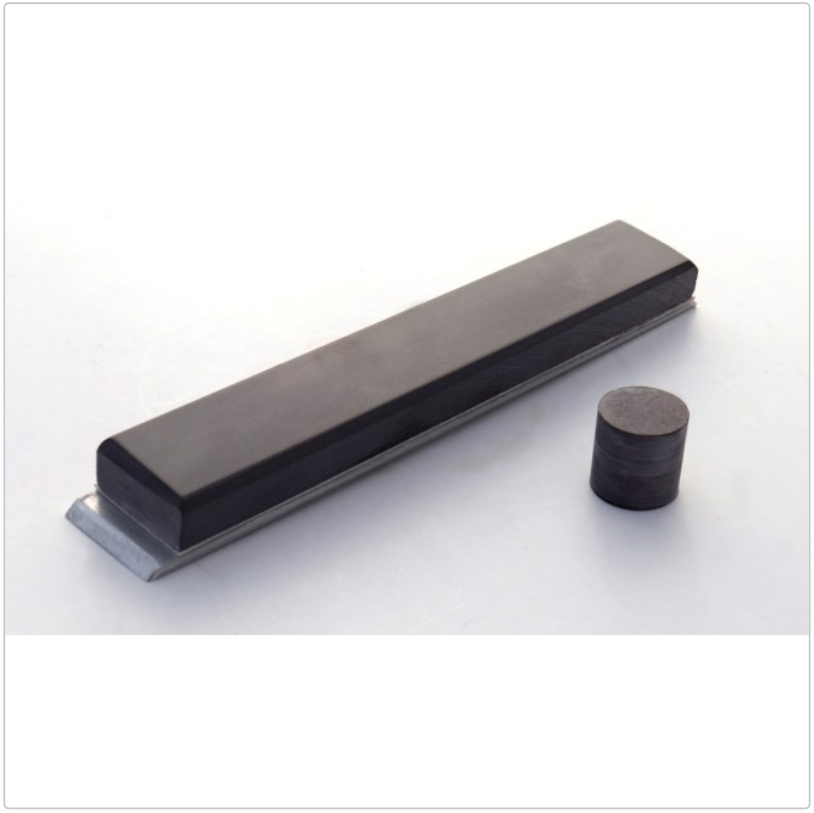
Product information

Grinding Stone Blue Belgian Grit 6000 for Ermak, Edge Pro, KME, TsProf, Ruixin

Art.Nr.: 653 / GTIN: 4260380576533 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



49,00EUR

incl. 19% VAT plus 5,90EUR DHL-Shipping

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

















Product information

Color:	blue-grey
Grain FEPA F:	6000
steel hardness:	62 HRC Rockwell
Zustand des Messers:	Basic sharpness is present

Your Blue Belgian Whetstone polishes the cutting edge of your knife mirror-bright with its special properties.

The special shape of the garnets (approx. 30%) favours very fast sharpening without burr formation.
Use your bench stone only with water and produce the precious grinding paste with the supplied sharpening stone.
The natural stone is fixed to a stainless steel 1.4301 metal strip
160 mm x 25 mm x 3 mm (length x width x thickness) with a 60° bevel.

Fits all hand-held systems with a clamp such as Ermak, Edge Pro, KME, Ruixin or TsProf

Your Belgian whetstone is supplied with round slurry stone (diameter 18 mm), faceplate box,
cotton pouch, certificate of authenticity, sharpening instructions and product brochure.

The joy of sharpness!