



HORL[®] 2





We believe that you always have to break new ground to make impressive results possible for everyone.

By producing regionally, the shortest possible routes around Freiburg are created, which are key to product development and above all to the quality of our products.

With **HORL2**, you can sharpen your favourite kitchen knives both efficiently and precisely to achieve a long lasting sharpness, that makes every cut fun.

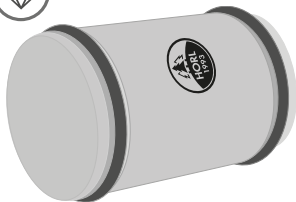
May your knives always be sharp!
Best regards from Freiburg,

Wido Horl *Stefan Horl*

HORL® 2

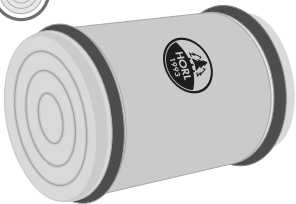
Diamond Grinding Disc

The industrial diamonds we use are suitable for efficiently sharpening all knife steels of any degree of hardness without water. When used properly, the HORL Diamond Standard never needs to be replaced. The grain size of 46 μm grinds efficiently and precisely. A high-quality sharpening result is achieved in just a short time.



Ceramic Honing Disc

After processing with the HORL Standard Diamond, the ceramic honing disc refines the grinding result significantly. Just a few movements are needed.



HORL® 2 MAGNETIC ANGLE SUPPORT (MAS)



The MAS guarantees a constant, reproducible grinding angle for every application. This minimizes material removal and the knife blade is sharpened evenly and precisely very quickly.

The angle support's integrated neodymium magnets hold the knife in the desired position while grinding. The fine silicone membrane (S-Pad) with its anti-slip effect supports the knife's position and protects the magnets from grinding dust and other impurities.

The constancy of the grinding angle in every application is an important factor for your knives' longevity.



20° Grinding Angle

The 20° grinding angle can be used as the ultimate all-purpose weapon in the fight against blunt kitchen knives. It ensures a stable, durable and sharp cutting edge in everyday use. The 20° grinding angle is also the ideal choice for many pocket knives.

15° Grinding Angle

The 15° grinding angle produces maximum sharpness for filigree blades and particularly fine cuts. Often, Damascus steels or high quality carbon steels are especially suitable for this, as these blades can usually be ground very finely.

Which grinding angle is the right one for my knife?

Basically kitchen knives of any quality can be sharpened at 20°. However, depending on the condition of the blade and the quality of the steel, many knives can achieve even finer sharpness at 15°. You can find out if your knives are suitable for this by sharpening them for 2-3 minutes on the 15° side. If the sharpness is not satisfactory, using the 20° grinding angle is recommended.

SAFETY TIPS

The **HORL'2** is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge. It is for sharpening smooth kitchen knife blades. Misusing the tool or disregarding these instructions can, among other things, seriously affect the longevity of the product.



Risk of injury due to sharp blades

Use the **HORL'2** on a clean and level non-slip work surface. During use, hold it exclusively by the grip roll. Caution: Handling blades is dangerous.



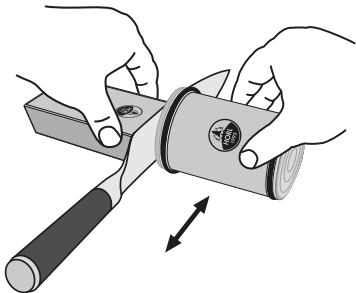
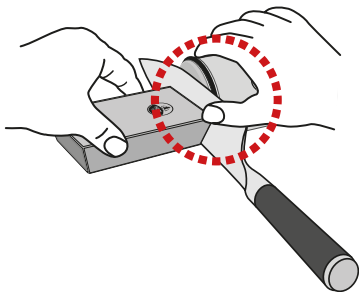
Danger from strong magnets

The **HORL'2** Magnetic Angle Support (MAS) contains strong neodymium magnets and should therefore be stored out of the reach of children. Among other things, magnets can damage bank cards, pacemakers, mobile phones or other electronic devices. If in doubt, you should exercise extreme caution.



