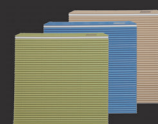


HASEGAWA's

Professional Grade

# Kitchen Wares

Vol. 2025A



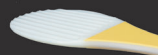
Makisu



Hangiri



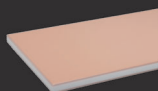
Ohitsu



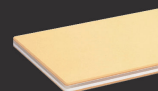
Hangiri Spatula



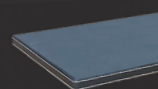
Pro-Soft



Pro-PE



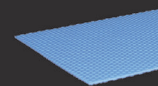
Pro-Soft Lite



Pro-PE Lite



Soft Mat



Non-Slip Mat



Cutting Board  
LIFTER



Cutting Board  
SCRAPER



Stirrer



[hasegawakagaku.com](http://hasegawakagaku.com)

Made in Japan



## Makisu - Sushi Roll Mat

### FMK

*The best sushi mat ever that is super hygienic and less likely to stick to rice!!*



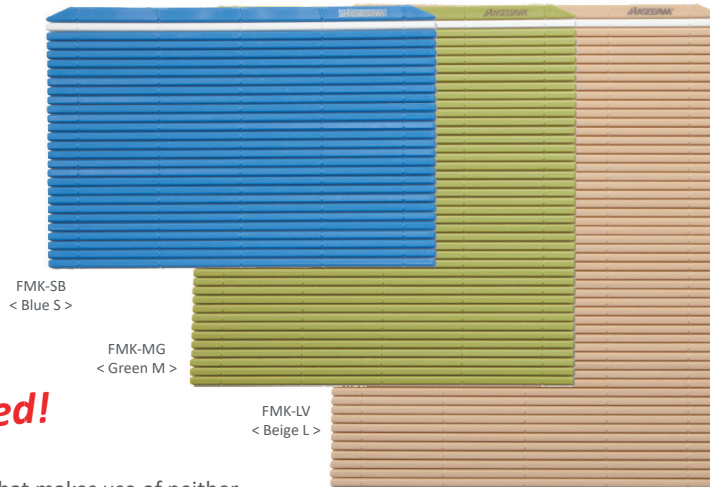
**No Plastic Wrap Needed!**

HASEGAWA-Makisu is a revolutionary sushi mat that makes use of neither the traditional bamboo nor cotton strings but advanced plastic and mono-filaments. It is not only hygienic but also easy to roll as a sushi mat.

- Does NOT need any plastic wrap.
- Does not generate splinters or black mold, like those conventional bamboo ones always do.
- Monofilaments that deter contamination are used for the binding strings.
- Ingredients less likely to stick to its embossed surfaces.
- Easy to dry so that can be used right after washing.
- As easy to roll as conventional bamboo ones.



The actual products may differ slightly in color from these pictures.



The antibacterial property is only certified in Japan.



Youtube Video

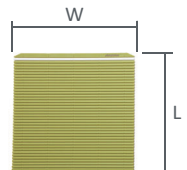
竹や綿糸を使わず、抗菌剤入りの樹脂をモノフィラメント(単一糸)でバインドした、従来にない画期的なマキスです。大変に衛生的であるだけでなく、マキスとして従来の竹製のものとは変わらない巻きやすさを実現しています。以下の特長があります。

- ・従来の竹のマキスのようにラップを巻く必要はありません。
- ・またササクレ、黒カビなども基本的に発生しません。
- ・マキスを継ぐ糸には、汚れがつきにくいモノフィラメント(単一樹脂糸)を採用しています。
- ・モノフィラメントは丈夫でありながら細いため籤(ひご)の隙間が狭く、細かい食材の詰まりや通り抜けが起こりにくいです。
- ・表面にはご飯がつきにくい工夫をし、使い易くなっています。
- ・乾き易いので、洗浄後、直ぐにご使用いただけます。

FMK Series

Model Name	W x L mm (inch)	g (lbs)	Heatproof & Colors
FMK - S	250 x 165 (10 x 6.5)	110 (0.23)	100C (212F)
FMK - M	250 x 240 (10 x 9.5)	160 (0.33)	Green Beige Blue
FMK - L	250 x 305 (10 x 12)	200 (0.42)	

Sizes and colors may be changed without prior notice.



