



Established 1984



2016 - 2017

PROFESSIONAL SURVIVAL KNIVES

There are survival knives, and there are survival knives for the professional survival. Our models F1, S1 and A1 have provided exceptional service for more than twenty years and due to their outstanding quality and durability will continue to do so for many years to come. Nevertheless our desire to strive for continual improvement has led us to develop the new Pro Series which takes the concept of the survival knife to unimaginable heights of quality. We began developing these impressive new knives in 2010 and five years later, we're able to offer three survival knives which set the benchmark for survival knife manufacture the world over – the Pro series.

To put it simply a knife is a blade and a handle. But if this vital tool is to remain strong and stay sharp you have to add fairly decent materials. If you then claim to call a knife "professional" you take on a responsibility to the user to raise the bar above what is normal. So it is with the Pro series.

Scale 1:1



Purveyor To His Majesty
the King of Sweden

PRODUCT DETAILS	F1pro	S1pro	A1pro
Total length (mm)	217	247	283
Blade length (mm)	100	130	160
Blade thickness (mm)	5	6	7
Blade profile	Convex	Convex	Convex
Tang	Broad, protruding		
Weight (knife)	182g	250g	363g
Steel	Lam.CoS		
Hardness (HRC)	60		
Handle material	Thermorun		
Sheath	Zytel		



New and improved Pro series specification

Pro series of F1, S1 and A1 differs from its predecessors in the following important details:

1. The laminated VG10 steel is replaced with a laminate cobalt steel (lam. CoS) which, amongst other things, ensures a durable edge and improved edge retention.
2. The blades are consistently thicker causing an increased torsional rigidity - they will withstand even greater external forces than before.
3. The tapered tang is wider and thicker and thus significantly stronger.
4. The crossguard is made of stainless steel and permanently mounted to the tang.
5. The convex edge has been refined to improve the cutting properties.
6. The zytel sheaths are redesigned meaning they are more durable and are better suited to the Molle attachment system.
7. The knives are supplied with our most valued combination whetstone, the DC4. It offers both a diamond whetstone and a ceramic stone for field sharpening.
8. The knives are packed in shock-resistant, waterproof boxes that can be used for storage of smart phones, GPS, documents, survival gear and much more.

Understandably these knives fall into a higher price category. However, considering the unparalleled quality they are by no means over priced. A professional survival knife should be able to be relied upon in the all-weather and we really mean all weather. It should also be pleasant, safe and comfortable to handle whether it's fine or rough work, summer heat or winter cold. We have considered everything in the design of this quite superb knife and we, therefore, offer a lifetime warranty on materials and workmanship.

Prestige Knives

HK9

HK9 is a hunting knife for the advanced, experienced hunter who knows where to place the blade on the prey. It is also a good all-round knife, feels sturdy in the hand, compact in a way, easy to use, and stable. It does not appear so, but when using the knife you have the feeling that it is one of the world's most advanced hunting knives that you have in your hand. If not before, it is noticeable when beginning to cut - the laminated powder steel keeps an edge unbelievably well.

HK9cx

We take pride in our manufacture of exclusive knives which not only offer an elegant and beautiful design but also are practical tools. The polished Damascus steel blade with a core of CowryX powder steel is not only attractive, it is also strong and keeps an edge better than any other steel we know of. We therefore hope that this special version will not be left in a glass cabinet but that the knife will be put to use - luxury in practice!



PRODUCT DETAILS	HK9	HK9cx	Volcano
Total length (mm)	195	195	300
Blade length (mm)	90	90	170
Blade thickness (mm)	4.5	4.5	7
Steel	3G	Cowry X	Lam.CoS
Hardness (HRC)	62	64	60
Handle material	Maroon / Ivory micarta		Cocobolo
Sheath		Black Leather	

The Volcano Knife is the prestige knife for the really experienced outfitter. Only those who have got the experience from living outdoors will understand how to use this exceptional knife. However, the knife is not only very strong and holds an edge extremely well, it's tremendously beautiful as well. Since the Volcano knife is all handmade, very few Volcano knives will become available thru the coming years. Still, it's worth waiting for! Is delivered with a well made black leather sheath, all packed in a solid wood gift box.



HK9

HK9cx

Volcano

Gentlemen Knives

FH9

Naturally, folding knives are not quite as strong as sheath knives, and they are more expensive to manufacture since they contain several moving parts. Nevertheless, many prefer a folding knife, mostly because of the handy format and its considerably more discreet qualities, especially attractive in an urban environment. FH9 is in fact a folding knife for hunting, but we think that more user categories will like its slim design and natural function. The blade is locked using a distinct front lock and the rigid clip clasps the knife to the pocket lining.

FH9mop

OK - we admit that this mother-of-pearl handled beauty isn't the classic paint tin opener. Nevertheless, we hope that those who invest in this most beautiful folding knife will treat themselves to the luxury of using it day-to-day, because it is a utility knife, although an exclusive one. The blade in stainless laminated powder steel keeps an edge well and the whole knife feels robust and well-made. The thrill of the exceptionally lovely mother-of-pearl mosaic will be difficult to get over!

FH9bh

The FH9 Black Hawk folding knife is an elegant piece of art, safe and slim for easy carry. Using our newly developed laminated cobalt special steel, you can expect an extreme sharpness and remarkable edge retention, far from the common standard steel qualities. The combination of stainless steel and black linen micarta for the handle brings a folding knife which is insensitive to corrosion. No gimmicks, just performance.



FH9

FH9mop

FH9bh

GPgm

GP



FH9ep is included in mop.

PRODUCT DETAILS	GP	FH9	FH9mop	FH9bh
Total length (mm)	180	158	158	158
Blade length (mm)	78	67	67	67
Blade thickness (mm)	3	3	3	3
Steel	Lam.CoS	3G	3G	Lam.CoS
Hardness (HRC)	60	62	62	60
Handle material	Cocobolo	Maroon micarta	Pearl	Black micarta
Sheath	-	Clips	Suède	-



Purveyor To His Majesty
the King of Sweden

Gentleman's Pocket Knife appears to be a traditional, slightly old-fashioned pocket knife but if you look at it closely you will find nothing but modern materials and hi-tech solutions. We had some professional hunters to look at a hand-made sample of the GP, and their spontaneous review was: This is how a folding knife for hunting purposes should look alike! Aside from personal preferences, we guess that many will like the steel of this knife, our newly developed laminated cobalt steel is unlikely sharp. Other benefits include the reliable blade lock. A properly built liner-lock system is, in our opinion, the world's strongest blade lock while still being easy to deal with. This technical solution also means that the knife is easy to clean. Rinse it under running warm water and let it dry for achieving best hygiene and function. As the strong blade bolt is threaded, you can adjust the blade inertia to suit your personal taste. The blade joint does not require lubrication. Oil and grease rather attract dust and dirt and this will increase rather than reduce wear. The shackle at the end of the handle allows you tie the knife - you wouldn't like to lose this beauty! The first version of the GP is made in stainless steel and dark cocobolo, but other versions may also emerge in the future.

