

FÄLLKNIVEN

QUALITY  KNIVES
SWEDEN

Established 1984



X-Series - Hard to beat!

A few words about the all-black version: This surface is the hardest we have ever encountered. Although we really tried to wear down the black coating with the toughest, driest curly birch we could find, we never succeeded in getting holes in this extremely hard, durable surface. Still, we cannot guarantee that it will stay for time and eternity, after all, the blade can be ground and certainly bites a diamond or ceramic stone on the surface. But you have probably never met a harder surface, the hardness is at 2400 HV (Vickers) or around HRC 83.

The X-series is the strongest, sharpest and safest stainless steel knife in production. If your life is in danger, you can always rely on your X-knife. It is designed to withstand all the stresses applied by the human hand, which means that it is virtually indestructible. It assumes, however, that you are careful with the knife and that it is used as intended, namely as a sharp precision tool. A knife of this kind is of course not a throwing knife, nor is it particularly good at splitting wood – for those functions, you'll find an axe to be both better and cheaper.

The basis of the X-knife's strength lies in the laminated cobalt steel, and also in the well-thought-out construction in which break zones have been eliminated. Together with the hand-shaped convex edge, the X-knife is a concept that beats everything else in the world in terms of safety and comfort.

In our usual way, we have put a lot of energy into designing a safe knife sheath, which is actually where the knife will spend most of its time. The design of the sheath determines the access to the knife, and here we have really put all our efforts in order to get a safe sheath that allows easy access to the knife. The sheath has both a transport lock (the folding bracket with a strap) and a working safety detail that allows the knife to be in place until you decide to use it. It is a bit a belt-and-braces approach, but we like putting safety first – a lost knife is of no use. The transport lock will therefore allow the knife to be fastened tip-up or tip-down on the body or on your equipment without any risk.

As an accessory, the knife sheath will be available with a stainless clip that allows you to easily carry the knife on your waist belt. The advantages are several – including that you can easily remove and stow your knife. When belt-mounted, the knife will hang vertically, a few centimeters lower than the belt, allowing it to be accessed even if wearing a backpack or long jacket. The articulation in this sheath system allows the wearer to move the knife and sheath to one side when seated or driving a vehicle.

Overall: We won't be surprised if people starts recognizing the X-knife as the world's most thoroughly thought-out knife concept where no corner has been cut, nothing spared, to bring out the very best from an ergonomic and safety point of view. The knife is sharp and strong, the sheath is smart and safe. So, what more can you ask for? Well, we've created the knife to be really good looking too!



F1xb

S1xb

A1xb



Extra option for us Knifenuts, choose between 4 different colors on your strap. Material: 7 twisted string Paracord. Check our website: Falkniven.com

Stainless clip for easy and quick removal, available for all three models.



Of course the X-series is also available with satin finish.



PRODUCT DETAILS	F1x	S1x	A1x
Total length (mm)	220	249	284
Blade length (mm)	102	132	161
Blade thickness (mm)	5	6	7
Blade profile	Convex	Convex	Convex
Tang	Full tang construction		
Weight (knife)	222g	290g	401g
Steel	Lam.CoS		
Hardness (HRC)	60		
Handle material	Thermorun		
Sheath	Double action Zytel		



PROFESSIONAL SURVIVAL KNIVES

There are basic survival knives, and there are survival knives for the professional. Our original models of the F1, S1 and A1 have provided exceptional service for more than 20 years. And due to their outstanding quality and durability they will continue to perform for many more years. Nevertheless our drive to continually improve our knives has led us to develop the new Pro Series. The Pro Series are survival knives of near-unimaginable quality, durability and performance.

We began developing the Pro Series knives back in 2010 and finally, five years later, we could offer three amazing Pro Series survival knives that are the new world standard for survival knife performance and manufacturing.

Simply put, a knife is a blade and a handle. To remain strong and stay sharp the knife must be made of high quality materials. But if the claim is made that a knife is "professional" then the knife and its builder has a responsibility to the user to raise the bar far above what is common. The Pro Series truly is professional.

Compared to their predecessors, the Pro series of F1, S1 and A1 differs in the following important areas:

- * The original laminated VG10 steel is upgraded to a laminate cobalt steel (lam. CoS) blade that ensures a durable edge and improved edge retention.
- * The blades are thicker increasing the torsional rigidity so the knives will withstand even greater external forces.
- * The full-length tapered tang is wider and thicker and therefore significantly stronger.
- * The crossguard is now made of stainless steel and permanently welded to the tang.
- * The convex blade edge has been refined to improve its cutting properties.
- * The zytel sheaths are redesigned, more durable, and better suited for the Molle attachment system.
- * The Pro Series knives are supplied with our most popular combination DC4 whetstone. The DC4 offers a diamond whetstone on one side, and a ceramic stone for field sharpening on the other side.

Understandably these knives fall into a higher price category. However, considering the unparalleled quality they are by no means over priced.

A professional survival knife must perform in all weather with no exceptions. The professional survival knife must be comfortable and safe to handle for both fine and rough work in summer heat and winter cold. Leather sheaths can only be bought separately.

F1Pro



S1Pro



A1Pro



MB



We have the pleasure of presenting our new cutlass, a Modern Bowie. It's about the world's strongest, sharpest, safest bowie with a very powerful blade in our famous laminated cobalt steel. The knife comes with a very well-dressed sheath in black leather and in an execution that makes it fit well on the belt whether you're standing or sitting.



PRODUCT DETAILS	F1pro	S1pro	A1pro	MB
Total length (mm)	217	247	283	387
Blade length (mm)	100	130	160	254
Blade thickness (mm)	5	6	7	7.41
Blade profile		Convex		
Tang		Broad, protruding		
Weight (knife)	182g	250g	363g	565g
Steel		Lam.CoS		
Hardness (HRC)		60		
Handle material		Thermorun		
Sheath		Zytel		Leather



F1pro

S1pro

A1pro

MB

Taiga Hunter

The taiga knives are distinctive hunting and all-round knives for the demanding user. A strong blade in laminated cobalt steel does not only mean a stable function, you notice quite quickly that the edge holds the sharpness really well without being brittle. The reason is the fine, well heat treated and tempered steel but also the convex shaped edge that is not only strong but also wood-sharp. The ergonomic shape of the handle provides a secure grip regardless of weather and wind.



