



HASEGAWA 3-LAYERED PE CUTTING BOARD FBW SERIES

SKU: FBW15



Categories: [Cookware](#), [Cutting Boards](#), [Hasegawa](#)

Tags: [4123](#), [41cm](#), [4626](#), [46cm](#), [5030](#), [50cm](#), [6030](#), [60cm](#), [Cutting Board](#), [FSB](#), [hasegawa](#), [PE](#)

VARIATIONS

Image	SKU	Stock Status	Stock Quantity	Description	size	Price
	HASE_FBW15_3423				34x23x1.5cm	
	HASE_FBW15_3926				39x26x1.5cm	



Image	SKU	Stock Status	Stock Quantity	Description	size	Price
	HASE_FBW15_4429	5 in stock	5		44x29x1.5cm	
	HASE_FBW15_4626				46x26x1.5cm	

GALLERY IMAGES





PRODUCT DESCRIPTION

- The two-tone colour enables separate-use to avoid cross contamination.
- Approved Anti-bacterial property certified by Society of International Sustaining growth for Anti-microbial Articles (SIAA).
- Good surface resistance to stains from oil and liquid residues from food cuts.
- Recommended for those without a dishwasher.

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Hasegawa is the leading rubber cutting board manufacturer in Japan. Unlike the regular synthetic plastic boards which is too hard for your sharp Japanese knives, the Hasagawa soft cutting board is very gentle to the edge, therefore improving the edge retention. All the Hasegawa boards are anti-bacterial unlike traditional timber cutting boards that needs to be sterilized after each use, as a result, these type of anti-bacterial boards are used in a lot of professional environment.

Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.

We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

**Regards,
James Zhang
Knives and Stones**