Product information

Natural Combination Stone 5,90x1,57 inch

Art.Nr.: 835 / GTIN: 4260380578223 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



89,90EUR / Stück

incl. 19% VAT incl. Shipping

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













Color:	grey / violet, blue-grey
Grain FEPA F:	1200, 6000

Product information

Wear layer:	glued
Zustand des Messers:	Basic sharpness is present, small injuries on the cutting edge, blunt

Material: Natural stone Pyrenees, grain size 1200 / Blue Belgian Brocken, grain size 6000
Dimensions stone: 150 x 40 x 20 mm
Application: water

Material base: solid beech wood, waxed
Dimensions base: 190 x 80 x 40 mm

The rough side of this practical natural combination stone consists of a French Pyrenees slate.
With this stone, you can reliably remove smaller chippings on the cutting edge.

Use the blue Belgian chunks for regular sharpening.
The sharpening stone contains around 30% grenades with a diameter of 10 to 20 microns.
It ensures high-quality fine deduction and a fine polish of the cutting edge. .

The CotPyr is delivered with a blue slurry stone, pull-off leather 175 x 60 mm, sharpening instructions and a certificate of authenticity

Look forward to a unique product.

Description

Size: 150 x 40 mm (6" x 1,60")

The **Blue Belgian Whetstone** contains a maximum of 30% of garnets with a diameter of 10 to 20 microns.
It´s grid is about 5-6.000.
The ideal geometric shape of the garnets gives the whetstone another unique characteristic. The smooth shape of the garnets means that they polish the metal without leaving behind tiny burrs. This results in a fine, burr-free polish.
Pierre des Pyrénées:

The stone is a mix of slate and sandstone. The grid is 1200. The stone sharpens knives and tools fast to an acceptable level. This is the perfect preparation for sharpening on the Blue Belgian whetstone-side.

This combination whetstone is suitable for sharpening any type of steel, including stainless steel (inter alia, 18/8 and 18/10 stainless), Damascus Steel and HSS High Speed Steel.
Various fields of application of La Pyrénées range from razor blades, all kinds of cook's and kitchen knives, hunting and pocket knives to chopping and cutting tools.
Physical characteristics:
La Pyrénées consists of layers glued together, each with a thickness of 9 mm. La pyrénes is only produced in a rectangular shape. Production is carried out using traditional methods, and a small tolerance as regards dimensions is perfectly normal.
Sharpening with La Pyrénées:
Sharpening uses both the "Pierre des Pyrénées"- side and the BBW side with water. All that is required is to wet the surface; there is no need to immerse the stone. Pre-sharpening of very blunt and/or damaged blades is done on the "Pierre des Pyrénées"- side, while the fine sharpening uses the BBW side. Garnets are released during sharpening on the BBW. The more garnets are released, the more abrasive the grinding compound becomes. Diluting the grinding compound of this versatile BBW gives an even sharper result, right up to razor-sharp!

The combinationstone is delivered with cardboard box, sharpening-instruction and genuineness-certificate.
All prices are valid including legal value added tax plus shipping-costs.