

Okatsune Snips 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 4 different styles of snips from the Okatsune range available.

O301 Snips:

These curve blade snips have been specially designed for harvesting vegetables and fruit. The 25mm blade makes these snips ideal for working in tight spaces, and for best results use the curve of the blade away from the vegetables and fruit to prevent damage. These snips are not suited to cutting large branches. They should only be used for what they have been designed for.

O304 Snips:

These pointed nose snips have been specially designed for picking flowers and herbs, and deadheading. The 45mm long razor sharp blades are great for working in tight spaces, but they are not suited to cutting hard (woody) stems or branches. They should only be used for what they have been designed for.

O306 Snips:

These round tip snips have been specially designed for cutting soft stems. The round tip prevents damage to fruit and flowers and are useful for cuttings and thinning, and also for cutting rope and paper. They are not suited to cutting hard (woody) stems or branches. They should only be used for what they have been designed for.

O307 Snips:

These short pointed nose snips have been specially designed for cutting through harder (woody) stems when harvesting vegetables and fruit, and are great for thinning the likes of grapes, pears and apples.

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.