

FÄLLKNIVEN
QUALITY  KNIVES
SWEDEN

Established 1984



PURVEYOR TO
HIS MAJESTY THE
KING OF SWEDEN

2013 - 2014

Krut, Jarl and Juni

What distinguishes a Swedish knife? Perhaps the apparently simple design or may be 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.

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.



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		

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.



Prestige Knives

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.



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 handmade 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.

PRODUCT DETAILS	V1	GP
Total length (mm)	300	180
Blade length (mm)	170	78
Blade thickness (mm)	7	3
Blade profile	Convex, fixed	
Tang	Full-length -	
Weight (knife)	369 g	97 g
Steel	Lam.CoS	
Hardness (HRC)	60	
Handle material	cocobolo	
Sheath	Black leather	-
Locking	- Liner lock	

Advanced Hunting 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.



HK9

HK9cx

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!



FH9

FH9mop

FH9bh

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.



FH9ep is included in mop.



Purveyor To His Majesty the King of Sweden

PRODUCT DETAILS	HK9	HK9cx	FH9	FH9mop	FH9bh
Total length (mm)	195	195	158	158	158
Blade length (mm)	90	90	67	67	67
Blade thickness (mm)	4.5	4.5	3	3	3
Steel	3G Cowry X	3G	3G	3G	Lam.CoS
Hardness (HRC)	62	64	62	62	60
Handle material	Maroon / Ivory micarta	Pearl, Black micarta	Pearl, Black micarta		
Sheath	Black Leather	Clips	Suède		

Tre Kronor Sheath Knives



A Swedish knife series in world class

Tre Kronor, the Swedish 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.

You can choose between three different handle materials: Cocobolo, Maroon Micarta and Ivory Micarta.



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.



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			



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.



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.



Tre Kronor Folding Knives



TK3



TK3jb



TK3mop



TK3im



TK3oak



TK3mm



TK4

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	



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.

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.

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?

TK3im

Ivory Micarta is intended to simulate ivory as regards appearance, but is stronger and perfectly legal to use. A classic knife material that is pleasing to the eye!

TK3oak

Black oak is made of a very special handle material, namely sea drowned oak. There are logs from old dams that have been on the seabed for hundreds of years that we have salvaged. Except for the fact that it is completely dead as a material considered, it is a little darker than common oak and shifts in patterns in a very interesting way. To our knowledge this is the first time ever that sea drowned oak is used as a handle material for advanced folding knives. So, please enjoy this stunning, sharp, safe knife. A few drops of vegetable oil now and then gives it an increased shine.

TK3mm

Maroon Micarta is a beautiful oxblood colored handle material that is used on good quality handmade knives. A thin coating of oil further enhances the luster.

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.



The Smaller State Arms of Sweden



Purveyor To His Majesty the King of Sweden



Exclusive Folding Knives



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 a 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.

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.

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".



P3G
Many are won over by the simple but advanced design and the size is manifestly just right for both hunters and anglers. The knife is easy to clean, since it is open along the back of the handle. The ability to fold the blade both in and out with one hand is a detail as practical as it is smart and the tight liner-lock function feels secure. The drop-point shaped blade is manufactured in rust resistant laminated powder steel (3G) and handle in cocobolo. A black Cordura sheath is included.

P3Goak
This knife is made of a very special handle material, namely sea-drowned oak. There are logs from old dams that have been on the seabed for hundreds of years that we have salvaged. Besides the fact that it is completely dead as a material considered, it is a little darker than common oak and shifts in patterns in a very interesting way. To our knowledge this is the first time ever that sea-drowned oak is used as a handle material for advanced folding knives. So, please enjoy this stunning, sharp, safe knife. A few drops of vegetable oil now and then gives it an increased shine. A black Cordura sheath is included.

Cordura Pouch for U1 and P3G

PRODUCT DETAILS	P3G	P3Goak	U1	U2	U4
Length folded (mm)	103	103	86	86	70
Blade length (mm)	77	77	64	64	53
Blade thickness (mm)	3	3	2.5	2.5	2.25
Weight (knife)	80g	80g	76g	42g	22g
Steel	3G	3G	3G	SGPS	
Hardness (HRC)	62	62	62	62	62

PXL - a sturdy piece

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 used 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.