TH1/TF1.
As shown in the design, TH1/TF1 is a handmade knife with a handle in the very exclusive desert ironwood (lat. Olneya tesota). This species is not listed in CITES Annexes or the IUCN Red List of Endangered Species and is therefore legal to use. Like all natural materials, it varies in texture and color, making each knife an individual creation. A beautifully veined pattern may look attractive but a straight, patterned handle is actually stronger. Desert ironwood, which grows in the southwestern United States, has a somewhat peculiar quality - it is heavier than water, its density is 1.2 kg/dm³ which means it will sink. If you want to maintain or even increase the luster in the wood, treat it with log oil, furniture oil, bench oil or other type of wood oil containing linseed oil. The fact that the blade goes full width through the handle (so-called full tang blade) results in a very strong and reliable construction and gives a comfortable weight to the knife.

Taiga Forester



TH2/TF2.
If you look at function and most value for money, the rubber-handle Taiga blades should be preferred. Regardless of the weather and wind, the rubber handle gives a really good grip and when it comes to the steel properties they are of course as good as the knives with wooden handles. The sheaths. What is a bit special about these knives is the very secure plastic sheath where a specially designed locking system ensures that the knife is properly locked when it is placed in the sheath. It works regardless of weather and wind, sand or snow. A pre-assembled stainless steel clip is available as a choice for those who want to easily put on and remove the knife from the belt.

PRODUCT DETAILS	TH1	TH2	TF1	TF2
Total length (mm)	195	195	240	240
Blade length (mm)	90	90	120	120
Blade thickness (mm)	4.5	4.5	5	5
Steel	Lam.CoS			
Hardness (HRC)	60			
Handle material	Desert iron wood or Thermorun			
Sheath	Leather or Zytel			



Pilot Survival Knives



The Fällkniven F1 is the official survival knife for Swedish Air Force pilots since 1995. A new world standard was set with the F1 through attention to important details including technical design, ergonomics and economy. The Fällkniven F1 surpasses international standards for strength, personal security capabilities, and value for money.

The Fällkniven F1 represents a new philosophy with respect to knives for survival use. The F1 successfully combines the experience of generations of knife manufacturing with the most modern technology and forging.

The well thought-out design and incredibly tough laminated steel are only two of the many details making the handy-sized Fällkniven F1 a knife you always can rely on even with your life. The F1 is well proportioned and tremendously versatile. The safe, comfortable grip along with its hard and tough laminated steel blade makes the F1 knife incredibly useful for all types of daily work and demanding tasks.

Choose a sheath: zytel or leather

The full cover leather sheath is made from high quality black leather, and it safely contains the entire knife. The injection molded zytel sheath offers a simple, safe and strong combination of qualities that every user will appreciate. The one hand operated zytel sheath is easy to keep clean and available in a left-handed version.

Optional: black coating

If your needs require that no reflections come from your knife blade, we offer a black CeraKote option. The CeraKote is a tough surface coating that will also protect the blade from corrosion. CeraKote is a hard coating made of Teflon and ceramics that we apply for military users and others who want to avoid shiny blades. Be aware, however, that although CeraKote is an industry standard, it is also just a finish applied to the metal blade similar to painting a car. Please note that physical abrasions could scratch through the CeraKote coating.

F1/3G with maroon or black Micarta is really a special edition, here are for the first time a distinct, detailed laser engraving of the JAS 39 Griffin NG (Next Generation) along with the traditional oval logo that has been Fällkniven's hallmark for more than twenty year. The handle medallion in nickel silver is covered with about 30 my thick layer of 24k gold, usually you use 2-3 my only. Guard, tubular rivet and handle rivets are made in nickel silver on this exquisite full tang knife. The knife comes with an all-black leather sheath.

The blade is made of our best steel, a powder steel, which we call 3G, a vanadium-molybdenum steel that holds an edge very well – of course, the blade has a convex edge, something that we are alone in the world to offer. Although the knife is primarily sold as a collectible, customary value is at least just as high – all our knives are designed to be fully operational, and that really applies on the current F1/3Gmm and F1/3Gbm.

The first outlines of our bestseller F1 saw the light in 1987, that is to say, 30 years ago. Our company had been tasked by FMV/Aerospace to develop a new survival knife for the Swedish military pilots, a truly exciting project. We started with the purchase of numerous knives in a certain size range, a premise was that the knife would be accommodated in the leg pocket of the pilots' clothing. It would be strong, stay sharp, have an ergonomic, comfortable shape, workable with both wet and frozen hands. You would also be able to split wood, use it for surgery injury in the field and work in battle, to name a few desirable properties.

We started with field-testing a large number of knives, both sheath- and folding knives, the vast majority of well-known, reputable manufacturers from USA, Europe and Japan. Curiously, none measured up! The bottleneck was the Swedish winter, which set the limits of what was possible. Regarding folding knives we found that they were too weak and not reliable enough, especially when it came in snow, ice or dirt in the locking mechanism. Sheath knives appeared that they had cooling metal details in the handle or that they caused blisters, or were designed in a way that they did not provide an enough secure grip.

In that situation, I sat down and began to set up the parameters for how a survival knife for pilots would look alike and, that was a real challenge. The reason why the knife should be light was because if the knife was too heavy it would tear the fabric of the leg pocket in pieces if the pilot was forced to eject from a crashing plane, it's all about big G-forces. While it in the same time would still be both strong and stay sharp well.

It became a hunting knife!

As a hunter, I knew how the knife would appear to be safe in your hands even if they were bloody, sweaty or I had cold or wet fingers. I solved the edge retention by using a high-alloy corrosion resistant special steel from Hitachi Metal Corp. in Japan, a steel that the Boeing plant used for rotor blades in its huge aircraft engines. As usual, such ideas came from knife makers in the US, where especially the now late Robert W. Loveless, the world's all-time best knife maker, was the one that drove the development of finer steel knives. I had the pleasure to talk with him in 1997 and he could, among other things, tell me that he had seen an F1 knife and liked what he saw, as he put it. I asked from where he got his inspiration when designing his knives and, to my surprise, he told me that it came from Scandinavia! The answer surprised me but he said he always had liked the simple, clean lines of Scandinavian knives and that that had been the guiding star of his production. Bob Loveless died in September 2010, 81 year old, but his design will live for a very long time – he is considered to be the one who introduced the drop point design of knives, a design which hunters appreciate very much.

