



45 YEAR  
ANNIVERSARY  
EDITION

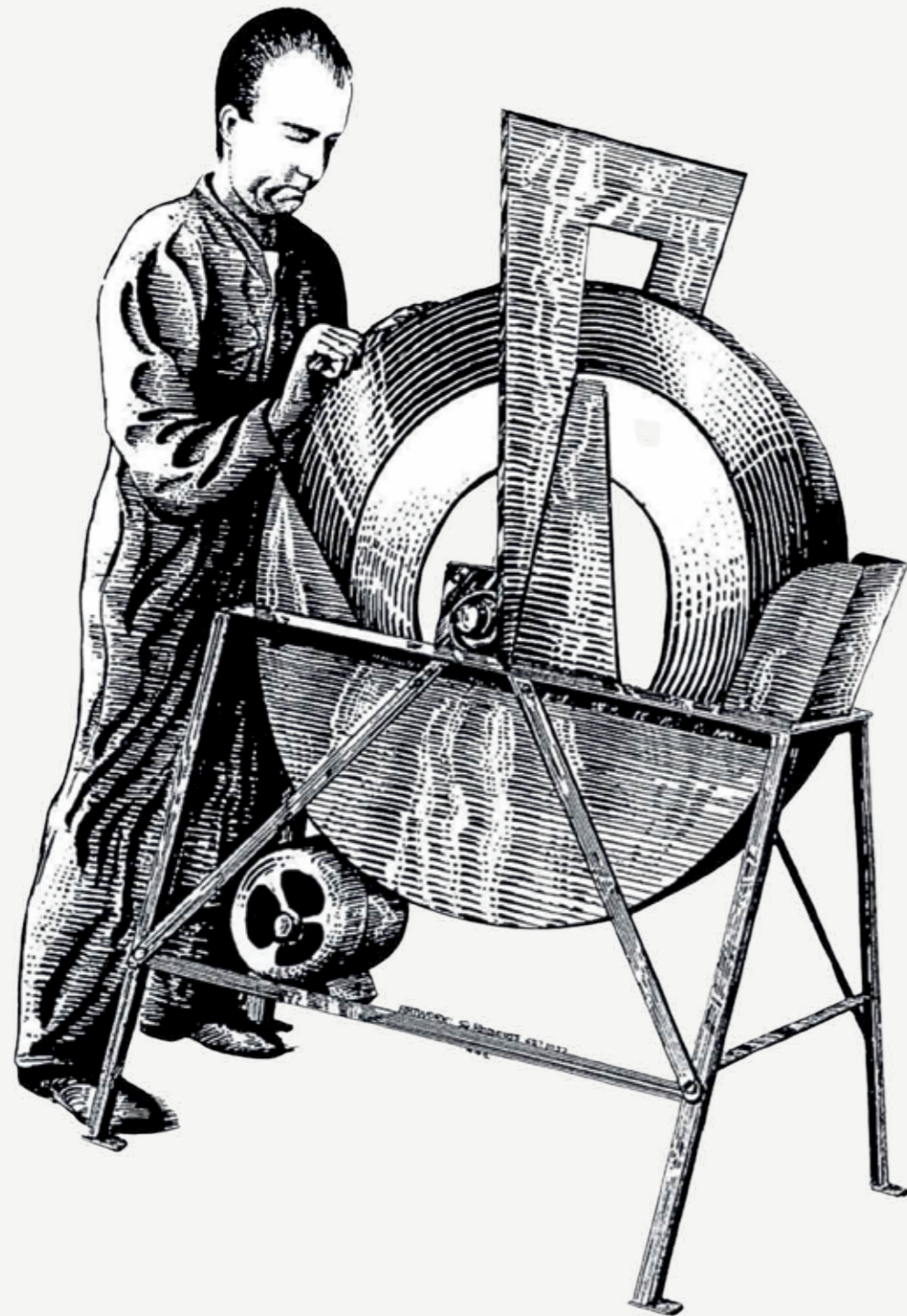
WWW.SVÖRD.COM

# SVÖRD KNIVES

PRODUCT CATALOGUE 2026 - 2027



Bryan Baker  
1984



# Contents

3 - ABOUT US

7 - LETTER FROM BRYAN

10 - DELUXE SPORTING KNIVES

16 - ECONOMY SPORTING KNIVES

20 - PRO CHEFS KNIVES

28 - KIWI FOOD & GAME

32 - KIWI KNIVES

37 - PEASANT KNIVES

42 - CUSTOM KNIVES

50 - OCEAN KNIVES

52 - NUZ RANGE

56 - EXTRAS & MERCHANDISE

63 - CARE INSTRUCTIONS

NOTE: ALL KNIVES ARE CARBON  
STEEL UNLESS OTHERWISE STATED.

IF IT IS OFFERED IN BOTH CARBON  
AND STAINLESS STEEL THEN THIS  
KEY WILL BE NEXT TO THE KNIFE.





# About Us

Svörd began in 1981, when 18-year-old Bryan Baker turned necessity into craft and a hobby into a livelihood. What started as individually forged knives soon evolved into a refined process, producing high-quality, affordable outdoor blades that earned a loyal following among New Zealand sportsmen and bushmen.

A chance meeting with a Czechoslovak master cutler shaped Svörd's future, passing on the art of hardening and tempering that remains at the heart of every blade. Bryan went on to build his own heat-treating plant, and to this day every Svörd knife is hardened and tempered on-site using European Carbon steel and Swedish Stainless cutlery steel—creating blades known for their strength, durability, and edge retention.

From a small New Zealand workshop, Svörd has grown to be respected both at home and overseas, while remaining proudly 100% New Zealand made. Built on functional design and honest craftsmanship, Svörd knives are made to work.

There's a story often told of a sceptical bushman who, after buying a Svörd, stepped outside the shop, raised it above his head, and dropped it point-first onto the concrete. After the crack of steel on stone, he picked it up, inspected the tip, and gave a quiet thumbs-up through the window. That's the standard every Svörd is made to meet.

# SVÖRD KNIVES 1981-2026



# SVÖRD KNIVES 1981-2026



## Letter from Bryan

Dear Knife Enthusiast,

Thank you for your interest in Svord knives.

This year marks 45 years since I started Svord back in 1981. When I began, most of the knives sold through NZ Sports retailers were imported. My first attempts to place them in sporting goods stores were met with some resistance – along with a few helpful suggestions. But once the knives began selling and word of mouth spread, more found their way onto the shelves, and things slowly started to take off.

