Product information

CotPyr 7.87x2.36 natural combination stone

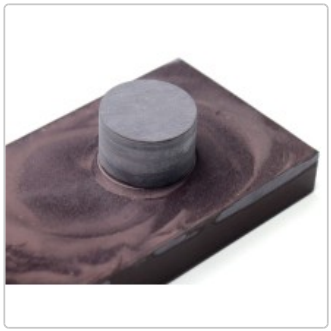
Art.Nr.: 824 / GTIN: 4260380578247 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



124,90EUR / Stück

incl. 19% VAT incl. Shipping

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

















Product information



Dimensions: 200 x 60 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 loss of material.

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 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 27 mm) in a cotton bag, forend box, product brochure, sharpening instructions and certificate of authenticity.

All prices are inclusive of VAT plus shipping costs.