

The Ultimate Angler's Companion: OEM Fixed Fishing Knife FX-FK106 by Sheldon

In the world of angling where the right tool can make a difference between a good day and a great one, Sheldon presents the [OEM Fixed Fishing Knife](#) FX-FK106 – precision engineered to enhance the fishing experience. Designed for durability and performance, this knife is an essential addition to any fisherman's tackle box.



Purchasing Description:

The FX-FK106 isn't just another fishing knife; it's the culmination of meticulous craftsmanship and material selection to offer a reliable tool that stands up to the rigors of outdoor use. Below, we detail the knife's specifications and the value it brings to your fishing adventures.

Durability Meets Precision: Blade Material and Style

The heart of the FX-FK106 lies in its robust blade, crafted from 3Cr13 stainless steel. This steel is renowned for its exceptional balance between hardness and corrosion resistance, making it especially suitable for the wet and often salty conditions of fishing environments. A black oxide coating further enhances the blade's resilience, providing an additional layer of protection against the elements.

At 155mm (6.1 inches) long and 1mm (0.039 inches) thick, the blade is shaped into a trailing point style. This design offers a large cutting area ideal for making precise and smooth cuts – whether you're slicing bait, filleting your catch, or performing any number of tasks around the camp.

Ergonomics and Comfort: Handle Design



The handle of the FX-FK106 is as thoughtfully designed as the blade. Constructed of PP (polypropylene) and TPR (thermoplastic rubber), the handle affords a comfortable and secure grip. The light green color isn't just aesthetically pleasing; it also ensures high visibility, so the knife is easy to locate among your gear. At 25mm (0.984 inches) thick, it provides a substantial feel in the hand without weighing down your tackle box at a total weight of just 132g (4.66 oz).

Specifications:

- **Total Length:** 313mm (12.32 inches) ensures a balanced design that's neither too cumbersome nor too delicate for the tasks at hand.
- **Blade Finish:** Black oxide coating for additional durability and corrosion resistance.
- **Blade Grind:** A flat grind is used for the FX-FK106, which is ideal for cutting and slicing tasks that anglers frequently encounter.
- **Sheath:** The knife comes with a PP sheath, a practical and safe storage solution that matches the durability of the knife itself.



Designed for the Demands of Angling

The FX-FK106's flat grind blade is not only durable but also provides an excellent cutting edge, suitable for a variety of tasks from cutting lines to preparing bait. The trailing point blade style offers a larger belly for slicing and skinning, making it perfect for the nuanced task of fillet preparation.

Quality Assurance: Sheldon's Commitment

As a Manufacturing & Trading Combo, Sheldon's commitment to quality is reflected in every product, including the FX-FK106. Every knife undergoes rigorous quality control processes to ensure that it meets the high standards that anglers expect and require.

Customization and Order Details

Recognizing that branding is key, Sheldon offers OEM services that allow this knife to be branded with your company's identity. The FX-FK106 is a reflection of your brand's commitment to quality and performance. The regular MOQ (Minimum Order Quantity) for ODM is 2000 units, a testament to Sheldon's capability to handle orders both large and small with the same attention to detail and customer service.

Partnering with Sheldon: A Smart Choice for Businesses

Choosing to source the FX-FK106 through Sheldon is more than just a purchasing decision; it's an investment in a partnership with a company that values innovation, quality, and customer satisfaction. Sheldon is not only a supplier but also a collaborative partner dedicated to supporting your business's growth and success.



Conclusion: The FX-FK106, Your Reliable Fishing Companion

To sum it up, the OEM Fixed Fishing Knife FX-FK106 is a well-designed, practical tool tailored to meet the needs of enthusiastic anglers. From the corrosion-resistant 3Cr13 blade with a black oxide finish to the comfortable and durable PP + TPR handle, every aspect of this knife has been crafted with the user in mind. Packaged with a matching PP sheath, this knife is the ideal companion for any fishing expedition.