From the beginning, several features set Svord apart. We chose high-carbon steel in a market dominated by stainless blades. We offered a lifetime warranty against breakage. And most importantly, the knives were handmade and affordable.

I have always maintained the philosophy that knives should be reasonably priced and built to serve the hunter, the farmer, the fisherman, and the chef. A key feature is the ease and speed of sharpening, along with carbon steel's natural ability to hold a razor edge longer than most stainless alternatives.

The result is a knife that performs efficiently in the field allowing the sportsman to dress game quickly and head home sooner.

Today, Svord knives are exported around the world, and the reputation continues to grow steadily. In recent years, we have introduced selected models in Swedish stainless steel. However, we have not gone entirely in that direction, as we prefer grades that retain higher carbon content – what many would call "semi-stainless" to preserve performance.

I would like to sincerely thank all the customers over the years who have placed their trust in Svord as their daily companion.

And of course, none of this would have been possible alone. My deepest thanks go to the dedicated Svord craftspeople who, year after year, have chosen to turn up to work and master one of the most ancient and enduring trades.

Keep the Edge,  
Bryan Baker  
Master Cutler

A handwritten signature in black ink that reads "Bryan".



# 2026 KNIFE

To celebrate 45 years of Svard Knives, we've crafted a truly special piece.

A knife destined for the highest shelf of any collection.

Featuring four solid brass bolsters and a three-panelled handle in the finest Pāua and Mother of Pearl, this knife is a statement of craftsmanship and heritage.

# 2026 KNIFE

SPECIAL EDITION

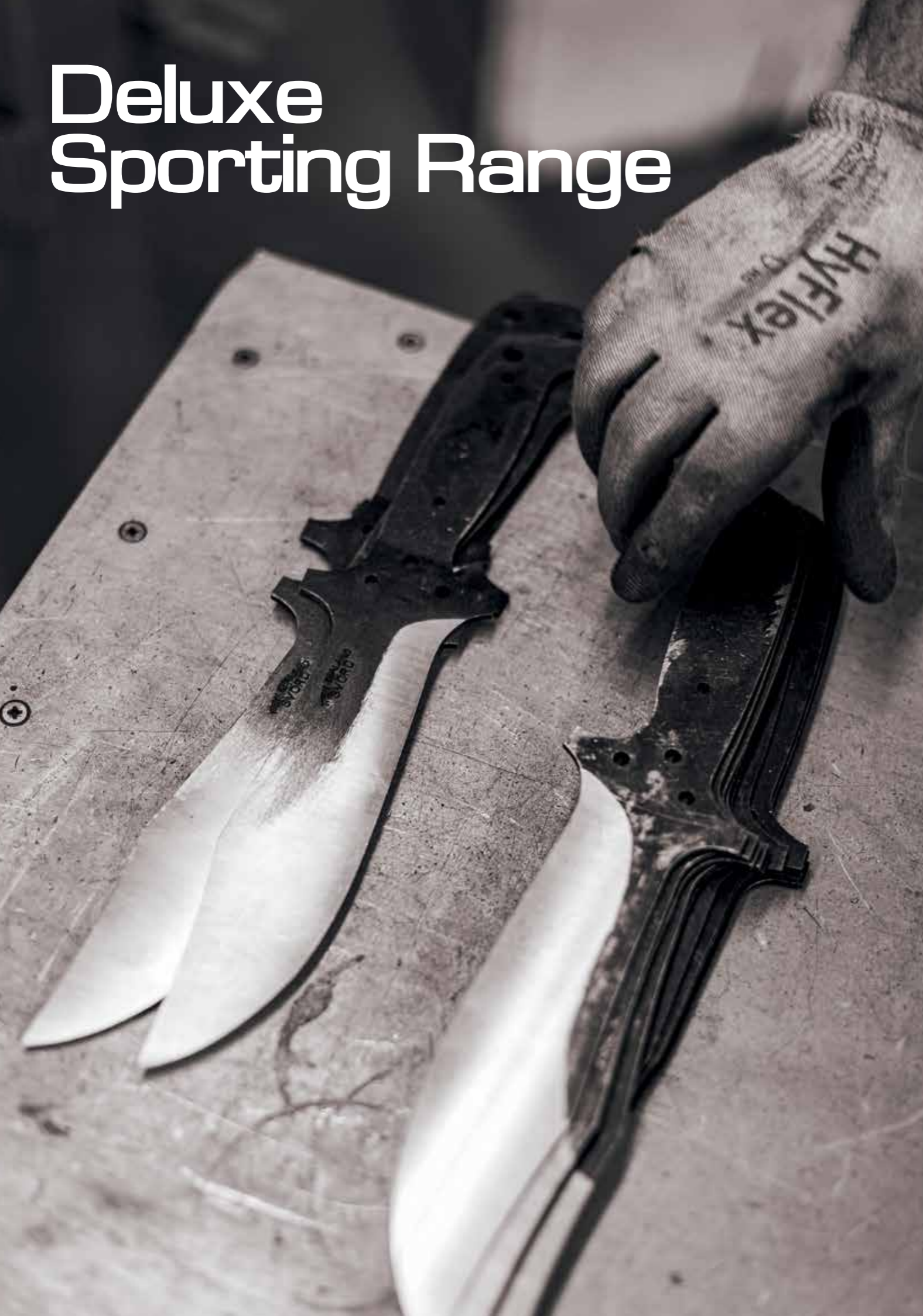
2026 Pearl  
MOTHER OF PEARL  
AND BRASS



