



TIMBERBITS

HELPING YOU CREATE WITH WOOD

Cheese Knife / Pizza Cutter / Butter Knife / Pie Knife / Salad Server Set

Tools Needed:

- Lathe
- Ruler or calipers to measure the tang
- Drill bit to suit tang (can be drilled on the lathe or by drill press)
- Turning chisels (recommended: roughing gouge, spindle gouge, parting tool, and skew chisel)
- Glue (5-minute epoxy recommended)
- Hammer/mallet for assembly
- Finish (recommended: food-safe finish such as EEE and Shellawax Glow, or alternatives like tung oil and wax)
- Chuck (optional, but can be turned between centres)

Instructions:

1. Design and Measure:

- Plan your handle design and determine its length.
- For smaller items such as the pizza cutter, butter knife, and cheese cleaver, a pen blank is sufficient. For larger items such as the cheese knife, pie knife, and salad servers, use timber approximately 30x30mm at your chosen length.
- Measure the tang and drill a hole approximately 0.5 to 1mm smaller than the width of the tang, to the depth of the tang. For acrylic, drill the hole at the same size or slightly larger to avoid cracking.

2. Turn the Handle:

- Mount the blank on the lathe and turn it round.
- Mark out the depth of the ferrule and use calipers to turn a tenon for the ferrule to fit snugly.
- Turn the handle to your desired shape. Mark how far you have drilled into the handle and turn a small section using your parting tool down to the same diameter as your ferrule. This indicates the lowest point you can turn to.

3. Check and Finish:

- Remove the handle from the lathe to check the ferrule fitting.
- Sand the handle and apply your preferred food-safe finish (e.g., EEE and Shellawax or tung oil).

4. **Assembly:**

- Place the blade or utensil head in a vice, using leather offcuts or another material to protect it from damage.
- Apply 5-minute epoxy inside the drilled hole and a small amount to secure the ferrule. Avoid excess glue to minimise cleanup.
- Attach the ferrule. If it is a snug fit, place it face down on a bench and lightly tap the handle down with a mallet or hammer, taking care not to damage the handle.
- Place the handle with ferrule over the tang and lightly tap the handle down, keeping it as straight as possible so the blade or utensil head is aligned correctly.
- Clean up any excess glue and allow to cure fully before use.

Enjoy your custom-made kitchen tool!