

TORMEK® T-1

KITCHEN KNIFE SHARPENER





Tormek - A Sharp Story

The story of Tormek begins in the 1940s in the small Swedish village of Vibyhyttan. A young boy named Torgny Jansson, tired of the repetitive chore of sharpening axes, knives, and tools for his father on a traditional grindstone, started imagining a more efficient solution. The idea stayed with him, and in the 1970s – by then a mechanical engineer and hobby woodcarver – he invented an innovative new sharpening



machine. He created a modern version of the old, hand cranked, Swedish grindstone known for delivering long-lasting sharp edges for classic edge tools. The first prototype he built as a birthday present for his father. His friends and family were quickly impressed and began asking him to build more. The idea of the Tormek brand was born.

The very first model was driven by an electric hand drill mounted directly into a chuck via a cleverly designed support attached to the housing of the grinding wheel. The drill's high rotation speed was reduced

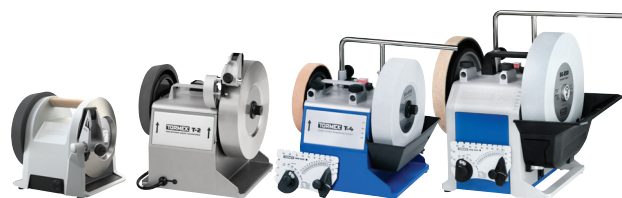




through a rubber drive wheel to achieve the ideal sharpening speed. A patent application was approved, and Torgny continued refining his vision of making sharpening easier for woodworkers everywhere. In 1973, he founded Tormek AB - short for Torgnys Mekaniska - and began marketing his system across Scandinavia and later throughout Europe.

In 1981, the first self-powered model was launched, building on the same core concept as the drill-driven version. It marked the true beginning of the Tormek sharpening system. The brand continued to expand with a complete and unique lineup of high-performance sharpening solutions for both professional craftsmen and dedicated craftspeople.

For more than 50 years, Tormek has designed and manufactured all its products in Sweden, backed by the expertise of its now more than 50 employees. Today, the range includes three professional, powerful, and versatile water-cooled sharpening systems and two kitchen knife sharpening machines - one professional system and a new household model developed for home chefs.



TORMEK T-1 KITCHEN KNIFE SHARPENER

For over five decades, Tormek has been developing sharpening machines for woodworking, crafts, and professional kitchens and chefs. The highly regarded Tormek T-2 Pro Kitchen Knife Sharpener is used by the Swedish Culinary Team as well as several Michelin-starred restaurants. With that experience, Tormek set out to create the first true knife sharpener designed specifically for the home chef.

To appeal not only to passionate food lovers and barbecue enthusiasts, but also to aesthetes, technophiles, and anyone who simply enjoys good living and great entertainment, Tormek introduced the Tormek T-1 Kitchen Knife Sharpener in 2021 – the first true home chef's knife sharpener delivering professional results.

With the Tormek T-1, you'll never have to send your knives out for sharpening again. You can restore them to professional sharpness yourself in a matter of minutes. At home in your own kitchen.

The Tormek T-1 is made for those who value quality and want to take good care of their tools. Built to last, the machine

comes with an eight-year warranty, though it will likely keep your knives sharp far beyond that. Thanks to minimal steel removal, your knives' lifespan is extended, and using freshly sharpened, razor-sharp blades becomes a pleasure every time.

Consider this a small warning: there's a good chance this will become your new favorite gadget.

STURDY WOODEN HANDLE

Solid oak, ash or birch depending on color version.

