

A Mar Knives



SERE Operator II™



Al Mar SERE™ Knives
SERE
Survival-Evasion-Resistance-Escape

MSRO-V Sere Operator II™

SRO-V Sere Operator II™



Learn More online@
www.almarknives.com

Our classic SERE™ design in a fixed blade version, the SERE Operator™ features S30V steel with a full-length perimeter tang for maximum strength. The SERE Operator™ has a synthetic sheath system designed for ambidextrous carry in vertical, horizontal or diagonal modes. It can be customized to be attached on a belt, pack or load-bearing equipment – or just about anywhere you can think of - even inside the waist for maximum concealability. The system's extender mounting plate can be easily drilled to allow the user full freedom to customize their attachment point(s). The SERE Operator™ is supplied with the sheath, attachment clip, secondary rubber retainer and extender mounting plate and is one of the most versatile sheath systems available.

PRODUCT CODE:	SRO-V
MSRP:	\$359.00
PRODUCT CODE:	MSRO-V
MSRP:	\$289.00
PRODUCT CODE:	SRO
MSRP:	\$249.00
STEEL:	S30V
BLADE LENGTH:	5"
D.A.L.:	10.25"
BLADE THICKNESS:	.14"
WEIGHT:	6 oz.
SCALES:	Plylon
SHEATH:	Plylon

SERE 2000™ & Mini SERE 2000™



Deep Pocket Clip



Al Mar SERE™ Knives
SERE
Survival-Evasion-Resistance-Escape

MS2K

MS2KB

Deep Pocket Clip

SERE 2000™

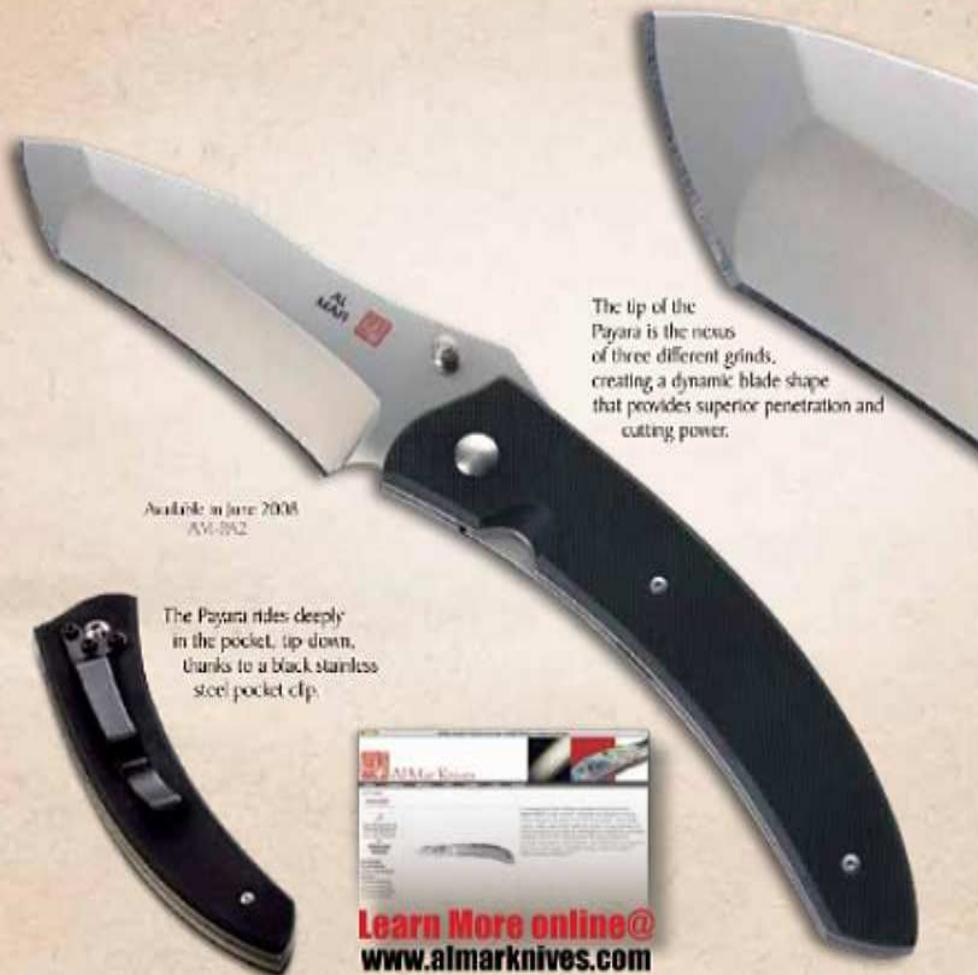
PRODUCT CODE:	S2K
MSRP:	\$265.00
PRODUCT CODE:	S2KB
MSRP:	\$275.00
STEEL:	VG-10, Rt 99-09
BLADE LENGTH:	3.5"
D.A.L.:	8.5"
BLADE THICKNESS:	.15"
WEIGHT:	6 oz.
ACTION:	Liner Lock
SCALES:	Textured G-10
CUP:	Reversible, Black, S/S

