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Not Rated Yet

Sales price 164,95 €

Salesprice with discount

Incl. VAT 21%: 28,63 €



1-4 Weeks



Description

Tactical knife **PARONG Karambit** (made by FOX in Italy) is fixed blade knife is hunting knife with blade made of N690Co stainless steel of high quality with Satin finish. Handle made of Olive wood/ black G10.

The karambit is a knife born in the Indonesian archipelago and is used mainly for Self Defense and Martial Arts - Developed in collaboration with Derespina Knives - Brooklyn - N.Y.C

Equipped with brown leather/KYDEX® sheath.

Type:	Fixed Knife
Total Length:	22,5
Blade Length:	9,5
Blade Thickness:	4,0 mm
Weight:	231,0 g
Blade Material:	N690Co
Handle Material:	Olive Wood/ Black G10

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



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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 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.