

Stealth Precision: The JLD-YJ109 OEM Folding Knife by Shieldon

When it comes to choosing a reliable folding knife, the JLD-YJ109 model stands out in Shieldon's extensive catalog of cutting-edge solutions. This [folding knife](#) is not just a tool; it's a testament to Shieldon's dedication to offering highly durable, aesthetically pleasing, and functional products. Designed for the discerning customer who requires a blend of stealth and efficiency, the JLD-YJ109 is a quintessential example of Shieldon's commitment to quality and innovation in the Manufacturing & Trading Combo business space.



Product Specifications: An Overview

The JLD-YJ109 model falls under the category of folding knives, a segment that combines portability with functionality. Its blade is crafted from 3Cr13 stainless steel, a material known for its balance between good corrosion resistance and excellent sharpening capabilities. This steel choice ensures the knife retains its sharp edge through repeated use while maintaining a clean appearance with minimal maintenance.

The blade registers at a hardness of 50-52 on the Rockwell scale (HRC), offering a fine compromise between toughness and edge retention. With a blade thickness of 0.094 inches (2.4mm), the JLD-YJ109 is robust enough to handle a variety of cutting tasks without being overly bulky.

A blade length of 2.91 inches (74mm) provides ample cutting surface while adhering to the compact ethos of a true folding knife. When fully extended, the knife measures a total length of 7.2 inches (183mm), providing a comfortable and secure grip for users of all hand sizes.

The handle of the JLD-YJ109 is made from 2Cr13 stainless steel, a material that ensures durability and stability. It has a thickness of 0.437 inches (11.1mm), which supports a firm and controlled grip, and it boasts a modern camouflage cladding that appeals to users who appreciate a tactical aesthetic or require their equipment to blend into natural environments.

The entire knife weighs a comfortable 3.25 ounces (92g), striking an ideal balance between heft and lightness, making it a suitable companion for everyday carry.





Design and Functionality: A Cut Above the Rest

The clip point blade style of the JLD-YJ109 enhances its piercing ability, making it a versatile choice for a variety of cutting tasks. The blade's black oxide coating not only gives it a sleek, tactical look but also provides an extra layer of protection against corrosion.

For those who appreciate a clean and consistent edge, the flat grind on the blade ensures ease of sharpening and delivers excellent cutting performance. It's a design that's both traditional and proven, offering a reliable edge for precision tasks.

A robust liner lock mechanism keeps the blade securely in place when open, providing safety and stability during use. This locking system is easy to operate, making the JLD-YJ109 convenient for both rapid deployment and secure closure.

Opening the knife is a breeze with its thumb stud feature, designed for quick, one-handed operation. This is an essential factor for users who need to access their knife swiftly and without fuss.

The handle's camouflage color is not just for show; it serves a practical purpose for outdoor enthusiasts and military personnel who require non-reflective and natural blending gear.

A tip-down pocket clip attached to the handle makes the JLD-YJ109 easy to carry and readily accessible. It's a thoughtful addition that ensures the knife remains secure in your pocket or on your belt as you move.

Manufacturing and Trading with Sheldon: A Partnership for Success



Opting for an OEM (Original Equipment Manufacturer) product like the JLD-YJ109 allows you to benefit from Sheldon's expertise in manufacturing while giving you the freedom to brand the product under your name. Sheldon's Manufacturing & Trading Combo approach ensures that you receive a product that meets the highest standards of quality and design.

The ODM (Original Design Manufacturer) Regular MOQ (Minimum Order Quantity) for the JLD-YJ109 is set at 3000 units. This MOQ strikes a balance between cost-effectiveness and production efficiency, making it an ideal entry point for businesses looking to invest in high-quality merchandise without overextending resources.



Choosing Shieldon: A Decision for Quality and Reliability

When you choose Shieldon as your sourcing partner, you're not just purchasing a product; you're investing in a relationship based on trust, quality, and mutual success. The JLD-YJ109 OEM Folding Knife is a testament to Shieldon's capability to deliver products that resonate with quality-conscious customers and businesses looking for dependable tools that reflect their brand's reputation.