2026 Pāua  
PĀUA AND BRASS



# Deluxe Sporting Range



## Deluxe Sporting Range

**370BB**  
Drop point 4 3/4"  
Mahogany & Brass



**870BB**  
General Purpose 6 1/4"  
Mahogany & Brass



**PSB**  
Pig Sticker 6 1/2"  
Mahogany & Brass



**677BB**  
Curved Skinner 5 3/4"  
Mahogany & Brass



**280B**  
Bowie 6 1/2"  
Mahogany & Brass



**280H**  
Hunter 7"  
Mahogany & Brass



# Deluxe Sporting Range

**UGP**  
Utility General Purpose 4 3/4"  
Wenge & Brass



**US**  
Utility Skinner 5"  
Wenge & Brass



**950BS**  
Fish Fillet 9"  
Stag Antler & Brass



**950B**  
Fish Fillet 9"  
Mahogany & Brass



**BNT**  
Bird & Trout 3 1/4"  
Stag Antler & Brass



# Deluxe Sporting Range

**1990NZ S**  
Drop Point 4"  
Stag Antler & Brass



**1990NZ**  
Drop Point 4"  
Mahogany & Brass



**310BBS**  
Drop Point 4"  
Stag Antler & Brass



**310BB**  
Drop Point 4"  
Walnut & Brass



**310BNG**  
Boning 5 1/2"  
Walnut & Brass



# Deluxe Sporting Range

**350BS & 350B**  
Drop Point 3 3/4"  
Stag Antler & Brass  
or  
Queen Ebony & Brass



**655B**  
Curved Skinner 6"  
Queen Ebony & Brass



**BC1**  
Bushcrafter 11cm  
American Ash

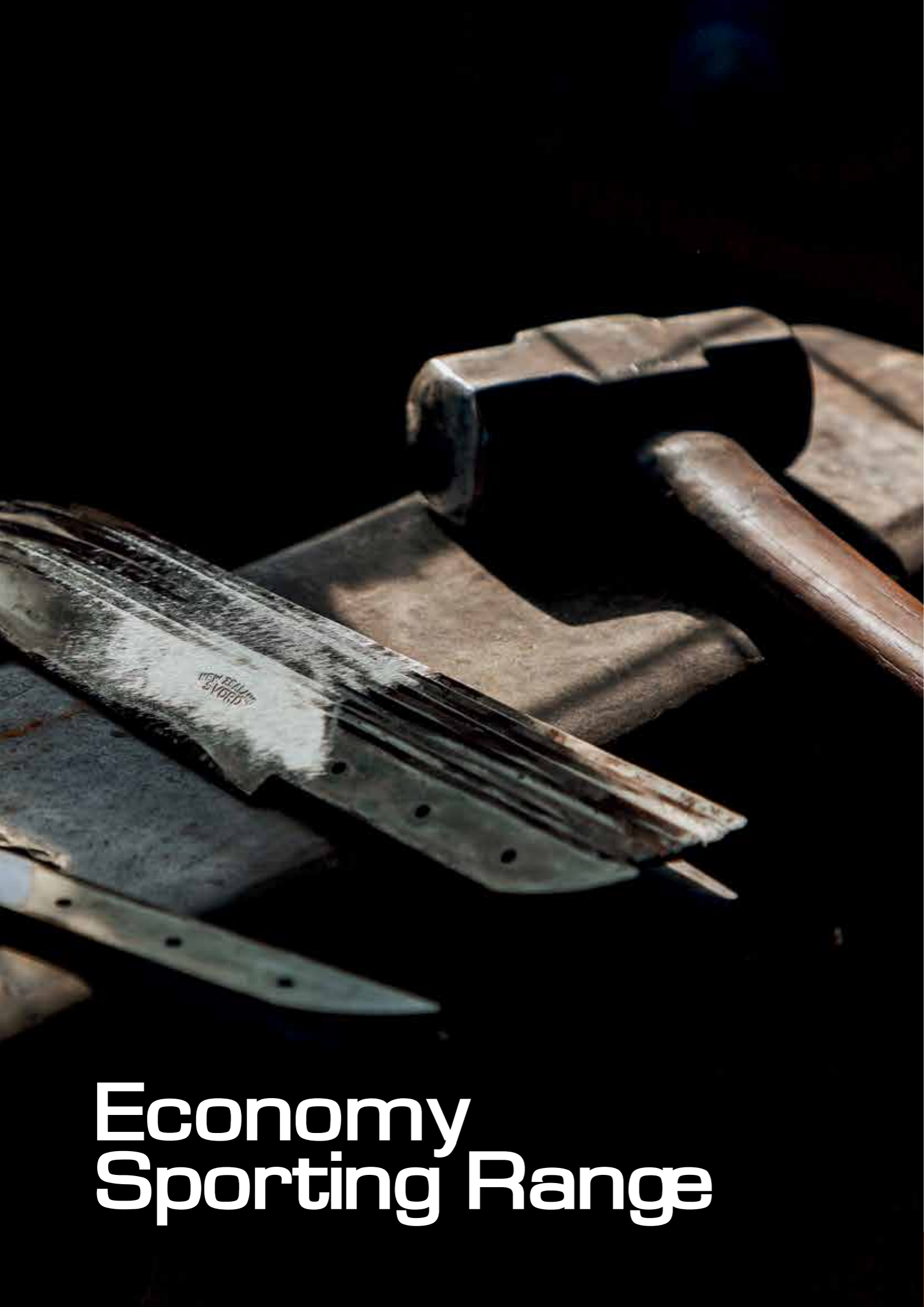


**1990MW**  
Fish Fillet 7"  
Mixed wood & Brass



Our Stag Antler is locally sourced.





