

Shieldon Manufacturing & Trading Combo introduces the cutting-edge TS-3497, a [sharpener](#) that combines innovation, convenience, and the resilience required for the avid outdoors person. This tungsten ceramic outdoor portable 3-in-1 whetstone is designed for those who refuse to be hindered by dull blades, ensuring peak performance in various environments. Here, we dive deep into the TS-3497, a product that not only sharpens but also sustains your outdoor adventures.



Item NO.: TS-3497

The Shieldon TS-3497 is an embodiment of precision engineering for the modern adventurer. This sharpener is a reliable companion for all your journeys, offering a practical solution to the age-old challenge of maintaining a sharp edge on all your tools and knives.

Item Segment: Sharpener

Belonging to Shieldon's high-performance sharpener segment, the TS-3497 is targeted at outdoor enthusiasts who demand the very best from their equipment. It's designed to deliver an unparalleled sharpening experience, no matter the place or the blade.

Main Body Material: Tungsten + Ceramic

The core of the TS-3497 lies in its innovative combination of materials. Tungsten is known for its incredible strength and durability, providing a robust sharpening surface that quickly reshapes and revives any dull blade. Complementing it is a fine ceramic material, perfect for achieving a polished and razor-sharp edge that glides through any material with ease.

**Handle Material: Aluminum**

With an aluminum handle, the TS-3497 offers a lightweight yet resilient structure that can endure the rigors of outdoor use. Its robustness ensures it can be a staple in your gear for years to come, reliably performing whenever the call for a sharp blade arises.

Closed Length: 2.95" / 75mm

The compact closed length of the TS-3497 ensures it slips easily into your pocket, tackle box, or backpack. At just 75mm, it's designed to be discreet and unobtrusive, yet always within reach when you need it most.

Total Thickness: 0.24" / 6mm

Despite its slender thickness, the TS-3497 packs a punch. Its 6mm profile contributes to its overall portability without compromising on the stability required for effective sharpening.

Total Height: 0.984" / 25mm

A height of 25mm gives you ample tool to grasp, ensuring control and safety as you sharpen. The TS-3497 has been ergonomically designed to offer comfort and precision in every stroke.

Weight: 1.02 oz / 29g

The sharpener's feather-like weight at just 29g belies its solid performance. It's a testament to Sheldon's philosophy of 'effortless portability meets robust functionality.'

Handle Color: Black

The TS-3497 comes in a sleek, matte black finish that signifies its serious performance and aligns with the aesthetic of high-quality outdoor tools.

Utilization: 3 in 1

1. **Outdoor Knife Sharpening:** A dull knife is a liability in the wilderness. The TS-3497 ensures that your pocket, survival, or hunting knife maintains its edge for any task at hand.
2. **Outdoor Tool Sharpening:** Keep your campsite tools, like axes and saws, in top condition. The TS-3497 can handle the heavier blades with the same ease and efficiency as it does knives.
3. **Fish Knife Sharpening:** Anglers will appreciate the TS-3497 for keeping their fillet knives sharp. Efficient preparation of the day's catch is guaranteed with this sharpener.

Regular MOQ: 2000

With a minimum order quantity of 2000 units, retailers can stock the TS-3497 for dedicated outdoorsy customers who understand the value of a premium-quality sharpener.

Purchasing the TS-3497

When you purchase the TS-3497, you are equipping yourself with a tool that's been created with the outdoor lifestyle in mind. It's the ideal blend of form and function, empowering you to maintain the integrity of your blades without worry, wherever your journey takes you.



The tungsten component of the TS-3497 is designed to handle the tough job of sharpening and reshaping worn-out edges. It's your first step in blade maintenance, quickly restoring the fundamental sharpness of your cutting tools. Transitioning to the ceramic part, this is where you refine and perfect the edge, honing it to a keen sharpness that ensures clean cuts and precision work.

The aluminum handle not only offers durability but also provides a steady, comfortable grip for safe and efficient sharpening. Its black finish is not only stylish but practical, minimizing the appearance of wear and tear while offering a non-slip surface for better control.

At a size that is perfectly pocketable, the TS-3497 is designed to be your constant companion. It won't bulk up your gear, but it will always be there when you need it, proving that the best things often come in small packages.

