



We believe that we have invented a product that is not only energy efficient, but promotes healthy eating habits and reduces the impact on the environment by decreasing CO₂ emissions.

JOANNE KENNARD
CEO + Founder

What is the EasyOven™?

EasyOven™ is a heat retention cooker with a specially developed inner padding that retains heat to slow cook food using less energy.

All you need to do is start the cooking process on a stove top, gas burner or over an open fire and then place the pot in the EasyOven™ to complete the cooking process.

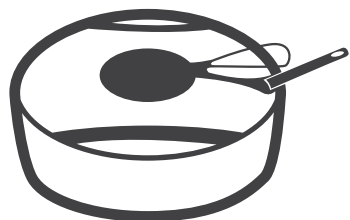
Why is the EasyOven™ so important?

- Saves energy and fuel consumption, thus saving money – up to A\$250 per year
- Reduces CO₂ emissions – up to half a tonne of carbon per year
- Saves water, due to less evaporation
- Creates safer cooking habits by reducing the risk of burn injuries on hot stoves

Boil for
necessary time



Place in
EasyOven™



Serve
& enjoy!



How to use the EasyOven™

When cooking your fabulous dish, make sure you bring the food to the boil and continue boiling for the recommended amount of time on the stove, burner or fire before transferring the pot to the EasyOven™.

1. Keep the lid on and make sure to not place the pot on a cool surface when transferring it to the EasyOven™, as this will ensure heat is not lost.
2. Open the EasyOven™, ensuring the cord is fully extended and out of the way
3. Slide your pot into the EasyOven™ and close immediately, pulling the cord tight around the pot to trap any escaping heat

DO NOT peep before the cooking time is up, otherwise important heat will be lost!

TIPS

- Make sure the pot you are using fits into the EasyOven™
- Use the correct size pot for the amount of food needed
- Have the EasyOven™ within easy reach, but ensure it is safely away from any fire hazard

CAUTION

- Never place your EasyOven™ on the stove or in the oven
- Boiling point and boiling time must always be reached before placing pot in the EasyOven™
- Keep out of reach of small children during the cooking process

Cooking times

Food Type	Boiling time	EasyOven™	Energy saved (%)
Rice (white)	2 minutes	1 hour	90
Stew (beef, chicken etc.)	15 minutes	2½ hours	83
Vegetables	5 minutes	1 hour	83
Potatoes	5 minutes	1 hour	83

For more information on the EasyOven™ including a range of delicious recipes, please visit our website easyoven.com.au

You can also follow the all the latest news via our Facebook page [@Easyoven](https://www.facebook.com/Easyoven)



EasyOven
THE HEAT RETENTION OVEN

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