

Merk: **Wüsthof**  
Model: 3040485026

€ 119,00



## Omschrijving

Honing Steel for exceptional honing of your knives. Even high-quality knives, such as those made by WÜSTHOF, gradually dull due to use: to compensate, a honing steel should be used regularly. A few strokes of both sides of the knife over the sharpening steel will help you to maintain the sharpness of a good blade. We recommend using a Diamond Steel or a Ceramic Steel to restore the sharpness of particularly blunt knives.

## Specificaties

### FYSIEKE KENMERKEN

|       |       |              |       |
|-------|-------|--------------|-------|
| Kleur | Grijs | Lemmetlengte | 26 cm |
|-------|-------|--------------|-------|