

Cook Delicious Food with Less Time and Effort
Our New Class S Built-in Stoves with New Functions Will Expand Your Cooking

July 10, 2019
Osaka Gas Co., Ltd.

On October 1, 2019, Osaka Gas Co., Ltd. (President: Takehiro Honjo, hereinafter, “Osaka Gas”) will launch new models of Class S, the top range of Osaka Gas’s Si sensor stoves (built-in type). New functions will provide you with more convenience and further expand your cooking repertoire.

With the recent changes in lifestyle, cooking time at home tends to be shorter, and there is a further increasing inclination for easier and quicker cooking of delicious dishes.

With the new models, well-combined use of a stove and the provided grill pan will expand the variation of your cooking. Moreover, enhanced functions will reduce your labor.

The H Series has four new cooking modes for its multi-purpose grill pan. For example, in Thaw & Grill mode, frozen ingredients are thawed and grilled in one process, and the Smoke mode makes smoking easy. As for its stove, the H Series has an Attended Frying mode. In this mode, the stove tells you the right time to flip the food while adjusting the heat automatically. The R Series comes with "The Cocotte," a new cooking container that can be used not only on the grill pan but also on the stove. With The Cocotte, cooking without water or simmering ingredients on the stove is easy and automatic.

These new functions will save your time and expand your home cooking repertoire. Types of cooking that require delicate heat adjustment will become easy with the automatic adjustment.

Moreover, if you download our dedicated stove app on your smartphone, the app interacts with your stove via Bluetooth. The app lists easy-to-cook recipes. To cook some of them, you can even send the best settings to your stove.

We will continue to enhance product functions and expand our services with IoT to ensure even more convenient lives of our customers and to develop products and services for more safety and comfort.

<Major Features of These Products>

(1) Designed for a luxurious appearance

[H Series]



Model 210-H670



Model 210-H672

[R Series]



Model 210-R700



Model 210-R702

(2) The four new cooking modes added to the multi-purpose grill pan further expand the variation of your cooking.

[H Series]

■ Thaw & Grill mode (plate pan)

Pre-seasoned frozen meat or fish is thawed and grilled in one go, which reduces thawing time.



■ Smoke mode (casserole)

This mode makes smoking at home easy.

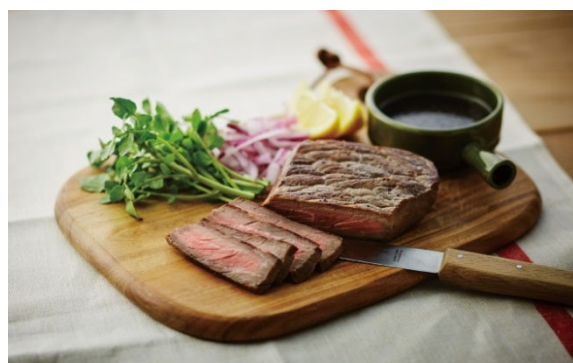


■ Low-Temperature Cooking mode (casserole)

Temperature control with the lower burner of the grill pan makes low-temperature cooking easy.

What is low-temperature cooking?

Compared with cooking with a boiling pot or a greased frying pan, this technique heats food at a relatively lower temperature for a longer time in a water bath.



- Dough Rising and Bread Baking mode (casserole)

Place kneaded dough in the container, and the grill pan will make the dough rise* and bake bread in one process.

* Multiple rises are not available.

(3) The stove adjusts the heat automatically in new modes: Attended Frying and Auto Simmering. [H Series]

- Attended Frying mode: The stove adjusts the heat and tells you the right time to flip the food.
- Auto Simmering mode: The stove adjusts the heat for simmering and, when the food is done, turns off automatically.

(4) The new cooking container The Cocotte comes with the stove. In the new, automatic cooking modes, you can use The Cocotte on the stove, too. [R Series]

- Anhydrous Cooking mode: The stove automatically adjusts the heat to the best level for cooking without water, and turns off with a timer.
- Simmering mode: The stove automatically adjusts the heat for simmering, and turns off with the timer.



(5) The dedicated app works with the stove via Bluetooth. On the app, you can search for recipes, send function settings to the stove, and check the operating condition of the stove. [H Series and R Series]