

Okatsune Secateurs user guide...

Okatsune have been manufacturing sharp and durable cutting tools for over 70 years. They use a precise quenching and tempering process and turn special high grade Japanese carbon steel into razor sharp blades.

This process produces blades that keep their edges longer than other tools. We have 3 different size secateurs from the Okatsune range available.

O101 Secateurs:

These Okatsune 180mm secateurs enable you to effortlessly cut through branches up to 25mm such as shrubs, roses, fruit trees and vines, giving you a clean and precise cut through the wood. The blade has been ground in two angles, designed to not damage the plant, and will continuously align with the counter blade, even after extensive use.

O103 Secateurs:

These Okatsune 200mm secateurs enable you to effortlessly cut through branches up to 25mm such as shrubs, roses, fruit trees and vines, giving you a clean and precise cut through the wood. The blade has been ground in two angles, designed to not damage the plant, and will continuously align with the counter blade, even after extensive use.

O104 Secateurs:

These Okatsune 210mm secateurs enable you to effortlessly cut through branches up to 25mm such as shrubs, roses, fruit trees and vines, giving you a clean and precise cut through the wood. The blade has been ground in two angles, designed to not damage the plant, and will continuously align with the counter blade, even after extensive use.

Okatsune summarize their tools into 3 key points...

1. **Razor Sharp** – always leaves a clean cut.
2. **Simple Design** – their tools only consist of a few parts, ensuring high stability and optimal ease of use.
3. **Robust** – particularly strong but also very light.

Maintenance:

Although they are made from the finest steel, they can still rust if not properly maintained. We recommend you clean and oil the blades after use and then store away in a moisture-free place with the cutting blades closed.