

Ceramic whetstone Knife Master 240-800

Category:



Product ID: KM0208

Manufacturer: Knife Master

Price: 18.00 EUR

Availability: In stock

[See it in our store.](#)

Double-sided whetstone, corundum construction (240 grit coarse grinding and 800 fine grinding). Equipped with silicon non-slip base that guarantee the safety sharpening.

The stone is intended for wet sharpening.

Our whetstones are made by using japanese production technology, thats why they have stronger grinding force.

Knife Master whetstones grits follow japanese standard and are accurate and real.

The color, grit and size of our stones are japanese style and are applicable for japanese knives and high grade tools.

Product parameters:

- Grain: 240-800
- Dimensions: 180 x 60 x 27 mm
- Weight: 550 g

Knife Master sharpeners.