

MORAKNIV®

Full range catalogue





Morakniv has been granted Royal Purveyor by His Majesty the King of Sweden. To be eligible for a royal warrant a company must supply goods or services to a member of the Royal Family. These companies may use the Greater Coat of Arms to indicate that they are holders of a royal warrant. A Morakniv is always a knife made in Sweden.

Morakniv throughout history

Since the 17th century knives made in Mora have been used by people all over the world. The Mora knife has become one of the most famous symbols of Sweden and over the years it has evolved from a simple everyday concept to the established brand Morakniv. Our knives are produced in Mora which gives us total control over the manufacturing process. A Morakniv is designed to stay extremely sharp. The steel of the blade is heat treated in a secret process which ensures that every knife has a blend of qualities (sharpness, strength, flexibility etc.) which is tailored to suit its purpose.

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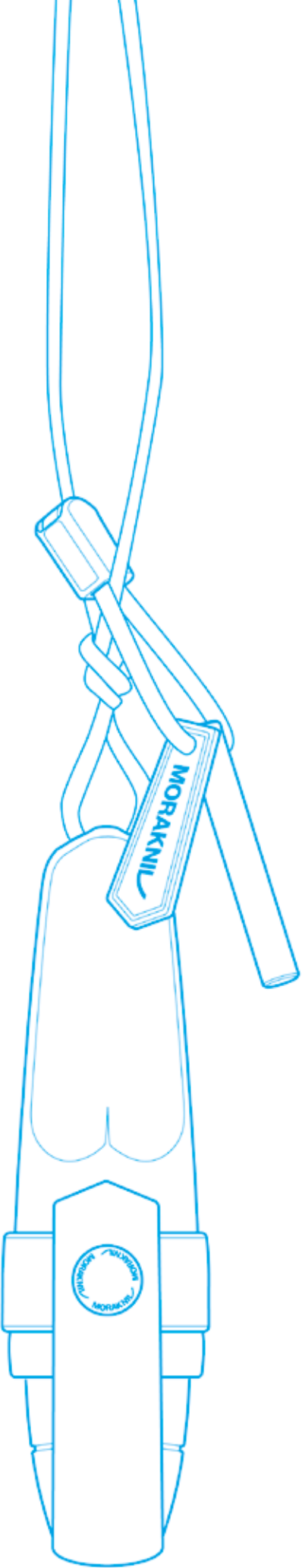
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A part of you since 1891

We've been part of the Swedish handicraft tradition since 1891. For more than 125 years we've manufactured knives for all kinds of people. For craftsmen always on the look out for their next building project, for home chefs who enjoy cooking dinner for their friends and family, for scouts who are always ready, for nature lovers who long for peace and quiet.

A Morakniv knife is always made in Mora, and each knife that leaves our factory holds the traditions and knowledge that we've gained over the years. Each knife is made to the highest quality so you can rest assured that your Morakniv knife is always there for you. It also holds those cherished memories of childhood adventures, and your hopes of memories still to be made. That's why Morakniv is always a part of you. Yesterday, today and tomorrow.

Always made in Mora, Sweden

Our factory is located in Mora – just as it was a century ago. This is where we manufacture all our knives using a combination of craftsman's skills and modern technology. Design, material and methods are all constantly refined by staff who have inherited generations of professional knowledge.

Morakniv has always been a universal tool with unique properties. The durable steel is hardened in Mora using a secret recipe. The knife edge has a grind that ensures it remains extremely sharp under frequent use over a long period of time. The tapered profile, ergonomic handle, balance and feel, power and precision are qualities that make the knife a natural companion wherever you go.





Our Lifetime Warranty

Your Morakniv is made to last

A knife from Morakniv is a robust tool that is meant to last. Morakniv guarantees that our knives are free from material, construction, or workmanship defects for the life of the product, and will last under normal use by following the care instructions. If the knife is defective due to materials, construction or workmanship, we will repair it at no cost or replace it with a new knife of the same or an equivalent model.*

Morakniv is proud and well known for our high quality. Our customers shall feel confident in buying a Morakniv and that it will last for a long time under tough conditions.

*Read more about the terms of the warranty on www.morakniv.se.

A close-up, slightly blurred photograph of a man with a light beard and mustache, smiling warmly at the camera. He is wearing a white shirt and is pointing his right index finger directly at the viewer. The background is out of focus, showing other people in a social setting.

Our Ambassadors

Together we go further

We work with a number of well-known outdoor recreation personalities, for example the survival expert Johan Skullman in Sweden, and the TV personality Dave Canterbury in the USA. For our kitchen range we've been collaborating with the famous chef Johan Jureskog for many years. When it comes to handicraft and woodcarving, the wood carving craftspeople Jögge Sundqvist and Beth Moen give us invaluable input on our handicraft knives. For our hoof product line, the recognized farrier Chris Gregory offers valuable input.

It's important for us that our partners and ambassadors share our values and are passionate about creating products that live up to the extremely high demands that the user places on their knife.



Beth Moen

Woodchips crunch lightly under foot in Beth Moen's workshop. This is where she creates beautiful pieces of handicraft from large blocks of wood. She's best known for her beautifully carved bowls that are often very large and impressive.

She's been working with her hands for more than 35 years and has been educated in both handicrafts and furniture carpentry. She also shares her wealth of knowledge as the lead teacher in wood at Sätergläntans college. The large bowls that have come to be somewhat of her hallmark require big trees. They often need to be almost half a meter in diameter for the pieces of art that then emerge.

Beth's long experience with wood handicraft makes her a goldmine of knowledge when we develop our knives. Her views on our craft knives generally, and our spoon knives in particular, help us to continuously improve our products to be as user-friendly as possible.



Jögge Sundqvist

Jögge Sundqvist, or surolle as he's known, is a craftsman through and through. As a wood worker and woodcarving artist he has become famous for his impressive ornaments and beautiful carved objects. He chisels out stools, chairs, knives, cupboards, spoons and trays, tablets, sculptures and word boards. He is a fourth generation craftsman and was brought up as part of the Swedish handicraft movement.

"There are probably few people who understand how difficult it is to get a really good carving knife, which is well balanced in terms of hardness, toughness, and softness in relation to the angles of the cutting edge. Morakniv is the best amongst all its competitors. I use one myself daily and also make the shafts myself. I probably have a few other handmade knives, but it's the Morakniv I want," says Jögge.



Johan Skullman

As a former military professional, Johan Skullman has spent time in most types of outdoor environments. Mountains, water, forest or jungle, irrespective of terrain he always has some trick or critical nugget of knowledge stored so that he can always take care of himself, or just make things more comfortable.

His long experience makes him a goldmine for both product developers and adventurers alike. His courses are as popular as they are exciting. Who doesn't want to know how to pack their rucksack in the most effective way, or be able to cook nutritious lichen when hunger strikes?

After 30 years of experience, Johan knows everything that's worth knowing about near-nature life. At Morakniv, we often call upon Johan for his expertise to help us test new products and provide ideas and suggestions for how the knives can be formed so that they're as user-friendly as possible in real-life situations.



Dave Canterbury

Dave Canterbury has more than 20 years of experience of bushcraft and survival skills. He's the founder of the popular Pathfinder School where he holds courses teaching basic skills that are invaluable if you suddenly find yourself alone in nature. His books have been on the New York Times best-seller lists and he's had his own TV series on the Discovery Channel. There's no doubt that Dave knows how to survive in the wilderness.

With Dave's massive knowledge and long experience in bushcraft and survival skills, he knows what a really good knife should be.

"You can end up in an emergency situation where your knife is your only lifeline, and that's when you want it to be a full tang. You can use it to work safely on larger masses of wood, which can save your life in the long run. The full tang can end up being your only life saver available," says Dave.



Johan Jureskog

Johan Jureskog is one of our most dedicated chefs. When it comes to preparing food it's clear, everything has to be perfect. Raw ingredients, kitchen tools, and presentation always must be of the highest quality. There's no doubt that his strong drive has delivered results as today he's one of our most famous chefs.

He's won the Olympic Games and World Championships in cooking. He's also won several prestigious prizes for himself, such as the Gastronomic Academy's gold medal. He runs the top Stockholm restaurants Rolfs Kök and AG, awarded Sweden's best meat restaurant for three years in a row.

Johan has worked with Morakniv to create the kitchen knives in the 1891 range. After his many years in the international restaurant industry he knows that good knives are critical to success in the kitchen. That's why Morakniv was his obvious choice and he joined us on the journey to create the ultimate kitchen knives.



Chris Gregory

Sparks literally fly around Chris Gregory. As a farrier, he often works at the anvil, forming the horseshoe before putting it onto the horse's hoof. He has been a professional farrier since the mid-80's and has won several international awards and recognitions for his work.

He also runs the well-known Heartland Horseshoeing School, together with his wife and son, where they hold intensive and tough courses teaching the craft of horseshoeing. And a craft is exactly what it is, knowing how to use the hammer at the anvil, and how the hoof knife should be handled in the right way when the horse is hoofed. Chris is a true craftsman.

Chris has developed a range of professional hoof care knives in cooperation with Morakniv. His deep knowledge of the characteristics of a really good farrier's knife has been invaluable in the process, and the result is both beautiful and effective. A perfect mix of form and functionality.

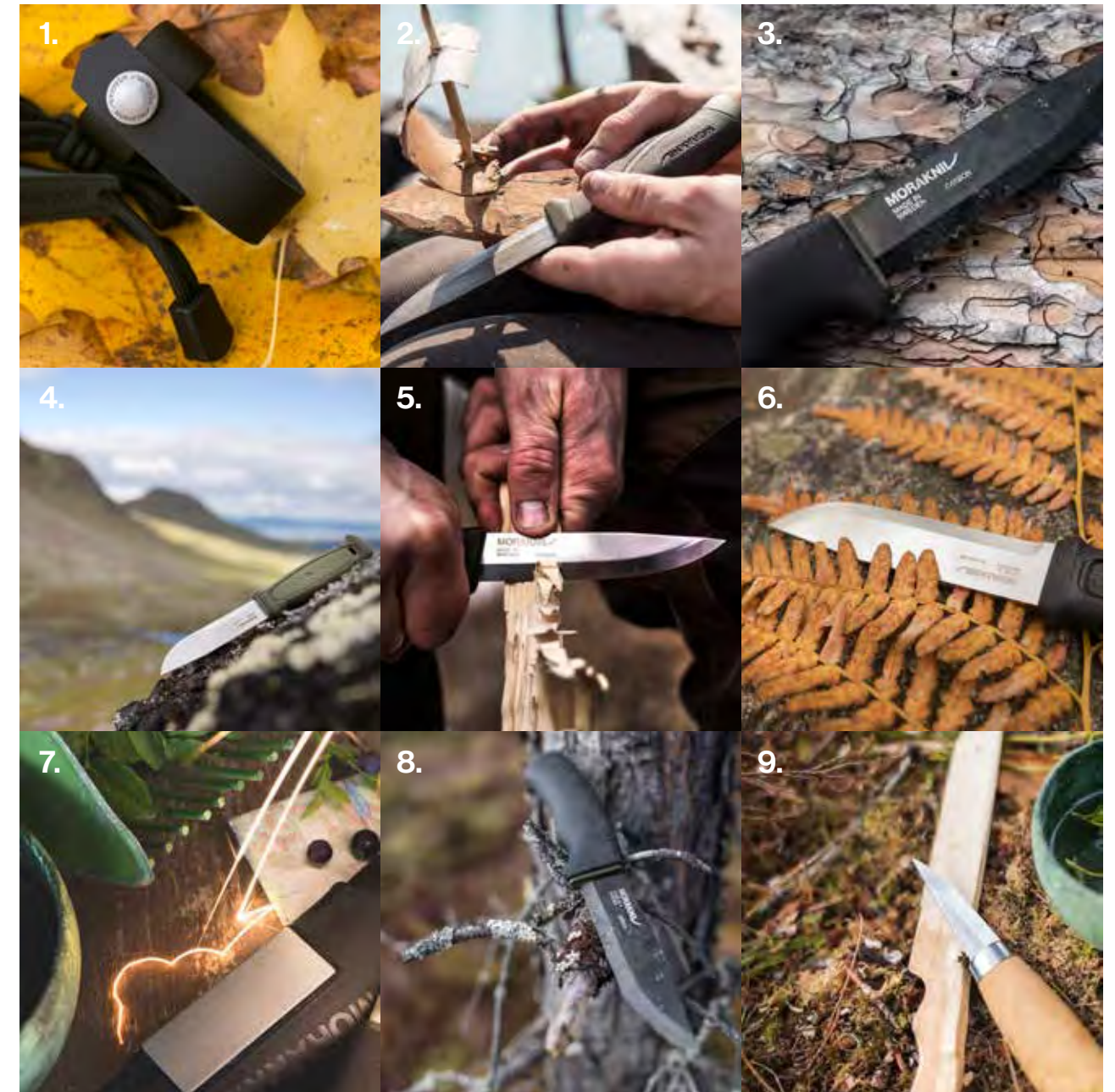
Morakniv® Outdoor

A part of your adventure

Sometimes we need a break from hectic daily life and what we love about nature is its ability to keep us firmly in the here and now. And of course, nature brings out our seemingly innate ability to make the smallest event into a big adventure. It doesn't matter to us when, where and how your special adventure happens, but we long to be with you and discover the possibilities around you. When the weekend gets that extra special touch as you sit by the campfire, with your own-carved sausage-stick in hand. When the morning mist has hardly lifted and the air trembles with excitement and expectation, right before the moose steps out of the forest. When the raindrops patter against the tent and your cold, damp toes slowly but surely start to thaw in your sleeping bag.

Whether you're off to the forest, mountains, lake or local park, the most important part is the experience. With a Morakniv knife in your bag you always have a trusty companion nearby. Whether you need to open a pack of sausages, make a fire, split some wood or help build a wind shelter, we are pleased to be at your service. Because we love adventures – and we'd love to join you on yours.





What adventure are you looking for?

1. Eldris Neck Knife kit **2.** Companion MG (S) **3.** Bushcraft Black **4.** Kansbol **5.** Companion MG (C)
6. Garberg **7.** Bushcraft Survival Black **8.** Bushcraft Tactical **9.** Woodcarving 120



The names that tell our story

Many small cottages and barns. The cattle graze on the plot outside and every morning starts before sunrise with milking the cows or goats. This was the scenery of the Swedish 'fäbod', a place where people historically spent their summers to work and let their cattle run free in the surrounding nature. It was also an important time for preparation of homemade butter and cheese for the winter.

In older days, the land closest to the village was used for cultivation during the summer and therefore people had to move the cattle away. Every village had their own 'fäbod', many times even two or more. This way, our ancestors could walk with their cattle from one settlement to another during the summer.

In the region around Mora there have always been many 'fäbodar' and many of them still exist today. The houses are mainly used as holiday cottages, where the descendants of the original farmers can escape the urban society and experience the genuine peace of nature.

Since traditions here in Mora are strong, still today, local farmers take their cattle out into the woods for a summer at the 'fäbod'.

Three of these places are called Eldris, Kansbol and Garberg - just like our newest knives. This is our way of paying tribute to our roots. To name our knives after the places and the people is a way of making our ancestors and the surroundings of Mora parts of who we at Morakniv are today. It becomes our interpretation of the life once lived at the 'fäbod' of Eldris, Kansbol and Garberg.

New parts of your Adventue

Remember the childhood days. The moments in the woods when adventure always was close by. The times by the lake, where hours and hours where spent waiting for the fish to strike. The sparking fire while relaxing after a day outside in the snow. These are all warm sparks of history that inspires you to go outside in search of your next little big adventure.

No matter the size of your very own adventure, a reliable partner is always needed. In any of our knife models you can find just that. We have a knife for starting that fire, for cutting that fishing line or for batoning that log. With a Morakniv in your backpack, around your neck or on your hip you're more than ready to catch those memorable moments.

In our three outdoor news - Eldris, Kansbol and Garberg - you can find a knife for every occasion. No matter if you are the hardcore survivor, the discovering nature lover or the urban outdoor enjoyer, we have a knife for you. Because a Morakniv is more than just a knife, it's a part of you and your adventure.



Eldris

Morakniv Eldris is a pocket size fixed blade knife that will amaze you with its versatility. Its precision blade and ground spine are compatible with a fire starter and the Swedish stainless steel (12C27) is heat treated to highest quality in our factory in Mora, Sweden. The knife's compact design and allround convenience make you want to bring it on every outdoor adventure. You can also take your Eldris to the next level with the flexible neck knife kit, containing a small fire starter, a secondary lock and a multi-purpose paracord, to enable an even greater use of the knife.



Morakniv Eldris Green	
Blade thickness:	2 mm
Blade length:	59 mm
Total length:	143 mm
Item No. 1 pcs box/5 ctn:	12651
Item No. 1 pcs-PinPac 5/ctn:	12867

Morakniv Eldris Neck Knife Kit Green	
Item No. 1 pcs box/5 ctn:	12633
Item No. 1 pcs-PinPac 5/ctn:	12862



Morakniv Eldris Blue	
Blade thickness:	2 mm
Blade length:	59 mm
Total length:	143 mm
Item No. 1 pcs box/5 ctn:	12649
Item No. 1 pcs-PinPac 5/ctn:	12866

Morakniv Eldris Neck Knife Kit Blue	
Item No. 1 pcs box/5 ctn:	12631
Item No. 1 pcs-PinPac 5/ctn:	12551



Morakniv Eldris Red	
Blade thickness:	2 mm
Blade length:	59 mm
Total length:	143 mm
Item No. 1 pcs box/5 ctn:	12648
Item No. 1 pcs-PinPac 5/ctn:	12869

Morakniv Eldris Neck Knife Kit Red	
Item No. 1 pcs box/5 ctn:	12630
Item No. 1 pcs-PinPac 5/ctn:	12864



Morakniv Eldris Yellow	
Blade thickness:	2 mm
Blade length:	59 mm
Total length:	143 mm
Item No. 5 pcs/ctn:	12650
Item No. 1 pcs-PinPac 5/ctn:	12868

Morakniv Eldris Neck Knife Kit Yellow	
Item No. 1 pcs box/5 ctn:	12632
Item No. 1 pcs-PinPac 5/ctn:	12863



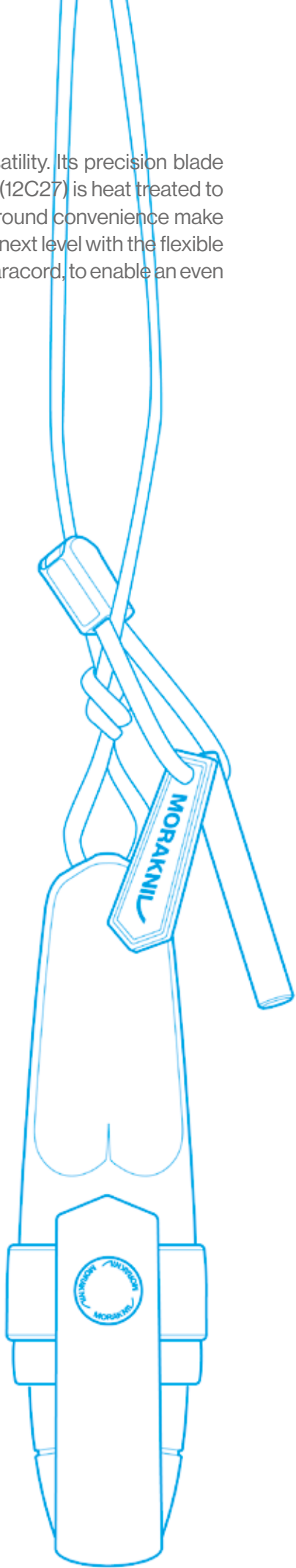
Morakniv Eldris Black	
Blade thickness:	2 mm
Blade length:	59 mm
Total length:	143 mm
Item No. 5 pcs/ctn:	12647
Item No. 1 pcs-PinPac 5/ctn:	12870

Morakniv Eldris Neck Knife Kit Black	
Item No. 1 pcs box/5 ctn:	12629
Item No. 1 pcs-PinPac 5/ctn:	12865



Morakniv Eldris: Color Mix	
Blade thickness:	2 mm
Blade length:	59 mm
Total length:	143 mm
Item No. 1 pcs box/5 ctn:	12770

Morakniv Eldris Neck Knife Kit: Color Mix	
Item No. 1 pcs box/5 ctn:	12771



Coil shape

The coil shape in the heart of the knife is strongly related to the heritage of Morakniv. The knife with the red coil shaped handle is probably as well known as the famous Dala horse in Sweden.

Click lock

The handle has a built-in click lock between the sheath and handle to ensure that the knife stays in place when worn around the neck.

Rugged core

The core of the handle, visible in the barrel shape, is made of polypropylene. It is a polymer that makes the knife and the handle very rugged.

Steel

The blade is 2 mm thick and 56 mm long (or in this case short). It is made of high-quality Swedish stainless steel (12C27) that is treated to the highest quality in our own factory.

Scandi grind

The knife is grinded with a scandi grind which makes it easy to keep sharp.

