



SHARP SHARP

ARE YOU?
LET'S TALK.

If your goal is not simply to use a knife but to master your tool with technical precision — this book is written for you.



INTRODUCTION

Every cutting tool is an extension of the operator's hand. It is an instrument where precision, force, and reliability converge. A blade can be crafted from premium tool steel, possess optimal bevel geometry, and exhibit perfect balance — yet all of that is rendered ineffective if the cutting edge is dull.

Sharpness is not a luxury; it is a fundamental parameter that defines safety, operational efficiency, and control. Anyone who has handled a truly sharp blade knows the difference — it doesn't just cut; it glides through material with minimal resistance. It requires less applied force, follows the movement naturally, and transforms the task into a satisfying, precise operation.

Achieving such sharpness is only possible through proper sharpening — not casual, superficial contact with a grinder, but a controlled, informed, and methodical process. Sharpening is not an esoteric art for the chosen few — it is a skill that can be systematized and mastered, provided the correct tools are used and the process is understood at a technical level.

This book is not just about sharpening knives. It's about doing it correctly. It explains why manual sharpening with guided systems can produce results equivalent to factory-level standards. It underscores the critical role of abrasive selection — not as a minor detail, but as the foundation of the entire process. And it introduces PDTools not merely as a set of stones, but as professional-grade equipment engineered for precision — eliminating guesswork, correction, and compromise.

Here, you'll find a clearly defined technological path: from basic blade geometry to a mirror-polished final finish. From understanding the metallurgical properties of steels to selecting the optimal abrasive grit. From the first contact with the stone to full confidence in the result.



IF YOUR GOAL IS NOT SIMPLY TO USE A KNIFE BUT TO MASTER YOUR TOOL WITH TECHNICAL PRECISION — THIS BOOK IS WRITTEN FOR YOU.

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CHAPTER 1

WHY PROPER SHARPENING MATTERS

1.1. A Dull Blade Is a Dangerous Blade

It may seem counterintuitive, but a dull edge is statistically more likely to cause injury. Increased force is required to initiate cutting, which reduces control, increases hand fatigue, and raises the risk of slippage. In contrast, a properly sharpened edge responds predictably — it penetrates the material with minimal effort, following the movement rather than resisting it. Control comes from precision, not brute force.

1.2. Sharpness Equals Productivity

A dull tool slows down operations. In a kitchen environment, that means lost time and frustration. In a workshop or manufacturing setting, it results in edge deformation, dimensional inaccuracies, and compromised surface quality. A sharp, well-maintained blade is an investment in process efficiency — it conserves time, effort, and material integrity.

1.3. Proper Sharpening Extends Tool Life

Improper sharpening accelerates tool degradation. Overheating the edge, inconsistent bevel angles, and the use of substandard abrasives lead to premature wear. Chipping, microfractures, and structural weakening of the edge occur more rapidly, requiring more frequent regrinding and resulting in excessive material loss. This reduces the total service life of the tool.

Sharpening should not only be timely — it must be technically correct.

1.4. Sharpening Is Not a Mystery — It's a Skill

Sharpening does not demand a decade of study in a Japanese monastery. It requires a foundational understanding of cutting geometry, proper angle selection, and the use of precise, consistent abrasives. Modern guided sharpening systems, such as those offered by PDTools, enable even a novice to achieve professional results. These systems provide control, repeatability, and quality assurance.

If you can handle a knife, you can learn to sharpen it — provided you use the right tools and approach the process with intent and understanding.

CHAPTER 2

KNIFE ANATOMY: WHAT WE SHARPEN AND WHY

To perform sharpening correctly, one must first understand what exactly is being sharpened. A knife is not merely a blade — it is a complex geometric system. Any deviation in this geometry negatively affects cutting performance, operational comfort, and the overall service life of the tool.

2.1. Primary Structural Elements of a Knife

► **BLADE (KLINOK):**

- The metallic component responsible for cutting.

► **BEVELS (PODVODY):**

- The tapered section leading to the edge, which defines the sharpening angle.

