

Precision Meets Elegance: The OEM Fixed Fishing Knife FX-22653-07 by Shieldon

As a prominent figure in the Manufacturing & Trading Combo sector, Shieldon presents its latest addition to the fishing knife segment: the <u>OEM Fixed Fishing Knife</u> FX-22653-07. This high-quality blade is a testament to Shieldon's dedication to crafting functional, durable, and aesthetically pleasing products. In this detailed purchasing description, we will delve into the specifications of this exceptional knife and why it stands as an indispensable tool for fishing enthusiasts and professionals alike.



Item Overview



The OEM Fixed Fishing Knife FX-22653-07 is designed with practicality and style in mind. Its robust construction and elegant pink handle make it a standout product for those who appreciate the blend of form and function. The knife is a perfect example of Shieldon's expertise in creating tools that are both reliable and visually appealing.

Blade Excellence

Crafted from 3Cr13 blade material, known for its great balance of hardness and resistance to corrosion, the blade ensures longevity and consistent performance. The material choice reflects Shieldon's understanding that a fishing knife must withstand the challenging conditions of marine environments. The blade's satin finish not only enhances its visual appeal but also provides a smoother cut and a level of resistance to the wear and tear of regular use.

At a thickness of 1.5mm (0.059"), the blade is sturdy enough to tackle a variety of tasks without compromising on the precision required for delicate cutting work. The trailing point blade style is specially designed for slicing and skinning, offering an exceptional level of control that is well-suited for preparing your catch.

Handle Design



The handle is a combination of polypropylene (PP) and thermoplastic rubber (TPR), providing a comfortable and secure grip that is crucial for intricate filleting work. With a thickness of 25mm (0.984"), the handle is ergonomically designed to reduce hand fatigue during prolonged use. The pink color of the handle not only adds a touch of personal style but also ensures high visibility, making the knife easy to locate on a busy boat deck or cluttered workstation.

Sheath Convenience

Included with the knife is a sheath made from durable PP, providing a safe storage solution and ensuring the blade remains sharp and ready for use. The sheath, like the handle, is designed for efficiency and safety, with a structure that makes it easy to quickly sheath and unsheathe the knife.

Dimensions and Weight

The fixed fishing knife boasts an impressive blade length of 191mm (7.52"), making it versatile for various fish sizes. With a total length of 330mm (12.99"), it strikes the perfect balance between reach and control. Weighing in at just 132g (4.66 oz), the FX-22653-07 provides a lightweight option that does not compromise on strength or functionality.





Blade Style and Grind

The trailing point blade style is not just for show; its upward curve allows for precision cuts, making it particularly useful for filleting. The flat grind of the blade ensures an excellent cutting edge that is easy to sharpen and maintain, which is essential for a tool that will see a lot of use.

Production and Customization

As an OEM (Original Equipment Manufacturer) product, Shieldon offers the option to customize this knife to fit particular brand requirements, whether it's the handle color or branding on the blade. This service is indicative of Shieldon's capacity to cater to diverse market needs and their expertise in the industry.



The regular minimum order quantity (MOQ) for ODM (Original Design Manufacturer) services stands at 2000 units, a testament to Shieldon's ability to handle large-scale production with consistent quality.

Why Choose Shieldon's OEM Fixed Fishing Knife?

Selecting this knife from Shieldon is not just a purchase; it's an investment in a tool that has been designed with both the end-user and the market in mind. The following points encapsulate the benefits of choosing the FX-22653-07:

- 1. **Quality Materials:** Superior blade and handle materials ensure durability and performance.
- 2. Ergonomic Design: The handle and blade style are crafted for comfort and precision.
- 3. Aesthetic Appeal: The unique pink handle stands out and adds personality to your toolkit.
- 4. Safety Features: The included PP sheath protects the blade and the user when not in use.
- 5. Customization Opportunities: OEM capabilities allow for personalized branding and design tweaks.
- 6. **Expertise and Experience:** Shieldon's 25 years in the industry guarantee a product born from seasoned craftsmanship.
- 7. Large-Scale Production: Capability to fulfill large orders while maintaining high standards.



In choosing the Shieldon <u>OEM Fixed Fishing Knife</u> FX-22653-07, businesses can rest assured that they are equipping their customers with a tool that is not only effective and reliable but also reflective of their brand's commitment to quality. It is a piece that speaks volumes about the user's discernment and the supplier's dedication to excellence.

