



HORL[®] 2 PRO





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

With the **HORL 2 PRO** we realised our ultimate ambitions.
You can sharpen your favourite knives efficiently and precisely with it,
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 PRO

Planetary gearing

Equipped with internal planetary gearing, a single roll of the sharpener turns the grinding disc three times. This means that the process is performed three times faster. Due to the gearing, the **HORL® 2 PRO** must be gripped firmly and rolled with care.



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.

Ceramic honing disc

After sharpening with the diamond grinding disc, the ceramic honing disc refines the result significantly. Just a few rolls back and forth suffice.

HORL[®] 2 PRO 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.



15° grinding angle

With the 15° grinding angle, particularly fine Damascus blades and knives made of high-quality carbon steel achieve a filigree sharpness. The edges of such blades can be ground very finely, yet retain their stability.

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.

Which grinding angle is suitable for my knife?

As a rule, kitchen knives of all qualities can be sharpened at 20°, but certain knives are able to achieve an even keener sharpness with 15°. This depends on the condition of the blade and the quality of the steel. You can find out whether your knife is suitable by experimentally sharpening it with the 15° angle for three to five minutes. If this does not achieve a satisfactory sharpness, then revert to the 20° grinding angle.

SAFETY INFORMATION

The **HORL 2 PRO** 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 PRO** 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.



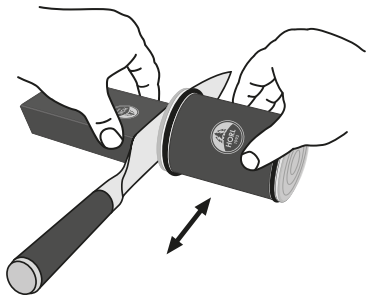
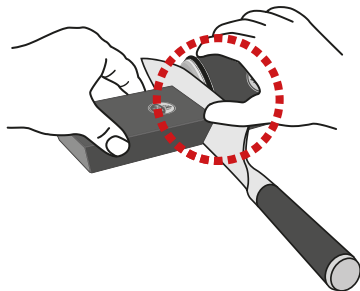
Danger due to powerful magnets

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 PRO** 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 PRO**, depending on the condition of the blade and the quality of the steel. The edge must first acquire the chosen 15° or 20° grinding angle. However, thanks to the constant grinding angle, only a few rolls back and forth are needed for subsequent resharpenering.

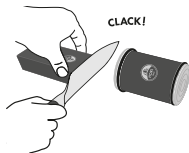


When a **HORL**® diamond grinding disc is used for the very first time, some excess diamond particles are eliminated. This is audible, but quite normal and occurs only once. After a few minutes, grinding will become quieter and the grinding disc's surface much finer. The grit of the disc should now be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

The marker pen method

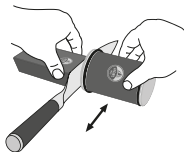
Use the marker pen method to visually check the success of the grinding process. Carefully draw the felt tip of a marker pen along the entire knife edge, so that it simultaneously leaves ink on both sides. Once the ink is removed by grinding on both sides, the desired angle is achieved.

THE IMPORTANT STEPS



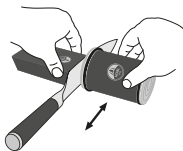
1. AFFIX

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



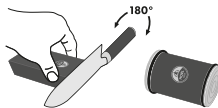
3. HONE

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



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.



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.

DOCKING 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, stop a few times with the **HORL®** Leather.