In August 1995, Fällkniven AB could deliver several thousand knives to the Swedish Air Force. During the following year the knife was introduced to the civilian market, and it led to a viral success. As a result, we discontinued the sale of other brands and focused on designing, developing, manufacturing and selling our own products only. The F1 Pilot Survival Knife was the first production sheath knife in the world fitted with blades made of special steel and that appeared to be very attractive twenty years ago. The F1 blade has through the years been upgraded in terms of the technical content but the original design stands up yet. You really have to search for a more popular knife, a winning concept that this should never be changed. The experience and the philosophical concept that F1 knife is based on can be found in virtually all other knife models from Fällkniven AB, the relationship between the different models is striking, especially in the technical and ergonomic purposes.

F1

F1b

F1CoS

F13G

F13Gbm

F113mm

PRODUCT DETAILS	F1	F1/CoS	F1/3Gmm/bm
Total length (mm)	210	210	210
Blade length (mm)	97	97	101
Blade thickness (mm)		4,5	
Blade profile		Convex	
Tang	Broad, protruding		Full tang
Weight (knife)		150g	192g
Steel	Lam.VG10	CoS	3G
Hardness (HRC)	59	60	62
Handle material		Thermorun	Micarta
Sheath		Leather or Zytel,	Leather



S1 - Forest Knife



The Fallkniven S1 Forest Knife is one of the best knife ever made for outdoor adventure and fishing. The sturdy blade of the S1 made of extremely strong laminated VG10 custom stainless steel. The edge of the S1 is a convex grind for extra strong cutting power. The modified clip point blade shape works extremely well for penetrating tough materials, and the long curved edge is ideal for skinning.

The blade of the S1 is long enough for mild chopping work. With a full 5mm (0.2") thickness, there is little chance the blade could ever break. The checkered handle of the S1 provides an excellent grip in all conditions even when your hands are cold and wet. If you are looking for top quality classic knife, the Fallkniven S1 is one of the best in the world.

Choose a sheath: zytel or leather. The injection molded zytel sheath offers a simple, safe and strong combination of qualities that every user will appreciate. The one hand operated zytel sheath is easy to keep clean and available in a left-handed version for the same price. Another sheath option is our open top dangler black leather sheath.

PRODUCT DETAILS	S1	KK
Total length (mm)	247	185
Blade length (mm)	130	85
Blade thickness (mm)	5	3,85
Blade profile	Convex	
Tang	Full-length, hidden	
Weight (knife)	190g	84g
Steel	Lam.VG10	Lam.CoS
Hardness (HRC)	59	60
Handle material	Thermorun	
Sheath	Leather, Zytel	

Kolt Knife



The Kolt Knife is probably our best dry meat knife, no other knife is as good as the KK when it comes to cutting thin slices of a piece of dried or smoked meat. Of course, the knife can be used for a lot more and the simple reason is the handy size. In its original form the Kolt Knife had a very simple blade cover. However, many fans of the KK knife today were interested in a traditionally shaped leather sheath. We are now offering the KK frock knife with well-fitting sheath made of heavy black leather of the best quality. A small zytel edge cover is also included.



Expedition Knives

A1 - military favorite

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



A2 - a strong expeditionary knife

You must be able to rely on your equipment when far from civilization. Your gear must work every time, and the Fallkniven A2 will always perform.

The Fallkniven A2 is an extremely durable knife that will never let you down. The A2 is a knife that will stand up to incredible strain and forces. The reason for the A2's remarkable performance is through the use of our professional-grade laminated stainless steel that combines an edge our famous VG10 steel sandwiched between two slabs of incredibly resilient and durable 420J2 steel. The combination of these metals creates a blade that maintains its edge extremely well while also being extremely strong.

The Fallkniven A2 has a convex edge making it very effective for cutting, chopping and striking. A high quality strongly-sewn leather sheath is included. Whether on an expedition, or living the tough outdoor life, or just a serious outdoorsman, for a life-long traveling companion, the Fallkniven A2 is the obvious choice.

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	Leather



PXL - Series



PXLmm

PXLgm

PXLbm

PRODUCT DETAILS	PXL	PXLx
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	182 g	134 g
Locking	Liner lock	

PXL is a modern, slightly larger folding knife for daily use (called EDC or every day carry). The adjustable blade is made in a stainless 3G laminated powder steel at a hardness of HRC 62. It gives an edge which will keep its sharpness extremely well. The handle is in stainless steel and indestructible micarta. The safe and strong liner bladelock allows you to open and close the blade using one hand only. PXL comes with a strong, removable clip which offers a safe, fast and comfortable access to the knife.



PXLec

PXLx



Gentlemen Knives

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 asked 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 like! Aside from personal preferences, we guess that many people will like the steel of this knife, our 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 to tie the knife – you wouldn't like to lose this beauty! The GP knife is available in different handle materials, like jigged bone, desert ironwood, real stag, black micarta. Other versions will be shown on our website! A suede leather pouch is included.



GPjb

GPdi

GPps

GPbm

PRODUCT DETAILS	GP
Total length (mm)	180
Blade length (mm)	78
Blade thickness (mm)	3
Steel	Lam.CoS
Hardness (HRC)	60
Weight (knife)	96 g



Celebrating 35 years in business

P as in Peter

A lot has happened behind the scenes around this folding knife, but the aim has always been the same – to produce a folding knife with a sensible size and attractive design. Since we have sold folding knives for a long time we wanted to use that experience and make a knife that was practical, attractive and reliable. The P folder was born. From start with a blade in solid VG10, nowadays with a blade in laminated powder steel, our famous 3G stainless steel. The P folder is easy to clean since the back of the handle is open, something that makes it very suitable for hunting purposes. All models come with a black cordura sheath, which attaches to the belt.

In general, a folding knife can never be as strong as a sheath knife, and since it is the result of several hundred different work operations, it must of course be more expensive to manufacture. On the other hand it is a handy format and acceptable in many situations.

