

Tormek KJ140 Wide Centering Knife Jig-



This well-balanced, patented jig provides extra stability when sharpening knives with long, flexible blades such as fillet knives. With the KJ-140 Wide Centering Knife Jig, you achieve a symmetrical grind with the same angle on both sides of the blade. Regardless of the thickness and geometry of the blade, it will self-center in the jig, giving you the same result on both bevels. The longer clamp stabilizes flexible knife blades to prevent them from bending, so that you get the same angle and pressure over the entire bevel.

Why KJ-140 Wide Centering Knife Jig?

- Centers long, flexible knife blades in the jig for optimal, symmetrical results.
- The 140 mm (5 1/2") wide clamp stabilizes flexible blades.
- Centers tapered knives and holds them firmly.
- An extra stop for tall knives, such as cleavers.
- Ability to shape a slightly convex edge with a movement between the two stops.
- Robust design - zinc-cast clamps and fiberglass-reinforced composite stops.
- Well-balanced - most of the weight is focused on the clamps, which provides a more balanced feel when grinding.
- Slides smoothly with low friction against the universal support.
- Works with both Tormek T-4 and Tormek T-8, as well as older models.

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Well-balanced and ergonomic

The user experience has also been in focus in the design and construction of the KJ-140 Wide Centering Knife Jig. For the best grinding experience, most of the jig's weight is focused on the clamps, the part that is closest to the grinding itself. This provides a very well-balanced feel when it's used.



Wider clamp provides more stability

The KJ-140 Wide Centering Knife Jig works in the same way as the KJ-45 Centering Knife Jig but has a wider clamp. The wider 140 mm (5 1/2") clamp stabilizes thin and flexible knife blades and provides more support for an even bevel along the entire blade. Of course it can also be used with larger knives with more stable blades, such as chef's knives.

Overview and features

Centering for symmetrical sharpening

When you mount your knife in the KJ-140 Wide Centering Knife Jig, the knife self-centers in the jig, whatever its thickness or geometry. This means that the jig centers everything from the thinnest knives to knives with a blade thickness of up to 10 mm (7/16"). It also means that knife blades that taper off from back to edge and heel to tip are centered in the jig, providing symmetrical bevels on both sides of the blade. Easy setup, perfect results.

Guided freedom

Because the KJ-140 Wide Centering Knife Jig is positioned with the stop resting freely against the universal support, you are able to follow the shapes of the knife, always guided by the universal support as a reference point. This makes it possible to sharpen knives with different blade shapes, from fillet knives to recurve knives and classic chef's knives.

Please note that the KJ-140 Wide Centering Knife Jig cannot be used with the SVM-00 Small Knife Holder. The KJ-45 Centering Knife Jig is used instead.

