



PROFESSIONAL

USA

Cheese Works + Display Tools

PRO

FOREWORD

Cheesewares

The possibilities with cheese are endless. However, passions do not fit in a box; customers' questions are constantly changing. With our professional Cheesewares, we help you answer those questions. Whether it's the splitting, cutting, planing or grating of Gouda cheese, Mozzarella, Brie or even Cheddar: with Boska, it's a piece of cake.

Cheese is a passion that we would love to share with you. Cheese is experiencing, discovering and sharing. It is an adventure that starts with an inspirational fresh presentation in the shop. It is one that makes your mouth water. For us, professional Cheesewares is a lifestyle. These range from handy trays and cheese replicas to slate or even marble platters. Thus, each cheese is given the right stage. The person who knows how to present the cheeses of the world tastefully strikes the right chord with every customer.

The best presentation of your fresh products

Our Cheese Crates have been improved and updated. Even though they were naturally original and "food safe," that

traditional look is even stronger now. Because of the improved construction, they are even sturdier. The trendsetter is our slate collection. Each cheese comes off the shelf in style.

Professional and reliable

For four generations, Boska has been developing Cheesewares that meet the highest professional standards. They are user friendly, HACCP appropriate and durable. How does that look in practice? On Youtube ([boskaholland1896](#)) we cut into such topics as safety, hygiene and efficiency in short product films.

Cheese is and will remain one inspiring journey of discovery. It is an "experience" that we would like to share with you. Do you have any questions? Email us at usa@boska.com or follow us on Twitter for the latest product news via [@explorecheese](#).

Cheese is what you make it!
Team Boska Holland

LEGEND

Fresh

For fresh and very soft cheese (For example Fresh Chevre and Mozzarella)

Soft

For soft cheese (For example Castello Blue, Port Salut and Brie)

Semi hard

For semi hard cheese (For example Gouda young, Jarlsberg and Raclette)

Hard

For hard cheese (For example Gouda, Manchego and Parmesan)

All

For all cheeses



S

• This replica is **Solid**

L

• This replica is supplied without a **Label** / tag

25

• Sold by **25**

H

• This replica is **Hollow**



[boskaholland1896](#)

Check out our YouTube channel ([boskaholland1896](#)) for videos of almost all of our cheese cutters. Watch and discover everything you need to know about how our Cheesewares® work.

Cheese Works

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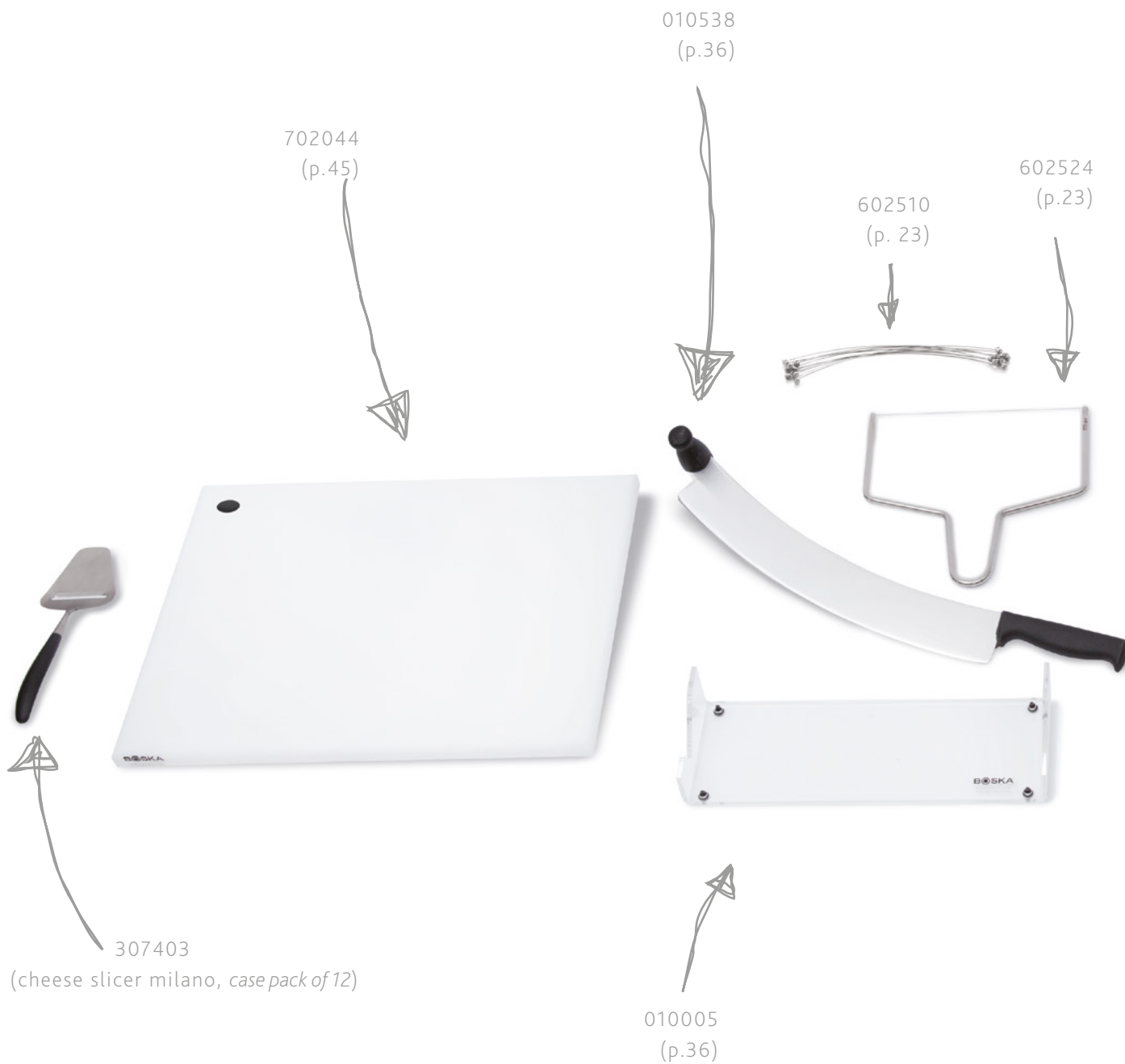
Display Tools

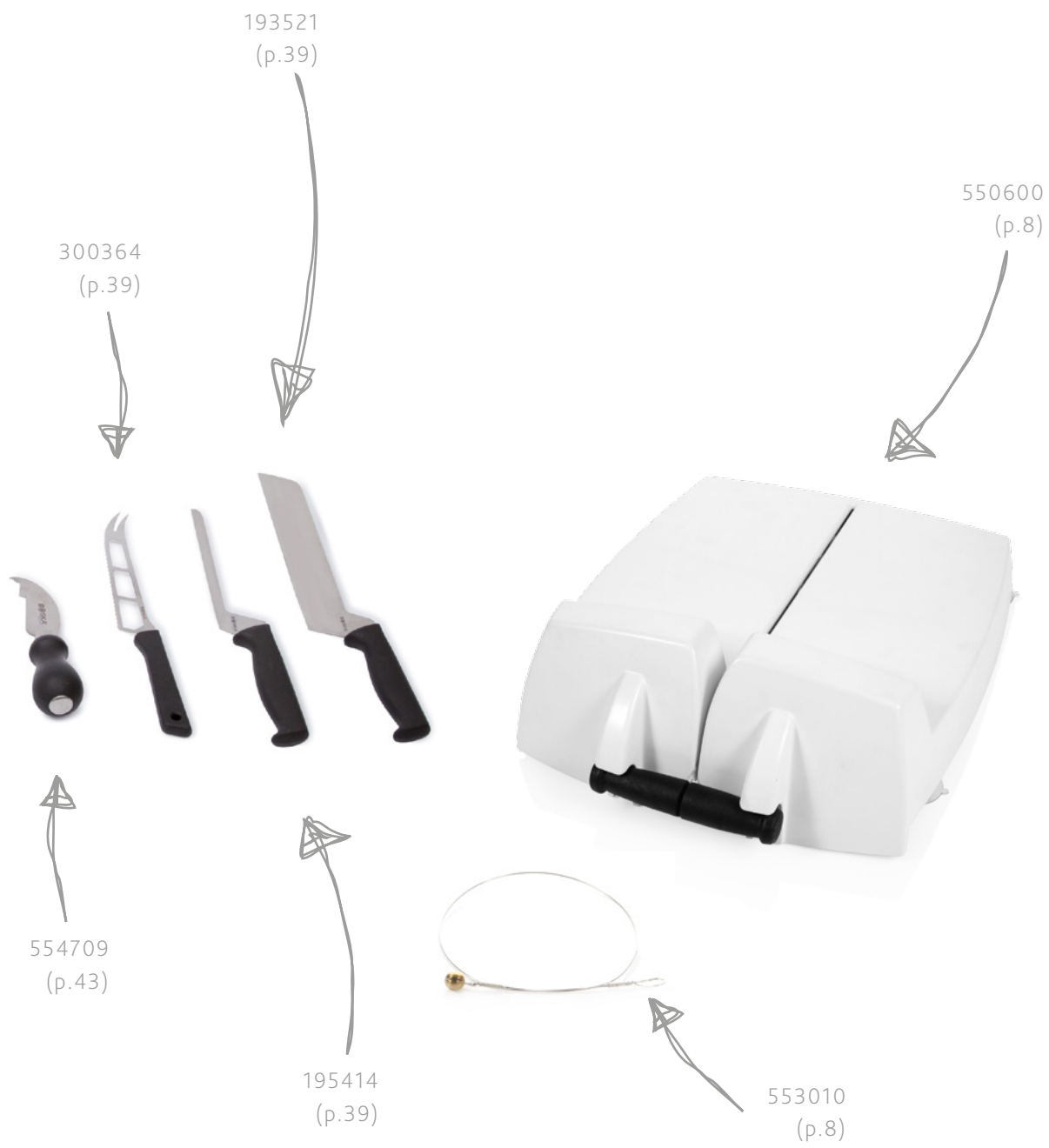
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STARTER KIT

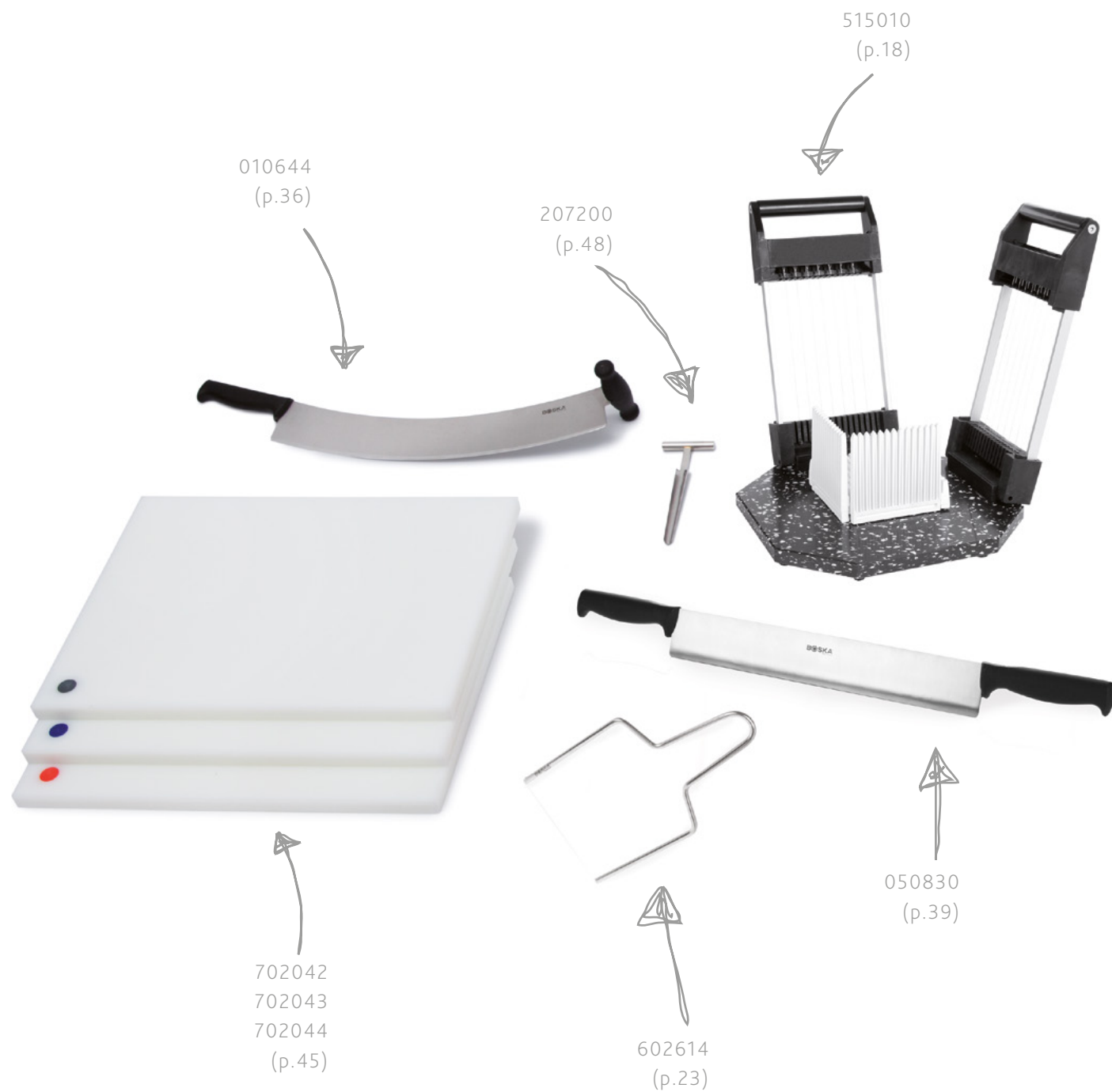
The must haves for every cheese department! These articles are the essentials for cutting and slicing the most common cheeses. If you want more, be sure to check out the expansion to this set. Or look through the rest of this catalog. Good Cheesewares is half the battle.

