



**BOSKA®**  
professional

SINCE 1896

WORLD OF BOSKA - PRO

*Cheese Tools for Pros*



# WELCOME TO THE WORLD OF BOSKA PRO



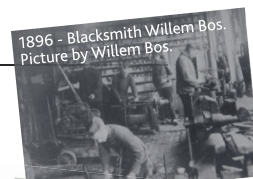
## Since 1896

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.

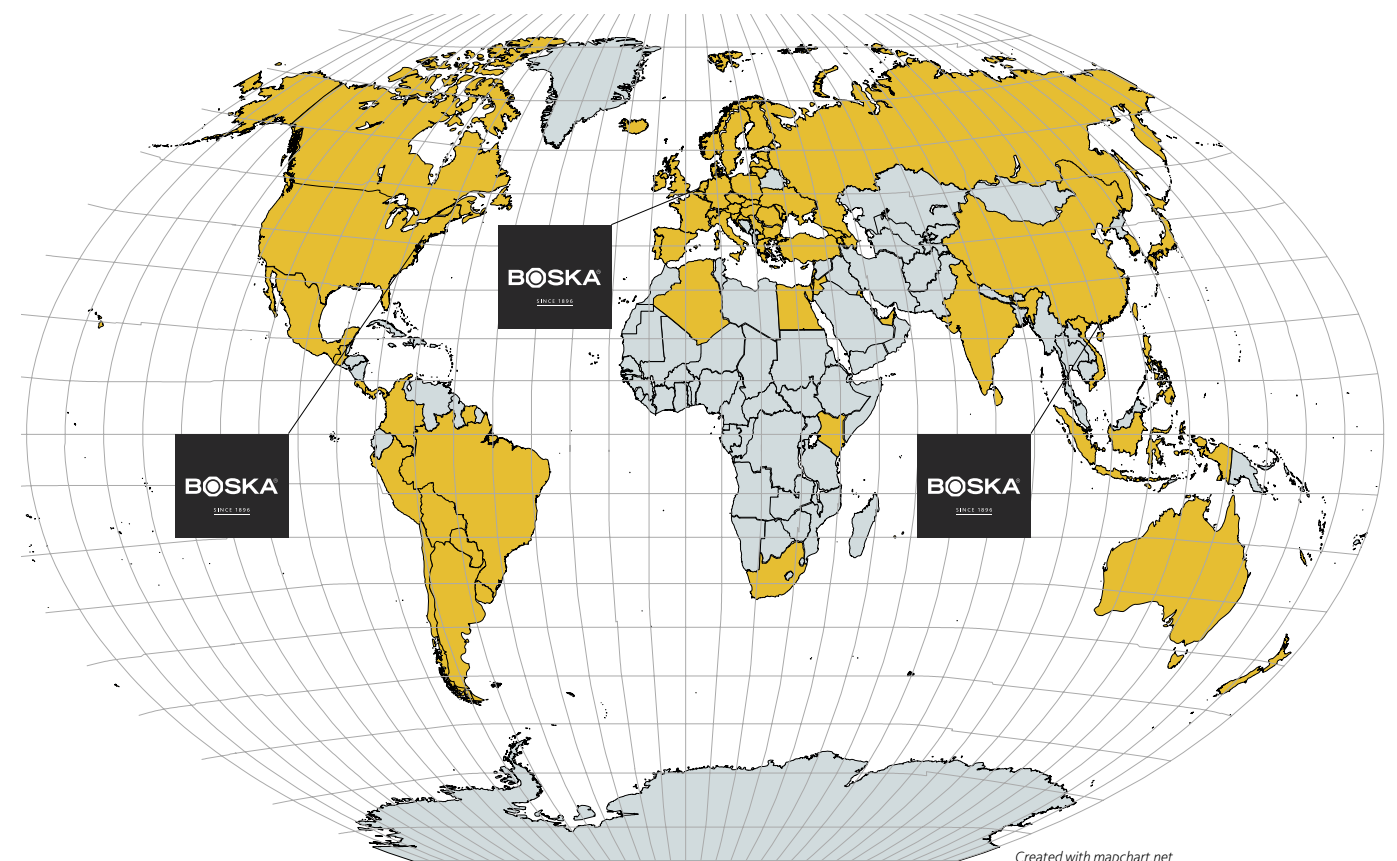


We support Justdigger to compensate the CO2 emissions we can not offset yet.



Scan for our environmental and social impact program.