## Hangiri - Sushi Rice Bowl

### FHG

*Unprecedented Hangiri that is Hygienic and Lightweight!!*



FHG-48

樹脂で作られた、全く新しい飯切りです。内部は発泡体を用いられていて、軽量かつ丈夫で保温性もあります。従来の木製のように割れたり、外周のリングが外れたりすることがなく、また木クズや黒カビなどの心配もありません。飯切りに最適な形状となっているばかりでなく、汚れにくい素材を用いており、とても洗いやしく作業が楽になります。大切にお使い頂ければとても長持ちしますので経済的です。

Completely new, our Hangiri (sushi rice mixing bowl) is made from plastic. The foam resin used in the interior retains heat and gives it a lightweight and tough feature. Unlike conventional ones, it will not have the problem of wood cracks and outer-ringed circumferences wearing off.

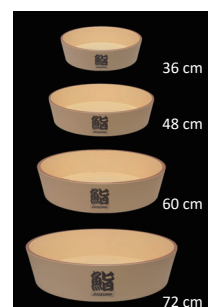


Stackable

On top of that, there is no worry about wood waste and black mold forming from use. When put to good use, this new Hangiri will prove to be a lasting and economical investment.



The antibacterial property is only certified in Japan.



The interior foam resin is the source for heat retention that is important during sushi-rice mixing.

内部の発泡体構造により、シャリ切りにとっても大切な保温性があります。

This angle makes it stackable, and prevents contaminant buildup on the interior corner.



FHG Series

Model Name	D x H mm (inch)	kg (lbs)	Referential Qty of Rice	Heatproof
FHG - 36	360 x 95 (14.2 x 3.7)	1.1 (2.4)	LE 0.5 sho (LE 5 cups)	80C (176F)
FHG - 48	480 x 110 (18.9 x 4.3)	1.7 (3.7)	LE 1 sho (LE 10 cups)	
FHG - 60	600 x 140 (23.6 x 5.5)	3.3 (7.3)	1 ~ 2 sho (10~20 cups)	
FHG - 72	720 x 170 (28.3 x 6.6)	4.8 (10.6)	GT 2 sho (GT 20 cups)	

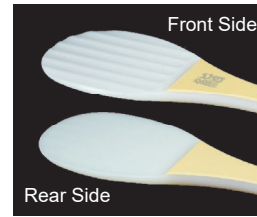
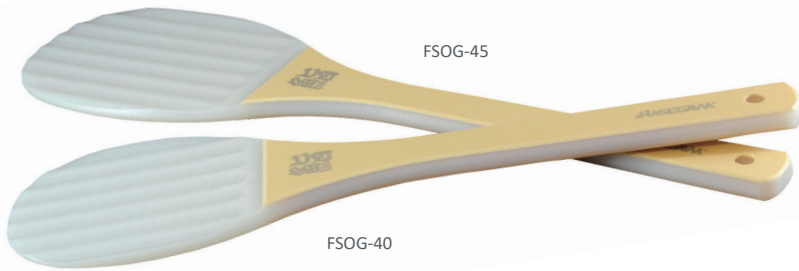
Sizes and colors may be changed without prior notice.

LE: Less Equal GT: Greater Than

## Hangiri Spatula

### FSOG

*Specially Designed Spatula for Sushi Rice*



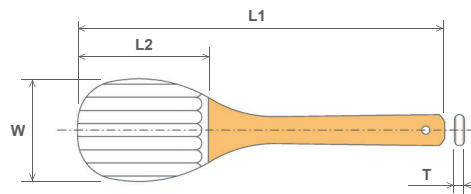
The original, wave-like patterned structure, mixes vinegars and sushi rice well



The antibacterial property is only certified in Japan.

寿司の飯切りに最適な樹脂製の宮島です。お米がくっ付きにくい樹脂で作られ、木クズや黒カビとは無縁です。先端が薄くなっているため、軽量で扱いやすく、飯台の隅々まで飯切りがしやすくなっています。また先端部にはお米と酢が良く混ざるように波形状が設けられています。

This plastic spatula is perfect for Hangiri works (Sushi Rice Mixing). Made from plastic resin, it is less prone to rice sticking onto it; and the common problem of wood waste and black mold forming is no longer a concern. The thin head of the spatula makes it lightweight, enables ease of handling and mixing the rice round the corner of the bowl. In addition, the head comes with a wave-like patterned structure, that enables a good mix of the rice and the vinegar.



