

Maho  
Nabé



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NFJ-A600 ②





## HIGH PRECISION HEAT

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## JAPANESE TRADITION MEETS CONTEMPORARY COOKING

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With the Maho Nabé – Japanese for “magic pot” – and its vacuum double-wall technology, Tiger has reinvented the multi-millennial Nabe tradition for the pleasure of food lovers everywhere.

Originally made of clay or cast iron, the Nabe’s roots can be traced back to 14,000 B.C. northern Japan. Using an ideal temperature range referred to as “Niebana”, between 96°C and 100°C, Nabe pots distribute warmth evenly throughout the cooking process to release natural savors, and retain heat long after being taken off the fire.

When placed at the center of the table, the Maho Nabé creates a moment of shared warmth, immersing guests into an intimate and hearty dining experience.







USUZUMI GRAY

## THE Maho Nabé COLLECTION

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ASAGI BLUE



SUMI BLACK



AKANE RED



SHIRONEZU WHITE

## BENEFITS

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### **PRECISE HEAT CONTROL**

Heat is confined by a vacuum double-walled structure, creating a high thermal insulation effect.

### **LONG-LASTING WARMTH**

Maintains a high temperature long after boiling and removal from heat source: temperature is 98 °C for 10 minutes, and 95 °C or more after 20 minutes (based on water volume of 3.5L and ambient temperature of 23 °C).

### **ENERGY CONSERVATION**

Requires less energy for initial heating thanks to its superior heating speed and efficiency.

### **FLAVOR ENHANCEMENT**

Since the Maho Nabé maintains a high temperature even after removal from heat source, it can be used for residual cooking, which preserves nutrients that are easily lost when overcooked.







## TECHNICAL INFORMATION

### Components

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#### **A - HANDLES**

Organic texture echoing ancient Japanese craftsmanship

#### **B - LID**

Equipped with a heat-locking insulator

#### **C - SHELL**

Vacuum double-wall that insulates heat

#### **D - BOTTOM**

Three layers help transmit heat efficiently and insulated structure favors even heat distribution

