

HASEGAWA's
Commercial Grade

Kitchen Wares

Vol. 2018A

kitchen.hasegawakagaku.co.jp
www.facebook.com/hasegawacorp



Makisu
(Sushi Mat)



Hangiri
(Sushi Rice Bowl)



Mixing Spatula



Hangiri Spatula



Ramen Spatula



Soft Cutting Board



PE Cutting Board



NSF Soft Mat



Non-Slip Mat



Cutting Board
LIFTER



Cutting Board
SCRAPER



Whisk



Makisu - Sushi Roll Mat

FMK

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



No cling film needed!

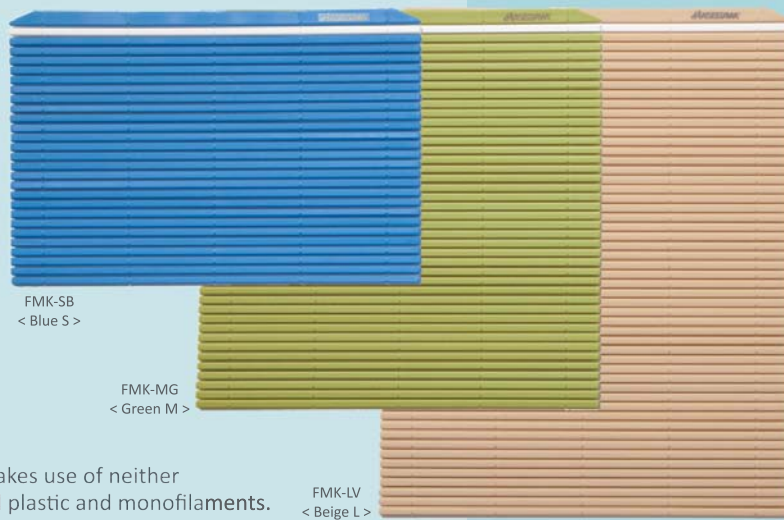
HASEGAWA-Makisu is a revolutionary sushi mat that makes use of neither the traditional bamboo nor cotton strings but advanced plastic and monofilaments. They are not only hygienic but also easy to roll as a sushi mat.

- Does NOT need any cling films.
- Does not generate splinters or black mold, like those conventional bamboo ones always do.
- The 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.
- Yet as easy to roll as conventional bamboo ones.
- Dishwasher safe; Bleach safe.

- Color Line-up -



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



PATENTED

DESIGN
PATENTED

Made in
Japan



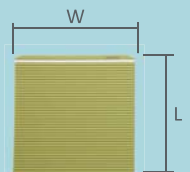
Youtube Video

HASEGAWAのマキスは竹や綿糸を使わず、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の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、縫(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。
- ・ディッシュウォッシャー対応、ブリーチ対応

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 so Hygienic and Lightweight !!



FHG-48



The foamed plastic that is used inside its material makes it light!

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

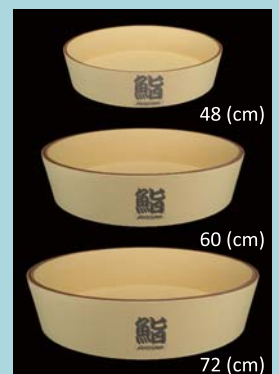


Stackable

樹脂で作られた、全く新しい飯切りです。内部は発泡体がい用いられていて、とても軽量かつ丈夫です。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ありません。また木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、作業しやすくとても衛生的です。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。

A completely new, Hangiri (sushi rice mixing bowl), made from plastic. The foaming resin used in the interior gives its lightweight and tough feature. Unlike the conventional ones, it will not have the problem of wood cracks and outer-ringed circumferences wearing off. 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.

