

Tempura/Soba/Udon



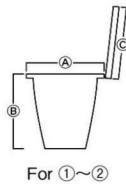
① TS Stainless steel Noodle Strainer Round Bottom

0216110

A140 B150 C200

● 8mesh

● Non slip treatment handle



For ①~②



② TS Stainless steel Noodle Strainer Flat Bottom

	A	B	C		Code
L	190	145	175	10mesh	0215010
S	150	130	145	8mesh	0214810



③ TS Square Udon Strainer Deep

5618300

Size: 116×186×H141

● Side 14mesh
Bottom 16mesh



④ TS Stainless steel Soba noodle Strainer

dia.	L	D	Code
45cm	230	140	7355500

● Mesh used: φ0.75×10mesh



Washable Zaru • Serving Plate

PP Rattan.

The warmth of hand knitting, like rattan, Soft but strong and firm shape

Material: PP

Withstand Temperature: 120°C

- Hand wash and using detergent available
- Available for using in fridge but not for freezer
- No different from natural rattan



⑤ Fine mesh Zaru Plate

Size	Code
φ180×H20	8003900
φ210×H20	8004000
φ240×H20	8004100



⑥ Ship Shape Zaru Plate

Code
210×160×H55 8004200
240×170×H55 8004300
270×200×H55 8004400



⑦ Winnowing Shape Plate

Code
160×150×H55 8004500
190×180×H55 8004600



⑧ EBM Stainless steel Net for Tonkatsu

Code
L 200×100×H14 8468200
S 175× 85×H13 8468300



⑨ Zaru Plate with holder

Plate Size	Handle	Code
φ130×H35	H65	8004700
φ150×H35	H70	8004800
φ180×H35	H75	8004900
φ210×H35	H75	8005000



⑩ Zaru plate with handle

Plate Size	Handle	Code
φ130×H25	H135	8005100
φ150×H25	H145	8005200
φ180×H25	H155	8005300
φ210×H25	H185	8005400

Tempura Paper (300 sheets)



	Code
⑪ M33-012 120×120	6906900
⑫ M30-108 150×150	5013100
⑬ M30-109 180×180	3272000
⑭ M30-110 180×230	3272100
⑮ M33-013 φ150	6907000
⑯ M33-014 φ180	6907100



Left is normal paper, right is tempura paper. It is hard to moist the oil