Thinking outside of the box.....

Posted by NicholasAngeja1 - 27 Jan 2013 04:41

So.... Anyone ever try sharpening with two different grits each on different sides of the blade?? for example Left Side:200grit Right Side:100grit, LS:400 RS:200, LS:600 RS:400, LS:800 RS:600 and so on... would this work best only on asymmetrical blades (70/30)

has anyone else ever used the WEPS grit/stone progression of 600 grit, 14 micro on balsa, 800 grit, 10 micron on balsa, 1000 grit, 5 micron on leather, 3.5 micron on leather?? and what kind of results... I know its not traditional to switch between strop and stone but hey balsa is pretty tough and you're going to convex the bevel edge stropping anyways.

Any information or thoughts are greatly appreciated.

Happy sharpening:cheer:

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Re: Thinking outside of the box.....

Posted by R.JeffreyCoates - 29 Jan 2013 02:04

How about using 2 different grits Not on different sides, but at different ends of the knife. For example: A little courser grit at the tip so a push cut is used to break the skin of a tomato it will "grab" the skin but the smoother edge follows as the knife slices the interior pulp.

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Re: Thinking outside of the box.....

Posted by cbwx34 - 29 Jan 2013 07:17

R.JeffreyCoates wrote:

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Welcome to the forum!

There's a well regarded sharpener (whose name slips me right now), that recommends this. Good idea!

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