

Types of secateurs



Bypass secateurs: These are the most common type, they work like a pair of scissors. They have one curved blade which cuts as it bypasses a curved jaw. They make a nice clean cut and are good for smaller stems. Some secateurs have a sap groove and others a wire cutter notch. Right and left hand versions are available.



Anvil secateurs: Anvil secateurs have one sharpened blade which cuts down onto a flat metal plate. They are good for cutting through slightly thicker, woody stems. Softer stems can be squashed using these secateurs, which can lead to disease or dieback hence they need to be kept sharp.

What to look for when buying secateurs

- Comfort and Grip, make sure they don't over stretch your hand when cutting.
- Safety latch that can be easily used.
- Metal handles last longer than plastic ones. Plastic handles tend to Bend\Flex when cutting, which can cause cracking and breaking.
- Check the Weight, make sure they are not too heavy for you to use.
- Check they are appropriate for what you need them for. They may only cut up to the thickness of your thumb.
- Secateurs in the \$50-\$80 range will generally last for up to 10 years if looked after whereas cheaper ones don't last as long. The greater the quality, the longer lasting.

Reasons for cleaning & sharpening

- Clean & healthy cuts with no ripping of the stems reduces risk of pest and disease.
- Poor quality cuts can cause infection or dieback.
- Remove sap build up and stop secateurs sticking when pruning.
- Help prevent rust build up
- Extend the life of your Secateur`s.

Care of secateurs

What to use to sharpen secateurs.

You will need a sharpening stone, oil, small wire brush, CRC, small spanner (adjustment key if supplied with some secateur brands), rags and gloves.

- Use a small, handheld sharpening stone which is of a fine grit. (These are useful out in the garden because they can fit in your pocket).
- A large sharpening stone can be used. A sharpening stone has 2 sides, one fine and one coarse.
- The fine side is used most often for general sharpening, the coarse side is mainly used to sharpen out knicks in the blade.
- The stone is oiled to help with sharpening & moves loose metal particles away.
- Water or CRC and wire brush are used to clean other parts of the secateurs.

Sharpening your secateurs

- Undo the nut to dismantle the secateurs—make a note of how they go together. Lay parts out in order to make re-assembling easier.
- While dismantling check for, chips, cracks, blade damage, broken parts, any play in the handles or blade area also sap or gum accumulation.
- Sharpen your blade on the fine side of the stone, sharpening at the same angle it was previously sharpened.
- Remove any burrs off the blade by turning the blade over and lightly rub over the fine side of the stone to remove them.
- Spray the blade and all parts with CRC, wire brush any tough sap then wipe clean.
- Re-assemble the secateurs and lubricate with CRC, giving them a wipe afterwards.
- Remember to put some oil or water on the stone to help with the sharpening process.
- Test the secateurs to ensure they are neither too loose or too tight.
- Store in a safe place.

After use care

- Clean off any sap build up with a wire brush
- Clean off any material stuck in the various parts of the secateurs.
- Wipe the handle with a damp rag.
- Apply CRC or oil to the blade to prevent corrosion
- Lubricate the spring and other moving parts.
- Repeat the tool moving action and wipe clean.