Caring for the knife
A folding knife can naturally never be as strong as a sheath knife, since it is built with a number of moving parts. If you subject the folding knife to heavy use, it invariably leads to a loose blade, and no guarantee covers this. A modern folding knife should be regularly cleaned with warm water and mild washing-up liquid. Oil and grease should be avoided as far as possible, since today's knives have self-lubricating bearings. Grease etc. contracts dust and dirt and increase wear rather than reducing it. The easiest way to sharpen the knife is to use a fine diamond whetstone and to achieve the last razor sharp edge, use a ceramic whetstone. See our DC3 and DC4 whetstones.

Guarantee
The two-year guarantee covers manufacturing flaws and defects, i.e. faults that occur during manufacturing and which are not noticeable until one starts to use the knife. The guarantee covers normal use of the knife and becomes invalid if the knife is used incorrectly.



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



NORTHERN LIGHT KNIVES



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.

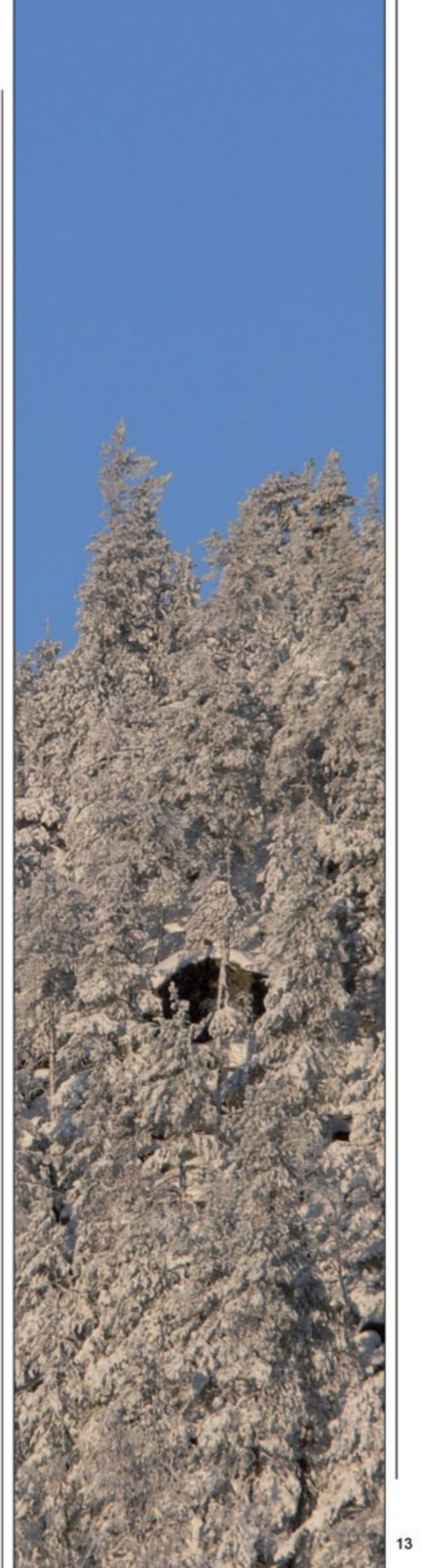
NL5cx IDUN

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.

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



Purveyor To His Majesty the King of Sweden



CMT SERIES

CHARACTER MORSE TELEPHONE



We failed to introduce a series of all-metal kitchen knives a few years ago. People couldn't understand why these knives were so costly and didn't realize that they were equipped with blades which out-competed the others, technically. So, we learnt the lesson and now we get back with something really new!

The CMT Chef's Knife Series stands out as one of the most exclusive kitchen knife series in the world. Those who appreciate high quality handmade knives in general should find that this is a series especially made for them. Qualities like high grade steel, handle material, overall design and way of manufacturing will tell the purchaser that these kitchen knives are made with the same care as our best fixed blade hunting & outdoor knives. With normal care, these knives will serve through your whole life, like our hunting knives. Every knife is delivered in a solid wood gift box. CMT stands for Character, Morse and Telephone.



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			

The Professional Butcher'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.

Chef's Knives

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	



Purveyor To His Majesty
the King of Sweden



Hunting Knives



Purveyor To His Majesty
the King of Sweden

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.

