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BOSKA®
professional

SINCE 1896

WORLD OF BOSKA - PRO

Cheese Tools for Pros

WELCOME TO THE WORLD OF BOSKA PRO



Since 1896

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 owner of BOSKA,

Martijn Bos

Food Tools for Life



Quality = Sustainability

BOSKA Professional Food Tools are designed to be smart and tough tools that maintain their beauty and quality throughout their lifespan. We promise quality and make every effort to extend their lifetime by using high quality materials and offering spare parts where required. We also want to have a positive impact by making products affordable to as many people as possible.



We are a certified
purveyor to the
royal household

"By appointment to the court of the Netherlands" is an honorary title awarded by the king to small and medium-sized businesses that occupy a very important position in the region.

A real crowning achievement!



Proud to be B Corp™

BOSKA has been a certified B Corp™ company since December 2022. This certification shows that BOSKA prioritizes people, the environment and society. Together we aim to have a positive impact on the world around us. B Corp™ is one of the most respected certifications with respect to sustainability.

Becoming a B Corp™ is just the beginning because, as a company, we work hard every day to help make positive, lasting changes. Each and every day, we endeavor to improve ourselves, which is why this philosophy is reflected in everything we do, from our employment policy to the initiatives we join that contribute to a sustainable society.

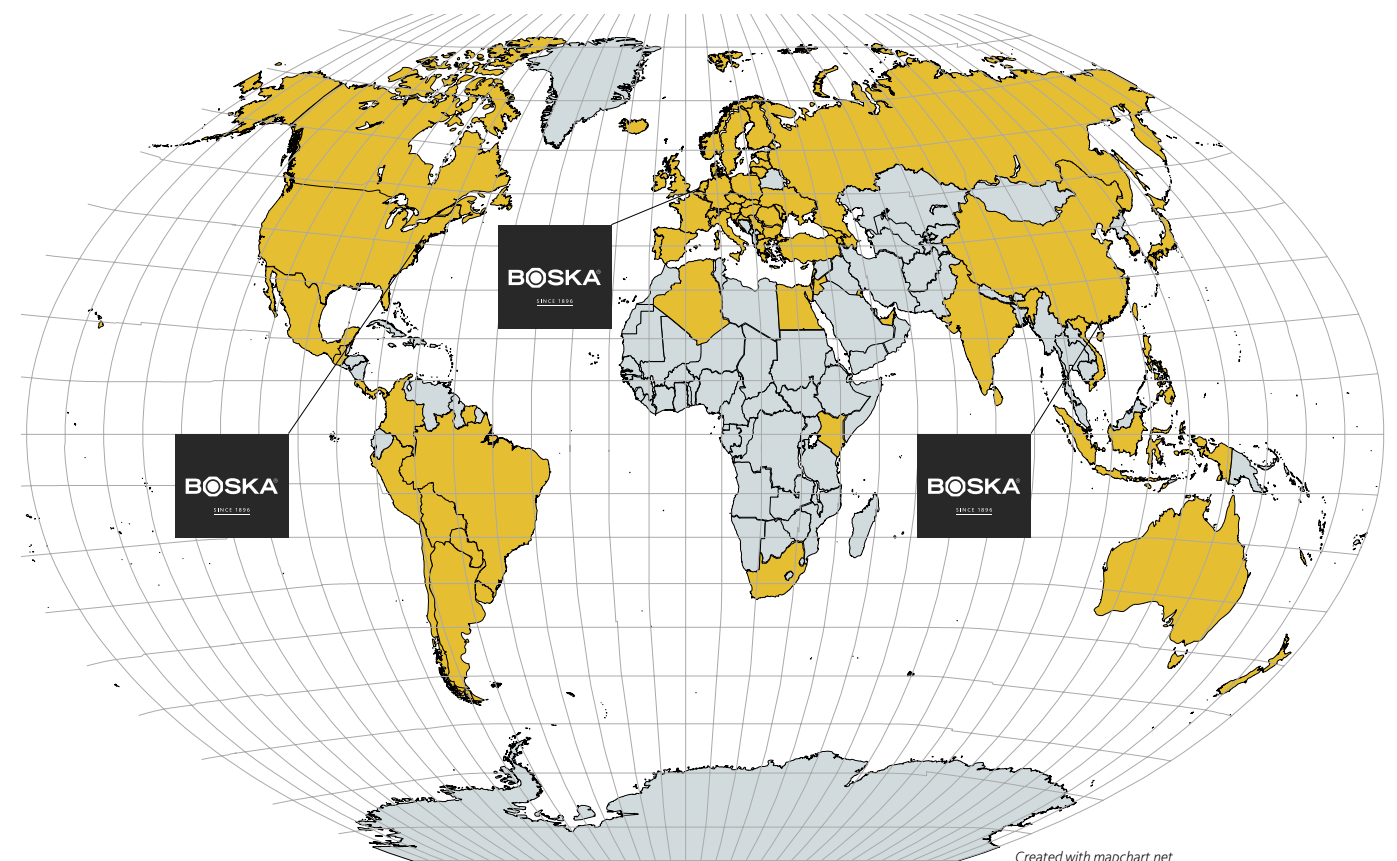


We support Justdiggit to compensate the CO2 emissions we can not offset yet.



Scan for our environmental and social impact program.

BOSKA WORLDWIDE



Our BOSKA offices in Bodegraven (NL), New York (USA) & Shenzhen (CN)



You can find our products in more than 100 countries.



Our office and experience center in Bodegraven



Visit us and get inspired!

Examples of our customers:



GROCERY



SPECIALTY FOOD



CHEESE BRANDS
& PRODUCTION

SPONSORING & TRAINING

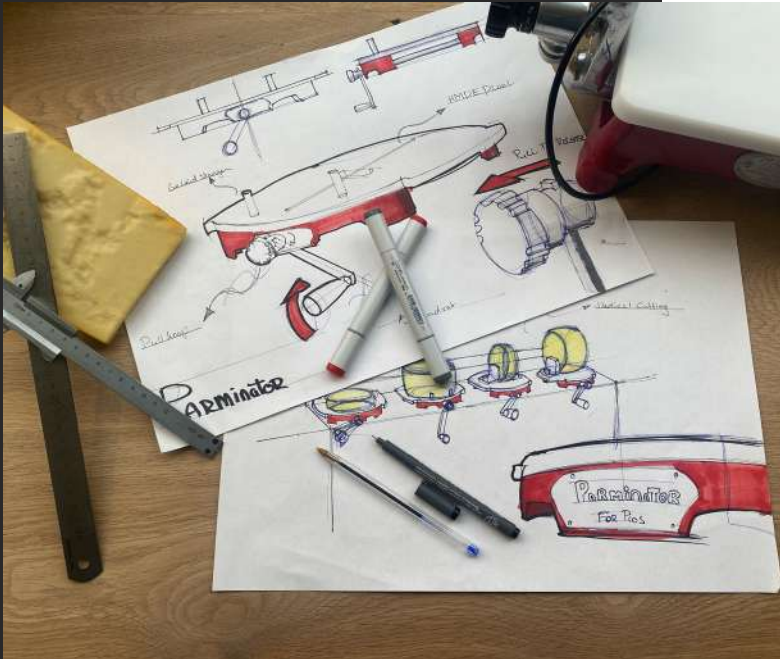


Our Brand Promise

Our mission is to make products that:

- Outperform** our competition when it comes to quality
- Save** time & money
- Ensure **no** cheese is **wasted**
- Make cheese cool and bring **more sales**

This is our direction for our industrial designers. This is our challenge for our production. This is our reason for getting out of bed in the morning.



COUNTER TOOLS & CUTTING WIRES

Choose from a variety of cheese cutters for quick and easy cutting of cheese - and other delicacies - into even slices, cubes, and pieces. The counter tools' stylish design makes them perfect for placing on the counter to create an even stronger impression of professionalism.

INDUSTRIAL MANUAL MACHINES

We are proud of our range of cheese cutting machines. We offer a suitable manual cheese cutting machine for each type of cheese - hard, soft, large or small. When you use one of our authentic cutting machines, you can work quickly, safely and incredibly efficiently.

CHEESE REPLICAS & STORE DEVELOPMENT

These stylish and practical presentation materials, such as replicas, allow you to create an attractive in-store presentation in no time. A good presentation increases visibility and inspiration, which leads to more sales. Also great as decoration in homes, museums, market stalls and elsewhere.

Dutch Design

To live up to the standards BOSKA requires of its products, all BOSKA products are designed in Holland. We believe Quality = Sustainability. Therefore, our design team combines functionality with timeless appearance, products that stand the test of time. As we design all products ourselves, we also have the ability to adjust our products based on customer feedback. We welcome you to help us make our products even better!

Cheese Cutter *Cheese-O-Matic®*:



Warranty

All our products (consumables excluded) have a minimal warranty of 2 years. For our new Parmesan and HACCP knives we have extended the warranty up to 10 years.

Design awards

BOSKA designs have not gone unnoticed. BOSKA has received numerous international design awards like the iF and Red Dot Design Award.

A *selection* of our award winners:



reddot design award winner



Check all our award winners!



BOSKA - Our *assortment*:

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Our *cheese firmness* index - Every tool loves a specific cheese!

Fresh



For fresh and very soft cheese (For example Feta 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



PROFESSIONAL CHEESE KNIVES

All our professional cheese knives are sharpened and polished with the utmost precision by master knife makers. The knives are razor-sharp. We can guarantee the highest quality of steel and finishing. The professional cheese knife series is the fruits of more than 125 years of experience in cutting solutions. We have an appropriate knife for every type of hardness and structure of cheese. Cut up cheese and other fresh products effortlessly. Our professional cheese knives come with a 10-year guarantee as standard.



for **16 kg** cheese
for **35 lbs** cheese

106430
Dutch Cheese Knife Wood 'XL'
(430mm, 16.93")
Semi hard and hard cheese
8713638000220
579 x 118 x 113 mm
22.8 x 4.65 x 4.45 inch



for **12 kg** cheese
for **26 lbs** cheese

104380
Dutch Cheese Knife Wood 'L'
(380mm, 14.96")
Semi hard and hard cheese
8713638000206
534 x 110 x 162 mm
21.02 x 4.33 x 6.38 inch



for **4 & 7 kg** cheese
for **8 and 15 lbs** cheese

104250
Dutch Cheese Knife Wood 'M'
(250mm, 9.84")
Semi hard and hard cheese
8713638000190
428 x 80 x 93 mm
16.85 x 3.15 x 3.66 inch



for **16 kg** cheese
for **35 lbs** cheese

106440
Dutch Cheese Knife 'XL'
(430mm, 16.93")
Semi hard and hard cheese
8713638008011
569 x 120 x 110 mm
22.4 x 4.72 x 4.33 inch



for **12 kg** cheese
for **26 lbs** cheese

105380
Dutch Cheese Knife 'L'
(380mm, 14.96")
Semi hard and hard cheese
8713638011219
535 x 110 x 100 mm
21.06 x 4.33 x 3.94 inch



for **4 & 7 kg** cheese
for **8 and 15 lbs** cheese

104260
Dutch Cheese Knife 'M'
(300mm, 11.81")
Semi hard and hard cheese
8713638008004
440 x 97 x 108 mm
17.32 x 3.82 x 4.25 inch



Item no. 100050
Product Holder Dutch Cheese Knife
Suitable For 'L' and 'XL'
EAN SU 8713638034454
Product size (mm) 331 x 117 x 15 mm
Product size (") 13.03 x 4.61 x 0.59 inch



Check here
the instruction
video!

ACCESSORIES

Dutch Cheese Knives
Semi hard and hard cheese

Cutting waste is a thing of the past
Entrepreneurs prefer to work efficiently. You can cut along all of the edges easily and precisely with a simple rocking motion thanks to the curved blade and the comfortable handles. This allows you to get the most out of the cheese, and it results in minimal cutting waste with minimal effort.