# Economy Sporting Range

## Economy Sporting Range

DP  
Drop Point 4 3/8"  
Mahogany



CS  
Curved Skinner 5 3/4"  
Mahogany



B  
Boning Knife 5 3/8"  
Mahogany



FK2  
Farmers Knife 5"  
Mahogany



PSGP  
Pig Sticker 7"  
Mahogany



# Economy Sporting Range

**BNT2**  
Bird & Trout 3 1/4"  
Wenge



**18CTK**  
18th Century Trade  
Knife 7"  
Mahogany



**APNK**  
Admiralty Pattern Navy  
Knife 4"  
Mahogany



**950**  
Fish Fillet 9"  
Mixed wood



**350**  
Drop Point 4"  
Mixed wood



**6FF**  
Fish Fillet 6"  
NZ Walnut



# Economy Sporting Range

**MODEL 37**  
Drop Point 4 1/8"  
NZ Walnut



**NO. 8**  
All Rounder 6"  
NZ Walnut



**MODEL 97**  
Fish Fillet 9"  
NZ Walnut

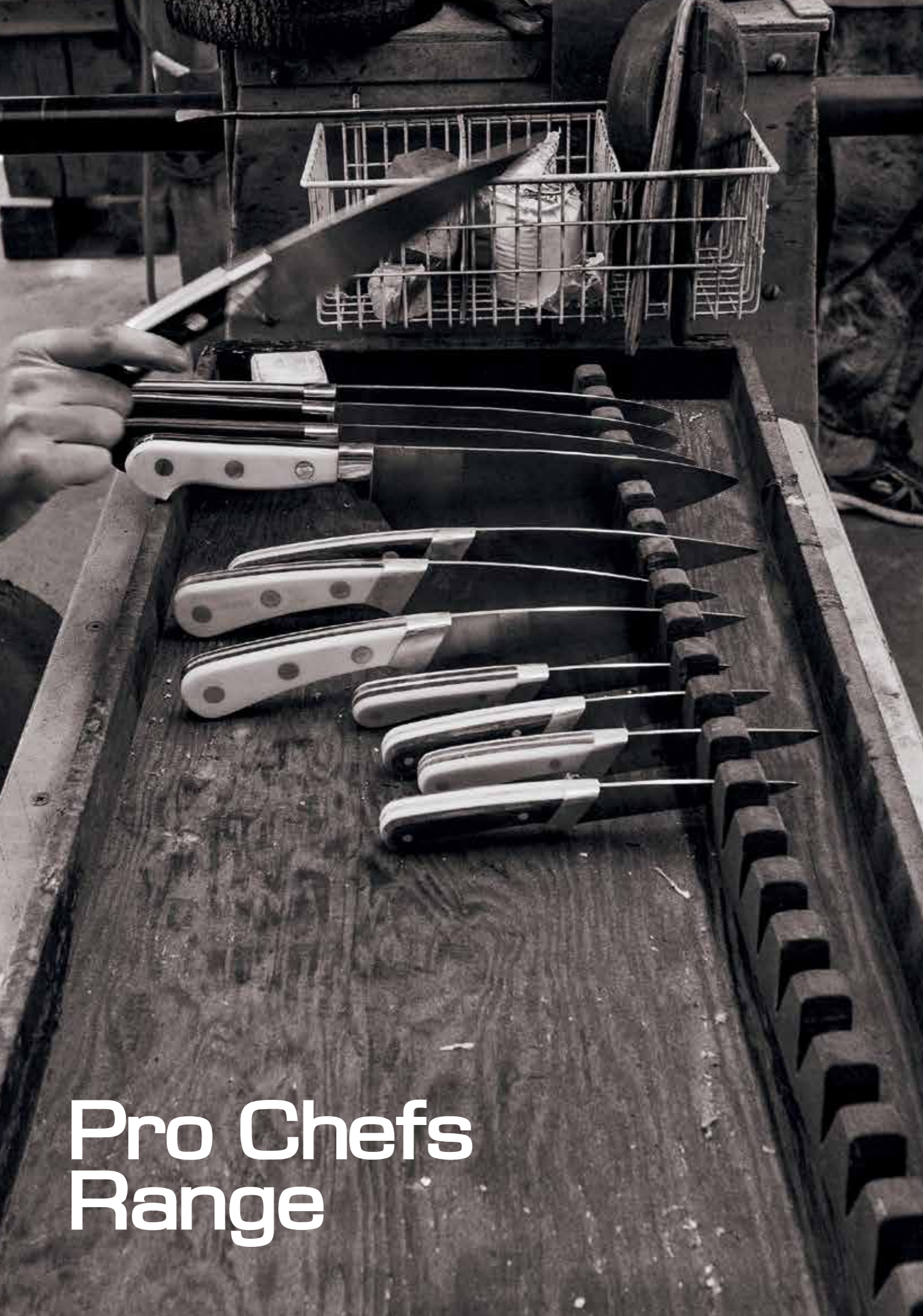


**MODEL 27**  
Hunter 6 3/8"  
NZ Walnut



**MODEL 66**  
Curved Skinner 6 1/8"  
NZ Walnut





# Pro Chefs Range

## Pro Chefs Range

**6.5FC**  
French Cooks 6.5"  
Acrylic & Brass



**8FC**  
French Cooks 8"  
Acrylic & Brass



**6FO**  
Fork 6"  
Carbon Steel only  
Hard-chrome Plated  
Acrylic & Brass



**9C**  
Carving Knife 9"  
Acrylic & Brass



**6FB**  
Fish Boning 6"  
Carbon Steel



All acrylic colours can be customised or wooden handles on request.

## Pro Chefs Range



**4P**  
Paring knife 4"  
Acrylic & Brass



**USK**  
Utility Steak knife 4 1/2"  
Acrylic & Brass

**6.5S**  
Slicing knife  
6 1/2"  
Acrylic & Brass  
12C27 Stainless  
Steel



**DWP**  
Designer Wiing Paring  
10cm  
Acrylic & Brass  
12C27 Stainless Steel



**DWFC**  
Designer Wiing French  
Cooks 6 1/2"  
12C27 Stainless Steel



**WAGYU STEAK**  
Wagyu Steak Knife 4 3/4"  
Micarta  
12C27 Stainless Steel



**WAGYU STEAK**  
Wagyu Steak Knife 4 3/4"  
Acrylic & Brass  
12C27 Stainless Steel



All acrylic colours can be customised or  
wooden handles on request.

## Butchers Range



**6MC**  
Meat Cleaver 6"  
7mm thick Carbon Steel  
Micarta



**CS28**  
Carcass Splitter 28cm blade 73cm overall  
7mm thick Carbon Steel  
Micarta

**SK31**  
Deluxe Scimitar Steak 31cm  
Micarta & Brass



**SK36**  
Deluxe Scimitar Steak 36cm  
Micarta & Brass



**ST**  
Scimitar Steak Economy 10 1/2"  
Mahogany



# BBQ Range

**HAM KNIFE**  
Economy Ham 10"  
Mahogany



**DELUXE HAM KNIFE**  
Deluxe Ham Knife 10"  
Acrylic & Brass  
12C27 Stainless Steel



**DELUXE BREAD**  
Deluxe Bread 10"  
Acrylic & Brass  
12C27 Stainless Steel



**BBQ FLIPPER**  
BBQ Flipper & Scraper  
Mahogany



**ULU HERB CUTTER**  
Ulu Herb Cutter 5"  
Mahogany



**PIZZA CUTTER**  
Pizza Cutter 40cm  
Mahogany



**BBQ TONGS**  
BBQ Tongs 45cm  
Mahogany



**BBQ FORK**  
BBQ Fork 43cm  
Mahogany

# 18th Century Range

**18CTK**  
18th Century Trade Knife 7"  
Mahogany



**APNK**  
Admiralty Pattern Navy  
Knife 4"  
Mahogany



**18CP**  
18th Century Paring Knife  
3 7/8"  
Mahogany



**18CS**  
18th Century Steak Knife  
4 3/4"  
Mahogany



**18CC**  
18th Century Chefs Knife  
6" - 8"  
Mahogany



**18CCV**  
18th Century Carving  
Knife 8" - 9"  
Mahogany



# 18th Century Range

**18CCH**  
18<sup>th</sup> Century Cheese 5"  
Knife  
Mahogany



**18CDC**  
18<sup>th</sup> Century Deluxe 5"  
Cheese Knife  
Acrylic & Brass



**18CH**  
18th Century Ham Knife  
Mahogany

Inspired by the functional elegance of  
18th-century knives.



