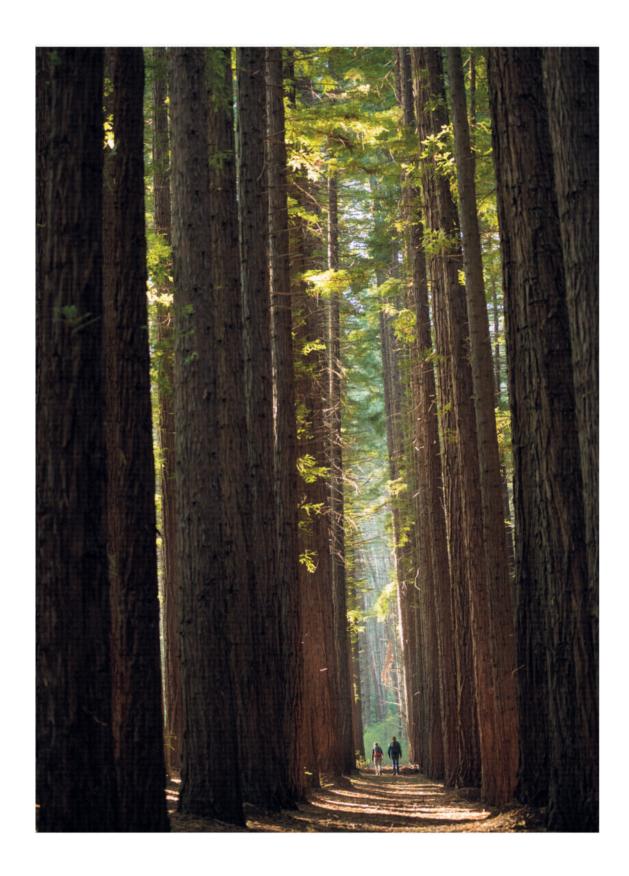
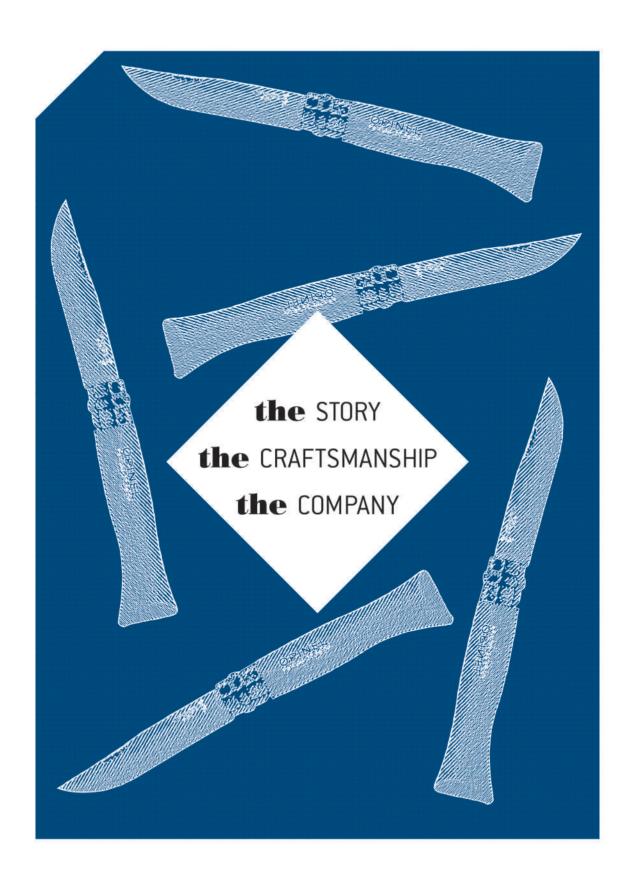




POCKET KNIVES
TOOLS





The Story

The Opinel was born on the banks of a stream overlooked by the Savoie Mountains.

Invented in 1890 by Joseph Opinel, its simplicity. robustness and functionality make it a noble tool. The Opinel has been adopted by everyone and passed on from one generation to the next. It is now considered as a unique and timeless object. Made in Savoie, in Chambéry, the Opinel pocket knives and tools have remained faithful to the brand's origins.





JOSEPH OPINEL

In 1890, Joseph is 18 years old and works in the family forge at Gevoudaz, hamlet of Albiez-le-Vieux in the mountains of the Maurienne in Savoie. Against his father's wishes, he designs and fashions a small knife for use by the farmers and local villagers. Rapidly, he decides to establish his own workshop and devises ingenious machines to produce on a larger scale. In 1897 he creates the series of twelve sizes, the knives are numbered from No.01 to No.12, and stamped with The Crowned Hand from 1909.

In 1915, he decides to move his business to Cognin, in the suburbs of Chambéry. His sons, Marcel and Léon, and his grand-son Maurice, join him to develop the business.

At once entrepreneur, engineer, designer, merchant... Joseph Opinel made his mark on the company's history and the Opinel family. As an inquisitive and inventive person, he was extremely interested by the latest technical advances of his time. Indeed, he built his own camera and became the photographer of village events. As a nature lover, he took up beekeeping which he carried on throughout his life.



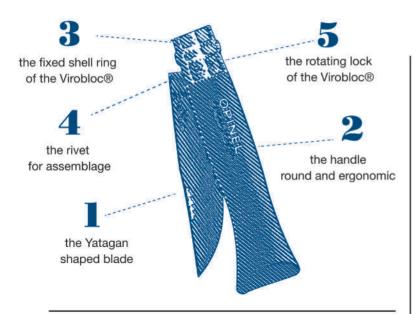
THE CROWNED HAND

In 1565, King Charles IX of France ordered each master cutler to add their emblem to their products to guarantee their origin and quality. In following on from this tradition, Joseph chose The Crowned Hand emblem as the brand's trademark in 1909. The blessing hand is that of Saint Jean-Baptiste that can be found on the arms of Saint-Jean-de-Maurienne, the town closest to Gevoudaz, home of the Opinel family. Joseph Opinel added the crown as a reminder that the Savoie was a duchy.