Multi-functional cheese knife
You can easily take on cheeses with this cheese knife. However, you can also use it to conquer pizzas, sausages, cucumbers, tomatoes, melons or bell peppers. Are you a food service entrepreneur or a cheese professional? The Dutch Cheese Knives will take a stand next to every cheese professional!

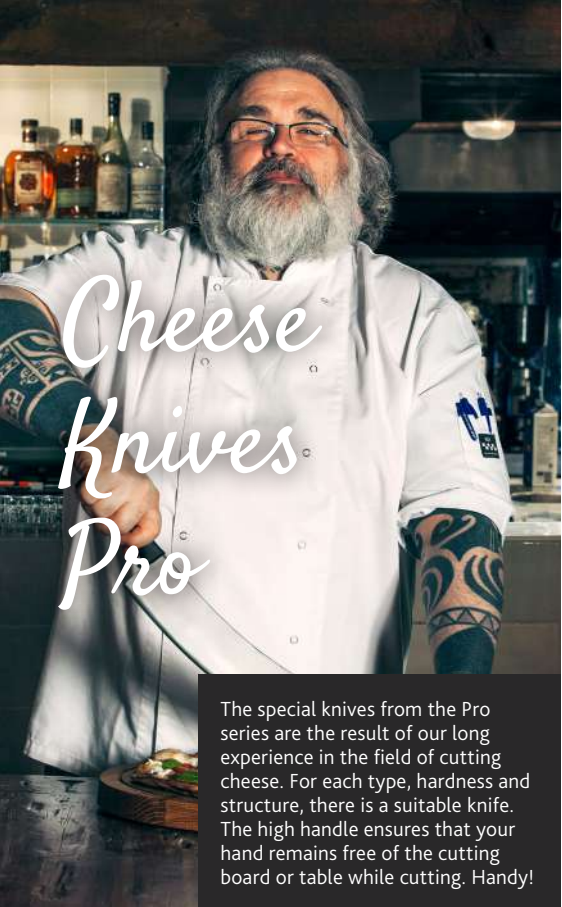


Durable stainless steel blade
The blade is made of one piece of durable stainless steel. The ergonomic handles make this knife lie perfectly in your hands. If you wash it by hand, then your handiwork will remain perfect for many years to come.



Dutch Cheese Knife

You can cut through both soft cheeses and hard cheeses with tough rinds with ease with our professional Dutch Cheese Knives. User-friendliness, safety, and efficiency are guaranteed thanks to its unique shape and the handles on both sides. Your knife work will be quick and easy, guaranteed!



The special knives from the Pro series are the result of our long 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!

COUNTER TOOLS | PROFESSIONAL CHEESE KNIVES

193421

Knife For Soft Cheeses
(300mm, 11.81")
Soft cheese / Semi-hard cheese
8713638009803
430 x 19 x 61 mm
16,93 x 0,75 x 2,4 inch



508330

Straight Cheese Knife Double
(330mm, 12.99")
Semi-hard cheese / Hard cheese
8713638008028
579 x 71 x 23 mm
22,8 x 2,8 x 0,91 inch



508300

Straight Cheese Knife Double
(360mm, 14.17")
Semi-hard cheese / Hard cheese
8713638000251
607 x 60 x 23 mm
23,9 x 2,36 x 0,91 inch



207200

Cheese Tester Perfect
(12.5 cm, 4.92")
8713638011189
172 x 61 x 13 mm
6.77 x 2.4 x 0.51 inch



207201

Cheese Tester Pro Rosewood
Handle (15cm, 5.91")
8713638059914
200 x 80 x 25 mm
7.87 x 3.15 x 0.98 inch



207100

Leather Case for
Cheese Tester
8713638000633

ACCESSORIES

Cheese *Testers*

Test the inside of the cheese

The testers become more narrow towards the end of the tester. When you pull it out, you'll end up with precisely the piece of cheese that you want to taste. That's how you know you're selling cheeses of the right quality. Wash the cheese tester by hand, so that it will last you much longer.

Handy case

The cheese tester case (207100) is a handy accessory to add to your cheese tester. Use the cheese tester daily and keep it safe and secure by your side with this handy case!

COUNTER TOOLS | COLLECTION



COUNTER TOOLS
& CUTTING WIRES:
1896 COLLECTION

Choose from a variety of cheese cutters for quick and easy cutting of cheese - and other delicacies - into even slices, fries, cubes and other pieces. The counter tools' stylish design makes them perfect for placing on the counter to create an even stronger impression of professionalism. With these tools you can always face your customer while cutting!



HACCP

COUNTER TOOLS | PROFESSIONAL CHEESE KNIVES

COUNTER TOOLS | PROFESSIONAL CHEESE KNIVES

190001

Semi-Hard Cheese Knife
Black (210mm, 8.27")
All semi-hard cheeses

8713638057279
350 x 60 x 20 mm
13.78 x 2.36 x 0.79 inch

190011

Semi-Hard Cheese Knife
Red (210mm, 8.27")
Semi-hard red bacterium
cheeses like raclette and
abbey cheese
8713638057330
350 x 60 x 20 mm
13.78 x 2.36 x 0.79 inch

190002

Soft Cheese Knife
Black (140mm, 5.51")
All soft cheeses

8713638057354
290 x 20 x 50 mm
11.42 x 0.79 x 1.97 inch

190012

Soft Cheese Knife
Red (140mm, 5.51")
Soft red bacterium
cheeses like Mont d'Or
and Langres
8713638057415
290 x 20 x 50 mm
11.42 x 0.79 x 1.97 inch

702041

Cutting Board Red HMPE
8713638047560
470 x 348 x 30 mm
18,5 x 13,7 x 1,18 inch

702045

Cutting Board White HMPE
8713638002958
478 x 336 x 33 mm
18,82 x 13,23 x 1,3 inch

190021

Semi-Hard Cheese Knife
White (210mm, 8.27")
Semi-hard white mold
cheese like cantal and
firm brie
8713638057293
350 x 60 x 20 mm
13.78 x 2.36 x 0.79 inch

190031

Semi-Hard Cheese Knife
Blue (210mm, 8.27")
Semi-hard blue vein
cheeses like Stilton or
Bleu de Gex
8713638057316
350 x 60 x 20 mm
13.78 x 2.36 x 0.79 inch

190022

Soft Cheese Knife
White (140mm, 5.51")
Soft white mold cheeses
like Brie and Camembert
8713638057378
290 x 20 x 50 mm
11.42 x 0.79 x 1.97 inch

190032

Soft Cheese Knife
Blue (140mm, 5.51")
Soft cheeses like
Roquefort and Brie
8713638057392
290 x 20 x 50 mm
11.42 x 0.79 x 1.97 inch

190003

Universal Cutter Black
(140mm, 5.51")
All soft and semi-hard
cheeses
8713638057439
275 x 50 x 20 mm
10.83 x 1.97 x 0.79 inch

190013

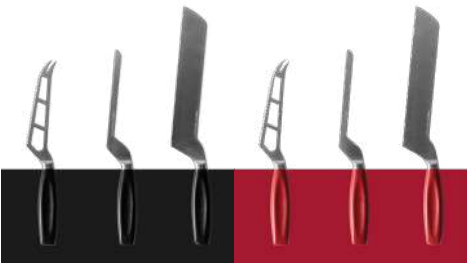
Universal Cutter Red
(140mm, 5.51")
Soft and semi-hard red
bacterium cheeses like
raclette and reblochon
8713638057491
275 x 50 x 20 mm
10.83 x 1.97 x 0.79 inch

190023

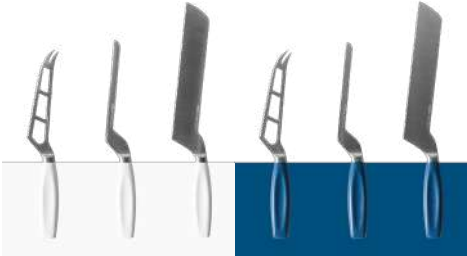
Universal Cutter White
(140mm, 5.51")
Soft and semi-hard white
mold cheeses like brie
and Cantal
8713638057453
275 x 50 x 20 mm
10.83 x 1.97 x 0.79 inch

190033

Universal Cutter Blue
(140mm, 5.51")
Soft and semi-hard
cheeses like Roquefort
and raclette
8713638057477
275 x 50 x 20 mm
10.83 x 1.97 x 0.79 inch



for soft and semi-hard cheeses for red bacterium cheeses



for white mold cheeses for blue-veined cheeses



307129
Mr. Magneto



702039
Cutting Board Green HMPE
8713638049311
456 x 370 x 33 mm
17,95 x 14,57 x 1,3 inch

701045
Cutting Board Beech Wood
8713638002941
452 x 339 x 23 mm
17,8 x 13,35 x 0,91 inch

ACCESSORIES

ACCESSORIES



HACCP regulation requires every type of cheese to be cut with its own knife. For this reason, we have developed three types of knives made from German high quality steel, each with its own colored handle.



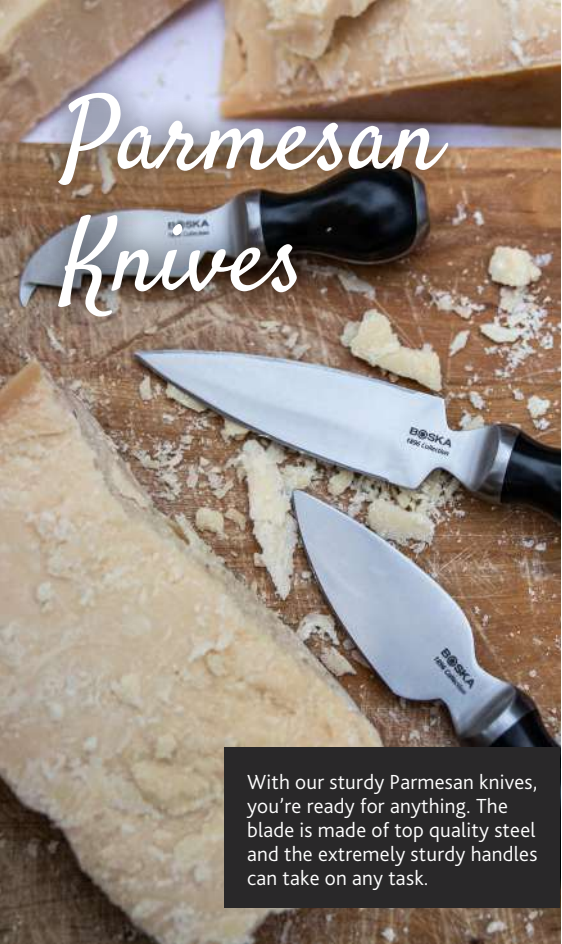
Professional **HACCP**
Cheese Knives
Soft to semi-hard cheeses

Red is for red bacterium cheeses, white is for white mold cheeses and blue for blue-veined cheeses. BOSKA also supplies matching cutting boards with the same color coding for each type of cheese.

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 knife is very sharp and even cuts through packaging.

Cheese knife for soft cheeses
This very narrow knife 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 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.



Parmesan Knives

With our sturdy Parmesan knives, you're ready for anything. The blade is made of top quality steel and the extremely sturdy handles can take on any task.

