


MORAKNIL[®]

Kitchen Catalogue




MORAKNILL[®]
Made in Mora Sweden since 1891



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



info@morakniv.se
morakniv.se



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Morakniv® throughout history

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



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A long tradition of craftsmanship

People have inhabited the Mora region since before the Iron Age. The soil here is poor, so the farmers were forced to supplement their income with something other than agriculture. As there were plenty of trees and iron ore, the farmers soon became skilled at utilising these natural resources. They used the wood and the iron to make furniture, tools, equipment and other readily saleable items. It was an advanced craftsmanship that demanded hard work and reliable knives.

Mora has been famous for its fine knives for centuries. Initially they were made by farmers who used them to produce a wide range of items for their own use. These included sleighs, furniture, household utensils, wooden Dala Horses and so on. This meant that they learned exactly what properties the knives needed. Enabling them to refine their design through centuries of practical usage.

Firmly anchored in this long tradition of craftsmanship, our first factory was founded on the outskirts of Mora in 1891. It successfully combined the benefits of hand-forged blades and industrial manufacture. The result was a knife with a grip-friendly handle and a very sharp and robust blade. This knife bears a strong resemblance to the classic Mora knife with its red handle, which is today recognised as a national symbol of Sweden.





Manufactured in Mora since 1891

Our factory is located in Mora – just as it was a century ago. This is where we manufacture all our knives using a combination of craftsmen's skills and modern technology. Design, material and methods are all constantly refined by staff who have inherited generations of professional knowledge. This can be seen in our long tradition of making top quality knives for the food industry.

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

Now we have taken the properties developed for the campfire and adapted them for the modern kitchen's needs. The result is a series of beautiful and timeless kitchen knives produced in Mora with the user in mind.

