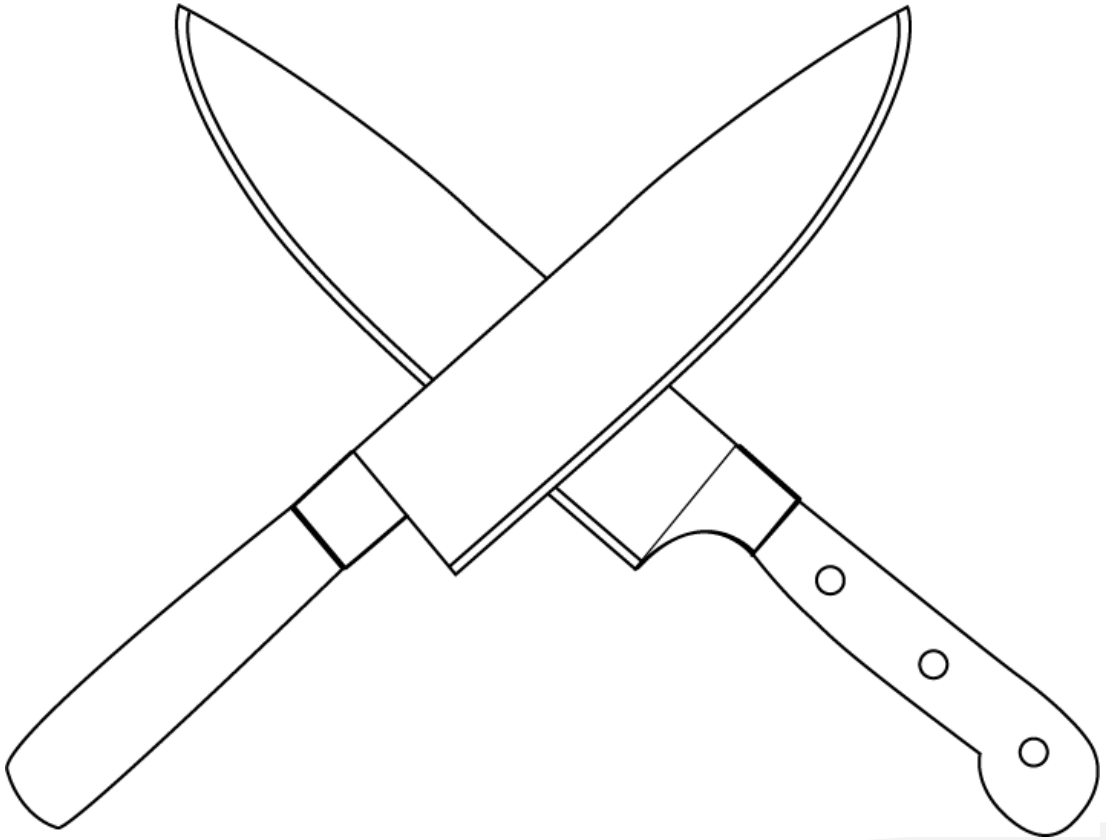
Sharp your knife for high efficiency



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Bevel angle vs. knife using

- Home kitchen knife **30° to 35°**
- Chef's knife, Professional knife **25° to 30°**
- Meat cutting **25° to 30°**
  - (no bones cut ;)
- Fish cutting **20° to 25°**
- Vegetables cutting **30° to 35°**
- Outdoor knife, Pocket knife, Survival knife **30° to 35°**
  - (High sharpness)
- Outdoor knife, Pocket knife, Survival knife **40° to 45°**
  - (Long lifetime or splitting wood)

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Use sharpening systems or angle guide

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Sharpening scenarios

- 1. maintenance or leave factory bevel

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Sharpening scenarios

- 1. maintenance or leave factory bevel
  - You have to find original bevel angle

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Sharpening scenarios

- 1. maintenance or leave factory bevel
  - You have to find original bevel angle
  - Use angle gauge

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Sharpening scenarios

- 1. maintenance or leave factory bevel
  - You have to find original bevel angle
  - Use angle gauge or marker

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Sharpening scenarios

- 2. re-profile the knife edge to the new angle

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Sharpening scenarios

- 2. re-profile the knife edge to the new angle
  - You don't have to care what bevel was before

