



Online store [WWW.LYNXGEAR.LV](http://WWW.LYNXGEAR.LV)  
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Aizkraukle, Aizkraukles novads,  
LV-5101, LATVIJA  
Bank Account: LV87UNLA0050021387494  
AS SEB Bank, SWIFT: UNLALV2X

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## ORDER CONFIRMATION

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Not Rated Yet

Sales price 171,95 €

Salesprice with discount

Incl. VAT 21%: 29,84 €



# 1-4 Weeks



## Description

**Military Hunting/ Tactical Knife** is outdoor and survival hunting knife. Blade made of 440C high quality stainless steel and has bead blast finishing. With Forged stainless steel guard. Handle made of Canavas Micarta- an engineered high pressure material made of Resins/Fibers. Equipped with elegant black leather sheath.

Type:	Fixed Knife
Total Length:	29,5
Blade Length:	17,0
Blade Thickness:	5,0 mm
Weight:	325,0 g
Blade Material:	440C
Handle Material:	Micarta

## 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



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concept of producing tactical knives for police and military is an 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.