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Subject: I learned some things Re: Mine works fine  
Posted by [lon](#) on Tue, 03 Aug 2004 20:05:09 GMT  
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I think Mr. Epstein also had some help with the routing stuff so here is my update on what I learned. First I sharpened my bets on a simple kitchen knifediamond stone... it is getting pretty worn down anyway. Then I did incremental cuts which improves thingsimmensely. The peduliar thing I noticed was that the cut wouldconsistently be uneven-- one side higher than another.It must have been my technique so I just workedfrom the opposite side of the piece so the pressurewas evened out. Result: a smooth even cut which I was able to edgesand to get the tear-out smoothed. No smoke this time. ;-)|lon@athenet.net

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