Product information

Grinding wheel set natural grit 1200 and 8000 diameter 2.15 inch compatible for Horl 3 grinders

Art.Nr.: 359 / GTIN: 4260380573598 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



138,00EUR / Stück

incl. 19% VAT incl. Shipping

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











Product information

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

NEW - Grinding wheel set for Horl 1 & 2 roller grinders

Ages ago, the forces of nature formed these unique stones inside the earth
unique stones, which have been used for centuries as the ideal grinding
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 M6 thread, 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.

Following many requests from ambitious knife enthusiasts, we now offer grinding wheels
for roll grinders with an M6 threaded holder, fitted with our tried and tested natural stones,
which many people already know from our effective bench stones.

The set consists of **2 handmade grinding wheels** in different grit sizes,
with which you are ideally equipped for sharpening, keeping sharp and maintaining your favorite knives.

The wheels have an exceptionally large and effective grinding surface with a diameter of
diameter of 54.5 mm and sit on a solid stainless steel carrier **with an M6 thread**, which is made from solid V2A steel.

The noble one
The yellow Belgian chunk is considered particularly valuable and is comparatively rare because it only occurs in thin layers.
We therefore underlay it with a layer of slate to stabilize it.
It has the largest proportion of garnet and, with a **grain size of 8000**, offers a very fine cut with extreme sharpness.

Although the yellow Belgian chunk is slightly softer than its blue counterpart, it can be used to grind particularly hard steels.
can be ground with it. In a test, it was able to sharpen a knife with a hardness of **an incredible 69 HRC** - far beyond that of commercial knives.
which is far beyond the standard knives on the market.
Where other abrasives have long since had to give up, the yellow Belgian chunk comes into its own,

Product information

with extremely impressive results.

The application
Both discs are **water stones**, but they do not need to be soaked for long,
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 considerably
valuable knife considerably.
The sharpening surface should therefore always be **kept moist**.
The disk with the yellow 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 create a **creamy grinding paste** in circular movements with the rubbing stone.

These natural stone discs are extremely durable and wear off 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) - grit 1200
1 x grinding wheel with yellow Belgian chunks (thickness > 9 mm) - grit size 8000
1 x Yellow Belgian chunk grinding stone
1 x storage box
2 x certificate of authenticity

Mother Nature can simply do some things better.