



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



Sales price 81,95 €

Salesprice with discount

Incl. VAT 21%: 14,22 €



Description

Fox Knives' new Vulpis series wants you to fall in love with technology and manufacturing innovation Made in Maniago with the new small and versatile multi-purpose knives. Available in six variants: two small knives in two sizes (total length 10.8 cm - 4.25", or 13.3 cm - 5.23 ") and four multipurpose in the larger version.

- Blade Steel: M390 stainless steel
- Hardness: HRC 59-61
- Blade Coating: polished
- Handle: sandblasted titanium or Fibra di carbonio 3K
- Blade Length: 5.5 cm - 2.17"
- Overall Length: 13.5 cm - 5.31"
- Blade Thickness: 2 mm - 0.08"
- Weight: 71 g - 2.50 oz

Made in Italy.

Fox Knives



Online store 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

Around 40 years ago Oreste Frati established Fox Coltellerie, which is today known as Fox Knives. After years of experience in production as well as in distribution he founded his business in 1977, which is running as a family business since then. With a great deal of innovation, by constantly testing new materials and techniques, Fox has been one of the leaders on the knife market. Next to manufacturing traditional and elegant knives, the concept of producing tactical knives for police and military is an essential component for Fox Knives. The official certification as a supplier of the NATO shows seriousness, with which Fox is pursuing the lines and making it perfect with the section FMKD. Fox Knives offers for almost every taste and every use the appropriate knife.