

*Cheese Tools for Pros*

Professional **HACCP**  
Cheese knives

Item	190003	190013	190023	190033
Product	Universal Cutter, 140mm Black	Universal Cutter, 140mm Red	Universal Cutter, 140mm White	Universal Cutter, 140mm Blue
Type of Cheese	All soft and semi-hard cheeses	Soft and semi-hard red bacterium cheeses like Raclette and Reblochon	Soft and semi-hard white mold cheeses like Brie and Cantal	Soft and semi-hard white mold cheeses like Roquefort and Raclette
Dimensions (LWH)	275 x 50 x 20 mm 10.83 x 1.97 x 0.79 inch	275 x 50 x 20 mm 10.83 x 1.97 x 0.79 inch	275 x 50 x 20 mm 10.83 x 1.97 x 0.79 inch	275 x 50 x 20 mm 10.83 x 1.97 x 0.79 inch
Net Weight kg Net Weight lbs	0,13 0,28	0,13 0,28	0,13 0,28	0,13 0,28
Packaging Dimensions (LWH)	330 x 90 x 30 mm 12.99 x 3.54 x 1.18 inch	330 x 90 x 30 mm 12.99 x 3.54 x 1.18 inch	330 x 90 x 30 mm 12.99 x 3.54 x 1.18 inch	330 x 90 x 30 mm 12.99 x 3.54 x 1.18 inch
Gross Weight kg Gross Weight lbs	0,352 0,78	0,352 0,78	0,352 0,78	0,352 0,78
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*