# BOSKA WORLDWIDE



Created with mapchart.net



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



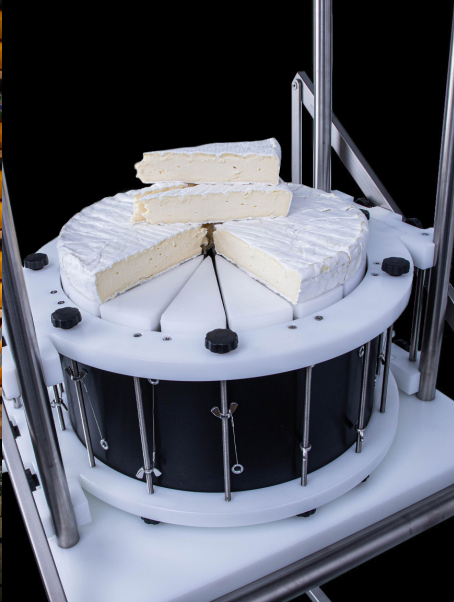
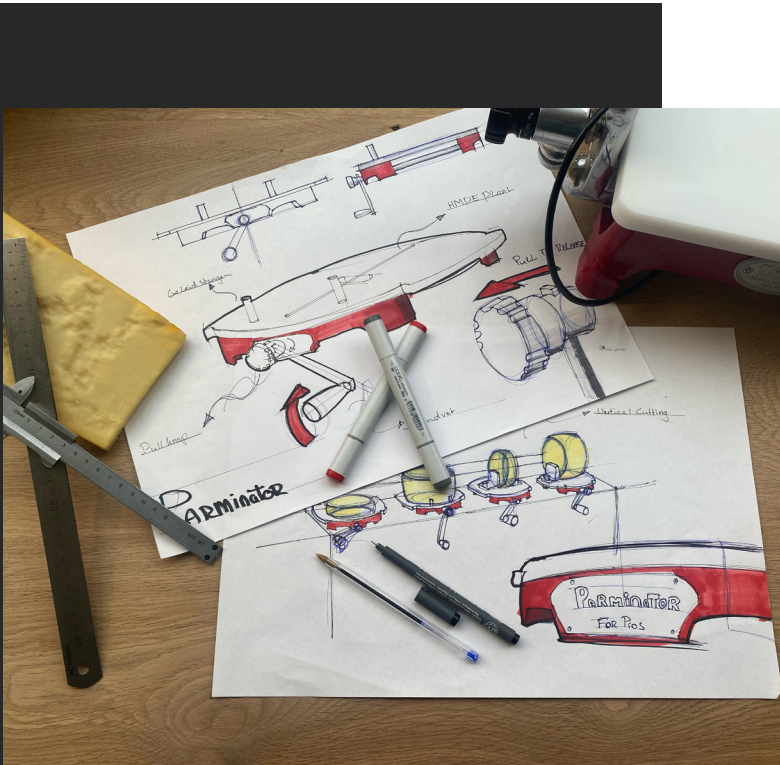


# Our Brand Promise

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

**702040**

Cutting Board Blue HMPE  
8713638047553  
462 x 348 x 28 mm  
18,19 x 13,7 x 1,1 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**

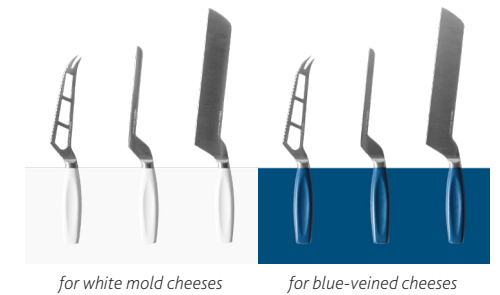
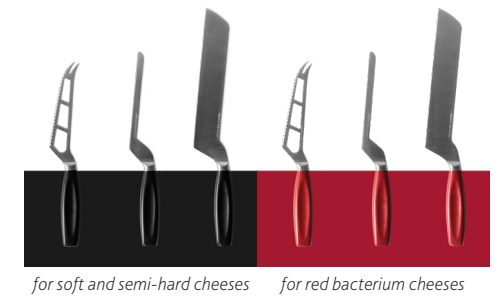
Universal Cutter Red  
(140mm, 5.51")  
Soft and semi-hard red  
bacterium cheeses like  
raclette and reblochon  
8713638057491  
275 x 50 x 20 mm  
10.83 x 1.97 x 0.79 inch

**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



**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



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.