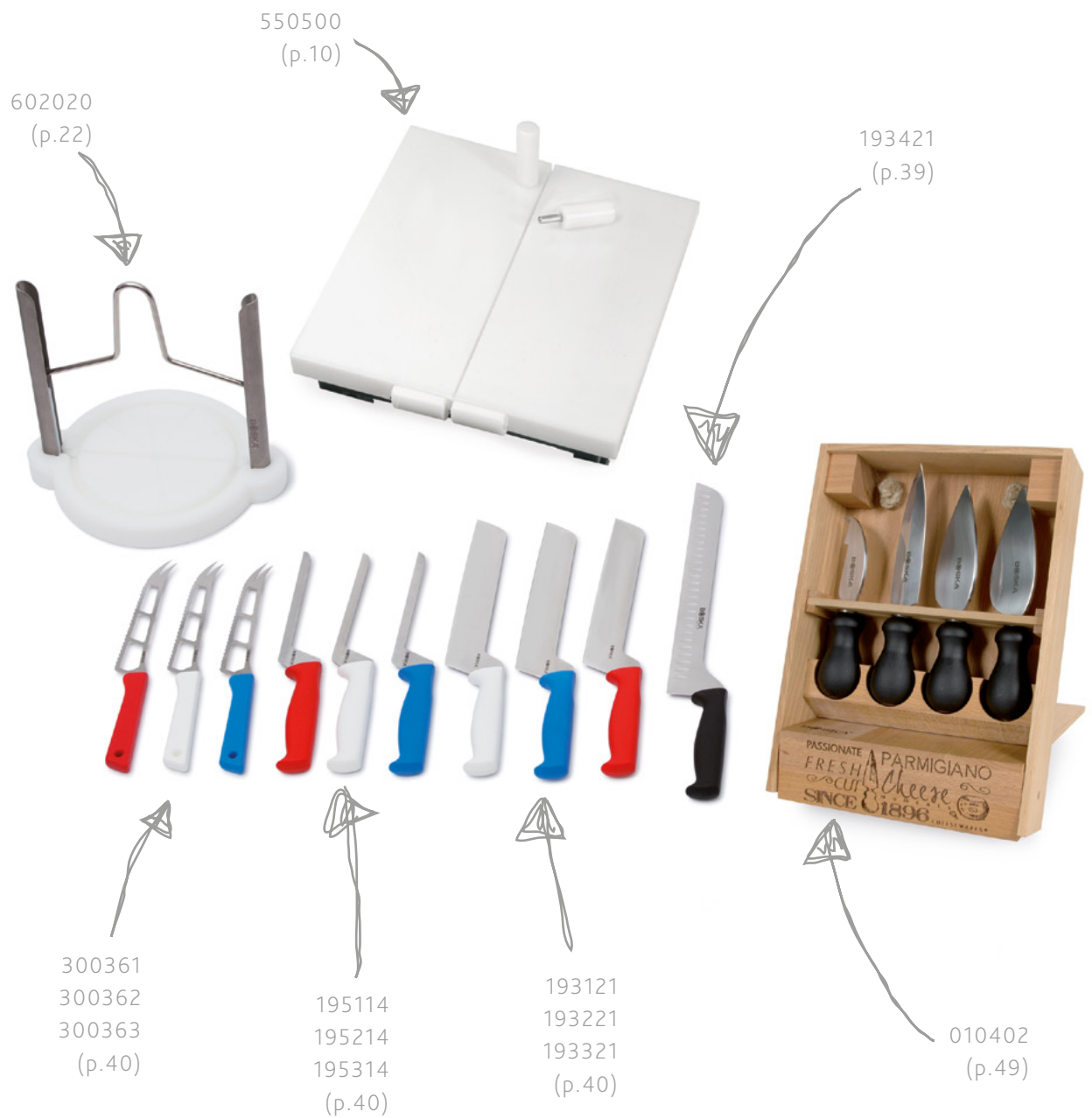




STARTER KIT EXPANSION

In addition to the Starter Kit, this expansion kit gives you all the tools you need to take on any cutting challenge. Cut each cheese with its own knife. Consistency, rind and cheese type determine this. With this complete set, you show the customer that you are truly the specialist. In addition, you show that you value hygiene by using different colored knives; this is an added incentive for the customer to choose to come to you. It's in your hands.





CHEESE COMMANDER PRO

The new wire cheese cutter from Boska Holland is ready for active duty! The Cheese Commander Pro effortlessly cuts every type of cheese down to size and is especially suited to soft cheeses. With its compact size and shape and the adjustable rubber feet, it fits on virtually every counter, and its ergonomic grip and guidance mechanism make wire cutting easy cheesy.

Advantages

- Suitable for all cheeses
- Dishwasher-safe
- Ergonomic design
- Easy wire replacement
- Durable, compact body – fits all counters
- Extra high stopper – ideal for soft cheese
- Nickel-plated stainless steel wires (5x stronger)
- Includes non-slip suction feet and rubber feet



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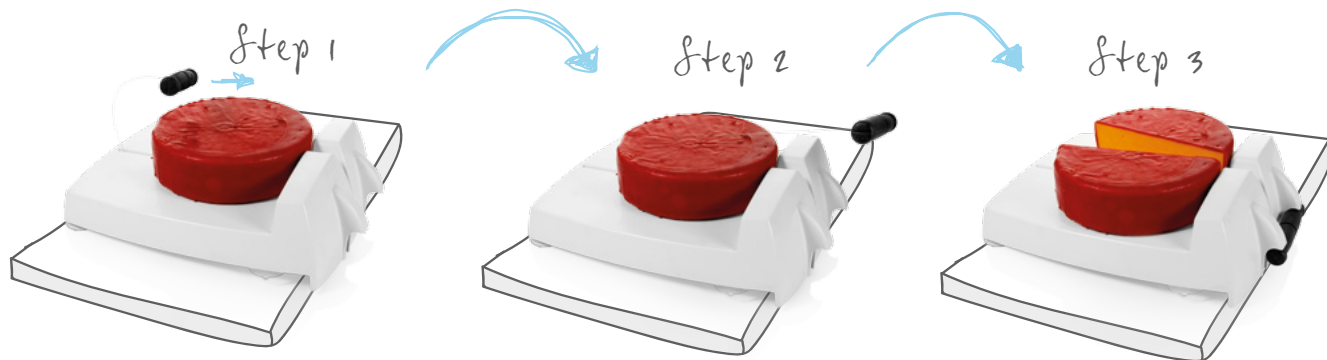
550600 | CHEESE COMMANDER PRO
320X400X125MM / 12.6X15.7X4.9" INCLUDES SET OF 6 WIRES, RUBBER FEET AND SUCTION FEET

All



Bottom of the
Cheese Commander Pro





ACCESSORIES



553010



553012



553013

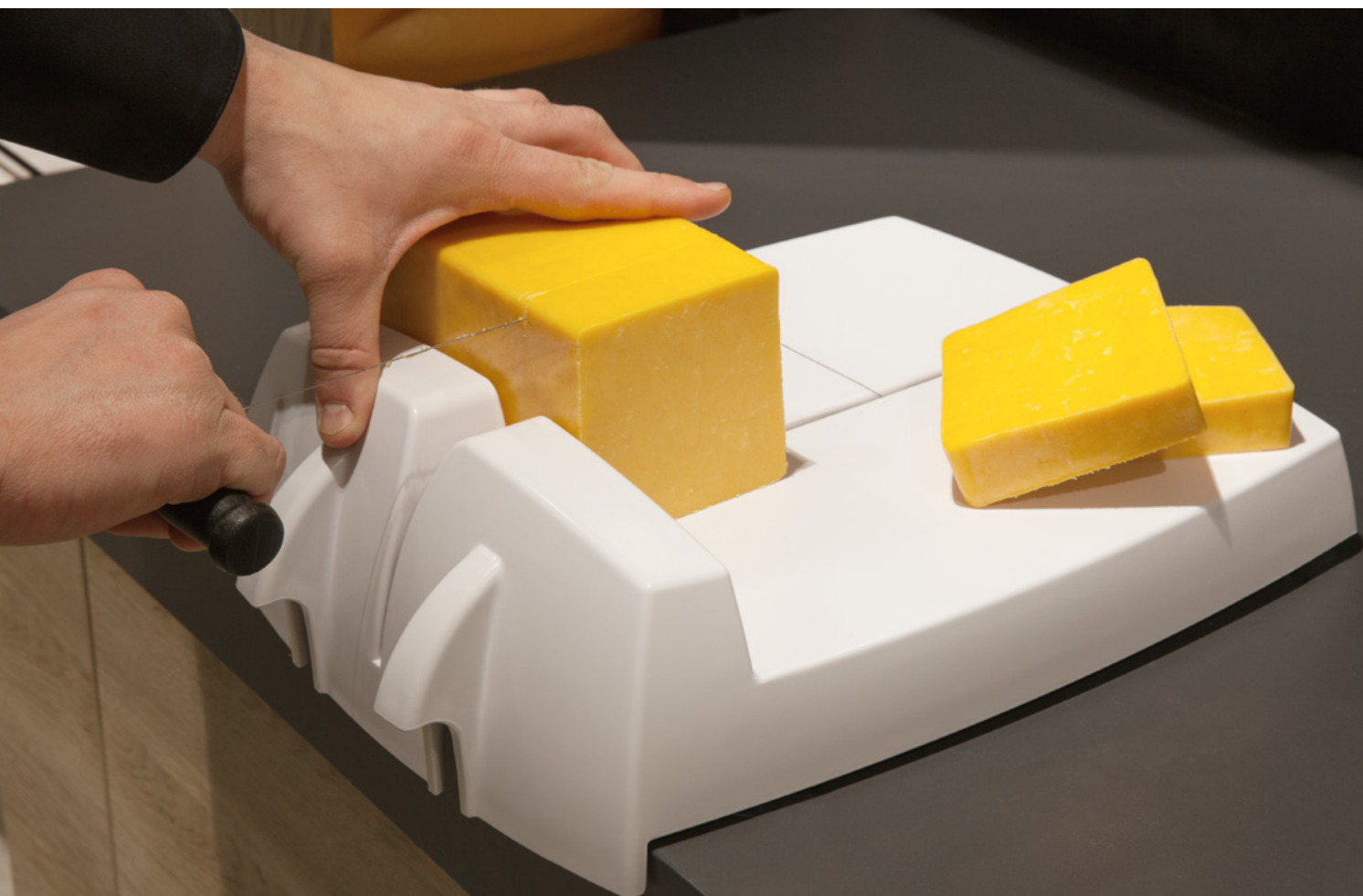


553014



553015

- 553010 | SPARE WIRES, SET OF 6, 620X0.5MM
24.4X0.02" FOR CHEESE COMMANDER PRO
- 553012 | SUCTION CUP FEET
FOR CHEESE COMMANDER PRO
- 553013 | RUBBER FEET
FOR CHEESE COMMANDER PRO
- 553014 | HANDLE
FOR CHEESE COMMANDER PRO
- 553015 | WIRE LOCK
FOR CHEESE COMMANDER PRO



CHEESE-O-MATIC

The cutting-edge solution for every cheese professional. Whether you are cutting young, old, soft, hard or crumbly cheeses: with the Cheese-O-Matic you can cut all types of cheese effortlessly and exactly as desired. It can be mounted on any counter so you can always cut the cheese while facing the customer. Ideal for personal contact. Use the Boska notched knife first for the rind, then the wire slips through the cheese like a knife through soft butter.

Advantages

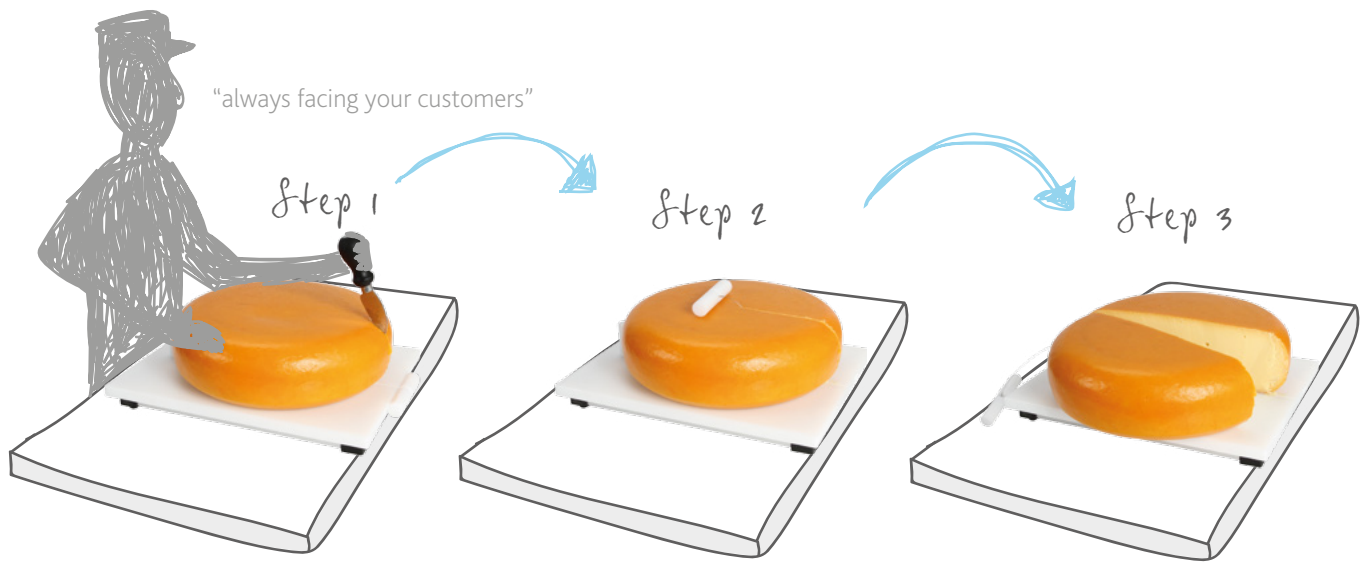
- Extremely strong cutting wire, suitable for all types of cheeses
- Fast and easy to cut straight
- No cutting loss
- Ergonomically responsible (no back problems)
- Saves space
- Can also be used separately as a cutting board
- With the brackets provided, it can be fastened to any type of counter
- You can cut the cheese while facing the customer



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550500 | CHEESE-O-MATIC, PLASTIC, INCL. COUNTER HOOKS
470X350X53MM /18.5X13.8X2.09"



ACCESSORIES



559008



552104 | HOOKS FOR MOUNTING ON A FLAT SURFACE

559008 | HANDLE FOR C-O-M

559007 | LINE OUT PINS FOR C-O-M, SET OF 2 PIECES

552102 | MOUNTING HOOKS FOR COUNTER, SET OF 2 PCS <40MM/1.6"

552103 | MOUNTING HOOKS FOR COUNTER, SET OF 2 PCS <80MM/3.1"

554709 | SCORING KNIFE, PLASTIC HANDLE, BLACK, 80MM/3.1"
PLASTIC, STAINLESS STEEL

552010 | SPARE WIRE SET OF 10, 340X0.6MM
13.4X0.02" FOR CHEESE-O-MATIC

550520 | NON SLIP SUCTION CUP ATTACHMENT
FOR CHEESE-O-MATIC AND DIVIDE-O-MATIC

550510 | COUNTER GRIPPER BARS
FOR CHEESE-O-MATIC

DIVIDE-O-MATIC

Cheese cutting without an ounce of loss: that is what you can do with the Divide-O-Matic. You can cut round cheeses in beautiful, almost flat pieces, exactly as the customer wants. The supplied heart knife was created specifically for cutting out the "heart" of the cheese. Nice work.

Advantages

- Easy to use
- No cutting loss
- Ergonomic
- Safe: the cheese cannot slip from under your knife
- You can cut the cheese while facing the customer

