

Knife Sharpening

Example - pocket knife, chef knife

Use a 20-25 degree angle, although it is not so much important that you get the exact angle as it is that you keep the angle constant.

A good way to get this angle is to stack two quarters on top of each other on the diamond bench stone and lay the blade on them. This angle is about 20-degrees.

Another way to get a quick angle guide shown is to fold a small piece of paper in half on the diagonal and then in half again along the same edge; this goes from 90° to 45° to a self standing 22.5° guide.

Matching the bevel is always best. One way to find out if you have matched the bevel is to take a marker and color the bevel. Next do your best to match the bevel and take a stroke on the sharpener. If there are still parts of the bevel with marker on them, adjust the angle of the knife to remove the rest of the marker. (Note: You can use this to match all bevels, not just knives).

Knives can be sharpened on virtually all DMT® products. Always sharpen into the edge; this will prevent a burr from forming on the other side.

With the blade at a 20-degree angle slide it across the sharpening stone from heel to toe of the blade. This will ensure that you are sharpening a constant edge on the blade. Be sure not to roll the blade because this will change the angle of the bevel. Also make sure you take the same number of strokes per side to ensure the bevels are the same. Do 5 to 6 strokes on a side and then alternate to the other side with the same number of strokes.

Overview

- ◆ Approximate 20-degree angle but keep it constant (two quarters or paper guide).
- ◆ Marker trick (can be used on all bevels, not just knives).
- ◆ Usually fine diamond is enough but start with coarse if dull.
- ◆ Heel to toe (don't roll knife).
- ◆ Same amount of strokes per side.

