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BOSKA 357610

BOSKA Mini Copenhagen 4-Piece Stainless Steel Cheese Knife Set Instruction Manual

PRODUCT OVERVIEW

The BOSKA Mini Copenhagen 4-Piece Cheese Knife Set is designed for serving and cutting various types of cheese. Each knife is crafted from stainless steel, offering durability and ease of use for different cheese textures.



Image: The complete BOSKA Mini Copenhagen 4-Piece Cheese Knife Set arranged on a wooden cheese board alongside different cheeses, crackers, and blueberries.

Included Knives

- **Spreading Knife:** Ideal for soft cheeses like brie, cream cheese, or butter.
- **Semi-Soft Cheese Knife:** Features holes in the blade to prevent cheese from sticking, suitable for semi-soft varieties such as Gorgonzola or young Gouda.
- **Semi-Hard Cheese Knife:** Designed for cheeses with a firmer texture, like mature Gouda or cheddar.
- **Hard Cheese Knife:** A pointed blade for breaking and cutting hard cheeses such as Manchego or Pecorino.



Image: A visual guide to the four types of knives included in the set, specifying their recommended cheese types.

SETUP

Before first use, wash all knives thoroughly with warm soapy water and dry completely. This removes any manufacturing residues and prepares them for food contact.

OPERATING INSTRUCTIONS

Select the appropriate knife for the cheese you are serving to ensure optimal cutting and presentation.

Using the Spreading Knife

Use the flat, rounded blade to smoothly spread soft cheeses, pâtés, or butter onto crackers or bread.



Image: A close-up of the spreading knife in action, demonstrating its use with a soft cheese spread on a cracker.

Using the Semi-Soft Cheese Knife

The perforated blade minimizes friction, allowing for clean cuts through semi-soft cheeses. The fork tip can be used to pick up and serve cheese pieces.



Image: The semi-soft cheese knife, highlighting its design features for handling sticky cheeses.

Using the Semi-Hard and Hard Cheese Knives

The sharper, more robust blades of these knives are designed to cut through denser, aged cheeses. For hard cheeses, use the pointed tip to break off chunks before slicing.



Image: An assortment of cheese knives positioned on a charcuterie board, demonstrating their application with different cheese textures.

Product Video

Your browser does not support the video tag.

Video: A 360-degree view of the BOSKA Mini Copenhagen Cheese Knife Set, showcasing each knife's design and overall aesthetic.

Your browser does not support the video tag.

Video: An overview of the Mini Copenhagen Cheese Knife Set, demonstrating its use with various cheeses on a serving board.

MAINTENANCE AND CARE

Cleaning

The BOSKA Mini Copenhagen Cheese Knives are dishwasher safe for convenient cleaning. For best results and to maintain their appearance, it is recommended to rinse them immediately after use to remove any food residues. Ensure they are thoroughly dried after washing to prevent water spots.



Dishwasher
safe



Refrigerator
safe

For all types of cheese.

Image: The cheese knives are shown with icons confirming they are dishwasher safe and suitable for refrigeration.

Storage

Store the knives in a dry place to prevent moisture buildup. Consider using a knife block or a drawer organizer to protect the blades and ensure safe storage.

TROUBLESHOOTING

Common Issues and Solutions

Issue	Possible Cause	Solution
Water spots or discoloration	Hard water residue or improper drying.	Ensure knives are thoroughly dried immediately after washing. Use a soft cloth to buff away spots.
Cheese sticking to blade	Using the wrong knife for the cheese type, or cheese is too warm.	Refer to the "Included Knives" section for proper knife selection. Ensure cheese is at an appropriate serving temperature.

SPECIFICATIONS

- **Model Number:** 357610

- **Material:** Stainless Steel
- **Color:** Silver
- **Blade Edge:** Plain
- **Construction Type:** Forged
- **Item Weight:** 0.11 Kilograms (approximately 3.87 ounces)
- **Dishwasher Safe:** Yes

WARRANTY AND SUPPORT

Warranty Information

BOSKA offers a **10-year warranty** on this product, reflecting a commitment to high quality and durability. This warranty covers manufacturing defects under normal use conditions.

Customer Support

For any questions, concerns, or warranty claims, please contact BOSKA customer support through their official website or the retailer where the product was purchased. Please have your model number (357610) and purchase information available.