In terms of order quantity, the MOQ of 2000 allows retailers to obtain this premium tool at a competitive price point, making it an attractive addition to any inventory. The Shieldon TS-3497 is a product that meets the needs of a discerning customer base, offering a blend of convenience and reliability that is hard to find.



In conclusion, the Shieldon TS-3497 sharpener is a must-have for any outdoor activity where a sharp edge spells the difference between success and struggle. It is an investment in efficiency, safety, and preparedness, ensuring that you, or your customers, are never left wanting when it comes to blade maintenance. Ready to tackle any sharpening task, this 3-in-1 tool is the embodiment of Shieldon's commitment to quality, innovation, and the outdoor spirit.



Understanding Grit Numbers of A Sharpener

When venturing into the world of blade maintenance, understanding the significance of different grit numbers in whetstones is crucial. These numbers don't just represent the stone's texture; they are indicative of its purpose and the stage of sharpening it's best suited for. This basic guide will illuminate the different uses of various whetstone grits and help you sharpen your knowledge on this essential tool.



Grit numbers on whetstones are analogous to the grades of sandpaper. The number reflects the size of the abrasive particles on the whetstone surface. A lower number means larger, coarser particles, while a higher number indicates smaller, finer particles. These abrasive particles are what remove the steel from your blade, reshaping or polishing the edge as needed.

Coarse Grit: 200 to 500

Coarse grit whetstones, ranging from 200 to 500, are the heavy lifters. These stones are utilitarian, designed to repair damaged edges, straighten out nicks, or re-profile a blade's angle. They're not typically used for regular sharpening because their abrasive nature removes a significant amount of material from the blade. This grit is where you start with a blade that has been neglected or one that requires a new edge angle.

Medium Grit: 700 to 1200

Medium grit stones are the bridge between sharpening and polishing, falling in the 700 to 1200 range. After repairing a blade with a coarse stone, you'll move to a medium grit to begin sharpening the edge. These stones start to refine the edge that the coarse grit has shaped, smoothing out the rough scratches and preparing the blade for finishing touches. For general blade maintenance, a medium grit stone is often adequate for restoring a dull edge to functional sharpness.



Fine Grit: 2000 to 3000

Fine grit stones, which include grit numbers from 2000 to 3000, are used to refine the edge further. After the medium grit has done its job, a fine grit will remove the remaining imperfections and start to polish the edge. This results in a sharper edge that is more suitable for precision cutting tasks. It's the grit that most users will employ regularly to maintain a good edge on kitchen knives and everyday carry blades.

Extra-Fine Grit: 4000 to 8000

Extra-fine grit stones, ranging from 4000 to 8000, are all about achieving that razor-sharp, mirror finish on a blade. These stones are used in the last stage of sharpening, polishing the edge to its finest point. They smooth out any minute burr that might have formed during the sharpening process and polish the edge to reduce drag for a clean, sharp cut. A blade that passes through this stage is typically used for delicate tasks that require a high level of precision, such as sushi preparation or intricate woodworking.

Ultra-Fine Grit: Above 8000

When you move to ultra-fine grit stones, with grit numbers above 8000, you're entering a realm of sharpening that is often reserved for specialized tools and enthusiasts. These stones provide an exceptionally polished edge best suited for specialized or decorative purposes. It's where the blade's edge becomes so fine that it is almost at a molecular level of sharpness.

Using Different Grits Together

Understanding the different grits is only part of the process. Learning to move through the grits effectively is key to achieving the desired edge on your blade. Generally, you will start with the



coarsest grit needed for your blade's condition and progress through to the finer grits.

Skipping grits can make the process less efficient and potentially leave deeper scratches that the finer grits cannot remove.



Conclusion

In summary, the number on a whetstone is a guide to its use: coarse grits for repair and re-profiling, medium grits for general sharpening, fine grits for refining, and extra-fine and

ultra-fine grits for polishing to a high sharpness. The progression from coarser to finer grits allows for a systematic approach to [blade sharpening](#), enabling users to cultivate a keen edge tailored to their specific needs. Whether you are a chef desiring a finely honed knife or an outdoors person maintaining a survival tool, understanding and utilizing the correct grit can make all the difference in achieving peak blade performance.