

## Elegance Refined: The OEM Laguiole GC-51D-OL Knife Procurement by Sheldon

Procuring the ideal knife that merges tradition with contemporary craftsmanship can be a meticulous process. The [OEM Laguiole Knife](#) with a Damascus Blade and Olive Wood Handle, designated as GC-51D-OL, is a testament to this intricate fusion. This procurement description by Sheldon Manufacturing & Trading Combo will delve into the specifics of this exceptional piece, designed for the discerning collector, connoisseur, or brand seeking to elevate their portfolio with an embodiment of both function and finesse.



## Product Overview

The GC-51D-OL is a distinguished member of the coveted Laguiole segment, renowned for its refined aesthetic and superior functionality. The knife is a harmonious blend of traditional Laguiole artisanship and modern material engineering, making it a sought-after piece for OEM collections.

## Blade Excellence

At the heart of the GC-51D-OL lies its blade – a splendid 72mm drop point canvas showcasing a mesmerizing 7Cr17MoV Damascus steel pattern. The steel choice is deliberate, marrying the aesthetic appeal of ancient Damascus with the resilience of modern metallurgy. The blade undergoes an acid-etched finishing process that accentuates the distinctive Damascus swirls, ensuring that no two knives are exactly alike.

The blade's hardness is calibrated between 56-58 HRC, striking a balance between maintaining a sharp edge and ensuring durability. With a blade thickness of 2.25mm, it offers precision cutting power without sacrificing flexibility. The flat grind of the blade ensures a superior edge geometry for both slicing and chopping tasks.

## Handle Artistry

Complementing the blade is the handle, masterfully carved from olive wood, a material chosen for its robustness and unique grain pattern. Each handle flaunts a warm, wood color, with organic variations that make every piece one-of-a-kind. The handle's 12mm thickness provides a substantial grip, allowing for confident and comfortable usage.



## Design and Functionality

The GC-51D-OL bears the classic Laguiole silhouette, with a total length of 173mm when unfolded. Its weight of 82g makes it a well-balanced instrument, suitable for everyday carry or as a standout piece in any collection.

This knife features a reliable lockback mechanism, ensuring that the blade stays firmly in place during use. The nail mark on the blade facilitates easy opening, paying homage to the traditional Laguiole opening style, while accommodating the modern user's need for quick and effortless access.





## **Aesthetic and Heritage**

The aesthetic of the GC-51D-OL is not merely in its physical beauty but also in its evocation of the Laguiole heritage – a design steeped in history, dating back to the early 19th century French countryside. It is a modern heirloom that carries forward the legacy of fine knife-making.

## Procurement Details

When it comes to procurement, Shieldon ensures that every detail of the GC-51D-OL aligns with the highest standards of quality and consistency. Our regular MOQ stands at 2400 units, a quantity thoughtfully set to ensure exclusivity while accommodating the production capabilities of specialty retailers, premium gift companies, and high-end culinary brands.

## Partnership with Shieldon

Shieldon Manufacturing & Trading Combo is not just a supplier; we are a partner in your brand's journey to excellence. We provide comprehensive OEM services, allowing customization that aligns with your brand identity and market positioning. Our expertise in design, material sourcing, and manufacturing ensures that your procurement experience is seamless, efficient, and tailored to your unique needs.

## Quality Assurance

Quality is not a mere buzzword at Shieldon; it is the foundation upon which we build our products and relationships. Every GC-51D-OL knife undergoes stringent quality control checks at every stage of production, from the initial forging of the Damascus blade to the final assembly and finish. Our commitment to quality ensures that each knife not only meets but exceeds industry standards and client expectations.



## **Ethical and Sustainable Sourcing**

Shieldon is committed to ethical practices and sustainability. The olive wood used for the handles is sourced responsibly, ensuring minimal environmental impact. Our Damascus steel is produced with energy-efficient methods, reducing the carbon footprint of each knife.

## **Logistics and Delivery**

Our expertise extends into logistics and delivery, ensuring that your order arrives on time and in perfect condition. With our comprehensive understanding of international trade regulations and customs clearances, we guarantee a hassle-free procurement process.

## **After-Sale Service**

Post-procurement, Shieldon offers exceptional after-sale service. We remain at your disposal for any follow-up needs, ensuring that the end-user experience is as flawless as the knives themselves.





