



Online store WWW.LYNXGEAR.LV
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LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 106,95 €

Salesprice with discount

Incl. VAT 21%: 18,56 €



1-4 Weeks



Description

With the Viking, Muela also offers a knife with Scandi Grind. The concept of traditional Nordic blade grinding. The result is a high sharpness combined with relatively high robustness. This is particularly advantageous in bushcraft techniques such as extended dry wood working. Another advantage is the uncomplicated re-sharpening of the Scandi cut. The knife can simply be placed with the full surface on a bench grindstone and sharpened. The angle is automatically maintained correctly. The blades made of proven stainless steel 1.4116 offer a balanced compromise in the property triangle of edge retention, resharpenability and toughness.

The Viking Black Micarta has a more modern and pronounced grip design. Due to the black micarta shells and finger hollows, it is also ideal as a hunting or deployment knife. The black saddle leather sheath can be worn vertically or horizontally on the belt.

| | |
|------------------|------|
| Total Length: | 23,3 |
| Blade Length: | 11,0 |
| Blade Thickness: | 4,0 |



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Weight: 209,0 g
Blade Material: 4116
Handle Material: Micarta

Color: Black

Muela



For 60 years, Muela from Spain has been one of the leading European producers of classical hunting knives. The family business, founded by Eladio Muela in 1952, is today run under the cooperation of all its 5 children. Since its beginnings in the first small workshop, Muela has developed into a high-tech manufacturer with an annual production of some 350,000 knives. Despite modern computer-assisted production, however, manual work is still being promoted today. Above all, the elaborate processing of Stag, a specialty of Muela, is not possible by machine. This requires the many years of experience of the experts, who prepare and assemble the knife handles and the handle by hand. All production steps are carried out at Muela, even the production of high-quality leather is done in-house.