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I have a Spyderco Para 3 with S30V steel that I have maintained on my Spyderco Sharpmaker. It is still more than sharp enough but it looks like maybe the edge is starting to get very slight waves in it. Not sure if it really is or it's just an optical illusion. Anyhow, my question is this... Do I send it back to Spyderco to get a factory edge put back on it or
do I send it somewhere else? If somewhere else, where would you recommend? I don't want anything fancy, just a very sharp edge that I can continue to maintain on my Sharpening if you have your doubts. Sent my manix 2 back and was very
pleased...I had chipped just a tiny bit off the tip...came back good as new no extra charge. @Bullhed78 asking respectfully, why would you not just sharpen it yourself? I have been. Matter of fact anyone who has every used my knife has commented on how sharp it is. The problem is that it looks like it may be getting very slight waves in the blade. The
kind that tend to show up with pull through sharpeners. I am not confident about smoothing a blade. It may be nothing more than an optical illusion since I have only used a Sharpmaker but I don't have a magnifying glass to verify. It all boils down to confidence in your own abilities. I have confidence in sharpening but not reprofileing. Especially
when I can send it to Spyderco for $5. Just wondered if they were good or if there was someone better. Thank you for clarifying. I'd encourage you to pick up some 400 grit sand paper and something smooth and firm (even a paint stick) and work through sharpening practice on another less special tool. Or any type of stone that you might have. I'm
certain you have the skills necessary to straighten out that edge. I'd wager you'll be done in no time, and could regenerate the edge profile you prefer. With the Para 3, there really shouldn't be a need to re-profile the entire primary bevel, it seems that it would just be a touch up of the secondary bevel. Unless I've misunderstood the challenge. Cheers,
D Having used a sharpmaker for more than 15 years, I would say that what you are seeing is almost certainly an illusion. Having said that, I would send it to Spyderco for sure. I once purchased a used Paramilitary 2 in S110V at a gun show (for 75 bucks!) and it's edge had been mangled by the previous owner. I didn't want to go through the pain of
reprofiling S110V because at the time, I did not have a quality fixed angle sharpener, so I sent it to Spyderco to be sharpened and cleaned up. It came back to me looking like it was brand new with a razor sharp edge. Best, Jamie Having used a sharpmaker for more than 15 years, I would say that what you are seeing is almost certainly an illusion.
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sharpened and cleaned up. It came back to me looking like it was brand new with a razor sharp edge. Best, Jamie That's what every bonafide knife enthusiast dreams of: a perfect score. Reddit and its partners use cookies and similar technologies to
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others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation. No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights
such as publicity, privacy, or moral rights may limit how you use the material. i sharpen knives daily. Nothing fancy mostly just working edges and when I have extra time I'll put mirror edges on them to get them hair popping scary sharp. I mostly use wet stones, steel strops, belt grinders and leather strops. I saw great reviews on the spyderco
Sharpmaker so I dropped around $200 on it with all the extra rods and I can not get this thing out the window! I've watched all the tutorials, read all manuals and nothing works. I've tried to get it to work on a daily basis for the last month! Hours and hours of time wasted. I can take razor sharp
knife...and the Sharpmaker will make it dull! Doesn't matter how straight and locked my wrists are... Doesn't matter that all my edges are already 30 degrees to match the Sharpmaker. NOTHING works! I thought this thing was supposed to be easy to use and idiot proof. Well I guess I'm a big enough idiot that it doesn't work for me. Any advice? :/
Take a breath and relax. Don't sharpen razor sharp knives. And what steel are you trying to sharpen with which rods? Is it turned on? Have you tried the sharpie method to verify you are actually hitting the apex. My guess is you are not. I own a sharpmaker and I can verify it works great
when you contact the apex. If you are ok with freehand sharpening you can place the stones in the triangle slots side by side and use it like a bench stone. Bummer dude, I got one recently with extra diamonds and ultra fines and it works like a charm. Mar 29, 2019 at 11:12 AM > Something does not compute here. If you can sharpen freehand, you
(should) understand how sharpening works. But then again, you wouldn't be sharpening razor sharp knives either. Most Sharpmaker complaints involve the time required for reprofiling as it's not really well suited for that. And also, trying to sharpen high Vanadium steels...not a good choice without diamond rods. Maybe you're using too much
pressure. A light touch is best. I don't use a sharpie. I feel for a burr. I've tried it as a bench stone and I actually get better results that way. But I didn't buy it for that purpose. I bought it for on-the-go quick 30 degree touch ups when I don't have access to my large bench stones or grinder. Steels I tried on it are mostly S30V and 154cm. I didn't want
to try any ultra premium steels on it until I got the basics down first. I have ever had a problem, was because the edge angle was different and I'm changing it by using the rods at the set angle. I had a Hinderer come not very sharp at all, NIB and it did
exactly what you are describing. Made it worse, but I stuck with it a long while and now the edge is matching the angle on the rods. I can use the knife and let it get just a bit dull and it comes back sharp on the rods. I can use the knife and let it get just a bit dull and it comes back sharp on the rods. I can use the knife and let it get just a bit dull and it comes back sharp on the rods very quickly. Sounds like you're overthinking with locked wrists and elbows. Just make strokes that mimic a natural cutting motion and
