

What kind of Japanese annealing pot is worth buying today?

Possessing outstanding advantages, Japanese incubator is gaining a lot of love from Vietnamese users. So do you know the best Japanese brewer?

Possessing superior benefits and features, the Japanese vacuum incubator is gaining a lot of love and trust from Vietnamese housewives, helping to bring nutritious and nutritious meals for the whole family. . So do you know **the best Japanese brewers** ? If not, or follow our article below!

Quick view content

1. Themos incubator
2. Tiger stew pot
3. Zojirushi incubator
4. Sharp annealing pot

Themos incubator

Referring to Japanese brewers, it is definitely impossible to ignore the name Themos - the oldest and most prestigious brand of brewing pots of the land of the rising sun. Not only brings a wide selection of brewers from small to large capacity, Themos also makes consumers trust by high quality materials, superior food cellar efficiency.



Themos Japanese annealing pot made from safe and durable materials such as stainless steel, aluminum, tempered glass and high-grade PP plastic. The pot has a 3-layer thick bottom structure and the pot shell is designed to not absorb heat, so it provides outstanding warmth, can be up to 8 hours, you can use a safe annealing pot at any heat source such as on IH 200V stoves, gas stoves and even magnetic cookers. Vung pot is made of clear, super-hard transparent glass that can see the state of food, while preserving the full nutritional value and flavor of food.

Using Themos, you can be assured of the design, style and quality of the product. However, the drawback of this Themos pot is that it is often quite expensive, usually ranging from 2.6 million to over 6 million. Therefore, housewives should consider before buying this product.

Basement Tiger

Also a famous brand from Japan, Tiger incubator has also received high praise for quality and cooking efficiency from consumers, becoming a 'formidable rival' of Themos. The product is made entirely of 18/10 stainless steel combined with extremely intelligent operating mechanism so that food cooked by Tiger incubator tastier, softer, faster and can still be kept full of nutrients.



Not only that, Tiger incubator also has an extremely luxurious and compact design that enhances the family kitchen space. Besides, the pot has the ability to keep warm high and diverse features, so it is suitable for stewing porridge, food for children, as well as difficult to cook dishes that can be used as ice thermos, brewed beer . Use on family trips.

Compared to Themos pot, Tiger vacuum pot is priced not too much difference. As a high-end device, possessing advanced features, this modern pot is priced from 3.5 million to over 6 million.

Zojirushi incubation

Also a 'representative' from Japan, the Zojirushi incubator cannot be compared with the two brands of Themos and Tiger in terms of age, but the design and quality of the Zojirushi incubator cannot be underestimated. The first is high-grade stainless steel 304 for longer heat retention (from 6-12 hours) and easy to clean and preserve. The handle design and sturdy pot base cover, made from good heat-resistant PVC, are simple and safe to use.



In addition to ensuring good function, Zojirushi incubator also owns an elegant and luxurious design with many designs and models for consumers to choose. However, compared to the capacity of other Japanese brewers, the Zojirushi pot is usually not too diverse, the product is often in favor of a large volume line. Therefore, the pot is

usually quite bulky in size, along with that is also quite high price, ranging from 5 to 7 million.

Introducing some good Japanese incubator products that are worth buying

Tiger pot NFH-G450 4.5 liters



Product specifications:

Capacity: 4.5 liters

1 year warranty

Made in Japan

Brand: Japan

Reference price: 4,410,000 VND

Incubator Tiger NFI-A800 8 liters



Product specifications:

Capacity: 8 liters

Material: Inner pan (Inox), Outer cover (Stainless steel)

Brand: Japan

Made in Japan

Warranty 12 months

Reference price: VND 5,590,000

Zojirushi SN-XAE80-XA Incubator



Product specifications:

Capacity: 8 liters

Material: Shell (Inox)

Brand: Japan

Made in China

Reference price: 5,990,000 VND

Above is our share of the best and most worth-buying porridge pots from Japan. Hope can help you clearly visualize the advantages and disadvantages of each type and choose a best, most appropriate pot.

You finished reading the article "**What kind of Japanese annealing pot is worth buying today?**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.