

2015



*Knives of
Norway*



Made in Norway



Table of contents

New Algonquin5

New Harding.....5

New Utvær 5

Alden6

Blåfjell.....6

BraKar6

Dokka6

Eggen6

Fiskekniv.....6

Fjellbekk.....6

Fjellkniven7

Folkekniven.....7

Fossekallen.....7

Gaupe.....7

Harmoni.....7

Hellefisk.....7

Helle GT7

Jegermester8

Lappland8

Nying8

Olakniven.....8

Sigmund.....8

Skåla.....8

Speider Gutt8

Speider Pike9

Steinbit.....9

Sylvsteinen9

Symfoni.....9

Taiga.....9

Temagami10

Temagami CA9

Tollekniv9

Tor10

Ulven.....10

Viking.....10

Knifeblades11

Maintenance.....13

Warranty.....14

Accessories.....15



*Once upon a time there
was a small knife factory...*



The Helle knife factory is located only a short distance from the small farm where Steinar and Sigmund Helle first started their fledgling knife business in 1932. This farm was where their father taught them the fine art of forging.

The first factory did not have electrical power and had to rely on rainwater to power the machinery. When the rain fell Steinar and Sigmund had to work fast – up to 36 hours at a time. Today's Helle factory is situated in the village of Holmedal in western Norway. An area surrounded by the raw and rugged beauty of mountains and fjords.

An important milestone for the company was in the 1930's when Steinar cycled 565 kilometres across the mountains from the west coast to Oslo (the capital of Norway) to sell his knives. He only cycled all the way back again once he had sold every last knife. That was the only way to get ahead during the Depression.

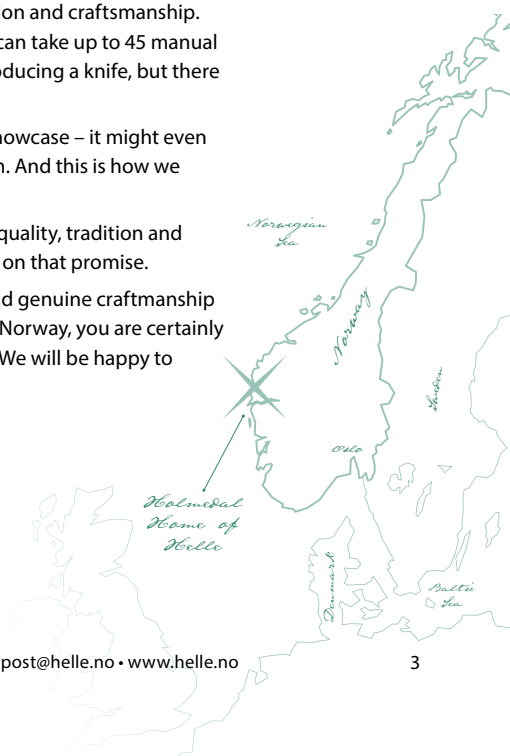
The Helle factory is located in an area where the outdoor lifestyle is ingrained into everyday life. Hiking, hunting, fishing, skiing or a boat trip on the fjord are all part of that lifestyle. This is why we can say that our products are designed with inspiration from nature – that inspiration comes from the way we live.

Today, automated production and vast batches are common for knife manufacturers around the world. We prefer to focus on quality, tradition and craftsmanship. The production of a Helle knife can take up to 45 manual steps. There are shortcuts to producing a knife, but there is only one Helle way.

The factory of today is a great showcase – it might even be mistaken for a living museum. And this is how we intend to keep it.

Helle will always be focused on quality, tradition and craftsmanship. We will not yield on that promise.

If you are interested in knives and genuine craftsmanship and happen to be in our part of Norway, you are certainly encouraged to visit our factory. We will be happy to give you a taste of our history.





