

IS : 3122 • 1982

Indian Standard
SPECIFICATION FOR
BUDDING AND GRAFTING KNIFE COMBINED
(*First Revision*)

UDC 631.341



© Copyright, 1982

INDIAN STANDARDS INSTITUTION
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

Indian Standard

SPECIFICATION FOR BUDDING AND GRAFTING KNIFE COMBINED (First Revision)

Horticultural Equipment Sectional Committee, AFDC 44

Chairman

SHRI P. N. PANGOTRA

Representing

Ministry of Agriculture (Department of Agriculture
and Cooperation)

Members

SHRI S. N. SRIVASTAVA (Alternate to Shri P. N. Pangotra)	
AGRICULTURAL ENGINEER	Department of Agriculture, Government of Himachal Pradesh, Simla
DR G. S. BAWEJA	Directorate of Extension (Ministry of Agriculture), New Delhi
SHRI BHUPENDRA	National Agricultural Co-operative Marketing Federation of India Ltd, New Delhi
SHRI V. G. BROKER	Pocha Seeds Pvt Ltd, Pune
SHRI UDAY TIWARI (Alternate)	
DIRECTOR	Indian Council of Agricultural Research, New Delhi
SHRI K. C. BHARADWAJ (Alternate)	
DIRECTOR OF FORESTRY RESEARCH	Forest Research Institute & Colleges, Dehra Dun
ASSISTANT SILVICULTURIST (Alternate)	
SHRI G. B. GOSWAMI	Premier Corporation, New Delhi
SHRI R. C. GOYAL	Department of Agriculture, Government of Uttar Pradesh, Lucknow
SHRI K. K. KAUL	Indian Agricultural Research Institute (ICAR), New Delhi
SHRI S. K. ADLAKHA (Alternate)	
SHRI MOHD. SAYEED	Department of Agriculture, Government of Jammu & Kashmir, Srinagar
SHRI PARAMJIT SINGH MUDHAR	Mudhar Allied Traders, Delhi
SHRI G. S. MUDHAR (Alternate)	
SHRI P. P. NANJAPPA	Directorate of Horticulture, Bangalore
SHRI SARBAG SINGH PASSI	Passi Mechanical Works, Ludhiana
DR T. RAJA RAO	Indian Institute of Horticultural Research (ICAR), Bangalore

(Continued on page 2)

© Copyright 1982

INDIAN STANDARDS INSTITUTION

This publication is protected under the *Indian Copyright Act* (XIV of 1957) and reproduction in whole or in part by any means except with written permission of the publisher shall be deemed to be an infringement of copyright under the said Act.

IS : 3122 - 1982

(Continued from page 1)

Members

SHRI K. SADDY
SHRI V. K. SHARMA
DR G. S. NIJJAR (Alternate)
SHRI SHYAM SINGH
SHRI S. C. VIRMAN
SHRI INDER MOHAN SHARMA (Alternate)
SHRI T. PURNANANDAM,
Director (Agri & Food)

Representing

Central Public Works Department, New Delhi
Punjab Agricultural University, Ludhiana
Archaeological Survey of India, New Delhi
Kay Bee Industries (India) Pvt Ltd, New Delhi
Director General, ISI (Ex-officio Member)

Secretary

• SHRI R. N. SHARMA
Deputy Director (Agri & Food), ISI

Indian Standard
SPECIFICATION FOR
BUDDING AND GRAFTING KNIFE COMBINED
(*First Revision*)

0. FOREWORD

0.1 This Indian Standard (First Revision) was adopted by the Indian Standards Institution on 30 September 1982, after the draft finalized by the Horticultural Equipment Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 The budding and grafting knife is one of the essential tools for a horticulturist who specializes in evolving new varieties of crops with improved characteristics by using the budding and grafting technique. This knife, as the name suggests, has two blades meant for the two different purposes — budding and grafting, riveted to either end of a common handle. Such knives are used extensively in orchards, vegetable gardens and plantation nurseries.

0.3 This standard, covering the requirements for combined budding and grafting knife, was first published in 1965. A need was felt to revise the standard in order to make it up to date.

0.4 The figures in the standard are given only as typical illustrations and should not be considered as suggestive of any standard design.

0.5 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test, shall be rounded off in accordance with IS : 2-1960*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1. SCOPE

1.1 This standard specifies material, dimensions and other requirements for the combined budding and grafting knife (hereinafter termed as knife).

*Rules for rounding off numerical values (revised).

