Home Page Pictures
Posted by gofly - 19 Aug 2011 11:21

Is one of the knives, on the homepage, a ceramic knife that is clamped in the WE fixture.?

Lucky

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Re: Home Page Pictures
Posted by Razoredge - 19 Aug 2011 18:48

Lucky, It looks like a Kyocera santoku. I havn't tried sharpening any ceramic blades yet. They are supposed to hold an edge much longer than steel and not need sharpening as often. Where's the fun in that?

Mark

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Re: Home Page Pictures
Posted by wickededge - 19 Aug 2011 23:21

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gofly wrote:

Is one of the knives, on the homepage, a ceramic knife that is clamped in the WE fixture.?

Lucky

That's affirmative. The sharpener does really well with ceramic knives. We work closely with Stone River and a couple of other manufacturers to address their sharpening needs.

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Re: Home Page Pictures
Posted by SydLow - 20 Aug 2012 06:51

Hi Clay - Just checking the info on this thread about sharpening ceramic knives is still current:

www.wickededgeusa.com/index.php?option=c...2&Itemid=63#2808

Any other tips would be appreciated.

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Re: Home Page Pictures

Posted by wickededge - 20 Aug 2012 09:53

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SydLow,

Tom Blodgett has been getting great results using diamond films on ceramics. I haven't had a chance to repeat his procedure, but it looks pretty exciting. I know that Ken Schwartz has the films. If I'm able to duplicate Tom's results, we'll probably start carrying them here too.

SydLow wrote:

Hi Clay - Just checking the info on this thread about sharpening ceramic knives is still current:

www.wickededgeusa.com/index.php?option=c...2&Itemid=63#2808

Any other tips would be appreciated.

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