Landscape weapon

The two crossed arrows with the crown is the county crest of the Swedish province Dalarna. We have placed the Morakniv edition of the crest on the sheath. We have added our founding year 1891, and the result is a tribute to the region as well as to our heritage.

Protective polymer

The sheath is made of polypropylene, a polymer that makes it rugged, and thereby provides an excellent protection of the knife.

Hole

The rear part of the handle has a hole for fastening a Lanyard, rope or other gadgets according to preference.

Pattern

The rhombus pattern is a traditional pattern that is present in many variations in Mora and the region of Dalarna. In the handle, the pattern provides a significantly improved grip. Beside its high functionality, it also pays a tribute to our region and history.

Handle shape

The symmetrical handle allows flexible use of the knife with a two-way fit in the sheath. The drop design on the back is big enough to keep the knife steady in your hand.

Secure grip

The outer shell is made of TPE, a rubbery polymer that provides a firm and secure grip.

Blade finish

The blade has a semi-matte finish appreciated among the outdoor community.

Grinded spine

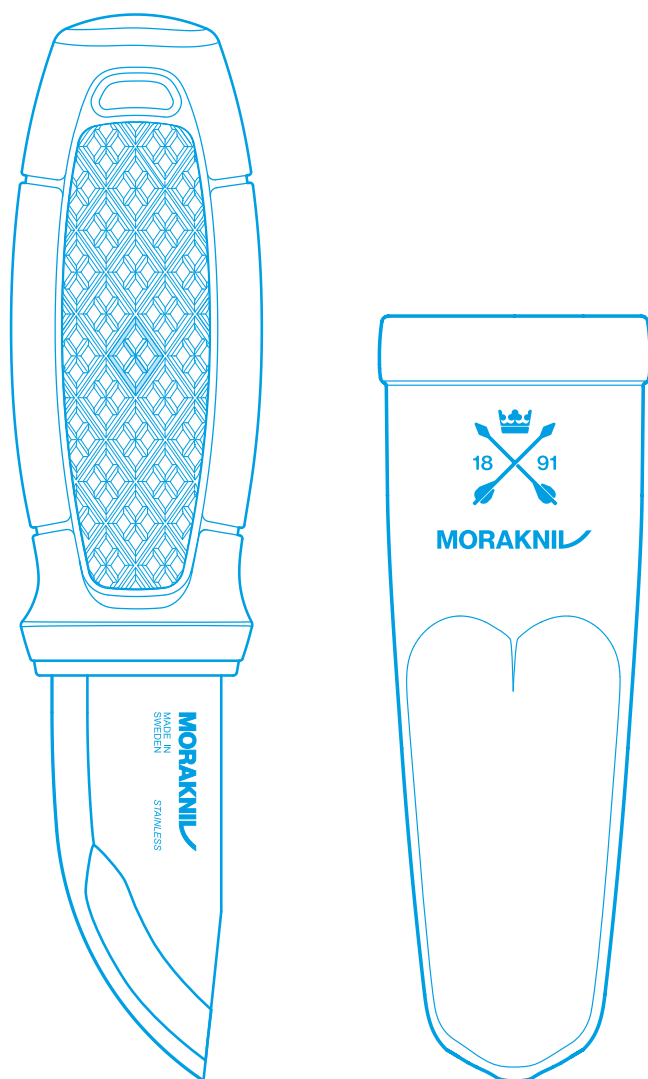
The spine of the blade is ground to make the edge perfect for use with a fire starter. This means that you do not need to use the edge of the blade when starting your fire, which makes your knife stay sharp for longer.

Symmetrical

As with the knife, the symmetry of the sheath is of big importance, since it allows you to place the knife in the sheath from both sides.

Sheath shape

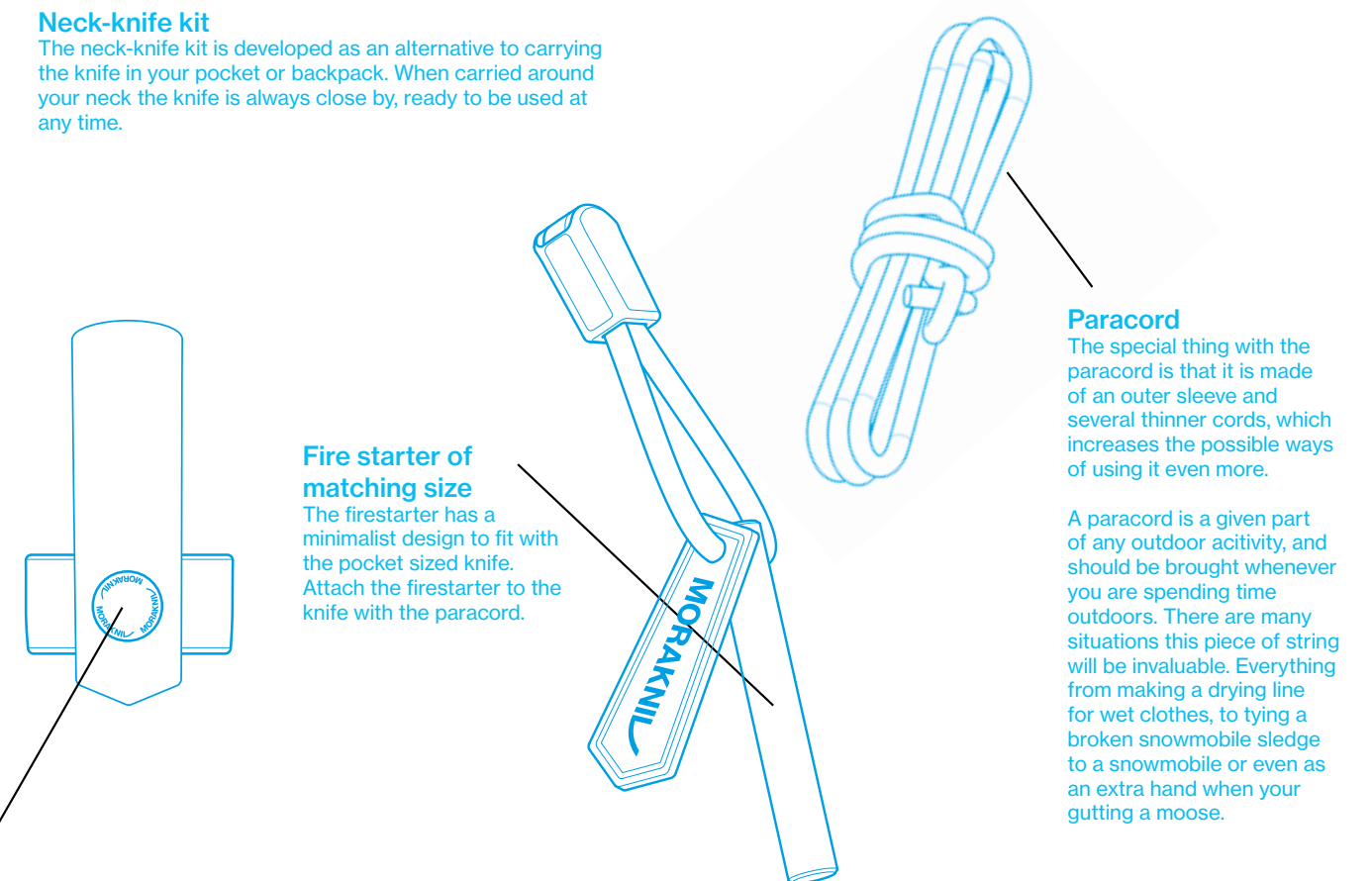
The sheath is strongly inspired by sheaths first made in the beginning of the 1900's. Sheaths that today can be found on the classic line of knives, and look that looks almost the same as they did back then. The heart shaped cavities on the sheath, the symmetrical appearance and the triangle shaped tip is a trademark of a classic Morakniv sheath.





Morakniv®

Neck-knife kit
The neck-knife kit is developed as an alternative to carrying the knife in your pocket or backpack. When carried around your neck the knife is always close by, ready to be used at any time.







Garberg

Morakniv Garberg is a powerful full tang knife designed to perform the toughest tasks it encounters. It's the most robust knife we've ever made and the revolutionary new handle material is nearly unbreakable. The 3.2 mm thick blade is made from high-grade Swedish stainless steel (14C28N), treated according to our renowned recipe to make it even stronger and more durable. The blade has a Scandi-grind profile that makes it easy to keep sharp and a ground spine compatible with a fire starter. It is available in two sheath versions: One in exclusive leather and one with the highly functional Morakniv Multi-Mount.



Morakniv Garberg

The sheath is made from 3 mm thick premium high quality black leather. It has a sturdy and generous cover that is easy to open and makes sure the knife stays securely in place. The back of the sheath has a belt loop from the same high-quality leather. This natural material is something that will look and feel better the more you use it. It simply gets better with time and is something you can enjoy for the rest of your life.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	229 mm
Item No. 1 pcs box/5 ctn:	12635

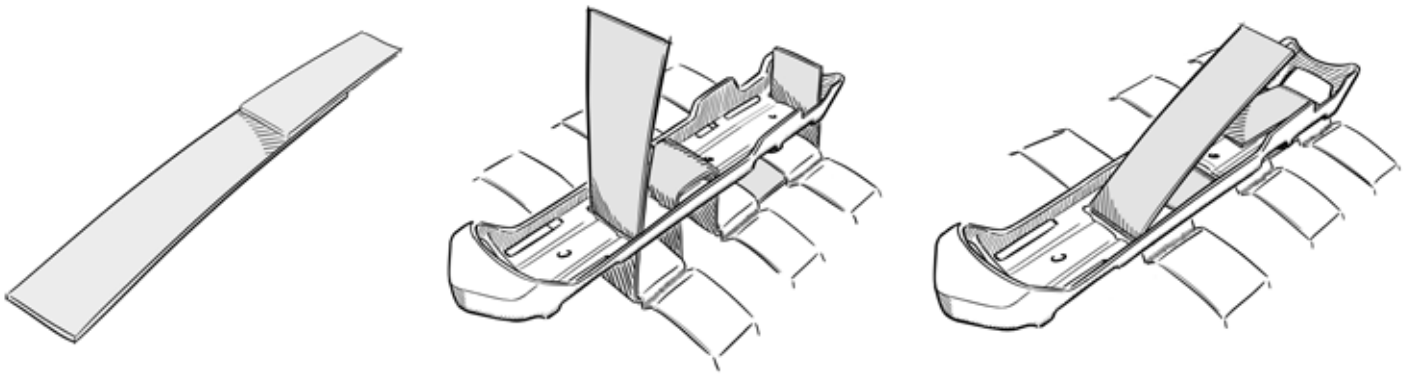
Morakniv Garberg Multi-Mount

The Morakniv Multi-Mount is a versatile mounting solution that takes your knife use to the next level. It allows the knife to be mounted virtually anywhere you want. It is compatible with the MOLLE standard mounting system. It has strategically placed screw holes and slots for different types of straps. The knife is kept safe in the mount with a hook and loop strap. It allows a secure mounting as well as a fast and easy attachment.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	229 mm
Item No. 1 pcs box/5 ctn:	12642

Let your creative juices flow

Only your imagination can limit your possibilities with our Multi-Mount. The range of mounting options is endless, thanks to its hook and loop strap, various straps, holes, and notches. And of course, it is MOLLE compatible.



Kansbol

Morakniv Kansbol is the ultimate allround knife. While in the woods, on a hike, hunting or at sea, it's the perfect partner. The Swedish stainless steel (12C27) is specially heat treated to enhance strength and long-lasting sharpness. The blade is profile shaped for added precision and the spine is ground so that it can be used with a fire starter. Combined with a firm, secure grip and superb feel this means that you'll never want to be without it, making your Morakniv a part of you.



Morakniv Kansbol
The sheath is made of polypropen, a polymer that makes it rugged, and thereby provides an excellent protection of the knife. Both the knife and the sheath is symmetrical, which enables both left and right hand use. It also allows you to place the knife in the sheath from both sides.

Blade thickness:	2,5 mm
Blade length:	109 mm
Total length:	226 mm
Item No. 1 pcs box/5 ctn:	12634
Item No. 1 pcs-PinPac 5/ctn:	12872

Morakniv Kansbol Multi-Mount
The Morakniv Multi-Mount is a versatile mounting solution that takes your knife use to the next level. It allows the knife to be mounted virtually anywhere you want. It is compatible with the MOLLE standard mounting system. It has strategically placed screw holes and slots for different types of straps. The knife is kept safe in the mount with a hook and loop strap. It allows a secure mounting as well as a fast and easy attachment.

Blade thickness:	2,5 mm
Blade length:	109 mm
Total length:	226 mm
Item No. 1 pcs box/5 ctn:	12645

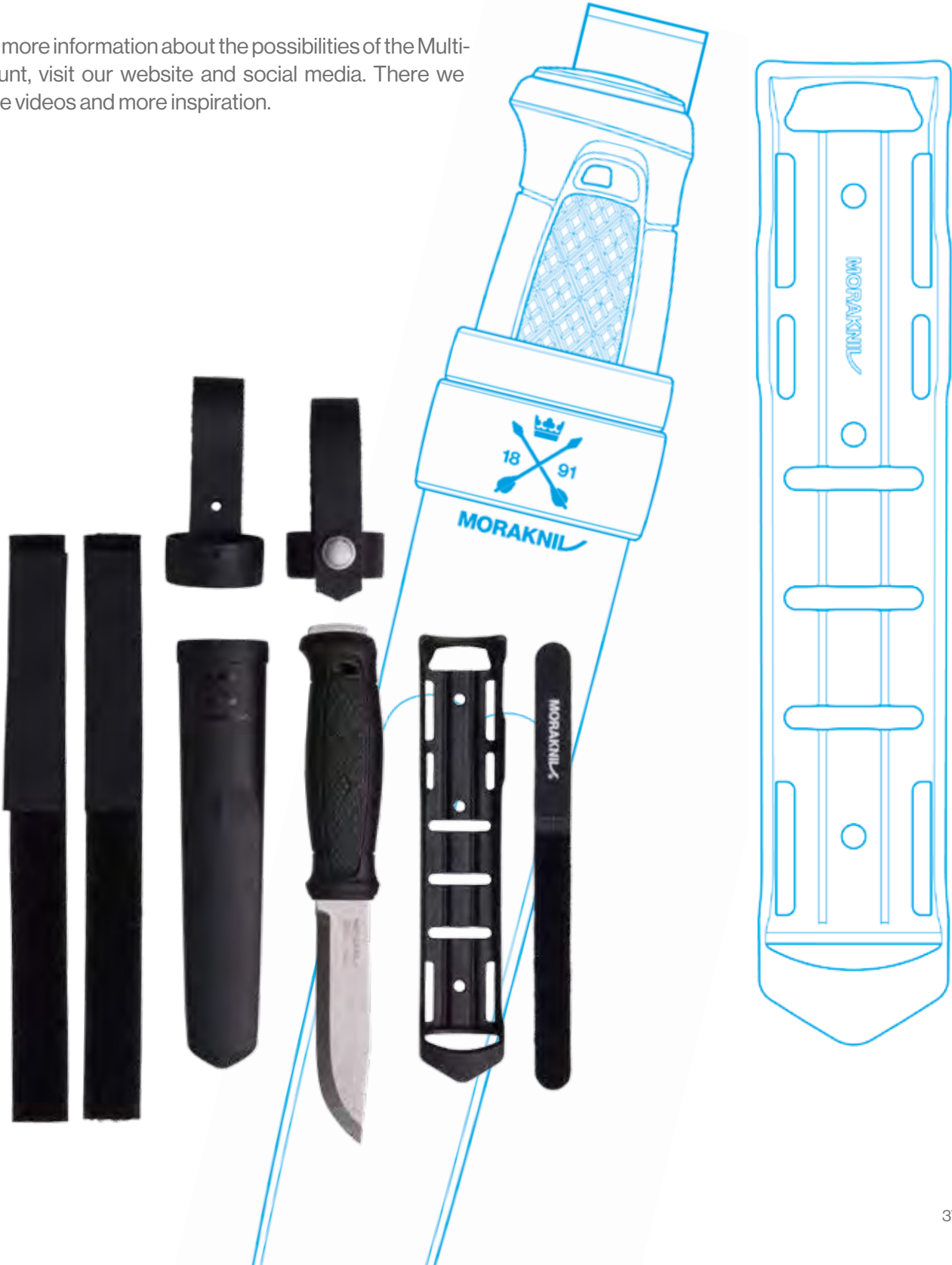


Multi-Mount

Multi-Mount is a versatile mounting solution for Morakniv Garberg and Morakniv Kansbol. You can mount the knife almost wherever you want, and you can attach and detach it fast. Of course it's also possible to take the knife directly out of its sheath for even faster use.

Together with the Multi-Mount fastening system, your knife is just seconds away. Place it on your snowmobile, canoe, or ATV - when the knife is placed in the holder it can take a bumpy ride on any vehicle. Attach and detach the knife from the mount in just a couple of seconds. Of course, it is also possible to just take the knife straight out of the sheath and use it. It is compatible with the MOLLE standard mounting system, and has strategically placed screw holes and slots for different types of straps.

For more information about the possibilities of the Multi-Mount, visit our website and social media. There we have videos and more inspiration.



Companion

After confirming that a really good entry-level knife was needed, we developed Companion in the same spirit as Bushcraft. After the preliminary model, the range was expanded with other kinds of models – everything from MG and fluorescent orange, to the bright color mixes. After a while, Companion HeavyDuty also arrived with its slightly stronger handle and thicker blade. Today, we are in the midst of adding stainless HD blades to the range. Since then things have just rolled along and Companion constantly wins new fans.



Morakniv Companion Blue
Ergonomic handle with a soft high friction grip. Blade of stainless steel. Color-matching polymer sheath in with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	12159
Item No. 1 pcs-PinPac 5/ctn:	12093



Morakniv Companion Orange
Ergonomic handle with a soft high friction grip. Blade of stainless steel. Color-matching polymer sheath in with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	11824
Item No. 1 pcs-PinPac 5/ctn:	12090



Morakniv Companion Green
Ergonomic handle with a soft high friction grip. Blade of stainless steel. Color-matching polymer sheath in with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	12158
Item No. 1 pcs-PinPac 5/ctn:	12091



Morakniv Companion Magenta
Ergonomic handle with a soft high friction grip. Blade of stainless steel. Color-matching polymer sheath in with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	12157
Item No. 1 pcs-PinPac 5/ctn:	12094



Morakniv Companion Black
Ergonomic handle with a soft high friction grip. Blade of stainless steel. Color-matching polymer sheath in with a belt clip.

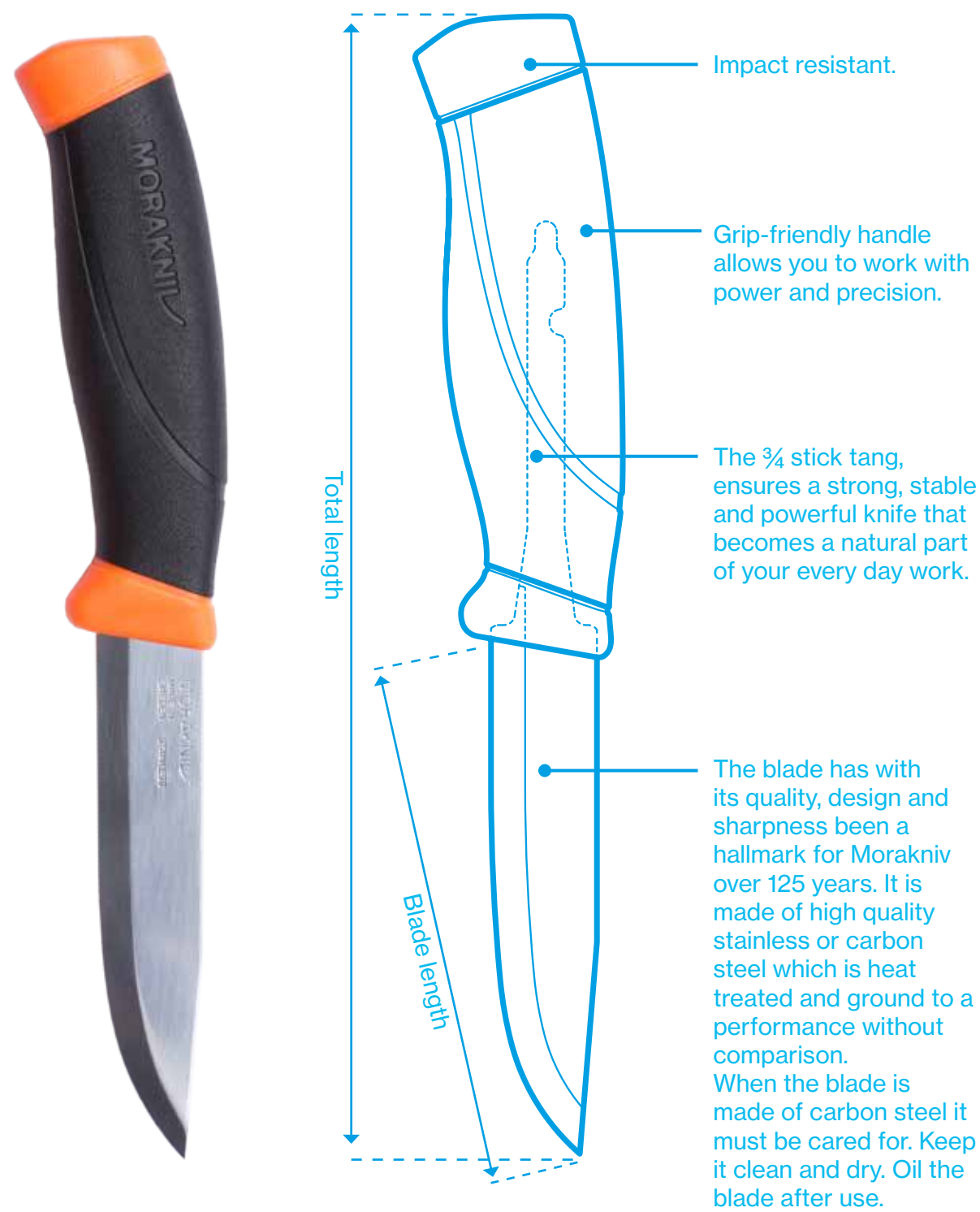
Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	12141
Item No. 1 pcs-PinPac 5/ctn:	12092



Morakniv Companion Color mix
Ergonomic handle with a soft high friction grip. Blade of stainless steel. Color-matching polymer sheath in with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	12884





A reliable Companion

Companion is our ultimate all-round knife and also one of our most popular models. There's something for everybody amongst the different knives, whether you're planning a trip to the hut by the lake or a more survival-themed adventure. The basic Companion model is a perfect entry-level model for young or new knife users. After that it's simply about advancing and continuing to discover. Choose between stainless or carbon steel, find your favorite color, or think about whether you need a somewhat thicker blade. There's a Companion for everybody.

