Hi from North Carolina

Posted by Sauce - 11 Jan 2013 07:40

Well, I've inherited my Dads knife obsession, I mean hobby apparently. Don't know too many others personally who like em that much, glad to see there are others out there like us! Always had a good buck knife around, or an el cheapo pocket knife tool. My collection has grown some over the past year, along with a good 7 year old set of cooking knives (quite dull). I'm 4 knives in with the wicked edge pro pack 1 and extremely happy with the results so far. Pro pack 2 upgrade on the way. Thanks to this forum, I learned tons of info before getting started.

Which leads into my first question:

Called Wusthof, they stated the factory angle is 11 degrees per side for the Classic series Santoku, 22 inclusive. Lowest the WE will go seems around 12-13 per side with the upgrade kit. Should I just take the 50-80s and reprofile as low as it'll go without grinding the vice?

Any info is much appreciated,

Sauce

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Re: Hi from North Carolina

Posted by mark76 - 12 Jan 2013 13:53

Sauce wrote:

What about your full flat ground knives? Does the friction tape have any thickness to take up the space for the flat grind in the vise?

Try some foam tape. Works really well. See the FAQ

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Re: Hi from North Carolina

Posted by KenBuzbee - 12 Jan 2013 14:23

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mark76 wrote:

11 degrees per side seems *very* steep for a traditional Wusthoff. I don't know if you have a modern series (Japanese series or something similar that is much harder than the traditional 54-55 HRC), but 11 degrees is even a challenge on many Japanese knives. Wusthoffs I have sharpened are usually around 20 degrees per side.

That's what I was thinking. I don't even take my Aogami Super Blue quite that low. They are currently doing very nicely at 26° inclusive.

Ken

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Re: Hi from North Carolina
Posted by Sauce - 14 Jan 2013 11:45

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The concern from a couple folks here about such a low angle made me call Wusthof again this morning. Maybe they made an error the first time. The lady stated the same, 11 per side, 22 inclusive for a 7 year old classic series santoku. I'll try the sharpie method to confirm it when I receive the riser and new arms (showing 1-15 delivery).

Thanks again for the tips and info.

Sauce

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Re: Hi from North Carolina
Posted by Geocyclist - 14 Jan 2013 18:10

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Sauce,

I am glad you called Wusthof. Please post your results. I am not sure WE can go to 11, but I have not tried. In the end you can sharpen to any angle you want. The question is how will it hold up for your use. I am also curious how you feel the edge holds up. I have Wusthofs too, but haven't gotten around to sharpening them on the WE and am still debate what angle to use.

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Re: Hi from North Carolina
Posted by Sauce - 15 Jan 2013 06:13

Geocyclist wrote:

Sauce,

I am glad you called Wusthof. Please post your results. I am not sure WE can go to 11, but I have not tried. In the end you can sharpen to any angle you want. The question is how will it hold up for your use. I am also curious how you feel the edge holds up. I have Wusthofs too, but haven't gotten around to sharpening them on the WE and am still debate what angle to use.

Besides the Santoku, I use 20 per side for all my kitchen knives (JA Henkels) except for my paring knife which I haven't got to yet. That was the factory angle for those and has been great since I sharpened them on the WE three weeks ago. Time will tell.

Sauce

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