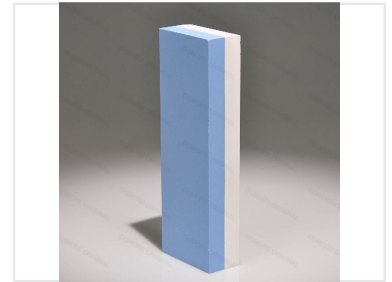
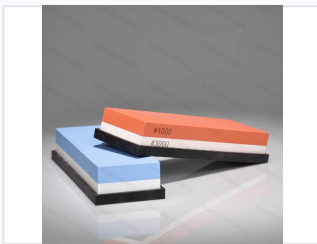


# Dual Grit Knife Sharpening Stone

This dual-sided whetstone is designed for sharpening knives and tools. It features a #1000 grit side for initial sharpening and a #3000 grit side for refining edges to a razor-sharp finish.



## ADDITIONAL IMAGES



## Product Overview

### Professional Sharpening Solution

This dual-grit whetstone is engineered from premium-quality abrasives and a durable vitrified bond, ensuring efficient performance for all your sharpening, lapping, and honing needs. Designed with a convenient dual-sided structure, it features a coarse side for repairing edges and a fine side for achieving a razor-sharp finish. Its stable, rectangular form factor makes it an ideal tool for professional chefs and home cooks alike to maintain the longevity of their cutting implements.

## Technical Specifications

### Grit Configuration

**1000 grit**  
Coarse Side

**3000 grit**  
Fine Side

### Materials

High Quality Abrasives, Vitrified Bond

## Usage

### Primary Applications

- Sharpening
- Lapping
- Honing

### Compatible Items

- Knives
- Tools
- Cutting Implements