

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.

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).

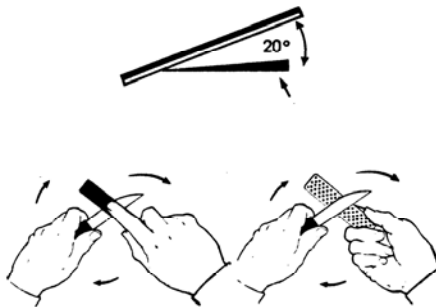
When using any of the DMT folding, portable diamond sharpeners or file, you are not able to employ the stacking quarter or paper guide techniques as you can with a bench stone to achieve an approximate 20 degree angle. However, you can use the matching the bevel reflection tip!

- Rest the tip of the back edge of the knife/blade on the edge of a table at a comfortable height.
- Working directly underneath a bright light, angle the handle of the knife until the bevel reflects the overhead light back to you brightly.
- Rotate back and forth slightly until you have the angle that results in the brightest reflection; at this point the bevel is level (parallel) to the tabletop.
- Hold the Diafold® Flat File in your right hand parallel to the tabletop and stroke into and across the bevel from the heel to the tip of the blade
- Generally, 5 to 6 strokes on a bevel side will be sufficient. Be sure to match the number of strokes for each side of the bevel.

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.

Overview

- ♦ Approximate 20-degree angle but keep it constant (match the bevel).
- ♦ 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.

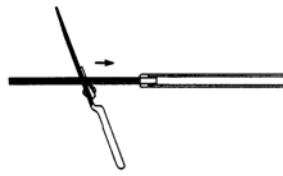


Scissor Sharpening

Sharpening scissors is easy. When sharpening a pair of scissors, it is helpful to understand that the bevel angle is much steeper than the average knife. The bevel angle is approximately 75° to 80°.

Level the Bevel

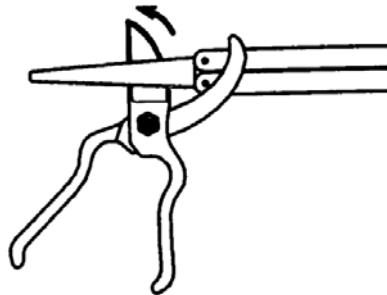
- Hold the handle of the scissor blade you are about to sharpen in order to maintain control of the blade.
- Hold the handle of the scissor in your left hand
- Rest the tip of the back edge of the scissors on the edge of a table at a comfortable height.
- Working directly underneath a bright light, angle the handle of the scissor clockwise (10° to 15°) until the bevel reflects the overhead light back to you brightly.
- Rotate back and forth slightly until you have the angle that results in the brightest reflection; at this point the bevel is level (parallel) to the tabletop.
- Hold the Diafold® Flat File in your right hand parallel to the tabletop and stroke into and across the scissor bevel from the hinge joint to the tip of the scissor blade (Using the magic marker trick will ensure you have sharpened the entire bevel surface).
- Usually 5 to 6 strokes will refresh a dulled edge and you may find it useful to progress from the coarse to fine grits especially for scissors intended for fine work.
- Rotate the scissors clockwise 180° and grasping the other handle, repeat the process for the other scissor blade.



Pruner Sharpening

There are two different pruner designs used for two different purposes. Bypass pruners are designed for pruning live plant growth and function very similarly to scissors in that one blade (the single bevel blade) bypasses another (the anvil blade). The other style of pruner is termed an anvil style which is intended for trimming dead wood. In the anvil style, a double bevel blade closes down on a flat anvil stop. The method of sharpening each style of pruner is slightly different.

In sharpening bypass pruners which only have a single bevel, the method is like scissors; rest the tip of the blade on a table top edge and “level the bevel”. Stroke into the cutting edge 6 -7 times from heel to toe as shown below.



Anvil Pruner

In sharpening the double bevel anvil pruners, start by stroking away from the cutting edge for 6 to 7 strokes. Then turn the pruners over (rotate 180°) and finish by stroking into the cutting edge. This removes the wire edge burr you may have produced by stroking away from the cutting edge in step one. Since the cutting edge of the anvil pruners closes down on a flat surface, it is important to remove an even amount of material from the entire length of the cutting edge. If more material is sharpened away from one area of the blade, it will not close down completely on the anvil and therefore will not cut cleanly.

Overview

- ◆ There are two different pruner designs; bypass and anvil.
- ◆ Bypass are single bevel, anvil are double bevel.
- ◆ Sharpen bypass style similarly to scissors, but only one cutting edge.
- ◆ Sharpen anvil style first away from edge, then into edge.