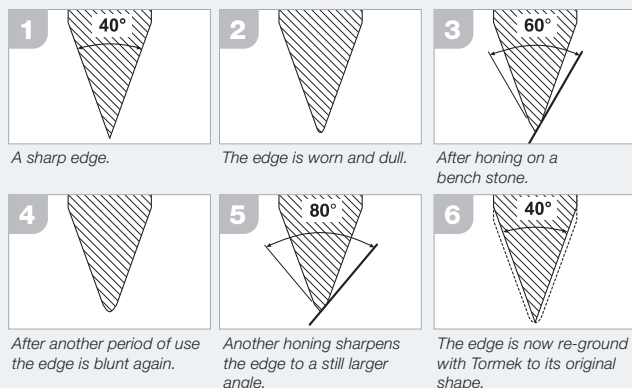


## Questions and Answers

### 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.



### 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.

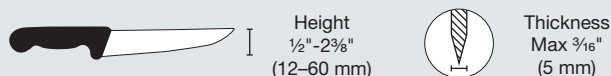
### Do I need sharpening experience to use the Tormek T-2?

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.

# PRO KITCHEN KNIFE SHARPENER



**TORMEK®**  
Sharpening Innovation

9082-2210



# SHARP KNIVES IN 60 SECONDS

Tormek T-2 allows you to get a professionally sharpened knife in no time. With the help of chefs from the Swedish Culinary Team, the Tormek T-2 was specially 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 optimized 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

To see all patents visit [tormek.com/patents](http://tormek.com/patents)

### Dimensions

Width 9<sup>7</sup>/<sub>16</sub>" (240 mm)  
Depth 8<sup>1</sup>/<sub>4</sub>" (210 mm)  
Height 11<sup>1</sup>/<sub>4</sub>" (285 mm)

### Weight

Machine only 16.8 lbs  
(7,7 kg)

### Grinding Wheel

Tormek Diamond Wheel Fine  
DWF-200  
Ø 7<sup>7</sup>/<sub>8</sub>" x 1<sup>9</sup>/<sub>16</sub>"  
(200 x 40 mm)  
120 rpm, torque 8.4 Nm

### Honing Wheel

Ø 6<sup>5</sup>/<sub>16</sub>" x 1<sup>3</sup>/<sub>16</sub>" (160 x 30 mm)

### Housing

Zinc cast top and impact resistant  
ABS plastic

### Motor

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

### Warranty

8-year warranty, 5 years + 3 years,  
upon registration at [tormek.com](http://tormek.com).  
2-year warranty if the product is  
used by a professional sharpening  
service.



*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**

Bocuse d'or Sweden, Candidate



*I surely know how important it is to have super sharp knives in the kitchen and Tormek T-2 is the best way to do it. We used to have to go to a shop to do them every couple of weeks but now when me or my chefs have blunt knives we just do it ourselves. Honestly the best present to a chef would be that knife sharpener.*

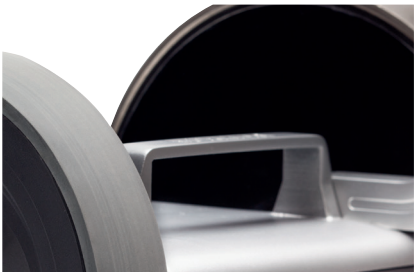
**ASIMAKIS CHANIOTIS**

Executive chef Pied à Terre  
Michelin restaurant, London



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

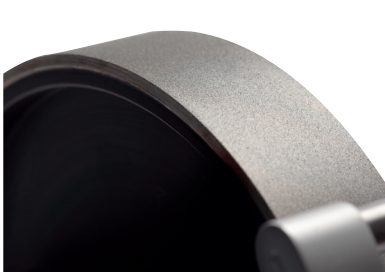
A magnet collects the steel particles.



**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.