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4 Grits of stones what do you need

- **1.** #120 - #250 : start grit to re-profile or repair edge
- **2.** #500 - #1000 : second or start grit to maintenance
- **3.** #2000 - #3000 : burr removing no pressure !!!
- **4.** #6000 : finishing stone (micro-saw removing)

- Note:
  higher grit : polished blade

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Recommended for edge checking

- cheap 30x or 50x Jeweler loupe (amazon, ebay **4$**)

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Recommended for edge checking

- cheap USB 50x - 500x microscope (amazon, ebay **20$**)

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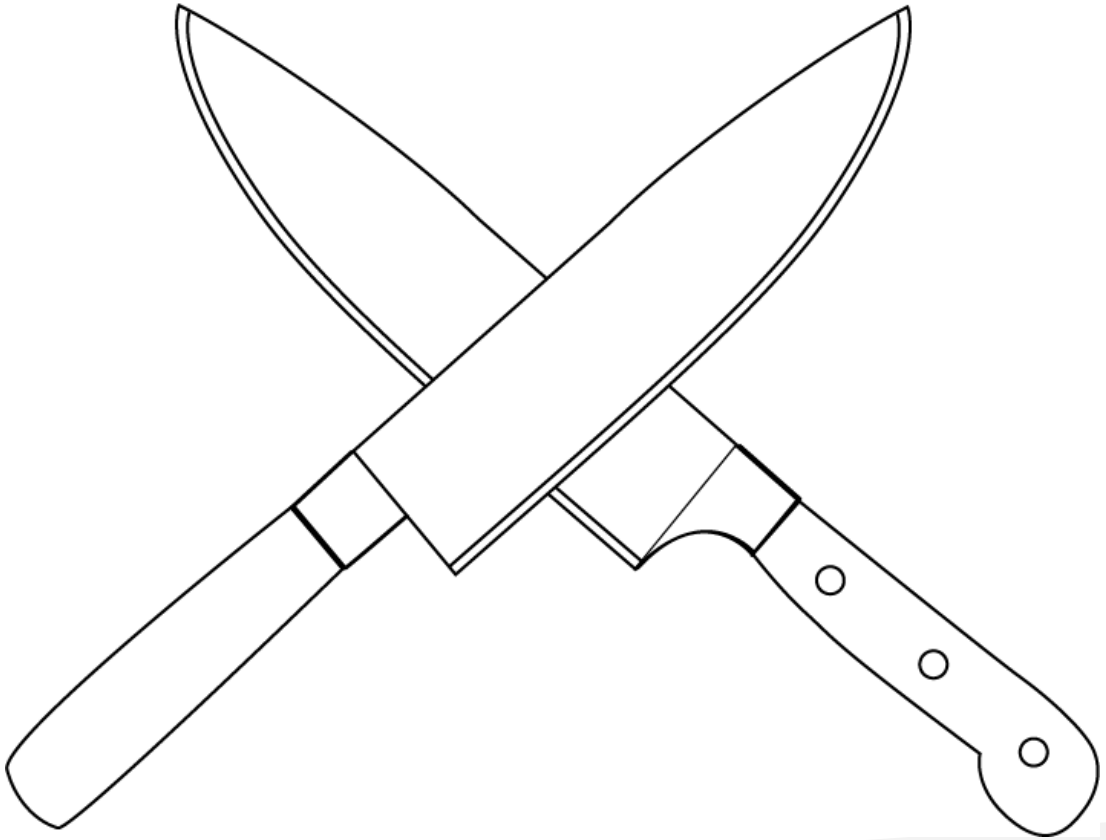
Let’s do sharp the knife



