

BOSKA®

SINCE 1896

Food Tools for Life

Lumberjack - EN

Description

The Lumberjack board is a unique serving board with a fixed knife on one side. The knife is securely attached to the board and can move up and down in a rocking motion, allowing you to cut with ease. The knife can be easily detached without tools, making both the board and the knife easy to use and clean.

Here's how to use it:

1. **Preparation:** Place the knife in the designated holder on the board. The wooden part of the knife can only be inserted into the holder in one way (the handle of the knife should be pointing straight up).
2. **Choose the right cheese:** The knife works best with semi-hard and hard cheeses, such as Gouda or aged cheese. Soft cheeses may stick to the knife.
3. **Hold the knife:** Grasp the handle of the knife firmly and hold it upright so there is enough space to place the cheese underneath.
4. **Cutting:** Position the knife on the desired cutting line of the cheese and apply gentle pressure to cut the cheese into pieces.

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

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