



HELLE
NORWAY



Knives of 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.

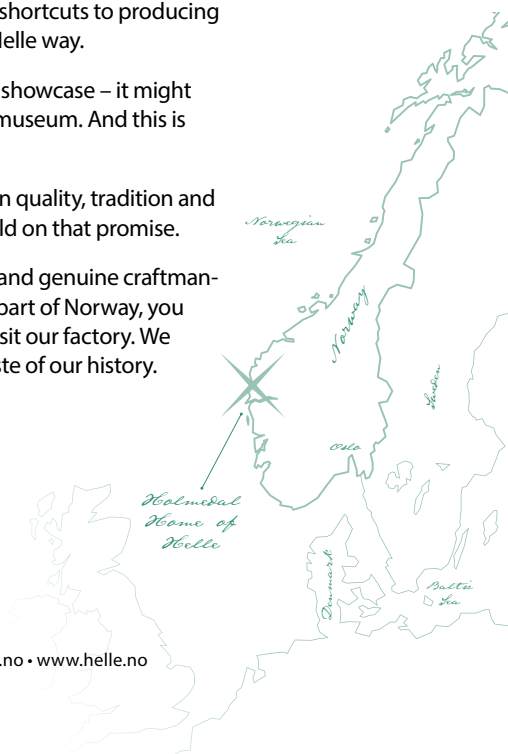
The Helle factory is located in an area where the outdoor lifestyle is ingrained into everyday life. Hiking, hunting, fishing, skiing or a boat trip on the fjord are all part of that lifestyle. This is why we can say that our products are designed with inspiration from nature – that inspiration comes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

Wabakimi

The third in a series of Helle knives designed with Les Stroud, the Wabakimi combines Helle's 85 years crafting traditional Scandinavian knives with Stroud's mastery of primitive skills.

The latest addition is a medium sized, well-balanced knife small enough for hip carry, yet amply sized to make precise cutting and long carving sessions comfortable and efficient.

The new knife fits between the larger, best selling Temagami (2010), a practical wilderness knife, and the light and compact Måndra (2017) neck knife.

The Wabakimi combines the advantages of the Temagami's ergonomic handle and long, pointed blade with the Måndra's rounded shape. Featuring a three-quarter, partial tang reinforced with two robust pins, the handle is made from curly birch wood with a lanyard hole and a 3.3-inch drop point blade using Helle's renowned triple laminated steel.



Name:	Wabakimi	Design:	Les Stroud	Year:	2018	Knife weight:	135 g	Art. No:	630
Blade:	Triple laminated stainless steel	Thickness:	3,0 mm	Handle:	Curly birch	Sheath:	Genuine leather	Sheath weight:	38 g





Alden

The Alden is named after the island Alden. Alden is still an important landmark for Fishermen coming home from the sea. The island is situated just of the coast from where the Helle factory is situated.

The Alden has a non-laminated stainless steel blade (12C27) and curly birch handle with stainless steel fittings towards the blade. It has a small and useful finger guard to fit in a pouch style sheath.

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



Algonquin

A beautiful and stout knife, the Algonquin is designed for self-reliance and freedom in the wild whether traversing from jungle to tundra or just sitting around the campfire with friends.

Handmade in Norway using darkened oak, curly birch and red leather inserts, the handle shape features a slight pommel at the end, as well as a small finger guard and thumb notch for maximum dexterity and superior handling. The 69 mm blade is made with Helle's triple laminated stainless steel for unparalleled strength, sharpness and corrosion protection.

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



104 mm
87 mm

Arv

Handcrafted using traditional methods that have been passed down for generations, the Arv Knife is worthy of inheritance.

A versatile lifelong companion, the Arv dispatches cutting tasks with ease. Featuring a drop point blade made of Helle's renowned triple laminated stainless steel with a razor sharp Scandinavian grind and natural materials curly birch wood, antler and leather. The deeply contoured wooden handle provides positive control for detailed projects like carving. Each knife comes with a Nordic style sheath made of rich tanned leather.

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



117 mm
85 mm

Bleja

The Bleja has been in development for over 3-years, taking time to perfect a new locking mechanism with full liners for a strong and reliable utility folder.

