



Edge Master Professional Corundum Whetstone Sharpening Kit sharpen your knives like a professional. This whetstone kit features 1000/3000 grit. Use to re-sharpen knife edges. Ideal for medium to fine sharpening, removal of burrs and smoothens the knife edge. 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.

- Medium 1000 Grit: This is the main sharpening grit and used for re-sharpening and remove burrs.
- Fine 3000 Grit use for fine sharpening and removal of burrs – smoothens the knife edge.
- 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.