

The Angler's Edge: Sheldon's OEM Fishing Knife FX-22655 - Precision Meets Durability

In the world of angling, the quality of your gear can often be the defining line between a good day and a great one. Understanding this, [Shieldon Manufacturing & Trading](#) Combo introduces the OEM Fishing Knife FX-22655, a prime example of precision engineering tailored for the passionate fisherman. As a detailed purchasing description, this article will take you through the key specifications of this exceptional tool and what sets it apart in the competitive landscape of fishing knives.



Introducing the FX-22655:

Crafted with the avid angler in mind, the FX-22655 is not just another addition to your tackle box; it is a testament to Sheldon's commitment to quality and functionality. Boasting a

commanding 3Cr13 stainless steel blade paired with a robust PP handle, this knife is engineered for both efficiency and endurance.

Blade Excellence with 3Cr13 Steel:

The core of the FX-22655 lies in its 265mm (10.43 inches) long blade made from 3Cr13 stainless steel. Known for its impressive balance of strength, hardness, and corrosion resistance, 3Cr13 is an ideal material for a fishing environment. The blade's satin finish not only adds an aesthetic appeal but also provides a protective layer against the elements, reducing glare for better visibility during precise cuts.

With a thickness of 1.9mm (0.075 inches), the trailing point blade offers a fine tip that excels in slicing and skinning, ensuring you can effortlessly fillet your catch with precision. The flat grind furthers this blade's prowess, providing a sharp edge that maintains its keenness through repetitive use.

Handle and Ergonomics:

A knife's handle is equally as important as its blade, and the FX-22655 shines with its ergonomically designed PP handle. Polypropylene (PP) is renowned for its resilience and



resistance to chemicals, making it an excellent choice for fishing applications where exposure to water and different substances is common. The handle's thickness of 25mm (0.984 inches) offers a substantial grip, reducing hand fatigue and providing anglers with confidence in every maneuver.

Sheathed in Practicality:

The OEM Fishing Knife FX-22655 comes complete with a PP sheath, ensuring your blade is protected when not in use. The sheath's durable construction mirrors the handle's material, offering a cohesive look and dependable protection. Its black color is synonymous with Sheldon's sleek design philosophy, and its practicality ensures safe and easy storage.



Dimensions and Weight:

With a total length of 395mm (15.55 inches), the FX-22655 is a tool of formidable reach and capability. Despite its size, it remains exceptionally balanced and manageable, with a weight of 190g (6.7 oz), making it neither too heavy to wield nor too light to compromise on control.

Tailored for the Tackle Box:

Every fishing knife has its place, and the FX-22655 is designed to be the go-to choice for anglers seeking a reliable, all-purpose blade. Its trailing point style is versatile for a variety of tasks, from detailed slicing to skinning, and its overall design ensures it is a valued companion on any fishing trip.

Customization and MOQ:

As an OEM product, Shieldon offers the ability to customize the FX-22655 to suit your brand requirements. With the standard MOQ set at 2000 units, it is an accessible product for businesses looking to expand their range with a high-quality fishing knife that upholds the values of durability and functionality.

Quality Assurance:



Shieldon's rigorous quality control measures are evident in every detail of the FX-22655. From the choice of materials to the final finish, each knife is a reflection of Shieldon's dedication to providing products that stand the test of time and use.

Supporting Your Business:

Shieldon's Manufacturing & Trading Combo business model means that we are not just a supplier; we are your business partner. Our team is ready to support you through every step of the procurement process, from initial consultation to final delivery. With Shieldon, you can expect a smooth, professional experience that aligns with your business objectives.

Conclusion:

The Shieldon OEM Fishing Knife FX-22655 encapsulates the essence of what a fishing knife should be. It brings together a keen edge, robust materials, and ergonomic design to offer a tool that is both a pleasure to use and a reliable performer in any angling scenario. For businesses seeking a quality OEM product, the FX-22655 emerges as a shining example of Shieldon's commitment to craftsmanship and customer satisfaction. Make it an integral part of your offering and ensure that your clientele is equipped with the best in their pursuit of the catch of the day.



