

GRINDING DISCS PROPERTIES WITH MICROGRAPHS

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SHARP AS NEW. EVERY DAY.

To satisfy a variety of needs of knives when sharpening, HORL® offers alternative grinding and honing discs for the HORL® 2 and HORL® 2 PRO. They can be easily unscrewed and exchanged. All can be used without water.



HORL[®] Diamond Standard

The standard diamond grinding disc is pre-mounted on all HORL® sharpeners. The industrial diamonds used are suitable for steels of any hardness used for knives and are considered to be the most durable and efficient of abrasives. The first grinding should always be done with the diamond grinding disc. This makes an efficient grinding and high-quality sharpening result possible.





HORL® Diamond Coarse

The coarse diamond grinding disc is suitable for rapid sharpening of particularly blunt knives and for correcting slightly damaged blades. It is three times more coarsely grained than the standard diamond grinding disc and therefore more abrasive.

HORL[®] Whetstones #3000 & #6000

The corundum whetstones obtain the full sharpening potential of particularly high-quality blades.

The combination of fine #3000 grit and very fine #6000 grit corundum whetstones further optimise the result of the standard diamond grinding disc and ensure an extra smooth cutting bevel.

When used for the very first time, the standard diamond grinding disc will reach the roughness level it will subsequently retain. If used properly, it should never need replacement. When used for the very first time, the coarse diamond grinding disc will reach the roughness level it will subsequently retain. If used properly, it should not need replacement.

Used properly, the corundum whetstones can be used for between five and seven years.

Not all grit is created equal

The most common unit for grit is the Japanese Industrial Standard (JIS), which is specified, for example, as #3000 and #6000 for our high-grade corundum whetstones. Diamond grits are given in a different size, for technical reasons, making a direct comparison with JIS difficult. However, by inspecting the micrographs after use of the standard diamond disc, it soon becomes apparent it is roughly equivalent to a #400 grit, which is about the same as an "ex-works" grind.



HORL[®] Ceramic Honing Disc

The ceramic honing disc is pre-mounted on the HORL®2 and HORL®2 Pro. After grinding with the HORL® Diamond Standard, the ceramic honing disc further refines the grinding result and ensures a smooth knife edge.





HORL[®] Stainless-steel Honing Disc

The stainless-steel honing disc is mounted on the HORL®2 Cruise and cannot be exchanged. With the help of its integrated grooves, it smooths the cutting edge with a few movements following the grinding process and removes any burr and remnant metal particles. Unlike the ceramic honing disc, the stainless-steel honing disc has no additional grinding effect.

HORL[®] Leather

For optimum sharpness, the knife should be stropped thoroughly. Made of vegetable-tanned cowhide, the HORL® Leather gives the blade a professional finish after each sharpening. The finely pored surface removes the finest grinding residues perfectly from the cutting edge.

When used properly, the ceramic honing disc will never need to be replaced.

When used properly, the stainless-steel honing disc never needs to be replaced.

Wear and longevity of the leather strop depends on the intensity of use.

OVERVIEW OF GRINDING RESULTS

The cleaner and smoother the knife edge, the more impressive its sharpness. This is because a smooth edge glides through the material it cuts with minimal resistance and is thus perceived as particularly sharp.

Standard kitchen knife grinding pattern

The micrograph of "ex works" grind of a high-quality standard kitchen knife is used for comparison purposes.

Micrograph after HORL 2 CRUISE

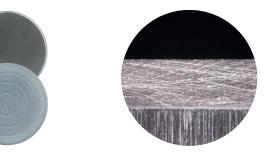
The grinding result from using the standard diamond grinding disc and the stainless-steel honing disc.



The grinding result from using the standard diamond grinding disc and the ceramic honing disc. The HORL® 2 Pro achieves the same result in a third of the time.







Micrograph after the Premium Sharpness Set

The grinding result from using the #3000 and #6000 whetstones and stropping with the leather, as additional refinements after normal grinding.



