



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: Baznicas iela 8,  
Aizkraukle, Aizkraukles novads,  
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



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: 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('cloak2bce009b0a316febd55b2ec2ad476f09').innerHTML = ''; var prefix = 'ma' + 'il' + 'to'; var path = 'hr' + 'ef' + '='; var addy2bce009b0a316febd55b2ec2ad476f09 = 'customerservice' + '@'; addy2bce009b0a316febd55b2ec2ad476f09 = addy2bce009b0a316febd55b2ec2ad476f09 + 'foxcutlery' + '.' + 'com'; var addy_text2bce009b0a316febd55b2ec2ad476f09 = 'customerservice' + '@' + 'foxcutlery' + '.' + 'com'; document.getElementById('cloak2bce009b0a316febd55b2ec2ad476f09').innerHTML +=
```

```
'!+addy_text2bce009b0a316febd55b2ec2ad476f09+';
```

[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.

---