

KA-BAR

Designed to meet evolving needs and expectations, KA-BAR's latest releases combine cutting-edge materials, thoughtful design, and superior craftsmanship to deliver exceptional value to the end user.

With a focus on enhancing user experience, addressing market trends and demands, our new products are redefining standards and creating new opportunities to collaborate, inside and outside of the knife world.

NEW - 1309

KA-BAR x Estwing Set

See page 5

NEW - 6100

Dust I

See page 10

NFW - 8040

Chef Knife

See page 2



NEW - 1119BK Blackout Wrench Knife See page 10



Apex See page 10



NEW - BK92

Becker Dark Stonewash
Magnacut Campanion
See page 12





NEW - 3085 Coytu Folder See page 10



NEW - 6101 Dust II See page 10



NEW - 8041 Santuko Knife See page 2



KA-BAR, and likely many other companies you buy products from, has seen a dramatic increase in counterfeits bearing our trademarked name.

Chasing these impostors is similar to playing a game of Whac-a-Mole – smack one, and two more pop up. Hopeless, right? Wrong.

Your best line of defense is common sense. Buy from reputable sources – visit our "Where to Buy" section on KA-BAR.com or scan the QR Code with your smart device and ensure you are buying the real deal!



KA-BAR





- 2 Kitchen Series
- 3 KA-BAR x Estwing Set
- 4 Leather Handled Utility Series
- Kraton G® Handled Utility Series
- State & Union American-Made Knives
- Ek Commando & Military Heritage Knives
- Folders, Fixed Blades & Heavy Cutting Tools
- 10 Jarosz Knives
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Please visit KA-BAR.com for all product specs, weights, measurements, special features, and current pricing specific to each KA-BAR product.

All weights and measurements listed on KA-BAR.com are per product specifications. Due to manufacturing and hand finishing operations, actual product weights and measurements may vary slightly from published product specifications.

When you see the Video Review icon, go to our YouTube or Vimeo channels where you can see product videos along with designer interviews.





Made in Solingen, Germany, the KA-BAR Kitchen Series are a one-piece forged blade with forged bolster

The Chef Knife and Santoku Knife both feature the iconic KA-BAR handle in Double Black Canvas Micarta®.

The Chef Knife blade is 9" and made of 1.4116 stainless steel.

The Santoku Knife blade measures 7" and is also made of 1.4116 stainless steel.

Both knives include a magnetized storage tray that is made in the USA.



Two legendary American brands. Two iconic products.

KA-BAR and Estwing have over 225 years of manufacturing under our belts. Two centuries of excellence are bundled in one special set with the KA-BAR x Estwing Utility Knife and Estwing x KA-BAR Hammer.

Both products are flagships of each brand and respective industry and are only available in this limited edition package.



KA-BAR x Estwing Set







Operation Iraqi

9127 - U.S. ARMY (pic) 9128 - USMC 9131 - USN

Freedom

5018

USMC Utility

Serrated



Vietnam

Commemorative

9139 - U.S. ARMY 9140 - USMC (pic) 9141 - USN

2225

Mark I Leather



5025

USN Utility





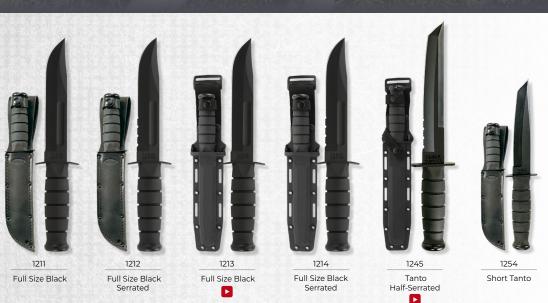


OEF Afghanistan

9168 - U.S. ARMY 9169 - USMC 9170 - USN (pic)













Serrated





Battleship Gray/Teal

Jade Green & Purple

Olive Drab & Orange

Mark I





The legendary story of the Eugene Stone Knife lives on with this limited offering by KA-BAR® and Bill Stone. Using his father's original casts to make the famous skull and cobra handle, Bill Stone touched each and every one of these knives, hand-finishing them before sending the blades to be blued. The end result is stunning.

The handle is a gorgeous, shiny silver while the blades are a beautiful rich, deep shade of blue. Sold with JRE semi-custom leather sheath and Gerstner golden oak case with nickel corners, hinges and draw latch.

