

## Precision & Durability: The OEM Fixed Fishing Knife FX-FK005 by Shieldon

In the world of professional and amateur fishing, having the right equipment is not just about efficiency; it's about enhancing the entire experience. The [OEM Fixed Fishing Knife](#) FX-FK005 by Shieldon is meticulously crafted to meet the rigorous standards of those who demand precision, durability, and reliability in their gear. This product description aims to delve into the features and specifications of FX-FK005, revealing why it stands out as an indispensable tool for fishing enthusiasts and professionals alike.



## Product Overview

The Sheldon FX-FK005 is a fixed blade fishing knife designed to cater to the needs of the discerning fisherman. With its robust 3Cr13 stainless steel blade and ergonomic handle, this knife is built to deliver performance even in the most challenging conditions. Whether you're filleting your catch or cutting through fishing line, the FX-FK005 provides the precision and ease you need.

## Blade Excellence

Crafted with 3Cr13 stainless steel, renowned for its strength and resistance to corrosion, the blade of the FX-FK005 offers longevity and resilience against the harsh elements frequently encountered in marine environments. The blade thickness of 0.5mm, paired with a length of 130mm, allows for intricate and precise cutting, essential for preparing fish and maintaining the integrity of the flesh.

The trailing point style of the blade is specifically designed for filleting tasks, offering a fine point for detailed work and a curved edge to glide through fish with ease. Finished with a black oxide coating, the blade is not only protected from corrosion but also reduces glare, which can be a distraction under the bright sun.



## Handle Innovation

The handle of the FX-FK005 is a fusion of PP (Polypropylene) and TPR (Thermoplastic Rubber), providing a balance of rigidity and comfort. The hardness of PP ensures a sturdy core, while the softness of TPR gives a non-slip grip even when wet. The orange and black color combination isn't just aesthetically pleasing; the bright orange is easy to spot, ensuring the knife is always visible and within reach.

With a handle thickness of 25mm, the FX-FK005 offers a substantial grip that reduces hand fatigue during prolonged use, making it an excellent choice for those long fishing trips. The total length of 282mm and a weight of 131g make this knife a well-balanced tool that feels natural in the hand.



## Protective Sheath

Understanding the importance of safety and convenience, Shieldon provides a durable PP sheath with the FX-FK005. This sheath protects the blade when not in use and offers a secure storage solution that can be easily attached to a belt or fishing kit. This attention to detail ensures that the knife is always protected and ready for the next use.

## Blade Grind & Finish

The flat grind on the FX-FK005's blade ensures it can withstand the pressures of cutting and filleting without compromising on sharpness. This type of grind is excellent for maintaining a sharp edge and makes for easy resharpening, which is vital for a tool that will see frequent use.

## Purchasing and Customization

Shieldon's commitment to catering to diverse client needs is evident in their flexible Original Design Manufacturing (ODM) terms, with a Regular Minimum Order Quantity (MOQ) of 2000 units. This allows businesses, from specialized fishing equipment retailers to large-scale distributors, to provide quality knives to their customers without overextending their inventory.

## Why Choose the FX-FK005?

Choosing the FX-FK005 means investing in a knife that is:

- **Precise:** The trailing point blade offers control for detailed filleting work.
- **Durable:** 3Cr13 stainless steel ensures longevity and corrosion resistance.
- **Comfortable:** PP + TPR handle provides a non-slip grip and ergonomic comfort.
- **Balanced:** A well-proportioned design ensures ease of use and control.
- **Visible:** The bright orange on the handle makes the knife easy to locate.
- **Protected:** A PP sheath keeps the knife secure when not in use.
- **Versatile:** Suitable for both professional and recreational fishing activities.
- **Customizable:** With ODM services, the product can be tailored to meet brand requirements.





## Final Thoughts

The OEM Fixed Fishing Knife FX-FK005 is a testament to Sheldon's dedication to quality and functionality. Designed with the user in mind, this knife is not just a cutting tool; it is a companion for the water-bound adventurer, the weekend angler, and the professional fisherman. Its thoughtful design, combined with robust materials and manufacturing expertise, makes the FX-FK005 a standout choice in the fishing knife segment.

