

Increase job satisfaction and outturn!



MORA
OF SWEDEN



A different approach reversed the trend

Better outturn, higher productivity and a better work environment – could you imagine a more attractive offer? If you allow us to collaborate with you, we will make it reality.

That's exactly what happened when a large chain of butchers contacted us. They had a simple question – Can you help us reverse the trend? – But it was no easy task. Outturn, productivity and job satisfaction curves were going down. Staff turnover and strain injuries were going up.

Focus on people

We started to work towards new developments and changes with the company's ergonomists by putting people at the centre of the issue. We studied grips, blade lengths and the position of knives in the hands of meat cutters. We reviewed the production process and the interaction between cutter and knife.

The end result after comprehensive testing was that we could suggest solutions to the problems we had identified.

Let us to do the same for your company

What happened was that the trend reversed. Why not let us do a repeat? We are prepared to combine our expertise and time to optimise flow and increase outturn, job satisfaction and profitability.





This is what happened — and we shall be happy to repeat it!

- We developed a whole new series of ergonomically shaped slaughter knives with blades, grips and handles to save effort. The development work was carried out in close cooperation with the company's ergonomists and employees.
- Assessments by the company have shown that our new ergonomically shaped series of knives increase output and productivity and reduce the number of strain injuries.
- Together with the company's meat cutters, we developed ergonomic grips that suited various employees' different experiences, working methods and hand sizes.
- We altered the handle surface structure. Increasing the glove-to-handle friction made the knives safer to work with even when they were greasy or wet.
- We developed knives for boning that could be used diagonally as well as in "dagger positions".
- We developed knife blades with different flexibilities to suit different cutting conditions and employee experience and skill.
- We integrated a blade memory in the knife. It made the knives more effective and easier to work with and increased their life.
- We trained employees in how to handle and look after knives, so that they are used rationally and securely.
- Our technical know-how of knives and processes helped when it came to looking closely at production departments. One of the results was that cutting could be reorganised and made more efficient. Our introduction of knives with individually adapted handles and blades was a significant factor.
- Sharpening routines were reviewed and made more efficient.
- The production flow was analysed so that the right knife could be supplied to the right production department at the right time.

Small investment – big advantages

Swedish steel offers optimum flexibility

We adapt the knife blade hardness, flexibility and corrosion resistance to the client's requirements.

Knife according to skill

(Short cut for professionals)

Both experience and skill vary among slaughterhouse employees. And the way we should look after and handle knives. Because of our technical expertise and our use of Sandvik stainless knife steel we can supply to both company and employee requirements.

Handle and structure which are always appropriate

In order to give our customers the very best outturn and to satisfy the requirements of good hygiene and ergonomics we are extremely scrupulous when choosing materials for knife handles and handle surface structure. Our expertise, experience and precision mean that slaughter knives from Mora of Sweden always suit the type of animal being slaughtered, different cutting conditions and employees' varied working methods.

▪ Our cooperation with Sandvik – your security

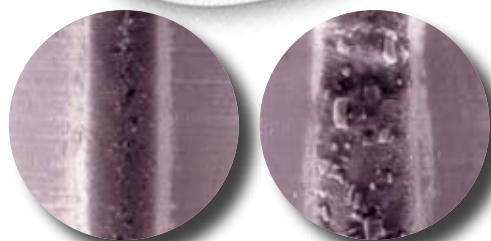
Our cooperation with Sandvik on knife steel provides us with complete control of all the stages of the manufacturing process - from metallurgy to finished knife.

▪ Extremely sharp

Sandvik stainless knife steel can be sharpened to extremely good and long-lasting sharpness.

▪ Long life – good overall economics

The uniformly high quality of our slaughter knives results in very good overall economics – they always come out top in the long run.



▪ The difference is clearly visible when the edge of a slaughter knife from Mora of Sweden with a high quality stainless steel blade from Sandvik is compared with the edge on ordinary stainless steel. The difference is because Sandvik steel is free from large primary carbides, making it possible to manufacture knives with extremely sharp edges.

▪ INCREASED JOB SATISFACTION

▪ BETTER WORK ENVIRONMENT

▪ FEWER INJURIES DUE TO WEAR AND TEAR INCREASED OUTTURN

▪ INCREASED PROFITABILITY

The right knife for the right process stage and the right employee is why knives from Mora of Sweden contribute to very good overall economics of processes in the slaughter industry.



▪ Unique heat treatment

Our heat treatment uses the knife steel's special properties to develop optimum quality appropriate to how and where the knife blade will be used. The heat treatment is a well-guarded company secret.

