

Precision Meets Durability: The OEM Butcher Knife HH-5992 for Culinary Enthusiasts

Culinary excellence begins with the right tools, and the [OEM Butcher Knife](#) HH-5992 stands amidst the elite in kitchenware, combining form, function, and finesse for professionals and home chefs alike. Sheldon Manufacturing & Trading Combo is proud to introduce this distinctive piece to its prestigious collection of high-quality cutlery, tailored to meet the rigorous demands of dynamic kitchen environments. This purchasing description will delve into the product's specifications and advantages, highlighting why this knife is an essential addition to any culinary arsenal.



Product Specifications:

- Item Number: HH-5992
- Segment: Professional-grade Butcher Knife
- Blade Material: High-quality 3Cr13 stainless steel
- Handle Material: Premium wood
- Blade Thickness: 3.2mm / 0.126 inches
- Blade Length: 159mm / 6.26 inches
- Handle Thickness: 19.5mm / 0.768 inches
- Total Length: 259mm / 10.2 inches
- Weight: 192g / 6.77 oz
- Blade Style: Clip point for precision cutting
- Handle Color: Natural wooden hue
- Sheath: Custom-fitted leather for protection and portability
- Blade Finish: Blackened for a sleek, modern aesthetic
- Blade Grind: Flat for consistent slicing performance
- ODM Regular MOQ: 1 unit

Exceptional Blade Quality:

The HH-5992's blade is forged from 3Cr13 stainless steel, known for its remarkable hardness and edge retention. This material ensures that the knife can withstand the repeated stress of cutting, chopping, and cleaving without compromising its sharpness. The 3.2mm blade thickness strikes a perfect balance between agility and durability, allowing for precision cuts without the risk of bending or breaking.

Professional Design:

Aesthetically, the knife boasts a clip point blade style that not only enhances the cutting experience but also offers a versatile range of uses, from slicing through thick cuts of meat to finer dicing tasks. The blackened finish is not just for show; it provides an extra layer of protection against corrosion and reduces the visibility of scratches, ensuring that the knife remains in pristine condition even after extensive use.



Ergonomic Handle:

The wood handle of the HH-5992 is crafted to provide a comfortable grip, reducing hand fatigue during prolonged use. The handle's thickness and ergonomic design ensure that it sits comfortably in the hand, providing control and reducing the risk of slippage. The wooden hue injects a touch of warmth and tradition into the knife's overall design, making it a stylish as well as practical choice.

Protective Sheath:

Safety in storage and transportation is paramount, and the HH-5992 comes with its custom-fitted leather sheath. This sheath not only protects the blade's edge but also ensures that it can be safely carried to various work sites or stored away securely when not in use.

Precision Grinding:

The flat blade grind is designed for consistency and ease of sharpening. This type of grind ensures that the knife can be easily maintained to a razor-sharp edge, providing a reliable cut each time it is used. The precision grind also contributes to the knife's longevity, ensuring that it remains a staple in the kitchen for years to come.

Minimum Order Quantity:

Shieldon recognizes the diverse needs of its clientele and offers the HH-5992 with an ODM Regular MOQ of just one unit. This flexibility allows both small-scale and large-volume purchasers to experience the quality of this butcher knife without the commitment to a large order, making it accessible for businesses of all sizes.

In Conclusion:

The OEM Butcher Knife HH-5992 is a testament to Shieldon's commitment to quality and customer satisfaction. With its top-grade materials, user-friendly design, and thoughtful extras like the protective leather sheath, this knife is set to redefine precision and durability in kitchens worldwide. Whether for professional use or as part of a gourmet home cook's collection, the HH-5992 is engineered to deliver exceptional performance.





To purchase or inquire further about the OEM Butcher Knife HH-5992, contact Shieldon Manufacturing & Trading Combo today. Embrace the superior craftsmanship and enhance your culinary creations with this impeccable tool designed for those who recognize the true art of cooking.

Definition of a Butcher Knife

The quintessential butcher knife is a staple in both professional kitchens and home settings, where precise meat cutting is essential. Understanding the fundamental aspects of a butcher

knife is key to harnessing its full potential and maintaining safety during use. Here's a comprehensive breakdown of what a butcher knife is, its distinctive features, and how it fits into the culinary toolkit.



A butcher knife, as the name implies, is a type of knife designed primarily for butchering and dressing meat. This means it's crafted to handle large pieces of meat, breaking them down into smaller cuts that are more manageable for consumption or further culinary processing. A true butcher knife is characterized by several distinct features.

Key Features of a Butcher Knife:



1. **Blade Size and Shape:**Butcher knives generally have a blade length ranging from 6 to 14 inches, with a curvature towards the tip. This curved design aids in making clean cuts through meat and bones and allows for a rocking motion when cutting, which reduces fatigue and increases efficiency.
2. **Blade Material:**Typically made from stainless steel, the blade of a butcher knife must be durable and capable of maintaining a sharp edge. Quality butcher knives may use high-carbon stainless steel, which combines the rust resistance of stainless with the durability and edge retention of high carbon steel.
3. **Handle:**The handle should offer a comfortable, non-slip grip since butchering can be a physically demanding task that often involves exposure to moisture. Materials such as wood, plastic, or rubber can be used, with ergonomics playing a vital role in the design.
4. **Weight and Balance:**A butcher knife is generally heavier than other kitchen knives, which helps in cutting through thick meat and bones. The weight should be well balanced between the handle and the blade to ensure control and minimize strain on the user's hand and wrist.
5. **Edge:**The edge of a butcher knife is typically straight for part of its length and then curves up towards the tip, which is beneficial for both slicing and making precision cuts. The edge grind is important—most butcher knives have a flat or a slightly convex grind designed to stand up to the rigors of cutting through tough tissue and bone.

Using a Butcher Knife:

When using a butcher knife, it's important to follow certain guidelines to ensure safety and efficiency:

1. **Proper Grip:**Hold the knife with a firm grip, wrapping your fingers around the handle while keeping your thumb and index finger clamping down on opposite sides of the blade's spine. This provides control over the cutting force and direction.
2. **Cutting Technique:**Use a smooth slicing motion when cutting meat. Avoid sawing back and forth, as this can create jagged cuts and can be dangerous.

3. **Safety Precautions:** Always cut away from your body, keep your fingers clear of the blade, and use a cutting board that's stable and well-sized for the task. Also, ensure that the knife is sharp—a dull blade requires more force to cut, increasing the risk of slippage and accidents.



Maintenance:

To keep a butcher knife in prime condition, consistent maintenance is required:

1. **Sharpening:** Regular sharpening is necessary to keep the edge keen. Use a honing steel for day-to-day maintenance and a sharpening stone or professional service for periodic sharpening.
2. **Cleaning:** Clean the knife by hand after each use with warm water and mild detergent, drying it immediately afterward to prevent rust or corrosion.
3. **Storage:** Store your butcher knife in a knife block, sheath, or a magnetic strip away from other utensils to protect the edge.



In summary, a [butcher knife](#) is defined by its blade shape, size, material, handle, and the specific cutting tasks it performs. Understanding these characteristics assists in selecting the right knife and using it effectively. Correct use, coupled with conscientious care, will ensure the butcher knife remains a vital tool in meat preparation for years to come.