

Precision and Durability Combined: Shieldon's OEM Fixed Knife Fishing Knife ZY-FK19 (Blue) for the Avid Angler

For the dedicated fisherman, the right equipment can make the difference between a good day on the water and a great one. The Shieldon ZY-FK19 (Blue) is an [OEM Fixed Knife](#) specially designed for the angling enthusiast, with a combination of precision, durability, and ergonomic design that makes it a must-have in any tackle box. Here's a comprehensive purchasing description of this exceptional fillet knife, which embodies the superior manufacturing standards of Shieldon.

**Product Overview:**

The Sheldon ZY-FK19 (Blue) is a highly specialized fishing knife crafted for those who demand quality and functionality. Whether filleting your catch with surgical precision or performing detailed cutting tasks, this knife is engineered to offer unmatched performance.

Blade Excellence:

Crafted from 3Cr13 stainless steel, the blade boasts a hardness rating of 50-52 HRC, offering an excellent balance of edge retention and ease of sharpening. The 2mm thick, 100mm long drop point blade is finished with a satin touch, reducing glare and providing a sleek look. A flat blade grind ensures the knife slices through fish with minimal resistance, preserving the delicate flesh and providing clean cuts every time.

Ergonomic Handle Design:

The handle of the ZY-FK19 is a thoughtful blend of thermoplastic rubber (TPR) and polypropylene (PP), chosen for their durability and comfort. This combination results in a grip that is both resilient and soft to the touch, reducing hand fatigue during extended use. The black and blue color scheme is not only stylish but also practical, offering high visibility against the varied backdrop of fishing environments.

Dimensions and Weight:

With a handle thickness of 40mm and a total length of 220mm, this knife is sized for control and maneuverability. Weighing in at a light 108g, it ensures that precision is not sacrificed, even after hours of use.



**Protective Sheath:**

To ensure your ZY-FK19 remains safe and ready for action, it comes with a custom-fitted plastic sheath. This sheath protects the blade's edge and provides a safe storage solution, preventing accidents and extending the knife's lifespan.

Production and Customization:

Shieldon's expertise in OEM projects shines through with the ZY-FK19. Each knife can be personalized to meet the specific needs of your brand or market. This model supports both

large-scale orders and custom requests, with a regular minimum order quantity (MOQ) of 2400 pieces, allowing for extensive customization and branding opportunities.

Why Choose Sheldon's ZY-FK19?

1. **Unwavering Quality:** Every knife that leaves Sheldon's facility is a testament to the company's strict quality control and commitment to excellence. The ZY-FK19 is no exception, delivering a product that meets the rigorous demands of outdoor and marine use.
2. **Tailored for the Task:** The drop point blade style and flat grind are chosen with the fisherman's specific needs in mind, from piercing to precise cutting. This knife isn't just a tool; it's an extension of the angler's hand.
3. **Comfort and Control:** The ergonomically designed handle ensures that even the most challenging tasks can be undertaken with comfort and control, reducing the risk of slips and mishaps.
4. **Aesthetic Appeal:** The sleek blue and black color scheme stands out, reflecting the modern angler's sense of style. It's a knife that looks as good as it performs.
5. **Ease of Maintenance:** The 3Cr13 blade material not only holds an edge well but is also easy to sharpen, ensuring that the knife can be quickly restored to peak condition even with frequent use.

Ideal for Brands and Retailers:

Retailers looking to add a reliable and attractive fishing knife to their lineup will find the ZY-FK19 an excellent choice. Sheldon's reputation for quality manufacturing and trading will lend credibility to your brand, while the customization options allow for a product that truly represents your business's values and aesthetic.



Conclusion:

For those in the business of equipping anglers with the best, the Shieldon ZY-FK19 (Blue) OEM Fixed Knife Fishing Knife represents a blend of functionality, design, and value that is hard to surpass. With Shieldon's commitment to quality, reasonable pricing, and a comprehensive approach to OEM collaborations, this knife is positioned to be a standout offering in any product range.

