

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

Kasumi Japanese Sharpener stones

cod. **K-80001**



Info

Sharpener stone, grit 240-1000

Kasumi knives are extremely hard, and we recommend using Kasumi combination whetstone to keep the cutting edge sharp.

This stone has 2 sides, the white medium grit #1000 and the orange rough grit #240.

Size 7.09" x 2.36" x 1,18"
