







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

Our history

A long tradition of knives

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



Ecological, economic and social sustainability are guiding principles for our production. We are working to minimise our environmental impact, to make more efficient use of energy and materials and to create a good working environment. Our management system has been found to conform to the Quality Management System Standard: ISO 9001:2008 and ISO14001:2004.



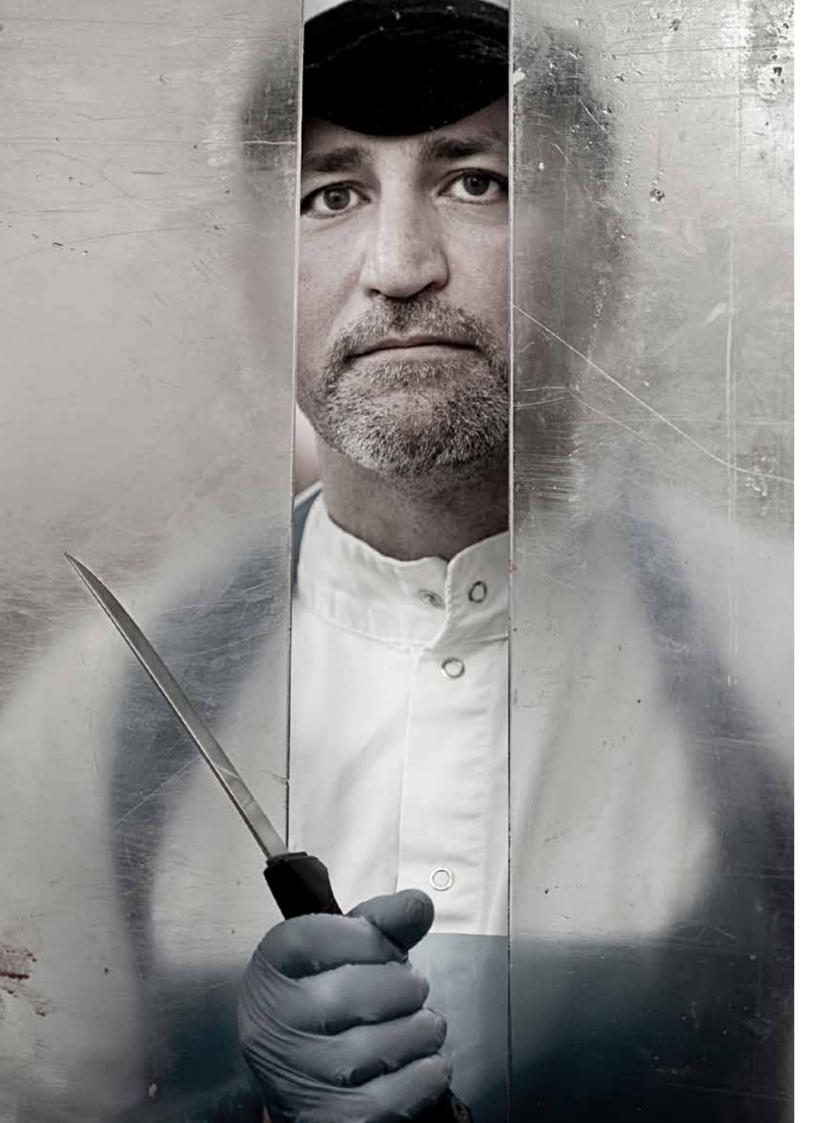
Frosts® Professional Food Industry

A part of your working day

Think about how much time we spend at work. It adds up to a lot of hours in a year, not mentioning an entire working life. So, it's important that we enjoy it, not just because of our colleagues and the work itself, but also because we work in a way that means we can and want to be there for a long time. Because our working environment is sustainable for the long-term.

We've collaborated with the most experienced and knowledgeable professionals so that we continuously improve our products. Because we make knives that are meant to be used. For real. So we need to be there on the ground, in your reality. Where you spend every day. That's what our Frosts brand represents: knives of the very highest quality, for you and your work.





