

The Angler's Edge: Custom Crafted OEM Fishing Knife with Precision and Grip

For every fishing enthusiast, having the right knife is crucial to the success of their angling adventures. The OEM Fishing Knife FX-22654-04 by [Shieldon Manufacturing](http://www.shieldon.net) & Trading Combo embodies a perfect blend of form, function, and durability, tailored to meet the demands of both amateur and professional fishermen. This comprehensive purchasing description will detail the specifications of this meticulously crafted tool, ensuring potential buyers understand the value and precision engineering behind each knife.



Item Overview:

Product Name: OEM Fishing Knife FX-22654-04 Item Number: FX-22654-04 Category: Fishing Knife

Blade Excellence:

At the heart of the FX-22654-04 lies its blade – forged from 3Cr13 stainless steel. This material is renowned for its balance of hardness and corrosion resistance, making it an ideal choice for tackling the challenging marine environment. With a blade thickness of 1.5mm (0.059”), this knife offers a sturdy yet flexible cutting edge, enabling precise filleting and effortless cutting.

The blade stretches to a length of 96mm (3.78”), providing ample cutting surface without compromising on control. The satin finish not only adds to its aesthetic appeal but also reduces friction when making cuts, ensuring a smooth glide through any catch. The flat grind on the blade is engineered to maintain sharpness over repeated use, while the trailing point style offers an increased surface area, ideal for making long and precise cuts.

Handle Composition:

Equally important is the handle – a combination of Polypropylene (PP) and Thermoplastic Rubber (TPR). This mix grants the FX-22654-04 a superior grip, even when wet, and the



ergonomic design minimizes hand fatigue during prolonged use. The dual-colored, red and black handle is not only visually striking but also functional, providing high visibility against the natural backdrop of outdoor environments.

With a thickness of 20mm (0.787"), the handle gives a robust feel and confident handling, crucial when dealing with slippery fish. Its construction is designed to withstand the rigors of both freshwater and saltwater fishing, ensuring longevity and reliability.

Sheath and Portability:

Included with the FX-22654-04 is a sheath made from PP, ensuring that the blade is safely stored and effortlessly accessible when needed. The sheath's material is chosen for its durability and resistance to water damage, ensuring continuous protection of the blade. The black and red color scheme matches the knife, providing a consistent and professional look.

Specifications at a Glance:

- Total Length: 223mm / 8.78"
- Weight: 85.5g / 3.02 oz
- Style: Trailing Point
- Finish: Satin
- Grind: Flat
- Handle Color: Red + Black
- Sheath Material: PP



**Manufacturing and Trading Capability:**

As a Manufacturing & Trading Combo, Shieldon guarantees that each FX-22654-04 knife adheres to the highest standards. The company's manufacturing prowess allows for OEM specifications to be met with precision, while the trading aspect ensures that these quality knives are available wherever they are needed.

Ordering Information:

The standard minimum order quantity (MOQ) for ODM regular orders is 2000 units, catering to retailers and distributors looking to offer high-quality fishing knives to their customers. The FX-22654-04 is not just a product but a promise of quality, performance, and usability.

Ideal for the Angling Community:

Whether it's for commercial fishing businesses, outdoor sports retailers, or specialty fishing equipment suppliers, the OEM Fishing Knife FX-22654-04 is designed to meet the needs of a diverse angling community. Its versatile design makes it suitable for a variety of fishing tasks, from preparing bait to the detailed work of filleting.

Conclusion:

The OEM Fishing Knife FX-22654-04 is a testament to Sheldon's commitment to providing superior tools for the fishing trade. Each feature of the knife is designed with purpose, from the selection of materials to the ergonomic handle, culminating in a product that stands out in the market. With this knife, anglers are not just equipped; they're prepared to face the challenges of the water with confidence, backed by the quality assurance of Sheldon's craftsmanship and trading expertise. For retailers and distributors, this knife is an opportunity to offer a product that is as dependable as it is desirable, ensuring satisfaction for those who demand the best in their fishing gear.