All the standard features of a Helle fixed blade are tucked into this compact yet robust mid-sized utility knife for everyday carry. Featuring a drop point blade made of Helle's renowned triple laminated stainless steel with a razor sharp Scandinavian grind and natural curly birch wood. The countered, slim handle yields positive control for carving.

Name:	Bleja	Art. No:	625
Design:	Helle-design		
Weight:	130 g	Year:	2017
Handle:	Curly birch		
Blade:	Triple laminated stainless steel	Thickness:	2,7 mm
Sheath:	Genuine leather	Weight:	38 g



120 mm

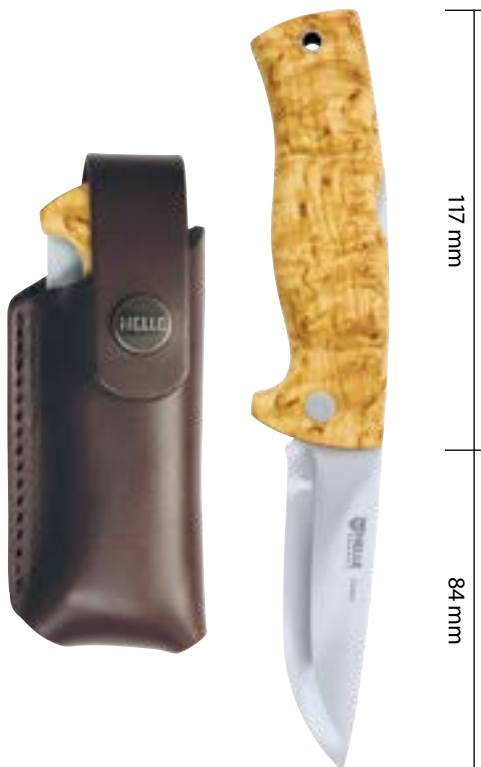
129 mm

Didi Galgalu

Designed in collaboration with the Voetspore team of South Africa. A knife designed to withstand the hardships of transcontinental journeys of Africa.

Named after the Didi Galgalu Desert in Northern Kenya, seen by many as the last frontier of Africa. The Didi Galgalu utilizes a full tang construction. Three rivets reinforce the African Kiaat wood handle. Blade thin enough to perform as a knife should when cutting or carving. The Scandinavian ground blade, genuine leather sheath, and Kiaat-wood handle assure Helle's renowned rugged beauty.

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



117 mm

84 mm

Dokka

The Dokka knife is a classic all-purpose folding knife and in fact the first Helle designed folding knife ever produced.

It has a beautiful curly birch handle hiding the integrated steel liners. It is also one of a kind since it has the unique triple laminated stainless steel blade made by Helle.

The Dokka comes with a genuine leather pouch with an integrated belt loop.

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



Eggen

The Eggen is one of our most used all-round outdoor knives.

It is a stout hunting knife with a drop point blade of triple laminated stainless steel. The substantial curly birch handle is shaped to form a finger guard. It gives a solid feel in the hand and is comfortable for both medium and large hands.

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



Fire

The Fire was the first full tang knife produced in the Helle Factory.

The blade is our triple laminated stainless steel to give an extraordinary edge. The one piece handle on Fire wraps around the lower part of the tang leaving it only visible on the upper surface of the handle. This protects your fingers when used in cold weather. The stout blade has the typical working shape of farm and shipboard knives. The sheath has a snap style retaining strap and comes with a belt loop.

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





Fiskekniv

The Fiskekniv is a basic fishing knife Norwegian style.

It has a polished non-laminated stainless steel blade (Sandvik 12C27). The handle is smoothly sanded and has a mellow finish. It comes with a slotted leather sheath for safe carry.

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



Fjellkniven

The Fjellkniven is a traditional all-purpose belt knife.

This highly polished laminated stainless steel blade is shaped for every day chores. The comfortable grip is shaped to keep your hands off the blade. It comes with the traditional pouch style sheath that does not require a keeper strap.

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



Folkekniven

The Folkekniven is a smaller utility knife for every day use.

It has a blade made of non-laminated stainless steel (Sandvik 12C27). With its curly birch handle and a straight forward leather sheath this is an every mans knife for every day chores.