The angular handles reinterpret these historic forms with faceted geometry that offers both precision and comfort in hand. The result is a quiet balance of heritage and modernity.





**Kiwi Food &  
Game**

## Kiwi Food & Game

SKU  
Kiwi Santoku 7 1/4"  
Polypropylene



8KC  
Kiwi Cooks 8"  
Polypropylene



KSS  
Kiwi Slicer 10"  
12c27 Stainless Steel  
Serrated  
Polypropylene



SL10.5  
S-Line 10.5cm  
12c27 Stainless Steel  
Polypropylene

# Kiwi Food & Game

8FCV  
French Cooks Economy 8 1/4"  
Mahogany



12FCV  
French Cooks Economy 12"  
Wenge



10FF  
Fish Fillet 10"  
Polypropylene



KU 11.5  
Kiwi Utility Knife 11.5cm  
12c27 Stainless Steel  
Polypropylene



Also available in 6 piece set  
Of any colour combination





# Kiwi Knives

## Kiwi Knives

67L  
Curved Skinner 5 3/4"  
Polypropylene



87L  
Boning 5 5/8"  
Polypropylene



KFF  
Kiwi Fish Fillet 9"  
Polypropylene



KFF 7  
Kiwi Fish Fillet 7"  
Polypropylene



KAH  
Kiwi-Axe Hatchet 3"  
Polypropylene



# Kiwi Knives



**KPUKP**  
Kiwi Puukko 4"  
Polypropylene or Wood



**AMKI**  
Amerikiwi Skinning 3 1/2"  
Polypropylene



**NEO**  
Neo Scissors 85mm



**CHWL**  
Chip Thwitel Whittler  
2 1/2"  
Polypropylene

**6CB**  
Curved Boning 6"  
Polypropylene



**6F**  
Fish Fillet 6"  
Polypropylene



**4F**  
Fish Fillet 4"  
Polypropylene

# Kiwi Knives



**KGP**  
Kiwi General Purpose 6"  
Polypropylene



**KGO**  
Kiwi General Outdoors 5"  
Polypropylene



**KPS**  
Kiwi Pig Sticker 6 3/4"  
Polypropylene



**KCS**  
Kiwi Curved Skinner 6"  
Polypropylene



**KT**  
Kiwi Trapper 6 1/2"  
Polypropylene



**KM**  
Kiwi Machete 12"  
Polypropylene



# Peasant Knives

# Peasant Knives

PK POLY 2.5" & 3"  
Polypropylene



In addition 2.5" is also available in Mauve, Grey, Titanic Blue and Dark Green



PK WOOD 2.5" & 3"  
Mahogany



PK 3" available in Pink, Black, Red, Orange, Green, Blue, White, Green



PKDX 2.5" & 3"  
DAMAX - Stainless Damascus  
Wenge wood



PKC 2.5" & 3"  
Crystal Polycarbonate



# Peasant Knives



PKMC  
Peasant Micro Copper  
1 7/8"



PKMB  
Peasant Micro Brass  
1 7/8"



Includes 3" Blade, Brass fittings & Aluminium handle scales

PKKT  
Peasant Knife 3"  
Kitset



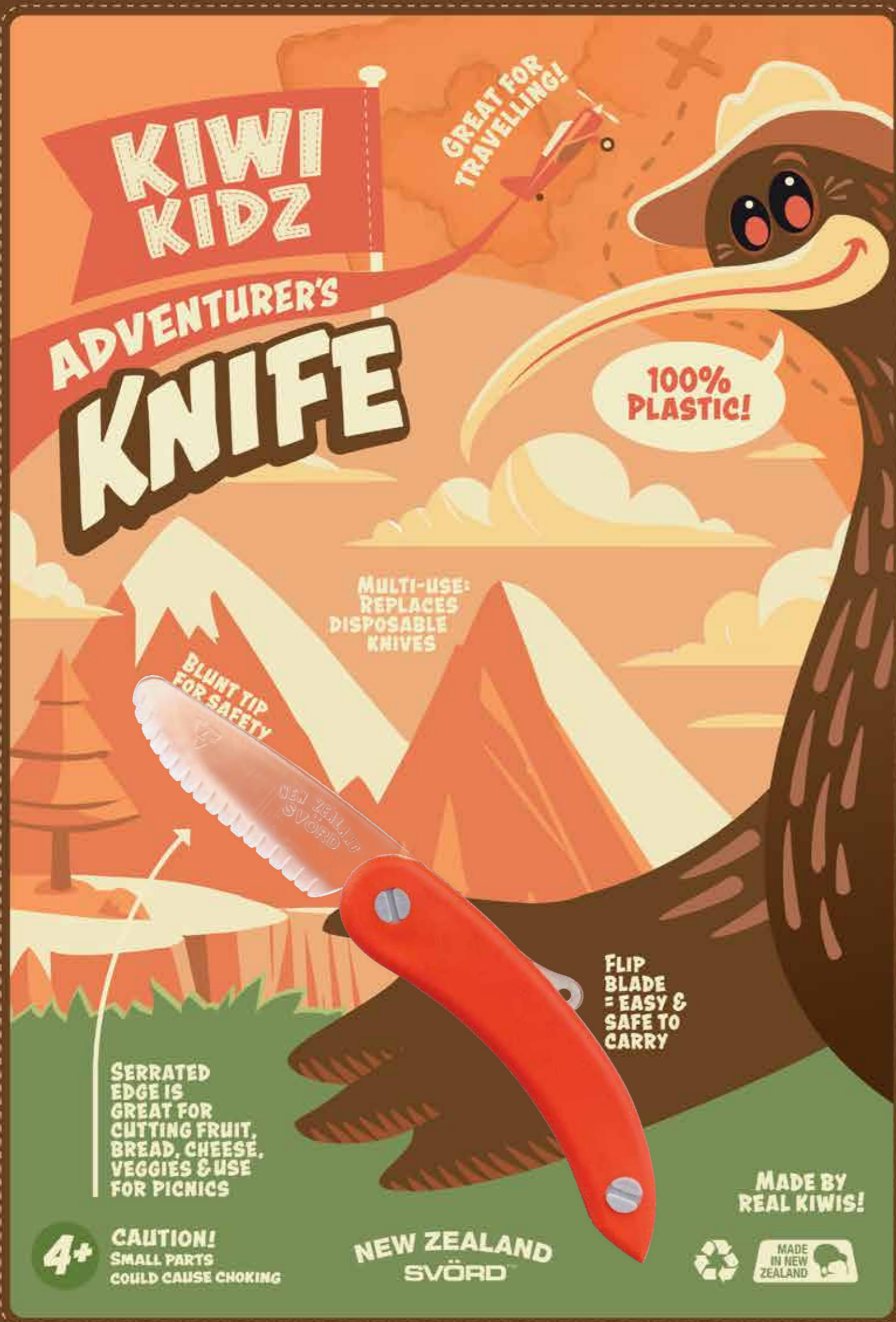
PKMS & PKS  
Peasant Knife 2.5" & 3"  
Sheath  
Italian Brown Leather



