



# HÖRL SHARPENER

— SUPERIOR SHARPNESS —



MADE IN THE  
**BLACK  
FOREST**  
— GERMANY —



PRECISE  
**SHARPENING**



PERFECT  
**CUTTING**

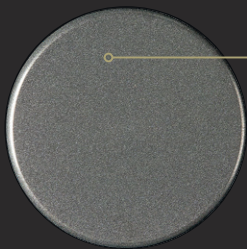


# EASY TO USE EFFECTIVE RESULT



Plane magnetic side  
**for large knives**

Graded magnetic side  
**for small blades**

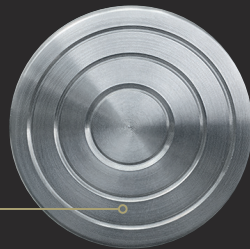


## DIAMOND GRINDING SIDE

Due to the fine grit size of the durable diamond coating, you achieve a smooth, sharp edge and high edge retention in no time.

## STAINLESS STEEL HONING SIDE

With the stainless steel honing side, the edge is smoothed and the burr removed with only a few rolling motions from both sides of the blade.





# CONSTANT GRINDING ANGLE

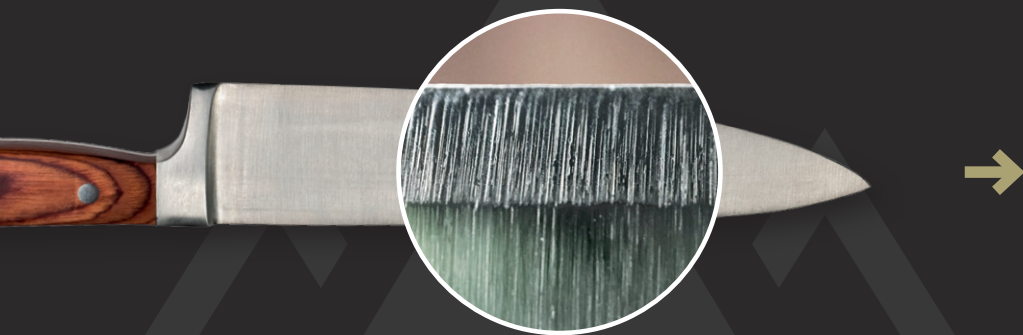
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The grinding angle is the most essential aspect of knife sharpening. The more constant and precise this is maintained and repeatable, the less material is removed over time. Furthermore, the knife is resharpened more quickly. The majority of classic kitchen knives are produced with a  $15^{\circ}$  grinding angle – the most logical mix of stability and sharpness. Therefore, regrinding is usually recommended at  $15^{\circ}$ .

However, the most important is a constant grinding angle. Once a grinding angle has been decided, it should always be repeated exactly. Freehand sharpening is almost impossible, but with the Magnetic-Angle-Support (MAS) it is effortless and reliable.



# CUTTING EDGE GRINDING PATTERN FROM THE FACTORY

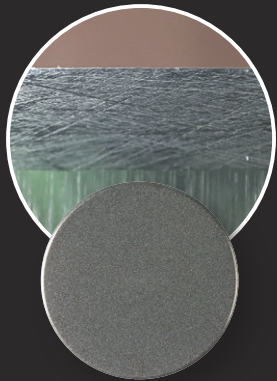


## INFO FOR THIS COMPARISON

The starting point is a new ex-factory Solingen kitchen knife with a 15° grinding angle.

The grinding times provided may vary depending on the type of steel, original grinding angle and the blade's condition.

# GRINDING RESULTS IN DETAIL



After 2 min using the  
Diamond Grinding Disc  
**DIAMOND STANDARD**



After 2 min using the  
Diamond Grinding Disc  
**#3000 FINE**



After 2 min using the  
Diamond Grinding Disc  
**#6000 EXTRA FINE**



## GRINDING DISCS FOR EVERY REQUIREMENT

In addition to the pre-mounted standard diamond grinding disc, finer grinding discs can be mounted on the HORL Sharpener for even sharper blades.



