Product information

Grinding Stone Yellow Belgian for Ermak, Edge Pro, KME, TsProf, Ruixin

Art.Nr.: 933 / GTIN: 4260380579336 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



89,00EUR

incl. 19% VAT incl. Shipping

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

















Product information

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
Zustand des Messers:	Basic sharpness is present
steel hardness:	70 HRC Rockwell
Color:	yellow
Wear layer:	glued

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

The special shape of the garnet (approx. 42%) favours very fast sharpening without burr formation.
Use your bench stone only with water and produce the precious grinding paste with the 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 Yellow Belgian whetstone is supplied with round driving stone (diameter 17 mm), faceplate box,
cotton pouch, certificate of authenticity, sharpening instructions and product brochure.

The joy of sharpness!