Care & Maintenance

The **HORL'2** and the MAS should be protected from moisture. If necessary clean the diamond grinding disc with an eraser to remove dust. Alternatively, depending on the degree of contamination, the diamond disc can be unscrewed and thoroughly cleaned with a little detergent, warm water and a brush.

**RIGHT****WRONG**

BEFORE YOU BEGIN



When a knife is sharpened with the **HORL2** for the first time, the time required varies according to the condition of the blade and the quality of the steel, because the selected grinding angle must first be learned. The constant grinding angle means that when resharpening only a few movements on both sides are needed.



When using the diamond grinding disc for the first time, you will hear excessive diamond particles being peeled away. After a few minutes, this grinding noise becomes quieter and the grinding surface much finer. Grit is now smooth and hardly noticeable by touching with your fingers. The grinding disc now have achieved its desired surface for use.

The Edding method

To check if the grinding angle is completely ground in, you can use this method. Carefully guide a felt-tip pen over the entire knife edge from above to mark it with colour on both sides. Only when the colour on both sides has been removed by grinding is the angle completely ground in. [▶ horl.com/faq](https://horl.com/faq)

DOCKING KNIVES CORRECTLY



Large knives

Hold the knife on the work surface with the cutting edge facing upwards and guide the Magnetic Angle Support (MAS) and the knife towards each other until the knife is held by the MAS.



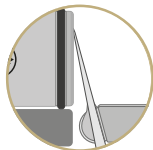
Small knives

Hold the knife against the MAS with the cutting edge pointing upwards so that the cutting edge sits above the height of the MAS. In this case, the back of the blade does not touch the work surface.

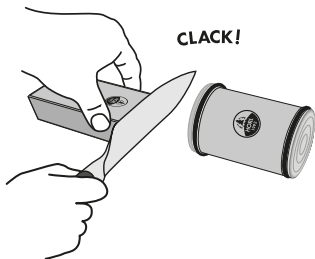
Particularly high knives

When sharpening particularly high knives, if the edge of the blade is higher than the sharpener, place a suitably high cutting board underneath it so that the cutting edge lies within the radius of the diamond grinding disc.

► horl.com/faq

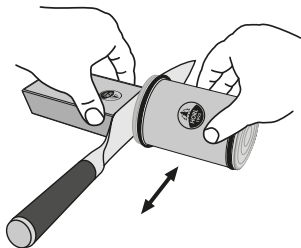


THE MAIN STEPS



1. DOCKING

Place the Magnetic Angle Support (MAS) with the feet on the table and position the knife on the MAS so that it is held securely.

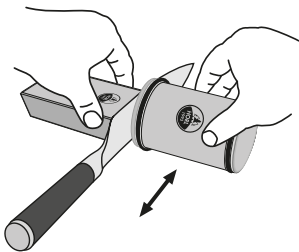


2. GRINDING

With one hand, hold the sharpener lying on the table on the grip roll and with the other hand the MAS. With smooth movements and adding a little pressure, move the sharpener with the diamond grinding disc back and forth along the entire length of the blade.

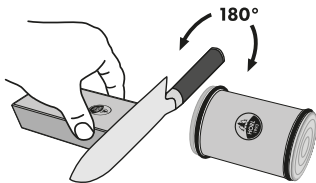


Video-Tutorial: horl.com/faq



3. HONING

Turn the sharpener 180° and repeat Step 2 with the ceramic honing disc to smoothen the blade and remove any burr.



4. TURNING

Turn the knife and repeat Steps 1 to 3 on the other side of the blade to achieve an even sharpening result.

Tip: For even more impressive sharpness, clean the blade really thoroughly with a kitchen towel or the HORL Leather after use.

NOTES
