

# FISH INDUSTRY

KNIVES MADE IN MORA, SWEDEN

*Frosts*<sup>®</sup>  
MORA



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



[info@morakniv.se](mailto:info@morakniv.se)

[morakniv.se](http://morakniv.se)



[facebook.com/morakniv](https://www.facebook.com/morakniv)

[@morakniv](https://www.instagram.com/morakniv) | [#morakniv](https://www.instagram.com/morakniv)

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.

# Our history

## A long tradition of knives

Since the 17<sup>th</sup> 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.



# 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.

## Frosts gives you quality and safety

Our Frosts brand includes our range of knives for the professional food industry. We have created models that have been specifically designed for different tasks in slaughterhouses, restaurant kitchens or charcuteries. Every detail has been carefully thought through, from the ergonomic handle that ensures the movement is steady and safe, to the flexibility of the blade that means you get to every area of the meat. You also prevent repetitive strain injuries and the high quality steel allows you to work effectively for long periods without needing to sharpen the knife.







## 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 colours 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, Progrid, Unigrip, and G-Grip.

Colours can be delivered upon request.

### Ergonomic-grip | Elastomer handle

**Recommended for beef processing.**

**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 steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen.

### G-Grip | Polyamide handle

**Recommended for pork and lamb processing.**

**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 steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen.

### Unigrip | Polyamide handle

**Recommended for pork and lamb processing.**

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

### Progrid | Elastomer handle

**Recommended for beef processing.**

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



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.

## Fish Industry

Working in demanding environments is part of the every day work for many professionals. Under such circumstances it's vital to have the right tools and supplies.

We've developed a special range of knives for the fish industry, with all the models you need for a top performance. All knives, from the slaughter and filleting knives to the gutting spoons and cleaning knives, are designed to be used. Our long experience and our close collaborations with users who repeatedly test and evaluate our products - ensures that you always get the best knife possible.

We have models with blades in both stainless and carbon steel, together with handles of either polymer or wood. Chose what suits you, your preferences and your way of work the best.





# 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 that can be sharpened to extreme sharpness and has high edge retention. These models are especially recommended for beef processing.



**Curved Boning Knife 9124 PG**  
Elastomer handle

●	
Flex grade:	Flexible
Blade length:	124 mm
Item No. 10 pcs-box:	129-3830



**Extra Curved Boning Knife 9154 PG**  
Elastomer handle

●	
Flex grade:	Flexible
Blade length:	154 mm
Item No. 10 pcs-box:	129-3810



**Extra Curved Boning Knife 7158 PG**  
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	129-3900



**Boning Knife 7159 PG**  
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	159 mm
Item No. 10 pcs-box:	129-3910



**Wide Boning Knife 7157 PG**  
Elastomer handle

●	
Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	129-3930



**Straight Wide Boning Knife 9153 PG**  
Elastomer handle

●	
Flex grade:	Medium-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	129-3795



**Straight Wide Boning Knife 7153 PG**  
Elastomer handle

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



**Narrow Fillét Knife 9160 PG**  
Elastomer handle

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



**Narrow Fillét Knife 9151 PG**  
Elastomer handle

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



**Narrow Fillét Knife 9174 PG**  
Elastomer handle

Flex grade:	Flexible
Blade length:	174 mm
Item No. 10 pcs-box:	129-3800



**Narrow Fillét Knife 9197 PG**  
Elastomer handle

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



**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**  
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	212 mm
Item No. 10 pcs-box:	129-3790



**Narrow Fillét Knife 9180 PG**  
Elastomer handle

Flex grade:	Flexible
Blade length:	175 mm
Item No. 10 pcs-box:	129-3805



**Wide Fillét Knife 9210 PG**  
Elastomer handle

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



**Legging and Bleeding Knife 7099 PG**  
Elastomer handle

Flex grade:	Stiff
Blade length:	115 mm
Item No. 10 pcs-box:	129-3760



Hard core for complete stability.