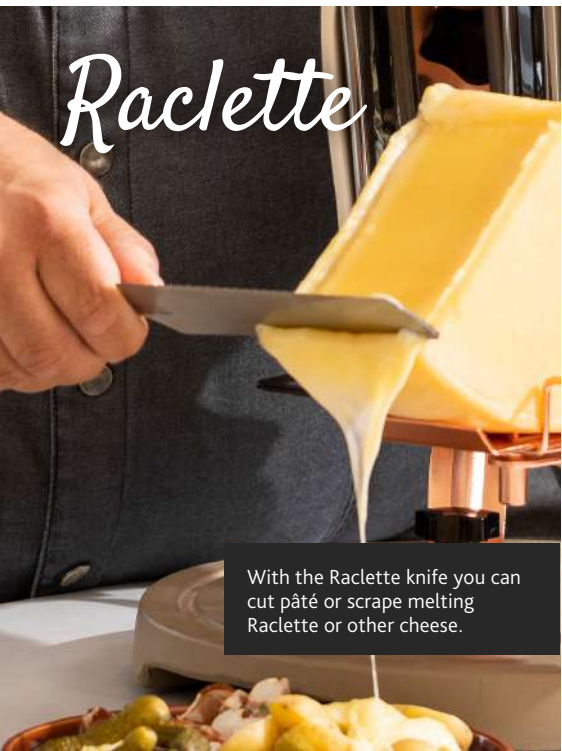
Parmesan Knives

Semi-hard to very hard cheese

Cutting method
With our sturdy Parmesan 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 cut the rind off of hard cheeses. You then use the Parmesan knives and finally the Cracking Knife to split the whole Parmesan.

Raclette Knife

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



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

COUNTER TOOLS | PARM & RACLETTE KNIVES



254412
Scoring Knife Pro
(90mm, 3.54")
Semi-hard cheese / Hard cheese / Very hard cheese
8713638058566
181 x 43 x 43 mm
7,13 x 1,69 x 1,69 inch



254413
Parmesan Knife Pro
(110mm, 4.33")
Very hard cheese
8713638058580
197 x 43 x 43 mm
7,76 x 1,69 x 1,69 inch



254414
Cracking Knife Pro
(140mm, 5.51")
Very hard cheese
8713638058603
235 x 43 x 43 mm
9,25 x 1,69 x 1,69 inch



254415
Raclette Knife Pro
(150mm, 5.91")
Raclette cheese
8713638059846
250 x 43 x 43 mm
9,84 x 1,69 x 1,69 inch



104020
Cheesemonger's Parm Set
(Set of 4)
Very hard cheese
8713638028941
255 x 70 x 100 mm
10,04 x 2,76 x 3,94 inch



851500
Raclette Quattro Concrete
220V
851501
Raclette Quattro Concrete
220V UK Plug
851502
Raclette Quattro Concrete
Base 110V



852500
Raclette Quattro Black
852501
Raclette Quattro Black
UK plug
852502
Raclette Quattro Black
110V



852000
Raclette Demi 220V
852001
Raclette Demi 220V UK
Plug
852010
Raclette Demi 110V

COUNTER TOOLS | CHEESE CUTTERS



Cheese Cutter

Cheese-O-Matic®

Semi-hard cheese / Hard cheese

Improved version
This updated version of the Cheese-O-Matic® has undergone some major changes. For example, the Cheese-O-Matic® has a new WireSafe handle which ensures that the handle is comfortable to hold while cutting. The cheese stoppers provide firm support so the cheese stays in place. Cheese wheels weighing 8, 12 or 16 kg (18, 27 or 35 lbs) and straight blocks of cheese are also easy to cut on this Cheese-O-Matic®.

Stylish eye-catcher
The Cheese-O-Matic® is a real eye-catcher for the counter. The high-quality cast aluminum design gives this cheese cutter a stylish look. The professional cheese cutter is available in black and red. As part of the 1896 collection, it's a genuine collector's item.

Rock-solid cutting wire
Cutting with the Cheese-O-Matic® is very easy. Open the rind of the cheese with the BOSKA Scoring Knife. Place the cutting wire in the opening and - while holding the handle - pull the wire straight towards you. The wire slides through the cheese easily and straight, without having to apply much force. This way you can easily cut a nice straight piece of cheese.

Years of benefits
Also usable as a cutting board, the Cheese-O-Matic® takes up little space and is easy to use by anyone - regardless of experience - who works with cheese.

Check here
the instruction
video!



800000
Cheese-O-Matic Black
Semi-hard cheese / Hard cheese
8713638055503
477 x 358 x 103 mm
18.78 x 14.09 x 4.06 inch



900000
Cheese-O-Matic Red
Semi-hard cheese / Hard cheese
8713638055510
477 x 358 x 103 mm
18.78 x 14.09 x 4.06 inch

Always use a
Scoring Knife
Pro

1



2



3a



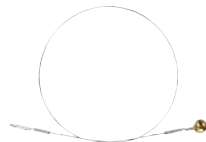
3b



Can also be used
as cutting
board!



Safe
cutting!



552010
Cutting Wires COM/COM+
340x0,6mm, Set Of 10
8713638005133



551850
COM+ Table Mount
Set Of 2
8713638055589



115000
Cheese Positioning
Half Round
8713638056098



551851
COM+ Counter Hooks,
Set Of 2
8713638055619



254412
Scoring Knife Pro
(90mm, 3.54")
8713638058566

ACCESSORIES



Cheese-O-Matic®

The Cheese-O-Matic® is the perfect cheese cutter for any cheese professional. A practical system for easily cutting an entire wheel of cheese. Whether you're cutting semi-hard or hard cheeses like Gouda cheese and Raclette cheese, with this system you have a great solution for every cheese. By cutting with a wire, you'll get a nice even cut and glide through the cheese much easier than with a knife. What's more, you have no cutting waste and get excellent cutting performance! Even more, a wire is not sharp and very safe!

Unika+

With the Cheese Cutter Unika+, you can cut the most beautiful slices of cheese in a flash. Thanks to the unique wedge-shaped cutting technique, you can cut round wheels of cheeses with less cutting waste. This makes the Unika+ extremely suitable for Raclette cheese and semi-hard cheeses, such as Gouda and Cheddar. Thanks to the chopping movement, the structure of the cheese will remain intact and the flavor will be top-notch.



Cheese Cutter *Unika+* Semi-hard cheese / Hard cheese

Convenient heating element
The Unika+ has a high quality heating element with an on/off button with heat settings. Cutting slices of cheese will be simple and smooth. The heat keeps the cheese from sticking to the knife. In case of old cheese, it'll break less quickly while you're cutting.

User-friendly cutting machine
The Unika+ is easy to use. This makes the cheese cutter perfect for use in supermarkets, specialty cheese shops, and catering companies. With the flick of a wrist, you can set the thickness of the slices using the rotating knobs. You can vary the thickness from 1 to 15mm. This adjustment system ensures a nice and consistent cutting result. The Unika+ is available in 4 colors.



Less waste by cutting wedge shaped slices



COUNTER TOOLS | CHEESE CUTTERS

500000
Unika+ Cheese Cutter - Crème
Semi-hard cheese / Hard cheese
8713638047287
567 x 381 x 218 mm
22.32 x 15 x 8.58 inch



510000
Unika+ Cheese Cutter - Red
Semi-hard cheese / Hard cheese
8713638047294
567 x 381 x 218 mm
22.32 x 15 x 8.58 inch



520000
Unika+ Cheese Cutter - Green
Semi-hard cheese / Hard cheese
8713638047300
567 x 381 x 218 mm
22.32 x 15 x 8.58 inch



570000
Unika+ Cheese Cutter - Black
Semi-hard cheese / Hard cheese
8713638055244
567 x 381 x 218 mm
22.32 x 15 x 8.58 inch



Color-coded plates to prevent cross-contamination



COUNTER TOOLS | CHEESE CUTTERS

200000
RoqueForce®
Soft Cheese Cutter Black
Soft cheese
8713638057880
451 x 323 x 135 mm
17.76 x 12.72 x 5.31 inch



210000
RoqueForce®
Soft Cheese Cutter Red
Soft cheese
8713638057897
451 x 232 x 135 mm
17.76 x 9.13 x 5.31 inch



200502
RoqueForce® Cutting Wires,
Set Of 10
8713638057910



602614
Roquefort Bow
(145mm, 5.71")
Soft cheese
8713638004853
153 x 246 x 8 mm
6.02 x 9.69 x 0.31 inch



602524
Roquefort Bow
(240mm, 9.45")
Soft cheese
8713638005157
241 x 221 x 10 mm
9.49 x 8.7 x 0.39 inch



604000
Roquefort Bow XL
(240mm, 9.45")
Soft cheese
8713638031880
241 x 253 x 10 mm
9.49 x 13.86 x 0.39 inch



602610
Cutting Wires
Roquefort Bow
145x0,45mm, Set Of 10
8713638004846



602510
Cutting Wires
Roquefort Bow
239x0,45mm, Set Of 10
8713638005140

Soft Cheese Cutter *RoqueForce®* Soft cheese



Faster cutting
The Roqueforce® is equipped with a spring system that makes it possible to cut even faster and straight. This slicer also comes with two cutting boards with color coding, so that you can use different cutting boards for different types of cheese and prevent cross-contamination. A specially designed gutter drains away the moisture released when cutting. The cutting boards are dishwasher safe, so this slicer can be cleaned quickly and easily.

Must-have for cheese specialists
This cheese slicer comes with two cutting wires that are strong enough to last for a very long time. This handy and compact cheese slicer is a must-have for any specialist who works with soft cheeses.

Stylish eye-catcher
The Cheese Dicer Roqueforce® is a real eye-catcher on any counter. The high-quality cast aluminum design gives the dicer a stylish look. The professional cheese cutter is available in black and red. Part of the 1896 collection, it's a genuine collector's item.

Check here the instruction video!



RoqueForce®

The Cheese Dicer Roqueforce® is one of the high-end models in our dicer range. This ergonomic dicer is designed to cut larger quantities of soft cheese like Roquefort and Le Délice de Bourgogne into wedges quickly and efficiently. It also cuts Roche Baron, Camembert, Brie, Gorgonzola, Port Salut and Stilton into equal wedges without cutting loss.



BlockBuster®

The Cheese Dicer BlockBuster® lets you cut perfect cheese cubes in record time. With only a few simple hand movements, you can turn a block of crust-free cheese into symmetrical cubes measuring 8 mm (0.32 in.), 16 mm (0.63 in.) and 24 mm (0.95 in.). Perfect for salad, pizza and other dishes.

COUNTER TOOLS | CHEESE CUTTERS

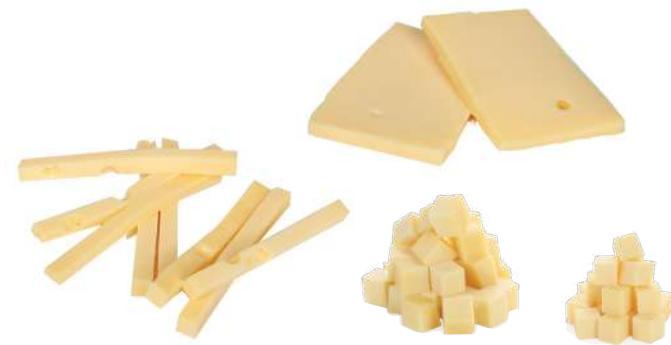
300000

Cheese Dicer BlockBuster® Black
Soft cheese / Semi-hard cheese
8713638057668
433 x 427 x 178 mm
17.05 x 16.81 x 7.01 inch



310000

Cheese Dicer BlockBuster® Red
Soft cheese / Semi-hard cheese
8713638057743
433 x 427 x 178 mm
17.05 x 16.81 x 7.01 inch



cutting samples



300500
Cutting Windows
8mm, Set Of 2
8713638057705



750030
Cutting Wires
BlockBuster®, Set Of 10
8713638056760



300504
BlockBuster®
Cutting Plateau ABS
8713638059990

ACCESSORIES



Check here
the instruction
video!

BlockBuster® Cheese Dicer
Soft cheese / Semi-hard cheese



Cutting method

Thanks to this fantastic cheese dicer, you no longer need 15 minutes, but only a few minutes to cut an entire block of cheese. And that saves a tremendous amount of time. It also prevents unnecessary cutting loss and lets you cut perfect cubes in the size of your choice. This way, you know exactly how many cubes have been cut and how many customers have sampled a cheese cube. The cheese dicer can be used to cut both soft and semi-hard cheeses, feta and mountain cheese.

