

# Füri OZITECH Knife Sharpener

**Designed by Australian engineers and chefs**

**Fast!** Sharpens and hones quickly

**Easy!** No special skills required

**Versatile!** Sharpens any knife brand

**Pro Results!** Real professional edges

**Compact and Portable!** Carry Anywhere



The revolutionary sharpener measures a compact 8cm (3") long, by 11cm (4.5") high and 2cm (1") thick, making it an easy 'grab-and-go' option for cooks, fishing/outdoor enthusiasts and campers. Patents are pending on the revolutionary design which incorporates 8 stainless steel spring fingers bonded with crushed industrial diamonds, inside a tough folding clam-shell case which doubles as a handle and hand guard when unfolded.

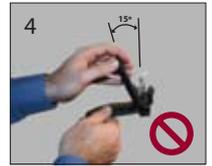
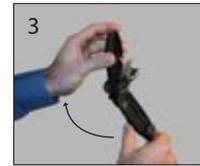
Easy to operate, OZITECH works on any brand of knife, automatically honing the edge to an ideal 20° angle on each side of the blade.

"We believe there is a real need for an inexpensive and simple knife sharpener that utilizes the uniqueness of our patented 'diamond finger' technology. The size, lightness and durability of OZITECH are perfect for anyone who wants a sharpened blade in less than 30 seconds," stated Mark Henry, the CEO and Design Engineer at Füretechnics.

Füretechnics is the company behind the legendary 3-stage TECH EDGE Pro Knife Sharpening System which has already sold thousands in the USA, Australia, UK and the EU.

**For more information, see: [www.furitechnics.com/ozitech](http://www.furitechnics.com/ozitech)**

## GETTING STARTED



- 1 Using finger tips open both 'wing clips'.
- 2 Open handle/guard halves.
- 3 Only the handle (bottom half) rotates freely, and the guard (static at top) will only turn 15° away from sharpening fingers unless incorrectly forced beyond this point.
- 4 Click into fully open position as shown – do not continue rotating beyond this point, or guard may be damaged.

## EASY OZITECH™ SHARPENING / HONING



- 1 Place OZITECH on a flat surface and hold down firmly with the palm of the hand. **Never** operate OZITECH unless all parts of your hand are fully covered by the guards.
- 2 Take the knife blade and place the heel between the fingers of OZITECH.
- 3 Hold the blade vertical for maximum accuracy (small variation won't affect the edge)
- 4 Pull the knife down and back through the fingers with pressure.

Repeat this swiping action 4-6 times (for regular maintenance of an edge in good condition), or continue until the edge feels sharp. Generally this is all that is required for an edge that is in good condition. The diamond coating on OZITECH's fingers will lightly sharpen/reshape edges that are in reasonable condition. However, very worn or very thick blades may require one initial edge regrinding (preferably on the full Füre TECH EDGE Pro Knife Sharpening System) before OZITECH can easily hone and maintain the edge.