FSOG Series

Model Name	L1 mm (inch)	L2 mm	W mm	T mm	Weight g (lbs)	Applicable Hangiri	Heatproof
FSOG - 40	400 (15.7)	130	115	12.5	180 (0.40)	FHG-48, 60	90C (194F)
FSOG - 45	450 (17.7)	160	125	12.5	220 (0.49)	FHG-60, 72	

Sizes and colors may be changed without prior notice.



## Ohitsu - Sushi Rice Container

### FHO

*Proven Heat-Retention Capacity & Our Assured Hygiene!*



FHO-33

High heat-retention capacity and hygiene have been the biggest concerns about Ohitsu (Sushi Rice Container) among sushi chefs.

The HASEGAWA Ohitsu will be finally launched to solve these problems around wooden Ohitsu.

The secret is an internal foam structure, which gives it a light weight and high heat retaining capacity. The surface is made from heat-resistant plastic which stands up to 80C / 176F. This material is also a key for its hygienic property. Unlike conventional wooden Ohitsu, black mold or contamination from wood chips won't be an issue. Plus, the surface material is stain-resistant and easy to clean due to its light weight. (also bleach safe) Your work will be much easier.



The antibacterial property is only certified in Japan.

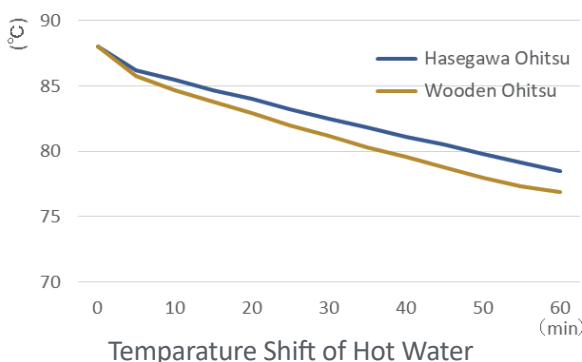


The internal foam structure



This flat edge makes it easier to put the lid aside

*Hasegawa Ohitsu shows a higher capacity to keep heat!*



おひつには高い保温力と衛生性が求められます。これを実現したのがHASEGAWAの樹脂でできた新しいおひつです。秘訣は内部に用いられた発泡体です。これにより、高い保温性だけでなく、軽量ながらも丈夫な仕上がりを実現しました。樹脂なので、従来の木製のように木クズや黒カビなどの衛生面のリスクがなくなります。また、この素材は汚れにくい上、軽くてとても洗いやすいので、作業が格段と楽になります。

FHO Series

Model Name	Part	D x H mm (inch)	kg (lbs)	Referential Qty of Rice	Heatproof
FHO - 30	Body	300 x 135 (11.8 x 5.3)	0.9 (2.0)	1 sho (10 cups) or Less	80C (176F)
	Lid	310 x 11.6 (12.2 x 0.5)	0.5 (1.1)		
FHO - 33	Body	330 x 165 (13.0 x 6.5)	1.2 (2.6)	1.5 sho (15 cups) or Less	
	Lid	340 x 12.6 (13.4 x 0.5)	0.6 (1.4)		
FHO - 36	Body	360 x 250 (14.2 x 9.8)	1.9 (4.1)	3 sho (30 cups) or Less	
	Lid	380 x 17.6 (15.0 x 0.7)	0.9 (1.9)		

Sizes and colors may be changed without prior notice.



# HASEGAWA Cutting Board



## Blade - Friendly



Simple, soft cutting boards become deformed and bend easily. HASEGAWA's cutting board has a wooden core structure, that realizes high rigidity. That's why soft materials can be used on its surface.

30% Lighter!  
(than solid plastic ones.)



With weight 30% lighter than conventional solid plastic ones, it reduces the burden even when washing by hand. In addition, the danger caused from unexpectedly dropping it can be reduced.

## Reduced Weight

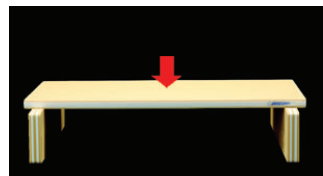
## Wood-Core Structure



The HASEGAWA cutting board comes with an internal wood core structure, it is difficult to warp or deform like conventional ones; and is very stable during use. Professional-use cutting boards are usually large in size and therefore very heavy, but the HASEGAWA cutting board, with its wood core structure, is extremely lightweight. It is 30-50% lighter compared with conventional ones; does not deform and very easy to handle.

