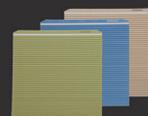


HASEGAWA's
Professional Grade

Kitchen Wares

Vol. 2026B



Makisu



Hangiri



Ohitsu



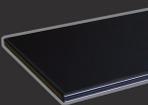
Hangiri Spatula



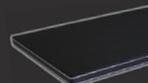
Pro-Soft



Pro-Soft Lite



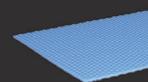
Pro-PE



Pro-PE Lite



Soft Mat



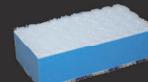
Non-Slip Mat



Cutting Board
LIFTER



Cutting Board
SCRAPER



Cutting Board
BRUSH



Basket

HASEGAWA

hasegawakagaku.com

Made in Japan



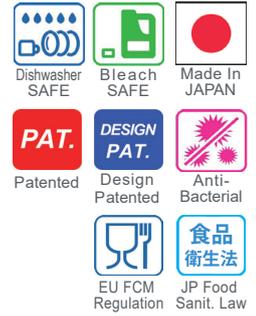
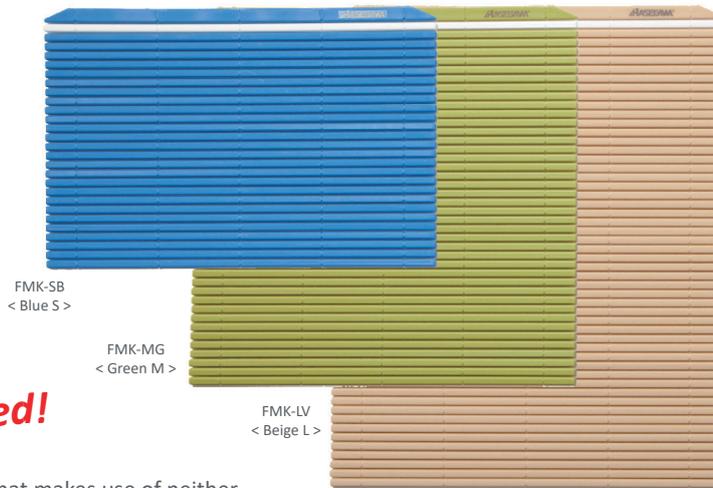
Makisu - Sushi Roll Mat

FMK

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



No Plastic Wrap Needed!



The antibacterial property is only certified in Japan.



Youtube Video

HASEGAWA-Makisu is a revolutionary sushi mat that makes use of neither the traditional bamboo nor cotton strings but advanced plastic and monofilaments. 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.

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同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織(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。

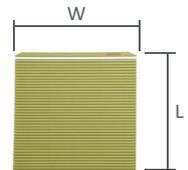


The actual products may differ slightly in color from these pictures.

HASEGAWA - Makisu

Model Name	W x L mm (inch)	g (lbs)	FMK Series
FMK - S	250 x 165 (10 x 6.5)	110 (0.23)	Heatproof & Colors 100C (212F) Green Beige Blue
FMK - M	250 x 240 (10 x 9.5)	160 (0.33)	
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。内部は発泡体がいりられていて、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、とても洗いやす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.

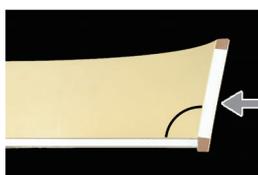


Stackable

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.



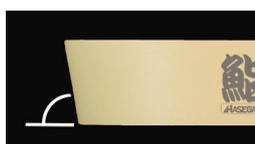
The antibacterial property is only certified in Japan.



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、シャリ切りにもと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.



HASEGAWA - Hangiri

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)	

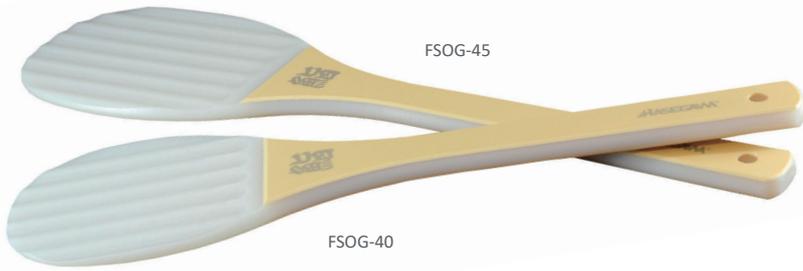
Sizes and colors may be changed without prior notice.

