



Online store WWW.LYNXGEAR.LV
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Reg. No. 45403038162, VAT Reg. No.
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Legal address: Baznicas iela 8,
Aizkraukle, Aizkraukles novads,
LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

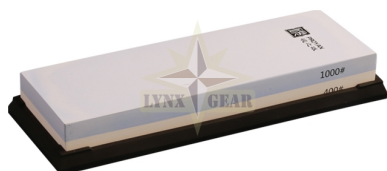
Not Rated Yet

Sales price 46,95 €



Salesprice with discount

Incl. VAT 21%: 8,15 €



1-4 Weeks



Description

- 400 grit - A medium-coarse whetstone, which can be used to repair minor cuts and chippings on the edges of knives and tools, as well as to restore the edge angle. It is recommended to start sharpening knives and tools with blunt or slightly damaged edges with this whetstone. With its use, a completely new edge can be formed, and a medium amount of material is removed in a relatively short time. It creates a good base before applying fine grinding stones. The size of the abrasive particles of the noble corundum (aluminum oxide) of the grinding stone is approx. 40 microns.
- 1000 grit - A medium-fine whetstone, which is one of the most generally recommended and most versatile whetstones for sharpening and maintaining knives and tools that have dulled, lost their sharpness, but are in basically good condition. With its application, we get a very usable edge, which solves general cutting tasks very well. It creates a good foundation before the further application of extra fine grinding stones. It is very dull, but in order to repair damaged blades in particular, it may be necessary to use a coarse or medium-sized whetstone beforehand. The size of the abrasive particles of the noble corundum (aluminum oxide) of the grinding stone is approx. 16 microns.



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ORDER CONFIRMATION

Brand	PROYAN
Name	Double Sided Kitchen Professional Size Sharpening Stone
Applicable knives	Chinese Knives, Japanese Knives, European knives, Damascus Knives, Outdoor Knives, Woodworking Tools
Grinding Material	Corundum
Item size	200*70*24mm
Item Net Weight	610g

Product Feature:

- The superior quality white corundum materials are elaborately selected, and the abrasive grain passes SGS testing and certification.
- It can be used after watering, no need to soak in water.
- The large size (200*70*24mm) meets all grinding needs.
- Equipped with non-slip pp base guarantee the safety sharpening.

Brand country - China