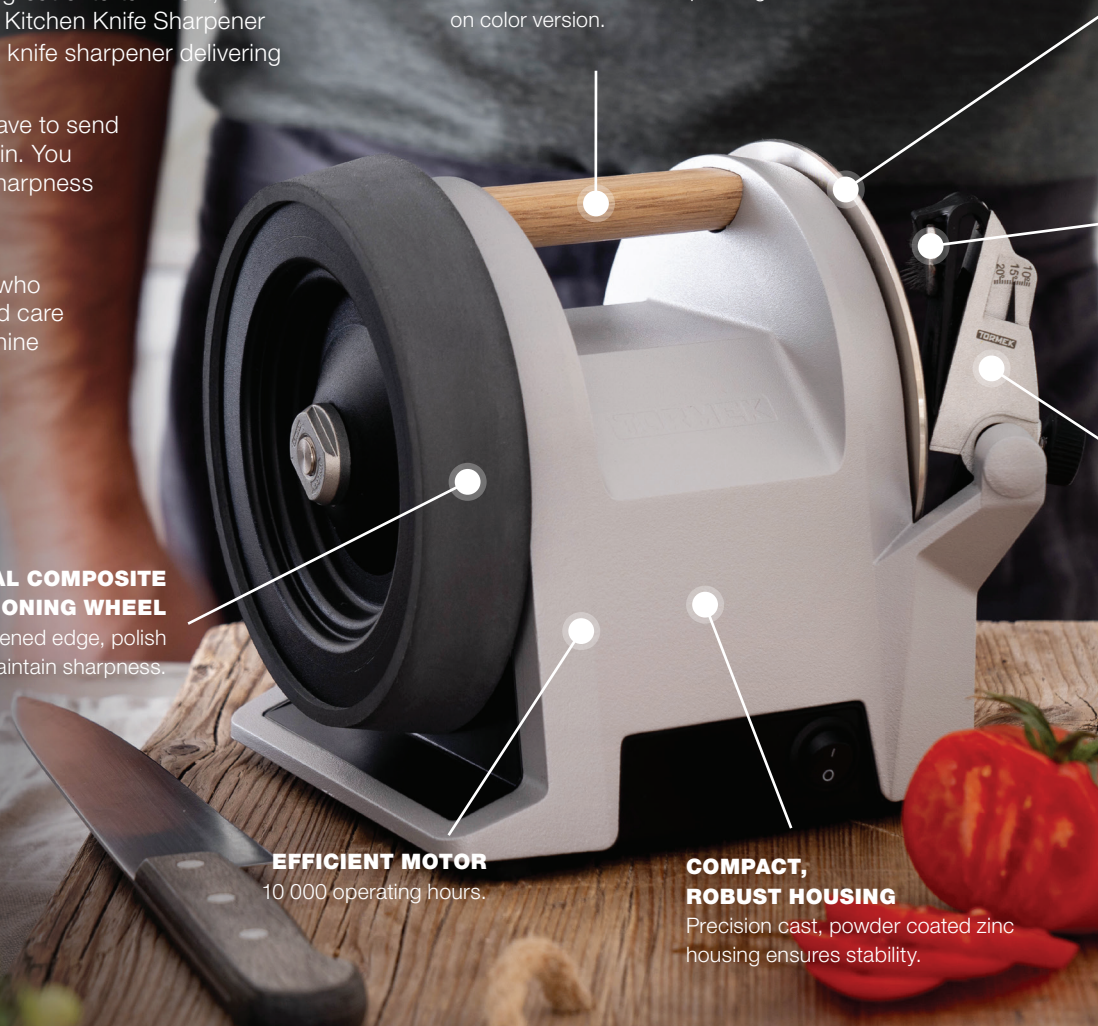
CONICAL COMPOSITE HONING WHEEL

Deburr the resharpened edge, polish the bevels and maintain sharpness.

EFFICIENT MOTOR
10 000 operating hours.

COMPACT, ROBUST HOUSING

Precision cast, powder coated zinc housing ensures stability.



PATENTED DIAMOND GRINDING WHEEL

Fine grained, conical diamond grinding wheel at 600 grit.

MAGNET AND PROTECTIVE FELT

Steel particles from sharpening are safely collected and even your finest blade is protected from scratching.

PATENTED GUIDE

Perfectly controlled the sharpening at an exact angle of 8-22° per side, steplessly. Provides a nice and even bevel without prior sharpening experience.



MADE IN SWEDEN

HOW TO SHARPEN



1 SET PREFERRED BEVEL ANGLE

17° is a good angle to start with if you are unsure of what angle to choose. A small angle will cut more easily, while a large angle will give a stronger edge.

2 SHARPEN ON BOTH SIDES

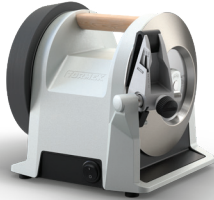
Insert the knife into the guide. Follow the shape of the knife and apply only a gentle pressure, ▲ make sure you put the knife **into** the clamp.



3 HONE TO A FINAL FINISH

Remove the burr and polish both bevels of the knife on the honing wheel. This gives you a razor sharp and durable edge. ▲ Always hone **AWAY** from the edge.

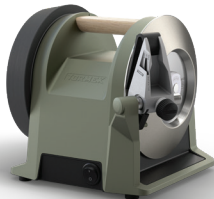
THE FIRST REAL KNIFE SHARPENER FOR THE HOME CHEF



Tormek T-1 Kitchen Knife Sharpener

ZINC GRAY

Zinc Gray is an original Tormek color, and the first colorway introduced for the Tormek T-1. It uses the same powder-coated tone as the zinc housings on our water-cooled sharpening machines, creating a direct link to Tormek's woodworking heritage and long-standing leadership in sharpening edge tools. Keeping this color for the Tormek T-1 leans into the subtly industrial design of the machine, with the sharp lines and angles beautifully contrasted with a solid oak handle. It's a finish that reflects where Tormek comes from and why the design has endured.



