



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 36,95 €

Salesprice with discount

Incl. VAT 21%: 6,41 €

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



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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

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33085 Maniago PN, Italy

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

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'+addy\_text6532eae4a80047603ab1d5864ee1ad53+';
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[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.

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