

A kitchen scene featuring a large, dark-colored wok on a gas stove. The wok is positioned over a burner, and a wooden handle is visible. The background is a wall of light-colored, square tiles. Several cooking utensils are hanging from the wall, including a metal strainer, a large metal spoon, a metal lid, and a metal spatula. The lighting is warm and focused on the wok, creating a sense of activity in the kitchen.

Miracle in a kitchen !!

- Steam
- Boil
- Stir-fry
- Broil
- Sauté
- Bake
- Grill

RANGEMATE

FOR MICROWAVE ONLY

Microwave Cooking

The Rangemate is a new concept cooker. It cooks the food by far infrared ray, not by the electromagnetic wave in the microwave oven.



Pass the Test Pass the Test



Special Feature of Rangemate

- Foods will be moist and flavorful after cooked.
- Provides fast roasting time.(about 4~5 minutes)
- Food with shells such as eggs can be cooked without bursting.
- Cook frozen food without being dry even if the food is not thawed.



Muffins



Poached Eggs



Fried Eggs



Boiled Eggs



Steamed Veggies



Chicken Nuggets



Roast Salmon



Steak with Mushrooms



Chicken Fried Rice



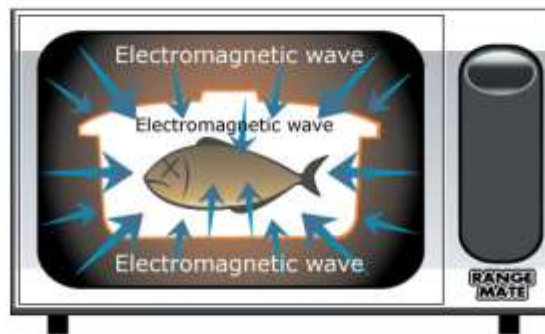
Scrambled Eggs



Cooking Principle

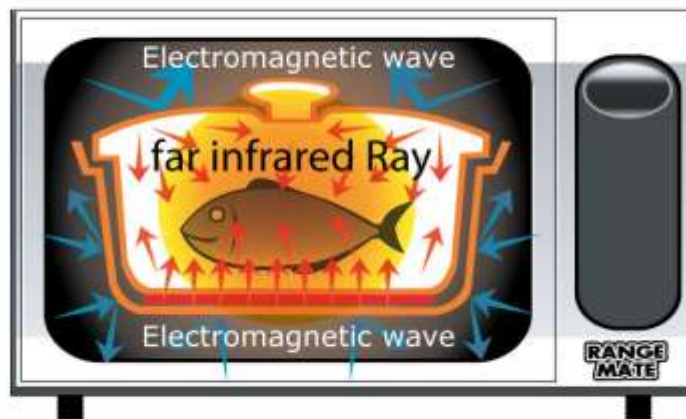
(Conventional Microwave cookers VS Rangemate)

Conventional microwave cooking devices are glass, plastic or ceramic. All rely on electromagnetic waves to cook food. Rangemate's unique technology converts those electromagnetic waves into far infrared ray energy for heating.



Conventional microwave oven cooker

Conventional microwave products use electromagnetic waves for heating causing food to lose its natural moisture.



Rangemate

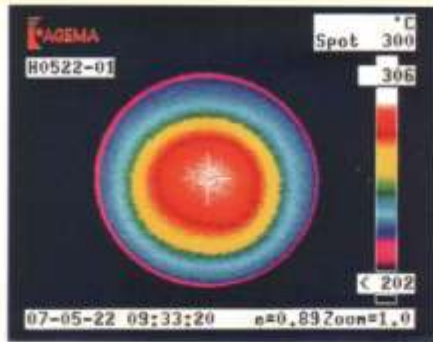
Rangemate technology prevents electromagnetic wave penetration converting it to infrared energy transferred to heating plate for moist flavorful food.



Is the microwave cooking to be done with Rangemate?