Since then every single Opinel blade and tool is stamped with the Crowned Hand.



Craftsmanship



THE SAFETY RING

Invented by Marcel Opinel in 1955, the Virobloc® safety ring is fitted to every folding knife from the No.06 upwards. Cut from stainless steel, the Virobloc® blocks the blade in an open position (safety of use) and in a closed position (safety of transport). In 2016, a new generation of Virobloc®, more reliable and easier to use, was developed.

CONVEX PROFILE

Opinel blades are filed to produce an exclusive convex profile which procures a high resistance to the cutting edge compared to a similar sized blade that's filed flat. Furthermore, the contact between the sides of the blade and the cut material is minimised which significantly reduces friction and therefore the cutting effort required.

TWO TYPES OF STEEL

When it was first designed, the Opinel blade was made from carbon steel. We still use a similar grade today, with an approximate carbon content of 0.90%. Our carbon steel is first produced in Germany and finalised in France before being forged in our workshop. This grade is easier to sharpen, and with regular maintenance, its cutting power is always perfect. Furthermore, when cutting a soft abrasive material such as wood. paper or cardboard, the cutting edge tends to resharpen naturally when it comes into contact with the soft material. A carbon steel blade is more sensitive to corrosion and requires more maintenance than a stainless steel blade. It should not be used in a damp or acidic environment. The blade should be dried and greased after use

We use Swedish 12C27 modified stainless steel (Sandvik®). Thanks to the addition of 14.5% chrome it offers a high resistance to corrosion and doesn't require any particular maintenance. Its carbon content of at least 0.50% gives an excellent cutting edge. This grade provides strong resistance to abrasion which allows the blade to regularly be in contact with hard material such as ceramic, without needing to be resharpened.

WOOD

To prevent a negative impact on the environment (pollution from transport, deforestation ...), 95% of the wood for handles comes from sustainably managed French forests. Most of our knives are made from beech wood which has a fine homogeneous grain providing excellent mechanical strength. We apply a varnish which has been selected for its highly protective properties against moisture and staining. The varnish is tinted for the carbon range and clear for all the other ranges.

To create coloured handles, we use hornbeam to which we first apply a water-based wood stain before varnishing. Handles shaped from rare and precious tree species are buffed with wax applied with a cotton disk.

MADE IN FRANCE

All our pocket knives are manufactured in our factory in Chambéry, Savoie, in the heart of the French Alps.



5 000 000

items were manufactured and sold in 2017. Pocket knives and tools can be found in outdoor, sport, DIY, gardening and children's sectors.

The brand has extended its cutting craftsmanship to other collections destined for the kitchen and the dining table.

6000 m^2

for the workshops and headquarters on a site of 2.5 hectares in Chambéry, in the heart of the French Alps.



24 000 000 €

of turnover in 2017.

In 12 years, the company has increased its sales threefold.

4

th generation

OPINEL SAS is a family business. Denis Opinel, the Chief Executive, and François Opinel, the Chairman, are the great grand-sons of the founder, Joseph Opinel.

OPINEL SAS 508 BD HENRY BORDEAUX 73000 CHAMBERY SAVOIE FRANCE

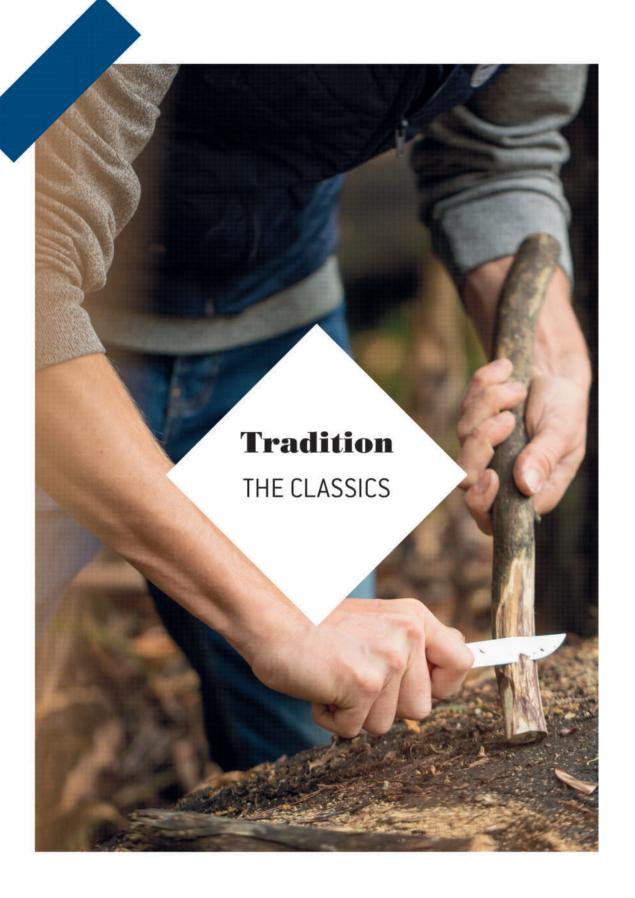
120

employees 80 of whom are directly connected to manufacturing.



45%

of sales made in exportation. Present in more than 70 countries, the brand is mainly established in Europe (Germany, Italy, Spain...) and is developing in the United States with its subsidiary established in Chicago since 2016.

