



T-2 PRO KITCHEN KNIFE SHARPENER



Distributed by:

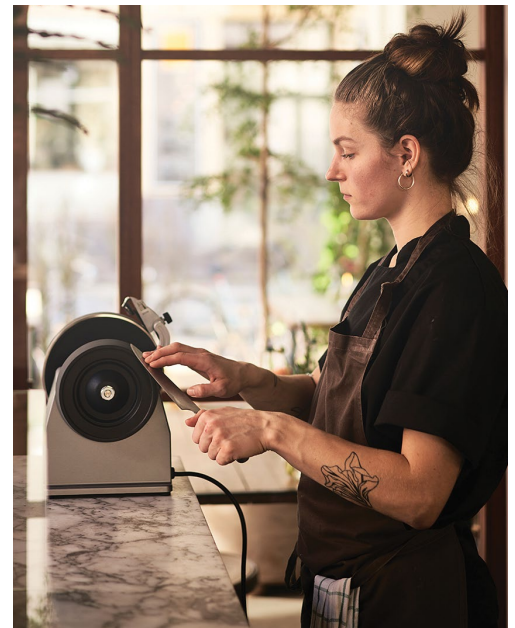


Sharp knives in 60 seconds

With over 45 years of experience in sharpening, Tormek of Sweden presents the pinnacle of professional culinary sharpening with its Tormek T-2 Pro Kitchen Knife Sharpener.

Designed to meet the professionals demand for sharpness and user-friendliness the unit utilises a diamond stone in combination with an innovative and patented guidance system enabling simple, safe and easy professional sharpening just when you need it!

Made in Sweden



TORMEK T-2: QUICK SIMPLE & SAFE SHARPENING ON DEMAND

Composite Honing Wheel

Developed with integrated polish which removes the knives burr.

No Mess

Slow-speed dry sharpening, meaning no water to splash around. The slow speed ensures that your steel will not over heat.

Compact & Lightweight

The compact and lightweight body with an ergonomic handle makes it easy to setup, pack-down and transport for use on demand.

Easily Adjustable edge angle

Easily adjustable sharpening angle, you set to your knives exact angle.

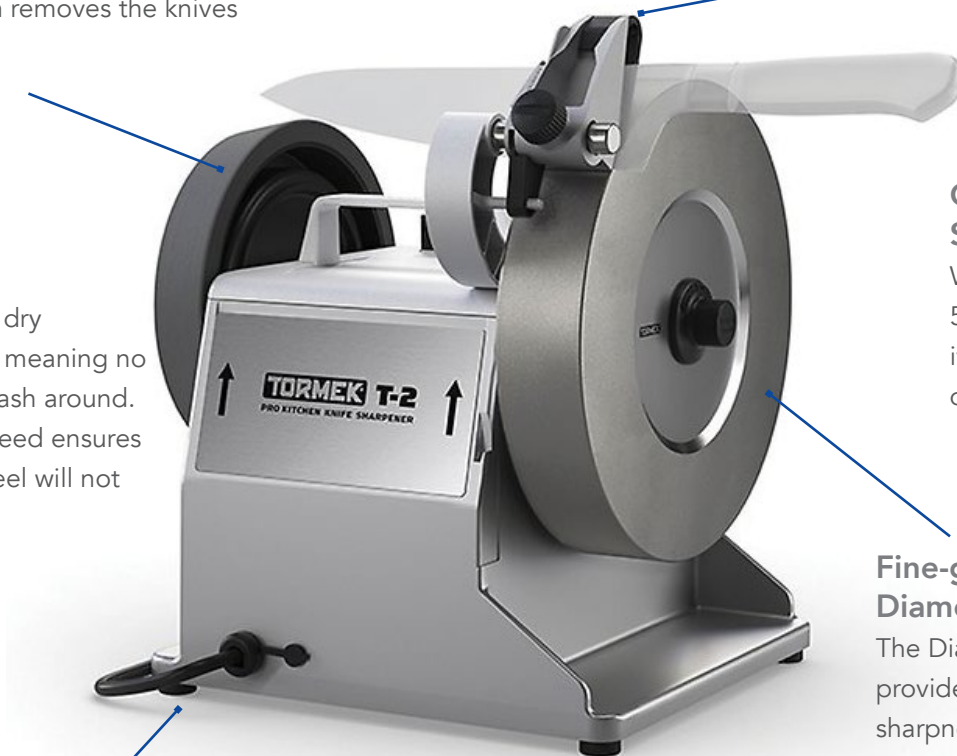
Quiet, Easy & Safe to use

With its quiet running at 54 decibels and 120 rpm, it is super simple, safe and quiet to use.