Krut, Jarl and Juni

What distinguishes a Swedish knife? Perhaps the apparently simple design or maybe providing a good and safe function, all without frills. The classic clean lines discern a philosophy that honours the skill and experience of the mind, where the tool is allowed to play its part but to outshine the one that holds the handle - the perfect combination. So it is with Krut, Jarl and Juni, our new sheath knives. Handle of rich curly birch, solid nickel silver fittings and sharp blade of laminated cobalt steel on Krut and laminated powder steel (3G) for Jarl and Juni. The world's best, in our opinion. A black leather sheath is included.

PRODUCT DETAILS	SK6	SK1	SK3
Total length (mm)	277	210	147
Blade length (mm)	158	97	70
Blade thickness (mm)	6	4.5	3
Blade profile	Convex		
Tang	Full-length		
Weight (knife)	258 g	135 g	48 g
Steel	Lam.CoS	3G	3G
Hardness (HRC)	60	62	62
Handle material	Curly birch		
Sheath	Black leather		

Krut – is an old Swedish soldier name, used around 200 years ago, and should be understood as Blackpowder. Sons of farmers took such names when they joined the Swedish Army around that time.

Jarl – is as Earl or Duke, a title used by the most powerful officer in Sweden. The "right hand" to several Swedish kings during the middle age or around 1000 – 1300 A.D., the most powerful public official, during the time when Sweden was christened and became a nation. A good old name, not very common – but sounds powerful and is treated with respect.

Juni – is the Swedish name for Juno, the premium goddess in the Roman mythology (Hera in Greece myths). Married to Jupiter (Zeus in Greece myths), she is associated to married women, life giving and childbirth. Juno gave name to the summer month Juni (Swedish) or June (English). In Sweden, Juni is a traditional female name, not very common – but beautiful, reminding about flourishing summer meads.



Purveyor To His Majesty
the King of Sweden

Erna - The mobile BBQ knife

We're happy to introduce the fourth member of the SK Series, the SK18 Erna mobile chef's knife! It's light, has got a very comfortable grip in Carelian curly birch and a fantastic blade in our famous laminate cobalt-special steel. Bring it to the barbeque party as your personal chef's knife and your day is made! Comes in a genuine leather sleeve and case with zipper. In the future other handle materials might become available.

About the name Erna:
In Norse mythology, at least according to the Eddic poem Rígsþula, Erna was the mother of eleven sons by Jarl, the ancestors of the class of warriors in Norse society. Her father was Hersir, a tribal chieftain. Erna was appreciated for being a lovely daughter and a good mother, always brisk and vigorous. The SK18 Erna will be your good and trusty friend if you treat her right.

From the Poetic Edda Rígsthula, we read:
His heralds drove on dew-wet paths,
and came to the hall where Hersir dwelled;
a daughter had he,
dainty-fingered,
fair-haired and wise,
was she hight Erna.

For her hand they asked,
and home drove her,
gave her to Earl,
gowned in linen;
they lived together
and loved each other,
had many children,
and lived cheerfully.

PRODUCT INFO.	SK18
Total length	11.5" (292 mm)
Blade length	7" (180 mm)
Blade thickness	0.1" (2.5 mm)
Steel	Lam.CoS
Hardness (HRC)	60
Handle	Curly birch
Sheath	Brown leather



Tre Kronor Folding Knives



Elegant, modern folding knives
The beautiful enduring design is the result of a long refinement process focusing on the functional concept of the folding knife. The new edge steel, 3G, is a laminated corrosive resistant steel, with a core comprising the well-proven powder steel Super Gold Powder Steel (SGPS) and sides of VG2. All models come with nail-nicks on both sides. This ensures that these folding knives can be used by both left and right-handed people. The blade locks in its open position with a well-proven locking mechanism. With each folding knife comes a black cordura sheath, if you want to carry the knife in your belt. TK3 is a secure, solid folding knife, whose blade, in our new 3G steel, represents the best on the market today. Every folding knife is manufactured by hand, which should and does mean small variations. None of the materials come from endangered species or material. Since the materials come from nature, they can shrink and expand, which has to be accepted.

Tre Kronor 3
Cocobolo is a hard, medium brown wood variety that we like to use for handmade knives. A small amount of wood oil or common furniture polish will give the handle a nice glow.

TK3mop
Genuine mother-of-pearl is considered to be among the most exclusive materials in the world. This is rated AAA, which is the highest level of quality. Intarsia is also in the highest class, but I guess that goes without saying?

TK3jb
Jigged bone is a classic handle material from free-range highland cattle. For more than a hundred years, bone has been a traditional material for knife handles and is somewhat of a favorite among many hunters. It is both strong and beautiful and combines well with a real utility knife.

Tre Kronor 4
TK4 is a workhorse with clean lines combining lightness with strength. The slim handle, in rigid composite material, is both lightweight and strong, and completely resistant to corrosion and solvents. With nail-nicks in both sides of the blade, the knife is completely symmetrical and as easy to hold for both left-handed and right-handed users. The well-proven locking mechanism fixes the blade securely in its open position.



PRODUCT DETAILS	TK3	TK4
Total length (mm)	165	165
Blade length (mm)	70	70
Blade thickness (mm)	2.5	2.5
Weight (knife)	100 g	50 g
Steel	3G - laminated powder steel	
Hardness	62 HRC	
Sheath	belt cover in Cordura	

Tre Kronor Sheath Knives



A Swedish knife series in world class
Tre Kronor knife series, offers a highly advanced technological solution combined with timeless Swedish design. As the result of a long development process, we are the first company in the world to be able to offer a laminated knife blade in 3G steel, edged with sintered steel, or powder steel. To this edge steel, we have added resilient, corrosive resistant steel that stabilizes the hard center. This gives a rigid, strong blade that retains its edge extremely well. These knives are in the Swedish minimalist tradition, where form harmonizes with function. The result is an edge tool that is easy and flexible to handle – a Swedish knife in world class.

Tre Kronor 1
If you want to spoil yourself with a truly beautiful, technically perfect knife, then the TK1 is the obvious choice as it is simply breathtaking. The laminate powder steel offers strength and an edge never previously found on the world market. Every knife is handmade by experienced, skilled knife makers, which makes each knife unique.

Tre Kronor 2
If price and performance are the deciding factors, then TK2 is the given winner. The secure, comfortable grip and the powerful blade, in laminated powder steel, form a combination whose value is unparalleled in the world. It is a utility knife, which can be relied on to get the job done. A zytel sheath is available as an option.

Tre Kronor 5 - de Luxe Hunter
The experienced hunter will love this knife! In order to take care of game the knife does not have to be big, but shaped correctly. The drop-point blade has the correct shape not to damage membrane and intestines, as long as you know where to make the incisions. Three finger knives are handled like this – when the handle is placed in the palm of your hand and the fingers are placed over the blade you will understand how the knife is meant to work. The TK5, with its shorter handle, is not the ideal wood carving knife but should be considered as a pure hunting knife. Many tend to like the shorter format, which is why the TK5 has potential to become a very popular all round knife. The wooden shaft does not need any special care, but a drop of wood oil or linseed oil every now and then won't hurt.