For businesses looking to expand their product line with high-quality fishing knives, the FX-FK106 offers a perfect blend of functionality, design, and durability. With Shieldon's Manufacturing & Trading services, you can rest assured that your order – from design to delivery – will be managed with professionalism and care, ensuring that you receive a product that your customers will trust and appreciate. Make the smart choice; choose Shieldon and the FX-FK106 for your fishing knife needs, and watch as your customers come back time and time again for this indispensable tool.



Mastering the Grip: A Guide to Handling Fishing and Fillet Knives Safely and Effectively

For every angler, a fishing or fillet knife is an extension of their hand. Whether you're slicing through tough bait, trimming a catch, or delicately removing bones, the right grip on your knife not only ensures precision but also keeps you safe. Here, we'll explore the basics of handling these essential tools, empowering you with the knowledge to grip your fishing or fillet knife with both safety and force.



Understanding the Tools

Before diving into techniques, let's differentiate between fishing knives and fillet knives. A fishing knife is typically robust, designed to cut through bait, line, and sometimes the fish itself. A fillet knife, on the other hand, has a thinner, more flexible blade, perfect for sliding between the skin and meat of the fish, providing clean cuts and minimizing waste.

The Basics of Grip

The key to a proper grip is control. Whether you're holding a fishing knife or a fillet knife, your grip should be firm yet comfortable, allowing for precision without causing hand fatigue. Here's how to achieve this balance:

For a Fishing Knife:

1. **The Handle:** Choose a knife with a handle that fits comfortably in your hand. It should not be too large to grasp, nor too small to hold securely.
2. **The Hammer Grip:** This common grip involves holding the handle with your fingers wrapped around it, thumb resting along the side or on top of the handle for stability. This grip provides strength and is useful for cutting through tough materials.
3. **The Force:** Apply force from your shoulder and arm, not just your wrist. This ensures you're using the knife's weight and your body's strength, reducing the strain on your hand and wrist.

For a Fillet Knife:

1. **The Handle:** As with a fishing knife, comfort and fit are paramount. Fillet knife handles are often slimmer for more precise control.
2. **The Pinch Grip:** For filleting, a pinch grip is often recommended. Pinch the base of the blade between your thumb and forefinger, while your remaining fingers wrap comfortably around the handle. This grip enhances control for precise cuts and is especially useful for delicate tasks.
3. **The Force:** Given that fillet knives are used for more delicate work, the force should be applied gently and with finesse. The wrist may be used more here for flexibility, but maintain control with your arm and shoulder to execute smooth cuts.



Safety First: Your Grip and Beyond

Safety is paramount when handling sharp tools such as fishing and fillet knives. Here are additional safety tips to keep in mind:

- **Cut Away from the Body:** Always direct the blade away from your body. This minimizes the risk of an accidental slip causing injury.
- **Stable Surface:** Work on a stable, non-slip surface to prevent the fish or bait from moving unexpectedly.
- **Knife Maintenance:** Keep your knives sharp. A dull blade requires more force, increasing the risk of injury. Conversely, a sharp knife cuts more easily and predictably.

- **Clear Work Area:** Ensure your work area is clear and uncluttered. Adequate space allows for better knife control and reduces the chance of accidents.
- **Hand Protection:** Consider wearing cut-resistant gloves, especially when filleting, to protect your hands from slips or misdirected cuts.
- **Focus and Attention:** Never use a fishing or fillet knife when distracted. Conscious attention to your actions and the environment can prevent accidents.
- **Knife Storage:** When not in use, store knives safely in a sheath or proper storage block to protect the blades and prevent accidental contact.



Conclusion:

With a proper grip and an understanding of safety protocols, handling a [fishing or fillet knife](#) becomes second nature. Whether applying the sturdy hammer grip for a fishing knife or the precise pinch grip for a fillet knife, remember to apply force and control from your arm and shoulder. By respecting the knife's power and maintaining its condition, your fishing and fillet knives will serve as reliable companions on many successful angling adventures. Always remember that in the world of knives, respect for the tool is synonymous with safety and mastery.