Clamping

Posted by JerryStephenson - 20 Mar 2012 22:34

Hello,

I'm new here. Haven't bought the wicked edge yet but am about to. Just looking for the best "pro pack" deal to get something to take me from the reprofiled edge to the mirror. I currently keep most of my knives sharp enough to shave your arm using a combination of a DMT system and a lansky. I grew up in Missouri where my dad had much more time than money and we sharpened our knives by hand on Arkansas stones and indeed it sometimes took hours and days to get a new knife sharpened. Of course you might only buy a new knife once every 10 years. But now I have a collection and I'm an engineer and I appreciate precion, repeatability, and a mirror finish. So after quite a bit of internet research, I'm sold on the Wicked Edge.

Here is my main concern. How do I clamp knives that don't have a parallel area to clamp to? Here are a few examples from my collection:

1. Double edged knives such as the Benchmade infidel.

2. Tapered spine knives such as the benchmade 470.

3. Flat ground knives such as the Benchmade/Paul 230.

4. Hollow ground knives such as the CRKT Kommer 30-30. Hollow ground to top edge.

5. Clamping the sharpened side of a knife to put an edge on the spine: example a Besh wedge. Probably different than the infidel since the infidel can be clamped in the middle. The besh wedge is a large blade that will have to be clamped on the taper.

looking through other knives in my collection, I see the Benchmade 9500 Mini auto stryker has a tapered spine but had a flat section that the clamp is probably deep enough to grab so that shouldn't be a problem. One of my favorite dress knives, the Paul/Benchmade 245 with cocobolo scales, has a very small flat section that was big enough to clamp the Lansky clamp onto so I assume it will be ok for the WE.

Otherwise, I'm probably going to be able to figure out the rest of the questions I have like "do I really need every one of those steps between 600 and the finest diamond or just 2 or 3 of them?" and do I need the extra course stone for reprofiling heavy knives like the besh wedge? I'm kindof an obsessive technogeek so I'll probably end up with all of them.

Thanks in advance for your help. --Jerry

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Re: Clamping

Posted by JerryStephenson - 01 Apr 2012 16:00

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I've recieved my basic set and bought a wooden cutting block 12x12x2" and mounted it. couldn't wait for a granite block. Looks great.

Unless I'm doing it wrong, the 600 grit just isn't fine enough for me. Seems to me with the basic kit with 600 grit, the "caution, your knives will get dangerously sharp" warning isn't needed. My dad would say "you can ride to town on that knife". The hair on my arms just laughs as I try to shave off a few. So I can't really do any more sharpening until I can get the 800/1000 which seems to be sold out everywhere.

Otherwise, I like the design. I will be calling clay on monday to ask if he is having a manufacturing problem with some of his jaws. My jaws don't have the upper holes lined up at all. I had to file the hole bigger to use it at all. It is still not smoothe and my guess is clay will send me new jaws.

I also plan to shim the u-joint connection at the bottom of the rods to reduce the angular movement allowed and keep the rods at a fixed angle.

I haven't had much chance to play with clamping yet but I think I'll be able to do lots of creative clamping and sharpen about anything.

--Jerry

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Re: Clamping

Posted by wickededge - 01 Apr 2012 19:12

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--Jerry

Hi Jerry,

Thanks for posting. On the 600 grit stone - yours likely need a bunch more time to finish breaking in before they'll give you the results you'll come to enjoy from them. We do have the 800/1000 stones in stock. I'll get some new jaws headed your way tomorrow, can you please email us at info@wickededgeusa.com with your shipping address?

-Clay

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Re: Clamping

Posted by JerryStephenson - 01 Apr 2012 23:28

Clay,

Yes, lots of diamonds coming off of it at first and it is smoothing down. I guess it may need more time. I got a bit bettter edge on a practice kitchen knife this evening. I am impressed with the diamond stones, very good quality with lots of diamonds. One reason my old DMT set gets knives so sharp is the stones

are worn out. But it takes forever. I am really looking forward to the time savings with Wicked Edge.

I just sent an email with my shipping address and I'll take a pair of the 800/1000 stones. I'll call tomorrow with payment info so you can ship them all together or you can call me, I'll be up early.

thanks,

Jerry

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