Product information

Coticule Belgian Whetstone 200x50 mm

Art.Nr.: 2123 / GTIN: 4260380572122 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



189,00EUR / Stück

incl. 19% VAT incl. Shipping

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











Size: 200 x 50 mm (8" x 1,97")

Product information

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 8000 and 10.000 grits and contains till 42 % garnets, which results into the stone being very fast at whetting knives.
Quality II (extra - fine) can show slight flaws but which don´t influence ist sharpening qualities.
The Coticule has a yellow-white colour with red and green shades from time to time.
Peculiarity: This stone can sharpen any kind of steel, including stainless steel, damascus steel an HHS (until 69 Rockwell).

The stone is delivered with slurry stone, product-brochure, instruction for use and genuineness-certificate.