The perfect partner

The Cheese Dicer BlockBuster® is the perfect partner for food service companies, caterers, company cafeterias, sports club cafeterias, trade shows and hospitals. It's also a popular product for use in the cheese department of supermarkets or cheese specialty shops. The wires are easy to install and replace. The dicer can also be easily cleaned by simply unclicking all the parts. Perfect for parties and celebrations or if you suddenly feel inspired to serve cheese cubes!

Improved version

This updated version of the Cheese Dicer BlockBuster® has a number of significant improvements. The cutting wires, for instance, can be replaced separately and are easy to adjust for 8 mm (0.32 in.), 16 mm (0.63 in.) and 24 mm (0.95 in.) cubes. The Cheese Dicer BlockBuster® is easy to take apart for cleaning. Another nice feature is that the ABS cutting plateau 300504 is dishwasher safe.

Stylish eye-catcher

The Cheese Dicer BlockBuster® is a real eye-catcher on any counter. The high-quality cast aluminum design gives the dicer a stylish look. This professional cheese dicer is available in black and red. Part of the 1896 collection, it's a genuine collector's item.

COUNTER TOOLS | FOIL & WRAP HOLDER



400000

Rock Foil Dispenser Black
300 mm /11.81 in. wide foil
8713638054049
380 x 202 x 95 mm
14.96 x 7.95 x 3.74 inch



700000

Rock Foil Dispenser Red
300 mm /11.81 in. wide foil
8713638054940
380 x 202 x 95 mm
14.96 x 7.95 x 3.74 inch



Did you know?
The Rock is also suitable
for aluminium foil!



431000
Film Roll
300mm x 300m
8713638006970



431001
Film Roll
450mm x 300m
8713638006963

ACCESSORIES

Rock
Foil Dispenser
300 mm /11.81 in. wide foil



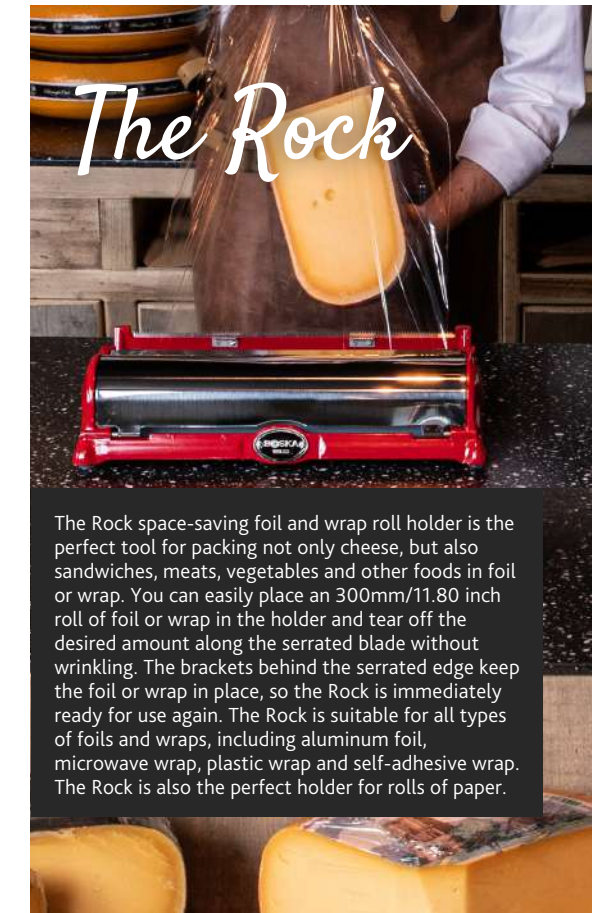
Stylish eye-catcher

The Rock is a real eye-catcher on any counter. The high-quality aluminum gives this practical foil and wrap roll holder a stylish look & feel. The foil and wrap roll holder with retro look is available in black and red. As part of the 1896 collection, it's a genuine collector's item.

Sustainable and practical

Thanks to the rubber feet and weight of the foil and wrap roll holder, the Rock remains securely in place. In other words, there is no need to worry that the Rock will slide around during use. This way, you'll have both hands free to neatly wrap cheese and other food products. The solid cast-iron aluminum construction is of exceptional quality and the cap on top makes sure you do not pull out the wrap or foil roll during use. The patented roller system ensures that the foil always stays available and does not roll back. TheRock is the perfect solution for quickly and easily wrapping food products without waste.

Check here
the instruction
video!



The Rock

The Rock space-saving foil and wrap roll holder is the perfect tool for packing not only cheese, but also sandwiches, meats, vegetables and other foods in foil or wrap. You can easily place a 300mm/11.80 inch roll of foil or wrap in the holder and tear off the desired amount along the serrated blade without wrinkling. The brackets behind the serrated edge keep the foil or wrap in place, so the Rock is immediately ready for use again. The Rock is suitable for all types of foils and wraps, including aluminum foil, microwave wrap, plastic wrap and self-adhesive wrap. The Rock is also the perfect holder for rolls of paper.

Divide-O-Matic®

When cutting half a cheese wheel, you want convenience and an effortless cutting process. That's why you should choose this Divide-O-Matic®. Round cheeses can be cut into perfect, almost flat slices. Exactly the way you and your customers want it. This clever cheese cutter is made especially for semi-hard cheeses. Perfect for cutting half a cheese wheel into blocks and straight pieces. The well-designed lever lets you cut through cheeses with ease. Your co-workers will also be able to cut half a cheese wheel into nice pieces in no time.

Check here the instruction video!

Cheese Cutter Divide-O-Matic®

Semi hard and hard cheese

Cutting method
 When cutting a whole cheese wheel, take out the core first. This is the tastiest part of the cheese. Then cut the desired pieces of cheese, preferably with a wide end. First of all, this will make it easy for the customer to scrape the piece of cheese and second, the piece of cheese will appear larger. Because of this customers will feel like they are buying more cheese.

Easy to use
 Simply use the pins on the device to determine the cutting distance, raise the lever and cut right through the cheese with one smooth motion. Super safe, because the cheese can't shoot out from under your knife. An additional benefit is that you can cut the cheese while facing the customer. The tray is made of high-quality plastic. As a result, the board doesn't give off taste and odors. The convenient safety pin ensures safe use of the cutter, reducing accidents with the machine.

Stylish eye-catcher
 The Divide-O-Matic® is a real eye-catcher for the counter. The high-quality cast aluminum design gives this cheese cutter a stylish look. The professional cheese cutter is available in black and red. As part of the 1896 collection, it's a genuine collector's item.

Separate knives can be ordered
 You can order the knives for the Divide-O-Matic® separately: the Straight Knife For Cheese Cutter Divide-O-Matic® and the Core Knife For Cheese Cutter Divide-O-Matic®. Get the complete set and enjoy it for years to come.

COUNTER TOOLS | CHEESE CUTTERS

110000

Divide-O-Matic+® Black, excl. knife

Semi hard and hard cheese

8713638056074

476 x 356 x 443 mm

18.74 x 14.02 x 17.44 inch

120000

Divide-O-Matic+® Red, excl. knife

Semi hard and hard cheese

8713638056081

476 x 356 x 443 mm

18.74 x 14.02 x 17.44 inch

ACCESSORIES

660510

Central Block Cutter for Divide-O-Matic®

8713638002828

670025

Straight Cutter for Divide-O-Matic®, 210mm

8713638002835

115000

Cheese Positioning Half Round

8713638056098

COUNTER TOOLS | CHEESE CUTTERS

540000

Parmesan Cutter Pro

Very hard cheese

8713638007588

705 x 410 x 335 mm

27.76 x 16.14 x 13.19 inch

Parmesan Cutter *Pro*

Very hard cheese

Handle
 Use the familiar BOSKA Scoring Knife to create an incision in the cheese. Do this across the whole cheese - not just the corners. Place the cutting wire into the notch. Tighten the wire by turning the handle in a clockwise direction. Don't turn it counterclockwise, or the cutting wire might bend. The handle enables you to cut through the cheese with ease. If you create a good incision and never turn the handle the wrong way, you could cut many Parmesan cheeses with one wire.

User-friendly and safe
 The machine comes with safety glasses. The wire is 0.8 mm thick. The handle can be folded up, which makes transportation and storage even easier. You can also use the cheese cutter 'separately', as a cutting board. Stop struggling with those hard Parmesan cheeses. Choose user-friendliness and safety!

Check here the instruction video!

Parmesan Cutter Pro

The Parmesan Cutter Pro was specially designed to safely cut up the hardest cheeses in the world. It's a beautiful and super strong machine. You can cut the ever-so-hard Parmesan cheeses into little pieces without a lot of force and with no cutting waste. Why complicate things unnecessarily?

19

CCP+



You can make neat and straight cuts through every cheese imaginable with ease with the Cheese Commander Pro+. Due to its compact size, this cheese cutter fits on every counter top. It's particularly well-suited to cutting smaller soft cheeses. After each cutting movement, the cutting wire returns to its original position, which makes cutting even easier.

COUNTER TOOLS | CHEESE CUTTERS

550601
Cheese Commander Pro+
Soft cheese / Semi-hard cheese
8713638049076
408 x 315 x 120 mm
16.06 x 12.4 x 4.72 inch



NSF



non-slip feet



Extra strong wire

Safe to use

Minimum cutting loss

Unbreakable shell



Check here the instruction video!

Cheese Commander *Pro+*
Soft cheese / Semi-hard cheese

Safety first
Whether you're a brand new weekend shift worker or an experienced cheese specialist, when you use the Cheese Commander Pro+, you're not only making straight and neat cuts, but you're also working in an **extremely safe** way. That's because you can't accidentally cut yourself with a cutting wire. They are strong, not sharp. The ergonomic grip and the special system of guiding the wire make cutting very easy. The Cheese Commander Pro+ is also NSF certified!

Facing the customer
Cutting cheese to order while facing the customer enhances their in-store experience. By placing the Cheese Commander Pro+ on your counter, you can cut and wrap your cheese while maintaining eye contact and offering extra advice. The 2 types of **non-slip feet** keep the device firmly in its place.

Years of fun cheese cutting
Do you cut a lot of cheese, and did a cutting wire break? No problem! Each Cheese Cutter Cheese Commander Pro+ comes with **6 spare wires**. You can replace the cutting wire in just a few seconds. The Cheese Commander Pro+ is made of super strong plastic, which will last you for many years to come.

ACCESSORIES



553000
Cutting Wires CCP+
620x0,6mm, Set Of 6
8713638049113



254412
Scoring Knife Pro
(90mm, 3.54")
8713638058566

COUNTER TOOLS | CHEESE CUTTERS



520060
Mozzarella Cutter
(incl. 28 Cutting Wires)
Soft cheese
8713638026671
372 x 347 x 70 mm
14.65 x 13.66 x 2.76 inch

Cheese Cutter *Mozzarella*
Soft cheese

Innovative developments
We've managed to create cutting wires with a thickness of 0.3 mm due to innovative technology based on many years of experience in the field. On top of that, they're also as strong as iron. Cut through the Mozzarella slowly and smoothly, and you'll be left with the most beautiful slices. The cheese cutter is easy to use and easy to clean. The device is made of powerful stainless steel. The maximum dimensions of the cheese are 28 x 12 x 10 cm.

Individual cutting wires
In many cutting machines by other manufacturers, the cutting wires are made of one long strand. If it breaks, you have to replace the entire wire. In our Mozzarella cutter, there are short, individual wires. If one of them breaks, you can replace it individually. That means you won't need to repair the entire cutting element. That will save you time and money!

Check here the instruction video!



