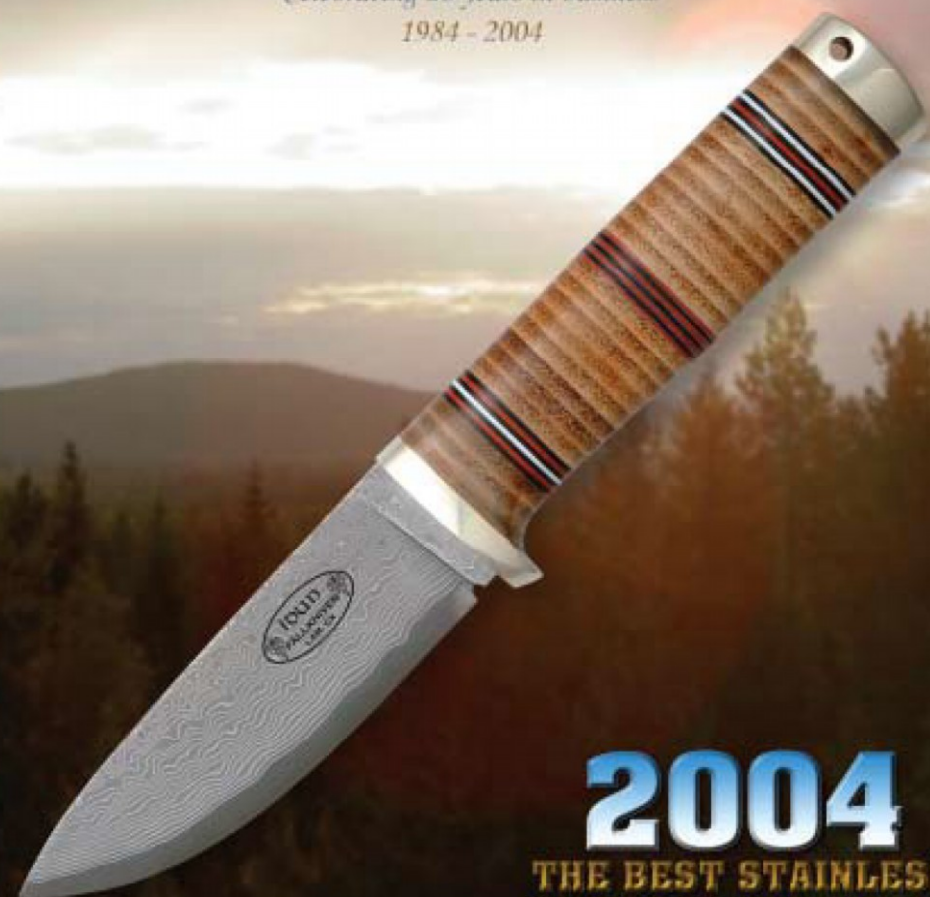




*Celebrating 20 years in business
1984 - 2004*



2004
**THE BEST STAINLESS
KNIVES IN THE WORLD**



NORTHERN LIGHT SERIES

NL1 Thor

Mod. NL1 Thor is an impressive piece which leaves no one unmoved. The blade, a massive one to say the least, in stainless laminate steel expresses raw strength, combined with fantastic bite. It is evident to all and sundry that this is an item intended solely for specialists, i.e. woodsmen with long experience of using edged implements. There is no doubting that this is a chopper to withstand heavy use; but for those who learn to handle the knife, it is also a flexible tool which can carry out practically any job one might require 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 stainless blade in our new laminate 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.

NL1

NL2

This is the sheath for NL1 & NL2.



NORTHERN LIGHT SERIES

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 the strength of course lies in the laminate VG10 steel. It is a good all-round knife, stable and reliable. And beautiful.

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 laminate VG10 steel, the knife is relatively strong. Frej is a slender, well-balanced knife of the highest quality, completely hand-made, like the larger models. A friend for the future.