Each knife comes with a certificate of authenticity, a DVD of Bill Stone telling his father's story and how he came to work with KA-BAR® on this limited edition project, and custom-designed packaging.





E.W. Stone Knife

















NEW - 1119BK Blackout

Wrench Knife





Investigator







Cutlass Machete













Camp Turok



TDI Ladyfinger





Pocket Strike



TDI/Hinderer Hell Fire

(A) E



TDI Self-Defense Cane











Becker Combat Utility





Becker

Crewman





















Becker Short Drop Point

Becker Harpoon

Becker Harpoon Black

Becker Nessmuk

Becker Nessmuk

Dozier Folding Hunter Blue

Dozier Folding Hunter Blaze Orange



BK22 Becker Campanion



Becker Kephart



BK16HNDL Becker Dark Stonewash Becker Micarta® Handle Set Magnacut Campanion For Short



BK16BLKHNDL Becker Black Micarta® Handle Set For Short



BK77HNDL Becker Micarta® Handle Set For Full Size



BK77BLKHNDL Becker Black Micarta® Handle Set For Full Size



Dozier

Folding Hunter

Dozier Folding Hunter Coyote Brown



4062D2 Dozier D2 Folding Hunter



Dozier Folding Hunter Foliage Green

















Playing Cards















KA-BAR Buddy Storage Case

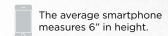
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KA-BAR

Shapener

Size Comparison Chart

The size chart is a visual reference and size comparison of all our products in relation to some everyday items.

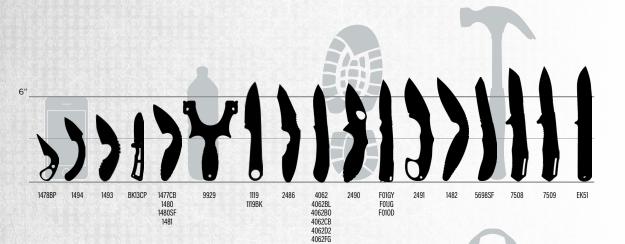


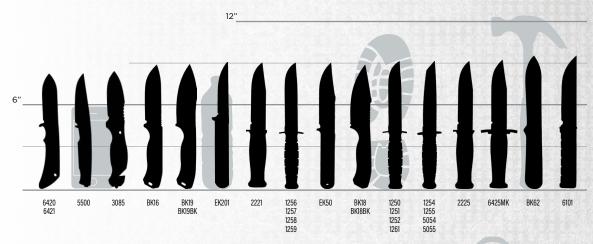
The average 16.9 oz water bottle measures 8" in height.

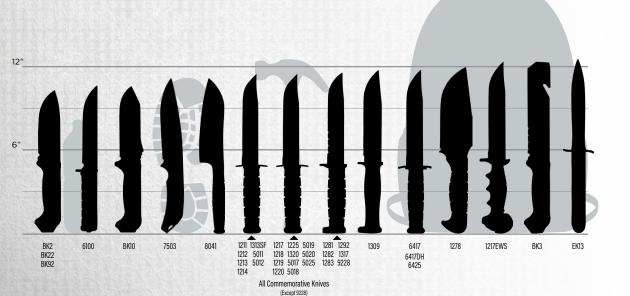
The average backpack measures 18".

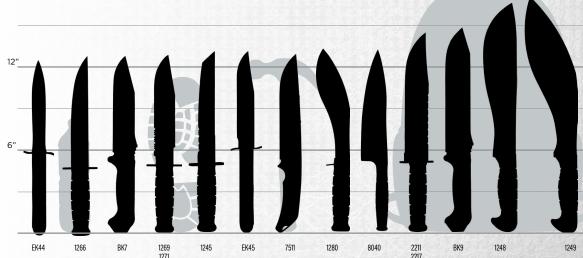
The average shoe size of an adult male measures 10.5".

The average household hammer measures 13".









Glossary

1.4116 Stainless Steel

A steel that blends toughness, exceptional edge retention, and corrosion resistance.

5Cr15 Stainless Steel

A moderately priced stainless steel that has been used by many knife manufacturers around the world.

1095 Cro-Van Steel

Easy to sharpen carbon steel used in many KA-BAR Knives.

425 High Carbon Stainless Steel

Provides high corrosion resistance, high strength, and ease of sharpening. Corrosion resistance and overall durability make this steel an excellent choice of hard use knives.

440A Stainless Steel

A high-carbon stainless steel used in many American production knives.

