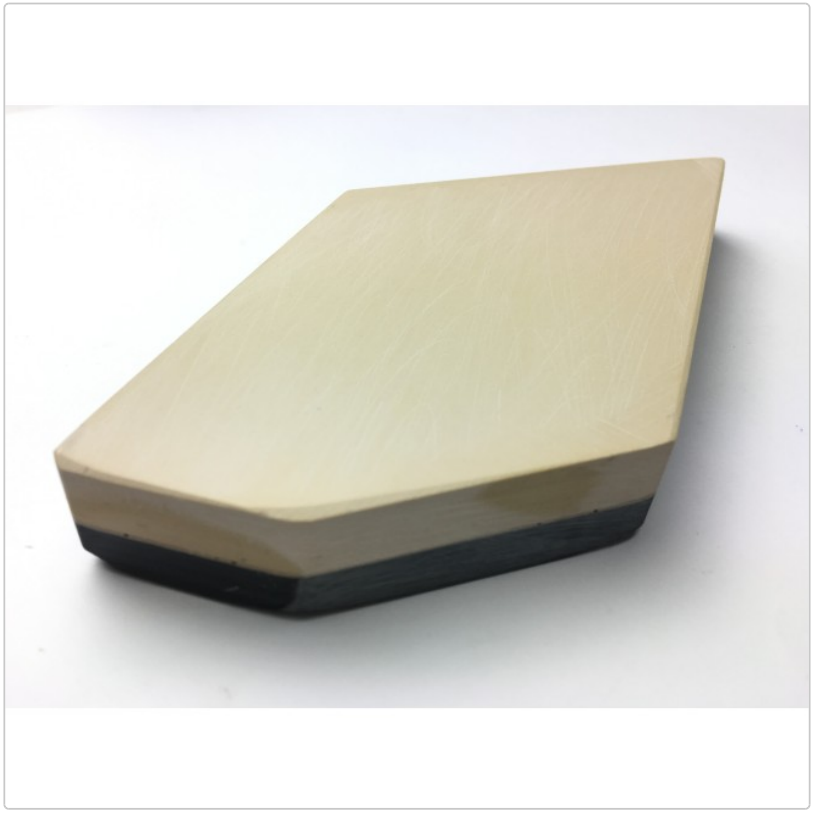
Product information

Belgian sharpening stone 8, 71-84 ins², extra-fine

Art.Nr.: 408 / GTIN: 4260380574089 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



65,90EUR / Stück

incl. 19% VAT incl. Shipping

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









Grain FEPA F: 8000

Product information

Zustand des Messers:	Basic sharpness is present
steel hardness:	70 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

The yellow Belgian whetstone contains 35 - 40 % garnets (natural abrasive).

The shape of the delivered stone may differ from the shape of the product picture.

The precious yellowish wear layer is glued to a slate carrier.
The carrier only serves to stabilise the yellow wear layer.

Application: Knives, razors, chisels, tools.

Your Belgian Coticule comes with a product brochure, sharpening instructions and a certificate of authenticity.