*Knives
2015*



Name:	Utvær	Design:	Jesper Voxnaes	Year:	2014	Knife weight:	160 g	Art. No:	600
Blade:	Sandvik 12C27 stainless steel	Thickness:	3,0 mm	Handle:	Curly birch and vulcan fibre	Sheath:	Genuine leather	Sheath weight:	50 g



Name:	Algonquin	Design:	Laura Bombier	Year:	2014	Knife weight:	60 g	Art. No:	78
Blade:	Triple laminated stainless steel	Thickness:	2,8 mm	Handle:	Darkened oak, curly birch and leather	Sheath:	Genuine leather	Sheath weight:	30 g



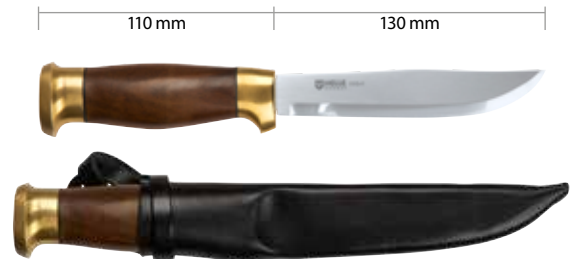
Name:	Harding	Design:	Erling Opstad	Year:	1986	Knife weight:	104 g	Art. No:	99
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm	Handle:	Darkened oak, leather and curly birch	Sheath:	Genuine leather	Sheath weight:	56 g



Name:	Eggen	Design:	Gunnar Lothe	Year:	1998	Knife weight:	120 g	Art. No:	75
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm	Handle:	Curly birch	Sheath:	Genuine leather	Sheath weight:	50 g



Name:	Alden	Weight:	Year:	Art. No:
Design:	Gunnar Lothe	145 g	2009	76
Blade:	Sandvik 12C27 stainless steel		Thickness:	3,0 mm
Handle:	Curly birch and steel plates			
Sheath:	Genuine leather		Weight:	52 g



Name:	Blåfjell	Weight:	Year:	Art. No:
Design:	Helle-design	190 g	2013	26
Blade:	Triple laminated stainless steel		Thickness:	3,1 mm
Handle:	Darkened oak			
Sheath:	Genuine leather		Weight:	52 g



Name:	BraKar	Weight:	Year:	Art. No:
Design:	Gunnar Lothe	135 g	2001	90
Blade:	Triple laminated stainless steel		Thickness:	3,1 mm
Handle:	Curly birch, leather and walnut			
Sheath:	Genuine leather		Weight:	48 g



Name:	Dokka	Weight:	Year:	Art. No:
Design:	Helle-design	130 g	2011	200
Blade:	Triple laminated stainless steel		Thickness:	2,7 mm
Handle:	Curly birch			
Sheath:	Genuine leather		Weight:	38 g



Name:	Fiskekniv	Weight:	Year:	Art. No:
Design:	Helle-design	70 g	1999	62
Blade:	Sandvik 12C27 stainless steel		Thickness:	1,4 mm
Handle:	Birch			
Sheath:	Genuine leather		Weight:	40 g



Name:	Fjellbekk	Weight:	Year:	Art. No:
Design:	Helle-design	104 g	2008	48
Blade:	Triple laminated stainless steel		Thickness:	3,1 mm
Handle:	Walnut			
Sheath:	Genuine leather		Weight:	52 g



Name:	Gaupe	Design:	Helle-design	Year:	2011	Knife weight:	122 g	Art. No:	310
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm	Handle:	Curly birch	Sheath:	Genuine leather	Sheath weight:	55 g



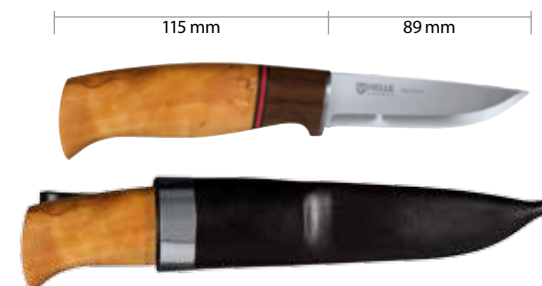
Name:	Fjellkniven	Weight:		Year:		Art. No:	
Design:	Helle-design	112 g		1994		4	
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm				
Handle:	Curly birch						
Sheath:	Genuine leather	Weight:	50 g				



Name:	Folkekniven	Weight:		Year:		Art. No:	
Design:	Helle-design	88 g		1998		80	
Blade:	Sandvik 12C27 stainless steel	Thickness:	3,0 mm				
Handle:	Curly birch						
Sheath:	Genuine leather	Weight:	44 g				



Name:	Fossekalen	Weight:		Year:		Art. No:	
Design:	Helle-design	88 g		2009		49	
Blade:	Triple laminated stainless steel	Thickness:	2,6 mm				
Handle:	Curly birch						
Sheath:	Genuine leather	Weight:	44 g				



Name:	Harmoni	Weight:		Year:		Art. No:	
Design:	Helle-design	102 g		2005		87	
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm				
Handle:	Curly birch and walnut						
Sheath:	Genuine leather	Weight:	42 g				



