



Blades of glory

Roger Bisby goes for the clean cut look.

In my kitchen fitting article the other month I mentioned that I couldn't really get on with bi-metal blades in worktops as the blade tended to drift on the bottom of the cut. The good people at Starrett, maker of hole saws and jig saw blades, read my comments and promptly sent me some of their latest blades to try.

BU310T is the blade that they recommend for kitchen worktops. It is a standard up cut blade but there is no set on the teeth. The teeth are ground and there is a taper on the back edge. This, combined with Bi Metal Unique Saw Technology, gives a very high quality finish on the top of the work surface and a straight cut that according to my tests doesn't meander on the bottom of the cut.



Roger says

BU3DC is the new Dual Cut blade, designed to leave a very high quality finish on the top and bottom of the material being cut. I tried it with a standard 40mm worktop and it did the job but it is really recommended for thinner sections. I then tried it on some melamine shelf board and compared both sides of the cut. It was smooth and fine. You could tell which way the blade had cut by the microscopic breakout but it needed magnification to see it. The smoothest cut comes with the pendulum action set to zero.

Circle
446
on the Reader
Enquiry Card
to find out
more!