GIANT PK  
8" Blade  
European Ply handle



# Kiwi Kids Peasant Knives

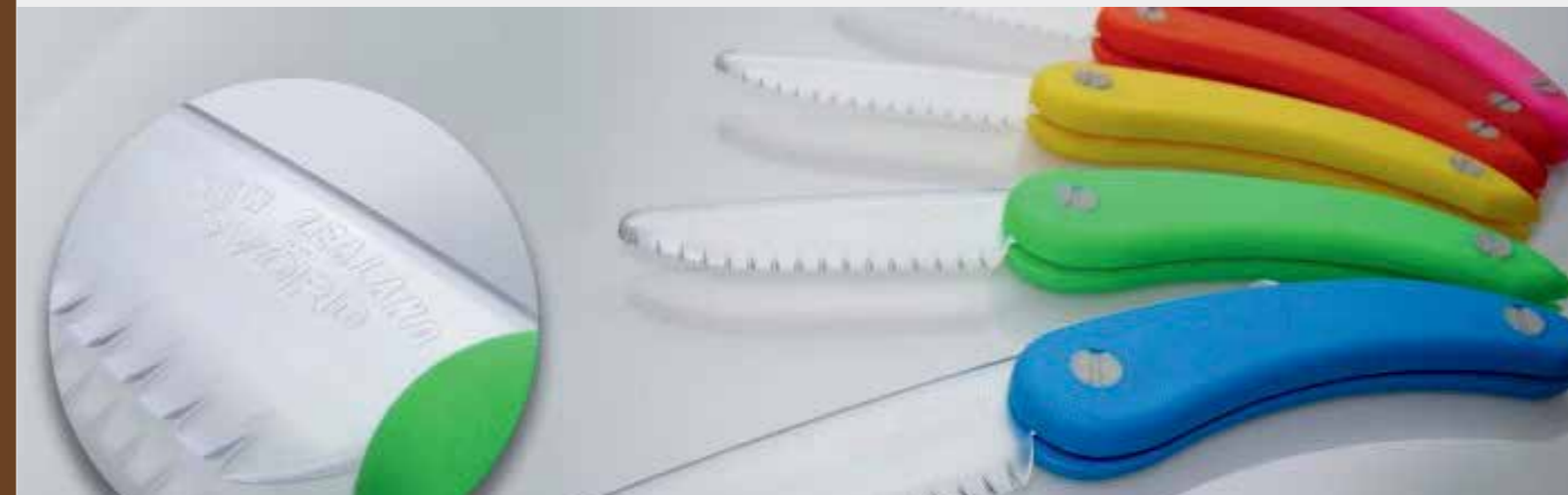


KKPK  
Zero Metal Peasant Knife 2 7/8"  
Polypropylene & Polycarbonate

100% plastic folding knife - safe, strong, reusable and convenient to carry. Ideal for picnics and great for traveling. Helping reduce landfill.