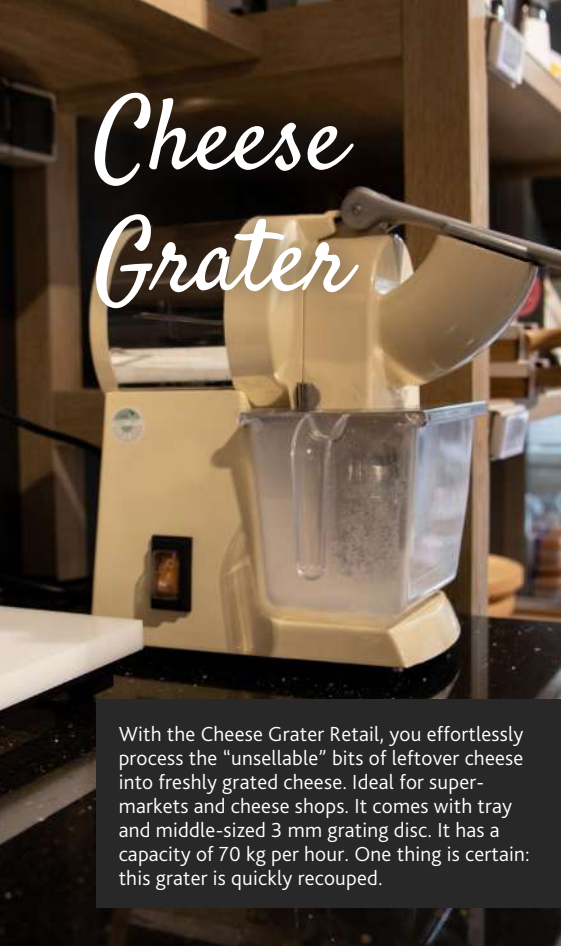
Mozzarella
Cutter

This fantastic Cheese Cutter Mozzarella was specially created for Mozzarella cheese. With this machine, you can cut 56 slices, at a thickness of 0.5 cm, with just one movement. Aside from Mozzarella, you can also use it to cut goat cheese and other soft cheeses without rinds. You can even use it to cut tofu and marzipan. That will save you a lot of valuable time. The wires are easy to replace!



520070
Cutting Wires
Mozzarella Cutter
395x0,3mm, Set Of 10
8713638029511

ACCESSORIES



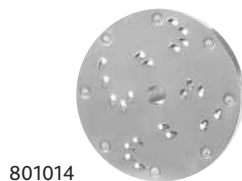
With the Cheese Grater Retail, you effortlessly process the “unsellable” bits of leftover cheese into freshly grated cheese. Ideal for super-markets and cheese shops. It comes with tray and middle-sized 3 mm grating disc. It has a capacity of 70 kg per hour. One thing is certain: this grater is quickly recouped.

COUNTER TOOLS | CHEESE GRATER & PACKING

801011
Cheese Grater Retail, 220 Volt
All types of cheese
8713638003092
440 x 223 x 353 mm
17,32 x 8,78 x 13,9 inch



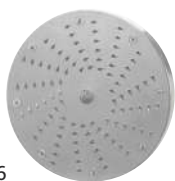
ACCESSORIES



801014
Shredding Disk
Medium, 3mm
8713638003122



801015
Shredding Disk
Coarse, 4mm
8713638003139



801016
Shredding Disk
Powder
8713638003146



801017
Shredding Disk
Extra Coarse, 6mm
8713638003153

431016
BOSKA Tray
Wrapping Machine
8713638036670
660 x 510 x 150 mm
25,98 x 20,08 x 5,91 inch



431003
Shrink Film Roll
8713638007793



420000
Film Roll Holder
300mm, excl. Roll
8713638001968



422002
Film Roll Holder
450mm, excl. Roll
8713638010069



431000
Film Roll
300mm x 300m
8713638006970



431001
Film Roll
450mm x 300m
8713638006963

BOSKA Tray *Wrapping*
Machine

If you do a lot of packaging, you do not want to mess around with loose foil. This foil packager is equipped with a heat wire for cutting off the foil and is made entirely of stainless steel. The combination of a heated wire and heated platter allows you to package items quickly and neatly, without excess or loose foil. Many of our customers have been won over by this foil packager.

COUNTER TOOLS | PACKING



883000
Vacuum Packer V35, 220V
8713638003726
355 x 299 x 153 mm
13,98 x 11,77 x 6,02 inch



883310
Harmonica Bag 120,
Set Of 100
500g
8713638056821
280 x 120 x 60 mm
11.02 x 4.72 x 2.36 inch



883320
Harmonica Bag 140,
Set Of 100
1kg
8713638056838
350 x 140 x 70 mm
13.78 x 5.51 x 2.76 inch



883330
Harmonica Bag 190,
Set Of 100
2.5kg
8713638051680
400 x 190 x 94 mm
15.75 x 7.48 x 3.7 inch



883340
Harmonica Bag 260,
Set Of 100
8kg
8713638010380
600 x 260 x 140 mm
23.62 x 10.24 x 5.51 inch

883311
Harmonica Bag 120,
Box à 1.000 pcs (bulk)
500g
8713638057699
280 x 120 x 60 mm
11.02 x 4.72 x 2.36 inch

883321
Harmonica Bag 140,
Box à 1.000 pcs (bulk)
1kg
8713638013947
350 x 140 x 70 mm
13.78 x 5.51 x 2.76 inch

883331
Harmonica Bag 190,
Box à 500 pcs (bulk)
2.5kg
8713638058986
400 x 190 x 94 mm
15.75 x 7.48 x 3.7 inch

883341
Harmonica Bag 260,
Box à 500 pcs (bulk)
8kg
8713638058993
600 x 260 x 140 mm
23.62 x 10.24 x 5.51 inch

Vacuum Packer *V35*
Cheese, meat, nuts, and other dry
products

The Vacuum Packer V35 is a compact and handy device that vacuum packs cheese, meat, nuts, and other dry products.

Due to the double-sealing bar, you can use harmonica bags with convenient folding seam pockets. The machine is easy to set up manually or automatically. This is so nice and fast, that it sometimes simply takes even our breath away.

These specially made Harmonica Bags are perfect for vacuum packing your cheeses. When you line up the seams of the bags and place it in the vacuum packer that way, your cheese will be sealed extremely tightly. That will keep the cheese fresh for even longer, and your customers will appreciate the show. The vacuum packer together with the Harmonica Bags are a match made in heaven!

Different sizes
The Harmonica Bag comes in four different sizes. Aside from the 140 mm bag, suitable for about 1 kilogram of cheese, there are also 120 mm (+/- 1 pound), 190 mm (+/- 2.5 kg), and 260 mm (+/- 8 kg) bags. The bags come in sets of 500 and 1000 pieces. That means you're good to go for super sealing your cheeses and keeping them nice and fresh!

Check here
the instruction
video!



Vacuum
Packer
V35

Enable your customers to enjoy your cheese and deli products, even during their vacations! It is ideal for use in shops, supermarkets, large kitchens or at the market.

ACCESSORIES

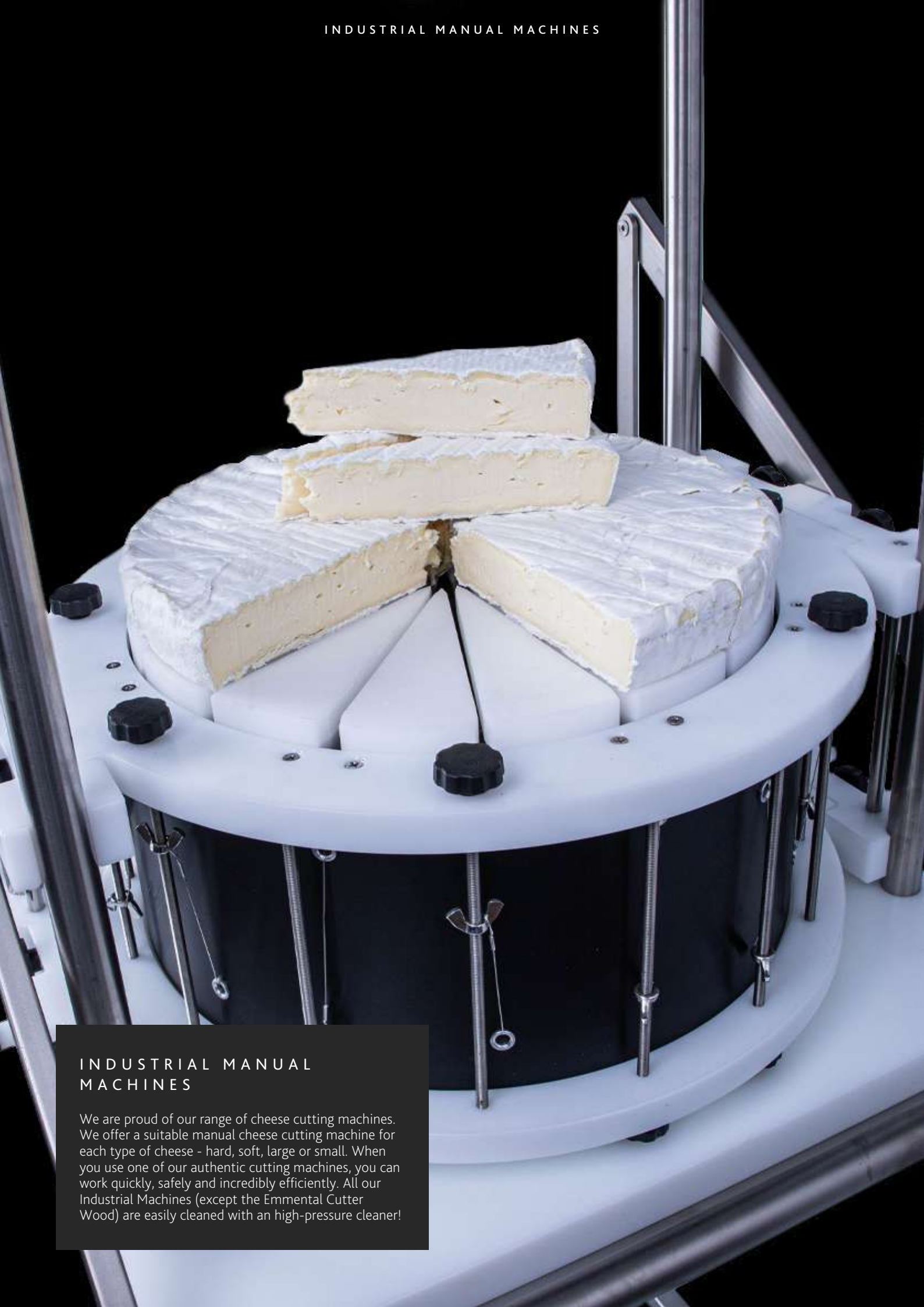
ACCESSORIES

Makes cheese *cool*,
creates *less waste*.



Upgrade
your counter
with BOSKA.



INDUSTRIAL MANUAL
MACHINES

We are proud of our range of cheese cutting machines. We offer a suitable manual cheese cutting machine for each type of cheese - hard, soft, large or small. When you use one of our authentic cutting machines, you can work quickly, safely and incredibly efficiently. All our Industrial Machines (except the Emmental Cutter Wood) are easily cleaned with an high-pressure cleaner!



510060
Brie & Soft Cheese Cutter Pro
10 Wedges
Soft cheese
8713638051352
620 x 620 x 780 mm
24,41 x 24,41 x 30,71 inch



510061
Brie & Soft Cheese Cutter Pro
12 Wedges (Also For 6 Wedges)
8713638051369

510062
Brie & Soft Cheese Cutter Pro
14 Wedges
8713638051376

510063
Brie & Soft Cheese Cutter Pro
16 Wedges (Also For 8 Wedges)
8713638051383

*Can be combined
with mobile
undercarriage!*



*Suitable for
max. 2 Bries
at once!*



510050
Cutting Wires Brie Cutter
600x0,6mm,
Set Of 10
8713638011332



510047
Cutting Wires Brie Cutter
600x0,8mm,
Set Of 10
8713638010168



510055
Mobile Undercarriage
520 x 520 x 700 mm
20.47 x 20.47 x 27.56"
8713638002354

ACCESSORIES

Brie & Soft Cheese Cutter
Soft cheese

Using this Brie Divider is a major time-saver. Stack two wheels of Brie on top of each other, with a maximum height of 13 cm, and you'll still be gliding through the cheese ever so smoothly. The wires are already installed, so you don't have to guess at how large the wedges should be. When you cut with a knife, you do have to guess every time. When you use the Brie Divider, you are cutting very safely, because you can't cut yourself on a cutting wire. Aside from that, this wire cutter is really simple to clean. We have different products for different number of wedges.

