

The Emblem of Elegance: Sheldon' s OEM Laguiole Knife with 7Cr13MoV Blade and Ebony Handle

In the realm of fine cutlery, a Laguiole knife holds a special place, its name synonymous with tradition and craftsmanship. The [OEM Laguiole Knife](#) GC-1603BW by Sheldon is a paragon of this heritage, seamlessly blending classic design with modern precision. This procurement description outlines the specifications for this exceptional piece of cutlery, designed for the discerning buyer who values quality, aesthetic, and performance.



Product Overview

Item Name: OEM Laguiole Knife GC-1603BW

Item No.: GC-1603BW

Brand: Shieldon

Blade Specifications

Material: The blade is expertly crafted from 7Cr13MoV stainless steel, known for its durability and ease of sharpening. This steel composition offers a great balance between toughness and resistance to wear, embodying a blade that retains its edge while being robust enough for everyday use.

Hardness: Rated at 56-58 HRC, the blade hits the sweet spot of hardness. It is tempered to resist chipping and to ensure a lasting sharpness, thus providing a reliable cut every time.

Thickness: With a blade thickness of 2.2mm (0.087"), the knife offers a sturdy yet flexible blade that can perform precision tasks without fear of breakage.

Length: The blade length of 68mm (2.68") offers sufficient cutting edge for a variety of tasks while maintaining a compact form factor.

Style: The drop point blade style is iconic and versatile, providing a strong tip and ample edge for slicing while being controllable and sharp for detailed work.

Finish: An acid-etched finish not only enhances the blade's corrosion resistance but also provides a unique, rustic aesthetic that stands out in any collection.

Grind: A flat grind is employed for the blade, offering an all-purpose edge that is easy to sharpen and maintain. This grind type is excellent for achieving clean cuts and offers a good balance between sharpness and edge strength.





Handle Specifications

Material: The handle is made from high-quality ebony, revered for its deep black color and density. This premium material is not only visually striking but also durable and resistant to moisture, making it an excellent choice for a knife handle.

Thickness: At 12mm (0.472"), the handle provides a substantial grip, ensuring comfort and control during use. The thickness also contributes to the knife's overall ergonomic design, allowing for prolonged use without hand fatigue.

Color: True to its material, the handle boasts a classic black hue, lending the knife an air of sophistication and timeless appeal.

General Specifications

Total Length: When unfolded, the knife measures 158mm (6.22"), making it a perfectly sized companion for both everyday carry and special occasions.

Weight: Weighing in at 100g (3.53 oz), this Laguiole knife has a satisfying heft. Its distribution of weight is carefully balanced to provide a substantial feel without being cumbersome.

Lock Mechanism: A traditional lockback mechanism ensures safety during use. It provides a reassuring click upon opening and secures the blade firmly in place, preventing accidental closure.

Open Way: The knife features a nail mark for opening, which is a nod to classic knife designs and allows for easy blade deployment without compromising the knife's sleek profile.

Procurement and Customization



Regular MOQ: The minimum order quantity for the OEM Laguiole Knife GC-1603BW is set at 2400 units, catering to businesses and retailers looking to procure a high-quality product that promises customer satisfaction.

Customization: Shieldon recognizes that every brand has its unique identity. We offer customization options that allow our clients to tailor this remarkable Laguiole knife to their specific brand image and customer demographics.

Quality Assurance and Expertise

With over a quarter-century of experience in the foreign trade business, Shieldon is not just a supplier but a partner in procurement. Our commitment to quality is evident in every knife we manufacture. We exercise rigorous quality control measures throughout our production process to ensure that each knife meets our high standards and your expectations.

Conclusion

The OEM Laguiole Knife GC-1603BW is a testament to Shieldon's dedication to upholding the esteemed Laguiole tradition with a modern twist. This knife is not merely a tool but a work of art, a signature piece that embodies elegance and reliability. It is an offering made with the assurance of quality that Shieldon's legacy is built upon. As a Manufacturing & Trading Combo, we are your gateway to procuring knives that resonate with craftsmanship and excellence.