The wood-core prevents warping and bending from long-term use and high-temp washing. Always stable, dish-washer safe, and shows sufficient rigidity when bridging.

## High Rigidity



Wood core prevents bending!!

## Eco - Friendly



Thanks to its wood-core structure, the use of plastic materials is minimized. Additionally, a portion of the plastic contains biomass, achieving an industry-leading biomass content of 30%. Also, our factory exclusively uses solar power for 100% of its electricity.

## Pro-Soft

Wood-Core, Blade-Friendly Cutting Board  
The BEST cutting board ever  
for *Japanese knives!!*



FSR20-6030

As it comes with a wooden core structure and does not deform, the plastic material used on its surface is very soft. Despite the plastic material, we are able to achieve the same level of blade friendliness to that of a wooden cutting board. This is a Cutting Board that is ideal for delicate, Japanese knives.

HASEGAWAのまな板は内部に木芯構造を持ち、従来のまな板のように反りや変形が起こりませんので、表裏に用いている樹脂はとても柔らかい材質になっています。従って樹脂でありながら、木のまな板のような刃当たりを実現しています。まさに繊細な和包丁に最適なまな板となっています。

The antibacterial property is only certified in Japan.



Youtube Video

FSR Series

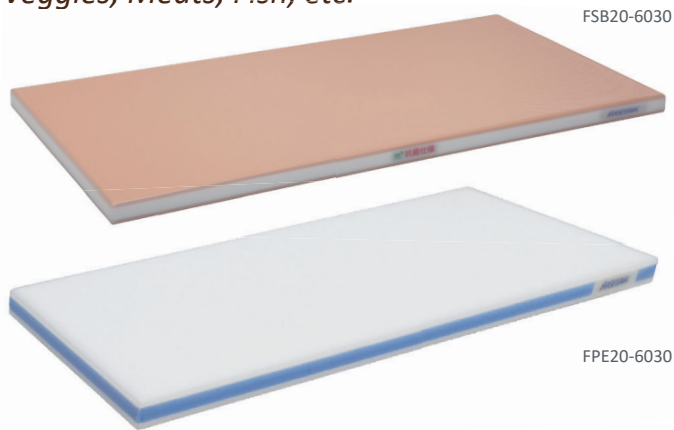
Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FSR20-5025	20 (0.8)	500 x 250 (19.7 x 9.8)	1.8 (4.0)	90 C (194 F) Beige
FSR20-5030		500 x 300 (19.7 x 11.8)	2.0 (4.4)	
FSR20-6030		600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FSR20-6035		600 x 350 (23.6 x 13.8)	2.9 (6.4)	
FSR25-8035	25 (1.0)	800 x 350 (31.5 x 13.8)	4.3 (9.5)	
FSR25-8040		800 x 400 (31.5 x 15.7)	4.9 (10.8)	
FSR25-9040		900 x 400 (35.4 x 15.7)	5.5 (12.1)	
FSR25-9045		900 x 450 (35.4 x 17.7)	6.3 (13.9)	
FSR30-10040	30 (1.2)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FSR30-10045		1000 x 450 (39.4 x 17.7)	7.6 (16.8)	
FSR30-12040		1200 x 400 (47.2 x 15.7)	8.2 (18.1)	
FSR30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

Sizes and colors may be changed without prior notice.



## Pro-PE

Wood-Core Cutting Board that is good  
for *General Use*, such as for  
Veggies, Meats, Fish, etc.



Like the FSR series, it has a wood-core structure, that makes it lightweight and gives it high-rigidity. It is very easy to handle, difficult to become warped or deformed, hence it is applicable to high-temp washing. With its slightly harder surfaces than the FSR series, it has a stain-resistant property. It can be used widely for general purposes, such as cutting veggies, meats, fish, etc.

The surface color of the FSB series is BROWN, and the FPE is WHITE.