*Check here
the instruction
video!*

*Brie &
Soft Cheese
Cutter*

Do you want to cut soft cheeses like Brie, Roquefort or Gorgonzola into perfect wedges without cutting loss? You can do that with this wire cutter. With a single movement, you can cut up to 2 cheeses at the same time into equal wedges (up to 13 cm / 5.1 inch in height). Maximum diameter is 35.5 cm / 13.9 inch.

Hotelblock Cutter

510033
Hotelblock Cutter Base
(excl. Wires & Dividers)
Soft cheese / Semi-hard cheese
8713638002262
620 x 620 x 110 mm
24.41 x 24.41 x 4.33 inch



Can be
combined
with mobile
undercarriage!



For cutting rectangular pieces or blocks of rindless cheese, such as Cheddar, Blue Stilton, or the famous Hotelblocks, this is the perfect solution. The Hotelblock cutter can be adapted to all your needs: you can very simply determine the cutting pattern by adding and removing wires and dividers.



Check here
the instruction
video!

Hotelblock Cutter

Soft cheese / Semi-hard cheese

For cutting rectangular pieces or blocks of rindless cheese, such as Cheddar, Blue Stilton, or butter, this is the perfect solution.

The Hotelblock cutter can be adapted to all your needs: you can very simply determine the cutting pattern by adding and removing wires and dividers.

Possibilities:

- Maximum 25 wires in the cutting frame
- Minimum distance between the wires is 10 mm / 0.39 inch
- Maximum size of the cheese: 510 x 410 x 120 mm / 20.1 x 16.1 x 4.7 inch

Can be combined with 510055 Mobile Undercarriage. Specially made for many of BOSKA's professional machines. Easy to move and secure.

ACCESSORIES



510002
Partition for Hotelblock
Cutter (8mm, 0.31")
8713638011363



510005
Partition for Hotelblock
Cutter (12mm, 0.47")
8713638010830



510036
Cheese Stopper
8713638013220



510035
Set Of 2 Tighteners
& Cutting Wire
440x0,6mm, 1pc
8713638002286



510008
Cutting Wires Hotelblock
Cutter 440x0,8mm,
Set Of 10
8713638002217



510031
Cutting Wires Hotelblock
Cutter 440x0,6mm,
Set Of 10
8713638011325



510055
Mobile Undercarriage
520 x 520 x 700 mm
20.47 x 20.47 x 27.56"
8713638002354



510008
Cutting Wires Hotelblock
Cutter 440x0,8mm,
Set Of 10
8713638002217



510031
Cutting Wires Hotelblock
Cutter 440x0,6mm, Set
Of 10
8713638011325



510035
Set Of 2 Tighteners &
Cutting Wire 440x0,6mm,
1pc
8713638002286



702100
Horizontal Brie Cutter
Soft cheese
8713638011578
760 x 410 x 330 mm
29.92 x 16.14 x 12.99 inch



702200
Cheddar Cutter
incl. Rollerbench
Soft cheese / Semi-hard cheese
8713638012742
1056 x 489 x 533 mm
41,57 x 19,25 x 20,98 inch

Can be combined
with mobile
undercarriage!
510055

Horizontal Brie Cutter

Soft cheese

The ideal tool for cutting soft cheeses horizontally in 2 or 3 slices and filling them with, for example, fresh herb cheese or wild mushroom cheese. By distinguishing yourself, you create additional value for customers, which is passed onto the selling price.

Check here
the instruction
video!



Check here
the instruction
video!

Cheddar Cutter

Soft & semi hard cheeses

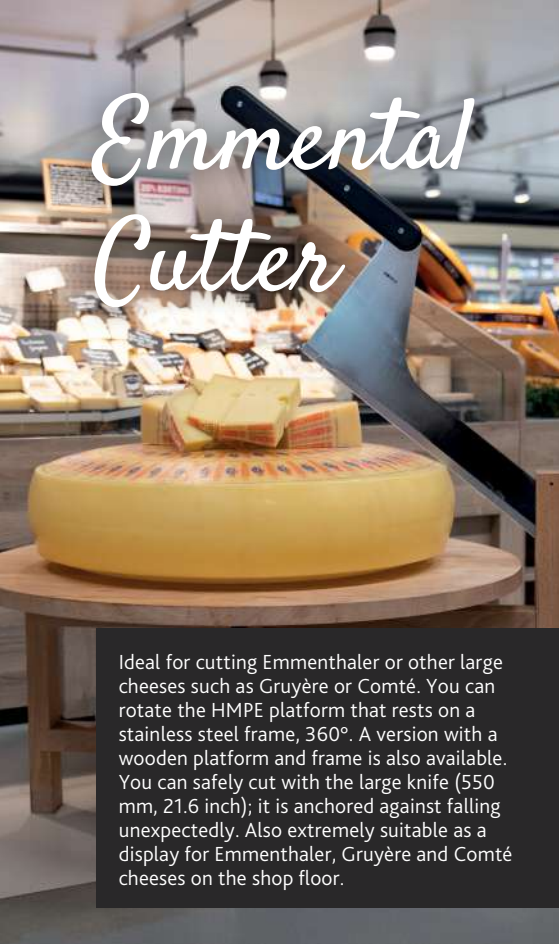
With the Cheddar cheese cutter, you can cut your Cheddar or young rectangular rindless Gouda cheese effortlessly into any desired size. By using cutting wires, the cheese does not stick. The cutter is also suitable for butter.

Horizontal Brie Cutter



The ideal tool for cutting soft cheeses horizontally in 2 or 3 slices and filling them with, for example, fresh herb cheese or wild mushroom cheese. By distinguishing yourself, you create additional value for customers, which is passed onto the selling price.

ACCESSORIES



Ideal for cutting Emmentaler or other large cheeses such as Gruyère or Comté. You can rotate the HMPE platform that rests on a stainless steel frame, 360°. A version with a wooden platform and frame is also available. You can safely cut with the large knife (550 mm, 21.6 inch); it is anchored against falling unexpectedly. Also extremely suitable as a display for Emmentaler, Gruyère and Comté cheeses on the shop floor.

INDUSTRIAL MANUAL MACHINES

600025
Emmental Cutter HMPE
(blade 550mm, 21.65")
Semi-hard cheese / Hard cheese
8713638010854
1100 x 1000 x 600 mm
43,31 x 39,37 x 23,62 inch



600100
Emmental Cutter Wood
(blade 550mm, 21.65")
Semi-hard cheese / Hard cheese
8713638016276
1100 x 1000 x 600 mm
43,31 x 39,37 x 23,62 inch



680020
Freshpack-Unit Complete,
1X C-O-M, 2X D-O-M
Semi-hard cheese / Hard cheese
8713638002880
1050 x 505 x 780 mm
41.34 x 19.88 x 30.71 inch



Freshpack Cutting Unit Semi hard / hard cheeses

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 save a lot of time. Cut the cheese in half with the Cheese-O-Matic, remove the heart with the Divide-O-Matic with heart knife and divide the cheese, with the aid of the Divide-O-Matic, into pieces of your choice using the straight knife.

*excl.
Pivot Table*



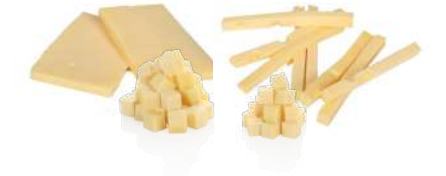
512030
Cheese Blocker Pro+
(10mm, 0.39")
Semi-hard cheese
8713638051390
440 x 440 x 210 mm
17.32 x 17.32 x 8.27 inch

512031
Cheese Blocker Pro+ (12mm, 0.47")
8713638051413

512032
Cheese Blocker Pro+ (15mm, 0.59")
8713638051437

Cheese *Blocker Pro* Semi-hard cheese

With the Cheese Cuber Pro, you cut perfect cubes, bars or French fry-shaped cheese quickly and easily. It is the solution for those who process salad cheese or for party service. The Cheese Cuber Pro with pivot table increases the convenience evenmore by cutting a large number of cubes even faster. You've never finished your work quite so fast. The max size of the cheese cubes is 175x175x150 mm / 6.9 x 6.9 x 5.9 inch.



512033
Cheese Blocker Pro+ incl. Pivot Table
(10mm, 0.39")
8713638051406
440 x 440 x 900 mm
17.32 x 17.32 x 35.43 inch

512034
Cheese Blocker Pro+ incl. Pivot Table
(12mm, 0.47")
8713638051420

512035
Cheese Blocker Pro+ incl. Pivot Table
(15mm, 0.59")
8713638051444

*incl.
Pivot Table*



512021
Cutting Wires
Cheese Blocker Pro
315x0,6mm, Set Of 10
8713638009643



512022
Cutting Wires
Cheese Blocker Pro
315x0,8mm, Set Of 10
8713638010595



510032
Tensioner Set Of 2
8713638002255



904733
Tray
Cheese Blocker Pro
8713638016221

ACCESSORIES



*Check here
the instruction
video!*



You'll always end up with perfect, beautiful cubes or bars, because you're using a wire to cut. On top of that, when you use a wire, you encounter less resistance while cutting, which means that you don't have to exert a lot of force. The cutting wires are simple to attach and can be replaced individually. If a wire breaks, you'll be back up and running in no time. The wire cutter is easy to disassemble, which makes it easy to clean.



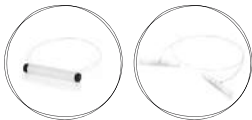
700040
Cutting Wires With
1 Wooden Handle
1200x0,6mm,
Set Of 10
Cutting wires
8713638005201



750200
Cutting Wire With
1 Plastic Handle
1200x0,6mm,
1pc
Cutting wires
8713638007830



750000
Cutting Wire With
2 Plastic Handles
1200x0,6mm,
1pc
Cutting wires
8713638000282



750050
Cutting Wires For
Plastic Handles
1200x0,6mm,
Set Of 10
Cutting wires
8713638011226



602610
Cutting Wires
Roquefort Bow
145x0,45mm,
Set Of 10
Roquefort bows
8713638004846



602510
Cutting Wires
Roquefort Bow
239x0,45mm,
Set Of 10
Roquefort bows
8713638005140



512010
Cutting Wires
Cheese Blocker
250x0,5mm,
Set Of 10
Cheese Blocker
8713638011349



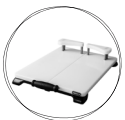
510031
Cutting Wires
Hotelblock Cutter
440x0,6mm,
Set Of 10
Industrial Tool
8713638011325



750070
Cutting Wires For
Plastic Handles
2000x0,6mm,
Set of 10
Cutting wires
8713638000312



510052
Cutting Wires For
Plastic Handles
2000x0,8mm,
Set of 10
Cutting wires
8713638009605



552010
Cutting Wires COM/
COM+ 340x0,6mm,
Set Of 10
Cheese-O-Matic
8713638005133



553000
Cutting Wires CCP+
620x0,6mm,
Set Of 6
Cheese Commander PRO
8713638049113



510008
Cutting Wires
Hotelblock Cutter
440x0,8mm,
Set Of 10
Industrial Tool
8713638002217



510035
Set Of 2 Tighteners
& Cutting Wire
440x0,6mm,
1pc
Industrial Tool
8713638002286



510050
Cutting wires
Brie cutter
600x0,6mm,
10 pcs
Industrial Tool
8713638011332



510047
Cutting wires
Brie cutter
600x0,8mm,
10 pcs
Industrial Tool
8713638010168



750030
Cutting Wires
BlockBuster,
Set Of 10
Blockbuster
8713638056760



750090
Cutting Wires Parmesan
Pro 1200x0,8mm,
Set Of 10
Parmesan cutter
8713638009704



520070
Cutting Wires
Mozzarella Cutter
395x0,3mm,
Set Of 10
Mozzarella cutter
8713638029511



200502
RoqueForce
Cutting Wires,
Set Of 10
Roqueforce
8713638057910



512021
Cutting Wires
Cheese Blocker Pro
315x0,6mm,
Set Of 10
Industrial Tool
8713638009643



512022
Cutting Wires
Cheese Blocker Pro
315x0,8mm,
Set Of 10
Industrial Tool
8713638010595



750100
Cutting Wires
Scandinavia
1500x0,8mm,
Set Of 10
Industrial Tool
8713638054889



CHEESE REPLICAS & STORE DEVELOPMENT

These stylish and practical presentation materials, such as replicas, allow you create an attractive in-store presentation in no time. A good presentation increases visibility and inspiration, which leads to more sales. Also great as decoration in homes, museums, market stalls and elsewhere.





