

For Health-minding Gourmet

# SAMMI OVENCOOK



Baking, No burning, no boiling over. All is possible with SAMMI OVENCOOK

[WWW.OVENCOOKER.CO.KR](http://WWW.OVENCOOKER.CO.KR)

# Three-tiered structure of the SAMMI OVENCOOK

1. As the temperature is even inside of the cooker, you can even make dishes which were only possible in an oven.
2. It does not overflow due to less convection.
3. It is highly effective in keeping nutrients.
4. When you roast meat in the cooker, it seldom burns due to even temperature.
5. As the moisture is preserved while cooking, the cooker cooks deliciously.

## Special coating technology

New-tech pressing, deep-drawing and hard-anodizing techniques were applied to make firm strong plasma ceramic coating so it has a long run life and coating does not flake.

## 304 stainless steel air three-tiered structure

Stainless steel cooker does not burn and scorch, so it cooks deliciously.

## Wellbeing dish

It is reported that if the temperature goes above 120°C when meat is roasted, carcinogens such as benzopyrene, and trans fats (acrylamide) are produced.(KBS)  
The oven cook is designed to maintain the temperature at less than 120°C when meat is roasted with medium-less heat.

## Benzopyrene (carcinogen) test result

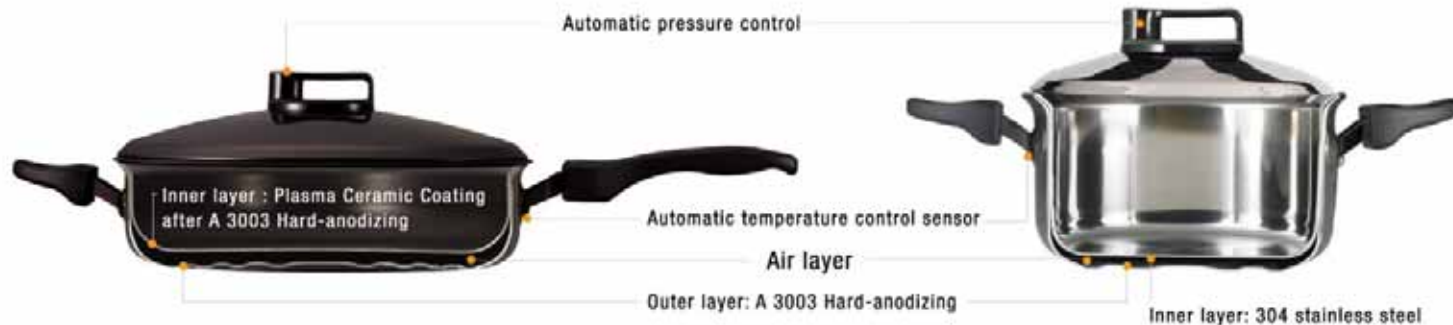


Sammi Oven Cook  
(Not detected)

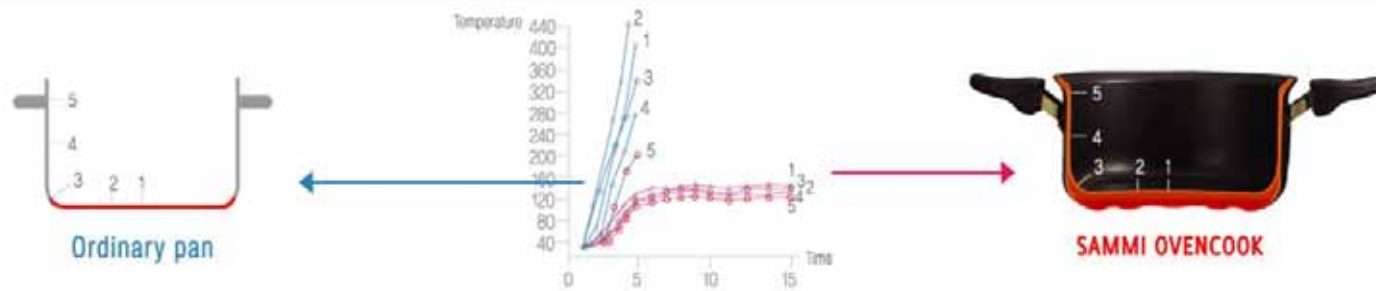
Ordinary pan  
(detected)

The test was conducted by the research institute which roasted meat on SAMMI OVENCOOK and ordinary pans.