▪ Exact angles

The edge and whetting angles during the sharpening process are adjusted precisely to the area of use of the slaughter knife.

▪ Happy customers

You can always rely on our slaughter knives. We give you a performance guarantee.



▪ Focus on ergonomics

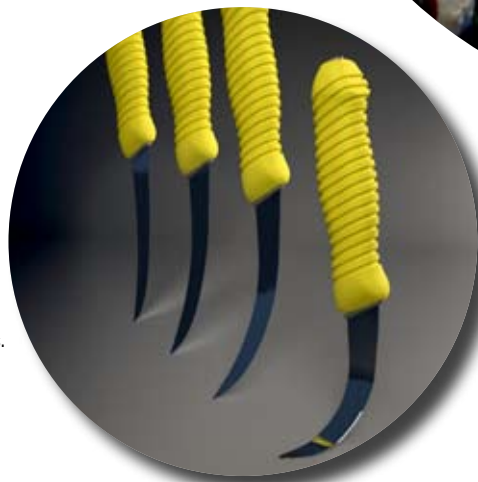
The handles of our slaughter knives are shaped ergonomically and developed to enable work to be performed with the correct effort, precision and in such a way as to minimise the risk of strain injuries.



▪ An environmentally sound choice

Ecological, economical and socially sustainable developments are the keynotes for our production. We continually strive to minimise environmental damage, to use energy and materials more efficiently and to improve the work environment for our employees.

▪ The flexibility of the knife blade can be matched with the area of use and with employee preferences. Blades are available in Stiff, SemiFlex, Flex and ExtraFlex versions.



▪ Hygienic and easy to look after

Our slaughter knives are made according to the legislation and regulations on safe and hygienic handling of foods. The colour of the handle can also be chosen, to match the company's internal practice - to guarantee that the right knife is used at the right stage in the work process.

Tailor-made for meat cutters and slaughterers

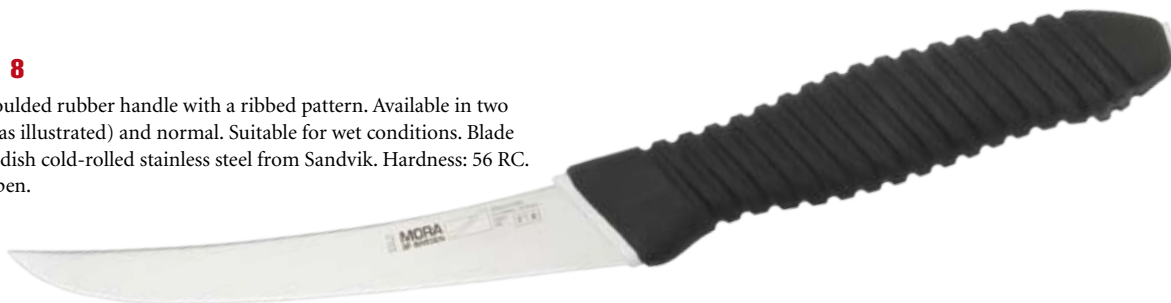
Ergonomic-grip 8

- Double-moulded rubber handle with an etched structure. Suitable for wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.



ER-grip 8

- Double-moulded rubber handle with a ribbed pattern. Available in two sizes, small (as illustrated) and normal. Suitable for wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.

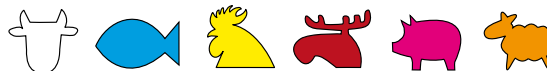


Progrip 9-11

- Double-moulded rubber handle with an etched structure. Suitable in wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.



Mora of Sweden can supply you with a complete range of butcher and slaughter knives. We have classified them according to function. In each category we can make a number of knives to suit individual requirements with regard to such aspects as steel hardness, blade flexibility and handle shape.



- **Areas of use:** Beef, Fish, Poultry, Game, Pork, Sheep

3 3/4"

5"

7 1/4"

11"

- **Blade length (inches):** 3 3/4" to 12"

S

Stiff

SF

Semiflex

F

Flex

XF

Extraflex

- **Blade flexibility**

THE COLOURS?

The colour of the handle can be chosen.

Call the marketing department on +46 250-59 50 99 for more information.

G-grip 12-15

- Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.



G1-grip 12-15

- **HANDLE WITH FINGER GRIPS** made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.



G2-grip 12-15

- **THE HANDLE HAS A LARGE FINGER GUARD AND GRIPS** and is made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.



Unigrip 16-19

- Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.



P-grip 20-22

- Polypropylene handle with rough structure, a valuable alternative. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by means of deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.