► **PRIMARY GRIND (SPUSKI):**

- The transition from the blade's spine thickness to the bevels.

► **HANDLE (RUKOYAT'):**

- Though not involved in sharpening, it affects precision and control during operation.

► **EDGE ZONE (LEZVIE):**

- The entire active cutting area — from heel to tip.

► **CUTTING EDGE (REZHUSHCHAYA KROMKA):**

- The ultra-fine line of contact with the work material — the actual cutting interface.

► **SPINE (OBUKH):**

- The thickest, non-cutting top part of the blade, contributing to rigidity.

Every element serves a purpose. However, from a sharpening perspective, our primary focus lies on the BEVELS and the CUTTING EDGE.

2.2. What Are We Actually Restoring?

Sharpening targets the **CUTTING EDGE**, which is the working extremity that interacts with the material. Over time, it dulls due to mechanical wear. Sharpening is the process of re-establishing a clean, precise, and symmetrical bevel angle — restoring the blade's cutting capacity.

Although sharpening inherently involves material removal, it must be executed with extreme precision — limited strictly to the bevel area, at the correct angle, and with full control over thermal input to avoid overheating.

2.3. Geometry Determines Performance

Incorrect angles — especially rolled or inconsistent bevels — degrade cutting performance. Even a blade that appears polished can underperform if its edge geometry is flawed. Such a blade lacks bite, dulls faster, and requires more applied force. It transitions from "less sharp" to functionally compromised.

Manual sharpening with a guided system — especially using PDTools abrasives that maintain flatness and resist clogging — ensures geometric consistency. It enables the production of edges that rival or exceed factory specifications.

Sharpening isn't just about achieving a keener edge — it's about **RESTORING STRUCTURAL CORRECTNESS**. That's what elevates the process from random abrasion to professional-grade craftsmanship.

CHAPTER 3

STEEL TYPES AND ABRASIVE SELECTION: HOW TO SHARPEN DIFFERENT BLADES

You cannot sharpen a stainless kitchen knife the same way you would a folding knife made of powder metallurgy steel. Each steel type exhibits distinct physical and metallurgical behavior. Some are soft and grind easily, others are extremely hard but brittle. If you fail to account for these properties, you'll either fail to achieve proper sharpness — or worse, damage the cutting edge.

3.1. Primary Steel Types and Their Sharpening Requirements

CARBON STEEL (E.G., SHIROGAMI, SK-5)

Sharpens easily and takes a fine edge, but it corrodes quickly and loses sharpness fast. Requires frequent maintenance.

Best paired with PDTools EXPERT PRO stones in the 5000–15000 grit range for fine finishing and edge refinement.

STAINLESS STEEL (e.g., AUS-8, M390, 440C)

More corrosion-resistant and wear-tolerant but significantly harder to abrade.

Recommended progression: PDTools PREMIUM SILVER for material removal, followed by EXPERT PRO for finishing.

POWDER METALLURGY STEELS (E.G., M390, CPM S110V, CPM S90V)

Extremely hard, maintains edge retention under prolonged use, but demands aggressive, structurally stable abrasives.

Suggested workflow:

Start: PREMIUM SILVER (coarse)

Medium: PREMIUM VITRIFIED

Finish: EXPERT PRO

TOOL STEELS (E.G., D2, O1)

Tough and wear-resistant, but prone to micro-chipping when overheated. Requires precise angle control and low thermal input.

Optimal sequence: PREMIUM SILVER / VITRIFIED for shaping, EXPERT PRO for polishing.

LOW-END STAINLESS STEELS (E.G., 420J, 440A)

Tend to dull rapidly but are easy to sharpen; edge retention is minimal.

Suitable for PDTools PREMIUM BRONZE stones across all stages.