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.





# 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



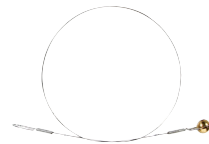
3b



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




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.

14



Check here the instruction video!



## 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



### 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



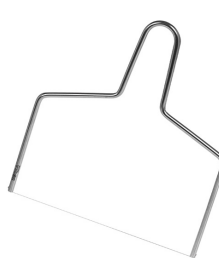
**200502**  
RoqueForce® Cutting Wires,  
Set Of 10  
8713638057910



*Color-coded plates to prevent cross-contamination*



**602614**  
Roquefort Bow (145mm, 9.45")  
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.

ACCESSORIES

ACCESSORIES





# 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



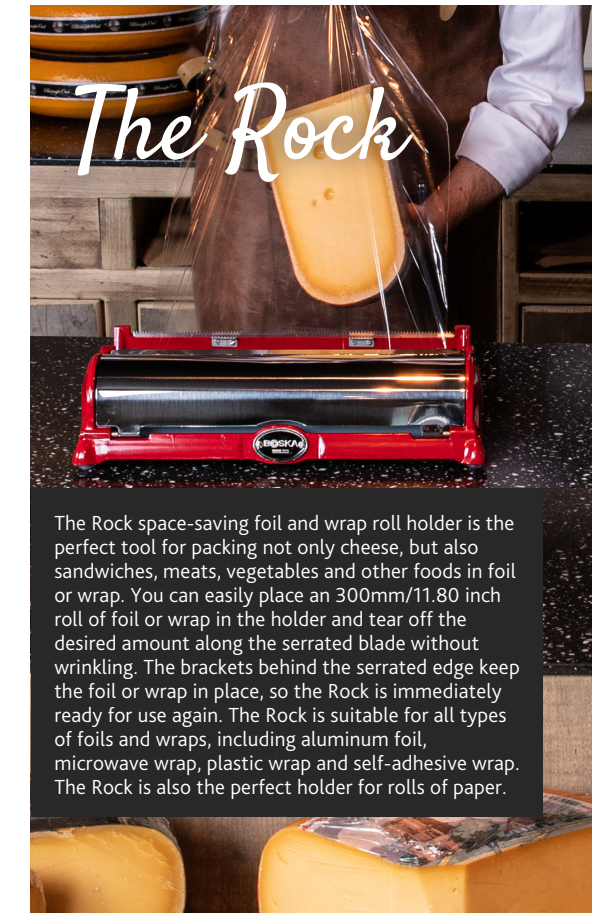
### Stylish eye-catcher

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.



**660510**  
Central Block Cutter for Divide-O-Matic®  
8713638002828



**670025**  
Straight Cutter for Divide-O-Matic®, 210mm  
8713638002835



**115000**  
Cheese Positioning Half Round  
8713638056098

**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



**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!



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?



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



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



CCP+

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

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.