Morakniv Companion F Rescue
Blade of stainless steel with a serrated blade, perfect for cutting rope, nylon and fiber. The safety tip prevents injuries. The red fluorescent polymer sheath makes it easy to locate the knife. The sheath comes with a belt clip.

Blade thickness:	2,5 mm
Blade length:	99 mm
Total length:	214 mm
Item No. 15pcs-display:	11828
Item No. 1 pcs-PinPac 5/ctn:	12213

Morakniv Companion F Serrated
The serrated edge has been developed for cutting rope, nylon and fiber. The stainless steel stays sharp for a long time - so you can focus on the job in hand. The fluorescent polymer sheath is highly visible and comes with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	11829
Item No. 1 pcs-PinPac 5/ctn:	12214

Morakniv Companion HeavyDuty F (C)
Powerful tool with a slightly thicker blade of carbon steel and an extra large ergonomic handle with a soft high friction grip. The fluorescent color provides high visibility and makes it easy to locate in all conditions.

Blade thickness:	3,2 mm
Blade length:	104 mm
Total length:	224 mm
Item No. 1 pcs-PinPac 5/ctn:	12211
Item No. 1 pcs-box 20/ctn:	12495

Morakniv Companion MG (C)
Blade of carbon steel. Contoured high friction grip. Dark green polymer sheath with a belt clip. Non ground blade spine.

Blade thickness:	2,0 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	11863
Item No. 1 pcs-PinPac 5/ctn:	12216

Morakniv Companion MG (S)
Blade of Swedish stainless steel. Contoured high friction grip. Dark green polymer sheath with a belt clip.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	11827
Item No. 1 pcs-PinPac 5/ctn:	12215

Morakniv Companion HeavyDuty MG (C)
The knife has a slightly thicker blade of carbon steel with high load capacity that is easily re-sharpened. A very powerful and reliable knife in a color that blends in with your equipment. Polymer sheath with a belt clip.

Blade thickness:	3,2 mm
Blade length:	104 mm
Total length:	224 mm
Item No. 1 pcs-PinPac 5/ctn:	12210
Item No. 1 pcs-box 20/ctn:	12494

Children and Junior

It's completely silent and concentration is total. All focus is on carving the stick, sliver by sliver, on carefully evening out the edges of the piece of wood. Is it going to be a bark boat? A barbecue stick? Or maybe even a butter knife? Working with a knife and a carving subject can give long moments of pleasure. It gives adult and children alike an almost meditative feeling of being in the present.

As always when working with a knife, one needs to have respect for the tool, both adults and children alike. When we carve wood together with children, we need to be aware of what we do with the knife, how we carve and how we behave. Here we've collected a set of models that are suitable for work with younger apprentices.

Given that these are mainly intended for younger knife users, the safety aspect is of course of primary importance. The handle is adapted for children's hands, the finger guard prevents fingers from sliding down onto the blade, and even the rounded point prevents pricking injuries.



Morakniv Scout 39
A classic outdoor knife with double finger protection and a birch wood handle. Blade of Swedish stainless steel. Bright leather sheath.

Blade thickness:	2,0 mm
Blade length:	87 mm
Total length:	180 mm
Item No. 1 pcs-PinPac 5/ctn:	11843



Junior Carving Knife 73/164
Carving knife for children with a carbon steel blade. Oiled birch wood handle. Polymer sheath.

Blade thickness:	2,5 mm
Blade length:	76 mm
Total length:	170 mm
Item No. 10 pcs-bulk:	111-2103
Item No. 5 pcs PinPac:	12154



Morakniv Rookie
A knife with an extra round tip perfect for the knife rookie. Stainless steel blade and handle made of birch wood. Black polymer sheath.

Blade thickness:	2,0 mm
Blade length:	72 mm
Total length:	166 mm
Item No. 1 pcs-PinPac 5/ctn:	12991



Morakniv Scout 39 Safe, Blue
A classic outdoor knife with double finger protection and a birch wood handle. The knife has a blade of Swedish stainless steel with a blunt safety tip. The knives have a black leather sheath. We use non-toxic paints.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	178 mm
Item No. 1 pcs-PinPac 5/ctn:	12021



Morakniv Scout 39 Safe, Cerise
A classic outdoor knife with double finger protection and a birch wood handle. The knife has a blade of Swedish stainless steel with a blunt safety tip. The knives have a black leather sheath. We use non-toxic paints.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	178 mm
Item No. 1 pcs-PinPac 5/ctn:	12024



Morakniv Scout 39 Safe, Green
A classic outdoor knife with double finger protection and a birch wood handle. The knife has a blade of Swedish stainless steel with a blunt safety tip. The knives have a black leather sheath. We use non-toxic paints.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	178mm
Item No. 1 pcs-PinPac 5/ctn:	12022



Morakniv Scout 39 Safe, Orange
A classic outdoor knife with double finger protection and a birch wood handle. The knife has a blade of Swedish stainless steel with a blunt safety tip. The knives have a black leather sheath. We use non-toxic paints.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	178 mm
Item No. 1 pcs-PinPac 5/ctn:	12287



Morakniv Scout 39 Safe, Black
A classic outdoor knife with double finger protection and a birch wood handle. The knife has a blade of Swedish stainless steel with a blunt safety tip. The knives have a black leather sheath. We use non-toxic paints.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	178 mm
Item No. 1 pcs-PinPac 5/ctn:	12480



Morakniv Scout 39 Safe, Colormix
A classic outdoor knife with double finger protection and a birch wood handle. The knife has a blade of Swedish stainless steel with a blunt safety tip. The knives have a black leather sheath. We use non-toxic paints.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	178mm
Item No. 15-display:	12885



The traditional Scout knife

For many, the Scout knife is the first contact with a knife as a tool and sitting carving a piece of bark or a stick invokes memories of childhood summers. The small handle and double finger guard have been standout features of these colorful knives. With this in your rucksack, you always were, and are, ready for a trip into nature.

The Scout knives were developed in the beginning of the 1930's. When this knife first saw the light of day, the new, flat knife sheath was a differentiating detail. It was both simple to sew and manufacture, so the entire knife became commercially viable and popular.

From a production standpoint, it was also a plus that the knife sheaths were made of leather, flat and easy to sew. But since those times, the Scout knife has become an even more popular model – maybe just because of the handy size and the smooth, flat cover.

Fishing Comfort

These models are perfect for your fishing trip so you can descale your catch of the day with ease. The blades are simple to work with, while the convenient size and knife cover make it easy to keep in your rucksack or belt. You just need to cast off and wait for a bite. The combination of the blades and the rubber handles make these knives optimal for fishing when you need to be able to work safely and efficiently in damp environments. The patterned friction grip made of TPE rubber reduces the risk of slipping if your hands are wet. What's more, rubber doesn't conduct cold making the knife convenient to work with all year round.



Morakniv Fishing Comfort Fillet 155
A long filleting knife with a blade of Swedish stainless steel. Patterned high-friction grip handle. Polymer EasyClean sheath with two interchangeable belt clips.

Blade thickness:	1,9 mm
Blade length:	155 mm
Total length:	270 mm
Item No. 1 pcs-PinPac 5/ctn:	11892



Morakniv Fishing Comfort Scaler 150
A long allround knife with a serrated back for scaling, and a blade of Swedish stainless steel. Patterned high-friction grip and a polymer Easy Clean sheath with two interchangeable belt clips.

Blade thickness:	2,0 mm
Blade length:	150 mm
Total length:	265 mm
Item No. 1 pcs-PinPac 5/ctn:	11893



Morakniv Fishing Comfort Fillet 090
Short filleting knife with a blade of Swedish stainless steel. Patterned high-friction grip handle.

Blade thickness:	1,2 mm
Blade length:	90 mm
Total length:	200mm
Item No. 1 pcs-PinPac 5/ctn:	12207



Morakniv Fishing Comfort Scaler 098
Short cleaning knife with a serrated back for scaling. Suitable for carving. Blade of Swedish stainless steel. Patterned high-friction grip handle.

Blade thickness:	2,0 mm
Blade length:	98 mm
Total length:	213 mm
Item No. 1 pcs-PinPac 5/ctn:	12208



Bushcraft

Bushcraft is about getting to know nature, about having the knowledge needed to be in nature and survive there. It can include knowing which plants you can eat, how you make fire, or how you use a knife and an axe. We've kept these skills in mind when designing our Bushcraft knives.

These are knives with sturdy blades that withstand splitting wood and are adapted to use with a fire starter. Certain models have both a fire starter and diamond sharpener integrated in the sheath so that you really have everything you need in one place. The handles are made of an easy-grip polymer so that the knife always feels steady and safe in your hands when it's time to work.



Morakniv Bushcraft Black SRT
It is sturdy, robust and the SRT model has a half-serrated blade - perfect for cutting rope and fiber. The stainless steel makes the blade easy to maintain, and the DLC-coating decreases blade reflections. The spine is ground especially for use with a fire starter. It comes with a polymer sheath, loop and interchangeable belt clip.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-PinPac 5/ctn:	12417
Item No. 1 pcs-box 20/ctn:	12491



Morakniv Bushcraft Black
A sturdy knife with a blade of specially heat treated carbon steel that is very resistant to breakage. The black DLC-coating protects against corrosion and prevents blade reflections. The spine is ground specially for use with a fire starter. It comes with a polymer sheath with loop and interchangeable belt clip.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-PinPac 5/ctn:	10791
Item No. 1 pcs-box 20/ctn:	12490



Morakniv Survival Orange
The razor sharp stainless steel blade has a distinct tip. The robust highly visible sheath is provided with a fire starter and as well as a diamond sharpener. The spine of the blade has been ground especially for use with the fire starter. The sheath comes with an interchangeable belt clip and a belt loop. A handle with high-friction grip.

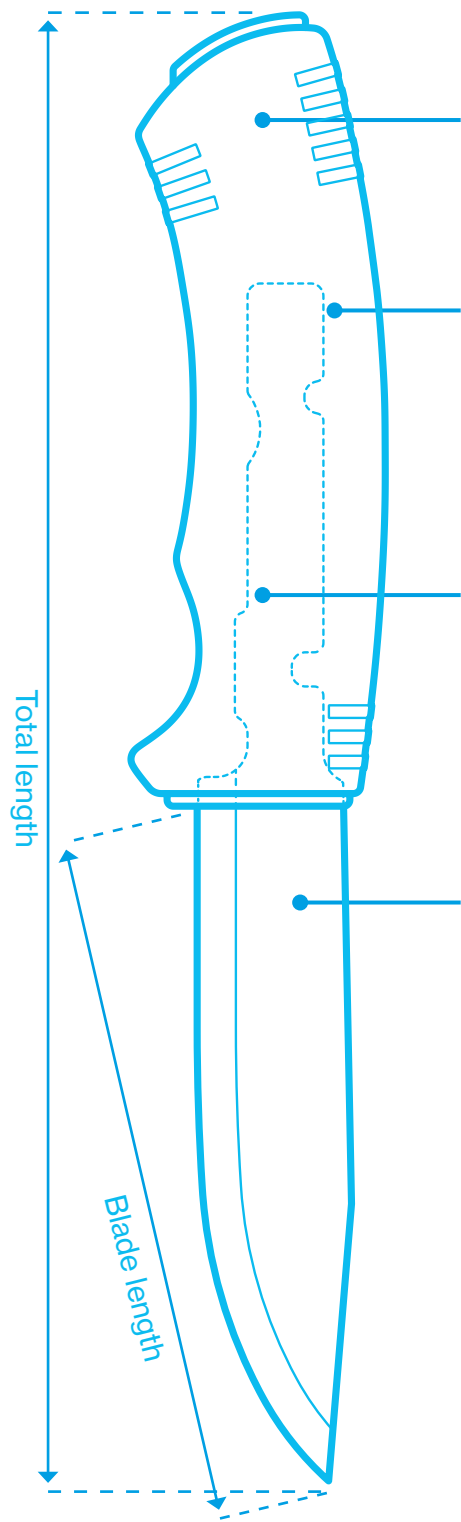
Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-PinPac 5/ctn:	12051



Morakniv Survival Black
An anticorrosive blade of black coated high carbon steel. The robust sheath is provided with a fire starter and completed with a diamond sharpener, making it easy to sharpen the knife blade. The spine of the blade has been ground especially for use with the fire starter. The sheath comes with an interchangeable belt clip and a belt loop. A handle with high-friction grip.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-PinPac 5/ctn:	11742





Ergonomic handle in TPE makes the knife both comfortable and efficient to work with.

The handle is balanced to sit correctly in your hand, and features a neat grip that allows you to work with power and precision.

The unique, force absorbing tang extends ¾ of the way into the handle, making its impact resistance second to none.

Bushcraft Black has a DLC coating: a dark, hard, scratch-resistant coating of titanium oxide. It is very thin, only about 1,5µm. The coating protects the carbon steel from corrosion but it is not a complete protection. When the blade is made of carbon steel it must be cared for. Keep it clean and dry and oil the blade after use.

The models Companion Black Blade and Companion Tactical have an ED-coating that gives the blade a dark colored layer, approximately 20µm thick.



Morakniv Bushcraft Forest
With a discrete forest green grip and a polymer sheath of the same color, this model is the perfect forest saviour. The slightly thinner, profile ground blade made is also made of Swedish stainless steel.

Blade thickness:	2,5 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-PinPac 5/ctn:	12356
Item No.1 pcs-box 20/ctn:	12493



Morakniv Bushcraft Orange
The highly visible orange grip and sheath make the knife highly visible. The Swedish stainless steel, tempered according to our secret recipe, ensures that the blade stays sharp for a long time, is extremely tolerant and has considerable cutting strength. The spine is ground especially for use with a fire starter. The sheath comes with a loop and interchangeable belt clip.

Blade thickness:	3,2 mm
Blade length:	109mm
Total length:	232mm
Item No. 1 pcs-PinPac 5/ctn:	12050
Item No.1 pcs-box 20/ctn:	12492



Morakniv Pathfinder
A model with a longer blade of high carbon steel with a black anticorrosive DLC-coating. The spine of the blade is ground specially for use with a fire starter and comes with a MOLLE-compatible sheath of heavy-duty nylon.

Blade thickness:	3,2 mm
Blade length:	170 mm
Total length:	295 mm
Item No. 1 pcs-box 12/ctn:	12355



Morakniv Fire Starter
Bring the Fire Starter on your outdoor tour and be able to light a fire wherever you are. Just pull a knife blade with a specially ground back/spine slowly and heavily along with the fire starter. The sparks easily light your barbecue, birch bark or dry grass.

Thickness:	8 mm
Length:	65 mm
Total length:	99 mm
Item No. 1 pcs-PinPac 5/ctn:	11859



Tactical

If you're out in tough terrain or in the field you need equipment that performs. That's why our Tactical knives have robust blades and advanced attachment possibilities. Whatever is needed to make sure your knife is near at hand in situations when it needs to be. The term Tactical is meant to reflect the material that has been developed for military users. However, it hasn't prevented bushcrafters and other adventurers from discovering the charm of this range of knives. A steady grip, a sturdy blade and pure strength are good to have in tough terrains.

Our Tactical range of knives is a further development of Buschcraft Black and similar knives. We deliver to both the Swedish military forces and special forces all around the world, so we've developed a range of knives that fulfill the needs of being out in the field. It's simply about creating solid and robust tools that must always perform in tough situations. Aside from the knife, we have enhanced the knife sheath with a nylon MOLLE cover that allows the knife to attach to MOLLE jackets for example. A very flexible and much used assembly system for military users all over the world.



Morakniv Companion MG (S)
Blade of Swedish stainless steel. The soft friction grip is made of TPE rubber, making the knife feel secure and steady to work with. The polymer knife sheath includes a practical belt clip so that the knife can be attached to your rucksack or belt – always close at hand. The dark green color makes it discrete and blends smoothly into the environment.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 15pcs-display:	11827
NATO No.:	NSN 7340-38-001-3098

Morakniv Survival Black
An anticorrosive blade of black coated high carbon steel. The robust sheath is provided with a fire starter and completed with a diamond sharpener, making it easy to sharpen the knife blade. The spine of the blade has been ground especially for use with the fire starter. The sheath comes with an interchangeable belt clip and a belt loop. A handle with high-friction grip.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 25 pcs:	12880
NATO No.:	NSN 1095-99-614-9805

Two of our models have NATO Stock numbers and thereby recognized by all NATO countries as a way of identifying all standardized material items of supply.



Morakniv Tactical SRT
The half-serrated blade is perfect for cutting rope and fiber, and the stainless steel with a black anticorrosive DLC-coating is outstandingly sharp. The spine of the blade is ground especially for use with a fire starter. It comes with a MOLLE-compatible sheath of heavy-duty nylon.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-box 20/ctn:	12295

Morakniv Tactical
A first rate knife that is ideal for all sorts of field and outdoor tasks. The knife has an anti-corrosive black DLC-coated and a blade of high carbon steel. This combination protects the knife against corrosion as well as making it razor sharp. In other words: the knife is always ready to perform the tasks required. The spine of the blade is ground especially for use with a fire starter. It comes with a MOLLE-compatible sheath of heavy-duty nylon.

Blade thickness:	3,2 mm
Blade length:	109 mm
Total length:	232 mm
Item No. 1 pcs-box 20/ctn:	12294



Morakniv Companion Black Blade
Blade of stainless steel with a black ED-coating. Polymer sheath.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 1 pcs-PinPac 5/ctn:	12553

Morakniv Companion Tactical
Blade of stainless steel with a black ED-coating. MOLLE-compatible sheath of heavy-duty nylon.

Blade thickness:	2,5 mm
Blade length:	104 mm
Total length:	219 mm
Item No. 1 pcs-box 20/ctn:	12351



MOLLE-compatible sheath with Pouch Attachment Ladder System (PALS) provides multiple carrying options and ensures that your knife is always within reach.



Mushroom knives

Take good care of your mushroom pickings. Our Karl-Johan is your best tool for cleaning out gilled mushrooms, ceps and everything in between. This 55 mm long mushroom knife is made of Swedish stainless steel. The handle has been ergonomically shaped and is comfortable to hold in your hand. Its brush is of course made of real horsehair so you can remove dirt without damaging the mushroom. It has a practical edge cover, which means you can hang Karl Johan in your belt or buttonhole – always close at hand for when the forest's treasures suddenly appear.



Morakniv Mushroom Knife | Red
Blade of Swedish stainless steel. Ergonomically designed polymer handle, very pleasant to hold. Brush made from real horse hair. Can be hung from your belt, keeping it within reach.

Blade thickness:	1,6 mm
Blade length:	62 mm
Total length:	141 mm
Item No. 1 pcs-PinPac 5/ctn:	12206



Morakniv Mushroom Knife | Black
Blade of Swedish stainless steel. Ergonomically designed polymer handle, very pleasant to hold. Brush made from real horse hair. Can be hung from your belt, keeping it within reach.

Blade thickness:	1,6 mm
Blade length:	62 mm
Total length:	141 mm
Item No. 1 pcs-PinPac 5/ctn black :	10906



Morakniv Mushroom Knife | Lime
Blade of Swedish stainless steel. Ergonomically designed polymer handle, very pleasant to hold. Brush made from real horse hair. Can be hung from your belt, keeping it within reach.

Blade thickness:	1,6 mm
Blade length:	62 mm
Total length:	141 mm
Item No. 1 pcs-PinPac 5/ctn lime:	10935



Morakniv Mushroom Knife | Color Mix
Blade of Swedish stainless steel. Ergonomically designed polymer handle, very pleasant to hold. Brush made from real horse hair. Can be hung from your belt, keeping it within reach.