Packaging & Displays



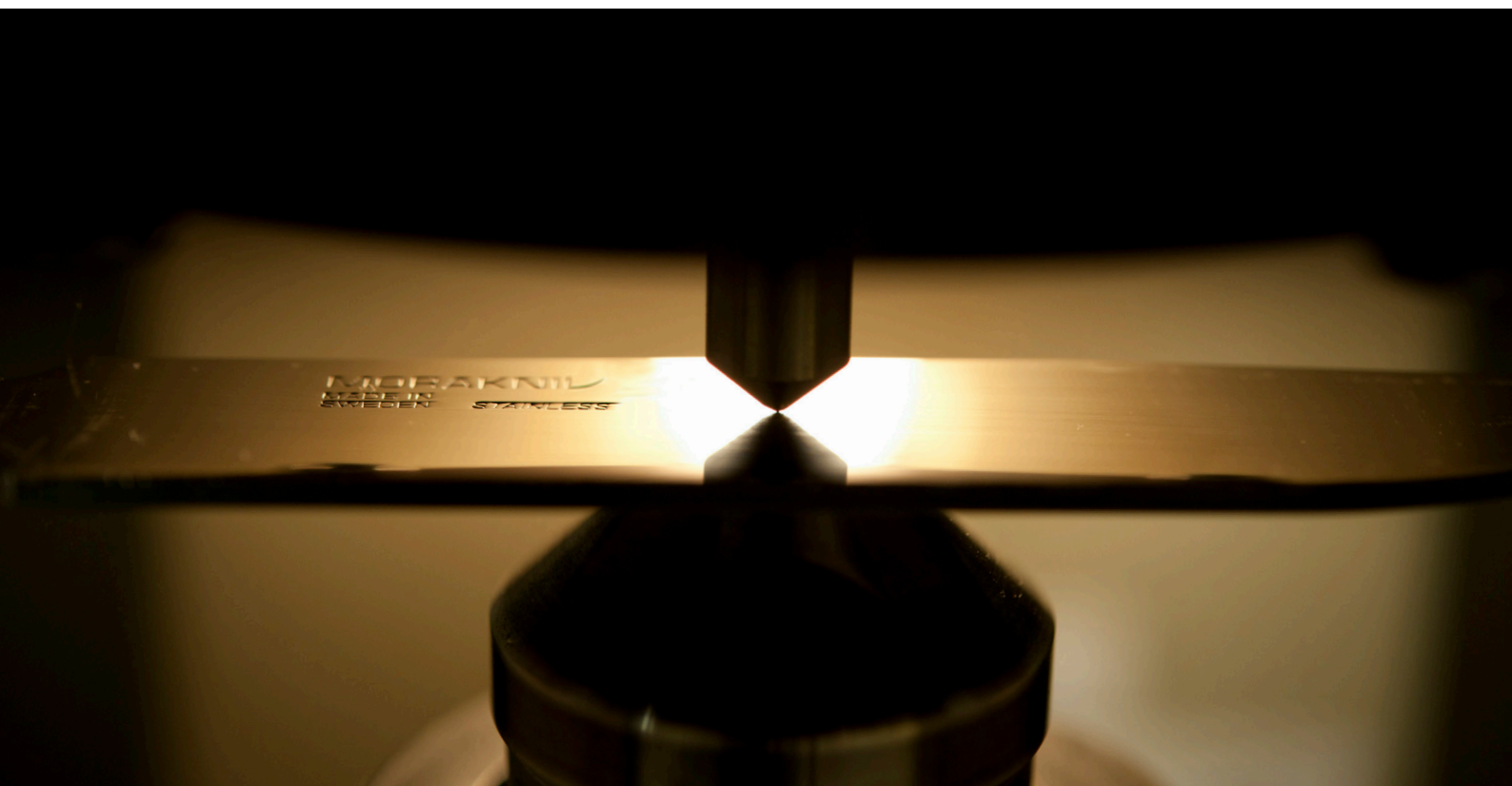
Singe knife pack



Set of 3 knives



2-pack Steak Knives





“It’s great that the home chef can finally use the Morakniv high quality kitchen knives.” – Johan Jureskog

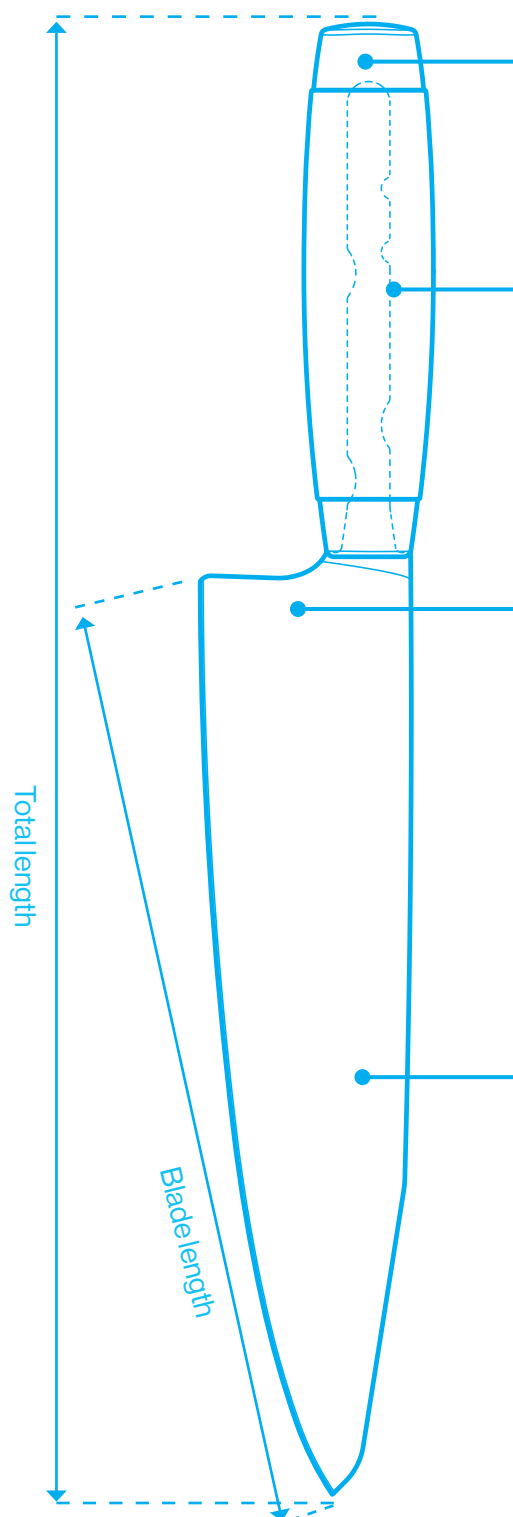
Johan Jureskog is one of Sweden’s finest and most well-renowned professional chefs. He was part of the Swedish National Culinary Team for eight years and has won the World Championships as well as the Culinary Olympics. Today he is the owner of two award winning restaurants in Stockholm. One of them, Restaurant AG, has been voted as Sweden’s No 1 Meat Restaurant three years in a row.

