Product information

Natural Stone Grinding Disc, Grit 8000 – Compatible with the Horl 3 Roller Sharpener (Yellow Belgian Stone, Bayonet Mount, Ø 54.5 mm)

Art.Nr.: 159 / GTIN: 4260380571590 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



99,00EUR / 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

NEW - Yellow Belgian whetstone grinding wheel compatible for roller grinders Horl 3
After many inquiries from ambitious knife fans, we now have grinding wheels
For roller grinders with an bayonet lock, equipped with our proven natural stones, which many are already familiar with from our effective bench stones.

The discs have an exceptionally large and effective grinding surface with one
Diameter of 2.15 inch and sit on a massive stainless steel support **with bayonet lock**, which is made of full V2A steel.

The noble one
The yellow Belgian whetstone is considered to be particularly valuable and is comparatively rare,
because it only occurs in thin layers.
That is why he becomes a stabilization of us underlaid with a layer of black slate.
He has the largest share of garnets and bids with a **grain size of 8000-10000** a very fine grinding pattern with extreme sharpness.

Although the yellow Belgian whetstone is slightly softer than its blue counterpart, you can so that particularly hard steels can be ground.
In a test he managed to sharpen a knife with an unbelievable **hardness of 69 HRC** - that is far beyond commercially available knife on the market.
The yellow Belgian whetstone comes where other abrasives have long since given up to use, with extremely impressive results.

The application
Belgian shapening stones are water stones that do not have to be watered for long
as you know from the often softly bound artificial stones.
All you have to do is wet it with a little water and you're ready to go.
This prevents the blade from overheating when sharpening, which is the
can cause considerable damage to valuable knives.

The yellow Belgian sharpening stone disc comes **with a slurry stone**,
with which you can apply a fine grinding paste to the water-wetted disc
which is very effective for grinding.
For longer grinding sessions, it makes sense to wash the discs with a few drops of water
keep moist and rub again if necessary.

These natural stone slices are extremely sustainable and wear only minimally.
We give a **25 year guarantee** on the panes, even if we assume
that they will last significantly longer in private use.
We know from our bench stones that they are not infrequently passed on to next generations
be passed on.

Product information

Note:
The natural stones are made by hand by us and there can be minor ones
There are differences in thickness and grain that result from the raw material.

Scope of delivery:
1 x grinding wheel with yellow Belgian whetstone (thickness> 0.35 inch) + grinding stone - grain size 8000-10000
1 x storage box
1 x Certificate of Authenticity

Mother nature can do some things better.