



VICTORINOX

FORK TIP CHEESE KNIFE
COUTEAU FERITATI



- The fork tip cheese knife is for hard rind cheeses. Feritati niendae ressimporro consedi aerumetum fugia nit quo earchic ilib.
- It features a sharp point for piercing or scoring rinds on cheeses such as Romano, parmesan, and brie. Ut volore nis as et porehendi di aliqui nihicatus dolorescil esequi dist, sequos doluptatur samusda diti doluta
- The raised handle design allows you to cut directly on a board or plate, without hand hitting surface. Cipsa volorio nsentis nonseque volorer emquis venisti voluptam, officturio.

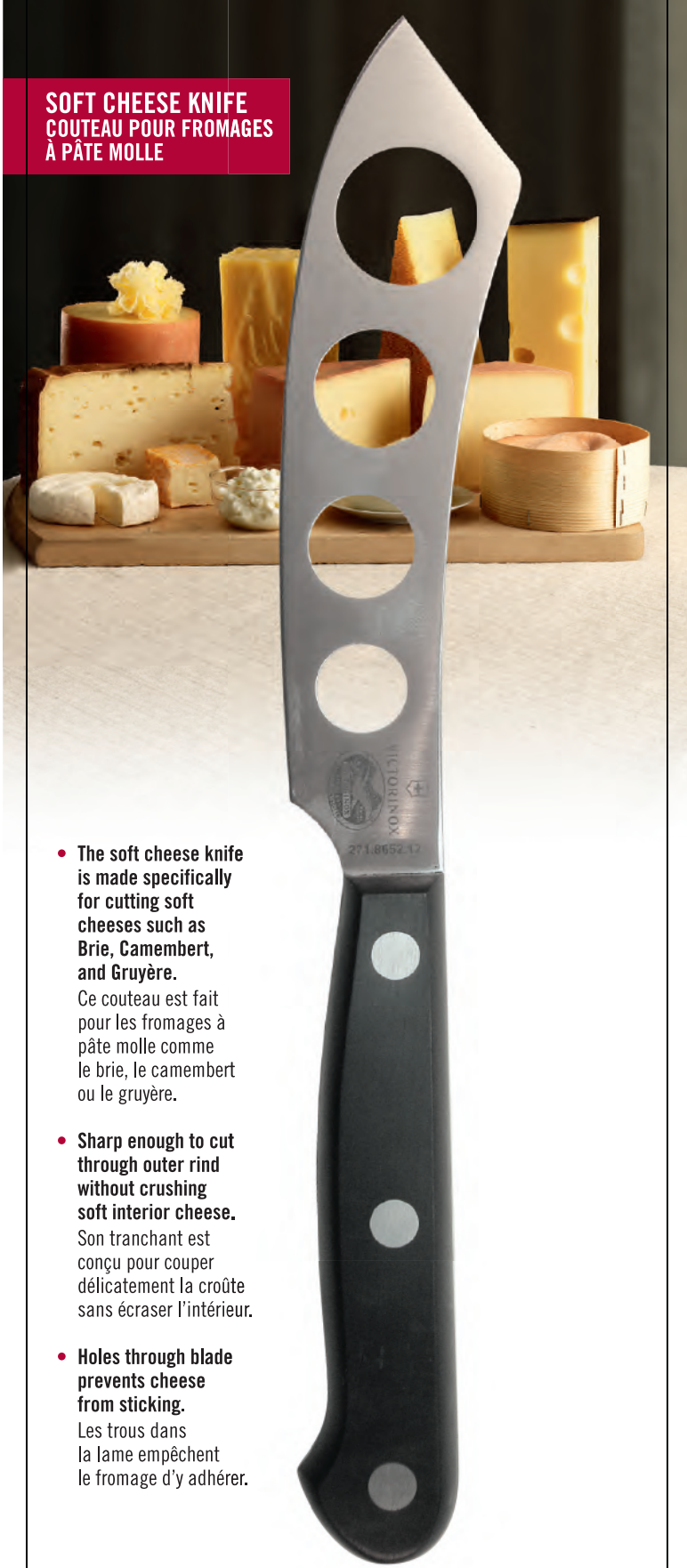
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MAKERS OF THE ORIGINAL SWISS ARMY KNIFE
FABRICANTS DU COUTEAU ORIGINAL DE L'ARMÉE SUISSE



VICTORINOX

SOFT CHEESE KNIFE
COUTEAU POUR FROMAGES
À PÂTE MOLLE



- The soft cheese knife is made specifically for cutting soft cheeses such as Brie, Camembert, and Gruyère. Ce couteau est fait pour les fromages à pâte molle comme le brie, le camembert ou le gruyère.
- Sharp enough to cut through outer rind without crushing soft interior cheese. Son tranchant est conçu pour couper délicatement la croûte sans écraser l'intérieur.
- Holes through blade prevents cheese from sticking. Les trous dans la lame empêchent le fromage d'y adhérer.

