

As a versatile tool in the culinary arsenal, the [OEM Fixed Butcher Knife](#) with a 3Cr13 Blade and Wood Handle, model HH-5375, offers an unrivaled blend of functionality, durability, and timeless design. Aptly named "The Artisan Carver," this knife is an embodiment of precision craftsmanship designed for both professional chefs and culinary enthusiasts.



Product Overview

Let's delve into the details of "The Artisan Carver" and explore why it stands out as the quintessential butcher knife for your purchasing consideration.

Remarkable Blade Quality

The HH-5375 Butcher Knife features a robust 3Cr13 stainless steel blade. This particular steel grade is known for its excellent balance between hardness and corrosion resistance, ensuring your knife withstands the rigors of daily use while maintaining its sharp edge. With a blade thickness of 3.3mm (0.13"), it boasts exceptional strength and weight, making it ideal for heavy-duty tasks without compromising precision cutting.

Ergonomically Crafted Wooden Handle

The handle is carved from premium wood, providing a comfortable grip that complements the knife's sturdy build. This carefully sculpted wooden handle not only adds a touch of classic elegance to the butcher knife but also provides a secure grip, reducing hand fatigue during prolonged use. Measuring 18mm (0.709") in thickness, the handle is designed to fit comfortably in your hand, offering control and confidence with every slice.

Precise Cutting Performance

The Artisan Carver has a blade length of 153mm (6.02"), making it versatile for a range of cutting tasks. Whether you're slicing through thick cuts of meat or dicing vegetables, the 263mm (10.35") total length of the knife ensures a balanced and comfortable use. The knife's



weight of 175.5g (6.19 oz) is meticulously calibrated to enhance its cutting performance, offering a sense of grounded stability without weighing down your hand.

Distinctive Blade Design

Embracing a clip-point blade style, the HH-5375 is particularly adept at precision tasks such as trimming, carving, and controlled slicing. The blade's sharp point is an asset when it comes to detail work, allowing you to maneuver easily in tight spaces. The blackened blade finish is not only striking but also practical, providing an extra layer of protection against corrosion, ensuring that the knife remains a centerpiece in your kitchen for years to come.





Professional Edge Grind

With a flat blade grind, "The Artisan Carver" delivers even and consistent slices every time. This type of grind is highly favored for butcher knives as it allows for easy sharpening and maintenance, while also being efficient for chopping and slicing through different textures of food.

Handcrafted Leather Sheath

Each HH-5375 Butcher Knife comes with its own handcrafted leather sheath, which is as much about function as it is about form. The sheath not only offers a safe storage solution that protects the blade's edge but also adds an element of rustic charm to the knife's presentation.

Adaptable to Your Needs

Understanding that business needs can vary, Shieldon offers the flexibility of an ODM Regular MOQ (Minimum Order Quantity) of just one, allowing you to tailor your inventory to your specific requirements, whether you're a small boutique or a large retailer.

Concluding Statement

In a market where quality and performance are paramount, "The Artisan Carver" stands tall. From its carefully selected materials to its ergonomic design and aesthetic appeal, this OEM Fixed Butcher Knife is more than a tool—it's an investment in craftsmanship and excellence. Whether you are replenishing your commercial kitchen or seeking the perfect addition to your home collection, the HH-5375 is a knife that encapsulates the spirit of culinary artistry.

For the discerning buyer who values quality, "The Artisan Carver" is a compelling choice that promises to deliver satisfaction with every use. Embrace the blend of traditional craftsmanship



and modern functionality with the HH-5375 Butcher Knife, and experience cutting-edge performance in every slice.



Butcher Knife Structure

A butcher knife, a fundamental tool in both professional and home kitchens, is specially designed for butchering and breaking down large pieces of meat. Understanding the structure of a butcher knife is essential for anyone looking to master its use or to make an informed purchase. Here's a comprehensive guide to the anatomy of a butcher knife.



Blade

The most critical part of a butcher knife is its blade. Typically, butcher knife blades are made from types of stainless steel that are both easy to sharpen and maintain an edge, like the commonly used 3Cr13 stainless steel. A standard butcher knife has a broad and curved blade that ranges in length from 6 to 14 inches, allowing for precise cutting through thick meat and bone.

Edge: The edge is the sharpened side of the blade and is pivotal in determining the knife's cutting ability. It can be straight or slightly curved, and the sharpness depends on the blade's material and the grind type.

Spine: Opposite to the edge is the spine, which is the thickest and heaviest part of the blade, adding weight and balance to the knife.

Tip: The tip of the knife is at the front and is used for more detailed work or piercing. In a butcher knife, the tip is usually strong and slightly curved, aiding in the separation of meat from bone.

Grind: The grind refers to the blade's cross-sectional shape. Butcher knives typically have a flat or a slightly convex grind to facilitate slicing and chopping through dense materials without sticking.

Bevel: The bevel is the angle of the edge, and it can significantly affect the cutting performance. A butcher knife often has a double bevel, meaning it's sharpened on both sides, allowing for versatility and ease of sharpening.



Handle

The handle is as important as the blade, as it provides the user control and comfort during use. Butcher knife handles can be made from various materials including wood, plastic, or composite materials. Each material has its own set of benefits, ranging from aesthetic appeal to durability and grip.

Ergonomics: The shape of the handle should fit comfortably in the user's hand, allowing for a secure grip even when wet or greasy. This is essential for safety and precision during repetitive or forceful cutting tasks.

Balance: A well-balanced butcher knife should have a handle that complements the weight of the blade, ensuring the knife can be controlled easily without undue strain on the hand or wrist.

Bolster

The bolster is the thick junction between the handle and the blade. Not all butcher knives have bolsters, but those that do provide a smooth transition from handle to blade and add counterbalance to the knife.

Finger Guard: A bolster often acts as a finger guard, preventing the hand from slipping onto the blade during heavy chopping.

Tang

The tang is the part of the blade that extends into the handle. A full tang, where the metal runs the entire length of the handle, provides the most strength and is considered a sign of quality in a butcher knife. It contributes to the balance and durability of the knife.

Visible Tang: In some butcher knives, the tang is visible along the top and bottom of the handle, which can offer a unique look and a signal of robust construction.

Rivets

Rivets are the metal pins that pass through the handle and tang, holding them securely together. They should be flush with the handle to prevent any discomfort or food particles from accumulating.



Maintenance

[Maintaining a butcher knife](#) involves regular sharpening, cleaning after each use, and occasional oiling, especially for carbon steel blades and wooden handles. Proper maintenance will extend the life of the knife and keep it in optimal condition.

By understanding the structure of a butcher knife, individuals can better appreciate the design and craftsmanship that goes into these essential tools, and ensure they are using and caring for them correctly. With this knowledge, one can enhance their butchering skills, or make a more informed decision when selecting a knife for their culinary needs.