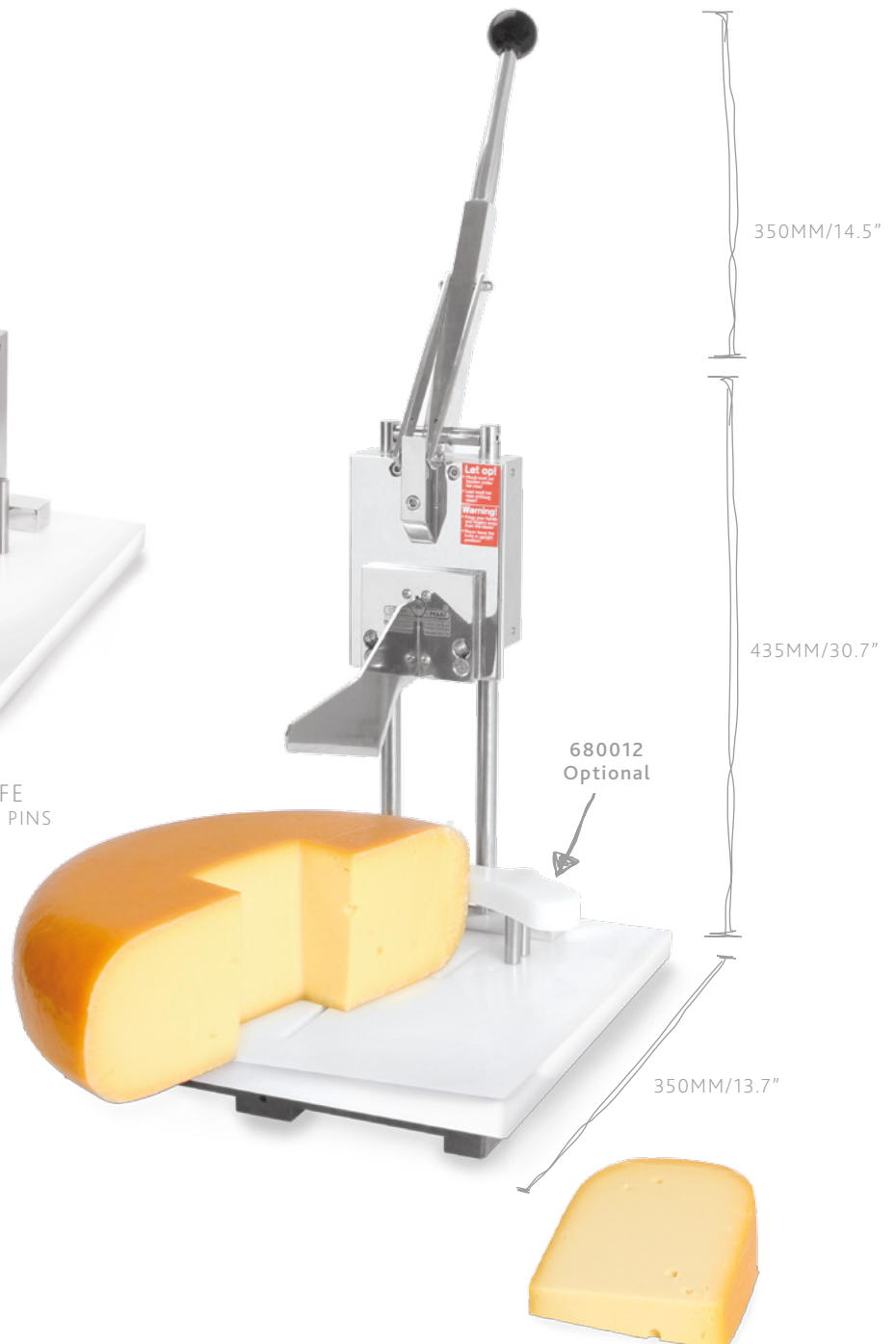


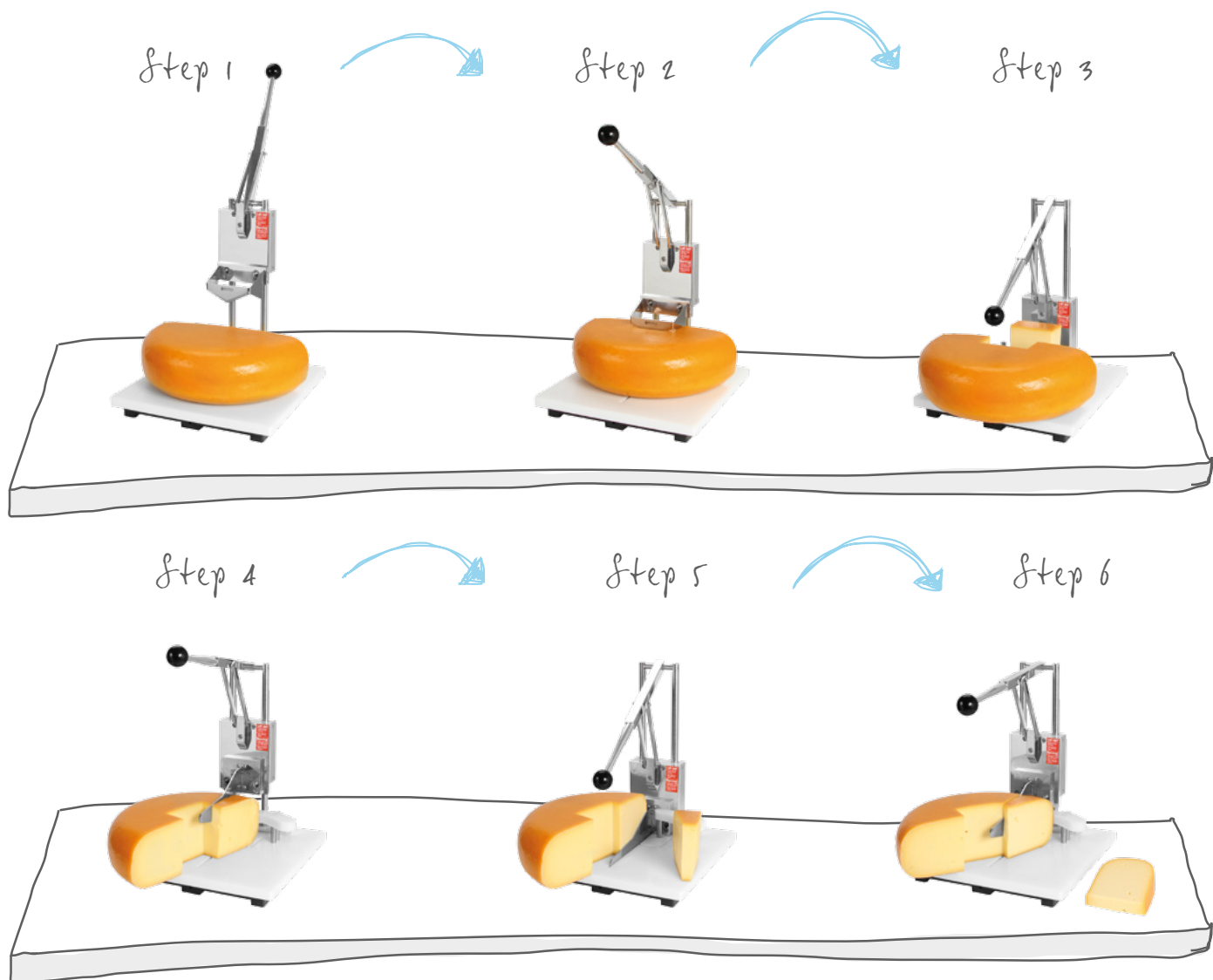
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610001 | DIVIDE-O-MATIC EXCL. KNIFE
INCL 2 STAINLESS STEEL LINE OUT PINS

Semi hard





ACCESSORIES

670025 | STRAIGHT CUTTER 210MM FOR DIVIDE-O-MATIC
STAINLESS STEEL

660510 | CENTRAL BLOCK CUTTER FOR DIVIDE-O-MATIC
75X103X65MM/2.9X4X2.5"

680012 | SET OF 2 POSITIONING PLATES FOR D-O-M



670025



660510



680012

PARM CUTTER PRO

You are finally free of crumbling and dangerous sharp knives. With the Parm Cutter Pro, you can cut the hardest cheeses effortlessly into perfect pieces, without using force and without waste. Make a notch first with the Boska notched blade and then use the cutting wire. Easy as pie!

Advantages

- Indestructible wire of 0.8 mm in diameter for perfectly straight pieces
- Easy to switch
- Solid winch mechanism
- Collapsible handle
- Can also be used separately as a cutting board
- Safety glasses included



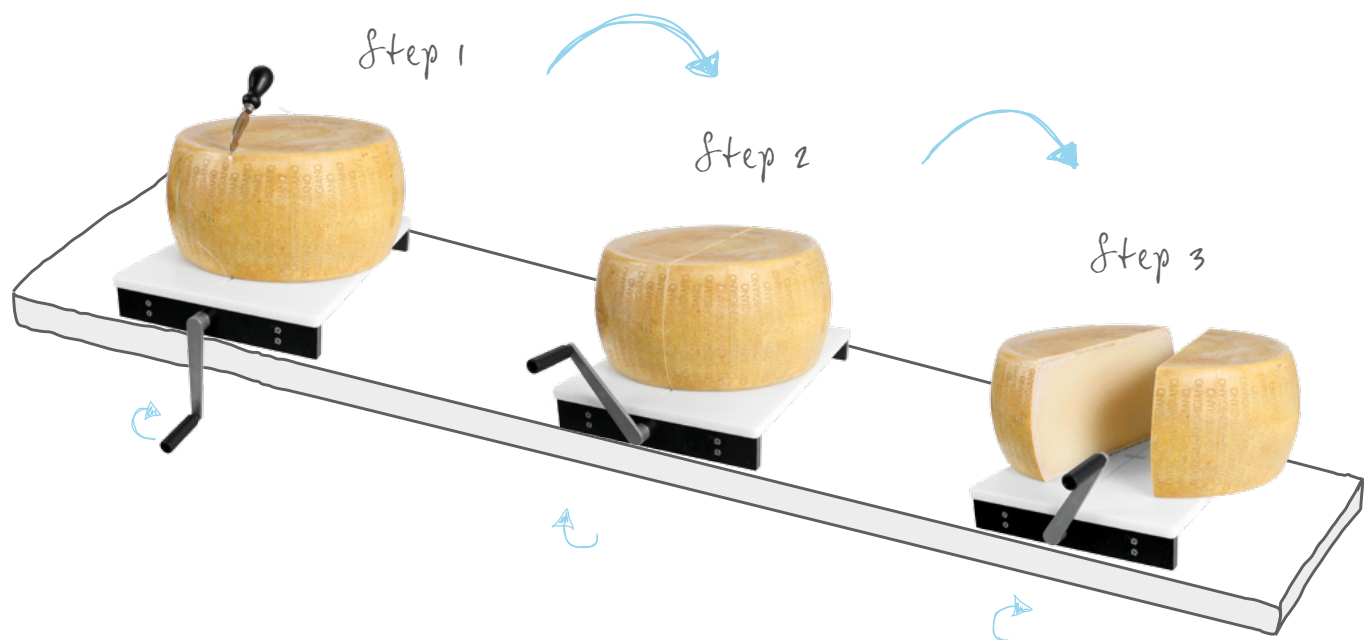
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540000 | PARM CUTTER PRO
581X411X82MM/22.9X16.2X3.23"

Hard





ACCESSORIES

075009 | SPARE WIRE, SET OF 10 PCS, 1200X0.8MM
47.2X0.0315"

554709 | SCORING KNIFE, PLASTIC HANDLE,
BLACK, 80MM/3.1" PLASTIC, STAINLESS STEEL



FRESHPACK CUTTING UNIT®

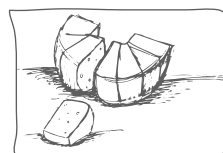
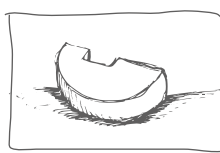
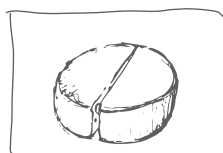
All the benefits of the Cheese-O-Matic and Divide-O-Matic are now united in one cutting unit. With this total solution for cutting whole cheeses you can save a lot of time. Cut the cheese in half with the Cheese-O-Matic, remove the heart with the Divide-O-Matic with the heart knife and divide the cheese into pieces of your choice with the aid of the Divide-O-Matic using the straight knife. Again, it's a piece of cake!

Advantages

- Suitable for processing all types of cheeses
- Cutting without cutting loss
- Simple to use
- Maintenance-friendly
- Fast and easy to clean



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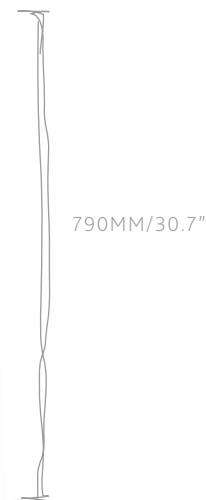
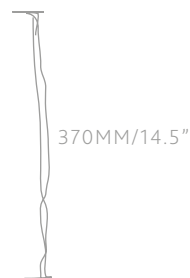


680020 FRESHPACK-UNIT COMPLETE,
1X C-O-M, 2X D-O-M STAINLESS STEEL
FRAME INCL FEET, 505X1050X780MM/19.9X45.9X41.3"

Semi hard

Hard

680012
Optional



ACCESSORIES

552010 SPARE WIRE SET OF 10, 340X0.6MM
13.4X0.02"FOR CHEESE-O-MATIC

554709 SCORING KNIFE, PLASTIC HANDLE,
BLACK, 80MM/3.1" PLASTIC, STAINLESS STEEL

680012 SET OF 2 POSITIONING PLATES FOR D-O-M



552010



554709



680012

FRESHPACK DUO

This is the ideal duo to effortlessly cut soft to very hard cheeses. You can put the frame with the Cheese-O-Matic and Parm Cutter Pro on any workspace. You'll be a cut above the rest with these two strong wire cutters. You can even use the Freshpack Duo as a cutting board or raised workspace. Two for the price of one.

Advantages

- Effortlessly cut a Parmesan cheese
- Ergonomic and easy to use
- Easily changeable cutting wire
- Cutting without cutting loss
- Can also be used separately as a cutting board



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680025 | FRESHPACK DUO
INCL C-O-M AND PARM CUTTER PRO, 580X750X100MM/22.8X29.5X3.94"

Soft

Semi hard

Hard

ACCESSORIES



559008 | HANDLE FOR C-O-M

559007 | LINE OUT PINS FOR C-O-M, SET OF 2 PIECES

552010 | SPARE WIRE SET OF 10, 340X0.6MM
13.4X0.02" FOR CHEESE-O-MATIC

075009 | SPARE WIRE, SET OF 10 PCS, 1200X0.8MM
47.2X0.0315"

554709 | SCORING KNIFE, PLASTIC HANDLE,
BLACK, 80MM/3.1" PLASTIC, STAINLESS STEEL

CHEESE CUBER

Create cubes or slices of cheese in record time. With a few hand movements, you can cut a block of rindless cheese into symmetrical blocks with the Cheese Cuber. This Boska design is the ideal partner for restaurant kitchens, caterers, company canteens, trade shows, and hospitals. It is also useful for the cheese section of the supermarket or the cheese specialty shop. Suitable for rindless cheeses up to 120 x 120 x 120 mm, so perfect in combination with the Cheese-O-Matic and/or Hotelblock Cutter. Cut it!

Advantages

- Freshly cut cubes during celebrations and parties
- Saves time
- No cutting loss
- Always beautiful, straight cubes
- Easy to operate and clean
- To use for different types of cheese
- Also suitable for tofu or butter
- Wires easy to change and tighten



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Cutting examples

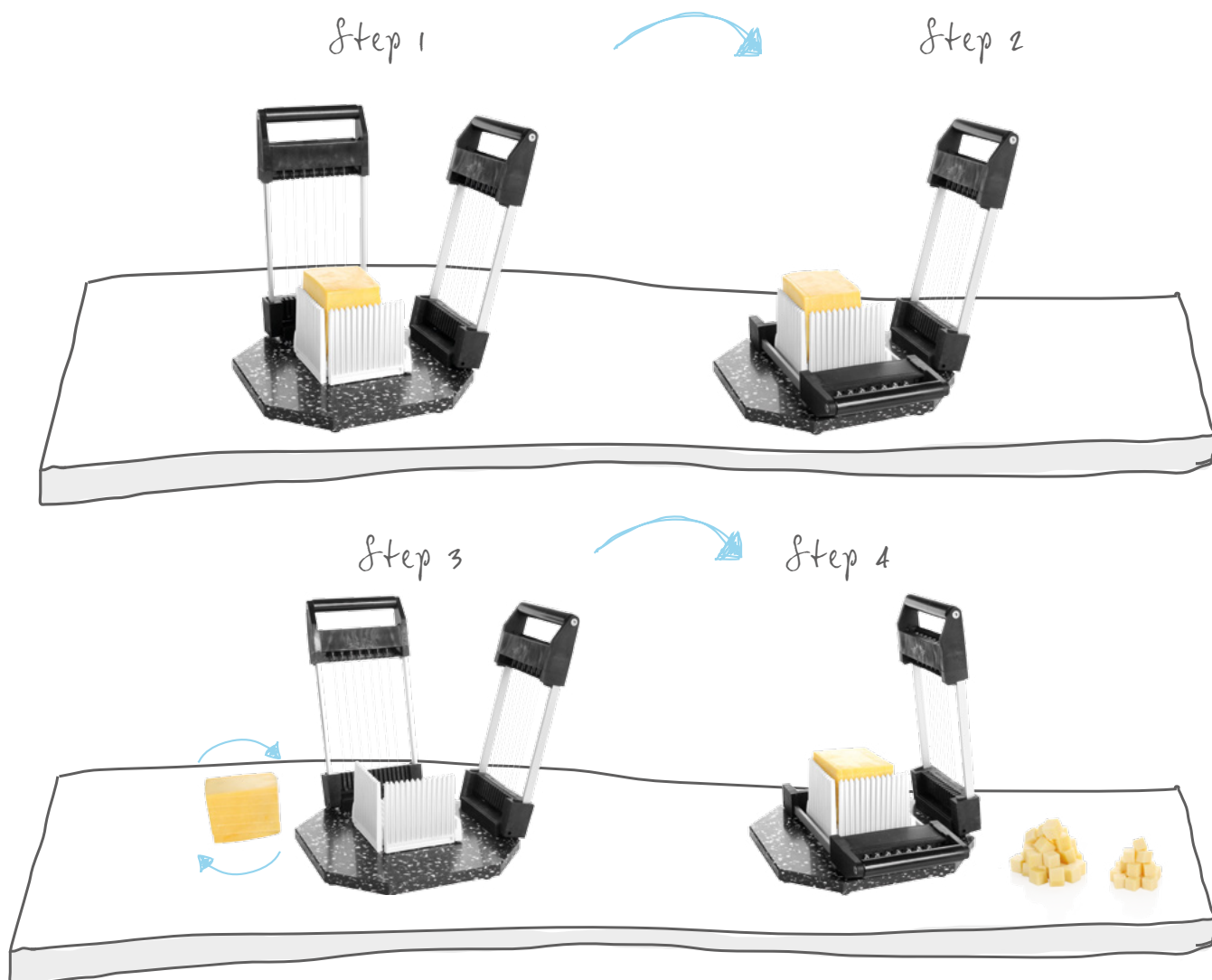


515010 | CHEESE CUBER SET
430X430X210MM / 16.9X16.9X8.26" INCL CUTTING FRAME 8MM/0.3"