Whether you are looking to enrich your product portfolio or seeking a flagship piece for your brand, the Shieldon OEM Laguiole Knife GC-1603BW stands ready to surpass expectations and deliver satisfaction. Engage with us, and let us equip you with a knife that is sure to carve a distinguished presence in the market.

The Craft of Authenticity: Blade Steels in the Heart of Laguiole Knife Production

When delving into the world of fine cutlery, the Laguiole knife stands out as an icon of French artisanship and tradition. Originating from the small village of Laguiole in southern France, these knives are renowned for their distinctive craftsmanship and quality. If you're looking to understand the essence of a genuine Laguiole knife, one of the fundamental aspects to consider is the choice of blade steel.



The Steel's Role in Laguiole Knives

The blade is the soul of any knife. It's not just a sharp object; it's a balance of hardness, toughness, and corrosion resistance. The steel used in a Laguiole knife is chosen to reflect the knife's legacy of excellence and functionality. To maintain the authenticity and performance of a Laguiole knife, certain types of steel are preferred.

Traditional Steels in Laguiole Knives

Historically, the steel used in Laguiole knives was simple carbon steel. This material was favored for its ease of sharpening and the exceptionally keen edge it could achieve. Over time, advancements in metallurgy have introduced various steel types that preserve the knife's traditional qualities while enhancing its performance.

Modern Steels for Contemporary Needs

Modern Laguiole knives often utilize high-grade stainless steels, which offer superior corrosion resistance and maintain a sharp edge over prolonged use. Here are some of the top steels used in the production of Laguiole knives:

1. **Sandvik 12C27:** A popular choice for modern Laguiole knives, Sandvik 12C27 steel is a Swedish stainless steel known for its purity and fine carbide microstructure. This contributes to the sharpness and precision of the knife, along with notable corrosion resistance. Knives made with Sandvik 12C27 steel are easy to sharpen and are capable of achieving a razor-sharp edge.

2. **14C28N:** Also developed by Sandvik, this steel is an advancement of the 12C27, offering higher hardness and better edge retention. It's a premium choice for enthusiasts seeking a balance between sharpness and durability.
3. **440C:** Recognized for its wear resistance and high strength, 440C stainless steel is another excellent choice for Laguiole knives. This steel can be hardened to a higher level, ensuring that the knife retains its edge even under strenuous use.
4. **7Cr17MoV:** This Chinese equivalent to the AUS-8 is known for its good balance of hardness, toughness, and resistance to wear. It is a budget-friendly option that does not compromise on quality, making it a popular choice for everyday carry Laguiole knives.
5. **Damascus Steel:** For those who appreciate exquisite beauty alongside functionality, Damascus steel is often used in high-end Laguiole knives. This type of steel is characterized by its distinctive patterns resulting from the layering of steel during the forging process. Apart from its visual appeal, Damascus steel offers excellent edge retention and durability.

Factors Influencing the Choice of Steel

Choosing the right steel for a Laguiole knife involves considering several factors:

Hardness vs. Toughness: Blade steel should be hard enough to retain a sharp edge yet tough enough to resist chipping and breaking.

Corrosion Resistance: A quality Laguiole knife should withstand the rigors of use without falling prey to rust or corrosion, especially when used in moist environments or with acidic foods.

Sharpening: While some users prefer a blade that can be easily sharpened, others might prioritize edge retention over ease of maintenance.

Aesthetic Preferences: For many enthusiasts, the visual appeal of the steel, especially in the case of Damascus, is a significant consideration.

Cost: The type of steel directly impacts the knife's price, with high-end steels like Damascus commanding a premium.



Conclusion

In the realm of [Laguiole knife](#) production, the choice of blade steel is a testament to the knife's heritage, functionality, and the owner's personal taste. Whether it's the classic appeal of carbon steel, the resilience of modern stainless steels, or the beauty of Damascus, each type of steel brings its unique set of characteristics to enhance the Laguiole experience. As artisans continue to craft these exquisite knives, the blade steel remains a crucial component that defines the knife's cutting performance, maintenance, and longevity. For the collector or the casual user, understanding the nature of different steels is essential to selecting a Laguiole knife that not only looks impressive but performs impeccably.