LE: Less Equal GT: Greater Than

Hangiri Spatula

FSOG

Specially Designed Spatula for Sushi Rice



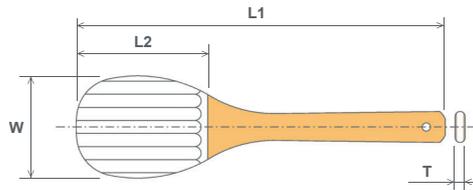
The original, wave-like patterned structure, mixes vinegars and sushi rice well



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.



Hangiri Spatula							FSOG Series	
Model Name	L1 mm	L1 (inch)	L2 mm	W mm	T mm	Weight g (lbs)	Applicable Hangiri	Heatproof & Color
FSOG - 40	400	(15.7)	130	115	12.5	180 (0.40)	FHG-48, 60	90C (194F) Beige
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

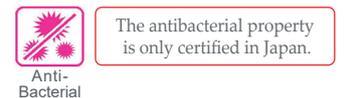
Proven Heat-Retention Capacity & Our Assured Hygiene!



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.

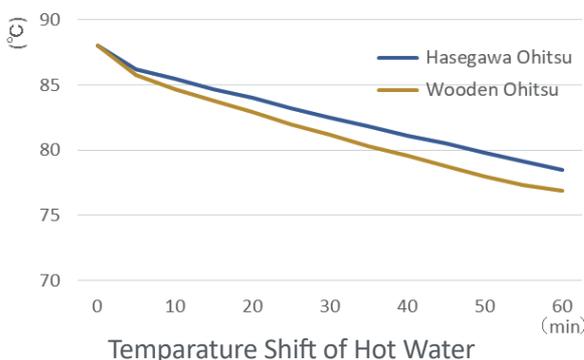
The secret is an internal foam structure, which gives it a light weight and high heat retaining capacity. The surface is made from heat-resistant plastic which stands up to 80C / 176F. This material is also a key for its hygienic property. Unlike conventional wooden Ohitsu, black mold or contamination 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 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。

HASEGAWA-Ohitsu					FHO Series	
Model Name	Part	D x H mm (inch)	g (lbs)	Referential Qty of Rice	Heatproof	
FHO - 27	Body	270 x 120 (10.6 x 4.7)	770 (1.7)	0.5 sho (5 cups)	80C (176F)	
	Lid	280 x 13.0 (11.0 x 0.5)	480 (1.1)			
FHO - 30	Body	300 x 135 (11.8 x 5.3)	900 (2.0)	1 sho (10 cups)		
	Lid	310 x 13.0 (12.2 x 0.5)	520 (1.1)			
FHO - 33	Body	330 x 165 (13.0 x 6.5)	1,170 (2.6)	1.5 sho (15 cups)		
	Lid	340 x 13.0 (13.4 x 0.5)	640 (1.4)			

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.)



Reduced Weight
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.

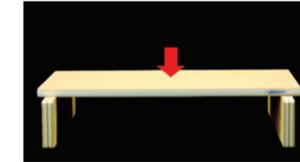
Wood-Core Structure



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。

FSR



The antibacterial property is only certified in Japan.

Pro-Soft			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	25 (1.0)	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		1000 x 400 (39.4 x 15.7)	6.8 (15.0)		
FSR30-10045	30 (1.2)	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.



FPE18-6030K

FPE20-6030W

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。取り扱いが容易で、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使用頂けます。

Like the FSR series, it has a wood-core structure, that makes it light-weight 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.

FPE



[Note]
- The antibacterial property is only certified in Japan.
- 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.