let the edge of the blade and the stone find the angle. I have found that on mine if I sharpen on a table by a window and look straight down I can see the contact area. "Something does not compute here. If you can sharpen freehand, you (should) understand how sharpening works. But then again, you wouldn't be sharpening razor sharp knives" I hate
explaining myself in such great detail. Say my knife is already razor sharp but doesn't have a mirror polished ultra refined edge. The ultra fine rods are supposed to polish up that edge and refine it. Instead it dulls it to the point where it won't shave anymore. First try the sharpie trick so you can determine where the rounds are making contact
"Something does not compute here. If you can sharpen freehand, you (should) understand how sharpening works. But then again, you wouldn't be sharpening works are supposed to
polish up that edge and refine it. Instead it dulls it to the point where it won't shave anymore. That actually makes sense to me now. I used to do the same thing whenever I sharpened my knives freehand. After I was done on a 1k stone for instance, the edge was shaving sharp. Once I moved up the grit to refine the edge more, I somehow managed to
dull it instead of polish it. Eventually it kind of worked itself out, but I do know what you're talking about. I still don't know why it happened, maybe my angles weren't right, but it bugged the hell out of me. I'm still relatively new to the Sharpmaker so I can't help with that issue. I only have the basic set. So far I haven't really had any real problems
with it, but I haven't used it a ton, either. i sharpen knives daily. Nothing fancy mostly just working edges and when I have extra time I'll put mirror edges on them to get them hair popping scary sharp. I mostly use wet stones, steel strops, belt grinders and leather strops. I saw great reviews on the spyderco Sharpmaker so I dropped around $200 on
it with all the extra rods and I can not get this thing to work. I've tried to get it to work on a daily basis for the last month! Hours and hours of time wasted. I can take razor sharp knife...and the Sharpmaker will make it dull!
Doesn't matter how straight and locked my wrists are... Doesn't matter that all my edges are already 30 degrees to match the Sharpmaker.. NOTHING works! I thought this thing was supposed to be easy to use and idiot proof. Well I guess I'm a big enough idiot that it doesn't work for me. Any advice? :/ When you oversharpen an already razor-sharp
knife, it will dull. As in anything, there is always a point of diminishing returns. Jim Sounds like you're overthinking with locked wrists and elbows. Just make strokes that mimic a natural cutting motion and let the edge of the blade and the stone find the angle. I have found that on mine if I sharpen on a table by a window and look straight down I can
see the contact area. That's what I try and do. Same technique I use with my steel strops. I hold the knife very lightly in my hand...wrist locked...gently bring the edge of the blade against the sides of the rods so they "find" the angle and gently pull back and down. I can't get that technique to work with these rods. But it works fine with my steel strops.
which is basically the same thing.....a hardened steel rod. Last edited: Mar 29, 2019 That's what I try and do. Same technique I use with my steel strops. I hold the knife very lightly in my hand...wrist locked...gently bring the edge of the blade against the sides of the rods so they "find" the angle and gently pull back and down. I can't get that technique
to work with these rods. But it works fine with my steel strop which is basically the same thing. Try being a bit more relaxed and maybe try a pinch grip if you can. As a couple people have said, the Sharpie trick (or a strong loupe) will tell you what part of the edge that you're sharpening. If you're not raising a burr, you're grinding the edge shoulders.
It's that simple. You can try using the 40-degree setting to create a micro-bevel. That should be easy, and it is really the best use of the Sharpmaker. That actually makes sense to me now. I used to do the same thing whenever I sharpened my knives freehand. After I was done on a 1k stone for instance, the edge was shaving sharp. Once I moved up
the grit to refine the edge more, I somehow managed to dull it instead of polish it. Eventually it kind of worked itself out, but I do know what you're talking about. I still don't know why it happened, maybe my angles weren't right, but it bugged the hell out of me. I'm still relatively new to the Sharpmaker so I can't help with that issue. I only have the
basic set. So far I haven't really had any real problems with it, but I haven't used it a ton, either. I'm far from an expert, but I suspect you're getting good results at 1000 grit because the edge has enough toothiness to cut well. Maybe beyond that point, when you've polished out some or most of the micro-serrations on the edge, you're relying almost
entirely on edge geometry to get results, and if there's any sort of flaw, you end up with a duller knife. OrangeBlue or most of the micro-serrations
it and the next time I go to polish an edge it'll come back again, haha. I'm just one of those people that still screw up a freehand job every so often. Luckily that's what the Sharpmaker is for. FREE SHIPPING on orders over $99.97 | $8.99 for FedEx 2 Day Air Use the corners of the stones not the flats 50 swipes at 40 degrees on the brown stones 30
swipes at 30 degrees 30 swipes at 40 degrees on the white stones 15 swipes at 30 degrees This gets it factory sharp every time with a lasting edge. Give it a try if you have been struggling at all, it's more about matching the angles change
along the length of the blade on both sides, until it's reprofiled to match a consistent bevel. i'm gonna bet this will work on many spyderco or more automated factory? have you tired a really poorly done one yet with your system? thanks. you gotta make it
sharp on a 30 degree setting and then you can swipe on a 40 to touch it up. When you start seeing the secondary bevel clearly due to reflection you might wanna go reprofile it to 30 again. You gotta understand that your swipes are going to be increasing as you widen that secondary 40 degree bevel you are creating. Then you have different steels...
