



# SHARP SHARP

ARE YOU?  
LET'S TALK.

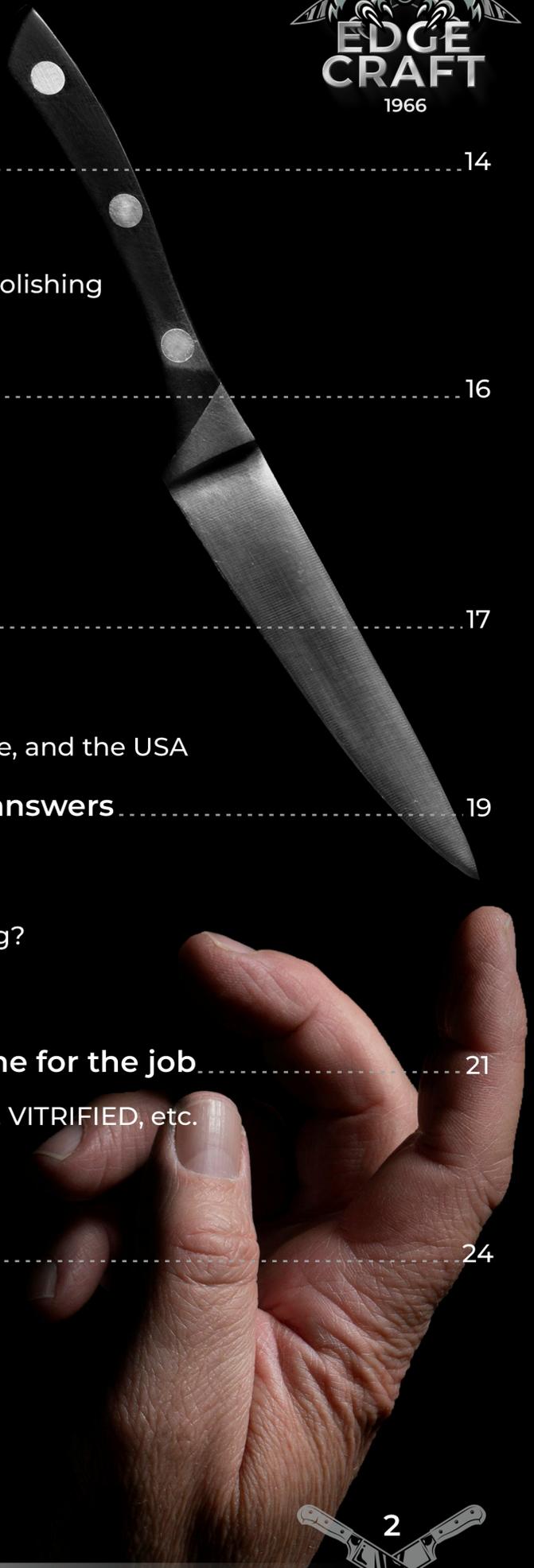
If YOU want to be more than just  
someone who uses a knife —  
if YOU want to master your tool  
— THIS BOOK IS FOR YOU.



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## CONTENT SUMMARY

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# INTRODUCTION

## INTRODUCTION

Every knife is like an extra part of your hand. It's a tool that brings together precision, power, and trust. It might be made from the best steel, have perfect blade angles, and balanced shape — but none of that means anything if the edge is dull.

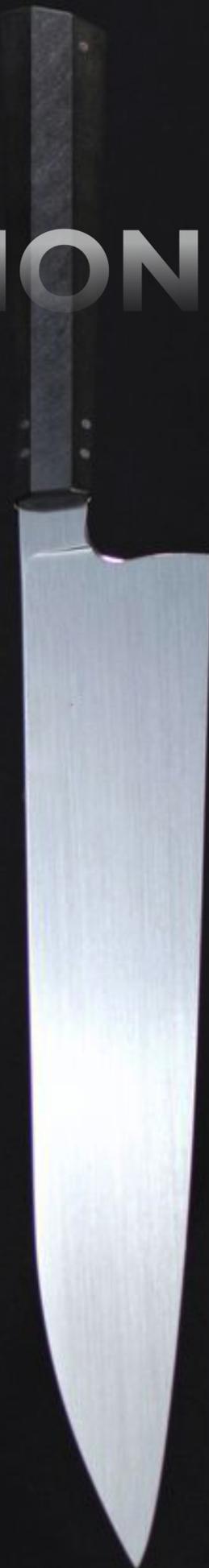
Sharpness isn't a luxury. It's the base for safety, efficiency, and control. If you've ever held a really sharp knife, you know what I mean: it doesn't just cut, it glides through the material like butter. It needs less effort, moves with you, and makes the work enjoyable.