In conclusion, the FX-FK005 is more than just a knife; it is a symbol of Sheldon's commitment to excellence. For businesses looking to enrich their product offerings with a high-quality fishing knife, the FX-FK005 is an exemplary choice that embodies the balance of performance and durability that professional users demand. It's not just about making the cut—it's about making the cut above the rest.

## Materials for Fillet Knife Blades

A fishing knife, particularly a fillet knife, is a specialized tool that anglers use to prepare fish. Having the right fillet knife can make a significant difference in efficiently processing your catch. Here's a basic guide on what you should know about the materials used in fishing knife production.



The blade is the heart of any knife. The best fillet knives are crafted from materials that can withstand the harsh conditions of fishing environments while maintaining sharpness and flexibility.

**Stainless Steel**



Stainless steel is the most common material used for fillet knife blades due to its corrosion resistance – an essential property when working with fish. Within stainless steel, there are different grades:

- **420HC:** This is a good entry-level stainless steel that's easy to sharpen and has decent edge retention. It's relatively soft compared to other types but holds up well against corrosion.
- **VG-10:** A higher-end stainless steel that's harder and maintains sharpness longer than 420HC. It's also more resistant to wear and corrosion, making it ideal for frequent use in wet conditions.
- **High-Carbon Stainless Steel:** Combining the best of both worlds, high-carbon stainless steel is harder and holds an edge longer than regular stainless steel but is also more resistant to rust than standard high-carbon steel.

## Ceramic

Ceramic is another material you might find in fillet knives. It's incredibly hard and maintains an edge for a long time. However, ceramic blades can be brittle and may chip if they hit a hard surface or are dropped.

## Materials for Fillet Knife Handles

A fillet knife's handle should provide a secure grip even when wet and not degrade when exposed to water, fish fluids, or sunlight.



## Plastic

Plastic handles are common and can be very durable. Quality plastic handles are often textured or have a rubberized coating to ensure a good grip. They're also easy to clean, which is important for hygiene when processing fish.

## **Rubber**

Rubber handles offer excellent grip and are comfortable to hold for extended periods. They're also impervious to water and fish fluids, making them easy to maintain.

## **Wood**

Wood is a classic handle material that offers a good grip and a traditional look. However, it requires more maintenance to keep it in good condition, as wood can absorb odors and liquids, and may degrade over time if not properly cared for.

## **Composite**

Composite materials, such as G-10 (a type of fiberglass laminate), are extremely durable and resistant to environmental stressors. They maintain their shape and texture without the maintenance required by wood.

## **Blade Flexibility**

Flexibility is a key feature of fillet knives. You want a blade that is flexible enough to maneuver around bones and skin but not so flexible that it doesn't allow you to apply the necessary force.



Thinner blades offer more flexibility, which is ideal for filleting small to medium-sized fish, while thicker blades are better suited for larger species.

### **Blade Length and Shape**

Fillet knives typically range from 4 to 9 inches in length. Shorter blades offer more control for small fish, while longer blades are useful for making clean cuts on larger fish. The shape of the blade should have a gentle curve, which allows for more precision and ease of motion when filleting.



## Maintenance

No matter the material, maintenance is crucial. Stainless steel should be dried after use to prevent rust, and edges should be honed regularly to maintain sharpness. Ceramic blades require less frequent sharpening but should be handled with care to prevent chipping.

## Conclusion

Choosing the right material for a [fishing knife or fillet knife](#) depends on the type of fishing you do, how often you do it, and your personal preferences regarding maintenance and knife feel. Stainless steel and high-carbon stainless steel are great for most anglers due to their durability and ease of maintenance. Handle materials like rubber and composite offer durability and a secure grip. Remember that blade flexibility and length should match the type of fish you're cleaning. Proper care and maintenance will extend the life of your fillet knife, ensuring it remains a dependable tool in your fishing arsenal.