Maintaining the Edge: Preserving Your Fishing and Fillet Knives from Rust

A fishing knife or fillet knife is an angler's best friend, consistently delivering precision and efficiency with each slice. However, the aquatic environment these tools operate in is also a breeding ground for their nemesis: rust. In this guide, we'll explore the basic knowledge required to keep your fishing and fillet knives in pristine condition, warding off the relentless onset of corrosion.



Understanding the Enemy: Rust

Rust is the result of a chemical reaction between iron, oxygen, and moisture. This reaction, known as oxidation, can severely weaken your knife, dull its edge, and ultimately compromise its performance. The materials used in fishing and fillet knives, typically stainless or carbon steel, while resistant to corrosion, are not entirely immune.

Choosing the Right Knife

The first step in rust prevention begins with selecting the right knife. Opt for knives made with high-quality stainless steel, known for its higher chromium content, which enhances its corrosion resistance. While no steel is completely rust-proof, certain grades like H1 or N680 offer superior resistance and are worth considering for those frequently fishing in saltwater environments.

Routine Cleaning: Step by Step

After each use, a proper cleaning routine is vital to keeping your knife in top condition. Here is a step-by-step guide:

1. **Rinse with Fresh Water:** Begin by rinsing your knife thoroughly with fresh water, especially if it has been exposed to saltwater. Salt can accelerate the rusting process, so it's imperative to rinse it off as soon as possible.
2. **Soap Up:** Wash the blade and handle with a mild dish soap to remove any residues and contaminants that might promote rust.
3. **Scrub Gently:** Use a soft-bristled brush or sponge to clean the knife, ensuring you reach into crevices where salt and dirt may accumulate.
4. **Dry Immediately:** After washing, dry your knife immediately with a soft cloth. Leaving it to air dry can invite rust, especially in a humid environment.
5. **Apply Knife Oil:** Once the knife is dry, apply a thin layer of knife oil or a silicone-based protectant to the blade. This creates a barrier against moisture.

Storage Solutions

Proper storage is just as crucial as cleaning when it comes to preventing rust. Here are some storage tips to follow:

1. **Dry Environment:** Store your knife in a dry place. Humidity is a precursor to rust, so consider using a dehumidifier in the storage area if necessary.
2. **Use a Sheath:** If your knife comes with a sheath, make sure it is also clean and dry before storing the knife. Some sheaths, particularly those made from leather, can retain moisture and should be avoided.
3. **Desiccants:** Consider using desiccant packs in your storage area to absorb any excess moisture in the air.

Regular Maintenance

Regular maintenance of your knife will extend its life and maintain its performance. Here's what you should routinely do:

1. **Sharpening:** Regularly sharpen your knife to keep the edge keen. A sharp knife is less likely to tear and create crevices where rust can form.
2. **Inspection:** Regularly inspect your knife for any signs of rust or damage. Early detection means you can address any issues before they become serious.
3. **Polishing:** Occasionally, polish your knife with a rust-preventative metal polish. This adds another layer of protection against moisture.



Responding to Rust

If rust spots do appear, address them quickly:

1. **Use a Rust Remover:** Apply a rust remover suited for knives, following the manufacturer's instructions.
2. **Light Abrasion:** For small rust spots, you can use fine steel wool or a non-metallic scrubber to gently remove the rust.
3. **Preventive Coatings:** Once the rust is removed, apply a coat of knife oil or wax to prevent future rust from forming.



Conclusion

Keeping a fishing or [fillet knife](#) away from rust involves a combination of proactive selection, routine care, proper storage, and regular maintenance. By following these steps, you ensure

that your knife remains a reliable tool that stands up to the challenges of both time and tide.

Remember, a well-maintained knife not only lasts longer but also ensures a safer and more enjoyable fishing experience.