

## Ceramic whetstone Knife Master 400-1500

### Category:



**Product ID: KM0415**

**Manufacturer: Knife Master**

**Price: 23.00 EUR**

**Availability: In stock**

[See it in our store.](#)

Double-sided whetstone, corundum construction (400 grit coarse grinding and 1500 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: 400-1500
- Dimensions: 180 x 60 x 27 mm
- Weight: 550 g

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Knife Master sharpeners.