Soft

Semi hard





ACCESSORIES



511016



511008



512010

- 511016 | SET OF 2 CUTTING FRAMES CHEESE CUBER, 16MM/0.6"
370X175X30MM / 14.6X6.89X1.18"
- 511008 | SET OF 2 CUTTING FRAMES CHEESE CUBER, 8MM/0.3"
370X175X30MM / 14.6X6.89X1.18"
- 512010 | SPARE WIRES, SET OF 10, 250X0.6MM
9.8X0.02" FOR CHEESE CUBER
- 510500 | CHEESE CUBER BASE (WITHOUT CUTTING FRAMES)
330X330X140MM / 13X13X5.51"

MOZZARELLA CUTTER

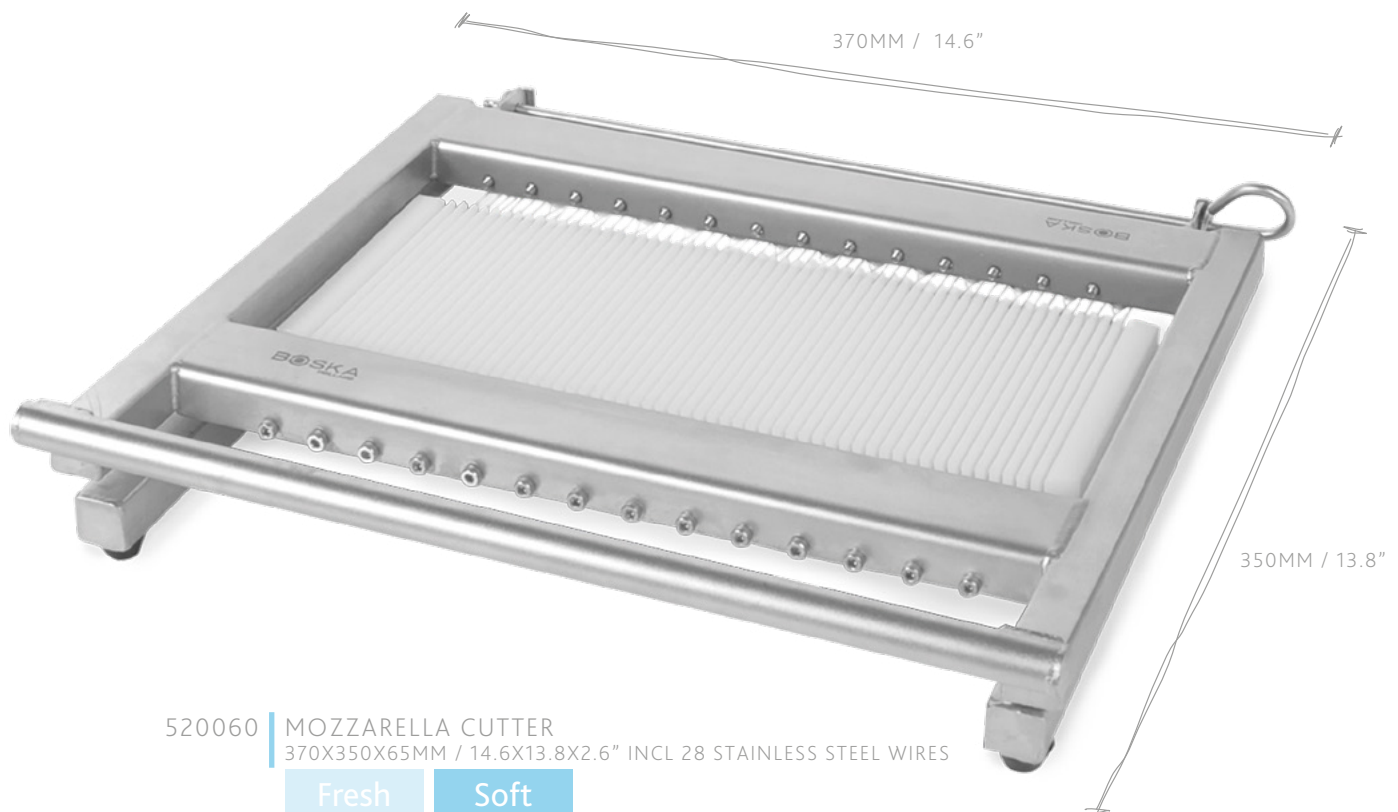
With this Mozzarella Cutter, you slice faster than fast. With just one swift motion, you get 48 slices of mozzarella. Less is also possible. The thickness of the slices can be adjusted by removing cutting wires. Mamma mia!

Advantages

- In one movement, 48 slices of 0.5 cm (max 24 cm long)
- Cutting wires can be individually replaced and tightened (28 pieces)
- Dishwasher safe, allow to air dry well
- Also suitable for, for example, tofu or marzipan
- Sturdy stainless steel frame



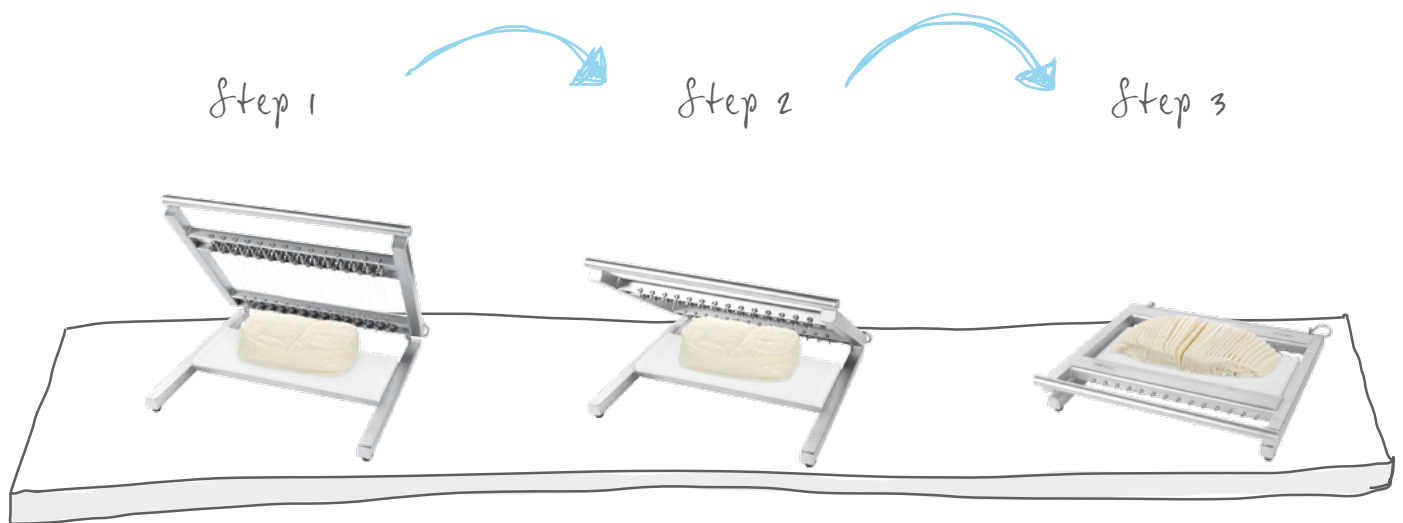
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520060 | MOZZARELLA CUTTER
370X350X65MM / 14.6X13.8X2.6" INCL 28 STAINLESS STEEL WIRES

Fresh

Soft



520070

ACCESSORIES

520070 | SPARE WIRE, SET OF 10, 395X0.3MM
15.6X0.01" FOR MOZZARELLA CUTTER

SOFT CHEESE CUTTER

What about gently cutting soft cheeses? It's a piece of cake with this ingenious cheese cutter. The cutting wire in the bracket slides through the cheese, you do not press it flat and the cheese does not stick. The guides provide space to cut with a rocking motion so you can cut cheeses that are a little harder than, for example, the soft cheese Roquefort. Works like a charm.

Advantages

- A fast, easy and safe way to cut soft cheeses
- Compact and hygienic, can be completely dismantled
- Bracket can also be used separately
- Drip channel for the liquid that runs out of the cheese
- Dishwasher safe
- Also suitable for fresh cream cheeses and rolls of butter



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Your own logo?



602020 | SOFT CHEESE CUTTER

285X230X300(35)MM / 11.2X9.1X11.8"(1.3"), SPARE WIRE 602510

Fresh

Soft

ACCESSORIES

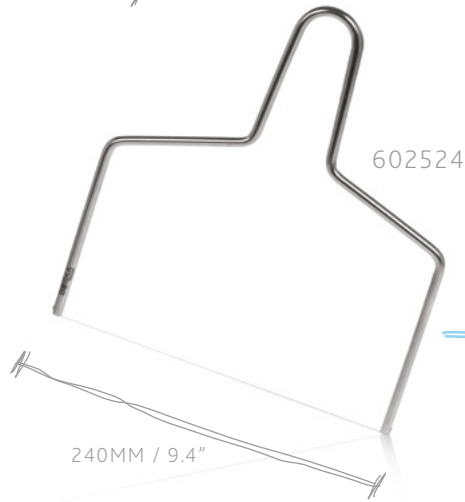
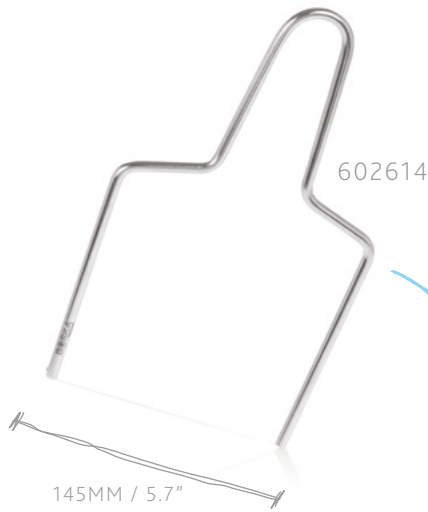
602510 | SPARE WIRES, SET OF 10PCS, 240X0.5MM
9.4X0.01" FOR ROQUEFORT BOW AND SOFT CHEESE CUTTER



602510

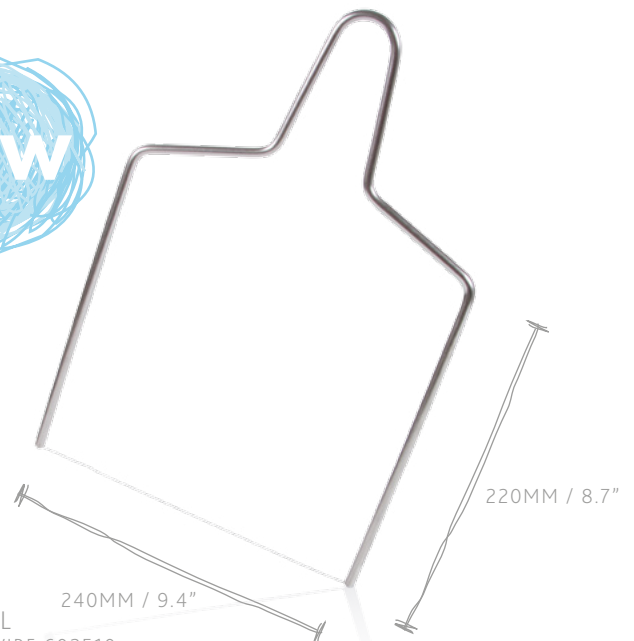
ROQUEFORT BOW + ACCESSORIES

- 602614 ROQUEFORT BOW, 145MM / 5.7"
STAINLESS STEEL
- 602524 ROQUEFORT BOW, 240MM / 9.4"
STAINLESS STEEL
- 602610 SPARE WIRE, SET OF 10 PCS, 145X0.5MM
5.7X0.01" FOR ROQUEFORT BOW
- 602510 SPARE WIRES, SET OF 10PCS, 240X0.5MM
9.4X0.01" FOR ROQUEFORT BOW AND SOFT CHEESE CUTTER



Roquefort Bow XL

Even soft cheeses with the height of a Stilton can now be cut with a cheese bow. The wire slides through the cheese with great ease. Made of stainless steel, food safe and easy to clean in the dishwasher. A great tool which every cheese professional should get their hands on.



- 604000 ROQUEFORT BOW, XL
STAINLESS STEEL, SPARE WIRE 602510

HOTELBLOCK CUTTER

For cutting rectangular pieces or blocks of rindless cheese, such as the famous Hotelblock, this is the solution. The Hotelblock Cutter can be adapted to all your needs: you can very simply set the cutting pattern.

Possibilities

- Up to 25 wires in the cutting frame
- Minimum distance between the wires 10 mm
- Maximum size of the cheese 510 x 410 x 120 mm
- Seamlessly adjustable width

Advantages

- Safe and effortless cutting
- Easy to use
- Fast and easy to clean
- You can easily set the desired cutting pattern yourself
- Also suitable for cutting pâté, marzipan, pastry or butter

Can be combined with mobile stand

Specially made for many of the Boska professional machines.
Manufactured at ergonomic height.
Easy to move and secure.

