

SEMINOLE SHARPENING SERVICE LLC

335 Piney Ridge Road
Casselberry, Florida 32707
407-782-8823

Carbide tipped circular saw blades

Don't throw those used blades away. Have them resharpened

Number of Teeth	Cost
2 – 28	\$ 3.50
29 – 40	\$ 6.50
41 - 60	\$15.00
61 – 80	\$23.50
81 – 100	\$30.00

Piranha or similar thin cut saw blades with the curved or C type carbide teeth. Teeth will be straight when sharpened. Not curved.

ALL SAW BLADES SHARPENED AT OWNERS RISK. NOT RESPONSIBLE FOR
BROKEN OR MISSING TEETH.

Dado sets - Each blade

Blades	see above pricing
Fillers	\$3.50

Carbide masonry bits

Up to 1" Standard drill type	\$2.50
Spade bits	\$1.00

Lawn mower blades

\$5.00 per blade Sharpened and balanced.

Block Planes

0 -2" wide	\$3.00
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Wood Chisel

0 – 1" wide	\$1.50
Up to 2" wide	3.50

If you can't shave with my chisels and block plane blades, they are not sharp.

Kitchen knives

Up to 4" paring	\$2.00
All other kitchen type over 4"	\$1.00 per inch Max \$7.00

Scissors

Sewing fabric type	\$5 - \$7
Rotary fabric blades	\$4 each 3" max
Barber scissors	\$5 - \$8

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Knives

Kitchen, hunting or pocket (No large knives daggers or swords) I cannot remove the rust on knives or tools. I can clean it but the rusted spots or pitting will come back. I charge extra for rust removal.

Hunting knives & pocket type knives - These types of knives vary on pricing because of the style. Some are worse to sharpen than others. Always remember, an inexpensive knife will dull quickly. More expensive knives will hold a sharp edge longer. The better the steel, the longer it will hold a sharp edge. I charge up to \$2.00 per inch to sharpen. Please ask for a price on these knives.

Broken tips or chips on the cutting edge. I can put a new point on a broken knife. There is an extra charge for this.

Chips on the cutting edge – I can grind down a knife with a chip on the cutting edge for an extra fee. I recommend that I sharpen the knife and after a few sharpenings, the chip will gradually be removed.

Your knives will stay sharpened longer if you use a fine steel between sharpenings.