KKP Replacement Blade  
Polycarbonate





# Custom Knives

## Von Tempsky Range

**VTB**  
Von Tempsky Bowie 11"  
7mm Thick Steel  
Wenge & Steel Guard



**VTG**  
Von Tempsky Golok  
13 1/4"  
7mm Thick Steel  
Wenge & Steel Guard



**VTF**  
Von Tempsky Fighter  
8.5"  
6mm Thick Steel  
Wenge & Steel Guard



**VTR**  
Von Tempsky Ranger  
6.5"  
6mm Thick Steel  
Wenge & Steel Guard



**1945**  
Von Tempsky Ranger 6.5"  
6mm Thick Steel  
Aluminium & Steel Guard



**VTH**  
Von Tempsky Hawk  
2 7/8"  
7mm Thick Steel  
Wenge



# Custom Knives

**HB**  
Hog Beater 11.5"  
Double edged  
6mm Thick Steel  
Wenge & Steel Guard



**NKT**  
Ned Kelly Toothpick 11.5"  
Single edge  
6mm Thick Steel  
Wenge & Steel Guard



**G**  
Golok British Army  
Pattern 11"  
Micarta



**AH**  
Axe-Hatchet 3"  
7mm Thick Steel  
Micarta & Brass



# Custom Knives

**BFB**  
Black Flag Bowie 13 1/2"  
6mm Thick Steel  
Burnt Ash & Steel Guard



**KUKRI**  
Kukri Knife 28cm  
Micarta & Brass



**VS**  
Viking Scramasax 12"  
6mm Thick Steel  
Micarta & Brass



# Custom Handle Options

## STANDARD WOODS



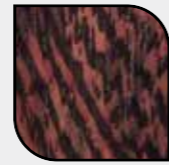
MAHOGANY



WALNUT



AMERICAN ASH



WENGE



OAK

## NATIVE TIMBERS



BURL



BLACK MAIRE



REWAREWA



PŌHUTUKAWA



RĀTĀ

## HIGH END MATERIALS



QUEEN EBONY



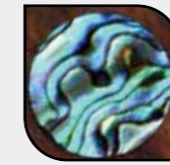
FAUX IVORY



ALUMINIUM



PEARL INLAY



PĀUA INLAY



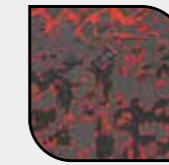
NZ STAG



BLACK MICARTA



FAT CARBON FIBER®

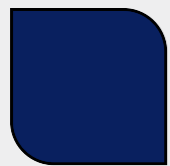


FAT CARBON FIBER®

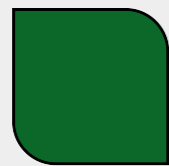


FAT CARBON FIBER®

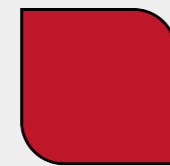
## ACRYLIC COLOURS



BLUE



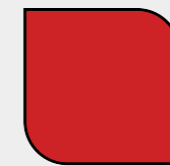
GREEN



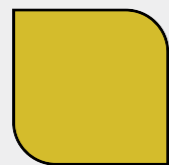
RED



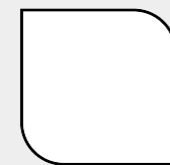
PINK



ORANGE



YELLOW

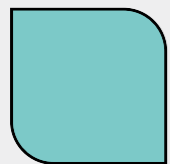


WHITE

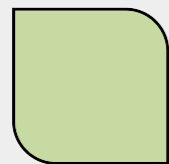


BLACK

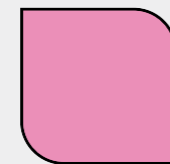
## PASTEL ACRYLIC COLOURS



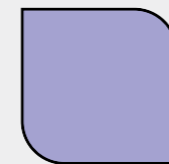
MINT GREEN



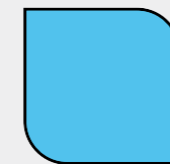
PALE YELLOW



PASTEL PINK



LILAC



PALE BLUE

# Custom Knives

HIKER 3"  
Hiker 3" No Cord



HIKER CORD  
Hiker 3" With Cord



TR1  
Tramper 4" Drop Point  
Burl & Brass



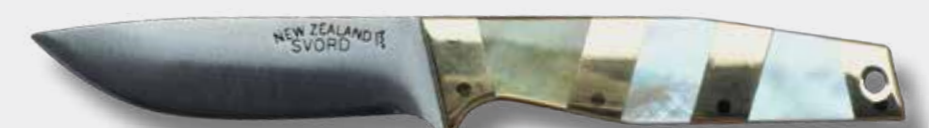
311BBD  
Damascus Drop Point 3 1/2"  
Queen Ebony & Pāua



2026 PĀUA  
Drop Point 3 1/2"  
Brass & Pāua



2026 PEARL  
Drop Point 3 1/2"  
Brass & Mother of Pearl



# Coffin Bowie Range



**CHB PS**  
Coffin Bowie 9.5"  
6mm Thick Steel  
Mother of Pearl & Stag  
Nickel Silver guard & pins



**CHB S-GUARD**  
Coffin Bowie S-Guard 9.5"  
6mm Thick Steel  
Queen Ebony or Black Lucite  
Steel S-Guard



**CHB**  
Coffin Bowie 9.5"  
6mm Thick Steel  
Queen Ebony or Black Lucite  
Brass Guard

# Coffin Bowie Range

## **COFFIN BOWIE HALF HORSE HALF ALLIGATOR**



Inspired by the bold spirit of the American frontier, the Half Horse, Half Alligator Bowie pays tribute to the legendary 19th-century motif popularised by Davy Crockett's almanac and embraced by Sheffield knife makers.

A symbol of strength, grit, and untamed character, this iconic design became a staple of frontier life. Strong, swift, and uncompromising, this knife unites the best of both worlds in a blade worthy of its legend.



**CHBHHAS**  
Coffin Bowie 9.5"  
6mm Thick Steel  
Half Horse Half Alligator cast  
in Bronze  
Stag Antler  
Brass Guard

# Ocean Knives

## Ocean Knives

**KB**  
Kiwi Bait 16cm  
Polypropylene



**KFH**  
Kiwi Fish Header 29cm  
Polypropylene



**KIS**  
Kiwi Iki Spike  
Polypropylene



**OK DELUXE PĀUA**  
Deluxe Oyster Shucker 6cm  
Acrylic, Pāua & Brass



**OK DELUXE**  
Deluxe Oyster Shucker 6cm  
Acrylic & Brass



**OK ECONOMY**  
Economy Oyster Shucker 6cm  
Mahogany



# Nuz Range



## Nuz Core Range

**NO. 1**  
The Spread 108mm  
American Ash



**NO. 2**  
The Farmer 162mm  
American Ash



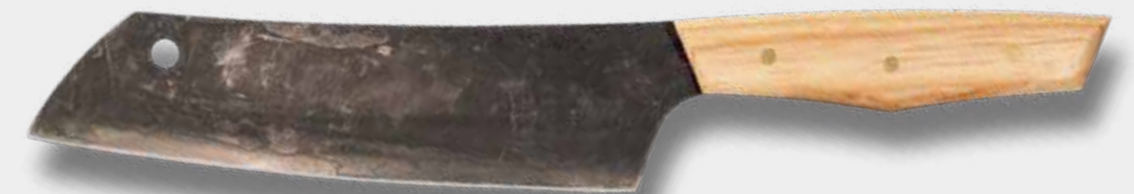
**NO. 3**  
The Daily 210mm  
American Ash



**NO. 4**  
The Baker 243mm  
American Ash



**NO. 5**  
The Gourmet 185mm  
American Ash



**NO. 6**  
The Traveller 118mm  
American Ash & Brass



# Nuz Deluxe Range

**NO. 3 IM**  
The Daily  
Ivory Micarta & Brass  
Stainless Steel



**NO. 3 EB**  
The Daily  
Ebony Bamboo & Brass  
Stainless Steel



**NO. 3 CF**  
The Daily  
Carbon Fibre & Nickel Silver  
Stainless Steel Damascus  
Comes with a Leather Sheath



Kererū

**NO. 3 CD**  
The Daily  
Critical Cleanstone  
100% Recycled Plastic



Miromiro

Critical Design's Cleanstone material is made from 100% recycled plastic packaging



Tūi

# Nuz Accessories

THE KNIFE ROLL



THE SHARPENER

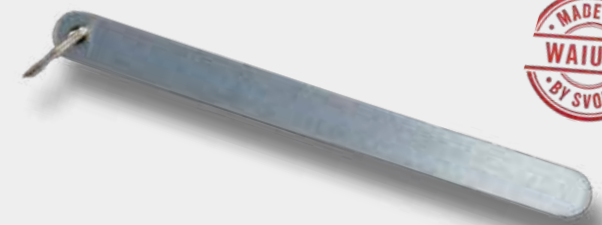
LEATHER SHEATH  
Comes with Damascus knife