Pro-PE				FPE Series			
Model Name	White T mm (inch)	Black T mm (inch)	Size mm (inch)	kg (lbs)		Heatproof	
				White	Black		
FPE20-5025W	20 (0.8)	18 (0.7)	500 x 250 (19.7 x 9.8)	1.8 (4.0)		90 C (194 F)	
FPE20-5030W			500 x 300 (19.7 x 11.8)	2.0 (4.4)			
FPE20-6030W			FPE18-6030K	600 x 300 (23.6 x 11.8)	2.4 (5.3)		2.0 (4.4)
FPE20-6035W			FPE18-6035K	600 x 350 (23.6 x 13.8)	2.9 (6.4)		2.3 (5.1)
FPE20-6040W			600 x 400 (23.6 x 15.7)	3.5 (7.7)	2.6 (5.7)		
FPE25-8035W	25 (1.0)	23 (0.9)	800 x 350 (31.5 x 13.8)	4.3 (9.5)			
FPE25-8040W			FPE23-8040K	800 x 400 (31.5 x 15.7)	4.9 (10.8)		4.1 (9.0)
FPE25-9040W				900 x 400 (35.4 x 15.7)	5.5 (12.1)		
FPE25-9045W			900 x 450 (35.4 x 17.7)	6.3 (13.9)	5.3 (11.7)		
FPE30-10040W	30 (1.2)	28 (1.1)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)			
FPE30-10045W			FPE28-10045K	1000 x 450 (39.4 x 17.7)	7.6 (16.8)	6.6 (14.6)	
FPE30-12040W				1200 x 400 (47.2 x 15.7)	8.2 (18.1)		
FPE30-12045W			1200 x 450 (47.2 x 17.7)	9.2 (20.3)	7.9 (17.4)		

Sizes and colors may be changed without prior notice.

Pro-Soft Lite

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



FSRL20-3926

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.

Pro-Soft Lite			FSRL Series		
Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color	
FSRL20-2920	20 (0.8)	290 x 200 (11.4 x 7.9)	0.8 (1.7)	90 C (194 F)	Beige
FSRL20-3423		340 x 230 (13.4 x 9.1)	1.1 (2.4)		
FSRL20-3926		390 x 260 (15.4 x 10.2)	1.4 (3.0)		
FSRL20-4429		440 x 290 (17.3 x 11.4)	1.7 (3.7)		

Sizes and colors may be changed without prior notice.

Pro-PE Lite

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



FPEL18-3926

FPEシリーズの家庭用サイズです。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し、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!

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!

[Note]
- The antibacterial property is only certified in Japan.
- 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.



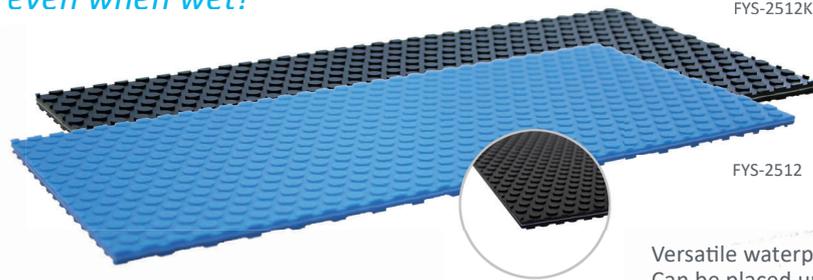
Pro-PE Lite			FPEL Series		
Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color	
FPEL18-2920	18 (0.71)	290 x 200 (11.4 x 7.9)	0.6 (1.3)	90 C (194 F)	Black
FPEL18-3423		340 x 230 (13.4 x 9.1)	0.8 (1.8)		
FPEL18-3926		390 x 260 (15.4 x 10.2)	1.2 (2.6)		
FPEL18-4429		440 x 290 (17.3 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、ビンのフタ開けなど、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。

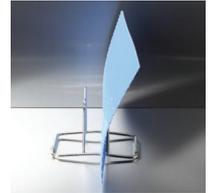


For knife sharpening stones

< 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.



