Product information

Blue Belgian whetstone 2.95x1.18 inch with straight vegetable knife from Solingen

Art.Nr.: 6001 / GTIN: 4260380576007 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



23,99EUR / Stück

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

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









Schleifstein Deluxe

Product information

Blue Belgian whetstone - benchstone

Dimensions: 75 x 30 x 14 mm (length x width x thickness)
Grit: 5000-6000, fine
Garnet content: 20-30%
Weight: 110 grams
Application: water

Our natural stone is also ideally suited for beginners.
Wet your Belgian sharpening stone with water only.
You cannot hurt or scratch your knives while sharpening.
The natural sharpening paste made of slate, grenade and water gently and gently polishes the knife edge.
Due to the special surface of the stored grenade, there is no burr on the cutting edge when sharpening.

Application: pocket knives and knives with short blades.
Our natural stone is delivered with cotton bags, sharpening instructions and certificate of authenticity.

The offer includes a classic knife from Solingen.

Overall length: 17.5 cm
Handle length: 10 cm
Steel: stainless
Blade shape: straight
Handle material: beech wood
Weight: 22 grams

Enjoy sharpness!

The 2 products are sent together on one display (see picture).
We are happy to pack the set as a gift at no additional cost.