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Spyderco Pacific Salt

Nemo

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Description :

A revolution with a pinch of salt

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Spyderco Pacific Salt



It's very easy these days to find a lot of review on the new Salt series by Spyderco with their H1 blade. Started with Salt 1, a modified Delica 3 with a bigger hole in the blade and a stronger tip, it features a new steel impervious to corrosion. The H1 is a self-hardened steel with 1% amount of nitrogen. Don't ask me why the new steel matrix does not want to have an affair with our atmosphere's oxygen. I don't know !

But I have found after months of lurking on the world wide web that simple fact: the H1 steel has not rusted. From South African adventurers to Bali's divers, the folder are following their owner without piting.

So fellow outdoors men (not only fishermen or sailors) what can you expect from a Pacific Salt which is impersonification of the famous Endura 3 with bigger hole and stronger type and H1 steel. It's a relief to be able to use a knife without to think about cleaning it after. Everything from the blade to the clip (in titanium) is rustproof. And it performs quiet well. The edge on the plain edge version is 65 HC Rockwell for 68 on the serrated edge (due to the friction of grounding the serrations). Better the more you use your knife the more it will have a tendency to get harder !!! [1]

In my test, the steel so far on the Pacific Slat is really not tricky. First I found the blade beautiful and two very easy to go to high sharpness. It is also impossible to chip the edge. It can roll but no chip at all. This is a serious companion for people going in the wild. No rust, easy to maintain sharp, light and solid.

I am going to test it during the hunting season with fellow hunters in Tuscany. Especially to see its performance as a hunting knife cutting hide. In the same time a Salt 1 with serration is going to be used everyday by sailors and fishermen in Brittany. These people are looking forward for testing a reliable workhorse.

Another good point for the H1 is for cooks. Who has ever cut a salad with carbon steel knows that simple fact: the lettuce leaves will turn black in 9 minutes! With VG 10 and stainless steel for example you need to wait for 4 hours before ruining your dish. H1 should be more delicate with food contact. This is something I have been testing with excellent results. Delicate food is delicatly treated.



Conclusion: the Salt series and the Pacific Salt in particular are simply a revolution in folding knives. All terrain and reliable they will never let you down from diving under an oil rig to hunting in the Carpatian mounts. This is a long lasting knife my grand father would have love !

More to come soon.

Cheers

Nemo

[1] * tests made by Sal Glesser himself, the back stays at RC 58!!