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ORDER CONFIRMATION

Not Rated Yet

Sales price 188,95 €

Salesprice with discount

Incl. VAT 21%: 32,79 €



1-4 Weeks



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

- **Lam. 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 [DC4](#) or [D12](#). Keep the knife clean and dry after use to ensure long-lasting reliability.

Brand Origin

Country of Origin: **Sweden**