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LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 91,95 €

Salesprice with discount

Incl. VAT 21%: 15,96 €



1-4 Weeks



Description

European Hunter fixed blade knife is hunting knife with blade made of N690Co stainless steel of high quality with Black Idroglider coating- very resistant to abrasion and waterproof. Handle made of Olive wood- a very elegant and precious wood coming from Eastern Mediterranean.

Available with or without skinner.

Equipped with brown leather sheath.

| | |
|------------------|-------------|
| Type: | Fixed Knife |
| Total Length: | 19,5 |
| Blade Length: | 8,5 |
| Blade Thickness: | 4,0 mm |
| Weight: | 185,0 g |
| Blade Material: | N690Co |
| Handle Material: | Olive Wood |

Fox Knives

Around 40 years ago Oreste Frati established Fox Coltellerie, which is today known as Fox Knives. After years of experience in production as well as in distribution he founded his business in 1977, which is running as a family business since then. With a great deal of innovation, by constantly testing new materials and techniques, Fox has been one of the leaders on the knife market. Next to manufacturing traditional and elegant knives, the concept of producing tactical knives for police and military is an



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essential component for Fox Knives. The official certification as a supplier of the NATO shows seriousness, with which Fox is pursuing the lines and making it perfect with the section FMKD. Fox Knives offers for almost every taste and every use the appropriate knife.