Convex Blade
Posted by gofly - 13 Sep 2011 17:01

I inherited my grandmothers kitchen cleaver. It was bought off of a drummer. In case you dont know what that is, its a pot and pan salesman that worked out of a covered wagon. That will give you an idea of its age, Anyway it has a convex blade and it needs to be resharpened. Any hints on how to accomplish this with the WE system? The entire blade is not convexed, just the last three quarters of an inch, so there is plenty of flat blade to grip. The blade itself is about one eighth of an inch thick.

thanks

Lucky

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Re: Convex Blade
Posted by leomitch - 13 Sep 2011 17:55

Here is what Clay has to say about convexing:

"Can the Wicked Edge Sharpen and Maintain Convex Edges? PDF Print E-mail

Written by Clay Allison

Thursday, 16 June 2011 12:49

"Convex edges are very easy to work with in the Wicked Edge. You can maintain a convex edge already on the knife and you can also create your own convex edge. To maintain the edge on a knife that already has a convex edge, all you really need to do is to use a marker and find out what the final edge angle is. There are detailed instructions of finding your angle here: Finding Your Angle. From there, you move the Collars to 1 degree lower than the edge angle and use your strops to refine the edge. If the knife has seen a lot of hard work and the edge is rolled over, you might need to strop at the actual edge angle.

To create a convex edge from scratch, all you need to do is pick your starting angle, the angle you want the shoulders to be ground at, and make two brand new bevels (called the primary bevels) at that angle, making sure that both bevels reach all the way to the edge. You'll know you've reached the edge when you can detect a burr from each side when sharpening the opposite side. There is a detailed description of drawing the burr here: Drawing a Burr. Once you've reground the bevels to the lowest angle, progress through the grits until you achieve the desired level of polish. Then, move the collars out to the angle you'd like for your final angle and create a small bevel (called the edge bevel) using the fine stones. This only takes a moment. Move the collars in 1 or 2 degrees and create another bevel (called the secondary bevel) in between the primary bevel and the edge bevel. Creating the secondary bevel is very fast. Once

all three bevels are created, clean the blade well and move the collars in to the lowest angle, the angle of the primary bevel. Strop the knife at this angle until the bevels are blended into a continuous curve giving you a precise, convex edge. The video below shows the entire process."

I hope this helps.

Leo

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