Last edited: Feb 7, 2017 I never ever use the corners anymore. They kinda d!ck up the edge. I recently figured it out too! I was never super effective with it and then, recently, figured it out too! I was never super effective with it and then, recently, BAM. Hair shaving edge every time. As mentioned before it's all about matching the angle which, for me, just means patience and practice. Sent from my iPhone using Tapatalk
I thought using the corners were for dull knives and setting the edge before going to the flats where most of the sharpening takes place? I quess I need to still learn more also. Good post. Hope more people do for a spyderco s30v type
blade (approximate number of swipes and time spent)??? I never use the corners, just the flats. I also touch up my knives every week, so they are always scary sharp, and usually just a few passes do the trick. I mostly use the flats, most of my knives have been re-profiled to less than 40 inclusive though, makes touch ups easier. Sharpmaker can still be
a mystery to me sometimes. Almost seems like the more time and effort I put in the more frustrating it can be. Other times a 2 min quick touch up gets sticky sharp edges. The hours I've banked on the SM... sigh... still don't feel like I have it perfected. Still love it though. Even after sharpening my knives on other systems I always finish with touch ups
on the SM and strop. When in doubt mark the edge of your knife with sharpie. It gives you a good idea of whether you are "relieving" the edge (back bevel) or actually working on the apex. [emoji106] When in doubt mark the edge of your knife with sharpie. It gives you a good idea of whether you are "relieving" the edge (back bevel) or actually
working on the apex. [emoji106] THIS is something for everyone to practice... it's more about matching the angles, which is very hard until one figures it out. most factory knives don't come with even bevels at all, so the angles change along the length of the blade on both sides, until it's reprofiled to match a consistent bevel. i'm gonna bet this will
work on many spyderco or more automated factory brand sharpened knives, but maybe not on any knife that has very poor angles from the factory? have you tired a really poorly done one yet with your system? thanks. This is because when using the flat it is easier to lay
the edge against the stone at the correct angle. I use my sharpmaker stones to freehand touch up my edges like a giant crock stick. The factory knife angles are never exactly 30 or 40 degrees amd so the jig never works. Also I found I can only make a knife that went abit dull razor sharp again. I have no luck grinding a very dull knife to sharp again.
This is true. I actually find it easier to use the flat of the stones even on recurves. This is because when using the flat it is easier to lay the edge against the stone at the correct angle. I use my sharpmaker stones to freehand touch up my edges like a giant crock stick. The factory knife angles are never exactly 30 or 40 degrees amd so the jig never
works. Also I found I can only make a knife that went abit dull razor sharp again. I have no luck grinding a very dull knife to sharp again. A very dull knife probably needs to be reprofiled, that is, to have the primary edge bevel ground back to the correct 15 DPS (YMMV) angle. To make a dull knife sharp, using the Sharpmaker, you need the diamond
or CBN rods. Even then, hard steels like 110V can take some time. Another thing to think about guys is when you take your Sharpmaker from your usual sharpening spot to a different angle. You want to be consistent at what you do. Use a level and check it out. The corners put more
pressure (pressure=force/area) on the steel than the flats for a given down force as less steel is touching at one time. So the edges will remove steel quicker than the flats when using the same amount of force while making a swipe on the rods. However, using the corners will result in dragging the tip over the corner if you sharpen the entire edge
to sharpening but I think it takes a while before it clicks for many people and they finally realize what is going on. If you are not making the knife any more sharp, you are not at the very edge yet. Using a sharpie to
mark the edge helps you see where you are hitting the edge at. If you aren't young or don't have good vision, get some sort of magnifying glass. Because it can look like you are removing sharpie at the edge but there is still a very small section of
ink and you aren't there yet. There are times when you need to sharpen a knife where you aren't hitting the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to sharpen a knife where you aren't hitting the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you need to remove metal so you can hit the very edge and you can hit the very 
edge, so I just use the Sharpmaker for touching up a knife. When a knife gets dull it goes from a * V * edge where both sides meet each other and make a sharp point, to a rounded over section gets and the more metal
you have to remove to get both edges to meet in a sharp point again. Above, sharpening on both the 30* and 40* isn't needed and just the 40* should be sharpening the knife. The 30* isn't going to be removing metal at the very edge and is going to hit further up the bevel or on the shoulder of the secondary grind. If the 30* was sharpening the knife
then you would want to keep sharpening there and not the 40* as the bigger angle would just be putting on a micro bevel that will get bigger the more you sharpen at that angle. But I don't think I've ever had a factory knife that will get bigger the more you sharpen at that angle. But I don't think I've ever had a factory knife that will get bigger the more you sharpen at that angle. But I don't think I've ever had a factory knife that will sharpen on the 30* setting. Keep working and try to understand what is happening at the very edge using a marker and
magnification and eventually it will make sense and you will be able to get any knife sharp given enough time. Give it a try if you have been struggling at all. F fanucman Thanks for sharing your method of using the Sharpmaker product! I posted my experience/method with the Sharpmaker and 204-seriez stones at the Maintenance forum subsection.