Blade thickness:	1,6 mm
Blade length:	62 mm
Total length:	141 mm
Item No. 100 pcs-bulk color mix:	12886
Item No. 1 pcs-PinPac 5/ctn color mix:	12887



Photo: Fredrik Tellus

Hunting and general outdoor

Demanding outdoor users who actively target specific brands and products know that the Morakniv brand stands for top quality, sharpness, a long service life and an attractive design, combined with a feeling of true authenticity. Our Outdoor range features knives to suit your personality, passion and pursuits.

Our knives are extremely sharp and remain so for a long time. They are balanced to sit correctly in the hand and feature a neat grip that allows you to work with both power and precision. The feeling of being in full control makes it possible for you to perform vital and important tasks with total trust in your knife. No matter where you are and what you do - your knife is a natural part of you.



Morakniv 510
The wilderness blade, ideal for woodworking performance. Light and very sharp with an impact resistant black handle. Blade of carbon steel.

Blade thickness:	2,0 mm
Blade length:	95 mm
Total length:	208 mm
Item No. 15pcs-display:	11732



Morakniv Marine Rescue 541
Impact resistant black handle with substatial finger protection. The contoured grip ensures safe handling in marine environments. Serrated edge with blunt tip to prevent injuries. Blade of Swedish stainless steel. Polymer sheath.

Blade thickness:	2,0 mm
Blade length:	91 mm
Total length:	198 mm
Item No. 20 pcs-bulk:	11529



Morakniv 748 MG
The blade is made of high quality stainless steel, that is wasy maintain and remains sharper for longer. The ergonomically shaped handle and the patterned friction grip simplify your work and the solid finger guard increases safety even further.

Blade thickness:	2,5 mm
Blade length:	148 mm
Total length:	275 mm
Item No. 1 pcs/box, 12 pcs-ctn:	12475



Morakniv 2000 | Orange
If the green version of this model is easy to hide - the orange one is easy to find. The orange details of the handle and the matching sheath provide high visibility. Blade of stainless steel.

Blade thickness:	2,5 mm
Blade length:	109 mm
Total length:	224 mm
Item No. 15pcs-display:	12057



Morakniv 2000 | Green
The perfect outdoor knife with just the right feel. The discrete green color of the handle and the sheath makes the knife easy to hide - it blends in with the surroundings and your other equipment. Blade of stainless steel.

Blade thickness:	2,5 mm
Blade length:	109mm
Total length:	224 mm
Item No. 15pcs-display:	10629



Morakniv Belly Opener
Blade of Swedish stainless steel with inside edge. Polymer handle. Polymer EasyClean sheath.

Blade thickness:	2,0 mm
Blade length:	63 mm
Total length:	186 mm
Item No. 10 pcs-bulk:	11453



Morakniv Outdoor Axe | Orange
The blade of the axe is made of boron steel with a black ED coating, and comes with a black leather protective cover. The reinforced polypropylene handle provides a firm grim. It's perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

Blade thickness:	6 mm
Blade length:	115 mm
Total length:	330 mm
Item No. 1 pcs-box 5/ctn:	12058



Morakniv Outdoor Axe | MG
The blade of the axe is made of boron steel with a black ED coating, and comes with a black leather protective cover. The reinforced polypropylene handle provides a firm grim. It's perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

Blade thickness:	6 mm
Blade length:	109 mm
Total length:	330 mm
Item No. 1 pcs-box 5/ctn:	1-1991



Morakniv Hunting Set | Orange
Set of two knives with a sharpening steel that is packaged in a practical and durable container. The knives have blades of Swedish stainless steel.

Blade thickness:	1,5mm/1,6 mm
Blade length:	132mm/145 mm
Total length:	286mm/268 mm
Item No. 1 pcs-box:	12098



Morakniv Outdoor Kit | Orange
An excellent combination of the outdoor classic Mora 2000 and our popular outdoor axe. The allround knife with its profile grind is perfect when working with your game. When the robust and sturdy boron steel axe is added to the gear, you're more than ready to head out into the woods.

Blade thickness:	6 mm/2,5 mm
Blade length:	115/109 mm
Total length:	330/224 mm
Item No. 1 pcs-box 5/ctn:	12096



Morakniv Outdoor Kit | MG
An excellent combination of the outdoor classic Mora 2000 and our popular outdoor axe. The allround knife with its profile grind is perfect when working with your game. When the robust and sturdy boron steel axe is added to the gear, you're more than ready to head out into the woods.

Blade thickness:	6 mm/2,5 mm
Blade length:	115/109 mm
Total length:	330/224 mm
Item No. 1 pcs-box 5/ctn:	1-2001

Morakniv® Craft

A part of your craft

That sensation of working with your hands. Feel the rough wooden object become smoother and smoother, see how it starts to take the shape of a butter knife or a cup. The pleasure as the porch develops, plank by plank. The early morning sleepiness that slips away as you work with the day's wires, walls and waterpipes. All those moments when Morakniv is there with you, in your belt or tool box.

The classic red knife from Mora is well known to many. It pops up in our summer cabin, garage and tool shed when we least expect it. The patina of the blade and its well-worn handle often boast of all the memories that have been created around it. And that's exactly where it should be: in those everyday moments that become ultimately unforgettable. Whether in the shape of a handicraft knife or a building knife, we're always on top of mind, just as we have been for centuries.



Knives for professionals

We make knives for real professionals, whether you work at the top level of your industry or at home. Our Basic models are solid knives for everyday work. With high quality steel and a basic handle, they are appreciated and popular to carry on construction sites of all kinds. Our Pro knives are an extension and development of these basic classics. As any Morakniv we guarantee they are reliable and solid tools. On the Pro models, the blade is slightly larger and withstands a harder load. We've also taken the handle to the next level. The grip is ergonomically formed and made of TPE rubber, giving it optimal friction. And since rubber doesn't conduct the cold, you can also work with it outdoors or in colder environments without your hands freezing.

It's no coincidence that carpenters, electricians, roof-layers, and other professionals, in the building and other industries, choose Morakniv. Our knives are tools for professionals that retain the highest quality in all situations. With blades of carefully selected steel, the knives make the job simpler and faster. The knives are also ergonomically developed. They are solid to hold and feel good to work with. This is true whether it's a Morakniv with the classic red birch wood handle, a fitter's knife or a tuning knife that you hold steadily in your hand.

Basic

We gave these knives an impact resistant handle with a new, larger, geometry that fits even better in your hand. The finger guard has been developed to optimize safety. The blades have a perfect balance between length and width, which gives a better experience when using the knives. The carefully chosen knife steel is also hardened in Mora, Sweden according to a secret recipe. The sheath is the same as the one accompanying Morakniv Pro.



Morakniv Basic 511 The blade is of high quality carbon steel that is easy to re-sharpen. Carbon steel can be affected by moisture and corrosive environments. Take therefore the habit of wiping off the knife and use oil on the blade after use.	
Blade thickness:	2,0 mm
Blade length:	90 mm
Total length:	206 mm
Item No. 15 pcs-display:	12147
Item No. 15 pcs-display secured:	12428
Item No. 200 pcs-bulk:	12319
Item No. 40 pcs-bucket:	12320

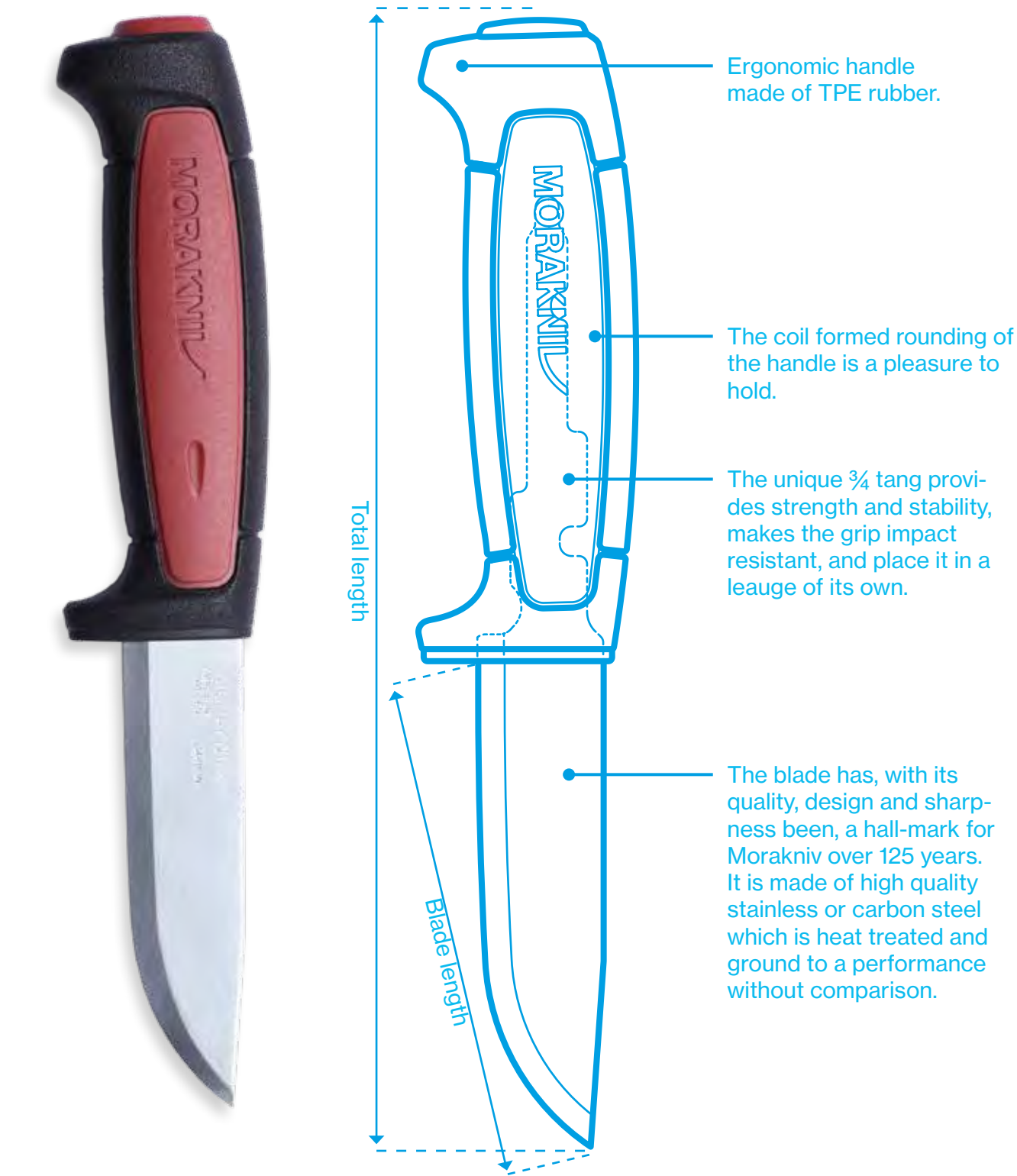


Morakniv Basic 546 Carefully chosen blade of stainless steel. Stainless steel stays sharp for a long time. It is the best choice when working in an outdoor environment. Blade thickness: 2,0 mm.	
Blade length:	90 mm
Total length:	206 mm
Item No. 15 pcs-display:	12241
Item No. 15 pcs-display secured:	12429



Morakniv Safe A sturdy knife with carbon steel blade. The blade has a rounded safety tip to prevent injuries and provide a safe practice. The ergonomically designed handle is impact resistant.	
Blade thickness:	2,0 mm
Blade length:	82 mm
Total length:	198 mm
Item No. 15 pcs-display:	12244
Item No. 15 pcs-display secured:	12437





Morakniv Pro C

The blade is of high quality carbon steel that is easy to re-sharpen. Carbon steel can be affected by moisture and corrosive environments. Take therefore the habit of wiping off the knife and use oil on the blade after use.

Blade thickness:	2,0 mm
Blade length:	91 mm
Total length:	206 mm
Item No. 15 pcs-display:	12243
Item No. 15 pcs-display secured:	12431

Pro Series

This is the new generation of professional knives, made in Mora. In addition to the developed features for the base knives we developed an ergonomic handle made of TPE rubber. It provides optimum grip friction. The coil formed rounding of the handle is a pleasure to hold. The knife has a slightly larger blade, which can withstand higher loads and is made of knife steel which is also hardened in Mora, according to a secret recipe. The sheath comes with a smart button lock that makes it easy to attach or detach the sheath to your workwear. A shield, showing the traditional Dalecarlian weapon, also gives you the possibility of linking several sheaths.



Morakniv Pro S
The blade is carefully selected stainless steel. Stainless steel stays sharp for a long time. It is the best choice when working in an outdoor environment.

Blade thickness:	2,0 mm
Blade length:	91 mm
Total length:	206 mm
Item No. 15 pcs-display:	12242
Item No. 15 pcs-display secured:	12430



Morakniv Precision
Knife with short pointed blade ideal for all precision work from carving to remove burrs inside plastic pipes. The blade is made of carefully selected stainless steel that maintains its sharpness longer and can withstand a higher load on the blade.

Blade thickness:	2,0 mm
Blade length:	75 mm
Total length:	191 mm
Item No. 15 pcs-display:	12247
Item No. 15 pcs-display secured:	12438



Morakniv Flex
Knife with a flexible blade for cable stripping, cutting rubber and silicone. Perfect to cut away the silicone joints in bathrooms and kitchens. The blade is made of carefully selected stainless steel that maintains its sharpness longer.

Blade thickness:	1,3 mm
Blade length:	88 mm
Total length:	203 mm
Item No. 15 pcs-display:	12248
Item No. 15 pcs-display secured:	12439



Morakniv Chisel
Single side honed blade of carbon steel. The substantial and impact resistant handle makes this chisel knife to the obvious tool in woodwork.

Blade thickness:	3,1 mm
Blade length:	75 mm
Total length:	193 mm
Item No. 15 pcs-display:	12250
Item No. 15 pcs-display secured:	12440



Morakniv Rope
Serrated blade that has been developed for cutting rope, nylon and fiber. The stainless steel maintains sharpness longer and can withstand a higher load on the blade.

Blade thickness:	2,0 mm
Blade length:	91 mm
Total length:	206 mm
Item No. 15 pcs-display:	12245
Item No. 15 pcs-display secured:	12441



Morakniv Robust
Robust knife with extra thick blade of carefully selected carbon steel and with an extra impact resistant handle.

Blade thickness:	3,2 mm
Blade length:	91 mm
Total length:	206 mm
Item No. 15 pcs-display:	12249
Item No. 15 pcs-display secured:	12442



The sheaths have a smart button that makes it possible to connect and link several knives. This gives you the opportunity to carry your preferred combination of models.

Construction knives

Knives that have been developed in close collaboration with various professional categories within the construction industry. The common denominator for specialty knives is that they are ergonomically sound, efficient and safe to use.



1442 | Insulation knife
Blade of carbon steel. Suitable for cutting fabric covered mineral wool. The ample polymer handle fits your hand even when wearing gloves.

Blade thickness:	1 mm
Blade length:	300 mm
Total length:	450 mm
Item No. 10 pcs-bulk:	1-1442
Item No. 5 pcs PinPac:	11612



7350 | Insulation knife
Blade of stainless steel. For carving of mineral wool. The ample polymer handle fits your hand even when wearing gloves.

Blade thickness:	1,4 mm
Blade length:	350 mm
Total length:	500 mm
Item No. 10 pcs-bulk:	141-7230
Item No. 5 pcs PinPac:	11613



Electrician's knife
Perfect knife for cable scaling. The blade has an integrated ergonomic finger guard that provides a safe handling and that prevents injuries. Blade of stainless steel.

Blade thickness:	1,4 mm
Blade length:	21 mm
Total length:	154 mm
Item No. 10 pcs-bulk:	12201



Carpet-/roofing felt-/leatherknife 175
Carbon steel blade. Oiled birchwood handle. The blade may be heated without it loosening from the handle. Polymer safety sheath.

Blade thickness:	2,0 mm
Blade length:	69 mm
Total length:	190 mm
Item No. 10 pcs-bulk:	11209



Carpet-/roofing felt-/leatherknife 175P
Carbon steel blade. Plastic handle designed to give maximum pulling force. Polymer safety sheath.

Blade thickness:	2,0 mm
Blade length:	63 mm
Total length:	180 mm
Item No. 10 pcs-bulk:	11156



Service knife
The perfect choice when a standard craft blade is too long. The shorter blade without the traditional tip makes it safer and easier to use. The handle is covered with a softer polymer for a secure grip.

Blade thickness:	2,0 mm
Blade length:	43 mm
Total length:	160 mm
Item No. 10 pcs-bulk:	12798

Allround knives

Morakniv Allround includes everything from ergonomically designed knives for professionals to simpler utility knives. No matter your preference, the knife you receive will maintain consistent, high-level quality, be sharp and have maximum edge lifetime.



Morakniv 711
Ergonomically designed handle, which facilitate work and prevents work-related and repetitive strain injuries. Impact resistant, and has substantial finger protection. Blade of stainless steel. Black polymer sheath.

Blade thickness:	2,0 mm
Blade length:	102 mm
Total length:	225mm
Item No. 15 pcs-display:	11481



Morakniv 746
Ergonomically designed handle, which facilitate work and prevents work-related and repetitive strain injuries. Impact resistant, and has substantial finger protection. Blade of stainless steel. Black polymer sheath.

Blade thickness:	2,0 mm
Blade length:	102 mm
Total length:	225 mm
Item No. 15 pcs-display:	11482



Morakniv 731
Ergonomically designed handle, which facilitate work and prevents work-related and repetitive strain injuries. Impact resistant, and has substantial finger protection. Blade of carbon steel. Black polymer sheath with a flexible leather strap.

Blade thickness:	2,5 mm
Blade length:	148 mm
Total length:	275 mm
Item No. 10 pcs-bulk:	1-0731



Morakniv 749
Ergonomically designed handle. Impact resistant, and has substantial finger protection. Blade of stainless steel. Black polymer sheath with a flexible leather strap.

Blade thickness:	2,5 mm
Blade length:	205 mm
Total length:	330 mm
Item No. 10 pcs-bulk:	1-0749



Morakniv Classic

Morakniv Classic has been developed by Morakniv for over a century, and has been utilized by generations of carpenters and wood carvers. The tradition can be explained by the knives – with their classic red birchwood handle – being pleasant to work with and having just the right feel. Carbon steel blade and polymer sheath.



Morakniv Classic Wood Splitting Knife
The number one choice at the fireplace and the ultimate tool when handling the wood for lighting a fire. Birchwood handle. Carbon steel blade.

Blade thickness:	2,5 mm
Blade length:	114 mm
Total length:	360 mm
Item No. 10 pcs-bulk:	11728
Item No. 12 pcs 1-package:	11733



Morakniv Classic 2/0
Birchwood handle. Carbon steel blade. Polymer sheath.

Blade thickness:	2,5 mm
Blade length:	74 mm
Total length:	170 mm
Item No. 10 pcs-bulk:	1-0002/0



Morakniv Classic 612
Single finger protection. Birchwood handle. Carbon steel blade. Polymer sheath.

Blade thickness:	2,0 mm
Blade length:	106 mm
Total length:	215 mm
Item No. 10 pcs-bulk:	1-0612



Morakniv Classic 2
Birchwood handle. Carbon steel blade. Polymer sheath.

Blade thickness:	2,5 mm
Blade length:	106 mm
Total length:	210 mm
Item No. 10 pcs-bulk:	1-0002
Item No. 5 pcs PinPac:	1-0002.SB



Morakniv Classic 3
Birchwood handle. Carbon steel blade. Polymer sheath.

Blade thickness:	2,5 mm
Blade length:	150 mm
Total length:	265 mm
Item No. 10 pcs-bulk:	1-0003

Morakniv Classic Original

This is what a real Morakniv looked like before it received its characteristic red handle. Originally the handle was made by oiled birch wood handle and the knife blade was carried in leather sheaths.



Morakniv Classic Original 1 Exclusive
The oiled birch wood handle gives a natural feel. The knife's laminated steel blade provides it with unsurpassable toughness and superior edge resiliency. Classic sheath of natural leather.

Blade thickness:	~2,7 mm
Blade length:	99 mm
Total length:	198 mm
Item No. 1 pcs-box:	11934

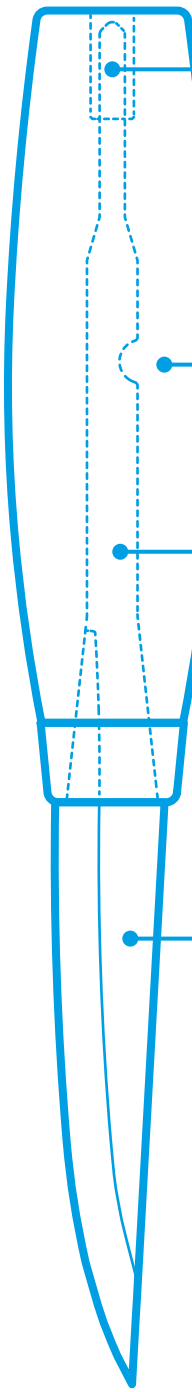


Morakniv Wood Splitting Knife 220
Use the wood splitting knife to make smaller pieces of wood for starting the fire. It has a carbon steel blade and a double handle made of birch wood, making it effective and simple to work with.

