



Online store [WWW.LYNXGEAR.LV](http://WWW.LYNXGEAR.LV)  
Company: SIA LATLYNX  
info@lynxgear.lv, +371 26159668  
Reg. No. 45403038162, VAT Reg. No.  
LV45403038162,  
Legal address: Baznīcas iela 8,  
Aizkraukle, Aizkraukles novads,  
LV-5101, LATVIJA  
Bank Account: LV87UNLA0050021387494  
AS SEB Bank, SWIFT: UNLALV2X

## ORDER CONFIRMATION

Not Rated Yet

**Sales price 103,50 €**

Salesprice with discount

Incl. VAT 21%: 17,96 €



Blade Steel	UNI X50CrMoV15 (stainless steel with molybdenum and vanadium for hardness and corrosion resistance)
Hardness	HRC 59-61
Blade Finish	Satinato (satin finish for reduced glare)
Handle	Smoked oak (Quercia affumicata), ergonomic design
Bolsters	Stainless steel for balance and durability
Blade Length	180 mm / 7.09"
Overall Length	320 mm / 12.60"
Blade Thickness	3.0 mm / 0.12"
Weight	162 g / 5.71 oz
Rivets	Stainless steel
Dishwasher Safe	No
Awards	RedDot Product Design 2022
Origin	Made in Italy

### Other Useful Information

- **UNI X50CrMoV15 steel:** A German-standard stainless steel enriched with molybdenum and vanadium, known for its excellent balance of corrosion resistance, durability, and edge retention.



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- **RedDot Award:** One of the most prestigious international design awards, recognizing outstanding product design and innovation.
- **Coqus line:** Combines modern elegance with ergonomic performance, reflecting both culinary tradition and advanced manufacturing techniques.

### Manufacturer Details

#### Oreste Frati S.r.l. - FOX Knives

Via La Mola, 4

33085 Maniago PN, Italy

Ph. +39 0427 71814 / +39 0427 730376

Email: This email address is being protected from spambots. You need JavaScript enabled to view it.

```
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addy6ddb9e395531b8cdeaa5bb3b78fd6d79 = 'customerservice' + '@';  
addy6ddb9e395531b8cdeaa5bb3b78fd6d79 = addy6ddb9e395531b8cdeaa5bb3b78fd6d79  
+ 'foxcutlery' + '.' + 'com'; var addy_text6ddb9e395531b8cdeaa5bb3b78fd6d79  
= 'customerservice' + '@' + 'foxcutlery' + '.' + 'com'; document.getElementB  
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#### About Due Cigni

**Due Cigni**, a heritage brand under Oreste Frati S.r.l., is based in Maniago, Italy - internationally known as the "City of Knives." Combining **traditional Italian craftsmanship** with **modern materials and design innovation**, Due Cigni specializes in kitchen, gardening, and professional tools. Their award-winning products are recognized for durability, precision, and timeless elegance.

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