

2018



*Knives of
Norway*



Made in Norway



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Guess what year...



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.

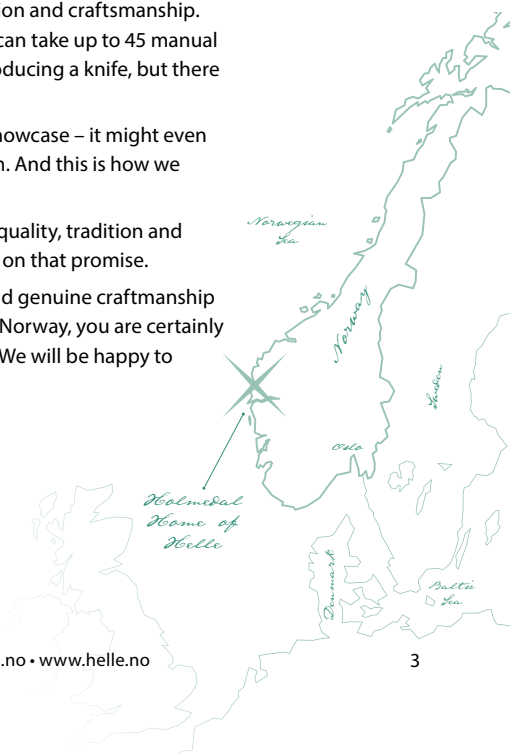
The Helle factory is located in an area where the outdoor lifestyle is ingrained into everyday life. Hiking, hunting, fishing, skiing or a boat trip on the fjord are all part of that lifestyle. This is why we can say that our products are designed with inspiration from nature – that inspiration comes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





An ongoing adventure





The Helle product development is a global experience. The knives are refined in the field, in a hands-on way that connects the Holmedal workshop with the wilderness of the world.

While some brands need to fabricate their connection to the real world, this has never been the case for Helle. Quite the opposite, actually. There are times when we have to emphasize that the image is true and not manufactured for marketing purposes.

The adventure has always been the very backbone of everything within the Helle expression. Put in context, even Steinar's 565 kilometre bicycle ride in the 1930's, is what you'd expect.

The progress has never stopped, but rather taken many different shapes during the long existence of the company.

The Helle philosophy is sprung out of the everyday life in Holmedal, Norway. Fishing in the sea and the fjords or hiking in the mountains is nothing extraordinary here. Of course, this close to nature way of living requires high-performance equipment, tools that can be trusted like a life-long companion.

With this in mind, the distance between Scandinavia and other scenarios where Helle knives are being used is not that far.

The close connection to wilderness translates well to other parts of the world. Like e.g. the co-exhibition with Les Straud in Transylvania, where the Survivorman Måndra was developed.

The same goes for the big 2014 adventure, when Helle joined forces with the Voetspore team during the Great Rift Valley Expedition. This journey took them from South Africa to Kenya – through Zimbabwe, Mozambique, Malawi, Tanzania, Zambia and Botswana.

While different territories equal different challenges, the need for high quality equipment is always crucial when leaving modern life necessities behind. Being a part of the adventure, on whatever latitude or altitude, the Helle product development connects the workshop in Holmedal with all the adventurers of the world.



Bleja



Name:	Bleja	Design:	Helle-design	Year:	2017	Knife weight:	150 g	Art. No:	625
Blade:	Triple laminated stainless steel	Thickness:	2,7 mm	Handle:	Curly birch wood	Sheath:	Genuine leather	Sheath weight:	38 g

Trofé



Name:	Trofé	Design:	Helle-design	Year:	2018	Knife weight:	114 g	Art. No:	85
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm	Handle:	Darkened oak, leather, staghorn and curly birch	Sheath:	Genuine leather	Sheath weight:	40 g

130 mm 105 mm



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			

130 mm 69 mm



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

104 mm 87 mm



Name:	Arv	Weight:		Year:		Art. No:	
Design:	Helle-design	88 g		2016		14	
Blade:	Triple laminated stainless steel		Thickness:	2,6 mm			
Handle:	Birch, staghorn and leather						
Sheath:	Genuine leather		Weight:	26 g			

128 mm 126 mm



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			

120 mm 129 mm



Name:	Didi Galgalu	Weight:		Year:		Art. No:	
Design:	Voetspore	193 g		2015		610	
Blade:	Sandvik 12C27 stainless steel		Thickness:	3,0 mm			
Handle:	African Kiaat and Vulcanfibre						
Sheath:	Genuine leather		Weight:	57 g			

117 mm 84 mm



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			

110 mm 101 mm



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

127 mm 68 mm



Name:	Fire	Weight:		Year:		Art. No:	
Design:	Hareide Des.Mill	122 g		2004		190	
Blade:	Triple laminated stainless steel		Thickness:	3,1 mm			
Handle:	Curly birch						
Sheath:	Genuine leather		Weight:	40 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:	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			