3.2. Abrasive Selection Table by Steel Type

Steel Type	Start (Grit)	Medium (Grit)	Finish (Grit)
CARBON STEEL	PREMIUM SILVER 160–240	PREMIUM SILVER 550–1500	EXPERT PRO 5000–15000
STAINLESS STEEL	PREMIUM SILVER 160–240	PREMIUM SILVER 550–1500	EXPERT PRO 5000–15000
POWDER STEEL	PREMIUM SILVER 160–240	PREMIUM SILVER 550–1500	EXPERT PRO 5000–15000
TOOL STEEL	PREMIUM SILVER / VITRIFIED	PREMIUM SILVER / VITRIFIED	EXPERT PRO 5000–15000
LOW-END STAINLESS	PREMIUM BRONZE (NICKEL) 160–240	PREMIUM BRONZE 325–1500	PREMIUM BRONZE 1500–3000

3.3. Tips for Working with Complex Steels

1

TAKE YOUR TIME

- Powder steels are abrasive-resistant and require patient grinding.

3

PREVENT OVERHEATING

- Apply minimal pressure, especially in early stages of grinding.

2

MAINTAIN BEVEL INTEGRITY

- Even a slight deviation in angle will compromise the edge.

4

USE PDTOOLS STONES EXCLUSIVELY

- Their bonded structure resists glazing, grain loss, and deformation under load.

CHAPTER 4

SHARPENING METHODS: MECHANIZATION VS. CRAFTSMANSHIP

At first glance, sharpening a blade might seem simple: power on a motorized sharpener, insert the knife, and you're done. However, once you understand the mechanics of a cutting edge, it becomes clear — sharpening isn't about speed, it's about control. The quality of the edge is directly proportional to how precisely you manage geometry, pressure, and abrasion.

4.1. Mechanical Sharpening Systems

Consumer-grade electric sharpeners offer a fast, automated solution — but at a cost.

ADVANTAGES:

- High processing speed;
- No special skills required

DISADVANTAGES:

- Risk of overheating the edge — can lead to temper loss and microstructural degradation;
- Fixed, universal edge angles often unsuitable for high-performance knives;
- Uneven material removal, especially near the tip or heel;
- Rapid wear of the cutting edge, shortening tool life.

CONCLUSION:

Acceptable for budget utility knives, but entirely unsuitable for premium or hardened steels. Often **DAMAGES** more than it improves.

4.1. Freehand Manual Sharpening

The traditional artisan approach — sharpening with bench stones without mechanical guides.

ADVANTAGES:

- Full control over bevel angle and pressure;
- Potential for superior edge finish and precision.

DISADVANTAGES:

- Requires refined motor skills and significant experience;
- Maintaining a consistent angle is difficult, especially for beginners;
- Risk of edge deformation or rounding during finishing stages.

CONCLUSION:

This is a **HIGH-SKILL CRAFT**, ideal for seasoned professionals. Demands muscle memory and geometric intuition. Not forgiving to mistakes.

4.3. Guided Sharpening Systems

A modern hybrid: the knife is fixed in a clamp, and the sharpening angle is set mechanically. The operator holds and moves the abrasive stone, not the blade.

ADVANTAGES:

- Consistent bevel angle along the entire cutting edge;
- Predictable and uniform metal removal;
- Suitable for both novices and experienced users;
- Ideal for high-value knives and exotic steels;
- Compatible with multi-grit workflows and controlled progression.

DISADVANTAGES:

- Sharpening process may take longer;
- Requires precision-grade abrasives for optimal results.

CONCLUSION:

This is the **INDUSTRIAL GOLD STANDARD** for small-batch or precision sharpening — especially when paired with **PDTOOLS ABRASIVE STONES**, which maintain flatness, do not glaze, and provide consistent grain exposure throughout the session.

CHAPTER 5

WHY PDTOOLS: THE PHILOSOPHY OF PRECISION WITHOUT COMPROMISE

In any sharpening system, the abrasive is the **CORE OF PERFORMANCE**. You may set a perfect angle, apply ideal pressure, and follow every instruction — but if your stone loads up with swarf, loses flatness, or breaks down under stress, your edge will suffer. This is where **PDTools** comes in — not just as a component, but as the **FOUNDATION** of repeatable, high-quality results.

5.1. What Makes a Sharpening Stone "Good"?

A professional-grade abrasive must meet five critical criteria:

► DIMENSIONAL STABILITY:

- maintains a perfectly flat surface under load.