- Dishwasher Safe, Bleach Safe



PATENT
PENDING

Made in
Japan

Model Name	D x H mm (inch)	kg (lbs)	Referential Qty of Rice	Heatproof & Color
FHG - 48	480 x 110 (18.9 x 4.3)	1.7 (3.7)	LE 1 sho (LE 10 cups)	90C (194F)
FHG - 60	600 x 140 (23.6 x 5.5)	3.3 (7.3)	1 ~ 2 sho (10~20 cups)	Beige
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

Mixing Spatula

Heat-Resistant Hygienic Spatula

HASEGAWA's mixing spatulas come with a wood-core structure and are covered completely with heat-resistant plastic sheets. Unlike conventional wooden or metal spatulas, they prevent wooden chips, deterioration of woods, needle-like metal burrs and scratch marks on pots or pans. Hence they are very hygienic and safe spatulas that have several benefits;

- Heat Resistance up to 130 C (260 F)
- The slippery material at the top, is known as that of a sliding-base of ski, prevents food attaching and scratches on pots or pans.
- Lightweightness and Rigidity realizes easy handling. To add on, the cross section on the handle is rectangular-shaped, allowing easy grip or hold.
- Simple and flat shape enables easy and thorough washing.

耐熱性樹脂で覆われた木芯構造を持つスパテラです。木製のものとは比べ、木片の混入や木材の腐食がなく、大変に衛生的です。また金属製のように鍋をキズつけたり、針のようなバリが出ることもなく、高い安全性を備えています。

- 表面を耐熱性樹脂で覆っているため、木くずや金属バリは生じません。

また高耐熱仕様となっています。130°C (260 F)

- 先端にスキーの滑走面にも使われる滑りやすい樹脂を用いているため、食材がこびり付きにくく、鍋やフライパンにもキズが付きにくくなっています。

- 軽量かつ高剛性で、大変に扱いやすくなっています。また柄部の断面形状が長方形のため、握りやすくなっています。

- Dishwasher Safe, Bleach Safe

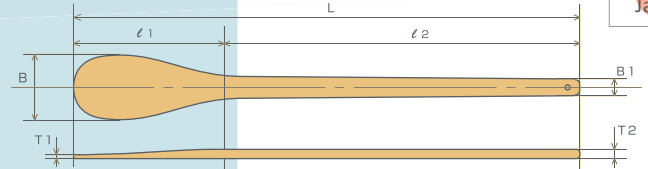
- 凹凸の少ない形状により、大変に洗いやすくなっています。
- 食器洗浄機、漂白剤使用可

**No More Wooden Chips!
No More Metal Burrs!**



FSO Series

Made in Japan



Model Name	L mm (inch)	B mm	B1 mm	ℓ1 mm	ℓ2 mm	T1 mm	T2 mm	Weight g (lbs)	Heatproof & Color
FSO - 30	300 (11.8)	91	35	158	142	2.8	10.6	140 (0.31)	130 C (260 F) Beige
FSO - 40	400 (15.7)	111	38	211	189	2.8	12.1	210 (0.46)	
FSO - 50	500 (19.7)	124	42	244	256	2.8	13.6	300 (0.66)	
FSO - 60	600 (23.6)	137	35	259	341	2.8	15.1	410 (0.90)	
FSO - 90	900 (35.4)	163	35	349	551	6.6	18.6	780 (1.72)	
FSO - 120	1200 (47.2)	187	37	390	810	8.1	22.1	1300 (2.87)	

Sizes and colors may be changed without prior notice.

Heat-Resisting Surface Sheets enable heat resistance up to 130 C (260 F)

FSO-60

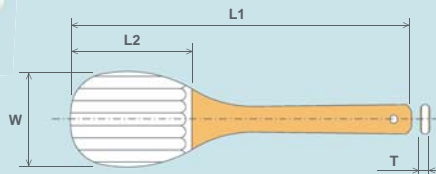
Slippery Tip Material prevents food attaching and scratches on pots or pans!

Wood Core Structure gives its high-rigidity and lightness!

Hangiri Spatula

Specially Designed Spatula for Sushi Rice

寿司の飯切りに最適な樹脂製の宮島です。お米のくっ付きにくい樹脂で作られ、木くず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。



Model Name	L1 mm (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.

This plastic spatula is most suitable 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 molds forming is no longer a problem. 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, allowing good mix of the rice and the vinegar.

- Dishwasher Safe, Bleach Safe



DESIGN PAT. P.