## EASY FOR A WIDE RANGE



The HORL Sharpener is ready for use immediately because no water or electricity is required for the sharpening process.



Due to the constant grinding angle and easy handling, you will achieve professional results even with no previous experience.



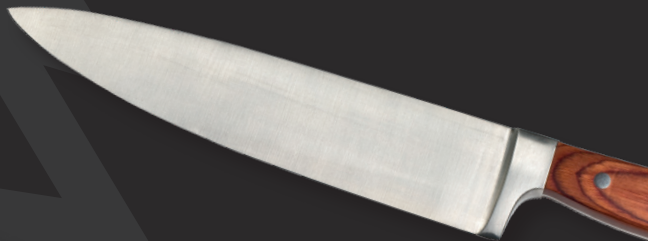
# TO USE NGE OF KNIVES



The double-sided Magnetic-Angle-Support (MAS) enables the safe sharpening of large and small knives.



Due to its sophisticated diamond coating and the even application, high-quality Damascus knives can also be sharpened beyond a hardness of 60 HRC.







## PEOPLE FROM THE REGION **WITH AN EYE FOR EVERY DETAIL**

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Our local manufacturers and their skilled employees work on the production of our HORL Sharpeners with great care and precise production processes. The marriage of the individual parts takes place in the Black Forest, Germany. Here, every single rolling sharpener is assembled, inspected and hand packed to the highest standards.

The distinctive wood grain makes each product is a unique piece and an absolute eye-catcher in your kitchen.



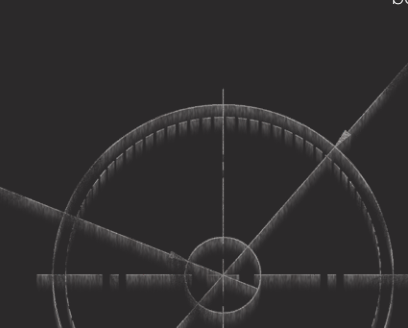


# ENGINEER & DESIGNER **FATHER & SON**

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Otmar and Timo Horl founded the company HORL-1993 in 2016 in Freiburg located at the foot of the Black Forest in Germany. Otmar's decades of experience as a construction manager in mechanical engineering and Timo's broad agency experience in design and marketing have now brought the father-son team together professionally.

Driven by the desire for perfection, the HORL Sharpener appeared on the market after a long development period. Thanks to its impressively simple handling and superior sharp results, it is consistently being found in the kitchens of all cooking, barbecuing and culinary enthusiasts.



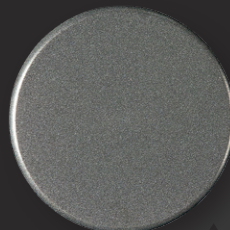




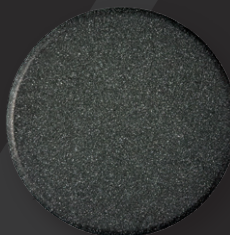
# OUR HIGHEST QUALITY TO MEET YOUR NEEDS



**HORL SHARPENER &  
MAGNETIC-ANGLE-SUPPORT**  
OAK



**HORL DIAMOND GRINDING  
DISC**  
D35 STANDARD



**HORL DIAMOND GRINDING DISC**  
D91 COARSE



**HORL CORUNDUM WHETSTONE**  
#3000 FINE



**HORL CORUNDUM WHETSTONE**  
#6000 EXTRA FINE

**HORL LEATHER**





**HORL SHARPENER &  
MAGNETIC-ANGLE-SUPPORT**  
WALNUT



**HORL SHARPENER STATION**  
WALNUT



**HORL GRINDING DISCS STATION**  
WALNUT



**HORL SHARPENER STATION**  
OAK

**HORL GRINDING DISCS STATION**  
OAK







More Info at

[WWW.HORL-1993.DE](http://WWW.HORL-1993.DE)

