Best progression for cutting tomatoes

Posted by mark76 - 12 Aug 2012 12:38

I wonder if anybody can post their favorite progression for sharpening a knife that should cut tomatoes.

I just sharpened a carbon knife (white #2 steel) up to the 10K Choseras and then stropped it with diamond sprays up to 0.25 micron. The knife is wickedly sharp and cuts everything very well... except for tomatoes. Well, it cuts tomatoes quite well, but not as good as I'd like it to do.

Ideally, I'd like my knife as sharp as in the first video here . (Yes, I've asked the maker already :)

How would you sharpen a knife that should cut nearly push-cut tomatoes like that?

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Re: Best progression for cutting tomatoes

Posted by StevenPinson - 13 Aug 2012 18:22

[/quote]

Thanks, Steven. I got exactly the same advice from someone else as well. Is this your own experience or some sort of "common knowledge"?[/quote]

I won't dwell on it, but I think it's specious reasoning to tie results to one particular stone.[/quote]

Dwell all you want and you would be wrong again. I don't care if you (or anyone) buy my stuff for sale or not, I have happy customers. Proof is in the pudding (as is shown by other's advice).

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Re: Best progression for cutting tomatoes

Posted by cbwx34 - 13 Aug 2012 20:44

StevenPinson wrote:

Dwell all you want and you would be wrong again. I don't care if you (or anyone) buy my stuff for sale or not, I have happy customers. Proof is in the pudding (as is shown by other's advice).

This doesn't even make sense... What does this have to do with your sales?

I don't think you understood what I said.

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Re: Best progression for cutting tomatoes

Posted by mark76 - 14 Aug 2012 06:44

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I also like this:

But I still prefer this:

I'll try out a number of edges and let you know the results.

Incidentally, is there anyone here who is into kitchen knives? Which steel takes the best edge in your experience?

I’ve got this Tojiro petty made of white #2 steel. It takes the best edge I’ve ever produced. This CCK cleaver
made of unspecified carbon steel also takes a great edge, but white #2 is better.

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Re: Best progression for cutting tomatoes

Posted by KenBuzbee - 14 Aug 2012 08:23

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mark76 wrote:

Incidentally, is there anyone here who is into kitchen knives? Which steel takes the best edge in your experience?

I get great edges on my VG10 Spyderco Yin & Yang but I really like the edge I've been able to get on my Roselli Asttrid. Holds it pretty well too.

Ken

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