You can ensure an optimal distribution of temperatures thanks to the holes in the Coolstep. The holes provide an optimal air circulation. As a result, your products will stay at top quality for as long as possible.

Presenting system *Coolstep* For all types of cheese

A simple and cool presentation
You can present your products in a well-organized way with the Coolstep, thanks to the sleek and strong aluminum frame. You can easily build a well-organized counter arrangement with the associated elements. The flexible system is also quick to install and modify. It's that easy!

Available in different sizes
The Coolstep is available in different sizes and can be placed both horizontally and vertically in every cold counter. You can expand the system with a riser set, a T-shaped divider, and a fresh pack display. Time to wash up? Do so by hand with some (not too hot) dish water.

Coolstep Riser Set
The Coolstep Riser Set may be small, but it's a pretty big deal around here! You can raise the elements of the flexible presentation system diagonally or flat in 2 cm steps. By presenting in different layers or presenting at an angle, you can improve the visibility of your products. It will definitely increase your revenue!

750549
Coolstep 490
8713638020938
490 x 340 x 27 mm
19.29 x 13.39 x 1.06 inch

750570
Coolstep 700
8713638041605
701 x 340 x 27 mm
27.6 x 13.39 x 1.06 inch

750505
Coolstep 800
8713638017433
800 x 340 x 27 mm
31.5 x 13.39 x 1.06 inch

750510
Coolstep 900
8713638020273
900 x 340 x 27 mm
35.43 x 13.39 x 1.06 inch

750550
Coolstep 1000
8713638020600
100 x 340 x 27 mm
3.94 x 13.39 x 1.06 inch



750516
Coolstep Riser Set
(2x20mm, 2x40mm,
2x Top Part)
8713638011493

X62894
Fixation Barrier 95
8713638055671



990871
Fresh Pack Display,
2 Steps
8713638055688

X62921
Shelf Divider Black 55
8713638055008

990872
Fresh Pack Display,
3 Steps
8713638055138

X62920
Shelf Divider Black 95
8713638054995



957200
Foodstep Plateau Rectangular
8713638008455
580 x 220 x 8 mm
22.83 x 8.66 x 0.31 inch



957201
Foodstep Plateau Rectangular
8713638008462
580 x 290 x 8 mm
22.83 x 11.42 x 0.31 inch



957203
Foodstep Plateau Rectangular
8713638008486
440 x 290 x 8 mm
17.32 x 11.42 x 0.31 inch



957206
Foodstep Corner Presentation
3 Steps
8713638008721
800 x 800 x 8 mm
31.5 x 31.5 x 0.31 inch



957250
Foodstep Heigth Set
(4x20mm & 4x40mm,
4x0,79" & 4x1.57")
8713638010953



209972
Cheese Crate S
with 3 Dividers
8713638015057



209970
Cheese Crate L
with 3 Dividers
8713638015040



209971
Cheese Crate XL
with 3 Dividers
8713638014333



209962
Cheese Crate L
8713638033129



209975
Cheese Crate 1m
8713638056777



957029
Display Riser
8713638040264



209968
Chalkboard A6
incl. standard
8713638056784

209977
Chalkboard A5
incl. standard
8713638014142

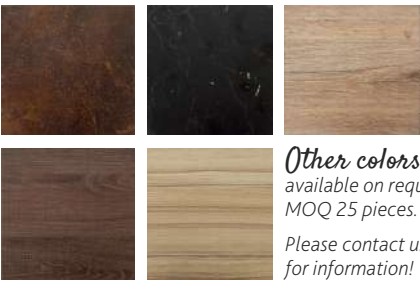


956150
Sample Display
with Dome
8713638027487

Presenting system *Foodstep* For all types of cheese

Variety is the spice of life. This can also be done by experimenting with a new display case decor. The contemporary Foodstep, finished with a subtle, matte black marble motif, has high-quality platters for all your cheeses. The different components can be varied endlessly. Your display, buffet or deli case can therefore be furnished entirely as you wish. With raised sets, you can then place the various components at the desired height. Step right up!

The Foodstep Corner Presentation, 3 Steps, is perfect for presenting your worldly cheeses in the corners of your cheese counter. The cheeses will be visible from all angles due to the different levels and heights with this presentation. With the Foodstep, you can provide optimal air circulation and generate more revenue. The Foodstep takes on the temperature of its surroundings, which makes it perfect for presenting cheeses and cold cuts. You can also set the Foodsteps to your desired height with the included Height Sets. Step right up!

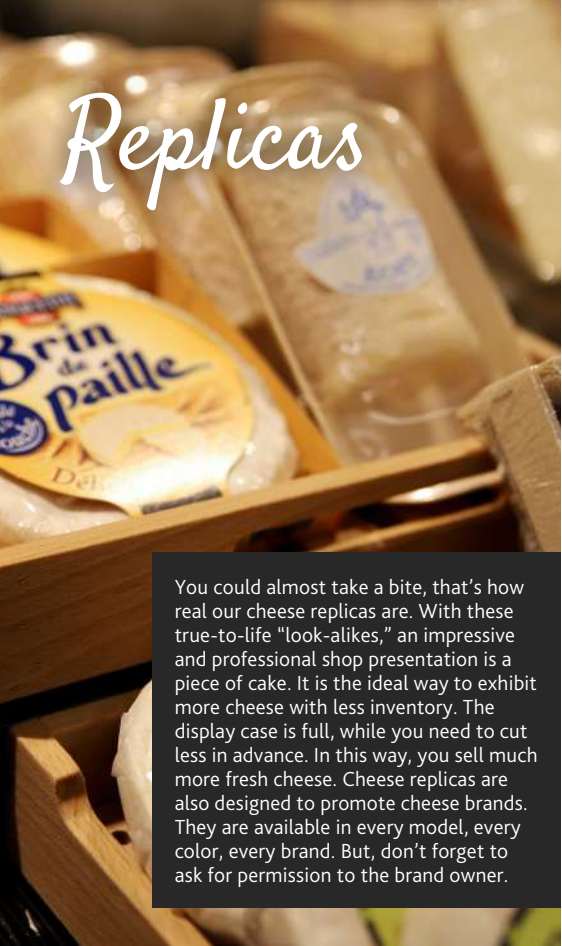


*Other colors
available on request,
MOQ 25 pieces.
Please contact us
for information!*



Cheese Crates

Create the atmosphere of the Paris Rungis market halls where the cheeses are sold in natural, wooden crates. Our stackable crates are made of dried and oiled beech wood and are therefor suitable for use in cooling. They will not mold or change colours! You can achieve a great effect by stacking the crates vertically, creating a handy division. With our riser sets, you can set the crates at the desired height.



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. In 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 to the brand owner.



360002
Cheese Replica Gouda,
4 kg, Yellow
8713638001715
Ø240 x 90 mm
Ø9.45 x 3.54 inch



360000
Cheese Replica Gouda
12kg, Low, Dark Yellow
8713638001692
Ø345 x 105 mm
Ø13.58 x 4.13 inch



360012
Cheese Replica Gouda
12kg, High, Light Yellow
8713638001791
Ø345 x 125 mm
Ø13.58 x 4.92 inch



360016
Cheese Replica Gouda
16kg, Dark Yellow
8713638001821
Ø400 x 140 mm
Ø15.75 x 5.51 inch



360001
Cheese Replica Gouda
16kg, Light Yellow
8713638001708
Ø400 x 140 mm
Ø15.75 x 5.51 inch



360018
Cheese Replica
Leerdammer, Yellow
8713638011066
Ø355 x 150 mm
Ø13.98 x 5.91 inch



360004
Cheese Replica
Maasdammer, Yellow
8713638001739
Ø360 x 140 mm
Ø14.17 x 5.51 inch



360013
Cheese Replica Gouda
12kg, High, White
8713638054308
Ø345 x 125 mm
Ø13.58 x 4.92 inch



360034
Cheese Replica Gouda
12kg, Organic Yellow
8713638011059
Ø345 x 105 mm
Ø13.58 x 4.13 inch



360006
Cheese Replica Gouda
12kg, Black
8713638001753
Ø345 x 105 mm
Ø13.58 x 4.13 inch



210134
Cheese Replica Gouda
Block
8713638017464
145 x 105 x 28 mm
5.71 x 4.13 x 1.1 inch



216021
Cheese Replica Gouda,
Piece 390gr
8713638011103
122 x 89 x 25 mm
4.8 x 3.5 x 0.98 inch



2190013
Cheese Slices Gouda,
5 Steps
8713638017457
145 x 98 x 17 mm
5.71 x 3.86 x 0.67 inch



360021
Cheese Replica
Horecablock Gouda
8713638033433
370 x 290 x 100 mm
14.57 x 11.42 x 3.94 inch

Legenda

- L** Label is **optional**, product is standard delivered **without label**.
- 6** Product is produced and sold **per 6 pcs**. If not on stock, item will be delivered with a delivery time between 4-6 weeks.

Real Cheese Replicas

All cheeses

Our cheese replicas are unbreakable and UV and water resistant! They have a very long lifetime, and will help you to reduce cheese waste!



REAL CHEESE 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. The display case is full, while you need to cut less in advance. In this way, you sell much more fresh cheese.

Choose the replica that you like or that fits with your 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.

Is your cheese not listed? Please check with us if we can make it!



A Replica with your *custom label*?

You send us your own cheese label or we help you in making your own cheese label.