Mini SERE 2000™

PRODUCT CODE:	MS2K
MSRP:	\$265.00
PRODUCT CODE:	MS2KB
MSRP:	\$285.00
STEEL:	VG-10, Rt 99-09
BLADE LENGTH:	3"
D.A.L.:	7"
BLADE THICKNESS:	.12"
WEIGHT:	3.5 oz.
ACTION:	Liner Lock
SCALES:	Textured G-10
CUP:	Reversible, Black, S/S

The SERE and Mini SERE are world renowned as two of the strongest tactical folders in existence. Originally designed by Al Mar and Colonel Nick Rowe in the early 1980's for the U.S. Army's SERE school, today's updated models are stronger, lighter and the most precision versions we've ever made. Available in satin finished VG-10 (S2K) or matte black with our new ceramic coating – the most corrosion and scratch resistant finish we've found. The SERE and Mini SERE feature pillar construction, flow through design, dual thumbstuds and our reversible Deep Pocket Clip for discrete carry and deliver the kind of performance you need in the real world.

PAYARA™



Available in June 2008
AM-PA2

The tip of the Payara is the nexus of three different grinds, creating a dynamic blade shape that provides superior penetration and cutting power.

Learn More online@
www.almarknives.com

PRODUCT CODE: AM-PA2
MSRP: \$239.00

STEEL: VG-10 Rc 59-60
BLADE LENGTH: 3.5"
O.A.L: 8.75"
BLADE THICKNESS: .12"
WEIGHT: 6.0 oz.
ACTION: Liner Lock
SCALES: Textured G-10
CLIP: Black, S/S

The Payara™ is an aggressive design for the serious outdoorsman, named after the elusive and vicious sabre-toothed fish found in South American rivers that feeds on Piranha by impaling them on fangs up to six inches in length! Building on the proven Al Mar liner lock system, pillar construction, and flow through design, the Payara adds an aggressive new blade for maximum cutting power and penetration. Dual thumbstuds and stainless steel clip complete the package.

Backup™



Learn More online@
www.almarknives.com

PRODUCT CODE: BU1-2
MSRP: \$199.00
BLADE LENGTH: 4"
O.A.L: 8.5"
WEIGHT: 4 oz.

PRODUCT CODE: BU2-2
MSRP: \$199.00
BLADE LENGTH: 3"
O.A.L: 7.75"
WEIGHT: 3 oz.

STEEL: AUS-8, Rc 57-59
BLADE THICKNESS: .16"
ACTION: Fixed Blade
SCALES: Black Micarta
SHEATH: Leather

Osprey™ Classic



All Osprey™ Classics come with a leather pouch.



The diminutive Osprey™, an Al Mar Classic since 1979, offers timeless design and peerless craftsmanship usually found only on the finest custom hand made knives; all in the smallest, highest quality, front lock made today. The Osprey™ features stainless steel bolsters, brass liners and comes with a finely crafted leather pouch embossed with the Al Mar logo.

