



USAGE

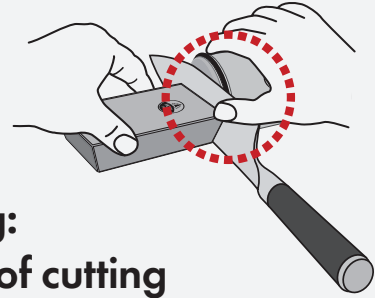
3

GRINDING AND HONING



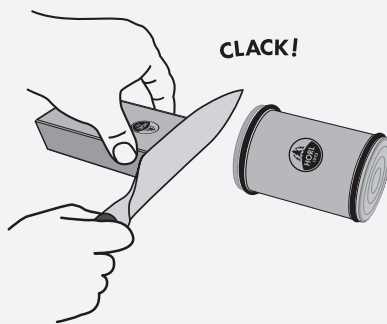
THE MAIN STEPS

Make sure that the worktop, sharpener, magnetic angle support and knives are clean before use. As diamond particles and steel abrasion may arise, choose a work surface that will not be damaged by them. The sharpening process requires your complete attention! Never roll the sharpener beyond the tip of the blade and only apply gentle pressure when sharpening so that the knife does not bend as you work.



Warning:
Danger of cutting
yourself when held incorrectly

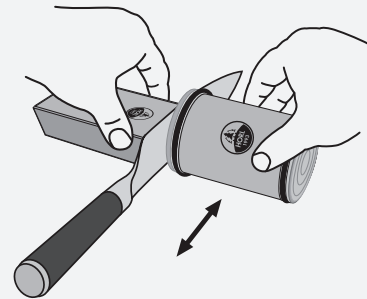
1



Affix

Position the magnetic angle support with its feet on a non-slip surface. Then affix the knife to the S-Pad so that it is held securely.

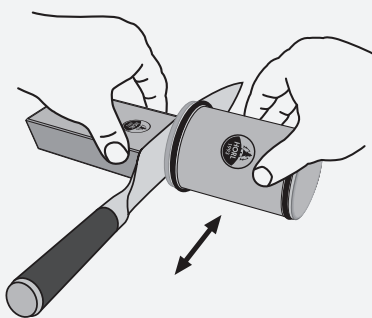
2



Grind

Keep the magnetic angle support steady by pressing it firmly. Then gently roll the Diamond grinding disc back and forth along the cutting edge with only a gentle pressure.

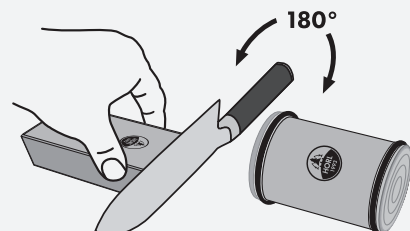
3



Rotate

After the diamond grinding disc, the honing disc further smooths the cutting edge and refines the result. Turn the sharpener around and repeat the grinding motion described above with the honing disc end.

