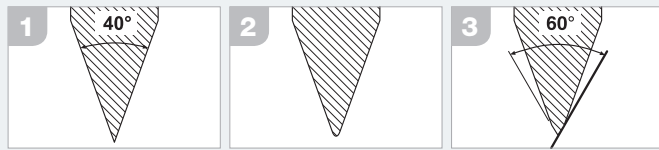


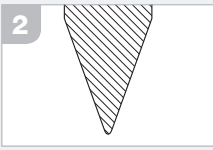
Questions and Answers

What is the difference between shaping and sharpening?

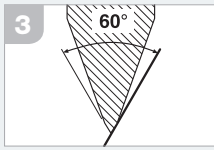
With Tormek you sharpen the whole bevel, compared to a bench stone or a sharpening steel which only sharpens the very tip of the edge. It is possible to touch up the edge a few times with a sharpening steel between the sharpenings, but the edge angle increases each time and eventually you need to sharpen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



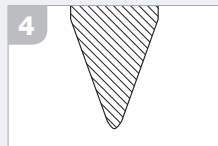
1 A sharp edge.



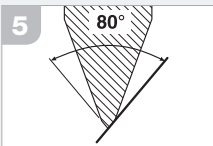
2 The edge is worn and dull.



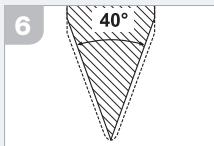
3 After honing on a bench stone.



4 After another period of use the edge is blunt again.



5 Another honing sharpens the edge to a still larger angle.



6 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.

Why does a Tormek sharpened knife last longer?

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

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.

How big a knife can one sharpen?



Width
14–60 mm
($\frac{1}{2}$ "–2 $\frac{3}{8}$ ")



Thickness
Max 3.5 mm
($\frac{1}{8}$ ")

Machine Measurement: Width 240 mm, Depth 210 mm, Height 285 mm. **Machine Weight:** 6.3 kg **Grinding Wheel:** Tormek Diamond Wheel Fine DWF-200, \varnothing 200 x 40 mm, 120 rpm, torque 8.4 Nm. **Honing Wheel:** \varnothing 160 x 30 mm **Housing:** Zinc cast top, Impact resistant ABS plastic **Motor:** Industrial single phase, 120 W (input) 230V, 50 Hz or 115V, 60 Hz. Duty 30 min/hour. Maintenance free. Silent running, 54 dB. 10,000 hour life. **Warranty:** 7 years. When used for a professional sharpening service the warranty is 2 years.

NEW

PRO KITCHEN KNIFE SHARPENER



PATENT
PENDING



TORMEK
Sharpening Innovation

SHARP KNIVES IN 60 SECONDS

IMPROVE YOUR EFFICIENCY!

WITH OVER 40 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 guidance system (patent pending) 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.

7
YEAR WARRANTY



PHOTO Karl-Johan Larsson

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

HÅKAN MATSEUS
Chef AG, Stockholm

Fast and professional in one package! Previously, one has been at the expense of the other – a quick fix but with a poorer result, or professional sharpening but then you have to submit the knives, which we reluctantly do.

HENRIK OLSSON
Chef Silverpark Vardaga, Täby



PHOTO Jessica Welander

Resilient clamp steers the knife on both sides, which makes it easy to maintain a constant angle against the grinding wheel.

A magnet collects the steel particles.



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.