



### CHISEL KNIFE

Cuts crumbly soft cheese, or shave, chip and cube firm cheese like Parmesan Emmentaler, Asiago, and aged



### SPREADER KNIFE

For evenly spreading soft or crumbled cheese onto crackers and other accompanying foods



### THIN KNIFE

Designed to cut semi-firm cheeses like Jack or Cheddar as well as soft cheeses like Brie



### SERVING FORK

Simply used to serve guests, or to hold harder, firmer cheeses as you slice them



### PRONGED KNIFE

A versatile knife for cutting and slicing a variety of soft cheeses like brie as well as firm cheeses, with a fork tip that can also be used to serve cheese



### HEART KNIFE

Dynamic all-purpose knife that is great for cutting hard cheeses like Parmesan into bite-size pieces