Tre Kronor 6 – Hunter
If it is one thing a hunter appreciates it is a knife that stays sharp – like the TK6. This blade is made of laminated powder steel, which combines both strength and edge retention. The handle is made of checkered Thermorun for safe and hygienic comfort. We believe that you will never have held a knife before that is better at retaining its sharpness than this knife. Once the sharpness is lost, you use a flat, diamond whetstone to restore it. Have a look at our whetstones DC3 and DC4. The easiest way to care for your knife is to wash it in hot water with some detergent and then let itself dry, before it is put back in the sheath. A zytel sheath is available as an option.



TK2ez



PRODUCT DETAILS	TK1	TK2	TK5	TK6
Total length (mm)	215	215	175	175
Blade length (mm)	100	100	80	80
Blade thickness (mm)	4,5	4,5	4,5	4,5
Steel	3G - laminate powder steel			
Hardness	62 HRC			
Handle material	Micarta Cocobolo Thermorun			
Sheath	Black leather			



TK6ez



P Concept Folding Knives

The Model PC is a lightweight, modern folding knife with many superb properties. The blade is made using laminated Cobalt Special Steel which guarantees edge retention beyond the ordinary! The blade is locked in place using a liner lock which is well known to be one of the safest and strongest locks in the world. The fiberglass reinforced Grilon handle is internally lined with stainless steel providing extreme strength. With a weight of only 66 grams (2.33 oz) it is comfortable to carry in your pocket and, should the knife get dirty, it is easy to clean with a little soap and hot water. The pivot is fixed with greaseless Teflon bearings and can be tightened or loosened with a Torx T10 screwdriver. Nail notches on both sides of the blade allow for comfortable use by right and left handers. The Model PC is a development of the original Model P hence the name. If you are looking for an everyday carry (EDC) knife that uses high end materials at the cutting edge of knife making technology, then the PC is the knife for you.



PRODUCT DETAILS	PC	LTC	U1	U2	U4
Length folded (mm)	174	81	86	86	70
Blade length (mm)	73	59	64	64	53
Blade thickness (mm)	3	2.5	2.5	2.5	2.25
Weight (knife)	66g	33g	76g	42g	22g
Steel	Lam.CoS	3G	3G	Lam.SGPS	
Hardness (HRC)	60	62	62	62	62

If you wish to decorate your folding knife we have a very interesting spare part for you – a 24k gold plated stainless bolt! Usually, when we gold plate jewelry, a very thin layer of gold is added, usually less than 10 micro-inches. Now, on this very special bolt we are adding more than three times that thickness, offering a gold layer of 0.00762 mm or around 30 micro-inches! So, this thick gold layer will last very long.

You will need a Torx T5 screwdriver for this metric M2 thread. Be aware of that the original steel bolt might be a T6/M2. These 24k bolts will fit our models PC (4 bolts), GP (4 bolts) and P/3G (12 bolts). "au" is the chemical sign for gold, that's why the spare part bolt is called Bau.

Measurements:
Total length 4.17 mm (.164")
Head diameter 3.21 mm (.126")
Thread length 3.00 mm (.118")

LTC - Legal To Carry?

The LTC (Legal to Carry) is a neat pen-knife which you can easily carry in your pocket. To conform to knife laws we have deliberately designed this folding knife to feature all the elements required to enable the user to carry the knife in most environments. This means that the aluminum handle lacks special grip surfaces, the blade lacks a conventional blade locking device (yet is still held in place by a steady spring), that the blade is short and narrow (under 7.6cm – 3 inches) and that it cannot be unfolded with one hand. This results in the penknife being able to be used in public places at the owners discretion, apart from some sensitive areas such as airports, schools or pubs/nightclubs - check with the local police if you are unsure.

The quality remains the same as any other Fällkniven knife. We have spared no expense when it comes to the blade quality for instance. We are the first in the world to introduce a penknife with a blade in our now famous laminate powder steel 3G!

The blade has grooves on both sides of the blade, making it useable for both right and left handers. The LTC is presented in several attractive colors and is supplied in a nice solid wood gift box.



U4
At first glance, the Mod. U4 is a seemingly modest penknife. No one would give it a second look when you pulled it from your pocket to peel the apple, open that letter, or cut a string. But looking closer one notices that the blade consists of high-grade powder steel with an edge that stays sharp for a very long time. Holding the knife in your hand you would also notice the lightweight (22 grams) design. The blade locks for added safety and the symmetrical design allows for use by both right- and left-handers. The Mod. U4 is an excellent knife for carrying in your pocket, giving you a strong tool in a small package. Someone described the knife as resembling a wolf's tooth and there just may be something to that. You might say the Mod U4 is "A Wolf in Sheep's Clothing".

U2
This is the world's first folding knife with a blade of laminated powder steel, the now well-proven Super Gold Powder Steel, SGPS. Powder steel is extremely costly and difficult to work with, and requires advanced technological knowledge in combination with experienced knife makers. The advantage of this steel lies in its outstanding edge retention: there is simply nothing comparable today. The slim handle consists of strong composite material, which makes the knife light and pleasant to carry. With nail-nicks on both sides, the knife is completely symmetrical and it is as easy to use for both right-handers and left-handers. The traditional lock back function offers no unpleasant surprises, but locks the blade in its open position with a distinct reliable click.

U1
This folding knife is a bit special – it combines modern steel technology with a hundred year old, folding knife design. Mod. U1 lacks a blade lock. This means that, in many countries, it will most likely be considered as a pocket knife, and therefore be allowed to be carried in public places. The blade is instead held in place with an spring steel key, a technique which has been in use for more than a hundred years and which ensures that the blade does not fold. The blade is made of laminate powder steel (3G), and this guarantees edge retention beyond the ordinary. The handle is made from stainless liners with the sides in cocobolo. It is delivered with a slim-fit black cordura sheath. With nail-nicks in both sides, the knife is completely symmetrical and is as easily handled by both left-handed and right-handed users.



PXL & P3G



P3G
A lot has happened behind the scenes around this folding knife, but the aim has been the same from the word go - to produce a folding knife with a sensible size and attractive design. Since we have sold folding knives for more than thirty years, we wanted to use that experience and make a knife that was practical, attractive and reliable.

The P folder was born. From start with a blade in solid VG10, nowadays with a blade in laminate powder steel, our famous 3G stainless steel.

The P folder is easy to clean since the back of the handle is open, something that makes it very suitable for hunting purposes. All models come with a black Cordura sheath, which attaches to the belt.

In general, a folding knife can never be as strong as a sheath knife, and since it is the result of several hundred different work operations, it must of course be more expensive to manufacture. On the other hand it is in a handy format and acceptable in many situations, and finally - it is a really fun edged tool that primarily boys, down the ages - and of all ages! - have loved to play with.

Inspired by the world-famous knifemaker R.W. Loveless, mod. P is a symbiosis between advanced technology, genuine handicraft and time-less design - a knife for the modern hunter. Today available with a handle in well-looking cocobolo or hi-tech carbon fiber.