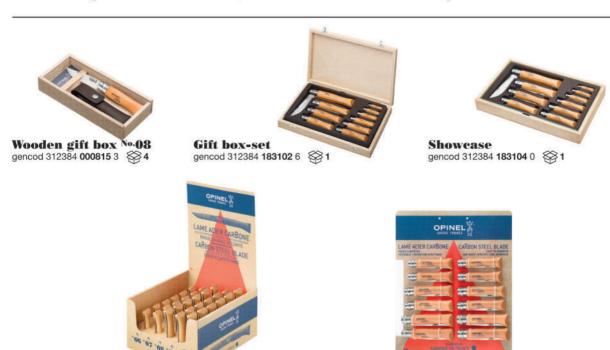


Traditional Classic / CARBON

Tinted varnished beech handle



Carbon steel, the original steel, excellent cutting qualityeasy to sharpen. High risk of corrosion, the blade must be dried and greased after use.



Display rack 4xNo.06 + 4xNo.07 + 4xNo.08

gencod 312384 182085 3 😂 1

Tradition Classic / STAINLESS STEEL

Tinted varnished beech handle

No.08 + sheath

gencod 312384 001193 1 8 1



Stainless steel, 12C27 modified by Sandvik®, excellent cutting quality, high resistance to corrosion.



P30 6xNo.06 + 6xNo.07 + 12xNo.08 + 6xNo.09

gencod 312384 001159 7 😂 1

Display rack 4xNo.06 + 4xNo.07 + 4xNo.08

gencod 312384 000938 9 \$ 1

Tradition Classic / STAINLESS STEEL







Tradition / COLOURS pop

Tinted and varnished hornbeam handles



No.07 Pop

8 cm

gencod 312384 001426 0 886 Tangerine Apple green gencod 312384 001425 3 8 6 Plum gencod 312384 001427 7 \$36 Sky blue gencod 312384 001424 6 886



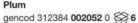
No.02 Pop Keychains







Tangerine gencod 312384 002051 3 😂 6







Apple green gencod 312384 002050 6 6 6

Sky blue





Fuchsia gencod 312384 001842 8 66





gencod 312384 001443 7 88 6 Tangerine gencod 312384 001442 0 66 Apple green Plum gencod 312384 001444 4 88 6 gencod 312384 001441 3 886 Sky blue gencod 312384 001791 9 8 6 Fuchsia



Pop & Fuchsia Bushwhacker Kit 60 knives gencod 312384 001862 6 😂 1



Pop & Natural Bushwhacker Kit 60 knives gencod 312384 001723 0 \$ 1

Display stand 36 keychains gencod 312384 001428 4 \$31

Tradition / COLOURS origins

Tinted and varnished hornbeam handles



No.08 Origins Bushwhackers

8.5 cm

gencod 312384 001704 9 886 Blue gencod 312384 001705 6 8 6 Red Khaki gencod 312384 001703 2 86 Slate gencod 312384 001706 3 8 6

The handles are made from hornbeam. a light and little veined wood that renders the colours well. After being stained, the handles are varnished.



Display stand 36 keychains gencod 312384 001743 8 8 1

gencod 312384 002055 1 \$36



gencod 312384 002056 8 6 6







No.08 Origins with sheath 8.5 cm

gencod 312384 001890 9 884 Red gencod 312384 001891 6 8 4 Blue

Display stand 5+5 gencod 312384 001889 3 8 1



Origins & Natural Bushwhackers Kit 60 knives gencod 312384 001722 3 SS 1



Tradition / ENGRAVINGS



No.08 Animalia® oak

Trout

8.5 cm

Box of 6 knives mixed gencod 312384 001636 3 😂 1

gencod 312384 001625 7 8 6







Cyclist gencod 312384 001790 2 😂 6



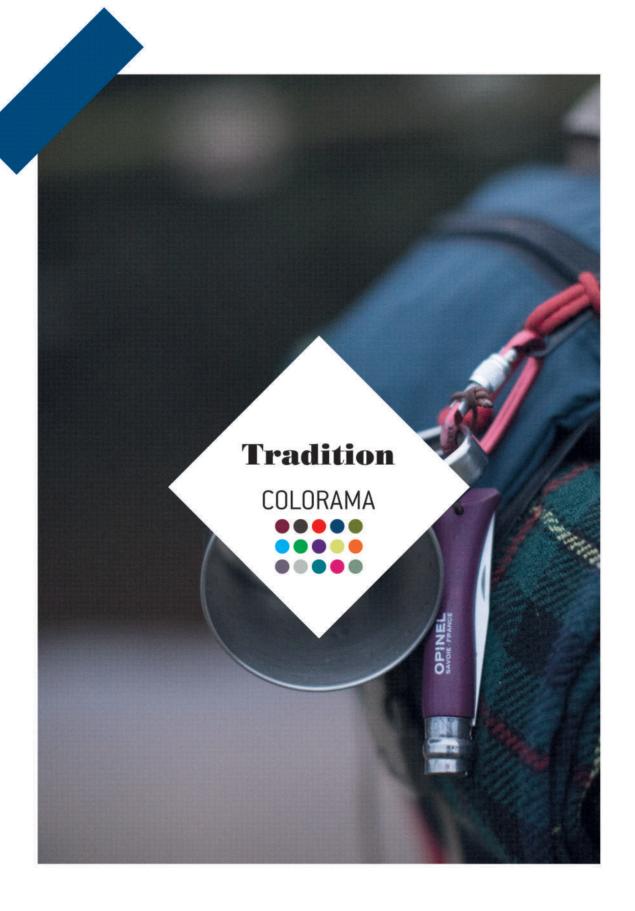
Snow

Box of 6 knives mixed gencod 312384 001554 0 8 1

gencod 312384 001553 3 8 6







Tradition / COLORAMA

Tinted and varnished hornbeam handles, leather lace





Turquoise

Cloud

Sage

7 cm gencod 312384 002200 5 8 6 Strawberry gencod 312384 002201 2 6 6 gencod 312384 002202 9 8 6 gencod 312384 002203 6 8 6 gencod 312384 002204 3 8 6 Violet grey





N°06 Colorama Kit **60** knives

gencod 312384 002225 8 8 1



luminous, bright and fun tones, synonymous with optimism.