Whether preparing for a large-scale product launch or seeking a reliable supply of premium fishing knives, the ZY-FK19 (Blue) from Shieldon is a definitive choice that will exceed expectations and enhance any fishing experience.

Maintaining Your Edge: The Fundamentals of Rust Prevention for Fishing Knives

For anglers, a trusty fishing knife or fillet knife is an essential tool. Whether you're slicing through the day's catch or cutting lines, this knife does more than just cut—it's a symbol of the craft. However, the aquatic environment where these knives excel is also a breeding ground for rust and corrosion. Here's the primer on keeping your blade in shipshape, ensuring that rust doesn't tarnish your fishing expeditions.





Understanding Rust:

Rust is iron oxide, a chemical reaction that occurs when iron or its alloys (like steel) are exposed to moisture and oxygen over time. For your fishing knife, which is typically made of steel, this means that water—be it from the lake, river, or sea, coupled with oxygen in the air—can become the arch-enemy of your blade's longevity and performance.

Choosing the Right Material:

The first line of defense against rust is selecting a knife made from corrosion-resistant materials. Stainless steel is a popular choice for fishing knives because of its high resistance to rust. Blades with high chromium content, like those labeled with 'stainless', are even more resistant. However, even these materials aren't completely rust-proof—they are merely more rust-resistant. Thus, proper care is still crucial.

Routine Cleaning:

Every use should be followed by cleaning. Rinse the knife with fresh water, especially after it has been in contact with saltwater, which is highly corrosive. Use mild soap to remove any fish residue, blood, or bait remnants from the blade and handle, as these can contain salts and acids that accelerate corrosion. Dry the knife thoroughly with a clean towel because moisture is the catalyst for rust.

Drying Techniques:

Air drying can leave residual moisture, which isn't ideal. Instead, after wiping the knife with a towel, let it dry in a well-ventilated area or use a hairdryer on a low setting to remove any lingering moisture. Always store the knife in a dry environment. Even the sheath can trap moisture, so if your knife has one, ensure it's dry before sheathing.



Lubrication is Key:

Once the knife is clean and dry, apply a thin layer of knife oil to the blade. There are oils specifically designed to prevent rust on blades and tools. These oils create a barrier that repels water and oxygen, the two ingredients needed for rust to form. Pay special attention to the pivot point and any other metal components if your knife is a folding type.

Regular Inspections:

Make a habit of inspecting your knife for any signs of rust or damage. Early detection can prevent a small patch of rust from becoming a bigger problem. If rust appears, address it promptly by using a rust remover or a mild abrasive like sandpaper or steel wool to gently scrub the affected area. After removal, clean and oil the knife to protect the newly cleaned surface.

Proper Storage:

When not in use, store your knife in a dry place away from humidity. Consider using a moisture-absorbing product, such as silica gel packets, in your storage area for added protection. A knife block or a dedicated knife drawer with a desiccant can work well. Avoid



storing the knife in leather sheaths for long periods, as leather can attract moisture and promote rust.

Usage and Sharpening:

Using your knife for its intended purpose and not as a general tool can help maintain its integrity. When sharpening, follow the manufacturer's guidelines to avoid damaging the blade's protective finishes, as nicks and scratches can also become focal points for rust.

Seasonal Considerations:

If you're an occasional angler, additional care before long-term storage is advisable. Give your knife a thorough clean, oil it, and store it safely until the next season. This precaution ensures that you don't find a rusty surprise when it's time to fish again.





In conclusion, rust prevention on [fishing and fillet knives](#) is about diligence and proper care. By understanding rust, choosing resistant materials, cleaning routinely, drying thoroughly, lubricating the blade, inspecting regularly, storing correctly, and using and sharpening the knife properly, you'll ensure that your fishing knife remains sharp, shiny, and ready for the next angling adventure. With these practices, your knife won't just resist rust; it will stand as a testament to your dedication to the craft of fishing.