

SHARPER
THINKING FROM **Füri**[®]



"I have a belief that having good tools in the kitchen makes any foodie's life easier. Füri knives have the quality of Japanese steel minus the hassle of traditional specialized maintenance. Hence it's great for everyday use and I have it in my kitchen – both at Sachie's Kitchen, and in my personal one at home!"

Sachie Nomura
Füri Brand Ambassador

25
YEAR
GUARANTEE



www.Furiglobal.com

FACKELMANN[®]

New & Improved Furi Knives

World class quality control and assurance.
Ensures delivery of optimal product every time.

Here's what's new

NEW KNIFE BLOCK SETS

New custom designed, compact and contemporary knife block sets, in two distinct designs.

WOODEN KNIFE BLOCK SETS

Made from a combination of rubberwood and the exotic dark wood, Sapele.

NEW STAINLESS STEEL KNIFE BLOCK SETS

Made from a combination of stainless steel, the exotic dark wood, Sapele and clear acrylic panels.

NEW PACKAGING

Eye catching pack designs, invigorated to communicate innovation, high quality and style.

NEW ZEALAND BRAND AMBASSADOR

Sachie Nomura joins **Kylie Kwong** supporting local in-store events, consumer promotions and social media activity.

NEW PRODUCT DEVELOPMENT

Innovation from original brand inventor, Mark Henry.



Sharper Thinking from Furi

Furi Knives are the latest in knife technology. Designed in Australia by master engineers for real working professional chefs, Furi Knives are the only knives to combine the best of hard working German design with Japanese blade precision and corrosion resistance.

Furi Knife Features*

* Knife featured is the East/West™ Santoku

JAPANESE STAINLESS STEEL BLADE

Blade constructed from hardened high specification Japanese Steel for superior durability, stain and corrosion resistance and ease of sharpening.

SEAMLESS CONSTRUCTION

Seamless, all stainless steel construction for eliminating food and dirt traps for the ultimate in safety and hygiene.

INNOVATIVE HANDLE DESIGN

Innovative Furi wedge-shaped handle locks into the hand to reduce slip towards the blade. Engineered to reduce hand fatigue for working chefs.



SPECIAL FEATURES

Some Furi Knives also have additional special features. Scallops (or Grantons) reduce friction during cutting by forming air pockets between the food and blade for less clinging and a quicker & easier slice

OPTIMUM BOLSTER

Optimum bolster design for safety, comfort, strength and easy to sharpen to the blade heel

DESIGNED IN AUSTRALIA

Designed in Australia by leading engineer, Mark Henry and international chefs

Furi Diamond Fingers Knife Sharpener



- Creates a new, straight and accurate cutting edge.
- Honed the blade edge to the ideal 20 angle.
- Stainless steel sharpening fingers, coated with crushed industrial diamonds.
- Quick and easy to use.
- Removes the need to use a sharpening steel on your knives.



www.Furiglobal.com

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 [facebook.com/FuriAU](https://www.facebook.com/FuriAU)

SHARPERTHINKING 

Füri Pro Knife Range

Loose Knives



FUR104E

Paring Knife 9cm

0813089011047 IN 4 OUT 24

Peel, slice, core small fruit & vegetables. Create art. Designed & engineered for small cutting in the kitchen.



41352

East/West™ Santoku Knife 13cm

9310346413527 IN 4 OUT 24

Unrelenting sharpness from the East, unmatched strength from the West, this knife is a cross between a Western Cook's Knife and an Eastern Vegetable Chopper. It can be used for varied cutting tasks from fine chopping to dicing and paper-thin slicing.



FUR105E

Utility Knife 15cm

813089011054 IN 4 OUT 24

An everyday preparation knife that excels at slicing and trimming meat, fruit, small vegetables, herbs and cheeses.



FUR605E

Serrated Utility Knife 15cm

0813089016059 IN 4 OUT 24

No more squashed tomatoes, with its finely serrated edge this knife is ideal for slicing through food with tough skins such as tomatoes, hard cheese, sausages and baguettes.