N°07 Colorama

gencod 312384 002205 0 \$ 6 Violet gencod 312384 002206 7 6 6 Cyan blue gencod 312384 002207 4 66 6 Anise gencod 312384 002208 1 8 6 Orange gencod 312384 002210 4 8 6 Green

8 cm



N°06 Colorama Kit **60** knives

gencod 312384 002226 5 😂 1

Tradition / COLORAMA

Tinted and varnished hornbeam handles, leather lace



N°08 Colorama 8.5 cm

Dark blue

gencod 312384 002212 8 66

gencod 312384 002211 1 836 Black gencod 312384 002213 5 66 Burgundy Khaki gencod 312384 001703 6 6 6 gencod 312384 001705 6 66 Red



vivid and classic colours. combination of modern and natural.

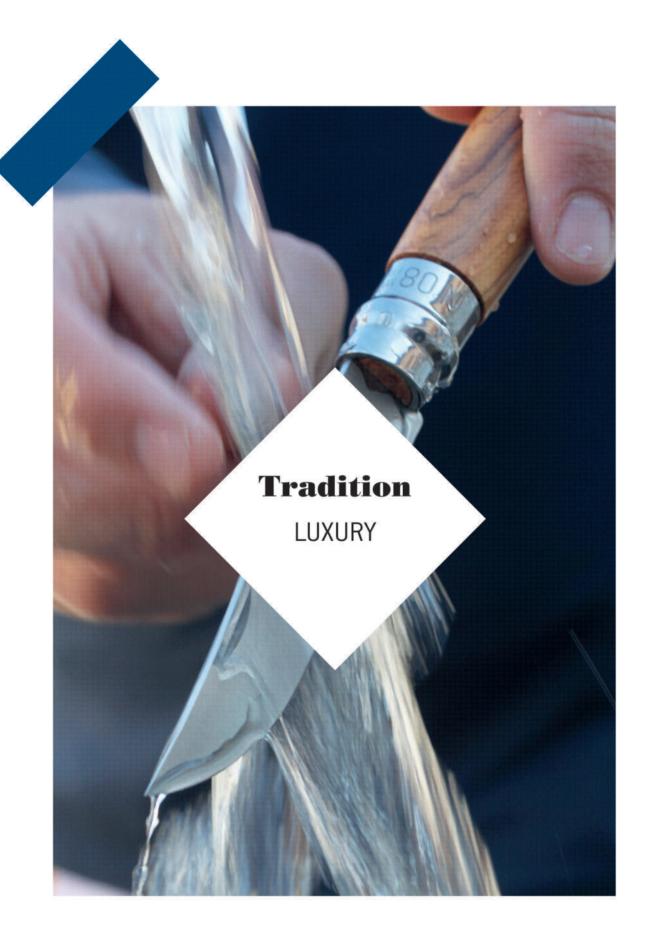
N°08 Colorama Kit 60 knives

gencod 312384 002227 2 😂 1









Tradition / LUXURY









Display stand 0ak 8 No.08 + 4 No.06 gencod 312384 002027 8 \$\infty\$1



Tradition / LUXURY



Display stand 8 No-08 Olive +sheath 8.5 cm

gencod 312384 001854 1 谷 1





8.5 cm



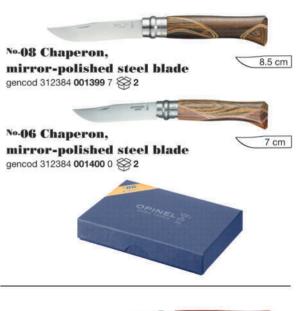


No.08 Horn, mirror-polished steel blade

Availability and colour according to delivery gencod 312384 000980 8 🔯 1









No.06 Padouk, mirror-polished steel blade gencod 312384 226066 5 ⇔ 6



Tradition / LUXURY





The blade and the Virobloc® become black after immersion in an electrolytic bath. This treatment improves resistance to corrosion.







Tradition Gourmets / OYSTER AND SHELLFISH KNIFE

Varnished natural Padouk handle



The blade, **short and robust** (6.5 cm long, 2.2 mm thick) cuts only at the tip. The tip, centred in relation to the knife's axis facilitates handling.

The handle in **varnished Padouk** resists humidity.

The knife comes with a booklet of hints and tips to learn all about oysters, and in particular, how to open them smoothly!



Tradition Gourmets / CORKSCREW KNIFE

Varnished natural Beech handle



The screw is made from professional standard tempered stainless steel (**5 threads**).

The cork is easily pulled without damage.