Ergonomic-grip

• Double-moulded rubber handle with an etched structure. Suitable for wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.




CURVED NARROW BONER

10407	CB5F-E		
10643	CB5SF-E		
10251	CB5S-E		

mm: 130
inch: 5



CURVED NARROW BONER

10253	CB6F-E		
10254	CB6S-E		

mm: 153
inch: 6



CURVED NARROW BONER

10255	CB6XF-ER		
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mm: 153
inch: 6





CURVED NARROW BONER

10256	CB6XF-ERS		
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mm: 153
inch: 6



CURVED TRIMMER

10257	CT8S-E1		
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mm: 204
inch: 8











Progrip

- Double-moulded rubber handle with an etched structure. Suitable in wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.











CURVED NARROW BONER

129-3830	9124 PG	  	F
129-3965	8124 PG	  	SF
129-3970	7124 PG	 	S

mm: 124
inch: 5







CURVED NARROW BONER

129-3810	9154 PG	  	F
129-3945	8154 PG	  	SF
129-3940	7154 PG	 	S

mm: 154
inch: 6



CURVED WIDE BONER

129-3905	8158 PG	 	SF
129-3900	7158 PG	 	S

mm: 158
inch: 6



BONING KNIFE

129-3910	7159 PG	  	S
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mm: 159
inch: 6




BONING KNIFE WIDE

129-3920	7132 PG		S
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mm: 132
inch: 5¼



BONING KNIFE WIDE

129-3930	7157 PG	 	S
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mm: 157
inch: 6



- Double-moulded rubber handle with an etched structure. Suitable in wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.



STRAIGHT WIDE BONER

129-4020 7179 PG



mm: 179
inch: 7



STRAIGHT WIDE BONER

129-3980 7153 PG



mm: 153
inch: 6



STRAIGHT NARROW BONER

129-3960 7151 PG



mm: 151
inch: 6



STRAIGHT NARROW BONER

129-3950 7126 PG



mm: 126
inch: 5



BUTCHER SCANDINAVIAN

129-3860 133 PG   

mm: 133
inch: 5



BUTCHER SCANDINAVIAN

129-3880 161 PG   

mm: 161
inch: 6¼



BUTCHER SCANDINAVIAN

129-3890 185 PG   

mm: 185
inch: 7¼



TRIM SCANDINAVIAN

129-3990 7215 PG   

mm: 215
inch: 8



CURVED TRIMMER

129-40710 5205 PG  

mm: 205
inch: 8



SKINNING KNIFE

129-4000 7146 PG   

mm: 146
inch: 5¼



G-grip

• Made of polyamide with a microblasted structure for optimum friction. Available with significant finger guard, but also with less prominent finger guard. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.



CURVED NARROW BONER

10885 CB5S G  

mm: 130
inch: 5

10867 CB5F G  



CURVED NARROW BONER



10874 CB6S G  

mm: 153
inch: 6

10868 CB6F G   



CURVED NARROW BONER

10902 CB5F G1  



mm: 130
inch: 5



CURVED NARROW BONER

10875 CB6S G1  

mm: 153
inch: 6

10903 CB6F G1  



STRAIGHT NARROW BONER

10889 SB6SF G  

mm: 152
inch: 6



STRAIGHT NARROW BONER

10892 SB5SF G  

mm: 131
inch: 5

10871 SB5S G  



STRAIGHT NARROW BONER

1-0132 SB4SF G  

mm: 95
inch: 4



STRAIGHT NARROW BONER

10890 SB6SF G1  

mm: 152
inch: 6



STRAIGHT NARROW BONER

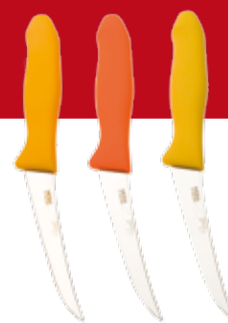
10891 SB5SF G1  

mm: 131
inch: 5



G-grip

- Made of polyamide with a microblasted structure for optimum friction. Available with significant finger guard, but also with less prominent finger guard. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardness: 56 RC. Easy to sharpen.



STRAIGHT HEADER

10861 H8S G2WG  

mm: 204
inch: 8

10863 H8S G3WG  



STRAIGHT HEADER

10865 H8S G1  

mm: 204
inch: 8



STRAIGHT HEADER

10864 H8S G  

mm: 204
inch: 8



CURVED SKINNER

10897 CS6S G1   

mm: 165
inch: 6½



LAMB SKINNER

10886 LS5S G1    

mm: 135
inch: 5¼



BUTCHERS KNIFE

1-0149 149S G2WG   

mm: 149
inch: 6



BUTCHERS KNIFE

1-0147 147S G2WG  

mm: 202
inch: 8



- Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish cold-rolled stainless steel from Sandvik Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.