Tricky but fun

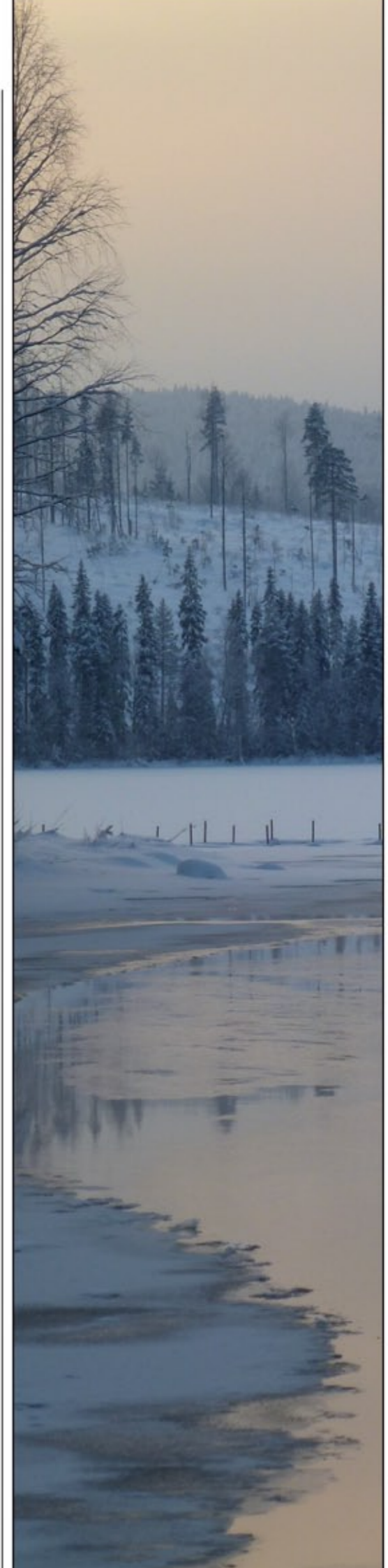
Of course, you need to do some extra hard thinking when after a great deal of effort you begin to design something that is to end up as a hunting knife for big game. The concept for a new design has been there for a few years, but it is still a big step to determine the exact dimensions and to get there 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?



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



Survival and Rescue 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.

F1/3G

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.

PRK

Making a police and rescue knife is a serious undertaking - a person's life can depend on its ability to function correctly if anything should go wrong. Years of development work and experience lie behind the design which has resulted in an extremely strong and reliable knife for use in dangerous situations. The newly developed cobalt specialty steel, and its finish (Black Ceracoat) also makes the knife very suitable for boats and ships – the PRK is the first advanced boat knife in the world. The partially serrated blade cuts extremely quickly in porous but tough materials (hawsers, nylon ropes, seat belts, etc) and thanks to the very special steel the blade holds an edge extremely well.

This knife is a result of our cooperation with the Riot Police squad in Malmö. We are most grateful for their input and good advises.

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	PRK
Total length (mm)	210	210	210
Blade length (mm)	97	97	95
Blade thickness (mm)		4.5	
Blade profile		Convex	Fixed
Tang		Broad, protruding	
Weight (knife)		150g	
Steel	Lam.VG10	3G	Lam.CoS
Hardness (HRC)	59	62	60
Handle material		Thermorun	
Sheath	Leather or Zytel	Zytel	