Instead of opening another thread in the Spyderco forum subsection, it's probably also okay to simply bump your topic and share my video here? As you can tell, i have given a name to my method, calling it 204-freehanding. What's the name of your method? Here is how you use a Sharpmaker from the guy who designed it, the first knife product he
sold. O Here is how you use a Sharpmaker from the guy who designed it, the first knife product he sold. Now that made things so much more clear in my mind. All the times I have read about bevels and degrees and all the rest this video was the best. Thanks very much for posting that. ,,,Mike in Canada Sir, you are welcome. Knife sharpening really
isn't rocket science in spite of what some knife sharpeners would like you to believe. It seems to me that some knife sharpeners try to turn their knives, made with a good working edge angle for most cutting tasks, into razors for which they are not intended. I don't really care how many scraps of paper I can cut, or how many times I can cut a piece of
rope. I'm more concerned with the use of the knife for daily chores around my shop and yard. This seems to be the use the Sharpmaker was intended for. Spyderco, Inc. is one of the world's leading manufacturers of high-performance folding knives, fixed blades, and sharpeners. Founded in 1976, we initially focused on innovative systems that
sharpened all cutting tools, including knives with serrated blades. In 1981, we expanded our scope and literally redefined the form of the modern folding knife by incorporating one-handed opening via our iconic Trademark Round Hole. As
Spyderco grew, so did our list of industry-changing accomplishments. In the late 1980s, our Endura® and Delica® helped pioneer lightweight injection-molded knife handles. We were also the first to partner with noted custom knifemakers in our
groundbreaking collaborative designs and established our U.S. factory in Golden, Colorado. Along the way, we earned scores of utility and design patents and many prestigious awards from the knife industry. Our product line now includes more than 200 folding, fixed-blade, and kitchen knives and a complete selection of sharpeners. Spyderco's
manufacturing network includes a factory at our U.S. headquarters in Golden, Colorado, as well as resources in Japan, Taiwan, Italy, and China, all of which maintain the same exacting attention to detail and commitment to excellence that made our first knives distinctively different. Our worldwide distribution includes dealers and distributors in
more than 60 countries. We serve the needs of the military, law enforcement, and first responders through our OpFocus® professional purchase program. Every Spyderco product is backed by a limited warranty and our
relentless commitment to providing reliable high performance in all our products. Two stones are attached with rubber bands. The back stone faces the gouge to the front to give the front stone stability. At the top you put something (like a coin here) in between the stone and measure the angle with an angle locator like this: Has anybody tried this?
Another method is to put the safety rod under the sharp maker and to tilt it in either direction, like in this picture: The Spyderco safety rod changes the angle by 2,5 degrees per side. On this page (in German, translate with Chrome) is also a calculator to calculate how thick the rod has to be for any given angle: The first method only works for small
angle changes because the second stone will otherwise skew. For bigger angles one could use a flat second stone like the Spyderco double stuff and face the back stone triangle with the flat side to the front, this would be much more stable. Instead of an angle locator one can also use an app like iLevels. Prob not going to find a lot of Sharpmaker love
here - this is a rock kind of crowd. But thanks for posting and welcome. Thank you for your kind answer. I have started trying to transition to free hand sharpening on stones, as I find it much more appealing. Although, at the moment I still do get better results on the sharpmaker (arm shaving but rarely hair splitting) but hope this will change over the
course of time, when I have more practise and experience. A simpler way: take the replacement (cylindrical) roads of a Lansky Master's Edge 5 Rod Sharpener; drill in a piece of wood the holes at the angles you want (10°/10° (never used yet), 12.5°/12.5°, 15°/12.5°, 17°/17°, 12°/15° (the most used as I am not able to freehand sharpen asymmetric
edge)); mark the angle you drilled on the piece of wood; put the rods in the desired angle I finish on Jnats. It works for me for first sharpening and for set a new different bevel. I have sharpmaker myself and it is a great little
gadget to touch up a cutting edge on a small knife, but I would not use it on kitchen knives. Try to go for a shallow angle and you will need VERY long time to get anything done. I once tried to put a 30deg. inclusive angle on Spyderco Caly 3.5 (it had about 40 deg and very noticeable edge bevel) and I would NOT try that again. I even have the CBN
rods. Sharpening stones are much faster - as one would expect - the contact area when using the sharpening with a sharpmaker by sekuring wet and dry peper (e.g. #320) to your rods. Are the solid CNB rods or are they steel CNB coated ? Matus you can
speed up the sharpening with a sharpening with a sharpening yet and dry peper (e.g. #320) to your rods. Are the solid CNB rods or are they steel CNB coated? Sa wet sanding paper is a good trick, but for 'proper' shaprening I just take out the sharpening system (which while not particularly great with narrow blades does
work pretty fast). The CNB rods are aluminum coatad with CNB. They do work, but I do not find them worth the money (I payed around 80€ and was one of the 'first adopters') Sa wet sanding paper is a good trick, but for 'proper' shaprening I just take out the sharpening system (which while not particuarly great with
narrow blades does work pretty fast). The CNB rods are aluminum coatad with CNB. They do work, but I do not find them worth the money (I payed around 80€ and was one of the 'first adopters') What KME sharpening system stand for ? I've got quite a few knifes, in a variety of steels. As many of you know, each steel has unique properties, as does
the heat treatment of that particular blade. I'm moderately skilled with sharpening stones, and can achieve a razor edge with most steels, but it takes me a long time to do so, thus its very frustrating with higher performance steels. It just doesn't seem 'click' for me. Instead of spending more time and money on stones I bought a sharpmaker. Now that