Ambidextrous

The ability to carry and use the product, as designed, on your dominant side.

American Hone

Sister company to Union Cutlery Company. Specialized in sharpening products. R. Emerson Brown was president of this company.

Anodized / Anodizing

Anodizing is an electrolytic passivation process used to increase the thickness of the natural oxide layer on the surface of metal parts.

Blister Pack (BP)

A cardboard-backed clear-front packaging option that allows products to be hung on peg board for retail sales.

Brown Brothers

The first knife-related company started by Wallace Brown alongside his brother R. Emerson Brown.

Butt Cap

A component at the end of the handle that helps secure the handle.

Clam Pack (CP)

A clear plastic packaging option that allows products to be hung on peg boards for retail sales.

Creamid*

Food and water-approved polymer (plastic).

Crossbar Lock

A locking mechanism that extends through both sides of the handle and engages with the blade tang, locking the blade in place. It can be operated left- or right-handed.

Cryogenic Quenching (CR)

The process of freezing blades to improve blade performance.

D2 Steel

A high-carbon, high-chrome tool steel often used for blanking dies. This steel has excellent edge holding ability. Use diamond or ceramic to sharpen.

Danforth Brown

Former President of Union Cutlery and KA-BAR. Son of Wallace Brown. Guided company through the Great Depression and World War II.

Epoxy Powder Coating

A coating process that protects blades from corrosion and also makes them non-reflective.

Flat Grind

The ground surface of the blade is flat from the top of the grind down to the cutting edge. Also known as a "V" grind.

Frame Lock

A locking mechanism cut from the frame of the handle.

Full-Length Tang or Full Tang

Extension of the blade steel that runs completely through the handle to the end of the knife.

Fuller or Blood Groove

A longitudinal groove on the blade of a knife.

G10

An extremely durable material made of woven fiberglass soaked in epoxy resin, then highly compressed and baked.

Glass-Filled Nylon (GFN-PA66)

Material used to make sheaths. Nylon is reinforced with glass particles and other materials to provide strength and durability while still allowing some flexibility.

Grilamid* FWA

Food and water-approved polymer (plastic).

Guard

Also known as a hilt, it is the material that separates the handle and the blade. Serves to keep the hand from slipping on the blade when cutting. Can be single or double.

Hollow Grind

The ground surface of the blade is concave from the top of the grind down to the cutting edge. Used to create a fine cutting edge.

John Brow

One of the founders of what is today KA-BAR Knives. Father of Wallace and R. Emerson Brown. Involved in a number of cutlery businesses including Union Razor, Union Cutlery, John Brown Sons, and American Hone.

Kraton G* Thermoplastic Elastomer

Referred to simply as Kraton* or Kraton G*, is a man-made material resembling rubber that can be molded into knife handles. Provides a non-slip grip. Trademark of Kraton Polymers Group of Companies.

Liner Lock

A locking mechanism that features a tab cut out of the liner which is used as a stop to lock the blade in an open position. To close, the liner tab is pushed back to its original position.

Lockback

A folding knife that has a lock release on the back of the handle

MagnaCu

CPM MagnaCut steel is a highperformance, powder metallurgy stainless steel that has increased toughness, edge retention, and superior corrosion resistance.

Manufacturer's Suggested Retail Price

(MSRP) The price at which the manufacturer recommends retailers sell their product. Some sellers may sell above, at, or below this price. This is not determined by the manufacturer.

Micart

A man-made material, made by layering resin and cloth. Used to make very fine knife handles. Westinghouse trademark.

MOLLE

An acronym for Modular Lightweight Load-carrying Equipment.

OSF

An acronym for our State & Union "Old School Folder", one of our first American-made folders in decades.

Powdered Metal

A process used to make shaped metal pieces. Fine metal particles are molded under pressure and then fused under high heat. Also known as sintered metal.

DV

Is used mostly in the construction industry and for signs, healthcare applications, and fiber for clothing - we use it for our waterproof playing cards.

Rockwell Hardness (HRC)

An industry scale used for measuring the hardness of blade steel. The higher the reading, the harder the steel. Written as HRC or RC followed by a range of numbers

S35VN Steel

A high-end stainless steel known for its edge retention and toughness.

SK5 Steel

SK5 is a carbon steel often used in tools. Also known as SK85, this steel has good wear resistance and low maintenance.

Swedge

A faux double edge on the blade of a knife. Excellent for reducing the weight of the blade and balancing.

