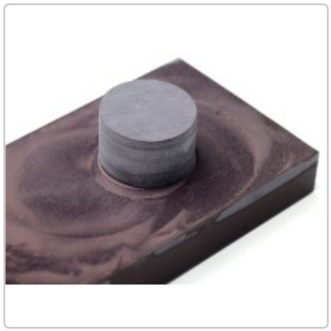
Product information

Blue Belgian Whetstone 7.87x2.76 inch

Art.Nr.: 613 / GTIN: 4260380576137 / manufacturer: Belgischer Brocken - Schleifstein Deluxe













104,90EUR / Stück

incl. 19% VAT incl. Shipping

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

Zustand des Messers:	Basic sharpness is present

Product information

steel hardness:	62 HRC Rockwell
Messerstahl:	1095, 154CM, 440C, A2, AUS-8, CPM S30V, CPM S35VN, CPM-154, CPM-S30V, D2 steel, Damascus steel, Stainless steel, Carbon steel, O1, Powder metallurgical steel, Stainless steel, VG-10 Japanese stainless steel

Blue Belgian Whetstone (BBW) - Original Belgischer Brocken

Dimensions: 200 mm (length) x 70 mm (width) x 14 mm (thickness)

Grain size: 6000
Garnet content: 30%
Guarantee: 25 years

A beautiful large-sized natural sharpening stone.
Look forward to easy and efficient use.

You achieve excellent sharpness with little material abrasion on the knife or tool.
The lifetime of the sharpness is extended 7-10 times because there is no burr on the cutting edge due to the special shape of the billions of tiny garnets.

Maintaining sharpness by regular sharpening on your Belgian chunk is the way to permanently sharp and well-maintained knives.

Application: Kitchen knives, pocket knives, oculating knives, filleting knives, household knives, scissors, tools and much more.

Your Belgian Blue whetstone comes with a blue slurry stone (diameter 27 mm), a brochure, sharpening instructions and a certificate of authenticity.