Blade thickness:	2,5 mm
Blade length:	114 mm
Total length:	366 mm
Item No. 10 pcs-bulk:	11729
Item No. 12 pcs 1-package:	12039



The red handle, one of the main characteristics of Morakniv, was at first a way to make the knives look more exclusive. Originally, the more valuable knives were made from curly birch. But when the curly birch became a scarce commodity, regular birch had to be used. And to be able to retain the production of exclusive knives, the birch handles was painted red - then it would look just like mahogany!



A rivet effectively fastens the handle on the tang.

The coil shaped handle is pleasent to work with and having just the right feel.

Full tang provides both strength and stability.

The blade of laminated carbon steel provides unsurpassable toughness and superior edge resiliency. The blade's surface has a coarse texture due to the rolling process at the steel mill.

Woodcarving 106

Woodcarving 106 has a pointed knife blade made of laminated steel, which gives it superior toughness and edge resiliency. The spindle shaped handle made of oiled birch wood is slightly larger for a proper grip.

Blade thickness:	~ 2,7 mm
Blade length:	82 mm
Total length:	190 mm
Item No. 10 pcs-bulk:	106-1630
Item No. 5 pcs PinPac:	106-1632

Woodcarving knives

The most important thing when it comes to woodcarving is a sharp knife, there's no avoiding that fact. Instead of being a wonderful, creative experience, it can become both irritating and dangerous if the knife is blunt. A real sharp knife gets you on the right path quite simply.

Our knives are well known for their quality and precision, appreciated by generations of craftspeople. They're even used by the skilled craftspeople in Nusnäs where they carve one of our most well known Swedish symbols, the Dala horse.



Morakniv Woodcarving 120 Woodcarving knife with a thin, tapered blade of laminated steel. Oiled birchwood handle, polymer sheath.	
Blade thickness:	~2,7 mm
Blade length:	60 mm
Total length:	165 mm
Item No. 10 pcs-bulk:	106-1600
Item No. 5 pcs PinPac:	106-16021



Morakniv Woodcarving 105 Large woodcarving knife with a thin, tapered blade of laminated steel. Oiled birchwood handle. Delivered with a simple edge protection.	
Blade thickness:	~2,7 mm
Blade length:	79 mm
Total length:	200 mm
Item No. 10 pcs-bulk:	106-1650



Morakniv Woodcarving 122 Woodcarving knife with a thin, tapered blade of laminated steel for chip carving. Oiled birchwood handle, polymer sheath.	
Blade thickness:	~2,7 mm
Blade length:	59 mm
Total length:	170 mm
Item No. 10 pcs-bulk:	106-1654



Morakniv Hook knife 162 Hook knife for spoon carving. Double-edged. Stainless steel blade. Oiled birchwood handle. Radius 15 mm. Delivered without blade cover.	
Blade thickness:	2,0 mm
Blade length:	52 mm
Total length:	162 mm
Item No. 10 pcs-bulk:	12816
Item No. 5 pcs PinPac:	12817



Morakniv Hook knife 163 Hook knife for spoon carving. Double-edged. Stainless steel blade. Oiled birchwood handle. Radius 25 mm. Delivered without blade cover.	
Blade thickness:	2,0 mm
Blade length:	67 mm
Total length:	177 mm
Item No. 10 pcs-bulk:	12818
Item No. 5 pcs PinPac:	12819



Morakniv Hook knife 164 Hook knife for spoon carving. Single-edged. Stainless steel blade. Oiled birchwood handle. Radius 12 mm. Delivered without blade cover.	
Blade thickness:	2,50mm
Blade length:	50 mm
Total length:	160 mm
Item No. 10 pcs-bulk:	12821
Item No. 5 pcs PinPac:	12820



Morakniv Woodcarving Basic Woodcarving knives with a thin, tapered blade of stainless steel. Polymer handle, polymer sheath.	
Blade thickness:	2 mm
Blade length:	80 mm
Total length:	192 mm
Item No. 15 pcs-bulk:	12658



Morakniv Woodcarving Kit Our woodcarving kit includes a classic woodcarving knife no 120 and a wooden Dala horse material. It's a given combination of the two of Sweden's most famous national symbols.	
Item No. 5 pcs-ctn:	12670



Knife blade blanks

Have you ever wanted to make your own knife? Our pre-shaped Morakniv blades make your knife making project easy. Hardened, tempered and with different steal qualities, ready for you to create a handle. With a knife blade blanks you can make your own unique knife and make it look just the way you like. We have several blade blanks of different steel types: stainless, carbon and laminated. Release your creativity and choose your favorite handle material: masur birch, walnut, elm, horn. The only limitation is your imagination!



Morakniv Knife blade No. 95 | Lapplander
Full tang blade of stainless steel. Tang length 110 mm. Note! Grounded Edge -85 mm.

Blade thickness:	3,2 mm
Blade length:	95 mm
Total length:	203 mm
Item No. 20 pcs PinPac:	191-2722



Morakniv Knife blade No. 1 | Stainless
3/4 rat tail tang with blade of high quality stainless steel. Tang length 80 mm.

Blade thickness:	2,0 mm
Blade length:	100 mm
Total length:	180 mm
Item No. 25 pcs PinPac:	191-2334



Morakniv Knife Blade No. 1 | Carbon
3/4 rat tail tang with blade of high carbon steel. Tang length 80 mm.

Blade thickness:	2,0 mm
Blade length:	100 mm
Total length:	180 mm
Item No. 25 pcs PinPac:	12002



Morakniv Knife blade No. 98 | Fish scaler
Blade of stainless steel. Tang length 70 mm.

Blade thickness:	2,0 mm
Blade length:	115 mm
Total length:	185 mm
Item No. 20 pcs PinPac:	191-2338



Morakniv Knife blade No. 3 | Carbon
Full rat tail tang with blade of high carbon steel. Tang length 116 mm.

Blade thickness:	2,5mm
Blade length:	150 mm
Total length:	266 mm
Item No. 20 pcs PinPac:	191-2363



Morakniv Knife Blade No. 2 | Carbon
3/4 rat tail tang with blade of high carbon steel. Tang length 80 mm.

Blade thickness:	2,5 mm
Blade length:	106 mm
Total length:	186 mm
Item No. 20 pcs PinPac:	11870



Morakniv Knife blade No. 120
Full rat tail tang with blade of laminated carbon steel. Tang length 108 mm.

Blade thickness:	2,7 mm
Blade length:	59 mm
Total length:	167 mm
Item No. 20 pcs PinPac:	191-2603



Morakniv Knife blade No. 311 | Laminated
Full rat tail tang with blade of laminated carbon steel. Tang length 113 mm.

Blade thickness:	2,7 mm
Blade length:	111 mm
Total length:	224 mm
Item No. 20 pcs PinPac:	191-2443



Morakniv Knife Blade No. 545 | Stainless
3/4 rat tail tang with blade of stainless steel. Tang length 80 mm.

Blade thickness:	2,0 mm
Blade length:	100 mm
Total length:	180 mm
Item No. 25 pcs PinPac:	191-2334



Morakniv Knife blade No. 106 | Laminated
Full rat tail tang with blade of laminated carbon steel. Tang length 108 mm.

Blade thickness:	2,7 mm
Blade length:	81 mm
Total length:	189 mm
Item No. 20 pcs PinPac:	191-2423



Morakniv Knife blade No. 1 | Lamtinated
Full rat tail tang with blade of laminated carbon steel. Tang length 100 mm.

Blade thickness:	2,7 mm
Blade length:	100 mm
Total length:	200 mm
Item No. 20 pcs PinPac:	191-2333



Morakniv Knife Blade No.2000
3/4 push tang with blade of stainless steel. Tang length 78 mm.

Blade thickness:	2,5 mm
Blade length:	115 mm
Total length:	193 mm
Item No. 20 pcs PinPac:	191-250062



Morakniv Knife Blade No. 2/0 | Carbon
Full rat tail tang with blade of carbon steel. Tang length 89 mm.

Blade thickness:	2,5 mm
Blade length:	76 mm
Total length:	165 mm
Item No. 20 pcs PinPac:	191-2313





Morakniv® Kitchen

A part of your kitchen life

It's all about the details. The feeling that your knife fits comfortably in your hand, the weight of the handle, the movement of the blade back and forth on the chopping board. And we've thought about all that when we designed our kitchen knives. Because cooking is so much simpler and more fun when you have that special feeling and even better tools.

We have a kitchen knife to suit every moment in the kitchen. For example, in the Classic 1891 range inspired by our region of Dalarna, there's both the peeling knife to help you sort out onions, fruit and vegetables, and the chef's knife that can handle not just one, but two, sizable steaks. There's also the bread knife to slice your sandwiches, the fillet knife for your fish soup, and the all-round knife for, well, all the rest. Your Morakniv knife is always there with you, both for the every day meals and the special occasions.

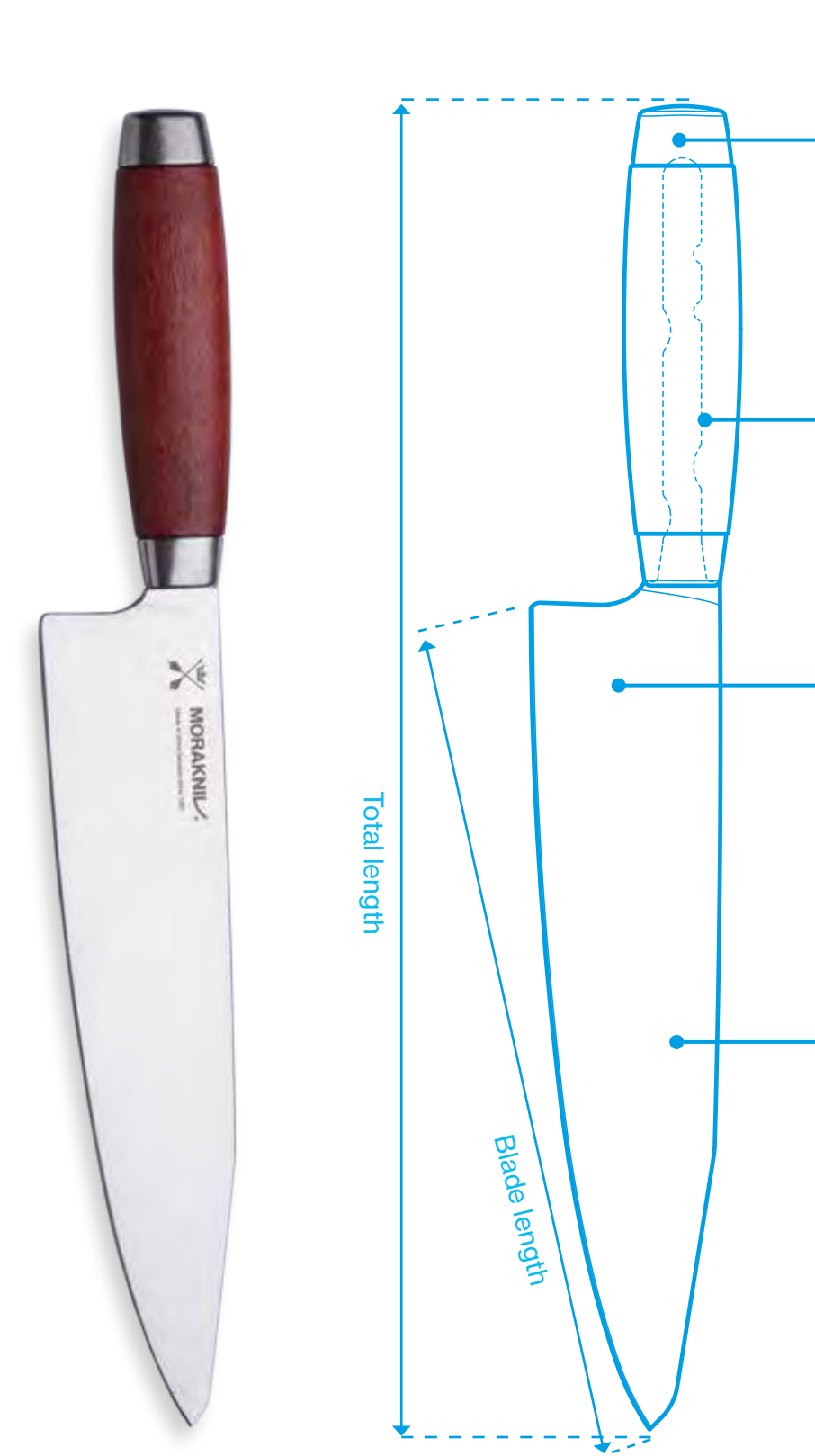


Johan knows a good knife

Johan Jureskog is one of our most dedicated top chefs. When it comes to preparing food it's clear, everything has to be perfect. Raw ingredients, kitchen tools, and presentation always must be of the highest quality. There's no doubt that his strong drive has delivered results as today he's one of our most famous chefs.

During his eight years in the Swedish national culinary team, he's added a gold medal from both the Olympic Games and World Championships in cooking to his merit list. He's also won several prestigious prizes for himself, such as the Gastronomic Academy's gold medal. He runs the top Stockholm restaurants Rolfs Kök and AG, awarded Sweden's best meat restaurant for three years in a row. He has also written cookbooks and can often be seen on morning TV where he shares his best recipes, which most often focus on meat.

Johan has worked with us to create the kitchen knives in the Classic 1891 range. After his many years in the international restaurant industry he knows that good knives are critical to success in the kitchen. That's why Morakniv was his obvious choice and he joined us on the journey to create the ultimate kitchen knives.



Ferrules and Dalarna's coat of arms
The ferrules are made of precision cast stainless steel which gives the knife a rustic look and creates a comfortable weight and balance. Dalarna's coat of arms, which has always been one of the main characteristics of Morakniv, is embossed at the back. It stands as a guarantee of quality and craftsmanship.

The handle
The handle consists of red or black stained Swedish birch and has an elaborate coil form. It's a relative to our classic knives, but with the shape adapted to kitchen use. This provides improved ergonomics and a more stable grip, making your time in the kitchen more enjoyable.

The finger guard
Morakniv is a locally owned family business that takes pride in administering such a strong and popular symbol of Mora and Sweden. Sustainability and responsibility are living parts of our culture. Therefore, it is natural for us to manufacture safe and secure products. With that in mind, we have developed a finger protection that is specifically designed to fit the knife function and size.

The blade
We use stainless Swedish Sandvik steel 14C28N. The steel is hardened and tempered to 58 HRC in a secret process that gives each knife the optimal combination of features for its intended use. The knife edge bevels are ground on both sides of the blade to 18°, giving a total edge angle of 36°. The blade has a tapered profile typical for all Morakniv knives. Together with the rounded tip of the blade, this makes the knife harmonious, balanced and safe to use. The blade is polished following the classical food processing tradition, where a polished blade is a requirement in the regulations for hygiene standards.

Color

The dark red color was initially introduced to make the birch mimic the more upmarket mahogany. Today the red wooden handle has developed its own identity which is symbolic of Sweden. In addition to this signature color, we have also created a black series. There our tradition of craftsmanship interacts with a more modern Scandinavian design profile.

Classic 1891



Chef's Knife Classic 1891
The primary general-utility knife for your kitchen. A knife with excellent balance that feels like an extension of your hand. The blade has an integrated finger stop and offers razor sharp performance. The slightly rounded tip allows safe handling and prevents injuries. The handle, coated with a red-dish stain, is contoured for comfort.

Blade thickness:	2,5mm
Blade length:	220 mm
Total length:	345 mm
Item No. 1 pcs-box:	12309



Bread Knife Classic 1891
This beautiful knife is ergonomically designed to prevent your knuckles from hitting the chopping board. The long blade has a progressive curved edge which makes it easy to slice cleanly through the crispy crusts of whole loaves. It can also be used for carving meat or chopping vegetables.

Blade thickness:	2,5 mm
Blade length:	246 mm
Total length:	371 mm
Item No. 1 pcs-box:	12310



Fillet Knife Classic 1891
The fillet knife has a blade which is increasingly flexible towards the tip of the blade to ensure smooth filleting. The knife is suitable for most fish sizes, and can also be used for trimming meat. The blade has an integrated finger guard.

Blade thickness:	2,5 mm
Blade length:	188 mm
Total length:	313 mm
Item No. 1 pcs-box:	12311



Utility Knife Classic 1891
The utility knife has a convenient blade with an integrated finger stop and slightly rounded tip that ensures safe handling. The knife has been developed for cutting onions and other vegetables but is also suitable as a child's knife. Just be aware of its sharpness!

Blade thickness:	2,0 mm
Blade length:	128 mm
Total length:	233 mm
Item No. 1 pcs-box:	12313



Paring Knife Classic 1891
The Paring Knife is a great help in the kitchen and can be used in a wide variety of ways like peeling fruits and vegetables, slicing, trimming and dicing. The slightly larger handle provides a good steady grip.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	190 mm
Item No. 1 pcs-box:	12312



Knife Set Classic 1891: Red
Get ready for all kinds of kitchen tasks with the knife set including our Chef's Knife, Bread Knife, and Paring Knife. With these knives you are prepared for general-utility work as well as finer tasks such as trimming, peeling and dicing.

Blade thickness:	2,5 / 2,5 / 2,0 mm
Blade length:	222 / 246 / 85 mm
Total length:	345 / 246 / 190 mm
Item No. 1 set-box :	12422





Chef's Knife Classic 1891
A primary general-utility knife for most cooks. A knife with excellent balance and a beautiful black birchwood handle that provides a smooth, comfortable grip. The blade has an integrated finger stop. The beveled tip allows safe handling and prevents injuries. A pleasure to use for all-purpose chopping, slicing, dicing and mincing.

Blade thickness:	2,5mm
Blade length:	220 mm
Total length:	345 mm
Item No. 1 pcs-box:	12314



Bread Knife Classic 1891
The bread knife is ergonomically designed to prevent your knuckles from hitting the chopping board. It has a progressive curved edge which makes it easy to slice cleanly through even large crusty loaves without mashing the soft interior. It can also be used for carving meat or chopping vegetables.

Blade thickness:	2,5 mm
Blade length:	246 mm
Total length:	371 mm
Item No. 1 pcs-box:	12315



Fillet Knife Classic 1891
The fillet knife is increasingly flexible towards the tip of the blade to ensure smooth filleting. The knife is suitable for most fish sizes, and can also be used for trimming meat. The blade has an integrated finger guard.

Blade thickness:	2,5 mm
Blade length:	188 mm
Total length:	313 mm
Item No. 1 pcs-box:	12316



Utility Knife Classic 1891
The utility knife has a convenient blade with an integrated finger stop and slightly rounded tip that ensures safe handling. The knife has been developed for cutting onions and other vegetables but is also suitable as a child's knife. Just be aware of its sharpness!

Blade thickness:	2,0 mm
Blade length:	128 mm
Total length:	233 mm
Item No. 1 pcs-box:	12318



Paring Knife Classic 1891
The paring knife is perfect for tasks that require more finesse, such as peeling fruits and mincing vegetables. The slightly larger handle provides a good and steady grip. Use it for everything from prepping produce to slicing sandwiches.

Blade thickness:	2,0 mm
Blade length:	85 mm
Total length:	190 mm
Item No. 1 pcs-box:	12317



Knife Set Classic 1891
Get ready for all kinds of kitchen tasks with the knife set including our Chef's Knife, Bread Knife, and Paring Knife. With these knives you are prepared for general-utility work as well as finer tasks such as trimming, peeling and dicing.

Blade thickness:	2,5 / 2,5 / 2,0 mm
Blade length:	222 / 246 / 85 mm
Total length:	345 / 246 / 190 mm
Item No. 1 set-box :	12423



Kitchen Accessories

Add that extra something to your kitchen! Sharp knives is the key to a good kitchen experience. Then it's all about the extra finishing touches, those ingredients that add extra flavor to your cooking. It can be a matching sharpening steel or carving fork, or why not a luxurious hand made leather apron.



Sharpening Steel Classic 1891: Red
A good sharpening steel is almost as important as the knife itself. This sharpening steel is a smooth polishing steel which will give the knife edge maximum sharpness by aligning the edge. There is a coarser side on the steel that is used for grinding when the edge is worn down.

Steel length:	245mm
Total length:	369mm
Item No. 1 pcs-box:	12448



Sharpening Steel Classic 1891: Black
A good sharpening steel is almost as important as the knife itself. This sharpening steel is a smooth polishing steel which will give the knife edge maximum sharpness by aligning the edge. There is a coarser side on the steel that is used for grinding when the edge is worn down.

Steel length:	245 mm
Total length:	369 mm
Item No. 1 pcs-box:	12449



Carving Fork Classic 1891: Red
Hold the roast or turkey in place while carving or use the fork to flip the steak while cooking. The fork and the Chef's knife creates a perfect match and a given combination for carving. The fork is handmade and have the same beautiful handle as the rest of the knives in the kitchen series. A both effective and handsome tool for any home or professional chef.

