If you had to pick one angle, one finish level...
Posted by wickededge - 10 Dec 2012 15:34

How do you prepare your EDC?

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Re: If you had to pick one angle, one finish level...
Posted by xuzme720 - 10 Dec 2012 19:40

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wickededge wrote:

How do you prepare your EDC?I guess my EDC average is around 34-36 inclusive and finished to .5 micron on cowhide. But that is for showing off. On knives that are going to see more utility, I like to put a 800 to 1000 micro bevel at about 40 inclusive.

My Sebenza gets the stock edge you show in your video.

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Re: If you had to pick one angle, one finish level...
Posted by wickededge - 10 Dec 2012 19:47

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xuzme720 wrote:

wickededge wrote:

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What knives do you usually carry beside the Sebenza?

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Re: If you had to pick one angle, one finish level...
Posted by ApexGS - 10 Dec 2012 19:51

Previous EDC: 22/side, 1k diamond -> sandpaper progression, 5um and 3.5um on leather for mirror polish. That held up VERY well on 154CM steel and looked all kinds of pretty :)
Before I went all out on the polish I used the 1000 diamond -> 5um cow leather -> 3.5um cow leather at the same angle (factory standard for that knife, a Hogue EX01) and got excellent results too.

Current EDC: 25/15 because it's a CRKT semi-chisel grind. I have it as straight up 1000 diamond (well worn in) right now and it's very toothy. I finished/touched up the edge with the 5um strop for a while but it seemed to dull/roll a little too quickly for my liking. I may try that again, in case it was just a fluke from my usually hard usage that day.

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Re: If you had to pick one angle, one finish level...

Posted by xuzme720 - 10 Dec 2012 20:10

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wickededge wrote:

xuzme720 wrote:

wickededge wrote:

How do you prepare your EDC?I guess my EDC average is around 34-36 inclusive and finished to .5 micron on cowhide. But that is for showing off. On knives that are going to see more utility, I like to put a 800 to 1000 micro bevel at about 40 inclusive.

My Sebenza gets the stock edge you show in your video.

What knives do you usually carry beside the Sebenza?Usually a Benchmade 553 Tanto or an SOG Vulcan. I also have a CRKT Ripple and a Kershaw Leek for more non-knife-friendly environments. I found a kydex neck sheath for the Leek if what I'm wearing isn't pocket clip compatible. I don't like my knives loose in a pocket...

I also carry a Leatherman Wave, which is what gets used for more risky types of cutting. But to be honest, most of my blades are used for very mundane tasks; opening packages, mostly. Hope to get some more bushcrafty types of use under their belts soon!

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Re: If you had to pick one angle, one finish level...

Posted by ApexGS - 10 Dec 2012 23:39

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I went crazy and chopped some saplings (up to about 1.5" thick) with my Hogue a couple times over the summer, that 22/side angle held up surprisingly well! I often used my 4" Hogue as a

weeds chopper since we have a lot of these big cane stalk looking suckers that get 8-10 feet high if you let them take over... but they're not super hard, more of a waxy hollow stalk. Great fun to chop up

Clay, would you happen to have any input on methods for micro-beveling an asymmetrical grind like the CRKT I mentioned? It's almost like a 70/30, the 25/15 degree settings were slight changes in profile but pretty close to factory. I'm thinking if the polished edge rolls again I'll micro bevel it, would just adding a couple degrees per side do the trick sufficiently?

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Re: If you had to pick one angle, one finish level...

Posted by cbwx34 - 11 Dec 2012 08:23

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wickededge wrote:

How do you prepare your EDC?

If I **had** to pick one, I'd go 18 deg. (per side), with either the MicroFine-Fine or the 1600g ceramic finish.

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Re: If you had to pick one angle, one finish level...

Posted by KenBuzbee - 11 Dec 2012 09:34

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My EDC recently has been a Spyderco Balance. The steel is "only" VG10 so I keep it at around 26° inclusive. Currently it's finished on a 12k SS and I've been happy with the results, but you're not chopping down trees with a Balance.

On harder steels like my CPM -M4s I'll go lower with a polished bevel (20°) but put a 30° micro bevel on them at 2k.

Ken

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Re: If you had to pick one angle, one finish level...

Posted by martinlind - 11 Dec 2012 19:27

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in these days my edc is my strider sng in s30v steel and i go with 20deg. works fine for me, and outdoor

in forest often one big knife like a parang is with me.

martin

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Re: If you had to pick one angle, one finish level...

Posted by FredHermann - 11 Dec 2012 23:55

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I carry a Leek with the bimetal cpm-d2 blade. Currently its at 18/36 finished to. 5 with the pp2 strops. I have yet to get a good mirror finish as my stones are still breaking in and I have a long way to go before I can say I'm proficient with this. But I'm getting there.

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