Inspired by the world famous knifemaker R.W. Loveless, mod. P is a symbiosis between advanced technology, genuine handicraft and timeless design – a knife for the modern hunter. Today available with a handle in beautiful desert ironwood or hi-tech carbon fiber.

Commemorative knife 1984 – 2019

Since I was a boy, I've lived the life of an outdoorsman and a hunter. I always had a pretty good idea of what my first knife design would look like, having nurtured the drawings and its functions inside my mind. Within a few hours of putting pen to paper in November 25th 2001, the Model P folding knife was born and the first sample was sold in May 31st 2002. Since that time, not a single millimeter has changed! The Model P was my perfect child from the very beginning, and now, celebrating 35 years in the international knife business, it's a pleasure to add something extra to this handsome liner lock folding knife. A 65-layer powder steel blade, gold plated bolts and medallions and finally, desert ironwood handles make this knife a real beauty. Spoil yourself by using it! Only a thousand pieces of this limited edition have been made.

Peter Hedström

Folding Hunters

FH9

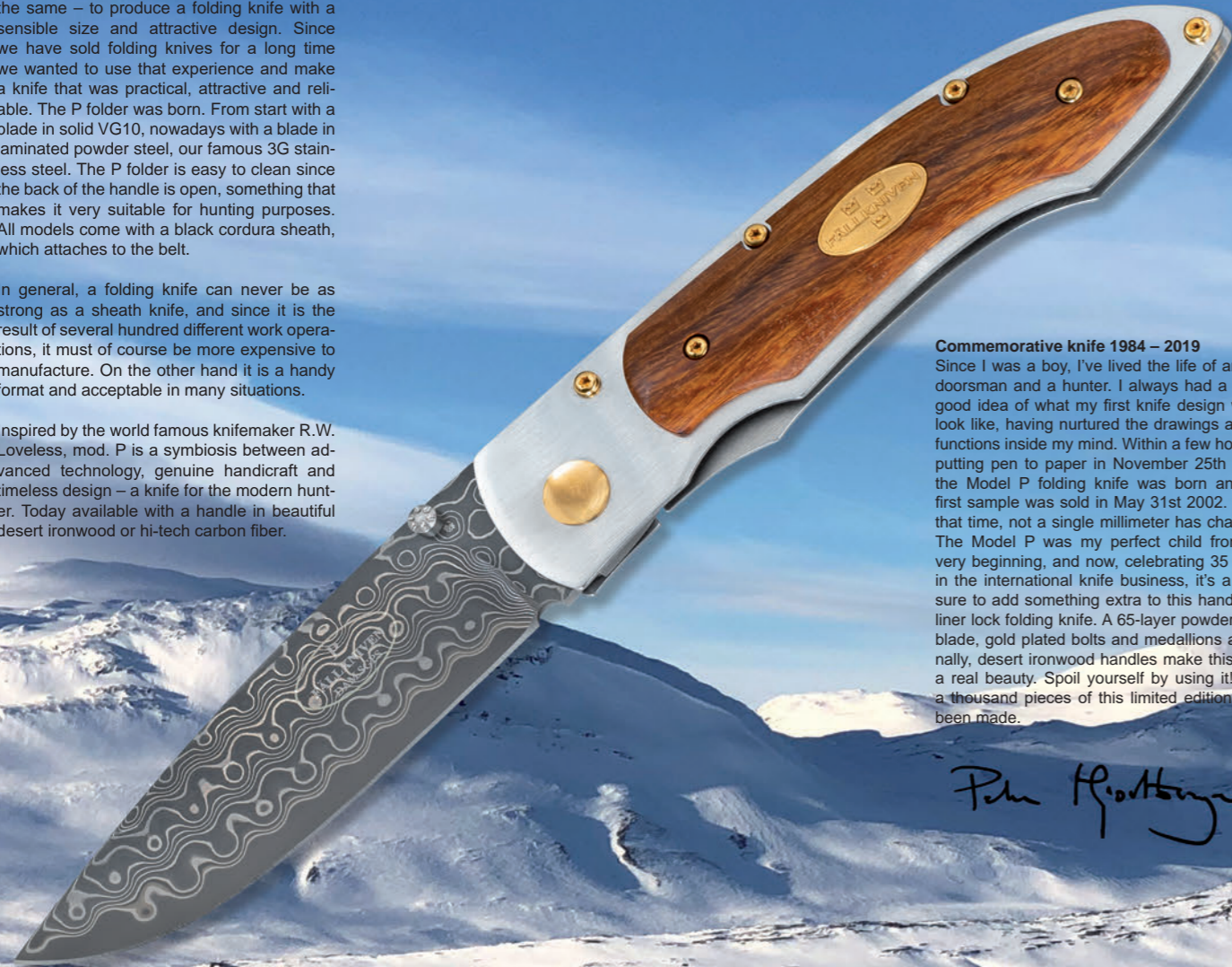
Naturally, folding knives are not quite as strong as fixed blade knives and they are more expensive to manufacture since they contain several moving parts. Nevertheless, many prefer a folding knife, mostly because of the handy format and its considerably more discreet qualities, especially attractive 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.

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 beautiful folding knife will treat themselves to the luxury of using it day-to-day, because it is a utility knife, albeit an exclusive one. The blade in stainless laminate 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.



Pd



FH9s



FH9mop



FH9bh

A small suede pouch is included from 2020 for all FH9-models.



P3Gc

P3Gcf

Pec

PRODUCT DETAILS	P3Gi	P3Gcf	Pd
Total length (mm)	180	180	180
Length folded (mm)	103	103	103
Blade length (mm)	77	77	77
Blade thickness (mm)	3	3	3
Steel	3G	3G	Dam.SGPS
Hardness (HRC)	62	62	62
Weight	73 g	73 g	73 g
Locking		Liner lock	

PRODUCT DETAILS	FH9	FH9mop	FH9bh
Total length (mm)	158	158	158
Blade length (mm)	67	67	67
Blade thickness (mm)	3	3	3
Steel	3G	3G	Lam.CoS
Hardness (HRC)	62	62	60
Handle material	Maroon micarta	Pearl	Black micarta
Sheath		Suede	
Locking		frontlock	



CMT Series

CHARACTER MORSE TELEPHONE



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

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



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



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			

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

Krut, Jarl and Embla

Erna - The mobile BBQ knife

What distinguishes a Swedish knife? Perhaps the apparently simple design or maybe providing a good and safe function, all without frills. The classic lean lines discern a philosophy that honors 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, our new sheath knife. Handle of rich curly birch, solid nickel silver fittings and sharp blade of laminate cobalt steel. The world's best, in our opinion. Black leather sheath, for easy access.