## Structure of the SAMMI OVENCOOK



## Comparison graph of cook temperature



- The figure was obtained per minute when the thermocouple was attached and the multiple recorders were used.
- The graph shows a temperature when two thirds the each cooks were filled with potato without water and highest heat was applied for cooking.



## SAMMI OVENCOOK - NS

- Inner layer, lid: 304 stainless steel
- Outer layer: A3003 Hard-anodizing coating



Baking is available in sammi ovencook.



NS-1 W:24cm H:8.5cm 3.2 L



NS-2 W:26cm H:7.5cm 2.8 L



NS-3 W:28cm H:8cm 3.7 L



NS-5 W:18cm H:11cm 2.2 L



NS-6 W:18cm H:11cm 2.2 L



NS-7 W:24cm H:14cm 5.5 L





## SAMMI OVENCOOK - NA

- A3003 Hard-anodizing and plasma ceramic coating



A food is cooked as it has cooked in an oven.



NA-1 W:24cm H:8.5cm 3.2 L



NA-2 W:26cm H:7.5cm 2.8 L



NA-3 W:28cm H:8cm 3.7 L



NA-5 W:18cm H:11cm 2.2 L



NA-6 W:18cm H:11cm 2.2 L



NA-7 W:24cm H:14cm 5.5 L





## SAMMI OVENCOOK - S

- Inner layer: Coating after A 3003 Hard-anodizing
- Outer layer: A 3003 Hard-anodizing coating
- Lid: 304 stainless steel



S-1 W:24cm H:14cm 6 L



S-2 W:24cm H:8.5cm 3.2 L



S-3 W:20cm H:11cm 3 L



S-4 W:28cm H:16.5cm 9 L



S-5 W:28cm H:8.5cm 4 L



S-6 W:16cm H:11cm 1.7 L

## How to use



**Baking:** preheat the cook with medium heat and place dough inside. Bake on the lowest heat (10 mm high flame on gas range) for thirty minutes.  
i.e. Bread, pie, quiche



**Roasting:** Put the cover and heat with medium heat (it does not burn).  
i.e. Roasted chicken, turkey, fish, lobster



**Baking:** Put the cover and heat with medium heat (it does not burn).  
i.e. Potato, sweet potato, squash, garlic..



**Steak:** Do not put the cover.  
Heat with medium less heat.  
(it does not burn and carcinogens are not produced)



**Boiling:** Start with the highest heat.  
Reduce to medium heat then turn it off.

### Warming

If you warm frozen food with weak heat, you don't need to defrost it.  
The food does not lose its moisture and gets warm naturally.  
i.e. Fish, cooled down food.

### How to clean

- If you submerge SAMMI OVENCOOK in the water, the water will penetrate into the air layer, so do not submerge it in the water.
- When the cook is still warm, pour water and wipe with soft sponge. The plasma ceramic coating on SAMMI OVENCOOK has higher durability than ordinary pans, so the coated surface does not flake, It can last as long as three times the ordinary pans.

## Won the Special prize in Geneva International Invention and New Technology

Won a gold prize

Acquired PCT International patent

## Awards and new technology certificates



Korea  
New Technology Certificate



Citation  
from Minister of Energy,  
Industry and Commerce



Special Prize



Gold Prize



Patent Prize



Steak



Roasted chicken



Bread



Cake



Baked sweet potato, baked potato



Gourmet's rice

## SAMMI OVENCOOK for your delicious wellbeing diet

It is good for your health because it does not burn and preserve more nutrition.  
It keeps moisture from evaporating, so the food turns out to be more juicy and delicious.

**SAMMI**  
OVENCOOK

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