Tormek T-1 Kitchen Knife Sharpener

ASH GREEN

The color is inspired by early spring foliage: a muted, natural green that feels both contemporary and quietly confident. Paired with the tactile handle in solid ash, it creates a look that blends Scandinavian clarity with organic warmth.

Ash Green is made to sit naturally in stylish kitchens. Its understated tone complements modern interiors, from minimalist stainless-steel environments to warm, wood-accented workspaces - without demanding attention. Instead, it becomes part of the room's visual rhythm, a functional tool that also works as a design object.

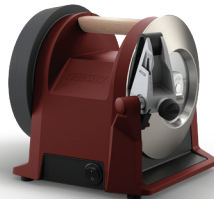


Tormek T-1 Kitchen Knife Sharpener

CARBON BLACK

This is the second color ever released for the Tormek T-1, and a very popular one at that! The matte black finish was first introduced on the special-edition Tormek T-8 Original, with a 50 year warranty, where its bold aesthetic won immediate praise.

Bringing the same bold color to the Tormek T-1, paired with the solid oak handle, created a sophisticated contrast that users loved. The barbecue community embraced it instantly, and Carbon Black remains the most popular color across all markets. Behind the dark exterior is the same precise Tormek engineering, now with attitude to match.



Tormek T-1 Kitchen Knife Sharpener

SWEDISH RED

Releasing in April, Swedish Red brings a distinctly national character to the Tormek T-1. Inspired by the classic red cottages with white trim that define the Scandinavian landscape, this colorway highlights Tormek's roots in a way that feels both familiar and unmistakably Swedish.

The warm, matte red finish is paired with a light birch handle, echoing the natural materials and bright wood details found in traditional Swedish craftsmanship. The result is a sharpener that blends precision engineering with cultural heritage - a design expression that stands out on the countertop while staying rooted in our history.



Tormek T-1 Morakniv 1891

LINEN WHITE

This special-edition machine celebrates the shared Swedish heritage of Morakniv and Tormek, combining over 150 years of craftsmanship in knife making- and sharpening. This exclusive edition pairs a soft, elegant Linen White finish with Morakniv's iconic red handle, delivering a striking contrast tailored for kitchens that demand both style and performance.

Designed for home chefs who value precision and aesthetics, the Linen White is available only in this Morakniv x Tormek version.

The completist can also match the machine with the knives in the Morakniv Classic 1891 knife series, all with the same deep red handle.

MORAKNIV[®]
x
TORMEK

SPECIFICATIONS



MC-1 COVER FOR TORMEK T-1

A collaboration that tributes Swedish manufacturing tradition. Two Swedish brands that has kept their quality over the years through knowledge and dedication. A collaboration where Scandinavian design meets Tormek precision.

The MC-1 Cover for Tormek T-1 is crafted in premium denim by Jeansverket in Borås, Sweden. It is tailored to protect your knife sharpener from dust and moisture when you're not using it, all while still looking sharp.

The cover has a Swedish leather handle that is easily removable to allow machine washing. There is a dedicated pocket that keeps your adhesive Tormek bandages at hand, and a sturdy loop secures your EM-15 Edge Marker right where you need it. Functional pizzazz, designed to last.

JEANSVERKET

x

TORMEK

MACHINE DIMENSIONS

Width: 204 mm (8")
Depth: 196 mm (7 ¾")
Height: 181 mm (7 1/8")

PACKAGING DIMENSIONS

Width: 325 mm (12 ¾")
Depth: 235 mm (9 ¼")
Height: 257 mm (10 1/8")

WEIGHT

Incl. packaging: 6.2 kg (13.7 lbs)
Machine only: 5.4 kg (11.9 lbs)

GRINDING WHEEL

DF-150 Conical Diamond
Wheel Fine (600grit) -
Ø 150 × 18 mm (5 7/8" × 5/8")

HONING WHEEL

PW-160 Conical Composite
Honing Wheel -
Ø 160 × 30 mm (6 ¼" × 1 3/16")

HOUSING

Precision-cast housing
in powder-coated zinc.
Bottom in impact-resistant plastic.
Solid wooden handle.

MOTOR

Single-phase, AC motor
Input power: idle 60 W,
max load 120 W
100-115 V / 220-240 V, 50-60 Hz
Maintenance-free
Quiet running, 45 dB
10,000 operating hours

WARRANTY

8-year warranty, 5 years + 3 years
with registration online.



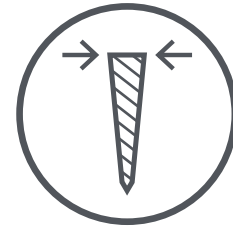
BLADE HEIGHT

12–60 millimeters (0.5–2.4 inches)



BLADE LENGTH

Unlimited



BLADE THICKNESS

5 millimeters (0.2 inches)

MORAKNIL®

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