



NORINORI PROJECT
PRODUCED by NORIDOMI IRON WORKS

About

The NORINORI PROJECT began at an ironworks factory founded in 1948 in Fukuoka, Japan. We hope to bring you products that would make your daily life more exciting.

The products are manufactured by craftsmen who make water facilities and industrial machinery at this factory.

We call these craftsmen "Metal Creators" because they not only have the knowledge and technical skills cultivated through experience, but also the ability to create anything that can be made from steel.

The members of this project also include those who share our ideas.

They are all from Kyushu; creators, designers, university faculty members, and even university students.

Their creative activities are developed in various scenes.

The project brings happiness to everyone: the makers, the users, and the communicators.

We hope that this project will bring happiness to each and every one of them.

Concept



You will love LIFE much more.

With these tools, an ordinary day would become a joyful moment. Products from NORINORI LIFE are simple and well thought out, yet they are designed to be comfortable and enjoyable to use. The quality of the workmanship by skilled craftsmen can be seen and felt. We hope you will enjoy a moment of excitement in your life today, whether for living or playing. Be it for work or pleasure; we offer a moment of excitement in your everyday life.

Specialty

CRAFT



Craftsmen working on water conservancy facilities and industrial machinery.

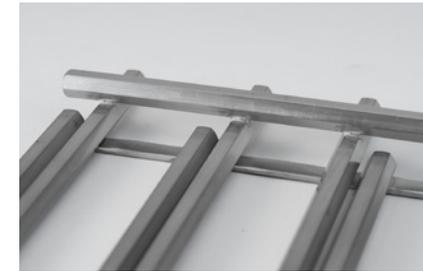
Each product is handmade by these craftsmen using their accumulated knowledge and welding techniques.

ART



We pursue essential shapes that suit the purpose with a free conception that is not bound by conventional wisdom. Our style, which eliminates unnecessary decoration and makes the most of materials, reflects the Japanese sense of beauty.

SUSTAINABLE



Our products made of stainless steel X5CrNi18-10, which is also used for sluices.

As this material is also used for sluice gates, it is durable and maintenance-free.

Product Lineup

01 HORIZONTAL LONG MESH BONFIRE STAND



02 SLIDE FIRE-STAND



03 BONFIRE TOOL BOX



04 UP DOWN GRILL



05 ROAST POTTERY PLATE



06 FIREWOOD PAPER BAG



NEW

07 MESH PAN



The luxury of spending time just watching the flickering flames.
Wind-resistant concave mesh fire pit.

01

HORIZONTAL LONG MESH BONFIRE STAND



【Japanese Patent No.7249692】



Compact and easy to assemble

Our products made of weight only 1.8kg, it can be easily assembled in less than 30 seconds. A dedicated storage bag is also included, so it takes up little space when stored or carried.



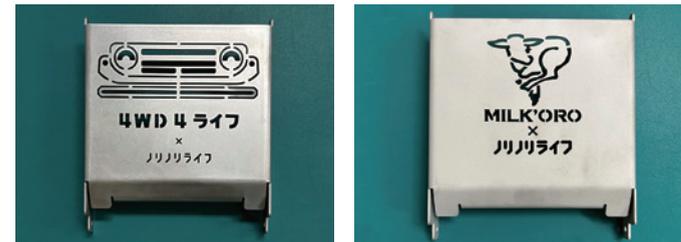
Easy to cook over an open fire

Lightweight, but when combined with a stove, it can be used with a Dutch oven or other cooking utensils. You can also add firewood from the side while cooking. It is also designed so that firewood can be added from the side while cooking.



Appearance

Flames and firewood permeating the mesh. It is a fantastic sight like an aquarium of flames.



Original logo design

We also accept orders for original logo designs. *Please inquire about additional charges and lot sizes.

The extendable, footed trivet can be used in an infinite number of ways.

02

SLIDE FIRE-STAND





Stretchable and adjustable

SLIDE FIRE-STAND is compact at 30cm when stored, but extends up to 58cm when in use.

It can be extended and retracted to fit a variety of fire pits.



Burner can be used !

There are three different foot heights to choose from. Therefore, It can be selected according to the height of burners, such as alcohol stoves and burners.



It can be used as a side table

The optional "Gotoku stainless steel plate" can be used

The structure is designed to prevent heat transfer even as a side table, so you don't have to worry even if you use the burner on one side.

Store all the tools of your Norinori life in one place.

03

BONFIRE TOOL BOX



Barbecue food above, pizza and oven food below.

04

UP DOWN GRILL



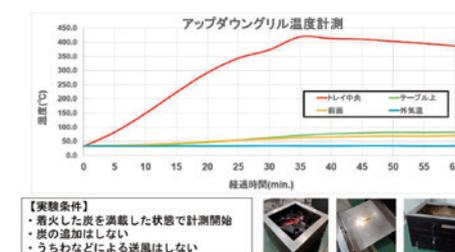
【Japanese Patent Application No.2023 011315】



Enjoy pizza and barbecue at the same time

You can enjoy barbecue on the top and pizza in the bottom drawer at the same time.

The oven temperature rises to 350°C~400°C. Within 2 to 3 minutes after being loaded the pizza will be crispy on the outside and fluffy on the inside.



Safe and user-friendly design

After the charcoal is lit, preheating is completed in about 30 minutes without fanning with fan or other device.

Even if the temperature inside the kiln exceeds 400°C, the surface covered with natural wood will not reach dangerous temperatures, making it safe for children.



