How long should a sharpening on the WEPS take?

Posted by leomitch - 22 Jan 2012 04:40

I am going to pin this message so it does not disappear. There are many who have misunderstood the process for sharpening with Clay's great tool, the WEPS. Please watch this video (see the link below) and understand that in most cases the majority of knives can be sharpened in 20 minutes or much less depending on the steel, the edge you are going for and the condition of the old edge. Normally each set of paddles will require 30 to 50 light sweeps with the paddles of each grit, again depending on the above factors.

Once you have sharpened the knife with the WEPS, touch up takes only a couple of minutes.

Now here is the biggest misunderstanding...you only have to raise the burr once on each side with the 100 grit paddles. When you have the scratches going right to the edge and have raised a burr on each side of the blade, that is it. Then you just progress through the various paddles/grits, using light sweeping strokes until you have used each set of diamond paddles. Then use the various strops in your kit and voila, you have a razor sharp edge in real world terms.

Cheers

Leo

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Re: How long should a sharpening on the WEPS take?

Posted by JonSterrett - 18 Jul 2012 16:49

When raising the burr on the 100 stones, you're working only one side at a time, right? I have a Konosuke HD that I've been hesitant to take to the WEPS, as I feel like I'm still learning the exact method, and don't want to risk messing up such an incredible knife. Instead, I've just been sticking to my comfort zone with the wet-stones.

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Re: How long should a sharpening on the WEPS take?

Posted by wickededge - 18 Jul 2012 16:54

I typically color in the bevel with a Sharpie and then do alternating strokes w/ the 100# diamonds until the marker is gone. Then I switch to working on just one side until I raise a burr. If all the marker is gone, raising a burr shouldn't take long. Once I've raised the burr along the entire length of the blade on one side, I switch to the other and work until I've gotten one from that side. After that, I go back to alternating

strokes.

JonSterrett wrote:

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