It's all about the grip

How the knife feels in your hand when working is crucial. Therefore, our four different handle materials are developed with you in mind. For you to be able to perform your tasks with power and precision, in a safe and controlled way is our highest priority. The different handles that each have their specific area of usage. With different materials and different colors you can find a knife for the several tasks that your work place requires.

The handles of our food processing knives are ergonomically designed. This allows work to be done with force, precision and in a controlled manner, which reduces the risk for work and repetitive strain injuries.

We have four different handle materials, that each serve their special purpose: Ergonomic grip, Progrip, Unigrip, and G-Grip.

Colors can be delivered upon request.

Ergonomic-grip | Elastomer handle

E • Double-moulded rubber handle with an etched structure. Suitable for wet conditions.

E1 • Double-moulded rubber handle with an etched structure and finger grips. Suitable for wet conditions.

ER • Double-moulded rubber handle with a ribbed pattern. Size medium, standard.

ERS • Double-moulded rubber handle with a ribbed pattern. Size small.

Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for beef processing.

G-Grip | Polyamide handle

G • Made of polyamide with a microblasted structure for optimum friction.

G1 • Handle with finger grips made of polyamide with a microblasted structure for optimum friction.

G2WG • Handle with a large finger guard and grips made of polyamide with a microblasted structure for optimum friction.

Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for pork and lamb processing.

Unigrip | Polyamide handle

Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for pork and lamb processing.

Progrip | Elastomer handle

Double-moulded rubber handle with an etched pattern. Suitable for wet conditions. Blade made of Swedish stainless knife steel. Hardened by sub zero treatment for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for beef processing.



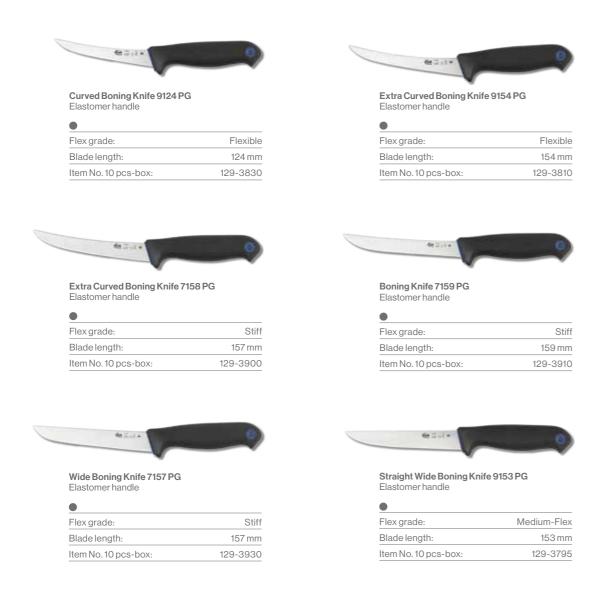
Many of our food industry knives are made according to the legislation and regulations on safe and hygienic handling of foods. Models with wooden handle, carbon steel blade, and/or with gutting spoon excluded.



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Progrip

Our Progrip models have a double-moulded rubber handle with an etched structure that makes them especially suitable for wet conditions. The polypropylene core is surrounded by a layer of thermoplastic rubber. This significantly increases the friction of the handle and makes it more comfortable to work with, since it generates a warm and soft feel. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness and has high edge retention. These models are especially recommended for beef processing.





