A question about VG-10 Steel

Posted by FredHermann - 01 Sep 2012 16:09

Hi,

I didn't see anything like this anywhere...so here goes. (I just guessed ata category)

I've got 3 different companies knives, all claiming to be VG-10 at the edge. In profile, they are all kitchen knives, Shun, Calphalon (sp?) and one from AG Russell.

Interestingly enough, I sharpen them all the same, and they retain the edge COMPLETELY differently.

So my question (I think) is there wide variance in VG-10 steel, like you'd find in say 1095?

Call me curious.

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Re: A question about VG-10 Steel

Posted by ApexGS - 11 Sep 2012 22:38

I actually just got my hands on my first VG-10 blade, by way of a customer here at the shop. Now that I have the WEPS kit I'm always getting customers and friends to find a solid carry knife that fits their needs, or just add another neat design to the collection

This SOG Toothlock is VG-10, and has a fun recurved shape that isn't quite drastic enough to require the curved ceramics (which I do not have... yet!) so I was able to retouch the unimpressive factory edge.

Knives [illegible] other

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Re: A question about VG-10 Steel

Posted by leomitch - 11 Sep 2012 23:23

VG 10 steel does sharpen up really nicely, but it does do better with less acute angles IMO because in my experience, it can chip and fracture slightly on very thin edges. I think it may vary with the VG10 and the heat treatment given. I give my Fred Perrin Street Beat blade an edge of 20 degrees per side in place of the 15 degrees I used to use and I found much less in the way of damaged edges.

My 2 cents worth.

Cheers

Leo

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