

HASEGAWA-Makisu - Sushi Roll Mat

FMK

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

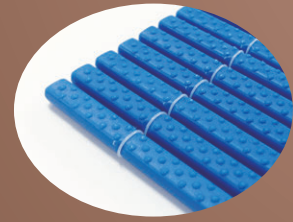


Monofilaments are used for the binding strings.

- **No soaking** of contaminants!
- **Lint free!**
- **No knots!**

Embossed Rigid Resinic Strips

- **No splinters!**
- **No black mold!**



PATENTED

DESIGN PATENTED

Made in Japan

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(単一樹脂系)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。
- ・マキスを継ぐ際には、汚れが付きにくいモノフィラメントを採用しています。
- ・モノフィラメントは丈夫でありながら細いため籠(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くなっています。
- ・表面にはご飯が付きにくい工夫をし、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。
- ・ドイツジュウオツシャー対応、フリーチ対応

No cling film needed !!

< Color Line-up >



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

Model Name	W x L mm (inch)	g (lbs)	Colors
FMK - S	250 x 165 (10 x 6.5)	110 (0.23)	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 can be changed without notice.

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.
- Dishwasher safe; Bleach safe.

Mixing Spatula

Heat-Resistant Hygienic Spatula

FSO / FSOH

Heat-Resisting Surface Sheets enable heat resistance up to 260 F (FSO) and 350 (FSOH)



FSO-60

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

Wood Core Structure gives high-rigidity and lightness!

* exc FSO-30

No More Wooden Chips!
No More Metal Burrs!

HASEGAWA's mixing spatulas have a wood-core structure that 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 resistant up to 260 F (FSO) and 350 F (FSOH).
- The slippery material on the tip, is known as that of a sliding-base of ski, prevents food attaching and scratches on pots or pans.
- Lightweight and rigidity realizes easy handling. Also the rectangle shape of the cross-section of its handle part helps.
- Simple and flat shape enables easy and sure washing.
- Dishwasher Safe; Bleach Safe.

耐熱性樹脂で覆われた木芯構造を持つパテラです。木製のものと比べ、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。主に以下の特長があります。

- 表面を耐熱性樹脂で覆っているため、木クズや金属バリは生じません。
- 高耐熱仕様 (FSO: 130°C、FSOH: 180°C)
- 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、鍋やフライパンの上で滑るため、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、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。
- 凹凸の少ない形状で大変に洗いやすく、食器洗浄機、漂白剤は使用可能です。

Made in Japan

For use in Sushi;



FSO-50

For use in Noodles;



FSOH-120

For use in Caramel;



FSO-40



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)
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)	Beige
FSOH - 90	900 (35.4)	163	35	349	551	6.6	18.6	950 (2.09)	180 C (350 F)
FSOH - 120	1200 (47.2)	187	37	390	810	8.1	22.1	1550 (3.42)	Gray

Sizes and colors can be changed without notice.

Soft Cutting Board

FSR

Made in Japan

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



FSR20-6030

30% Lighter!

(than solid plastic ones.)



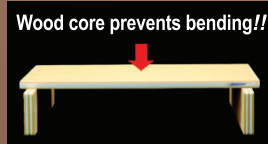
Reduced Weight

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

Wood-Core Structure

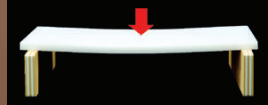


HASEGAWA's Wood Core Cutting Board



High Rigidity

Tends to get bent easily.



Other Solid Plastic Cutting Board

Blade-Friendly & Grippy

Soft Surface

Simple, soft cutting boards have the issue of getting bent easily. HASEGAWA's cutting board has the wood core structure, that realizes high rigidity. That's why it is able to use soft materials on its surfaces.

The necessity of wood-core structure

- **It's Sturdy** : Prevents warping and bending from long-term use and high-temp washing. Always stable, dishwasher safe, and shows enough rigidity when bridging.
- **It's Light** : Reduces weight by 30% compared to other solid plastic ones. That makes handling so easy that burden of washing heavy cutting boards can be reduced. Also avoids injuries due to unexpected dropping.

Isn't wood-core unhygienic? : The wood-core of HASEGAWA's cutting board is sterilized and covered completely with thick plastic layers. Therefore wood won't be exposed except for unusual circumstances. Other Features? : The soft materials that are used for surfaces make it so **blade-friendly** and prolong the edge. Also **grippy surfaces** prevent ingredients from moving, and allow more delicate cuts!!

木芯構造の必要性 : 従来の樹脂マナ板はタワミや変形が起こりやすく、使用中にガタついたり、橋かけ使用に難がある等の問題がありました。特に業務用マナ板は重くて取扱いが大変であり、落下して怪我をする危険もありました。木芯構造は変形が少なく、橋かけやディッシュウォッシャーでも変形がほとんどありません。従来のマナ板より30%以上も軽く、洗浄も楽に行うことができます。木芯は不衛生では? : 木芯は消毒の上、厚い樹脂層で完全に覆われており、よほど乱暴な取扱いをしない限り木が表に出ることはありません。

その他の特長は? : 表面に用いている樹脂は、柔らかい材質で非常に刃当りが良く、包丁の切れ味が長持ちします。また滑りにくい材質なので食材も滑りにくくなっています。切れ味を重視する繊細な料理に、最適です。

Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Color
FSR20-5025	20 (0.8)	500 x 250 (19.7 x 9.8)	1.8 (4.0)	Beige (White-side)
FSR20-6030		600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FSR25-8035	25 (1.0)	800 x 350 (31.5 x 13.8)	4.3 (9.5)	
FSR25-9040		900 x 400 (35.4 x 15.7)	5.5 (12.1)	
FSR30-10040	30 (1.2)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FSR30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

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

NSF Soft Mat

FRM

The best for high grade knives that are made for top chefs!!



FRM8-6030

Soft and lightweight cutting mats designed for use with high grade knives are made for the top chefs that put an emphasis on high quality cutting. These mats are designed with several benefits.

- Soft surface that prolongs knife sharpness.
- Non-slippery surface allowing for more delicate cuts.
- Various colors are available to prevent cross contamination.
- All colors are registered on **NSF**.
- Since being very soft and vulnerable for bending, not suitable for use that makes deep cuts like chopping.



NSF Listing

Made in Japan

NSF Soft Matは高級包丁用に開発され、高い切れ味が必要な繊細な料理用として最適です。大きなまな板の上に乗せて、一時的な使い方などに大変便利です。以下の特徴を備えています。
 ・柔らかい素材でできており、刃の切れ味が長持ちします。
 ・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。
 ・全ての色でNSF認証を取得しています。
 ・柔らかく反り易いので、チョッピングのような深いキズの入る用途には適しません。



Can be placed on larger cutting boards for a temporary use.

Model Name	Thickness mm (inch)	Size mm (inch)	Weight g (lbs)	Colors
FRM8 - 3423	8.0 (0.3)	340 x 230 (13.4 x 9.1)	0.6 (1.2)	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 - 5025		500 x 250 (19.7 x 9.8)	0.9 (2.1)	
FRM8 - 6030		600 x 300 (23.6 x 11.8)	1.3 (3.0)	
FRM8 - 9040		900 x 400 (35.4 x 15.7)	2.7 (5.9)	

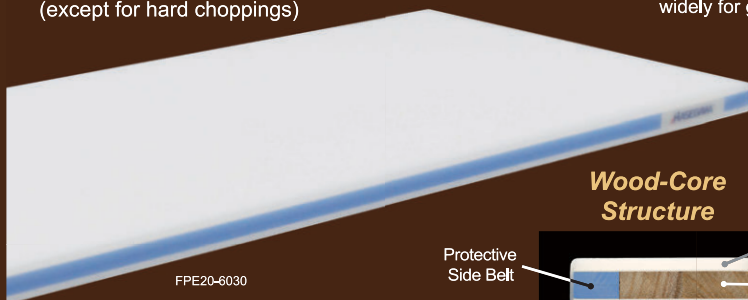
Custom size available. Max: 2,000 x 1,000(mm)
Colors can be changed without notice.

PE Cutting Board

FPE

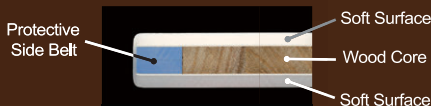
Made in Japan

Wood-Core Cutting Board with Slightly Harder Surfaces
 ~ Good for Veggies, Meats, Fish, etc. ~
 (except for hard choppings)



FPE20-6030

Wood-Core Structure



Same as the FSR series, it has the Wood-Core Structure, that gives you Light-Weight and High-Rigidity. 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、軽量かつ高剛性なまな板です。FSRよりも表面を固めて作っており、一般的な用途に幅広くご使用頂けます。

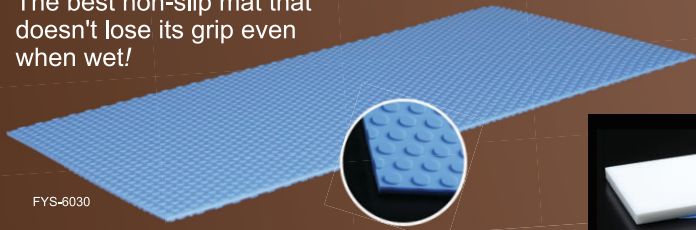
Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Color
FPE20-5025	20 (0.8)	500 x 250 (19.7 x 9.8)	1.8 (4.0)	White (Blue-side)
FPE20-6030		600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FPE25-8035	25 (1.0)	800 x 350 (31.5 x 13.8)	4.3 (9.5)	
FPE25-9040		900 x 400 (35.4 x 15.7)	5.5 (12.1)	
FPE30-10040	30 (1.2)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FPE30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

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

Non-Slip Mat

FYS

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



FYS-6030

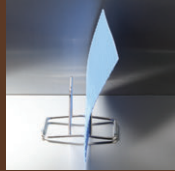
Versatile waterproof non-slip mats for multipurpose use. Can be placed underneath slippery items instead of wet cloths. Not only hygienic, but they are also flexible enough to be used for opening jars and other items that require a firm, solid grip. These mats are designed with several benefits below.