PRODUCT CODE: 1001AB
MSRP: \$175.00

PRODUCT CODE: 1001BM
MSRP: \$125.00

PRODUCT CODE: 1001BP
MSRP: \$165.00

PRODUCT CODE: 1001C
MSRP: \$125.00

PRODUCT CODE: 1001HJB
MSRP: \$145.00

PRODUCT CODE: 1001P
MSRP: \$159.00

PRODUCT CODE: 1001S
MSRP: \$159.00

PRODUCT CODE: 1001SS
MSRP: \$110.00

PRODUCT CODE: 1001WM
MSRP: \$125.00

STEEL: AUS 8, Rc 57-58
BLADE LENGTH: 1.65"
O.A.L: 3.95"
BLADE THICKNESS: .08"
WEIGHT: .5 oz. (Approx.)
ACTION: Al Mar Front Lock

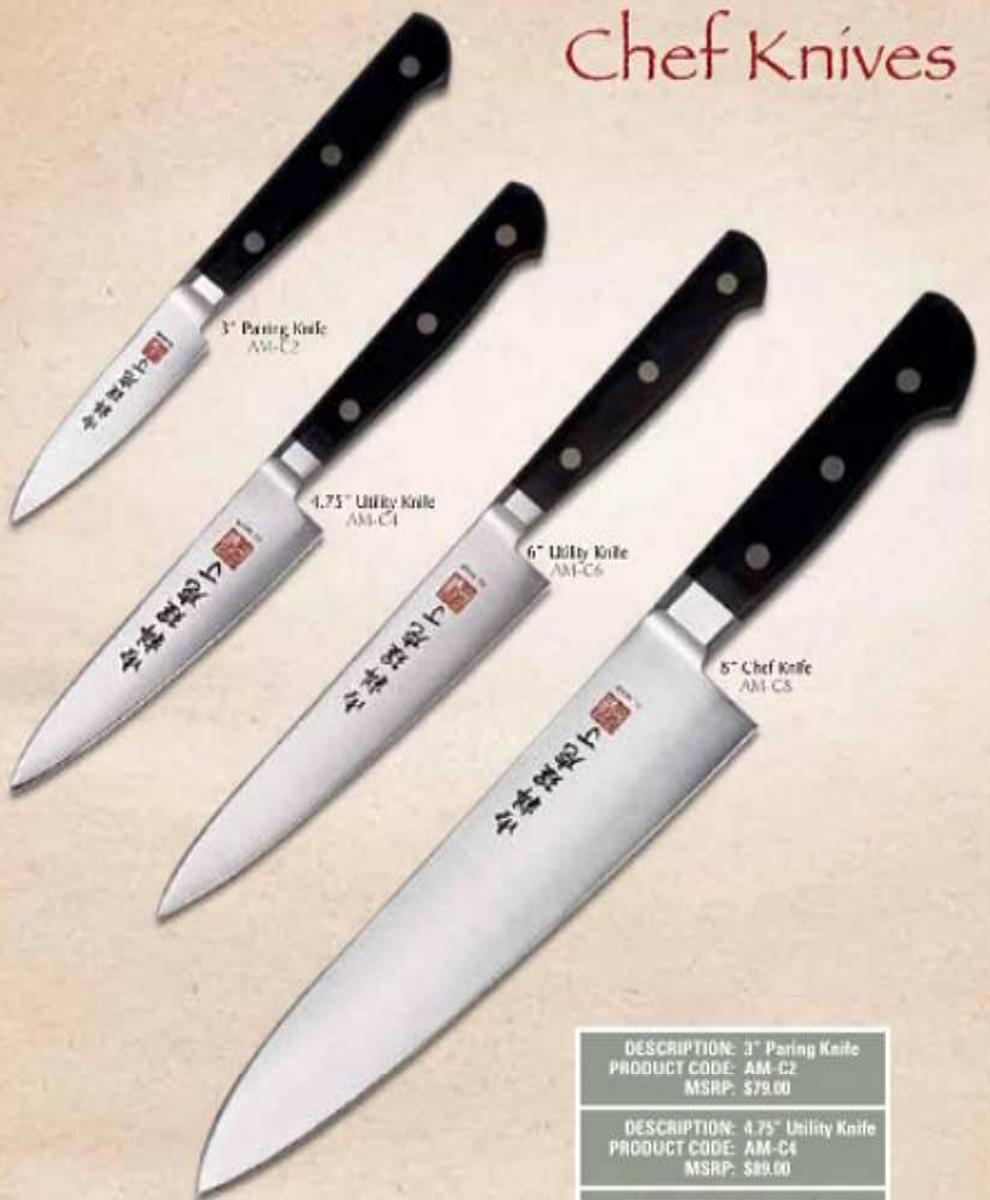
Ultralight Series™

Falcon Ultralight™



Eagle Ultralight™





Chef Knives

DESCRIPTION: 3" Paring Knife
PRODUCT CODE: AM-C2
MSRP: \$79.00

DESCRIPTION: 4.75" Utility Knife
PRODUCT CODE: AM-C4
MSRP: \$89.00

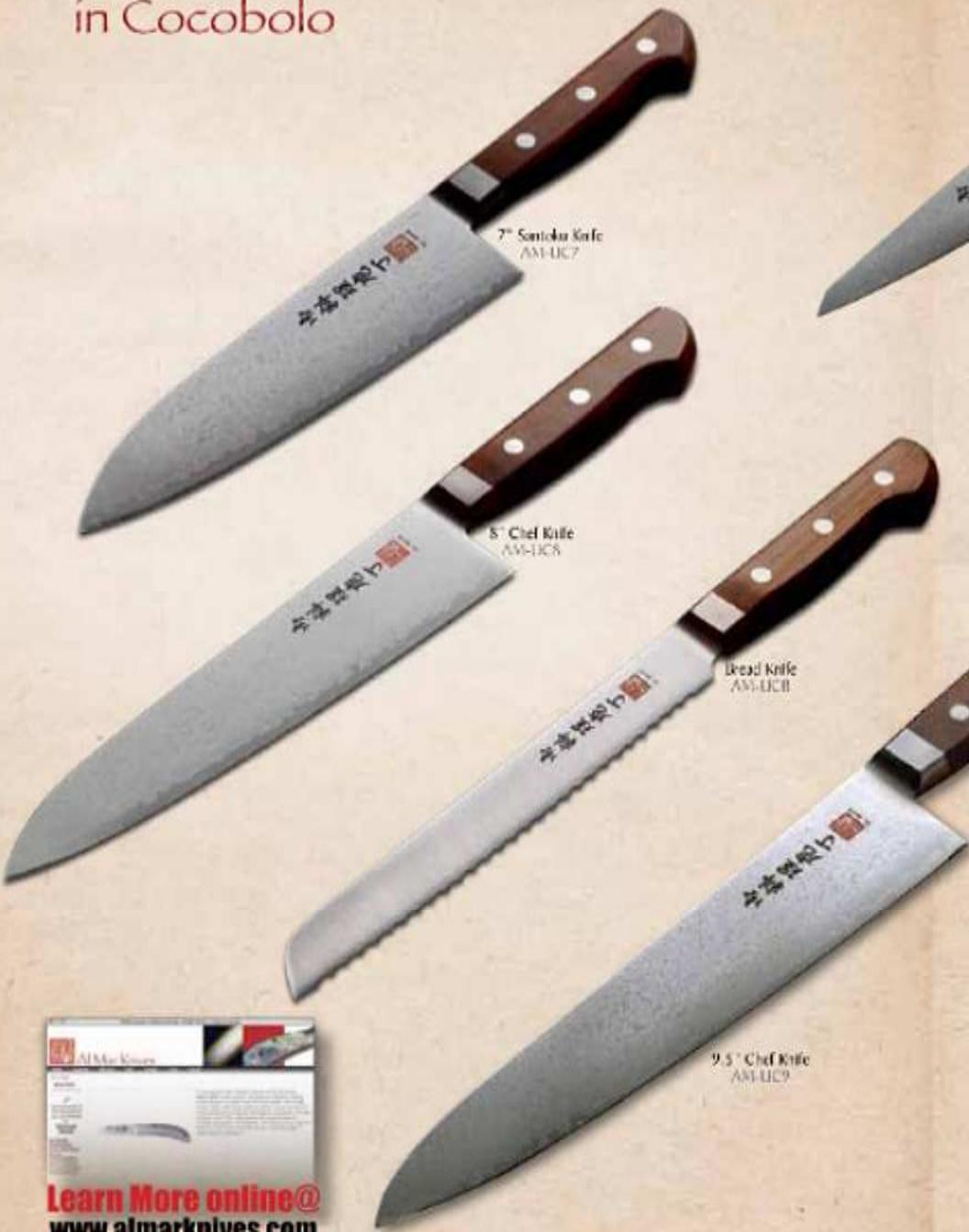
DESCRIPTION: 6" Utility Knife
PRODUCT CODE: AM-C6
MSRP: \$99.00

