



Windmühlenmesser®

*Fromagerie Guillaume*

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# FROMAGÔ

CHEESE KNIFE SELECTION

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Çio – Universal cheese knife







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**FROMAÇO**  
CHEESE KNIFE SELECTION

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Solingen

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Creating new products that offer a real improvement in handling – in a world which at first appears to leave nothing to be desired – is a multi-faceted task. Close cooperation with professionals is indispensable here, because the daily use of professional tools unambiguously produces what requirements they have to meet.

## **Windmühlenmesser and Fromagerie Guillaume**

Once it was decided to launch a new series of cheese knives for professional users, we were delighted when Fromagerie Guillaume accepted to become our development partners.

William and Mirjam van Hest have lived their passion for cheese for over 40 years. They first opened three shops for cheese specialities and for the past 13 years, Fromagerie Guillaume has been run as a small family business together with their son Bas. The idea of making cheese attractive in gastronomy pursues the aim of producing the best, most beautiful and most delicious cheese varieties in Europe, offering them to restaurants, caterers and also specialist cheese shops. Backed by years of experience and high quality from the House of Fromagerie Guillaume, William van Hest was voted “Maître de Fromages aux Pays-Bas”, an award that only very few receive. Bas van Hest was also conferred this award and is the youngest person in the Netherlands to receive this title.



## Development

The first meeting with the van Hest family took place in April 2018 during a knife sharpening seminar at our company in the “Windmill”. Gérard Rinkes, who works for our Dutch distributor, arranged the meeting so that the two parties could become acquainted. We discussed our ideas on cheese knives designed for professional use, the characteristics they should have, what could be improved and the number of different models needed.

Over a period of almost two years, we made a total of three test runs. In the end, this led to the four models which we now present here. It also required several visits to the Fromagerie in Berkel-Enschot. We studied all the various types of cheese and learnt about their texture and firmness. After our designer Tim Wieland had completed the basic design and development work, we followed this through with the first prototypes for use in cutting tests. William and Bas provided us with vital feedback which allowed us to modify the knives with ever greater precision until they met the requirements. A major task turned out to be choosing the right serrated edges for two of the knives.



*William, Mirjam and Bas van Hest*



A number of trials were needed until we found the best serration and the right angle for cutting soft and hard cheeses. Other important factors included blade thickness, the size and shape of the holes, among many others.

Right from the start, our focus aimed at designing knives that would meet the complex needs of professionals but still be elegant and ergonomic. With their special grip and cutting force, all four knives are easy and pleasant to use to simplify daily work for professional users.

The knives have a finely glazed surface and the serrations are polished by hand to achieve a very high sharpness. Especially the goat cheese knife requires a very high grinding precision. It has a fine but sturdy tip and is equipped with a special final polishing step by hand. The handles are made of beautifully grained plum wood, carefully shaped and oiled by hand. All the work steps to produce our knives come from the artisan skills of traditional knife making which we continue to use and even pass on to our apprentices.

We are delighted that we were able to produce these cheese knives with the help of William, Mirjam and Bas van Hest. We are convinced that the knives will demonstrate their quality in the profession. And of course, they will also serve cheese connoisseurs at home.



Giselheid Herder-Scholz  
Idea and conception



Tim Wieland  
Design and development



## **A little bit of history...**

Cheese has been known in Europe since about the Mesolithic Age, i.e. 10.000 to 8.000 years before Christ. However, there is evidence that cheese making was known from about 5.000 BC in Mesopotamia, the Black Sea region as well as in Egypt and North Africa. The art of making cheese was also known further north. At the beginning of the Iron Age, the Celts brought cheese over the Alps in the 4th century BC. Cheese was regarded as a delicacy in Greece and the Roman Empire. From there, cheese was refined and perfected, spreading to almost all parts of Europe.

Records show that cheese making in Europe has existed since the early Middle Ages and some varieties were already mentioned in the period from 1086 to 1282, among them Gruyère, Gouda, Edam, Emmental, Appenzeller and English Cheshire.