NL3

NL4



PRODUCT DETAILS	NL1	NL2	NL3	NL4
Total length (mm)	385	323	268	244
Blade length (mm)	250	200	150	130
Blade thickness (mm)	7	6,5	6	5
Blade profile	Convex			
Tang	Full-length			
Weight (knife)	520 g	380 g	280 g	190 g
Steel	Lam. VG10			
Hardness	59 HRC			
Handle material	Leather & Aluminium			
Finger guard	Stainless steel			

NORTHERN LIGHT SERIES

NL5cx IDUN

It is our pleasure to present to 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, 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 stainless, 120-layer Damascus steel, and with the edge of powdered steel, we have formed a blade which in its beauty and strength is world class, no less. The fittings are of solid nickel silver, while the rest of the handle is in stacked leather and fiber washers. The knife is manufactured in strictly limited numbers, but we hope it will be available for at least a few more years. The knife is an excellent utility to all, but in all probability in most customers will acquire it for its exclusive collectability. Whichever, demand will probably outstrip supply.

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 as a hunting knife. The straight, fairly generous grip in leather gives complete control over the powerful blade in laminate VG10 steel, and makes the knife a tool as attractive as it is effective in the hands of the experienced hunter.

PRODUCT DETAILS	NL5	NL5cx
Total length (mm)	215	
Blade length (mm)	100	
Blade thickness (mm)	5	
Blade profile	Convex	
Tang	Full-length	
Weight (knife)	180g	
Steel	Lam. VG10	Cowry X
Hardness	59 HRC	64HRC
Handle material	Leather	
Finger guard	Stainless steel	Nickel silver
Butt	Aluminium	Nickel silver



NL5cx

NL5

NL5cx

NL5



Folding knives for daily use

U2- a world first!

This is the world's first folding knife with a blade of laminate powder steel, the market innovation Super Gold Powder Steel, SGPS. Powder steel is extremely costly and difficult to work with, and requires advanced technology in combination with experienced knifemakers. The advantage of this steel lies in its outstanding edge retention: there is simply nothing to compare today. The slim handle consists of strong composite material, which makes the knife light and pleasant to carry. With blade grooves on either side, the knife is completely symmetrical and is as easy to use for right-handers and left-handers. The traditional lockback function offers no unpleasant surprises, but locks the blade in its open position with a distinct reliable click.

Mod. P - our first folding knife

Many are won over by the simple but advanced design, and the size is evidently just right for both hunters and anglers. The knife is easy to clean, since it is open along the back. To be able to fold the blade both in and out with one hand is a detail as practical as it is smart, and the tight linerlock function feels secure. The drop point- shaped blade is manufactured in rust resistant special steel (VG10), which means that it retains its sharpness well. The knife is delivered with a black Cordura sheath, which attaches to the belt.

Care

A folding knife of necessity can never be as strong as a sheath knife, since it contains several moving parts. A folding knife is a precision instrument, which should be treated with respect and thought. If a folding knife is subjected to heavy use, it will inevitably result in a skewed blade with unreliable blade locking, and no guarantees cover this. A modern folding knife should be cleaned regularly with warm water and detergent. Oil and fat should as far as possible be avoided, since today's knives have self-lubricating bearings. Fat and similar substances attract dust and dirt and increase wear rather than reducing it. The simplest way to sharpen the knife is with a fine diamond whetstone, and to obtain that final razor sharpness, use a ceramic whetstone.



U2

P

PRODUCT DETAILS	P	U2
Length folded (mm)	103	86
Blade length (mm)	77	64
Blade thickness (mm)	3	2,5
Weight (knife)	80 g	42 g
Steel	VG10	SGPS
Hardness	59 HRC	61-62 HRC
Handle material	420J2 & black micarta	Zytel
Locking	Linerlock	Lockback



Modern world-quality chef's knives

Light, hygienic, sharp!

The most striking thing is how extremely sharp the 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 fact that we manufacture these knives in VG10 steel is quite remarkable, since this type of steel is particularly exclusive, expensive and difficult to work. To this, add 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 favourites 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 completely without effort, using an extension of your own arm. This knife is warmly 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 pleasant to look at and very tasty when finely chopped. Only the perfectly designed Japanese santoku can achieve this.



