

# 肥前

HIZEN-TIN



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ROCKSTEAD

肥後の小型サイズのナイフです、チタンコーティングを施した強靱なナイフです。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。

It is a small size of Higo knife. And It is a strong knife that gave the titanium coating. 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.

## BLADE / SHINOGIZUKURI

Full length :176mm      Blade : 73mm  
Material : YXR 7      Thickness : 3.2mm  
Weight : 71g      Hardness : around HRc65  
Hard coating : Titanium AL coating  
Scale : A2024(duralumin) Hard-anodized treatment  
Spring top chip: SKD11 HRc 61