FSRシリーズと同様に木芯入り構造で、従来のまな板よりも軽量かつ高剛性なまな板です。取り扱いが楽で、反りや変形などの心配がないため、高温洗浄が可能です。FSRよりも表面にやや固めの素材を用いており、汚れに強いことが特長です。肉・魚・野菜など、一般的な用途に幅広くご利用頂けます。

FSBシリーズは表面がブラウン色、FPEシリーズは白色となっています。

FSB FPE Series

Model Name		Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FSB	FPE				
FSB20-5025	FPE20-5025	20 (0.8)	500 x 250 (19.7 x 9.8)	1.8 (4.0)	90 C (194 F) Brown (FSB) White (FPE)
FSB20-5030	FPE20-5030		500 x 300 (19.7 x 11.8)	2.0 (4.4)	
FSB20-6030	FPE20-6030		600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FSB20-6035	FPE20-6035		600 x 350 (23.6 x 13.8)	2.9 (6.4)	
FSB25-8035	FPE25-8035	25 (1.0)	800 x 350 (31.5 x 13.8)	4.3 (9.5)	
FSB25-8040	FPE25-8040		800 x 400 (31.5 x 15.7)	4.9 (10.8)	
FSB25-9040	FPE25-9040		900 x 400 (35.4 x 15.7)	5.5 (12.1)	
FSB25-9045	FPE25-9045		900 x 450 (35.4 x 17.7)	6.3 (13.9)	
FSB30-10040	FPE30-10040	30 (1.2)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FSB30-10045	FPE30-10045		1000 x 450 (39.4 x 17.7)	7.6 (16.8)	
FSB30-12040	FPE30-12040		1200 x 400 (47.2 x 15.7)	8.2 (18.1)	
FSB30-12045	FPE30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

Sizes and colors may be changed without prior notice.



The antibacterial property is only certified in Japan.

## Pro-Soft Lite

Wood-Core, Soft Surface Cutting Board  
Also good for Home-Use!



FRK20-3926

FSRシリーズの軽量版です。サイズが小さいので家庭用としてもお使い頂けます。木芯構造を持ち、軽量・高剛性、且つ抜群の刃当たりを実現しています。本格的な料理を志向する料理通が好むまな板です！

This is the lite version of the FSR Series. Can be good for home use. The same wooden-core structure gives it its Lightness and Rigidity. It also comes with superior Blade Friendliness, making it the best cutting board for cooking maniacs!



The antibacterial property is only certified in Japan.

FRK Series

Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FRK20-3620	20 (0.8)	360 x 200 (14.2 x 7.9)	1.0 (2.2)	90 C (194 F) Beige
FRK20-4123		410 x 230 (16.1 x 9.1)	1.3 (2.9)	
FRK20-4626		460 x 260 (18.1 x 10.2)	1.6 (3.5)	
FRK20-3423	20 (0.8)	340 x 230 (13.4 x 9.1)	1.1 (2.4)	
FRK20-3926		390 x 260 (15.4 x 10.2)	1.4 (3.0)	
FRK20-4429		440 x 290 (17.3 x 11.4)	1.7 (3.7)	

Sizes and colors may be changed without prior notice.

## Pro-PE Lite / Black

Wood-Core PE cutting board, *BLACK* in color  
Also good for Home-Use!



FPEL18-3926

[ Note ]

Abrasions on a black surface are easily noticeable because of its color. This is not a problem as a cutting board. Please be advised that any returns due to the abrasions aren't acceptable.

This is the lite version of the FPE Series, which is black in color. The wooden-core structure gives it the Lightness and Rigidity. This stylish black cutting board showcases food nicely, making it the best cutting board for the chefs who showcase their work!

FPEシリーズの軽量版です。同じく木芯構造を持ち、軽量・高剛性のまな板です。食材が映えるブラックを採用。まさに“魅せる”調理を志向する料理人のためのまな板です！

【注意】ブラックは擦りキズが非常に目立ちやすいですが、まな板としては問題がありませんので、擦りキズによる返品はご遠慮ください。



The antibacterial property is only certified in Japan.

