



Sharpen your knives like a professional with Edge Master's Professional Corundum 3 in 1 Whetstone Sharpening Station. The sharpening station features three types of whetstones designed for a specific use such as sharpening blunt edges, resharpen and removing burrs, fine sharpening, and polishing fine edges. Simply pick the grit to use according to the condition of your knife. Always ensure that the whetstones remain wet while sharpening and avoid removing the powder build-up as it helps sharpen the knife.

- Includes a safe non-slip sharpening station.
- Coarse 240 Grit: use to sharpen extremely blunt or damaged edges.
- Medium 1000 Grit: use to resharpen and remove burrs.
- Fine 3000 Grit: use for fine sharpening and removal of burrs, smoothens the knife-edge.
- Flattening stone – used to level the stone before use to ensure the whetstone is completely flat.
- Large guide rail – ideal for maintaining the same angle on large/ broad blade knives whilst sharpening.
- Small guide rail - ideal for maintaining the same angle on small/thin blade knives whilst sharpening.