



## SHARPENER HORL 2 PRO

*Serie: Horl Rollschleifer*

Order number: 0767523849058

Hersteller: Horl

**€349.00 \***

Prices incl. VAT plus shipping costs

Ready to ship today, delivery time appr. 1-3 workdays

Also available in our [Store at Königsallee 42 in Düsseldorf.](#)

## Product information "Sharpener HORL 2 Pro"

With the HORL® 2 Pro, Otmar and Timo Horl are realizing a very personal dream. With a high-precision internal planetary gear, a triple grinding movement is generated by a simple rolling motion. Thus, the HORL® 2 Pro grinds at triple speed. Solid stainless steel and aluminum components provide a particularly noble appearance.

### DIAMOND GRINDING DISC

The industrial diamonds we use are suitable for efficiently sharpening all knife steels of any degree of hardness without water. When used properly, the HORL® Diamond Standard never needs to be replaced. The grain size of 46 µm grinds efficiently and precisely. A high-quality sharpening result is achieved in just a short time.

### CERAMIC HONING DISC

After processing with the HORL® Diamond Standard, the ceramic honing disc significantly refines the grinding result. Only a few movements are needed for this. The result is a smooth, clean and filigranely sharpened knife edge.

### 20° GRINDING ANGLE FOR A STABLE SHARPNESS

The 20° grinding angle delivers new sharpness in the shortest time. The knife also retains its sharpness for a long time due to the stable cutting edge and is suitable for the widest range of cuts in daily kitchen life. Outdoors, it also provides many pocket knives with a stable cutting edge and excellent sharpness for everyday use.

### 15° GRINDING ANGLE FOR PRECISE SHARPNESS

With the 15° grinding angle, exceptionally fine blades made of damascus and high-quality carbon steel attain filigrane sharpness. These knife edges can be sharpened very delicately and maintain their stability.

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### THE MAGNETIC-ANGLE-SUPPORT THE SECRET TO A CONSTANT ANGLE

The combination of strong neodymium magnets and the HORL® S-Pad ensures that the knife is securely fixed during sharpening.

**This is not an invoice, you will receive an invoice/receipt with the goods.**  
Reinforced by the anti-slip effect of the S-Pad, even small blades can be sharpened consistently and reproducibly at the desired height.

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