CURVED NARROW BONER

128-5257	9124 UG				
128-0727	8124 UG				
128-07240	8124 UGW				
128-5827	7124 UG				

mm: 124
inch: 5



CURVED NARROW BONER

128-5167	9154 UG				
128-0717	8154 UG				
128-07140	8154 UGW				
128-5867	7154 UG				

mm: 154
inch: 6



CURVED WIDE BONER

128-0707	8158 UG				
128-07040	8158 UGW				
128-5857	7158 UG				
128-58540	7158 UGW				

mm: 158
inch: 6



BONING KNIFE WIDE

128-5837	7132 UG				
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mm: 132
inch: 5 1/4



BONING KNIFE WIDE

128-5847	7157 UG				
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mm: 157
inch: 6



8124 UGW
8158 UGW



POULTRY KNIFE**128-5267** 9090 UGmm: 90
inch: 3¾

STRAIGHT WIDE BONER**128-6137** 7153 UGmm: 153
inch: 6

STRAIGHT WIDE BONER**128-6147** 7179 UGmm: 179
inch: 7

STRAIGHT NARROW BONER**128-6027** 7151 UGmm: 151
inch: 6

STRAIGHT WIDE BONER**128-6117** 7130 UGmm: 130
inch: 5

STRAIGHT NARROW BONER**128-6017** 7126 UGmm: 126
inch: 5



- Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish cold-rolled stainless steel from Sandvik Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.

BUTCHER SCANDINAVIAN

128-5317 133 UG



mm: 133
inch: 5



BUTCHER SCANDINAVIAN

128-5327 147 UG



mm: 147
inch: 5 3/4



BUTCHER SCANDINAVIAN

128-5337 161 UG



mm: 161
inch: 6 1/4



BUTCHER SCANDINAVIAN

128-5347 185 UG



mm: 185
inch: 7 1/4



TRIM SCANDINAVIAN

128-5427 7215 UG



mm: 215
inch: 8



SKINNING KNIFE

128-5717 7146 UG



mm: 146
inch: 5 3/4



SKINNING KNIFE

128-5727 7178 UG



mm: 178
inch: 7



BUTCHERS KNIFE

128-5617 7145 UG



mm: 150
inch: 6



BUTCHERS KNIFE

128-5627 7177 UG



mm: 177
inch: 7



BUTCHERS KNIFE

128-5637 7212 UG



mm: 212
inch: 8 1/3



BUTCHERS KNIFE

125-5650 7250 P



mm: 250
inch: 10



BUTCHERS KNIFE

128-5477 7202 UG



mm: 202, 253, 305
inch: 8, 10, 12

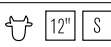
124-5470 7202 P



124-5490 7253 P



124-5500 7305 P



Fish industry

- Polypropylene handle with rough structure, a valuable alternative. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by means of deep refrigeration at -80 degrees for maximum hardness.

Hardness: 58 RC

FILLETING KNIFE

121-5040 9130 P



mm: 130
inch: 5



FILLETING KNIFE

121-5050 9153 P



mm: 153
inch: 6



129-3795 9153 PG



FILLETING KNIFE

121-5070 9151 P



mm: 151
inch: 6



129-3820 9151 PG



FILLETING KNIFE

121-5010 9156 P



mm: 156
inch: 6



128-5017 9156 UG



FILLETING KNIFE

121-5090 9160 P



mm: 160
inch: 6



129-3835 9160 PG



BLEEDING KNIFE



138-6825 4085 PM



mm: 85
inch: 3 1/2






FILLETING KNIFE

121-5080	9174 P		<div>F</div>
129-3800	9174 PG		<div>F</div>

mm: 174
inch: 7







FILLETING KNIFE

121-5020	9180 P		<div>F</div>
129-3805	9180 PG		<div>F</div>
128-5027	9180 UG		<div>F</div>

mm: 180
inch: 7






FILLETING KNIFE

121-5030	9197 P		<div>F</div>
129-3850	9197 PG		<div>F</div>
128-5037	9197 UG		<div>F</div>
128-5039	8197 UG		<div>SF</div>

mm: 197
inch: 8





FILLETING KNIFE

121-0900	9218 P		<div>F</div>
129-3790	9218 PG		<div>F</div>
128-0907	9218 UG		<div>F</div>

mm: 218
inch: 8½




FILLETING KNIFE

121-5060	9210 P		<div>SF</div>
129-3855	9210 PG		<div>SF</div>

mm: 210
inch: 8¼



TRIMMING KNIFE

121-5165	9150 PS		<div>SF</div>
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mm: 150
inch: 6



Fish industry

- Polypropylene handle with rough structure, a valuable alternative. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by means of deep refrigeration at -80 degrees for maximum hardness.

