

Ceramic whetstone Knife Master 3000-8000

Category:

Product ID: KM3080

Manufacturer: Knife Master

Price: 36.00 EUR

Availability: In stock

[See it in our store.](#)



Double-sided whetstone, corundum construction (3000 grit and 8000 superfine 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: 3000-8000
- Dimensions: 180 x 60 x 27 mm
- Weight: 550 g

Knife Master sharpeners.