Product information

Grinding wheel set, natural, diameter 2.15 inch compatible for Horl 1 & 2 roller grinders

Art.Nr.: 449 / GTIN: 4260380574492 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



197,00EUR / Stück

incl. 19% VAT incl. Shipping

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

















Product information



Grain FEPA F:	1200, 6000, 8000
Zustand des Messers:	small injuries on the cutting edge, blunt, Basic sharpness is present

NEW - grinding wheel set for roller grinders Horl 1 & 2
After many inquiries from ambitious knife fans, we now have grinding wheels
For roller grinders with an M6 thread mount, equipped with our proven natural stones,
which many are already familiar with from our effective bench stones.

The set consists of **3 handcrafted grinding wheels** in different grain sizes,
with which you are ideally suited for sharpening, sharpening and maintaining your favorite knives is equipped.

The discs have an exceptionally large and effective grinding surface with one
diameter of 2.15 inch and sit on a massive stainless steel support **with M6 thread**, which is made of full V2A steel.

The rough one
The Pyrenees stone, a french sandstone, is primarily used **with 1200 grit** the pre-sharpening and reaching
the sharpening angle that is already specified by the knife holder of the roller grinder - these are usually 15 ° and 20 °.

If you have pre-sanded with even coarser materials, which can sometimes save time with larger changes to the sanding angle,
you can use the Pyrenees stone a **significantly finer** cut without **deep grooves** and prepares the knife
for the next step with the finer slices. It can also be used to repair minor damage to the blade.
The Pyrenean stone gives a better result when rubbed.

The all-rounder
The popular Blue Belgian Whetstone already offers with a **grain size of 5000-6000** a very good sharpness,
which is often even the factory cut of Japanese damask knives outperforms the upper class.
Virtually indestructible, he masters his task with the most of the good knives that you can find in the professional kitchen or outdoors.

We recommend this very good stone up to a **steel hardness of 61 HRC**, possibly even harder if the steel, as with many hand-forged knives,
does not contain large carbides.

The noble one
The yellow Belgian whetstone is considered to be particularly valuable and is comparatively rare,
because it only occurs in thin layers. That is why he becomes a stabilization of us underlaid with a layer of slate.
He has the largest share of garnets and bids with a **grain size of 8000-1000**0 a very fine grinding pattern with extreme sharpness.

Although the yellow Belgian whetstone is slightly softer than its blue counterpart, you can
so that particularly hard steels can be ground.
In a test he managed to sharpen a knife with an **unbelievable hardness of 69 HRC** - that is far beyond
commercially available knife on the market.
The yellow Belgian whetstone comes where other abrasives have long since given up to use, **with extremely impressive**

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results.

The application
All 3 discs are water stones, but they do not have to be watered for long as you know from the often softly bound artificial stones.
All you have to do is wet it with a little water and you're ready to go.

This prevents the blade from overheating when sharpening, which is the
can cause considerable damage to valuable knives.
The discs with Belgian whetstones, blue and yellow, come with a **slurry stone**, with which you can apply a fine grinding paste
to the water-wetted disc which is very effective for grinding. The Pyrenees stone is **not rubbed**.

For longer grinding sessions, it makes sense to wash the discs with a few drops of water
keep moist and rub again if necessary.

These natural stone slices are extremely sustainable and wear only minimally.
We give a **25 year guarantee** on the panes, even if we assume that they will last significantly longer in private use.

We know from our bench stones that they are not infrequently passed on to next generations be passed on.

Note:
The natural stones are made by hand by us and there can be minor ones
There are differences in thickness and grain that result from the raw material.

Scope of delivery:
1 x grinding wheel with Pyrenees stone (thickness> 0.35 inch) - grit 1200
1 x grinding wheel with blue Belgian whetstone (thickness> 0,35 inch) + grinding stone - grit 5000-6000
1 x grinding wheel with yellow Belgian whetstone (thickness> 0,35 inch) + grinding stone - grain size 8000-10000
1 x storage box
3 x Certificate of Authenticity

Mother nature can do some things better.

Lieferumfang

1 x Schleifscheibe mit Pyrenäenstein (Dicke > 9mm) - Körnung 1200
1 x Schleifscheibe mit blauem Belgischen Brocken (Dicke > 9 mm) + Anreibestein CotPyr - Körnung 1200 / 6000
1 x Schleifscheibe mit gelbem Belgischen Brocken (Dicke > 9mm) + Anreibestein – Körnung 8000
1 x Aufbewahrungsbox
3 x Echtheits-Zertifikat