

Kitchen Corner

Sharpest Cooks In The Kitchen

(NAPSA)—Chefs know that the best knife is only as good as its sharpest edge. That's why chefs such as television cook Rachael Ray and Oprah's chef Art Smith insist on a state-of-the-art knife sharpener for their best knives.

Here are some tips on finding the best professional sharpener from the experts at FuriTechnics:



This chef-preferred, pocket-sized knife sharpener has eight stainless steel spring fingers bonded with industrial diamonds.

- Choose a sharpener with Diamond Fingers technology to ensure exact 20° angles on both sides of the blade.

- Pull your knife through the sharpener three to five times, and the knife should be sharpened and honed—error free.

- The sharpener should work on any brand of knife.

- Chefs rarely use electric sharpeners. They prefer a combined sharpener and honer such as Furi's Ozitech, which is a simplified, compact version of their three-stage Tech Edge sharpening system. "You won't believe how quickly and perfectly it sharpens any knife—a few swipes and you are done," says Ray.

To learn more, visit www.furitechnics.com/ozitech.