



Congratulations on owning a **Lynx** hunting knife! The Lynx was designed for all aspects of processing game. It's also well suited for gutting fish and is very convenient for preparing meals at camp.

Quick Specs

Blade Material: CPM® Magnacut stainless steel

Handle Material: G10 laminate, or carbon fiber

Blade hardness: 61-63 HRC

Cutting edge angle (per side): 15°

Maintenance

The most important aspect of maintaining your Lynx is keeping it sharp. The steel we use holds an edge exceptionally well, so this is generally easy. For extended field use, we recommend packing a compact, portable sharpening tool, just in case. To reduce time spent sharpening, avoid unnecessary dulling of your Lynx. Rocks, sand and bone are examples of items that are harder than your knife and will dull it. Visit the sharpening page on our website for recommendations on tools and methods. Avoid pull-through carbide sharpeners.

The steel in your knife is highly stain resistant, not stain proof and can discolour in very extreme environments, such as prolonged exposure to salt water. As soon as possible after use or exposure to corrosive environments, wash your knife in clean soapy water. Rinse and wipe dry before storing. Rinsing out the sheath periodically (especially after salt water exposure) is a good practice too.

Removal and Insertion into the Sheath

To replace the knife in its sheath, guide the spine of the knife in along its side of the sheath. This avoids the jamming that could happen if the sharp side wedges into the sheath. To remove the knife, brace your thumb against the top front of the sheath and push off from it while gripping the handle. This leads to a safe, controlled withdrawal.

For further information on a variety of interesting knife topics visit our website: www.northarmknives.com