



## The Anatomy of a MORSØ Mitre Knife

The tool steel used for the cutting edge on the MORSØ knife is formulated of Austrian steel with a Rockwell hardness of 64 and must be special ordered by us one year in advance of delivery. The cutting edge is attached to the tool's body and then carefully heat tempered with our own secret process. The knife is then precision surface ground to thickness, hollow ground with the grinding wheel between 8" and 10" diameter at 30° to the face of the knife, then hand honed and deburred. In total 17 different machining operations is required to manufacture one set of original Morso blades, starting from cutting the main body of the knife, over highly advanced CNC machine operations and finishing with the hand made final touch to create the perfect edge.

No other knife on the market can offer you the precision and longevity of a MORSØ knife. You may find several generic knives available, but in order for you to consistently offer your customers high quality corners you should only use MORSØ knives serviced to MORSØ specifications and not accept any substitutes. There are no generic knives made to the same Rockwell hardness. In many cases, they are not hollow ground or hand honed. A MORSØ knife last up to six times longer than any other knife in the market, which means that you not only have 6 times as many cuts with your MORSØ knife – you also save costs for 6 times sharpening, 6 times postage, 6 times actual time spent when fitting the knives as well as you save the aggravation for a possible incorrect sharpening and therefore damage and waste of expensive moulding.

To check your own MORSØ knives after they have been sharpened to see if they are hollow-ground, simply place any straight edge (i.e. a credit card) across the sharpened edge. If you are able to see light under the card this means that the surface is concave indicating that the knife has been hollow-ground. If it is parallel to the card, this is a definite indication that the knives have not been properly sharpened. Also, no grinding should ever be done on the flat surface of the knife (the surface that faces the operator).