

Passaggio Projects 2015 - Food Culture & Intangible Cultural Heritage of Japan

NAKAO

Japanese embossed pan - Uchidashi Nabe

Since 1958, From the master chef to the apprentices, From mothers to daughters, Nakao will continue to make utensils to pass on their taste, skills and spirit.

Building a legacy for quality and craftsmanship

Nakao-Alumi Co, founded by the late Fumio Nakao, has been manufacturing high quality kitchen utensils for commercial use in Japan for over 50 years. As part of our ongoing mission to pursue high quality and new ideas we visit major hotels, restaurants, and kitchens to ask.

"what kind of pots are required?"

"How can we make our pots and pans more user friendly and more effective?"

As a result we've listened to professional chefs and incorporated their feedback into our products. We use only materials provided by Japanese suppliers and only manufacture in our own factory in Takahagi-city, Ibaraki Prefecture, in Japan so that we ensure the highest possible quality product.

Through continuous research and development, we strive to create better products and ensure that the Nakao name is regarded as the best of Japanese quality and contributes to the development of food culture.

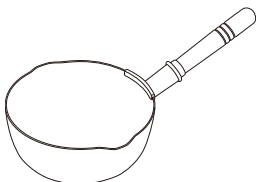
We have recently introduced a new product range for domestic use which integrates professional features with improved functionality suited for home use.

In order to reach as many customers as possible all over in Japan and to answer their requirements, we have offices and branches in Kappa-bashi, Asakusa in Tokyo, Chitose in Hokkaido, Hamamatsu in Shizuoka, Namba-sennichi-mae in Osaka.

Nakao's kitchen utensils produced by craftsmen.

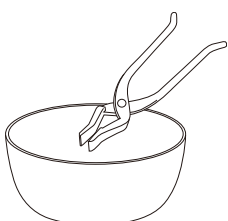
Uchidashi nabe

Made from hammered metal. Through the hammering, the surface of the inside is large and food is cooked faster than in flat-walled pots.



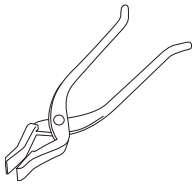
Yukihiro nabe

Yukihiro pots are found in virtually every kitchen in Japan. Made of high quality, but lightweight hammered aluminum, the wooden handle is removable and replaceable.



Yattoko nabe

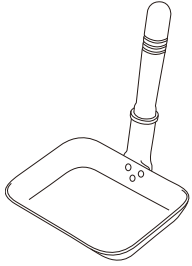
Yattoko pots are gaining popularity in professional kitchens everywhere. They are lightweight and economical. The hammered aluminum surface conducts heat very well and their ability to stack is great for saving space, plus there are no handles to get in way. We recommend handling with yattoko pinchers as is traditionally done in Japan.



Yattoko Nabe Pincers

These sturdy pincers make easy work of maneuvering our light-weight aluminum Yattoko pots.

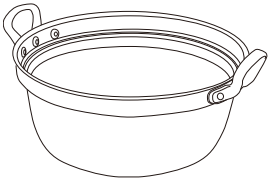
They're also great for getting a quick, strong grip on anything around the kitchen. What every chef needs, a strong pair of pincers.



Oyako nabe

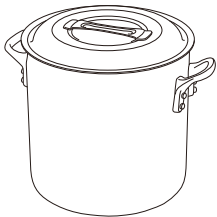
Oyakodon is a well loved dish in Japan, (meaning parent and child), it's a light omelet of chicken and egg with a bit of broth served over rice. This pan is designed specifically for executing the dish. The pan's sloped sides are ideal for allowing the egg to setup while the right angle of the handle makes it easy to remove the omelet neatly from the pan and then place over rice.

Quality construction of hammered aluminum.



Ryori nabe (Cooking pot)

This is a traditional Japanese pot.



Zundo nabe

The English translation of Zundo nabe in the mark is cylindrical container.