360045
Cheese Replica Kanter
7kg, White
8713638033358
Ø280 x 100 mm
Ø11.02 x 3.94 inch



360032
Cheese Replica Kanter
7kg, Yellow
8713638006840
Ø280 x 100 mm
Ø11.02 x 3.94 inch



360003
Cheese Replica Kanter
10kg, Yellow
8713638001722
Ø320 x 110 mm
Ø12.6 x 4.33 inch



360005
Cheese Replica Kanter
12kg, Yellow
8713638001746
Ø350 x 125 mm
Ø13.78 x 4.92 inch



Replicas

6



360023
Old Leiden Cheese Dummy,
Kanter 10kg
8713638058962
Ø320 x 110 mm
Ø12.6 x 4.33 inch

6



360025
Frisian Nail Cheese Dummy,
10kg Canter
8713638058979
Ø320 x 110 mm
Ø12.6 x 4.33 inch

6



360075
Cheese Replica
Farm Cheese, 1kg
8713638009865
Ø130 x 60 mm
Ø5.12 x 2.36 inch

L

6



360009
Cheese Replica Raclette
8713638001784
Ø350 x 65 mm
Ø13.78 x 2.56 inch



361008
Cheese Replica
Tete De Moine
8713638013138
Ø105 x 50 mm
Ø4.13 x 1.97 inch



360029
Cheese Replica Brie
8713638006857
Ø330 x 40 mm
Ø12.99 x 1.57 inch



370000
Cheese Replica Brie,
EPS, White Foil
8713638024783
Ø335 x 42 mm
Ø13.19 x 1.65 inch

L

6



360038
Cheese Replica Pan Pan, Red
8713638019031
Ø280 x 95 mm
Ø11.02 x 3.74 inch

6



360037
Cheese Replica Hironnelle
8713638033365
Ø250 x 70 mm
Ø9.84 x 2.76 inch

L



360007
Cheese Replica Jarlsberg,
Yellow
8713638001760
Ø340 x 120 mm
Ø13.39 x 4.72 inch



370004
Cheese Replica Brie,
EPS, Foil Président
8713638033327
Ø335 x 42 mm
Ø13.19 x 1.65 inch

6



216104
Cheese Replica Brie,
Slice 1/16
8713638011899
168 x 71 x 40 mm
6.61 x 2.8 x 1.57 inch

6



216132
Cheese Replica Brie, 2/5
8713638054308
330 x 165 x 40 mm
12.99 x 6.5 x 1.57 inch



216105
Cheese Replica Camembert
8713638017174
Ø90 x 30 mm
Ø3.54 x 1.18 inch

L



360068
Cheese Replica Emmentaler
8713638030401
Ø770 x 250 mm
Ø30.31 x 9.84 inch

6



216012
Cheese Replica Emmental
Switzerland, Block 2,5kg
8713638011875
175 x 160 x 63 mm
6.89 x 6.3 x 2.48 inch

L



360080
Cheese Replica Gruyère
8713638030395
Ø630 x 90 mm
Ø24.8 x 3.54 inch

L



360079
Cheese Replica Comté
8713638010540
Ø630 x 90 mm
Ø24.8 x 3.54 inch



209055
Cheese Replica Rochebaron
8713638017228
Ø150 x 33 mm
Ø5.91 x 1.3 inch



360041
Cheese Replica Cambozola
White
8713638020891
Ø240 x 45 mm
Ø9.45 x 1.77 inch



360047
Cheese Replica
Cambozola Blue
8713638020907
Ø240 x 45 mm
Ø9.45 x 1.77 inch



360053
Cheese Replica
Cambozola Red
8713638020914
Ø240 x 45 mm
Ø9.45 x 1.77 inch



Replicas



6

216164
Cheese Replica Cambozola,
Half
8713638011073
210 x 105 x 47 mm
8.27 x 4.13 x 1.85 inch



6

360042
Cheese Replica Castello
8713638006826
Ø200 x 55 mm
Ø7.87 x 2.17 inch



370002
Cheese Replica Castello, EPS,
Blue Foil
8713638012025
Ø195 x 55 mm
Ø7.68 x 2.17 inch



L 6

360054
Cheese Replica Port Salut
8713638006789
Ø200 x 60 mm
Ø7.87 x 2.36 inch



6

360036
Cheese Replica Kernhem
8713638019024
Ø240 x 50 mm
Ø9.45 x 1.97 inch



L 6

360031
Cheese Replica Chaumes
8713638033303
Ø230 x 35 mm
Ø9.06 x 1.38 inch



L 6

360067
Cheese Replica St. Albay
8713638033310
Ø250 x 40 mm
Ø9.84 x 1.57 inch



360055
Cheese Replica Grana Padano
8713638022437
Ø430 x 205 mm
Ø16.93 x 8.07 inch



6

216042
Cheese Replica Grana Padano,
Slice 1/32
8713638011882
190 x 85 x 110 mm
7.48 x 3.35 x 4.33 inch



360052
Cheese Replica Parmesan
Reggiano
8713638006796
Ø430 x 230 mm
Ø16.93 x 9.06 inch



360049
Cheese Replica Parmesan
Reggiano, With Dish
8713638012117
Ø430 x 237 mm
Ø16.93 x 9.33 inch



360079
Ø630x90mm
Cheese replica Comté



*Comté label
optional*



*Gruyère label
optional*



360080
Ø630x90mm
Cheese replica Gruyère



*Emmentaler
label optional*



360068
Ø800x200mm
Cheese replica Emmentaler



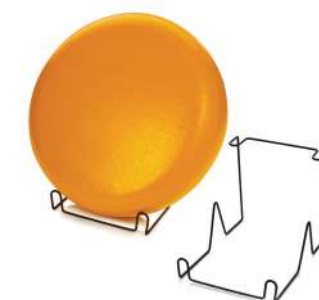
6

360074
Cheese Replica Daisy Wheel US
Cheddar, Yellow
with label
8713638033372
Ø315 x 100 mm
Ø12.4 x 3.94 inch



6

360076
Cheese Replica Daisy Wheel US
Cheddar, Black
with label
8713638033389
Ø315 x 100 mm
Ø12.4 x 3.94 inch



X04113
Cheese Replica Stand, Black
8713638015828
248 x 190 x 183 mm
9.76 x 7.48 x 7.2 inch

ACCESSORIES



Replicas

Want to sell more cheese? Use the BOSKA Cheese Replica Stand. You can put your favorite cheese replicas in the spotlight with this special, black stand. Which cheeses do you like or have you discovered recently? Show them off on the Cheese Replica Stand. It will stimulate sales!

Starting a new cheese counter

– find a general checklist here!

Starting a new Cheese Counter?

Find below our general checklist for a successful Cheese Counter divided in 3 elements: presentation, cutting tools, and packing.

Check this video for the top 10 tips on how to make **more money** & have **less waste**!



HACCP
Knives

3 sets of 3 cheese knives (soft cheese, semi-hard cheese and universal cutter in red, white and blue)

HACCP
Cutting Boards

3 cutting boards (red, white, blue)

For in the counter:

Presenting system
Cool step or *Food step*

Cheese
Crates

Cheese
replicas

10 Sales Tips

Make More Money & Have Less Waste:

- 1 **SHOW** - Show a lot of dairy!

2 **INVENTORY** - Keep it fresh!

3 **TASTE** - Tasting is key.

4 **HELP** - Focus on the 5 types of cheese!

5 **COOL** - Time for the cheesemonger!
- 6 **FACE** - Always face your customer!

7 **INSPIRE** - Share knowledge & ideas.

8 **FRESH** - Cut fresh in the store!

9 **PRE-PACK** - Pre-pack high sellers.

10 **CROSS-MERCHANDISE** - Sell the right products.

Presentation

In the counter:

Use our foodsteps or coolsteps as a basis for a presentation that is lifted. Use crates and dummies, so you need less real cheese in your presentation, which limits waste and ensures you supply fresh cheese to your customer. Offer your customer some fresh cheese cubes or slices!

Behind the counter or in the shopping window

A nice wall of branded or unbranded cheese replicas, encouraging the customer to enter the store, trigger the customer to buy a specific branded, and radiate craftsmanship.



Dutch
Cheese Knife



Scoring
Knife

Cutting tools

Ensure that you prevent cross contamination by using our coloured HACCP cutting boards and knives. A scoring knife is a basic tool for every cheesemonger, and for the hard cheeses you need a Dutch cheese knife.

For different types of cheese we have developed the ultimate 1896 counter tools collection, which can all be used when facing the customer. Also think about cutting wires, we have them in different sizes.

Packing

To extend the lifetime of the cheese, use our vacuum machine + bags. Especially convenient during holiday season. We have also developed a foil dispenser that will not slide around when used.



V35
Vacuum Packer



A set of
cheese replicas

Cheese Cutter
Unika+
for cutting slices of Gouda or Raclette cheese

Soft Cheese Cutter
RogueForce
for the monger that cuts and sells a lot of soft cheeses!

Cheese Cutter
Cheese-O-Matic
wire cutter for semi-hard/hard cheese

Cheese Cutter
Divide-O-Matic
with heart knife

Cheese Dicer
BlockBuster
for the monger that cuts a lot of cubes

Foil Dispenser
Rock
+ 3 rolls of foil



PROMOTE YOUR BRAND

WITH OUR FOOD TOOLS FOR LIFE

Do you want us to make a *unique* gift with your own print?

Do you have a special *campaign* for customers?

Do you want to do a unique sales *promotion*?

Or are you looking for an item to put in a *goodie bag*?



ETCHING, LASER OR PRINT

In all of these cases, it's possible to put your company's name on (a selection of) our branded tools. We can laser engrave, burn, etch, or print your logo or message on our Food Tools. For high quantities we can offer personalization for free, as well as co-branded packaging.

We can laser engrave, burn, etch, or print your logo or message on our Food Tools. Etching of cheese slicers and small knives already possible above 144 pcs. Lasering of boards & knives already possible above 24 pcs. Printing on Fondue pans is possible above 24 pcs.



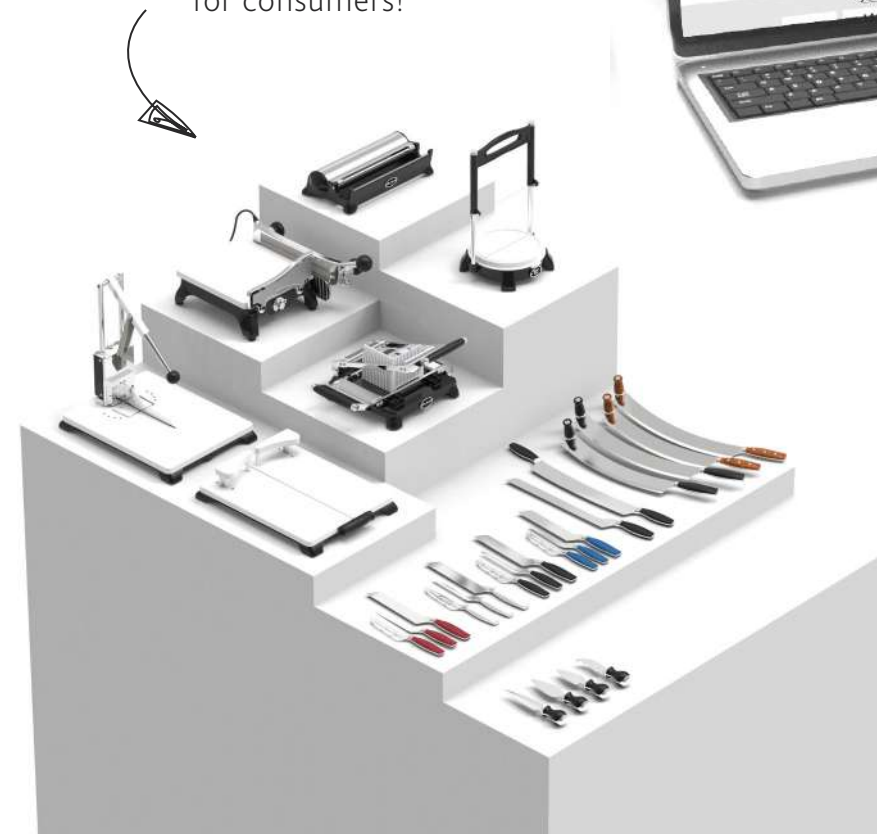
Place *your logo* on our branded tools.



BUSINESS WITH BENEFITS

Yes!

We also have *Food Tools for Life* for consumers!



Order online with benefits!

Your benefits:

Favorable delivery conditions online

No minimum order amount, no order costs and lower postage costs.

Online only promotions

Take advantage of the special discounts and promotions that apply only for online orders.

All the information in one place

Current stock, individual prices, specifications, manuals, photos and videos are grouped, per product, together on one page; that is ideal! Log onto the web shop and keep up-to-date on our promotions, blogs and the very latest products.

Create an account quickly and easily

Do you not have an account yet? No worries, it can be done in a jiffy! We are happy to register you as a business customer.

or scan

Go to www.boska.com/professional and click on **Register as a business customer** Here you will find an application form. Once you have filled this out, we will set up an account for you as soon as possible.



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