



Dull knives have no room in your kitchen especially when you can easily restore them with the 3000 Grit Edge Master Professional Whetstone. Use the fine grit for removal of burrs – smoothens the knife edge. 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 fine grit whetstone.

- 3000 Grit use for fine sharpening and removal of burrs – smoothens the knife edge.
- 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