

Innovation on Asian cooking pot contributes to environmental protection

Rice is the staple food in Asian countries like China and India, but there has been an energy "leak" using an usual pot to cook rice and the like. When cooking rice, porridge, meat, soup, etc, people usually heat it to boiling point first, then stew or simmer for a considerably long time. However, once reached boiling point, the temperature in the pot won't rise any more though heating continues. In the stewing process the heat energy(fire) is wastefully used just to offset the heat loss (such as evaporation, emission and air convection), so as to keep the pot boiling.

Now the energy consumed in this process can be and ought to be saved!

OFR pot (Off Fire Reboiling Pot) consists of three parts: a metal pot, a thermal insulating shell and a heat reservoir. The thermal insulating shell minimizes the heat loss, and the heat reservoir can resupply heat energy for the pot to make up for the slight heat loss when the pot has been removed from cookstove. So, OFR pot can be taken off from the stove as soon as it reaches boiling point, and it will stew raw or deficiently cooked food into thoroughly cooked food all by itself. It usually can save 35-55% of heat energy.

Structure of OFR Pot

thermal insulated cover



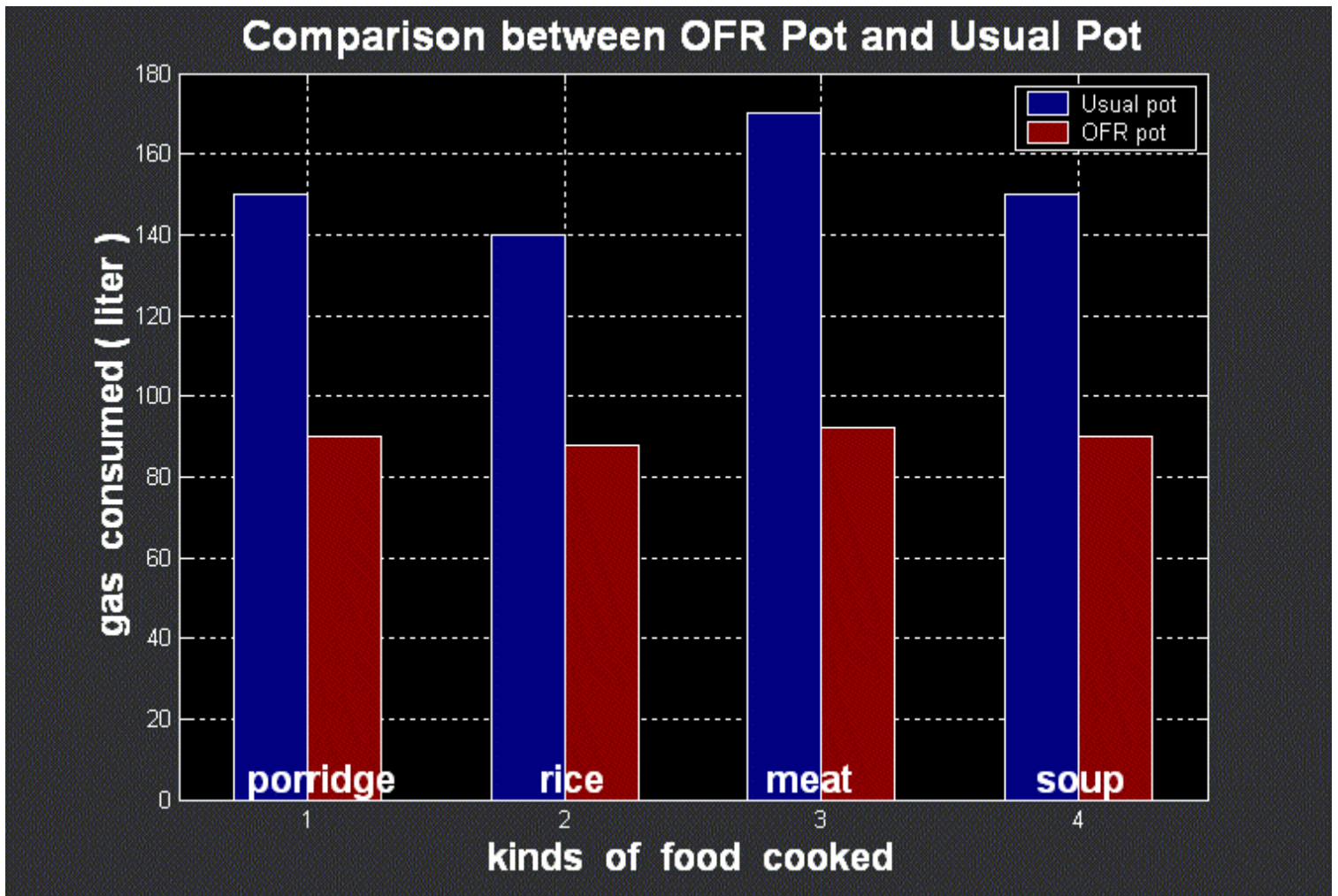
thermal insulated base

thermal insulated pot



discal heat reservoir

No involving much high-tech and high price, OFR Pot simply stopped up the heat energy "leak" that has been existing in people's cooking process since long ago. If it is encouraged and countrywide popularized superseding traditional cooking pot, it will prominently conduce to Green Environmental Protection.



Now that the old rice cooking mode which has been followed for centuries seems unreasonable, is it possible that the inadvisable mode still continues to be followed?

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