

Precision and Durability: The OEM Fishing Knife FX-22652-A by Sheldon

In the realm of angling, where the measure of success is not only in the catch but also in the tools that make it possible, stands the [OEM Fishing Knife](#) FX-22652-A—a symbol of precision, durability, and efficiency. This comprehensive purchasing description delves into the features and specifications that define the FX-22652-A as an essential component in the Sheldon Manufacturing & Trading Combo business's impressive arsenal.



Product Overview

The OEM Fishing Knife FX-22652-A is designed to cater to the rigorous demands of the fishing enthusiast. Whether preparing bait, cutting lines, or expertly filleting the day's catch, this knife stands as a testament to Sheldon's commitment to quality and performance.

Blade Excellence

At the heart of the FX-22652-A lies its blade, constructed from 3Cr13 stainless steel—a material known for its balance of hardness and resistance to corrosion. The trailing point blade style, with its 102mm (4.02 inches) length and 1.4mm (0.055 inches) thickness, is engineered to offer an excellent cutting edge while maintaining flexibility. The satin finish on the blade is not only aesthetically pleasing but also reduces glare, making it a practical choice for sunny conditions.

Flat Blade Grind

The blade's flat grind is meticulously crafted to ensure a sharp, enduring edge that provides consistent, clean cuts essential for delicate tasks like filleting. It also allows for easy sharpening, thereby extending the life of the knife and ensuring that it remains a reliable tool in any fishing kit.

Ergonomic Handle Design

Equally important is the knife's handle, fashioned from polypropylene (PP)—a material revered for its durability, resistance to wear, and ability to withstand the challenging conditions of



marine environments. The yellow color of the handle not only adds a vibrant touch but also ensures high visibility, making the knife easy to locate on a cluttered deck or at the bottom of a tackle box. With a thickness of 21mm (0.827 inches), the handle is contoured to provide a secure grip, reducing hand fatigue and ensuring safety and control during use.



Protective Sheath

Accompanying the knife is a sheath made from the same resilient PP material, ensuring that the blade is safely stowed when not in use. The sheath's design complements the knife, providing a secure fit that prevents accidental slips while offering quick and easy access when the knife is needed.

Lightweight and Portable

Weighing in at a mere 45.5g (1.6 oz) and with a total length of 215mm (8.46 inches), the FX-22652-A is the epitome of portability. It offers the perfect balance between size and functionality, making it an ideal companion for any fishing expedition.

Quality Manufacturing

As an OEM product, Sheldon's FX-22652-A is a showcase of the company's manufacturing prowess. Each knife undergoes a strict quality control process to ensure that it meets the high standards that Sheldon's customers have come to expect. The knife's construction is a testament to the craftsmanship and attention to detail that Sheldon upholds in every product.

Customization and MOQ

With ODM services available, clients can tailor the FX-22652-A to fit their individual needs, be it through branding, color variation, or other specifications. The regular Minimum Order Quantity (MOQ) of 2000 units demonstrates Sheldon's capability to fulfill orders of significant volume while maintaining quality and consistency.

International Sourcing and Supply Chain Management

Sheldon's Manufacturing & Trading Combo business model offers clients a full-service approach to sourcing and supply chain management. With extensive experience in international trade, Sheldon can navigate the complexities of logistics, ensuring that products like the FX-22652-A are delivered efficiently and in compliance with global trade regulations.



After-Sales Support

Purchasing from Sheldon does not end with the transaction. Clients receive comprehensive after-sales support, ensuring that any concerns or issues are addressed promptly. This commitment to customer satisfaction cements Sheldon's reputation as a reliable partner in the fishing and outdoor tool industry.

Why the FX-22652-A Stands Out

The OEM Fishing Knife FX-22652-A is more than just a tool; it is a product of careful design and engineering, created to enhance the fishing experience. Its durable materials, ergonomic design, and precision blade set it apart as a knife of choice for those who seek quality without compromise.