► ANTI-LOADING:

- resists clogging with metal particles.

► GRAIN UNIFORMITY:

- consistent grit distribution across the entire working area.

► STEEL COMPATIBILITY

- effective across a wide range of metallurgies (from soft 420J to CPM-S110V).

► **REPEATABILITY**

- produces predictable results regardless of operator experience

PDTtools abrasives
are engineered to exceed all of the above.

5.2. PDTtools Product Lines

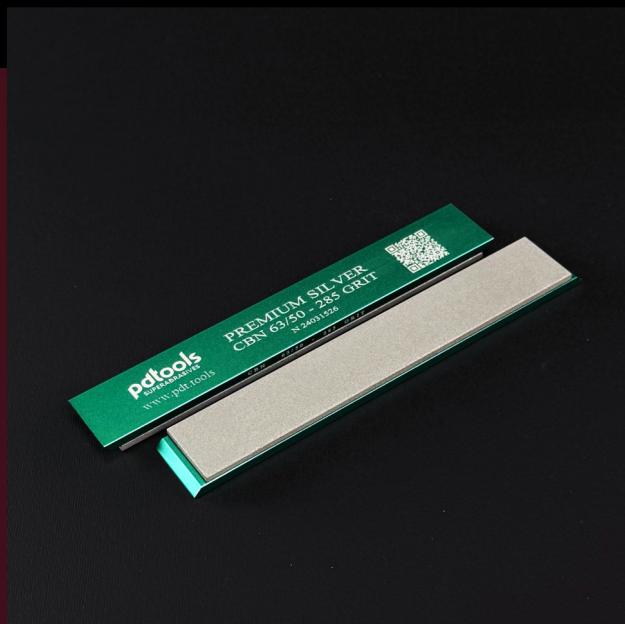
PREMIUM BRONZE

- *Metal bond with diamond or CBN*
- Durable and versatile for general-purpose sharpening
- Effective on any steel type
- Available from **60 to 15,000 GRIT**



PREMIUM SILVER

- *Metal-ceramic hybrid with CBN abrasive*
- High stock removal rate, optimized for hard steels and bevel reformation
- Ideal for primary bevel setting or angle correction
- Grits: **160 to 3000**



PREMIUM VITRIFIED

- ▶ *Engineered ceramic matrix*
- ▶ Excellent grit homogeneity, minimal wear, extremely flat over time
- ▶ Designed for medium-stage refinement
- ▶ Grits: **225, 285, 550, 1100**



PREMIUM NICKEL

- ▶ *Galvanic CBN plating*
- ▶ Extremely aggressive, ideal for initial shaping or edge reset
- ▶ No maintenance required
- ▶ Grits: **160, 240, 325**



EXPERT PRO

- ▶ Metal-organic matrix, fine-tuned for finish sharpening and mirror polishing
- ▶ Soft, controlled feedback
- ▶ Ideal for ultra-high-end finishing and edge refinement
- ▶ Grits: **60 to 15,000**



5.3. PDTools = Process Control

PDTOOLS IS NOT JUST A SHARPENING BRAND

— it's a **SYSTEM OF PROCESS CONTROL** for cutting edge formation. It's designed for professionals who understand that the **ABRASIVE IS NOT A CONSUMABLE**, but a critical interface between tool and material.

WITH PDTOOLS, YOU GET:

1 Stones that **NEVER REQUIRE FLATTENING**, even after extensive use;

3 Compatibility with any steel hardness or carbide volume;

2 Stable geometry across **HUNDREDS OF BLADES**;

4 Confidence in the result — **ZERO GUESSWORK, ZERO COMPROMISE.**

CHAPTER 6

SHARPENING INSTRUCTIONS: FROM DULL TO PERFECT

If you have a good guided sharpening system and a set of PDTools stones, you can sharpen like a pro—even if it's your first time. The main thing is to follow the correct order and be patient.

