

World's First!!

Enameled, cast stainless steel pots–

The best qualities of conventional stainless steel and enameled cast iron pots are combined to create a new material – “Naroi” . This world’s-first technology will create a new era in the history of the Tsubame-Sanjo area’s metalware industries.

After performing 2,000 experiments over the course of two years, we finally discovered the ideal stainless steel, “Naroi” .

By taking advantage of specialized stainless steel precision casting technology, our company hopes to further the development of the Tsubame-Sanjo metalware industries.

With that concept in mind, we began working five years ago.

While looking into a wide variety of products, developing pots able to be safely passed on from generation to generation came to mind (due to my being a father of three daughters, and on the advice of my wife, who loves cooking). 3D printers were used to create models which were then examined, both inside and outside the company, to create the design drawings.

While making the prototype, when the enamel was sprayed on, the difference in expansion coefficients between the metal and enamel materials caused it to peel and flake. Even after adjusting the enamel composition to reduce shrinking, it still would not stick. To find the best balance of stainless steel and enamel materials required approximately 2,000 trials over the course of two years of research before a new material was found, “Naroi” .

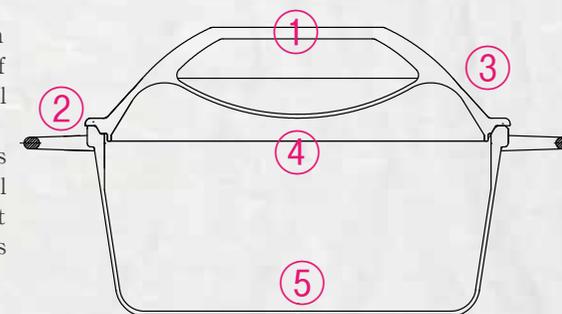
“Naroi” is a cast stainless steel which resists rusting, and is capable of adhering to colored enamel.



“L’hirondelle”

Despite its cute appearance, everything has been meticulously calculated. It is a technological jewel.

Our company has manufactured precision components requiring a high degree of accuracy and robustness, such as aeronautical and medical equipment, for many years. The knowledge, experience, and technical capabilities gained from manufacturing products at the nanolevel give rise to new technologies. Taking the utmost advantage of these reflects in the next generation’ s manufacturing.



①Ergonomics–Cover Handles

As ergonomics were the basis of the covers’ width and thickness, they have a sense of weight, while also remaining stable.

②Golden Proportions – Cover and Main Body Mating Surfaces

The cover and main body surfaces have been machined to 1/1,000 mm. The “golden ratio” of 60 ° has been adopted for the fitting angle of the mating surfaces.

③Precision Casting – Cover and Main Body Attachment

We take advantage of the characteristics of precision casting. They are integral to the attachment of the covers and handles. As a result, the problem of the handles breaking under stress was eliminated.

④Airflow–The Cover’s Round Shape

The round shape of the covers has been designed based on numerical values calculated from the study of

airflow. Steam released from food during cooking is returned to the food from the inner dome in the form of water droplets.

⑤Thermal Conductivity – Pot Bottom

Due to the low thermal conductivity performance of stainless steel, the thickness of the pot bottom has been calculated and thinned, thereby increasing thermal performance during heating.

Naturally, they are good at dry-cooking.



Boiled salt and butter vegetables

Vegetable flavors and nutrients don't escape with dry-cooking. Place cut vegetables in the pot over medium heat, and wait for 10 just minutes. Cooking vegetables slowly in their own juices makes them delicious. A caring, nutritious menu is ready without any hassle.



Bouillabaisse

[6colors] Soda Peach Mint Chocolate Olive Black

Everyday meals, like stews and rice dishes, from Japanese-style to Western-style cooking - the "L'hirondelle" can accommodate a wide variety of menus.

-TOP-



-SIDE-



Sus casting pot 22cm



Size : Diameter 22cm Width : 30.2cm
Height : 14.8cm Capacity : 3.0ℓ
Weight : 4.2kg Depth : 9.5cm
Lumber quality : NALLOY Processing : Enamel

Sus casting pot 20cm



Size : Diameter 20cm Width : 28.5cm
Height : 14.8cm Capacity : 2.5ℓ
Weight : 3.7kg Depth : 8.5cm
Lumber quality : NALLOY Processing : Enamel

Sus casting pot 18cm



Size : Diameter 18cm Width : 26.5cm
Height : 14.8cm Capacity : 2.1ℓ
Weight : 3.2kg Depth : 7.5cm
Lumber quality : NALLOY Processing : Enamel



Lemon chicken pot



Foil baked salmon

Since it can be used for almost any kind of dish, it always plays a leading role during ladies' parties.



The charm of this shallow pot is its mastery of any cooking method. Thanks to its high heat retention, you can enjoy piping hot food at the table. It's also fine to fill it with all the recipe ingredients and simply put it in the oven. Naturally, it's also possible to cook with it on a tabletop burner, nabe (hot pot) style. The lasting heat is alluring, stimulating a more lively conversation than usual.

[6colors]  Soda  Peach  Mint  Chocolate  Olive  Black

-TOP-



-SIDE-



For foods like boiled fish and sukiyaki, paella, and others meant to be cooked in the oven, our shallow pot is uniquely easy to use.

Sus casting shallow pot 22cm



Size : Diameter 22cm Width : 30.2cm Height : 10.3cm
Capacity : 1.65ℓ Weight : 3.28kg Depth : 5cm
Lumber quality : NALLOY Processing : Enamel

Sus casting shallow pot 20cm



Size : Diameter 20cm Width : 28.5cm Height : 10.3cm
Capacity : 1.5ℓ Weight : 3.18kg Depth : 5cm
Lumber quality : NALLOY Processing : Enamel