

# Hydrogen Cooking

## High Quality & Carbon-neutral Cooking Tool

# Hydrogen Cookstove

**Reducing CO<sub>2</sub> from dining experience in the world**

The history of cooking with wood, charcoal and gas is also known as the history of CO<sub>2</sub> emission. To accomplish carbon neutrality by 2050, reduction of CO<sub>2</sub> emission from cuisines is essential. Cooking with hydrogen combustion gives off zero CO<sub>2</sub>.

**Finding a hidden value of ingredients**

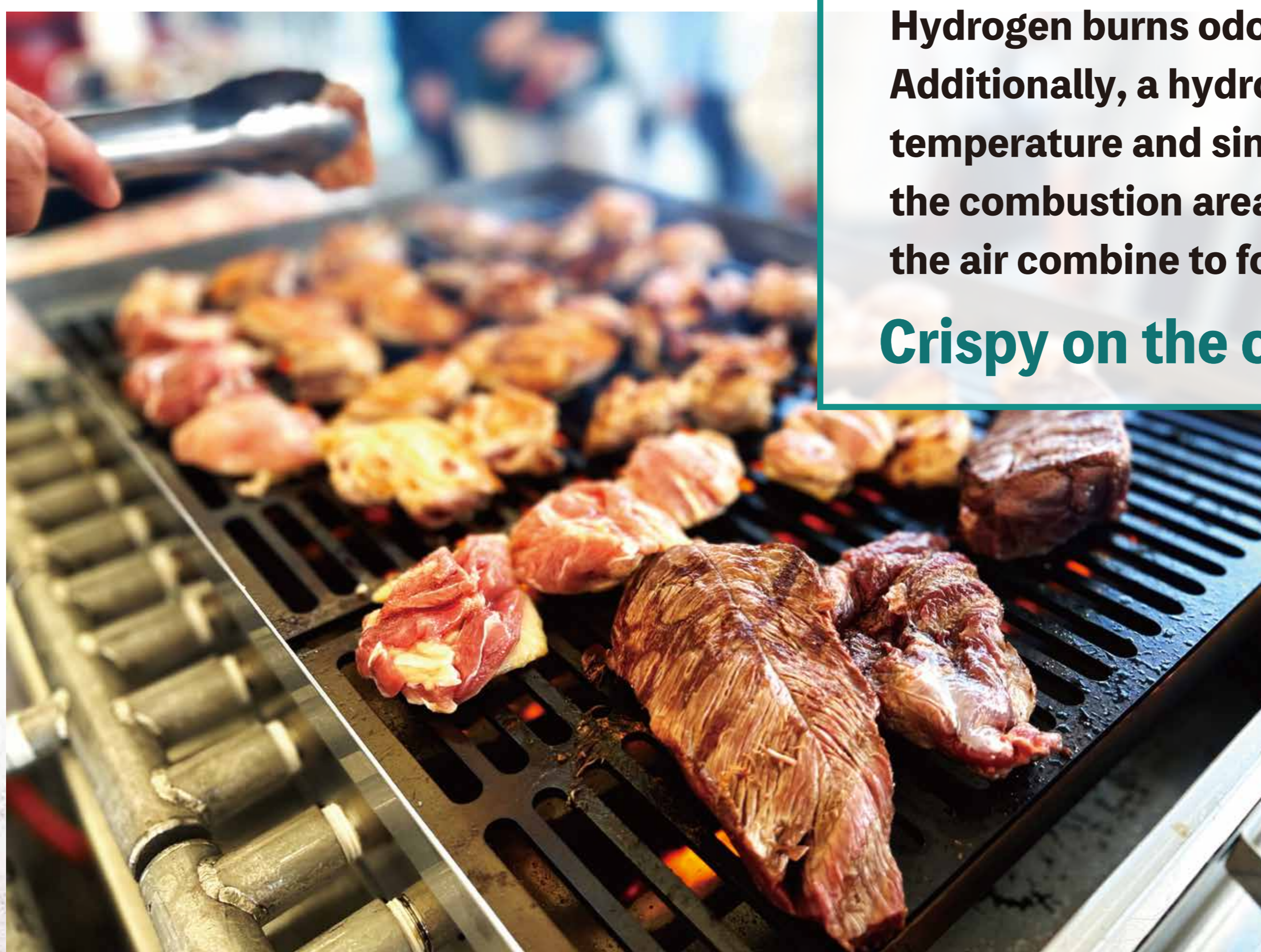
Hydrogen cooking can bring out new delicious flavors even from ingredients that could not be rated high with conventional cooking methods. Hydrogen can attract a spotlight for obscure local food from the banquet all over the world

## Hydrogen cooking - a remarkable cooking method

### What are the effects of hydrogen cooking?

Hydrogen burns odorless without generating carbon dioxide. Additionally, a hydrogen fire has a high combustion temperature and simultaneously raises the humidity around the combustion area, where hydrogen (H<sub>2</sub>) and oxygen (O) in the air combine to form water (H<sub>2</sub>O).

**Crispy on the outside and juicy on the inside**



[Contact Us]



H2&DX Inc.

transmit hydrogen to five senses  
H2&DX Inc.

<https://h2dx.co.jp>

info-h2dx@h2dx.co.jp

