Morakniv®

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.

ECOLOGICAL, ECONOMIC AND SOCIAL SUSTAINABILITY ARE GUIDING PRINCIPLES FOR OUR PRODUCTION. WE ARE WORKING TO MINIMISE OUR ENVIRONMENTAL IMPACT, TO MAKE MORE EFFICIENT USE OF ENERGY AND MATERIALS AND TO CREATE A GOOD WORKING ENVIRONMENT. OUR MANAGEMENT SYSTEM HAS BEEN FOUND TO CONFORM TO THE QUALITY MANAGEMENT SYSTEM STANDARD ISO 9001:2008 AND ISO 14001:2004.
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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.
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 Jöge 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 it comes to preparing food. It’s clear, everything has to be perfect. Raw ingredients, kitchen tools, and presentation always must come together. Everything has to be perfect.

Jörgge Sundqvist

Jörgge 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 Jörgge.

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 hobbled. 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.
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 Adventure

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.
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.

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.

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.

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.

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.

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.

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.

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.
Fire starter

A firestarter is included in the neck-knife kit. This firestarter has a minimalist design to fit with the pocket sized knife. Attach the firestarter to the knife with the paracord.

Secondary locking

When worn around your neck, the secondary locking strap prevents the knife from falling out of the sheath. That way you can feel confident that the knife is always safe in place.

The lock consists of a strap attached to a collar. It can be taken on and off, since it is possible to slide the collar onto the sheath and snap it into place.

Paracord

The neck-knife kit includes a 1 m long paracord string. It can enable you to create a lanyard for carrying the knife around your neck.

Paracord

The special thing with the paracord is that it is made of an outer sleeve and several thinner cords, which increases the possible ways of using it even more.

A paracord is a given part of any outdoor activity, and should be brought whenever you are spending time outdoors. There are many situations this piece of string will be invaluable. Everything from making a drying line for wet clothes, to tying a broken snowmobile sledge to a snowmobile or even as an extra hand when your gutting a moose.

Fire starter of matching size

The firestarter has a minimalist design to fit with the pocket sized knife. Attach the firestarter to the knife with the paracord.

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. The 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: 12142

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.
Morakniv® Morakniv®

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.

Morakniv®

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.

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
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<tbody>
<tr>
<td>Blade thickness</td>
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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.
The blade has with its quality, design and sharpness been a hallmark for Morakniv over 125 years. It is made of high quality stainless or carbon steel which is heat treated and ground to a performance without comparison. When the blade is made of carbon steel it must be cared for. Keep it clean and dry. Oil the blade after use.

Impact resistant.

Grip-friendly handle allows you to work with power and precision.

The ¾ stick tang, ensures a strong, stable and powerful knife that becomes a natural part of your every day work.

Blade length
Total length
Item No. 15pcs-display
Item No. 1 pcs-PinPac 5/ctn:
Item No. 1 pcs-box 20/ctn:

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.
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.

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.

# Morakniv Scout 39

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

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<tr>
<th>Item No.</th>
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<td>80 mm</td>
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# Junior Carving Knife 73/164

A knife with a wide round tip perfect for the knife rookies. Stainless steel blade and handle made of birch wood. Black polymer sheath.

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<td>170 mm</td>
<td>70 mm</td>
<td>2.5 mm</td>
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# Morakniv Rookie

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

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<tr>
<th>Item No.</th>
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<td>166 mm</td>
<td>72 mm</td>
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# 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.

<table>
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<tr>
<th>Item No.</th>
<th>1 pcs-PinPac 5/ctn:</th>
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<td>178 mm</td>
<td>85 mm</td>
<td>2.0 mm</td>
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# 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.

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<th>Item No.</th>
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<td>178 mm</td>
<td>78 mm</td>
<td>2.0 mm</td>
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# 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.