But to keep a knife truly sharp, you have to sharpen it. Not just any way. Not just “run it over a sharpener and forget.” It needs to be done with care, respect, and precision. Sharpening isn't some secret art only for pros — it's a skill anyone can learn, as long as you have the right tools and know how to do it.

This book isn't just about how to sharpen a knife. It's about how to do it right. About why sharpening by hand with a guided machine can get you results just like new from the factory. Why picking the right abrasive isn't a small detail — it's the core of the whole process. And why PDTools aren't just some stones, but professional-grade tools you can trust without guessing, adjusting, or settling for less.

Here you'll find a clear path: from the basic knife shape to the final mirror finish. From understanding steel to picking the right grit. From your first touch of the stone to full confidence in your edge.

**IF YOU WANT TO BE MORE THAN JUST  
SOMEONE WHO USES A KNIFE — IF YOU  
WANT TO MASTER YOUR TOOL — THIS BOOK  
IS FOR YOU.**



# 1 CHAPTER 1

## WHY PROPER SHARPENING MATTERS

### 1.1. A Dull Knife Is a Dangerous Knife

It sounds weird, but it's true: dull knives cause more cuts. Why? Because you have to push harder to make them cut. That means less control, more chance to slip, and your hand gets tired. A sharp blade, on the other hand, follows your movement easily. It slices into the material without force. You control it with your motion, not muscle.

### 1.2. Sharpness Means Better Performance

A dull knife slows you down. In the kitchen, that means wasted time and frustration. In the workshop, it means mistakes, damaged edges, and poor-quality parts. A well-sharpened tool saves time, energy, and materials. It's an investment in good results.

### 1.3. Your Knife Lasts Longer if You Sharpen Right

Bad sharpening destroys your knife. Overheating the edge, messing up the angle, using low-quality stones — all that wears the blade faster. The edge chips and cracks, and you end up grinding off more metal each time you sharpen. That shortens the knife's life. **So, sharpen not just often — sharpen smart.**

### 1.4. Sharpening Isn't Magic — It's a Skill

No, you don't need 10 years in a Japanese temple to learn sharpening. Just basic geometry, the right angle, and steady, good stones. Modern hand sharpening with a guide and PDTools stones makes it easy — even for beginners. It's safe, reliable, and delivers great results.

**If you know how to hold a knife, you can sharpen it. Just give yourself the chance to learn how to do it right.**

# 2 CHAPTER 2

## KNIFE ANATOMY: WHAT WE SHARPEN AND WHY

To sharpen well, you need to understand exactly what you're sharpening. A knife isn't just a blade — it's a complex shape. Any mistake in that shape affects cutting quality, comfort, and how long your knife lasts.

### 2.1. Basic Knife Parts

▶ **BLADE:**

– The metal part that cuts.

▶ **EDGE:**

– The whole cutting area, from heel to tip.

▶ **BEVELS:**

– The part tapering down to the edge, creating the sharpening angle.

▶ **CUTTING EDGE:**

– The very thin line that actually contacts what you cut.

▶ **GRIND:**

– The slope from the thick blade to the bevels.

▶ **SPINE:**

– The thick, top part of the blade.

▶ **HANDLE:**

– Doesn't affect sharpening, but affects control.

All parts matter, but for sharpening, we focus mainly on the bevels and cutting edge.

## 2.2. What Are We Restoring?

We sharpen the cutting edge — the very part that does the cutting. That's what gets dull with use and what we rebuild by creating a new, sharp, and balanced angle.

Sharpening means removing metal, but you have to do it carefully: only where needed, at the right angle, without overheating.

## 2.3. Geometry Is Everything

If you mess up the angle, your knife cuts worse, even if it looks shiny. It loses “bite,” gets stuck, and needs more force. That's not just “less sharp” — it's a broken tool. Hand sharpening with a guided system and good stones — like PDTools that don't clog or lose flatness — keeps the geometry right and builds an edge as good as factory-new.

Sharpening isn't just about “being sharper.” It's about restoring the right shape. That's what separates skill from chance.