Blade thickness:	2,5 mm
Blade length:	150 mm
Total length:	270 mm
Item No. 1 pcs-box:	12598



Carving Fork Classic 1891: Black
Hold the roast or turkey in place while carving or use the fork to flip the steak while cooking. The fork and the Chef's knife creates a perfect match and a given combination for carving. The fork is handmade and have the same beautiful handle as the rest of the knives in the kitchen series. A both effective and handsome tool for any home or professional chef.

Blade thickness:	2,5 mm
Blade length:	150 mm
Total length:	270 mm
Item No. 1 pcs-box:	12803



Morakniv Knife Case
Our exclusive knife cover has a unique design and is cut by hand from natural Swedish Tärnsjö leather. It holds and protects all the knives in the Classic 1891 cooking range. The cover can also be rolled up into a handy roll for transportation, or placed as an attractive knife-holder on your kitchen surface.

Item No:	12559
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Morakniv Leather Apron
Every apron is cut by hand from natural Swedish leather from Tärnsjö. The apron has a holder for a sharpener and one for a kitchen towel, made in the same leather as the apron. You get a Steak Knife Classic for free with the apron that you can attach to one of the buttons. To personalize the apron further, the neckband can be stamped with your initials and also be adapted to your height.

Item No:	12560
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When rolled up the knife case transforms to an attractive knife-holder that makes a both beautiful and useful piece in your kitchen.





Steak Knives

A Morakniv is designed to feel like an extension of your hand, as it is easy to hold and to handle and our steak knives are no exception. Here we combine centuries of tradition with new design. They have the look and feel of a traditional Morakniv updated to create an elegant, high performance steak knife.



Morakniv Steak Knife
A knife with striking beauty for an enhanced dining experience at home and a must for every dining table. The blade of our steak knife is made from high quality stainless steel that, after hardening, has an excellent sharpness retention. The blade is heat treated to make it outstandingly strong and maximise the lifetime of its edge. The knife edge bevels are ground on both sides of the blade to 17°, giving a total edge angle of 34°. The handle is made from carefully selected curly birch. Design: Märten Cyrén and Mathias Dahlgren.

Blade thickness:	2,5 mm
Blade length:	122 mm
Total length:	225 mm
Item No. 2pcs-box:	11460



Morakniv Steak Knife Classic
The perfect partner when dining on a tender steak, either at home or in a restaurant. We made as few changes as possible to our original knives to retain Steak Knife Classics's identity and tradition. The blade of our steak knife is made from high quality stainless steel which we harden to 58 HRC. The blade is heat treated to make it outstandingly strong and maximise the lifetime of its edge. The knife edge bevels are ground on both sides of the blade to 11,5°, giving a total edge angle of 23°. The handle is made from red painted birch.

Blade thickness:	2 mm
Blade length:	106 mm
Total length:	205 mm
Item No. 2pcs-box:	12160





MORAKNIV®

A red rectangular box for a Morakniv knife set, featuring the brand name in white. To the left of the box are two metal mesh baskets, one containing a knife. To the right are a bottle of yellow oil and a glass pitcher. The background is a blurred kitchen with warm lighting.

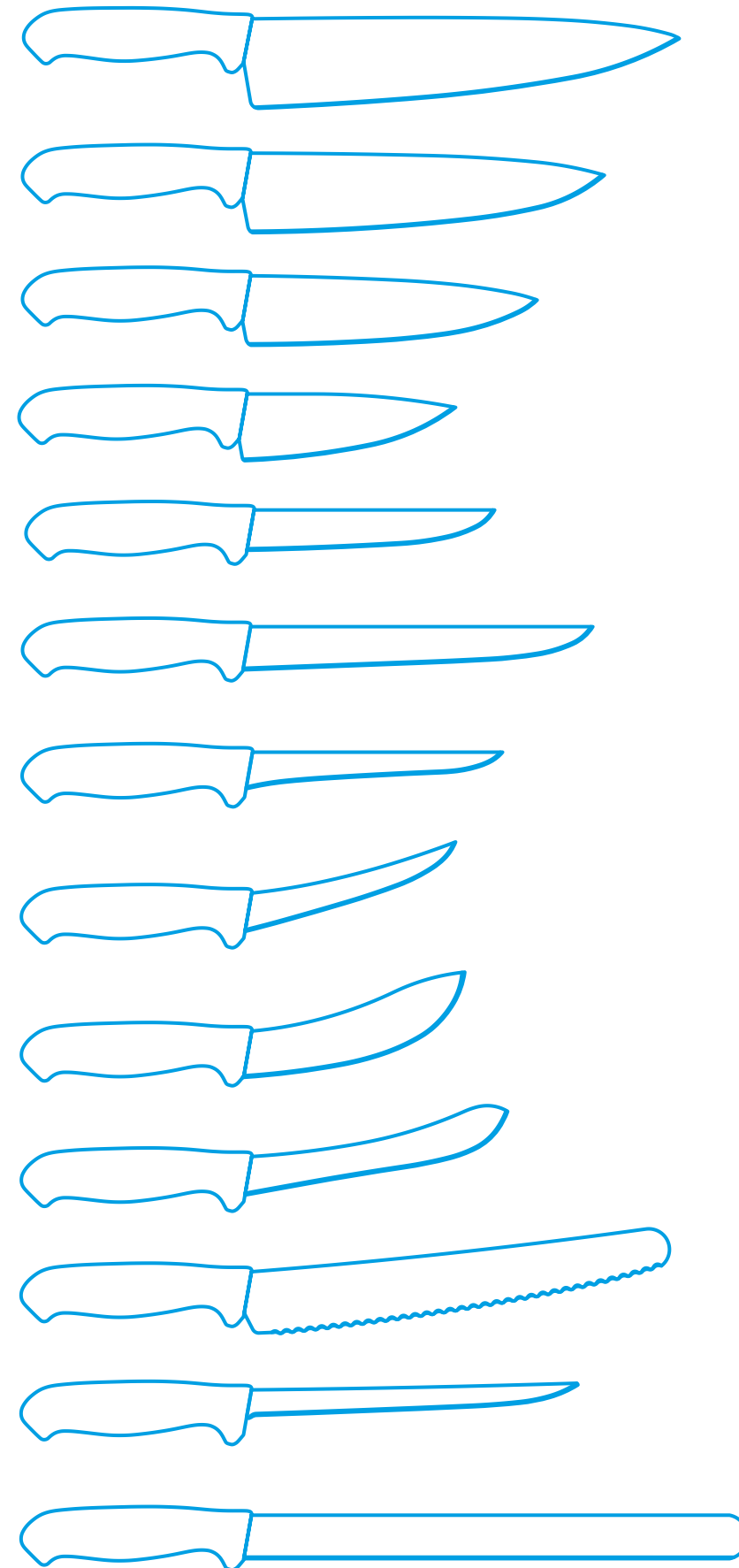
Morakniv Classic 1691
Chef's Knife 22 cm / 9"
Bread Knife 24 cm / 10"
Paring Knife 8 cm / 3"

Morakniv® ProFood

Some people want things to be like they've always have been. Others continuously strive further and only want the best of the best. Others prefer to have the latest, others are just satisfied with having a knife that cuts what lies in front om them. The conclusion is that it's a challenging task to make one knife for all of these mindsets.

Therefore, we've created a range of knives with thirteen different knives. Each and everyone with their specific purpose and potential. Since we're in full control of our own production, where high quality and constant development is in focus - we continuously listen to those who work professionally with food. We know that this combination result in products that actually work.

This makes it possible for us to say that we have a knife for everyone.





In-store material

Talk to us about your In-store material! We want to help you present your Morakniv products in the best possible way. Therefore, we have a range of in-store material, with everything from displays and stands to catalogs and posters. Contact us for more information about how to create the optimum solution for your business.



Cardboard floor display
Floor display in cardboard with 5 pins.

Height:	31,5 cm
Length:	38 mm
Width:	19,5 mm
Weight:	1,4500 kg
Volume	0,01068 kbm
Item No. 1-pcs/box:	12749



Cardboard floor barrel
Floor barrel in cardboard for bulk products.

Height:	128 cm
Length:	50 mm
Width:	43 mm
Weight:	1,1400 kg
Volume	kbm
Item No. 1-pcs/box:	12984



Cardboard floor display
Floor display in cardboard with 9 pins.

Height:	150 cm
Length:	38 mm
Width:	32 mm
Weight:	4,1 kg
Volume	0,03280 kbm
Item No. 1-pcs/box:	12748





1. 	2. 	3. 
4. 	5. 	6. 
7. 	8. 	9. 
10. 	11. 	12. 

1. Knife Set Classic 1891 2. Classic 1891 | 1-pcs box 3. Steak knife | 2-pcs box 4. Eldris Neck Knife | 1-pcs box 5. Morakniv 511 basic, sealed | 15-pcs display 6. Companion F Rescue | 15-pcs display 7. Morakniv Eldris Blue | 1-pcs PinPac 8. Morakniv Basic 511 | 40-pcs bucket 9. Morakniv Classic 2 | 10-pcs box 10. Morakniv knife blade | 1-pcs PinPac 11. Morakniv | 200-pcs box 12. Morakniv Tactical SRT | 1-pcs box.

Frosts[®]

A professional part of Morakniv

We manufacture all our knives using a combination of craftsmen skills and modern technology. Design, material and methods are all constantly refined by staff who have inherited generations of professional knowledge. This can be seen in our long tradition of making top quality knives for the food industry.

We have a wide range for hoof care, as well as a complete range of food industry knives for professionals, both of which we manufacture under the brand Frosts.

The consistent, high-level quality of our knives enables users to receive a great deal of benefit and joy from them over a long period of time. Their long lifetime is a strong contributing factor for Frosts knives, providing very positive overall economics – they always win in the end.

This way your Frosts knife becomes a natural part of your profession and your workday.



Frosts Hoof Product Line

We offer a complete range of Hoof Trimming Knives for demanding professionals. Everything, from the steel for the blades and material for the handles, is carefully selected for high quality and user benefits. We work closely together with active professionals who give their input to how we can make our products as good and useful as possible.

In addition to the great variety models, some of the knives can be used by both left and right-handed. In other words, each and every farrier can find their new favorite tool right here. We've got something for everyone.

Frosts Hoof Trimming Knives

Our hoof trimming knives are developed in close collaboration with farriers and veterinarians. This makes them fully equipped for the demands of working with hoofs. All our knives are available for both left- and right-handed use and the handles fit the hand perfectly. Together with the high quality steel of the blade, the knives are all efficient, easy to work with and can be easily honed.



Frosts Hoof 171 Narrow
Hoof-trimming knife with a blade of cold-rolled special stainless steel from Sandvik. Birchwood handle. Available for both left- and right-handed use.

Blade thickness:	2,5 mm
Blade length:	71 mm
Total length:	203 mm
Item No. 10-pcs/box Left handed:	109-1910
Item No. 10-pcs/box Right handed:	109-1920



Frosts Hoof 180 Wide
Hoof-trimming knife with a blade of cold-rolled special stainless steel from Sandvik. Birchwood handle. Available for both left- and right-handed use.

Blade thickness:	2,5 mm
Blade length:	80 mm
Total length:	206 mm
Item No. 10-pcs/box Left handed:	109-1930
Item No. 10-pcs/box Right handed:	109-1940




Frosts Hoof 188 Double-Edge
Double-edged blade of cold-rolled special stainless steel from Sandvik. Birchwood handle.

Blade thickness:	2,5 mm
Blade length:	80 mm
Total length:	206 mm
Item No. 10-pcs/box:	109-1950



Frosts Toeing Knives

Just like our hoof trimming knives, the toeing knives are developed in close collaboration with professionals. The blade of high quality steel is completed with a soft touch polymer handle that makes work easier and more comfortable.




Frosts Toeing 280
Farrier's knife with a blade of carbon steel. Red polymer handle.

Blade thickness:	2,5 mm
Blade length:	141 mm
Total length:	283 mm
Item No. 10-pcs/box:	109-1990



Frosts Toeing 330
Farrier's knife with a blade of carbon steel. Red polymer handle.

Blade thickness:	2,5 mm
Blade length:	139 mm
Total length:	281 mm
Item No. 10 pcs/box:	109-1980



Frosts Toeing 360
Farrier's knife with a blade of carbon steel. Red polymer handle.

Blade thickness:	2,5 mm
Blade length:	220 mm
Total length:	362 mm
Item No. 10 pcs/box:	109-1970



Chris Gregory Collection

The exclusive Chris Gregory collection is the result of a unique collaboration. It was developed through the combination of four generations of professional skill, from the knife-makers of Frosts, and the knowledge and experience of the farrier icon Chris Gregory. His deep knowledge of the characteristics of a really good farrier's knife has been invaluable, and the result is both beautiful and effective. A perfect mix of form and functionality.



Frosts Hoof knife 62 CG | Short
Hoof-trimming knife with a blade of stainless steel. Oiled oak handle. Available for both left- and right-handed use.

Blade thickness:	2,5 mm
Blade length:	62 mm
Total length:	200 mm
Item No. 12 pcs-bulk Right handed:	11722
Item No. 12 pcs-bulk Left handed:	11723



Frosts Hoof knife 62 CG | Long
Hoof-trimming knife with a blade of stainless steel. Oiled oak handle. Available for both left- and right-handed use.

Blade thickness:	2,5 mm
Blade length:	62 mm
Total length:	220 mm
Item No. 12-bulk Right handed:	11718
Item No. 12-bulk Left handed:	11719



Frosts Hoof knife 62 CG | Short with pick
Hoof-trimming knife with a blade of stainless steel. The pick is useful when working with hooves or hot fitting. Oiled oak handle. Available for both left- and right-handed use.

Blade thickness:	2,5 mm
Blade length:	62 mm
Total length:	224 mm
Item No. 12-bulk Right handed:	11724
Item No. 12-bulk Left handed:	11725



Frosts Hoof knife 62 CG | Long with pick
Hoof-trimming knife with a blade of stainless steel. The pick is useful when working with hooves or hot fitting. Oiled oak handle. Available for both left- and right-handed use.

Blade thickness:	2,5 mm
Blade length:	62 mm
Total length:	240 mm
Item No. 12-bulk Right handed:	11720
Item No. 12-bulk Left handed:	11721

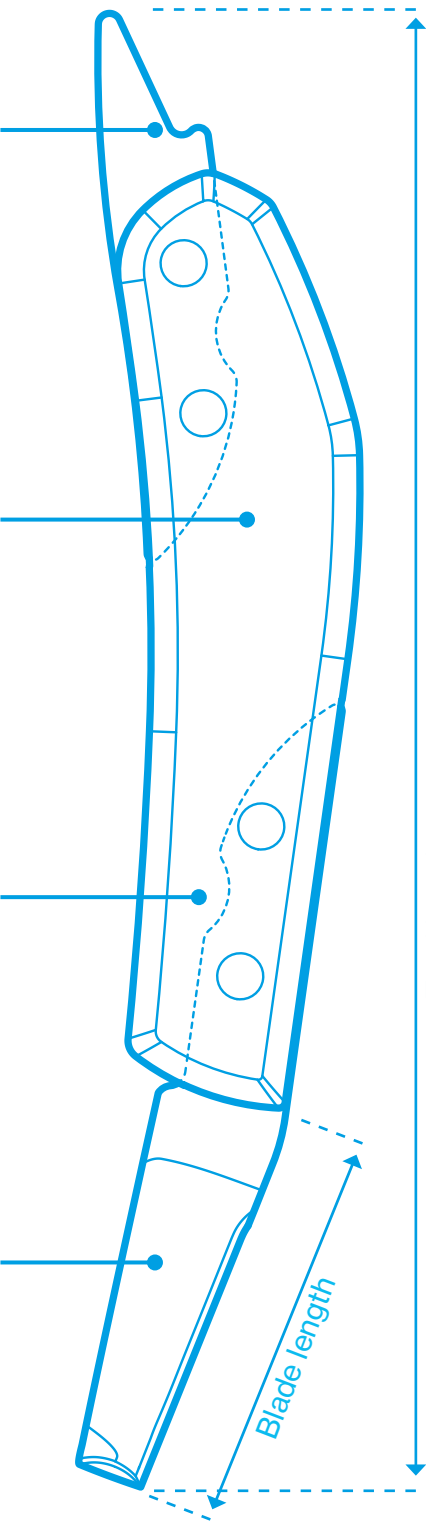


The built-in pick can also be used for hot-fitting.

The handle allows for optimum leverage and carving with precision and feel.

The design and feel of the handle provide a perfect grip.

Carefully selected high quality steel.



Revolutionary hoof knife design

The farrier knives in the Chris Gregory range have an exclusive handle made of oiled oak, so that it sits really comfortably in the hand. They are designed to allow the skilled farrier to achieve the slope and cup to the sole as well as produce the desired angles on the frog. The blade is made of stainless steel and we at Morakniv have made sure that it is of the highest possible quality. The range includes four different models in both longer and shorter versions, so the optimal knife is always close at hand.



Frosts® Professional Food Industry

A part of your working day

Think about how much time we spend at work. It adds up to a lot of hours in a year, not mentioning an entire working life. So, it's important that we enjoy it, not just because of our colleagues and the work itself, but also because we work in a way that means we can and want to be there for a long time. Because our working environment is sustainable for the long-term.

We've collaborated with the most experienced and knowledgeable professionals so that we continuously improve our products. Because we make knives that are meant to be used. For real. So we need to be there on the ground, in your reality. Where you spend every day. That's what our Frosts brand represents: knives of the very highest quality, for you and your work.

Frosts gives you quality and safety

Our Frost brand includes our range of knives for the professional food industry. We have created models that have been specifically designed for different tasks in slaughterhouses, restaurant kitchens or charcuteries. Every detail has been carefully thought through, from the ergonomic handle that ensures the movement is steady and safe, to the flexibility of the blade that means you get to every area of the meat. You also prevent repetitive strain injuries and the high quality steel allows you to work effectively for long periods without needing to sharpen the knife.





It's all about the grip

How the knife feels in your hand when working is crucial. Therefore, our four different handle materials are developed with you in mind. For you to be able to perform your tasks with power and precision, in a safe and controlled way is our highest priority. The different handles that each have their specific area of usage. With different materials and different colors you can find a knife for the several tasks that your work place requires.

The handles of our food processing knives are ergonomically designed. This allows work to be done with force, precision and in a controlled manner, which reduces the risk for work and repetitive strain injuries.

We have four different handle materials, that each serve their special purpose: Ergonomic grip, Progrid, Unigrip, and G-Grip.

Colors can be delivered upon request.

Ergonomic-grip | Elastomer handle

E • Double-moulded rubber handle with an etched structure. Suitable for wet conditions.

E1 • Double-moulded rubber handle with an etched structure and finger grips. Suitable for wet conditions.

ER • Double-moulded rubber handle with a ribbed pattern. Size medium, standard.

ERS • Double-moulded rubber handle with a ribbed pattern. Size small.

Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for beef processing.

G-Grip | Polyamide handle

G • Made of polyamide with a microblasted structure for optimum friction.

G1 • Handle with finger grips made of polyamide with a microblasted structure for optimum friction.

G2WG • Handle with a large finger guard and grips made of polyamide with a microblasted structure for optimum friction.

Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for pork and lamb processing.

Unigrip | Polyamide handle

Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for pork and lamb processing.

Progrid | Elastomer handle

Double-moulded rubber handle with an etched pattern. Suitable for wet conditions. Blade made of Swedish stainless knife steel. Hardened by sub zero treatment for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for beef processing.



Our food industry knives are made according to the legislation and regulations on safe and hygienic handling of foods.

Ergonomic-grip

Our ergonomic grip handles put focus on function and are developed in close cooperation with meat industry professionals. This has resulted in knife handles with excellent shape, where the ergonomically rounded handle allows a super quick and safe changing of the grip. It also enables you to work a maximum strength in any cutting operation. The grip is designed to be extra suitable for working in wet conditions. The handle material consists of a polypropylene core surrounded by a layer of thermoplastic rubber which significantly increases the friction. They have a warm and soft feel making them comfortable to work with. Chose the ER-grip if you wish to have an extra coarse pattern for even more optimal friction. Both handle varieties are recommended for beef processing.