With a focus on meticulous craftsmanship, innovative design, and customer-centric services, Shieldon stands ready to meet and exceed your procurement needs. We welcome partnerships from around the globe and invite you to experience the superior service and product excellence that Shieldon has to offer. Whether it's the JLD-YJ109 or a customized version of it, Shieldon is poised to provide you with a product that not only meets but defines industry standards.

Understanding the Steel: A Guide to Metals in Folding Knife Production

The heart of any folding knife lies in the sliver of metal that emerges from its handle – the blade. Understanding the types of steel used in the production of folding knives is akin to unlocking a world of craftsmanship, performance, and durability. Whether you're a collector, an outdoors enthusiast, or someone seeking a reliable everyday carry tool, grasping the basic knowledge of knife steel is essential.





The Essence of Steel

Steel is an alloy of iron and carbon, with additional elements that enhance various properties such as strength, hardness, and resistance to wear and corrosion. The choice of steel in folding knife production significantly impacts the blade's performance and longevity. Here's an overview of commonly used steels in folding knives:

1. **Stainless Steel: A Rust-Resistant Favorite**

The term "stainless steel" encompasses various alloys known for their corrosion resistance.

These steels contain a minimum of 10.5% chromium, which forms a passive layer of chromium oxide on the blade's surface, shielding it from rust. Popular stainless steels used in folding knives include:

- **420HC:** A budget-friendly option with good corrosion resistance and decent toughness. It's easy to sharpen, making it an excellent choice for everyday knives.
- **VG-10:** A higher-end Japanese steel that offers an excellent balance of hardness, sharpness, and durability. It's often found in premium folding knives.
- **CPM-S30V/S35VN:** These are premium American-made steels designed specifically for knives. They offer exceptional edge retention, toughness, and corrosion resistance.

1. Carbon Steel: For the Traditionalists

Carbon steels are known for their ability to maintain a sharp edge and are typically easier to sharpen than their stainless counterparts. They tend to lack the chromium content that provides corrosion resistance, so they require more maintenance. Despite this, many knife enthusiasts prefer carbon steel for its superior edge performance. Common carbon steels in knife making include:

- **1095:** A staple in the knife industry, especially for survival and outdoor knives. It's known for its ease of sharpening and ability to take a very fine edge.
- **D2:** Technically a tool steel with high hardness and edge retention, it falls between stainless and carbon steels in terms of corrosion resistance.



1. Tool Steel: Toughness to Spare

These steels are designed to withstand the high impact and wear that tools often endure. They make for incredibly tough blades, though they can be a bit more challenging to sharpen and may require more care to prevent rust. Examples include:

- **A2:** A tool steel that strikes a good balance between toughness and edge retention, though not as rust-resistant as some other options.
- **CPM-3V:** A very high-end tool steel known for its exceptional toughness and impact resistance, making it ideal for heavy-duty folding knives.

1. Damascus Steel: Beauty and Function

Noted for its distinctive patterns, Damascus steel is made by forging together multiple steel types and folding them over each other. This creates a blade that is not only visually striking but also combines the strengths of both steels. While it can be made from either stainless or carbon steels, the maintenance will depend on the specific steels used.

1. Ceramics and Other Materials

While steel is the most common material for knife blades, other materials like ceramics are also used. Ceramic blades offer excellent hardness and edge retention with the trade-off of being more brittle. They're impervious to corrosion and are often used in specialized knives.

Choosing Your Blade

When selecting a [folding knife](#), consider what you value most: Is it corrosion resistance, ease of maintenance, or the ability to hold an edge? Maybe it's the sheer cutting power or the aesthetic appeal. Remember that the choice of steel not only affects the blade's performance but also its price point and the care it will require.





A high-carbon stainless steel like CPM-S35VN offers a blend of the best qualities but comes at a higher cost. On the other hand, steels like 420HC provide great value and are easy to care for, making them suitable for a wide range of users.

In conclusion, the world of folding knives is rich and varied, with a steel type for every preference and purpose. By understanding the basic properties of the steel types used in folding knife production, you can make an informed decision that will serve you well in your

daily tasks, outdoor adventures, or collection displays. Your perfect knife awaits, armed with the right knowledge to choose it wisely.