Equipped with a 10 cm blade,

the corkscrew knife is the ideal French **picnic knife.**



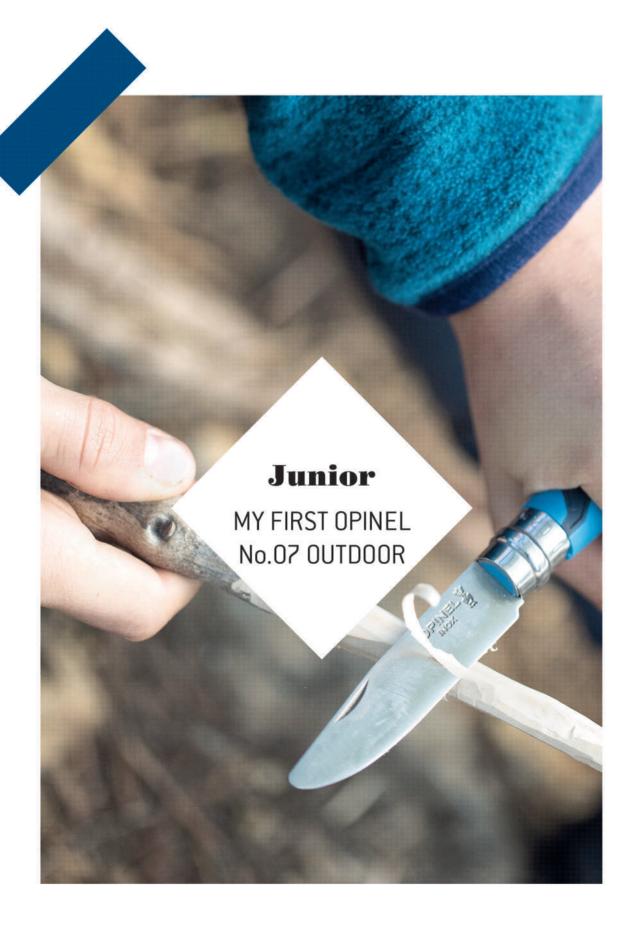
Tradition Gourmets / MUSHROOM KNIFE



The 8 cm blade is curved to ease cutting. Its **serrated back** allows for scraping and cleaning the mushroom.

The natural bristle **brush** is ideal for dusting off your picking.





Tradition Junior / MY FIRST OPINEL



My first Opinel is a real knife for children to learn how to tinker, spread, cut, carve... just like the big kids!



The knives are delivered, individually packaged, in the display stand.

For greater safety, the tip of the blade on My first Opinel is **rounded**, the Virobloc® blocks the blade in an open position for use and in a closed position for transport. The wooden handle, in varnished beech or tinted hornbeam, provides a sure and comfortable grip.



Tradition Junior / No.07 OUTDOOR



The practical and resistant knife for sportspeople and adventurers.



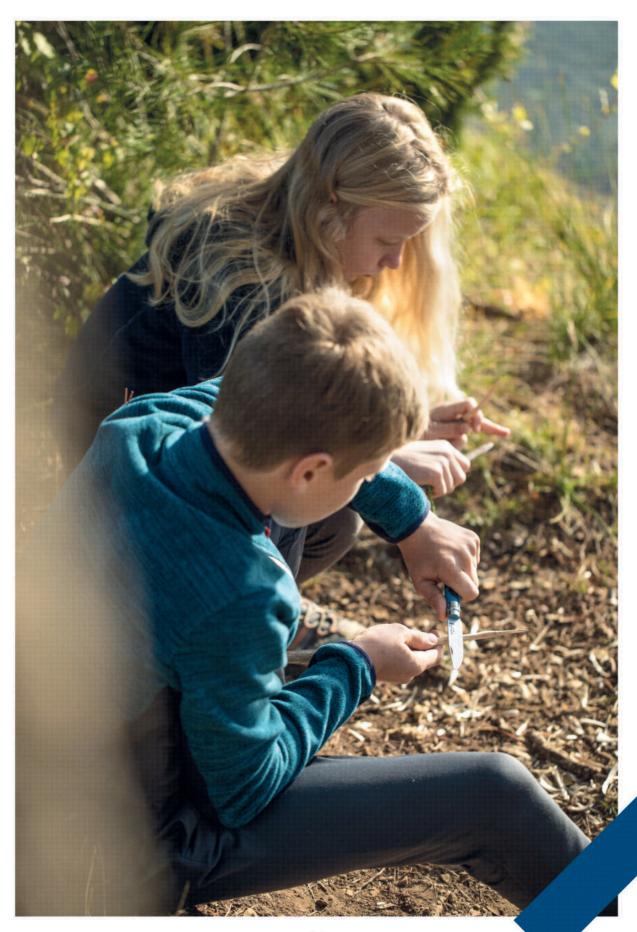
Display stand red/blue 6+6 gencod 312384 001908 8 😂 1



Display stand khaki/mauve 6+6 gencod 312384 002153 4 \$\infty\$1

This smooth blade has a slightly rounded tip. The bi-material handle, made of polymer reinforced with fiberglass, is water resistant and withstands extreme temperatures, and its soft elastomer covering provides an excellent grip. At the tip of the handle, there's a 100 dB **whistle** as well as a slit opening for a cord or a strap.







Tradition Multifunction / No.08 OUTDOOR sports



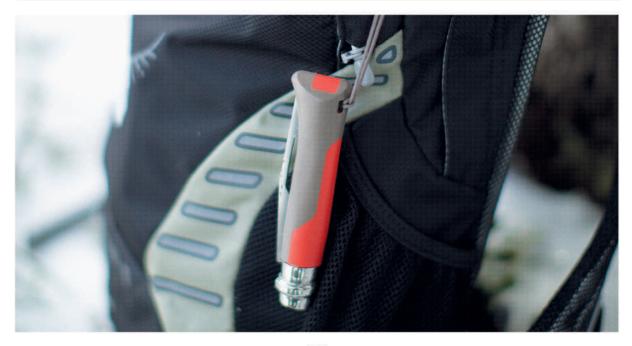




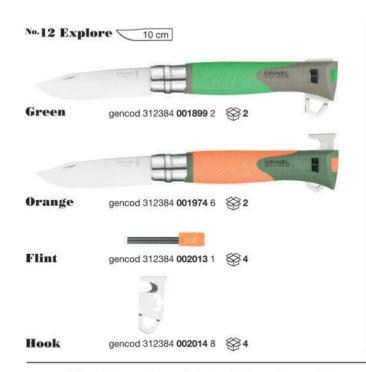
Display stand red/green 7+7 gencod 312384 001840 4 😂 1

The robust blade (8.5 cm long, 2.5 mm thick) has a **serrated edge** over 3.5 cm of the length to cut natural or synthetic ropes. It also has a **shackle key** for shackles of 4 to 10 mm.

