

Sharpening Tools

Practical skills

Angles for common edged tools, and why the angle matters.

Bevel angles per side.

Tool	Angle	Note
Kitchen knife (Western)	20°	General purpose
Kitchen knife (Japanese)	15°	Sharper, more delicate
Chisel	25–30°	Plus a micro-bevel
Plane iron	25°	Bevel down
Axe	25–30°	Convex edge
Scissors	Factory angle	Do not re-profile
Secateurs	Outer bevel only	Never sharpen the inner face

Sharpening removes metal. Honing realigns the edge and removes almost none — do that far more often.