



TORMEK T2 KITCHEN KNIFE SHARPENER

Thanks to 40 years experience in sharpening, Tormek has now developed a new knife sharpener, especially designed to meet the professional's demand for sharpness and user friendliness. You get sharp knives, just when you need it! With Tormek T-2, you get a professional grinding. The concept is a further development of the whetstone, which in combination with an innovative guidance system (patented) enables you to have full control of the sharpening.

- Quick and easy set up.
- Professional sharpening.
- Always a constant angle.
- Diamond Wheel – for highest sharpness.
- Composite Wheel – for polishing.
- Full control of the knives.
- Speedy sharpening, one minute is enough.
- Silent running.

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**

You can easily set your angle to suit the type of knife or usage.

A larger edge angle gives a stronger, more sustainable edge. **Specially developed Composite Wheel**

With integrated polish that removes the burr. **Sturdy handle**
Makes it easy for you to move the machine when needed.

SKU 53535