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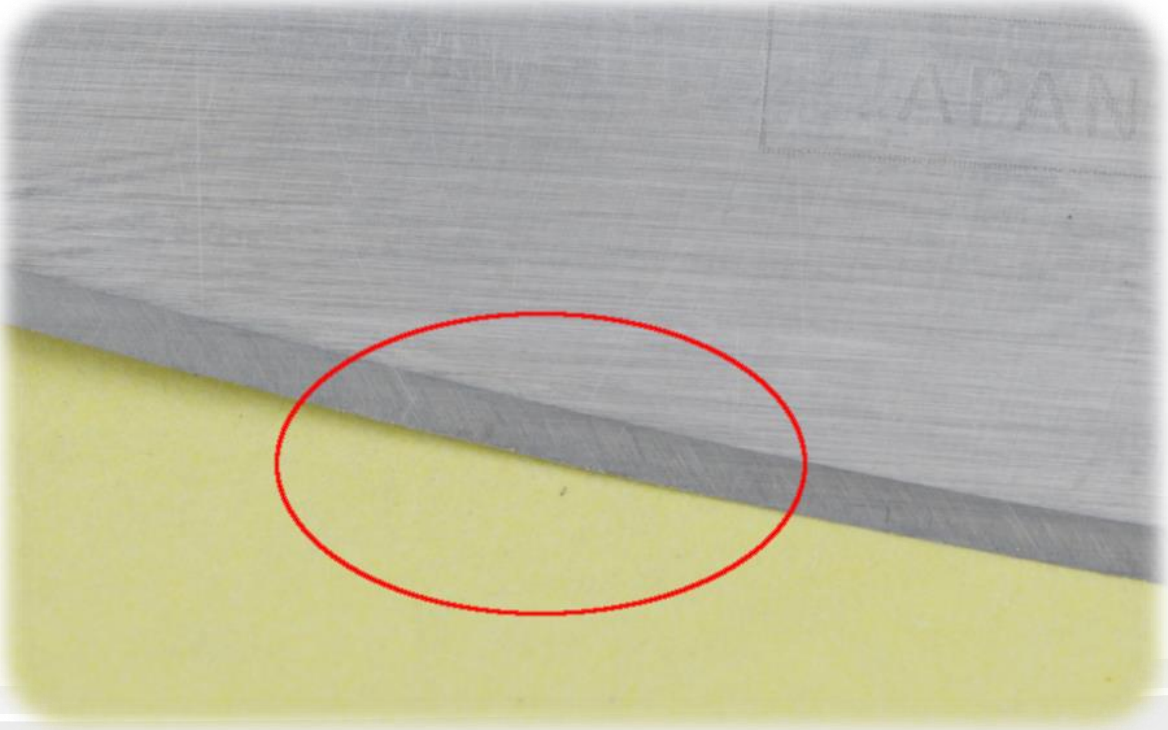
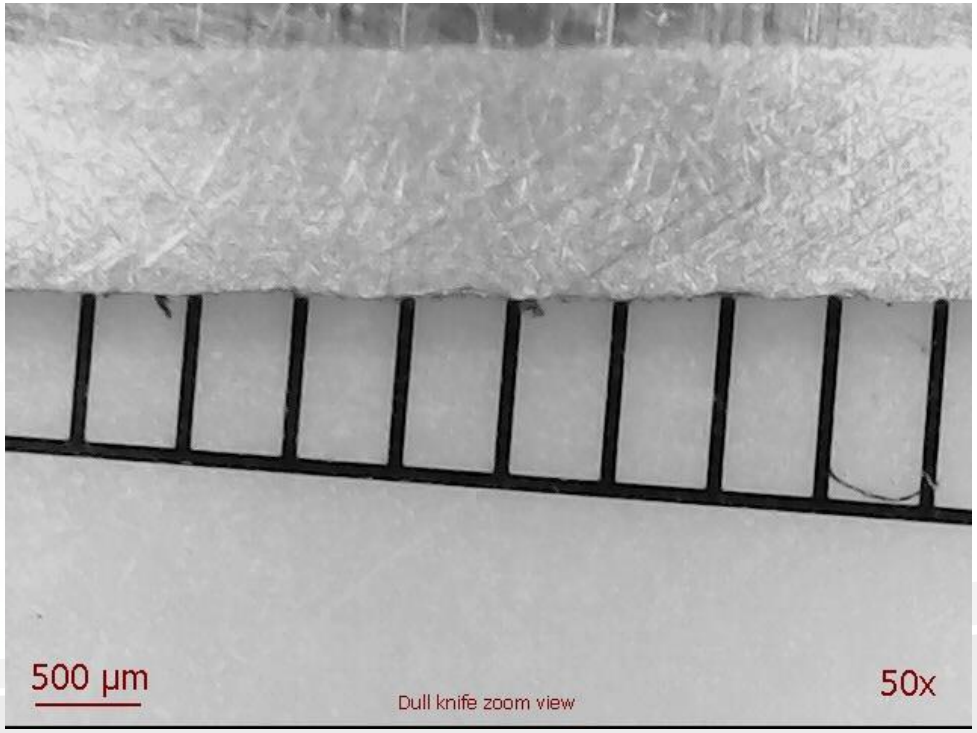
Analyze edge issues