I've sharpened a few knifes from start to finish I thought I'd share a little review. This thing is pretty handy. I really like that you can select either a 30 or 40 degree edge angle. From unpacking it, it's slightly confusing to set up and use, but the included DVD and instructions are more then adequate. The system comes standard with fine and medium
grit stones which is perfect if your knifes are in good shape with the right edge angle. Its possible to re-profile an edge with the medium grit, but it will take a significant amount of time. A few of my knifes are far from 'decent' sharp, so a course grit or even a diamond stone would have been very nice, but useless if you didn't have major re-profiling to
do. The motion of sharpening is at first awkward and takes some getting used to, but is much, much easier then using a whetstone. Watching the video really helps. After taking a few knifes through spyderco's 1-4 step process (1 and 2 on medium grit 3 and 4 on fine) I feel confident that I could easily sharpen any of my blades to have a scary sharp
edge. Pros: - Short learning curve - Very easy once you master the motion - Simple and efficient design - Good storage system - Easy to transport Cons - No course/diamond stone included for major edge re-profiling - Can be a bit shaky, the stones do have slight give, about 1-2 degree from the set angles so you have to control how much pressure you
apply. - Stones can break (they're super hard but will shatter if dropped) It should be noted that this system is about 50 dollars. I feel it's well worth double that amount, especially if you can't or don't wish to learn to use stones. This is a great system for hard to sharpen steels such as S30V, VG-10, or M-2, because they take longer to sharpen, and its
much easier to hold a knife straight up and down then at a constant angle for a long time. I recommend this system for anyone that has a need to sharpen knife on a rare occasion this may not be the best investment for you, but if you're out using your blades this will save you a lot of time and money in the long run.
vg-10 is known to be an easier steel to sharpen. Spyderco does make daimond stones, but they are a little pricey. I have a belt sander so if i need to regrind something I do it with tha. Much faster. I have the older sharpmaker with only one angle and I like it. Its good for starters or experts. Though I am looking into a good set of ceramic or maybe even
whetstones. vg-10 is known to be an easier steel to sharpen. Maybe it depends on the heat treatment? I've only sharpened one VG-10 blade so I'm not very qualified, but I found it nearing as hard to sharpen as S30V. The knife in question is a spyderco Adventura. This was with a whetstone so maybe it's all my imagination: shrug: Once it was sharpened one VG-10 blade so I'm not very qualified, but I found it nearing as hard to sharpen as S30V.
however, it was scary sharp. Last edited: Jun 21, 2007 I've been using the same sharpmaker set for approx 15 years and it's second nature now for me to sharpen any edge - I love it!! The stones have held up well (the coarse ones are wearing a little, but the ceramic are come up as new with a wash). I've dropped them a couple of times with no
damage sustained. Once my knives are sharp, I generally don't need to use the coarse sticks. It's a great kit, but I would consider a pelican case or similar if I was to lug it around often. Dave. I have had one for years. Great tool, but I only use it on knives/tools that I have trouble sharpen most of my knives by hand. I started with the
sharpmaker but graduated to just using the stones to sharpen by hand. I have one, and I love it, I use way before they really need it, this also makes it really easy to resharpen, just a few strokes on the fine stones/rods and Im good to go! Thanks for the great review. I
bought a Sharpmaker with my last knife purchase after checking out various systems on the net. The only problem I'm having with it is that it's still unopened in the package. It seems with two kids now, many low priority chores never seem to get done. Your post has inspired me and I will see if I can set some time aside this weekend to watch the dvd
Thanks, Greg have mine now for about 6 months ,,, great product,, very easy too use,,, and great results,, thanks for the great review,, Yes, it's an excellent tool and every knife-owner should have one. For reprofiling, a coarse regular stone (or better yet, a diamond one) is better, but you don't really need to do that very often. For regular maintenance
sharpening and touch-ups the Sharpmaker is ideal. I've actually sharpened a full-size scythe with it once, but that was a bit of an ordeal. I have a minor quibble with 15 & 20 deg settings). So that makes 8 rods total, and every single one of them
has bumps or holes on a couple of surfaces/corners. But that still leaves plenty of good smooth surfaces to use, so no it's not a big deal. +1 On really dull knives I've been using a either a carbide or 400-800 grit wet/dry sandpaper to reprofile the edge and get it close to the factory edge, then use the SM to finish the job. I just noticed Spyderco makes
optional Diamond Rods but the price is steep. 1 of my fine Ceramic rods has bumps or cavities on the corners. :shakehead But I'm not sure if it's covered under warranty, anyone with experience? Yes, it's an excellent tool and every knife-owner should have one. For reprofiling, a coarse regular stone (or better yet, a diamond one) is better, but you
don't really need to do that very often. For regular maintenance sharpening and touch-ups the Sharpened a full-size scythe with it once, but that was a bit of an ordeal. I have a minor quibble with 15 & 20 deg
settings). So that makes 8 rods total, and every single one of them has bumps or holes on a couple of surfaces/corners. But that still leaves plenty of good smooth surfaces to use, so no it's not a big deal. Hmm, if its a factory messup I am sure they will send you a new one to replace it, but im sure they would want you to send in yours so they can see
its deformed from the factory, and not from use... I have a belt sander so if i need to regrind something I do it with tha. Much faster. It is for sure, It's also the fasterst and most reliable way of destroying the heat treatment of the blade, unless you know eactly what you're doing. Any temperatures over about 200 to 250C will result in a weakened edge,
and with a belt sander you'll get much, much higher tempratures at the edge. The safest solution for reprofiling is a coarse stone used with plenty of water. Hans The diamond and then sharpen it, much faster. I wasnt aware S30V was hard to sharpen ????