12 P3Gc

P3Gcf

Big and modern
The PXL is a modern, slightly bigger folding knife for day-to-day use. The stainless, adjustable blade is manufactured in laminated powder steel (3G) which means that it retains an edge extremely well. The handle is made of stainless steel and Micarta, but different types of mountings may be introduced in the future. The blade lock is of the liner-lock type: You can open and close the knife with one hand. The PXL is offered with a strong, removable clip which allows quick and comfortable access to the knife. Note that this folding knife is a precision-assembled, extremely sharp tool and should be use with care.

The **PXLwh** is the work horse in the PXL series. It is a robust, strong, lightweight, and extremely reliable folding knife in the larger size range. The blade is made in our brand new laminated cobalt special steel and it brings an unlikely sharpness that will last longer than you think. The blade locks in open position with a proven liner-lock system. Because of the small thumbstud on the blade, it folds easily using only one hand, which is very practical when you have to stick to yourself or another thing with the opposite hand. Nor is there any trick to open the blade with one hand. The handle is also made with a newly developed material which we call Grilon and it is considered to be among the most reliable of all plastics.

PRODUCT DETAILS	PXL	PXLwh	P3G	P3Gcf
Total length (mm)	199	180	180	
Length folded (mm)	111	103	103	
Blade length (mm)	88	77	77	
Blade thickness (mm)	3.5	3	3	
Steel	3G	CoS	3G	
Hardness (HRC)	62	60	62	
Weight	179 g	126 g	80 g	
Locking	Liner lock	Liner lock	Liner lock	

PRODUCT DETAILS	KK
Total length	185 mm
Blade length	85 mm
Blade thickness	3,85 mm
Blade profile	Convex
Tang	Broad, hidden
Weight (knife)	84 g
Steel	Lam.CoS
Hardness	60 HRC
Handle material	Thermorun
Sheath	Zytel cover or leather

Kolt Knife



The KK knife (the Kolt Knife) is a traditionally designed knife where the clean lines dominate the blade, the handle and the sheath. The history of the design goes back to the times when the knife was a common tool in your daily life, no matter if you were a hunter or a farmer. The knife was not intended for waist belt carry, instead, it was intended for parts of the body where access to the knife was at best, like in your pocket. By offering a safe, comfortable handle, and a very strong blade with an extremely sharp edge, the non-aggressive design provides a knife which should fit any hand, and any task. The safe click-lock, hygienic zytel sheath protects the edge and stores the knife safely when off duty. Today the knife is still available with a well made black leather sheath, allowing you to carry the KK knife on your belt.

KKL, In its most primitive form the KK (Kolt Knife) was equipped with just a simple edge protection that just covered the blade. Our thought, when we added a well-fitting plastic sheath to protect the edge, was to mimic the original version. It turned out, however, that many liked the knife as such but preferred rather to carry it on your belt, in a traditionally shaped leather sheath. And why not? So, now this nice frock knife also comes with a well-fitting leather sheath, made of a heavy black leather of the best quality.



CMT SERIES

CHARACTER MORSE TELEPHONE



CMT (Character, Morse, Telephony) stands out as one of the most exclusive series of chef's knives ever made. With our more than thirty years of experience in knife steel technology, we have chosen to use a laminate cobalt steel, a steel which has proven to be both strong and stay sharp very well. On top of that we add a convex edge which is both sharp and strong, also a result of our long experience of knives. In order to get a tight and hygienic joint between the cross-guard and the blade we welder the guard to the tang with a special electrode and then grind a sleek profile. To this we add an exceptionally beautiful maroon micarta to ensure a handle that will last as long as the blade. It's obvious that these knives are entirely made by hand – such fine made knives can no machine manufacture!

Those who appreciate handcrafted, high quality knives in general will find that this is a series that is made for them. Important factors such as hi-end steel, exclusive materials, a well thought out design and an exclusive manufacturing method will remind the user of these knives about the quality that we otherwise use on our hunting knives. With normal care, these chef's knives will work throughout your entire life. Delivered in a beautiful solid wood gift box.

How do I care about these knives in the best way? Well, at first, we recommend that they should not be use for frozen meat nor to cut bone, you risk more or less a largely broken or bent edge, despite the high quality. Cold makes the steel brittle and that also applies to the most exclusive of steel. Neither is a good chef's knife very good for chopping, instead use a tooth tip tempered saw or cleaver. Finally, never place a nice knife in a dishwasher, that will considerably shorten the life of the knife and might ruin the edge. Make it a habit to hand wash the knife and let it dry before putting it back to its place.

How do I sharpen the CMT knives? We gladly recommend our diamond sharpening steel, our experience says that they quickly develop a really good edge. Diamond sharpeners might be a bit rough at first, but get better after a break-in period. If you want to just tune the edge, we recommend our ceramic steel which work off significantly less steel but brings a really sharp edge. The best is probably a combination of these sharpeners which as well will last several decades.



ALPHA

DELTA

SIERRA

ZULU

PRODUCT DETAILS	Alpha	Delta	Sierra	Zulu
Total length (mm)	330	280	225	175
Blade length (mm)	200	155	115	75
Blade thickness (mm)	3	3	2	2
Blade profile	Convex			
Tang	Full tang construction			
Weight (knife)	260g	230g	110g	80g
Steel	Lam.CoS			
Hardness	60 HRC			
Handle material	Maroon micarta			
Finger guard	Welded stainless bolster, Stainless rivets			



Purveyor To His Majesty
the King of Sweden

The Professional Butcher's Knives

Light Weight Chef's Knives

PRODUCT DETAILS	F2	F3	F4
Blade length (mm)	110	130	150
Blade thickness (mm)		2.5	
Blade profile		Convex	
Tang		Broad	
Steel		Lam. VG10	
Hardness		59 HRC	
Handle material		Thermorun	
Sheath		Zytel	



New quality concept
F2, F3 and F4 are a new concept in high-quality knives intended for opening, butchering and cleaning fish. They are based on the well shaped, secure F handle and we have developed three blade shapes, each adapted to its special purpose. Unlike many other manufacturers we persist in using really good edging steel and even if it leads to products that are 5 or 10 times more expensive, we feel that the concept is right. A cheap dressing knife is characterized by poor edge retention, leading to it fairly soon being honed to destruction, while a knife from us can be used for decades. Not only does this lead to good overall economy, but also offers satisfaction and safety at work. Naturally, it doesn't need to be put away after the hunting, but can also serve its purpose in the kitchen. The knives are supplied with a zytel edge protector. The best, simplest and quickest way to sharpen them is with a diamond whetstone or diamond sharpening steel: see our products DC4 and D12.

F2
This knife has a broad range of use. The short, fairly slender blade works well for filleting, cutting and cleaning fish. The short blade makes the knife something of a favorite in the kitchen. It cuts anything quickly and precisely.

F3
This is the perfect dressing and skinning knife! The form of the blade is ideal to skin somewhat larger game and then open it before hanging. Since the edge can be made thin without losing in strength, the edge will easily part the thickest skin, which the user should perhaps bear in mind – to avoid mishaps.

