

Along with the quality of the tempered steel and the grinding process used in the manufacture, the most important feature of any knife blade is a precision edge.

Every TINA Horticultural Knife that leaves our factory is given an individually hand-crafted precision edge. However, regular use leads to a gradual dulling of this edge and the knife will need to be resharpened. A blunt blade will not deliver a smooth cut – and a smooth cut is essential when performing delicate operations on plants. Only a smooth cut yields the best results! The owner of a TINA Horticultural Knife who knows how to sharpen the blade properly will get the best out of this tool and will be able to enjoy using the TINA Horticultural Knife for a good many years.

Note: Without a precision edge even the best of blades will not give good service. With a precision edge, on the other hand, the blade becomes a tool that can perform miracles!

Here are some hints and tips for sharpening your blade:

1. TINA Horticultural Knife with single-sided blade, i.e. flat back, front (with nail groove) slightly curved (see Point 5):

Lay the back flat onto the whetstone and sharpen with a circular motion. Lay the front flat onto the whetstone then lift the top edge slightly (approx. 5°). Sharpen with a circular motion until "burr" appears on the front of the blade.

"Burr" is when upon close inspection of the blade you can see fine steel shavings clinging to the outside edge.

And now the most important part of the sharpening process:

Work the "burr" away from both sides of the blade using light, gentle strokes (not circular).

When all the "burr" has gone the blade will be perfectly sharp.

2. TINA Horticultural Knife with double-sided blade, i.e. back and front slightly curved (see Point 6):

Use the same process as outlined in Point 1 but lay both sides flat on the whetstone then lift slightly (approx. 5°).

3. Whetstones

The best whetstones to use for TINA Horticultural Knives are the specially-made, tried and tested TINA Sharpening Stones, which are uniform right through to the core.

Every TINA Sharpening Stone has two differently shaped whetting surfaces. The flat surface is for budding, grafting and pruning knives while the curved surface is designed for pruning knives.

The fine core of the TINA Sharpening Stone delivers a precision edge when used in accordance with the instructions in points 1 and 2.

For the best results, sharpen with water or oil.

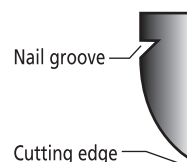
Always store your TINA Sharpening Stone in water or oil, depending on which liquid you elect to use. Empty cans provide ideal storage for your TINA Sharpening Stone.

4. Warning: do not attempt to regrind using a grinding wheel!

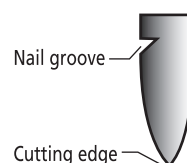
For one thing, most grinding wheels do not have any cooling system; for another, the rim speed of the grinding wheel is usually far too fast, which can lead to the blade being "scorched". If the blade shows even the faintest sign of discolouration under these circumstances it is already ruined; in other words, it will not longer stay sharp or hard – it has been "annealed".

When the sharpening method described in points 1 to 3 no longer gives you a sharp enough edge please return the knife to us. Our service department can regrind the blade to give it a precision edge once more. The cost of this service is considerably less than the cost of buying a new knife.

5. Cross-section (enlarged) of a single-sided blade after sharpening:



6. Cross-section (enlarged) of a double-sided blade after sharpening:



7. Instructions for the care of your TINA Horticultural Knife:

It is well worth cleaning your knife after use and lightly greasing the blade. Furthermore, every two weeks you should squeeze a drop of good quality oil (e.g. sewing machine oil) into the hinge between the blade and the holder.

This prevents the blade from rubbing on the holder under the strong pressure, which would lead to the long term deterioration of the TINA Horticultural Knife.

If you follow these instructions you will have satisfaction from your TINA Horticultural Knife for many years to come.

Your TINA Knife Manufacturer

