Product information

Belgian natural whetstone benchstone 4.92x1.57 inch extra-fine

Art.Nr.: 206 / GTIN: 4260380572061 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



56,99EUR / Stück

incl. 19% VAT incl. Shipping

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











Product information

Size: 125 x 40 mm (5" x 1,60")

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.