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<th>Item No.</th>
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# 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.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>15-display:</th>
<th>Total length:</th>
<th>Blade length:</th>
<th>Blade thickness:</th>
</tr>
</thead>
<tbody>
<tr>
<td>12685</td>
<td></td>
<td>178 mm</td>
<td>85 mm</td>
<td>2.0 mm</td>
</tr>
</tbody>
</table>

# 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.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>1 pcs-PinPac 5/ctn:</th>
<th>Total length:</th>
<th>Blade length:</th>
<th>Blade thickness:</th>
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</thead>
<tbody>
<tr>
<td>12024</td>
<td></td>
<td>178 mm</td>
<td>85 mm</td>
<td>2.0 mm</td>
</tr>
</tbody>
</table>

# 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.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>1 pcs-PinPac 5/ctn:</th>
<th>Total length:</th>
<th>Blade length:</th>
<th>Blade thickness:</th>
</tr>
</thead>
<tbody>
<tr>
<td>12022</td>
<td></td>
<td>178 mm</td>
<td>85 mm</td>
<td>2.0 mm</td>
</tr>
</tbody>
</table>
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.
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: 12799
- Item No. 1 pcs-box 20/ctn: 12490

Morakniv® Bushcraft Black SRT

- Blade thickness: 3.2 mm
- Blade length: 109 mm
- Total length: 232 mm
- Item No. 1 pcs-PinPac 5/ctn: 12051

Morakniv® Bushcraft Black

- Blade thickness: 3.2 mm
- Blade length: 109 mm
- Total length: 232 mm
- Item No. 1 pcs-PinPac 5/ctn: 11742
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.

The unique, force absorbing tang extends ⅜ of the way into the handle, making its impact resistance second to none.

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.

**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-Box 5/ctn:** 12491

**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® 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:** 100 mm
- **Total length:** 232 mm
- **Item No.1 pcs-Box 5/ctn:** 12059

**Morakniv® Bushcraft Black**

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

- **Blade thickness:** 2.5 mm
- **Blade length:** 100 mm
- **Total length:** 232 mm
- **Item No.1 pcs-Box 5/ctn:** 12356

**Morakniv® Bushcraft Forest**

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

- **Blade thickness:** 3.2 mm
- **Blade length:** 170 mm
- **Total length:** 295 mm
- **Item No.1 pcs-box 12/ctn:** 12355
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® Morakniv®
[Image 217x487 to 391x573]
[Image 36x482 to 213x562]
[Image -1x-1 to 595x321]
[Image 994x125 to 1192x843]
[Image 675x159 to 930x236]
[Image 645x428 to 986x507]
[Image 630x674 to 976x757]

Morakniv® Tactical
The half serrated blade is perfect for cutting rope and fiber, and the stainless steel with a black anodized 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.

<table>
<thead>
<tr>
<th>Blade thickness:</th>
<th>3.2 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blade length:</td>
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<tr>
<td>Total length:</td>
<td>232 mm</td>
</tr>
<tr>
<td>Item No. 1 pcs-box 20/ctn:</td>
<td>12297</td>
</tr>
</tbody>
</table>

Blade thickness: 3.2 mm
Blade length: 109 mm
Total length: 232 mm
Item No. 1 pcs-box 20/ctn: 12297

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
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.

<table>
<thead>
<tr>
<th>Blade thickness:</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Blade length:</td>
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</tr>
<tr>
<td>Total length:</td>
<td>232 mm</td>
</tr>
<tr>
<td>Item No. 1 pcs-box 20/ctn:</td>
<td>12294</td>
</tr>
</tbody>
</table>

Blade thickness: 3.2 mm
Blade length: 109 mm
Total length: 232 mm
Item No. 1 pcs-box 20/ctn: 12294

Morakniv® Survival Black
An anticorrosive blade of black coated high carbon 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.

<table>
<thead>
<tr>
<th>Blade thickness:</th>
<th>2.5 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blade length:</td>
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<tr>
<td>NATO No.</td>
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</table>

Blade thickness: 2.5 mm
Blade length: 104 mm
Total length: 232 mm
Item No. 1 pcs-display: 11527
NATO No.: N3N 7340-36-001-5028

Morakniv® Tactical MG (S)
The half serrated blade is perfect for cutting rope and fiber, and the stainless steel with a black anodized DLC-coating is outstandingly sharp. The spine of the blade is ground especially for use with a fire starter. The blade comes with an interchangeable belt clip and a belt loop. A handle with high-friction grip.

