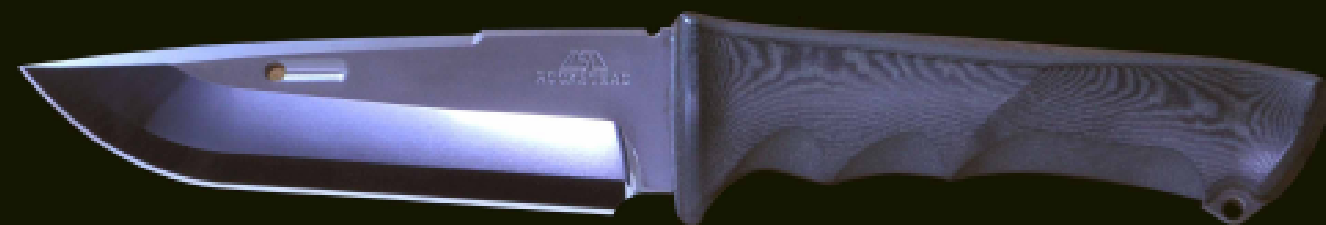


礼

REI-DLC



礼

REI-DLC



このナイフは鎬（しのぎ）造りです。鏡面と鏡面が織り成す稜線の美しさをお楽しみ下さい。柄に近い部分の刃の角度は 30 度、そしてそれは刃先の 24 度まで連続的に変化しています。この角度の変化は ROCKSTEAD の切れ味追求の成果です。寒冷地での荒っぽい使用に耐える設計です。そのため柄はマイカルタで包み冷たい金属が手に触れない様にしました。

This knife' blade shape is SINOIZUKURI. Please enjoy beauty of the ridge line that the mirror surface and the other mirror surface make. 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. It is a design that endures rough use in the cold district. Therefore, the haft is wrapped by Maicarta and prevented a cold metal from touching the hand.

BLADE / SHINOIZUKURI

Full length : 250mm Blade : 130mm
Material : YXR 7 Thickness : 5.8mm
Weight : 302g Hardness : around HRc65
Hard coating : DLC coating
The grip is linen Maicarta

SHEATH

Material : oxhide
Weight : 100g