



## HASEGAWA WOODCORE PP SOFT CUTTING BOARD FSR SERIES

**SKU:** FSR20



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

**Tags:** [41cm](#), [46cm](#), [50cm](#), [60cm](#), [80cm](#), [FSR](#), [hasegawa](#), [PP](#), [Soft Cutting Board](#)

### VARIATIONS

Image	SKU	Stock Status	Stock Quantity	Description	size	Price
	HASE_FSR20_3926				39x26x2cm	
	HASE_FSR20_3423				34x23x2cm	



Image	SKU	Stock Status	Stock Quantity	Description	size	Price
	HASE_FSR20_4123	Out of stock	0		41x23x2cm	
	HASE_FSR20-4626	10 in stock	10		46x26x2cm	
	HASE_FSR20_5030	10 in stock	10		50x30s2cm	
	HASE_FSR20_6030	2 in stock	2		60x30s2cm	
	HASE_FSR25_8040	Out of stock	0		80x40x2.5cm	

## GALLERY IMAGES



## PRODUCT DESCRIPTION

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.

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**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](mailto:sales@knivesandstones.com) or call 02-85990898.**

**Regards,  
James Zhang  
Knives and Stones**