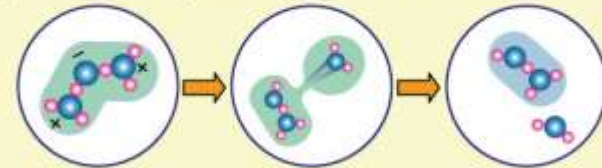
Rangemate blocks electromagnetic waves from transmitting to the food and cooks with infrared ray



<far infrared ray image>

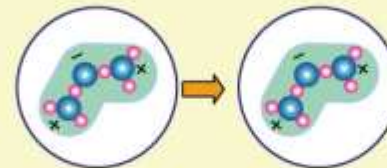
The heating plate generates high-temperature heat at 300°C from its center by adsorbing microwave(omission)
 It is considered that it adsorbs microwave generated from the microwave oven, generates heat, converts into far infrared ray and finally is used as heat source.

Electromagnetic cooking by the existing microwave cookers
 (Materials of plastic, glass and ceramic wares)



The structure of water molecule contained in the food is modified.

Heating by far infrared ray of Rangemate.



The structure of water molecule contained in the food is not modified.

HEATING PLATE

FOR MICROWAVE ONLY

Enjoy hot food

Fish and meat are not delicious,
when it gets cold, aren't they ?

With only 3 minutes heating !!

You can eat food keeping it hot for 20~30 minutes.

Put food cooked in ceramic dish, metal dish,
heat-resistant glass dish and earthen pot on
range mate, heating plate....



Pass the Test



Pass the Test





Special Feature of Heating plate

Handle is not hot,
so you can move it with
your bare hands!



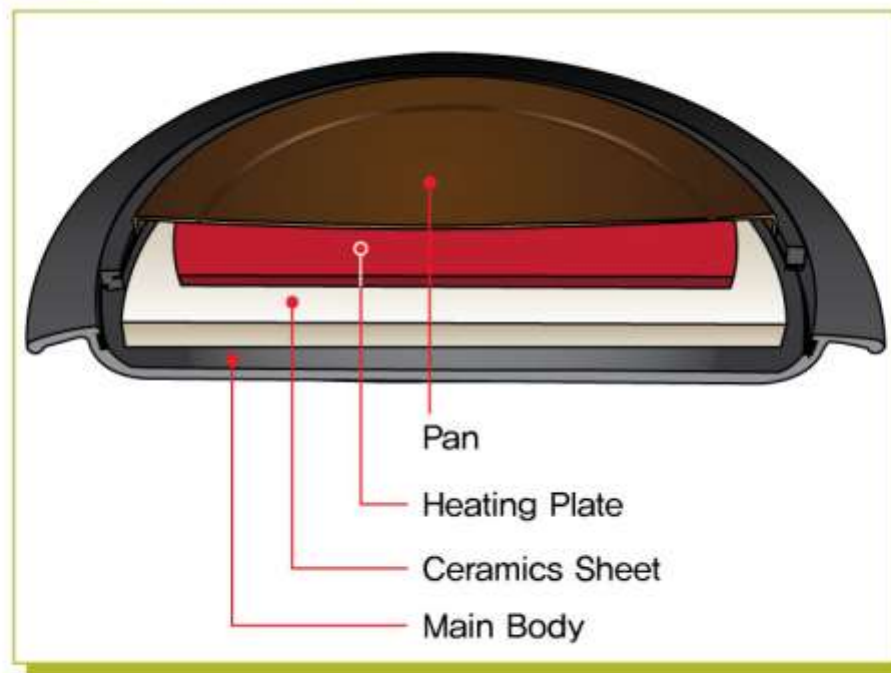
temperature is over 250℃



You can egg fry by high
temperature!



Constitution





Various use of heating plate



Heating dish only



On aluminum foil



Together heating with dish



700w-4min



1,000w-3min

A kitchen scene featuring a large, dark-colored wok on a gas stove. The wok is positioned on the central burner, and a wooden-handled spatula rests inside it. The background is a wall of light-colored, square tiles. Several kitchen utensils are hanging from a rack on the wall, including a metal strainer, a large metal spoon, a metal whisk, and a metal spatula. The lighting is warm and focused on the wok, creating a soft glow. The text "THANK YOU !" is overlaid in the center of the image in a bold, white, sans-serif font.

THANK YOU !