<table>
<thead>
<tr>
<th>Blade thickness:</th>
<th>2.5 mm</th>
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</thead>
<tbody>
<tr>
<td>Blade length:</td>
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<tr>
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<tr>
<td>NATO No.</td>
<td>N3N 1095-99-014-8505</td>
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</table>

Blade thickness: 2.5 mm
Blade length: 104 mm
Total length: 219 mm
Item No. 15 pcs-display: 11827
NATO No.: N3N 1095-99-014-8505

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

<table>
<thead>
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<th>Blade thickness:</th>
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</tr>
</thead>
<tbody>
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<td>Blade length:</td>
<td>104 mm</td>
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<tr>
<td>Total length:</td>
<td>219 mm</td>
</tr>
<tr>
<td>Item No. 1 pcs-PinPac 5/ctn:</td>
<td>12453</td>
</tr>
</tbody>
</table>

Blade thickness: 2.5 mm
Blade length: 104 mm
Total length: 219 mm
Item No. 1 pcs-PinPac 5/ctn: 12453

Morakniv® Companion MG (S) Black
Blade of stainless steel with a black ED-coating. 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.

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<tr>
<td>NATO No.</td>
<td>N3N 1095-99-014-8505</td>
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</table>

Blade thickness: 2.5 mm
Blade length: 104 mm
Total length: 219 mm
Item No. 15 pcs-display: 11827
NATO No.: N3N 1095-99-014-8505

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

<table>
<thead>
<tr>
<th>Blade thickness:</th>
<th>2.5 mm</th>
</tr>
</thead>
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<tr>
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<tr>
<td>Item No. 1 pcs-box 20/ctn:</td>
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</table>

Blade thickness: 2.5 mm
Blade length: 104 mm
Total length: 219 mm
Item No. 1 pcs-box 20/ctn: 12295

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

<table>
<thead>
<tr>
<th>Blade thickness:</th>
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</thead>
<tbody>
<tr>
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</tr>
<tr>
<td>Item No. 1 pcs-PinPac 5/ctn:</td>
<td>12453</td>
</tr>
</tbody>
</table>

Blade thickness: 2.5 mm
Blade length: 104 mm
Total length: 219 mm
Item No. 1 pcs-PinPac 5/ctn: 12453

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 | 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: | 10935 |

**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: | 10905 |

**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 black: | 10906 |

**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: | 12885 |
| Item No. 1 pcs-PinPac 5/ctn color mix: | 12887 |
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**

**Morakniv 748 MG**
The blade is made of high quality stainless steel, that is easy 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.

**Morakniv 510 Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv 510 Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**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.

**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.

**Morakniv Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**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.

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

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

**Morakniv Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

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The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

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The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

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

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

**Morakniv Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

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

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

**Morakniv Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | Orange**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.

**Morakniv Outdoor Axe | MG**
The blade of the ax 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 grip. It’s perfect together with your Mora 2000 knife in the same color. Axe head with ED coated boron steel. Weight 0.5 kg.
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 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: 205 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. Stain-
less steel stays sharp for a long time. It’s the best
choice when working in an outdoor environment.
Blade thickness: 2.0 mm
Blade length: 90 mm
Total length: 205 mm
Item No. 15 pcs-display: 12244
Item No. 15 pcs-display secured: 12437

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 de-
signed 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.

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.

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.

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.

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.

Morakniv Robust

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

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.

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.

Ergonomic handle made of TPE rubber.

The coil formed rounding of the handle is a pleasure to hold.

The unique ¾ tang provides strength and stability, makes the grip impact resistant, and place it in a league of its own.

The blade has, with its quality, design and sharpness been, a hallmark for Morakniv over 125 years. It is made of high quality stainless or carbon steel which is heat treated and ground to a performance without comparison.

Blade thickness:

- 2 mm

Blade length:

- 91 mm

Total length:

- 206 mm

Item No. 15 pcs-display:

- 12243

Item No. 15 pcs-display secured:

- 12440

Sheath 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

Sheath thickness:

- 13.0 mm

Blade length:

- 88 mm

Total length:

- 203 mm

Item No. 15 pcs-display:

- 12248

Item No. 15 pcs-display secured:

- 12433

Sheath thickness:

- 3.1 mm

Blade length:

- 19 mm

Total length:

- 193 mm

Item No. 15 pcs-display:

- 12310

Item No. 15 pcs-display secured:

- 12440

Sheath thickness:

- 3.2 mm

Blade length:

- 91 mm

Total length:

- 206 mm

Item No. 15 pcs-display:

- 12245

Item No. 15 pcs-display secured:

- 12441

Sheath thickness:

- 3.2 mm

Blade length:

- 20 mm

Total length:

- 206 mm

Item No. 15 pcs-display:

- 12249

Item No. 15 pcs-display secured:

- 12442
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 stainless steel. For carving of mineral wool. The ample polymer handle fits your hand even when wearing gloves.