# 3

## CHAPTER 3

### STEEL TYPES AND CHOOSING ABRASIVES: HOW TO SHARPEN DIFFERENT KNIVES

You can't sharpen a stainless kitchen knife the same way as a folding knife made from powdered steel. Every steel acts differently. Some are soft and sharpen fast. Others are hard but brittle. If you don't consider that, you either won't sharpen well or you'll damage the edge.

### 3.1. Main Types of Steel

#### **CARBON STEEL** ( *like SHIROGAMI, SK-5* )

Sharp and easy to sharpen, but loses its edge fast and can rust. Needs regular care.

→ Works great with fine finishing stones from PDTools EXPERT PRO series (5000–15000 grit).

#### **STAINLESS STEEL** ( *like AUS-8, M390, 440C* )

More resistant, doesn't rust easily, but harder to sharpen.

→ Use PDTools PREMIUM SILVER for good metal removal and EXPERT PRO for finishing

#### **POWDER METALLURGY STEELS** ( *like M390, CPM S110V, CPM S90V* )

Very hard and hold edge for a long time, but need precise and tough abrasives.

→ Best with PREMIUM SILVER (start), PREMIUM VITRIFIED (medium), and EXPERT PRO (finish).

#### **TOOL STEELS** ( *like D2, O1* )

Hard and tough but can chip if overheated. Needs a steady angle and careful sharpening.

→ SILVER and VITRIFIED are perfect for shaping the edge; finish with EXPERT PRO.

#### **SOFT STEELS** ( *like 420J, 440A* )

Get dull fast, easy to sharpen, but don't hold edge well.

→ You can use PDTools PREMIUM BRONZE stones.

### 3.2. Stone Selection Table for Different Steels

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

### 3.3. Tips for Working with Tough Steels

#### 1 TAKE YOUR TIME

– Powdered steel needs patience.

#### 2 KEEP A STEADY ANGLE

– Even a little slip and you lose the edge.

#### 3 DON'T OVERHEAT THE BLADE

– Go easy, especially at the start.

#### 4 USE PDTOOLS STONES.

– They don't clog, don't break down, and keep their grit sharp.

# 4 CHAPTER 4

## WAYS TO SHARPEN: MACHINES VS CRAFT

At first glance, sharpening a knife looks easy: just switch on an electric sharpener, put the blade in, and done. But the more you understand the cutting edge, the clearer it gets: good sharpening isn't about speed — it's about control.

### 4.1. Mechanical Sharpening

Electric sharpeners at home are fast but rough.

#### 1 PROS:

- Quick;
- No skill needed.

#### 2 CONS:

- Overheats the edge — can ruin the blade's hardening;
- Uses one angle for all knives — usually wrong;
- Uneven metal removal;
- Eats up the blade fast.

#### 3 BOTTOM LINE:

Fine for cheap knives, but kills good ones.

## 1 **PROS:**

- Maximum control;
- You can get amazing results.

## 2 **CONS:**

- Needs skill and practice;
- Hard to keep the angle, especially for beginners;
- Easy to mess up the edge, especially at the finish.

## 3 **BOTTOM LINE:**

It's an art for pros. No room for mistakes.

### 4.3. Sharpening with a Guided System

The knife clamps in place, the angle is set right. You move the stone, not the blade.

## 1 **PROS:**

- Angle stays perfect all along;
- Even metal removal;
- Great for beginners and pros alike;
- Perfect for high-end knives.

## 2 **CONS:**

- Takes a bit more time;
- Needs good stones;

## 3 **BOTTOM LINE:**

The sweet spot. Especially with PDTools stones — they don't need flattening, don't clog, and give a smooth edge from start to finish.

# 5 CHAPTER 5

## WHY PDTOOLS: THE PHILOSOPHY OF A NO-COMPROMISE TOOL

The sharpening stone is the heart of the sharpening process. You can set the perfect angle and hold your hands just right, but if your abrasive “crumbles,” clogs up, or wobbles on the surface, all your effort will be wasted. That’s why PDTools is not just a choice — it’s the foundation.

### 5.1. What Makes a Good Sharpening Stone?

A good stone must:

- Maintain a perfectly flat surface;
- Resist clogging with metal dust;
- Have uniform grit throughout the entire surface;
- Be compatible with any type of steel;
- Deliver predictable results even for beginners.

PDTools achieves all this and more.