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



Fossekalen

Fossekalen is named after Norway's "national" bird.

The knife is well shaped for all around use. The blade is made of triple laminated stainless steel. The knife comes with a snap type leather sheath.

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



115 mm

107 mm

Gaupe

Gaupe is the Norwegian word for Lynx. This all purpose outdoor knife sits comfortable in the hand with a slight finger guard.

It's triple laminated stainless steel blade offers extraordinary sharpness. The knife sheath is a traditional Scandinavian design with the Lynx footprint as decoration.

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



110 mm

100 mm

Harding

The Harding is a traditional barrel handle hunting knife.

The beautiful, warm handle is made from curly birch and darkened oak separated by layers of leather. It has a full length tang. The blade is made of razor sharp triple laminated stainless steel. It comes with an embossed leather sheath with a handle butt retainer. A knife you will treasure.

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



115 mm

107 mm

Harmoni

The Harmoni is a part of a series of Helle knives done in a contemporary style.

The blade is made of triple laminated stainless steel with a handle of curly birch and walnut with leather spacers. There is a small guard on the handle providing security. It comes with a pouch type sheath reinforced with a metal band without any need for snaps or straps to securely hold the knife.

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



124 mm

123 mm

Helle GT

Helle GT is a knife with a substantial guard. It is a big knife, but the lack of pommel and the use of aluminum for the guard keeps the weight down.

It is an excellent choice for those who like a fairly big knife with a guard. The blade is made of triple laminated stainless steel. The knife comes with a snap type leather sheath.

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



Hellefisk

Hellefisk is a straight-forward fishing knife with a cork handle. The stainless blade of Sandvik 12C27 steel is thin and rather stiff.

The traditional sheath hangs from a thong. The knife weighs less than 2 ounces and it floats if it is lost overboard.

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

Jegermester

The Jegermester is intended for the butchering of big game.

The blade is thin made of 12C27 steel a steel that offers excellent edgeholding and sharpness. The knife comes with a pouch sheath. The handle is substantial with an attractive brass guard.

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



Lappland

This knife is the all-purpose camp knife of the Sami people; some may add it to the category of a baby machete, quite hefty in the hand.

The Sami people use them in their daily mobile life. This is a big knife with a non-laminated steel blade. The blade is fairly thin for effective slicing.

The handle is made of birch with brass fittings. The Lappland comes with a traditional Scandinavian style leather sheath where the knife sits deep and secure.

Name:	Lappland	Art. No:	70
Design:	Ragnar Bull		
Weight:	130 g	Year:	1979
Handle:	Birch and brass fittings		
Blade:	Sandvik 12C27 stainless steel	Thickness:	3,0 mm
Sheath:	Genuine leather	Weight:	108 g





Mândra

Designed in collaboration with Les Stroud, a.k.a. "Survivorman", the new Mândra neck knife was tested and refined on location in Romania.

The final touches during the development of Mândra, meaning "proud", were carried out in the raw, remote and overwhelmingly beautiful country of Romania – alongside the shooting of the latest Survivorman episodes. A triple laminated stainless steel blade and a handle of curly birch and vulcan fibre indicate the effort behind this brand new neck knife, accompanied with a genuine leather sheath.

Name:	Mândra	Art. No:	620
Design:	Les Stroud		
Weight:	70 g	Year:	2015
Handle:	Curly birch and vulcan fibre		
Blade:	Triple laminated stainless steel	Thickness:	2,6 mm
Sheath:	Genuine leather	Weight:	40 g

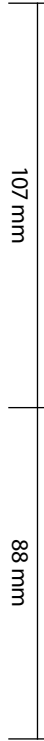


Nying

The Nying is a Helle classic, short and stubby. The handle is generously proportioned to give a good grip even when your hands are cold.

The attractive leather sheath has a distinctive cutout. It is fitted with a keeper strap, which engages a stud on the pommel, and a suspension thong. The Nying won an award for classic Nordic design.

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

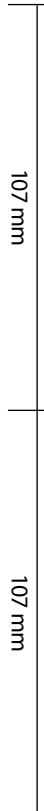


Saga Siglar

Helle is proud to release the Saga Siglar Knife based on the historical Viking utility knife design originally sold to help finance Ragnar Thorseth's round the world voyage in 1983.

