



HORL[®]2

LIMITED EDITION BLACK





Our hearts beat for the truly exceptional.

The Black Forest is in our hearts and serves as a constant source of inspiration for us and for many of our products and new ideas. One such idea was to produce something truly exceptional: the result is the **HORL** Limited Edition Black. The **HORL2** in Black is supplied inside the new and stylish **HORL** Box, which includes space for all of the **HORL** sharpening accessories.

Enabling the best possible sharpness was not nearly enough for us. We have developed the **HORL** Magnifier to make that sharpness not only functional, but also visible.

We wish you sharp knives at all times.

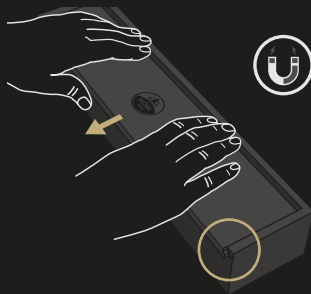
Warm greetings from Freiburg

Your HORL Team

Opening the box

The box's magnetic catch and double tongue and groove closure prevents unintentional opening. The lid can be removed completely quickly and easily. Simply release the lid from the magnets by pulling it horizontally towards yourself.

When the tongues on the sides, which are about 2 cm long, are fully visible, lift off the lid.



Closing the box

When closing, place the lid approximately in the middle and push it closed. Be sure to insert the tongues into the grooves

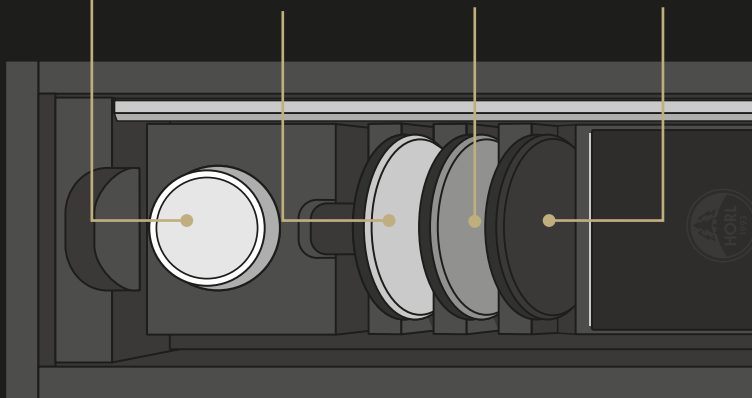
HORL[®] 2 LIMITED EDITION

HORL[®] **MAGNIFIER**

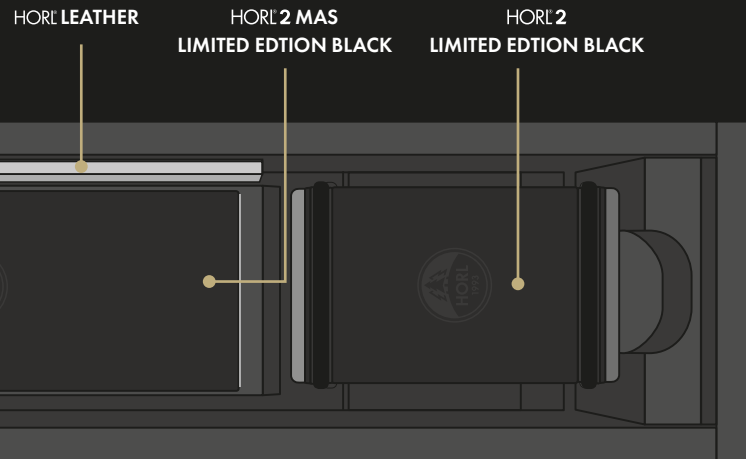
HORL[®] **WHETSTONE**
#6000 EXTRA FINE

HORL[®] **WHETSTONE**
#3000 FINE

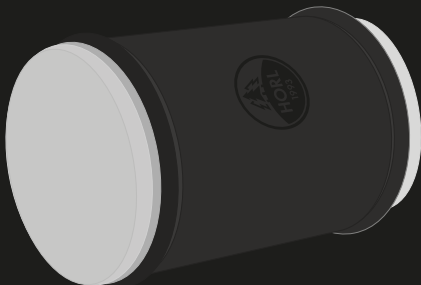
HORL[®] **DIAMOND**
COARSE



ON – MADE IN BLACK



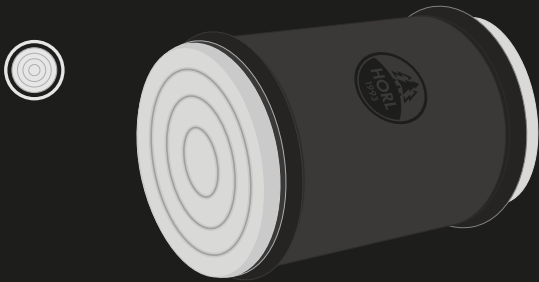
HORL® 2 SHARPENER



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.