Made in Japan

- Even when wet, it does not lose its grip!
- Flexible, yet firm enough to stand on its own for easy drying.
- Dishwasher safe, bleach safe.
- Can be cut into any size by yourself.

マナ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頂けるので、大変衛生的です。またボールの下に敷いたり、ビンやフタ開けなど、様々な用途にご使用頂けます。
 ・強力なグリップ力を持つ上、水に濡れてもグリップが低下しません。
 ・ティッシュウォッシャー対応、漂白剤対応。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 >



Stands upright for easy drying.

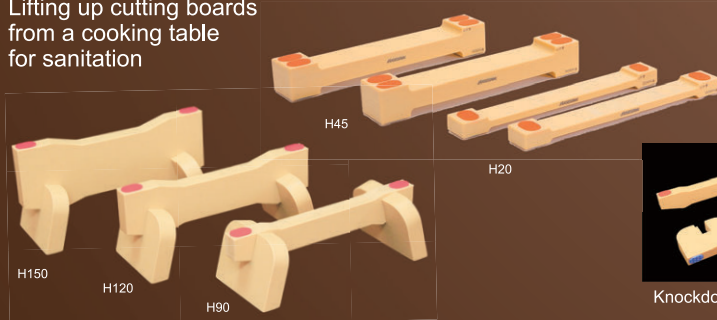
Model Name	Size mm (inch)	g (lbs)	Color
FYS - S	200 x 125 (7.5 x 4.9)	70 (0.15)	Blue
FYS - M	250 x 150 (9.8 x 5.9)	100 (0.22)	
FYS - L	300 x 200 (11.8 x 7.9)	160 (0.35)	
FYS - 4020	400 x 200 (15.7 x 7.9)	210 (0.46)	
FYS - 5025	500 x 250 (19.7 x 9.8)	330 (0.73)	
FYS - 6030	600 x 300 (23.6 x 11.8)	470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

Shape of surfaces can be changed without 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.

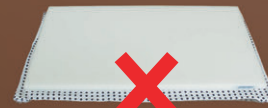
Made in Japan

These are tools that lift cutting boards up from a cooking table by putting underneath the cutting boards. Very hygienic not to have direct contact to a cooking table.

- Not only keeping cutting boards hygienic, 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 はマナ板の下に置いてマナ板をかき上げる道具です。

- マナ板が調理台とコンタクトしないため、大変に衛生的です。
- マナ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。
- マナ板と調理台に接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。
- マナ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もあります。(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、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。



Wet cloth is NO good.



Can be used like this!

Model Name	Height mm (inch)	Length mm (inch)	Width mm (inch)	Weight kg (lbs)	Color
FLF20-300	20 (0.8)	300 (11.8)	35 (1.4)	0.12 (0.26)	Beige
FLF20-390		390 (15.4)	35 (1.4)	0.15 (0.32)	
FLF45-300	45 (1.8)	300 (11.8)	50 (2.0)	0.42 (0.92)	
FLF45-390		390 (15.4)	50 (2.0)	0.52 (1.10)	
FLF90-300	90 (3.5)	300 (11.8)	120 (4.7)	0.79 (1.74)	
FLF90-390		390 (15.4)	120 (4.7)	0.96 (2.12)	
FLF120-300	120 (4.7)	300 (11.8)	120 (4.7)	0.97 (2.14)	
FLF120-390		390 (15.4)	120 (4.7)	1.14 (2.51)	
FLF150-300	150 (5.9)	300 (11.8)	120 (4.7)	1.17 (2.58)	
FLF150-390		390 (15.4)	120 (4.7)	1.39 (3.06)	

Sizes and shapes can be changed without notice.

Cutting Board SCRAPER

CBS



CBS-115P

Powerful Scraping!!

Roughing Surface

Smooth Finishing!!

Finishing Surface



Rejuvenating Cutting Boards!!

DESIGN PATENTED

Made in Japan



Youtube Video

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

- Also possible to do smoothening with the finishing surface.
- With its patent technology, the abrasion papers hardly peel off before they are consumed.
- No cleaning agent is needed, but plain water. After finished scraping, wash the cutting board with cleaning agents, as per normal.
- Accumulated stubborn dirt into the cutting board after long periods of usage can not be erased easily. So, 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.

HASEGAWAのマナ板刮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することができます。
- 独自の工夫で研磨紙が剥れにくくなっており、消耗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。きれいなうちから例えばWeeklyベースでご使いいただくと、まな板を長い間きれいな状態を保つことができます。

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 can be changed without notice.