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



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

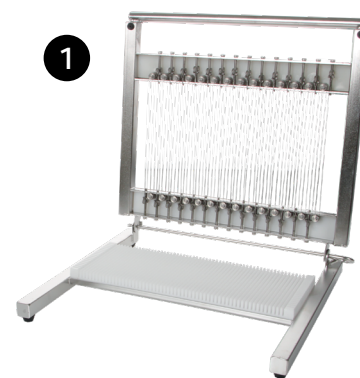
**Innovative developments**

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**

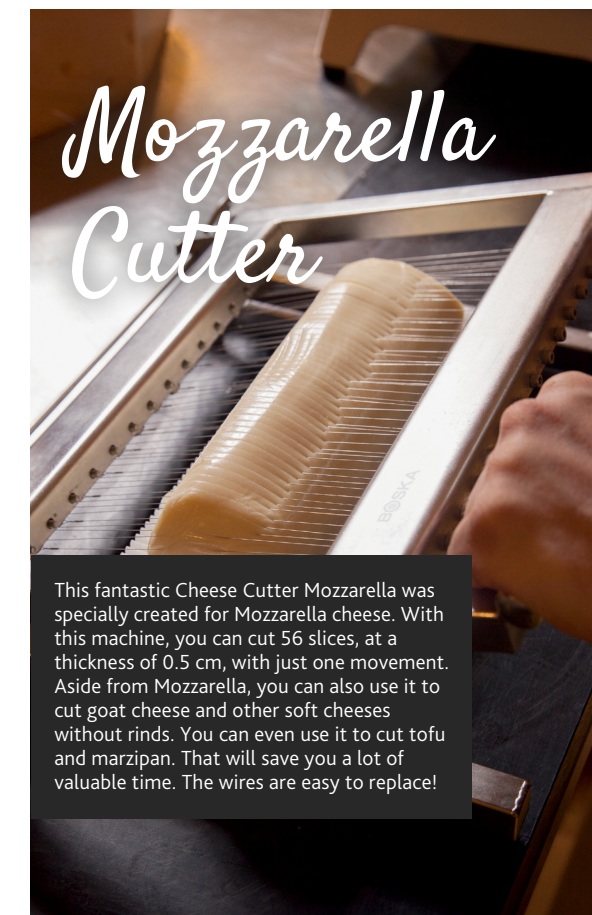
In many cutting machines by other manufacturers, the cutting wires are made of one long strand. If it breaks, you have to replace the entire wire. In our Mozzarella cutter, there are short, individual wires. If one of them breaks, you can replace it individually. That means you won't need to repair the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

Check here  
the instruction  
video!



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

ACCESSORIES



*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!



# Cheese Grater

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.



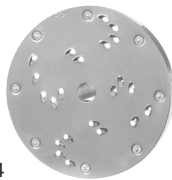
COUNTER TOOLS | CHEESE GRATER & PACKING

**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

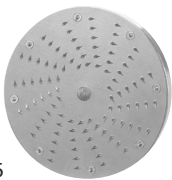
**801014**  
Shredding Disk  
Medium, 3mm  
8713638003122



**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



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



**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

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

**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



**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

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

## 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.



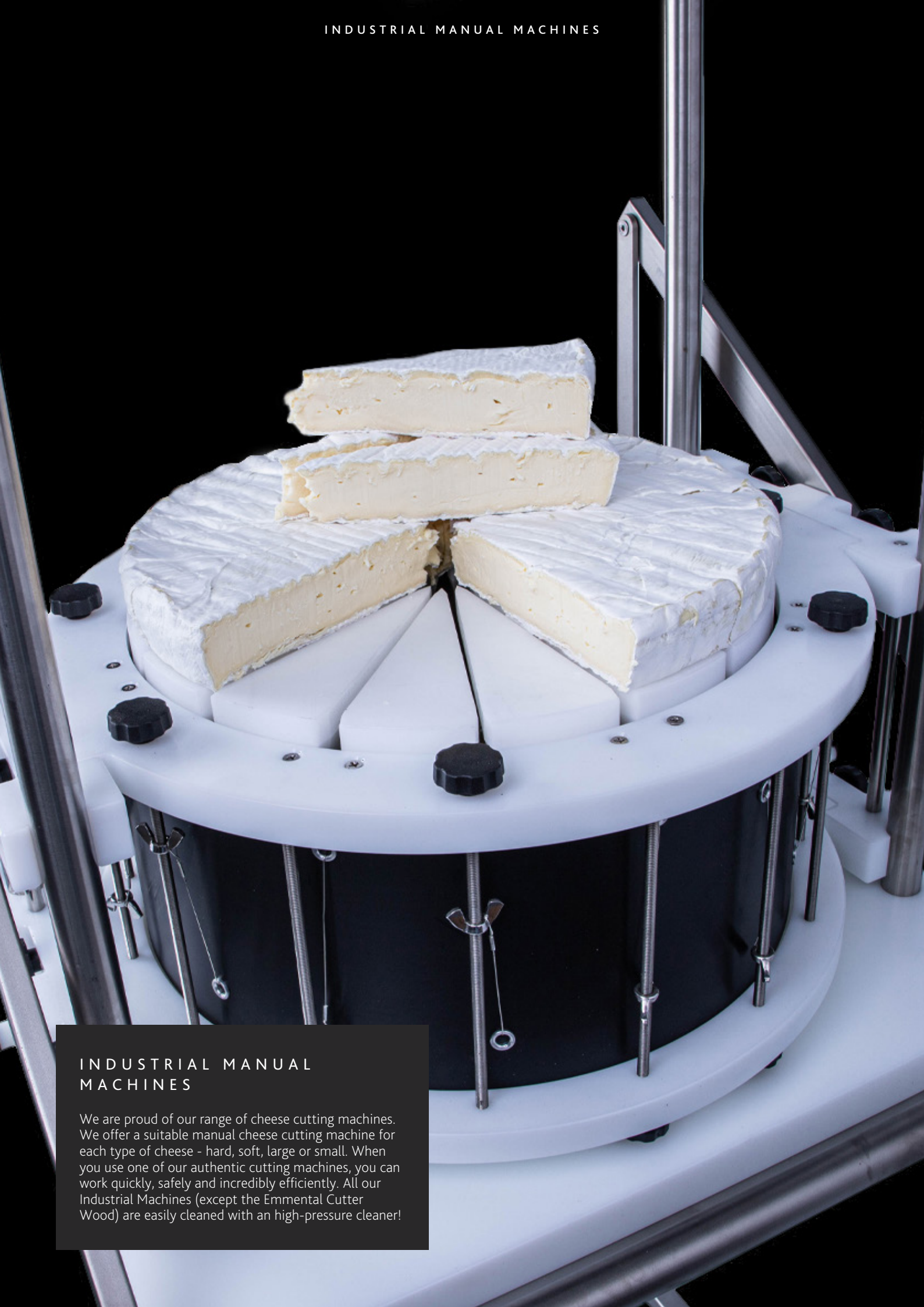
Makes cheese *cool*,  
creates *less waste*.



