CH-6438 Ibach-Schwyz, Switzerland

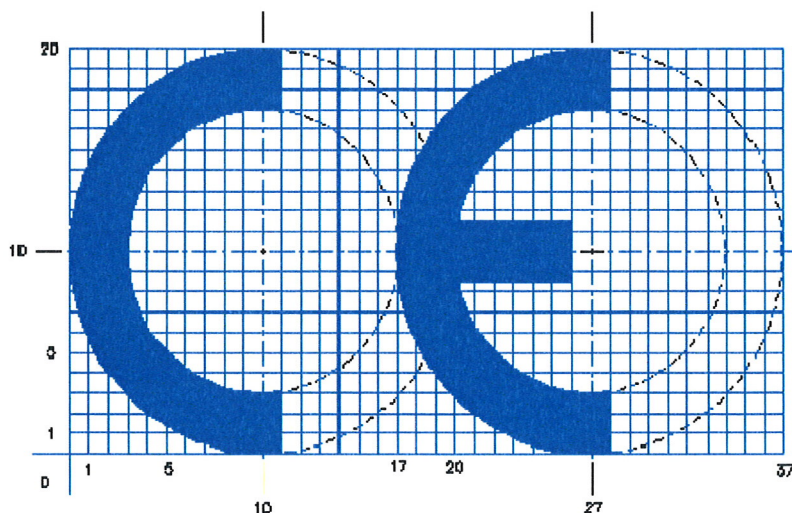
Tel. +41 (0)41 81 81 211

Fax +41 (0)41 81 81 511

Internet www.victorinox.com

E-Mail info@victorinox.ch

- Die CE-Kennzeichnung zeigt die Einhaltung grundlegender Sicherheits- und Gesundheitsanforderungen an.
- Das Kürzel CE kann man mit "Conformität mit Europa" übersetzen, also einer Übereinstimmung mit europäischen Regeln.
- Die CE-Kennzeichnung kann nur auf Basis einer aufgelisteten Richtlinie angebracht werden - eine freiwillige Kennzeichnung ist nicht möglich.
- Die CE-Kennzeichnung ist zwingend vorgeschrieben und anzubringen, bevor ein Produkt, das der CE-Kennzeichnung unterliegt, in den Verkehr gebracht oder in Betrieb genommen wird, es sei denn, spezielle Richtlinien sehen anders lautende Bestimmungen vor.
- Gelten für ein Produkt mehrere Richtlinien, die alle die CE-Kennzeichnung vorsehen, so bedeutet diese Kennzeichnung, dass von der Konformität des Produkts mit den Bestimmungen aller dieser Richtlinien auszugehen ist.
- Ein Produkt darf nur dann mit einer CE-Kennzeichnung versehen werden, wenn für das Produkt eine Richtlinie gilt, die die Anbringung der CE-Kennzeichnung vorsieht.





VICTORINOX

Declaration of compliance (SN EN 10204)

Since 1884, the quality and functionality of its products has been the primary objective at Victorinox. This high quality awareness is reflected in our efficient quality system that covers the production of pocket multi-tools, household and professional knives.

Stainless knife steel for professional and household knives

Material type according to SN EN ISO 8442-1: martensitic, stainless steel

material no.	abbreviation	C	Cr	Mo	V
	DIN	[%]	[%]	[%]	[%]
1.4110	X55CrMo14	0.48-0.60	13.0-15.0	0.50-0.80	≤ 0.15
1.4034	X46Cr13	0.43-0.50	12.5-14.5		

All material has been checked in accordance with test certificate 3.1 according to SN EN 10204. All specifications and directives meet the requirements of the SN EN ISO 8442-1 standard.



Polymers for knife handles

The following polymers (plastic materials) are used for the manufacture of kitchen, household and professional knives. They meet all the provisions of the directive **(EG) 1935/2004** which apply to them.

Kitchen and household knives
Professional knives (Fibrox)

Polypropylene (PP)
Polyamids (PA)
Thermoplastic Elastomers (TPE)

Temperature and sterilisation resistance of knife handles

Handle made from

	Fibrox	Polypropylene
Maximum temperature for use according to manufacturer's data	80 – 100 °C	80 – 100 °C
Maximum temperature for use, short-term	110 °C	100 °C
Steam sterilisation	150 °C	121 °C

VICTORINOX

Executive Management
Carl Elsener