Hardness: 58 RC

GUTTING KNIFE

121-5150 9152 P



mm: 152
inch: 6



GUTTING KNIFE

121-5240 299 P



mm: 118
inch: 4



GUTTING KNIFE

121-5215 352 P



mm: 66
inch: 5½



BLEEDING/ROEING KNIFE

121-5190 950



mm: 65
inch: 5½



GUTTING/BLEEDING KNIFE

121-5180 159/288 P



mm: 159
inch: 6



GUTTING/BLEEDING KNIFE

129-3760 7099 PG



mm: 159
inch: 6



BAIT KNIFE

129-3775 9106 PG



mm: 106
inch: 4



BAIT KNIFE

121-5110 106/235 P



Carbon steel

mm: 106
inch: 6



BAIT KNIFE

1-1025S-P 1025S-P



mm: 128
inch: 5

1-1025C-P 1025C-P



Carbon steel



BAIT KNIFE

1-1030S-P 1030S-P



mm: 150
inch: 6

1-1030C-P 1030C-P



Carbon steel



BAIT KNIFE

1-1040S-P 1040S-P



mm: 175
inch: 7

1-1040C-P 1040C-P



Carbon steel



Food service

• Double-moulded rubber grip with an etched structure. Suitable in wet conditions. Blade made of Swedish cold-rolled stainless steel from Sandvik. Hardened by deep refrigeration at -80 degrees for maximum hardness. Hardness: 58 RC.



COOKS KNIFE

129-40528	4216 PG	8"	S
133-6620	4216 P	8"	S
11180	4261 UG	10 1/2"	S
11181	4304 UG	12"	S

mm: 216
inch: 8



COOKS KNIFE

129-405158	4171 PG	S
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mm: 171
inch: 7



COOKS KNIFE

129-40508	4130 PG	S
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mm: 130
inch: 5



BREAD KNIFE

129-40968	3214 PG	S
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mm: 214
inch: 8



FILLETING KNIFE

129-38058	9180 PG	F
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mm: 180
inch: 7



MEAT KNIFE

129-37958	9153 PG	SF
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mm: 153
inch: 6



PARING KNIFE

121-5290 4118 PM

SF

mm: 118
inch: 4



FILLETING KNIFE

129-38208 9151 PG

SF

mm: 151
inch: 6



CURVED MEAT KNIFE

129-39058 8158 PG

SF

mm: 158
inch: 6



FILLETING SLICING KNIFE

129-38558 9210 PG

SF

mm: 210
inch: 8



SLICING KNIFE

129-40638 3305 PG

S

mm: 305
inch: 12



Sharpening Steels

MORA SHARPENING STEEL – ROUND


124-5000 PM 207 7" 


mm: 175
inch: 7



MORA SHARPENING STEEL – ROUND

161-5910 P 203 10" 




161-5920 P 203 12" 

161-5930 P 203 14" 

mm: 250, 300, 350
inch: 10, 12, 14



MORA SHARPENING STEEL – ELIPTIC

163-5950	EP 203	10"	
162-5960	EP 203	12"	
162-5970	EP 203	14"	

mm: 250, 300, 350
inch: 10, 12, 14



MORA SHARPENING STEEL – SQUARE – POLISH/FINE

165-5989	P 53	10"	
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mm: 250
inch: 10



MORA SHARPENING STEEL – ELIPTIC – MICROFINE

162-5961	EP 203	12"	
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mm: 300
inch: 12





Photo: Nisse Schmidt and www.siljan.se

Mora have been making knives since the 17th century. Industrially we have been doing so for just over a century. The experience and knowledge we have acquired has turned Mora® into a quality concept.

Our knives have become a well-known symbol for Sweden just like the midsummer pole, the winter Vasa run, the red summer cottages and the endless forests. And of course the Dalarna horse, carved carefully with a real Mora®-knife.

We look to the future with the same passion as our pioneers. Together with our hard working craftsmen we shall continue to develop ergonomic food industry knives using high quality Swedish stainless knife steel.

The knife steel is produced by a global leader in the steel industry that invests more in research and development than any other steel company in the world around us.



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