Getting started

Posted by EricCleland - 04 Oct 2012 16:30

I am new at sharpening but I have had my WE for a year and still cant figure out to use. The problem I have is figuring out how to set the angle for the different knives from kitchen knives, to hunting knifes, to caping knifes etc. I have read the phamphlet that came with my sharpener but did not seem to change anything. Now I go on you tube and there are up grades and changes already that are being made and I cannot even get the pro pack model that I have to work let alone think about the upgrades some one please help. I really want this to work so I can finally learn how to sharpen a knife correctly.

PS I am new to the forum today.

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Re: Getting started

Posted by KyleMazur - 04 Oct 2012 17:03

Welcome Eric!

Here's my advice. Pick one knife. One that you like but not love and work on that. Determine what kind of knife it is what you're going to be cutting with it and what kind of steel it is.

Once we know the above information it'll be easier to recommend an angle for you.

The next thing is to work on your technique and break in your stones. I just received my wicked edge a week or 2 ago now and Clay was explaining to me why breaking in the stones is so important. There are some great pictures there from Clay that illustrate it. I'm still not 100% happy with my results but it's getting much better.

The nice thing about the wicked edge is you can change your angles. If you sharpen it once and you don't like it you can change it. Make sure you keep track of your angles you use on each knife. that helps too!

kmm

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Re: Getting started
Posted by EricCleland - 04 Oct 2012 17:08

That is what is hard I followed the settings in the booklet that comes with the sharpener and nothing changed, so I dont know is there a basic setting everyone uses say for kitchen knive is 18 deg, and hunting knife is 20 something, and small caping knife is something else and you tweak it or what. I watch the you tube videos and no one says this is where I set the arms to start they start going to it. This is where I am lost.

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Re: Getting started
Posted by ApexGS - 04 Oct 2012 17:10

Kyle is spot on!

First thing: don't get frustrated! A lot of sharpening, even with a guided system like the Wicked Edge, is based on feel and technique. One of the things that took me a few tries to grasp was forming a burr properly; without that burr you simply can't get a good sharp edge, since the sharpening process hasn't reached the very peak of the edge yet.

You'll probably notice right away that most knives aren't particularly even when it comes to the angle of the grind. If you have a smartphone or an angle cube that gets VERY apparent once you start looking for it, then it really bugs you.

Because of that you'll often need to spend extra time on one side to get things evened out, again focus on that burr and make sure it's all the way down the blade before switching sides to raise a burr there as well. That's when you're where you want to be.

Angle is important, but you might be surprised how well even an angle that seems to be too large for conventional wisdom will cut. My favorite carry knife is sharpened at 22 degrees per side, which is pretty middle of the road for a high end 154CM blade. It was the sharpest factory knife I've ever bought, and it's even better now! I would definitely go with Kyle's suggestion and pick a decent practice blade to just go with and try different things, since it's easy to change if you need to.

If you haven't checked out Clay's videos, I think the demo where he trashes a cheap chef's knife makes a pretty good intro to the system without delving into the more technical aspects like convex edges. They're all worth checking out though! I'm sure with some patience and the folks here to help you'll get on the right track to great results soon

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Re: Getting started
Posted by cbwx34 - 04 Oct 2012 17:27

Welcome to the forum!

Here's my .02. When starting out, my suggestion is to match the angle that is already on the knife. To do this, mark the current bevel with a Sharpie, then set the angle closest to where it takes the Sharpie off. Here's an example... wickededgeusa.com/index.php?option=com_c...ctions&Itemid=89 and another one that shows how to "dial it in".... wickededgeusa.com/index.php?option=com_c...ctions&Itemid=81

By doing this, you'll end up with a knife that is very sharp, you'll get the hang of the WE, how it works, removes metal, etc. It also helps to "set" the knife for the Wicked Edge. Knives are sharpened with a variety of methods, so getting it profiled for the Wicked Edge makes things easier.

Chances are, just by doing this, you'll have a knife that is much sharper than it ever was... even new!

Then, as you're experience grows, you can start adjusting angles to better suit what you're doing. This is if you even want to... many people are quite content at this point. But, if you're are interested in changing angles, just pay attention to how the knife is performing. For example, if it's a kitchen knife that you think could be sharper, the next time you sharpen, lower the angle a couple of degrees and see how that goes. If an edge is seeing hard use and dulling quick, raise the angle, etc.

Don't concern yourself with the upgrades that are coming out... the original WE will put a GREAT edge on a knife (just watch Clay's and other videos), and you'll know if/when you'll want/need the upgrade, if one day you say to yourself, "If only I could....." and realize that the upgrade solves the problem! ☺

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Re: Getting started
Posted by EricCleland - 04 Oct 2012 17:29

Thats why I joined the forum because I really want to learn and it has been very trying on my patience. I will try to night on a kitchen knife and see what I get.

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Re: Getting started
Posted by EricCleland - 04 Oct 2012 17:33

This one thing that I have always wanted to be good at since a young age and I totally stink at it and I saw the WE and thought here I go and I cant even get going to GO . Thanks all for your help

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Re: Getting started
Posted by ApexGS - 04 Oct 2012 18:15

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cbwx34 wrote:

Here's my .02. When starting out, my suggestion is to match the angle that is already on the knife.

Wow, I can't believe in my couple paragraphs I neglected to mention that! This is excellent advice, and learning how to match the factory angle using the old Sharpie trick is a good skill as well. You'll kill several birds with one stone (har har, no pun intended) that way.

Also a +1 to not worrying too much about upgrades. I have the Pro Pack 1 and am constantly impressed by the edges it makes with just the stones, none the less some time put in with the strops to shine it up. Lots of time to wander down the rabbit hole later

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Re: Getting started
Posted by Allgonquin - 04 Oct 2012 18:31

+1 on the existing angle matching. Use the Sharpie.

One more point, don't worry if, when angle matching, you wind up with two different settings on the arms. It is not unusual for a factory edge, or an edge sharpened by someone/something else, to be asymmetric, and also there can be a bit of play in the universal joints, etc. which make it such that the settings on the arms will be different from side to side when you get the most Sharpie mark removal, i.e. matching the existing angle.

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Re: Getting started

Posted by EricCleland - 04 Oct 2012 18:35

Ok I will give the sharpie a try tonight when I get home from work and see. Then watch for the burr and try to progress from there. Thanks everyone for the help Im sure I am going to have more questions hope youall dont get tired of my questions.

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