IS : 3122 - 1982

2. NOMENCLATURE

2.1 The nomenclature of various parts of the knife shall be as given in Fig. 1.

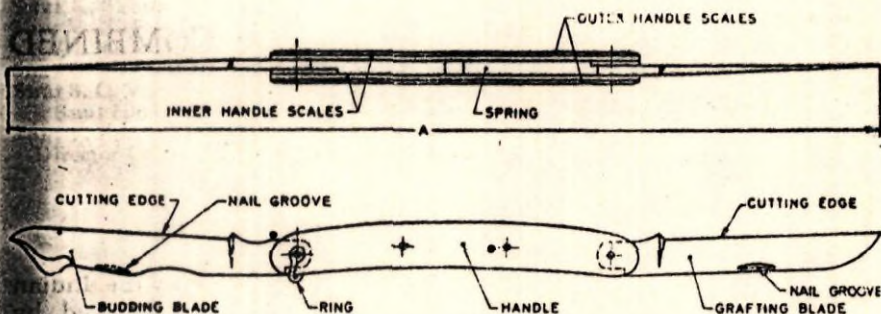


FIG. 1 ASSEMBLY OF BUDDING AND GRAFTING KNIFE, COMBINED

3. MATERIAL

3.1 **Blades** — The blade of the knife shall be manufactured from carbon steel, alloy steel or tool steel.

3.1.1 The chemical composition of the carbon steel shall be as follows:

- a) Carbon 0.7 to 0.9 percent;
- b) Silicon 0.1 to 0.4 percent;
- c) Manganese 0.5 to 1.0 percent;
- d) Sulphur 0.05 percent, *Max*; and
- e) Phosphorus 0.05 percent, *Max*.

3.1.1.1 Some of the typical carbon steels that may be used are: C 75, C 80 and C 85 grades [*see* IS : 1570 (Part II)-1979*].

3.1.2 Alloy steel preferably conforming to Grade 16 NiCr2Mo20, 37Si2 Mn90 or 37Mn2 of IS : 4367-1967† may be used.

3.1.3 Tool steel preferably conforming to Grade T 75 or T 85 of IS : 4367-1967† may be used.

3.2 Handle

3.2.1 *Outer Handle Scales* — Unless specified otherwise, the outer handle scales shall be made of horn or plastic material.

*Schedules for wrought steels for general engineering purposes: Part II Carbon steels (unalloyed steel) (*first revision*).

†Specification for alloy and tool steel forgings for general industrial use.

3.2.2 Inner Handle Scales — It shall be made of brass (*see* IS : 410-1977*) or aluminium alloy (*see* IS : 737-1974†).

3.3 Spring — It shall be made of spring steel wire [*see* IS : 4454 (Part I)-1975‡].

3.4 Rivets — They shall be made of brass, copper, aluminium alloy or nickel plated steel.

4. HARDNESS

4.1 The blades shall be heat treated to give a hardness of 460 to 510 HB (*see* IS : 1500-1968§) or equivalent Rockwell or Vickers hardness number (*see* IS : 4258-1967||). The hardness shall be tested within a distance of 5 mm from the cutting edge.

5. SIZE

5.1 The size (*see* A in Fig. 1) shall be declared by the manufacturer. The size shall not differ by more than ± 5 mm from the declared value.

6. DIMENSIONS

6.1 The minimum thickness of the blades (*see* A in Fig. 2) and inner handles scale (*see* B in Fig. 2) shall be 3.5 mm and 1.0 mm respectively.

6.2 The working length of the blades (*see* C in Fig. 2) shall be between 65 to 75 mm.

6.3 The distance from the outer edge to centre of rivet hole for blade (*see* D in Fig. 2) and for inner handle scale (*see* E in Fig. 2) shall be 5.0 ± 0.5 and 10.0 ± 0.5 respectively. The intermediate rivet holes in inner handle scale shall be equidistant.

6.4 The diameter of rivet shall be 2.0 mm.

6.5 The other dimensions shown in Fig. 2 are for guidance only.

7. OTHER REQUIREMENTS

7.1 The blades of the knife shall be suitably forged to shape and shall be annealed.

7.2 The nail groove shall be on one side of the blade only.

*Specification for cold rolled brass sheet, strip and foil (*third revision*).

†Specification for wrought aluminium and aluminium alloys, sheet and strip (for general engineering purposes) (*second revision*).

‡Specification for steel wires for cold formed springs: Part I Patented and cold drawn steel wires — unalloyed (*first revision*).

§Method for Brinell hardness test for steel (*first revision*).

||Hardness conversion tables for metals.

