serrated blades
Posted by atlbrv405 - 14 Oct 2011 12:01

Any news on the serrated blade attachment(s) for the WE? My mother-in-law used a glass cutting board with her wusthof bread and tomato serrated blades, and the teeth are destroyed. I recently bought her a bamboo board so I hope that this will prevent any further damage to her knives. I would like to see if I can save both knives as the bottom part of the serrated teeth appear to be bent over to the non-serrated side of the knife blade. Do you guys/gals know a way of sharpening them without a special attachment(s) to the WE or a product that will sharpen them correctly?

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Re: serrated blades
Posted by jendeindustries - 14 Oct 2011 21:07

Depending on the size of the serrations, you may be able to get the corner of the WEPS stones and plates in the grooves/arcs.

I know the added height of the Choseras and Shaptons will get in there, but it really does beat up the stones, and I personally question if it's really worth it.

The best thing to do (IMO) is to sharpen the knife as if it were not serrated - it will still get the tips of the serrations sharp. Odds are the insides of the semi-circles are still somewhat toothy.

DO you have a picture of the actual knife?

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Re: serrated blades
Posted by leomitch - 14 Oct 2011 21:57

Good advice Tom! That is what I do(WEPS) with my Spyderco Harpy. I do the deeper inner grooves with an old brass, round Gerber diamond rod. I have had the Harpy for nearly 20 years and it is scarily sharp. You are right about the serrations playing hob with the Chosera stones. I tried those left over pieces you sent me and they work well but to their detriment.

Leo

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Re: serrated blades
Posted by atlbrv405 - 14 Oct 2011 22:09

The serrations seem pretty large... I was thinking about just sharpening the non serrated side has a regular knife as you mentioned and then try a round cermanic stone on the serrated side. I was scared that I would wreck the knife by only sharpening one side. Next time I visit her, I will bring the knives home with me and upload some pictures.

I thought I read somewhere that Clay was working on a serrated blade attachment. Maybe I'm mistaken.

Thanks for your replies!

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Re: serrated blades
Posted by edhead35 - 15 Oct 2011 08:24

On other systems, you would just drop the angle really steep (

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Re: serrated blades
Posted by Razoredge - 15 Oct 2011 11:52

OK, This is just a quick off-the-top-of-my-head idea. What about a hard felt paddle to do the inside of the serrations? You could use any of the pastes/sprays that you wanted and the felt would conform to the many diffrent types of serrations out there. I think I may just have to try this. Time to order some blank paddles.

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Re: serrated blades
Posted by edhead35 - 15 Oct 2011 19:59

I was also thinking from a youtube video where the guy built a homemade system, we could cut v grooves in blank paddles and use round files, stones, diamond files, and dowels with pastes

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Re: serrated blades
Posted by wickededge - 17 Oct 2011 12:43

This is a very good idea and not too far off the device we're working on now (still TOP SECRET) If I can find the right supplier for one component, we should be putting them out by the end of this year.

Razoredge wrote:

OK, This is just a quick off-the-top-of-my-head idea. What about a hard felt paddle to do the inside of the serrations? You could use any of the pastes/sprays that you wanted and the felt would conform to the many diffrent types of serrations out there. I think I may just have to try this. Time to order some blank paddles.

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Re: serrated blades
Posted by Razoredge - 17 Oct 2011 18:51

That means I get the first one right?

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Re: serrated blades
Posted by atlbrv405 - 18 Oct 2011 18:57

I was thinking that I would have to try and do something with some blank paddles...I will buy some diamond files and do some expertimenting when I receive my WE. I have my 1200/1600 paddles now; just wanting for the rest!

Thanks everyone for your ideas.

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