- dull places, roll or missing steel

it is difficult to see with the eye



zoom view



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1. Step: re-profile or repair edge

- Set right angle !

Calibrate to 0

set to 15

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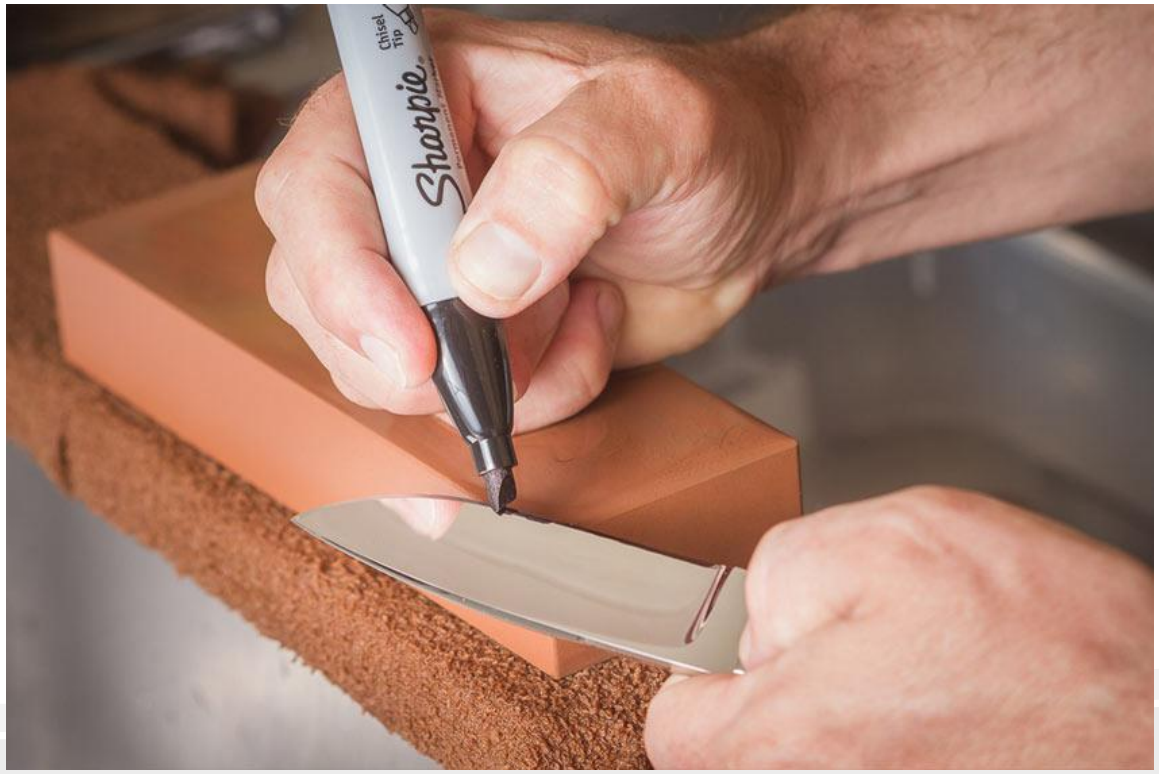
1. Step: re-profile or repair edge

- Set right angle !
- Mark edge with marker



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1. Step: BURR creating

- Set right angle !
- Mark edge with marker
- Start sharpening with 1. coarse stone to re-profile and repair all edge
- Sharp until you hit the edge apex and all issues are fixed
- - you have to feel the burr on other side of edge
- - check it with loupe/microscope, I recommended

Note:

- before change the stone check the apex of edge by loupe/microscope

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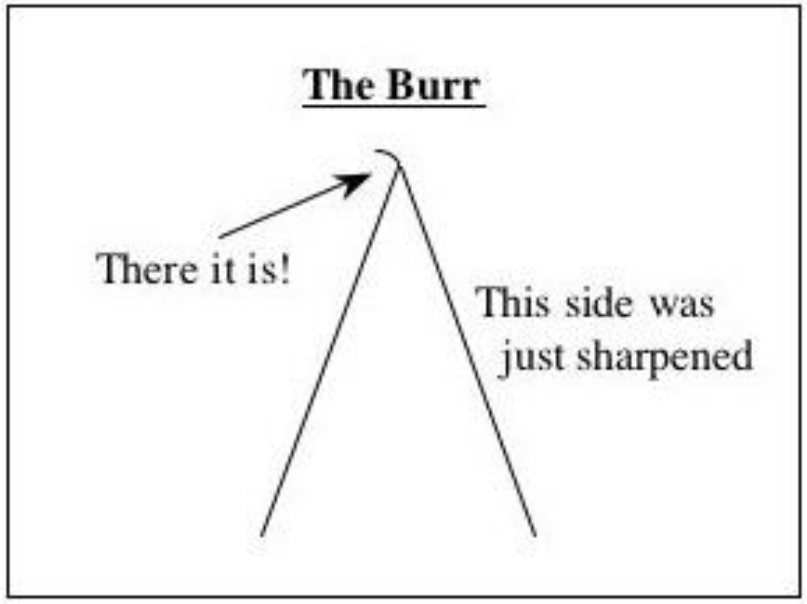
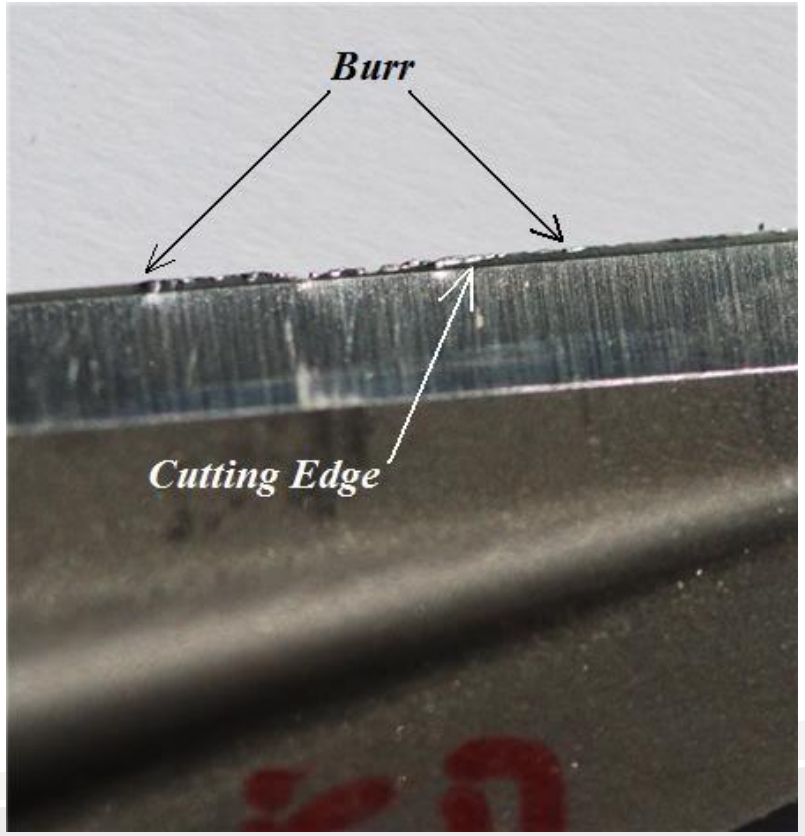
Burr example