DESCRIPTION: 8" Chef Knife
PRODUCT CODE: AM-C8
MSRP: \$155.00

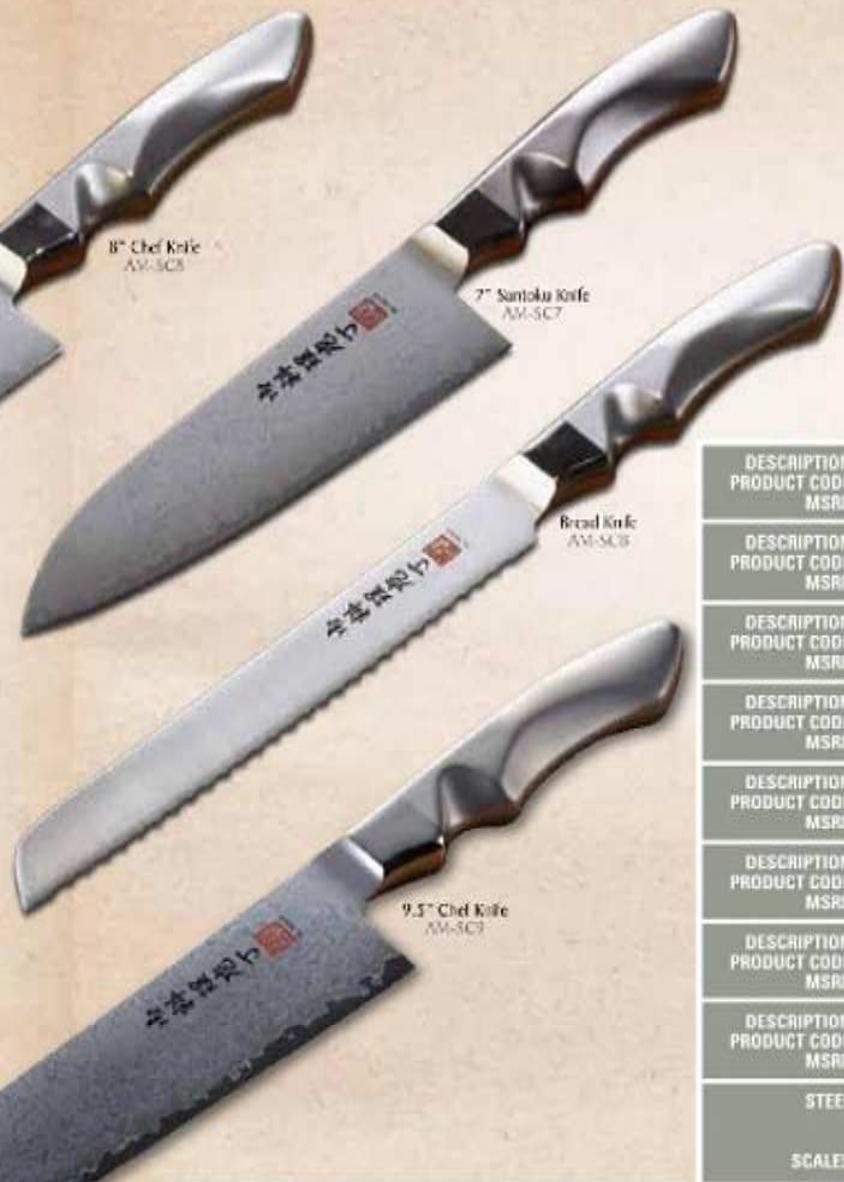
STEEL: Laminated VG-2
Stainless Steel
SCALES: Black Pakkawood