KB1 - a proper knife block

A quality knife deserves the best possible care. In addition to cutting only against wooden or plastic chopping boards, washing up by hand, and regularly maintaining the sharpness, the knife should be stored in a stable wooden block when not in use. This robust wooden block weighs over two kilos, stands firmly and takes both broad and really long knives.



PRODUCT DETAILS	K1	K2
Total length (mm)	330	305
Blade length (mm)	200	175
Blade width (mm)	46	47
Tang	Broad	
Steel	VG10	
Hardness	59 HRC	
Handle material	Thermorun	
Coating	Black Fuzzo 4H	

Style and quality in beautiful combination

Perhaps it is because we like style that we now offer chef's knives with blades of damascus rust resistant VG10 steel. No matter what the reason, it is satisfying to be able to recommend a series of knives that not only cut well, keep their edge well and are comfortable, but are also incredibly beautiful to look at. It is of course an additional plus that the knives are easy to keep clean. You find these properties in the new, exclusive DV series.

PRODUCT DETAILS	DV44	DV43	DV42	DV41
Total length (mm)	354	323	323	270
Blade length (mm)	209	180	180	147
Blade width (mm)	45	46	42	29
Steel	Damascus VG10			
Hardness	59 HRC			
Handle material	Stainless 18/8 steel			



Some simple advice on caring for your knife: Do not cut into frozen meat. Do not try to cut bone. Cut onto a cutting board of wood. Wash by hand, dry immediately. The best edge is obtained from a combination of a diamond and ceramic whetstone.

Footnote: Damascus blades are achieved by folding together steel of different carbon and nickel content and hammering it out the material a number of times. We have additionally added a core of our famous VG10 steel to ensure the best cutting ability. Damascus blades are beautiful and strong, but demand a little more maintenance.

Laminate Powder Steel - Advanced Chef's Knives

Exclusive chef's knives

We are pleased to present a series of chef's knives with blades of an unusually exclusive type. They are manufactured in three-layer steel laminate (SRS15), with a core consisting of very special stainless powder steel (FAX20), which is both very hard and very strong. Outside this layer, we add completely stainless steel, which is considerably tougher and which stabilises the resilient core. Laminate technology in itself is highly advanced and generates a blade which is rigid without being fragile.

Caution recommended

The point of this advanced technology is that the blade can be made thinner/more rigid, which considerably improves cutting ability. The handle consists of 18/8 steel and is completely stainless. The result - a 100% hygienic knife which cuts like a razor!

These knives are so sharp that we must issue a warning against careless use - if you should happen to touch the edge, you can be cut quite badly, so above all, be careful. Children should definitely not be allowed to use these knives, since the slightest mistake can cause serious injury.

Clean by hand

A precision tool of this kind should always be washed up by hand, fully dried with a clean cloth, and stored in a wooden knife block. Naturally, the knives can stand machine washing, but since they are so sharp, there is a risk of damaging the inside fittings of the dishwasher if they are washed there, and this is of course unnecessary.

How to sharpen an SRS15 knife

Begin with a fine or extra fine diamond steel and polish the knife with soft, even strokes. Finish with a fine ceramic steel, stroking along the steel with even, fairly smooth movements. You can also sharpen the knives on a flat white Arkansas whetstone, using oil. Lay the blade flat on the whetstone, lift up the ridge a few millimetres, so that only the edge is touching the whetstone. Now try to cut a thin slice from the whetstone! Impossible, of course, but you are holding the knife at the right angle and making the right movement. Colour the edge with a broad felt pen if you are unsure of where the whetstone is touching the edge.

Guarantees

The two-year guarantee covers manufacturing faults, i.e. defects arising during manufacture and which are not noticed until the knife is in use. The guarantee applies when the knife is used in normal way, and ceases to apply if the knife is used incorrectly. Generally, one may not bend, chop, or hit with a knife, nor use it as a lever; one should also be aware that hard bones and frozen meat are not suitable for these knives. Damage to the edge and broken tips arising through carelessness are not covered by the guarantee. However, for a modest sum, we can restore the knife to useful condition.