F4
When separating somewhat larger cuts it is a clear advantage to have a longer blade: it gives a more even, cleaner cut. Filleting fish with this knife works excellently - the narrow but fairly rigid blade cuts precisely right through the whole length of an eight kilo salmon.



K1 and K2 – light weight, hygienic, sharp!
The most striking thing is how extremely sharp these knives are and how well they lie in the hand. There are truly few knives in the world that can offer such incredibly good properties at such an attractive price. The remarkable fact is that we manufacture these knives in laminated VG10 steel since this type of steel is particularly exclusive. Add to this a comfortable, secure, hygienic handle, and you have a combination that is practically impossible to beat. For those allergic to nickel, these knives should be perfect.

Two favorites in the kitchen!
Mod. K1 is the classic chef's knife, with an edge that cuts in both directions. It is a pleasure to handle this unusually light but solid knife - it feels like cutting with an extension of your own arm, completely without effort. This knife is highly recommended!
Mod. K2 is a must for the modern kitchen! Finely sliced, fresh vegetables are not only good for our well-being - they are also eye pleasing and very tasty. Only the perfectly designed Japanese santoku knife can achieve this.

PRODUCT DETAILS	K1	K2
Total length (mm)	330	305
Blade length (mm)	200	175
Blade width (mm)	46	47
Tang		Broad
Steel		Lam. VG10
Hardness		59 HRC
Handle material		Thermorun



Hunting Knives



Purveyor To His Majesty
the King of Sweden



PRODUCT DETAILS	WM1	H1	PHK
Total length (mm)	175	210	239
Blade length (mm)	71	100	126
Blade thickness (mm)	3,5	5	5
Blade profile	Convex		
Tang	Broad	Full-length	
Weight (knife)	70 g	180 g	190 g
Steel	VG10 or 3G	3G	3G
Hardness (HRC)	59 or 62	62	
Handle material	Thermorun		
Sheath	Zytel		

WM1 - The little favorite!
In most cases, a 7 cm long blade is sufficient for hunting, especially if it is 3 mm thick and convex ground so that it is both strong and sharp. Initially, we thought that WM1 would be a special knife for hunters of small game, but as it turned out many other types of customers were interested in this model. Then, when we offered a plastic sheath, which allowed the knife to be carried around the neck or in any pocket, it became a total success! Mountain climbers, canoeists, mountain bikers, hikers - everyone saw how incredibly smart it is to carry the knife round the neck, easy to see, and immediately accessible. The same sheath can be just as easily attached to the belt. If you want considerably improved edge retention, this handy knife also comes with a blade in laminated powder steel, called WM1/3G.

H1 - The hunter's dream
Although the material in this knife is high-tech, the design comes from classic North Scandinavian knife making traditions. The long skinning curve, in combination with the elegantly formed tip, make this knife something of a big game hunter's dream - one of the world's best hunting knives. The blade ridge is no less than 5 mm thick, but the edge is still sharp and stable enough to cut wood, because it is convex ground. The full handle, in checked Thermorun, gives a sure and comfortable grip. Since the knife lacks a finger-guard, an advanced knife, such as Mod. H1, is best suited to experienced hunters or woodsmen. A molded plastic sheath in zytel is added. Hunters normally tend to like knives with extreme edge retention and, for them, we now have the H1 with laminated powder steel 3G, the H1/3G. Unbeatable!

PHK - The big game knife
The Professional Hunter's Knife (PHK) is in our opinion one of the world's best hunting knives for big game, in which function, safety and hygiene are paramount. The blade's special upsweep drop-point gives a long flaying curve without making it look wide or clumsy. The rust-resistant laminated powder steel 3G gives a blade that is strong and which keeps an edge well. The handle in tough Thermorun and a stainless finger guard gives a safe, comfortable grip regardless of the conditions. There is perhaps no better hunting knife for big game.

Zytel sheath
The injection moulded zytel sheath offers a compact, strong and secure combination of properties expected to make it extremely attractive to all users.

The story behind PHK
Of course, you need to do some extra hard thinking when after a great deal of effort you begin to design something that is to end up as a hunting knife for big game. The concept for a new design has been there for a few years, but it is still a big step to determine the exact dimensions and to get there is like crossing a minefield. Misjudging something by a single millimetre will mean that an expected success instead becomes a complete disaster! This means you have to be able to trust your own judgement.

The power of the media
There were times when a person was considered a better hunter if the length of the blade was no more than 7.5 cm and hunting magazines did not hesitate to join in. Through the power of the media, all hunters were suddenly supposed to carry short-bladed knives so as not to be different. OK, a short knife blade functions in most situations when one is cleaning prey, but in all honesty - isn't it more a question of knowing where to place the edge? Look at an experienced butcher and you will soon notice a knife blade that is 13 cm or longer. What conclusions can we draw from this?



This moose came slinking with a cow, I had heard them for a while in the calm morning but no dog had yet found their tracks so, they didn't move very much. But, I chose to sit still and see what would happen. This time I took the right decision and in general, a posted hunter shall always stay at his post.



The Hunter's Eye
So what is behind this success story, how has it come about that a micro-enterprise far up at the Arctic Circle, far from the densely populated areas of the world, can reach the market with its products as well as it has so far? I believe it has something to do with my own experience as a hunter and fisher. To constantly spend time in nature eventually leads to in-depth knowledge and experience of how instruments and equipment should work, and this is the basis for the practical and technical design that characterises the company's knives. But I do not think that the results are purely my doing: The latent memory of the mind and the lower brainstem also store generations of experience as to how a sharp edge should look to function in nature. I prefer to call this idea, this view, this experience the Hunter's Eye, the sign of good safe function. It means that you can trust our products even in extreme situations, something that it may be worth remembering when you are looking for equipment to use in nature.



Hunting for moose is almost always a matter of waiting and sitting extremely still. Having sat at the edge of Orrmyren, 30 miles north of Boden city, Norrbotten county, for several hours, a moose cow and her calf came running towards me. Everything was over within a few seconds. As we use to say: The moment comes like a snail and is away at lightning speed.

Pilot Survival Knives



F1 – our first knife!
It took us eight years to develop the mod. F1, a knife that is in use today with the Swedish Air Force as a survival knife. The result from extensive field-testing, carried out on hot summer days and ice-cold winter nights, was an advanced, well-designed and safe knife, where strength and modern design go hand-in-hand. The fact that it is also very well thought of by the civilian market testifies to its incredible versatility. The combination of resilient, laminated special steel and sure grip is attractive to most. Many get on very well with this knife, which over the years has become something of a signature for our company. Is there a better knife this size?

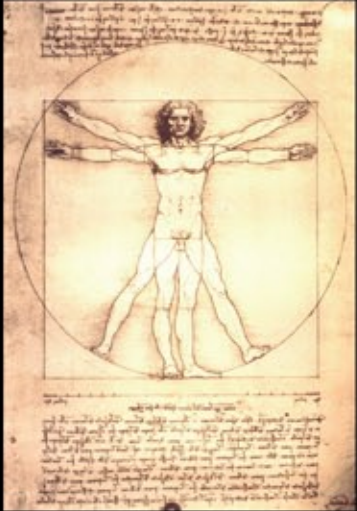
F1 black
There are moments when you wish to avoid reflects from your blade and then the black CeraCoat 8H F1b is the option for you. This extremely tough surface will also protect the blade from any corrosion agent.

