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LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet



Sales price 29,95 €

Salesprice with discount

Incl. VAT 21%: 5,20 €

Description

A water stone designed for effective sharpening, re-profiling, and fine honing of various blades. Manufactured according to the **Japanese JIS R6001 Standard**, this dual-grit stone (240/1000) is perfect for grinding severe damage, improving blade geometry, and delivering everyday sharpness.

Key Features:

- **Dual Grit (240/1000):**
 - 240 grit (57.0µm) for grinding severe damage, re-profiling, and reshaping blades.
 - 1000 grit (11.5µm) for fine sharpening, perfect for everyday use.
- **High Quality:** Made from **Corundum AI2O3**, ensuring long-lasting performance and minimal wear.
- **Versatile Applications:** Suitable for kitchen knives, scissors, garden tools, axes, machetes, razors, chisels, pocket and hunting knives.
- **Durable and Fast Sharpening:** The hard stone, following Japanese standards, ensures faster sharpening and a longer lifespan.
- **Ergonomic Size:** Comfortable dimensions (180x60x28mm) for easy handling during sharpening.
- **Safety First:** Comes with a **rubber anti-slip mat** to provide stable and



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secure sharpening.

- **Flexible Use:** Can be used with **water or oil**, offering flexibility in sharpening style.

Stone Grit Guide:

- **200 - 800:** Coarse sharpening for dull blades.
- **800 - 1500:** Basic sharpening to prepare the blade for fine grinding.
- **1500 - 3000:** Smoothing and refining the sharpness.
- **3000 - 6000:** Polishing the blade, finalizing the sharpening.
- **6000 - 12000:** Precise polishing for perfect edge sharpness.

Product Specifications:

- **Weight:** 0.5 kg
- **Dimensions:** 20 x 7 x 4 cm
- **Sharpeners Gradation:** 240/1000
- **Material:** Water stone (Corundum AI203)

Why Choose SHARPI Water Stone?

Made for both professional chefs and home users, it ensures efficient sharpening with minimal wear, providing perfect sharpness for all your blades.

Keep your knives in top condition with the **SHARPI Water Stone 240/1000**.

Order today and experience long-lasting performance and sharpness!

Brand country - Poland.