



**Antica Coltelleria Tavella / Sharpeners
and sharpener stone**

Japanese Sharpener stones

cod. **HH-13**

 **KASUMI**

Weight: 595 gr - 20.99 oz

Info

Sharpener stone, grit 280-1000

Japanese sharpening stones with very fine double grain; on one hand, 280 on the other 1000. These two different types of granularity allow you to better sharpen your Japanese professional knife. The 280 grit is more abrasive, while the 1000 grit is used to refine the sharpness of your blade.

Size 6.30" x 1.97" x 0.59"
