

# Okatsune Sharpening Stone 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.

They also produce a sharpening stone.

## **O412 Sharpening Stone:**

The Okatsune Sharpening Stone is a 600 grit wet stone, designed for your standard garden tools such as secateurs, snips, hedge shears and loppers.

To use the wet stone, first soak it in water which will give you a better result. Hold the stone along the cutting edge of your blade and grind along the bevel about 10 - 20 times. Turn your blade over and lightly grind 5 - 10 times taking off the burr (any filings that may have appeared due to sharpening the cutting edge).