



EKA1882 SwedBlade G6 Orange

Art.nr. 735008



Technical specification

TOTAL LENGTH	8.6 in 220 mm
KNIFE BLADE LENGTH	3.7 in 95 mm
GUT BLADE LENGTH	3.3 in 84 mm
BLADE THICKNESS	0.11 in 3,0 mm
WEIGHT	5.5 oz 156 g
STEEL	Alleima 12C27 (HRC 57-59)
BLADE FINISH	Polished
BLADE SHAPE KNIFE	Pointed
BLADE GRINDING KNIFE	Secondary bevel
BLADE ANGLE KNIFE	Approx. 15 degrees per side
BLADE SHAPE GUT	Concave
BLADE GRINDING GUT	Scandi grind
BLADE ANGLE GUT	Approx. 12 degrees per side
HANDLE	Proflex™
SHEATH	Kydex
FEATURES	Quick-switch
OTHER	Easy to Clean



Quick-switch

Switch between Skinning knife blade and Gut opener with a simple press of a button.



Safety button

Secure the assembly by pressing the button and the metal pin. If the button is out, the knife and handle are not secure.



Disassemble | Assemble

Slide the button sideways to release the handle from the blade.

Easy to Clean

Disassemble the knife for easy and hygienic cleaning.



Kydex Sheath

Knife Sheath made from durable and maintenance-free Kydex material. Attaches to the belt with a practical, 360° rotatable belt clip.

Description

The EKA® SwedBlade G6 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 G6 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 combination knife also has an Easy to Clean-function: simply and without tools click to disassemble 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 by sharpening regularly.
- The Kydex Sheath can be washed both by hand or in the dishwasher.