6.1. What You'll Need

- ▶ Guided sharpening system with a reliable clamp and rod
- ▶ PDTools stone set, from coarse to finishing grits
- ▶ Marker for checking the bevel
- ▶ Clean cloth
- ▶ Magnifying glass (optional)
- ▶ Hands and patience

6.2. Preparation

1 CLEAN THE BLADE:
degrease it with alcohol or a
cleaning solution.

**2 MARK THE BEVEL WITH
THE MARKER**
— this helps monitor angle
and even metal removal.

**3 SECURE THE KNIFE
IN THE CLAMP**
tightly with no play.

**4 SET THE STARTING
SHARPENING ANGLE**
— usually 15–20° per side
(30–40° total).

6.3. Sharpening Steps

STEP1 ROUGH SHARPENING

STONE: PDTools 60–285 grit
GOAL: restore the edge, form a burr
METHOD: 10–20 even strokes per side
CHECK: a burr should appear when gently running your finger across the edge

STEP2 WORKING SHARPENING

STONE: 325–1100 grit
GOAL: even out bevels, form main edge angle
METHOD: same motions, lighter pressure
CHECK: burr becomes thinner, edge evens out

STEP3 FINISHING

STONE: 1500–3000 grit
GOAL: remove burr, smooth the edge
METHOD: gentle, smooth strokes with minimal pressure

STEP4 POLISHING (OPTIONAL)

STONE: 5000–15000 grit
GOAL: mirror finish and extreme sharpness
METHOD: 5–10 light strokes on one or both sides

6.4. Checking the Result

- ✓ Cuts paper cleanly without snagging
- ✓ Edge does not reflect light
- ✓ A very fine micro-serration can be felt with your finger
- ✓ Can shave hair with a slight pull — master level!

7 CHAPTER 7

CARING FOR STONES, SHARPENING SYSTEM, AND KNIVES

Sharpening is not just about technique; it's also about maintaining your tools. Proper care extends their life, preserves quality, and saves money.

7.1. Caring for PDTools Stones

- ▶ After sharpening, wipe the stone with a dry or slightly damp cloth.
- ▶ If water was used, allow it to dry naturally.
- ▶ Do not dry stones on radiators or in direct sunlight.
- ▶ Store them in a closed box or case.
- ▶ Every 10–15 sharpening sessions, rinse stones with warm water and a soft brush to remove metal particles.

7.2. Caring for the Guided Sharpening System

- ▶ Wipe guide rods and clamps from metal dust after every session.
- ▶ Check fasteners and tighten screws as needed.
- ▶ Disassemble and inspect moving parts every 2–3 months.
- ▶ If bearings are present, apply a drop of oil for smooth operation.

7.3. Storing Knives After Sharpening

A sharp knife is like a surgical instrument. Handle with care:

- ▶ Use wooden or magnetic knife racks for storage.
- ▶ Soft cloth sheaths or individual knife sleeves are also good.
- ▶ Do not wash knives in the dishwasher! Wash by hand, use a soft sponge, and dry thoroughly.

7.4. When to Sharpen Again?

WATCH HOW YOUR KNIFE PERFORMS:

- Does it slide over tomatoes without cutting?
- Does it require extra force to slice bread?
- Does it fail to cut paper on the first try?

If yes — it's time to sharpen again. It's better not to wait until the blade is completely dull; then a quick touch-up on finishing stones (3000–15000 grit) is enough.

CHAPTER 8

THE LIVING EXPERIENCE AND PHILOSOPHY OF SHARPENING

Sharpening is not just about metal. It's about the person. About attention to detail, respect for the tool, and a feeling of control in a chaotic world. For many craftsmen, sharpening becomes not just a skill but a **TRUE RITUAL**.

8.1. Sharpening as a Ritual

Sharpening

You are alone with the knife, the stone, and the movement. Everything around stills. You hear only the whisper of the abrasive. In this moment, you do not rush — you tune the tool like a musician tuning a violin before a performance. Some call it “*meditation in steel*.” And there is truth in that...

And there is truth in that...

8.2. Sharpening Culture in Japan

In Japan, knife sharpening is part of the culture, profession, and respect for the tool. Professional chefs sharpen their knives every day. Not because they dull quickly — but because it is their way to honor the blade, maintain its shape, and keep themselves sharp.

