



Dull knives have no room in your kitchen especially when you can easily restore them with the 1000 Grit Edge Master Professional Whetstone. Use the medium grit for everyday sharpening. Just make sure to keep the stone's surface wet while sharpening. Work with your favourite blades for longer by keeping them sharp all the time using this medium grit whetstone.

- 1000 Grit this is the main sharpening grit and used for re-sharpening and removal of burrs.
- Comes with a non-slip base to keep the whetstone in place while sharpening.
- Avoid removing the powder build-up as it helps sharpen the knife.
- Ideal for sharpening straight edge knives at a 15 to 30 degree angle using a constant back and forth motion
- Not suitable for serrated knives or scissors