Product information

Coticule Belgian sharpening stone extra-extra 75.6 ins² taken in ash wood

Art.Nr.: 3078 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



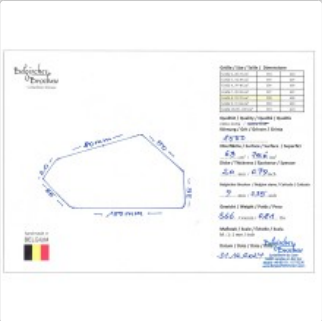
95,49EUR / Stück

incl. 19% VAT incl. Shipping

Delivery **Fri 13. Nov - Sat 14. Nov 2026**















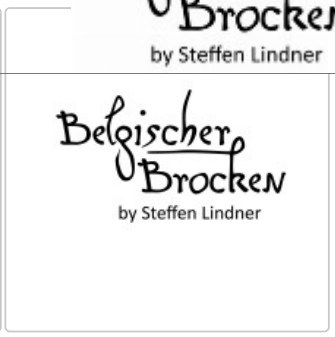


Product information









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

description

Beautiful eye-catcher for the kitchen!

Coticule natural sharpening stone yellow, 63 cm² collected in oiled ash wood

Base height: 30 mm
Total weight: 566 gr.

Grain: 8000
Quality: extra-extra
Garnet proportion: 43%

Properties: very homoge- neous microstructure
Application: hunting knife, chef's knife, damask knife, Japanese knife, tools etc.

Scope of delivery: slurry stone (diameter 18 mm), certificate of authenticity, product brochure

Application with water.
This Belgian stone guarantees a very comfortable and fast sharpening of cutting tools.
Joy of sharpness!

Price includes 19% VAT