FPEL Series

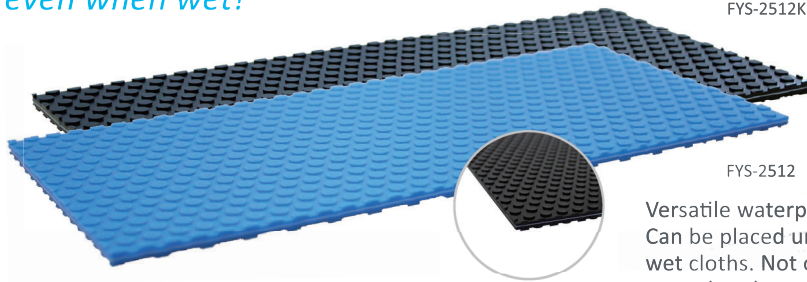
Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FPEL18-3620	18 (0.71)	360 x 200 (14.2 x 7.9)	0.8 (1.8)	90 C (194 F) Black
FPEL18-4123		410 x 230 (16.1 x 9.1)	1.1 (2.4)	
FPEL18-4626		460 x 260 (18.1 x 10.2)	1.4 (3.1)	
FPEL18-3423	18 (0.71)	340 x 230 (13.4 x 9.1)	0.8 (1.8)	
FPEL18-3926		390 x 260 (15.4 x 10.2)	1.2 (2.6)	
FPEL18-4429		440 x 290 (17.3 x 11.4)	1.5 (3.3)	

Sizes and colors may be changed without prior notice.

## Non-Slip Mat

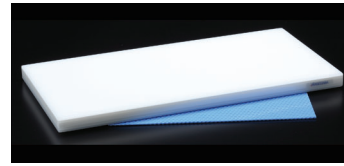
FYS

The best non-slip mat that doesn't lose its grip even when wet!

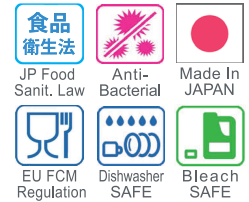


FYS-2512K

FYS-2512



For cutting boards



The antibacterial property is only certified in Japan.

まな板の下に敷く滑り止めマットです。従来の布巾や手拭いの代りにお使いいただけるので、大変に衛生的です。またボールの下に敷いたり、ピンのフタ開けなど、様々な用途にご使用いただけます。

- 水に濡れても強力なグリップを維持します。
- ディッシュウォッシャーで洗えます。
- 立掛けられるので、素早く乾いて清潔です。
- お好きなサイズにカットすることもできます。



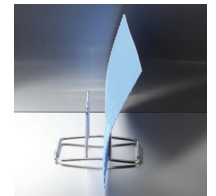
For knife sharpening stones

< Multi-purpose use >



Versatile waterproof non-slip mats for multipurpose use. Can be placed underneath slippery items instead of using wet cloths. Not only hygienic, but they are also flexible enough to be used for opening jars and other items that require a firm, solid grip. These mats are designed with several benefits below.

- Even when wet, it does not lose its grip!
- Flexible, yet firm enough to stand on its own for easy washing and drying.
- Can be cut into any size as desired.



Stands upright for easy drying.

FYS Series

Model Name	Size mm (inch)	g (lbs)	Heatproof & Color
FYS - M	250 x 150 (9.8 x 5.9)	100 (0.22)	80 C (176 F)
FYS - L	300 x 200 (11.8 x 7.9)	160 (0.35)	
FYS - 2512	250 x 120 (9.8 x 4.7)	80 (0.18)	Blue Black
FYS - 4020	400 x 200 (15.7 x 7.9)	210 (0.46)	
FYS - 5025	500 x 250 (19.7 x 9.8)	330 (0.73)	
FYS - 6030	600 x 300 (23.6 x 11.8)	470 (1.04)	

Sizes, colors and shape of surfaces may be changed without prior notice.

## Cutting Board LIFTER

FLF

Lift cutting boards from a cooking table for sanitation



The antibacterial property is only certified in Japan.

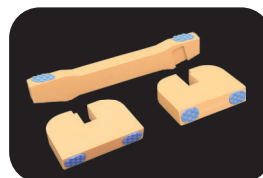
These are tools that lift cutting boards from a cooking table by placing them underneath the cutting boards. It is very hygienic as cutting boards do not come into direct contact with the cooking table.

- Not only maintaining cutting board's hygiene, but also making the reverse side available instantly.
- The water-proof grip mats are mounted to hold cutting boards in place.
- It also comes with some different heights to cater for ergonomic comforts. (It can vary among individuals.)
- The elevated position of cutting boards enables better efficiency to produce delicate cuttings.
- The space created below the cutting board will thus allow ease of placing any utensil, trays or plates for collecting the finely cut ingredients from the cutting board.