Straight Wide Boning Knife 7153 PG Elastomer handle

Flex grade: Stiff Blade length: 153 mm 129-3980 Item No. 10 pcs-box:



Narrow Fillét Knife 9151 PG Elastomer handle

•	
Flex grade:	Flexible
Blade length:	151 mm
Item No. 10 pcs-box:	129-3820



Narrow Fillét Knife 9160 PG Elastomer handle

Flexible Flex grade: Blade length: 160 mm 129-3835 Item No. 10 pcs-box:



Narrow Fillét Knife 9197 PG

•	
Flex grade:	Flexible
Blade length:	196 mm
Item No. 10 pcs-box:	129-3850



Narrow Fillét Knife 9174 PG

Elastomer handle

Item No. 10 pcs-box:

Flexible Flex grade: Blade length: 174 mm

129-3800



Wide Fillét Knife 9210 PG

Elastomer handle

Medium-Flex Flex grade: Blade length: 210 mm Item No. 10 pcs-box: 129-3855



Narrow Fillét Knife 8180 PG

Elastomer handle

•	
Flex grade:	Medium-Flex
Blade length:	180 mm
Item No. 10 pcs-box:	129-3710



Narrow Fillét Knife 9218 PG Flastomer handle

Medium-Flex
212 mm
129-3790



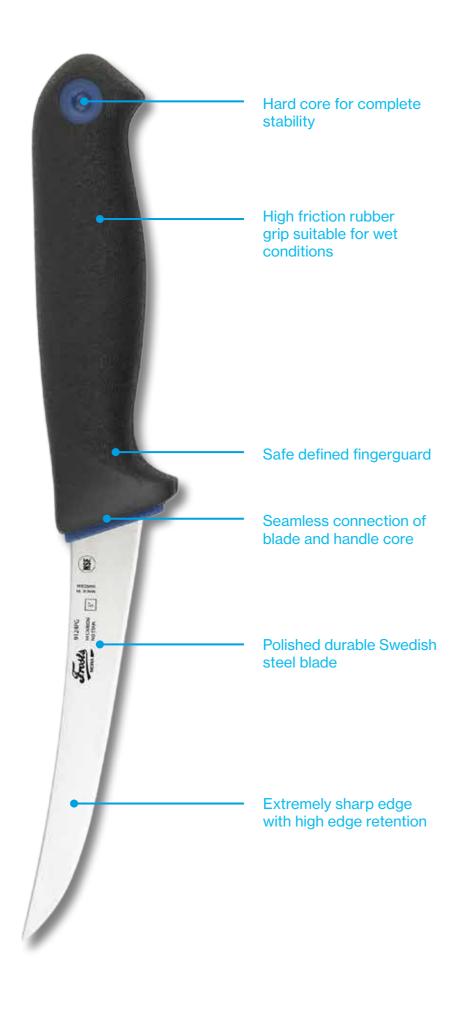
Narrow Fillét Knife 9180 PG

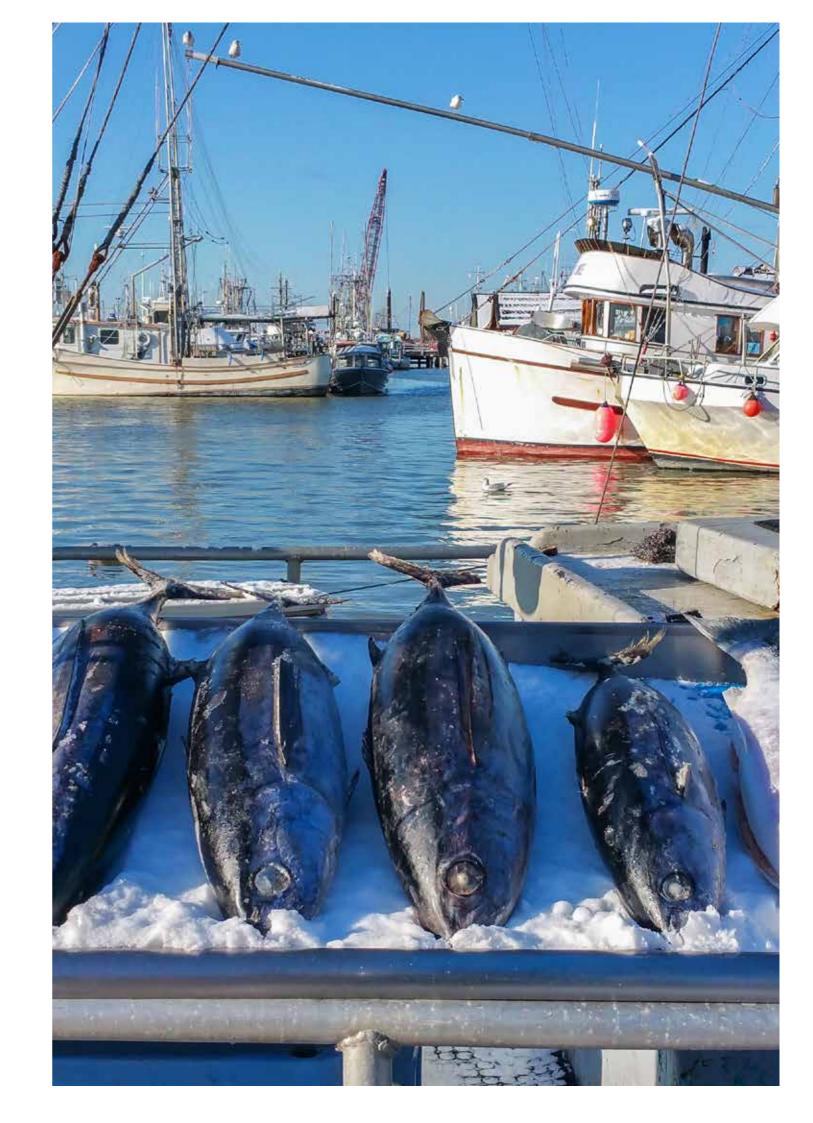
Elastomer handle

•	
Flex grade:	Flexible
Blade length:	175 mm
Item No. 10 ncs-hox-	129-3805



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P-grip