<table>
<thead>
<tr>
<th>Blade thickness: 1.4 mm</th>
<th>Blade length: 350 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 502 mm</td>
<td>Item No. 10 pcs-bulk: 1-1442</td>
</tr>
<tr>
<td>Item No. 5 pcs PinPac: 1-1413</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Blade thickness: 1.4 mm</th>
<th>Blade length: 21 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 154 mm</td>
<td>Item No. 10 pcs-bulk: 1220</td>
</tr>
<tr>
<td>Item No. 5 pcs PinPac: 1-1613</td>
<td></td>
</tr>
</tbody>
</table>

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. Black polymer sheath.

<table>
<thead>
<tr>
<th>Blade thickness: 2.0 mm</th>
<th>Blade length: 102 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 225 mm</td>
<td>Item No. 10 pcs-bulk: 1220</td>
</tr>
<tr>
<td>Item No. 10 pcs-display: 1681</td>
<td></td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Blade thickness: 2.0 mm</th>
<th>Blade length: 69 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 192 mm</td>
<td>Item No. 10 pcs-bulk: 1-1209</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Blade thickness: 2.0 mm</th>
<th>Blade length: 63 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 180 mm</td>
<td>Item No. 10 pcs-bulk: 1-1056</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Blade thickness: 2.0 mm</th>
<th>Blade length: 43 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 163 mm</td>
<td>Item No. 10 pcs-bulk: 1-798</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Blade thickness: 2.0 mm</th>
<th>Blade length: 21 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 154 mm</td>
<td>Item No. 10 pcs-bulk: 1220</td>
</tr>
<tr>
<td>Item No. 10 pcs-display: 1681</td>
<td></td>
</tr>
</tbody>
</table>

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 with a flexible leather strap.

<table>
<thead>
<tr>
<th>Blade thickness: 2.5 mm</th>
<th>Blade length: 205 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 330 mm</td>
<td>Item No. 10 pcs-bulk: 1-7469</td>
</tr>
</tbody>
</table>

Morakniv 721
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 with a flexible leather strap.

<table>
<thead>
<tr>
<th>Blade thickness: 2.5 mm</th>
<th>Blade length: 148 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 275 mm</td>
<td>Item No. 10 pcs-bulk: 1-721</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Blade thickness: 2.5 mm</th>
<th>Blade length: 205 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length: 330 mm</td>
<td>Item No. 10 pcs-bulk: 1-7495</td>
</tr>
</tbody>
</table>
Morakniv® Morakniv®
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 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: 1-0002
Item No. 5 pcs PinPac: 1-0002.SB

Morakniv Classic 2
Birchwood handle. Carbon steel blade. Polymer sheath.
Blade thickness: 2.5 mm
Blade length: 154 mm
Total length: 265 mm
Item No. 10 pcs-bulk: 1-0002
Item No. 5 pcs PinPac: 1-0002.SB

Morakniv Classic 012
Blade thickness: 2.0 mm
Blade length: 106 mm
Total length: 215 mm
Item No. 10 pcs-bulk: 1-0012

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 retention. Classic sheath of natural leather.
Blade thickness: 2.7 mm
Blade length: 199 mm
Total length: 394 mm
Item No. 1 pcs-box: 1-934

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: 174 mm
Total length: 368 mm
Item No. 10 pcs-bulk: 1-728
Item No. 12 pcs 1-package: 12-039

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: 365 mm
Item No. 10 pcs-bulk: 17728
Item No. 10 pcs 1-package: 11731

The red handle, one of the main characteristics of Morakniv, was at first a way to make the knives look more exclusive. Originally, 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 were painted red - then it would look just like mahogany!
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.

Full tang provides both strength and stability.

A rivet effectively fastens the handle on the tang.

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

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.

<table>
<thead>
<tr>
<th>Morakniv Woodcarving 106</th>
<th>Woodcarving Kit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blade thickness: ~2.7 mm</td>
<td>Blade thickness: ~2.7 mm</td>
</tr>
<tr>
<td>Blade length: 82 mm</td>
<td>Blade length: 70 mm</td>
</tr>
<tr>
<td>Total length: 190 mm</td>
<td>Total length: 200 mm</td>
</tr>
<tr>
<td>Item No. 10 pcs-bulk: 106-1630</td>
<td>Item No. 10 pcs-bulk: 106-1650</td>
</tr>
<tr>
<td>Item No. 5 pcs PinPac: 106-1632</td>
<td>Item No. 5 pcs PinPac: 12870</td>
</tr>
</tbody>
</table>

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.