PP33
Blade length 120 mm

PP32
Blade length 135 mm

PP31
Blade length 150 mm

PP12
Blade length 270 mm

PP11
Blade length 300 mm



PP24
Blade length 180 mm

PP23
Blade length 180 mm

PP22
Blade length 210 mm

PP21
Blade length 240 mm



Mod. S1 - forest knife

For scouts and mountain hikers

Mod. S1 is the right alternative for scouts and mountain hikers who want the highest quality at the lowest weight. For hunting and fishing too, this knife is excellent, either one is knocking the life out of a pike or cleaning a moose or deer. The blade - 13 centimetres long, has a certain chopping capability, and the five millimetre thick blade in specially tempered laminate VG10 steel will withstand heavy use. One might add that Mod. S1 is the world's first stainless sheath knife with a convex-ground edge. You can choose between an open, hinged leather sheath or a double secured all weather sheath in Kydex.



S1k

S1



PRODUCT DETAILS S1

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

Make your own knife!



World class knife blade

Now you can make your highly personalised version of one of our most sought-after models. Since the tang of the blade follows the handle contours of the original model, these blades are extra strong and stable.

The blade and finger guard are completely finished, all you need to do is find some nice looking pieces of wood (or why not horn, bone or some other attractive material, let your imagination run free!), buy some threaded rivets and a short piece of pipe (available from knife makers and accessory firms), and then you can start!

If you do not wish to make your own sheath, one can be bought separately, and will certainly fit well, as long as the new handle resembles the original shape. It is incredibly good fun to make your own knife, and the knowledge that you will be using just about the best edge steel (VG10, Lam. VG10) in the world will inspire you to spare no effort to achieve a really attractive and useful knife with a personal touch.

Mod. A1 & A2 - survival knives

A1 - military favourite

This knife has become something of a favourite in military circles, where the requirement is for a strong, reliable and safe knife, at the same time as heavy, clumsy equipment is preferably avoided. The civilian world, naturally, has the same requirements - who doesn't want to 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 laminate VG10 steel is very strong, and since the knife is provided with a convex edge, it cuts well even in wood. The black surface consists of Ceracoat 8H, which protects against reflections and corrosion. Choose between a sturdy leather sheath and a resilient Kydex sheath.



A1k

A2k

A1

A2

A2 - 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, but must stand up to practically anything. Mod. A2 is an example of a strong knife that never lets you down, a knife that stands heavy use. The reason behind its remarkable performance is that we use a newly-developed laminate 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 which 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. You can choose between a well-sewn sheath in extra strong ox leather, and a completely weatherproof Kydex sheath. 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	Leather, Kydex	

Mod. WM1 & H1 - hunting knives

The little favourite

In most cases, a 7 cm long blade is sufficient, and if in addition it is 3 mm thick and convex ground, it is both strong and sharp. Initially, we thought that this would be a special knife for small game hunters, but it turned out that many others were interested in this model. And when we offered a plastic sheath, which enabled carrying the knife round the neck (or in a pocket, boot or anywhere else on the body), it was a total success! Mountain climbers, canoeists, mountain bikers, hikers - everyone realised how incredibly smart it was to carry the knife round the neck, easy to see, and immediately accessible. Well, we do also offer a traditional leather sheath and a Kydex belt sheath, so the options are many.

The big game hunter's dream

Although the material in this knife is high-tech, the design is 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, since it is convex ground. The full handle in checked Kraton rubber gives a sure and comfortable grip. Since the knife lacks a fingerguard, an advanced knife such as Mod. H1 is best used by an experienced hunter or woodsman. You can choose between an open, hinged leather sheath (with plastic inner sheath), or a weatherproof Kydex sheath.



WM1 WM1k WM1h



H1 H1k



PRODUCT DETAILS	WM1	H1
Total length (mm)	175	210
Blade length (mm)	71	100
Blade thickness (mm)	3.5	5
Blade profile	Convex	
Tang	Broad	
Weight (knife)	70 g	180 g
Steel	VG10	Lam. VG10
Hardness	59 HRC	
Handle material	Thermorun	Kraton®
Sheath	Neck Kydex, Leather, Kydex	

Mod. F1 & F2 - hunting and fishing

Mod. F1 - Our first knife!