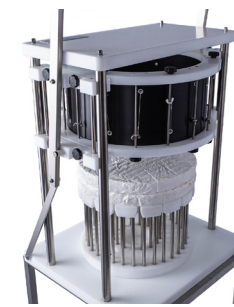
*Upgrade*  
your counter  
with BOSKA.



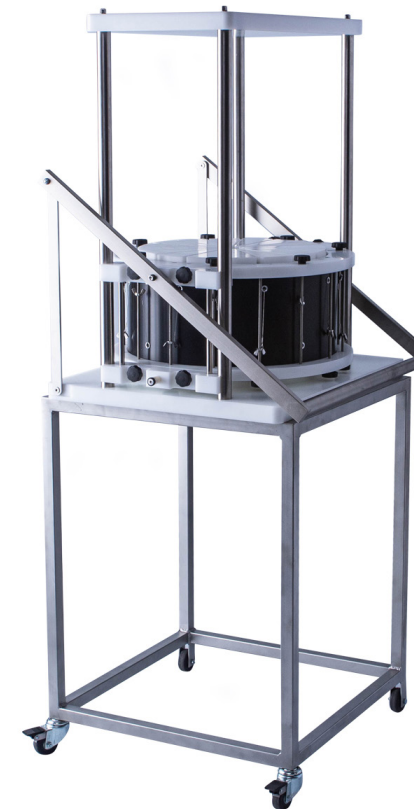


INDUSTRIAL MANUAL  
MACHINES

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

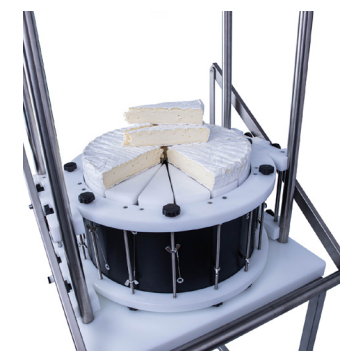


**510061**  
Brie & Soft Cheese Cutter Pro  
12 Wedges (Also For 6 Wedges)  
8713638051369

**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!*



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

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:**

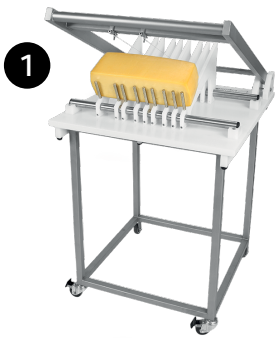
- Maximum 25 wires in the cutting frame
- Minimum distance between the wires is 10 mm / 0.39 inch
- Maximum size of the cheese: 510 x 410 x 120 mm / 20.1 x 16.1 x 4.7 inch

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

**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!



**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



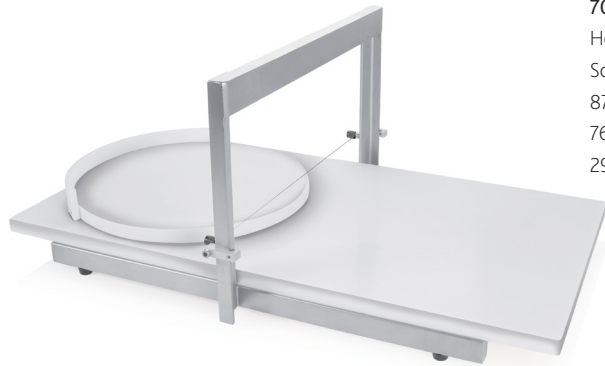
**510008**  
Cutting Wires Hotelblock  
Cutter 440x0,8mm,  
Set Of 10  
8713638002217



