Yuchen Trading Pty Ltd Trading as Knives and Stones
Unit 2, 2 Bishop St, St Peters, NSW, 2044 Australia
www.japandirect.com.au (Wholesale)
www.knivesandstones.com.au (Retail)
sales@knivesandstones.com. Phone: 02-85990898



HASEGAWA FTR SERIES PEELABLE MULTI-LAYERED SOFT CUTTING BOARD

SKU: N/A

Categories: <u>Cutting Boards</u>, <u>Hasegawa</u> **Tags:** <u>60cm</u>, <u>80cm</u>, <u>Anti-bacteria</u>, <u>FTR</u>, <u>hasegawa</u>, <u>Multi-layered</u>, <u>Peelable</u>, <u>Soft</u>

Cutting Board, Wood-core

VARIATIONS

lmage	SKU	Stock Status	Stock Quantity	Description	Size	Price
	HASE_FTR_6035	Out of stock	0	6	0x35x3cm	1
	HASE_FTR_8040	Out of stock	0	8	0x40x3cm	i

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GALLERY IMAGES



PRODUCT DESCRIPTION

Description: The Hasegawa soft cutting board is one of the most popular cutting boards used by sushi chefs and sushi restaurants for its durability and quality.

Comes with the same Wooden Core Structure as the FSR series, the FTR series has Multi-Layered surfaces that can be peeled off. It is lightweight, not easily deformed, and very blade-friendly. There are 2 layers on each side, a total of 4 layers, making it very economical. The peeled-off layer can continue to be used as a soft mat.

Product Features:

- Wooden core structure has high rigidity to prevent deformation and warping
- Heat resistance for better sanitation and cleaning
- The soft surface is designed to ensure to keep your knifes edge
- Wood core reduces weight by 30% compared to other solid plastic cutting boards.

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

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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