Woodcarving knives

Morakniv Woodcarving 106

Woodcarving knives with a thin, tapered blade of laminated steel. Oiled birchwood handle, polymer sheath.

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

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: 70 mm
Total length: 200 mm
Item No. 10 pcs-bulk: 106-1650
Item No. 5 pcs PinPac: 106-1652

Morakniv Woodcarving 120

Woodcarving knives 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: 106-1630
Item No. 5 pcs PinPac: 106-1632

Morakniv Woodcarving 103


Blade thickness: 2.0 mm
Blade length: 52 mm
Total length: 160 mm
Item No. 10 pcs-bulk: 12818
Item No. 5 pcs PinPac: 12817

Morakniv Woodcarving Basic

Woodcarving knife with a thin, tapered blade of stainless steel. Polymer handle, polymer sheath.

Blade thickness: 2.0 mm
Blade length: 82 mm
Total length: 190 mm
Item No. 15 pcs-bulk: 12558

Woodcarving knives with a thin, tapered blade of stainless steel. Stainless steel blade, Oiled birchwood handle, polymer sheath.

Blade thickness: 2.0 mm
Blade length: 70 mm
Total length: 190 mm
Item No. 10 pcs-bulk: 12818
Item No. 5 pcs PinPac: 12819

Morakniv Hook knife 162


Blade thickness: 2.0 mm
Blade length: 52 mm
Total length: 160 mm
Item No. 10 pcs-bulk: 12818
Item No. 5 pcs PinPac: 12817

Morakniv Hook knife 164


Blade thickness: 2.50 mm
Blade length: 50 mm
Total length: 160 mm
Item No. 10 pcs-bulk: 12825
Item No. 5 pcs PinPac: 12826

Morakniv Hook knife 163


Blade thickness: 2.00 mm
Blade length: 67 mm
Total length: 177 mm
Item No. 10 pcs-bulk: 12818
Item No. 5 pcs PinPac: 12819

Woodcarving knives with a thin, tapered blade of stainless steel. Polymer handle, polymer sheath.

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

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: 12870

Morakniv Hook knife 165


Blade thickness: 2.00 mm
Blade length: 47 mm
Total length: 160 mm
Item No. 10 pcs-bulk: 12818
Item No. 5 pcs PinPac: 12819

Morakniv Woodcarving 123

Woodcarving knives with a thin, tapered blade of laminated steel. Oiled birchwood handle, polymer sheath.

Blade thickness: ~2.7 mm
Blade length: 70 mm
Total length: 200 mm
Item No. 10 pcs-bulk: 106-1650
Item No. 5 pcs PinPac: 106-1652

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: 177 mm
Item No. 10 pcs-bulk: 106-1650
Item No. 5 pcs PinPac: 106-1652

Morakniv Woodcarving Basic

Woodcarving knives with a thin, tapered blade of stainless steel. Polymer handle, polymer sheath.

Blade thickness: 2.0 mm
Blade length: 82 mm
Total length: 190 mm
Item No. 15 pcs-bulk: 12558

Morakniv Woodcarving 120

Woodcarving knives 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: 106-1630
Item No. 5 pcs PinPac: 106-1632

Morakniv 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.

<table>
<thead>
<tr>
<th>Morakniv Woodcarving 106</th>
<th>Woodcarving Kit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blade thickness: ~2.7 mm</td>
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<tr>
<td>Blade length: 82 mm</td>
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</tr>
<tr>
<td>Total length: 190 mm</td>
<td>Total length: 200 mm</td>
</tr>
<tr>
<td>Item No. 10 pcs-bulk: 106-1630</td>
<td>Item No. 10 pcs-bulk: 106-1650</td>
</tr>
<tr>
<td>Item No. 5 pcs PinPac: 106-1632</td>
<td>Item No. 5 pcs PinPac: 106-1632</td>
</tr>
</tbody>
</table>
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 steel 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 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® 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.
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.

The ferrule 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.

Classic 1891

Chef’s Knife Classic 1891

The primary general utility knife for your kitchen. A knife with integrated finger stop and slightly rounded tip allows safe handling and prevents injuries. This handle, coated with a matte finish, is contoured for comfort.