4

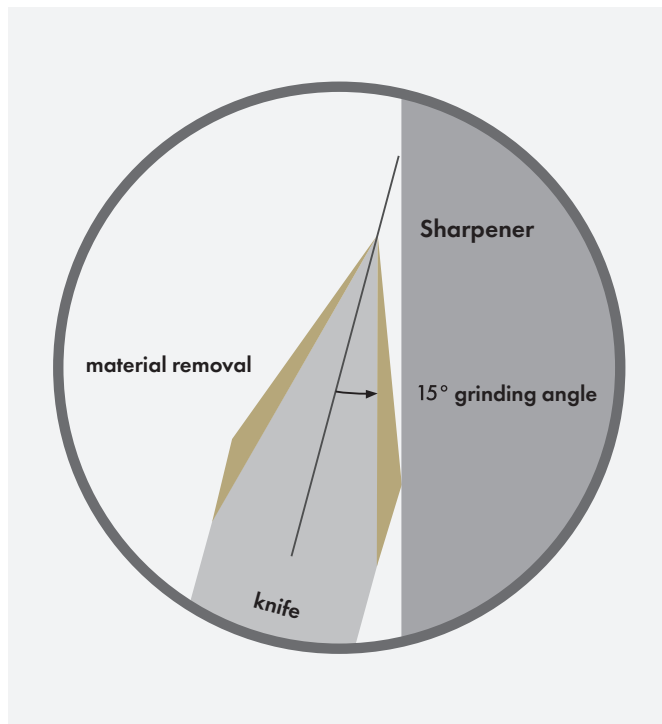


Turn over

To achieve a balanced sharpening result, turn the knife around and repeat the three steps above on the other side of the knife edge. For optimal sharpness, wipe the knife with a cloth or strop with a leather.

TEACHING KNIVES **A NEW ANGLE**

In order for a knife to achieve a reproducible sharpness, the blade must first learn the angle.



When it is first sharpened, the knife must acquire the chosen angle. This process is important to achieve the best possible sharpness as well as being able to reproduce the same result time and again. It is therefore important to take your time at this stage.

The duration of the initial grinding process cannot be predicted exactly and depends on the steel quality and previous use of the knife. It usually takes about five minutes, but can vary according to the type and condition of the knife. For sharpening on subsequent occasions, only a few movements will be needed to restore the knife's sharpness.

Choosing the correct angle with HORL® 2 and HORL® 2 Pro

In general, all kitchen knives of any quality can be sharpened with the 20° angle. Depending on the condition of the blade and the quality of the steel, many knives are able to achieve an even finer sharpness with 15°. Detailed information about choosing the correct angle is given in chapter 4.

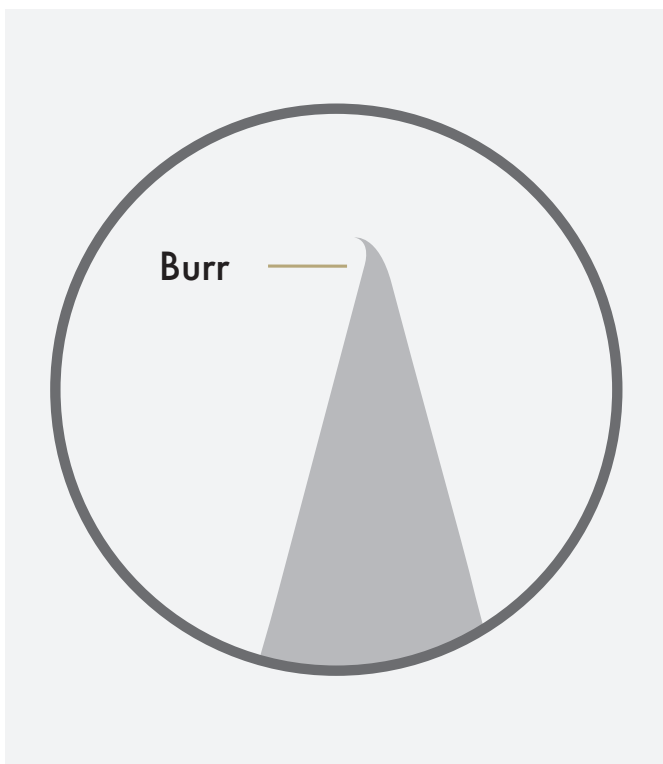


Checking the progress of grinding

The marker pen method is ideal for visually checking the progress of sharpening. Before grinding, gently draw the felt tip of a marker pen down the knife edge so that a line can be seen on both sides of the edge. When this line disappears while grinding, the knife is sharp.

IDENTIFY AND REMOVE ANY BURR

The most important parameters for sharpness are the grinding angle and the surface of the cutting bevel. The smoother the bevel, the smoother the knife glides through the material to be cut.



