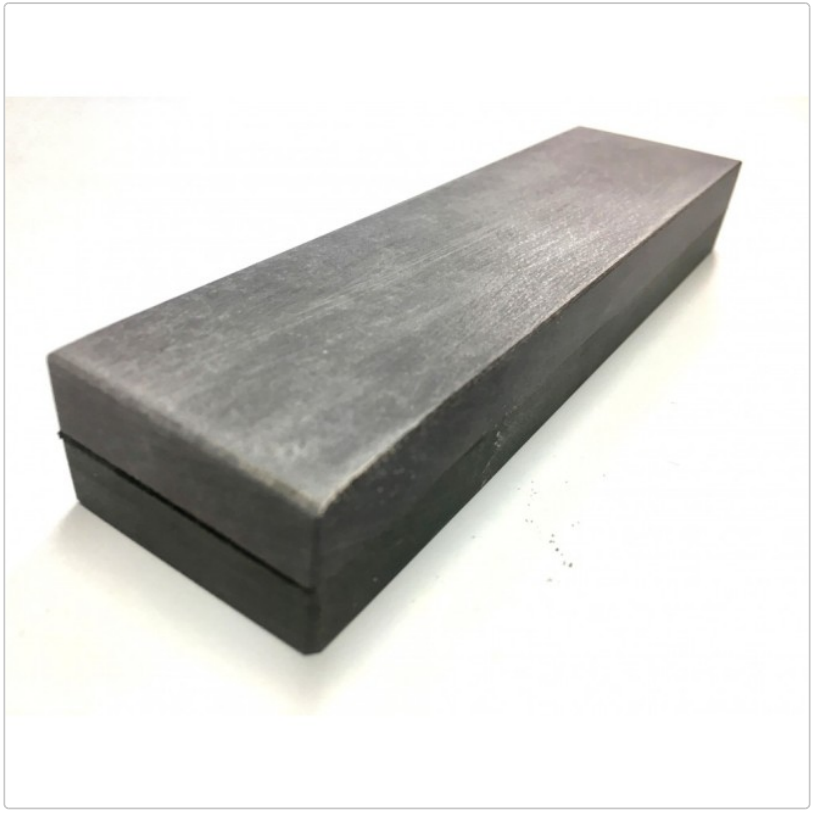
Product information

Whetstone Deluxe CotPyr 5,90x1,57 inch Natural Combination Stone

Art.Nr.: 822 / GTIN: 4260380578223 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



69,90EUR / Stück

incl. 19% VAT incl. Shipping

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













Belgischer Brocken by Steffen Lindner

Product information

Color:	blue-grey, grey / violet
Grain FEPA F:	1200, 6000
Wear layer:	glued
application:	polish, sharpen, grinding
Zustand des Messers:	Basic sharpness is present, small injuries on the cutting edge, blunt
Recommended blade length:	up to 20 cm

Dimensions: 150 x 40 x 20 mm (length x width x thickness)

Blue Belgian chunk (polishing) :
The natural stone contains approx. 30% garnets with a diameter of 10 to 20 microns.
The grit size of the sharpening stone is 6000.
Due to the special properties of the Belgian chunks, there is no burr when sharpening or polishing metal.
Easy to use with water. The stone is very durable and very easy and effective to use.
The result is a longer life of sharpness with minimal material loss.

Pyrenean stone (whetstone)
The French whetstone is quarried at the foot of the Pyrenees.
The natural stone is a mixture of slate and sandstone. The grain size is approx. 1200 . The stone quickly sharpens knives and tools to an acceptable level. This means that even minor injuries can be removed from the cutting edge. Due to the roughness of the stone
on the cutting edge. The natural stone is the perfect preparation for sharpening on the Belgian chunk.
The "Pierre des Pyrénées" is used with water. This natural stone only needs to be wetted and not immersed in water.
The natural stone is used for sharpening very blunt and/or damaged knives or tools.
An excellent basic sharpness is achieved in a simple way.

Our unique natural combination stone is ideal for grinding and sharpening all types of knives and tools.
Including powder metallurgical, Damascus and HSS (High Speed Steel).

Areas of application: In all areas where sharp and well-maintained blades are important.
e.g. kitchen, outdoor, hunting, workshop etc.
This product is supplied with sharpening stone (diameter 17 mm) in a cotton bag, forend box, product brochure, sharpening instructions and certificate of authenticity.

All prices are inclusive of VAT plus shipping costs.

Description

Size: 150 x 40 mm (6" x 1,60")

The **Blue Belgian Whetstone** contains a maximum of 30% of garnets with a diameter of 10 to 20 microns.
It´s grid is about 5-6.000.
The ideal geometric shape of the garnets gives the whetstone another unique characteristic. The smooth shape of the garnets means that they polish the metal without leaving behind tiny burrs. This results in a fine, burr-free polish.
Pierre des Pyrénées:

The stone is a mix of slate and sandstone. The grid is 1200. The stone sharpens knives and tools fast to an acceptable level. This is the perfect preparation for sharpening on the Blue Belgian whetstone-side.

This combination whetstone is suitable for sharpening any type of steel, including stainless steel (inter alia, 18/8 and 18/10 stainless), Damascus Steel and HSS High Speed Steel.
Various fields of application of La Pyrénées range from razor blades, all kinds of cook's and kitchen knives, hunting and pocket knives to chopping and cutting tools.
Physical characteristics:
La Pyrénées consists of layers glued together, each with a thickness of 9 mm. La pyrénes is only produced in a rectangular shape. Production is carried out using traditional methods, and a small tolerance as regards dimensions is perfectly normal.
Sharpening with La Pyrénées:
Sharpening uses both the "Pierre des Pyrénées"- side and the BBW side with water. All that is required is to wet the surface; there is no need to immerse the stone. Pre-sharpening of very blunt and/or damaged blades is done on the "Pierre des Pyrénées"- side, while the fine sharpening uses the BBW side. Garnets are released during sharpening on the BBW. The more garnets are released, the more abrasive the grinding compound becomes. Diluting the grinding compound of this versatile BBW gives an even sharper result, right up to razor-sharp!

Product information

The combinationstone is delivered with cardboard box, sharpening-instruction and genuineness-certificate.
All prices are valid including legal value added tax plus shipping-costs.