TPR (Thermoplastic Resin)

Thermoplastic Resin is used for making handles. On KA-BAR products like the Kukri #1249, it has a firm but still "giving" feel

Tidioute Cutlery Company

A former knife company in Tidioute, PA. May have originated as far back as 1874, though we only have records dating to the late 1890s. Formed the foundation of what is today KA-BAR Knives.

Titanium

A high-end metal known for its corrosion resistance, strong, lightweight, non-magnetic properties.

Ultramid*

Trade name for hard plastic-like material used to make handles and other products requiring a more rigid stability.

Union Cutlery

To more accurately reflect their diverse product line the name Union Cutlery Company was adopted. This name replaced Union Razor Company.

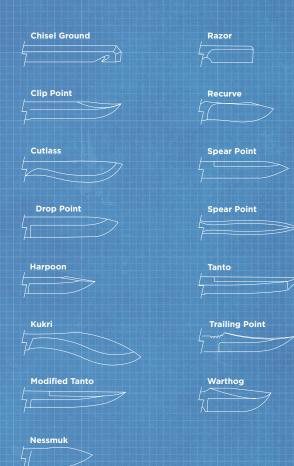
Union Razor

The sales company of Wallace Brown in the 1890s. Would later absorb the Tidioute Cutlery Company to manufacture knives in the early 1900s.

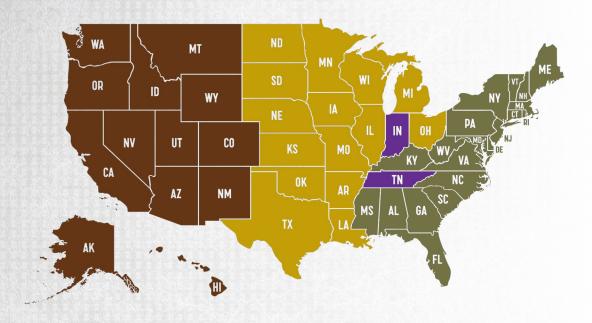
Zytel

A glass-filled nylon material used in making handles for knives. DuPont trademark.

Blade Shapes



Sales Territory



Jones and Company, Inc.

7806 SW Ellipse Way Stuart, FL 34997-7209 Ph: 772-221-0100 Fax: 772-221-2266

Alabama, Connecticut, D.C., Delaware, Florida, Georgia, Kentucky, Maine, Maryland, Massachusetts, Mississippi, New Hampshire, New Jersey, New York, North Carolina, Pennsylvania, Rhode Island, South Carolina, Vermont, Virginia, and West Virginia

Owen J. Brown & Associates

1308 West Main Street, Suite C Ripon, CA 95366-3029 Ph: 209-599-1134 Fax: 209-599-1138

Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming

V&R Sales, Inc.

3365 Sheila Circle White Pine, TN 37890-3603 Ph: 606-434-9146 Fax: 866-834-5490

Indiana and Tennessee

Carole Walker Sales

163 Looker Mountain Trail Bradford, PA 16701-3443 Ph: 814-368-3595 Fax: 814-368-3595 carolewalkersales@gmail.com

International Sales

KA-BAR®

200 Homer Street Olean, New York 14760-1132 Ph: 800-282-0130 Fax: 716-373-6245 info@ka-bar.com KA-BAR.com

Arkansas, Illinois, Iowa, Kansas, Louisiana, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, Oklahoma, South Dakota, Texas, Wisconsin and Canada Sales

Care for your KA-BAR®

Wipe blades after use with a dry, soft cloth. If knives are exposed to salt water, wash them with mild dish detergent, rinse with tap water, then wipe with a dry, soft cloth.

Storing

Treat the blade with a light coating of mineral oil before storing in a dry area. Store in a cardboard sleeve or plastic sheath that was provided with the knife at purchase.

Sharpening

Keep knives sharp by touching up edges as needed. Most KA-BAR® knives can be sharpened using an Arkansas stone or commonly available sharpening system. Most knives can easily be touched up using a coarse or hard stone. When bringing back a very dull edge, a coarse or hard stone should be used first, followed by a finer, softer stone. Knives should at no time be sharpened on a belt sander or bench grinder. These machines ruin a factory-sharpened edge.

Warranty

Our Limited Lifetime Warranty can be found at KA-BAR.com or by scanning the QR code with your smart device.



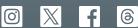


KA-BAR®

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KA-BAR.com