

BRESLAU FOLDING KNIFE 2.94" O.D. GREEN

MAGPUL BRESLAU FOLDING KNIFE 2.94" BLACK Magpul's latest knife, the Breslau, is breaking new ground in the knife scene with its specialized MIM steel blade. Creating the Breslau required achieving the impossible, and Magpul pulled it off with flying colors. The Magpul Breslau is breaking the mold of modern knifemaking with proprietary MIM (Metal Injection Molding) technology. The Breslau's blade is made from a new MIM steel called MVN35, which is functionally identical to CPM S35VN (those familiar with conventional MIM technology will recognize this as the feat it is!) This new technology has widespread ramifications, which Magpul is taking full advantage of, producing premium blades with complex shapes and details. Magpul's method is faster and cheaper than conventional blade making, and it's passing the savings on to the customer. The Breslau's handle is made from Magpul's premium polymer and houses a pair of full-length steel liners and a Lug Lock, which cleverly interfaces with the three-dimensional blade. Said blade has a built-in friction-reduction system that makes opening it via the flipper tab easy; closing the blade is as simple as pulling down on the lock tabs (the same motion you'd use to disengage a crossbar lock). The knife is ergonomic, a comfortable medium size, and has a reversible pocket clip. If you're looking for an affordable knife that performs at a high level and pushes bounties, you won't want to miss the Magpul Breslau!

FEATURES: Blade: Wharncliffe blade made from MVN35 MIM steel that has a hollow-to-flat grind. Opener: Flipper opener riding on a built-in friction reduction system. Handle: Proprietary blue polymer handle scales made from a super plastic that has a carefully guarded recipe. Lock: Lug lock that interfaces with the unique blade. Carry: Tip-up pocket clip for ambidextrous carry. **SPECIFICATIONS:** Overall Length: 7.375" Blade Length: 2.94" Cutting Edge: 2.75" Blade Width: 1.00" Blade Thickness: 0.12" Blade Material: MVN35 Blade Style: Wharncliffe Blade Grind: Flat, Hollow Finish: Bead Blast Edge Type: Plain Handle Length: 4.48" Handle Width: 1.00" Handle Thickness: 0.45" Handle Material: Polymer Frame/Liner: Steel Weight: 3.61 oz. User: Right Hand, Left Hand Pocket Clip: Tip-Up Knife Type: Manual Opener: Flipper Pivot Type: Washers Lock Type: Lug Lock Brand: Magpul Model: Breslau Country of Origin: USA Best Use: Everyday Carry Product Type: Knife



Attributes

- Name: BRESLAU FOLDING KNIFE 2.94" O.D. GREEN
- Manufacturer: MAGPUL
- Product no.: 430113839
- Mfr. No.: MAG1081-ODG
- Automatic: No
- Blade Color: Steel
- Blade Length: 7.375"
- Blade Steel: MIM Steel
- Blade Type: Wharncliffe
- Handle Color: OD Green
- Serrated: No
- Style: Folding
- UPC: 840815149231

Item details

Made in USA

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BRESLAU FOLDING KNIFE SAFETY INSTRUCTIONS

Introduction

Thank you for choosing the BRESLAU Folding Knife. This guide provides essential safety instructions to ensure safe and effective use of your knife. Please read this manual carefully before using the product to understand the safety precautions and proper usage.

General Safety Guidelines

- Always keep the knife out of reach of children and vulnerable individuals.
- Use the knife only for its intended purpose as a cutting tool.
- Inspect the knife before each use to ensure it is in good working condition.
- Do not use the knife if it is damaged or malfunctioning.
- Store the knife in a secure location when not in use to prevent accidental injury.
- Ensure that your hands are dry and free from any substances that may cause slippage when handling the knife.
- Avoid using excessive force when cutting; let the blade do the work.
- Always cut away from your body and keep fingers clear of the cutting path.
- Be aware of your surroundings to avoid accidental injury to yourself or others.

Specific Safety Precautions for Use

- **Blade Handling:** Always handle the blade carefully. The edge is sharp and can cause injury.
- **Lock Mechanism:** Ensure the Lug Lock is engaged when the knife is in use. This prevents accidental closure.
- **Opening the Knife:** Use the flipper tab to open the knife. Ensure your fingers are clear of the blade's path.
- **Closing the Knife:** To close the knife, pull down on the lock tabs while holding the handle securely. Avoid placing fingers near the blade edge during this process.
- **Cleaning and Maintenance:** Regularly clean the knife to maintain its functionality. Use a damp cloth to wipe the blade and handle. Do not immerse the knife in water.
- **Disposal:** Dispose of the knife responsibly. If the knife is damaged beyond repair, ensure it is securely wrapped to prevent injury during disposal.

Instructions for Installation and Usage

1. Opening the Knife:

- Hold the knife securely by the handle.
- Use your index finger to press down on the flipper tab.
- The blade will deploy smoothly; ensure your fingers are clear of the blade.

2. Using the Knife:

- Position the item you wish to cut on a stable surface.
- Hold the knife at a comfortable angle and cut away from your body.
- For best results, apply steady pressure without forcing the blade.

3. Closing the Knife:

- Ensure you are in a safe environment to close the knife.
- Pull down on the lock tabs located on the handle.
- Gently fold the blade back into the handle until it clicks into place.

Disposal Instructions

- When disposing of the knife, wrap the blade in protective material to prevent injury.
- Dispose of the knife in accordance with local regulations regarding sharp objects.
- If the knife is no longer usable, consider recycling the materials if possible.

Contact Information for Further Support

For any inquiries regarding the safety or performance of your BRESLAU Folding Knife, please refer to the manufacturer's website or customer service for assistance.

Conclusion

By following these safety instructions, you can ensure a safe and enjoyable experience with your BRESLAU Folding Knife. Always prioritize safety and proper handling to maximize the performance of your knife. Thank you for your attention to these important guidelines.