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

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Re: Kitchen Knife
Posted by Monk69bl - 03 Dec 2011 10:01

It says High Carbon Steel, do you know off hand which type of steel is used?

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Re: Kitchen Knife
Posted by mr.cheapguy - 05 Dec 2011 14:40

If I remeber the research I did on the Victorinox, Forschner, Baker & Chefs (Sams Club) knives they are made with 18/10 high carbon stainless steel. They are inexpensive, jobber knives. I like and use them nightly. They sharpen up real nice. The Victorinox and the Forschner have better covering on the handles, the Baker & Chefs are handled in white pebbled polypropylene.

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Re: Kitchen Knife
Posted by glenewertz - 05 Dec 2011 17:08

Monk69bl wrote:

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.

This would be Aogami steel which means "Blue", it could be Aogami 1 or 2, very similar. It would almost certianly not be Aogami Super at this price point.

This is great value for Blue steel if the heat treat is good.

Glen

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Re: Kitchen Knife
Posted by Monk69bl - 05 Dec 2011 21:23

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Thx for all the replies

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Re: Kitchen Knife
Posted by BloodHound - 07 Dec 2011 21:30

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Does it get the name blue steel for the same reasons that guns are blued, or are these two completely different things. Oh btw, i know nothing about metal work or metal types, so forgive me if this is a silly question.

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Re: Kitchen Knife
Posted by glenewertz - 08 Dec 2011 10:47

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My understanding of Japanese knife steel is White #1 which has virtually no additives, White #2 has minimal additives Blue #1 with slightly more additives Blue #2 again more additives and Blue Super with the most additives of any.

These additives are put in to increase durability, add toughness (not to be confused with hardness)and more corrosion resistance, although none are stainless.

The name is said to come from the color of the paper the steel is traditionally wrapped in.

So the trade offs go from White #1 which is said to be able to get the sharpest but has the least edge holding ability then on up the "ladder".

Keep in mind, these steels are all excellent carbon steels and the differences are very slight, maybe not even noticeable for a novice like myself.

There are also many opinions on which is the best depending on the quality of heat treating, and the type of knife, or individual user.

If a metalurgist is viewing this I would welcome any corrections as this is a simplified explanation.

Glen

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