

## Premium Precision: The OEM Fixed Butcher Knife HH-0050 – A Cut Above the Rest

Introducing the [OEM Fixed Butcher Knife](#) HH-0050, a testament to the balanced fusion of traditional craftsmanship and modern functionality. Designed by Sheldon, a company that stands at the crossroads of manufacturing excellence and insightful trading, this knife is more than just a tool; it's an extension of the artisan's hand, a reliable companion for the professional butcher, and an essential for the discerning home chef. The HH-0050 is a product that embodies the essence of what it means to have a utensil that is both practical and exceptionally well-crafted.



## **Crafted for Performance and Durability**

At the heart of the HH-0050 lies its robust 3Cr13 stainless steel blade, a material chosen for its impressive balance of hardness and corrosion resistance. The 3.1mm blade thickness ensures a sturdy cutting edge, perfect for managing the toughest cuts without compromising on finesse. Whether you're breaking down large cuts of meat or making precise trims, the integrity of this blade can withstand the demands of a high-paced professional environment while maintaining its sharpness over extended use.

The blackened blade finish is not just for aesthetics; it serves to minimize glare and provides an additional layer of protection against the rigors of daily use. Paired with a flat grind, the blade ensures a sharper, more durable edge, delivering clean and efficient cuts with every use.

## **Ergonomic Design Meets Timeless Beauty**

Every butcher knows that the handle is just as important as the blade. That's why the HH-0050 features a handle crafted from high-quality wood, offering a warm, natural grip that's both comfortable and secure. The ergonomic design, coupled with a handle thickness of 19.2mm, ensures that each motion is as effortless as it is precise. The wooden handle not only provides a classic look but also offers a sense of timeless durability.



## Impeccable Dimensions for Precision Work

The HH-0050 boasts a blade length of 200mm, making it the ideal size for a wide range of butchering tasks. The total length of the knife extends to 299mm, providing a balanced tool that feels just right in the hand. Weighing in at a solid 250.5g, this knife has a heft that denotes quality and reliability, without causing undue strain during long cutting sessions.



**Designed for the Professional, Accessible to All**

The skinner blade style is specifically tailored for the needs of butchery. Its curved edge is perfect for skinning, with the ability to glide smoothly under the skin of meat while the flat grind ensures that every slice is clean and controlled.

Such attention to detail is not solely reserved for professionals. With an ODM Regular MOQ of just 1, the HH-0050 is accessible even to individual customers who wish to experience professional-grade equipment in their culinary endeavors.

### **Added Value with Every Knife**

No high-quality butcher knife is complete without a sheath, and the HH-0050 is no exception. Each knife comes with its own leather sheath, safeguarding the blade while providing a touch of elegance and practicality. The sheath not only ensures that the blade remains sharp and protected when not in use but also adds a layer of safety for the user.

### **The Shieldon Promise: Quality and Flexibility**

In keeping with Shieldon's reputation for excellence, the HH-0050 reflects a commitment to quality that resonates through every aspect of its design and construction. As a Manufacturing & Trading Combo, Shieldon not only ensures the quality of the materials and craftsmanship



that go into each knife but also guarantees flexibility and understanding of different market needs, with the capability to meet various transaction methods to suit customer preferences.

### **A Symbol of Commitment and Trust**

Purchasing the OEM Fixed Butcher Knife HH-0050 from Sheldon is not just a transaction—it's an investment in a tool that will serve and perform for years to come. It's a statement of trust in a brand that values the art of butchery, respects the craft of knife making, and understands the importance of delivering a product that meets the highest standards of quality and functionality.



## Conclusion

The OEM Fixed Butcher Knife HH-0050 is a pinnacle of Sheldon's expertise, offering a perfect blend of tradition and innovation, quality and style, performance, and practicality. It is a product designed for those who do not compromise on quality and seek the finest tools for their trade. With each purchase, you are not just buying a knife; you are acquiring a piece of craftsmanship that will stand the test of time, backed by a company that is dedicated to excellence in every facet of its business.