Name:	Hellefisk	Weight:		Year:		Art. No:	
Design:	Tor Indergaard	64 g		1992		120	
Blade:	Sandvik 12C27 stainless steel	Thickness:	1,3 mm				
Handle:	Cork						
Sheath:	Genuine leather	Weight:	40 g				



Name:	Helle GT	Weight:		Year:		Art. No:	
Design:	Gunnar Lothe	150 g		1997		36	
Blade:	Triple laminated stainless steel	Thickness:	3,2 mm				
Handle:	Curly birch and aluminium fingerstopper						
Sheath:	Genuine leather	Weight:	48 g				



Name:	Sigmund	Design:	Helle-design	Year:	2012	Knife weight:	94 g	Art. No:	77
Blade:	Triple laminated stainless steel	Thickness:	3,0 mm	Handle:	Beech, leather and darkened oak	Sheath:	Genuine leather	Sheath weight:	48 g



Name:	Jegermester	Weight:		Year:		Art. No:	
Design:	Helle-design		140 g		2002		42
Blade:	Sandvik 12C27 stainless steel	Thickness:	2,8 mm	Handle:	Curly birch	Sheath:	Genuine leather
		Weight:	48 g				



Name:	Lappland	Weight:		Year:		Art. No:	
Design:	Ragnar Bull		305 g		1979		70
Blade:	Sandvik 12C27 stainless steel	Thickness:	3,0 mm	Handle:	Birch and brass fittings	Sheath:	Genuine leather
		Weight:	108 g				



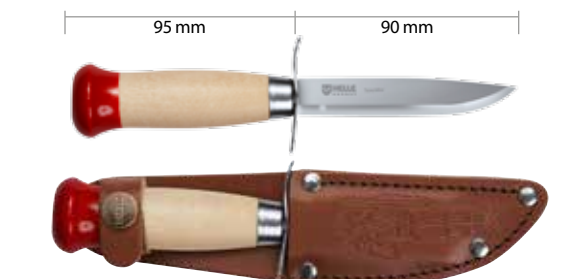
Name:	Nying	Weight:		Year:		Art. No:	
Design:	Tor Indergaard		74 g		1977		55
Blade:	Triple laminated stainless steel	Thickness:	2,7 mm	Handle:	Curly birch	Sheath:	Genuine leather
		Weight:	40 g				



Name:	Olakniven	Weight:		Year:		Art. No:	
Design:	Tor Indergaard		46 g		2013		58
Blade:	Triple laminated stainless steel	Thickness:	2,7 mm	Handle:	Birch	Sheath:	Genuine leather
		Weight:	20 g				



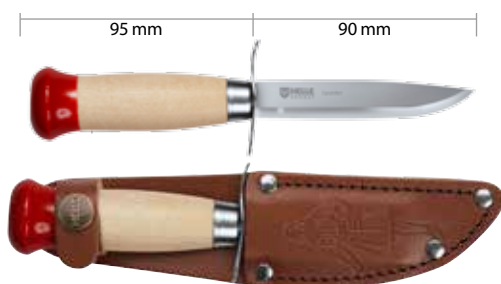
Name:	Skåla	Weight:		Year:		Art. No:	
Design:	Helle-design		130 g		2011		212
Blade:	Sandvik 12C27 stainless steel	Thickness:	2,7 mm	Handle:	Cocobolo	Sheath:	Genuine leather
		Weight:	38 g				



Name:	Speider Gutt	Weight:		Year:		Art. No:	
Design:	Helle-design		56 g		1955		04
Blade:	Sandvik 12C27 stainless steel	Thickness:	2,1 mm	Handle:	Birch	Sheath:	Genuine leather
		Weight:	40 g				



Name:	Sylvsteinen	Design:	Helle-design	Year:	2013	Knife weight:	150 g	Art. No:	44
Blade:	Triple laminated stainless steel	Thickness:	3,2 mm	Handle:	Curly birch and antler	Sheath:	Genuine leather	Sheath weight:	58 g



Name:	Speider Pike	Weight:		Year:		Art. No:	
Design:	Helle-design	56 g		1955		04	
Blade:	Sandvik 12C27 stainless steel	Thickness:	2,1 mm				
Handle:	Birch						
Sheath:	Genuine leather	Weight:	40 g				



