Product information

Whetstone Deluxe Belgian Whetstone Benchstone 3.94x1.18 inch extra-fine grain

Art.Nr.: 203 / GTIN: 4260380572030 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



27,00EUR / Stück

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

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

















Product information

Size: 100 x 30 mm (4" x 1,20")

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 II (extra - fine) can show slight flaws but which don´t influence ist sharpening qualities.

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.