I tried something different...thoughts?

Posted by WayneReimer - 07 Sep 2012 09:24

Most of the knives in my collection fall into the more "tactical" styling, and I pocket carry at least one per day. I use all of my knives regularly, and none too gently, so my needs for an edge are dictated by overall usability, sharpness, and durability. Appearance (i.e. polish) is a secondary concern.

I have a number of Striders of various sizes depending on the job I may need to do. Lately, I've been carrying a mini SJ75 a lot. This is a bit of a polarizing design; some love it, some hate it (looks wise), but the ergonomics are superb, and it's a tremendous little knife. The problem is that it's a knife that, to me anyway, screams for a polished edge, so of course you lose a bit of cutting ability with a good polish. I should mention that my standard for a good polish is different than many of you; for me a good polish stops at 1000 grit, with stropping to 1 micron followed by bare kangaroo leather.

Yesterday, I re-profiled this knife from 22 degrees per side to 20, and took it to my "polished" standard. It was extremely sharp, however I'd lost the tooth that I like to have for things like zip-ties, etc.

In an attempt to solve this, I re-mounted the knife (I use a Field and Sport, BTW), set the arms at 22 degrees (remember the knife is now at 20 degrees) and did one pass, tip to heel with a 1000 grit stone.

There is no visible difference, naked eye. With a ten power loupe I can see it pass, but barely. Cutting performance however is improved. I have some tooth back and cutting zip-ties (which I seem to be doing a lot of lately) is noticeably easier.

My question is this; what other ideas do you have for having a polished edge that still has some tooth? I've tried stopping at a lover grit stone and stropping from there, but the toothiness is muted by the stropping. It seems to me that re-introducing some fresh tooth after the strop like this gives a bit more "bite" to the cut, but I'm sure curious about others experiences

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Re: I tried something different...thoughts?

Posted by PhilipPasteur - 07 Sep 2012 20:02

Yeah... defining terms is real important.

Convexing, in my frame of reference is sort of rounding the bevel but keeping the edge of the edge at a

very small width (Sharp). Rounding the "edge" would be something entirely different. If the edge of the edge was rounded (meaning semicircular, rather then a very thin line approaching zero thickness) this would certainly not be a good thing in my interpretation, at least. OTH, I have read of those that will not strop because they believe that a stone is the best way to get the sharpest edge of the edge....

(???) I think of rolling the edge as what happens under pressure when the edge loses integrity and bends over on itself. While creating a burr may be similar, it doesn't look or feel the same. Yes rolling the edge is bad, but I usually don't think of that happening while sharpening.

I find that stropping, with the resultant convexing, improves the edge for about anything that I am doing. But that is what I am doing and using my techniques... different for each intended use by the grit I use for the stropping stage. As I mentioned, the next purchase I want to make is of some of the coarser compounds. I really would like to see what the 15 micron CBN on leather does after the 1000 grit plates (7 micron). As is, I am using the 6 micron DMT paste on leather when I want a utility edge that will cut plastic and rope well, and it seems to refine the edge (convexed) but still leave it quite agressive. Interestingly. I have actually increased the angle by a half degree when using the 6 micon paste...

I am hoping that when Clay is back from his other job he will mention what this means to him...

I think that the term, rounding, was applied by somone commenting on ,specifically, one of his migrographs.

AND more importantly what he specifically was trying to do by reducing the angle when he strops.

He does all kinds of different things to see how they work. I don't know if he ever said that he got something that he wanted with the technique. For a long time now, he has been a proponent of stropping and reported some great results from doing it, including on some esoteric knives with specific requirement for the end use.

Interesting thoughts though... and makes for a good discussion !

Somebody said once "words mean things". Which is great as long as everyone agrees on the meanings when having a discussion!

Phil

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Re: I tried something different...thoughts?

Posted by Jet B - 07 Sep 2012 23:22

WayneReimer wrote:

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Hey Wayne, I read in a thread on Bladeforums a while back that J. Ankerson and some other guys actually get some of the best cutting performance and edge retention as well by sharpening just like you describe.

Putting that toothy micro-bevel on a polished back bevel was supposedly a very good way to sharpen your edc for maximum performance and retention during both slicing and push cutting.

I think you stumbled on to a good thing.

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Re: I tried something different...thoughts?

Posted by WayneReimer - 07 Sep 2012 23:43

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Hey Wayne, I read in a thread on Bladeforums a while back that J. Ankerson and some other guys actually get some of the best cutting performance and edge retention as well by sharpening just like you describe.

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I think you stumbled on to a good thing.[/quote]

Isn't that interesting! Maybe I did...? I used the knife off and on all day, and I'm very pleased with the way it's performing so far. Things like this are one of the reasons I am really enjoying the WE. It lets you experiment with things a lot more without the time investment that free hand sharpening would demand.

It's also such a noticeable improvement over other "systems" and various sharpening "enhancements". I got this particular knife from another knife lover. He told me he'd sharpened it with a crock stick and was really pleased with the edge it had, and how well it had lasted.

It was sharp when I got it. 15 minutes later, it was SO much sharper, and I hadn't even stropped the blade at that point.

The SJ75 is such a fantastic little EDC knife, I'd really like to find the optimal progression for this edge. It's a small knife that cuts awfully big right out of the bag...being able to really fine tune the edge will really make it a "wicked" little everyday knife

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Re: I tried something different...thoughts?
Posted by KenBuzbee - 08 Sep 2012 07:17

PhilipPasteur wrote:

I sure don't want to round my edges.

I'm not sure the results are as dire as you make them sound, Phil. I'm no expert at reading photo micrographs but the edges Clay posted look (to me) to have turned into a micro convex. Seems like they'd still be sharp but putting a bit more metal behind the edge would increase their durability.

Just a thought....

Ken

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Re: I tried something different...thoughts?
Posted by cbwx34 - 08 Sep 2012 08:25

WayneReimer wrote:

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That is an interesting looking knife.

You might want to look at this thread, talks a bit about microbevels... wickededgeusa.com/index.php?option=com_k...d=2271&Itemid=63

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Re: I tried something different...thoughts?
Posted by PhilipPasteur - 08 Sep 2012 12:00

Did you read my entire post? A big part of what I was getting at was that convexing (good) is not the

same as rounding the edge (bad).

I micro convex all of the time with the strops and like the results.

Ken, what specific photos are you referring to. Clay has posted a whole bunch of them. It is helpful to have a spesfic reference when talking about things.

Wayne. I hope you did not misunderstand. I think the microbevel concept is sound. I have had people tell me that the "only" way to sharpen ZDP 189 to prevent chipping it to use a 22 degree microbevel. I have tried it and it seems to work fine (though I have not had chipping issues with the steel in any case).In one of the discussions about sharpening for a specific task Clay said he was a proponent of polishing and refining an edge and then going back ant hitting it with the grit that was appropriate for the intended use. Initially I thought you were looking for some ways to make the edge better. This is why I tossed out some of the ideas in previous posts.

Glad you are liking that knife. From the pictures that I saw it looks like a great tool.

Phil

KenBuzbee wrote:

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