The knives with P-grip have a polypropylene handle with a rough structure and is one of our most valuable alternatives. To increase the friction even further we've also reinforced the handle with glass-fiber. The knives can be used in various settings and is especially appreciated by professionals within the Fish Industry. All knives have blades of stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.











Steak Knife 7253 UG Polyamide handle

 Flex grade:
 Stiff

 Blade length:
 253 mm

 Item No. 10 pcs-box:
 11182



Steak Knife 7305 UG Polyamide handle

•	
Flex grade:	Stiff
Blade length:	310 mm
Item No. 10 pcs-box:	11183



Narrow Fillét Knife 9218 UG

Polyamide handle

•	
Flex grade:	Medium Flex
Blade length:	212 mm
Item No. 10 pcs-box:	128-0907



Filleting Knife 8180 UG Polyamide handle

•	
Flex grade:	Medium Flex
Blade length:	180 mm
Item No. 10 pcs-box:	128-0917



Narrow Fillét Knife 9197 UG

Polyamide handle

Flex grade:	Flexible
Blade length:	198 mm
Item No. 10 pcs-box:	128-5037



Narrow Fillét Knife 8197 UG Polyamide handle

•		
Flex grade:	Medium-Flex	
Blade length:	198 mm	
Item No 10 pcs-box	128-5039	



Chef's Knife 4261 UG Polyamide handle

•	
Flex grade:	Stiff
Blade length:	261 mm
Item No. 10 pcs-box:	11180

17

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Straight Wide Boning Knife 9130P Propylene handle