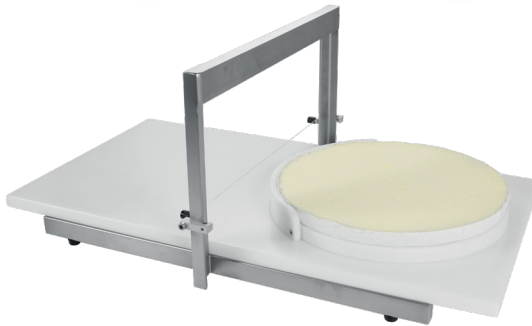
**510031**  
Cutting Wires Hotelblock  
Cutter 440x0,6mm, Set  
Of 10  
8713638011325



**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



## 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.

Can be combined  
with mobile  
undercarriage!  
510055



# 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.





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*



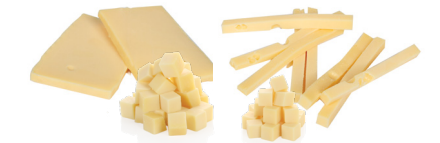
**512030**  
Cheese Blocker Pro+  
(10mm, 0.39")  
Semi-hard cheese  
8713638051390  
440 x 440 x 210 mm  
17.32 x 17.32 x 8.27 inch

**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.



*incl.  
Pivot Table*



**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



*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.



**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





**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



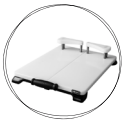
**510031**  
Cutting Wires  
Hotelblock Cutter  
440x0,6mm,  
Set Of 10  
Industrial Tool  
8713638011325



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



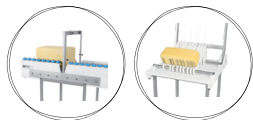
**510052**  
Cutting Wires For  
Plastic Handles  
2000x0,8mm,  
Set of 10  
Cutting wires  
8713638009605



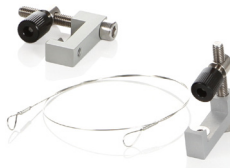
**552010**  
Cutting Wires COM/  
COM+ 340x0,6mm,  
Set Of 10  
Cheese-O-Matic  
8713638005133



**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



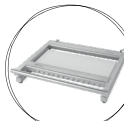
**510047**  
Cutting wires  
Brie cutter  
600x0,8mm,  
10 pcs  
Industrial Tool  
8713638010168



**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

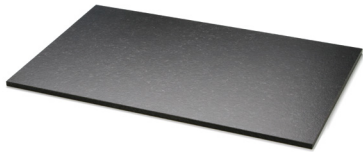
**X62921**  
Shelf Divider Black 55  
8713638055008

**990872**  
Fresh Pack Display,  
3 Steps  
8713638055138

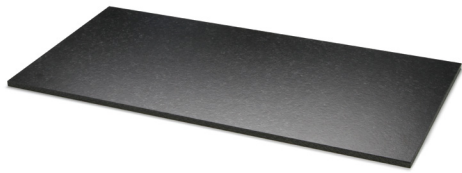
**X62920**  
Shelf Divider Black 95  
8713638054995



