Product information

Whetston deluxe Belgian sharpening stone 2, 23-26 ins², extra-fine

Art.Nr.: 402 / GTIN: 4260380574027 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



9,00EUR / Stück

incl. 19% VAT plus 5,90EUR DHL-Shipping

Delivery **Thu 12. Nov - Fri 13. Nov 2026**









Coticule Standard Bout 2: 18-22 cm²

The Coticule “Selected” consist of a Coticule top side of 7 to 10 mm and a bottom side of unusable black shist. The Coticule stone has between 6000 and 8000 grits and contains 30 to 42 % garnets, which results into the stone being very fast at whetting knives. The Coticule has a yellow-white colour with red and green shades from time to time. The Coticule “Bout” has irregular shapes, depending on how it is cut out of the rocks. There is no quality difference between the “Selected” and the “bout”, only the shapes differ. "Selected" provides a homogeneous stone while "Standard" shows cosmetic defects or natural colourisation.

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