



# HORL<sup>®</sup> 2 CRUISE





We are convinced that you always have to break new ground  
to achieve impressive results.

With the **HORL 2 CRUISE** you can sharpen your favourite knives efficiently  
and precisely, giving the best possible result and making every knife  
a joy to use.

Our regional production results in the shortest distances to and from  
Freiburg, which not only results in development synergies it also ensures  
our products are always of the highest quality.

We wish you sharp knives at all times.  
Warm greetings from Freiburg

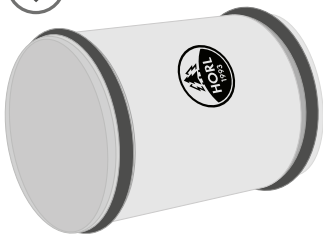
**Your HORL® team**

# HORL® 2 CRUISE

## Diamond grinding disc

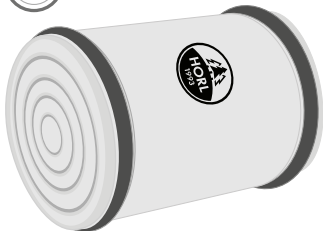
The industrial diamonds we use are suitable for efficiently sharpening knife steels of any hardness without needing water.

Properly used **HORL®** diamond grinding discs should not need replacing. With a grit size of 46 µm our standard disc grinds efficiently and precisely. A high-quality sharpening result is quickly achieved.



## Stainless steel honing disc

The stainless steel honing disc smooths the cutting edge after the grinding process and its integrated grooves remove any burr or residual particles. Just a few rolls back and forth are sufficient. The grinding discs of the **HORL® 2 CRUISE** are not exchangeable.



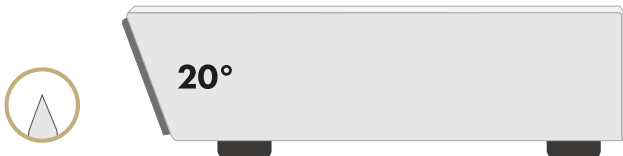
## HORI® 2 CRUISE MAGNETIC ANGLE SUPPORT



The magnetic angle support guarantees a constant and reproducible grinding angle with every use. This minimizes the material removed and the knife blade rapidly achieves an even and precise sharpness.

The neodymium magnets inside the support hold the knife firmly in the required position while grinding. A fine silicone membrane (S-Pad) augments the magnetic grip of the knife by its anti-slip effect and protects the magnets from grinding particles and other impurities.

Keeping the grinding angle constant every time is an important factor for the longevity of your knives.



## 20° grinding angle

The 20° grinding angle quickly achieves a robust sharpness. The knife retains its sharpness for a long time thanks to the stable cutting edge and is suitable for a wide variety of application in everyday kitchen use. It also gives many outdoor and pocket knives a stable edge and excellent sharpness for daily use.

In principle, kitchen knives of any quality can be sharpened using the 20° angle. As the condition and sharpening history of a knife is often not known from the outset, a reproducible grinding angle must first be established. Regrinding will subsequently only require rolling back and forth a few times and this means much less material is removed.

# SAFETY INFORMATION

The **HORL 2 CRUISE** is not intended for use by persons with reduced physical or sensory capabilities or who lack experience and knowledge, such as children. It is only intended for sharpening smooth kitchen knives (not serrated blades). Misuse of the appliance and/or disregard for these instructions can lead to serious impairment of the product's longevity and other risks.



## **Risk of injury from sharp blades**

Use the **HORL 2 CRUISE** on a non-slip, clean, dry and level work surface. Hold it only by the roller grip during use and avoid dangling a finger. By touching the knife's edge there is danger of cutting yourself badly.



## **Danger from strong magnets**

The magnetic angle support contains strong neodymium magnets and should therefore be kept out of the reach of children. Magnets can cause damage to things like bank cards, pacemakers, computers, mobile phones and other electronic devices. If in doubt, exercise extreme caution.

