Master Class Dual Whetstone Double Sided Knife Sharpener Sharpening Wet Stone

2000/5000 Grit Double Sided Knife Sharpener Sharpening Stone Whetstone

MASTERCLASS 2 Sided Dual Whetstone Sharpening Stone Knife Sharpener

Double Sided Knife Sharpener Wet Whet Stone Sharpening 2000/5000

**Product Description:**

Save your old blunt knives, make cutting easy again! Ever tried slicing a tomato with a blunt knife? Make sure you've got a razor sharp knife carving, dicing vegetables or slicing meat.

With this Kitchen Craft Master Class Combination Sharpening Stone you can restore the blades that have dulled with time and get yourself a decent edge!

Kitchen Craft Master Class Combination Sharpening Stone has a double sided (2000/5000) combination grit whetstone for precision sharpening.

Firm but porous structure continuously releases small particles, combined with water will sharpen the knife.

Get this amazing Kitchen Craft Master Class Combination Sharpening Stone today to produce perfect sharp blades every time in minutes.

**How to use:**

Small number side for grit coarse sharpening and Large number side for grit fine sharpening

First, soak into the water for 15 minute, then Sharping as coarse first, thin later.

Please refer to the picture above

**Features:**

1.100% brand new and high quality

2.Double side,different tenderness whetslate

3.Good choose for Kitchen knife, precision tool, Sushi knife and so on

4.Silicone anti-slip stand, beautiful and useful

5.Small number side for grit coarse sharpening and Large number side for grit fine sharpening

6.High hardness

7.Size:18\*6\*3CM

8.Weight: 749g

**Package Contents:**

1XMaster Class Dual Whetstone Double Sided Knife Sharpener Sharpening Wet Stone

1 x Non-Slip Base