Kershaw/Zero Tolerance: 0560

Posted by mark76 - 13 Jul 2012 11:25

Since a few months I am the proud owner of a Zero Tolerance 0560. I sharpened with my WEPS up to the 10K Choseras and it is wickedly sharp. See the knife database for the settings.

The 0560 is one of my favorite knives. It feels (and is) solid like a tank, yet is pretty light. In that respect it is quite different from other Zero Tolerance knives. I liked the 0300, which is also built like a tank - until I felt it. It is ridiculously heavy for a pocket knife. The 0560 weighs exactly the same as its smaller brother the 0550. And it has the great Hinderer look.

When I'm not at work, this knife is usually in my pocket.

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Re: Kershaw/Zero Tolerance: 0560

Posted by razoredgeknives - 27 Aug 2012 11:35

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wbeatty wrote:

beautiful, What stroping did you take it to (grit) and for how long?

man, it's been a couple of months since I sharpened that... so I can't tell you exactly. I know I went from my 1k diamonds, to the 1200/1600 ceramics (curved I believe? not sure), to the 5k/10k choseras, and finished on somewhere around a 1um loaded strop. I put a 1k/14um stropped microbevel on this edge

at 21*/side

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Re: Kershaw/Zero Tolerance: 0560
Posted by wickededge - 18 Sep 2012 12:55

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I've had my 0560 for a while now and I've been loving it. It's been my EDC both around town and in the mountains. It's strong, smooth and it takes and holds a great edge. So far, I've used the Pro-Pack II and the Angle Cube to set the angle precisely at 19 degrees and finished it with Micro-Fine ceramics. The edge is extremely aggressive and has held up remarkably for over a month without a touch up. I did pick up one little chip in the belly of the blade, near the tip, not sure what I did to cause it, maybe a big metal staple on a box I was opening. I'd recommend this knife to anyone. I'll post more if/when I tinker with other geometries and finishes.

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Re: Kershaw/Zero Tolerance: 0560
Posted by ScottSherman - 18 Sep 2012 15:44

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Razoredgeknives,

That is a gorgeous edge and on a recurve no less. I have that exact knife but still have not received my WE system yet, but that is exactly the reason I bought the WE and upgraded to the pro 2. So, since I don't yet have the sharpener, I must speculate. Did you have to do anything different than on non recurves blades to get that beautiful, even finish? Clay has said that he would do a video on a ZT 300 or 350 but I know he is too busy right now. I would love to see a video of a 350 being sharpened on a WE.

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Re: Kershaw/Zero Tolerance: 0560
Posted by razoredgeknives - 18 Sep 2012 18:29

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ScottSherman wrote:

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Thanks Scott! I appreciate the kind words.
Makes you want your WEPS NOW doesn't it? lol. I hated the anticipation!

Nah, I didn't really have to do anything different... you can use the stock diamond plate/stones that come w/ the system up through 1k. Where you may run into an issue is the steps between the 1k diamond and your 5um strop (you definitely need a go between from my experience - the scratches left by the diamonds are just too deep to remove w/ a strop in my opinion). I used the curved ceramics (which I don't have anymore) but you could probably get away w/ taping some wet/dry sandpaper to your strops for that step. I just used one edge of the stones, essentially, in the curved area... even w/ my chosera's. It worked great.

I would definitely recommend you watch this vid before sharpening one of your high end knives like the 0560 or the 0350... not to derail the thread or anything. I think everyone should watch this. In fact, I think i'll post a thread about it =)

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Re: Kershaw/Zero Tolerance: 0560
Posted by FredHermann - 09 Feb 2013 09:01

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Maybe this is a dumb question, but how does the opening mechanism feel compared to Kershaw?

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Re: Kershaw/Zero Tolerance: 0560
Posted by razoredgeknives - 09 Feb 2013 09:30

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In my experience (between the 0350 and Kershaw blur) it feels very similar if not the same.... It's very solid and smooth. And actually, both Kershaw and Zero tolerance are owned by the same company - Kai USA LTD.

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