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Spyderco Delica 4 Review

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Description :

An Olde Favorite Gets a Facelift

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Many years ago, I read an ad introducing a then new model by Spyderco - the Delica. It was one knife I had to have. I got it and carried it until it was replaced by the Delica 2. I carried the Delica 2 until it was replaced by the Delica 3. Then I got stupid. I had a semi-emergency at work, and broke the tips off both the Delica 2 and 3. I should note that this was to extreme abuse, and NOT due to any fault or failure of the knives. Spyderco was even kind enough to repair one (I was too embarassed to ask about the other.) I didn't carry a Delica again - until now. An olde friend, made new, has made it's way back to me - the Spyderco Delica 4:



The Delica 4 addresses every concern I ever had with it's predecessors. It has:

- * All screw construction (T-9 for the pivot screw, T-6 for the frame screws);
- * Awesome Bi-Directional Texturing® on the FRN scales;
- * Dual skeletonized stainless steel handle liners;
- * Super sharp, super edge holding VG-10 stain resistant blade;
- * A **stronger tip**;
- * Larger 13mm opening hole;
- * Slip resistant jimping on the thumb ramp;
- * Phosphor bronze bushings to smooth out the action, and;
- * The wasp waisted clip is upgraded to a four-way tip-up, tip-down, left or right handed clip.

Here's some specs from Spyderco:

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Delica:

* Overall length - 7-1/8 (181mm),

* Blade length - 2-7/8 (73mm)

* Weight - 2.5oz (71g).

MSRP: \$67.95.

For more information please contact Spyderco at:

820 Spyderco Way Golden, Colorado 80403.

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Fax: (303) 278-2229

Email: customerservice@spyderco.com

I even acquired the Delica 4 Trainer. I haven't practiced martial arts with a knife in years, but it sure is fun getting back into it with the D4 Trainer...



The only small criticism I can give of the new Delica 4 is that the factory edge is a hair thick for my liking. However, the factory edge is *certainly no slouch*...

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I whittled up a bunch of fatwood and maple shavings for a fire in a heartbeat. There was no perceptible change in the razor sharp VG-10 blade when I was done. I was also able to whittle up fuzzies - thin or thick, tight or loosely curled - no problem. Again, there was no perceptible change in the Delica 4's edge. VG-10 is a great steel for this type of knife...



The VG-10 blade's spine also makes for a *great* ferro rod striker. The sharp spine ripped showers of sparks from my MagFire Pro and Swedish Army FireSteel.

After a good cleaning, I used the knife for some simple food prep - trimming some venison for making sausage. The VG-10 blade sails through meat, no problem. I believe I will acquire another Delica 4 with plain blade for field use - the blade size and shape lends itself well to field dressing duties.

Overall, I rate the Delica 4 as a **MUST HAVE** item. I am *thoroughly impressed* with Spyderco's innovation, willingness to listen to it's customers, and the application of what they've heard - it all clearly shows in the new Delica 4...

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While perusing the web this morning, I noticed our friend, Roger at Bayou Lafourche, has the Delica 4 in stock and listed at \$42.95 - that's a steal for this knife, IMHO. www.knifeworks.com

Mike - aka SgtMike88Ret, Super Moderator and Outdoor Survival Forum Moderator @ www.knifeforums.com

update:

I thought I'd pop in to provide a bit of an update. Several weeks ago, I purchased and took delivery of a second Delica 4, this one plain edged. I've been carrying it daily since it arrived. The edge angle on the plain edged version received is less steep than on the combo edge version I previously reported on. The plain edged version is a tremendous cutting instrument. This knife accompanied me to the Virginia tidewaters region last week. While it didn't get a salt water dunking, it saw a bunch of salt spray, sea air time, and exposure to some salt water foodstuffs. I didn't think to give the knife a washing and re-lube until last night. Fortunately, there's no evidence of staining on the steel components. To say that I'm merely very impressed with the new D4 is an extreme understatement...

M