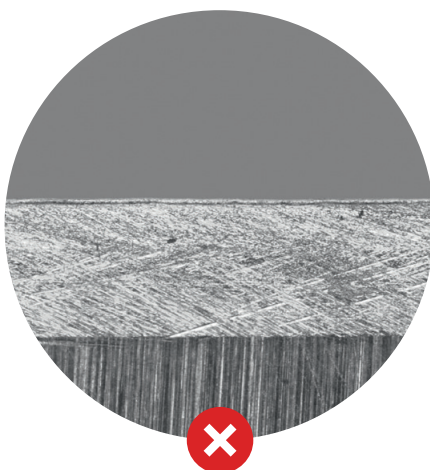
Even after uniform grinding, a barely visible burr can prevent you achieving the desired sharpness. Whether a burr has formed can be detected as a scratchy sensation when wiping the knife with a cloth or leather. The burr can be removed with a few light grinding movements.

For optimum sharpness, the knife should always be wiped with a cloth or stropped with a leather after sharpening. The cleaner the edge, the more impressive the sharpness.



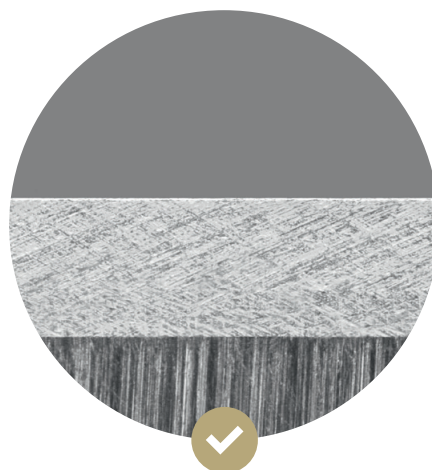
Knife with obvious burr residues

= not sharp



Knife with only few burr residues

= not sharp



Knife without any burr residues after final stropping

= sharp

AFFIXING KNIVES CORRECTLY



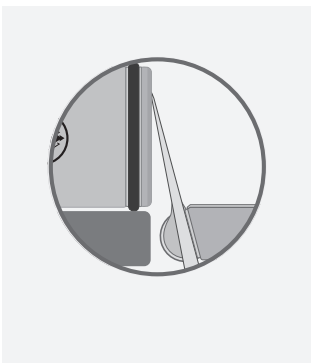
Large knife

Place the knife with its spine against the work surface and guide it towards the magnetic angle support until the knife securely clamps on the S-Pad.



Small knife

Narrow blades that are smaller than the magnetic angle support affix to the S-Pad so that their cutting edge protrudes above the S-Pad. In this case the spine does not touch the work surface.



Extremely broad blades

With especially large blades, where the edge would otherwise protrude above the grinding disc, place an appropriately thick chopping board under the sharpener so that contact with the edge is inside the radius of the grinding disc.

Which knives are suitable for the HORL® sharpener?

Most kitchen knives of various sizes and qualities can be sharpened. The HORL® sharpener can even be used to give a good edge to most pocket knives and outdoor knives. However, special blades with waved, serrated or extremely curved edges are not suitable for resharpening.



GOOD TO KNOW

The quality of the steel and the prior usage of knives play major roles in the grinding result.

Dishwasher

Washing in the dishwasher has a negative effect on the steel structure of the knife. Once damaged the steel structure can no longer be repaired. Moreover, it has a negative effect on the sharpening result, which in the worst case can even result a chipped cutting edge.



Grinding machine

With machine or electric grinding methods, there is a risk of high temperatures developing in the blade. Excessively high temperatures can damage the steel structure permanently, whereby a consistent sharpness is no longer possible.

Are stainless steel knives magnetic?

As a rule, all kitchen knives are magnetic, even when they are made of stainless steel. Among other things, this is due to the carbon content that is needed for a hardened blade to cut. There are exceptions, such as cutlery knives, because in their case no sharp cutting performance is required.