#### **E - TRIVET**

Concave shape prevents heat from escaping through the bottom of the Maho Nabé

#### **Without Trivet**

Dimensions: 37.7 x 27.6 x 20.1 cm

Weight: 3.6 kg

#### **With Trivet**

Dimensions: 37.7 x 27.6 x 21.5 cm

Weight: 4.0 kg

#### **Inside diameter**

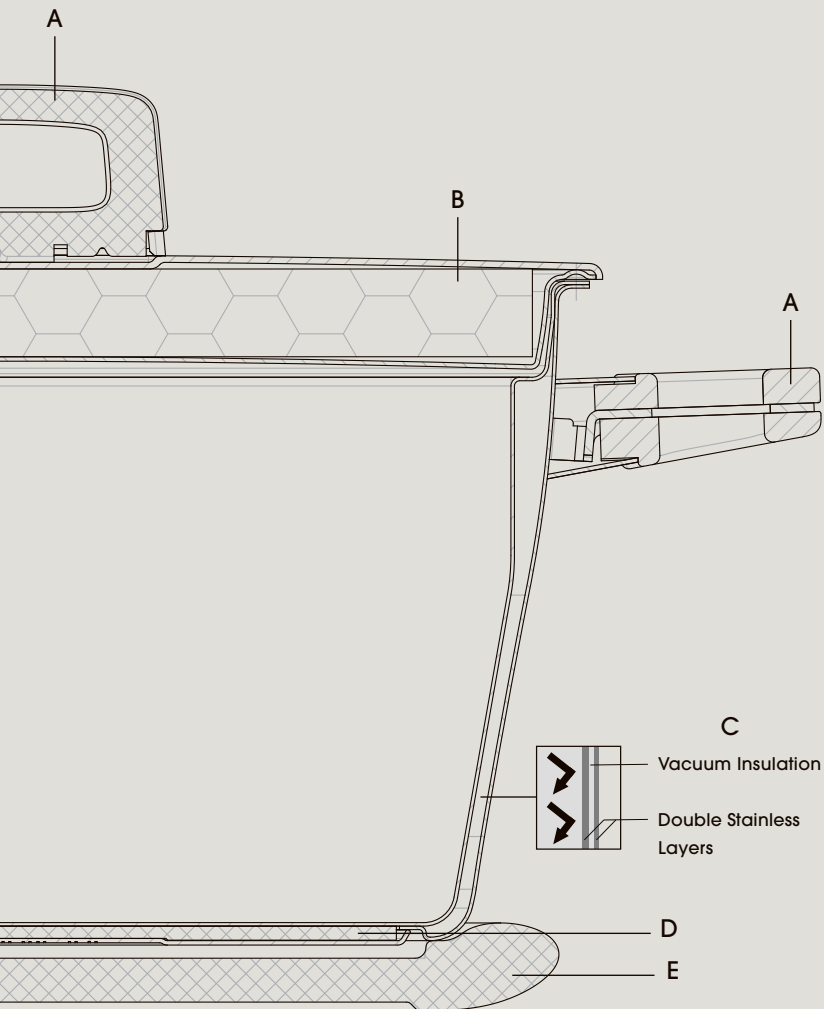
23 cm

#### **Capacity**

6 liters

#### **Actual capacity**

3.5 liters



A

B

A

C



Vacuum Insulation

Double Stainless  
Layers

D

E



## TECHNICAL INFORMATION

### Materials

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#### **A - HANDLES**

Teak

#### **B - LID**

Exterior: stainless steel

Interior: polyethylene foam

#### **C - HANDLE COVERS**

Stainless steel

#### **D - SHELL**

Vacuum-insulated stainless steel

#### **E - BOTTOM**

Three layers:

Stainless steel - aluminum - stainless steel

#### **F - TRIVET**

Teak

# TECHNICAL INFORMATION

## Use and Care

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### BEFORE FIRST USE

- Wash with water (there may be a very small amount of lubricant left over from the production process).

### HOW TO USE

- Adjust stove temperature to avoid overheating and spilling (because the Maho Nabé is more efficient than regular pots, liquids tend to boil quicker).
- After heating, remove from stove and place on trivet.
- Use medium heat as high heat may negatively affect flavors. Always adjust the heat setting to low or lower heat when cooking on a gas cooktop.
- The Maho Nabé's tight lid makes it perfect for anhydrous cooking.

### IMPORTANT NOTES

- Do not use in microwave.
- Do not use in oven.
- When the Maho Nabé is hot, do not pour cool water or put it into cool water.
- When cooking on flame, make sure the flame does not go beyond the bottom, body or handle.
- Use caution when lifting lid as steam temperature could be hazardous for skin.
- Use mittens as handles may be too hot.
- Do not use high heat to warm empty Maho Nabé.
- Once cooking is finished, use wooden trivet to insulate heat efficiently.



INDUCTION



GAS



HALOGEN



RADIANT



ELECTRIC COIL



ELECTRIC  
HOT PLATE



MICROWAVE  
STANDARD OVEN





## TECHNICAL INFORMATION

### Maintenance Instructions

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- Clean as soon as possible after cooking.
- Use synthetic kitchen detergent for cleaning.
- Use sponge or soft cloth.
- Do not use in dishwasher.
- Do not use in dish dryer.
- Do not leave the Maho Nabé soaked in water for too long.
- Do not use: thinner, polishing cleanser powder, bleach, chemical cleaning wipes, metal scrub brush, nylon scrub brush or sandpaper.
- To remove burn marks, pour in lukewarm water with detergent, and then wash with sponge.
- To remove stubborn stains, pour in citric acid (about 30 g) and lukewarm water to the halfway point, and stir. After 2 to 3 hours, wash with sponge.
- Make sure to remove moisture and dry thoroughly (after cleaning) in order to avoid corrosion.
- To clean the trivet, wipe with a cloth that has been dampened with warm water and detergent. Then wipe off moisture with dry cloth and let dry.



DISHWASHER  
DISH DRYER





## ABOUT TIGER CORPORATION

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Since Tiger Corporation was founded in 1923, we have continued to deliver accessible household products for daily living. It all started with glass vacuum bottles and went on to expand to rice cookers, stainless steel beverage containers, electric water heaters, and other cooking appliances. Since 1923, with the strength of our vacuum insulation technology and other creative products we introduced, we have been able to deliver convenience and comfort to our customers in a variety of every day scenarios.

*“We will continue to create new every day essentials for the dining experience with ideas that produce warmth.”*



**TIGER**

TIGER VACUUM BOTTLE IND.CO.LTD  
タイガー魔法瓶工業株式会社

1 - In 1953, Tiger started using their brand as the company name: Tiger Vacuum Bottle Ind.Co.,Ltd. The company is now called Tiger Corporation.

2 - Poster from 1923

3 - First insulated bottle produced by Tiger in 1923



## CONTACT

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Scannez le QR code suivant pour accéder  
aux recettes du Maho Nabé.

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