Hello!
Posted by Staze - 26 Sep 2012 19:14

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Not sure what else the subject should be.

Just found out my WE Pro-Pack 1 will be here Friday. Can't wait. Been doing a lot of reading, watching, and figure at this point I'll just have to play with it before I can really learn any more.

Nothing really to say about me personally. I'm a Systems Administrator at the University of Oregon (Go Ducks!), and my hobbies/interests are far and wide. While I'm not a knife nut, I do have nice kitchen knives (Shun's), and regret having to send them to PerfectEdge to be sharpened. Plus, I know way too many family members and friends with dull knives. So maybe I'm a closet knife nut. =P

That's all. =)

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Re: Hello!
Posted by Staze - 27 Sep 2012 14:09

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yeah... me too. the bench grinder just doesn't put a very good edge/clean on it. Very well could be my technique as well... the honda blades are kind of a pain with how curvy they are.

Was thinking about one of the $30 Harbor Freight belt sanders to sharpen it, and hatchets, etc. Or at least use one to do the majority of the work, before taking the WE to them. =P

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Re: Hello!
Posted by ApexGS - 27 Sep 2012 15:31

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Hey I did a Cold Steel Magnum Kukri the other day, took ages and really wished I had those 50/80 stones for the initial profile but it got plenty sharp! I have a feeling if I can handle that thing I could figure out a way to do a lawnmower blade...

That reminds me to touch up that same kukri, we used it quite a lot over the last week and it needs it!

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Re: Hello!
Posted by Staze - 27 Sep 2012 15:49

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So here's my question...

Has anyone figured out the life of the diamond plates/stones? I think in the FAQ Clay says 500+ sharpenings, but I'm guessing that is an estimate (maybe not).

Has anyone worn their original stones down to the plates? =P

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Re: Hello!
Posted by Staze - 15 Oct 2012 13:22

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Well, I've had the ProPack 1 for a couple weeks now, and I'm really starting to get the hang of things. It's actually kind of cool to see progression, as well as the stones marked improvement.

First off, I've found these really helpful for quick pattern checks:

Much easier than putting down the stones to pick up a loupe, or scope, or whatever. =)

Last week, my wife brought me home some random knives from work, including this almost-swordlike one:

Yes, that's 11.5", and floppy as heck. But, with some slow sharpening, I got it done. If you're curious, it's a Gerber Durandal. I believe it's a fillet/slicer, but I'm not confident. It's certainly got the flexibility of a fillet, but unless you were filleting something really big...

After stropping, it was a bit like having a razor sharp sword. Cutting sheets of paper with it was actually pretty fun given the length. =)

The only downside is the spine of the blade was just a hair too thick for the support to work. So I had to just hold the blade as straight as possible while working on it. Also, there's about a 1/4-1/2" spot nearest the fingerguard that did not end up sharpened due to the angle of the stones. I could have done the knife in stages, and blended it together, but this worked pretty well, and one rarely is going to use that last 1/4". =P

The system is actually quite enjoyable, and assuming major re-profiling isn't needed, the process is actually much quicker than I thought it would be. Only thing I could really use would be a riser block to get lower angles on paring knives... right now, I can't get much lower than 19° on some due to the blocks hitting either the set screw, or the clamps themselves. =/

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