### 5.2. PDTools Product Lines?

## PREMIUM BRONZE

- ▶ *Metal bond with diamond or CBN*
- ▶ Universal, stable, suitable for any steel.
- ▶ Grit range: 60 to 15,000



# PREMIUM SILVER

- ▶ *Metal-Vitrified bond + CBN.*
- ▶ Excellent for hard steels. Ideal for edge formation and angle changes. High speed.
- ▶ Grit range: 160–3000



# PREMIUM VITRIFIED

- ▶ *Vitrified bond.*
- ▶ Super uniformity, high working speed.
- ▶ Available grits: 225, 285, 550, 1100



# PREMIUM NICKEL

- ▶ *Electroplated CBN coating.*
- ▶ Aggressive, fast, requires no flattening.
- ▶ Available grits: 160, 240, 325



# EXPERT PRO

- ▶ *Metal-resin bond, for finishing and mirror polishing.*
- ▶ *Gentle work, premium results.*
- ▶ *Grit range: 60–15,000*



## 5.3. PDTools = Process Control

### PDTOOLS IS NOT JUST A SHARPENING BRAND

— is the choice for those who want not just sharpness but predictability. Those who understand that a quality tool is not a disposable item but a partner in their craft. Those who seek not a “sharpener,” but a system of mastery.

### BY CHOOSING PDTOOLS, YOU GET:

**1** Stones that never need flattening;

**2** Precise geometry, even after sharpening hundreds of knives;

**3** The ability to work with steels of any hardness;

**4** Confidence in the result, without guesswork or compromises.

# 6 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 key is to follow the steps in order.

### 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

### STEP 1

#### COARSE SHARPENING

- STONE:** PDTools 60–285 grit  
**GOAL:** to 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

### STEP 2

#### WORKING SHARPENING

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

### STEP 3

#### FINISHING

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

### STEP 4

#### POLISHING (OPTIONAL)

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

## 6.4. Result Check

- ✓ Cuts paper smoothly without catching?
- ✓ Edge does not reflect light?
- ✓ You can feel a micro-serration with your finger?
- ✓ Can shave hair? — congratulations, you've reached mastery.

# 7 CHAPTER 7

## CARING FOR STONES, THE SHARPENING SYSTEM, AND KNIVES

Sharpening is not just about how to sharpen. It's also about how to keep your tools in perfect condition: the stones, the guided system, and the knives themselves. Proper care extends their lifespan, saves money, and preserves the quality of results..

### 7.1. Caring for PDTools Stones

The main advantage of PDTools is their long-lasting performance. To keep them in perfect shape for years, follow these simple rules:

- ▶ After sharpening — wipe the stone with a dry or slightly damp cloth;
- ▶ If you used water — let it dry naturally;
- ▶ Do not dry on heaters or in direct heat;
- ▶ Store in a box or a closed drawer;
- ▶ Every 10–15 sessions, wash under warm water using a soft brush.

### 7.2. Caring for the Guided Sharpening System

- ▶ After each session, wipe the guide rails to remove metal dust;
- ▶ Check clamps and screws — tighten if needed;
- ▶ Every 2–3 months, disassemble and inspect moving parts;
- ▶ If there are bearings — apply a drop of oil occasionally.

### 7.3. Storing Knives After Sharpening

*A sharp knife is like a scalpel. Don't toss it into a drawer with other items. Recommended storage options:*

- ▶ Wooden or magnetic strip on the wall;
- ▶ Soft fabric sheath;
- ▶ Individual knife sheaths.

Do not wash knives in a dishwasher. Wash by hand with a soft sponge and dry thoroughly.

## 7.4. When to Sharpen Again?

PAY ATTENTION TO HOW THE KNIFE BEHAVES:

- ✓ Does it start slipping on a tomato?
- ✓ Does it require more effort cutting bread?
- ✓ Does it fail to slice paper on the first try?

→ *That means it's time to sharpen again.*

*Good advice: don't wait until the blade is completely dull.*

*Then a light touch-up on a finishing stone (3000–15000 grit) will be enough.*

# 8

## 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 sense 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 consistent finish and allow sharpening right in the kitchen — quickly, cleanly, and predictably.

### AMERICAN KNIFE MAKERS

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

### 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 as well as tool bronze.

### HOBBY ENTHUSIASTS

Thousands worldwide have discovered the world of sharpening with PDTools. Some started with kitchen knives. Some came from knife sports. Some simply got tired of constantly replacing abrasives. But everyone stays because of the quality.