**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!

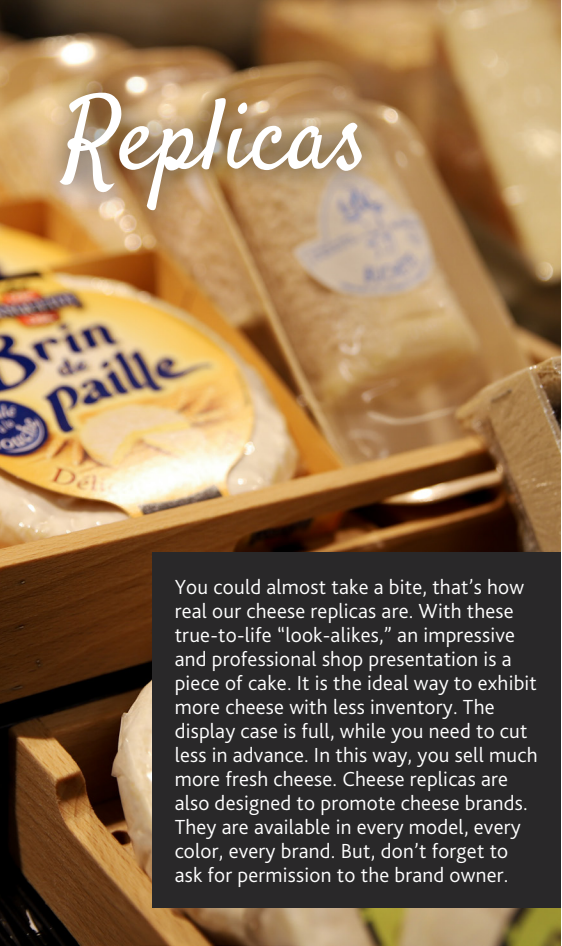


*Other colors  
available on request,  
MOQ 25 pieces.  
Please contact us  
for information!*



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 Hirondele  
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



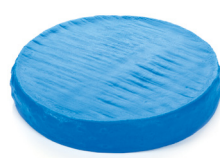
**360079**  
Cheese Replica Comté  
8713638010540  
Ø630 x 90 mm  
Ø24.8 x 3.54 inch



**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



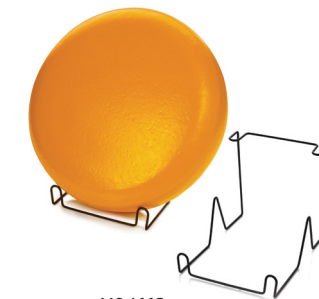
6

**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.

*Etching*

*Lasering*

*Printing*

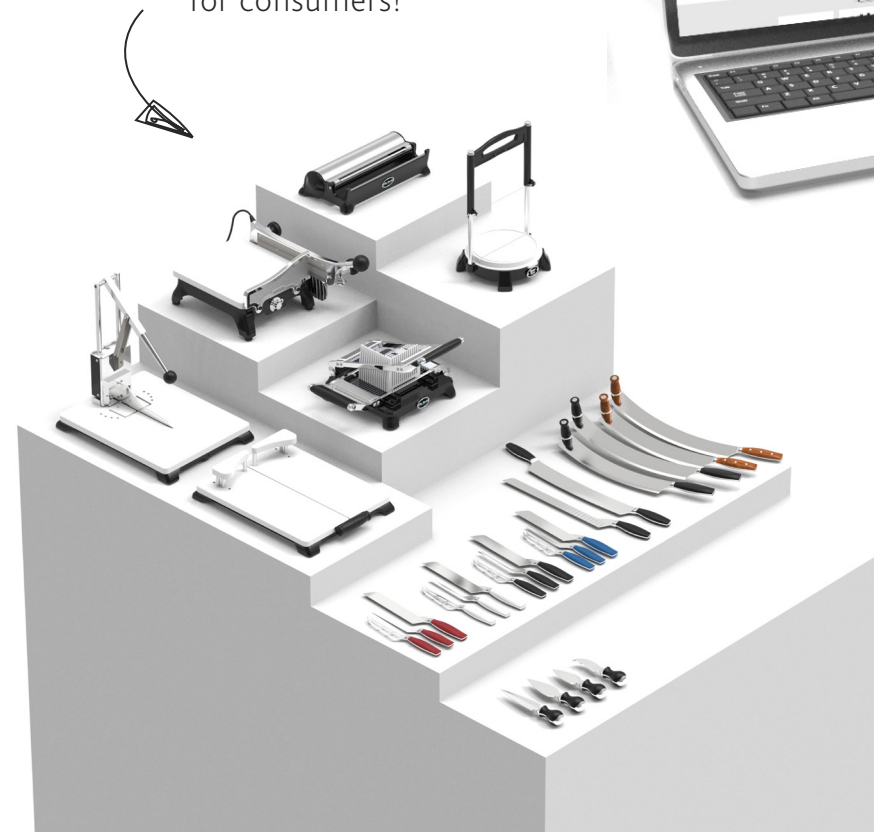
Place *your logo* on our branded tools.



# 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](http://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.





**BOSKA®**  
professional

SINCE 1896



Legyen a partnerünk!

Hollós Linda  
Essential Living Kft.

hello@lifee.hu  
+36 20 912 8018

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konyhai kultúra terjedéséért.

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