Kitchen Knife
Posted by gofly - 28 Sep 2011 09:28

Can someone recommend a good kitchen knife for slicing mainly veggies that I can keep sharp with the WEPS ?

Also where to purchase said knife.

Thanks

Lucky

==========

Re: Kitchen Knife
Posted by komitadjie - 28 Sep 2011 11:15

Specifying a price range would be helpful as well.

If I was going to go buy a kitchen knife for myself, I think I'd pick up a Richmond Remedy. CKTG is the only place that offers those, I think. Check it out! LINK!

==========

Re: Kitchen Knife
Posted by gofly - 28 Sep 2011 11:26

Komitadjie

Thanks for the link to the remedy, unfortunately that is way out on a limb for me. I was thinking more like 30-50 dollar range. Maybe can`t get a decent knife in that range.

Lucky

==========

Re: Kitchen Knife
Posted by komitadjie - 28 Sep 2011 12:03

I'm quite certain that there are some good knives in that range, Clay certainly will when he shows up. I think you would probably be happy with just about any of the Solingen-made blades. Perhaps a good option would be the Henckels Classic 8-inch. To Amazon!

==========

Re: Kitchen Knife
Posted by dgriff - 28 Sep 2011 13:51

In your price range

You indicate you wanted it for veggies, so a Nakiri is just what you need. I have one (not this brand) and it is sharp and does a great job.

Oh, and it looks like a perfect WEPS project!

Here are more Nakiri knives with prices. In fact, I've been biten to buy another because of your post. If my wife shows up on your doorstep to throttle you, it's because I blamed you....

==========

Re: Kitchen Knife
Posted by dschur - 28 Sep 2011 18:40

---

komitadjie wrote:

Specifying a price range would be helpful as well.

If I was going to go buy a kitchen knife for myself, I think I'd pick up a Richmond Remedy. CKTG is the only place that offers those, I think. Check it out! LINK!

Ditto on the Remedy, I love mine and it is sick sharp after some time on the wicked edge. All of that CPM154 took a little elbow grease though.

==========

Re: Kitchen Knife

Posted by gofly - 07 Oct 2011 07:22

Well I took the advice and got the 8 inch Henckle that Komit suggested on Amazon. I saw that they had a used one listed so I got that one. It didnt look used but may have been a second with a badly ground blade edge.

I put the WE to work and it came out nice and sharp. I am still waiting on the 800-1000 grit diamond and the ceramics to show up to put and even more polished edge on it.

Lucky

==========

Re: Kitchen Knife

Posted by edhead35 - 07 Oct 2011 07:42

I use Wusthof's Grand Prix II line for my everyday use knives. They are middle of the road in the Wusthof line. Takes a great edge, but it is a knife expected to be honed on a steel at every use. It was $199 for an 8" chef, serrated bread knife, paring knife, utility knife, honing steel and a wood block.

For my next knife, I will be getting into entry level into high end Japanese with a Shun Classic 8" chef's and Nakiri. VG10 steel core with Damascus stainless outer layers. I think the 8" chef is about $139

==========

Re: Kitchen Knife

Posted by komitadjie - 07 Oct 2011 16:52

I think you'll be pleased with it, Gofly. It's not up to the standards of the really high-end stuff or the good J-knives, but it'll do your veggie prep just fine, serve you for a long time, and will be fun to keep going on the WEPS. ☺

==========

Re: Kitchen Knife

Posted by Monk69bl - 02 Dec 2011 20:45

Hi I am new to the different steels, is this one made of Aogami Blue steel? Do you know where I can find out what it has been hardened to.

==========