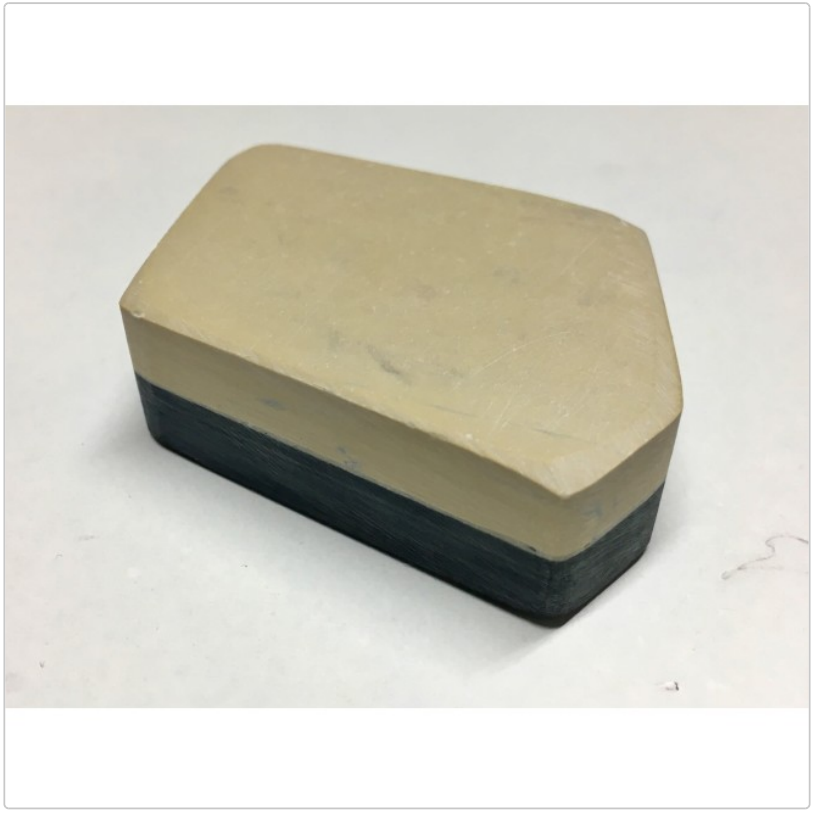
Product information

Whetstone Deluxe Belgian sharpening stone 3, 28-32 ins², extra-extra

Art.Nr.: 303 / GTIN: 4260380573037 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



16,90EUR / Stück

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

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









Product information

Coticule Selected Bout 3: 22-27 cm²

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. The Coticule has a yellow-white colour with red and green shades from time to time. The Coticule “Bout” has irregular shapes, depending on how it is cut out of the rocks. There is no quality difference between the “Selected” and the “bout”, only the shapes differ.