Blade thickness: 2.5 mm
Blade length: 220 mm
Total length: 345 mm
Item No. 1 pcs-box: 12319

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 allow clearly 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: 240 mm
Total length: 377 mm
Item No. 1 pcs-box: 12310

Utility Knife Classic 1891

The utility knife has a convenient blade with an integrated finger stop and slightly rounded tip that ensures safe handling. This 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: 10311

Paring Knife Classic 1891

This 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: 10312

Fillet Knife Classic 1891

This fillet knife has a blade which is increasingly flexible towards the tip of the blade to ensure smooth filleting. The knife is suitable for small 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: 12319

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 / 247 / 85 mm
Total length: 345 / 245 / 190 mm
Item No. 1 set-box: 12322

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.
### Utility Knife Classic 1901

A primary general-utility knife with excellent balance and appearance. It has a very smooth, comfortable grip. The blade has an integrated finger stop and slightly rounded tip that makes it easy to slice cleanly through even large, very juicy tomatoes without mashing the soft interior. It can also be used for cutting meat or chopping vegetables.

| Blade thickness: | 2.0 mm |
| Blade length: | 128 mm |
| Total length: | 239 mm |
| Item No. | 12314 |

### Bread Knife Classic 1901

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, very juicy tomatoes without mashing the soft interior. It can also be used for cutting meat or chopping vegetables.

| Blade thickness: | 2.5 mm |
| Blade length: | 240 mm |
| Total length: | 371 mm |
| Item No. | 12315 |

### Paring Knife Classic 1901

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 preparing produce to slicing sandwiches.

| Blade thickness: | 2.0 mm |
| Blade length: | 85 mm |
| Total length: | 190 mm |
| Item No. | 12316 |

### Chef’s Knife Classic 1901

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

| Blade thickness: | 2.5 mm |
| Blade length: | 230 mm |
| Total length: | 345 mm |
| Item No. | 12317 |

### Fillet Knife Classic 1901

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. | 12318 |

### Knife Set Classic 1901

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 / 240 / 85 mm |
| Total length: | 345 / 246 / 195 mm |
| Item No. | 12319 |
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.

Morakniv® Leather Apron

Every apron is cut 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, nickel-plated, can be stamped with your initials and also be adapted to your height. Item No. 12850

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. 12519

Morakniv® 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: 390 mm Item No. 1 pcs-box: 12449

Morakniv® 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: 245 mm Total length: 390 mm Item No. 1 pcs-box: 12448

Morakniv® 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® 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

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: Mårten Cyren and Mathias Dahlgren.

Blade thickness: 2.5 mm
Blade length: 222 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® 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.
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 of 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: 1,450 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: 1,140 kg
- Volume: 0.01068 kbm
- Item No. 1-pcs/box: 12284

Cardboard floor display
Floor display in cardboard with 9 pins.

- Height: 150 cm
- Length: 38 mm
- Width: 32 mm
- Weight: 4,1 kg
- Volume: 0.03260 kbm
- Item No. 1-pcs/box: 12748
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.
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.

Frost’s 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 pce-bulk | Right handed: 11722
- Item No. 12 pce-bulk | Left handed: 11723

Frost’s 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: 240 mm
- Item No. 12 bulk | Right handed: 11718
- Item No. 12 bulk | Left handed: 11719

Frost’s 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: 220 mm
- Item No. 12 bulk | Right handed: 11724
- Item No. 12 bulk | Left handed: 11725

Frost’s 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 design and feel of the handle provide a perfect grip.

Carefully selected high quality steel.

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

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

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 workplace 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, Progrip, 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


### Progrip | Elastomer handle


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.
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.