In our modern age, cheese has become an important culinary delicacy in all European countries. It is intensively traded and savoured across borders – in fact, it is a commodity that all countries have in common. This gave us an idea for the naming and so we borrowed the names of the cheese knives from the international language Esperanto.

In the 19th century, the Polish oculist Ludwik Leyzer Zamenhof had the idea of creating a neutral language that would permit people of different ethnic origins to communicate irrespective of their nationality. He also hoped to prevent possible conflicts and racism among people and the creation of ghettos.

Despite the high aspirations and visionary concept of Esperanto, it has not been adopted as the official language in any country of the world. Nevertheless, we chose this language to name our products as a symbol of the culinary affinities within Europe.



**Fromaĝo** means cheese. The names of the four knives are also taken from Esperanto: **Kapro** (goat), goat cheese knife; **Pano** (bread), bread knife for the tasting bread; **Mola** (soft), soft cheese knife; **Ĉio** (everything), universal cheese knife.



**Kapro** – Goat cheese knife

GOAT  
CHEESE  
KNIFE

**Kapro**, the goat cheese knife, is specially designed to cut goat cheeses which are mostly small. The blade with its pointed tip is about 80 mm long and has a slightly convex curved cutting edge to allow to sway while cutting. This makes it much easier to part the soft or sometimes crumbly crust and leaves a smooth cut surface. The handle is positioned in a high angle to give enough space to work, even with large hands, without touching the cutting board.

- Pointed blade to pierce the cheese crust
- Convex cutting edge to sway while cutting
- Easy to cut soft cheese
- More space for hands when cutting



Stainless steel, blade length approx. 80 mm, total length approx. 240 mm, handle made of plum wood



# PANO

TASTING  
BREAD  
KNIFE

## **Bread knife with two-sided convex serration**

The **Pano** bread knife has a blade about 130 mm long. It is mainly designed to slice the bread served with the cheese. The convex serration is ground on both sides and is polished by hand. It can be used by both right-handed and left-handed users. The polished serration ensures a smooth cut, even with nut or fruit bread. The ingredients remain in the bread, the crust does not fall apart.

- Easy to slice bread
- Smooth cut through any bread
- For left and right-handed users
- Also suitable to cut cheese



**Art. no.** 2022,500,04

Stainless steel, blade length approx. 130 mm, total length approx. 260 mm, handle made of plum wood

# MOLA

SOFT  
CHEESE  
KNIFE

## Soft cheese knife with forked tip and concave serration

The **Mola** soft cheese knife has an approx. 165 mm long and very slim blade to prevent the cheese from sticking to the blade. It also has a fine, very thinly ground concave serration with teeth four mm wide and polished by hand for easy slicing. The forked tip is designed for easy serving of the cheese pieces. The high-angled handle position also provides space for the hand when cutting.

- Prevents cheese from sticking to the blade
- Smooth cut surface
- Forked tip for serving
- More space for hands when cutting

**Art. no.** 2023,650,04

Stainless steel, blade length approx. 165 mm, total length approx. 310 mm, handle made of plum wood



# Ĉio

UNIVERSAL  
CHEESE  
KNIFE

## All-purpose cheese knife with indents and concave serration

The **Ĉio** universal cheese knife has a blade about 35 mm wide and is therefore the broadest in the series. The blade surface has two large, gracefully shaped indents to prevent soft and hard cheeses from sticking to the blade. At the same time, its breadth provides sufficient stability to slice easily through hard cheese such as medium mature Gouda, Provolone, Gruyère or similar cheese varieties. The drop-shaped indents are specially polished and the edges are smoothed by hand to ensure straight slicing of the cheese. The thinly ground concave serration slices the cheese very easily. The high-angled handle position also provides space for the hand when cutting.