## Conclusion

The OEM Laguiole Knife GC-51D-OL by Sheldon is an epitome of timeless elegance and modern sophistication. As a trusted Manufacturing & Trading Combo, Sheldon offers unparalleled procurement services, ensuring that every aspect of the GC-51D-OL knife, from its stunning Damascus blade to its organic olive wood handle, is a tribute to the legacy of Laguiole craftsmanship. By choosing Sheldon for your procurement needs, you are not just acquiring a product; you are embracing a tradition of excellence.



## Understanding the Quintessential Structure of a Laguiole Knife

The Laguiole knife is not just a cutting tool; it is a symbol of French craftsmanship and tradition. Originating from the village of Laguiole in France, this piece of cutlery has gained an international reputation for its distinct and timeless design. Embraced by enthusiasts and culinary professionals alike, understanding the basic structure of a Laguiole knife is essential for anyone interested in cutlery. This knowledge not only aids in selecting a quality knife but also in appreciating the artistry behind its creation.





## The Anatomy of a Laguiole Knife

Laguiole knives are known for their specific parts and design elements that are both functional and decorative. Here is a breakdown of the quintessential components that make up the structure of a traditional Laguiole knife:

1. **Blade:** The blade is the heart of any knife. In a Laguiole, it is typically made of high-quality stainless steel, which ensures sharpness, durability, and resistance to corrosion. The classic Laguiole blade is slender and tapering, often featuring a Yatagan shape—a design inspired by Turkish sabers, with a slight curve and a pointed tip that enhances its elegance and cutting ability.
2. **Spring:** The spring runs along the spine of the knife's handle and is integral to the folding mechanism. In many traditional versions, the spring is embellished with intricate engravings or designs known as the "guilloche." This embellishment is not just for show; it is a testament to the knife-maker's skill and attention to detail.
3. **Bee or Fly:** At the top of the spring sits the 'bee' or 'fly,' which is a distinctive trademark of the Laguiole knife. There are various stories about its origins, but today it serves as an identifying ornament that can range from a simple, stamped silhouette to a sophisticated, hand-carved sculpture.
4. **Liners:** Liners are metal pieces that run along the interior of the handle, reinforcing its structure and providing a foundation upon which the handle scales are attached. They help maintain the knife's shape and contribute to its overall sturdiness.
5. **Handles (Scales):** The handle, or scales, of a Laguiole knife can be made from a variety of materials, including wood, horn, bone, or even synthetic materials for more contemporary versions. The choice of material affects not only the appearance and cost of the knife but also its weight and feel in hand. Olive wood, in particular, is a popular choice for its beautiful grain and durability.
6. **Bolsters:** Bolsters are metal end-pieces that provide a transition from the blade to the handle and from the handle to the tail end. They add weight, balance, and can be decorative elements as well. Made typically from brass or stainless steel, bolsters also serve to protect the edges of the handle material from wear over time.
7. **Rivets:** Rivets traverse the handle, securing the scales to the liners. In high-quality Laguiole knives, the rivets are smoothly finished, flush with the handle material, providing a comfortable and seamless grip.
8. **Mitres:** Mitres are the end portions of the bolsters. They cap the handle and are often polished to a high shine, contributing to the knife's aesthetic appeal and balance.

## The Artistry of Laguiole Knives



The assembly of a Laguiole knife is an art form that involves precision and artistry. The traditional process of making a Laguiole knife is called 'full hand,' which means that one cutler makes the knife from start to finish, ensuring that each knife is unique.

The signature features of a Laguiole—such as the bee and the guilloche pattern—are not only decorative but are also markers of authenticity. These features are painstakingly created by skilled artisans who take pride in their craft.



## Conclusion

A [Laguiole knife](#) is more than a simple tool; it is a work of art that carries with it centuries of history and expertise. From the carefully shaped blade and decorated spring to the distinctive bee and beautifully crafted handles, each element of a Laguiole knife's structure plays a role in its functionality and aesthetic appeal. Whether you are a collector, a chef, or simply someone who appreciates fine craftsmanship, recognizing and understanding the structure of a Laguiole

knife will deepen your appreciation for this iconic item. It's not just a knife; it's a piece of cultural heritage that you can hold in your hand.