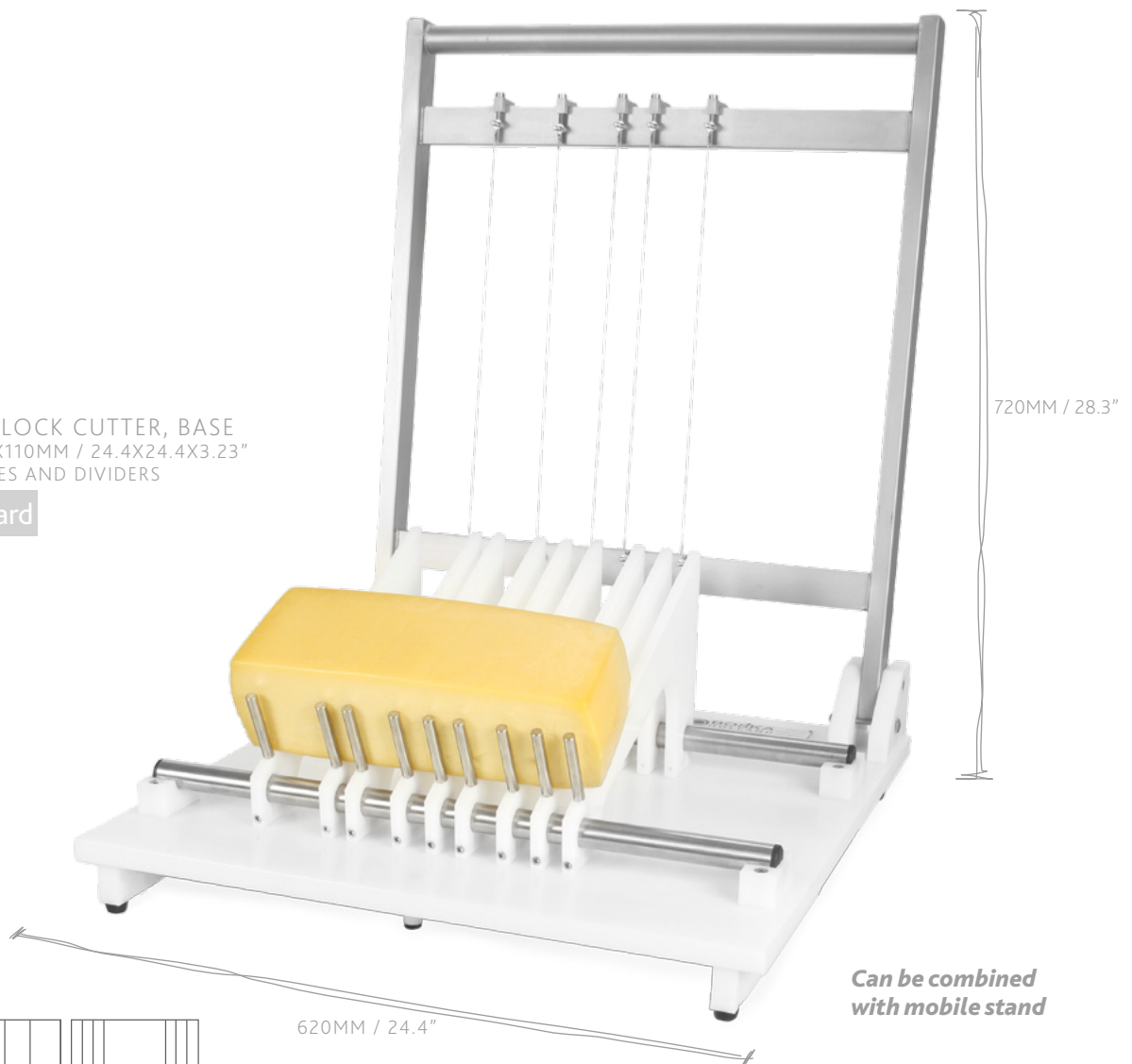


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510033 | HOTELBLOCK CUTTER, BASE
620X620X110MM / 24.4X24.4X3.23"
EXCL WIRES AND DIVIDERS

Semi hard



Cutting examples

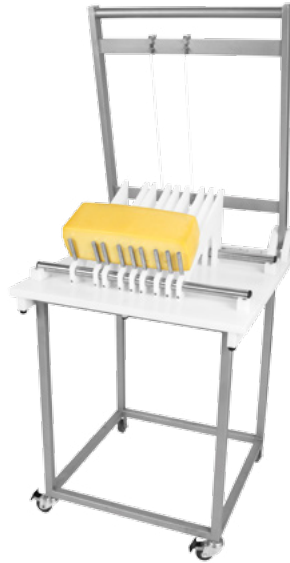


Can be combined
with mobile stand

Step 1



Step 2



Step 3



ACCESSORIES



510031



510008



510055



510005



510036



510035

510031 | SPARE WIRE SET OF 10, 440X0.6MM / 17.3X0.02"

510008 | SPARE WIRE SET OF 10, 440X0.8MM / 17.3X0.03"

510055 | MOBILE UNDERCARRIAGE
520X520X700MM / 20.5X20.5X27.6"

510005 | PARTITION, 12MM / 0.47" FOR HOTELBLOCK CUTTER

510036 | CHEESE STOPPER FOR HOTELBLOCK CUTTER

510035 | SET OF 2 TIGHTENERS AND WIRE

CHEESE CUBER PRO

With the Cheese Cuber Pro by Boska Holland, you can cut perfect cubes or bars of cheese quickly and easily. It is the solution for processors of cheese in salads or for party service. The Cheese Cuber Pro with pivot table increases the convenience by cutting a large number of cubes even faster. You've never finished your work quite so fast.

The cutting area is 175x175x150mm / 6.9X6.9X5.9"

Advantages

- Freshly cut cubes for celebrations and parties
- Saves time
- No cutting loss
- Always beautiful, straight cubes
- Easy to operate and clean
- To use for different types of cheese
- Also suitable for tofu or butter
- Wires easy to change and tighten



Excluding table



600MM / 23.6"

700MM / 27.6"

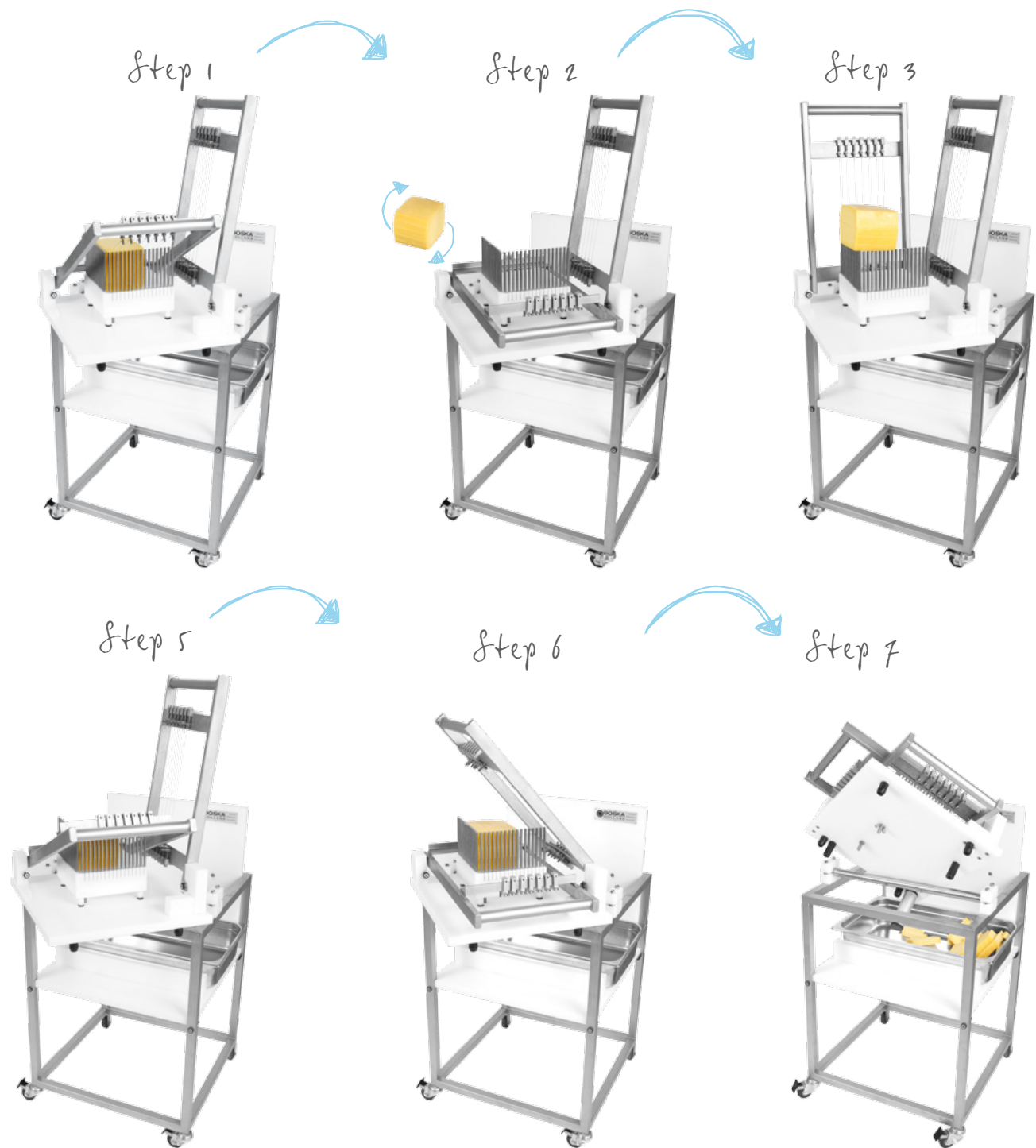
430MM / 16.9"

- | | |
|--------|--------------------------------------------------|
| 512023 | CHEESE CUBER PRO 10MM / 0.4" |
| | 430X430X210MM / 16.9X16.9X8.3" |
| 512026 | CHEESE CUBER PRO 12MM / 0.5" |
| | 430X430X210MM / 16.9X16.9X8.3" |
| 512027 | CHEESE CUBER PRO 16MM / 0.6" |
| | 430X430X210MM / 16.9X16.9X8.3" |
| 512018 | CHEESE CUBER PRO 10MM / 0.4" |
| | INCL. PIVOT TABLE 430X430X210MM / 16.9X16.9X8.3" |
| 512019 | CHEESE CUBER PRO, 12MM / 0.5" |
| | INCL. PIVOT TABLE 430X430X210MM / 16.9X16.9X8.3" |
| 512020 | CHEESE CUBER PRO, 16MM / 0.6" |
| | INCL. PIVOT TABLE 430X430X210MM / 16.9X16.9X8.3" |

Semi hard

Hard

Including table



ACCESSORIES



510032



904733



512021



512022

- 510032 | TENSIONER
- 904733 | TRAY STAINLESS STEEL
530X325X100MM / 20.9X12.8X3.9", FOR CHEESE CUBER PRO
- 512021 | SPARE WIRE SET OF 10, 315X0.6MM
12.4X0.02" FOR CHEESE CUBER PRO
- 512022 | SPARE WIRE SET OF 10, 315X0.8MM
12.4X0.02" FOR CHEESE CUBER PRO

CHEDDAR CUTTER

With the Cheddar Cutter you can cut your Cheddar or young rectangular rindless Gouda cheese effortlessly into any desired size. By cutting with wires, the cheese does not stick. The cutter is also suitable for butter.

Advantages

- Safe
- Multiple designs/cutting patterns possible
- Strong base



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507MM/20"

700MM/27.6"



*Can be combined
with mobile stand*

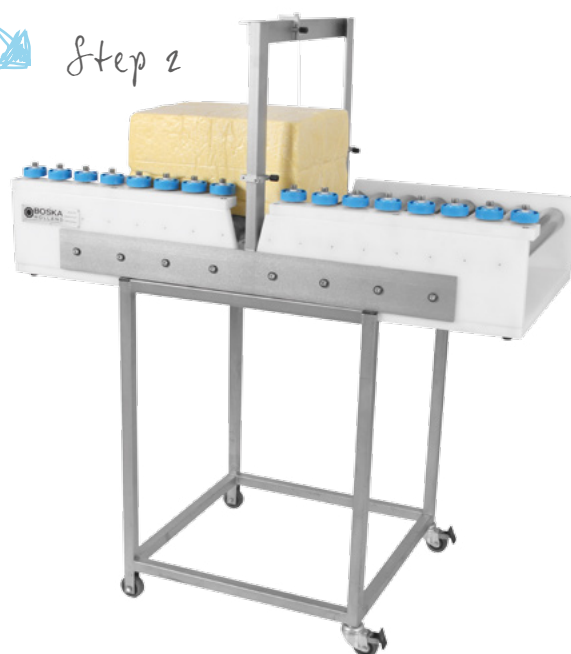
702200 | CHEDDAR CUTTER INCL. ROLLERBENCH
488X1050X500MM / 19.2X41.3X19.7"

Soft

Semi hard



Step 1



Step 2



Step 3



Step 4



510055



510031



510008

ACCESSORIES

510055 MOBILE UNDERCARRIAGE
520X520X700MM / 20.5X20.5X27.6"

510031 SPARE WIRE SET OF 10
440X0.6MM / 17.3X0.02"

510008 SPARE WIRE SET OF 10
440X0.8MM / 17.3X0.0315"

BRIE CUTTER

Do you want to cut soft cheeses like Brie, Roquefort or Gorgonzola into perfect wedges without cutting loss? You can do that with the Brie Cutter. With a single movement, you can cut several Brie wedges into equal pieces at once (up to 13 cm in height). Makes a wedge of a difference!

Advantages

- Always cuts perfectly straight wedges
- Effortless
- Fast and safe
- Can cut several cheeses at once
- Also suitable for cakes and pies



borkaholland1896



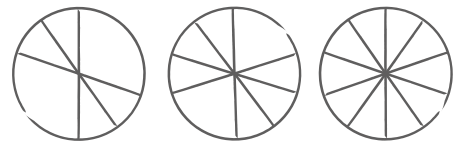
680MM/
26.8"

700MM/
27.6"

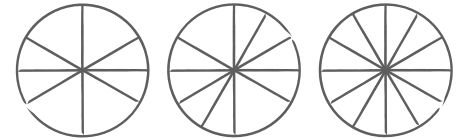
*Can be combined
with mobile stand*

Cutting examples

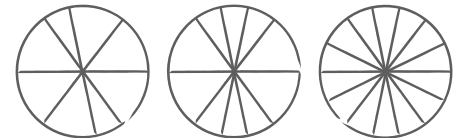
10



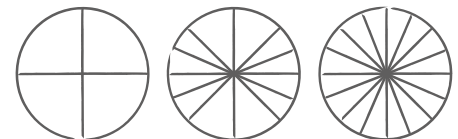
12



14



16



18 and 20 wedges on request



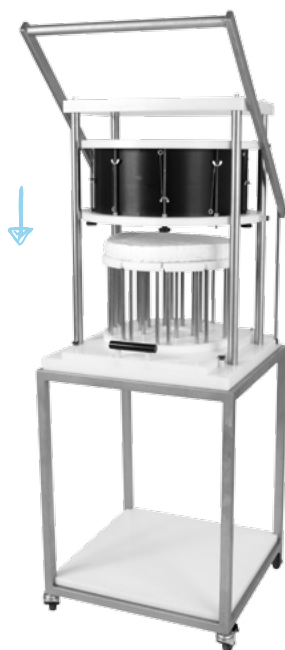
- 510039 | BRIE CUTTER FOR 10 WEDGES
500X500X680MM / 19.7X19.7X26.8"
- 510040 | BRIE CUTTER FOR 12 WEDGES (ALSO FOR 6 WEDGES)
500X500X680MM / 19.7X19.7X26.8"
- 510041 | BRIE CUTTER FOR 14 WEDGES
500X500X680MM / 19.7X19.7X26.8"
- 510042 | BRIE CUTTER FOR 16 WEDGES (ALSO FOR 8 WEDGES)
500X500X680MM / 19.7X19.7X26.8"

Soft

Step 1



Step 2



Step 3



ACCESSORIES



510055

510055 | MOBILE UNDERCARRIAGE
520X520X700MM / 20.5X20.5X27.6"

510047 | SPARE WIRE SET OF 10, 600X0.8MM
FOR BRIE CUTTER / 23.6X0.03"

510050 | SPARE WIRE SET OF 10, 600X0.6MM
FOR BRIE CUTTER / 23.6X0.02"



510047



510050

EMMENTAL CUTTER

Ideal for cutting Emmentaler or other large cheeses such as Gruyère or Comté. You can rotate the wooden platform that rests on a wooden frame, 360°. You can safely cut with the large knife; it is anchored against falling unexpectedly. Works like a charm. Also suitable as a display for Emmentaler, Gruyère and Comté cheeses on the shop floor.

Advantages

- A safe way to cut large, heavy cheeses
- Easy to use; you rotate the platter and not the cheese
- Eyecatcher in the shop
- With blade protector



boskasholland1896



600100 | EMMENTAL CUTTER WOOD
1200X600MM / 47.2X23.6",
BLADE CUTTING LENGTH 550MM / 21.7"

Semi hard

Hard



CUTTING WIRES

Our cutting wires are perfect for making straight cuts of any kind of cheese. Safe to use because the wire is not sharp. We don't need to tell the real professionals: wired solutions are typically better. Other dimensions and thickness on request, and in consultation.