zoom view



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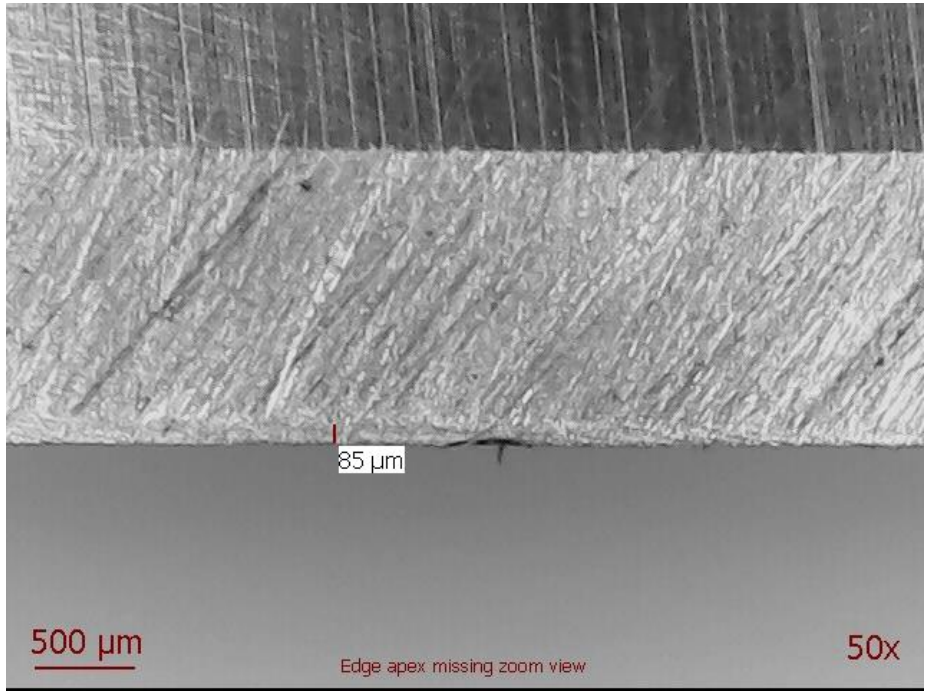
Example not hitting the apex of edge

Eye view

dark line on end of edge

zoom view



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2. Step: BURR removing

- Set right angle ! Different stone thickness
- Mark edge with marker
- Start sharpening with 2. and then 3. fine stones
- Sharp with no pressure just knife weight or stone weight
- Careful! If you do the pressure, you can wear out the steel or make burr again

Note:

- before change the stone check the apex of edge by loupe/microscope

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3. Step: finishing (micro-saw removing)

- Set right angle ! Different stone thickness
- Mark edge with marker
- Start sharpening with 4. very fine stone
- Sharp with no pressure just knife weight or stone weight
- The mirror bevel is just a side-effect, not the goal

Note:

- before change the stone check the apex of edge by loupe/microscope

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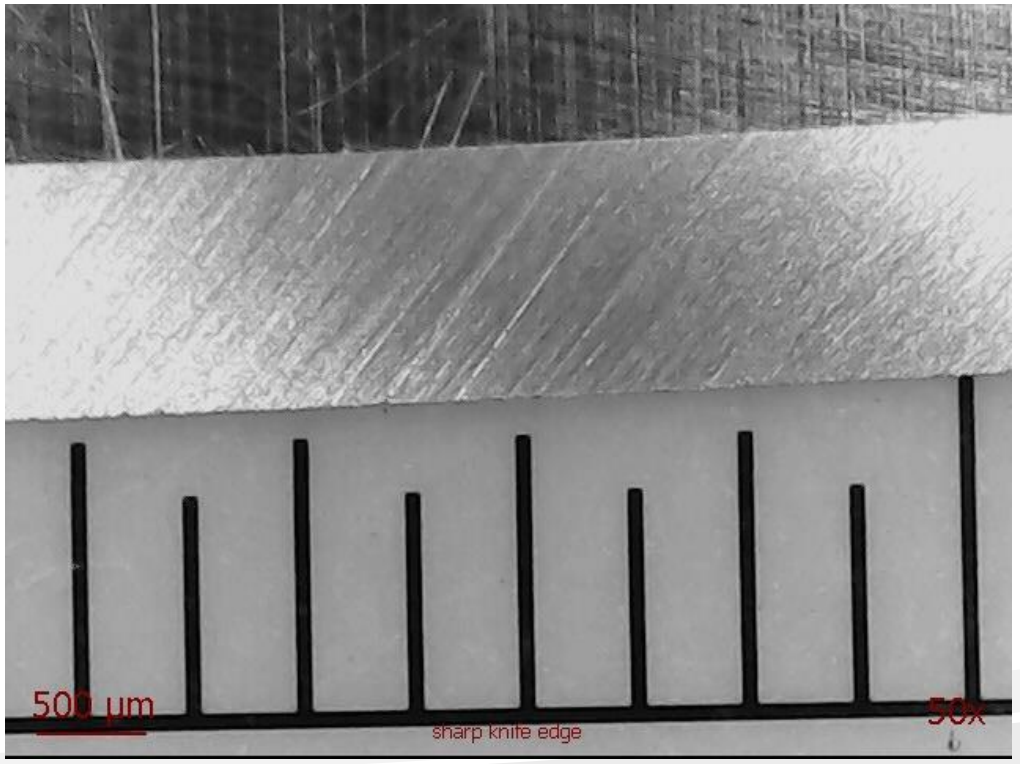
DONE