Fine-grained Diamond Wheel

The Diamond Grinding wheel provides a high level of sharpness and at the same time an efficient steel removal, without removing more steel than necessary.

3 Wheels available - Extra Fine, Fine and Coarse



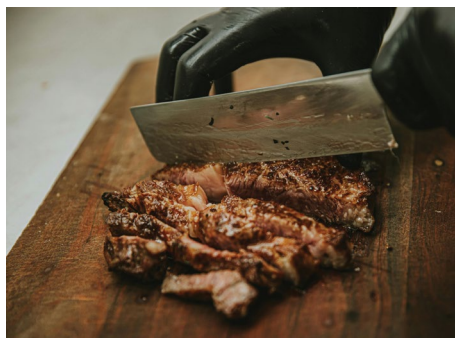
SIMPLE SHARPENING IN 3 STEPS

- 1. Find your knife angle:** The recommended angle for your knife is often written on the knife's packaging, or alternatively on the brands website.
- 2. Set the angle edge:** Once you have your knife angle, simply divide it in half and set the angle guide to half the degree of your knives edge.
- 3. Sharpen your knife:** Turn on the machine and slide your knife into the jig and begin simply following the shape of your knife back and forth until satisfied with the result. Repeat on the other side.



RAZOR-SHARP VERSATILITY

The Tormek T-2 offers exceptional versatility when it comes to sharpening a variety of commercial kitchen tools. Whether it's restoring sharpness to rotary blades for kebabs and shawarma, perfecting the edge of meat cleavers for finer cuts or bringing new life to blunt blender and mixer blades.



8 YEAR WARRANTY:

The Tormek T-2 Pro comes with standard 5 year warranty plus an additional 3 years upon registration on the Tormek website within 90 days from purchase. When used for a professional sharpening service the T-2 qualifies for an additional 2 years only. All accessories carry a 2 year warranty.



SPECIFICATIONS & DIMENSIONS

MODEL	NOISE	PERFORMANCE	TOTAL POWER Watts	VOLTS	PHASE	PRODUCT DIMENSIONS W X D X H (mm)	WEIGHT (Unpacked)	WEIGHT (Packed)
T-2PRO	54 dB	120rpm	120W	220-240V	Single	240 x 210 x 285	7.8kg	8.6kg

ACCESSORIES

MODEL	DESCRIPTION	SPEC	DETAIL
1 TDWF-200*	Diamond Wheel Fine	600 Grit	The Fine diamond wheel is supplied standard with the Tormek T-2. This wheel allows you to sharpen knife blades made of all different materials, such as steel, carbide and ceramic. It is optimised to provide maximum sharpness and efficient steel removal without removing more material than necessary.
2 TDWE-200	Diamond Wheel Extra Fine	1200 Grit	The Extra Fine Diamond Wheel has extra fine grit. It's perfect for anyone who wants to give their knives the finest sharpness, optimised for maximum sharpness and the finest surface finish.
3 TDWC-200	Diamond Wheel Coarse	360 Grit	The Coarse diamond wheel with a coarser grit is ideal if you have damaged knives and want to be able to remove a lot of material quickly to repair the edge. It also has a diamond coating on the flat side of the grinding wheel, which is particularly helpful when you have to repair a damaged knife by removing a lot of material.
4 TRBS-140	Round Blade Sharpening Attachment		The round blade sharpening attachment is an optional accessory available to allow you to sharpen round blades like those from electric rotary shawarma/kebab knives.
5 TPW-160*	Honing wheel		A conical composite honing wheel which de-burrs and polishes the knives bevel with integrated polish for a mirror-like surface finish.

* Comes standard with T-2PRO



Tormek T-2 is manufactured in Sweden by Tormek.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

© 2024 Roband Australia Pty. Ltd. ACN 003 049 063 ABN 34 864 327 105

® is a registered trademark of Roband Australia Pty. Ltd.



Distributed in Australia by:

ROBAND 

Roband Australia Pty Ltd

1 Inman Road, Cromer,

NSW 2099 Australia

Tel: +61 2 9971 1788

Email: sales@roband.com.au

Retailer: