

Castellari Secateurs user guide...

Castellari have been manufacturing high quality horticultural tools in Italy for over 30 years and their technology draws from the combination of three of Italy's best smitheries.

The handles and counter-blades are made of hot forged light aluminium alloy and the surface treatment makes the secateurs more resistant over time. The high percentage carbon steel blades are also hot forged and the mold creates a cavity in the blade that reduces friction and increases branch penetration. Their lightweight design, strength and reduced cutting effort allows for continuous use.

We have 2 different size secateurs available from the Castellari Range.

C811 Ergo Secateurs:

The 210mm Castellari Ergo Secateurs prevent kick-back by their curved shape which allows the user to grip the branch during cutting. The ergonomic grip and cutting head aligned with the branch allow the wrist to maintain a natural position, reducing the effort used by the operator during cutting operations. They are designed to cut through branches up to 25mm.

C820 Mini Secateurs:

The 190mm Castellari Ergo Secateurs prevent kick-back by their curved shape which allows the user to grip the branch during cutting. The ergonomic grip and cutting head aligned with the branch allow the wrist to maintain a natural position, reducing the effort used by the operator during cutting operations. They are designed to cut through branches up to 22mm.

Maintenance:

Sharpening the blades must be done on a regular basis to ensure the tool works at its optimum level. These blades are an anvil operation and therefore need to be sharpened on both sides, following the bevel with a fine or medium grit file. If the blade is blunt you can put too much pressure on the cut and risk damaging the branch and tool. The maximum cut for the ergo secateurs is 25mm loppers.

Although Castellari secateurs 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.