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.



SK6L

SK1L

SK2L

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.

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

- * Always clean the knife in hot water and some dish soap. Dry with a clean cloth.
- * Never put the knife in a dishwasher!
- * Never try to cut bones or frozen food, the edge will break or bend.
- * Always use wooden or plastic boards, never ceramics, glass or marble boards.
- * Use our D12 or DC521 for sharpening.

About the name Erna:

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

PRODUCT INFO. SK18	
Total length	11.5" (292 mm)
Blade length	7" (180 mm)
Blade thickness	0.1" (2,5 mm)
Steel	Lam.CoS
Hardness (HRC)	60
Handle	Curly birch
Sheath	Brown leather



SK18



PRODUCT DETAILS	SK6	SK1	SK2
Total length (mm)	277	210	212
Blade length (mm)	158	97	100
Blade thickness (mm)	6	4,5	4,5
Blade profile		Convex	
Tang		Full-length	
Weight (knife)	258g	135g	164g
Steel	Lam.CoS	3G	Lam.CoS
Hardness (HRC)	60	62	60
Handle material		Curly birch, D.iron.W.	
Sheath		Black leather	



SK1L

SK2L

SK2L LEFT

SK6L

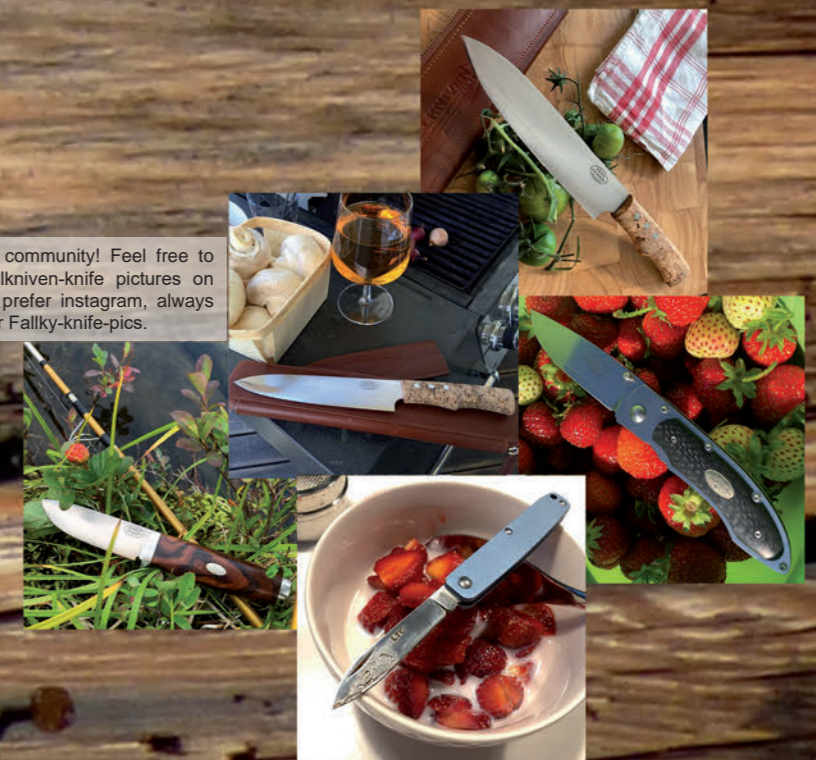


@officialfallkniven



FallknivenSweden

Be a part of our community! Feel free to post us your Fallkniven-knife pictures on Facebook. If you prefer instagram, always #fallkniven on your Fallyky-knife-pics.



The Professional Butcher's Knives

Light Weight Chef's Knives



F2, F3 and F4 are a concept of high-quality knives intended for opening, butchering and cleaning fish. They are based on the well shaped, secure F handle, and to that we have developed three blade shapes, each adapted to its special purpose. Unlike many other manufacturers we persist in using really good edge 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 characterised 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 it also offers satisfaction and safety at work. Naturally, it should not be put away after the hunting, but can also serve its purpose in the kitchen. The knives are supplied with a zytel sheath. 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.

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	
Weight	89g	101g	100g
Handle material		Thermorun	
Sheath		Zytel	

The **K1**, also called Blue Whale, is a modern, ergonomically designed kitchen knife for the professional chef.

The santoku designed **K2**, also called White Whale, is without doubt the best knife for vegetables. Thin cut, fresh vegetables are wholesome, they look neat and taste terrific finely shredded. Only the perfectly designed Santoku will do that! The K2 is a modern, ergonomically designed kitchen knife for the professional chef.



The broad blade offers a stiffness and rigidity which make the knife perfect for delicate tasks. Also, the shape of the edge allows it to cut in both directions. The benefit of using a special steel is that the blade can be made thinner, lighter and more rigid and this makes your kitchen work easier and more fun. The laminate VG10 special steel will make the edge last longer and this is of course a particular advantage for professionals. The tang runs through the handle at almost full width, which gives both stability and rigidity for the knife.

We have paid extra attention to the shape of the handle – the grip must fill the hand without being clumsy while offering a shape

that ensures safety when working with the knife. We achieve this by making the handle of thermorun rubber – the better the grip is, the less fatiguing for your hands. On top of that, the handle is easy to keep clean as it has no grooves or dents. The hygienic aspect is an important detail for those who work with food in restaurants and eateries – not the least for their guests.

Please note that this knife is not adapted for cutting frozen food, nor chopping bones, this will inevitably result in a broken or bent edge. For such heavy tasks we advise you to use a saw or a cleaver. And finally, the best working base is a cutting board made of wood – they are also more hygienic than plastic.



