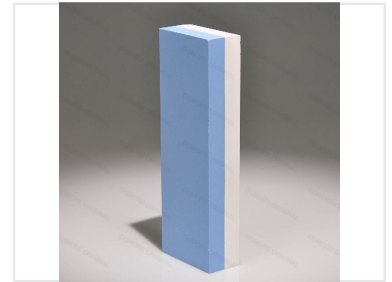


Dual Grit Knife Sharpening Stone

This dual-sided whetstone is designed for sharpening knives and tools. It features a #1000 grit side for initial sharpening and a #3000 grit side for refining edges to a razor-sharp finish.



ADDITIONAL IMAGES



Product Overview

Professional Sharpening Solution

This dual-grit whetstone is engineered from premium-quality abrasives and a durable vitrified bond, ensuring efficient performance for all your sharpening, lapping, and honing needs. Designed with a convenient dual-sided structure, it features a coarse side for repairing edges and a fine side for achieving a razor-sharp finish. Its stable, rectangular form factor makes it an ideal tool for professional chefs and home cooks alike to maintain the longevity of their cutting implements.

Technical Specifications

Grit Configuration

1000 grit
Coarse Side

3000 grit
Fine Side

Materials

High Quality Abrasives, Vitrified Bond

Usage

Primary Applications

- Sharpening
- Lapping
- Honing

Compatible Items

- Knives
- Tools
- Cutting Implements