

Fine Japanese Water Stone 800/6000 Grit

Category: » [Knives](#) » [Knives accessories](#)

Product ID: 09KE180

Price: 65,00 EUR

Availability: Out of stock

See it in our store.



Japanese waterstone for knives sharpening. Grain: 800/6000, made in Japan. 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 should be flattened before use. Sharpening stone that is not absolutely flat will not work properly.

Product parameters:

- Grain: 800/6000
- Dimensions: 18,5 x 6,5 x 2,5 cm