



EKA1882 G4 SwedBlade Lime

Art.nr. 357308



Technical specification

TOTAL LENGTH 8.6 in 220 mm KNIFE BLADE LENGHT 3.7 in 95 mm GUT BLADE LENGHT 3.3 in 84 mm BLADE THICKNESS 0.11 in 3,0 mm WEIGHT 5.2 oz 150 g STEEL Alleima 12C27 (HRC 57-59) BLADE FINISH Polished BLADE SHAPE KNIFE Pointed BLADE GRINDING KNIFE Secondary bevel BLADE ANGLE KNIFE Aprox. 15 degrees per side BLADE SHAPE GUT Concave BLADE GRINDING GUT Scandi grind BLADE ANGLE GUT Aprox. 12 degrees per side		
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BLADE ANGLE GUT Aprox. 12 degrees per side	BLADE SHAPE GUT	Concave
	BLADE GRINDING GUT	Scandi grind
HANDI F ProfleyTM	BLADE ANGLE GUT	Aprox. 12 degrees per side
HANDLE	HANDLE	Proflex™
SHEATH Kydex	SHEATH	Kydex
FEATURES Quick-switch	FEATURES	Quick-switch
OTHER Easy to Clean	OTHER	Easy to Clean



Description

The EKA® SwedBlade G4 uses a tried and tested pivoting blade design, that allows the use and functionality of two different style blades incorporated into one knife. There are a lot of great features that help to make the SwedBlade G4 the ultimate, hunting knife. It has a well-designed ergonomically shaped handle. The blades are made from a one-piece construction design out of the Swedish Steel 12C27 which helps to deliver durability and enduring edges that maintain their sharpness.

Quickly switch between the Skinning knife blade and Gut opener with a simple fluid motion. This combinationknife also has an Easy to Clean-function: simply and without tools click to diassemble and reassemble the knife for cleaning after every use. It also has an attachment eyelett for a lanyard, to keep your hunting knife safe in your hand while operating.

Care recommendations

- Never use your knife blade as an axe, chisel, punch, pry bar or screwdriver.
- Clean your knife with dish soap after each use and dry it thoroughly. This will help prevent corrosion, even on stainless steel. For hygienic reasons, ensure the blade is completely dry before placing it back in its sheath.
- Oil your knife for extra protection against corrosion. We recommend using natural oils for an environmentally friendly choice.
- Store your knife safely in the sheath when it's not being used.
- Maintain your EKA® SwedBlade G4 by sharpening regularly.
- The Kydex Sheath can be washed both by hand or in the dishwasher.

Register your 10-year Limited Product Warranty here



Kvdex Sheath

360° rotatable belt clip.

Knife Sheath made from durable and

maintenance-free Kydex material.

Attaches to the belt with a practical,