Cutting Board LIFTER はまな板の下に置いてまな板をかき上げる道具です。

まな板が調理台とコンタクトしないため、大変衛生的です。

- まな板を衛生的に保つだけでなく、裏面をすぐに使うことができます。
- まな板と調理台にコンタクトする部分には水濡れに強い滑り止めを取り付けてあるので、まな板が動きにくくなっています。
- まな板の位置が高くなるので姿勢が楽になり、腰への負担を軽減する効果があります。(個人差があります。)
- 手元が顔に近くなるので、食材が見やすくなり、繊細な料理にとっても有効です。
- まな板の下にスペースがあるので、調理道具を置いたり、あるいはバットや皿を置いて切った食材を楽に移すなどできます。



Knockdown Structure



Can be used like this!



Wet cloths are UNHYGIENIC.

FLF Series

Model Name	Height mm (inch)	Length mm (inch)	Width mm (inch)	Weight g (lbs)	Heatproof & Color
FLF20 - 230	20 (0.8)	230 (9.1)	35 (1.4)	100 (0.22)	85 C (185 F)
FLF20 - 300		300 (11.8)	35 (1.4)	120 (0.26)	
FLF20 - 390		390 (15.4)	35 (1.4)	160 (0.35)	
FLF45 - 230	45 (1.8)	230 (9.1)	50 (2.0)	340 (0.75)	
FLF45 - 300		300 (11.8)	50 (2.0)	440 (0.97)	
FLF45 - 390		390 (15.4)	50 (2.0)	540 (1.19)	
FLF90 - 300	90 (3.5)	300 (11.8)	120 (4.7)	700 (1.54)	Beige
FLF90 - 390		390 (15.4)	120 (4.7)	800 (1.76)	
FLF120 - 300	120 (4.7)	300 (11.8)	120 (4.7)	900 (1.98)	
FLF120 - 390		390 (15.4)	120 (4.7)	1020 (2.25)	
FLF150 - 300	150 (5.9)	300 (11.8)	120 (4.7)	1100 (2.43)	
FLF150 - 390		390 (15.4)	120 (4.7)	1280 (2.82)	

Sizes, colors and shapes may be changed without prior notice.



## Soft Mat

*Handy Cutting Mat that can be used on larger cutting boards.*



FRM8-4626

軽量で、刃当たりの良いカッティングマットです。大きなまな板の上に置いて、一時的に異なる食材をカットする時に便利です。

- ・柔らかく、刃当たりが良い材質です。
- ・深いキズの入るチョッピングには適しません。

Lightweight, Blade-Friendly Cutting Mat.  
Very convenient to place on top of a larger cutting board for temporary cuttings.

- Soft and Blade-Friendly material.
- Not recommended for Heavy Chopping.



EU FCM Regulation



JP Food Sanit. Law



Bleach SAFE



Made In JAPAN



Anti-Bacterial



Certified Anti-Bacterial

The antibacterial property is only certified in Japan.

FRM Series

Model Name	Thickness mm (inch)	Size mm (inch)	Weight g (lbs)	Heatproof & Colors
FRM8 - 3620	8.0 (0.31)	360 x 200 (14.1 x 7.9)	520 (1.15)	70 C (158 F) Beige
FRM8 - 4123		410 x 230 (16.1 x 9.1)	680 (1.50)	
FRM8 - 4626		460 x 260 (18.1 x 10.2)	865 (1.90)	
FRM8 - 3423	8.0 (0.31)	340 x 230 (13.4 x 9.1)	565 (1.25)	Beige
FRM8 - 3926		390 x 260 (15.3 x 10.2)	730 (1.61)	
FRM8 - 4429		440 x 290 (17.3 x 11.4)	920 (2.03)	

Sizes and colors may be changed without prior notice.

## Cutting Board SCRAPER

*The Perfect Tool for cutting board maintenance*



Roughing Surface



Finishing Surface



CBS2-115P

HASEGAWA's Cutting Board SCRAPER has outstanding scraping power, and easily erases tough spots, yellowing, molds, grooves and feathering from the surface of cutting boards

- Once stubborn dirt is removed with the Roughing side of the SCRAPER, the cutting board's surface can be made smooth using the Finishing side. During this process, feathering or bad odors can also be removed totally, and contamination by foreign particles can thus be prevented.
- With its patented technology, the abrasion papers hardly peel off before they are consumed.
- No cleaning agent, but only water is needed. Once finished with scraping, just wash the cutting board with cleaning agents, as per normal.
- Stubborn dirt accumulated into the cutting board after long periods of use can not be erased easily. Thus, scraping on a weekly basis before dirt starts to accumulate can keep the cutting board clean and safe for use for a long time.