41351

Asian Vegetable Chopper 15cm

9310346413510 IN 4 OUT 24

The Asian Vegetable Chopper makes light work of heavy vegetables thanks to its super sharp but wide blade. Its width also makes it great for smashing garlic as well as scooping and transferring food.



FUR614E

East/West™ Santoku Knife 17cm

0813089016141 IN 4 OUT 24

Unrelenting sharpness from the East, unmatched strength from the West, this knife is a cross between a Western Cook's Knife and an Eastern Vegetable Chopper. It can be used for varied cutting tasks from fine chopping to dicing and paper-thin slicing.

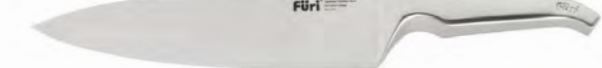


FUR602E

Carving Knife 20cm

0813089016028 IN 4 OUT 24

The Carving Knife. European blade design. Your secret to meal mastery. With the reverse-wedge handle for a safer grip & less strain on your hand, you can carve the Christmas Turkey, ham and roast chicken with a new-found precision & confidence.



FUR101E

Cook's Knife 20cm

0813089011016 IN 4 OUT 24

No kitchen is complete without a good Cook's Knife. The workhorse in most restaurants, this knife is the chef's classic choice for chopping and cutting meats whilst making light work of even the heaviest of vegetables.

Füri Pro Knife Range

Loose Knives



FUR603E
Bread Knife 20cm

0813089016035 IN 4 OUT 24

Slices without tearing. Designed with rounded serrations to stay sharper for longer. These perfect serrations mean a smooth cut on your sourdough, rye or pane de casa.



41349
Chef's Knife 23cm

9310346413497 IN 4 OUT 24

The Chef's Knife means business. With a longer blade than most knives this extra length gives it more leverage for those large cutting jobs.



41380
Pro Filleting Knife 17cm

9310346413800 IN 4 OUT 24

The Füri Pro Filleting Knife, designed for performance, precision and comfort. Featuring a thin blade engineered for optimal flexibility and a tapered point to enable precision cuts.



41381
Pro Cleaver

9310346413817 IN 4 OUT 24

Featuring a heavy weighted blade suitable for cutting through joints, bones and sinewy meat.



41353
Furi Pro Asian Utility Knife 12 cm

9310346413534 IN 4 OUT 24

An alternative to the Paring knife, its deeper blade is ideal for larger cuts. Scalloped indentations on blade. Unique handle locks into hand for secure grip. Japanese stainless steel



41350
Furi Pro 23 cm Chefs Bread Knife

9310346413503 IN 4 OUT 24

The Füri Pro Chef's 23cm Bread Knife has been designed with a longer than normal blade to cope with larger loaves of bread. The blade has rounded serrations which cut through bread without tearing it. Scalloped indentations on the blade provide easy food release.

Füri Pro Knife Range

Sharpeners & Sets



FUR141E
Classic Knife Set 2pc

0813089011412 IN 4 OUT 24

Accomplishing 95% of kitchen preparation tasks with the greatest of ease, this set of Füri Pro Cook's Knife and a Paring Knife, will leave you with more to focus on the important things—finishing touches. Contains Cook's Knife 20cm / 8 inch & Paring Knife 9cm / 3.5 inch.



41339
Carving Set 2pc

9323414413398 IN 4 OUT 24

Designed for more than just a Sunday roast. Perfect for your Friday, Saturday, any day creations. A succulent salty crackling, delicate slow cooked lamb or BBQ Portuguese Chicken. Designed to hold with precision & ensure the smoothest of slices. Contains Carving Fork 18cm / 7 inch & Carving Knife 20cm / 8 inch.



41365
Pro Acacia 4pc

9310346413657 IN 3 OUT 12

Be prepared for any meal with these four Füri favourites, presented in an acacia wood gift box. Contains Cook's 20cm (8 inch), Serrated Multi-Purpose Knife 15cm (6 inch), East/West™ Santoku 17cm (7 inch), and Paring 9cm (3.5 inch) knives. Presentation acacia wood gift box with acrylic window.



