

Hydrogen Cooking

High Quality & Carbon-neutral Cooking Tool

Hydrogen Cookstove

Reducing CO₂ from dining experience in the world

The history of cooking with wood, charcoal and gas is also known as the history of CO₂ emission. To accomplish carbon neutrality by 2050, reduction of CO₂ emission from cuisines is essential. Cooking with hydrogen combustion gives off zero CO₂.

Finding a hidden value of ingredients

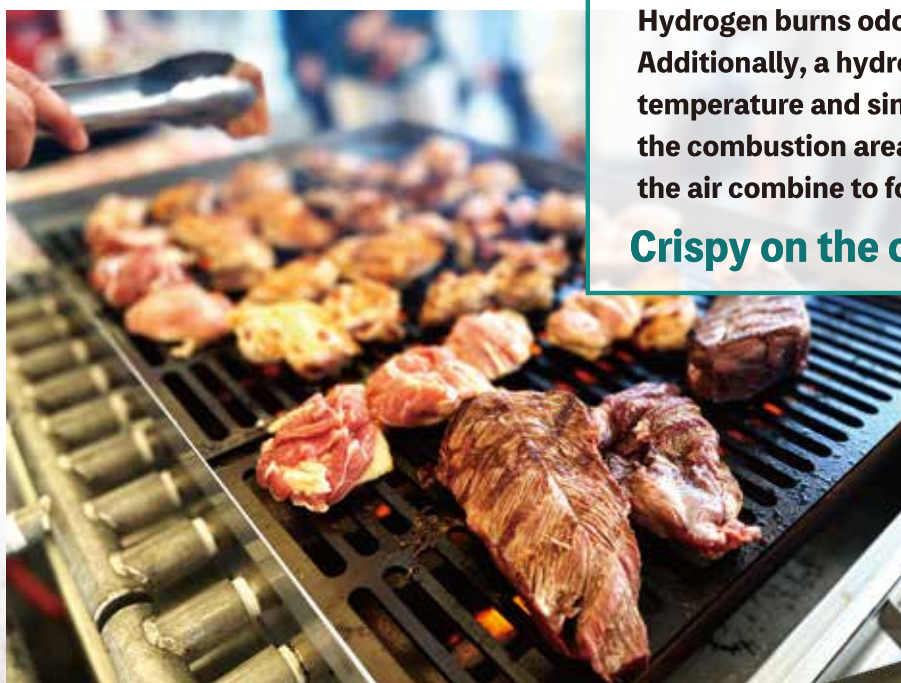
Hydrogen cooking can bring out new delicious flavors even from ingredients that could not be rated high with conventional cooking methods. Hydrogen can attract a spotlight for obscure local food from the banquet all over the world

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 (H₂) and oxygen (O) in the air combine to form water (H₂O).

Crispy on the outside and juicy on the inside



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