The Essentials of Fishing Knife and Fillet Knife Materials



When it comes to fishing, whether you're an experienced angler or a novice to the sport, the importance of a reliable fishing knife or fillet knife cannot be overstated. These specialized tools are an extension of the fisherman's hand, making tasks such as cutting line, cleaning fish, or preparing bait efficient and safe. Understanding the materials used in the production of fishing and fillet knives is fundamental in choosing the right knife for your fishing adventures. Let's dive into an exploration of the ideal materials for crafting these essential angling tools.



Blade Materials:

The blade is the heart of any knife. It must be durable enough to withstand the harsh conditions of fishing environments, maintain a sharp edge, and resist corrosion when exposed to water and marine elements. Here are the primary materials commonly used in the production of fishing and fillet knives:

1. **Stainless Steel:** The most popular choice for fishing knives is stainless steel. Known for its rust resistance and exceptional durability, stainless steel is a broad category with various grades. Common types used include 420, 440A, and 440C, with the latter being harder and capable of holding an edge longer. Higher-end knives might use steels like VG-10 or S30V, which offer superior sharpness and edge retention.
2. **High-Carbon Steel:** High-carbon steel is another traditional material for fishing knives. It's prized for its ability to maintain a sharp edge and ease of sharpening. However, it lacks the corrosion resistance of stainless steel, meaning it requires more care, especially when used in moist and marine environments. Knives made from high-carbon steel often have a coating to help mitigate rust.
3. **Titanium:** Titanium is a premium material for fishing and fillet knives due to its lightweight, high strength, and exceptional corrosion resistance. While not as hard as steel, titanium blades hold an edge well and can be sharpened to a fine point. They are often more expensive but offer the benefit of nearly zero maintenance in terms of rust prevention.

Handle Materials:

Once the blade material is chosen, the next critical component is the handle. A good handle should provide comfort, grip, and durability, even when wet. Here are the best handle materials for fishing and fillet knives:

1. **Plastic (Polypropylene - PP):** Plastic handles, particularly those made from polypropylene, are affordable, durable, and resistant to water damage. They are easy to clean but can be slippery if not textured properly.
2. **Rubber (Thermoplastic Rubber - TPR):** Rubber handles, like those made from TPR, offer a secure, non-slip grip even when wet or covered in fish slime. They are slightly more expensive than plastic but provide better control.
3. **Wood:** Wooden handles are traditional and aesthetically pleasing. They offer a good grip and are typically durable, but they require more maintenance than synthetic materials to prevent water damage and deterioration.

4. **Composite Materials:** Composite materials, such as G10 or Micarta, are modern alternatives made from layers of fiberglass or linen soaked in resin, then compressed and baked. These materials can provide the look of wood with enhanced durability and water resistance.

Other Considerations:

1. **Flexibility:** Fillet knives, in particular, require a certain degree of flexibility to make precise cuts and efficiently remove the skin from the flesh. The blade should be flexible enough to bend without breaking, allowing the angler to fillet with precision.
2. **Blade Thickness and Length:** Different fishing tasks require blades of varying thickness and length. A thicker, shorter blade is typically stronger for cutting through bone and tough scales, while a longer, thinner blade is better suited for the delicate work of filleting.
3. **Edge Type:** Fishing knives may have a straight or serrated edge. Straight edges are best for clean cuts and easy sharpening, while serrated edges work well for cutting through tougher materials like rope or fish bone.



In conclusion, the choice of materials for your [fishing knife or fillet knife](#) should be dictated by the conditions you expect to face, the type of fish you target, and personal preference.

Stainless steel blades paired with TPR or composite handles often provide a good balance of performance, durability, and cost, making them a go-to choice for many anglers. Regardless of the materials you choose, remember that proper care and maintenance will extend the life of your knife, keeping it ready for your next fishing adventure.