Conclusion

For businesses seeking to source a fishing knife that embodies reliability, functionality, and attention to detail, the Sheldon OEM Fishing Knife FX-22652-A is an impeccable choice. It is a reflection of Sheldon's dedication to providing products that are not only of the highest quality but also tailored to the needs of the global market. The FX-22652-A is not just a piece of



equipment; it is an investment in excellence, ensuring that every cut, slice, and fillet contributes to the ultimate success of the angler's pursuit.

Essential Guide to Fishing Knives and Fillet Knives: Sharpen Your Skills

The fishing knife, an indispensable tool for any angler, is as varied in its uses as the fish in the sea. A subtype of this category, the fillet knife, is specialized for one of the most delicate tasks post-catch – preparing fish. This content offers a deep dive into the basic knowledge and daily applications of fishing and fillet knives, which are crucial for anyone who wants to make the most of their angling experience.



Understanding Fishing Knives

A fishing knife is designed to be a versatile tool – it can cut lines, prepare bait, perform small boat repairs, and even serve as a makeshift screwdriver in a pinch. The hallmark of a good fishing knife is its durability, as it must resist corrosion and maintain sharpness despite frequently being exposed to water, fish guts, and scales.

Daily Applications of Fishing Knives

- **Cutting and Trimming Bait:**Fishing knives are used to cut bait into appropriate sizes for the fish you're targeting. A sharp knife ensures clean cuts, making your bait more attractive to potential catches.
- **Line Work:**From cutting tangled fishing lines to trimming the end of a newly tied knot, the fishing knife is invaluable. It must be sharp enough to slice through synthetic fishing lines cleanly, preventing any fraying.
- **Cleaning and Gutting Fish:**When you've had a successful day on the water, a fishing knife is your go-to tool for cleaning and gutting the fish. The blade should be sharp and sturdy enough to pierce through scales and remove innards without damaging the flesh.
- **Scaling Fish:**Although dedicated fish scalers exist, a good fishing knife can also do the job. Its edge can be used to remove scales before filleting or cooking the fish.
- **General Boat Maintenance:**A fishing knife can often be used for minor boat maintenance tasks, like cutting away tangled seaweed from boat propellers or opening rusted shut containers.

Fillet Knives: A Specialized Tool

Fillet knives are a specific kind of fishing knife crafted to remove the bones and skin from fish flesh, producing a clean fillet. Here's what makes them stand out:



- **Blade Flexibility:**Fillet knives are characterized by their flexibility, which allows the blade to bend without breaking, providing precision when maneuvering around bones and cutting along the backbone.
- **Blade Sharpness:**The knife's sharpness is critical for making precise cuts and avoiding unnecessary wastage of the fish flesh.
- **Handle Ergonomics:**A non-slip handle is vital for maintaining control during the filleting process, especially when your hands are wet or slimy from handling fish.

Daily Applications of Fillet Knives

- **Filleting Fish:**The core application of a fillet knife is to separate the flesh from the bones. The technique involves making a cut behind the gills and working the knife along the backbone to create one smooth piece of fish.
- **Skinning Fillets:**Once the fillet is removed, the same knife can be used to skin the piece. This is done by making a small incision between the skin and flesh, then angling the knife flatly and moving it along to separate the two components.
- **Trimming Fillets:**A fillet knife can also be used to remove any unwanted parts of the fillet, such as excess fat or the grey-colored flesh found on some types of fish, which can have a stronger flavor.

Choosing the Right Knife

When selecting a fishing or fillet knife, there are several factors to consider:

- **Material:**Look for stainless steel blades, which offer corrosion resistance and maintain sharpness.
- **Size:**The knife size should match the type of fish you typically catch. Small fish require shorter blades for precise cuts, while larger fish need longer blades.
- **Maintenance:**Regular sharpening and proper storage are key to extending the life of your knife.



Conclusion

In summary, whether you're prepping your tackle box for a day at the lake or readying the day's catch for a meal, understanding the capabilities and applications of fishing and [fillet knives](#) is essential. These tools are not just blades; they are extensions of the angler's hand, designed to enhance the fishing experience through their multifunctional roles. With this basic knowledge, you're well-equipped to handle your catch from the hook to the plate with finesse and precision.