552010 | SPARE WIRE SET OF 10, 340X0.6MM
13.4X0.02" FOR CHEESE-O-MATIC



550905 | SPARE WIRE SET OF 10, 530X0.5MM
20.9X0.01" FOR CHEESE COMMANDER



075020 | SPARE WIRE 1200X0.6MM, WITH 1 PLASTIC HANDLE
47.2X0.02" EXCHANGEABLE WIRE



075000 | CHEESE WIRE WITH 2 PLASTIC HANDLES, 1200X0.6MM
47.2X0.02"



070000 | CHEESE WIRE+WOODEN HANDLE, 1200X0.6MM, SET OF 10 PCS
47.2X0.02"



075005 | SPARE WIRES FOR PLASTIC HANDLES, 1200X0.6MM, SET OF 10 PCS
47.2X0.02"



075007 | SPARE WIRES FOR PLASTIC HANDLES, 2000X0.6MM, SET OF 10 PCS
78.7X0.02"

CUTTING WIRES

073012 | SPARE WIRES FOR 'HANDEE SET' 620X0.6MM, SET OF 12
24.4X0.02"



510047 | SPARE WIRE SET OF 10, 600X0.8MM
23.6X0.0315" FOR BRIE CUTTER



510050 | SPARE WIRE SET OF 10, 600X0.6MM
23.6X0.02" FOR BRIE CUTTER



520070 | SPARE WIRE, SET OF 10, 395X0.3MM
15.6X0.01" FOR MOZZARELLA CUTTER



553010 | SPARE WIRES, SET OF 6, 620X0.5MM
24.4X0.02" FOR CHEESE COMMANDER PRO



512021 | SPARE WIRE SET OF 10, 315X0.6MM
12.4X0.02" FOR CHEESE CUBER PRO



512022 | SPARE WIRE SET OF 10, 315X0.8MM
12.4X0.0315" FOR CHEESE CUBER PRO



CUTTING WIRES



602510 | SPARE WIRES, SET OF 10PCS, 240X0.5MM
9.45X0.01" FOR ROQUEFORT BOW AND SOFT CHEESE CUTTER



602610 | SPARE WIRE, SET OF 10 PCS, 145X0.5MM
5.71X0.01" FOR ROQUEFORT BOW



510008 | SPARE WIRE SET OF 10, 440X0.8MM
17.3X0.03"



510031 | SPARE WIRE, SET OF 10, 440X0.6MM
17.3X0.02"



510035 | SET OF 2 TIGHTENERS AND WIRE



075009 | SPARE WIRE, SET OF 10 PCS, 1200X0.8MM
47.2X0.03"



512010 | SPARE WIRES, SET OF 10, 250X0.6MM
9.8X0.02" FOR CHEESE CUBER

DUTCH CHEESE KNIVES

Indispensable for the cheese professional. Our Dutch cheese knives cut both young cheeses and old cheeses with a hard rind with the greatest of ease. The curved blade makes it much easier to cut the cheese through a rocking motion. The medium-sized Dutch Cheese Knife with plastic handles offers even more possibilities, thanks to a longer blade. Extremely safe, because you use both hands. The Dutch Cheese Knives with plastic handles are dishwasher safe for easy cleaning. Because of the length and curved blade, this is also a fantastic pizza knife. Sharp!

+ Your own logo?

010644 | DUTCH CHEESE KNIFE 'XL', 430MM
17" PLASTIC, STAINLESS STEEL

Hard Semi hard

010538 | DUTCH CHEESE KNIFE 'L', 380MM
15" PLASTIC, STAINLESS STEEL

Hard Semi hard

010426 | DUTCH CHEESE KNIFE 'M', 300MM
11.8" PLASTIC, STAINLESS STEEL

Hard Semi hard

ACCESSORIES

010403 | KNIFE HOLDER 'XL'
FOR DUTCH CHEESE KNIFE 430MM / 17"

010404 | KNIFE HOLDER 'L'
FOR DUTCH CHEESE KNIFE 380MM / 15"

010005 | HOLDER DUTCH CHEESE KNIFE
SUITABLE FOR 'L' AND 'XL' DUTCH CHEESE KNIFE

010404

new

010403

+ Your own logo?

010005





MICHELIN STAR CHEF RICARDO VAN EDE, CAFÉ RESTAURANT HOOGENDAM, AMSTERDAM

DUTCH CHEESE KNIVES WOOD

These are indispensable for the cheese professional. Our Dutch cheese knives are ideal for cutting both young cheeses and old cheeses with a hard rind. The curved blade makes it much easier to cut the cheese through a rocking motion. The medium-sized Dutch Cheese Knife with wooden handles offers even more possibilities, thanks to a longer blade. Extremely safe, because you use both hands. Because of the length and curved blade, this is also a fantastic pizza knife. It is truly a cut above the rest.



+ Your own logo?

010643 | DUTCH CHEESE KNIFE 'XL', 430MM, WOODEN HANDLE
17" WOOD, STAINLESS STEEL

Hard

Semi hard



010438 | DUTCH CHEESE KNIFE 'L', 380MM, WOODEN HANDLE
15" WOOD, STAINLESS STEEL

Hard

Semi hard



010425 | DUTCH CHEESE KNIFE 'M', 250MM, WOODEN HANDLE
11.8" WOOD, STAINLESS STEEL

Hard

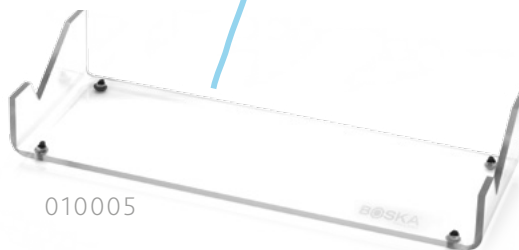
Semi hard

ACCESSORIES

010403 | KNIFE HOLDER 'XL'
FOR DUTCH CHEESE KNIFE 430MM / 17"

010404 | KNIFE HOLDER 'L'
FOR DUTCH CHEESE KNIFE 380MM / 15"

010005 | HOLDER DUTCH CHEESE KNIFE
SUITABLE FOR 'L' AND 'XL' DUTCH CHEESE KNIFE



010005



010404

+ Your own logo?



010403



CHEESE KNIVES PRO

The special knives from the Pro series are the result of our many years of experience in the field of cutting cheese. For each type, hardness and structure, there is a suitable knife. The high handle ensures that your hand remains free of the cutting board or table while cutting. Handy!

050830 | STRAIGHT CHEESE KNIFE, 360MM, 2 BLACK HANDLES
14.2" PLASTIC, STAINLESS STEEL

Hard

Semi hard

050833 | STRAIGHT CHEESE KNIFE, 330MM,
2 BLACK HANDLES 13" PLASTIC, STAINLESS STEEL

Hard

Semi hard

152133 | STRAIGHT CHEESE KNIFE,
1 BLACK HANDLE, 360MM 14.2" PLASTIC, STAINLESS STEEL

Hard

Semi hard

193421 | KNIFE FOR SOFT CHEESES, 300MM
11.8" PLASTIC, STAINLESS STEEL

Soft

Semi hard

193521 | KNIFE FOR SEMI-HARD CHEESE PRO, 210MM
8.27" PLASTIC, STAINLESS STEEL

Semi hard

197010 | CHEESE KNIFE, BLACK PLASTIC HANDLE,
210MM 8.27" PLASTIC, STAINLESS STEEL

Soft

195414 | KNIFE FOR SOFT CHEESES, BLACK HANDLE,
140MM 5.51" PLASTIC, STAINLESS STEEL

Soft

300364 | GENERAL PURPOSE KNIFE, BLACK HANDLE,
140MM 5.51" PLASTIC, STAINLESS STEEL

Soft

new

new

new

CHEESE KNIVES HACCP

HACCP protocols are established to identify and avoid potential hazards in the workplace. For this reason, we have developed three types of knives, each with its own colored handle. Red is for washed rind cheeses, white is for bloomy rind cheeses and blue for blue cheese. Boska also supplies matching cutting boards with the same color coding for each type of cheese. This cuts out the possibility of cross-contamination.



washed rind cheese



300361 | GENERAL PURPOSE KNIFE, RED HANDLE, 140MM 5.51" PLASTIC, STAINLESS STEEL



195114 | KNIFE FOR SOFT CHEESES, RED HANDLE, 140MM 5.51" PLASTIC, STAINLESS STEEL



197030 | CHEESE KNIFE, RED PLASTIC HANDLE, 210MM 8.27" PLASTIC, STAINLESS STEEL

new



193121 | KNIFE FOR SEMI-HARD CHEESE RED HANDLE, 210MM 8.27" PLASTIC, STAINLESS STEEL



bloomy rind cheese



300362 | GENERAL PURPOSE KNIFE, WHITE HANDLE, 140MM 5.51" PLASTIC, STAINLESS STEEL



195214 | KNIFE FOR SOFT CHEESES, WHITE HANDLE, 140MM 5.51" PLASTIC, STAINLESS STEEL



197020 | CHEESE KNIFE, WHITE PLASTIC HANDLE, 210MM 8.27" PLASTIC, STAINLESS STEEL

new



193221 | KNIFE FOR SEMI-HARD CHEESE WHITE HANDLE, 210MM 8.27" PLASTIC, STAINLESS STEEL



blue cheese



300363 | GENERAL PURPOSE KNIFE, BLUE HANDLE,
140MM 5.51" PLASTIC, STAINLESS STEEL

195314 | KNIFE FOR SOFT CHEESES, BLUE HANDLE,
140MM 5.51" PLASTIC, STAINLESS STEEL

197040 | CHEESE KNIFE, BLUE PLASTIC HANDLE,
210MM 8.27" PLASTIC, STAINLESS STEEL

193321 | KNIFE FOR SEMI-HARD CHEESE BLUE HANDLE,
210MM 8.27" PLASTIC, STAINLESS STEEL



General purpose knife

The jack-of-all trades of the Boska knives. Thanks to the three holes in the blade, the cheeses do not stick. The serrated blade of this all-purpose slicer is very sharp and even cuts through packaging.

Cheese knife for soft cheeses

This very narrow blade prevents the cheese from sticking. Because of the raised handle, your hand remains free from the cutting board. It is non-serrated and easy to clean.

Cheese knife for soft cheeses XL

This new bigger version of the soft cheese knife has the same benefits as its predecessor. The longer blade makes it possible for you to cut a wedge out of half a brie in one simple cut.

Cheese knife for semi-hard cheeses

This knife has a raised handle so your hand remains free of the cutting board when cutting. It is also suitable for larger cheeses, such as Raclette.

All

Soft

Soft

Semi hard



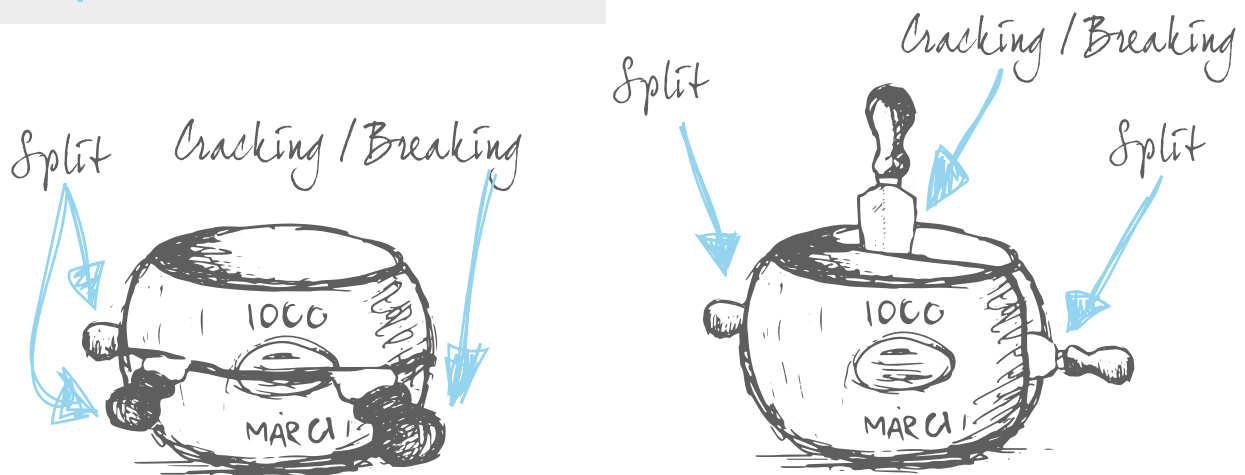
PARM KNIVES

With our sturdy cracking knives, you're ready for anything. The blade is made of top quality steel and the extremely sturdy handles can take on any task. With the notched blade you easily slice through the rind of hard cheeses. You then use the cracking knives and finally the snap-off blade knife to split the whole Parmesan.

With the Raclette knife you can cut pâté or scrape melting Raclette or other cheese. A clean cut solution.



- 554709 | SCORING KNIFE, PLASTIC HANDLE, BLACK, 80MM 3.1" PLASTIC, STAINLESS STEEL
- 254510 | PARM KNIFE, 100MM 3.94" PLASTIC, STAINLESS STEEL
- 254411 | PARM KNIFE, 120MM 4.72" PLASTIC, STAINLESS STEEL
- 254314 | CRACKING KNIFE, 140MM 5.51" PLASTIC, STAINLESS STEEL
- 254315 | CRACKING KNIFE, 160MM 6.30" PLASTIC, STAINLESS STEEL
- 254116 | RACLETTE KNIFE PRO, 150MM 5.91" PLASTIC, STAINLESS STEEL



KNIFE FOLDER

A practical and customized knife folder is indispensable to the traveling cheese professional and for every cheese lover who would like to keep his/her knives close at hand. The basis of the set consists of the luxurious leather case and the standard Dutch Cheese Knife, and the rest is up to you! It fits a wide range of knives. Talk to your Cheesewares® consultant to put together the right assortment for you.



010411 | KNIFE FOLDER
440X600MM / 17.3X23.6" ONLY INCL DUTCH CHEESE KNIFE 010538

CUTTING BOARDS HACCP

In connection with the HACCP programs, avoid cross-contamination by cutting washed rind, bloomy rind and blue cheeses, on different cheese boards. Especially for this purpose, we have designed food-safe HMPE cutting boards that are easily distinguishable via the colored dot. Spot on - the best solution.

Other sizes and color codes on request. In our range, you can also find matching knives (see pg.40).



702042 | CHEESE BOARD SYNTHETIC MATERIAL, RED MARK
330X450X20MM / 13X17.7X0.8"



702043 | CHEESE BOARD SYNTHETIC MATERIAL,
BLUE MARK 330X450X20MM / 13X17.7X0.8"



702044 | CHEESE BOARD SYNTHETIC MATERIAL,
GRAY MARK 330X450X20MM / 13X17.7X0.8"

CHEESE PARTY BELT

This high-quality leather belt with stainless steel fittings is the tool par excellence for demos, tastings and presentations.

Belt includes:

- Milano Cheese Slicer and Cheese Grater
- Cheese Barbeclette
- Cheesy Cheese Knife
- Cheese Knife Monaco
- Cheese Knife Brie
- Dutch Cheese Knife 30cm / 11.8"
- Stainless Steel Holder for Brochures

Accessories:

The set can also be expanded with a Parm Knife Holder that holds any Boska parm knife.



980052 | CHEESE PARTY BELT
INCL. TOOLS



980070 | PARM HOLDER FOR
CHEESE PARTY BELT



CHEESE TESTERS

For assessing and approving cheeses, our cheese tester is an indispensable tool. Cheese inspectors, buyers, traders and cheese makers from around the world cannot do without it. Scores the highest in every test.



206401 | CHEESE TESTER NO. 1
125X13X9MM / 4.92X0.51X0.35" PLASTIC, STAINLESS STEEL



207200 | CHEESE TESTER PERFECT (WITHOUT CASE),
120X10X8MM / 4.7X0.4X0.3" STAINLESS STEEL



208910 | CHEESE TESTING KNIFE WITH FORK
AND CLIP, 110MM / 4.3" STAINLESS STEEL



207100 | LEATHER CASE FOR CHEESE TESTER



013178 | GIFT BOX CONNOISSEUR
280X100X40MM
4.92"X0.51"X0.39"



KNIFE DISPLAY PRO

The options and variants in this Knife Display depend heavily on your personal needs as a professional. Ask us about the possibilities. The subtle details make all the difference



012990 | KNIFE DISPLAY 'XL'
EXCL. KNIVES



012991 | KNIFE DISPLAY 'L'
EXCL. KNIVES



CHEESEMONGERS PARM SET

This set of cracking knives is a must have for the true specialist. The beech wooden box can be unfolded as a display case for the ultimate fresh parmesan experience, or closed as a carrying case, ready for any challenge.



