



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

ORDER CONFIRMATION

Not Rated Yet



1-4 Weeks



| | |
|----------------|--|
| Rod Material | Carbon steel + hard chrome (C140C3X1, 4%) |
| Hardness | HRC 62-64 |
| Handle | Ergonomic black PP (polypropylene) |
| Rod Length | 230 mm / 9.06" |
| Overall Length | 360 mm / 14.17" |
| Made in | European Union |

Other Useful Information

Diamond rod sharpeners are often misunderstood. Their primary role is not to grind new edges but to **realign and maintain the knife's existing sharpness**. The **chrome coating** improves durability and resistance to corrosion, while the **HRC 62-64 hardness** ensures the rod is harder than most knife steels, allowing it to effectively hone blades.

Glossary

- **Honing vs. Sharpening:** Honing realigns the existing edge, while



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

ORDER CONFIRMATION

sharpening removes material to create a new edge.

- **HRC (Hardness Rockwell C):** A scale used to measure the hardness of steels. HRC 62-64 indicates very high hardness suitable for professional honing tools.
- **Hard Chrome Coating:** A surface treatment that provides durability, wear resistance, and corrosion protection.

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.

document.getElementById('cloak3efad5366600484d5a0f4d824c5efaff').innerHTML = '';
var prefix = 'ma' + 'il' + 'to'; var path = 'hr' + 'ef' + '=';
var addy3efad5366600484d5a0f4d824c5efaff = 'customerservice' + '@';
addy3efad5366600484d5a0f4d824c5efaff = addy3efad5366600484d5a0f4d824c5efaff + 'foxcutlery' + '.' + 'com';
var addy_text3efad5366600484d5a0f4d824c5efaff = 'customerservice' + '@' + 'foxcutlery' + '.' + 'com';
document.getElementById('cloak3efad5366600484d5a0f4d824c5efaff').innerHTML += '[';](mailto:' + addy_text3efad5366600484d5a0f4d824c5efaff + ')

[Website: www.foxcutlery.com](http://www.foxcutlery.com)

About Due Cigni

Due Cigni is a brand of **Oreste Frati S.r.l.**, located in Maniago, Italy – world-renowned as the “City of Knives.” Combining **traditional craftsmanship and modern materials**, Due Cigni specializes in culinary and professional tools known for their durability, precision, and elegance. Their sharpening and kitchen accessories are widely appreciated by chefs and enthusiasts alike.

© Due Cigni / Oreste Frati S.r.l. Specifications may change without notice for product improvement.
