Product information

Sharpeningstone Deluxe Belgian Whetstone 6.89x1.97 mm

Art.Nr.: 210 / GTIN: 4260380572108 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



142,00EUR / Stück

incl. 19% VAT incl. Shipping

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













Product information

Recommended blade length:	up to 25 cm
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
Grain FEPA F:	8000
Zustand des Messers:	Basic sharpness is present
steel hardness:	70 HRC Rockwell
Color:	yellow

Size: 175 x 50 mm (7" x 2")

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.