



## The Guide To Tempering Your Blade

Your oven is one of the best places to temper your blade, relaxing the steel and preventing it from chipping. Each blade is tempered differently depending on its purpose it is designed for.

The ideal temperature to set your oven to when tempering this blade is ????

Ideally this should be left in the oven for 2 hours at temperature, however 1 hour is also fine. [The longer you leave it the more even it will be]

Once this time has passed, simply turn your oven off and allow your blade to cool naturally.

The colour change [sadly] temporary and will eventually fade /erode. You can always sand it off if you do not like it.

We hope you have enjoyed your time at Oldfield forge and would love to see your finished blade in all its glory.

Show us what you do with it at #oldfieldforge.

Thank you ever so much for visiting Oldfield Forge Ltd we hope you enjoyed your time with us.