

The Artisan's Choice: The Blackened Blade, Wood Inlay OEM Folding Knife (FR-0516)

The FR-0516 folding knife represents the epitome of craftsmanship, seamlessly combining functionality with an aesthetic grace that elevates it from a mere tool to a piece of art. As a Manufacturing & Trading Combo business, Shieldon is proud to offer this exceptional [OEM folding knife](#), perfect for discerning brands that seek to enrich their product lineup with quality and elegance.



Precision Engineered for Excellence

At the heart of the FR-0516 lies its robust 3Cr13 stainless steel blade. The choice of 3Cr13 steel is strategic, offering a commendable balance of blade strength, corrosion resistance, and affordability. This material choice ensures that the knife remains accessible without compromising on the durability and functionality that users demand.

What sets the FR-0516 apart is its blade hardness. Rated between 50-52 HRC, it strikes an optimal balance between retaining a sharp edge and maintaining ease of sharpening, crucial for users who rely on their knives for everyday tasks.

Innovative Design and Functionality

The FR-0516 boasts a blade thickness of 0.102 inches (2.6mm), offering sturdiness in use while maintaining a sleek profile. The 3.31-inch (84mm) drop point blade is a testament to versatility, providing an ample cutting edge for a variety of cutting tasks, from slicing to piercing.

The handle, a fusion of 2Cr13 stainless steel and color wood, not only offers durability but also presents an exquisite feel in the hand. The wooden inlay adds a touch of timeless elegance to the knife, making each piece subtly unique.



Optimized for User Comfort

With a handle thickness of 0.551 inches (14mm), the FR-0516 is designed to fit comfortably in the palm. This thoughtful ergonomic design ensures that the knife is both easy to handle and use, reducing hand fatigue during prolonged use.



The total length of the knife when opened is 7.8 inches (198mm), providing a balanced and substantial feel in hand, while its weight of 4.48 ounces (127g) adds to its solid build without being overly heavy or cumbersome.

Intuitive Operation and Secure Handling

Ease of opening is a critical aspect of any folding knife. The FR-0516 features a thumb hole for quick and effortless opening, allowing for smooth one-handed operation. This feature is particularly beneficial for those who need to deploy their knife quickly and efficiently.

To guarantee the safety and security of the user, the FR-0516 is equipped with a reliable liner lock mechanism. This locking mechanism ensures the blade remains firmly in place during use, preventing accidental closure.

Aesthetic Appeal and Durability

One of the most striking features of the FR-0516 is its blackened blade finish. This not only enhances the knife's aesthetic appeal but also provides an additional layer of protection against wear and corrosion, ensuring the knife's longevity.



The flat blade grind is meticulously crafted to offer a precise cutting edge. It is this attention to detail in the blade's grind that defines the cutting performance of the FR-0516, satisfying the needs of both casual users and knife enthusiasts alike.

Designed for Everyday Carry

The FR-0516 includes a tip-down pocket clip, making it convenient for everyday carry. The clip's positioning ensures that the knife remains discreet and secure within the pocket, providing easy access whenever needed.

Certified for Quality and Consistency

As a Sheldon product, the FR-0516 meets the highest standards of quality and consistency. Each knife undergoes a rigorous quality assurance process, ensuring that every piece delivered to our clients reflects the excellence that the Sheldon name stands for.

Customization to Fit Your Brand

Understanding that each brand is unique, the FR-0516 is fully customizable to meet the specific requirements of your product line. As an OEM product, Sheldon welcomes modifications to



suit your brand's identity, whether it's adjusting the handle material, blade finish, or adding a logo.

Minimum Order Quantity (MOQ) and Service

The ODM Regular MOQ for the FR-0516 is set at 1200 units, a testament to Shieldon's capability to fulfill both large and specialized orders with the same level of precision and care.



Final Thoughts

The FR-0516 folding knife is more than just a tool—it is an embodiment of the synergy between traditional craftsmanship and modern innovation. It honors the legacy of classic knife-making while embracing contemporary needs and tastes.