All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Curved Boning knife CB5MF-E
Elastomer handle

●	
Flex grade:	Medium-Flex
Blade length:	130 mm
Item No. 10 pcs-box:	10643



Curved Boning knife CB5S-E
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	130 mm
Item No. 10 pcs-box:	10251



Curved Boning knife CB6F-E
Elastomer handle

●	
Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	10253



Curved Boning knife CB6S-E
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	10254



Curved Boning knife CB5MF-ER
Ribbed elastomer

●	
Flex grade:	Medium-Flex
Blade length:	130 mm
Item No. 10 pcs-box:	11328



Curved Boning knife CB5S-ER
Ribbed Elastomer handle

●	
Flex grade:	Stiff
Blade length:	130 mm
Item No. 10 pcs-box:	11326



Curved Boning knife CB6XF-ER
Ribbed Elastomer handle

●	
Flex grade:	Extra -Flex
Blade length:	153 mm
Item No. 10 pcs-box:	10255



Curved Boning knife CB6XF-ERS
Elastomer handle

●	
Flex grade:	Extra-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	10256



Curved Boning knife CB6MF-ER
Elastomer handle

●	
Flex grade:	Medium-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	11329



Curved Boning knife CB6S-ER
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	11327



Curved Boning knife CT8S-E1
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	210 mm
Item No. 10 pcs-box:	10257



Hard core for complete stability

High friction rubber grip suitable for wet conditions

Ergonomically designed for quick and safe grip change with maximum strength

Seamless connection of blade and handle core

Polished durable Swedish steel blade

Extremely sharp edge with high edge retention

G-grip

These ergonomic G-grip handles put grip and safety in fatty environments in focus. They are developed in close cooperation with professionals within the meat industry, giving them an excellent shaped ergonomically rounded handle. The handle is made of a polyamide with a soft “feel” and high friction characteristics, unaffected by fats or humidity. The handle surface has a micro-structure resembling sharp crystals which resist wear extremely well. Add to this the slip-resistant qualities and you've got all you need. Knives with G-grip handles are recommended for pork and lamb processing. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



●	
Flex grade:	Flexible
Blade length:	133 mm
Item No. 10 pcs-box:	10867



●	
Flex grade:	Flexible
Blade length:	133 mm
Item No. 10 pcs-box:	10902



●	
Flex grade:	Stiff
Blade length:	133 mm
Item No. 10 pcs-box:	10885



●	
Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	10868



●	
Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	10903



●	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	10874



●	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	10875



●	
Flex grade:	Medium-Flex
Blade length:	95 mm
Item No. 10 pcs-box:	1-0132



●	
Flex grade:	Medium-Flex
Blade length:	135 mm
Item No. 10 pcs-box:	10892



●	
Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	10871



●	
Flex grade:	Medium -Flex
Blade length:	135 mm
Item No. 10 pcs-box:	10891



●	
Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	11338



●	
Flex grade:	Medium-Flex
Blade length:	156 mm
Item No. 10 pcs-box:	10889



●	
Flex grade:	Medium-Flex
Blade length:	156 mm
Item No. 10 pcs-box:	10890



●	
Flex grade:	Stiff
Blade length:	168 mm
Item No. 10 pcs-box:	10897



●	
Flex grade:	Stiff
Blade length:	140 mm
Item No. 10 pcs-box:	10886



Slip-resistant microstructure unaffected by fats or humidity

Focus on grip and safety in fatty environments.

G1 Handle with finger grips made of polyamide with a microblasted structure for optimum friction.

Seamless connection of blade and handle core

Polished durable Swedish steel blade

Extremely sharp edge with high edge retention



Straight Header H8S-G2WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	203 mm
Item No. 10 pcs-box:	10861



Straight Header H8S-G1
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	203 mm
Item No. 10 pcs-box:	10865



Straight Header H8S-G3WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	203 mm
Item No. 10 pcs-box:	10863



Butcher Knife 149S-G2WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	151 mm
Item No. 10 pcs-box:	1-0149



Butcher Knife 147S-G2WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	205 mm
Item No. 10 pcs-box:	1-0147



Narrow Boning knife 141-15°BE-G
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	132 mm
Item No. 10 pcs-box:	1-0141



Belly Ham Trim knife 137-90°-G
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	1-0137



Sticking Knife 144 PSG
Propylene handle

○	
Flex grade:	Stiff
Blade length:	175 mm
Item No. 10 pcs-box:	1-0144



Unigrip

The unigrip handles are made of polyamide with a soft “feel” and high friction characteristics and stay unaffected when in contact with fats or humidity. The handle surface has a micro-structure that resembles sharp crystals which resist wear extremely well. Add to this the slip-resistant qualities and you’ve got a real winner. This handle can be recommended for the widest variety of cutting operations, but is especially recommended for pork and lamb processing. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Curved Boning knife 9124 UG
Polyamide handle

Flex grade:	Flexible
Blade length:	124 mm
Item No. 10 pcs-box:	128-5257



Curved Boning knife 8124 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	128-0727



Extra Curved Boning knife 8124 UUG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	128-0737



Curved Scalloped Boning knife 8124 UGW
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	128-07240



Curved Boning knife 7124 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	124 mm
Item No. 10 pcs-box:	128-5827



Curved Boning knife 8154 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	154 mm
Item No. 10 pcs-box:	128-0717



Curved Boning knife 7154 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	154 mm
Item No. 10 pcs-box:	128-5867



Curved Boning knife 8158 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	158 mm
Item No. 10 pcs-box:	128-0707



Curved Wide Boning knife 7158 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	158 mm
Item No. 10 pcs-box:	128-5857



Curved Boning knife 7158 UGW
Polyamide handle

Flex grade:	Stiff
Blade length:	158 mm
Item No. 10 pcs-box:	128-58540



Wide Boning knife 7132 UG
PolyamideA handle

Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	128-5837



Wide Boning knife 7157 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	128-5847



Poultry knife 9090 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	100 mm
Item No. 10 pcs-box:	128-5267



Wide Boning knife 7153 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	128-6137



Straight Narrow Boning knife 7126 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	131 mm
Item No. 10 pcs-box:	128-6017



Straight Narrow Boning knife 7151 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	151 mm
Item No. 10 pcs-box:	128-6027



Slip-resistant microstructure unaffected by fats or humidity

Soft feel

Safe defined fingerguard

Seamless connection of blade and handle core

Extremely sharp edge with high edge retention

Polished durable Swedish steel blade



Scand. Butcher Knife 133 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	136 mm
Item No. 10 pcs-box:	128-5317



Scand. Butcher Knife 161 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	163 mm
Item No. 10 pcs-box:	128-5337



Scand. Butcher/Trimming Knife 185 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	183 mm
Item No. 10 pcs-box:	128-5347



Scand. Trimming Knife 7215 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	215 mm
Item No. 10 pcs-box:	128-5427



Skinning Knife 7146 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	146 mm
Item No. 10 pcs-box:	128-5717



Sticking Knife 7160 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	160 mm
Item No. 10 pcs-box:	127-5880



Wide Butcher Knife 7145 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	160 mm
Item No. 10 pcs-box:	128-5617



Wide Butcher Knife 7177 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	182 mm
Item No. 10 pcs-box:	128-5627



Wide Butcher Knife 7212 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	210 mm
Item No. 10 pcs-box:	128-5637



Wide Butcher Knife 7250 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	260 mm
Item No. 10 pcs-box:	11184



Steak Knife 7253 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	253 mm
Item No. 10 pcs-box:	11182



Steak Knife 7305 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	310 mm
Item No. 10 pcs-box:	11183



Narrow Fillét Knife 9218 UG
Polyamide handle

●	
Flex grade:	Medium Flex
Blade length:	212 mm
Item No. 10 pcs-box:	128-0907



Filleting Knife 8180 UG
Polyamide handle

●	
Flex grade:	Medium Flex
Blade length:	180 mm
Item No. 10 pcs-box:	128-0917



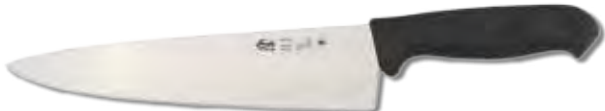
Narrow Fillét Knife 9197 UG
Polyamide handle

●	
Flex grade:	Flexible
Blade length:	198 mm
Item No. 10 pcs-box:	128-5037



Narrow Fillét Knife 8197 UG
Polyamide handle

●	
Flex grade:	Medium-Flex
Blade length:	198 mm
Item No. 10 pcs-box:	128-5039



Chef's Knife 4261 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	261 mm
Item No. 10 pcs-box:	11180



Progrip

Our Progrip models have a double-moulded rubber handle with an etched structure that makes them especially suitable for wet conditions. The polypropylene core is surrounded by a layer of thermoplastic rubber. This significantly increases the friction of the handle and makes it more comfortable to work with, since it generates a warm and soft feel. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness and has high edge retention. These models are especially recommended for beef processing.



Curved Boning Knife 9124 PG
Elastomer handle

●	
Flex grade:	Flexible
Blade length:	124 mm
Item No. 10 pcs-box:	129-3830



Extra Curved Boning Knife 9154 PG
Elastomer handle

●	
Flex grade:	Flexible
Blade length:	154 mm
Item No. 10 pcs-box:	129-3810



Curved Boning Knife 8124 PG
Elastomer handle

●	
Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	129-3965



Curved Boning Knife 8154 PG
Elastomer handle

●	
Flex grade:	Medium -Flex
Blade length:	154 mm
Item No. 10 pcs-box:	129-3945



Curved Boning Knife 8124 UPG
Elastomer handle

●	
Flex grade:	Medium-Flex
Blade length:	124mm
Item No. 10 pcs-box:	129-3968



Extra Curved Boning Knife 7154PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	154 mm
Item No. 10 pcs-box:	129-3940



Curved Boning Knife 7124 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	124 mm
Item No. 10 pcs-box:	129-3970



Wide Curved Boning Knife 8158PG
Elastomer handle

●	
Flex grade:	Medium -Flex
Blade length:	158 mm
Item No. 10 pcs-box:	129-3905



Extra Curved Boning Knife 7158 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	129-3900



Straight Wide Boning Knife 7179 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	179 mm
Item No. 10 pcs-box:	129-4020



Wide Boning Knife 7132 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	129-3920



Straight Wide Boning Knife 7153 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	129-3980



Boning Knife 7159 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	159 mm
Item No. 10 pcs-box:	129-3910



Straight Wide Boning Knife 9153 PG
Elastomer handle

●	
Flex grade:	Medium-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	129-3795



Wide Boning Knife 7157 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	129-3930



Straight Narrow Boning Knife 7151 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	152 mm
Item No. 10 pcs-box:	129-3960



Scand. Butcher Knife 161 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	161 mm
Item No. 10 pcs-box:	129-3880



Straight Narrow Boning Knife 7126 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	131 mm
Item No. 10 pcs-box:	129-3950



Scand. Trimming Knife 7215 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	215 mm
Item No. 10 pcs-box:	129-3990



Narrow Fillét Knife 9160 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	160 mm
Item No. 10 pcs-box:	129-3835



Narrow Fillét Knife 9174 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	174 mm
Item No. 10 pcs-box:	129-3800



Narrow Fillét Knife 8180 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	180 mm
Item No. 10 pcs-box:	129-3710



Narrow Fillét Knife 9180 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	175 mm
Item No. 10 pcs-box:	129-3805



Narrow Fillét Knife 9197 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	196 mm
Item No. 10 pcs-box:	129-3850



Wide Fillét Knife 9210 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	210 mm
Item No. 10 pcs-box:	129-3855



Narrow Fillét Knife 9218 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	212 mm
Item No. 10 pcs-box:	129-3790



Narrow Fillét Knife 9151 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	151 mm
Item No. 10 pcs-box:	129-3820

Polished durable
Swedish steel blade

Seamless connection of
blade and handle core

Hard core for
complete stability



Extremely sharp edge
with high edge retention

Safe defined fingerguard

High friction rubber grip
suitable for
wet conditions



P-grip

The knives with P-grip have a polypropylene handle with a rough structure and is one of our most valuable alternatives. To increase the friction even further we've also reinforced the handle with glass-fiber. The knives can be used in various settings and is especially appreciated by professionals within the Fish Industry. All knives have blades of stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Straight Wide Boning Knife 9130P
Propylene handle

●	
Flex grade:	Medium-Flex
Blade length:	128 mm
Item No. 10 pcs-box:	121-5040



Narrow Fillét Knife 9156P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	121-5010



Straight Wide Boning Knife 9153P
Propylene handle

●	
Flex grade:	Medium-Flex
Blade length:	150 mm
Item No. 10 pcs-box:	121-5050



Narrow Fillét Knife 9160P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	155 mm
Item No. 10 pcs-box:	121-5090



Wide Fillét Knife 9210P
Propylene handle

●	
Flex grade:	Medium-Flex
Blade length:	214 mm
Item No. 10 pcs-box:	121-5060



Narrow Fillét Knife 9174P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	174 mm
Item No. 10 pcs-box:	121-5080



Narrow Fillét Knife 9151P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	151 mm
Item No. 10 pcs-box:	121-5070



Narrow Fillét Knife 9180P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	180 mm
Item No. 10 pcs-box:	121-5020



Curved Fillét Knife 9154P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	156 mm
Item No. 10 pcs-box:	121-5160



Narrow Fillét Knife 9197P
Propylene handle

●	
Flex grade:	Flexible
Blade length:	197 mm
Item No. 10 pcs-box:	121-5030

Poultry Knives

These knives are made especially for working with poultry, where the somewhat shorter blades are convenient for handling chicken and turkey. The knife blades are made of Swedish high quality steel, 12C27 stainless steel, which makes it possible to sharpen the knife to extreme sharpness. These knives also have a very high edge retention.



Poultry Knife 9092 PAM
Propylene handle

●	
Flex grade:	Stiff
Blade length:	92 mm
Item No. 10 pcs-box:	138-6850



Poultry knife 9090 UG
Polyamide handle

●	
Flex grade:	Medium-Flex
Blade length:	100 mm
Item No. 10 pcs-box:	128-5267



Fish Industry

Working in demanding environments is part of the every day work for many professionals. Under such circumstances it's vital to have the right tools and supplies.

We've developed a special range of knives for the fish industry, with all the models you need for a top performance. All knives, from the slaughter and filleting knives to the gutting spoons and cleaning knives, are designed to be used. Our long experience and our close collaborations with users who repeatedly test and evaluate our products - ensures that you always get the best knife possible.

We have models with blades in both stainless and carbon steel and handles of either polymer or wood. Chose what suits you, your preferences and your way of work the best.



Legging and Bleeding Knife 7099 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	115 mm
Item No. 10 pcs-box:	129-3760



Gutting and Cleaning Knife 299 P
Stainless steel blade with propylene handle and spoon.

●	
Flex grade:	Medium-Flex
Blade length:	116 mm
Item No. 10 pcs-box:	121-5240



Gutting and Cleaning Knife 9152 P
Stainless steel blade with propylene handle and spoon.

●

Flex grade:	Stiff
Blade length:	152 mm
Item No. 10 pcs-box:	121-5150



Wide Straight Boning Knife 9153
Wooden handle

●	
Flex grade:	Medium-Flex
Blade length:	146 mm
Item No. 10 pcs-box:	141-7050



Gutting and Cleaning Knife 7153 WGS
Stainless steel blade with wooden handle with spoon.

●	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	141-7180



Gutting and Cleaning Hook Knife 299
Stainless steel blade with wooden handle with spoon.

●	
Flex grade:	Medium-Flex
Blade length:	115 mm
Item No. 10 pcs-box:	141-7160



Narrow Fillét Knife 549 P
Propylene handle

Flex grade:	Flexible
Blade length:	156 mm
Item No. 10 pcs-box:	11638



Fillét/Trimming Knife 9150 PS
Stainless steel blade with propylene handle

●	
Flex grade:	Medium-Flex
Blade length:	146 mm
Item No. 10 pcs-box:	121-5165



Gutting Knife 159/288 P
Stainless steel blade with propylene handle

●	
Flex grade:	Stiff
Blade length:	150 mm
Item No. 10 pcs-box:	121-5180



Fish Slaughter Knife 1030 SP
Stainless steel blade with propylene handle

Flex grade:	Stiff
Blade length:	146 mm
Item No. 10 pcs-box:	1-1030S-P



Fish Slaughter Knife 1030 CP
Carbon steel blade with propylene handle

Flex grade:	Stiff
Blade length:	146 mm
Item No. 10 pcs-box:	1-1030C-P



Gutting Spoon 302 P
Propylene handle

Flex grade:	-
Blade length:	-
Item No. 10 pcs-box:	121-0090



Gutting Hook 351 P
Propylene handle

Flex grade:	Stiff
Blade length:	63 mm
Item No. 10 pcs-box:	11453



Gutting Hook Wide 353 P
Propylene handle

●	
Flex grade:	Stiff
Blade length:	83 mm
Item No. 10 pcs-box:	121-5205



Gutting and Cleaning Hook Knife 352 P
Propylene handle with spoon.

●	
Flex grade:	Stiff
Blade length:	58 mm
Item No. 10 pcs-box:	121-5215



Fish Slaughter Knife 1040 SP
Stainless steel blade with propylene handle

Flex grade:	Stiff
Blade length:	169 mm
Item No. 10 pcs-box:	1-1040S-P



Fish Slaughter Knife 1040 CP
Carbon steel blade with propylene handle

Flex grade:	Stiff
Blade length:	166 mm
Item No. 10 pcs-box:	1-1040C-P



Rope & Netting knife (Companion F Serrated)
Stainless steel blade with elastomer handle

●	
Flex grade:	Stiff -Serrated edge
Blade length:	104 mm
Item No. 10 pcs-box:	11829



Bait Knife Carbon Steel 106/235 PG
Carbon steel blade with elastomer handle

Flex grade:	Stiff
Blade length:	111 mm
Item No. 10 pcs-box:	129-3770



Bait Knife 9106 P
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	106 mm
Item No. 10 pcs-box:	128-5107



Fish Slaughter Knife C223 P
Carbon steel blade with propylene handle

●	
Flex grade:	Stiff
Blade length:	223 mm
Item No. 10 pcs-box:	141-7580

Food Service

Restaurants, charcuteries, hotels or wherever you serve your food - we've got a high quality knife for you. Our range developed for food service consists of models with various features and handles. This way you can chose the one that suits you and your work the best. In common for all models are of course that the premium cutting tools all have blades of high quality stainless steel (12C27) that can be sharpened to extreme sharpness. Together with the high edge retention they're the perfect partner in your professional kitchen.



Chef's Knife 4216 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	216 mm
Item No. 10 pcs-box:	129-40520



Chef's Knife 4171 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	176 mm
Item No. 10 pcs-box:	129-40515



Chef's Knife 4216 P
Propylene handle

●	
Flex grade:	Stiff
Blade length:	216 mm
Item No. 10 pcs-box:	133-6620



Chef's Knife 4171 P
Propylene handle

●	
Flex grade:	Stiff
Blade length:	175 mm
Item No. 10 pcs-box:	133-6610



Chef's Knife 4130 PG
Propylene handle

●	
Flex grade:	Stiff
Blade length:	130 mm
Item No. 10 pcs-box:	129-40500



Bread Knife 3214 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	214 mm
Item No. 10 pcs-box:	129-40960



Slicing Knife 3305 PG
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	301 mm
Item No. 10 pcs-box:	129-40630



Bread Knife 3214 P
Propylene handle

●	
Flex grade:	Stiff
Blade length:	211 mm
Item No. 10 pcs-box:	138-6860



Paring Knife 4085 PAM
Propylene handle

●	
Flex grade:	Stiff
Blade length:	85 mm
Item No. 10 pcs-box:	138-6820



Vegetable Knife 4118 PAM
Propylene handle

●	
Flex grade:	Medium-Flex
Blade length:	118 mm
Item No. 10 pcs-box:	138-6810



Sharpening steels

The longer we can keep and use our knives better, both from an economical and a sustainable perspective. With our Frosts sharpening steels you can be sure that your knives always get the best possible treatment when they need to be freshened up and resharpened. Our sharpening steels come in various models, with longer or shorter steels and different edges.



Sharpening Steel Round P203-10" Propylene handle	
●	
Cut:	Regular Cut
Steel length:	250 mm
Item No. 10 pcs-box:	161-5910



Sharpening Steel Elliptic EP203-12" Propylene handle	
●	
Cut:	Regular Cut
Steel length:	309 mm
Item No. 10 pcs-box:	162-5960



Sharpening Steel Round P203-12" Propylene handle	
●	
Cut:	Regular Cut
Steel length:	305 mm
Item No. 10 pcs-box:	161-5920



Sharpening Steel Elliptic EP203-14" Propylene handle	
●	
Cut:	Regular Cut
Steel length:	350 mm
Item No. 10 pcs-box:	163-5970



Sharpening Steel Round P203-14" Propylene handle	
●	
Cut:	Regular Cut
Steel length:	355 mm
Item No. 10 pcs-box:	161-5930



Sharpening Steel Elliptic EP203-12" MF Propylene handle	
●	
Cut:	Microfine
Steel length:	310 mm
Item No. 10 pcs-box:	162-5961



Sharpening Steel Elliptic EP203-10" Propylene handle	
●	
Cut:	Regular Cut
Steel length:	260 mm
Item No. 10 pcs-box:	162-5950



Sharpening Steel Square P53-10" Propylene handle	
●	
Cut:	Polished/Fine
Steel length:	255 mm
Item No. 10 pcs-box:	165-5989





Photo: Fredrik Telleus

Knife care

Knife care is time well invested. Take good care of your knife and it will keep even longer. Different knives have differing sensitivity to the impacts from their surroundings and the situations you use them in. The main thing to consider is whether the blade is made of stainless or carbon steel. Read our tips on knife care and you'll see that the same knife will remain with you in the kitchen, on your fishing trip, or in your tool-box for a long time to come. We also offer a number of products to simplify your knife care.