Ive always heard it was designed to be easier to sharpen. The only two we have left in S30V are the Spyderco Native and my 15 year olds Small Sebenza. Easy to tune up. BG 42 is a bit more work. (it only needs sharpening 3-4 times a year) All steels I've had experience with sharpen pretty quickly on diamond based abrasives, I was talking about it
taking a long time to re-profile s30v with the medium stone that comes with the sharpmaker. Ill probably cut up some wood into about a 35 degree angle and glue on some of the walmart diamond rods. The
Sharpmaker is a great tool. I especially like it because almost anyone can sharpen a knife with it. I recommend it to beginners with no doubt that it will work for them. I have one of the older ones, and it has held up great and has been in three different countries. It was also featured several years ago in a photo in an article I wrote for American
Survival Guide magazine. It was an article on stocking up on books and information as well as other stuff, and the photo was pic of necessary tools and implements, including books (and a prominently displayed Sharpmaker). Much to my surprise, I received a thank you letter from the company! Regards, Dirty Bob Here's a link to a combined
sharpening thread that includes my thread that I posted regarding whether I should get the SM 204 or the EdgePro. You'll need to go towards the end of this bad boy to find my posts and experiences. I bought the Spyderco, and boy do I regret it. Seriously regret spending that $50. I will eventually buy the EdgePro for sure, but for now, I can't due to
money issues. The 204 is great for touch-ups--maybe. If all the knives you are going to sharpen on it are at the angle of the SM, and you touch up OFTEN, then fine. But to re-profile or sharpened and sharpened and sharpened and sharpened and cleaned and cleaned and cleaned and cleaned and sharpened and sharpe
 . well, you get the point. The ceramic rods just don't remove much metal. Period. And if you add in the EdgePro Apex instead, There are definitely reasons why you might want the SM instead, or why you might want BOTH the EdgePro and SM,
but on the whole, having had plenty of painful experience with the SM (but none yet with the EdgePro), I am sorely wishing I hadn't purchased it. js: I'm sorry to hear that you're unhappy with the Sharpmaker. No tool is perfect, but a lot of us find it to be a useful sharpener. You did get both the fine (white) and the medium (gray) sticks with it, right?