A good knife in Japan is not just a tool. It is an extension of the body. And sharpening it properly is an honor.

8.3. Real Stories from Masters

EUROPEAN CHEFS

Many switch to PDTools after years of trial and error. Because these stones provide a stable finish and allow sharpening quickly, cleanly, and predictably right in the kitchen.

AMERICAN KNIFE MAKERS

Forums like BladeForums and Reddit are full of reports: “I replaced my Japanese stone with PDTools — and I will never go back.” Especially when working with S110V, M390, and other tough steels.

EUROPEAN CRAFTSMEN

Woodworkers, blacksmiths, and sharpeners use PDTools not only for knives but also for chisels, gouges, and carpentry tools — because one set works on steel and tool-grade bronze alike.

HOBBY ENTHUSIASTS

Thousands worldwide have discovered the world of sharpening with PDTools. Some started with kitchen knives. Some came from knife sports. Some were tired of constantly changing abrasives. But all stay because of the quality.

**A TOOL IS NOT JUST SOMETHING YOU USE.
IT IS SOMETHING YOU TRUST.
AND TRUST DOES NOT TOLERATE CHANCE.**

CHAPTER 9

FAQ — ANSWERS TO THE MOST COMMON QUESTIONS

Sharpening knives is surrounded by myths, fears, and doubts. Here we gathered the most common questions beginners (and not only) ask — with honest, simple, and practical answers.

1. How often should I sharpen my knife?

IT DEPENDS ON:

- ▶ STEEL
- ▶ TASKS
- ▶ USAGE INTENSITY

If you cut every day — once every 2–4 weeks.

If you regularly hone — a light finishing touch once a month is enough.

TIP: Sharpen not when the blade is completely dull, but when it just starts to “slide” over the food.

2. Should I use oil or water with PDTools?

PDTools stones work perfectly dry or with water or special PDT oil.

You can also use a water-soap solution.

NO MOTOR OILS! Especially with organic bond stones (EXPERT PRO).

3. What angle should I choose for a general-purpose knife?

For Japanese kitchen knives: 12–15° per side

For European knives: 15–20°

For camping/tactical knives: 20–25°

GENERAL RULE: thinner steel and delicate tasks need a smaller angle.

The more aggressive the use, the bigger the angle.

4. Do PDTools stones need to be flattened?

PDTools sharpening stones are made using modern bonds and high-quality abrasives, which provide high geometric stability even with long and intensive use.

Because of this:

- ▶ Surface flattening is required much less often than with traditional water or ceramic stones.
- ▶ Resurfacing (lapping) is also rarely needed — mostly a regular light cleaning is enough.

5. Why does my knife cut poorly after “mirror” finishing?

Most likely:

- ▶ You finished too early (without proper bevel formation);
- ▶ There is still a burr;
- ▶ The angle was too thin — the edge is fragile.

TIP: You don't always need to polish to a mirror.

Sometimes 1000–2000 grit gives a better balance of sharpness and durability.

6. Can I sharpen serrated knives?

Not with a standard guided system.

Serrations require special thin abrasive rods.

7. What about ceramic knives?

Yes, but only with diamond stones and carefully.

PDTools diamond grit stones work, but apply no pressure — ceramics are fragile.

8. Can I sharpen “freehand” (by eye)?

You can. But:

- ▶ Experience is needed;
- ▶ Good hands are needed;
- ▶ High risk of ruining the angle.

Better to use a guide — it removes 90% of the risk.

And with PDTools — the result will be stable even without experience.

9. Why do you recommend PDTools?

- ▶ Because they are flat.
- ▶ They don't clog.
- ▶ They fit all steels.
- ▶ They give predictable results.

PDTools are not consumables. They are professional tools.

10 CHAPTER 10

PDTOOLS SETS: SOLUTIONS FOR ANY TASK

You can buy stones individually, but it's easier to pick a ready-made set. It's balanced by grit, bond type, and tasks. Below is a detailed overview of all available PDTools sets and recommendations on choosing.

