Announcement of the Start of Accepting Orders for Japan's First Compact Gas Pressure Cooker for Professional Use

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Osaka Gas Co., Ltd.
Daigas Energy Co., Ltd.
Hattori Kogyo K.K.

Osaka Gas Co., Ltd. (President: Masataka Fujiwara; Headquarters: Chuo-ku, Osaka; "Osaka Gas"), Daigas Energy Co., Ltd., a wholly owned subsidiary of Osaka Gas (President: Masayuki Inoue; Headquarters: Chuo-ku, Osaka; "Daigas Energy"), and Hattori Kogyo K.K. (CEO: Toshio Hattori; Headquarters: Okazaki, Aichi Prefecture; "Hattori Kogyo") have jointly developed Pressure Cooker OPCH-40 (the "Product"), Japan's first compact gas pressure cooker for professional use, and they have started to accept orders for the Product today.

The Product features higher work efficiency, lower running cost and CO_2 emissions, smaller size, and lower price than conventional products. The Product is also easy to use for those who are unfamiliar with pressure cookers.

Major features of the Product are as follows:

1. Shorter cooking time, and lower costs and CO_2 emissions

Pressure cooking takes less time to cook ingredients, so it is suitable for stewed dishes, which take a long time to cook. The Product considerably reduces the cooking time for stewed dishes,[*1] enhancing work efficiency (Fig. 1) and reducing running cost[*2] (Fig. 2) and CO_2 emissions[*3] (Fig. 3).

2. Compact and low-priced

The Product is smaller (cooking capacity of 18 L) than conventional gas pressure cookers. It may be used by those who have been unable to use a gas pressure cooker due to a limited cooking space. The Product is also beneficial for those who cook a relatively small amount of food with a large gas pressure cooker (cooking capacity of 90 L). Replacing the large model with the Product will offer more free space in the kitchen, making it possible to effectively use kitchen space and improve the work environment.

Moreover, the Product is priced lower (JPY 1,040,000 excluding tax) than compact electric pressure cookers with an equivalent cooking capacity.

3. Various cooking functions and safety features

The Product has two cooking modes. In automatic temperature control mode, the cooking temperature is regulated to maintain the optimum pressure. In timer mode, you can adjust the heat with the ignition knob to fit your needs. The Product is easy to use for those who have never used a pressure cooker. For example, a buzzer sounds to signal the end of cooking.

Moreover, the Product is easy on your nerves. Its newly developed pressure and temperature control program (patent pending) avoids sudden pressure spikes, reducing the hissing noise of steam escaping.

For safe use, the Product is equipped with a pilot safety device, which automatically turns off the gas when the pilot light goes out due to the wind or a spill, as well as an overheat protection device. The Product is the first professional-use pressure cooker to obtain certifications[*4] from the Japan Gas Appliances Inspection Association.

Daigas Energy and Hattori Kogyo aim to provide the Product to as many customers as possible in order to help solve their problems and concurrently contribute to the realization of carbon neutrality as a social issue.

*1: Conditions for calculating the cooking time (simmered soybeans):
- Ingredients: 1.2 kg (6 L) of soybeans with 4.8 L of water (maximum cooking amount)
- The Product (with pressure): Cooking for 20 min. and letting the soybeans steam for 60 min.
- Ordinary pot (no pressure): Cooking for 180 min. (the time taken until soybeans became as tender as the pressure-cooked ones)

2: Conditions for calculating the running cost (gas charge) (cooking 21 times a month under the conditions described in 1):
- The cost is based on the base unit rate of Osaka Gas's general charge contract of type G (usage for the month is more than 500 m^3 and up to 1,000 m^3) (excluding the basic charge and the unit meter rate adjustment amount). The base unit rate used for the calculations is that as of November 2022 (including consumption tax).
- Please note that the gas charge varies from customer to customer depending on the contract type and usage conditions.

3: Conditions for calculating CO_2 emissions (cooking 21 times a month under the conditions described in 1):
- The CO_2 emission coefficient used for the calculations is that of the gas supplied by Osaka Gas.

*4: The certifications obtained are in the categories of "Type Approval" and "Gas Equipment Fire Performance Assessment."

(The Product's photo and specifications)

	The Product (Pressure Cooker OPCH-40)
Cooking capacity	Up to 18 L including cooking liquid (Up to 6 L for bean cooking)
External dimensions	W 601 × D 460 × H 555 [mm]
Weight	32.7 [kg]
Gas type	City gas 13A
Gas consumption (maximum/low heat)	8.7/2.5 [kW]
Safety devices	A pilot safety device and an overheat protection device
Gas supply inlet size	10A
Water supply inlet	None
Power supply	100 VAC/15 W, 50/60 Hz
Sales price (standard cash price)	JPY 1,040,000 (excluding tax)