**A TOOL IS NOT JUST SOMETHING YOU USE.  
IT'S SOMETHING YOU TRUST. AND TRUST  
LEAVES NO ROOM FOR CHANCE.**

# 9 CHAPTER 9

## FAQ

### — ANSWERS TO THE MOST COMMON QUESTIONS

Knife sharpening is surrounded by myths, fears, and doubts. Here we have collected the most frequently asked questions — from beginners and beyond — with honest, simple, and practical answers.

#### 1. How often should I sharpen my knife?

IT DEPENDS ON:

▶ THE STEEL ▶ THE TASKS ▶ THE USAGE INTENSITY

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

If you regularly maintain the edge — a light finishing touch once a month is enough.

**TIP:** Sharpen not when the knife is completely dull, but when it starts to slightly “slide” over the product.

#### 2. Should I use oil or water with PDTools?

PDTools stones work perfectly both dry and with water or special PDT oil. You can also use soapy water solution.

**NO MOTOR OILS!** Especially with the resin bond (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:** the thinner the steel and the more delicate the task — the smaller the angle.  
The more aggressive the use — the higher the angle.



## 4. Do PDTools stones need to be flattened?

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

Because of this:

- ▶ Surface flattening is required much less often than with traditional water or vitrified stones.
- ▶ Refreshing the working surface (cleaning) is also infrequent — in most cases, regular light cleaning is enough.

## 5. Why does my knife cut poorly after a “mirror” finish?

Most likely:

- ▶ You moved to finishing too early (without proper bevel formation);
- ▶ A burr remains;
- ▶ The angle was too thin — the edge is fragile.

**TIP:** You don't always need to polish to a mirror finish. Sometimes 1000–2000 grit gives a better balance of sharpness and durability.

## 6. Can I sharpen serrated knives?

Not with a standard sharpening system.  
Serrated knives require special thin abrasive rods.

## 7. What about ceramic knives?

Yes, but only with diamond and very carefully.  
PDTools with diamond grit are suitable, 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 pick sharpening stones individually, but it's easier to choose a ready-made set. Each set is balanced by grit, bond type, and purpose. Below is a detailed overview of all available PDTools sets and recommendations for choosing.

## BRONZE THE UNIVERSAL CHOICE

Composition:

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

Description:

Ideal for everyday tasks. Suitable for most kitchen and utility knives. Provides a stable edge and easy finishing. Works well on all steels — 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 grades. The metal-vitrified bond efficiently removes metal while maintaining geometry. A great choice for EDC, outdoor, and tactical knives.



# NICKEL+ SILVER

## MAXIMUM AGGRESSION

## Composition:

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

## Description:

For “wrecked” knives. Fast restoration of heavily damaged blades. Ideal for workshops where speed is crucial.



# EXPERT PRO FOR PERFECTIONISTS

Composition:

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

Description:

Final honing, mirror finish, “razor-sharp” edge. Ideal as a standalone cycle or as a finish after 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 switch stone types. One sharpening style, consistent results. A great set for home and general use.

# SILVER+ VITRIFIED FAST and PRECISE

Composition:

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

Description:

For those who want to quickly shape the edge and get a finish without wasting time. VITRIFIED is hard, aggressive, and perfectly resets and forms the edge 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 an authorized distributor **EdgeCraft.**

# CONCLUSION

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

**P** A philosophy of **respect**.  
**P** A philosophy of **mindfulness**.  
**P** 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.



# PDTTools

PDTTools is not just a set of stones.

It's a system that provides:

**CONTROL** — over the angle, the material removal, the edge.

**CONSISTENCY** — the same precise result every time.

**PROFESSIONAL** — even without 10 years of experience.

**RESULTS**

If you've read this book — you're no longer at the starting line.  
You are on a journey.

A journey where every sharpening is a step forward.

Where every knife is a reflection of your precision.

Where craftsmanship returns to the hands of the maker.

Thank you for choosing the path without compromises.

*Thank you* for choosing PDTTools.

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

OUR WEBSITE:



[pdtedgecraft.com](http://pdtedgecraft.com)

INSTAGRAM:



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

FACEBOOK:



[@PDT EdgeCraft](https://www.facebook.com/PDT.EdgeCraft)

YouTube:



[@PDT\\_EdgeCraft](https://www.youtube.com/PDT_EdgeCraft)

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

**PDTOOLS. *no* COMPROMISES. *Only* MASTERY.**

