Fiction or Fact - Do sharp knives dull easier?

Posted by Geocyclist - 02 Nov 2012 20:14

I am curious what is the truth and does anyone have evidence to support their claim. Will a knife with a very fine edge dull easier or is this a myth?

The test I have in mind is to sharpen two identical knives, same bevel, one to 600 or 800 diamonds, the other all the way with the finest grit stones/strops available. Then perform a series of cuts and test sharpness.

How do your sharpen your EDC knives? Do you go all the way or stop short?

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Re: Factor in the steel?

Posted by KenBuzbee - 21 Feb 2013 07:26

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wickededge wrote:

I haven't heard back from the owner of the knife, but I'd be very curious to hear about it as well. If that were my knife, I'd use it and gauge the durability and then add a micro-bevel as needed.

Excellent thought, Clay. Any feel for how it might be performing, as you finished it?

Ken

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Re: Factor in the steel?

Posted by wickededge - 21 Feb 2013 07:28

KenBuzbee wrote:

Excellent thought, Clay. Any feel for how it might be performing, as you finished it?

Ken

The edge was very keen, but I didn't do any testing of it other than light stuff e.g. paper, hair etc...

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