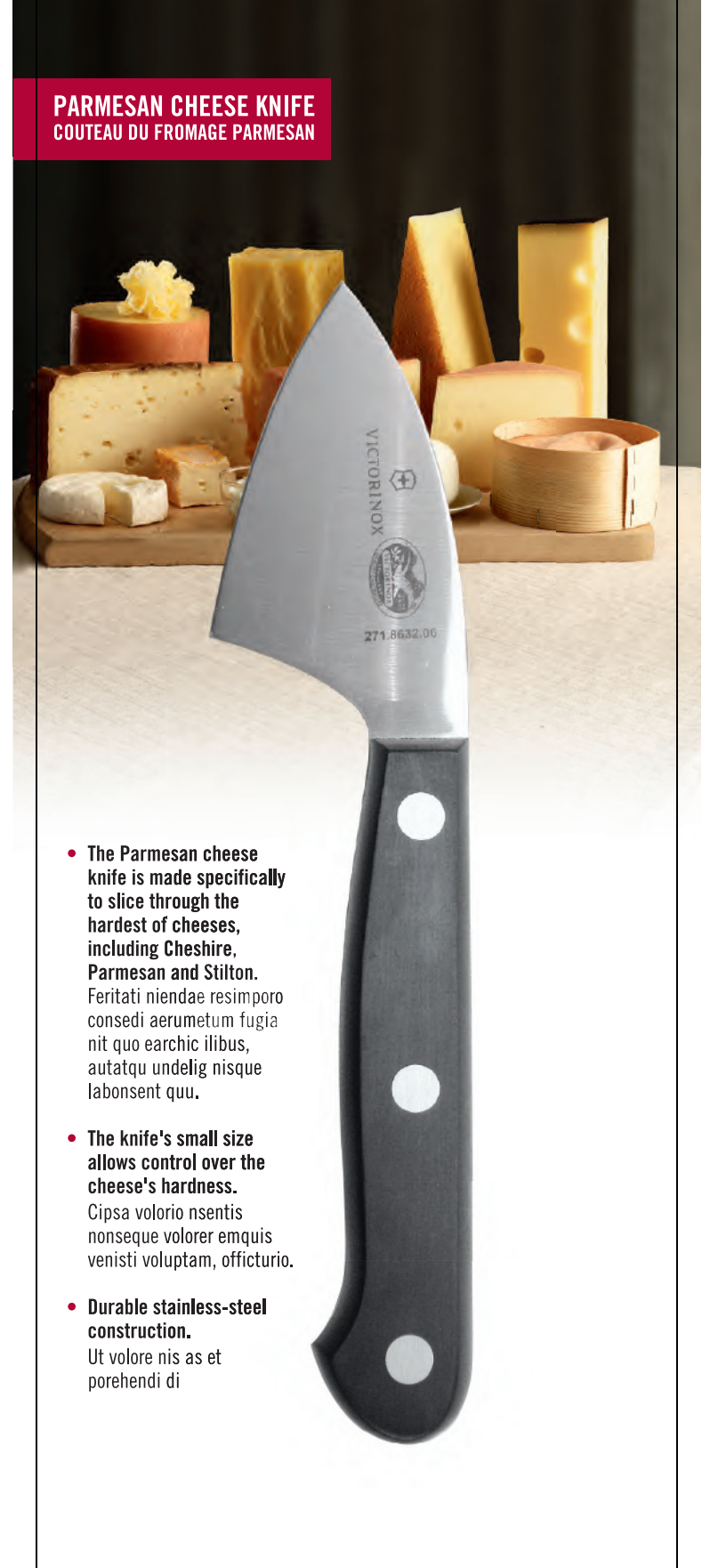
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VICTORINOX

PARMESAN CHEESE KNIFE
COUTEAU DU FROMAGE PARMESAN



- The Parmesan cheese knife is made specifically to slice through the hardest of cheeses, including Cheshire, Parmesan and Stilton. Feritati niendae resimporo consedi aerumetum fugia nit quo earchic ilibus, autatqu undelig nisque labonsent quu.
- The knife's small size allows control over the cheese's hardness. Cipsa volorio nsentis nonseque volorer emquis venisti voluptam, officturio.
- Durable stainless-steel construction. Ut volore nis as et porehendi di

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MAKERS OF THE ORIGINAL SWISS ARMY KNIFE
FABRICANTS DU COUTEAU ORIGINAL DE L'ARMÉE SUISSE