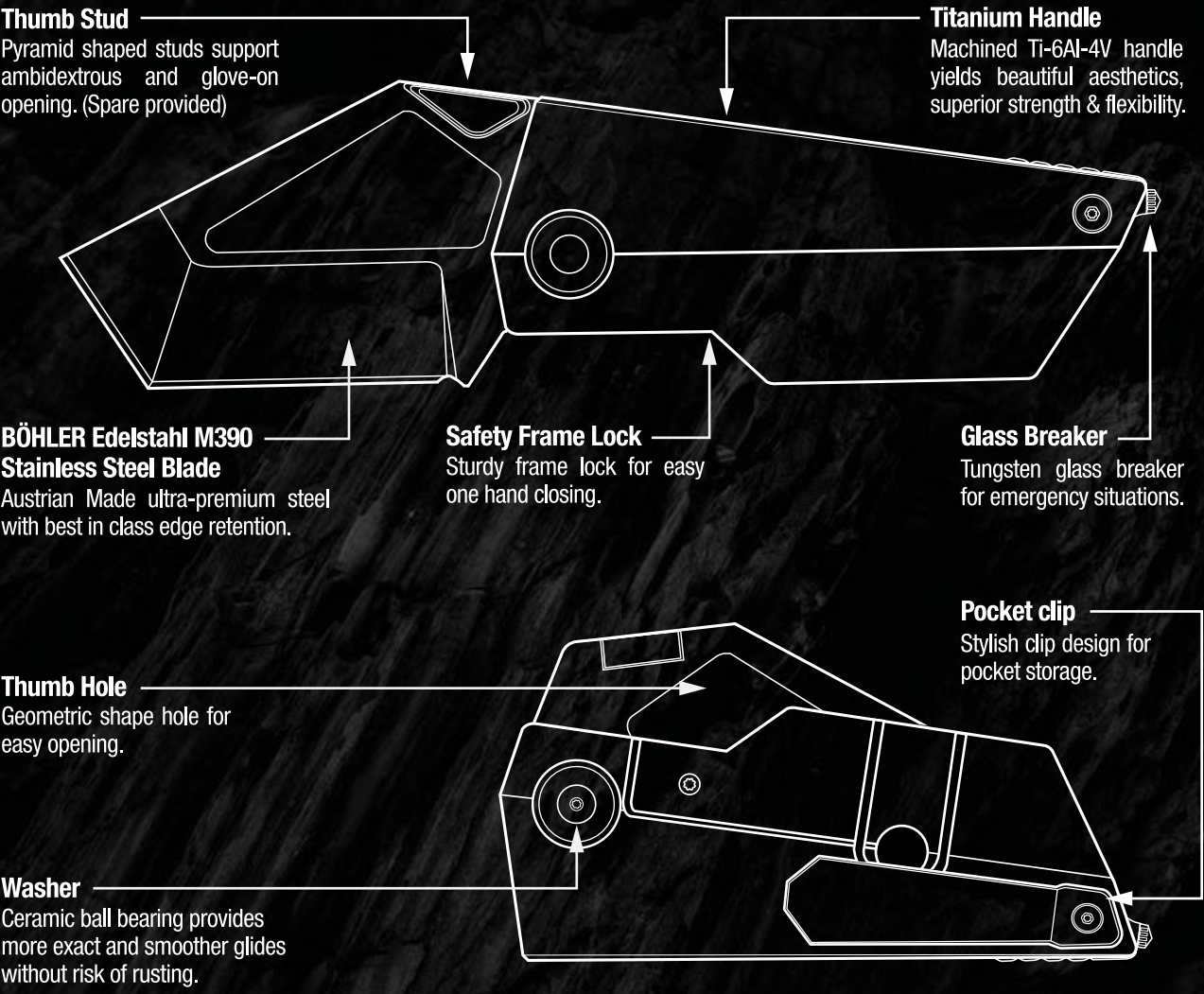


Ultra Premium Styrian Steel  
— Story of M390 Blade —

Nestled in the majestic Austrian Alps, BÖHLER (under Voestalpine AG) has been refining its specialized high grade steel since 1870, and M390 is the culmination of this pursuit of excellence. BÖHLER's Microclean process is the evolution of powder metallurgy found only in premium and ultra-premium steel knives. While powder steel evenly distributes the blade's crystal structure to maximize its hardness (HRC rating 62), Microclean goes one step further by filtering out particles to achieve the most pure form of steel, resulting in the absolute best edge retention in knife blades.



TYGER AUTO INC.  
U.S.A.



SKU# TG-KF9M3577  
SPECIFICATIONS

Overall Length:	5.67" / 144mm
Blade Length:	2.17" / 55mm
Blade Thickness:	0.14" / 3.5mm
Blade Material:	BÖHLER M390
Blade Hardness:	HRC 60±2
Blade Grind:	Flat
Handle Length:	3.5" / 89mm
Handle Overall Thickness:	0.54" / 15mm
Handle Material:	Ti-6Al-4V Titanium
Thumb Stud:	Ti-6Al-4V Titanium
Clip Material:	Ti-6Al-4V Titanium
Back Spacer Material:	Stainless Steel 3Cr13
Screws Material:	Stainless Steel 303
Pivot Cap:	Stainless Steel 416
Washers Material:	Ceramic Ball Bearing
Weight:	96.2g / 3.4oz
Lock Type:	Frame Lock

V200910

WARRANTY

TYGER has a proud tradition of maintaining the highest of standards therefore we stand behind all our products. To find out more about our no-hassle warranty policy, please visit [www.tygerauto.com/contact](http://www.tygerauto.com/contact)

⚠ WARNING

Keep safe from children and follow your local authority guidelines on carrying knives in public.

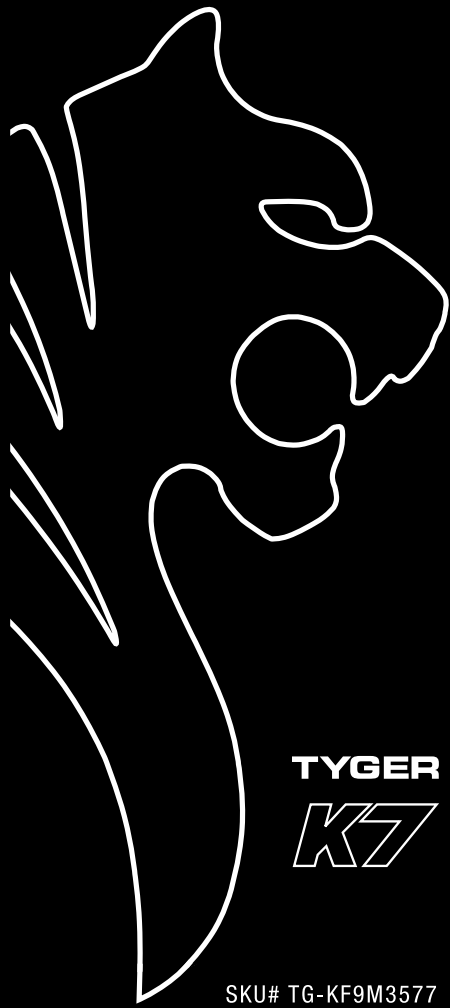
HOW TO CARE

M390 stays sharp for a long time due to its ultra hardness but if sharpening is required, you must only use diamond coated or ceramic stones. Keep blade clean and lubricated periodically.



NEED IMMEDIATE HELP ?  
CONTACT US 1-866-340-3038

[www.TygerAuto.com](http://www.TygerAuto.com)



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K7

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