For brands seeking to offer their customers a knife that reflects a commitment to quality and an appreciation for the finer things, the FR-0516 from Sheldon is an unparalleled choice. Its thoughtful design, impeccable functionality, and stunning aesthetic make it a standout offering in any product catalog.

As a Manufacturing & Trading Combo, Sheldon is dedicated to delivering excellence and authenticity to our clients. The FR-0516 folding knife is a shining example of that commitment—the perfect blend of utility, beauty, and ingenuity, ready to be a part of your esteemed collection.

Keeping the Edge: Maintaining Your Folding Knife's Pivot

Folding knives are indispensable tools for many, serving a myriad of purposes from everyday tasks to outdoor adventures. At the core of a folding knife's functionality is its pivot—the hinge



mechanism that allows the blade to open and close smoothly. Proper maintenance of the pivot is crucial to ensure the longevity and optimal performance of your folding knife. Here's a primer on keeping your folding knife's pivot in top-notch condition.



Understanding the Pivot Mechanism

Before diving into maintenance, it's important to understand what the pivot is. The pivot point is where the blade and handle are connected and can rotate. It typically consists of several components: the pivot screw, washers (either metal or synthetic), and sometimes, a ball-bearing system for higher-end knives. This mechanism is subjected to constant friction, which can accumulate dirt and lead to wear.

Routine Cleaning

Regular cleaning is the first step in pivot maintenance. Over time, dust, lint, and debris can gather around the pivot area, affecting the knife's opening and closing action.

1. **Disassemble with Care:** If your folding knife is designed to be taken apart, carefully disassemble it according to the manufacturer's instructions. This will give you better access to the pivot for cleaning.
2. **Use the Right Tools:** Use gentle tools like a toothbrush or a cotton swab to remove any visible dirt or debris from around the pivot area.
3. **Cleaning Solutions:** For a more thorough clean, use a mild detergent or a specialized knife cleaner. Apply a small amount and gently scrub the pivot area. Avoid harsh chemicals that may damage the knife's materials.

Lubrication is Key

Lubrication is essential for a smooth pivot. It reduces friction, prevents wear, and protects against corrosion.



1. **Selecting a Lubricant:** Use a lubricant specifically designed for knives. These products will not attract dirt or become gunky over time, unlike household oils.
2. **Application:** Apply a small drop of lubricant directly onto the pivot and open and close the blade several times to distribute it evenly. Wipe away any excess to prevent grime build-up.

Tightening and Adjusting

The pivot screw can loosen over time, which may lead to blade play or a misaligned blade when opened.

1. **Check for Play:** Periodically check for any side-to-side movement in the blade when it's open. Some blade play is normal in many folding knives, but excessive play needs attention.
2. **Adjustment:** Use the appropriate screwdriver or torx tool to gently tighten the pivot screw. Be careful not to overtighten it, as this can make the blade difficult to open and close.



Inspection and Wear Prevention

Regular inspections can catch potential issues before they become bigger problems.

1. **Check for Damage:** Examine the pivot area for signs of wear, such as degraded washers or a bent pivot screw. These components may need replacement to ensure optimal function.
2. **Preventative Measures:** When using your knife, avoid applying lateral force to the blade, which can stress the pivot and lead to wear or damage.

Reassembling with Precision

If you've disassembled your knife for cleaning, reassemble it with care to ensure everything aligns correctly.

1. **Follow Instructions:** Refer to the manufacturer's guide for assembly instructions to ensure each component is placed in the right order.
2. **Test the Action:** After reassembly, test the knife's action to make sure it opens and closes smoothly. Adjust the pivot screw as needed for the desired tension.





Conclusion

Maintaining your [folding knife](#)'s pivot is a simple yet essential practice that will extend the life of your tool and keep it functioning properly. A clean, lubricated, and well-adjusted pivot will ensure your knife is always ready for action, whether you're embarking on a wilderness adventure or simply opening a package at home. Remember, a well-maintained folding knife is not only a reliable tool but a safer one as well. By following these basic maintenance tips, your folding knife will be an enduring companion for years to come.