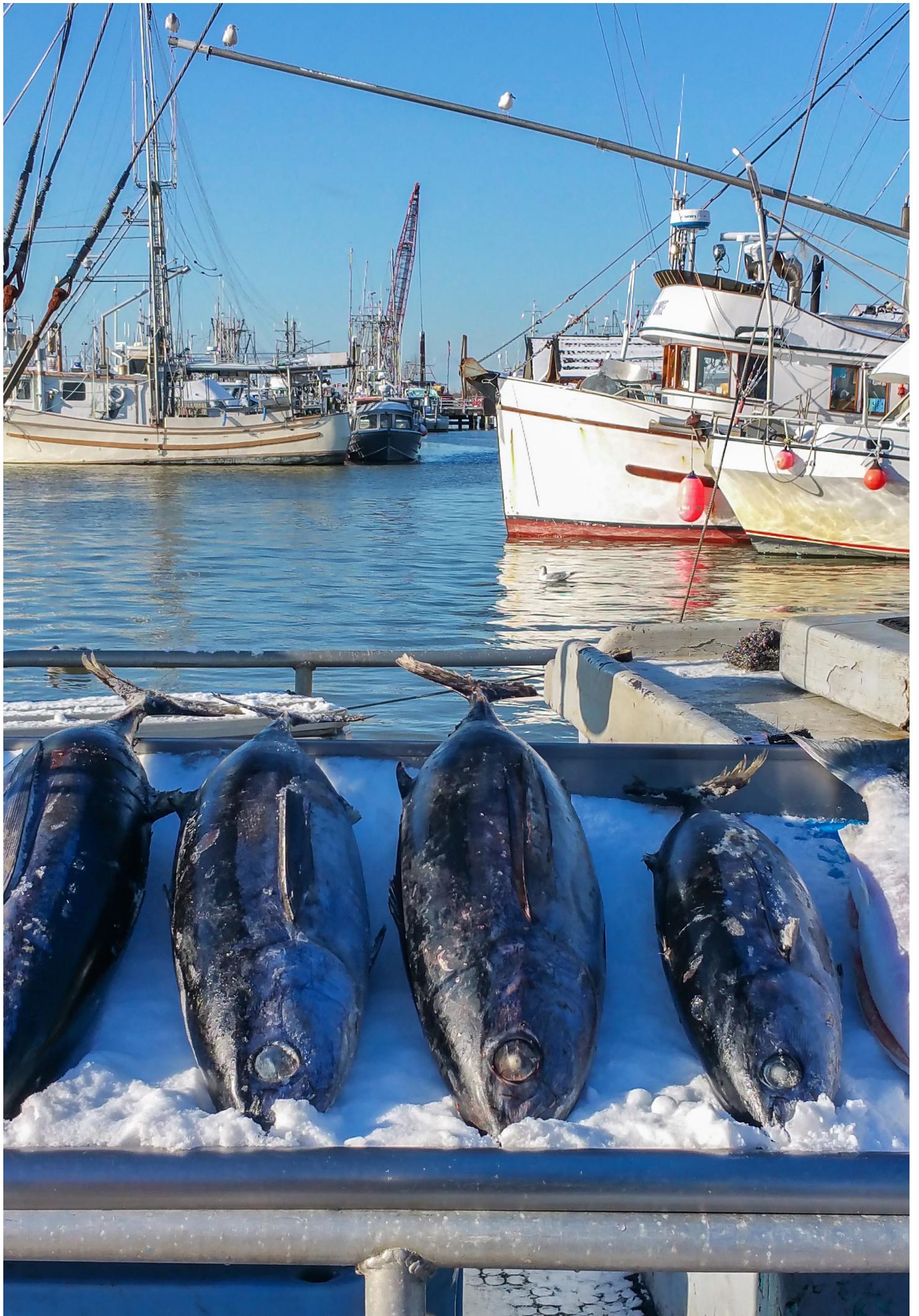
High friction rubber grip suitable for wet conditions.

Safe defined finger guard.

Seamless connection of blade and handle core.

Polished durable Swedish stainless steel blade.

Extremely sharp edge with high edge retention.



## 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 grip 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 that can be sharpened to extreme sharpness together with high edge retention.



**Curved Boning knife 9124 UG**  
Polyamide handle

Flex grade:	Flexible
Blade length:	124 mm
Item No. 10 pcs-box:	128-5257



**Scand. Butcher/Trimming Knife 185 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	183 mm
Item No. 10 pcs-box:	128-5347