Non-Slip Mat				FYS Series
Model Name	Size mm (inch)	g (lbs)	Heatproof & Color	
FYS - 2512	250 x 120 (9.8 x 4.7)	100 (0.22)	80 C (176 F)	Blue Black
FYS - 3025	300 x 250 (11.8 x 9.8)	260 (0.57)		
FYS - 5030	500 x 300 (19.7 x 11.8)	400 (0.88)		

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



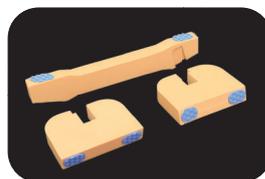
The antibacterial property is only certified in Japan.

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さ上げる道具です。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、腰への負担を軽く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、繊細な料理にとても有効です。
- まな板の下にスペースができるので、調理道具を置いたり、あるいはパ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.

Cutting Board LIFTER					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

FRM

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



FRM8-4626

軽量で、刃当たりの良いマットです。大きなまな板の上で、一時的に異なる食材をカットする時に便利です。

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

The antibacterial property is only certified in Japan.



Anti-Bacterial



Certified Anti-Bacterial



EU FCM Regulation



JP Food Sanit. Law



Bleach SAFE



Made In JAPAN

Soft Mat				FRM Series
Model Name	Thickness mm (inch)	Size mm (inch)	Weight g (lbs)	Heatproof & Colors
FRM8 - 2920	8.0 (0.31)	290 x 200 (11.4 x 7.9)	418 (0.92)	70 C (158 F)
FRM8 - 3423		340 x 230 (13.4 x 9.1)	565 (1.25)	
FRM8 - 3926		390 x 260 (15.3 x 10.2)	730 (1.61)	Beige
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

CBS

The Perfect Tool for cutting board maintenance



Roughing Surface



Finishing Surface



CBS2-115P



Youtube Video



Made In JAPAN

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

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.
- No cleaning agent, but only water is needed. Once finished with scraping, just wash the cutting board with cleaning agents, as per normal.

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。
- 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。

Cutting Board SCRAPER				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

Sizes and colors may be changed without prior notice.

Cutting Board BRUSH

CBB

An ultimate tool for cleaning cutting boards

まな板専用のブラシです。両面の細かいブラシがまな板表面の細かい凹凸に入り、スポンジでは落としにくい汚れをかき出します。小さい円を描くようにブラシを細かく動かすほど効果的です。



For Regular Use



For Stubborn Dirt



Made In JAPAN

HASEGAWA brush designed exclusively for cutting boards. Fine bristles on both sides reach into the subtle grooves and texture of the board surface, effectively removing residue that is difficult to clean with a sponge. For best results, move the brush in small circular motions across the surface.

Cutting Board BRUSH				CBB Series
Model Name	Size mm (inch)	g (lbs)	Core	Color
CBB - 100	t30 x 50 x 100 (1.2 x 2.0 x 4.0)	18 (0.04)	PE Form	Blue

Sizes and colors may be changed without prior notice.

Basket

TBK

A Versatile Plastic Basket for Hygienic Use



TBK-30



Mesh-Pattern Structure

TBK-36

Versatile plastic basket - it is highly hygienic, as there is no risk of black mold, and it is dishwasher-safe for easy cleaning. The dark brown color also makes it easy to see salt and other seasonings when sprinkling them over ingredients, making it very convenient.



EU FCM Regulation



Dishwasher SAFE



Bleach SAFE



JP Food Sanit. Law

プラスチック製の万能バスケットです。黒カビなどの心配がなく、食洗機で洗うことも可能なのでとても衛生的です。また濃茶色なので、塩などを食材に振る際に良く見えるので便利です。

HASEGAWA - Basket			TBK Series
Model Name	D x T mm (inch)	Weight kg (lbs)	Heatproof & Color
TBK - 30	300 x 22 (11.8 x 0.9)	187 (0.41)	120C (248F)
TBK - 36	360 x 25 (14.1 x 1.0)	250 (0.55)	Dark Brown

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

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Website <https://hasegawakagaku.com>

Find Us  @hasegawacorp

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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



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