F1 desert
F1d is a slightly special version of our classic F1 model. We have not only changed the color of the handle and the blade, but also added another steel, namely our now famous laminate cobalt steel. The bottom line will be a tough, good-looking all-round knife with a blade that retains its edge extremely well but which is also strong and capable to stand incredible strain. F1d will be available in this particular combination only, I e a light sand-colored handle, a black blade and a safe plastic sheath in zytel. Looking for a little different but at the same time secure knife, the F1d might be your best choice.

F1/3G
Many years ago, when we began the development of our now famous knife series Tre Kronor, we wanted to test something new: A completely unknown laminated powder steel. Our own tests went well, but we also wanted to test the steel on the open market in order, so to speak, to be on the safe side. So, we manufactured 110 peices of F1-knives using this 3G steel, knives which were then sold all over the world. The reactions were, to say the least, positive. And so we could start manufacturing our most exclusive knife series. Today we are using this 3G steel in a great number of models, including the F1 knife.

F1/3Ggm
It is especially exciting to handle a completely handmade knife, with the enduring knowledge that a skilled craftsman has put his soul into manufacturing this particular knife. The blade continues through the handle at full breadth, which gives the knife extra solid weight in the hand. For those after a slightly more exclusive knife, this is an excellent choice - it is hard to find a better looking hunting knife. Comes with an all black leather sheath. The crossguard is made of nickelsilver. All packed in a wooden gift box. Celebrating 30 years (2014) in the knife business, we are glad to offer one of our most special knives ever.

Philosophy and art of knife making



It is no wonder that Leonardo da Vinci still, five centuries after his death, affects our lives and our view of the outside world. Leonardo is considered one of the world's leading universal genius and his ideas about proportions, e g, govern us today. He was a master to at the same time form a distinct and precise, yet erased universal picture but that is perhaps the very thing that shows his greatness.

Of course, we don't compare ourselves with this master, but what is exciting to note is the tremendous impact our sales of model F1 has got world-wide. Here we find that the proportions correspond so well that they need not to be explained, both eye and hand accept the concept when direct contact occurs. Finally, we also add an excellent steel that is both strong and holds an edge well and all this puts the F1 knife on top, around the world. Quality, form and function at its best.

PRODUCT DETAILS	F1	F1/3G	F1/3Ggm
Total length (mm)	210	210	210
Blade length (mm)	97	97	101
Blade thickness (mm)		4.5	
Blade profile		Convex	
Tang	Broad, protruding	Full tang	
Weight (knife)		150g	192g
Steel	Lam.VG10	3G	3G
Hardness (HRC)	59	62	62
Handle material	Thermorun	Micarta	
Sheath	Leather or Zytel	Leather	



Purveyor to His Majesty
the King of Sweden

S1 - Forest Knife

S1 – For woodsmen and mountain hikers
S1 is the right choice for scouts and mountain hikers who want the highest quality at the lowest weight. Also, for hunting and fishing this knife is excellent, whether knocking the life out of a pike or dressing out a moose or deer. The blade - 13 centimeters long, has a certain chopping capability, and the five millimeter thick blade, in specially tempered laminated VG10 steel, will withstand heavy use. It can also be added that the Mod. S1 is the world's first rust resistant sheath knife with a convex ground edge. You can choose between an open, hinged leather sheath or a double secured all weather sheath in injection molded Zytel.



PRODUCT DETAILS	S1
Total length	247 mm
Blade length	130 mm
Blade thickness	5 mm
Blade profile	Convex
Tang	Full-length
Weight (knife)	190g
Steel	Lam. VG10
Hardness	59 HRC
Handle material	Thermorun
Sheath	Leather, Zytel



Expedition Knives

A1 - military favorite
This knife has become something of a favorite in military circles, where the need is for a strong, reliable and safe knife, while at the same time as heavy, clumsy equipment is avoided. The civilian world, naturally, has the same requirements - who does not want a reliable companion attached to their belt when they are going to be out for a week? Despite its size, Mod. A1 is a versatile and well-balanced concept and internationally about the best money can buy. The 6 mm thick blade, in laminated VG10 steel, is very strong, and since the knife is provided with a convex edge, it cuts well even in wood. The black surface is of Ceracoat 8H for protection against reflections and corrosion. Delivered with a zytel sheath.



A2 – a strong expeditionary knife
When you are really far from the nearest habitation, you must be able to trust your equipment. Some items must never fail and have got to withstand practically anything. Mod. A2 is an example of a strong knife that will never let you down, a knife that withstands heavy use. The reason for its remarkable performance is that we use a newly developed laminated rust resistant steel, where the edge consists of our now famous VG10, and where the sides are made from resilient 420J2 steel. The combination of these different types of steel gives a blade that both retains its edge very well and is fantastically strong. Since we ship this knife with a convex edge, it is suitable for both cutting and chopping. A well-sewn sheath in extra strong leather is added. For expeditions and hard outdoor life, Mod. A2 is a given companion.

PRODUCT DETAILS	A1	A2
Total length (mm)	280	325
Blade length (mm)	160	202
Blade thickness (mm)	6	
Blade profile	Convex	
Tang	Broad	
Weight (knife)	310 g	370 g
Steel	Lam.VG10	
Hardness	59 HRC	
Handle material	Kraton®	
Sheath	Zytel	Leather



Laser Engraving



The value of a gift or promotional item is significantly increased if it is engraved with a logotype, message or a name. We have invested in one of the most modern fiber laser machines in Europe, which makes it possible for us to quickly and easily personalize your knife, at a reasonable cost. Since this is done in our own regime and at the same location, no extra shipping fees are added and the requirement for large volumes, to keep the cost per unit down, is reduced considerably. This new kind of laser engraving is very environmental friendly – there is no water or air discharges and the energy consumption is very low. The laser engraving gives a very distinct and detailed image, which is why even complicated logotypes can be clearly reproduced. For detailed price and delivery information – visit our website or call us.

NORTHERN LIGHT KNIVES



NL1

NL2

NL3

NL4

NL5

NL5cx

PRODUCT DETAILS	NL1	NL2	NL3	NL4	NL5	NL5cx
Total length (mm)	385	323	268	244	215	215
Blade length (mm)	250	200	150	130	100	100
Blade thickness (mm)	7	6.5	6	5	5	5
Blade profile	Convex					
Tang	Full length					
Weight (knife)	520g	380g	280g	190g	180g	180g
Steel	Lam. VG10				Cowry X	
Hardness	59 HRC				64 HRC	
Handle material	Leather & Aluminium				Nickel silver	
Finger guard	Stainless steel				Nickel silver	



Supplier to His Majesty
the King of Sweden

NL1 Thor
Mod. NL1 Thor is an impressive piece, which leaves no one unmoved. The blade, a massive one to say the least, in rust resistant laminated steel expresses raw strength, combined with a fantastic bite. It is clear to all that this is an item intended solely for specialists, i.e. woodsmen with long experience of using edged implements. There is no doubt that this is a chopper to withstand heavy use; but for those who learn to handle the knife, it is also a flexible tool that can carry out practically any job that might be required of a knife. Magnificent and incredibly beautiful! A trusty companion!

