

NANIWA SHARPENING STONE 220/1000 cm.18,5x6,5x3



SOLUZIONI FOODSERVICE

Combined whetstone, 220/1000 grit.

The 220 side is ideal for the roughing phase and for the first setting of the edge, while the 1000 side is ideal for sharpening.

The stone is supplied in a plastic box which doubles as a sharpening base.

18.5 x 6.5 x 3 cm