Made in Japan

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

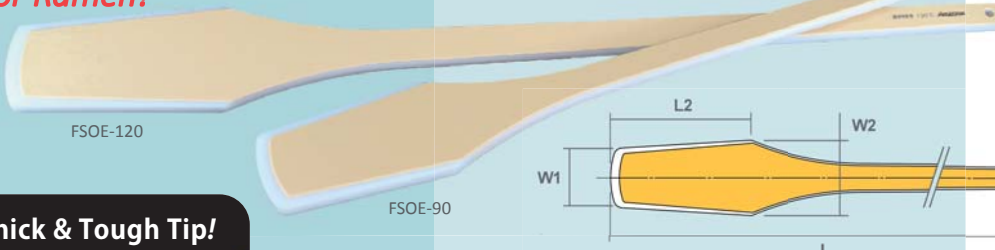


FHG-60

Ramen Spatula

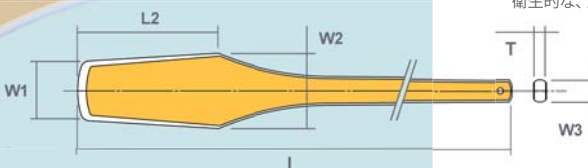
Spatula Exclusive for Ramen!

Very hygienic and tough spatula with a wooden core structure. Perfect for Ramen noodles!



FSOE-120

FSOE-90



Model Name	L mm (inch)	L2 mm	W1 mm	W2 mm	W3 mm	T mm	Weight g (lbs)	Heatproof & Color
FSOE - 90	900 (35.4)	197	100	124	33	19	920 (2.03)	130C (260F) Beige
FSOE - 120	1200 (47.2)	242	100	129	37	22	1430 (3.15)	

Sizes and colors may be changed without prior notice.

DESIGN PAT. P.

Made in Japan

木芯構造により頑丈で変形に強く、且つ表面は耐熱性の樹脂に完全に覆われていて非常に衛生的な、ラーメンに最適なスパテラです。



FSOE-120

Thick & Tough Tip!



Soft Cutting Board

The **BEST** cutting board ever
for *Japanese knives* !!



FSR20-6030



Youtube Video

Made in Japan

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

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にくく、使用中にガタついたり、不安定になることはありません。特に業務用の大きさになると大変に重くなりますが、HASEGAWAのまな板は木芯構造のためとても軽量で、従来のものと比べて30~50%軽くてきています。変形しにくく、軽くて取扱いが楽なまな板となっています。

また木芯構造により変形しませんので、表裏に用いているプラスチックはとても柔らかいものを用いています。従ってプラスチックでありながら、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 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)	

Custom size available. Max: 2,000 x 1,000(mm)

Soft Cutting Board < Home Use Model >

Wood-Core Cutting Board
for *Home-Use*



FRK20-4123

The Home-Use Model of the FSR Series cutting board. The same wooden-core structure gives it the Lightness and Rigidity. It also comes with superior Blade-Friendliness, making it the best cutting board for cooking maniacs!

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		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)	

FSRシリーズの家庭版です。同じく木芯構造を持ち、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！

FRK

Made in Japan

PE Cutting Board

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



FPE20-6030

Same as the FSR series, it has Wood-Core Structure, that makes it lightweight and gives high-rigidity. It is very easy to handle; and hardly becomes warped or deformed. With its slightly harder surfaces than FSR series, it can be used widely for general purposes.

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要りません。FSRよりも表面にやや固めの素材を用いており、肉・魚・野菜など、一般的な用途に幅広くご使用頂けます。

FPE Series

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

Custom size available. Max: 2,000 x 1,000(mm)

FRM

Lightweight, Blade-Friendly Cutting Mat. Very convenient to place atop of a larger cutting board for temporary cuttings of various food ingredients.