Youtube Video



Made In JAPAN

This scraper is not recommended for use on our black cutting board (Pro-PE Lite / Black), as abrasions may be noticeable.

HASEGAWAのまな板削りは抜群の切削力を誇り、洗っても漂白しても落ちないような頑固な汚れ、黄ばみ、黒カビ、包丁キズ、毛羽立ち、匂いなどを落とすことができます。

- Roughing面で頑固な汚れを落とした後は Finishing面で表面を滑らかに仕上げるができます。毛羽立ちもきれいに落とせるため、異物混入を未然に防ぐことができます。
- 独自の工夫により、研磨紙が剥がれにくくなっています。研磨力が低下する前に剥がれてしまうことがほとんどありません。
- 洗剤等は不要で、水のみで削ります。削り終わったら洗剤で通常通りに洗います。
- 長年に渡って深く浸み込んだ汚れは簡単には落とせません。少し汚れが目立ってきた段階からご使用頂くと、長い間きれいな状態を保つことができます。

CBS Series

Model Name	Size mm (inch)	g (lbs)	Core	Color
CBS2 - 115P	t30 x 50 x 115 (1.2 x 2.0 x 4.5)	18 (0.04)	PE Form	Pink

Size and color may be changed without prior notice.

## Stirrer

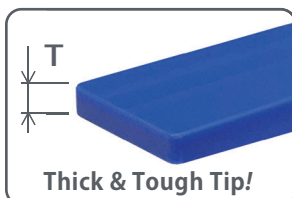
*High Heat-Resistance, Super Tough Spatula  
Best for Soups, Broths, Stews and **Ramen!!***

Narrow Head  
< FXON-120 >



Wide Head  
< FXOW-120 >

Highly heat-resistant, tough and durable plastic stirrer. Unlike wooden ones, it is very hygienic and long-lasting. Strong for breaking down pork bones, perfect for Ramen Soup!!



Thick & Tough Tip!



Dishwasher SAFE



Bleach SAFE



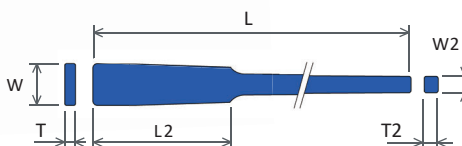
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FXON-120

耐熱性と耐久性に優れたプラスチック製の混ぜ棒です。木製とは異なり非常に衛生的で、且つ丈夫で長持ちします。スープやシチューなどはもちろん、豚骨スープの骨砕きにも耐えるため、ラーメンスープ用に特に適しています。



FXO Series

Model Name	Head	L mm (inch)	L2 mm	W mm	W2 mm	T mm	T2 mm	Weight kg (lbs)	Heatproof & Color
FXON - 90	Narrow	900 (35.4)	250	55	30	25	25	0.9 (1.98)	180C (356F) Blue
FXON - 120		1200 (47.2)	300	55	30	30	30	1.3 (2.87)	
FXOW - 90	Wide	900 (35.4)	250	90	30	15	25	1.2 (2.65)	Blue
FXOW - 120		1200 (47.2)	300	90	30	15	30	1.8 (3.97)	

Sizes and colors may be changed without prior notice.

# Company Profile

Company Name HASEGAWA CORPORATION




Founding Date June 11th, 1955

Address 1384-5 Kamikoya, Yachiyo-shi,  
Chiba 276-0022 Japan

Business Lineup Manufacturing & distributing of;  
- Kitchenware, Utensils  
- Waterproof Sheet Materials  
- Sports Equipments

Contact Email [contact@hasegawakagaku.co.jp](mailto:contact@hasegawakagaku.co.jp)

Website <https://hasegawakagaku.com>

Find Us  @hasegawacorp  
 @hasegawa\_corporation  
 @HASEGAWA\_Kitchen\_Wares



HASEGAWA CORPORATION started as a manufacturer of sliding bases for skis about 70 years ago. The production of skis requires highly advanced adhesive technology.

Plastic, wood, and metals are common materials used in the manufacturing of kitchenware, each with its own advantages and disadvantages.

By combining these using our advanced adhesive technology, we bring highly functional and unconventional kitchenware to the world, featuring unique and advanced features.



Website



Facebook



Instagram

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