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Modifying Stones to Work With Spyderco Knives Posted by JohnDavis - 23 Mar 2012 20:52
Have any of you guys modified the platerns to make it possible to sharpen Spyderco knives all the way to the ricasso?
No matter what, I always have about 1/8 of an inch of edge that isn't touched due to the platerns. If any of you guys have any good remedies to this, or modifications, I'm all ears! Thanks everyone.
Re: Modifying Stones to Work with Spyderco Knives Posted by JohnDavis - 23 Mar 2012 20:53
Just realized I posted this in the wrong section. Forgive me, I need to learn my way around this forum.
Re: Modifying Stones to Work with Spyderco Knives Posted by MichaelLingard - 25 Mar 2012 21:07
JohnDavis wrote:
Have any of you guys modified the platerns to make it possible to sharpen Spyderco knives all the way to the ricasso?
No matter what, I always have about 1/8 of an inch of edge that isn't touched due to the platerns. If any of you guys have any good remedies to this, or modifications, I'm all ears! Thanks everyone.
It's a good question, so far I have just been putting up with the messed up 1/4 inch of blade close to the Ricasso and then I will clean it up with my Sharpmaker. I played with the idea of trimming the plastic down on the portion of my paddles that contact the Ricasso but I haven't done anything yet.
Most of my knives are Spyderco too

Re: Modifying Stones to Work with Spyderco Knives Posted by wickededge - 26 Mar 2012 08:27

MichaelLingard wrote: JohnDavis wrote: Have any of you guys modified the platerns to make it possible to sharpen Spyderco knives all the way to the ricasso? No matter what, I always have about 1/8 of an inch of edge that isn't touched due to the platerns. If any of you guys have any good remedies to this, or modifications, I'm all ears! Thanks everyone. It's a good question, so far I have just been putting up with the messed up 1/4 inch of blade close to the Ricasso and then I will clean it up with my Sharpmaker. I played with the idea of trimming the plastic down on the portion of my paddles that contact the Ricasso but I haven't done anything yet. Most of my knives are Spyderco too... Please don't feel that I'm pushing any products, but one option would be a set of waterstones since they sit up much higher than the edges of the tray holding the stones and can reach the back of the Spyderco blades easily. The other option is to trip the plastic at the edge of the regular stones. Re: Modifying Stones to Work with Spyderco Knives Posted by holymolar - 26 Mar 2012 21:06 +1 on what Clay said. My choseras go all the way to the ricassos. They are thicker than the diamond stones, so the platerns don't bump into the ricassos. ______ Re: Modifying Stones to Work with Spyderco Knives Posted by CrimsonTideShooter - 27 Mar 2012 18:43 The Chosera's aren't really an option for me right now. I have them in bench stones and for the EP, but

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right now I can't afford them for the WE yet.

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Generated: 23 May, 2013, 19:55 I may try to trim the plastic off the platerns soon. Has anyone here done that? Thanks for all of the suggestions. ______ Re: Modifying Stones to Work with Spyderco Knives Posted by Jet B - 27 Mar 2012 22:20 I have been toying with the idea of trimming the plastic down... I just hate to do something that permanent to them for just that 1/8 of an inch of blade. If you eventually do it, post up a youtube vid maybe so I can see how it works...;p Re: Modifying Stones to Work with Spyderco Knives Posted by Monk69bl - 27 Mar 2012 23:32

Yes please do. I was thinking that if u had blanks u could put spacers in to make them flat?