010402 | CHEESEMONGER'S PARM SET
INCL 4 KNIVES 1X 254314, 1X 554709, 2X 254411





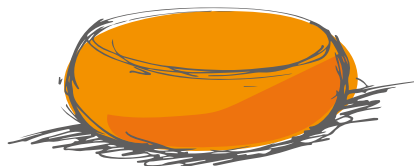
Display Tools

PRO

HOW TO ORDER A REPLICA

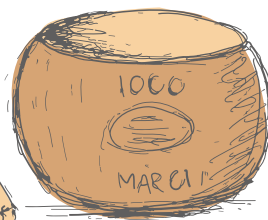
CHOOSE THE **REPLICA**
THAT YOU LIKE OR THAT FITS
WITH YOUR **CHEESE**.

(PAGE 50-60)



IS **YOUR CHEESE** NOT LISTED?
NO PROBLEM, WE CAN MAKE **ANY CHEESE**.

WOULD YOU LIKE
YOUR OWN PRIVATE LABEL OR
THE LABEL OF A **CHEESE BRAND**?



YOU CAN CHOOSE FROM
STANDARD REPLICAS
WITH OR WITHOUT LABELS
FROM **OUR CATALOG**.



THERE ARE THREE WAYS TO OBTAIN A REPLICA
WITH **YOUR CUSTOM LABEL**:

1. YOU SEND US YOUR OWN CHEESE LABEL
2. WE HELP YOU GET YOUR LABELS THROUGH THE PRODUCER
OR THE CHEESE BRAND
3. WE HELP YOU IN MAKING YOUR OWN CHEESE LABEL





REPLICAS

You could almost take a bite, that's how real our cheese replicas are. With these true-to-life "look-alikes," an impressive and professional shop presentation is a piece of cake. It is the ideal way to exhibit more cheese with less inventory. The display case is full, while you need to cut less in advance. This way, you sell much more fresh cheese. Cheese Replicas are also designed to promote cheese brands. They are available in every model, every color, every brand. But, don't forget to ask for permission.

Advantages

- One-time acquisition cost
- Light weight
- Unbreakable (long life)
- Waterproof and airtight
- Any brand label and banding is possible
- True to color

Legend of symbols

- S** • This replica is **Solid**
- L** • This replica is supplied without a **Label** / tag
- 25** • Sold by 25
- H** • This replica is **Hollow**



209055 | ROCHE BARON
Ø150X33MM
Ø5.91"X1.30"

S **25**



216164 | CAMBOZOLA HALF
250X120X45MM
9.84"X4.72"X1.57"

S **L**



360041 | CAMBOZOLA WHITE
Ø240X40MM
Ø9.45"X1.57"

L **H**



360047 | CAMBOZOLA BLUE
Ø240X40MM
Ø9.45"X1.57"

L **H**



370002 | CASTELLO BLUE, EPS
Ø195X55MM
Ø7.68"X2.17"

H **25**



361006 | BLUE STILTON
Ø210X235MM
Ø8.27"X9.25"

S



361000 | RAMBOL
Ø170X80MM
Ø6.69"X3.15"

H **25**



360054 | PORT SALUT
Ø200X60MM
Ø7.87"X2.36"

H **25**



360036 | KERNHEM
Ø240X50MM
Ø9.45"X1.97"

L **H**



370001 | MUNSTER LISBETH
Ø205X30MM
Ø8.07"X1.18"

H 25



360009 | RACLETTE
Ø350X60MM
Ø13.8"X2.36"

H 25



360031 | CHAUMES
Ø230X35MM
Ø9.06"X1.38"

H 25



360067 | ST. ALBREY
Ø250X40MM
Ø9.84"X1.57"

H 25



360053 | CAMBOZOLA RED
Ø240X40MM
Ø9.45"X1.57"

L H



360042 | CASTELLO
Ø195X55MM
Ø7.68"X2.17"

L H 25



216104 | BRIE PIECE 1/16
160X70X40MM
6.30"X2.76"X1.57"

S L



216132 | BRIE 3/5
330X165X40MM
13"X6.5"X1.57"

S L



360029 | BRIE
Ø330X40MM
Ø13"X1.57"

L H



370004 | BRIE, EPS
Ø335X42MM
Ø13"X1.66"

H



370000 | BRIE, EPS, FOIL WHITE
Ø335X42MM
Ø13"X1.66"

L H



216105 | CAMEMBERT
Ø90X35MM
Ø3.54"X1.38"

S L



216012 | EMMENTAL SWITZERLAND
BLOCK 2.5KG
180X160X65MM / 9.54"X6.30"X2.56"

S 25



216028 | GRUYÈRE SWITZERLAND
BLOCK 2.5KG
265X100X85MM / 10.4"X3.94"X3.35"

S 25



2190013 | GOUDA 5 STEPS
145X98X10MM
5.53"X3.86"X0.39"

S L 25



216021 GOUDA PIECE 390GR.
125X100X45MM
4.93"X3.94"X1.78"

S L 25



210134 GOUDA BLOCK
140X105X40MM
5.51"X4.13"X1.59"

S L 25



216113 EMMENTALER SLICE
170X140X7MM
6.69"X5.51"X0.276"

S L 25



216111 LEERDAMMER PIECE
220X60X140MM
8.66"X2.36"X5.51"

S L 25



360002 GOUDA 4KG, YELLOW
Ø240X90MM
Ø9.45"X3.54"

L H



360044 GOUDA 4KG, ORGANIC,
YELLOW
Ø240X90MM / Ø3.54"X1.38"

L H 25



360033 GOUDA 12KG, HALF,
YELLOW
345X172X105MM / 13.8"X6.71"X4.13"

L H



360000 GOUDA 12KG, LOW,
DARK YELLOW
Ø345X105MM / Ø13.6"X4.13"

L H



360012 GOUDA 12KG, HIGH,
LIGHT YELLOW
Ø345X125MM / Ø13.6"X4.92"

L H



360034 GOUDA 12KG, ORGANIC,
YELLOW Ø345X125MM
Ø13.6"X4.92"

L H



360006 GOUDA 12KG, BLACK
Ø345X105MM
Ø13.6"X4.92"

L H 25



360050 GOUDA 16KG, HALF
YELLOW 400X200X140MM
15.7"X7.87"X5.51"

L H



360016 GOUDA 16KG, DARK
YELLOW Ø400X140MM
Ø15.7"X5.51"

L H



360001 GOUDA 16KG, LIGHT
YELLOW Ø400X140MM
Ø15.7"X5.51"

L H



360014 LEERDAMMER HALF,
YELLOW 345X172X150MM
13.6"X6.71"X1.38"

H



360018 | LEERDAMMER, YELLOW
Ø345X150MM
Ø13.6"X5.91"

L H



360046 | KANTER 7KG, BLACK
Ø280X100MM
Ø11"X3.94"

L H 25



360003 | KANTER 10KG, YELLOW
Ø320X100MM
Ø12.6"X3.94"

L H



360005 | KANTER 12KG, YELLOW
Ø350X120MM
Ø13.8"X4.72"

L H



360032 | KANTER 7KG, YELLOW
Ø280X100MM
Ø11"X3.94"

L H



360045 | KANTER 7KG, WHITE
Ø280X100MM
Ø11"X3.94"

L H 25



360017 | GOATS CHEESE 4KG
Ø240X90MM
Ø9.45"X3.54"

L H



360004 | MAASDAMMER, YELLOW
Ø360X130MM
Ø14.2"X5.12"

L H



360075 | FARM CHEESE 1KG
Ø130X60MM
Ø5.12"X2.36"

L H 25



360064 | EDAMMER YELLOW
Ø110X120MM
Ø4.33"X4.72"

L H 25



360035 | EDAMMER RED
Ø110X120MM
Ø4.33"X4.72"

L H 25



360065 | EDAMMER BLACK
Ø110X120MM
Ø4.33"X4.72"

L H 25



360037 | HIRONDELLE, WHITE
Ø250X70MM
Ø9.84"X2.76"

L H 25



360038 | PAN PAN, RED
Ø320X110MM
Ø12.6"X4.33"

H 25



360007 | JARLSBERG, YELLOW
Ø340X120MM
Ø13.4"X4.72"

L H 25



360074 DAISY WHEEL US CHEDDAR
YELLOW Ø325X100MM
Ø12.8"X3.9"

L H 25



360076 DAISY WHEEL US CHEDDAR
BLACK Ø325X100MM
Ø12.8"X3.9"

L H 25



361008 TÊTE DE MOINE
Ø105X50MM
Ø4.13"X1.97"

L H 25





360010 | SWEDISH SHAPE, BLACK
Ø345X125MM
Ø13.6"X4.92"

L H 25



360019 | SWEDISH SHAPE, GREEN
Ø345X125MM
Ø13.6"X4.92"

L H 25



360062 | SWEDISH SHAPE, RED
Ø345X125MM
Ø13.6"X4.92"

L H 25

COLOR CONCEPT

With our color concept, your customers can easily see the difference between washed rind, bloomy rind and blue cheeses. The Brie and Cambozola cheese replicas have a large presentation surface. In the colors Blue, White and Red, they form the background by which you can display blue cheese next to washed rind cheeses and bloomy rind cheese. The replicas conduct the cold, are easy to clean and very suitable for in the refrigerated deli case. With the color concept, the empty spaces are removed, while the various cheeses divide it into clear and colorful sections. Moreover, more choice stimulates sales. That makes a big difference.



360047



360053





360011 | SWEDISH SHAPE
YELLOW Ø345X125MM
Ø13.6"X4.92"

L H 25



360021 | HORECABLOCK GOUDA
370X300X120MM
14.6"X11.8"X4.72"

L H 25



361002 | PROVOLONE ITALIANO
Ø70X150MM
Ø2.76"X5.91"

L H 25



360090 | PARRANO
Ø320X100MM
Ø12.6"X3.94"

H 25



360099 | BEEMSTER
Ø345X105MM
Ø13.6"X4.13"

H 25



360041



360029





216042 | GRANA PADANO
PIECE 1/32 190X70X12MM
7.48"X2.76"X0.48"

S L 25



360049 | PARMIGIANO REGGIANO
WITH DISH Ø410X250MM
Ø16.1"X9.84"

L H



360052 | PARMIGIANO REGGIANO
Ø410X250MM
Ø16.1"X9.84"

L H



360055 | GRANA PADANO
Ø410X250MM
Ø16.1"X9.84"

L H



361003 | PIAVE
Ø300X70MM
Ø11.8"X2.76"

L H



361007 | PECORINO ROMANO
Ø290X270MM
Ø11.4"X10.6"

S L



360079 | COMTÉ
Ø630X90MM
Ø24.8"X3.55"

L H



Comté label
optional



Gruyère label
optional



360080 | GRUYÈRE
Ø630X90MM
Ø24.8"X3.55"

L H



360068 | EMMENTALER,
YELLOW Ø800X200MM
Ø31.5"X7.87"

L H



Emmentaler label
optional





957013 | BAG FOR SUPERDUMMY

360063 | GOUDA SUPER
YELLOW Ø1000X320MM
Ø39.4"X12.6"

L H

1000MM /
39.4"

60



1000MM /
39.4"

360069 | GOUDA SUPER
BLACK Ø1000X320MM
Ø39.4"X12.6"

L H

REPLICA STANDS

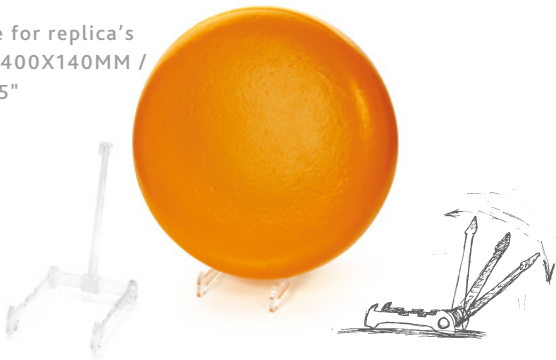
While our cheese replicas are already a feast for the eyes, these cheese replicas stand out even more on the special replica stands. Even baskets and crates can be set up at an angle on these stands. The new super replica stand with wicker basket is a particularly tasteful eyecatcher. Feel free to have the super replica imprinted with your own logo or brand. Day in, day out, this is an indispensable presentation that is not to be toppled.



shop presentation

012996 | CHEESE REPLICA 9 PCS DISPLAY, WOODEN CRATE
330X250X60MM / 13X9.8X2.4"

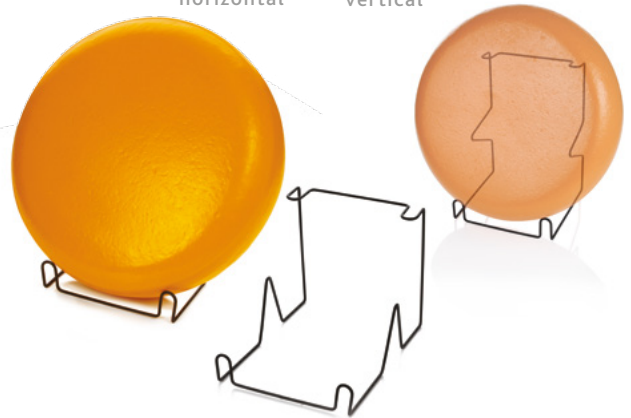
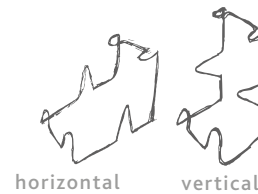
suitable for replica's
up to Ø400X140MM /
15.7X5.5"



957016 | CHEESE REPLICA STAND, ACRYLLIC
135X105X180MM / 5.31X4.13X7.09"



957009 | SUPERDUMMY STAND WITH BASKET
EXCL. DUMMY



X04113 | CHEESE REPLICA STAND, BLACK STEEL
190X250X180MM / 7.48X9.85X7.09"

Your own label?



957010 | SUPERDUMMY STAND WITH
BASKET INCL DUMMY
LABEL NOT INCLUDED



The taste is often spot on. With a lively presentation, you can convince your customers to taste and buy your cheese. For all those moments, you have a solution with our displays. The small tasting trays allow you to taste cheese on the spot. Ideal for in the display case or on the counter. In every style imaginable: fancy, natural or austere. A word of warning: these displays cause a sensation!



956151 | TASTING DISPLAY WITH FINE CHINA BOWL
HEIGHT 150MM/5.9" STAINLESS STEEL



956152 | TASTING DISPLAY WITH FINE CHINA CUP
HEIGHT 100MM/3.9" STAINLESS STEEL



956150 | SAMPLE DISPLAY WITH DOME
270X270X320MM / 10.6X10.6X12.6"
STAINLESS STEEL, OAK, PLASTIC



358001 | CHEESE BOARD DISPLAY 6
280X150X95MM / 11.02X5.91X3.74"



358000 | CHEESE BOARD DISPLAY 12
510X150X95MM / 20.08X5.91X3.74"



750530 | PRICE TAG HOLDER PERSPEX WITH
STAND 'L' 100X100X100MM / 3.9X3.9X3.9"



750531 | PRICE TAG HOLDER PERSPEX WITH
STAND 'M' 100X100X50MM / 3.9X3.9X2"

CHEESE CRATES

A classic concept for presenting cheese is the tried-and-true cheese crate. But do it in our 2.0 version. Create the atmosphere of the Paris Rungis market halls where the cheeses are sold in natural, wooden crates. These stackable crates are made of oiled beech wood and are complete with three partitions. This will divide the crates simply into three or four separate compartments. A nice effect is achieved when you stack the crates vertically - this creates a nice division. With riser sets, you can then put the crates at the desired height. It wood go on forever!

