

Cheese Knife/Pizza Cutter Instructions

Tools Needed:

- Lathe
- Ruler or calipers to measure the tang on the cheese knife/pizza cutter
- 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: EEE and Shellewax Glow, or alternatives like tung oil and wax)
- Chuck (optional, but can be turned between centers)

Instructions:

- 1. Design and Measure:**
 - Plan your handle design and determine its length.
 - For the pizza cutter and cleaver cheese cutter, a pen blank is sufficient. For the longer cheese knife, 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 substrate on the lathe and turn it round.
 - Mark out the depth of the ferrule and use calipers to turn the 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 go.
- 3. Check and Finish:**
 - Remove the handle from the lathe to check the ferrule fitting.
 - Sand the handle and finish with your preferred finish (e.g., EEE and Shellawax or tung oil).
- 4. Assembly:**
 - Place the blade in a vice, using leather offcuts or another material to protect the blade.
 - Apply 5-minute epoxy internally in the hole and a small amount to hold on the ferrule. Avoid excess glue to minimize 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 the ferrule over the tang and lightly tap the handle down, keeping it as straight as possible so the blade is aligned correctly.

- Clean up any excess glue.

Enjoy your custom-made cheese knife or pizza cutter!