NL2 Oden
Together with Thor, the one-eyed Oden (or Woden) was the highest-ranking god in the Norse sagas. He was the ancestor of gods and humans - riding his eight-legged horse Sleipner and accompanied by his bearers of knowledge, the two ravens Hugin and Munin, he was the undisputed ruler of Valhalla. Mod. NL2 Oden is a powerful, versatile knife with rust resistant blade in our well-known laminated VG10 steel. Its chopping ability is excellent and the knife is extremely well balanced. The well-made leather handle darkens with age, acquiring a beautiful patina the more the knife is used.

NL3 Njord
Njord was the god of fertility in the Norse sagas and was of the Vanir clan. He was also the god of sailors and fishermen, the ruler of the coasts and shores. Mod NL3 Njord is a powerful knife, well balanced and a pleasure to use. It is hard to find a better-looking all-round knife and its strength, of course, lies in the laminated VG10 steel.

NL4 Frej
Frej was the god of peace in the Norse sagas, but also a god of fertility and prosperity. He was the king of trolls and elves, beings that until quite recently were a reality in the old farming society. Mod. NL4 Frej is not merely a beautiful and compact knife - since the blade is in laminated VG10 steel, the knife is relatively strong. Frej is a slender, well-balanced knife of the highest quality, completely handmade, like the larger models. A friend in the woods and fields.

NL5 IDUN
In Norse mythology, Idun was the goddess of fertility, and responsible for guarding the apples that ensured the gods eternal youth. To many, she was also a symbol of love and rebirth, and in a poem, she was referred to as the lover of the gods (ása leika). Unlike earlier models in the Northern Lights series, NL5 is a little rounder and softer in form, and therefore an excellent choice for a hunting knife. The straight, fairly generous grip in leather gives complete control over the powerful blade in laminated VG10 steel, and makes the knife a tool as attractive as it is effective in the hands of the experienced hunter.

NL5cx IDUN
It is our pleasure to present one of the world's most advanced hunting knives – Mod. NL5cx Idun, with a blade in Cowry X Damascus steel. This is probably the world's best edge steel, in all categories, and definitely one of the most exclusive blades ever made. The edge comprises a powder steel with the following extreme content: C 3%, Cr 20%, Mo 1%, V 0.3% and iron to 100%. Its hardness is no less than 64 HRC! The sides consist of rust resistant, 120-layer Damascus steel, and with the edge of powdered steel, we have formed a blade, which in its beauty and strength is no less than world class. The fittings are of solid nickel silver, while the rest of the handle is in stacked leather and fibre washers. The knife is produced as a very limited edition, which means that demand is sometimes greater than supply. The knife is an excellent tool for all, but in all probability, most customers will acquire it for its exclusive collectability.

Whetstones & Accessories



Combination whetstones

The DC3 and DC4 sharpeners are newly developed combination whetstones, where one side (the bright one) is a fine diamond whetstone (25 micron), and the other (the dark one) is a fine ceramic whetstone. A leather case is included. The yellow surface consists of titanium aluminum nitride (TAN) which considerably prolongs the functional life of the whetstone. We recommend a combination of diamond and ceramic, where the diamond whetstone restores the wedge form of the blade edge and the ceramic whetstone smoothes the edge to obtain long-term sharpness. Most of the time the sharpness provided by the diamond whetstone is more than enough.

CC4

We're happy to present something everyone has been waiting for - a combination ceramic/ceramic whetstone that will handle your finest sharpening needs. The newly-developed CC4 whetstone consists of a super fine ceramic stone (white side) (0,1 micron) and a ceramic stone, made of synthetic sapphires (dark gray) (1 micron). You don't need any lubrication for these stones but now and then you should consider cleaning them with water and liquid soap. A leather pouch is included.

DC521 is a bench stone of a less common category, since it offers two different kinds of stones. The yellow part is a fast and aggressive diamond stone, while the dark is a slow, very fine ceramic stone. Both surfaces are precision flat, which is a prerequisite for perfect sharpening results. The diamond stone works fast and should be used if the edge is very thick. The sharpness obtained is usually enough for everyday tasks. The ceramic whetstone works slower and gives a smoother, razor-sharp edge when necessary. For tools and chef knives, this bench stone is among the best we can offer. It comes in a nice gift box.

DF24

If you haven't tried this diamond stone, you have a pleasant surprise in front of you. This lightweight, handy sharpener is incredibly good at sharpening all kinds of cutting tools because of the good handle. Diamonds deliver a really good edge on any blade steel you try it on, no problems. In addition, you don't need to mess with oil

or water and if you think the DF24 feels soft, wash it off with warm water and some detergent. At first, the diamond stone is a little rough but after a short break-in period, it delivers a very smooth and sharp edge, good enough for almost all purposes. The diamonds are held in place in the matrix by a layer of titanium aluminum nitride which greatly extends the life of the sharpening stone.

D12pro

DIAMONDS ARE FOREVER

Not only does our diamond steel feature a surface fully covered with DeBeer's diamonds, it's also made from a solid, well heat treated and tempered premium steel. The benefit you'll get is a steel which will work extremely well for quite many years.

The independent test institute CATRA in Great Britain has compared our steel with diamond steels from other manufacturers and found that our steel provides a ten times longer sharpening life and metal removal - after more than 40.000 strokes it still worked while the others had given up after 4000 strokes!

So, if you're looking for a professional diamond sharpening steel you know the source.

Fine sharpening steel

Model D12 is an oval, fine diamond sharpening steel for use with kitchen knives. The C10 steel is ceramic and is used after the diamond steel to obtain a long-term edge. We recommend these steels, since we know they work on all type of knives, especially knives with blades of special steel or powder steel.

FS3 & FS4 Flipstone®

Never before has it been such a pleasure to sharpen your knife! Not only are the new Flipstones fun to handle but these diamond and ceramic whetstones will create a sharp edge on any knife. The diamond stone is coated with Titanium Alumina Nitride whilst the ceramic is made of synthetic Sapphires. Both materials are extremely hard and measure 10 and 8 on the Mohs scales of hardness respectively. They will also retain a smooth, flat surface making the sharpening process easier, even with the hardest specialty powder steels. Both stones are sandwiched together using 3M tape and cannot come apart. They are used dry, although a little soap and water

can be used to clean the surface. If they feel slightly rough at first they will gradually smooth down and actually improve with age.

Instructions: Hold the flipstone in your left hand. Push the catch on the upper section of the handle forward and press the exposed round button. A steel spring will automatically fold out of the whetstone and lock into position. To retract, press the round button and collapse the stone by hand. Fold back the catch to prevent accidental unfolding.