Name:	Steinbit	Weight:		Year:		Art. No:	
Design:	Espen Thorup	90 g		1990		115	
Blade:	Sandvik 12C27 stainless steel	Thickness:	1,6 mm				
Handle:	Curly birch						
Sheath:	Genuine leather	Weight:	44 g				



Name:	Symfoni	Weight:		Year:		Art. No:	
Design:	Helle-design	108 g		2002		88	
Blade:	Triple laminated stainless steel	Thickness:	2,7 mm				
Handle:	Curly birch, leather, and antler						
Sheath:	Genuine leather	Weight:	44 g				



Name:	Taiga	Weight:		Year:		Art. No:	
Design:	Helle-design	150 g		2009		92	
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm				
Handle:	Birch						
Sheath:	Genuine leather	Weight:	54 g				



Name:	Temagami CA	Weight:		Year:		Art. No:	
Design:	Les Stroud	155 g		2011		301	
Blade:	Triple laminated carbon steel	Thickness:	3,0 mm				
Handle:	Curly birch						
Sheath:	Genuine leather	Weight:	60 g				



Name:	Tollekniv	Weight:		Year:		Art. No:	
Design:	Helle-design	86 g		1999		61	
Blade:	Sandvik 12C27 stainless steel	Thickness:	3,1 mm				
Handle:	Birch						
Sheath:	Genuine leather	Weight:	36 g				



Name:	Temagami	Design:	Les Stroud	Year:	2011	Knife weight:	155 g	Art. No:	300
Blade:	Triple laminated stainless steel	Thickness:	3,0 mm	Handle:	Curly birch	Sheath:	Genuine leather	Sheath weight:	60 g

105 mm 110 mm



Name:	Viking	Design:	Arne Emil Christensen	Year:	2009	Knife weight:	116 g	Art. No:	96
Blade:	Triple laminated carbon steel	Thickness:	3,7 mm	Handle:	Curly birch	Sheath:	Genuine leather	Sheath weight:	38 g

110 mm 107 mm



Name:	Tor	Weight:	Year:	Art. No:
Design:	Tor Indergaard	122 g	1993	130
Blade:	Triple laminated stainless steel		Thickness:	3,2 mm
Handle:	Curly birch and leather			
Sheath:	Genuine leather		Weight:	44 g

110 mm 107 mm



Name:	Ulven	Weight:	Year:	Art. No:
Design:	Tor Indergaard	122 g	2013	131
Blade:	Triple laminated stainless steel		Thickness:	3,2 mm
Handle:	Curly birch			
Sheath:	Genuine leather		Weight:	44 g

Kniveblades

Create your own knife

You can make your own knife with an original Helle blade - all you need is a block of wood and leather along with tools to create the shape of your handle and making the sheath.

View further instructions on our website.



125 mm		130 mm	
Blade:	BraKar	Art. No:	#90
Material: Triple laminated stainless steel			
Length:	255 mm	Weight:	78 g
		Thickness:	3,1 mm

108 mm		97 mm	
Blade:	Fjellmann	Art. No:	#52
Material: Triple laminated stainless steel			
Length:	205 mm	Weight:	55 g
		Thickness:	3,0 mm

95 mm		70 mm	
Blade:	Fjording	Art. No:	#50
Material: Triple laminated carbon steel			
Length:	165 mm	Weight:	36 g
		Thickness:	3,0 mm

120 mm		87 mm	
Blade:	Folkekniven	Art. No:	#80
Material: Sandvik 12C27 stainless steel			
Length:	207 mm	Weight:	45 g
		Thickness:	3,0 mm

125 mm		122 mm	
Blade:	GT	Art. No:	#36
Material: Triple laminated stainless steel			
Length:	247 mm	Weight:	85 g
		Thickness:	3,2 mm

120 mm		98 mm	
Blade:	Harding	Art. No:	#99
Material: Triple laminated stainless steel			
Length:	219 mm	Weight:	55 g
		Thickness:	3,1 mm

136 mm		122 mm	
Blade:	Hellefisk	Art. No:	#120
Material: Sandvik 12C27 stainless steel			
Length:	258 mm	Weight:	33 g
		Thickness:	1,3 mm

116 mm		138 mm	
Blade:	Jegermester	Art. No:	#42
Material: Sandvik 12C27 stainless steel			
Length:	254 mm	Weight:	80 g
		Thickness:	2,8 mm

130 mm		215 mm	
Blade:	Lappland	Art. No:	#70
Material: Sandvik 12C27 stainless steel			
Length:	345 mm	Weight:	186 g
		Thickness:	3,0 mm

