PROUD
PARTNER

SWEDEN
Culinary Team

PRO KITCHEN KNIFE SHARPENER

MADE IN SWEDEN

www.tormek.com

SHARP KNIVES IN 60 SECONDS

With over 45 years experience in sharpening, Tormek of Sweden has now developed a new knife sharpener, especially designed to meet the professional's demand for sharpness and user friendliness.

The concept is a further development of the diamond stone, which in combination with an innovative and patented guidance system enables a professional sharpening just when you need it!

- Diamond Wheel optimised for knife sharpening.
- Composite Wheel for final polishing of the edge.
- No risk of overheating the steel.
- Does not remove more steel than necessary.
- Speedy sharpening, one minute is enough.
- Adjustable edge angle according to need.
- Silent running.

Technical specifications

Patent
SE 538902, EP 2883655, US 9950401

Dimensions

Width	230 mm (9 1/16")
Depth	210 mm (8 1/4")
Height	285 mm (11 1/4")

Weight
Machine only 6.3 kg

Grinding Wheel
Tormek Diamond Wheel Fine DWF-200
Ø 200×40 mm (8"×1 9/16")
120 rpm, torque 8.4 Nm

Honing Wheel
Ø 160×30 mm (6 5/16"×1 3/16")

Housing
Zinc cast top
Impact resistant ABS plastic

Motor
Industrial single phase, 120 W (input) 230 V, 50 Hz or 115 V, 60 Hz
Duty 30 min/hour, Maintenance free, Silent running, 54 dB
Min. 10,000 hour life

Warranty
7 years. If used for a professional sharpening service the warranty is 2 years.

Thanks to the Tormek T-2, we can always work with razor-sharp knives in our team. It's fast, easy to use and gives a long-lasting result.

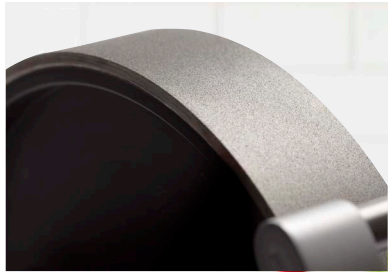
JIMMI ERIKSSON
Captain, Swedish Culinary Team

Gives a better result than if you send your knives away for sharpening – but most importantly, sharp knives all the time!

HÅKAN MATSEUS
Head Chef AG, Stockholm

Sturdy handle which makes it easy for you to move the machine when needed.

Specially developed composite wheel with integrated polish that removes the burr.



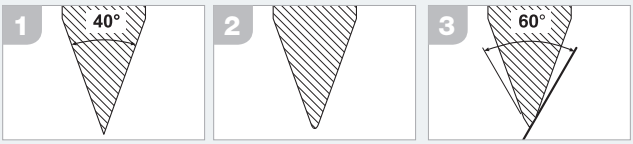
Fine-grained Diamond Wheel optimized to provide a high level of sharpness and at the same time an efficient steel removal, without removing more steel than necessary.

Adjustable edge angle which you can set to suit the type of knife or usage. A larger edge angle gives a stronger, more sustainable edge.

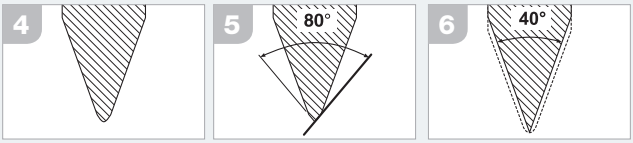
Questions and Answers

What is the difference between shaping and sharpening?

With Tormek you sharpen the whole bevel, compared to a bench stone or a sharpening steel which only sharpens the very tip of the edge. It is possible to touch up the edge a few times with a sharpening steel between the sharpenings, but the edge angle increases each time and eventually you need to sharpen the whole ground face. With the Tormek T-2, you always grind the whole bevel, but with minimal steel removal.



A sharp edge. *The edge is worn and dull.* *After honing on a bench stone.*



After another period of use the edge is blunt again. *Another honing sharpens the edge to a still larger angle.* *The edge is now re-ground with Tormek to its original shape.*

Which edge angle should I have?

Generally, a small cutting edge cuts better while a larger edge angle is stronger and lasts longer. For example, a knife used for meat should have a larger edge angle than a thinner filet or vegetable knife. The steel's properties also influence what is appropriate. A high quality blade generally stays sharp longer at a narrower edge angle than a blade of lower quality.

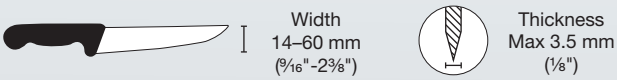
Do I need sharpening experience to use the T-2?

No, it is built so everyone can learn to sharpen quickly.

How long does it take?

Assuming you sharpen the knife to the previous edge angle (recommended) the work is done in a couple of minutes, including honing and polishing on the honing wheel.

How big a knife can one sharpen?



Is there a risk that the steel gets heated and damaged?

Often you do not know that the steel has become overheated during sharpening, but it results in the knife becoming dull more rapidly. Compared to conventional sharpening machines, which often use high-speed abrasive belts that generate more heat, the Tormek T-2 sharpens with a slow running diamond wheel which is gentle on the steel.

Why does a Tormek sharpened knife last longer?

Thanks to the high accuracy, no unnecessary steel is removed, and your knives will last longer.

TORMEK®

Sharpening Innovation

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