



Sharpen your knives like a professional with Edge Master's Ultimate Corundum Whetstone Kit. The kit features two types of combination whetstone designed for a specific use such as sharpening blunt edges, resharpen and removing burrs, fine sharpening, and polishing fine edges. Simply pick the grit to use according to the condition of your knife. Always ensure that the whetstones remain wet while sharpening and avoid removing the powder build-up as it helps sharpen the knife.

- Includes a safe non-slip carry case with water bath and sharpening station.
- Coarse 400 Grit: use to sharpen extremely blunt or damaged edges.
- Medium 1000 Grit: use to resharpen and remove burrs.
- Fine 3000 Grit: use for fine sharpening and removal of burrs, smoothens the knife-edge.
- Extra fine 8000 Grit: use for polishing the fine edge.
- Flattening stone – used to level the stone before use to ensure the whetstone is completely flat.
- Large guide rail – ideal for maintaining the same angle on large/ broad blade knives whilst sharpening.
- Small guide rail - ideal for maintaining the same angle on small/thin blade knives whilst sharpening.