



Edge Master Professional Corundum Whetstone Sharpening Kit sharpen your knives like a professional. This whetstone kit features 240/1000 grit. Use to re-sharpen dull knife edges. Ideal for coarse sharpening and removal of burrs. 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.

- Coarse 240 Grit: use for knives that have damaged edges or extremely blunt.
- Medium 1000 Grit: This is the main sharpening grit and used for re-sharpening and remove burrs.
- Non-slip, durable sharpening station with storage box
- 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.