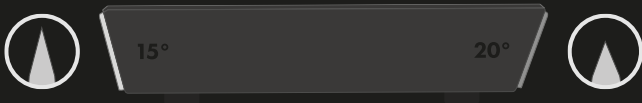
HORI[®] 2 MAGNETIC ANGLE SUPPORT (MAS)



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 **HORL2** 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 **HORL2** 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

he 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.

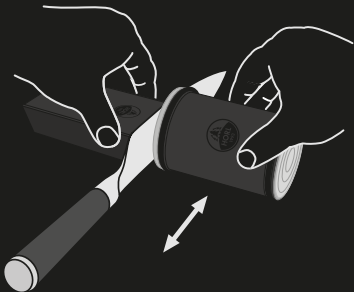


Care and maintenance

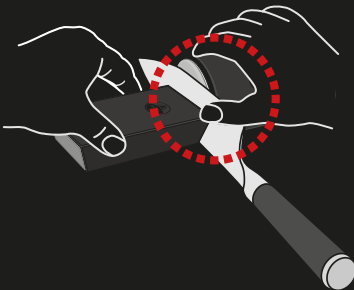
The **HORL2** and the magnetic angle support should be protected from water. If necessary, you can clean the diamond grinding disc with a pencil eraser to remove any grinding residue. When there is a lot of contamination, the diamond grinding disc can be unscrewed and thoroughly washed in warm water, 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 **HORL2**, 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 sharpening.



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

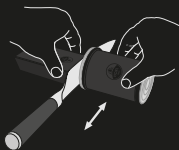
Use the marker pen method to visually check the success of the grinding process. Carefully draw the felt tip of a marker pen along the entire knife edge, so that it simultaneously leaves ink on both sides. Once the ink is removed by grinding on both sides, the desired angle is achieved. ▶ horl.com/faq

THE IMPORTANT STEPS



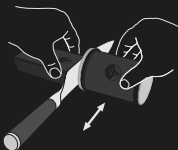
1. AFFIX

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.



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 ceramic 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

▶ horl.com/faq



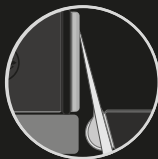
Broad blades

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.

USE OF GRINDING DISCS AND LEATHER



HORL **DIAMOND** COARSE

To acquire the chosen grinding angle faster before grinding with the HORL Diamond Standard.



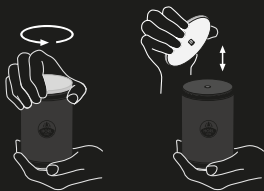
HORL **WHETSTONE** #3000 FINE

Optimises and refines the result of the HORL standard diamond grinding disc.



HORL **WHETSTONE** #6000 EXTRA FINE

To bring out even more sharpness and to ensure an even smoother cutting bevel after using the HORL Whetstone #3000 fine.



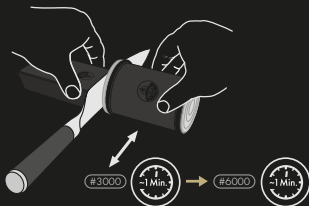
REPLACING THE GRINDING DISC

Screw off the current grinding disc from the sharpener and replace it with one of the #3000/#6000 whetstones. Screw the discs on by applying gentle force.



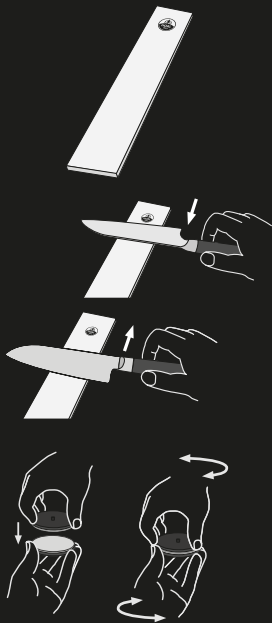
BEFORE YOU USE THE HÖRL WHETSTONES #3000 AND #6000

Before using the whetstones, make sure that your knife is sharpened on both sides with the HÖRL Standard Diamond. The cutting edge should be free of burr to prevent massive abrasion of the stones.



USE

Use the sharpener and the magnetic angle support as usual. For best results, grind both sides of the blade for the same amount of time.



HORL LEATHER

A final strop with the HORL leather removes even the tiniest particles of grinding residue and delivers the ultimate edge.

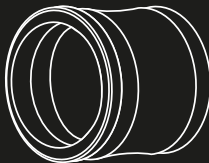
STROPPING

Strop both sides of the blade with a slight pressure on the leather, always swiping the blade towards the knife's spine.

CLEANING THE DISCS

Clean the whetstones, the magnetic angle support and the knife before and after each sharpening process. You can clean the #3000/#6000 whetstone by rubbing them gently in circles against each other.

SHARPNESS, MADE VISIBLE. THE HORL[®] MAGNIFIER



3,5x

The lens of the HORL[®] Magnifier has a plano-convex profile and magnifies 3.5x. The level of detail this reveals is ideal for examining the grinding pattern, making it possible to see whether there is still a burr or whether optimum sharpness has been reached.

Designed in Freiburg. Manufactured in the Black Forest.

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