D2
Posted by Geocyclist - 27 Jan 2013 23:09

Who has experience with D2 on the WE?

I have a Benchmade 940 in D2 (a 3.4" folder with 0.12" thick) . Specifically I am wondering how acute I can take the edge? I have heard D2 does not take a fine edge compared to other high end steels. Can it take 15 degrees?

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Re: D2
Posted by BobNash - 28 Jan 2013 00:42

Can't help with how well it will hold as fine as 15 degrees or lower as I don't actually have any D2 in my collection and have only done them for others at shows where I have matched what was on the knife - usually at 20-24 per side. I do see one D2 entry in the knife data base at 21 per side - DPX gear Hest 1.0. I would be willing to give it a try as I expect it could do well at 15 - hopefully someone has tried it out.

The one thing I would say, is that in my experience D2 can be deceptive in raising a burr. It will feel as if you have a great burr created and then you'll get up to 600 and won't have an edge - or at least not an edge that bites the way you expect it to with the Wicked Edge - and you have to back up and start over. So I always raise a strong burr, one that will actually catch on my finger nail strong enough that it will stop my finger as I slide it from the spine up and off the edge.

Look forward to hearing other peoples' experiences, and how it goes if you try for 15

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Re: D2
Posted by mark76 - 28 Jan 2013 06:58

I have a Benchmade 940. I'm just not sure it's made of D2. (I think they sell it in S30V, too.) I bought it second hand and don't have the box. But FWIW, it put a 17 degree edge on it and it holds that beautifully.

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Re: D2
Posted by cbwx34 - 28 Jan 2013 08:54

Geocyclist wrote:

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I'd say just give it a try... if it didn't work you could always put a microbevel on it... and you'd still end up with a great cutter having thinned behind the edge.

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Re: D2
Posted by mark76 - 28 Jan 2013 10:03

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Just checked it. My 940 is indeed made of S30V. But I think Curtis gave excellent advice.

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Re: D2
Posted by razoredgeknives - 28 Jan 2013 13:22

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I have a benchmade bone collector in d2 (rc 60-62) that I currently have a 17*/side edge on.... It holds a GREAT edge and does not chip out or roll very easy. So I feel confident in telling you that at least 17*/side should be fine ☺

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Re: D2
Posted by PhilipPasteur - 28 Jan 2013 15:24

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Agreed. I got a couple of the Kershaw Rakes (thanks for the tip Curtis) in composit with D2 edge. I used 17 degrees per side. The D2 takes a great edge and seems pretty tough. I think Kershaw also claims Rc 60-61. The rake has been in my EDC rotation for about 6 weeks being used moderately (lots of cardboard, tape, plastic banding material, stripping wire, food prep... for a couple of days per week. The edge has not suffered a bit (using a 10X loupe) and still shaves arm hair nicely.

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Re: D2
Posted by Geocyclist - 28 Jan 2013 20:02

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Thanks to all. 🙂

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Re: D2
Posted by FredHermann - 03 Feb 2013 14:15

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I have a Kershaw Leek with aa D2 edge, that I've carried for a few years.

I've put it to pretty harsh use, never chipped the edge or rolled it. I fiddle with the angle, but I keep mine between 16-20 degrees, I've reprofiled a few times, so its got lots of wear.

I think the only time I had problems was box cutting, I cut thru (yes all the way)one of those heavy staples and left a flat spot which easily polished out.

I think Kershaw claims this one is Rc62.

But D2 is good stuff.

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Re: D2
Posted by ChetParks - 03 Feb 2013 15:20

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My "go to" hunting/kitchen knives are KOA Jaeger boneing and Cub Bear. Both D2, both sharpened to 17 degrees. They get a lot of use piercing food packaging, working around bones etc. They take a great edge and polish nicely. Vary satisfied

Chet

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