

The Angler's Edge – OEM Fixed Fishing Knife FX-FK008

Welcome to the Sheldon Manufacturing & Trading Combo, where precision meets practicality in the world of angling and outdoor pursuits. Our latest offering, the [OEM Fixed Fishing Knife](#) FX-FK008, is a testament to our commitment to providing high-quality, reliable, and specialized tools for the serious fisherman and outdoor enthusiast.



Craftsmanship and Material Quality

The Angler's Edge - FX-FK008 is built with resilience in mind. The blade is crafted from 3Cr13 stainless steel, an alloy known for its balance of hardness and corrosion resistance, ensuring durability and long-lasting edge retention. This makes it an ideal companion for the rigors of both freshwater and saltwater environments.

Ergonomic Design for Comfort and Efficiency

The handle is a blend of polypropylene (PP) and thermoplastic rubber (TPR), materials chosen for their grip and comfort. This combination ensures that whether you're dealing with the wet conditions of a morning catch or the sweat from an afternoon's toil, your grip remains secure and your hand comfortable. The vibrant orange and black colors are not only aesthetically pleasing but also ensure high visibility in your toolkit.

Precision Cutting for Expert Filleting

With a blade thickness of a mere 1.2mm (0.047") and a blade length of 205mm (8.07"), the FX-FK008 is engineered for precision cuts, allowing for expert filleting and detailed work. The total length of the knife stands at a substantial 368mm (14.49"), providing ample leverage for even the most challenging cutting tasks.



Streamlined for Ultimate Performance

The trailing point blade style is designed to maximize the cutting surface while maintaining a sharp point for intricate tasks. Combined with a flat grind, this knife offers unparalleled slicing capability, essential for the perfect fillet.



Durability Meets Style

The blade is finished with a black oxide coating, giving it a sleek, modern look while providing an extra layer of protection against the elements. Paired with the lightweight design at only 144.5g (5.1 oz), this knife is as stylish as it is functional.

Ready for Action

Each knife comes with its own polypropylene sheath, ensuring that it is not only protected but also ready to be carried safely and conveniently. Whether on a boat, at a campsite, or in a kitchen, your FX-FK008 will be ready for action whenever you are.

Tailored for Your Brand

Understanding that brand identity is key, Shieldon provides the option to customize these knives to reflect your company's image. With a standard ODM Regular MOQ of 2000 units, we stand ready to deliver high-quality knives that carry your brand forward.

Investment in Quality

Investing in the OEM Fixed Fishing Knife FX-FK008 is not just about acquiring a tool; it's about providing an experience for your customers. It's an investment in quality, reliability, and the joy



of a perfectly filleted catch. It's the perfect addition to any product line aimed at those who appreciate the art of fishing and the tools that enhance that experience.

A Partnership for Success

At Sheldon, we see our clients as partners. With the purchase of our FX-FK008 knives, you're not just buying a product; you're aligning with a company dedicated to supporting your business with quality merchandise that speaks for itself.

In conclusion, the Angler's Edge - OEM Fixed Fishing Knife FX-FK008 represents more than just a tool; it's a symbol of quality, crafted with care to provide the best experience for its users. We invite you to join us in offering this exceptional knife to your customers, confident in its ability to meet and exceed their expectations.





Fishing knives and fillet knives are integral tools for any angler, whether novice or professional. These specialized knives are not only used for cutting lines or dispatching catches but also for the delicate task of filleting. The material a knife is made from can greatly affect its performance, longevity, and usability. Let's dive into the basic knowledge of fishing and fillet knives, focusing specifically on the materials used in their production.

Understanding Blade Materials

The blade is the heart of any knife. Its materials need to strike the perfect balance between hardness and flexibility, edge retention, and resistance to corrosion.

1. **Stainless Steel:** The most common material for fishing and fillet knives is stainless steel. Stainless steel resists rust and corrosion, which is vital in wet conditions commonly associated with fishing. Within the realm of stainless steel, there are various grades, with 3Cr13, 420HC, and 440C being popular choices for fishing knives. They offer good durability and are easier to sharpen.
2. **High-Carbon Steel:** High-carbon steel blades are known for maintaining a sharp edge for a longer period and providing excellent cutting performance. However, they can be prone to rust and require more maintenance to prevent corrosion, especially when regularly exposed to saltwater and fish.
3. **Carbon Stainless Steel:** This is a hybrid of stainless and high-carbon steels, offering the best of both worlds. It combines the easy maintenance of stainless steel with the superior edge retention of high-carbon steel.



Blade Coatings

In addition to the core material, many fishing knives have a protective coating:

1. **Titanium Coatings:** A titanium-coated blade enhances corrosion resistance, which is beneficial for knives used in saltwater environments.
2. **Ceramic Coatings:** Ceramic coatings provide a hard layer that helps protect the blade from wear and tear, though they can be prone to chipping if the blade is flexed too much.
3. **Teflon Coatings:** Teflon provides a non-stick surface that is particularly useful for fillet knives as it allows the blade to slide between the skin and meat with minimal resistance.

Handle Materials

A knife is only as good as its handle. Not only must the handle material be comfortable, but it also needs to provide a secure grip when the knife is wet or slimy.

1. **Polymer Handles:** Polymers like polypropylene (PP) are common because they're durable, easy to clean, and provide a good grip. They can also be molded into ergonomic shapes that make the knife safer and more comfortable to use.
2. **Rubber Handles:** Thermoplastic rubber (TPR) handles offer a soft, tacky feel that provides excellent grip even when wet and are comfortable for extended periods of use.
3. **Wood Handles:** Traditional and aesthetically pleasing, wood can offer a good grip but requires maintenance and is less resistant to water compared to synthetic materials.

Blade Flexibility

Flexibility is especially important for fillet knives. The blade should be flexible enough to provide control when making precise cuts and removing the skin from the flesh, yet stiff enough not to bend under the weight of the fish.

Edge Design

The edge of the blade should be designed for the task at hand. A straight-edge is good for slicing motion while a serrated edge might be better for cutting through tougher materials like rope or fish bones.



Maintenance Tips

Regardless of the materials chosen, proper care is crucial:

- Clean and dry the knife after each use to prevent rust and corrosion.
- Sharpen the blade regularly to maintain its cutting ability.
- Store the knife in a sheath or safe place to protect the edge and prevent accidents.



In summary, the ideal materials for fishing and [fillet knives](#) are those that balance durability, edge retention, corrosion resistance, and ease of maintenance. Whether you're a weekend fisherman or a commercial angler, selecting a knife made from the right materials will enhance your fishing experience and result in better-prepared fish. Remember, the best knife is the one that fits not only your needs but also how much care you're willing to give to maintain it.