- Prevents cheese from sticking to the blade
- Smooth cut surface
- Easy slicing, even with harder cheese varieties
- More space for hand when cutting



**Art. no.** 2024,600,04

Stainless steel, blade length approx. 160 mm, total length approx. 310 mm, handle made of plum wood

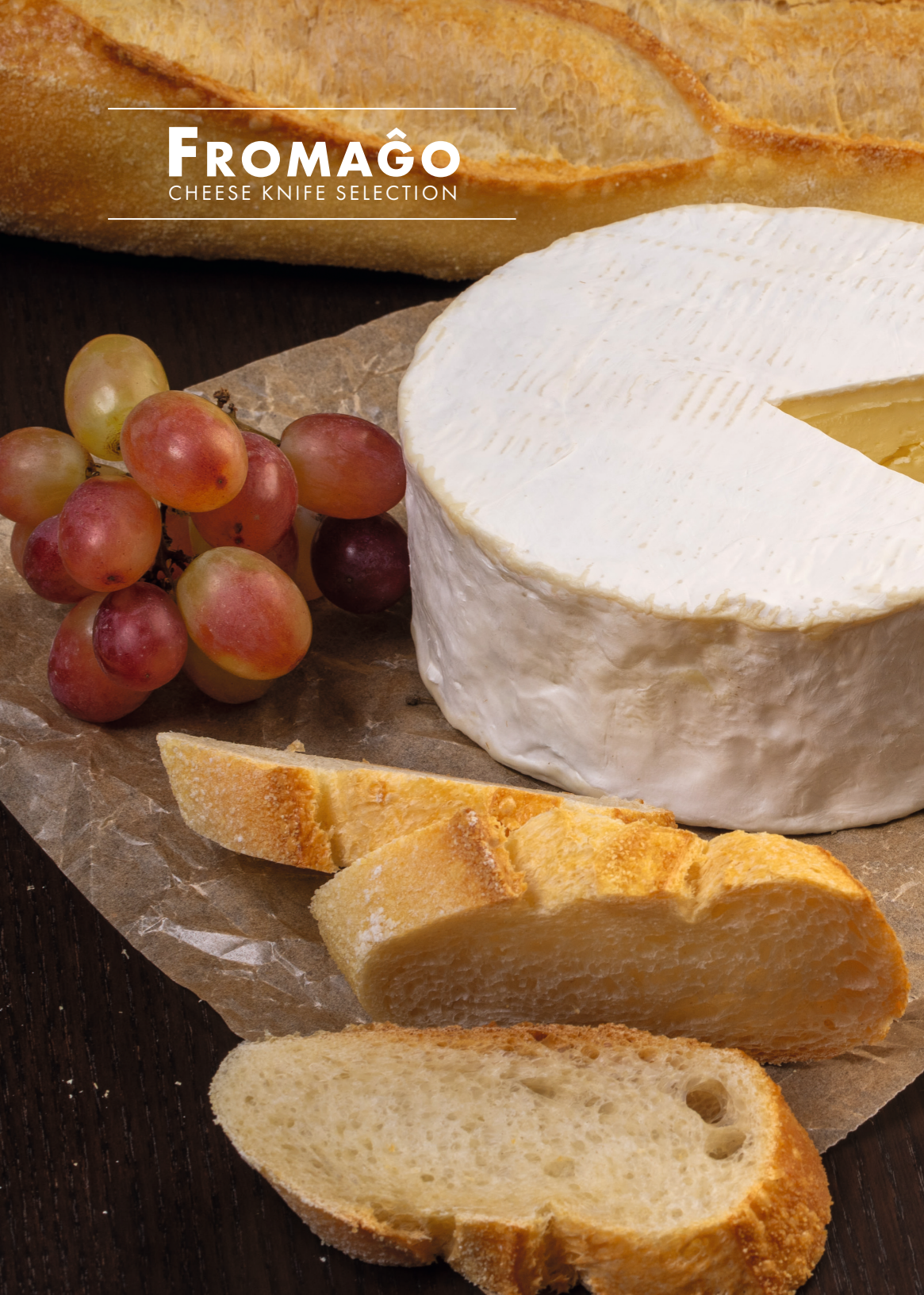


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**Mola** – Soft cheese knife



**Windmühlenmesser®**

**HAND  
MADE  
in GER  
MANY**

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