The Classic 1891 is the result of a close collaboration between Johan Jureskog and Morakniv. The series is a combination of Johan’s knowledge and experience of the demanding world of top restaurants and our long tradition of producing high quality knives. The result is the Classic 1891 series of Morakniv® kitchen knives which deliver the performance desired by a top chef.



The apron and the knife case are made from vegetable tanned Swedish Tärnsjö leather, with a design inspired by the traditional costumes of Mora. The apron is delivered with a Morakniv® Steak Knife Classic, a case for the sharpening steel and leather strap where you can place your towel. Both products are specially made to order and for an extra personal touch, they are marked with your initials.





Ferrules and Dalarna's coat of arms.

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

The handle

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

The finger guard

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

The blade

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

Color

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



Chef's Knife Classic 1891

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

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



Bread Knife Classic 1891

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

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



Fillet Knife Classic 1891

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

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



Utility Knife Classic 1891

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

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



Paring Knife Classic 1891

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

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



Sharpening Steel Classic 1891

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

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





MORAKNIV
Made in Mora Sweden Since 1891



Chef's Knife Classic 1891

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

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



Bread Knife Classic 1891

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

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



Fillet Knife Classic 1891

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

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



Utility Knife Classic 1891

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

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



Paring Knife Classic 1891

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

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



Sharpening Steel Classic 1891

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

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



MORAKNIV®

Morakniv® Classic 1891
Chef's Knife 22 cm / 9"
Bread Knife 24 cm / 10"
Paring Knife 8 cm / 3"



Steak Knives

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



Morakniv® Steak Knife

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

Design: Mårten Cyrén and Mathias Dahlgren.

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



Morakniv® Steak Knife Classic

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

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





Sharpening

Our knives stay razor sharp for a long time.

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

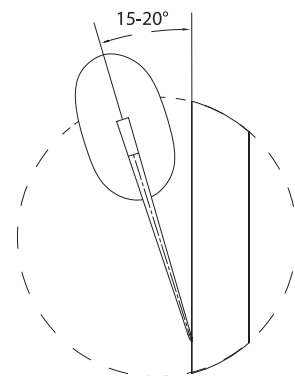
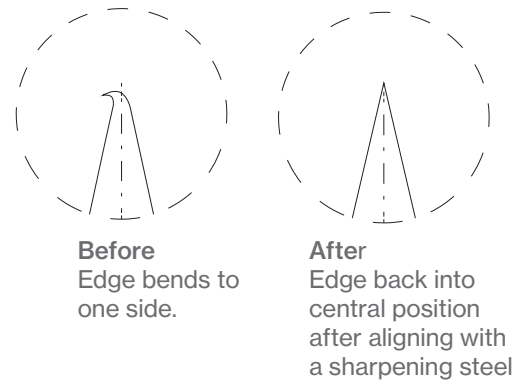
The sharpening steel works by aligning the edge back into a central position.

A good sharpening steel is almost as important as the knife itself. Our sharpening steel is a smooth polishing steel which gives the knife edge maximum sharpness by aligning the edge. There is also a coarser side on the steel that is used for grinding when the edge is worn down. Remember to finish sharpening with the polished surface.

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

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

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



Worth caring for

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

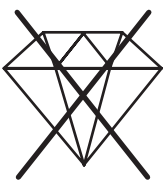
Never cut bones, frozen food, porcelain, glass and other hard substances. The thinnest part of the blade can easily be deformed.

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

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

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

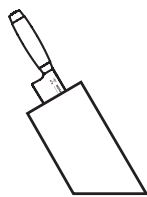
Once you have cut, do not scrape the cutting board with the knife's edge. As it blunts the blade. Instead, turn the knife around and scrape with the back of the knife.



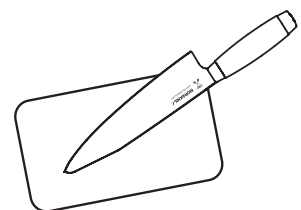
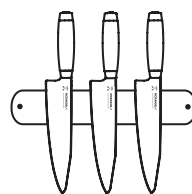
Never cut hard substances.



Wash only by hand.



Store in knife block or magnetic knife strip.



Use wooden or polypropylene chopping board.

An Eco-friendly manufacturing

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

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

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

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

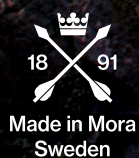


Our accreditations ISO 9001:2008 and ISO14001:2004 reflect the company's commitment to quality and sustainability.



MORAKNIV®

Made in Sweden by Morakniv® since 1891. www.morakniv.se. Item: 12734



By appointment to H.M.
the King of Sweden