

# 肥後

HIGO-J



BACK SIDE



HIGO-J-DLC

**BLADE / SHINOGIZUKURI**

Full length : 213mm      Blade : 89mm  
 Material : YXR7      Thickness : 3.2mm  
 Weight : 104g      Hardness : around HRc65  
 Blade coating : DLC coating  
 Scale : A2024(duralumin)Hard-anodized treatment  
 Spring top chip:SKD11HRc61

# 肥後

HIGO-J



HIGO-J-ZDP

**BLADE / SHINOGIZUKURI**

Full length : 213mm      Blade : 89mm  
 Material : ZDP189      Thickness : 3.2mm  
 Weight : 104g      Hardness : around HRc67  
 Scale : A2024(duralumin)Hard-anodized treatment  
 pring tio chip : SKD11HRc61

DLC のブレードは竹を何度も叩いて切った後マニラロープを 500 回切って、その後紙をスライスする事が出来ました。この手入れの簡単なナイフは良く切れる使いやすいナイフです。握りはジュラルミン製で軽くて丈夫です。ブレードの手元側は角度が 30 度それは連続的に変化して先端では 24 度になっています。この角度の変化は ROCKSTEAD の切れ味追求の成果です。このナイフは非常に良く切れますので、その切れ味をご堪能下さい。このスケールは 2 本のネジで固定されており分解が簡単です。魚や動物を切った後その汚れを簡単に取り除くことが出来ます。

After the bamboo is cut and beat with this knife and Manila rope is cut 500 times, you can slice the paper. This easy maintenance knife is an easy-to-use knife that cuts well. The handle of the duralumin is light and is strong.The bottom of this blade edge is 30 degrees, and it's continuously change to top of the blade.The top edge's angle is 24 degrees. The change in this angle is a result of ROCKSTEAD that pursues sharpness. This is a knife of preeminent sharpness. You can enjoy its strong cutting capabilities for a long time. This scale is fixed with two screws and the resolution is easy. After cutting the fish and the animal, you can easily clean it.