Medium-Flex
128 mm
121-5040



Narrow Fillét Knife 9174P

Propylene handle

•	
Flex grade:	Flexible
Blade length:	174 mm
Item No. 10 pcs-box:	121-5080



Fillét/Trimming Knife 9150 PS Stainless steel blade with propylene handle

Flex grade:	Medium-Flex	
Blade length:	146 mn	
Item No. 10 pcs-box:	121-516	



Sticking Knife 7160 P Polyamide handle

•	
Flex grade:	Stiff
Blade length:	160 mm
Item No. 10 pcs-box:	127-5880



Straight Wide Boning Knife 9153P Propylene handle

Flex grade:	Medium-Flex
Blade length:	150 mm
Item No. 10 pcs-box:	121-5050



Narrow Fillét Knife 9180P Propylene handle

Flex grade:	Flexible
Blade length:	180 mm
Item No. 10 ncs-hox-	121-5020



Bait Knife 9106 UG Polyamide handle

Flex grade:	Stit
Blade length:	106 mr
Item No 10 nos-hov-	128-510



Narrow Fillét Knife 9151P Propylene handle

Flex grade:	Flexible
Blade length:	151 mm
Item No. 10 pcs-box:	121-5070



Propylene handle

•	
Flex grade:	Flexible
Blade length:	197 mm
Item No. 10 pcs-box:	121-5030



Narrow Fillét Knife 9156P Propylene handle

•	
Flex grade:	Flexibl
Blade length:	153 mr
Item No. 10 pcs-box:	121-501



Wide Fillét Knife 9210P Propylene handle

Curved Fillét Knife 9154P

Propylene handle

Flex grade:

Blade length: Item No. 10 pcs-box:

•	
Flex grade:	Medium-Flex
Blade length:	214 mm
Item No. 10 pcs-box:	121-5060



121-5160





Propylene handle

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Flex grade:	Flexible
Blade length:	155 mm
Item No. 10 pcs-box:	121-5090

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Gutting and Cleaning Knife 9152 P

Stainless steel blade with propylene handle and spoon.

Flex grade:	Stiff
Blade length:	152 mm
Item No. 10 pcs-box:	121-5150



Gutting and Cleaning Hook Knife 352 P Propylene handle with spoon.

•	
Flex grade:	Stiff
Blade length:	58 mm
Item No. 10 pcs-box:	121-5215



Gutting and Cleaning Knife 299 P

Stainless steel blade with propylene handle and spoon.

•	
Flex grade:	Medium-Flex
Blade length:	116 mm
Item No. 10 pcs-box:	121-5240



Gutting Knife 159/288 P

Stainless steel blade with propylene handle

•	
Flex grade:	Stiff
Blade length:	150 mm
Item No. 10 pcs-box:	121-5180



Bait Knife Carbon Steel 106/235 PG Carbon steel blade with elastomer handle

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Flex grade:	Stiff
Blade length:	111 mm
Item No. 10 pcs-box:	129-3770



Gutting and Cleaning Hook Knife 299

Stainless steel blade with wooden handle with spoon.

•	
Flex grade:	Medium-Flex
Blade length:	115 mm
Item No. 10 pcs-box:	141-7160



Gutting and Cleaning Knife 7153 WGS

Stainless steel blade with wooden handle with spoon.

•	
Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	141-7180



Wide Straight Boning Knife 9153 Wooden handle

Item No. 10 pcs-box:

Flex grade: Medium-Flex
Blade length: 146 mm

141-7050



Legging and Bleeding Knife 7099 PGElastomer handle

 Flex grade:
 Stiff

 Blade length:
 115 mm

 Item No.10 pcs-box:
 129-3760



Narrow Fillét Knife Basic 549

Propylene handle

•	
Flex grade:	Flexible
Blade length:	156 mm
Item No. 10 pcs-box:	11638



Fish Slaughter Knife 1030 CP

Carbon steel blade with propylene handle

Flex grade:	Stiff
Blade length:	146 mm
Item No. 10 pcs-box:	1-1030C-F



Fish Slaughter 1040 CP

Carbon steel blade with propylene handle

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Flex grade:	Stiff
Blade length:	166 mm
Item No. 10 pcs-box:	1-1040C-P



