

SUPERIOR TOOL RESTORATION

As modern practitioners of an ancient craft, we are dedicated to learning and using the very best in techniques and equipment.

Tools we sharpen include those used by the homemaker and chef, farmer and gardener, woodworker, hair groomer, fabric worker, doctor, dentist and others.

A search for the best in knife sharpening led us to a revolutionary process that is superior to any other in the industry, facilitating blade restoration and the perfect edge.

KNIFE RESTORATION

First we restore a damaged or worn edge—including a serrated edge—to its original geometry. Then we create a sharper, thinner and more easily maintained edge that lasts longer.

TYPICAL PROBLEMS & SOLUTIONS

We address and correct all knife problems every time!

BROKEN TIPS —



CHIPS & NICKS —



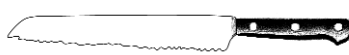
REVERSE BOW —



IMPROPERLY SHARPENED —



DULL TO RE-SERRATION —



PERFECT FORGE KNIFE —



PERFECT STAMPED KNIFE —



THE CRAFTSMEN

The family of Duane, Jim and David are trained, experienced and dedicated to perfection in the craft of sharpening.

We are well equipped to handle most tools used by individuals, businesses and professionals.

We maintain a desire to learn how to better serve our customers as we continue to seek the best technology, tools and equipment.

Visit our booth at the Boulder & Longmont Farmer's Market or drop off your items at our home shop located at:

9911 Isabelle Road, Lafayette (between Hwy 287 & 95th St.)

For your convenience, we also provide a **mobile sharpening service**.

ENJOY PERFECT EDGES!



THE PERFECT EDGE

FLAT TAPERED EDGE —

The longest and thinnest edge available at a 17°-18° bevel, giving you a high performance knife that is sharper than when it came from the factory.

MICRO ALLUVIAL —

Greatly reduces air and vacuum by reducing surface area, which provides for easier carving.

POLISHED FINAL EDGE —

Strongest, sharpest and longest lasting, most easily maintained edge bar none. With regular maintenance properly using quality steel, this edge will last longer than any other sharpening system available.

Ceramic abrasive used on equipment of our manufacture to ensure heat-free, damage-free honing, assuring factory integrity of the blade.

POLISHED STAGES —

Using multiple fine graduating grits, we deliver a Japanese style edge perfectly every time.

COOLED & LUBRICATED GRINDING —

At each of 5 Sharpening Stages to ensure damage free sharpening.

Our process shrinks your knives less than any other sharpening process!



Serving the Individual, Business and Professional

— ♦ 303-604-4371 ♦ —

WWW.JOHNSONSHARPENING.COM