- eye view

zoom view



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Keeping your kitchen knives sharp longer

- Proper knife usage
  - avoid cut the bones, using it as a pry bar, hammer, screwdriver or any other tool
- Storing your knives in knife holder
- Always use the right cutting board (wood or plastic)
- Never cut on dish, glass, ceramic or natural stones
- Never wash them in the dishwasher
- Never put them away wet
  - can lead to rust or mold and other disgusting bacteria

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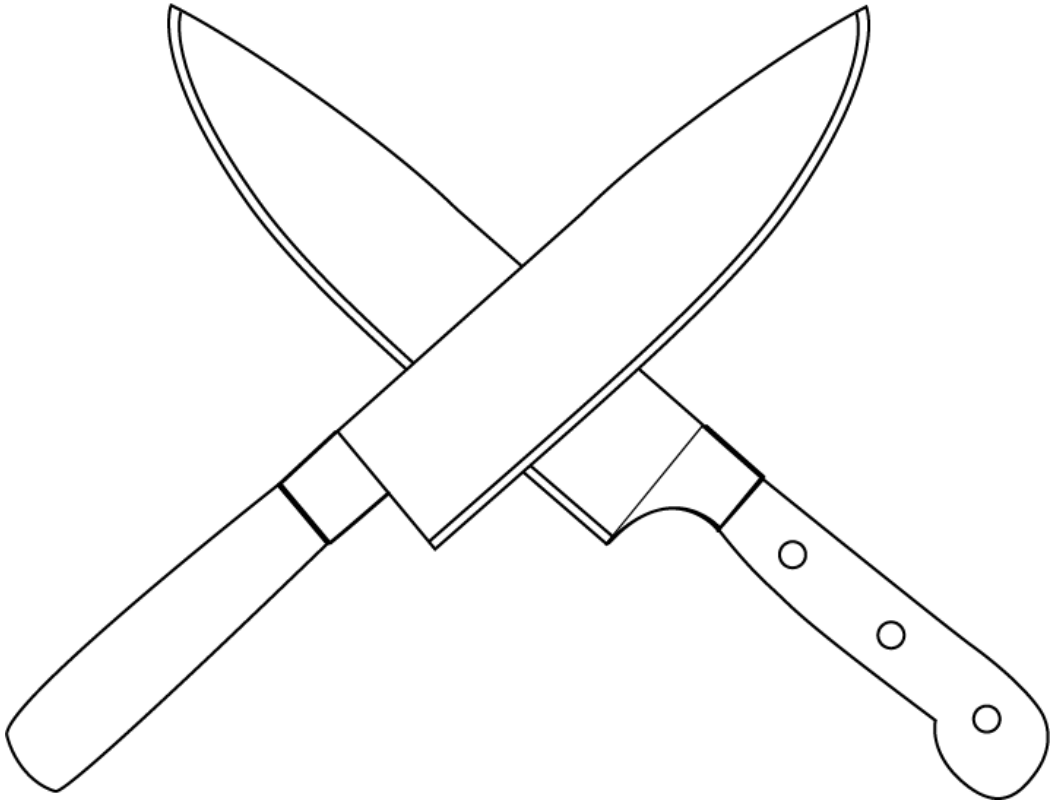
Thank you ;)



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