PRODUCT DETAILS	K1	K2
Total length (mm)	330	305
Blade length (mm)	200	175
Blade width (mm)	46	47
Weight (knife)	164g	160g
Tang		Broad
Steel		Lam. VG10
Hardness		59 HRC
Handle material		Thermorun

Tre Kronor Folding Knives



Elegant, modern folding knives

The folding knives in the Tre Kronor series are lightweight, safe and beautiful. The new edge steel, 3G, is a revolutionary laminated anticorrosive steel, with a core comprising the well-proven powder steel Super Gold Powder Steel (SGPS) and sides of VG2.

The size of the folding knives is adapted for active everyday use; and if a larger or stronger knife is needed, we recommend either of our sheath knives TK1 or TK2.

Tre Kronor #3

The beautiful enduring design is the result of a long refinement process focusing on the functional concept of the folding knife. TK3 is a secure, solid folding knife, whose blade, in our 3G steel, represents the best on the market today. The blade locks in its open position with a well-proven locking mechanism. Every folding knife is manufactured by hand, which should and does mean small variations. Many different versions of this model are planned for the future.

TK3ic

TK3ic is made in 3G steel and with a handle of desert ironwood. Desert ironwood is a very durable, heavy and hard wood that, due to its high density, can be a little difficult to process and it also sinks in water.

TK3mop

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

TK3jb

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

Tre Kronor #4

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

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 a resilient, anticorrosive steel which stabilizes the hard centre. This gives a rigid, strong blade that retains its edge extremely well.

These knives are in the Swedish minimalist idiom, where form harmonizes with function. The result is an edged implement that the user will find an easy and accommodating knife — a world-beater from Sweden.

Tre Kronor #5 - de Luxe Hunter

The experienced hunter will certainly like this knife! For clearing a game a knife doesn't have to be very large but well shaped. A droppoint-blade has got the right design for not cutting through membranes and guts, that is if you know how to put the cut. This three-finger knife will work properly if you place the endbutt into your palm and your fingers over the blade. The TK5 is not the regular woodcarving knife but should be considered as a pure hunting knife. Still many people like the slightly shorter size which for sure will make the TK5 a very popular allroundknife. The wood handle doesn't need any special care but a drop of furniture cream now and then won't hurt.

Tre Kronor #6 - Hunter

If there is a quality that hunters appreciate very much, I would suggest the edge retention! This blade is made of stainless laminate powder steel which is combining both strength and edge retention. Most truly, you have never before handled a knife which holds up an edge better than this model. When the sharpness finally is gone, you restore the edge by using a fine, flat diamond whetstone, see our DC3 and DC4 models. You maintain your good knife by keeping it clean and dry and, should it get dirty, use some warm water and washing-up liquid, wipe off and let dry.



TK2z

TK1L



TK6z

TK5L



TK3ec



Exclusive box with a cordura pouch included



The Smaller State - Arms of Sweden



THE ROYAL COAT OF ARMS OF SWEDEN

PRODUCT DETAILS	TK3	TK4
Total length (mm)	165	165
Blade length (mm)	70	70
Blade thickness (mm)	2.5	2.5
Weight (knife)	97 g	50 g
Steel	3G - laminated powder steel	
Hardness	62 HRC	
Sheath	Cordura pouch	

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	Desert iron wood, Thermorun			
Sheath	Black leather or Zytel			

Hunting Knives



WM1 - The small game favorite!

The improved convex ground blade provides a blade profile which cuts with ease, while giving a sharp edge suitable for whittling. The comfortable, ergonomically designed handle gives a good, secure grip even in wet or cold hands and enables full control of the edge positioning. The knife is also hygienic, as it is easy to clean.

The very sharp blade runs through the handle at almost full width and, as we use a hi-end special steel, we are confident that this knife is among the best for small game hunting.

H1 - The hunter's dream

The Fallkniven H1 knife is a very handy knife of impressive strength. The H1 is our first true hunting knife and is filled with the history of classic north Scandinavian knifemaking art. Due to this heritage the H1 lacks a standard finger guard, but grip safety is enhanced through its ergonomically shaped textured handle made of thermorun plastic. Due to the grip shape and handle design, the H1 is for experienced hunters and outdoorsman due to the handle shape, you should be an experienced hunter or outdoorsman to ensure you can safely use this classic yet advanced hunting knife. Lam.CoS steel.

PHK - The big game knife

The Fallkniven Professional Hunter's Knife (PHK) is one of the best hunting knives in the world. Hunting leaves little room for error when function, safety and hygiene are top priorities. The special blade design, called an upsweep-drop point, offers an effective skinning edge yet without the problems common to wide-bladed dedicated skinning knives.

The 3G stainless laminate powder steel (VG2-SGPS-VG2) offers a blade that is incredibly strong and it keeps a sharp edge extremely well. The combination of a thermorun handle and a stainless steel crossguard makes this knife both safer to use and comfortable for long and hard game processing work.

The Fallkniven Professional Hunter's Knife comes with an injection molded zytel sheath offering the user a functional, safe and strong combination of qualities for carrying the knife. The heavy zytel plastic design is hygienic, easy to clean, and securely contains the knife both with friction and a webbing snap loop.

PRODUCT DETAILS	WM1	H1	PHK
Total length (mm)	175	210	239
Blade length (mm)	71	100	126
Blade thickness (mm)	3,5	5	5
Blade profile	Convex		
Tang	Broad	Full-length	
Weight (knife)	70 g	180 g	190 g
Steel	Lam.CoS		3G
Hardness (HRC)	60		62
Handle material	Thermorun		
Sheath	Zytel or leather,	Zytel	



WM1ez WM1el H1ez PHKez



Prestige Knives

PRODUCT DETAILS	HK9	HK9cx
Total length (mm)	195	195
Blade length (mm)	90	90
Blade thickness (mm)	4,5	4,5
Steel	3G	Cowry X
Hardness (HRC)	62	64
Handle material	Maroon / Black micarta	
Sheath	Black Leather	



HK9

HK9cxbm



HK9cxbm is delivered in a luxurious wooden box



HK9el

HK9cxel

HK9

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

HK9cx

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



The Hunter's Eye

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



A few months before this image was shot I was brought to the regional hospital by ambulance, struggling for my life after a few heart attacks. The doctors tried to repair my heart but without luck. So, I thought that if I soon should die it could as well happen in the woods, it wouldn't matter very much. So, I kept hunting but of course took it very easy from the start. Luckily I made it and since then I have spent even more time in the woods.



