how do you sharpen your recurve ZT350 or ZT300?

Posted by ScottSherman - 25 Aug 2012 17:55

I am a new knife owner and now have a ZT 350 and the ZT560 along with a number of other Shun kitchen knives and a bunch of less interesting knives. I have been following as many forums and youtubes as I could but I have not really found anything showing or detailing how to sharpen the recurve portion of the blade. I have ordered a WEPS with diamond grit flat stones up to 1000 grit and a flat fine ceramic stone, but I have ordered a pair of curved ceramic stones that are labeled 400 and 600 grit. Since I am new to this whole world, I am not clear on whether the ceramic 400 and 600 stones are going to be finer than the 1000 diamond grit stones. Would the round ceramic 600 stone leave a mirror finish or is it just going to be the same as if I used a 600 grit diamond stone (but curved)?

Sorry if this is considered a dumb question, but I am very excited in anticipation of getting this setup. I want to order the right stones and accessories for my knives.

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Re: how do you sharpen your recurve ZT350 or ZT300?

Posted by PhilipPasteur - 27 Aug 2012 12:48

I will try to do that. Got a new camera and trying to figure out how to get postable ...decent pictures out of it. The full 18 megapixel photos are way too big... even cropping does not make them of decent size. I will see what I can do this evening.

BTW, I have chamfered the edges on all of the Choseras... maybe not enough. I had to on my 10K... I almost had a heart attack when I chipped one...

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Re: how do you sharpen your recurve ZT350 or ZT300?

Posted by PhilipPasteur - 27 Aug 2012 20:09

Here are a few photos of the Cold Steel Spartan... It has been used a bunch since sharpening. I cut at least 50 suckers off of my Silver Maple tree. Some as big as my little finger (diameter). Have cut cardboard and half inch nylon rope. In other words, it is not a show piece right off of the sharpener with a mirror edge. The knife is a beast !! Just AUS8A, but they must have done a good job with the tempering. It is still pretty darn sharp...at least arm hair shaving sharp. A bit short of push cutting copy paper, but easily slices the same.

Phil

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