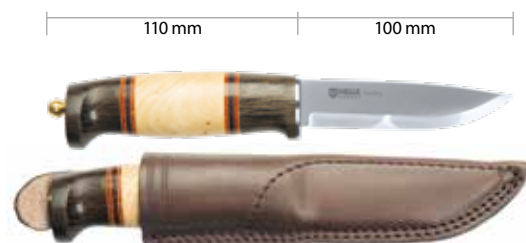
Name:	Folkekniven	Weight:		Year:		Art. No:	
Design:	Helle-design	88 g		1998		80	
Blade:	Sandvik 12C27 stainless steel		Thickness:	3,0 mm			
Handle:	Curly birch						
Sheath:	Genuine leather		Weight:	44 g			



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



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

130 mm 123 mm



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

110 mm 135 mm



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

125 mm 214 mm



Name:	Lapland	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

80 mm 69 mm



Name:	Måndra	Weight:	Year:	Art. No:
Design:	Les Stroud	70 g	2015	620
Blade:	Triple laminated stainless steel		Thickness:	2,6 mm
Handle:	Curly birch and vulcan fibre			
Sheath:	Genuine leather		Weight:	

90 mm 70 mm



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

107 mm 88 mm



Name:	Saga Siglar	Weight:	Year:	Art. No:
Design:	Arne Emil Christensen	97 g	2016	102
Blade:	Triple laminated carbon steel		Thickness:	3,7 mm
Handle:	Curly birch			
Sheath:	Genuine leather		Weight:	32 g


107 mm 107 mm



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

100 mm 90 mm



	Name:	Speider	Weight:	Year:	Art. No:
	Design:	Tor Indergaard	70 g	1989	05
	Blade:	Sandvik 12C27 stainless steel		Thickness:	2,6 mm
	Handle:	Birch			
	Sheath:	Genuine leather		Weight:	35 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			



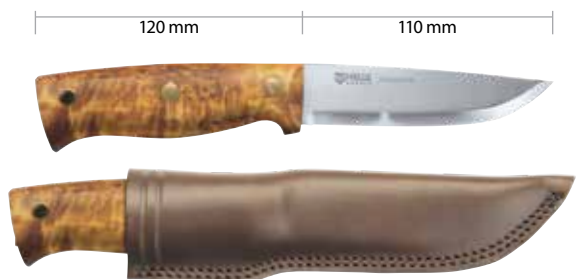
Name:	Sylvsteinen	Weight:		Year:		Art. No:	
Design:	Helle-design	150 g		2013		44	
Blade:	Triple laminated stainless steel		Thickness:	3,2 mm			
Handle:	Curly birch and antler						
Sheath:	Genuine leather		Weight:	58 g			



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	Weight:		Year:		Art. No:	
Design:	Les Stroud	155 g		2011		300	
Blade:	Triple laminated stainless steel		Thickness:	3,0 mm			
Handle:	Curly birch						
Sheath:	Genuine leather		Weight:	60 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:	2,1 mm			
Handle:	Birch						
Sheath:	Genuine leather		Weight:	36 g			



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




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

Kniveblade


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	


85 mm	65 mm
Blade: Måndra	Art. No: #620
Material: Triple laminated stainless steel	
Length: 150 mm	Weight: 52 g
Thickness: 2,6 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	



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: Triple laminated 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	




110 mm	110 mm
Blade: Utvær	Art. No: #600
Material: Sandvik 12C27 stainless steel	
Length: 220 mm	Weight: 120 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	



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

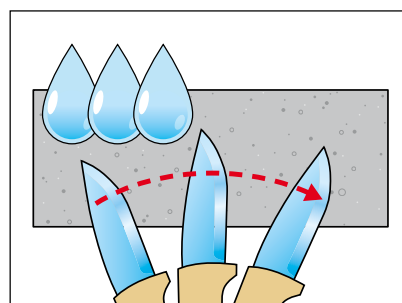
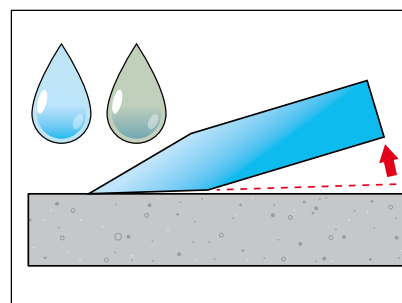
Use a diamond tool or a whet-stone for sharpening. Place the knife bevel flat to the sharpening tool and work the entire blade.

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.





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.

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.

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.



CONTACT

orders@yandm.ca tel: 416 626 1919
248 North Queen St. Etobicoke, ON M9C 4Y1
CANADA



A/S HELLE FABRIKKER

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



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