Al Mar Chef Knives offer outstanding edge retention and incredible strength. The VG-2 stainless steel blade is laminated between two layers of 400 series stainless for increased strength which surpasses other kitchen knives made from single layer steels. Each knife is individually gift boxed.

ultra-Chef™ Knives in Cocobolo



Learn More online @
www.almarknives.com



The Al Mar All Stainless Steel Ultra-Chef™ Knives are contemporary in design and state-of-the-art in performance. The one-piece ergonomic, hollow, all stainless steel handles are not only visually stunning and perfectly balanced, they are also impervious to just about everything found in today's kitchen environments. Each blade is 33 layers of stainless steel with the center cutting layer made of VG-10 Cobalt stainless steel which is heat treated to a Rockwell c-scale hardness of 60-62. Strong and light in weight, the All Stainless Steel Ultra-Chef™ Knives are hand sharpened to an incredible edge and each knife is individually gift-boxed.

DESCRIPTION: 3" Paring Knife
PRODUCT CODE: AM-SC2
MSRP: \$169.00
DESCRIPTION: 4.75" Utility Knife
PRODUCT CODE: AM-SC4
MSRP: \$179.00
DESCRIPTION: 5" Honesuki Knife
PRODUCT CODE: AM-SC5
MSRP: \$239.00
DESCRIPTION: 6" Utility Knife
PRODUCT CODE: AM-SC6
MSRP: \$169.00
DESCRIPTION: 7" Santoku Knife
PRODUCT CODE: AM-SC7
MSRP: \$269.00
DESCRIPTION: 8" Chef Knife
PRODUCT CODE: AM-SC8
MSRP: \$279.00
DESCRIPTION: 9.5" Chef Knife
PRODUCT CODE: AM-SC9
MSRP: \$299.00
DESCRIPTION: Bread Knife
PRODUCT CODE: AM-SCB
MSRP: \$179.00
STEEL: VG-10, Damascus (AM-SCB is 420J Stainless Steel)
SCALES: Stainless Steel

Al Mar Knives

PO Box 2295
Tualatin, Oregon 97062
t: 503.670.9080
www.almarknives.com



**This warranty does not include automatic models, please visit www.AlMarKnives.com for more details.*

OUR LIMITED LIFETIME WARRANTY*

All new, "Al Mar" models manufactured since January 1998 carry our limited lifetime warranty. This warranty covers materials and workmanship for the life of the knife. This warranty is to the original owner of the knife only. Al Mar Knives will, at our option, repair or replace any knife covered by this warranty that we have determined to be defective. The owner must return the knife with a copy of the original bill of sale or other satisfactory proof of purchase that includes the date of purchase. This limited lifetime warranty specifically does not cover abuse, neglect, misuse or lack of maintenance. Broken blade tips are specifically not covered by our warranty. A broken tip is the most common form of abuse. Any modifications and/or disassembly will void this warranty. Only authorized Al Mar Knives personnel can make warranty determinations on our products. Please visit www.AlMarKnives.com for warranty repair return instructions.