Conclusion

The OEM Fixed Fishing Knife FX-22653-07 is more than just a knife; it's a representation of Shieldon's storied legacy in the knife manufacturing and trading arena. It's a product that addresses the practical needs of anglers while also catering to the aesthetic and customization demands of the market. With Shieldon's steadfast commitment to quality, innovation, and customer satisfaction, adding this knife to your purchasing list is a strategic choice that promises to benefit both your business and the end-users.

The Versatile Art of Using a Fishing Knife: More Than Just Filleting

The fishing knife, often synonymous with a fillet knife, is an essential tool for anglers and culinary aficionados. Its design is tailored for precise cutting tasks, distinguishing it from the ordinary cutlery in your kitchen drawer. This educational piece will explore the multiple uses of a fishing knife, demonstrating its versatility beyond mere filleting.



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1. Filleting Fish

The primary and most obvious use for a fishing knife is filleting. Its long, narrow blade and flexible design allow for the smooth separation of flesh from bone, providing clean and precise cuts. The flexibility of the knife is particularly important for making delicate incisions and maneuvering around bones and cartilage.

1. Scaling Fish

Before you get to filleting, a fishing knife can be employed to scale fish. The edge of the blade, when used with the right technique, can efficiently remove scales, preparing the fish for the



subsequent steps of cleaning and cutting. This eliminates the need for a separate scaling tool, consolidating tasks to one versatile knife.

1. Gutting and Cleaning Fish

A fishing knife is also adept at gutting fish. Its sharp point is ideal for piercing the abdomen, and the fine edge allows you to open the fish with precision. Following the initial cut, a fishing knife can be used to remove internal organs and clean the internal cavity, ensuring that the fish is ready for cooking or further processing.

1. Cutting Bait

On the boat or the shore, when fresh or live bait is required, a fishing knife is your go-to tool. Whether it's slicing up smaller fish into pieces or chopping up worms, crabs, or other bait, the knife's sharp edge can handle the task with ease, making it a vital tool in any angler's arsenal.

1. Trimming Fins and Tails

When prepping fish for cooking whole, you may need to trim off fins and tails. A fishing knife's precise edge allows you to do this effortlessly, ensuring the fish will fit in your pan and will not puncture packaging if being stored.



1. Sectioning Large Catches

For larger fish that can't be filleted in one go, a fishing knife can be used to section the fish into smaller, more manageable pieces. This can be particularly helpful for species like salmon, tuna, or halibut, where fillets can be large and unwieldy.

1. Chopping Vegetables and Garnishes

Beyond fish, a fishing knife can be a resourceful tool for preparing accompaniments such as vegetables, fruits, and garnishes. The knife's sharpness and handling make fine chopping and slicing tasks simple and efficient.

1. Removing Hooks and Cutting Lines

In a pinch, the fishing knife can double as a tool to cut fishing lines or even assist in the delicate task of removing hooks from the catch or in cases of tackle mishaps. The knife's precision allows for careful work to avoid damaging the fish or yourself.

1. Emergency Tool



In emergency situations, the fishing knife's sturdy construction can come in handy. Whether it's cutting through ropes, opening cans, or even as a makeshift screwdriver, it can be a survival tool when outdoors.



Choosing the Right Fishing Knife

To make the most of these applications, choosing the right fishing knife is crucial. Factors to

consider include:

- **Blade Material:** Look for corrosion-resistant materials like stainless steel, which hold up well in wet conditions.
- Handle Grip: A non-slip grip is essential for safety and control, especially when handling wet fish.
- **Knife Flexibility:** A certain level of flexibility is desired for filleting, but too much can hinder other tasks.
- Maintenance: Easy-to-maintain knives save time and effort, keeping your focus on the task at hand.

Conclusion



As we've seen, a <u>fishing knife</u> is not merely for filleting. It's a multi-functional implement that can scale, gut, clean, section fish, prepare bait, and even assist with non-fishing related tasks. With the proper care and the right techniques, your fishing knife can be one of the most valuable tools in your outdoor adventures or kitchen endeavors. Understanding and utilizing the full potential of your fishing knife will not only enhance your fishing experience but also expand your culinary skills.