Product information

Belgian Whetstone Benchstone 3,93x1,18 inch

Art.Nr.: 103 / GTIN: 4260380571033 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



38,90EUR / Stück

incl. 19% VAT plus 5,90EUR DHL-Shipping

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

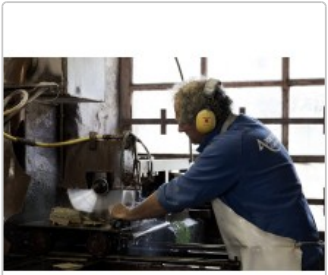












Zustand des Messers:	Basic sharpness is present

Product information

steel hardness:	70 HRC Rockwell
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

The Coticule “Selected” consist of a Coticule top side of 7 to 10 mm and a bottom side of unusable black shist.
The Coticule stone has between 6000 and 8000 grits and contains 30 to 42 % garnets, which results into the stone being very fast at whetting knives.
Quality I (extra - extra) is a homogeneous stone of perfect appearance.
The Coticule has a yellow-white colour with red and green shades from time to time.
Peculiarity: This stone can sharpen any kind of steel, including stainless steel, damascus steel an HHS (until 69 Rockwell).

The stone is delivered with product-brochure, instruction for use and genuineness-certificate.