Fish Slaughter Knife C223 P

Carbon steel blade with propylene handle

Flex grade:	Stiff
Blade length:	223 mm
Item No. 10 pcs-box:	141-7580



Roeing and Bleeding 1591 P

Propylene handle

Flex grade:	Stiff
Blade length:	68 mm
Item No. 10 pcs-box:	1-1591P



Gutting Spoon 302 P Propylene handle

● Flex grade: Blade length: Item No. 10 pcs-box: 121-0090



Fish Slaughter Knife 1030 SP

Stainless steel blade with propylene handle

Stiff
146 mm
1-1030S-P



Fish Slaughter 1040 SP

Stainless steel blade with propylene handle

	Flex grade:	Sti
	Blade length:	169 mr
	Item No. 10 pcs-box:	1-1040S-



Rope & Netting knife (Companion F Serrated) Stainless steel blade with elastomer handle

Flex grade: Stiff-Serrated edge
Blade length: 104 mm
Item No. 10 pcs-box: 11829



Gutting Hook Wide 353 P Propylene handle

Flex grade: Stiff
Blade length: 83 mm
Item No. 10 pcs-box: 121-5205



Gutting Hook 351 P Propylene handle

 Flex grade:
 Stiff

 Blade length:
 63 mm

 Item No. 10 pcs-box:
 11453



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Chef's Knife 4216 PG Elastomer handle

Flex grade: Stiff Blade length: 216 mm 129-40520 Item No. 10 pcs-box:



Chef's Knife 4171 PG Elastomer handle

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Flex grade:	Stiff
Blade length:	176 mm
Item No. 10 pcs-box:	129-40515



Slicing Knife 3305 PG Elastomer handle

Stiff Flex grade: Blade length: 301 mm Item No. 10 pcs-box: 129-40630



Vegetable Knife 4118 PAM Propylene handle

Flex grade:	Medium-Flex
Blade length:	118 mm
Item No. 10 pcs-box:	138-6810



Chef's Knife 4171 P Propylene handle

•	
Flex grade:	Stiff
Blade length:	175 mm
Item No. 10 pcs-box:	133-6610



Paring Knife 4085 PAM Propylene handle

Flex grade:	Stif	
Blade length:	85 mn	
Item No. 10 pcs-box:	138-6820	



Sharpening steels

The longer we can keep and use our knives better, both from an economical and a sustainable perspective. With our Frosts sharpening steels you can be sure that your knives always get the best possible treatment when they need to be freshened up and resharpened. Our sharpening steels come in various models, with longer or shorter steels and different cuts.





The steel

The knife blade has become one of the main characteristics for Frosts due to its high quality, design and sharpness. We've refined our methods and constantly worked to improve our products for more than 125 years. How we treat, harden and polish our knives is a vital part of our quality work, and the recipe is a well-kept company secret. This results in knives that always will live up to your expectations and that you always can put your trust in.