NORTHERN LIGHT KNIVES



NL1 Thor

Model NL1 Thor. It's a strong chopper of world-class quality, where nothing has been spared to make the knife as strong, beautiful and comfortable as possible. The knife is a pleasure to look at and a thrill to use. The blade is made of laminated VG10 steel, where the edge is made of our now renowned VG10 steel and the sides consist of tough, all-stainless 420J2 steel. This combination is good since it brings together all conceivable and desirable properties such as resilience, resistance to torque and edge-durability in a single blade. A 7 mm (0.28") thick blade in itself would be strong enough for most tasks – with laminate technology one can expect an additional 20% strength in the form of resistance to bending, as compared to an ordinary VG10 blade.

Everyone who has used a chopper knows that it is designed for heavy use, which makes great demands on the blade and handle. Our handle consists of specially selected oxhide: sadly a material that is usually overlooked by manufacturers, but which gives a sure and rugged grip. It ages beautifully and as the years pass it acquires an attractive brown patina, and it is unaffected by oil and solvents and impervious to water.

NL2 Odin

Together with Thor, the one-eyed Odin (or Woden) is considered the highest ranking god in the Norse sagas. He was the father of the gods and of mankind, riding on his eight-legged horse Sleipner. Accompanied by his bearers of knowledge, the two ravens Hugin and Munin, he was the undisputed ruler of Valhalla. NL2 Odin is a powerful adaptable knife with its blade in our laminated VG10 steel. The striking action is excellent and the knife does not feel the least clumsy. When it comes to the Northern Light Series nothing has been spared to make the knife as strong, beautiful and comfortable as possible. The knife is a pleasure to look at and a thrill to use.

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 Lam. 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 Lam.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.

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	



PC - the best EDC

PC is a lightweight, modern folding knife with many superb properties. The blade is made using laminated cobalt special steel which guarantees edge retention beyond the ordinary! The blade is locked in place using a liner lock which is well known to be one of the safest and strongest locks in the world. The fiberglass reinforced grilon handle is internally lined with stainless steel providing extreme strength. With a weight of only 71 grams (2.5 oz) it is comfortable to carry in your pocket and if the knife gets dirty it is easy to clean with a little soap and hot water. The pivot is fixed with greaseless teflon bearings and can be tightened or loosened with a Torx T10 screwdriver. PC is a development of the original model P hence the name. If you are looking for an everyday carry (EDC) knife that uses high end materials at the cutting edge of knife making technology, then PC is the knife for you.



The PCx has been fitted with a strong removable pocket clip which offers a safe, fast and comfortable access to the knife. We have also added a thumb stud for easy one hand opening.



Book

We are proud to present the ABC of Knives, a short reference book designed to give brief information about everything to do with knives.

The book is the first of its kind and will be a valuable complement to the incredible amount of (dis)information available online. The author of the book is the renowned senior Swedish knifemaker Peter Hjortberger, your guarantee of good quality and sound views. The text of the ABC of Knives is relevant to most knives, illustrated with photographs of knives produced by Fällkniven AB.

The ABC of Knives is published and distributed by Fällkniven AB, complete with ISBN and EAN codes. The book is produced in A5 hardback format.



Bok



Deck

A deck of playing cards, of course with a Fällkniven logo on the back. Quality: Corona 305 g. Dimensions: 58 x 88 mm. 55 cards including 3 jokers.



Cap



Uec



U2

U4



U1

LTCbk

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

U2
This is the world's first folding knife with a blade of laminate powder steel, the market innovation Super Gold Powder Steel, SGPS. Powder steel is extremely costly and difficult to work with, and requires advanced technology in combination with experienced knifemakers. The advantage of this steel lies in its outstanding edge retention: there is simply nothing to compare today. The slim handle consists of strong composite material, which makes the knife light and pleasant to carry. With blade grooves on either side, the knife is completely symmetrical and is as easy to use for right-handers and left-handers. The traditional lockback function 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. The Mod. U4 is an excellent knife for carrying in your pocket. 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".

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, with the exception for restaurants, sports arenas and school grounds. The blade is instead held in place with a springsteel key, a technique which has been in use for more than 100 years and which ensures that the blade does not fold. The blade is made of laminate powder steel, our famous 3G-steel, with edge retention beyond the ordinary. The handle is made from stainless liners with the sides in beautiful desert iron wood. With nail-nicks in both sides of the blade.

LTC
The LTC (Legal to Carry) is a neat pen-knife which you can easily carry in your pocket. To conform to knife laws we have deliberately designed this folding knife to feature all the elements required to enable the user to carry the knife in most environments. This means that the aluminum handle lacks special grip surfaces, the blade lacks a conventional blade locking device (yet is still held in place by a steady spring), that the blade is short and narrow (under 7.6cm – 3 inches) and that it cannot be unfolded with one hand. This results in the penknife being able to be used in public places at the owners discretion, apart from some sensitive areas such as airports, schools or pubs/nightclubs – check with the local police if you are unsure. The quality remains the same as any other Fällkniven knife. We have spared no expense when it comes to the blade quality for instance. We are the first company in the world to introduce a penknife with a blade in our now famous laminated powder steel, 3G! The blade has grooves on both sides of the blade. The LTC is supplied in a nice solid wood gift box.



Stand
Acrylic Fällkniven knife stand.



Band-aid



Stickers



T-shirt

Available in sizes:
Medium
Large
X-Large
XX-Large.