The bi-material handle is made of hard **polymer** charged with fiberglass for excellent resistance to water, knocks and extreme temperatures (-40° to +80° C), the softer part ensures good grip. At the end of the handle a 110 dB **whistle** can carry for 300 metres in a clear area.



Tradition Multifunction / No.12 EXPLORE nature & survival





The short robust blade (10 cm long, 2.7 cm thick) ensures accurate cutting.

The bi-material handle is made of hard **polymer** charged with fiberglass for excellent resistance to water, knocks and extreme temperatures, the softer part ensures good grip. At the end of the handle there's a 110 dB **whistle**, **a flint** to rub on the back of the blade, a steel hook accessory to slide up (for a **cutting hook**) or down (slit opening for strap), detachable for easy cleaning.



Tradition Multifunction / No.09 DIY



A smart and useful knife, a must have for your toolbox, in the car, at the office... It's ideal for electrical work.



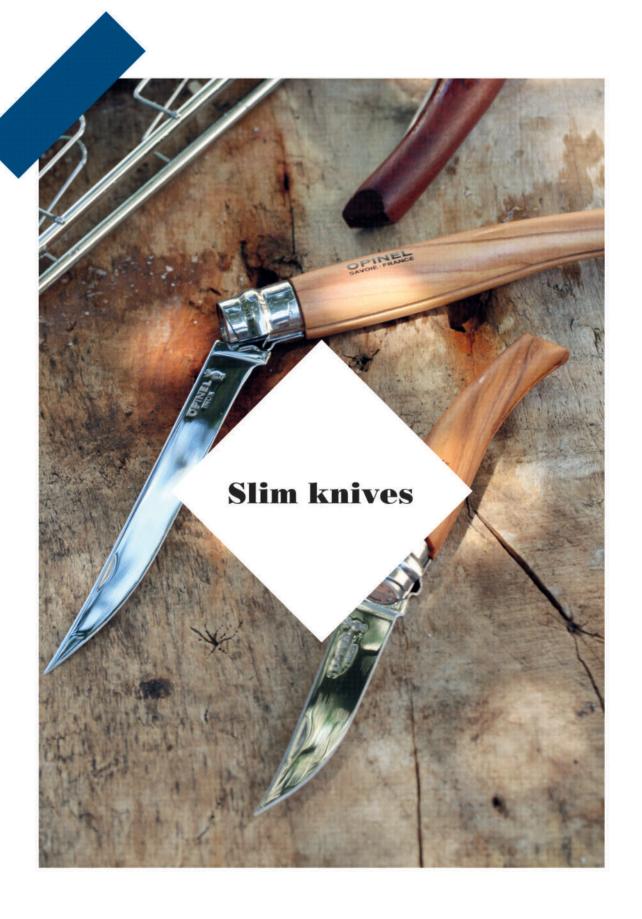
Display stand grey/yellow 6+6 gencod 312384 001805 3 😂 1

The blade, 8 cm long and 2.2 mm thick, bears two specific notches: a cable **stripper** for wires Ø < 8 mm and a **wire cutter** for wires Ø < 5 mm. The handle made from polymer reinforced with fiberglass has two bits: a **flat-blade screwdriver** (4 mm screws) and a **crosshead screwdriver** PH2 (3.5 to 5 mm screws), these bits are used at the end of the handle in a magnetic slot.









Slim knives

Stainless steel blades

Slim knives Beech, natural varnish



Ideal for filleting a fish, slicing thinly or as a steack pocket knife to take everywhere, the slim knife is an exceptional blade for those who want a fine, delicate and clean cut.

Slim knives Padouk, natural varnish, mirror-polished steel blade



Slim knives Olive, natural varnish, stainless steel, mirror-polished blade



Slim knives

Stainless steel blades



Display stand 8 Wooden gift boxes Slim No. 10 Olive

gencod 312384 001954 8 8 1

Horn by the Art Cutlery Craftshop
Jacques Mongin

Horn from South African bovine is, depending on the supply, light and more or less veined with brown, or dark, sometimes veined with grey.

The handle is fashioned from the tip, the only solid part of the horn.

Polishing reveals the translucence and shine of this exceptional material.



