



**Award-winning  
German knife sharpener HORL 1993  
is the perfect gift for food lovers**



HORL®2 Oak sharpening application. Credit: HORL®

Cooking is one of the most common hobbies people have. And when a person is very passionate about cooking, there is nothing better than to give a gift that the person wants, or rather, needs.

Following huge success in Germany, HORL1993, founded in 2016 in the Black Forest, have launched their collection of three HORL® sharpeners and accessories to the US market. The system makes it possible to sharpen knives **easily and precisely** for **professional-level** results in everyday use.

To enable everyone to sharpen their knives in a high level, HORL1993 has designed the HORL®2 sharpener, an ingenious system consisting of a cylindrical sharpener and a magnetic holder. The latter, beveled at both ends, guarantees a **constant and reproducible angle** during sharpening, of 15 or 20° depending on the requirements of the knife.



### **High performance, but not only!**

HORL® sharpeners are also aesthetically pleasing. Their clean design makes them a real eye-catcher. Every detail, from design to finish, is carefully thought out, and every material is selected with the utmost care.

Quality is at the heart of the HORL 1993 brand. That's why a HORL® sharpener undergoes more than 25 quality checks during its production in the Black Forest in southwest Germany. This high standard of quality makes it a durable product. It is estimated that it will last as long as a good quality kitchen. A gift that can be kept for many years!

In 2022 HORL® won one of the most prestigious design awards in the world, the IF Design Award Gold. And in the same year the German Design Award Special in the kitchen category.



*HORL2 Nut with accessories. Credit: HORL®*

### **As for use, nothing could be easier.**

Simply place the blade against the silicone pad of the magnetic holder, so that it is held securely during the sharpening session. With one hand, you gently hold the magnetic holder, while with the other, you slide the diamond surface of the sharpener along the knife blade. Once each side of the blade is sharpened, the ceramic honing surface of the sharpener is used to refine the result and remove the sharpening dust. Then simply clean the blade with a cloth or leather and the knife is ready to be used again.

"We want to make it possible for everyone to sharpen their knives so that cutting is a real pleasure. To achieve this, we develop easy-to-use, stylish products that always feel great to use" says Timo Horl, founder of HORL 1993.

The range of HORL sharpeners, named after the surname of the father and son team and located in their hometown of Freiburg in southern Germany, is as beautiful as it is effective.

Many of the processes, from selection of the wood to the final assembly, is done by hand by a family-like collaboration with the local suppliers showcasing steel production, wood processing, laser engraving finishing and assembly to the highest precision and attention to detail the Black Forest region has to offer.



*Image: Timo (left) & Otmar Horl (right)*

### **The sharpening system is available in three options**

**HORL®2**



**More possibilities. More sharpness.**

This model offers interchangeable grinding discs, a 15° grinding angle for a filigree edge and a 20° grinding angle for more robust blades.

Design: Available in oak or nut finish.

Use: Classic and Asian kitchen knives and Damascus knives.

**HORL®2 Pro**



**Yeah. We're serious.**

This is the masterwork of Otmar and Timo Horl. The planetary gearing inside provides a transmission ratio of 1:3. That means the desired sharpness is achieved three times faster than with our other sharpeners.

Design: Aluminum and stainless-steel parts along with a dark bronze finish give it an elegant appearance.

Use: Asian or European kitchen and Damascus knives.

**HORL®2 Cruise**



**Sharp. That simple.**

This is the all-rounder for sharpness. The 20° grinding angle and the proven combination of diamond and stainless steel ensure precise grinding results.

Design: The chalk-coloured paint finish gives the sharpener a modern look that is at home in any kitchen.

Use: Ideal for your favorite everyday knives and particularly suitable for classic kitchen knives.

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**Press quotes (from leading American publication):**

"The rolling sharpener features a diamond coating electroplated onto a nickel bed. This is simply rolled along the knife, providing an idiot-proof way to maintain the sharpening angle." Core77

**Press quotes (from leading German publications):**

"The HORL2 is perhaps the best sharpening system, my knives were almost as sharp as they were when they came from the factory." Peter Wagner, SPIEGEL Online

"The result is phenomenal. Even the old dinner knives are unrecognizable after treatment with the

HORL Rolling Sharpener. And so sharp that you now have to be a little careful even when handling them." Perer Badenhop, FAZ

**Press quotes (from leading UK publications):**

"The HORL2 is a game changer, harnessing the gentle abrasion of a whetstone while eliminating the guess work in maintaining the correct angle, all in an object of beauty." Tony Turnbull, The Times

"I love kitchen knives and HORL is the best knife sharpener I've ever tried... Overall, I love using my HORL2, and the results pass all the usual sharpness tests" Duncan Bell, T3

**About HORL 1993**

HORL 1993 is a company that specializes in the manufacture of knife sharpeners. In 2016, Otmar Horl and son Timo founded the business in Freiburg and focus on combining quality and design for their products. The HORL® sharpeners produced in the Black Forest make it possible to sharpen a wide variety of kitchen knives easily and precisely for professional-level results in everyday use.

**Company History**

After several years of development, the 1st generation of the HORL® sharpener was launched in 2016 and 2020 saw the launch of the HORL®2 collection.

HORL Sharpeners are available to experience & try in store  
@  
Birstall Garden & Leisure - BBQ BASECAMP Cook School  
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