- All colors are registered with *NSF*.
- Non-slippery surface allowing for delicate cuts.
- Various colors for preventing cross contamination.
- Bleach : OK Dishwasher : NA (Not Applicable)
- Heavy Chopping : NA (Not Applicable)



NSF Listing

Made in Japan

FRM Series

Model Name	Thickness mm (inch)	Size mm (inch)	Weight kg (lbs)	Heatproof & Colors
FRM8 - 3620	8.0 (0.3)	360 x 200 (14.2 x 7.9)	0.5 (1.2)	70 C (158 F) Beige White Blue Pink Green
FRM8 - 4123		410 x 230 (16.1 x 9.1)	0.7 (1.5)	
FRM8 - 4626		460 x 260 (18.1 x 10.2)	0.9 (2.0)	
FRM8 - 3423		340 x 230 (13.4 x 9.1)	0.6 (1.3)	
FRM8 - 3926		390 x 260 (15.4 x 10.2)	0.8 (1.8)	
FRM8 - 4429		440 x 290 (17.3 x 11.4)	1.0 (2.2)	
FRM8 - 5025		500 x 250 (19.7 x 9.8)	0.9 (2.1)	
FRM8 - 5030		500 x 300 (19.7 x 11.8)	1.1 (2.4)	
FRM8 - 6030		600 x 300 (23.6 x 11.8)	1.3 (3.0)	
FRM8 - 6035		600 x 350 (23.6 x 13.8)	1.6 (3.5)	

Custom size available. Max: 2,000 x 1,000(mm)

NSF Soft Mat

Blade-Friendly Cutting Mat that
can be used on larger
cutting boards.



FRM8-4123

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乗せて、一時的に異なる食材をカットする時に便利です。

- 全ての色で *NSF* 認証を取得しています。
- 滑りにくい材質なので、食材が動きにくい。
- 色分けで、食材別管理が可能です。
- 深いキズの入るチョッピングには適しません。
- Bleach : OK Dishwasher : NA (Not Applicable)



Non-Slip Mat

FYS

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



FYS-6030

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、様々な用途にもご使用いただけます。

- ・強力なグリップを持つ上、水に濡れても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。
- ・好きなサイズにカットすることもできます。

< Multi-purpose use >



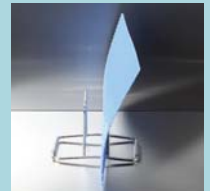
For knife sharpening stone



Made in Japan

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.
- Dishwasher safe, bleach safe.
- Can be cut into any size as desired.



Stands upright for easy drying.

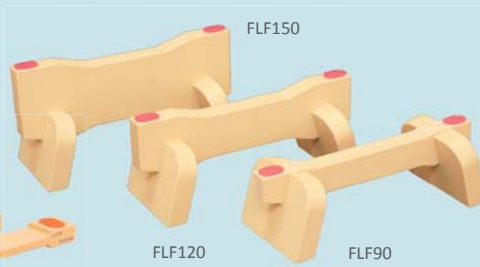
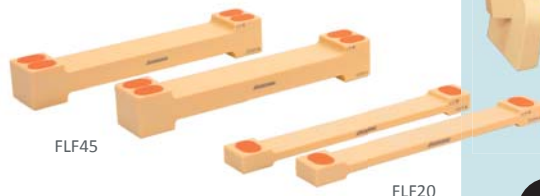
Model Name	Size	mm (inch)	g (lbs)	Heatproof & Color
FYS - S	200 x 125	(7.5 x 4.9)	70 (0.15)	80 C (176 F) Blue
FYS - M	250 x 150	(9.8 x 5.9)	100 (0.22)	
FYS - L	300 x 200	(11.8 x 7.9)	160 (0.35)	
FYS - 4020	400 x 200	(15.7 x 7.9)	210 (0.46)	
FYS - 5025	500 x 250	(19.7 x 9.8)	330 (0.73)	
FYS - 6030	600 x 300	(23.6 x 11.8)	470 (1.04)	

Shape of surfaces may be changed without prior notice.

Cutting Board LIFTER

FLF

Lifting up cutting boards from a cooking table for sanitation



- Upper Grip - Designed to wash easily.

- Lower Grip - Designed to grip on a cooking table even when wet.