**Wide Boning knife 7157 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	128-5847



**Wide Butcher Knife 7145 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	160 mm
Item No. 10 pcs-box:	128-5617



**Wide Boning knife 7153 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	128-6137



**Wide Butcher Knife 7177 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	182 mm
Item No. 10 pcs-box:	128-5627



**Butcher Knife 147S-G2WG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	205 mm
Item No. 10 pcs-box:	1-0147



**Narrow Fillet Knife 8197 UG**  
Polyamide handle

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



**Steak Knife 7253 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	253 mm
Item No. 10 pcs-box:	11182



**Narrow Fillet Knife 9218 UG**  
Polyamide handle

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



**Chef's Knife 4261 UG**  
Polyamide handle

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



**Filleting Knife 8180 UG**  
Polyamide handle

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



**Steak Knife 7305 UG**  
Polyamide handle

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



**Narrow Fillet Knife 9197 UG**  
Polyamide handle

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



**Straight Wide Boning Knife 9130P**  
Propylene handle

Flex grade:	Medium-Flex
Blade length:	128 mm
Item No. 10 pcs-box:	121-5040



**Narrow Fillét Knife 9174P**  
Propylene handle

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



**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 pcs-box:	121-5020



**Narrow Fillét Knife 9151P**  
Propylene handle

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



**Narrow Fillét Knife 9197P**  
Propylene handle

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



**Narrow Fillét Knife 9156P**  
Propylene handle

Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	121-5010



**Wide Fillét Knife 9210P**  
Propylene handle

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



**Narrow Fillét Knife 9160P**  
Propylene handle

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



**Curved Fillét Knife 9154P**  
Propylene handle

Flex grade:	Flexible
Blade length:	156 mm
Item No. 10 pcs-box:	121-5160



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

Flex grade:	Medium-Flex
Blade length:	146 mm
Item No. 10 pcs-box:	121-5165



**Sticking Knife 7160 P**  
Polyamide handle

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



**Bait Knife 9106 UG**  
Polyamide handle

Flex grade:	Stiff
Blade length:	106 mm
Item No. 10 pcs-box:	128-5107



**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





**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 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 Spoon 302 P**

Propylene handle

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



**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



**Roeing and Bleeding 1591 P**

Propylene handle

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



**Narrow Fillet Knife Basic 549**

Propylene handle

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



**Gutting Hook Wide 353 P**

Propylene handle

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



**Fish Slaughter Knife 1030 SP**

Stainless steel blade with propylene handle

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



**Gutting Hook 351 P**

Propylene handle

Flex grade:	Stiff
Blade length:	63 mm
Item No. 10 pcs-box:	11453



**Fish Slaughter 1040 SP**

Stainless steel blade with propylene handle

Flex grade:	Stiff
Blade length:	169 mm
Item No. 10 pcs-box:	1-1040S-P



**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



**Floating Serrated Knife**  
Stainless steel blade with handle of cork.

●

Flex grade:	Stiff -Serrated edge
Blade length:	96 mm
Item No. 15pcs-display:	13131







**Chef's Knife 4216 PG**  
Elastomer handle

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



**Chef's Knife 4171 PG**  
Elastomer handle

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



**Slicing Knife 3305 PG**  
Elastomer handle

●	
Flex grade:	Stiff
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:	Stiff
Blade length:	85 mm
Item No. 10 pcs-box:	138-6820



# Sharpening steels

The longer we can keep and use our knives the 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.



**Sharpening Steel Round P203-10"**  
Propylene handle

●	
Cut:	Regular Cut
Steel length:	250 mm
Item No. 10 pcs-box:	161-5910



**Sharpening Steel Elliptic EP203-12"**  
Propylene handle

●	
Cut:	Regular Cut
Steel length:	309 mm
Item No. 10 pcs-box:	162-5960



**Sharpening Steel Round P203-12"**  
Propylene handle

●	
Cut:	Regular Cut
Steel length:	305 mm
Item No. 10 pcs-box:	161-5920



**Sharpening Steel Elliptic EP203-12" MF**  
Propylene handle

●	
Cut:	Microfine
Steel length:	310 mm
Item No. 10 pcs-box:	162-5961



**Sharpening Steel Round P203-14"**  
Propylene handle

●	
Cut:	Regular Cut
Steel length:	355 mm
Item No. 10 pcs-box:	161-5930



**Sharpening Steel Square P53-10"**  
Propylene handle

●	
Cut:	Polished/Fine
Steel length:	255 mm
Item No. 10 pcs-box:	165-5989



AT  
Live 18

## 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 130 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.



# Contact us

## Address:

Morakniv AB  
Box 407  
SE-792 27 Mora, Sweden

## Visitors address:

Bjäkenbacken 4  
SE-792 95 Mora, Sweden

## Telephone:

+46 250-59 50 00

## Fax:

+ 46 250-59 50 01

## E-mail:

info@morakniv.se  
order@morakniv.se  
sales@morakniv.se

## Our Sales Department

### Sales Director | Nordic

Pia Frick-Larsson  
pia.frick-larsson@morakniv.se

### Area Sales Manager | Europe

Catherine Brochard  
catherine.brochard@morakniv.se

### Area Sales Manager | Eastern Europe & Russia

Tomasz Komornicki  
tomasz.komornicki@morakniv.se

### Area Sales Manager | Germany, Austria, Switzerland, Netherlands, UK & Ireland

Pete Buschmann  
pete.buschmann@morakniv.se

### Key Account Manager | Nordic

Göran Karlsson  
goran.karlsson@morakniv.se

### Area Sales Manager | APAC

Stephen Wong  
stephen.wong@morakniv.se



# Morakniv in media

On our website [www.morakniv.se](http://www.morakniv.se) you can find all the information about 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 you are more than welcome to check it out. 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 Morakniv and Frosts 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 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 in the image bank for suggestions and inspiration.

## Photo Creds

In this catalogue we use, among others, images of the following photographers: Ida Olsson, Håkan Olsén, Anthony Tian, Fredrik Telléus & Andreas Söderlund.

Morakniv | Box 407 | SE-792 27 Mora | Sweden  
Tel +46 250 59 50 00 | Fax +46 250 59 50 01  
info@morakniv.se | www.morakniv.se