Product information

Belgian Whetstone Coticule selected 5.91"x1,57" grain 8000

Art.Nr.: 107 / GTIN: 4260380571071 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



109,90EUR / Stück

incl. 19% VAT incl. Shipping

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















Product information

Grain FEPA F:	8000
Zustand des Messers:	Basic sharpness is present
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.