

GrayTecDairy Cheese Ingredients and
Natural Colours to the Food industry

PARMESAN PRO

You are finally free of crumbling and dangerous sharp knives. With the Parmesan Pro you can cut the hardest parmesan cheese effortlessly into perfect pieces -without using force and without waste. Hard, aged cheese can also be cut into perfect pieces with this cutter. Make a notch first with the Boska Notched blade and then use the Parmesan Pro.

Advantages:

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

Parmesan Pro
581x411x82mm
54-00-00



07-50-08

**BOSKA**
HOLLAND

Scoring Knife

80mm Stainless Steel, plastic
handle
55-47-09



Spare Wires for Parmesan Pro

1200x0.8mm pack of 10
07-50-09

CHEESE-O-MATIC

The cutting-edge solution for every cheese professional. Whether you are cutting young, old, soft, hard or crumbly cheeses: with the Cheese-O-Matic you can cut all types of cheese effortlessly and exactly as desired. It can be mounted on any counter so you can always cut the cheese while facing the customer.

Use the Boska notched knife first for the rind, then the wire slips through the cheese like a knife through soft butter.

Advantages

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

Spare handle for Cheese-O-Matic
55-90-08

Cheese- O-Matic
Wire cutter with board
55-05-00



Step 1



Step 2



Step 3

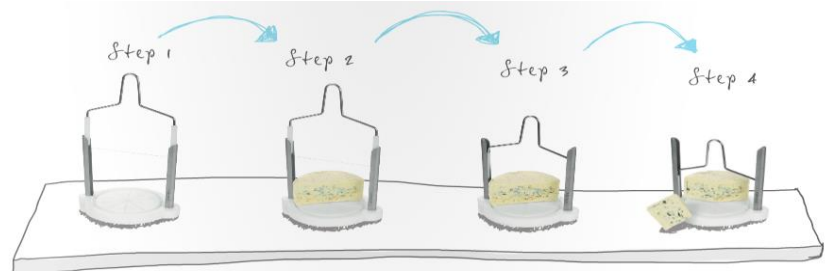


SOFT CHEESE CUTTER

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



Soft Cheese Cutter
285x230x300mm
60-20-20



Spare Wires for Soft Cheese Cutter
240mm pack of 10 wires
60-25-10



Spare Wires for Soft Cheese Cutter
145mm pack of 10 wires
60-26-10



Advantages

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

Roquefort Bow
240mm
60-25-24



Roquefort Bow
145cm
60-26-10



CHEESE CUBER

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

Advantages

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

Need to cut thick slices, sticks or cubes in record time? With the Cheese Cuber you can cut a flat piece of cheese in slices, chips or more than a 100 cubes in just a few movements of the hand!). Standard cube sizes: 8, 16 and 24mm. Cutting frames sold in a **set of 2 for either 8, 16 or 24mm cubes.**

Cheese Cuber 8mm

51-10-08

Please request a quote

Cheese Cuber 16mm

51-10-16

Please request a quote



Cheese Cuber Base

330x330x140mm

51-05-00

Please request a quote

Cheese Cuber Wires

250mmx0.6mm

51-20-10



CHEESE CUBER PRO

With the Cheeseblocker Pro by Boska Holland,, You cut perfect cubes or bars of cheese quickly and easily. It is the solution for processors of cheese in salads or for party service. The Cheeseblocker Pro with toggle table increases the convenience by cutting large number of cubes even faster.

The cutting area is 175x175x150mm

Advantages:

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

Cheese Blocker Pro
51-20-23 10mm
51-20-26 12mm
51-20-27 16mm



Pivot table

Cheese Blocker Pro 10mm inclusive
Pivot Table 430x430x210mm
51-20-18
Cheese Blocker Pro 12mm inclusive
Pivot Table 430x430x210mm
51-20-19
Cheese Blocker Pro 16mm inclusive
Pivot Table 430x430x210mm
51-20-20

Wires for Cheese Blocker Pro

315x0.6mm set of 10 wires
51-20-21
315x0.8mm set of 10 wires
51-20-22

THE UNIKA CHEESE SLICER



Unika Slicer W300
Heated with ball knob
50-40-20
Please request a quote



The Unika Cheese Slicer cuts both soft and hard cheeses into neat slices. Because the blade does not rotate, the cheese structure remains intact.

- Two cutting lengths (250mm and 300mm), with or without a heated blade and with a ball knob or transverse hold.

Advantages:

- Adjustable slice thickness from 1 – 5mm
- Wedge-shaped slices are also possible
- Easy to clean
- HMPE cutting plateau

HOTELBLOCK CUTTER

The Hotelblock cutter is the best solution for cutting **rectangular blocks of (Rind-less) cheese**, like the so-called Hotelblock cheese. The Hotelblock cutter can be adjusted to meet your specific requirements so you can cut the cheese in any way you prefer.

- Up to 25 wires in the cutting frame
- Minimum distance between the wires is 10mm
- Maximum size of the cheese 510 x 410 x 120mm (ideal, recommended)
- Width can be adjusted continuously

Hotelblock Cutter Base
With 12 wires and 13 partitions
 51-00-33
 Please request a quote

Advantages:

- Safe and easy cutting of flat pieces
- Easy to use
- Easy to clean
- compose your own cutting pattern
- can also be used for pâté, marzipan or pastry

Wires for Hotelblock Cutter
 440x0.8mm set of 10 wires
 51-00-08

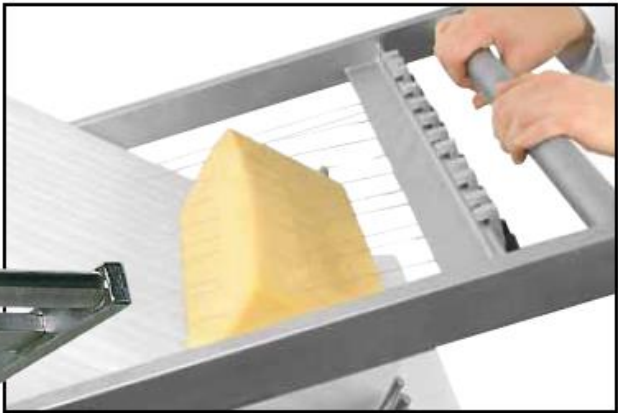
Set of 2 tightners and wires
 51-00-35

Wires for Hotelblock Cutter
 440mmx0.6mm set of 10 wires
 51-00-31



51-00-31
 51-00-08

Verstelbaar / Adjustable
 Amovible / Verstellbar



Set of 2 tightners and wires
 51-00-35