Like its brother the Viking, the Saga Siglar is a replication of a historical Viking utility knife from the ninth century. In 1983, Norwegian explorer Ragnar Thorseth approached Helle to create a knife that would help raise funds to finance a trip around the world in a hand-built replica of a 1000-year-old wooden Viking long ship. Helle was tasked with re-creating a Viking age belt knife that would match the craftsmanship and historical significance of the ship.

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



Sigmund

The Sigmund anniversary knife is a little bit more than the ordinary and it has quite a story to tell.

Designed by two generations of Helle men. Knife-blade designed by Sigmund Helle in the beginning of the 1930's and its handle by his son Torodd in 2012. Representing 80 years of tradition.

The Sigmund knife is a classic all-purpose knife. Its beautiful handle made out of stacked pieces of wood mixed with leather spacers gives the knife personality and the triple laminated stainless steel blade will offer extraordinary sharpness. The Sigmund knives comes with a genuine leather sheath out of the ordinary.

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



Speider

All the standard features of a Helle fixed blade are tucked into this compact yet robust mid-sized utility knife for everyday carry.

Featuring a drop point blade made of Helle's renowned triple laminated stainless steel with a razor sharp Scandinavian grind and natural curly birch wood. The countered, slim handle yields positive control for carving.

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



Steinbit

The Steinbit is a fillet knife with a thin flexible blade of non-laminated stainless steel (Sandvik 12C27).

The nicely curved wood handle feels good in the hand. It is supplied with a Nordic style sheath.

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



110 mm

135 mm

Sylvsteinen

The Sylvsteinen is a new classic. Designed with the shape of the much appreciated Jegermester knife. The blade is large enough for a camp knife or butchering. The blade is made of our famous laminated stainless steel.

The handle is curly birch with an antler inserts. It is sized for average or slightly larger hands. It comes with the traditional pouch style sheath.

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



124 mm

126 mm

Taiga

The Taiga is a big working knife suited for larger hands. The handle of colored birch is well shaped for a comfortable grip.

It is a big knife with a blade of triple laminated stainless steel. Even for a big knife it does not feel cumbersome. It comes with a traditional pouch sheath with a belt loop.

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



Temagami

A wilderness knife, updated design 2012.

The semi-full tang provides the extra strength associated with bushcraft knives. The tang is exposed on the top and pommel end, but is covered by the wood of the handle on the finger side. This protects the fingers from direct contact with the steel in cold weather. The drop point style blade is made of triple laminated stainless steel that provides excellent edge holding toughness and ease for sharpening. The handle has a bit of a finger guard to help keep your hand off the edge when slippery. The handle shape on the updated version of the Temagami allows a better control of the knife when holding in more positions. The Temagami comes with a Scandinavian style pouch sheath retaining the knife securely without the need for snaps or straps.

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



Temagami CA

A wilderness knife, updated design 2012.

The semi-full tang provides the extra strength associated with bushcraft knives. The tang is exposed on the top and pommel end, but is covered by the wood of the handle on the finger side. This protects the fingers from direct contact with the steel in cold weather. The drop point style blade is made of triple laminated stainless steel that provides excellent edge holding toughness and ease for sharpening. The handle has a bit of a finger guard to help keep your hand off the edge when slippery. The handle shape on the updated version of the Temagami allows a better control of the knife when holding in more positions. The Temagami comes with a Scandinavian style pouch sheath retaining the knife securely without the need for snaps or straps.

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



Tollekniv

The Tollekniv is an all-purpose belt knife. The blade is made of Sandvik 12C27 stainless steel that provides excellent edge holding and sharpness.

The handle is smoothly sanded and has a mellow finish. It comes with a slotted leather sheath. This is about all the knife anyone needs.

Name:	Tollekniv	Art. No:	61
Design:	Helle-design		
Weight:	86 g	Year:	2011
Handle:	Birch		
Blade:	Sandvik 12C27 stainless steel	Thickness:	2,1 mm
Sheath:	Genuine leather	Weight:	36 g



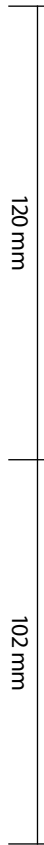
Trofé

A true Norwegian style outdoor knife, embodying 85 years of the brand's history and tradition.

