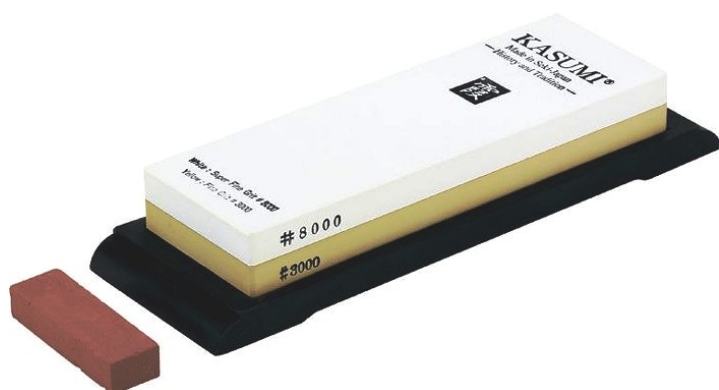


**Antica Coltelleria Tavella / Sharpeners
and sharpener stone**

Kasumi Japanese Sharpener stones

cod. **K-80002**



Info

Sharpener stone, grit 3000 -8000

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

This stone has 2 sides, the yellow fine grit #3000 and the white super fine #8000.

Size 7.09" x 2.36" x 1,18"
