

Diamond Wheel Guide

The Tormek T2 Pro Kitchen Sharpener utilises a fine-grained diamond grinding wheel which is optimised to provide outstanding sharpness by rotating at a low speed to avoid unnecessary removal of material. The T2 comes standard with the Fine Diamond Wheel but additional wheels can be purchased depending on the result you desire. The table below breaks down the 3 types of grinding wheels, Extra Fine, Fine and Coarse, and for what scenario they should be used for.

Diamond Wheel Extra Fine	Diamond Wheel Fine (Supplied as standard)	Diamond Wheel Coarse
<p align="center">TDWE-200</p>	<p align="center">TDWF-200</p>	<p align="center">TDWC-200</p>
<p>The Extra Fine Diamond Wheel is a replacement grinding wheel, with an 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.</p>	<p>The Fine diamond wheel is supplied standard with the Tormek-T2 Pro Kitchen. 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.</p>	<p>The Coarse diamond wheel is a replacement grinding wheel, with a coarser grit. It 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.</p>
<p align="center">1200 Grit</p>	<p align="center">600 Grit</p>	<p align="center">360 Grit</p>