95 mm		70 mm	
Blade:	Nying	Art. No:	#55
Material: Triple laminated stainless steel			
Length:	165 mm	Weight:	30 g
		Thickness:	2,7 mm

114 mm		90 mm	
Blade:	Odel	Art. No:	#15
Material: Triple laminated stainless steel			
Length:	204 mm	Weight:	44 g
		Thickness:	2,6 mm

95 mm		57 mm	
Blade:	Olakniven	Art. No:	#56
Material: Triple laminated stainless steel			
Length:	152 mm	Weight:	25 g
		Thickness:	2,2 mm

100 mm		71 mm	
Blade:	Polar	Art. No:	#160
Material: Triple laminated stainless steel			
Length:	171 mm	Weight:	30 g
		Thickness:	2,5 mm

59 mm		90 mm	
Blade:	Speiderkniven	Art. No:	#04
Material: Sandvik 12C27 stainless steel			
Length:	149 mm	Weight:	29 g
		Thickness:	2,5 mm

116 mm		161 mm	
Blade:	Steinbit	Art. No:	#115
Material: Sandvik 12C27 stainless steel			
Length:	277 mm	Weight:	32 g
		Thickness:	1,6 mm

78 mm		90 mm	
Blade:	Symfoni	Art. No:	#88
Material: Triple laminated stainless steel			
Length:	168 mm	Weight:	40 g
		Thickness:	2,7 mm

115 mm		115 mm	
Blade:	Temagami	Art. No:	#300
Material: Triple laminated stainless steel			
Length:	230 mm	Weight:	107 g
		Thickness:	3,0 mm

112 mm		110 mm	
Blade:	Tollekniv	Art. No:	#1s
Material: Sandvik 12C27 stainless steel			
Length:	222 mm	Weight:	58 g
		Thickness:	3,1 mm

110 mm		77 mm	
Blade:	Turmann	Art. No:	#51
Material: Triple laminated stainless steel			
Length:	187 mm	Weight:	43 g
		Thickness:	3,0 mm

108 mm		92 mm	
Blade:	Veidemann	Art. No:	#53
Material: Triple laminated stainless steel			
Length:	200 mm	Weight:	49 g
		Thickness:	3,0 mm

114 mm		111 mm	
Blade:	Viking	Art. No:	#96
Material: Triple laminated carbon steel			
Length:	225 mm	Weight:	73 g
		Thickness:	3,7 mm

75 mm		83 mm	
Blade:	Wind	Art. No:	#180
Material: Triple laminated stainless steel			
Length:	158 mm	Weight:	40 g
		Thickness:	3,0 mm



*We have come a long
way since 1932...*

and our journey continues.



Follow our African adventure in 2015.



How to keep the Helle performance and appearance

Maintenance

Helle knives are designed to retain their sharpness for a long time and to be a lifelong outdoors companion. It is still important to take care of your knife and its sheath.

The Handle. Dry the handle with a soft cloth if wet and wax occasionally.

The Sheath. The leather needs to be impregnated occasionally with colourless impregnation agent (grease or wax) to keep supple. Dry the sheath carefully in room temperature if it becomes wet.

The Blade. Wipe the blade with a softer cloth if wet and treat with grease occasionally.

Sharpening

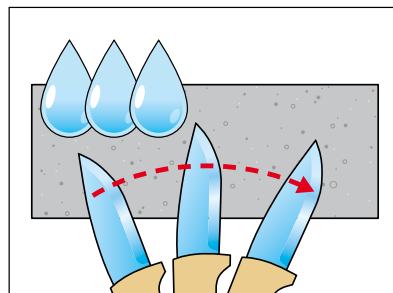
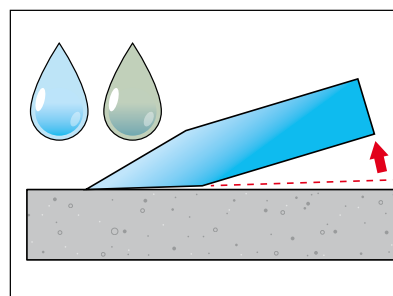
Use a diamond tool or a whet-stone for sharpening. Place the knife bevel flat to the sharpening tool and work the entire blade.

Work one side until you can feel a slight burr on the opposite side. Switch side and repeat the procedure until you feel the burr on the first side. You have now established an edge.