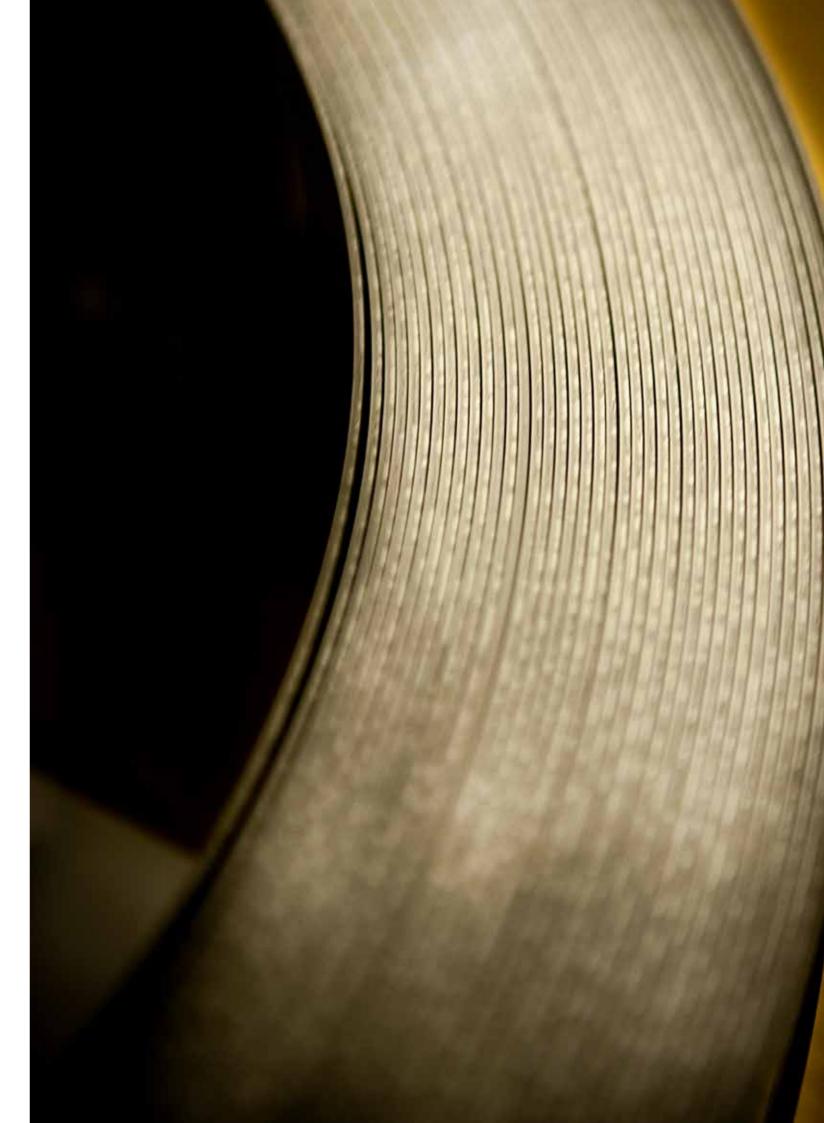
The blade of a Frosts can be made of two different kinds of steel: stainless steel or carbon steel, and each steel type has its unique properties.

Stainless steel (S)

We mainly use Swedish stainless steel - 12C27 and 14C28N, hardened to HRC 56-58 - for our knives with extreme strength and a long life. They also have a very high resistance to moisture, which otherwise can make the blades rust. Stainless steel stays sharp for much longer than carbon steel and is far less sensitive to rust.

Carbon steel steel (C)

We use carbon steel according to O1, that is knife steel alloyed with 1 % carbon. Knife blades of high carbon steel can be hardened to HRC 58-60, giving them the best possible sharpness at an affordable price. When used, knives made from above these steel grades eventually achieve a dull grey finish. However, this will not affect the quality of the blade, but rather improve the resistance to corrosion. Carbon steel is easy to sharpen, but requires more maintenance when exposed to moist or corrosive environment. Make sure to keep the blade clean and dry. For example, fruit acids immediately leave pots on the blade.



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Images, website and social media

On our website www.morakniv.se you can find all the information about Frosts and Morakniv you need. There we present all our products, company and contact information, inspiration, tips & tricks, company history, historical catalogs and much more.

We're also active on various social media channels and your are more than welcome to use our material on your own channels. If you create your own Morakniv content, use #morakniv or @morakniv, so that we can find it.

Product images and PDF catalogs

If you need to download product images you are welcome to visit our Image bank. There you can find images of all our Frosts and Morakniv products, as well as environmental images, brand and factory images, and logotypes.

Contact your Sales Director for more information on how to access the Image bank.

Social Media material

Using Social Media to build a buzz around Frosts and Morakniv products and your company offers many fantastic possibilities. You reach a wide audience in an easy and efficient way. Take advantage of the social media channels you and your company uses today to spread the word about what you offer.

To make your work easier, and to inspire you to explore the possibilities of social media even further, we have put together a collection of suggested posts and competitions that you can use on your channels. Check the "Launch material" folders on the image bank for suggestions and inspiration.

You can also use our weekly Facebook posts on your own channels. Contact your Sales Director to get access.