Advantages

- Can be divided into 3 or 4 separate compartments
- Suitable for packaged cheese
- Easily stackable
- Can be set up for horizontal and vertical use

Cleaning

The crates can be cleaned with warm water and a stiff brush. Let the crates dry thoroughly in the air and rub them in regularly (monthly) with vegetable-based oil, so they stay nice and the quality is maintained.

Set of risers

- Must have for good air circulation and quality maintenance
- Slanted presentation increases the visibility
- Presentations with height differences can increase your sales by as much as 18 percent



209972 | CHEESE CRATE 'S'
330X250X60MM /
13X9.8X2.4" BEECHWOOD



209970 | CHEESE CRATE 'L'
400X300X60MM /
15.7X11.8X2.4" BEECHWOOD



209960 | CHEESE TRAY 'S'
330X250X40MM /
13X9.8X1.6"



209973 | CHEESE CRATE 'M'
330X250X90MM /
13X9.8X3.5" BEECHWOOD



209971 | CHEESE CRATE 'XL'
400X300X90MM /
15.7X11.8X3.5" BEECHWOOD

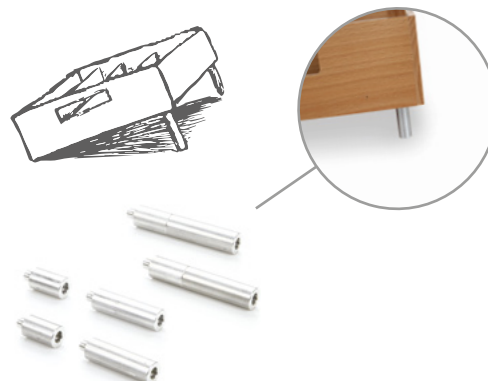


209962 | CHEESE TRAY 'L'
400X300X40MM /
15.7X11.8X1.6"



ACCESSORIES

957250 | FOODSTEP HEIGHT SET, 4X20MM/0.8"
AND 4X40MM/1.6" ALUMINUM



CHEESE BOARDS

Tastefully presenting your cheese as top notch - these products can help you with that. You can play with the different sizes of these authentic round oak cheese boards. The biggest presentation keeps cheese fresh under the cheese dome. Size matters! Though great happiness can sometimes be found in small things.



Ø160MM/6.3"



320102 | CHEESE BOARD FRIENDS 'S'
Ø160X20MM /
Ø6.3X0.78" OAK
ORDER UNIT: 6

Ø300MM/11.81"



320101 | CHEESE BOARD FRIENDS 'M'
Ø300X30MM /
Ø11.81X1.18" OAK
ORDER UNIT: 3

Ø400MM/15.75"



320100 | CHEESE BOARD FRIENDS 'L'
Ø400X30MM /
Ø15.75X1.18" OAK
ORDER UNIT: 3

859003 | CHEESE BOARD FRIENDS XL INCL. DOME
Ø565X310MM / Ø22.2X12.2" OAK
ORDER UNIT: 1



858991 | DOME FOR CHEESE BOARD
FRIENDS XL
510X510X310MM / 20X20X12.2"
ORDER UNIT: 1

320096 | CHEESE BOARD FRIENDS XL
EXCL DOME
Ø570X700MM / 22.4X27.56"
ORDER UNIT: 1

CHEESE BOARDS

The nature look is really in. We see this reflected in the restaurant world and in our interior decorations. These bark boards of ash wood take advantage of this trend. They are ideally suited as a taster platter because of their natural look and their special food-proof coating. We also have oak wood boards to give your presentation a sleek, modern look. This will be your crowning glory.

Advantages

- Food-safe; suitable for packaged and unpackaged cheese
- Easy to clean



362730 | CHEESE BOARD 'S' BARK
27CM - 30CM / 1.06 - 1.18" ASH WOOD
ORDER UNIT: 3

364045 | CHEESE BOARD 'M' BARK
40CM - 45CM / 1.57" - 1.77" ASH WOOD
ORDER UNIT: 3

365665 | CHEESE BOARD 'L' BARK
56CM - 65CM / 2.2" - 2.56" ASH WOOD
ORDER UNIT: 3



859002 | CHEESE BOARD OAK WITH DOME
Ø250X155MM / Ø9.84X 6.1"
ORDER UNIT: 3



330300 | BREAD & CHEESE BOARD MANHATTAN
555X290X70MM / 21.85X11.42X2.76"
ORDER UNIT: 2

WHITE MARBLE

This type of limestone is seen as a universal sign of purity - and for good reason: white marble has a fresh, hygienic, but also a luxurious look. With its calm surface, your fresh products receive the full attention they deserve. This goes to show that no customer is made of stone.

Advantages

- Exclusive appearance with real marble
- Takes on the temperature of the cold display case

955041 | CHEESE BOARD 'M' MARBLE WHITE
400X300X20MM / 15.7X11.8X0.8"
ORDER UNIT: 2

955040 | CHEESE BOARD 'L' MARBLE WHITE
500X400X20MM / 19.7X15.7X0.8"
ORDER UNIT: 1



BLACK MARBLE

This type of limestone is seen as a universal sign of purity - and for good reason: black marble has a fresh, hygienic, but also a luxurious look. With its calm surface, your fresh products receive the full attention they deserve. This goes to show that no customer is made of stone.

Advantages

- Exclusive appearance with real marble
- Takes on the temperature of the cold display case

955042 | CHEESE BOARD 'M' MARBLE BLACK
400X300X20MM / 15.7X11.8X0.8"
ORDER UNIT: 2



SLATE

Any display can be stylish with slate. Not only do you bring in a natural product with character but slate also absorbs heat and cold like nothing else. It can even go straight into the dishwasher. Therefore, it's very efficient. You can also write on slate with chalk. So, you can make your own creative presentation with the items from this series. It rocks!

Advantages

- Absorbs cold well
- Suitable for the dishwasher
- Endless variation possible



750515 | SET OF RISERS ACRYLLIC, SET OF 16 PCS
20MM/0.8", 40MM/1.6", 60MM/2.4"
RISERS FOR BARK, SLATE AND MARBLE



960010 | SLATE PRESENTATION 'XL'
400X300MM/15.74X11.81" SET OF 3, INCL RISER SET



960011 | SLATE PRESENTATION 'L'
330X230MM/13X9.05" SET OF 3, INCL RISER SET



359001 | CHEESE BOARD 'L' SLATE
330X230MM / 12.99X9.05"
ORDER UNIT: 6



359000 | CHEESE BOARD 'S' SLATE
330X115MM / 12.99X4.53"
ORDER UNIT: 6



359011 | CHEESE BOARD 'XL' SLATE
400X300MM/15.74X11.81"
ORDER UNIT: 3



359004 | CHEESE BOARD LAZY
Ø300MM/11.81", SLATE
ORDER UNIT: 3



956170 | SAMPLE DISPLAY SLATE
Ø25CM/9.85", INCL CUP
AND PRICE TAG HOLDER

150MM/
5.9"



290MM/
11.4"

359007 | CHEESE TOWER®
Ø300MM/11.81", SLATE AND OAK
ORDER UNIT: 3

COOLSTEP

Every situation is different, so you also want your own unique presentation system. How wide? How deep? How high? So many people, so many desires. That's why we have the Coolstep. A super-flexible presentation system specially developed for fresh pre-packaged cheese. With the corresponding elements, you can easily build your very own, clean and well organized display setup. The Coolstep is available in various formats and can be used both horizontally and vertically in any refrigerated display case.



Advantages

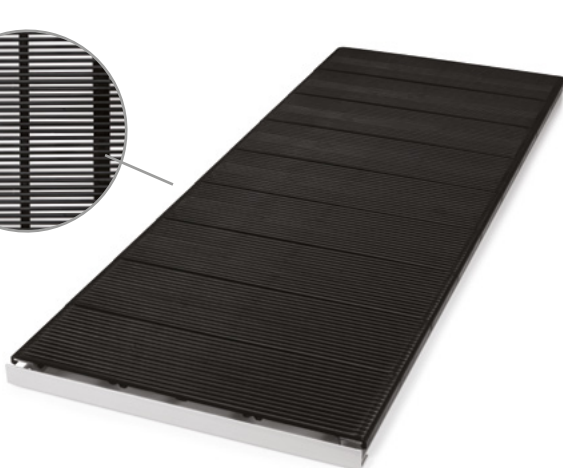
- Perfect cold air circulation
- Flexible and easy to install and adjust



750549 | COOLSTEP 490
490X340MM/19.3X13.4"

750570 | COOLSTEP 700
700X340MM/27.6X13.4"

750505 | COOLSTEP 800
800X340MM/31.5X13.4"



750510 | COOLSTEP 900
900X340MM/35.4X13.4"



750550 | COOLSTEP 1000
1000X340MM/39.4X13.4"

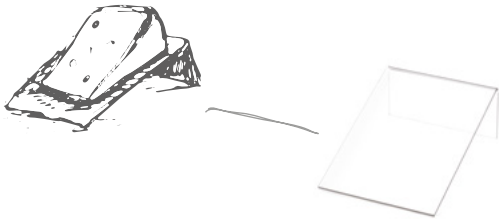
Coolstep air circulation



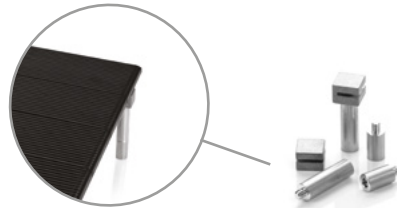
ACCESSORIES

Set of risers

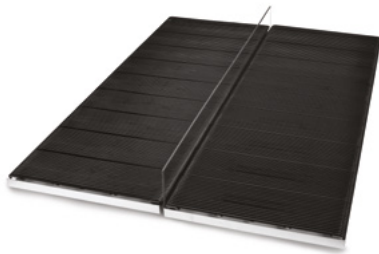
- Must have for good air circulation
- Slanted presentation increases visibility
- Presentations with height differences can increase your sales by as much as 18 percent



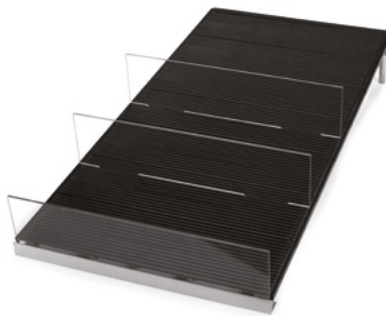
750511 FRESH PACK DISPLAY, 1 STEP
170X120MM/6.7X4.6"



750516 COOLSTEP RISER SET
2X20MM/0.8", 2X40MM/1.6", ALUMINUM



750518 PERSPEX T-PROFILE 88
880X60X90-50MM
34.6X2.4X3.5-2"



X62894 FIXATION BARRIER 95
330X95MM
13X3.7"



X62896 FIXATION BARRIER 55
330X55MM
13X2.2"



958020 BAMBOO MAT
340X2000MM / 13.4X78.7" SET OF 3

Bamboo mat

Bamboo mats give your cheese presentation a natural look. The mats will take on the temperature of the cooling system and facilitate the circulation of cold air. The mats will prevent the cheese from freezing or sticking to the bottom. They make a perfect couple with the Coolstep. Easy to roll up, clean and relocate. It doesn't get any more flexible than this. You're better off with bamboo.

PRO-GRADE CHEESEWARES®

Our roots lie in Cheesewares® for cheese professionals, but with over 100 years of history and expertise we've expanded our product range to Cheesewares® for consumers. Professionals would be smart to keep an eye on these as well! A Raclette Quattro, Mr. Big Fondue Set, or our Cheese Curler Marble would be great additions to your store presentations, product demonstrations, or catered events. Dress to impress!



852010 | RACLETTE DEMI
560X400X110MM / 22.05X15.75X4.33"
ORDER UNIT: 1



330303 | CHEESE KNIFE SOFT *Hervé*
280X110X35MM / 11.02X4.33X1.38"
ORDER UNIT: 3

330303 | CHEESE SLICER *Hervé*
280X110X35MM / 11.02X4.33X1.38"
ORDER UNIT: 3



330303 | CHEESE KNIFE *Hervé*
280X110X35MM / 11.02X4.33X1.38"
ORDER UNIT: 3

BY *Hervé Mons*



851200 | RACLETTE QUATTRO
365X130X255MM / 14.37X5.12X10.04"
ORDER UNIT: 1



254116 | RACLETTE KNIFE PRO, 150MM
5.91" PLASTIC, STAINLESS STEEL



850520 | CHEESE CURLER MARBLE
255X235X55MM / 10.04X9.25X2.17"
ORDER UNIT: 3



340301 | PARTY FONDUE MR BIG
6.5 LITER / 202.88 FL OZ.
390X390X390MM / 15.35X15.35X15.35"
ORDER UNIT: 1

CHEESE BRAND BUILDERS

Take your cheese brand to the next level by using your own personally branded Cheesewares®! We can personalize both professional tools as well as consumer Cheesewares®. We have the products to help you cut cheeses efficiently, and you have the brand name to delight and impress your customers. We can put your company's name on most of our tools by laser engraving, burning, etching, or printing your logo or message on our Cheesewares®.



1. Go Taste - Taste and share

Seeing enjoyment promotes enjoyment. Customers appreciate it when you share what your favorite cheeses are with them. What cheeses do you like or have you recently “discovered”? While tasting, they discover this too, and they expand their palate. Unknown is unloved. A tried-and-true recipe for success.

2. Go Personal - Face the customer

There is nothing like personal attention. Therefore, turn your back on the customers as little as possible. Let them join in the experience. Eye contact enables people to see what you’re doing. While cutting and packaging the cheeses you can make eye contact with the client and, at the same time, give advice. Don’t be afraid to multitask!

3. Go Fresh - Fresh cheeses and less stock

Due to low inventory, you are less likely to pass the expiration date and therefore will have less waste. The fresher the cheese, the tastier it looks. Cheeses that are cut à la minute also get extra oxygen and have an even fuller taste. The customer sees that the display case is restocked, making it look even more appealing. Additional dynamics generate additional revenue.

4. Go Show - Show the cheese

With a beautiful, uncluttered and nicely decorated back wall with lots of cheese, you say: “We love cheese.” It invites customers to buy a nice piece of cheese and it gives them the idea to buy more. Simply the display of replicas that are indistinguishable from the real thing puts people in a “cheese mood.” It’s all about perception.

5. Go Upselling – More cheese, more sales

A cheese board is always made up of different kinds of cheese. If the range is presented in this manner, for example, by color—from “white” Camembert and “red” Chaumes to “blue” Cabrales—this can increase sales. Customers will tend to select multiple types. So, presorting is the answer.

6. Go Up - Vary the heights

By varying the heights used in the display case, you can increase your sales - as research has shown - by a whopping 18 percent. The customer sees all the products at a glance, even the cheeses which are displayed in the corners. Details make all the difference.

7. Go Local – The taste of local products

The grass is always greener on the other side of the fence. Nonetheless, local cheeses are certainly just as popular. With a wide range of fresh, local cheeses you make it clear that you choose local, sustainable products. The consumer is interested in products with a “story.” Who would have thought it!

8. Go Motivate - The tip of the week

Having one of the employees choose a cheese as the “tip of the week” works as an excellent sales promotion. The employee in question will be extra motivated to bring the cheese to the customer’s attention and will try to sell more than his colleagues. This way, the customer also gets to know the various staff members and their tastes. This too creates a bond.

9. Go Themes - Use themes

Work with themes: fun for you and your customers. Easter and Christmas (“Merry Cheesemas”) are well-known sales peaks. You could also set up a portion of the display case in the theme of a specific country. This could be, for example, Italian cheeses, wines, and a grater or a special knife for Parmesan cheese. Flags and other decorations stimulate the vacation feeling. Other options are “French cheese weeks” during the Tour de France or Swiss fondue cheeses during the ski vacations. And what about the heart-shaped Coeur de Neufchâtel with Valentine’s Day? We Love Cheese!

10. Go Cross-selling - Extra turnover

The sale of related products fits nicely into themes. Sell your cheese with these products and vice versa. It means immediate additional sales. With fondue sets or the best quality cheese boards, knives, graters, and curlers, your range is even more complete and this shows you that you really are the cheese specialist. It’s a piece of cake!



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