It took eight years to develop Mod. F1, a knife which today is used as a survival knife by the Swedish Air Force. The result of the extensive field tests, carried out both on hot summer days and ice-cold winter nights, was an advanced, well-designed and safe knife, where strength and design go hand-in-hand. The fact that it is highly popular, even on the civilian market, is of course testimony to its incredible versatility. The combination of resilient, laminate 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 Green Micarta

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.



F1, F1GM F1o F1k



F2 F2k



PRODUCT DETAILS	F1GM	F1	F2
Total length (mm)	210	210	226
Blade length (mm)	100	97	110
Blade thickness (mm)	4.5		
Blade profile	Convex		
Tang	Broad		
Weight (knife)	200 g	150 g	150 g
Steel	Lam. VG10	VG10	
Hardness	59 HRC		
Handle material	Green Micarta	Thermorun	
Sheath	Leather, Kydex		

Military Knives

Mod. G1 – Garm Fighter

Mod. G1 is a small, interesting sheath knife for military use. We use an advanced special steel, our now famous VG10, to insure strength and good edge retention. The blade is coated in black Ceracoat 8H to avoid reflections and corrosion. The symmetrical handle in Thermorun gives the best possible grip. The knife is shipped with a Kydex plastic sheath, allowing for example carrying the knife round the neck, if the user prefers not to have the knife in a pocket. With a TekLok fastener (optional extra), the knife can be attached to a belt or for example rucksack.

Mod. MC1 - a modern mine clearance knife

The development of Mod. MC1 is the result of an official request from a NATO country, and the knife has been used in mine clearance since spring 2002.

The way the blade is ground in itself is worth a little extra attention - we started with a raw piece of steel over 6 mm thick, and used a grindstone with a very large diameter. This has given a slightly concave profile, which we have finished with convex grinding - by hand! The result is an edge which is extremely sharp, but also robust. The handle is in grip-safe Kraton, a material that is stable over time and completely resistant to solvents, oil and DEET. The tang is the broad run-through type and is visible at the end of the handle, as is the case with many of our knives. The knife is shipped with a double locking Kydex sheath.

PRODUCT DETAILS	G1	MC1
Total length (mm)	190	360
Blade length (mm)	90	237
Blade thickness (mm)	4,5	6
Weight (knife)	100 g	360 g
Steel	VG10	
Hardness	59 HRC	
Handle material	Thermorun Kraton®	
Coating	CC 8H	-
Sheath	Kydex	



Whetstones and accessories



Newly developed combination whetstones

DC whetstones are newly-developed combination whetstones, where one side is a fine diamond whetstone (25 µ.), and the other is a fine ceramic whetstone. A leather case is included. We recommend a combination of diamond and ceramics, where the diamond whetstone restores the wedge form of the blade edge, and where the ceramic whetstone smoothes the edge to obtain long-term sharpness. The advantages of these two types of whetstone are that they withstand all types of steel, that they do not become deformed, and that they can be used dry.

Fine sharpening steel

Art. D12 is an oval, fine diamond sharpening steel, which is used to steel kitchen knives. The C12 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 types of knife, especially knives with blades of special steel or powder steel.

How to make the knife sharp

When a knife becomes dull, the wedge form of the edge has become so rounded that its original appearance must be restored for the knife to cut again. One can manage 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 drive knife-grinder, both water-cooled.

Do this

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. Or, try to cut thin slices from the whetstone! Impossible, of course, but 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 felt-tip trick

It can be difficult to see where on the edge the whetstone is working, but the following trick can make it all much easier. Colour the edge with a felt tip pen or similar, and it will immediately be easier to see exactly where you are sharpening the blade.

Test the sharpness

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

Convex edges

Several of our knives have a convex edge (axe edge) and it may seem difficult to sharpen this kind of edge. If you use a handheld diamond whetstone and the above-mentioned felt-tip trick, it is fairly easy to sharpen the convex edge, but as with everything, practice makes perfect.



