Fine Japanese Water Stone 1500 Grit

Category:



Product ID: BO182
Price: 58.00 EUR
Availability: Sold Out

See it in our store.

Japanese waterstone for knives sharpening. Grain: 1500, made in Japan. Stone is integrated with plastic stand on rubber sole. Water stones need water to work. Soak the stones in water for 15 minutes before use. During sharpening process, keep splashing water on the working surface. Never use oil on water stone. Worn stones shold be flattened before use. Sharpening stone that is not absolutely flat will not work properly.

Product parameters:

• Dimensions: 18,2 x 5,2 x 2 cm

• Grain: 1500

Sold Out

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