Online store WWW.LYNXGEAR.LV Company: SIA LATLYNX info@lynxgear.lv, +371 26159668 Reg. No. 45403038162, VAT Reg. No. LV45403038162, Legal address: Baznīcas iela 8, Aizkraukle, Aizkraukles novads, LV-5101, LATVIJA Bank Account: LV87UNLA0050021387494 AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

 Sales price 33,95 €

Salesprice with discount Incl. VAT 21%: 5,89 €





Description

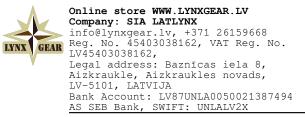
High-quality double - sided diamond whetstone with 360 and 600 grit, which allows you to easily and quickly sharpen slightly dull knives and tools.

The base of the sharpener is a steel plate with a monocrystalline diamond abrasive applied. The abrasive surface is covered with oval holes that collect and retain metal particles formed during the sharpening process. As a result, the surface of the sharpener is always clean. Plastic housing with non-slip feet allows for safe and easy sharpening. - Grit 300 is for pre-treatment of blunt tools.

- The 600 gradation is used for sharpening slightly dull knives in a timely manner and provides optimal working sharpness. The most important advantages:

- the abrasive is harder than carbides in alloy steels
- the surface does not change shape as it wears
- $\bullet\,$ sharpening is fast and precise at the same time
- does not require oil or water

Dimensions: 200 x 75 mm Producent: Taidea Technology, PRC Operating tips



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ATTENTION! The abrasive layer is normal with a new diamond whetstone and should disappear after the stone has run in. However, you should not apply high pressure during sharpening, because it significantly accelerates the wear of the diamond whetstone, especially those with a grit> 600. We sharpen dry, possibly with water. We do not use oil! We clean under running water using mild detergents.

Brand country - China