The 4.3-inch curved handle is made using natural materials like darkened oak, staghorn and curly birch wood. While elegant, the Trofé is a hefty knife with a distinct Scandinavian grind for a razor sharp edge that is easy to maintain. Made using Helle's renowned triple laminated stainless steel, the 3.5-inch drop point blade holds an exceptional edge. Each knife comes with a stitched leather sheath.

All the standard features of a Helle fixed blade are tucked into this compact yet robust mid-sized utility knife for everyday carry. Featuring a drop point blade made of Helle's renowned triple laminated stainless steel with a razor sharp Scandinavian grind and natural curly birch wood. The countered, slim handle yields positive control for carving.

Name:	Trofé	Art. No:	85
Design:	Helle-design		
Weight:	114 g	Year:	2018
Handle:	Darkened oak, leather, staghorn and curly birch		
Blade:	Triple laminated stainless steel	Thickness:	3,0 mm
Sheath:	Genuine leather	Weight:	40 g



Utvær

Named for the westernmost group of islands where Norway meets the North Sea.

The Utvær features a strong, full tang construction, ample curly birch handle and 4-inch blade of Sandvik 12C27 steel. The drop point Scandinavian ground blade, leather sheath, and curly birch wood handle characterize Helle's renowned strength, functionality and beauty.

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



Viking

The Viking is a revision of a Helle classic that was produced as part of a fund-raiser for an around-the-world- cruise of a Viking longship. The knife is notable not only for it's historical interest, but also as an excellent all around utility knife.

The blade is rather thick and made of laminated carbon steel. The black finish of the heat treatment is left on the sides for rustic look. The tang of the blade is peened over a diamond shaped washer. The handle is subtly shaped for comfort and control with a variety of grips. It comes with the traditional sheath that hangs from a thong.

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



#helleknives



Temagami CA • Jay Cyluck



Wabakimi • Camilla Nilsen



Wabakimi
Anthony Awaken • @anthonyawaken



Algonquin
Steven Clarke • @backcountry_king



Harmoni • Lisbet Norris



Trofé • Anthony Awaken • @anthonyawaken



Arv • Camilla Nilsen



Lapland • Jay • @alwayspackedadventures



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



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



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



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



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



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



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



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



130 mm	215 mm
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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

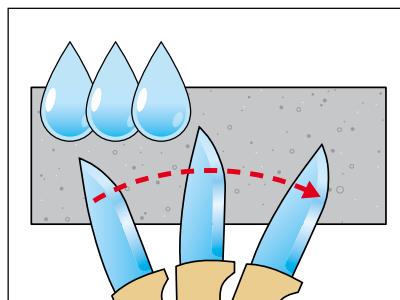
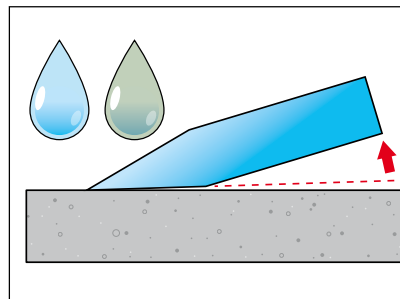
Use a diamond tool or a whet-stone for sharpening. Place the knife bevel flat to the sharpening tool and work the entire blade.

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.





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.

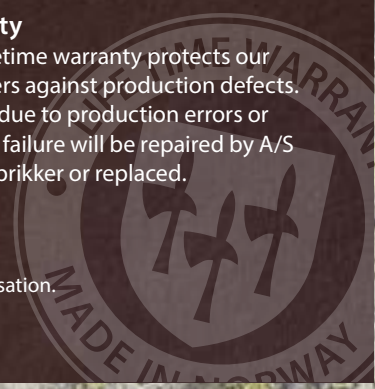
We use only selected natural materials that we know will perform as intended. If you treat the knife right it will be your life-long companion on all your outdoor adventures.

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			
Info:	Keep your knives in a beautiful knife holster. Holds 6 knives.	Width:	320 mm	
		Height:	450 mm	



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



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



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



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



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

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 Made in Norway