41354
East/West™ Santoku 2pc

9310346413541 IN 3 OUT 12

Unrelenting sharpness from the East, unmatched strength from the West. These knives can be used for varied cutting tasks from fine chopping to dicing and paper-thin slicing. Scalloped indentations on the blade reduce cutting friction to make slicing faster and easier. Contains East/West Santoku 17cm (7 inch) and 13cm (5 inch) knives



49081

Ash Chopping Board - 42x30x4cm

9310346490818 IN 2

The perfect complement to a Furi Pro knife is a high quality chopping board. The Furi Chop & Transfer board is designed so that you can easily place your hand (plate or serving tray) underneath the edge of the board to help transfer food quickly and without mess.



SACHIE'S SUSHI

Makes:

3 rolls

Preparation Time:

30 minutes

INGREDIENTS

- 600g freshly cooked short grain rice
- 2 tbsp sushi vinegar
- 3 nori sheet
- 1 avocado, stoned, peeled and sliced
- 100g carrots, julienne cut
- 50g cucumber, seeded, cut into strips
- 100g tin tuna, drained, mixed with 1-2 tbsp of Japanese mayonnaise
- 260g salmon slices, sashimi grade
- 80g fancy lettuce
- 1/4 red capsicum, cut into stick size

OTHER ITEMS

- Vinegar water (75ml water + 25ml vinegar)
- Soy sauce
- Wasabi
- Sushi ginger
- 1 bamboo sheet

METHOD

1. Put hot cooked rice in a large non-stainless steel bowl. Pour the sushi vinegar over and mix well (Tip: when mixing, use a cutting rather than a stirring motion, otherwise the rice becomes very mushy. Try to cover as many rice grains as possible with the sushi vinegar). Cover with wet cloth and set aside.
2. Place all the ingredients on plates (just like buffet style)
3. Place a Nori sheet on top of sushi rolling mat. Wet your hands with vinegar water (this is to avoid having rice sticking to your fingers!) put two handfuls (180g) of sushi rice on the seaweed.
4. Spread the rice evenly but leave a 1cm gap at the top of the seaweed
5. Place your preferred ingredients on top of the rice, near the bottom end of the seaweed.
6. Lift the bottom edge of the mat upwards and over the filling, using your fingers to keep the ingredients in the centre of the roll. As the rice meets the nori, squeeze the roll to make it firm and lift the top edge of the mat out to stop it getting caught in the roll. Continue until the roll is complete.



SACHIE'S PRAWN FRESH SPRING ROLLS WITH NUOC CHAM DRESSING

Makes: 4 rolls
Preparation & Rolling Time: 10 minutes
Cooking Time: 10 minutes

INGREDIENTS

- 30g rice vermicelli, un-cooked
- 4x rice wrappers (large)
- 4 large cooked prawns - peeled, de-veined, sliced in half
- $\frac{1}{4}$ carrots, cut into julienne
- 50g fancy lettuce, cut into julienne
- Fresh coriander
- Vietnamese mint

DIPPING SAUCE

- 1 tbsp water
- 1 tbsp fish sauce
- 2 teaspoon brown sugar
- 2 teaspoon lime juice
- Garlic & chilli, chopped

METHOD

1. To prepare the vermicelli, first soak in hot water for 5 minutes. Drain the water and set aside.
2. To make the dipping sauce, combine all the ingredients into a small ramekin and set aside.
3. Dip a sheet of rice paper in a bowl of hot-warm water for 10 seconds and place the sheet on a flat surface, wipe the rice paper over with a cloth to remove excess water.
4. Place two sliced prawns at the bottom of the rice paper closest to you and add vermicelli, lettuce, carrots, coriander and vietnamese mint.
5. Fold the 2 sides parallel to one another and roll up tightly, press to seal.
6. Cut into half and serve with dipping sauce.

FACKELMANN[®]

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