

BOSKA®

SINCE 1896

Food Tools for Life

Knives - EN

Description

A knife is an essential kitchen tool, consisting of a sharp blade and a handle, designed for cutting, chopping, and slicing various food items. BOSKA offers different types of knives, such as bread knives, cheese knives, kitchen knives, and steak knives. These knives are specially designed to cut specific food items effectively.

Here's how to use it:

1. **Hold the knife:** Hold the handle firmly and ensure your fingers are not too close to the sharp edge. Use your thumb and index finger for grip, and your other fingers for extra control.
2. **Cut with the proper technique:** The correct cutting technique depends on the type of knife you are using. For many knives, you make a movement from front to back while cutting through the food (a rocking motion). Each type of cheese knife has a specific function, depending on the type of cheese.

Use a cutting board while slicing for hygiene, safety, and to protect both the knife and cutting surface.

Note!: The knives are sharp, so always stay focused while using them and store the knife safely when not in use.

Warnings



CAUTION

SHARP OBJECT(S) INSIDE

HANDLE WITH CARE

KEEP OUT OF REACH OF CHILDREN