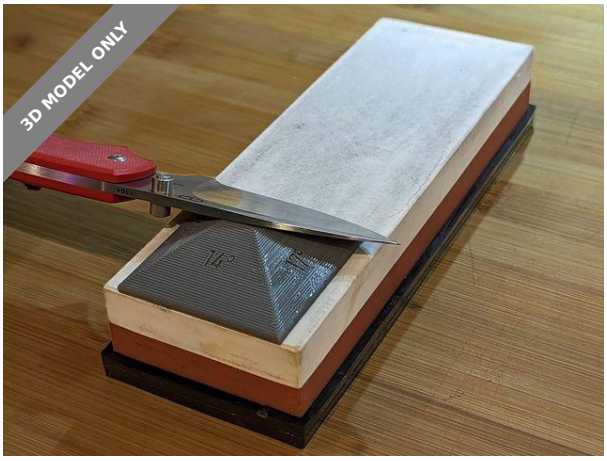

Whetstone Knife Sharpening Aid

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VIEW IN BROWSER

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Summary

A simple whetstone knife sharpening aid. Helps when getting started sharpening blades using a whetstone.

Hobby & Makers > Tools

Tags: kitchen knifesharpener knife assistivetechnology sharpener whetstone

About the tool

A simple whetstone knife sharpening aid. Helps when getting started sharpening blades using a whetstone.

4 Different angles for different types of blades. 14°, 17°, 20°, 25°.

Common Sharpening Angles:

Pocket Knives- 20°
Hunting Knives- 25°
Fillet Knives- 17°
Tactical Knives- 25°
Euro/American Kitchen Knives- 20°
Asian Kitchen Knives- 14° or 17°

How To Use:

The sharpening aid does NOT move with the blade. Place the wedge on one end of your stone and choose the correct angle according to your knife or tools. Lay your knife or tool on it. Then move your knife across the stone maintaining the angle.

My print settings:

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Model files

whetstone-knife-sharpening-aid.stl

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