BRONZE UNIVERSAL CHOICE

Composition:

- ▶ Start: **PREMIUM BRONZE**
- ▶ Medium: **PREMIUM BRONZE**
- ▶ Finish: **EXPERT PRO**

Description:

Ideal for everyday tasks. Suitable for most kitchen and household knives. Provides a stable edge and easy finishing. Works on any steel — from carbon to stainless.



SILVER FOR HARD STEELS

Composition:

- Start: **PREMIUM SILVER**
- Medium: **PREMIUM SILVER**
- Finish: **EXPERT PRO**

Description:



Designed for sharpening hard steels including M390 and similar. The metal-ceramic bond removes metal well but preserves geometry. A great choice for EDC, camping, tactical knives.



NICKEL+ SILVER

MAXIMUM AGGRESSION

Composition:

- Start: **NICKEL** ▶
- Medium: **PREMIUM SILVER** ▶
- Finish: **EXPERT PRO** ▶

Description:

For “beat-up” knives. Fast recovery of heavily damaged blades. Perfect for workshops where speed matters.

EXPERT PRO

FOR PERFECTIONISTS

Composition:

- ▶ Start: **EXPERT PRO**
- ▶ Medium: **EXPERT PRO**
- ▶ Finish: **EXPERT PRO**

Description:

Finishing, polishing, “razor” sharpness. Ideal both as a standalone cycle and as a finish for any other set.



BRONZE

FULL

ALL on ONE BOND

Composition:

- ▶ Start: **PREMIUM BRONZE**
- ▶ Medium: **PREMIUM BRONZE**
- ▶ Finish: **PREMIUM BRONZE**

Description:

Convenient when you don't want to change stone material. One sharpening style, clear result. Great set for home and everyday use.

SILVER+

VITRIFIED

FAST and PRECISE

Composition:

- ▶ Start: **PREMIUM SILVER**
- ▶ Medium: **VITRIFIED**
- ▶ Finish: **EXPERT PRO**

Description:

For those who want to shape the edge quickly and get a finish without losing time. VITRIFIED is hard, aggressive, perfect for resetting and shaping the angle.

How to Choose Your Set?

TASK	RECOMMENDED SET
Beginner, simple blade	NICKEL, BRONZE, BRONZE FULL
Chef, kitchen, precise cuts	SILVER
Very dull knife	NICKEL + SILVER
Powder metallurgy steels	SILVER + VITRIFIED
Finishing, polishing, aesthetes	EXPERT PRO

All sets are available through authorized distributors or directly at pdtools.

CONCLUSION

In a world where most things have become disposable, where tools are replaced not because they're broken but simply because it's easier to buy new ones — the art of sharpening becomes an expression of a different philosophy.

PA philosophy of **respect**.
 A philosophy of **mindfulness**.
 A philosophy of **craft**.

When you sharpen a knife by hand — you don't just restore its sharpness. You recreate the tool. You feel the material. You control the outcome. You are not just a user, you are a master.

PDTools

PDTools is not just a set of stones.

It is a system that gives you:

CONTROL — over the angle, the metal removal, the edge.

REPEATABILITY — the same precision every time.

PROFESSIONAL — even without 10 years of experience.

RESULTS

If you've read this book — you're no longer at the start.
You're on the path.

A path where every sharpening is a step forward.

Where every knife is a reflection of your precision.

Where craft returns to the hands of the maker.

Thank you for choosing the path without compromises.

Thank you for choosing PDTools.

Want to ask a **QUESTION**, pick a **SET**,
or get a **CONSULTATION**?

OUR WEBSITE:



pdtools.ua

INSTAGRAM:



[@pdtools](https://www.instagram.com/pdtools)

TELEGRAM:



[@pdtools_support](https://t.me/pdtools_support)

JOIN THE **COMMUNITY OF MASTERS** SHARE YOUR RESULTS,
ASK QUESTIONS, GROW WITH US.

PDTOOLS. *no* **COMPROMISES.** *only* **MASTERY.**