



STRIVE FOR PERFECTION
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SWIZA SWISS KNIFE

USER MANUAL

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CONGRATULATIONS – Your new SWIZA Swiss knife is the most comfortable and easy to use Swiss knife ever!

USAGE AND CARE INSTRUCTIONS

The ergonomic curved shape, durable sure-grip, soft-touch finish and easy-access blade and tools make this knife a must-have for all of your day-to-day tasks and adventures. The 360° design and die-cut slot on each tool blade provide easy opening for both right and left hand users. The blade features an integrated safety lock system. The blade securely open for safe use and smoothly closes when the SWIZA cross logo is pressed. Your SWIZA Swiss knife and tools have been crafted from finest quality steel and each tool has been designed for optimal functionality.

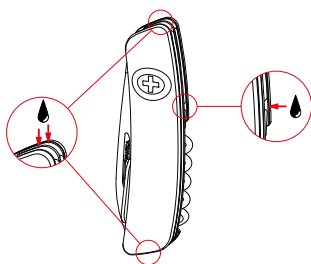
We kindly ask that you observe the following instructions for using and caring to ensure the flawless operation and lifelong enjoyment of your knife.



- 1 75 mm Blade
- 2 Secure Blade Lock
- 3 Punch / Reamer
- 4 Sewing-Awl
- 5 Bottle Opener
- 6 Screwdriver N°3
- 7 Wire Bender
- 8 Can opener
- 9 Screwdriver N°1
- 10 Corkscrew
- 11 Tweezers

SAFETY LOCK

To ensure safe use, the open blade locks into position at 180 degrees. Pressing the SWIZA cross enables the blade to be released and closed. Certain materials that have a tendency to lose their pigment, such as damp denim jeans, may cause discoloration of SWIZA knife handle.



CLEANING

Clean your knife regularly to maintain safe and flawless functionality. Contact with abrasive substances like salt water or other acidic and organic material are unavoidable and can lead to damage of the steel blade and tools or gumming of the operation of your knife. To avoid damage to the knife and for hygienic reasons after contact with such materials always open and close each individual tool several times under lukewarm water until the tools can be opened and closed with ease again. If necessary, the individual tools can be cleaned with detergent and a soft, damp cloth and then rinsed under lukewarm water. The SWIZA knife can occasionally be cleaned in a dishwasher (max. 80 °C / 176 °F), please remember to oil afterwards!

DRYING

After cleaning with water or in the dishwasher gently rub, without injuring yourself, the opened tools and the interior and exterior of the knife handle with a soft, clean and dry microfibre cloth.

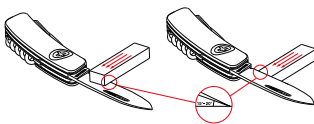
OILING OF MOVING PARTS

If, after having been cleaned with water, the tools cannot be opened easily, as well as after each cleaning of the SWIZA Swiss knife in a dishwasher, a drop of special precision mechanics oil must be applied between the moving parts, as shown in the diagram. It is important that the precision mechanics oil is odourless and tasteless, is also food safe, has a high resistance to aging, and offers good protection against wear and corrosion.

SHARPENING

The blade can be re-sharpened using a wet whetstone or a commercially available universal knife sharpener. The blade should be sharpened at an angle of 15–20 degrees on both sides, resulting in a cutting angle of 30–40 degrees.

Please note: Improper handling can result in damage and injury!



If you observe the care recommendations above, dry your knife carefully before putting it back into your pocket and store it in a dry place that is protected from moisture, you will be able to have lifelong trouble-free use of your authentic SWIZA Swiss knife.