Remove the burr by stroking both sides of the blade gently over the sharpening tool as if cutting very thin slices. Keep the bevel flat towards the sharpener and move from side to side until the burr is gone.

If the blade is very dull or damaged, use a fine-grained grindstone and plenty of water to sharpen until you have a raw edge. Use a generous portion of cooling liquid and never sharpen on a dry stone.

A hot-ground edge loses its heat treatment and ruins the blade.





Lifetime Warranty

The wild mountains, fjords and open seas combined with the knowhow of generations of outdoorsmen are the inspiration for our designs. Each knife is designed with a specific task in mind.

The purpose of a specific knife may be to replace one or two other tools. Or, its mission might be to serve as the best fishing knife around. Some knives may whittle while others will skin. Of course, this does not mean that Helle knives are plain and unaesthetic – our knives feel as good in your hand as they are beautiful to the eye.

We make honest knives

One may argue that everybody who works at Helle is also a member of the R&D department. We all live in the rugged Norwegian mountains and fjords, and we actually use the knives that we make.

None of us would accept a knife that does not work as intended or a knife with some superfluous gimmick.

To make a Helle knife both the designer and the craftsman needs to understand and appreciate how a knife should work in real life.

Helle Quality

Skilled specialists take pride in making the Helle brand synonymous with quality. A Helle knife goes through up to 45 different manual operations before it is finally inspected and approved.

Look closely and you will see that no two Helle knives are alike; they are all handcrafted and unique.

We use only selected natural materials that we know will perform as intended. If you treat the knife right it will be your life-long companion on all your outdoor adventures.

Choose the right Helle knife for the task and it will not let you down. You can rely on our experience and drive to deliver the most honest knives around.

Warranty

Helle lifetime warranty protects our customers against production defects. Defects due to production errors or material failure will be repaired by A/S Helle Fabrikker or replaced.

Damage caused by incorrect use or improper care give no grounds for compensation.
(Please refer to the section of this brochure dealing with maintenance).

Accessories

To help tell the story of Helle, we asked our skilled craftsmen to develop some accessories based on the materials that they use on a daily basis. They liked the idea and these accessories are what they came up with.



Name:	Knife bag	Weight:	Year:	Art. No:
Design:	Helle-design	425 g	2013	701
Material:	Genuine leather	Width:	320 mm	
Info:	Keep your knives in a beautiful knife holster. Holds 6 knives.	Height:	450 mm	



Name:	Key-ring	Weight:	Year:	Art. No:
Design:	Helle-design	10 g	2013	704
Material:	Genuine leather	Width:	18 mm	
Info:	Keep your home keys on a Helle key ring.	Height:	85 mm	



Name:	Coasters	Weight:	Year:	Art. No:
Design:	Helle-design	12 g	2013	702
Material:	Genuine leather	Width:	80 mm	
Info:	Don't let the whisky leave a trace, on the table.	Height:	3 mm	



Name:	Leather square	Weight:	Year:	Art. No:
Design:	Helle-design	205 g	2013	705
Material:	Genuine leather	Width:	323 mm	
Info:	A leather square with stamped Helle logo for sheath making or decoration.	Height:	326 mm	



Name:	Steel sample	Weight:	Year:	Art. No:
Design:	Helle-design	21 g	2013	703
Material:	Triple laminated stainless steel	Width:	55 mm	
Info:	A steel sample which shows a cross section of the heat treated laminated Helle steel.	Height:	13 mm	



Name:	Harding (partly finished)	Weight:	Year:	Art. No:
Design:	Helle-design	154 g	2013	801
Material:	Triple laminated stainless steel	Width:	210 mm	
Info:	A Helle Harding before we start shaping the handle.	Height:	50 mm	



The beauty of the mountains and the fjords of western Norway surround the Helle knife factory.

All over the world automated production and vast batches are common, but this is not the case at Helle. We prefer to do things our own way.

We still focus on tradition and craftsmanship in our production of high quality knives. At Helle we are convinced that it is impossible to replace the skilful hands of a true craftsman.

The factory location has in many ways influenced the design and quality of our products. The knives are designed to withstand the challenges provided by the Norwegian outdoors. That's why a Helle knife is not only made in Norway, it is also made by Norway.



A/S HELLE FABRIKKER

N-6982 Holmedal, Norway • Tel.: (+47) 57 73 35 00 • Fax: (+47) 57 73 35 11
E-Mail: post@helle.no • www.helle.no



Made in Norway