

Knife Sharpening according to Tormek

Edge angles for knife sharpening

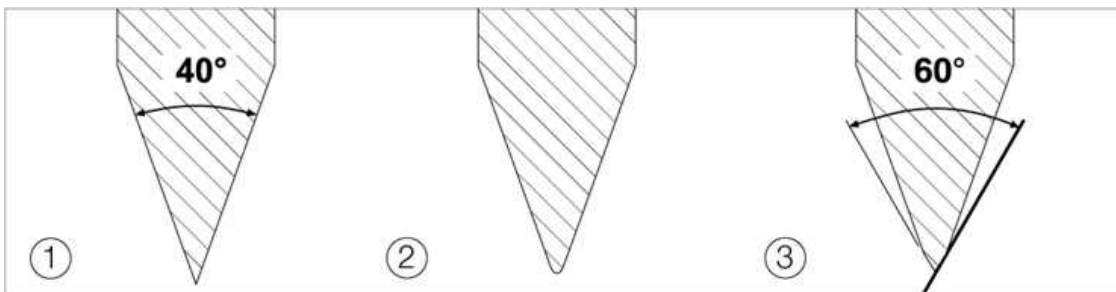
The Tormek knife jigs enable you to restore the knife blade to its original and optimal edge angle. You do not just sharpen or hone at the very tip of the edge, which only temporarily increase the sharpness – you create an even, durable bevel along the full knife blade.

A durable edge

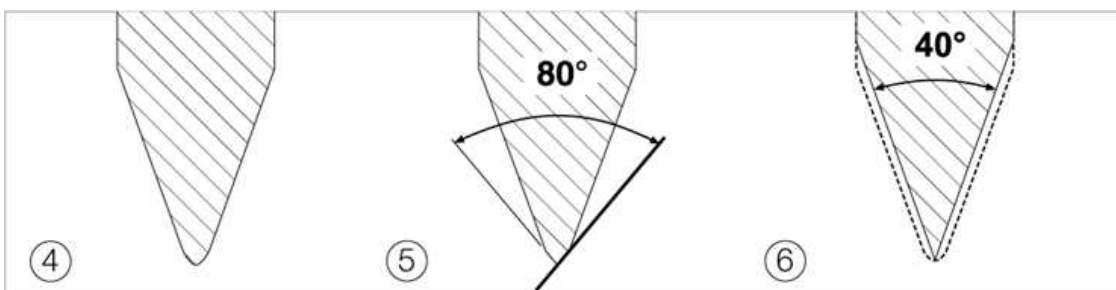
When sharpening and honing with the Tormek knife jigs, you are in full control and get a constant bevel angle for the full knife blade. Since you re-sharpen the knife to the same edge angle, you do not remove any unnecessary amount of steel, making the sharpening efficient. Also, it will cause minimal wear on your knives and you will have the benefit of always working with a real sharp knife, sharpened to the ideal edge angle.



If you are used to touching up the knife edge without leaving the workspace, you can use a sharpening steel in between sharpening on the Tormek system, just keep in mind that the edge angle will unintentionally increase after each time. After a few touch ups using a sharpening steel you come to a point where you need to restore and sharpen the full bevel to its intended edge angle.



(1) A sharp edge. (2) The edge is worn and blunt. (3) After honing on a bench stone or by hand using a sharpening steel the edge is sharp again, but with an increased edge angle.



(4) After another period of use the edge is blunt again. (5) Another honing sharpens the edge to a still larger angle. (6) The edge is now re-ground with Tormek to its original shape.



Kind to the steel

The edge is continuously cooled with water during sharpening, so there is no risk that the steel will get overheated and damaged. Since you remove a minimum amount of steel your valuable knives will last for a long time.

Superior sharpness

The jig rests on the Universal Support and gives you full control over the edge angle. The burr that develops during sharpening is easily removed on the Tormek Leather Honing Wheel which polishes the edge to a razor's sharpness. You get a very nice edge that will last longer.

Edge angles for different types of knives

The ideal edge angle is depending on the type of knife and the area of use. A knife for cutting meat should have a larger edge angle than a knife for cutting vegetables. A small edge angle (25°) will cut easily but it will also be more sensitive to wear and damage. A larger edge angle (40°) will give a stronger and more durable edge. Below follow some suggested edge angles for sharpening of different types of knives.

You can set the edge angle with the AngleMaster WM-200. For knives with a small bevel, like kitchen knives, it is easier set the edge angle on to the knife blade, you then half the number of degrees to get the same result. Visit the product page to see how it works, you can also see it in the film about the Long Knife Jig SVM-140.

Woodcarving knives



Slicing, filleting and paring knives



Knives for butchers, chefs and kitchens



Hunting and sporting knives

