

# FASTTRACK MK2 BUNDLE

With all of the features of the FTS/MK2 but with additional accessories

- Includes tough fabric storage case with pockets to accept three stones.
- Deburr plate, super fine finish 1000 grit. Ideal for quick removal of burrs from chisel & plane irons. Self adhesive backed.
- Tapered stones in a range of 5 grits for intermediate angles. 22.5°/27.5° when used on primary angle and 27.5°/32.5° on secondary angle.
- A self-adhesive backed leather strop for use with a honing paste to give mirror finish on chisels and plane blades. Size: 105mm x 75mm.
- Non-slip mat to help keep the Fast Track securely in place on any surface.

**FTS/KIT/MK2B** £99.95

Stone size. 75 x 24mm  
Patent No. GB2364943



**NEW**



SHARPENING

## FASTTRACK MINI STROP

- A self-adhesive backed leather strop accessory for the FastTrack sharpener.
- Retro fit to underside FastTrack base.
- For use with a honing paste to give mirror finish on chisels and plane blades.
- Size: 105mm x 75mm.

**FTS/MS** £8.44



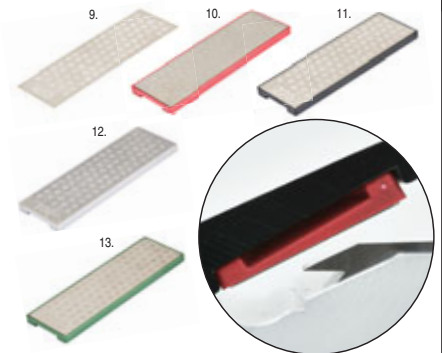
### INCLUDES:

1 x Base and handle	1 x Centring clip
1 x Angled Roughing stone 100 grit	1 x Non slip mat
1 x Angled Preparation stone 220 grit	1 x Leather strop
1 x Angled Finishing stone 450 grit	1 x Fitted De-burr Plate
1 x Angled Fine Finishing stone 600 grit	1 x Tough Canvas Storage Case
1 x Angled Super Fine Finishing stone 1000 grit	1 x Cleaning block

### TAPER STONES

- Tapered stone for intermediate angles.
- 22.5°/27.5° when used on primary angle and 27.5°/32.5° on secondary angle.

9. Finishing Taper stone 450 grit White - 35 micron	<b>FTS/TS/F</b>	£14.43
10. Fine Finishing Taper stone 600 grit Red - 25 micron	<b>FTS/TS/FF</b>	£14.43
11. Preparation Taper stone 220 grit Black - 60 micron	<b>FTS/TS/P</b>	£14.43
12. Roughing Taper stone 100 grit Grey - 20 micron	<b>FTS/TS/R</b>	£14.43
13. Super Fine Taper stone 1000 grit Green - 9 micron	<b>FTS/TS/SFF</b>	£14.43



# FASTTRACK KNIFE SHARPENER

Portable easy to use hand held knife sharpener giving razor fine edges every time.

- Simple and safe to use, can be used by total beginner to the most discerning of professionals.
- Interchangeable grade of diamond with on board leather strop.
- In freehand use the sharpener adapts the same sharpening action as a chefs steel, or it can be used on a flat surface, eg chopping board.
- Twin magnetic guides hold the blade at the correct sharpening angle and can sharpen both single and double bevelled blades with an included angle of 30 degree.
- Stone will remove small nicks and damage. Work through a range of accessory stones to gain the finest of edges.
- Large sharpening surface contact area enables blade pre-preparation, allowing for quick re-honing which extends the life of the edge and the knife.
- Includes 220 grit stone, optional accessory Diamond Cross stones available. (see page 220)
- Tough GFN plastic construction with Nitrile feet to grip the work surface.

**FTS/KS** £31.78

Stone size. 76 x 24mm



**NEW**

