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Hook knives

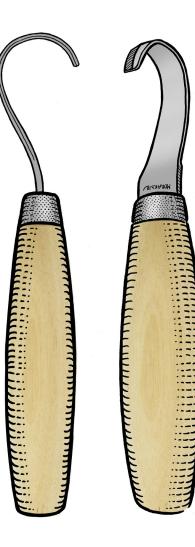




The most important thing when it comes to woodcarving is a sharp knife. Instead of being a wonderful, creative experience, it can become both irritating and dangerous if the knife is blunt. A real sharp knife gets you on the right path quite simply.

Hook Knives

If you want to carve your own spoon, dish or cup, you will need a hook knife as its U-shape makes it possible to hollow out rounded and concave shapes.



SAFER TO USE

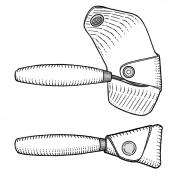
To improve safety when carving, the knives have a rounded safety tip to take away the biggest cause of injuries.

THE HANDLE

The classic Morakniv shaped handle made out of birch wood sits perfectly in your hand independent of grip or carving technique. Natural wood also gives excellent friction and feeling against your skin. A wooden handle also gives the possibility to reshape the handle according to own preferences.

THE EDGE PROTECTION

To protect both you and the knife all our hook knives come with a simple but ingeniously designed edge protection. Made out of Swedish vegetable tanned leather manufactured locally with cowhides from the region.

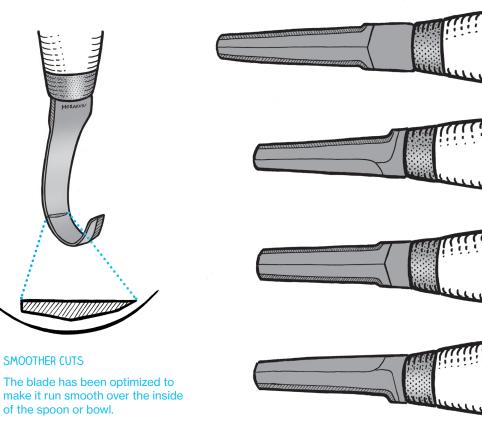


The blade

The blade has to run through the curve you are carving in the wood, and if it is wide front to back - the back edge catches on the inside of the curve and makes the edge dig in, this results in chatter rather than a smooth cut.

Therefore we've optimized the blade to make it run smooth over the inside of the spoon or bowl. Improved edge bevels complete the blade and give it the optimum carving experience.

All blades are made of stainless steel.

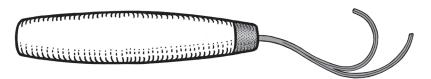


The Curve

The curve of the blade is important, there are some things you should know.

A tighter curved blade gives steeper walls in the shape you are hollowing out. However, such a blade may leave a bit of a ploughed field effect, which can be difficult to remove.

A more open curve allows a clean cut surface to be created but it may take some more time to learn.



THE RADIUS

The radius of the hookknife 162/164 and 163 is gradually tightening along the blade. It gives you the ability to adjust the radius of the curve you are hollowing out depending on which section of the blade edge you use.

WIDE CURVE



163 - a knife with a dubble edged stainless steel blade. Perfect for making a clean cut surface or bowls with large radius.



TIGHT CURVE

164 and 162 - these knives with a single or dubble edged stainless steel blade have the smallest curve of our hook knives.

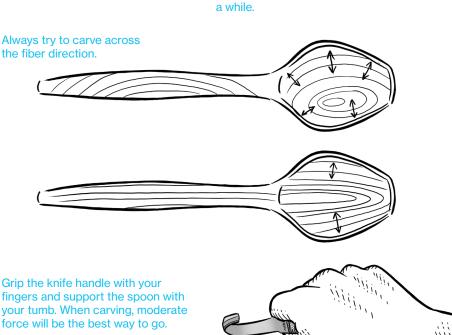


How to carv a spoon

See how our ambassador Jögge Sundqvist, or Surolle as he's known, is carving a spoon in the Swedish Knife Grip Sessions shown on our YouTube channel.

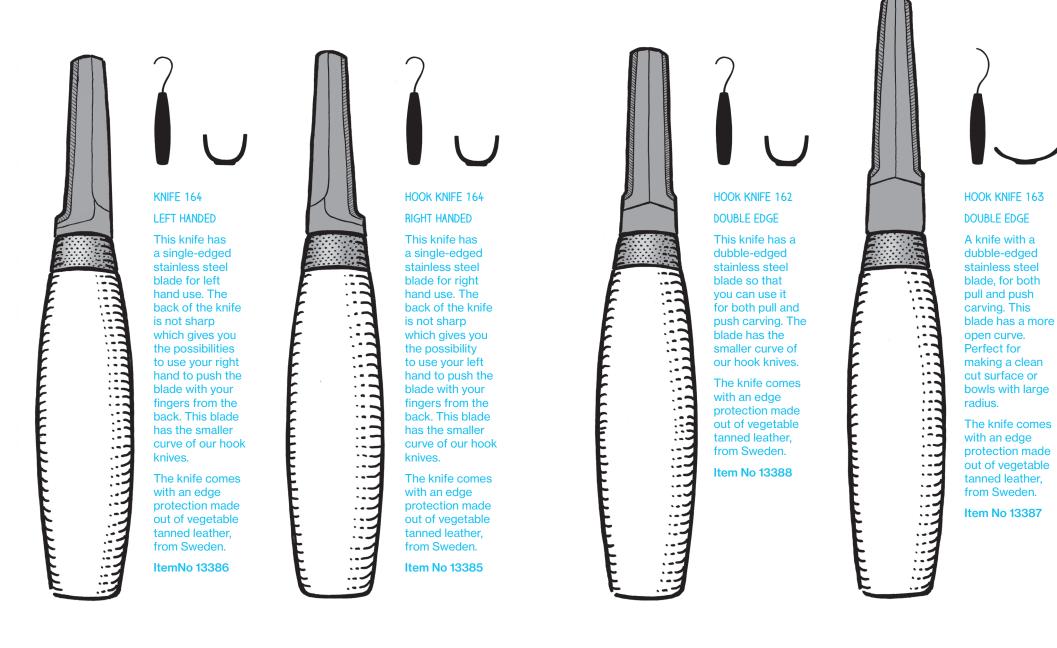






Our Hook Knives

The blade on our hook knives comes in four different versions. Large and small radius, Double edges for both push and pull carving and single edge for left or right hand. All with space for finger support along the spine.



MORAKNI

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