

**BOSKA®**

SINCE 1896

*Food Tools for Life*

## Cheese Slicer(s) - EN

### Description

A cheese slicer is a handy tool for cutting thin slices of cheese. It can be used not only for cheese, but also for other foods such as vegetables and anything you can easily slice.

Here's how to use it:

1. **Choose the right cheese:** It works best with semi-hard to hard cheeses, like Gouda or Edam. Soft cheeses can stick to the normal slicer. We also have the soft cheese slicer in our assortment, which is perfect for soft cheeses.
2. **Hold the cheese slicer:** Grip the handle firmly. The blade (the sharp part) should face downward and be held at a slight angle.
3. **Slice in a smooth motion:** Place the cheese slicer at the top edge of the cheese and pull it toward you in a straight or slightly curved motion with light pressure. Avoid pressing too hard, as this can create thicker slices or cause the slicer to snag.
4. **Repeat the motion:** Lift the slicer, position it a little lower on the cheese, and repeat. This lets you quickly create multiple slices in a row.
5. **Tips for even slices:**
  - For thinner slices, use less pressure.
  - For thicker slices, apply a bit more force.
  - A slight twisting motion while slicing can help prevent the cheese from breaking.

With some practice, you can slice quickly and evenly, ideal for sandwiches, grilled cheese, a cheese board, or even shaved vegetables for salads.

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### Warnings



**CAUTION**

SHARP OBJECT(S) INSIDE  
HANDLE WITH CARE

KEEP OUT OF REACH OF CHILDREN