IS : 3122 - 1982

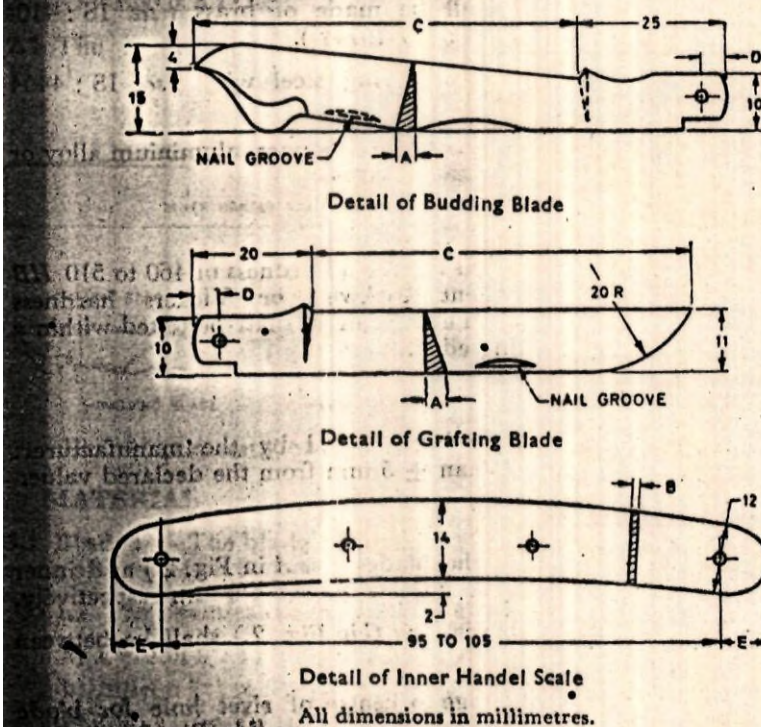


FIG. 2 DIMENSIONS OF BLADES AND HANDLE SCALE FOR BUDDING AND GRAFTING KNIFE, COMBINED

7.3 The blades, the springs and the handle scales shall be so assembled and riveted as to permit free movement of the blades without undue play or stiffness. The blades shall close with a springing action. The outer edge of the blade shall have nail groove for pulling out the blade from its closed position. The heads of the rivets shall be finished flush with the handle on both the sides.

7.4 In the closed position, the cutting edge of the blades shall remain inside the handle and shall not protrude out. The nail groove of the blades shall be outside the handle in the closed position.

7.5 The outer handle scales shall be flush with the closing edges of the inner handle scales.

7.6 A fixed circular ring shall be provided on one end of the handle to facilitate convenient handling in key chains or belts.

8. PRACTICAL TEST

8.1 The edges of the two blades shall be tested separately by cutting not less than 20 samples of grafts of rose, citrus, guava or mango suitably prepared and in green condition. The cut on the bark of last sample shall be clean.

9. WORKMANSHIP AND FINISH

9.1 The entire surface of the blade and the edges shall be ground in a direction, preferably, at right angle to the cutting edge. The blade shall be buffed to give a fine finish. The cutting edge shall be sharp enough for immediate use. All sharp edges, except the cutting edges, shall be rounded.

9.2 The blades shall be free from cracks, seams, pits, burrs and other defects.

9.3 The blades of the knife shall be smeared with any suitable mineral jelly as a preservative treatment.

10. MARKING AND PACKING

10.1 The following particulars shall be stamped on the outer scales of the handle:

- a) Manufacturer's name or recognized trade-mark,
- b) Size, and
- c) Batch or code number.

10.1.1 Each knife may also be marked with the ISI Certification Mark.

NOTE — The use of the ISI Certification Mark is governed by the provisions of the Indian Standards Institution (Certification Marks) Act and the Rules and Regulations made thereunder. The ISI Mark on products covered by an Indian Standard conveys the assurance that they have been produced to comply with the requirements of that standard under a well-defined system of inspection, testing and quality control which is devised and supervised by ISI and operated by the producer. ISI marked products are also continuously checked by ISI for conformity to that standard as a further safeguard. Details of conditions under which a licence for the use of the ISI Certification Mark may be granted to manufacturers or processors may be obtained from the Indian Standards Institution.

10.2 Packing — The knife shall be packed, as agreed to between the purchaser and the supplier, for safe handling in transit.

11. SAMPLING FOR LOT ACCEPTANCE

11.1 Unless otherwise agreed to between the purchaser and the supplier, sampling of the knife for lot acceptance shall be done in accordance with 3 of IS : 7201-1974*.

