

Online store WWW.LYNXGEAR.LV Company: SIA LATLYNX

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Legal address: Baznīcas iela 8, Aizkraukle, Aizkraukles novads, LV-5101, LATVIJA

Bank Account: LV87UNLA0050021387494 AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 188,95 €

Salesprice with discount Incl. VAT 21%: 32,79 €







Description

Fallkniven F4z Knife for Opening, Butchering, and Cleaning Fish, Lam. VG10W Steel

The Fallkniven F4z is a high-quality knife designed for opening, butchering, and cleaning fish. Its long, narrow, and rigid blade provides precise and clean cuts, making it ideal for handling larger fish like an eight-kilo salmon. The length of the blade ensures even and efficient cuts, whether you're filleting fish or separating larger cuts of meat.

Key Features

- VG10W Steel: Premium laminated stainless steel ensures exceptional edge retention and durability.
- Convex Edge: The convex grind delivers superior cutting performance and strength, ideal for precise and clean cuts.
- Ergonomic Thermorun Handle: Provides a secure and comfortable grip, even in wet or slippery conditions.
- Zytel Sheath: Lightweight, durable, and easy to clean for reliable protection and portability.

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Versatile Usage: Perfect for opening, butchering, and cleaning fish, as well as kitchen tasks.

Superior Design and Longevity

Part of the F-series concept (F2, F3, F4), the F4z is designed to provide decades of reliable performance, offering better edge retention compared to cheaper alternatives. Its high-quality materials ensure excellent cutting efficiency and safety at work or in the kitchen. Whether you're a professional or a home cook, this knife delivers exceptional satisfaction and value.

Specifications

• Steel: Lam. VG10W • Hardness (HRC): 59

• Edge: Convex • Tang: Broad tang

• Handle Material: Thermorun

• Sheath: Zytel

• Weight (knife only): 101 g • Blade Length: 150 mm

• Blade Thickness: 2.5 mm • Total Length: 270 mm

Sharpening and Maintenance

Maintain the F4z's superior performance with a diamond whetstone or sharpening steel, such as our $\underline{\text{DC4}}$ or $\underline{\text{D12}}$. Keep the knife clean and dry after use to ensure long-lasting reliability.

Brand Origin

Country of Origin: Sweden

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