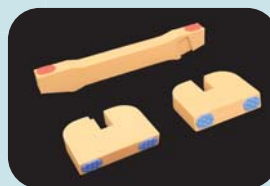
Made in Japan

These are tools that lift cutting boards up from a cooking table by putting underneath the cutting boards. 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 wet-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、大変に衛生的です。

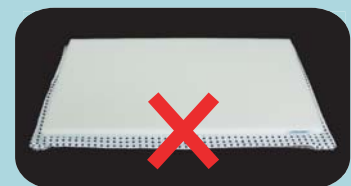
- まな板を衛生的に保つだけでなく、裏面をすぐに使うことができます。
- まな板と調理台にコンタクトする部分には水濡れに強い滑り止めを取り付けてあるので、まな板が動きにくくなっています。
- まな板の位置が高くなるので姿勢が楽になり、腰への負担を軽減する効果があります。(個人差があります。)
- 手元が顔に近くなるので、食材が見やすくなり、繊細な料理にとっても有効です。
- まな板の下にスペースができるので、調理道具を置いたり、あるいはバットや皿を置いて切った食材を案に移すなどできます。



Knockdown Structure



Can be used like this!



Wet cloth is NO good.

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) Beige
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)	
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 and shapes may be changed without prior notice.

Cutting Board SCRAPER

CBS

The Perfect Tool for maintenance of cutting boards



CBS-115P

HASEGAWAのマナ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きれいになりません。きれいなうちからWeeklyベースでご使用いただくと、長い間きれいな状態を保つことができます。

Powerful Scrapping!!



Roughing Surface

Smooth Finishing!!



Finishing Surface

Rejuvenating Cutting Boards!!



DESIGN
PATENTED

Made in
Japan



Youtube Video

HASEGAWA's Cutting Board SCRAPER has outstanding scraping power, and easily erases tough spots, yellowing, molds, grooves and feathering from the surface of your 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 plain 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 usage can not be erased easily. Thus, scraping slightly on a weekly basis before dirt starts to accumulate can keep the cutting board clean and safe for use for a long time.

Model Name	Size mm (inch)	g (lbs)	Core	Color
CBS - 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.

Whisk

FWS

Wide, open wire rods for easy and thorough cleaning !!



WIDE OPEN !!

FWS-40
Yellow



FWS-30 : Blue

For conventional whisks, it is very difficult to clean the base part of wire rods. Even dishwashers can not clean accumulated dirt. HASEGAWA's whisks with wide open rods, enables thorough and easy wash of the base part.

The grip of the whisk is solid, and does not have any void. This means liquid does not enter; and of course, will not accumulate to flow out.

The wire rods are firmly fixed to the grip so that they hardly drop off. It is a very hygienic and tough whisk! (Dishwasher Safe; Bleach Safe)

これまで泡立て器の線材の根元は非常に洗にくいものでした。ディッシュウォッシャーでもこびり付いた汚れまでは落とせません。HASEGAWAの泡立て器は根元が大きく

開いており、大変に洗いやすくなっています。

グリップは従来の泡立て器と異なり、中に空洞がありません。従ってグリップに水が入ることがなく、当然ながら使用中に水が出てくることもありません。

線材はグリップに強固に取り付けられているため、簡単に抜けてしまうことはありません。非常に衛生的で丈夫な泡立て器となっています。



The brush is not included with the product.

PATENTED

Made in
Japan



4 colors are available
- Blue - Yellow - Pink - Black -

Model Name	Length mm (inch)	Grip Length mm (inch)	Weight g (lbs)	Heatproof & Colors
FWS - 30	300 (11.8)	125 (4.9)	118 (0.26)	100 C (212 F) Blue Yellow Pink Black
FWS - 40	400 (15.7)	165 (6.5)	177 (0.39)	
FWS - 50	500 (19.7)	200 (7.9)	278 (0.61)	
FWS - 60	600 (23.6)	280 (11.0)	325 (0.72)	

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;
- Commercial-Use Cookwares
- Sheet Materials for Ski /
Snowboards
- Waterproof Sheet Materials
- Kendo Equipments
(Japanese Martial Art)

Contact Email contact@hasegawakagaku.co.jp

Website kitchen.hasegawakagaku.co.jp

Find us on  [hasegawacorp](https://www.facebook.com/hasegawacorp)



Website



Facebook

Distributed By :