*Method of sampling of agricultural machinery and tractors.

INTERNATIONAL SYSTEM OF UNITS (SI UNITS)

Base Units

QUANTITY	UNIT	SYMBOL
Length	metre	m
Mass	kilogram	kg
Time	second	s
Electric current	ampere	A
Thermodynamic temperature	kelvin	K
Luminous intensity	candela	cd
Amount of substance	mole	mol

Supplementary Units

QUANTITY	UNIT	SYMBOL
Plane angle	radian	rad
Solid angle	steradian	sr

Derived Units

QUANTITY	UNIT	SYMBOL	DEFINITION
Force	newton	N	$1 \text{ N} = 1 \text{ kg.m/s}^2$
Energy	joule	J	$1 \text{ J} = 1 \text{ N.m}$
Power	watt	W	$1 \text{ W} = 1 \text{ J/s}$
Flux	weber	Wb	$1 \text{ Wb} = 1 \text{ V.s}$
Flux density	tesla	T	$1 \text{ T} = 1 \text{ Wb/m}^2$
Frequency	hertz	Hz	$1 \text{ Hz} = 1 \text{ c/s (s}^{-1}\text{)}$
Electric conductance	siemens	S	$1 \text{ S} = 1 \text{ A/V}$
Electromotive force	volt	V	$1 \text{ V} = 1 \text{ W/A}$
Pressure, stress	pascal	Pa	$1 \text{ Pa} = 1 \text{ N/m}^2$

PUBLICATIONS OF INDIAN STANDARDS INSTITUTION INDIAN STANDARDS

Over 10 000 Indian Standards covering various subjects have been issued so far. Of these, the standards belonging to the Agricultural and Food Products Group fall under the following categories:

Abattoir	Food additives
Agricultural machinery and tractors	Foodgrain handling and storage
Alcoholic drinks	Fruits and vegetables
Animal feeds	Honey and by-products
Animal housing and equipment	Infant foods
Bakery and confectionery	Laboratory animals
Bee-keeping equipment	Meat and meat products
Beverages	Pest control equipment
Cereals, pulses and their products	Pesticidal formulations
Cocoa products	Pesticides, technical grade and general
Coffee and its products	Propagation materials
Dairy equipment	Regulated market yards
Dairy industry, layout plans	Sensory evaluation
Dairy industry, methods of test	Spices and condiments
Dairy laboratory apparatus	Starch derived products
Dairy products	Sugars and by-products
Edible starch and starchy products	Tea
Fish and fishery products	Tobacco products
Fish industry, sanitary conditions	Transport of live animals

OTHER PUBLICATIONS

ISI Bulletin (Published Every Month)	
Single Copy	Rs 4.00
Annual Subscription	Rs 36.00
Standards : Monthly Additions	
Single Copy	Re 0.30
Annual Subscription	Rs 3.00
Annual Reports (from 1248-49 Onwards)	Rs 2.00 to 7.00
ISI Handbook 1980	Rs 100.00

INDIAN STANDARDS INSTITUTION

Manak Bhavan, 9 Bahadur Shah Zafar Marg, NEW DELHI 110002

Telephones : 26 60 21, 27 01 31

Regional Offices:

Western : Novelty Chambers, Grant Road
 Eastern : 5 Chowringhee Approach
 Southern : C. I. T. Campus, Adyar
 Northern : B69, Phase VII

Telegrams : Manaksanstha

	Telephone
BOMBAY 400007	37 97 29
CALCUTTA 700072	27 50 90
MADRAS 600020	41 24 42
S.A.S. NAGAR	
(MOHALI) 160051	

Branch Offices:

'Pushpak' Nurmohamad Shaikh Marg, Khanpur	AHMADABAD 380001	2 03 91
'F' Block, Unity Bldg, Narasimharaja Square	BANGALORE 560002	2 76 49
Gangotri Complex, Bhadbhada Road, T.T. Nagar	BHOPAL 462003	6 27 16
22E Kalpana Area	BHUBANESHWAR 751014	5 36 27
5-8-56C L. N. Gupta Marg	HYDERABAD 500001	22 10 83
R 14 Yudhister Marg, C Scheme	JAIPUR 302005	6 98 32
117/418 B Sarvodaya Nagar	KANPUR 208005	4 72 92
Patliputra Industrial Estate	PATNA 300013	6 28 08
Hantex Bldg (2nd Floor), Rly Station Road	TRIVANDRUM 695001	32 27

Printed at Printograph, New Delhi, India