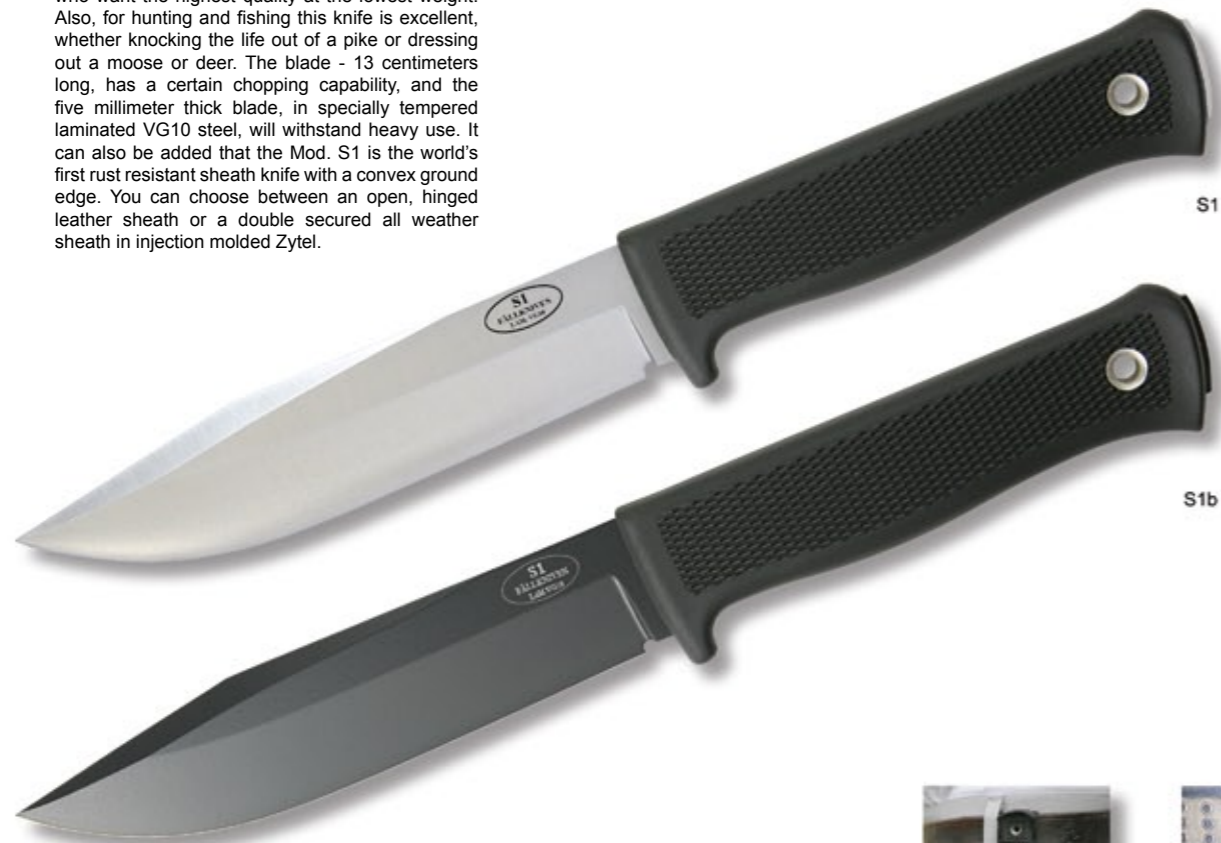


Purveyor To His Majesty
the King of Sweden

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.



S1

S1b

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



Kolt Knife

The KK knife (the Kolt Knife) is a traditional 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 is not intended for waist belt carry. Instead, it is suitable for parts of the body where access to the knife is 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.



KK

Sheath

The sheath is in injection molded polyamide (zytel) where a lever is locking over the cross guard. The sheath has got a thumb press notch for releasing the knife from its sheath on top. The release power should be equivalent with the force of around 10 N (10 kp) or 1 kg. This force is adjusted with the thickness and length of the locking lever of the sheath. The sheath is made with small tolerances for avoiding the edge to faulty cut in the sheath.

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



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.



Expedition Knives



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

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.

Military Knives

PRODUCT DETAILS	G1	MC1
Total length (mm)	190	360
Blade length (mm)	90	237
Blade thickness (mm)	4.5	6
Weight (knife)	90 g	360 g
Steel	VG10	
Hardness	59 HRC	
Handle material	Thermorun Kraton®	
Coating	CC 8H	-
Sheath	Zytel	Zytel



MC1 - the mine clearance knife

The development of the Mod. MC1 resulted from an official request from a NATO country. The knife has been used in mine clearance since spring 2002. The way the blade is ground is, in itself, worth a little extra attention - we start with a raw piece of steel, over 6 mm thick, and use a grindstone with a very large diameter. This gives a slightly concave profile, which we finish with convex grinding - by hand! The result is an edge that is extremely sharp, but also robust. The handle is made out of grip safe Kraton, a material which has a good stability and is totally insensitive to solvents, oils and DEET. The tang is of a broad, protruding type and is visible at the end of the grip, as in many of our knives. The knife is shipped with a double locking Zytel sheath.

