



HASEGAWA WOODCORE PE CUTTING BOARD FSB SERIES

SKU: FSB20

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_FSB20_4123	10 in stock	10		41x23x2cm	
	HASE_FSB20-4626	10 in stock	10		46x26x2cm	
	HASE_FSB20_5030	5 in stock	5		50x30x2cm	



Image	SKU	Stock Status	Stock Quantity	Description	size	Price
	HASE_FSB20_6030	2 in stock	2		60x30x2cm	

GALLERY IMAGES



PRODUCT DESCRIPTION

The FSB line is a new line from Hasagawa. Compared to the rubber version, the PE line is slightly harder but also much easier to look clean. Recommended for those with 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.

Wooden Core: High Rigidity

Unlike the Ueda or Asahi boards, which are made of a single piece of synthetic rubber, Hasegawa went one step further to incorporate a piece of wooden core inside the board. The benefit of doing so is to significantly enhance the rigidity. The thinner models of Ueda and Asahi tends to bend



(sometimes quite noticeable) if cleaned in dishwasher but the Hasegawa won't have this problem. This is a highly desirable feature that is missing from other brands, and shows the technology and precision that Hasegawa puts into their products.

The wooden core structure also reduces the weight of the boards, while a 60x30x2cm Ueda board weights 4.5KG where the Hasegawa counterpart weights only 2.6KG.

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**