Slim № 10 Horn, mirror-polished steel blade gencod 312384 000711 8 😂 1

l blade 10 cm

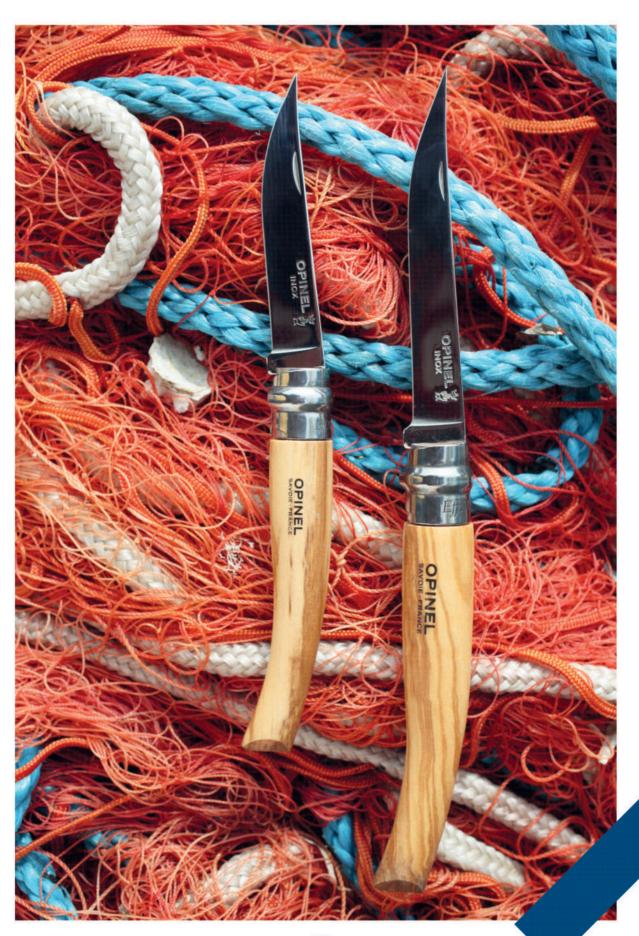
Availability according to supply

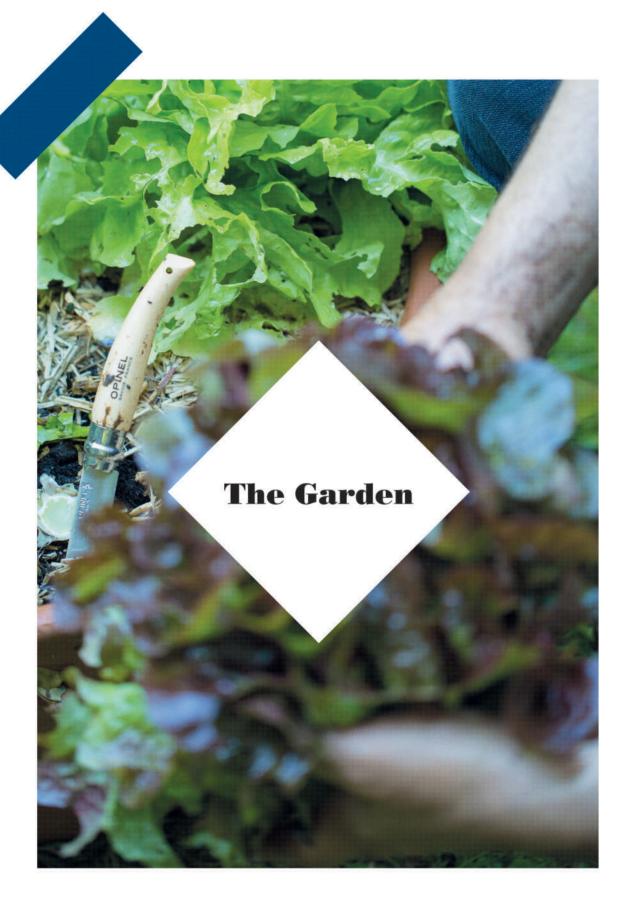


Wooden gift box Slim No.10 Olive 10 cm gencod 312384 001090 3 ⊗ 4









The Garden / HAND PRUNER





The blades are made of stainless steel and can cut up to **20 mm in diameter**. Their shape is optimised to reduce the effort of cutting (lever arm). The selector has **3 positions**: closed, wide opening, narrow opening, in order to adjust to branch thickness or hand size.

The handles, in varnished beech and polyamide, are equipped with safeguards to ensure comfort and safety of handling. The **hidden spring** prevents any risk of crushing or pinching.

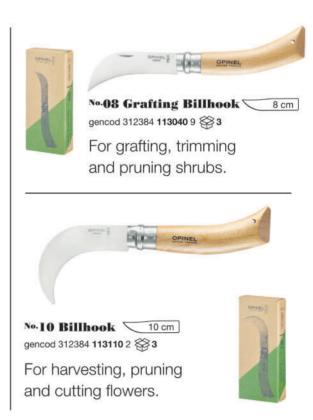


The Garden

Handles in beech







Our saws are equipped with carbon blades with an anti-corrosion coating. The double row of razor-sharp teeth is oriented towards the handle and enables effortless cutting achieved simply by pulling.





For branches up to 10 cm in diameter.





For branches up to 8 cm in diameter.

Spare blade No.18 Saw

gencod 312384 980184 7 😂 1

The Garden / MUSHROOM KNIFE

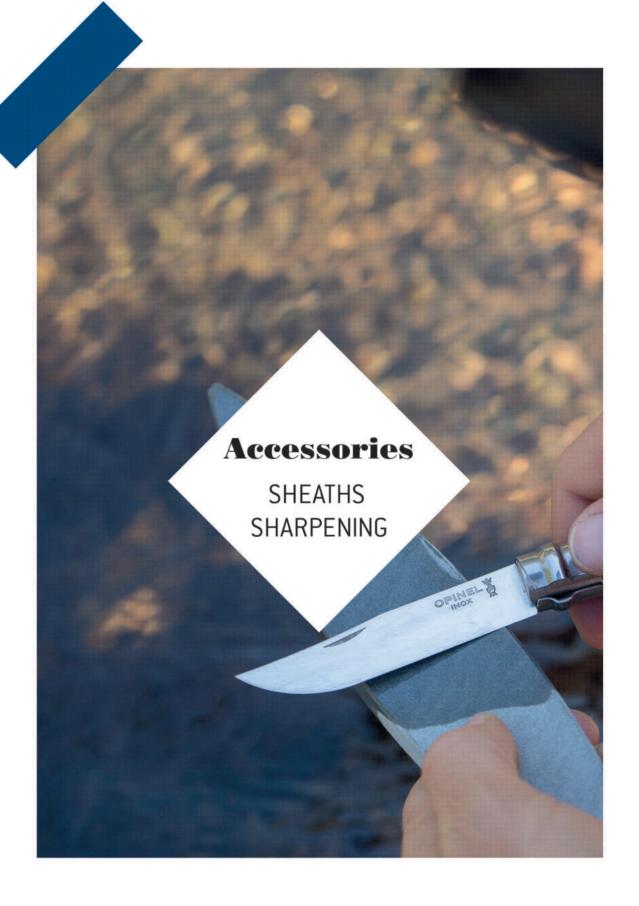


The 8 cm blade is curved to facilitate cutting.

