

Ceramic whetstone japanese type Knife Master 2000

Category:



Product ID: KMJ20

Manufacturer: Knife Master

Price: 19.00 EUR

Availability: In stock

[See it in our store.](#)

Knife Master japanese style whetstone 2000 grit intended for sharpening knives, swords, machetes and other tools. Knife Master whetstones grits follow japanese standard and are accurate and real.

The stone is intended for wet sharpening.

Our whetstones are made by using japanese production technology, thats why they have stronger grinding force. The color, grit and size of our stones are japanese style and are applicable for Japanese knives and high grade tools.

Product parameters:

- Grain: 2000
- Dimensions: 180 x 60 x 30 mm
- Weight: 650 g

Knife Master sharpeners.