



New ceramic whetstones for the Seki Magoroku Brand



Mood image Seki Magoroku whetstones

In daily use, knives are subjected to a lot of demands and even the best blade loses its sharpness over time. In order to always give the high-quality knives from **KAI** the optimum finish for a maximally sharp blade over many years, the Japanese cutlery manufacturer offers a range for sharpening products. This is now being expanded to include **four new**, ceramic-bonded **Seki Magoroku water whetstones** and **a straightening stone**. The whetstones are equipped with either one or two different grits and are suitable for the traditional Japanese and professional way of sharpening knives.

The new water whetstones from KAI are available in grit sizes of **2,000 AP-0331 (RRP 64.95 € incl. VAT)**, **4,000 AP-0332 (RRP 69.95 € incl. VAT)** and **8,000 AP-0333 (RRP 84.95 € incl. VAT)**. These fine and extremely fine whetstones are ideal for working precisely and restoring the knife edges to maximum sharpness. The finer the grain of a ceramic-bonded whetstone, the smoother and more precisely the edge can be ground.

The fourth, new model is a **combination whetstone AP-0334 (RRP 79.95 € incl. VAT)** with grit 1000 and 4000 on one side each. Provided with these two grit sizes, the stone directly covers two work steps: The side with the coarser grit is for sharpening the blade. This is then sharpened using the finer side.

The rectangular design of all four Seki Magoroku whetstones is predestined for sharpening wide, flat edges, such as those of knives and scissors. Each of the new stones is suitable for use on both single and double-edged blades.

The box in which the respective whetstones are placed serves for storage and also as a practical base when sharpening itself. For an effortless sanding process, the box stands non-slip on the table or worktop. Under the attachment for the whetstone, it is also designed with a slight slope so that water escaping from the stone can easily drain off during work. After use, the whetstone can also dry equally on all sides and is then safely stowed away for storage and transport.

Due to abrasion during grinding and sharpening, the surface of whetstones changes over time. To ensure that they always have a flat surface for optimal work on knife blades, a straightening stone is used. The new **AP-0335**



straightening stone (RRP 49.95 € incl. VAT) from KAI makes smoothing out depressions, bumps and rough edges effortless.

The new Seki Magoroku whetstones will be available from autumn 2023.

About KAI:

For over 115 years, the KAI company has been producing cutlery in the tradition of the legendary samurai of ancient Japan. The desire to preserve ancient traditions and combine them with innovative techniques is not a contradiction but forms the basis for new products that honour the Japanese art of forging while meeting modern demands. With the highest quality standards, KAI has made it its mission to produce special knives for everyday use. Made from natural resources, shaped and designed according to the expertise of the ancient Samurai blacksmithing art, KAI products are a symbol of Japanese craftsmanship made with the highest precision.

www.kai-europe.com

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