G1 - Garm Fighter

Mod. G1 is a small, interesting sheath knife for military use. We use advanced special steel, our now famous VG10, to ensure strength and good edge retention. The blade is coated in black Ceracoat 8H to prevent reflections and corrosion. The symmetrical handle, in Thermorun, gives the best possible grip. The knife is shipped with a Zytel sheath that allows, for example, the knife to be carried round the neck, if this is preferred to having the knife in a pocket.



Whetstones & Accessories



D12
300 mm

C12
300 mm

DC4
32x100 mm

DC3
25x75 mm

DC521
55x210 mm

DF24
20x60
Total length: 150 mm

Cap

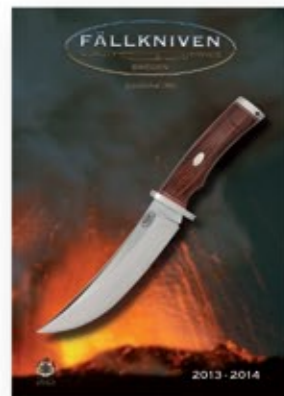
Band-aid

Patch

T-shirt
Size: M,L,XL

Stickers

Posters



Catalog 2013



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 smooths the edge to obtain long-term sharpness. Most of the time the sharpness provided by the diamond whetstone is more than enough.

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.

Fine sharpening steel
Model D12 is an oval, fine diamond sharpening steel for use with 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 type of knives, especially knives with blades of special steel or powder steel.

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.

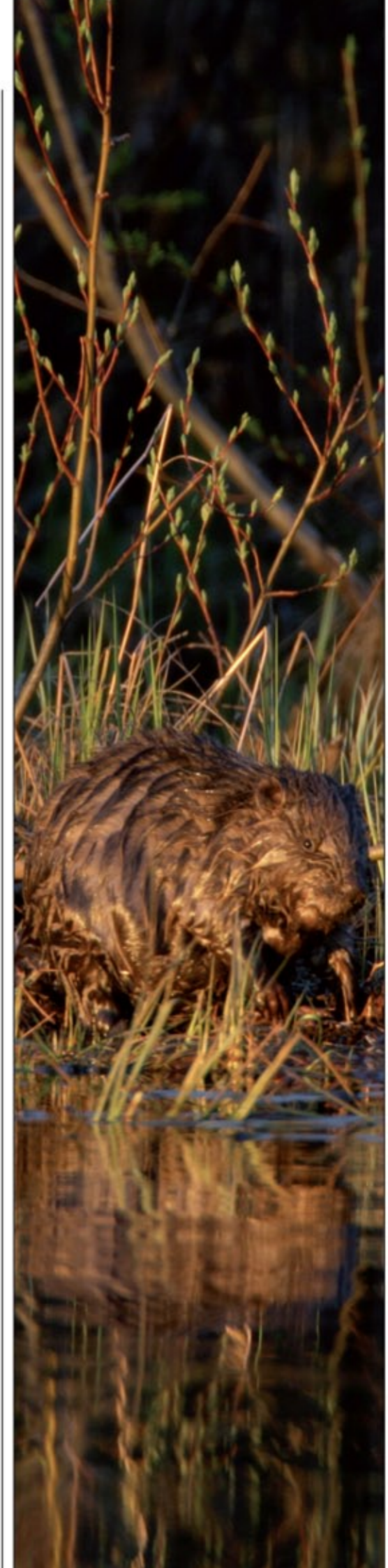
Test the sharpness
The best way to check the sharpness is to draw very lightly the edge on a fingernail. You can feel directly whether the knife is sharp or not, and this is a fairly safe way to test the sharpness.

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



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 two-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. 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.

Illustration

We wish to dedicate a special "thanx" for the beautiful water color creations that you can find at some places in this catalog. These are made by the artist Ann-Sofie Hjortberger.



Purveyor to His Majesty
the King of Sweden



Eric Maria Åsa Ellinor Ann-Sofie Peter

Address	Telephone	Telefax	Internet	E-mail
Granatvägen 8 S- 961 43 Boden Sweden	0921-544 22 Int. +46-921 544 22	0921-544 33 Int.+46-921 544 33	www.fallkniven.com	info@fallkniven.se
Bank Handelsbanken	Bankgiro 879-8241	Reg nr. 556494-8684	Vat No. SE556494868401	