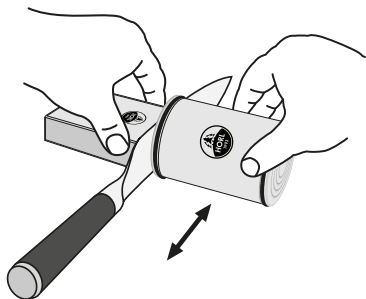


## **Care & Maintenance**

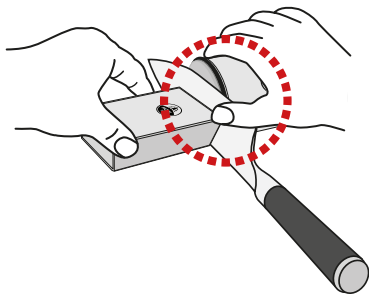
The **HORL 2 CRUISE** and the magnetic angle support should be protected from water. If necessary, you can clean the diamond grinding disc with a pencil eraser to remove any grinding residue. When there is a lot of contamination, the diamond grinding disc can be unscrewed and thoroughly washed in warm water, with a little washing-up liquid and a brush.



**RIGHT**



**WRONG**



## BEFORE YOU START



The amount of time required will vary when a knife is sharpened for the first time with the **HORL 2 CRUISE**, depending on the condition of the blade and the quality of the steel. The edge must first acquire the chosen 20° grinding angle. However, thanks to the constant grinding angle, only a few rolls back and forth are needed for subsequent resharpenering.



When a **HORL** diamond grinding disc is used for the very first time, some excess diamond particles are eliminated. This is audible, but quite normal and occurs only once. After a few minutes, grinding will become quieter and the grinding disc's surface much finer. The grit of the disc should now be only slightly rough to the bare finger. The disc has reached its working surface condition.

### The marker pen method

Use the marker pen method to visually check the success of the grinding process. Carefully draw the felt tip of a marker pen along the entire knife edge, so that it simultaneously leaves ink on both sides. Once the ink is removed by grinding on both sides, the desired angle is achieved.

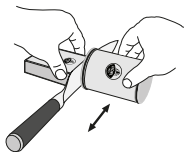


# THE IMPORTANT STEPS



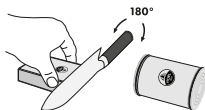
## 1. AFFIX

Place the magnetic angle support with its silicone feet on a worktop and attach the knife to the S-Pad so that it is held securely level with its edge facing upwards.



## 2. GRIND

Hold the sharpener on the worktop by the roller grip with one hand and press firmly on the magnetic angle support with the other hand. Move the roller of the sharpener back and forth in smooth movements and with only slight pressure of the diamond grinding disc along the entire cutting edge.



## 3. HONE

To refine the cutting edge and remove any burr, rotate the sharpener 180° and repeat step 2 with the stainless steel honing disc.

## 4. OTHER SIDE

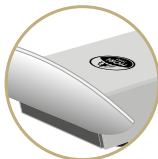
Turn the knife around and repeat steps 1 to 3 with the other side of the blade to achieve an even sharpening result.

## AFFIXING KNIVES CORRECTLY



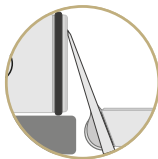
### Broad blades

Place the spine of the knife on the worktop so that the edge faces upwards. Slide the knife towards the magnetic angle support until the magnets engage and the blade is firmly held.



### Narrow blades

Attach the knife to the magnetic angle support with the blade facing upwards so that the cutting edge is level and protrudes above the contact pad. In this case, the spine will not touch the worktop.



### Extremely broad blades

To grind particularly broad blades, where the cutting edge stands higher than the grinding disc, elevate the sharpener with a suitably thick cutting board to ensure contact with the cutting edge is within the radius of the diamond grinding disc.

**Tip:** Wipe away any residue of grinding particles with a kitchen cloth. For awesome sharpness, strop a few times with the **HORL** Leather.