In the world of precision cutting and butchery, the HH-0050 stands as a beacon of superior quality, ready to meet the demands of the modern-day butcher and cooking aficionado alike. Welcome to the Sheldon family, where every cut is a promise kept.

## The Cutting Edge: Understanding the Essentials of Butcher Knife Materials

The butcher knife, an indispensable tool for chefs, butchers, and culinary enthusiasts alike, is as much a staple in the kitchen as it is in the meat processing industry. Its primary function is to cut, trim, and prepare meat with precision and ease. The effectiveness of a butcher knife greatly depends on the material it is made of. When it comes to crafting a high-quality butcher knife, the choice of material is pivotal to its performance, durability, and maintenance. In this brief



guide, we'll delve into the basic knowledge of what materials should be used in butcher knife production.



## Steel: The Heart of the Blade

The blade is the heart of any butcher knife, and the most common material used for blades is steel. However, not all steels are equal. There are several types of steel, each with its characteristics and benefits.

1. **Carbon Steel:**Known for its sharpness and ease of sharpening, carbon steel is a popular choice for butcher knives. It's made from iron with a higher carbon content, which allows the blade to hold a



sharp edge for a considerable amount of time. However, carbon steel is more prone to rust and discoloration if not properly maintained, requiring regular oiling and drying after use.

2. **Stainless Steel:**Stainless steel blades contain chromium, which makes them resistant to rust and corrosion. They are less sharp than carbon steel knives but are more durable and easier to maintain, making them a popular choice for both professional and home kitchens. The most commonly used stainless steel for butcher knives is 420, 440, or 3Cr13 steel, which offers a good balance of hardness and resistance to corrosion.
3. **High-Carbon Stainless Steel:**This material combines the best of both worlds – the sharpness of carbon steel and the rust resistance of stainless steel. High-carbon stainless steel is an alloy that includes a higher amount of carbon than regular stainless steel, giving it better edge retention and strength. Knives made from this material are typically more expensive but are highly valued for their resilience and longevity.



**Handle Materials: A Grip on Quality**



The handle is the part of the knife that allows the user to grip and maneuver the blade safely and effectively. The material of the handle contributes to the knife's balance, weight, and overall feel. Here are some of the most common materials used for butcher knife handles:

1. **Wood:**Wood handles are traditional and offer a comfortable, warm grip. They can be made from various types of wood, including walnut, maple, and rosewood. While wood handles are aesthetically pleasing, they require more maintenance as they can be affected by moisture and temperature changes, leading to cracking or warping over time.
2. **Plastic:**Plastic handles, such as polypropylene or nylon, are durable, easy to clean, and resistant to moisture. They provide a lightweight option that can withstand the harsh conditions of a busy kitchen or processing environment.
3. **Composite:**Composite materials, like G-10 or Micarta, are made from layers of fabric or paper bonded with resin. These materials are incredibly tough, virtually impervious to water, and maintain their shape under various conditions. They offer an excellent grip and can be found in various colors and patterns.
4. **Rubber:**Rubber handles offer a non-slip grip, which is crucial for safety when handling wet or slippery products. They are comfortable to grip and can reduce hand fatigue during prolonged use.

## The Final Cut

When selecting a [butcher knife](#), it's essential to consider the type of steel and handle material that best suits your needs. Carbon steel offers unparalleled sharpness, stainless steel provides ease of maintenance, and high-carbon stainless steel blends the two for a premium choice. The handle should offer comfort, safety, and durability, with materials ranging from wood and plastic to composite and rubber options.



In the world of butcher knives, materials matter. The right combination of blade and handle materials can make all the difference in your cutting experience. Whether you are a professional chef or a home cooking enthusiast, understanding the materials used in butcher knife production will help you choose a tool that is not only effective but also a pleasure to use.