Its **serrated back** allows for scraping and cleaning the mushroom.

The natural bristle **brush** is ideal for dusting off your picking.





Accessories / SHEATHS



Sheath Chie Tawny
gencod 312384 002180 0 \$2

Cowhide, belt-loop
For knives No.07, No.08, No.09, Slim 08 / 10



Sheath Chie Black
gencod 312384 002179 4 2

Cowhide, belt-loop
For knives No.07, No.08, No.09, Slim 08 / 10



Sheath Alpine
gencod 312384 002178 7 \$\infty\$4

Synthetic, belt-loop, popper-button
For knives No.07, No.08, No.09, Slim 08 / 10



Blue Scabbard
gencod 312384 002181 7 \$\infty\$4

Synthetic
For knives No.06, No.07, No.08, Slim 08

Accessories / SHEATHS



Sheath Outdoor M Brown gencod 312384 002182 4 \$\infty\$4

Synthetic belt-loop, popperbutton For knives No.07, No.08, No.09, Slim 08 / 10



gencod 312384 002183 1 **⊗4**Synthetic
belt-loop, popperbutt

belt-loop, popperbutton For knives No.09, No.10, No.10 corkscrew, No.08 mushroom



gencod 312384 002184 8 😂 2

Synthetic
belt-loop, popperbutton
For knives No.12, saw No.12,
No.12 Explore



Sheath Outdoor M Blue gencod 312384 002194 7 😂 4

Synthetic belt-loop, popperbutton For knives No.07, No.08, No.09, Slim 08 / 10



Sheath Outdoor L Blue gencod 312384 002193 0 😂 4

Synthetic belt-loop, popperbutton For knives No.09, No.10, No.10 corkscrew, No.08 mushroom



Sheath Outdoor XL Blue
gencod 312384 002185 5 \$\infty\$2

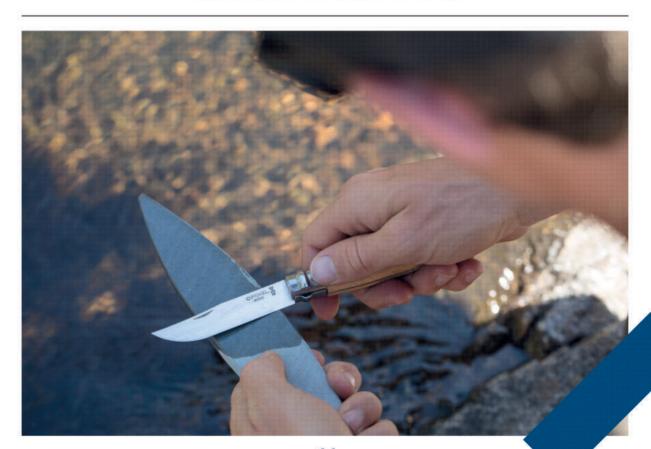
Synthetic
belt-loop, popperbutton
For knives No.12, saw No.12, No.12 Explore

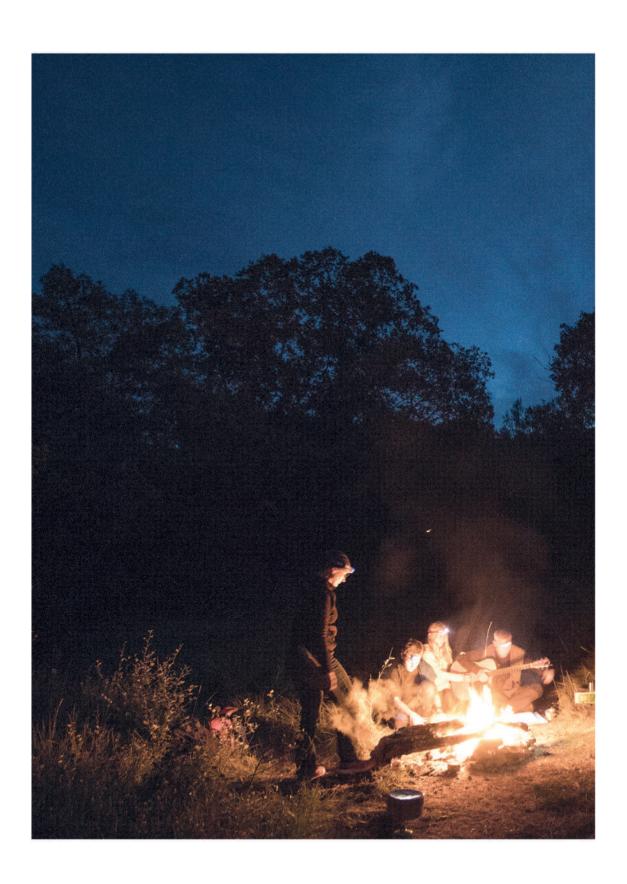
Accessories / SHARPENING



Natural stone from Lombardy (Italy) is characterised by a balanced composition of quartz and carbonates. Evenly distributed, the grains of quartz provide a strong abrasive quality (7 on the Mohs hardness scale).

These stones should be used with water.





OPINEL SAS - 508 BD HENRY BORDEAUX 73000 CHAMBÉRY FRANCE www.opinel.com - info@opinel.com

The word mark Opinel, the illustration of the Crowned Hand and the shape of the knife are registered trademarks. All modifications of any kind whatsoever to an Opinel knife, and in particular by affixing, obliterating or by any other means, are forbidden.

Ref 818006

2018 - Photos : Arnaud Childéric Kalice - Aurélie Jeannette - Laurent Claus - Thierry Vallier