Long time ease and favorite in Kyoto!!

Corrosion Control on your Japanese Cooking Knife!

Simply dissolve the Chemical in Water
Just soak the knives into Water for strong Corrosion Control

- Shut-out Rust only by soaking the Knives.
- No daily rust-removal, edging, polishing required.
- Cleaning and Eradication on Bacillus, Campylobacter.
- Hard water Softener blended.
- Tasteless, Odorless. No Harmful chemical such as Lead, Arsenic, Cadmium, Mercury included.
- Simple to use, save money.

**Anticorrosive Cleaning Agent**

“Rappla2-kun”

500 gram Container ¥2,450

**How to use “Rappla2-kun”**

- Take the required amount of Chemical “Rappla2-kun” anti-rust, to the attached Container.
- Pour the required amount of water to soak.
- With a lid on to the top of container to insert a number of Knives.
- Before and after you use the Knives, it should be dried by running water.
- If the knives shall be pulled out of the case, it should be rinsed before it will be returned into the container so as to keep the knife free from any rust.
- The chemical will be dissolved.
- That’s all to keep Cooking Knives free from any Rust and keep it clean.

**Holder of Sanitary Cooking Knife for Professional Cook**

Dip the knife fully, up to handle edge, to fully shut out Rust.

- Slim, Compact, Light weight — Install the case as you like.
- Easy to detach for cleaning inside — Keep it clean.
- Blade Protective Board exclusively for luxurious Cooking Knife.

**Knife Storage - Large**

- Number of Knives storeable: 8
- Longest Blade storeable: 30cm
- Liquid Capacity: 9.3 liters
- Dimensions: Height 365 × Width 265 × Depth 115cm
- Wall Hanger metal, Spacer
- Appropriate dosed of Rappla2-kun: 30grams
- ¥8,300.00

**Knife Storage - Small**

- Number of Knives storeable: 6
- Longest Blade storeable: 30cm
- Liquid Capacity: 5.5 liters
- Dimensions: Height 365 × Width 265 × Depth 93cm
- Wall Hanger metal, Spacer × 2 types
- Appropriate dosed of Rappla2-kun: 30grams
- ¥5,800.00

**Sectional View**

**Precautions for Safe Use**

- Prior to use the chemical, carefully read the attached Instruction. This chemical is only for professional use, not for general household.
- Non effect as a rust-removal. Not recommendable to use for knives of rusted, or not used for a long time. Rinse off this chemical from Knives and Cooking Board prior to use. “Rappla2-kun” solution is of Alkaline. If the solution get into eye, wash eyes with plenty running water. If swallowed by vomit, drink water as much as possible. When landed on skin, rinse off by water. To store the chemical, close the lid tightly and keep the case in any place free from high temperature and plentiful moisture.
- Simply triturate before use if the Chemical may become hard. This Chemical may be tinged with brown. These two will not affect quality having no Problem in practical use.
包丁をサビから守る！！——京都・嵯峨で長年の安心とご愛用!!

さっと水に溶かすだけ、包丁を浸けてしっかりサビ止め。

新発売

包丁専用サビ止洗浄剤
ラップラップ2くん

500g入 通常価格2,450円（税別） 直径φ9×高さ12.3cm

ご使用方法

1. 包丁を洗浄後よく乾燥させ、ラップラップ2くんに浸します。
2. ふたをし、約30秒間振ります。
3. ふたを外し、コンプレッサーを用いて内部を空気を抜きます。

プロ用衛生包丁差し

大型

- 梟本呂/日本製
- 被有刃皮/30cm
- 重量55g
- 本体55g使用

¥8,300円

小型

- 梟本呂/日本製
- 被有刃皮/30cm
- 重量55g
- 本体55g

¥5,800円

安全に関するご注意

- ご使用の際には板張り窓をよくお読みの上、正しくお使いください。なお、この製品は業務用です。一般家庭ではご使用しないでください。ラップラップは次の洗浄に至る洗剤を用いての仕様は、ご使用の際には、お早めにご相談ください。また、洗剤は、他の洗剤を用いてください。なお、ラップラップの製品は、しっかりとラップをし、温度を保つための場所で保管ください。

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