



cohattui

*Made with “earth” ,*   
*made by artisan plasterer*

蒼築舎

Sochikusya

Artisan plasterers. We carry on the tradition.



Thoughts that artisan plasterer  
Kenji Matsuki puts in “cohattui”.

“Reclaim the life around a fire and passing on the traditional technique of plastering”. This is what I could contribute to and provides the society as an artisan plasterer.

The “cohattui” is the only-one, today’s kamado oven that brings you the rich quality of traditional Japanese life around a fire. In the same time, it is the showcase of artisan plastering works of “making the best of materials” and “possibilities of restoration”.



# From kamado to cohettui

+pizza oven



Kamado with pizza oven

+kindergarten



Kamado at kindergarten

*The future of artisan  
who makes kamado,  
and the future of people  
who uses kamado.*

+cooking show



in shop

+portable



The biggest portable kamado

## cohettui series




The cohettui series are tools to bring life and can be used anywhere. Modern design and

*Made in traditional technique*

*A portable Kamado*

# cohettui I

- An earthen appliance made in traditional method and features natural look.
- The rim of furnace opening is finished with a blush to give natural stone look.

Size	: H: 435mm, W: 400mm, D: 400mm (approx.)
Weight	: 30kg
Materials	: Body: earth (mixed with straw fibre and sand) The rim of furnace opening: black mortar (mixed with beads and crashed awabi ear shells)
Standard colours	: Iron oxide red.  black  natural earth colour 



+education



Teaching children about kamado life

ound fire back to life. Unlike traditional kamado, it is portable so suggests new possibility.

*The renewed appearance of kamado*

*A portable Kamado*

# cohhetui II

- Japanese traditional design meets European taste: The new kamado style.
- Pot is hand hammered out of a single sheet of iron.
- Stylish furnace door and fire irons.

Size : H: 420mm, W: 530mm, D: 1000mm (approx.)  
 Weight : 64.4kg  
 Materials : Body: earth (Kyo-ōdo) with straw fibre and sand, rebar  
 Rim and furnace doors, handles, fire irons: iron  
 Standard colours : natural earth colour  
 Iron oxide red.  
 black

Patent pending



*Compact and space saving design*

*A portable Kamado*

# cohettui III

- Smooth and lightweight body achieved by unique earth baking technique.
- Eye catching beautiful curvature.

Size : H: 300mm, w: 300mm, D: 300mm (approx.)  
 Weight : 5.4kg  
 Materials : Earth (Toyota-yellow-earth) with paper fibre  
 Standard colours : Iron oxide red,  
 black  
 natural earth colour

Design registration and patent pending



\*1 Our earth is naturally sourced and comes in many different colours.

It is possible to pick a colour of your choice. Please ask us when you order.

\*2 The appearance and specifications of the products can be changed for improvement without notice. Please ask for more details in advance.

## Cooking rice with earthen appliance



### Fuel

Firewood, charcoal or solid fuel tablets can be used as fuel. You can choose any of these fuels depending on your needs. Charcoal makes it easy to adjust the heat level, while with solid fuel tablets you can use the cohettui indoors.

We recommend using charcoal. Since it is very easy to ignite, you can enjoy the most of feeding a fire, as well as controlling the process of cooking with ease.

#### Choose fuel

##### Solid fuel tablets

- can be used both indoor and outdoor.

##### Charcoal

- can be used outdoor
- could also be used indoor, however good ventilation is required.

##### Firewood

- Can be used outdoor
- When used indoor, the appliance must be used directly under the good means of ventilations (e.g. chimney or kitchen extractor fan).

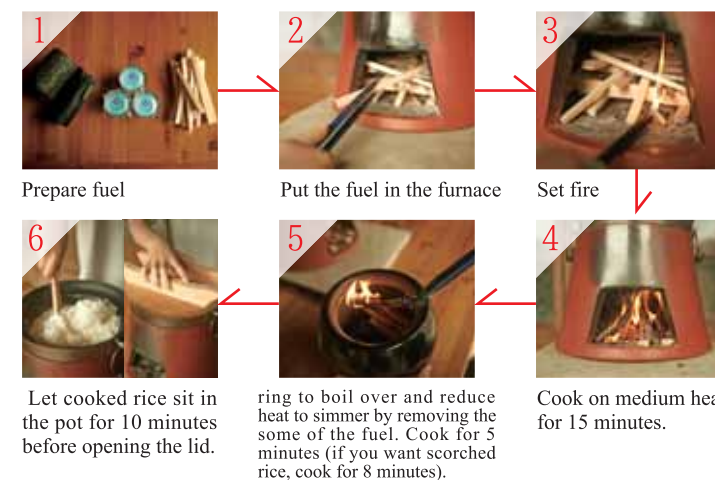


**WARNING!!** Poor ventilation can result in carbon monoxide poisoning.

### Cooking

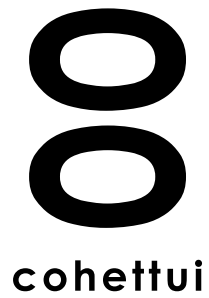
The true pleasure of cooking rice in a cohettui is the “preparing and looking after fire by oneself”. You could easily adjust the taste of rice or even enjoy scorched rice, by simply cooking it longer.

Enjoy the process of cooking and savour the exceptional taste of rice cooked in kamado oven!



\*1 always pay extra attention to fired fuel.

\*2 the bottom of cohettui becomes extremely hot while cooking. Do not place the cohettui directly on table, floor or anything inflammable, or it could cause a fire. Use the special trivet that comes with the product or a firebrick available from DIY stores.



## What is the “cohettui”?

cohettui: “co” means public and “hettui” is alternative name for kamado.

Earth has been used in Japan from ancient times. While locally sourced earth was taken into our everyday life, the technique of using it has been improved accordingly.

However, since the dry wall construction became the mainstream, skilled plasterers and their techniques are in decline. In the same time, kamado is rapidly disappearing from our life due to the change in our life style. Then this “cohettui” series come here to bring our traditional way of living and culture back into modern life.

1. Passing on the beauty of polished earth.
2. Passing on the culture of kamado.

Keep these disappearing cultures and pass them to the next generation: the cohettui is born to bridge past and future, to sit around a fire with everyone.



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