Product information

Grinding wheel set natural grit 1200 and 6000 diameter 2.15 inch compatible for Horl 3 roller grinders

Art.Nr.: 259 / GTIN: 4260380572597 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



109,00EUR / Stück

incl. 19% VAT incl. Shipping

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





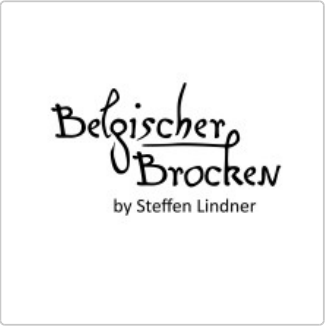












Product information

Grain FEPA F:	1200, 6000
application:	grinding, sharpen

NEW - Grinding wheel set suitable for Horl 3 roll grinders

Ages ago, the forces of nature formed these unique stones in the earth's interior
unique stones, which have been used for centuries as the ideal
grinding medium for centuries.
Millions of years of the earth's history are visible in the individual grain of the natural stone discs
and show us their **enormous sharpening potential** today.

The special feature of the Belgian boulder is the millions of small **embedded garnets**,
a relatively hard gemstone that most people are probably more familiar with from the jewelry sector.
The **special shape** of the garnet prevents the formation of a burr when sharpening
and achieves an impressive **sharpness** that is hardly inferior to a good straight razor, even with the grinding wheels.

Blade-friendly sharpening thanks to targeted removal only where necessary.
Easy to use - anyone can do it.
Why should you settle for anything less?

The set consists of **2 handmade grinding wheels** in different grit sizes,
which you can use to sharpen, keep sharp and care for your favorite knives.
are ideally equipped.
The wheels have an exceptionally large, effective grinding surface and a diameter of
diameter of 54.5 mm and sit on a solid stainless steel carrier with an bayonet lock, which is **made** from solid **V2A steel**.

The coarse
The Pyrenean stone, a French sandstone, with **a grain size of 1200**, is primarily used for
for pre-grinding and achieving the grinding angle that is already specified by the blade holder of the roll grinder
- this is usually 15° and 20°.
If coarser materials have been used for pre-grinding, which can sometimes save time when making major changes to the grinding angle
, the Pyrenean stone achieves a **much finer grinding pattern** without
deep grooves and prepares the knife for the next step with the finer wheels.
This can also be used **to repair** minor damage to the blade.

The fine blue
With a grit of **6000**, the popular blue Belgian chunk offers very good sharpness,
which usually even exceeds the factory sharpening of high-end Japanese Damascus knives.
from the upper class. Virtually indestructible, it masters its task with the high-quality knives
high-quality knives found in professional kitchens or outdoors.
We recommend this very good stone for all types of steel, even for exceptionally hard and valuable Damascus knives.
hard and valuable Damascus knives.

The application
Both discs are **water stones**, but they do not need to be soaked for a long time,
as is often the case with artificial stones, which are often quite soft.
They are simply **moistened** with a little **water** and you are ready to go.
This prevents the blade from overheating during sharpening, which can cause considerable
valuable knife considerably.
The sharpening surface should therefore always be **kept moist**.
The disk with the blue Belgian chunk comes with a **grinding stone**,
with which a fine grinding paste is produced on the water-wetted disc
on the water-wetted disc, which facilitates grinding very effectively.
To do this, moisten the **entire** sanding surface with not too much water and
and produce a **creamy grinding paste** in circular movements with the rubbing stone.

Product information

The Pyrenean stone is also rubbed down.

These natural stone discs are extremely durable and wear away only minimally.
We give a **25-year guarantee** on the discs, even though we assume
that they will last considerably longer in private use.
We know from our bench stones
that they are often passed on to the next generation.

Please note:
The natural stones are **made** by us **by hand** and there may be slight differences in thickness and grain.
differences in thickness and grain may occur as a result of the raw material.

Scope of delivery:

1 x grinding wheel with Pyrenean stone (thickness > 9mm) - 1200 grit
1 x grinding wheel with blue Belgian chunk (thickness > 9 mm) - grit 6000
1 x Grinding stone Pyrenean stone and blue Belgian chunk as a combination version
1 x storage box
2 x certificate of authenticity

Mother Nature can simply do some things better.