How to sharpen the knife

When a knife becomes dull, the wedge form of the edge has become so rounded that its original appearance must be restored before the knife can cut again. This can be managed for a long time with a whetstone, but eventually the angle needs to be reset. This is done with the help of a grindstone or belt driven knife-grinder, both water-cooled.

How to use the whetstones

Lay the blade flat on the whetstone, raise the ridge of the blade by its own thickness and move the blade in circles or figures of eight. Alternatively, try cutting thin slices from the whetstone! Impossible, of course, but now you are holding the knife at the right angle and making the right movement. Start with the diamond whetstone, and finish with the ceramic whetstone.

The ink trick

It can be difficult to see where on the edge the whetstone is working, but the following trick can make it much easier. Color the edge with a marker or similar and it will immediately be easier to see exactly where the sharpening occurs.

Test the sharpness

The best way to check the sharpness is to draw very lightly the edge on a fingernail. You can feel directly whether the knife is sharp or not, and this is a fairly safe way to test the sharpness.

Convex edge

Several of our knives have a convex edge (axe edge). This kind of edge can seem difficult to sharpen. However, if you use a handheld diamond whetstone and the above mentioned ink trick, it is fairly easy to sharpen the convex edge, but as with everything, practice makes perfect.

Grinding service

After some years' active use, the edge finally becomes so thick that the blade needs to be re-ground, that is, slimmed down so that you can continue to use a whetstone or steel on your knife. If you do not have access to machines or the know-how to do this, you can send the knife to us for re-grinding. We grind the knife in-house, restoring it practically to the original form and finish.



Fällkniven AB in brief

We are a genuine family firm, with roots deep in the soil of Norrbotten (in Sweden). We have hunted and fished for decades, and know from experience how a knife should work. The company was founded in 1984 and today we are considered one of the world's foremost knife specialists. We began developing our own knives in 1987 and this is now the main operation at Fällkniven AB.

We have gained great experience during the years through close contacts with both customers and manufacturers. This knowledge, we now use to make the world's leading specialized knife. Because of this, we're today Purveyor to His Majesty the King of Sweden.

Sheaths

We have paid special attention to manufacturing sheaths that are as functional as possible, since it is the sheath that determines the knife's accessibility. We are alone in offering several different sheaths for each model. Generally, you can choose between an attractive, well-sewn leather sheath and an all-weather moulded sheath of super strong zytel. The leather sheath should not be greased, but treated with shoe polish or wax, for example, to make it water repellent.

Design philosophy

Each knife is the result of years of hard work and testing. Besides our own tests, we commission Luleå University of Technology to test the breaking strength of our knives – see our website. This means that you can rely on our knives, even in extreme situations. We are the only firm in the world that only uses exclusive special steel, which assures that our knives are of the highest level of quality.

Rust-resistant special steel

VG10 is a costly steel that is hard to work, but which, when correctly hardened and tempered, gives a blade that is resilient and hard, as well as practically stainless. Nowadays, we hardly ever use anything but laminated blades, as these are about 20% stronger than a solid blade. With an outer layer of 420J2 and an edge made of VG10 you get a blade that is extremely strong and retains its sharpness for a very long time.

Lam.CoS

Some say that all good steel already are developed - we are not sure about that.

Till now, we haven't disclosed much information about our new laminated Cobalt Special steel but what we can say is - this is a new, very good steel! The alloy mix is C 1.1%. Cr. 16%. W 0.3%. Mo 1.5%. V 0.3%. Co 2.5%. As with our other steel, this steel will be used as a centre steel, with 420J2 layers, and we usually bring a hardness of around HRC 60 to the centre steel. We have tested the CoS steel at the CATRA test laboratories in UK and found very good qualities.

A reflection we made when testing the cobalt steel is that this steel gets scary sharp. We have actually never seen a steel which gets so incredibly sharp. And, our field tests show upon a very good edge retention and no signs of edge break. The only negative matter is that it is around 50-60% more expensive than the VG10 steel. Our experience of this new Cobalt Special steel is so good that we believe that quite many new knife models will have this steel. Still, we won't reject the 3G or VG10 steels, they have proven to be extremely reliable.

Damascus steel

The art of manufacturing Damascus steel is more than a thousand years old. By forging together layers of different types of steel, we obtain a blade that is both beautiful and strong. In the exclusive sheath knife NL5cx, we have added a powder steel (Cowry X) thereby combining extreme sharpness with unusual beauty.

Powder steel

Our experience with laminated powder steel is very good. Although powder steel is expensive and difficult to work, we believe that in the future quality knives will have an edge of powder steel, since no other material rivals it for edge retention. You find powder steel in more than half of our products and that percentage will increase in the future.

Black blades

The black Teflon coating protects the blade from corrosive substances and eliminates unwanted reflections. Our new Ceracoat 8H coating is as strong as one could wish for – achieving a long term black coating on a completely smooth stainless surface, is not possible, which is why it should not be expected it to withstand any amount of rough handling. For salt-water environments etc., we recommend knives with this black surface.

Handle material

The shape, hardness and material of the handle ensure the knife's ergonomic design and sureness of grip. Wear-resistance, sensitivity to chemicals and UV light are parameters optimally adapted in order that the knife shall work safely for many years.

Warranty

We offer a ten-year guarantee covering material and manufacturing defects, i.e. defects that arise during manufacture but are not discovered until the knife is in use. A defect is generally discovered within half a year, not after several years. We repair or replace the knife. The guarantee is not valid if the knife has been used incorrectly — the knife is a precision cutting implement and is not to be used for levering or prising. Discoloring caused by blood, salt-water or other corrosive substances is not covered by the guarantee, neither are broken blade points or edge marks. The sheath will be replaced if faults in the original manufacturing are found.

Care instructions — sheath knife

The easiest way to take care of a knife is to keep it clean and dry. Wash it in water with a small amount of washing-up liquid and make sure that it is properly dried afterwards. The blade needs not be oiled or greased, however some handles will acquire a deeper and more beautiful patina if it is treated with wood oil or linseed oil. The leather sheath does not in fact need any maintenance, but a silicone based shoe cream or wax will improve the water resistant properties of the surface. Grease should not be used since it makes the leather soft.

Care instructions - folding knife

Since a folding knife is manufactured with several moving parts, it naturally cannot be as strong as a sheath knife. If a folding knife is subjected to heavy-handed treatment, it will invariably result in a loose blade, with unreliable blade locking. This is not covered by the guarantee. A suitable way to clean a modern folding knife is with water and a little washing-up liquid. Oil and grease should be avoided as far as possible since today's folding knives have self-lubricating bearings. Grease and similar substances attract dust and dirt and increase rather than reduce wear.



Eric

Maria
Peter

Ellinor
Ann-Sofie

Åsa

Thomas



Purveyor To His Majesty
the King of Sweden

Address

Granatvägen 8
S-961 43 Boden
SWEDEN

Telephone

0921-544 22
Int.+46-921 544 22

Internet

www.fallkniven.com

E-mail

info@fallkniven.se