Different types of sharpeners and whetstones that you can use to make sure your knives are always really sharp and effective. Remember that carbon steel knives are easier to re-sharpen than stainless steel versions. It's a good idea to use a very fine stone or diamond honer as an extra finish strap the edge on a leather strap. You can usually use the back side of your leather belt with good result.

Sharpening and knife car can be a little tricky in the beginning, but practice makes perfect and you'll soon be sharpening with ease. There are also many good instruction films on the Internet and tips in various forums if you want to learn more.



Morakniv Diamond Sharpener 26 Fine
A fine (600) diamond sharpener used to keep knives and axes in good shape. It also has an especially designed groove for grinding fishing hooks (not applicable for knife edges). Its minimalist design makes it easy to bring along in your pocket or backpack. Keep it extra safe in the accompanying leather case.

Thickness:	6,5 mm
Length:	76 mm
Total length:	76 mm
Item No. 1 pcs-PinPac 5/ctn:	501-9860



Morakniv Diamond Sharpener S
A fine (600) pen type diamond sharpening rod for keeping your knives, scissors, and axes in best possible shape, since it naturally allows you to follow the knife's edge. The diamond sharpener has both a rounded and a flat side. It also has an especially designed groove for grinding fishing hooks (not applicable for knife edges).

Blade thickness:	4,0 mm
Blade length:	54 mm
Total length:	140 mm
Item No. 1 pcs-PinPac 5/ctn:	11968



Morakniv Diamond Sharpener L Fine
A fine (600) pocket diamond sharpener. The flat steel easily follows the angle of the edge. A long lasting and very durable sharpening tool.

Blade thickness:	4,5 mm
Blade length:	50 mm
Total length:	150 mm
Item No. 1 pcs-PinPac 5/ctn:	11883



Using the sharpening steel

Our knives stay razor sharp for a long time.

What usually happens when a knife loses its sharpness is that rather than chipping, the top of the edge bends to one side.

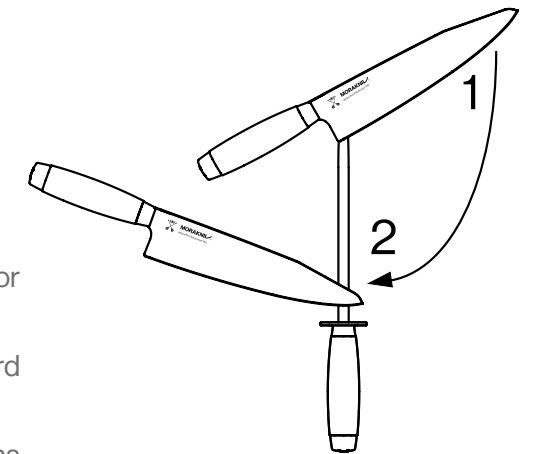
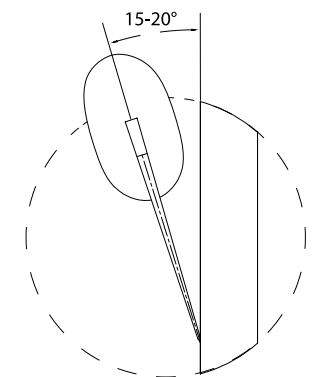
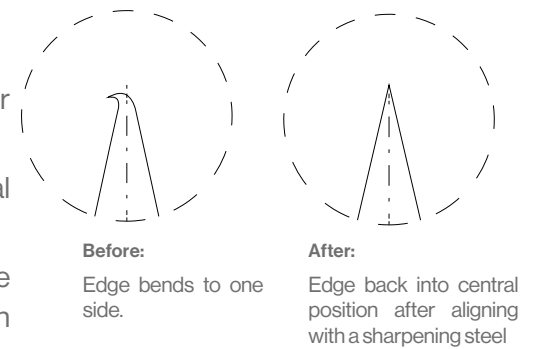
The sharpening steel works by aligning the edge back into a central position.

A good sharpening steel is almost as important as the knife itself. We have steels in different models: from coarser to finer ones. A smooth polishing steel gives the knife edge maximum sharpness by aligning the edge. Some steels also have a coarser side that is used for grinding when the edge is worn down. Remember to finish sharpening with the polished surface.

To sharpen the knife, pull the knife's edge a few times lightly against a sharpening steel with a 15-20 degree angle. Switch between both sides of the knife.

The knife should be placed against the sharpening steel at the same angle as the blade has at the top of its cutting edge. This angle between the sharpening steel and knife edge must be maintained while drawing the knife from the back to the tip.

The last "draw" should be very light, gently caressing the knife edge.



Care for your kitchen knives

Wash your knife with warm water and a soft sponge before using it for the first time.

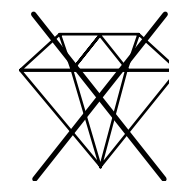
Never cut bones, frozen food, porcelain, glass and other hard substances. The thinnest part of the blade can easily be deformed.

Do not clean the knives in a dishwasher. Dishwasher detergent contains abrasives that makes the knife blunt and damage the wooden finish.

Do not allow acidic residues (lemons, limes, orange, grapefruits, tomatoes) to stay on the blades for extended periods of time.

Always thoroughly clean and wipe dry knives before storing. Leaving knives wet or to drip-dry may result in discoloration.

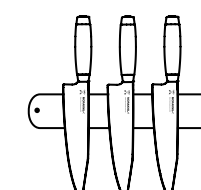
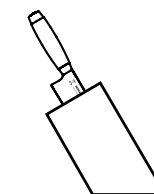
Once you have cut, do not scrape the cutting board with the knife's edge. As it blunts the blade. Instead, turn the knife around and scrape with the back of the knife.



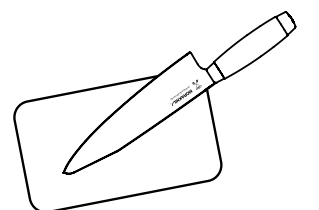
Never cut hard substances.



Wash only by hand.



Store in knife block or magnetic knife strip.



Use wooden or polypropylene chopping board.

The steel

The knife blade has become one of the main characteristics for Morakniv, due to its high quality, design and sharpness. We've refined our methods and constantly worked to improve our products for more than 125 years. How we treat, harden and polish our knives is a vital part of our quality work, and the recipe is a well-kept company secret. This results in knives that always will live up to your expectations and that you always can put your trust in.

The blade of a Morakniv can be made of three different kinds of steel: stainless steel, carbon steel or laminated steel. Each steel type has its unique properties that determine which model that's being matched with which steel.

Stainless steel (S)

We mainly use Swedish stainless steel - 12C27 and 14C28N, hardened to HRC 56-58 - for our knives with extreme strength and a long life. They also have a very high resistance to moisture, which otherwise can make the blades rust. Stainless steel stays sharp for much longer than carbon steel and is far less sensitive to rust.

Carbon steel steel (C)

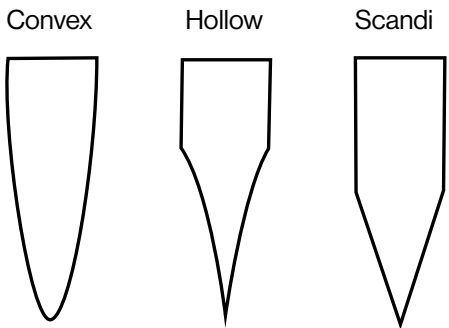
We use carbon steel according to O1, that is knife steel alloyed with 1 % carbon. Knife blades of high carbon steel can be hardened to HRC 58-60, giving them the best possible sharpness at an affordable price. When used, knives made from above these steel grades eventually achieve a dull grey finish. However, this will not affect the quality of the blade, but rather improve the resistance to corrosion. Carbon steel is easy to sharpen, but requires more maintenance when exposed to moist or corrosive environment. Make sure to keep the blade clean and dry. For example, fruit acids immediately leave pots on the blade.

Laminated steel (L)

This steel grade is unique for knives from Morakniv. The core of the blade is made of high carbon steel surrounded by a softer alloyed steel layer. A high hardness, HRC 58-60, can be achieved through hardening, and the result is in a knife blade with superior toughness and cutting edge retention. Thereby it reaches maximum sharpness and long life. The blade can also be bent into a predetermined shape, which makes knives with these kind of blades appropriate for woodcarving.

Morakniv blades are provided with a scandi grind.

The Scandi grind prevents the knife from slipping off easily like a blade with convex grinding tends to do and gives a good grip. It bites into the surface, but without getting stuck like a blade with a hollow grind does.



Give yourself and your knife the best possible conditions

Our knives have been made to last. They should be used over and over again, and for a long time. This way, buying a knife is both economically and environmentally sustainable. But even though our carefully planned production processes lay a strong foundation for the durability of the knife, all knives need a certain amount of maintenance and care.

Take good care of your knife and it will keep even longer. Different knives have differing sensitivity to the impacts from their surroundings and the situations you use them in. The main thing to consider is whether the blade is made of stainless or carbon steel. Read our tips below, and you'll see that the same knife will remain with you in the kitchen, on your fishing trip, or in your tool-box for a long time to come.

Stainless and simple to take care of

Stainless steel is easy to maintain as it has been treated to withstand rust and corrosion. However, if the knife gets dirty it's always good to make it a habit to rinse the blade under running warm water after usage, preferably with a gentle liquid soap. Leave the knife to dry. Remember that even though the blade is stainless, salt marks or such may still appear on the blade that can be hard to remove over time.

Take care of your carbon steel

Unlike stainless steel, all non-stainless steel blades, such as carbon steel blades, will oxidize or be affected by moisture and corrosive environments. So make it a habit to wipe the knife, and preferably oil the blade after usage. For this you can use various liquid oils, such as WD40 and CRC 5-56. All products intended for cleaning weapons are also functional. If you intend to use your knife when cooking we recommend you use paraffin oil, since it's not dangerous to consume.

Be careful when cleaning and wiping the blade so that you don't injure yourself. Some knife users make their own patina to make their blade less sensitive. They stick the blade of the knife in a piece of fruit for a few hours or treat the blade with warm vinegar. There are many good tips and more advice in different online knife groups such as YouTube. Keep in mind that patination is always done at your own risk or initiative.

Washing the knives?

Knives should not be machine-washed. In particular, carbon and laminated steel knives should never be washed in a dishwasher as the aggressive detergent really damages the blade. Stainless steel knives shouldn't be machine washed either. Again, the machine detergent is the culprit that has negative affects on the blade. Also, sharp knives tend to damage the inside of the dishwasher, and let's not forget the risk of personal injury when putting sharp knives in and out of the machine.

Spots and potential corrosion?

If you find that your knife has got spots on the blade and that you're starting to see some corrosion, you've probably got a knife with a carbon steel blade. As mentioned, this makes it sensitive to moisture and water. Be sure to take special care of it: cleaning, drying and oiling your blade after use usually does the trick. Another option is to get a stainless steel blade that doesn't need as much maintenance. Our stainless steel knives are not only more "easy care", they also keep an edge longer as the stainless steel is more wear resistant. Note that cooking in general, salt water, fruit juices, vinegar etc usually make a carbon steel blade starting to corrode within seconds.

If your knife has rusted, you can try to polish the blade with a sanding block or cork, such as Schleifix Klingspor or similar, with a fineness of 240 or more. However, it's practically impossible to recover the blades original surface.



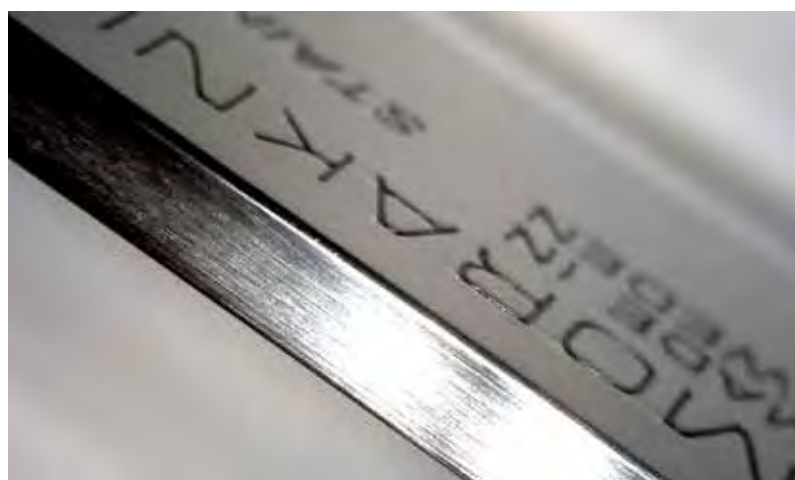
What does the spine of your knife look like?

Our knives have one of three different spine types, depending on the model and its intended area of use. If you think the spine of your knife seems to be unfinished or just want to learn more about the spine of your knife – keep on reading!



Not grinded, but polished spine

This image shows a polished/buffed 2,0 mm thick blade with no spine grinding. This particular blade can be found on our craft knives, where the sharp, durable edge and steady handle are high priorities, but the spine finish isn't. Knives with this grinding aren't compatible with fire starter, due to the rounded corners of the spine.



Grinded and polished spine

This image shows a polished/buffed 2,5 mm thick blade with spine grinding. This blade can be found on several of our outdoor knives and this particular image shows a stainless steel Companion model. Knives with this grinding aren't compatible with fire starter, due to the rounded corners of the spine.



Grinded, but not polished spine

This image shows a 3,2 mm thick blade with grinded spine, more specifically that of the Bushcraft model. The blade hasn't been polished/buffed and the spine corners are sharp, which make knives with this grinding excellent for use with a fire starter.



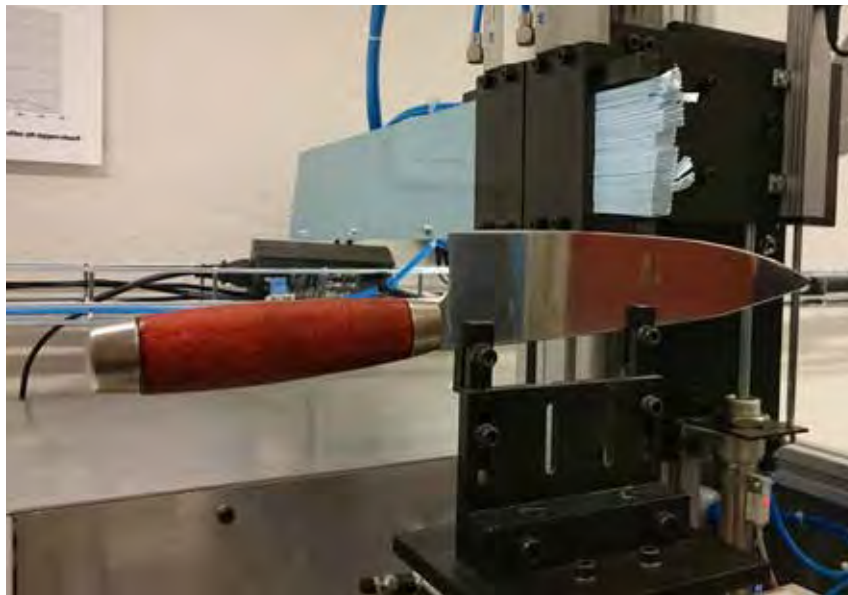
The Laboratory

In the heart of our factory in Mora, Sweden, we have our very own laboratory and testing facility. Here, our engineers and product developers are running repeated and continuous tests of both existing and future knife models. Every step is a part of our continuous work to assure that the knives that are being delivered to you are of the highest possible quality. To have a lab in our very own factory brings many valuable opportunities. We can take a knife straight from the production line and in a matter of seconds put it to the test in the laboratory. This of course goes the other way round: as soon as we make an important discovery or get an interesting test result, we can instantly apply the new knowledge to the production process.

The laboratory facility holds many different kinds of machines and advanced technical solutions, tuned to test and evaluate all different parts of the knife. How much bending force can a Robust take? For how long does a Chef's knife keep its extreme sharpness? As the results are being compiled and evaluated, we can make all the adjustments and calculations needed to improve our high quality products even further.

The most important aspect of any knife is its sharpness.

Our knives are known and appreciated for their ability to stay sharp for a very long time. A great part of that feature is of course the grinding of the blade. Another great part are the repeated tests and evaluations we run in the lab



Many of our knives need to be flexible. This mainly applies to our wide range of food processing knives, but all our models need to have strong and reliable blades.

The laboratory allows us to test and evaluate the bending force, so that we can ensure that the way we treat the steel - according to our secret recipe - are as well functioning as ever.



An Eco-friendly manufacturing

Traditionally every little piece of material used in the process of making the knives has been taken care of. Nothing could be wasted, mainly for economical reasons. A great example is the recycling of wood left overs from sleigh manufacture in what became the first Morakniv factory way back in the 19th century. These parts became perfect for creating wooden handles for a completely different product: knives.

Today we continue to ensure our material is used efficiently and not just for economic reasons. Ecological, economic and social sustainability are guiding principles for our production. We work to minimise our adverse environmental impact, to make more efficient use of energy and materials, and to create a good working environment.

We continuously improve the way we work, in order to preserve our wonderful environment. This creates both economical sustainability for the company, and ecological sustainability through the prevention of pollution. We also work to eliminate the number of products containing hazardous substances and to prioritise the use of reusable and recyclable materials.

Our accreditations ISO 9001:2008 and ISO14001:2004 reflect the company's commitment to quality and sustainability.



Our accreditations ISO 9001:2008 and ISO14001:2004 reflect the company's commitment to quality and sustainability.





A red dot for quality design

Our range of professional craft knives are rewarded with the prestigious Red Dot for high design quality. The international jury only awards this sought-after seal of quality to projects that set themselves apart significantly from comparable projects thanks to their excellent design.

"These high-quality knives combine a traditional craftsmanship with modern design. The colours indicate the knives' respective purposes" was the jury motivation.

Awarded high quality knives

Morakniv is well known for its products of highest quality. Part from the appreciation from our customers and users, we have also been awarded several prizes and special distinctions for everything from product design and development to brand strength and graphic profile.

Eldris is a winner

The pocket size knife from Morakniv was awarded the prestigious Scandinavian Outdoor Award at the OutDoor fair in Friedrichshafen. . It's compact design and over all-round convenience adds something entirely new to the outdoor world. This was acknowledged by the jury of the Scandinavian Outdoor Award who named Morakniv Eldris the winner in the Hardware category.

Brand and Graphic profile

A cutting edge brand identity combined with a sharp brand strategy have made the knives from Mora, Sweden well known all over the world. To pay tribute to this successful work, Morakniv we're given the prestigious award Brand of the Year in 2016.

On the same note our graphic profile won the internationally renowned award Svenska Designpriset. The updated look highlights the fact that our knives are made in Sweden, the strong connection to our origins in Dalecarlia, and the grant as Royal Purveyor, a sign for Swedish quality. This with elements of the traditional red handle and metal blade, represented in the newly designed graphics, the history of the Morakniv brand is in focus.



reddot design award



Contact us

Address:

Morakniv AB
Box 407
SE-792 27 Mora, Sweden

Visitors address:

Bjäckenbacken 4
SE-792 95 Mora, Sweden

Telephone:

+46 250-59 50 00

Fax:

+ 46 250-59 50 01

E-mail:

info@morakniv.se
order@morakniv.se
sales@morakniv.se

Our Sales Department

Sales Director | Scandinavia

Pia Frick-Larsson
pia-frick-larsson@morakniv.se

Sales Director | Europe, Eastern Europe, Russia

Dennis Becker
dennis.becker@morakniv.se

Sales Manager | Eastern Europe, Russia

Olga Polakowska
olga.polakowska@morakniv.se

Sales Director | Middle East and Africa

Bashar Mustafa
bashar.mustafa@morakniv.se

Sales Director | Asia, North and South America

Tobias Eklund
tobias eklund@morakniv.se

Sales Manager | South East Asia, Oceania

Stephen Wong
stephen.wong@morakniv.se



Images, website and social media

On our website www.morakniv.se you can find all the information about Morakniv you need. There we present all our products, company and contact information, inspiration, tips & tricks, company history, historical catalogs and much more.

We're also active on various social media channels and your are more than welcome to use our material on your own channels. If you create your own Morakniv content, use #morakniv or @morakniv, so that we can find it.

Product images and PDF catalogs

If you need to download product images you are welcome to visit our Image bank. There you can find images of all our Morakniv and Frosts products, as well as environmental images, brand and factory images, and logotypes.

Contact your Sales Director for more information on how to access the Image bank.

Social Media material

Using Social Media to build a buzz around Morakniv products and your company offers many fantastic possibilities. You reach a wide audience in an easy and efficient way. Take advantage of the social media channels you and your company uses today to spread the word about what you offer.

To make your work easier, and to inspire you to explore the possibilities of social media even further, we have put together a collection of suggested posts and competitions that you can use on your channels. Check the "Launch material" folders on the image bank for suggestions and inspiration.

You can also use our weekly Facebook posts on your own channels. Contact your Sales Director to get access.





Made in Mora
Sweden



By appointment
to H.M. the King of
Sweden

MORAKNIV®

Morakniv | Box 407 | SE-792 27 Mora | Sweden
Tel +46 250 59 50 00 | Fax +46 250 59 50 01
info@morakniv.se | www.morakniv.se

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