I've found the mediums useful when a knife has gotten pretty darned dull. In the kitchen, I don't use the fine sticks anywhere near as much as the mediums. I've used my old Boy Scout carborundum stone on a few very, very dull knives before switching to the Sharpmaker. That said, you could probably sell the Sharpmaker here or on eBay and make
most of your money back, especially if it's barely been used. Some of the other members here (or in Bladeforums or the other knife discussion groups) may be able to offer some suggestions to help you re-profile knives, and they may even suggest tools that you hadn't considered. I don't know much about re-profiling. All my best, Dirty Bob Here's a
link to a combined sharpening thread that includes my thread that I posted regarding whether I should get the SM 204 or the EdgePro. You'll need to go towards the end of this bad boy to find my posts and experiences. I bought the Spyderco, and boy do I regret it. Seriously regret spending that $50. I will eventually buy the EdgePro for sure, but for
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and cleaned and . . . well, you get the point. The ceramic rods just don't remove much metal. Period. And if you add in the EdgePro Apex instead, or why you might want the SM instead, or why you might want BOTH the
EdgePro and SM, but on the whole, having had plenty of painful experience with the EdgePro), I am sorely wishing I hadn't purchased it. I use the Apex to sharpen(pain to set up) and the spyderco for touchup. They may not work great on all knives, but they sure do on the spyderco blades. After laboring awhile on a 8"
kitchen knife, I touched up my spyderco folder. I was surprised at how much easier the shorter blade was to sharpen. Just felt much better sliding down the stones. I didn't realize this until a few days ago after studying the edge of my Tasman Salt at 40X magnification but the sharpmaker reproduces the factory edge exactly. Using the medium and
then fine rods at 30 and then 40 degrees gives the exact same profile and visible characteristics as the finishing techniques used at the factory. It's quite neat. Page 2 I have a Sharpmaker, and it does work very well...but, sometimes used at the factory. It's quite neat. Page 2 I have a Sharpmaker, and it does work very well...but, sometimes requires a lot of patience, as the stones aren't agreessive. This will make the true knife-nuts cringe, but I sometimes used
 a different shapening system just to create a fast, serviceable edge. I use an Accusharp (got it for $10), and finish on the ceramic rods of a Smith's 2 in 1 or Rapala two stage filet knife sharpener ($2.50). Though not as razor-sharp as the Sharpmaker, the result is a toothy edge that is plenty sharp enough for about anything. I can take even a very dull
knife, and have it good in about 1 minute. I've had a Sharp Maker for about 5 years now. I find that I only use the medium brown rods. A slightly rougher finish on the VG10 and S30V blades seems to make for a better cutting edge that holds for a longer time. I recently got a sharpmaker and am a little confused at which angle I need to use. I've seen
recent posts by Sal Glesser that states he uses the 30 degree angle for Spyderco knives and not mentioning the 40 degrees. Has something changed since he made this DVD several years ago? I have both Spyderco and Kershaw knives and can never get a
sharp edge on a wetstone, so this is why I am trying the Sharpmaker. I read about the back bevel at 30 degrees as the final angle. The Kershaw knives I believe need to be sharpened at the 40 degree angle. Thanks
for any help. I read about the back bevel at 30 degrees as the instructions explain, but am still confused as to what angle I should be using, especially on my Spyderco knives. 40 or 30 degrees as the final angle. It's easy, it all depends on the type of steel and the blade geometry. Try everything as low degree as possible, if it rolls or chip easily with
mild normal use, work your way up and give it a little more degree. For your info, my Para uses 30 just fine, my mini grip 154 needs 40 to stop chipping, my Caly Jr, uses 20 and actually has the longest lasting edge out of all my knives and would easily cut your eye balls if you stare at the edge straight on :devil: Looked, but didn't see it. One trick to
use for a more coarse stone is to simply lay a rough stone along the angle of an inserted ceramic stick. You can match the safety features since you need to hold the stone. Might be worth devising a holder for the stone that can actually
fit the Sharpmaker holes. I use the Apex to sharpmaker and am a little confused at which angle I need to use. I've seen recent posts by Sal
Glesser that states he uses the 30 degree angle for Spyderco knives and not mentioning the 40 degrees. Has something changed since he made this DVD several years ago? I have both Spyderco and Kershaw knives and can never get a sharp edge on a
wetstone, so this is why I am trying the Sharpmaker. I read about the back bevel at 30 degrees as the instructions explain, but am still confused as to what angle I should be using, especially on my Spyderco knives. 40 or 30 degrees as the final angle. Thanks for any help. Each
knife has a different blade angle. Get a black magic marker and draw it along the cutting edge on both sides. As you sharpen the knife on the stone you will see where the steel is coming off and you can adjust the tilt of the blade accordingly to get the proper angle. Thanks for all the replies. I guess what has me confused in the video and instructions
is the 30 degree back bevel, and then using the 40 degree angle afterwards. I had read several posts that only refer to sharpening only my Spyderco knives. I see now that Sal is talking about setting the back bevel first at 30 degrees and then putting a
40 degree micro bevel on the blade. If I understand correctly he is talking about all knives in general. From reading some more, I now see that my Spyderco Natives and Delica 4's, with the premium steels, can easily handle just the 30 degree angle, skipping the 40 degree setting, without chipping issues as long as I'm just using them for light
duties.......Do I understand this correctly? I have had a Sharpmaker for a few years now, and absolutely love it. I have a Lanskey, and a couple others, but I can get my knives the sharpmaker for a few years now, and absolutely love it. I have a Lanskey, and a couple others, but I can get my knives the sharpmaker. I do agree though, that it is hell to reprofile a blade on it, I need to get a new one anyway, and want to get the new diamond stone one. That
should help out alot I think for reprofiling. ~John From reading some more, I now see that my Spyderco Natives and Delica 4's, with the premium steels, can easily handle just the 30 degree setting, without chipping issues as long as I'm just using them for light duties.......Do I understand this correctly? It's been quite a