Quick lock for Kydex.

You can attach these quick locks yourself on the Kydex sheath! TL1 is intended for belts up to 45 or 57 millimetres wide, TL2 is for belts up to 37 millimetres. The locks are strong and reliable and allow flexible mounting for different places on the body.



C12
300 mm

D12
300 mm



Cap 1
Cap in black with embroidered logotype.

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 set up in 1984 and today we are reckoned among Sweden's foremost knife specialists. We began developing our own knives in 1987 and that is now the main operation at Fällkniven AB.

Sheaths

We have paid special attention to manufacturing as functional sheaths as possible, since it is the sheath that decides the accessibility of the knife. We alone offer several different sheaths for each model, and generally you can choose between an attractive, well-sewn leather sheath or an all-weather Kydex sheath. The leather sheath should not be greased, but treated with e.g. shoe polish 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 to use only exclusive special steel for our knives, which assures the highest level of quality.

Rust-resistant special steel

VG10 is costly steel that is hard to work, but which when correctly hardened and tempered gives a blade both resilient and hard, as well as practically stainless. Laminated VG10 steel was introduced in 2002 - a steel combining laminar resilience and strength with the retained keenness of the edging steel. The outer layers consist of entirely stainless 420J2 steel, while the core is VG10 steel.

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. By adding a special steel (VG10), we ensure additionally improved edge sharpness, see our DV series. In the exclusive sheath knife NL5cx, we have added a powder steel (Cowry X) thereby combining extreme sharpness with unusual beauty.

Powder steel

Although powder steel is expensive and difficult to work, we believe that quality knives in the future will have an edge of powder steel, since no other material rivals it for edge retention. You find powder steel in our Chef's Knife Series PP, in the sheath knife NL5cx and in our excellent U2 folding knife.



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 – to achieve a long-term black coating on a completely smooth stainless surface is an impossibility, which is why one should not expect it to withstand any amount of rough handling. For salt-water environments etc., we recommend knives with this black surface in, etc.

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 function safely for many years.

Warranty

We offer a two-year warranty covering defects in materials and in manufacture, i.e. faults that occur during manufacture but which are not noticed until the knife is used. We repair or replace the knife. The warranty is void if the knife is used incorrectly – the knife is intended for cutting with and is not for twisting, bending, chopping or hitting. Discolouring caused by blood, salt-water, or other corrosive substances is not covered by the warranty, neither is a broken tip. The warranty does not include the sheath.

Care

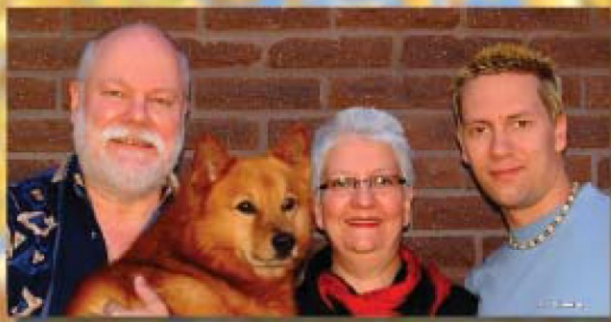
The best and simplest way to care for your knife is to keep it clean and sharp. Wash it in warm water with a little washing up liquid if it has become dirty and ensure that it dries properly afterwards. The knife need not be oiled or greased - this is not necessary for today's modern, stainless knives. Chef's knives should not be washed in a dishwasher, but preferably by hand.

Keep the knife sharp

It is important to keep your knife really sharp. A dull knife can slip and cause a severe injury, while a sharp knife commands respect and does a good job. The simplest and best way to sharpen a knife is to hone it on a fine, flat diamond whetstone. Page 15 contains instructions.

Grinding service

Most people today have no possibility to grind their own knives. If you have honed your knife so many times that the edge has become thick, it is time to send it to us for re-grinding. Contact us for a price – as a rule we send off the knife the same day as we receive it.



Peter with Akke

Ann-Sofie

Eric



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