Sharpeners



C10
270 mm

D12pro
300 mm

D12
300 mm

DC521
55x210 mm

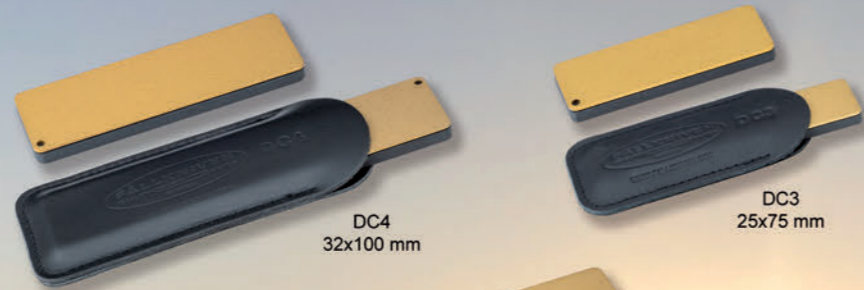
CBNC
55x85 mm

FS3
Total length 165 mm



DF24
20x60
Total length: 150 mm

FS4
Total length 190 mm



DC4
32x100 mm

DC3
25x75 mm



CC4
32x100 mm

Chrox

Backside of the
CC4 and DC4



D3t
25x75 mm



Combination whetstones

The DC3 and DC4 whetstones consist of a fine diamond stone (25 micron) and a very special ceramic stone, made of synthetic sapphires. The advantage of these materials, although they get worn, will still keep their flat shape this is important when you sharpen your knife. And, since these materials are the hardest we know of, they will sharpen any steel, even these extremely hard powder steels. You don't need any lubrication for these stone but now and then you should consider cleaning them with warm water and liquid soap. The stones might feel coarse from the start but will become smoother/better after some use. A leather pouch is included. The backside of the pouch can be used together with the Chrox that enables stropping. Dimensions: 7 x 32 x 100 mm Weight: 65 g

CC4

The newly-developed CC4 whetstone consists of a super fine ceramic stone (white side) (0,1 micron) and a ceramic stone, made of synthetic sapphires (dark grey) (1 micron). You don't need any lubrication for these stones but now and then you should consider cleaning them with water and liquid soap. A leather pouch is included. Dimensions: 32 x 100 mm Weight: 51 g

Chrox

For polishing, lapping, stropping and honing knives, and wood working tools to a micro fine razor sharp cutting edge. Green Micro Fine Honing Compound is made from a combination of fine grade Chromium and Aluminum Oxide powders, resulting in a superb cutting action along with a fine bright finish. The binding agents in this composition are formulated for ease of charging. The compound will adhere well to cotton, felt, leather or wood. Ideal for straight razors, carving tools and gouges; it can also be used for final honing of almost any tool. Used with cotton or felt wheels and/or leather belts for power honing. Can also be used with a leather strip for hand honing. Non-Toxic Biodegradable Size: 60 x 19 x 18 mm.

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 much more slowly 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, and sharpening advices are added. Dimensions: 12 x 55 x 210 mm Dimensions: 0.47 x 2.17 x 8.27 Inch

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. Dimensions: 5 x 20 x 150 mm, length of the diamond whetstone is 61 mm. Weight: 24 grams.

D12pro

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

The independent test institute CATRA in Great Britain has compared our steel with diamond steels from other manufacturers and found that our steel provides a ten times longer sharpening life and metal removal – after more than 40.000 strokes it still worked while the others had given up after 4000 strokes! So, if you're looking for a professional diamond sharpening steel you know the source. Length 300 mm. (450 mm including handle)

D12

Kitchen knives, which need to be quickly sharpened, are preferably honed by our diamond steel D12. This oval steel is covered with fine diamonds and you will find that the result comes fast even if the knife is made of a hard, stainless steel. To insure a long life of the steel, we have covered the surface with titaniumaluminanitrid, an extremely hard and sophisticated material, only is found on exclusive products. The diamond steel is used for establishing the wedge-shape of the edge and in certain cases, the micro-teeth made by the diamond steel might deliver a very good cutting performance, e.g. for fresh bread. Length 305 mm. (435 mm including handle)

FS3 & FS4 Flipstone®

Never before has it been such a pleasure to sharpen your knife! Not only are the new Flipstones fun to handle but these diamond and ceramic whetstones will create a sharp edge on any knife. The diamond stone is coated with Titanium Alumina Nitride whilst the ceramic is made of synthetic Sapphires. Both materials are extremely hard and measure 10 and 8 on the Mohs scales of hardness respectively. They will also retain a smooth, flat surface making the sharpening process easier, even with the hardest specialty powder steels. Both stones are sandwiched together using 3M tape and cannot come apart. They are used dry, although a little soap and water can be used to clean the surface. If they feel slightly rough at first they will gradually smooth down and actually improve with age. Instructions: Hold the flipstone in your left hand. Push the catch on the upper section of the handle forward and press the exposed round button. A steel spring will automatically fold out of the whetstone and lock into position. To retract, press the round button and collapse the stone by hand. Fold back the catch to prevent accidental unfolding.

	Length folded
FS3	98,7 mm / 3.88"
FS4	112,8 mm / 4.44"
Diamond grit 25 micron	
Ceramic grit 1 micron	
Zytel handle and stainless bolts	

CBNC

Cubic boron nitride is an extremely hard synthetic crystalline material. CBN is superior in terms of abrasion resistance and oxidation resistance with steel alloys. It is especially good to use for stainless knives and hard rust free edged tools. CBN is not harder than diamond but thermally and chemically more stable than pure diamond.

How to use your CBNC whetstone

The key for all knife sharpening is the fine, flat Cubic Boron Nitride (CBN) whetstone. Don't use it on soft metals such as alumina, iron and copper since these will clog the whetstone. The CBN whetstone can be cleaned by any washing-up liquid and warm water.

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, slimmer down so that you can continue to use a whetstone or steel on your knife. If you do not have access to machines or the know-how to do this, you can send the knife to us for re-grinding. We grind the knife in-house, restoring it practically to the original form and finish.

Fällkniven AB in brief

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

We have gained great experience during the years through close contacts with both customers and manufacturers. This knowledge, we now use to make the world's leading specialized knife. Because of this, we're since 1999 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.

The all-black version of X-Series: This surface is the hardest we have ever encountered. Although we really tried to wear down the black coating with the toughest, driest curly birch we could find, we never succeeded in getting holes in this extremely hard, durable surface. Still, we cannot guarantee that it will stay for time and eternity, after all, the blade can be ground and certainly bites a diamond or ceramic stone on the surface. But you have probably never met a harder surface, the hardness is at 2400 HV (Vickers) or around HRC 83.

Handle material

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

Warranty

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

Care instructions — sheath knife

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

Care instructions - folding knife

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



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