# Extras & Merchandise

## Extras / Misc

M Steel  
M Steel Hard Chrome

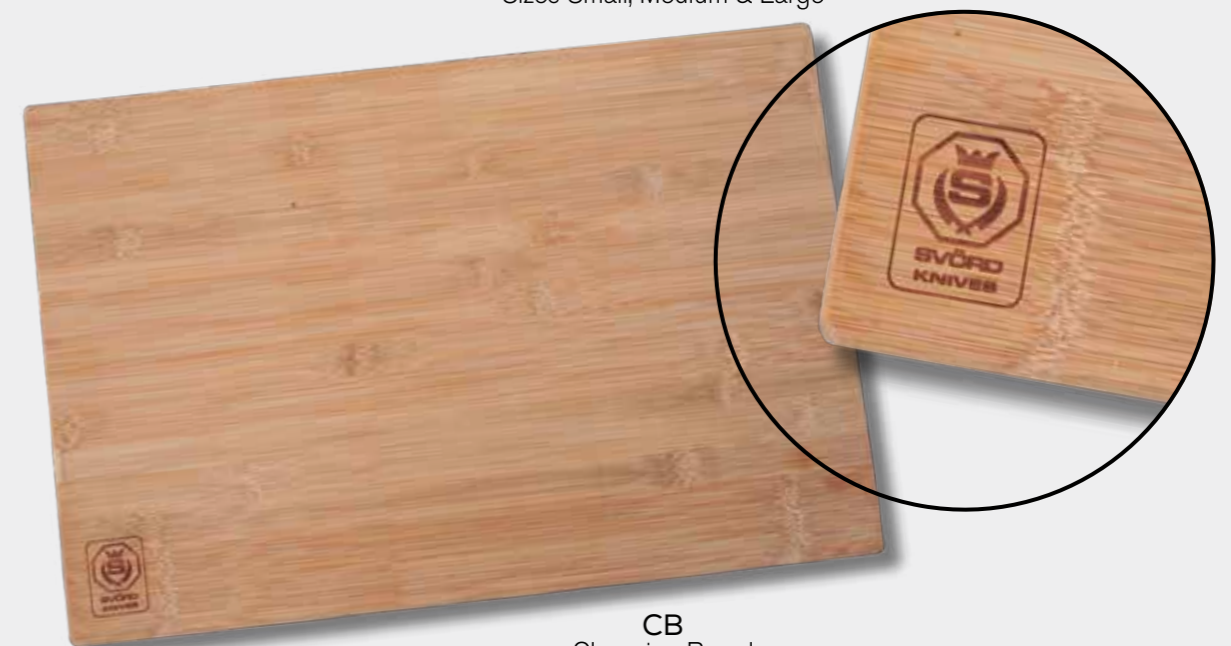


Both fit in our sheath steel holders

MDIA USA  
Diamond Sharpener



WB  
Wooden Presentation Box  
Pine  
Sizes Small, Medium & Large



CB  
Chopping Board



# Svord Merchandise



**SVORD CAP**  
Black Baseball cap  
Leath Patch



**SVORD BEANIE**  
Svord Logo Norsewear beanie  
Possum, Wool & Leather Patch  
NZ Made



**SVORD LOGO STICKER**  
8" X 6"



**PERSPEX BLOCK**  
65 x 80 x 14mm



**LEATHER COASTER**  
94mm Diameter



**LEATHER KEYRING**  
45 x 55mm

# Custom Branding

We offer a comprehensive range of custom branding solutions across our knife collection, tailored to meet corporate, promotional, and retail requirements.



## Laser Engraving

Your logo, artwork or a custom design can be professionally laser engraved onto the blade or on the handle of our wooden Peasant knives.



# Custom Branding

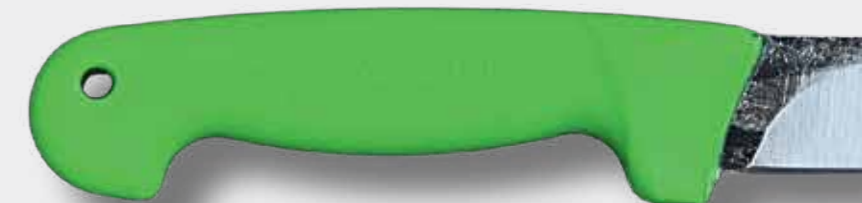


## Screen Printing

Available on our polypropylene Peasant knife handles. Choose from one or two colour prints to ensure strong visual impact and clarity.

## Injection Molding Insert

Personalise your own plastic molded handles manufactured in-house for a fully customised result aligned with your brand requirements. **MOQ Applies**



# Caring for your Svord Knife

## CLEANING & NORMAL USE

- Always hand wash your knife with hot soapy water and dry thoroughly.
- Never put your Svord knife in the dishwasher and never leave it sitting wet or in water.
- Use a wooden chopping board (preferred)—never cut directly on stainless steel surfaces.
- To remove tarnish or surface rust, lay the blade flat on a chopping board and gently clean with a green Scotch-Brite pad.
- Occasionally oil the blade lightly with olive, vegetable, or mineral oil to create a protective layer against rust.

## STORAGE

- Store in the protective cover supplied with your Svord knife, or in a knife block or on a magnetic wall strip, keep separate from other cutlery to avoid damage.
- Some Svord knives feature rare exotic wood handles—polish occasionally with furniture oil or boiled linseed oil to preserve their beauty.

## SHARPENING

- For the best results, sharpen with a diamond steel or oil stone.
- Never use a butcher's steel (made for softer steel) or a pull-through sharpener (which will damage the edge).
- Hold the blade at a 10–20° angle to the stone and, using mild pressure, draw the knife across as if slicing from the haft to the point. Repeat 10–15 strokes per side.
- Maintain a consistent angle and even pressure. Test sharpness by slicing through newspaper or regular paper—the blade should cut smoothly without catching or ripping.

Sharpening is a skill, practice on inexpensive knives first. Once mastered, your Svord knife will hold an incredible edge and serve you faithfully for a lifetime.





## Contact Us

For all enquiries about ordering or further questions about our products please feel free to get in touch with us, we'd be more than happy to help.

The Svord Knives Manufacturing Facility is located in rural Waiuku, New Zealand. Where we have always been since forever ago.




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