Kitchen Knives

Posted by Braveheart - 13 Sep 2012 16:43

Hi,

I appreciate there are many knife afficianado's here, and many who strive to obtain the cleanest mirror edge on there knives. The results of Kangaroo strops and the smoothness of the edge is truly awesome. No wonder the strops are sold out.

What I would like to ask though, is what type of progression would be best for plain old kitchen knives. I've seen some of the knife manufacturers advise to go to 3000 grit stones. I know that's way lower than many of you will use, but I'm also led to believe that on a kitchen knife, you need a degree of abrasion to the edge to perform proper cutting of say meat or veg.

What is the general consensus on what would be a good progression. Say the 400/600 to get going followed by the 800/1000 all diamond. Then perhaps the micro fine ceramics.

Do you think that sounds like it would be enough to fulfill the criteria of having an ultimately sharp kitchen knife for general use. Followed by regular 800/100, micro fine ceramic honing when required.

Reason I ask is I know Clay mentioned when going through the Kangaroo strop and micro fine pastes, that although he had achieved the ultimate in scratchless edge, and what he mentioned as having taken his product to it's absolute limit, he would not use a progression like that with the knife he used when out hunting elk. The one he used for that would be more abrasive.

I'm sure there will be many of you who have a good idea of what I should be doing to get to my goal

Respect to the forum. The knowledge is incredible. From soon to be knife nut. No doubt I'll end up the purist like the rest of you

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Re: Kitchen Knives

Posted by Braveheart - 15 Sep 2012 09:18

Many thanks for your replies. That certainly helps.

Looks like the general consensus is 1000 Grit stones for kitchen knives.

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