while since I watched the Sharpmaker's instruction video, but I think Sal mentions at some point, that you can use the 30 degree setting for everything if you want to, but some steels won't hold it. But since Spyderco blades are made of good steels, they can handle it just fine. I think the point about doing the so called microbevel is to remove the burr
caused by sharpening. All it takes is a couple of light passes. But yes, I think you can generally skip that and just use the 30 degree setting if all you are doing is a touch up or minor sharpening thread... one of my favourite subjects: wave: It's pretty clear
from reading some of these messages that sharpening is very much a matter of personally, I hate it. Too fine, too slow, not flexible enough. It IS good for sharpening serations, but so is a small round diamond file. I personally use a belt grinder (which I realise is a big outlay just for sharpening - I've sharpened
knives semi-professionally) and I think you have to get pretty careless to damage a blade - letting fine belt to remove large amounts of steel without a rest. I then buff them to final sharpness and get them "scary" sharp (be careful with a buff - they can rip a knife out
of your hands). On a more practical note... One of the things I dislike about ceramics in general is that they tend to be too fine/slow. This is the beauty of Diamond stones - because of their crystalline structure, even fine diamond stones cut quite quickly and don't clog up with steel. This means your muscles don't get so tired and you are able to hold
the correct angle. It also means you're likely to actually sharpen your knives because it's quick and you're not dreading the job. And they give a fine enough edge that you probably won't need another ceramic! By all means, finish with a
ceramic if that's your preference, but I can just shave hair off my arms straight from a P600 diamond stone - then I use a steel and it's purchased a sharpmaker and i cannot get my knife push cutting sharp for the life of me! I
have watched the video and have sharpened four times and still not a decent edge. Spyderco claims you can get a push cutting hair shaving edge after doing twenty strokes of all the angles. What am i doing wrong i'm following the DVD exactly? I am using (sadly) 440A steel. I have had difficulty with lower end steels as well, perhaps
you are using too much pressure. With a steel like that you need to be very gentle or you will get no where. Try coating the edge with sharpie to see where the rods are contacting the edge your angle may be too obtuse for the pre set angles. Also, the 20 per side is just a suggestion, you may have to do more or less depending on the knife. good luck -
Stanley I found the same thing. try a worksharp .it works fast I found the same thing. try a worksharp .it works fast I found the guy's lovely results in the other thread, in regards to his worksharp .it works fast I found the same thing. try a worksharp .it works fast I found the same thing. try a worksharp .it works fast I found the same thing. try a worksharp .it works fast I found the same thing. try a worksharp .it works fast I found the same thing. It works fast I found the same thing .it works fast I found the sam
you need to do, is sharpie the edge. This will tell you after about 6 or 8 strokes, where you are hitting on the edge. Or in other words thin it down some, to where the SM stones will reach it. This has to be done on a flat stone
of some sort. Something like a cheap $5 Norton from Home Depot will work fine. But then you are into freehand sharpening. The other common mistake, is that people do not hold their knives completely vertical, throughout the stroke, which leads to exactly nothing. No sharpening action going on there. I will promise, that if you do it right, you will
get the edge you are after. Good luck sir. Did you break in the rods by rubbing them with a kitchen scrubby and some cleanser? I like Bartenders Friend kitchen deanser for the tough jobs. The rods are sometimes a little slick when first manufactured and you need to remove that slickness which is almost like a coating on them. Once removed they
give a much better bite to the steel. You can hear and feel the difference. Then I would work on kitchen knives and sharpen until you get them sharp. Then go to your really good knives. Tape the blade with blue painters tape so you don't scratch them accidentally. Then put black ink on the edge with a Sharpie as mentioned previously. If you are
following the Sharpmaker instructions you will have a 30 degree back bevel and a 40 degree primary edge bevel. I have sharp knives and I never obsess about push cutting as I'm using my knives for cutting things other than hair. For that I have a razor with a very very fine thin edge. But a razor is not a knife and sometimes folks tend to confuse the
two. They get their knife razor sharp but are then disappointed when it dulls quickly after just a few cuts. Last edited: Aug 29, 2013 Watch the video where Sal "breaks in" the new stones, this helped me a lot when my SM was brand new. Sharpmaker stones are set at specific angles. It's quite possible that your knife doesn't yet have those same
angles. If so, 20-60 strokes on the medium stones might not remove enough metal to match those angles yet. Until the angles DO match, there is no sharpening happening to the edge, only rubbing above it. Once the angles do match, there is no sharpening happening to the edge, only rubbing above it.
maintaining your knife. But first you gotta do the grunt work... Sit down with the medium stones for this as it turns it into a 5-10 minute job instead of 30 minutes.) Coat the bevel (only) with a black marker. Keep the blade vertical, and
don't use much pressure at all. Once the angles match, the stone will remove that marker letting you know that it's time to switching strokes, then move to the fine stone for another set of 20-30. You should wind up with the edge you wanted. Stitchawl I can almost guarantee
that you're hitting the shoulder and not the edge. The sharpmaker is a fantastic tool for keeping your knives sharp, but it's really not very good for restoring a super dull blade. You might try the diamond stones for that. I haven't used them. I can almost guarantee that you're hitting the shoulder and not the edge. The sharpmaker is a fantastic tool for
keeping your knives sharp, but it's really not very good for restoring a super dull blade. You might try the diamond sharpmaker stones to reprofile a FHM Balisong that had a >40 degree edge as received so the regular stones never touched the edge.. I was having a hard time
getting a sharp edge with the sharpmaker also. I returned it and got a wicked edge. That solved the problem!
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