

Cheese Tools for Pros

Professional **HACCP**
Cheese knives

Item	190001	190011	190021	190031
Product	Semi-Hard Cheese Knife, 210mm Black	Semi-Hard Cheese Knife, 210mm Red	Semi-Hard Cheese Knife, 210mm White	Semi-Hard Cheese Knife, 210mm Blue
Type of Cheese	All semi-hard cheeses	Semi-hard red bacterium cheeses like raclette and abbeey cheese	Semi-hard white mold cheese like cantal and firm brie	Semi-hard blue vein cheeses like Stilton or Blue de Gex
Dimensions (LWH)	350 x 60 x 20 mm 13.78 x 2.36 x 0.79 inch	350 x 60 x 20 mm 13.78 x 2.36 x 0.79 inch	350 x 60 x 20 mm 13.78 x 2.36 x 0.79 inch	350 x 60 x 20 mm 13.78 x 2.36 x 0.79 inch
Net Weight kg	0,18	0,18	0,18	0,18
Net Weight lbs	0,39	0,39	0,39	0,39
Packaging Dimensions (LWH)	395 x 100 x 30 mm 15.55 x 3.94 x 1.18 inch	395 x 100 x 30 mm 15.55 x 3.94 x 1.18 inch	395 x 100 x 30 mm 15.55 x 3.94 x 1.18 inch	395 x 100 x 30 mm 15.55 x 3.94 x 1.18 inch
Gross Weight kg	0,461	0,461	0,461	0,461
Gross Weight lbs	1,02	1,02	1,02	1,02
Warranty	10 years	10 years	10 years	10 years



Click here for the more information!



USP's

High-quality, corrosion-resistant German steel

HACCP food safety compliant

Easy to clean

At BOSKA we make Food Tools for Life and we believe quality is sustainability. Our goal is to design products that last a lifetime. It all began near Gouda, in Holland, where blacksmith Willem Bos made his first cheese tools for the local farmers. From that day on it's our family tradition to create fun & smart Tools for the Cheese Professionals, mongers and retailers. So whether you're cutting, slicing, grating, packing or presenting, we love to help you sell more cheese, have less waste & make mouthwatering presentations. Let's bring the cheese party to the table. Enjoy!

Fourth generation of BOSKA,

Martijn Bos