Curved Boning knife CB5F-G
Polyamide handle

- Flex grade: Flexible
- Blade length: 133 mm
- Item No.: 10867

Curved Boning knife CB5F-G1
Polyamide handle

- Flex grade: Flexible
- Blade length: 133 mm
- Item No.: 10862

Curved Boning knife CB6F-G
Polyamide handle

- Flex grade: Flexible
- Blade length: 153 mm
- Item No.: 10868

Curved Boning knife CB6F-G1
Polyamide handle

- Flex grade: Flexible
- Blade length: 153 mm
- Item No.: 10863

Curved Boning knife CB6S-G
Polyamide handle

- Flex grade: Stiff
- Blade length: 153 mm
- Item No.: 10874

Curved Boning knife CB6S-G1
Polyamide handle

- Flex grade: Stiff
- Blade length: 153 mm
- Item No.: 10875

Straight Narrow Boning knife CB4MF-G
Polyamide handle

- Flex grade: Medium-Flex
- Blade length: 215 mm
- Item No.: 10252

Straight Narrow Boning knife CB5MF-G
Polyamide handle

- Flex grade: Medium-Flex
- Blade length: 155 mm
- Item No.: 10892

Straight Narrow Boning knife CB5MF-G1
Polyamide handle

- Flex grade: Medium-Flex
- Blade length: 155 mm
- Item No.: 10868

Straight Narrow Boning knife CB5S-G1
Polyamide handle

- Flex grade: Stiff
- Blade length: 135 mm
- Item No.: 10871

Lamb Skinner LS5S-G1
Polyamide handle

- Flex grade: Stiff
- Blade length: 140 mm
- Item No.: 10886

Seamless connection of blade and handle core

Polished durable Swedish steel blade

Extremely sharp edge with high edge retention

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.
Belly Ham Trim knife 137-90°-G
Polyamide handle
Flex grade: Stiff
Blade length: 203 mm
Item No. 10 pcs-box: 10861

Narrow Boning knife 141-15°BE-G
Polyamide handle
Flex grade: Stiff
Blade length: 132 mm
Item No. 10 pcs-box: 1-0141

Butcher Knife 147S-G2WG
Polyamide handle
Flex grade: Stiff
Blade length: 205 mm
Item No. 10 pcs-box: 1-0147

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.
<table>
<thead>
<tr>
<th>Knife Type</th>
<th>Handle Material</th>
<th>Blade Length</th>
<th>Flex Grade</th>
<th>Item No.</th>
<th>10 pcs-box</th>
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**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.
### Narrow Fillet Knife 9160 PG
- Elastomer handle
- Flex grade: Flexible
- Blade length: 174 mm
- Item No. 10 pcs-box: 129-3835

### Narrow Fillet Knife 9197 PG
- Elastomer handle
- Flex grade: Flexible
- Blade length: 196 mm
- Item No. 10 pcs-box: 129-3850

### Narrow Fillet Knife 9174 PG
- Elastomer handle
- Flex grade: Flexible
- Blade length: 175 mm
- Item No. 10 pcs-box: 129-3800

### Narrow Fillet Knife 9190 PG
- Elastomer handle
- Flex grade: Flexible
- Blade length: 175 mm
- Item No. 10 pcs-box: 129-3805

### Narrow Fillet Knife 9180 PG
- Elastomer handle
- Flex grade: Medium-Flex
- Blade length: 160 mm
- Item No. 10 pcs-box: 129-3835

### Narrow Fillet Knife 9151 PG
- Elastomer handle
- Flex grade: Flexible
- Blade length: 151 mm
- Item No. 10 pcs-box: 129-3820

### Narrow Fillet Knife 9218 PG
- Elastomer handle
- Flex grade: Medium-Flex
- Blade length: 212 mm
- Item No. 10 pcs-box: 129-3790

### Wide Fillet Knife 9210 PG
- Elastomer handle
- Flex grade: Medium-Flex
- Blade length: 210 mm
- Item No. 10 pcs-box: 129-3855

### Narrow Fillet Knife 9197 PG
- Elastomer handle
- Flex grade: Flexible
- Blade length: 196 mm
- Item No. 10 pcs-box: 129-3850

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**Polished durable Swedish steel blade**

**Extremely sharp edge with high edge retention**

**Safe defined finger guard**

**Seamless connection of blade and handle core**

**Hard core for complete stability**

**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.

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.
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**
- **Item No.** 10 pcs-box: 129-3750
- **Blade length:** 155 mm
- **Flex grade:** Stiff

**Wide Straight Boning Knife 9153**
- **Item No.** 10 pcs-box: 141-7050
- **Blade length:** 146 mm
- **Flex grade:** Medium-Flex

**Narrow Fillet Knife 549 P**
- **Item No.** 10 pcs-box: 116-3850
- **Blade length:** 196 mm
- **Flex grade:** Flexible

**Roeing and Bleeding 1591 P**
- **Item No.** 10 pcs-box: 1-1391F
- **Blade length:** 68 mm
- **Flex grade:** Stiff

**Gutting and Cleaning Knife 299 P**
- **Item No.** 10 pcs-box: 121-5240
- **Blade length:** 150 mm
- **Flex grade:** Stiff
- **Flex grade:** Medium-Flex

**Gutting and Cleaning Knife 7153 WGS**
- **Item No.** 10 pcs-box: 141-7650
- **Blade length:** 153 mm
- **Flex grade:** Stiff

**Gutting and Cleaning Hook Knife 299**
- **Item No.** 10 pcs-box: 121-5100
- **Blade length:** 155 mm
- **Flex grade:** Medium-Flex

**Gutting and Cleaning Hook Knife 295**
- **Item No.** 10 pcs-box: 121-5200
- **Blade length:** 150 mm
- **Flex grade:** Stiff

**Gutting Spoon 302 P**
- **Item No.** 10 pcs-box: 121-0100
- **Blade length:** 63 mm

**Gutting Hook 351 P**
- **Item No.** 10 pcs-box: 121-5210
- **Blade length:** 66 mm

**Gutting Hook Wide 353 P**
- **Item No.** 10 pcs-box: 121-5220
- **Blade length:** 83 mm

**Legging and Bleeding 1592 P**
- **Item No.** 10 pcs-box: 121-5110
- **Blade length:** 68 mm
- **Flex grade:** Stiff

**Rope & Netting knife (Companion F Serrated)**
- **Item No.** 10 pcs-box: 178-200
- **Blade length:** 104 mm

**Bait Knife Carbon Steel 106/235 PG**
- **Item No.** 10 pcs-box: 128-3370
- **Blade length:** 106 mm

**Fish Slaughter 1030 SP**
- **Item No.** 10 pcs-box: 1-1030SP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter 1030 CP**
- **Item No.** 10 pcs-box: 1-1030CP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter 1040 CP**
- **Item No.** 10 pcs-box: 1-1040CP-P
- **Blade length:** 165 mm
- **Flex grade:** Stiff

**Fish Slaughter 1040 SP**
- **Item No.** 10 pcs-box: 1-1040SP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter Knife 1030 SP**
- **Item No.** 10 pcs-box: 1-1030SP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter Knife 1030 CP**
- **Item No.** 10 pcs-box: 1-1030CP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter Knife 1040 CP**
- **Item No.** 10 pcs-box: 1-1040CP-P
- **Blade length:** 165 mm
- **Flex grade:** Stiff

**Fish Slaughter Knife 1040 SP**
- **Item No.** 10 pcs-box: 1-1040SP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter 1050 SP**
- **Item No.** 10 pcs-box: 1-1050SP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter 1050 CP**
- **Item No.** 10 pcs-box: 1-1050CP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter Knife 1050 SP**
- **Item No.** 10 pcs-box: 1-1050SP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff

**Fish Slaughter Knife 1050 CP**
- **Item No.** 10 pcs-box: 1-1050CP-P
- **Blade length:** 160 mm
- **Flex grade:** Stiff
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: 128-40520

Chef's Knife 4216 P
Propylene handle
- Flex grade: STIFF
- Blade length: 216 mm
- Item No. 10 pcs-box: 133-6620

Chef's Knife 4130 PG
Propylene handle
- Flex grade: STIFF
- Blade length: 130 mm
- Item No. 10 pcs-box: 129-40500

Slicing Knife 3305 PG
Elastomer handle
- Flex grade: STIFF
- Blade length: 301 mm
- Item No. 10 pcs-box: 129-40520

Bread Knife 3214 PG
Elastomer handle
- Flex grade: STIFF
- Blade length: 214 mm
- Item No. 10 pcs-box: 129-40950

Bread Knife 3214 P
Propylene handle
- Flex grade: STIFF
- Blade length: 214 mm
- Item No. 10 pcs-box: 138-69650

Paring Knife 4085 PAM
Propylene handle
- Flex grade: STIFF
- Blade length: 85 mm
- Item No. 10 pcs-box: 128-60070

Vegetable Knife 4118 PAM
Propylene handle
- Flex grade: Medium-Flex
- Blade length: 118 mm
- Item No. 10 pcs-box: 138-60090
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.
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:** 145 mm  
**Item No. 1 pcs-PinPac 5/ctn:** 11883

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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

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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 edge). Its minimal 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

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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 care 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.
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 Schleiffix 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, were 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.

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 prices 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. Its 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.
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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.