Taste a variety of dishes

In addition to barbecue and pizza, you can enjoy various oven dishes such as gratin, bread, and steak. With the separately sold SLIDE FIRE-STAND, cooking using pots and pans is also possible.



Easy to carry and clean

After use, simply remove the charcoal bed and discard the charcoal. All metal parts can be removed for washing. The optional lid, which can also be used as a table, can extinguish the charcoal simply by putting it on.

NEW

UP DOWN GRILL New Model

*We do not sell the main unit only.

white oak



walnut



Pottery plate in the Outdoors.

05

ROAST POTTERY PLATE



Collaboration products with indigo dyeing kiln "hime"



Taste freshly prepared hot food for a long time

Meals eaten outside can get cold quickly. However, the excellent heat retention and heat storage properties of the roast stovan allow you to enjoy the taste of freshly prepared food for a long time.



Delicious cooking with far-infrared effect

A simple plate that can be lined up as needed, emphasizing practicality and applicability. Ceramic plates have a higher far-infrared ray effect than iron or stainless steel plates, resulting in crispy browning on the surface while the inside is fluffy.



Easy to clean

Unlike commonly used griddle plates, grease stains can be removed with detergent after use just like dishes, making it easy to clean. It is also dishwasher-safe. It can also be used as a coaster or pot stand because it is always kept clean.

Sturdy rice bags for the outdoors.

06

FIREWOOD PAPER BAG



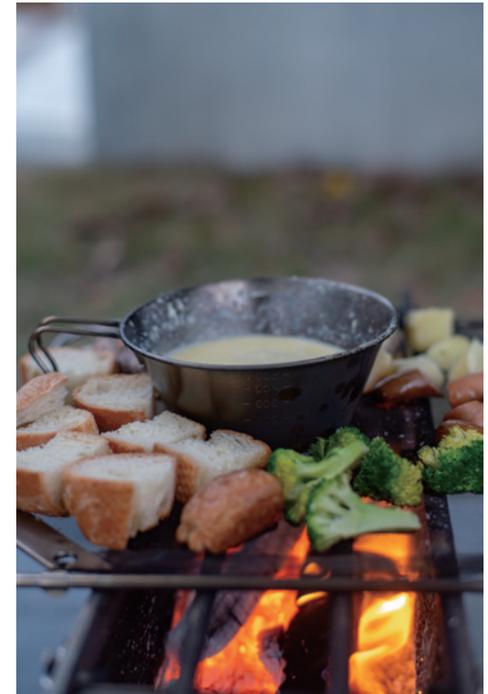
Collaboration with rice bag manufacturer SIKO Co.,Ltd.

Mesh-type frying pan that expands the possibilities of cooking over an open flame.

07

NEW

MESH PAN



【Japanese Patent Application No.2023 141993】
【Design registration No.1760755】



Cooking over an open flame is possible

The fine mesh makes it possible to cook rice, noodles, meat, etc. over an open flame, which was not possible with a net or griddle. In addition, you can enjoy the aroma of the open flame and the fragrance of the wood.



Healthy finish to any dish

When cooked in a net pan, you will enjoy a texture and flavor you have never tasted before. The excess fat is removed, resulting in a healthy flavor.



Choice of sizes available

There are two sizes available, and you can use the larger size for family camping and the smaller size for solo camping, etc., depending on your needs.

Examples of BtoB Applications

Our products are used at campgrounds, resorts, restaurants, inns, etc.

hotel



Tachibana Residence Gohana, Lord of Yanagawa Domain

Simultaneous river rafting and outdoor experience program



柳花

resort



LASPARK RESORT

Fire pit rental plan



sightseeing



Miyajibuta Co.

Barbecue & Pizza Making Experience Plan



campsite



BREEZE Family Camp

Fire pit rental plan
Conducting an Instagram Submission Campaign



manufacture



Kimurasoap industries Co., Ltd.

Introduced as an employee benefit



User Reviews

HORIZONTAL LONG MESH BONFIRE STAND



Attractive functionality and design

I like the fact that I can see the beautiful flame right through the mesh and that it is convenient for cooking in combination with the sliding trowel. It is also very stable and I always use it with several mess tins, kettles, skillets, etc. at the same time. The functionality and stylish look of this fire pit makes it hard to put it down.

MESH PAN



Taste unique to mesh

The mesh is so small that fine foodstuffs do not fall through the mesh. The center of the mesh material is stretched with an exquisite tension that makes it hollow, making it difficult for food to fall from the sides. Only excess fat falls through the mesh, so charcoal-grilled food becomes crispy.

UP DOWN GRILL



Freshly made for a long time

We use an up-down grill for a pizza-making experience we conduct at a community event. The ceramic plate inside keeps the temperature from dropping too low. When there are no customers around, we use the top net to grill seaweed and sweet potatoes. We enjoy grilling seaweed and sweet potatoes or boiling water and drinking coffee.

Media coverage



"The Complete Guide to Camping Equipment"(2022-2023)
A+ rating, the highest in the fire pit category



magazine

GOOUT, GoodsPress, UOMO, Fammag, Gravy and many others



TV

GoodJob(TVQ), Momochi Hama Store(TNC),
 Wings of Growth(BS TV-tokyo), STORY(KBC)



WEB

hinata, HAPPICAN, MAAGZ, TSUGINOJIDAI, NewsPicks,
 Nikkei Cross Trend, and many others

Award

HORIZONTAL LONG MESH BONFIRE STAND

Good Design Award 2023 (Japan)

Fukuoka Design Award 2023 Silver Prize (Japan)

iF DESIGN AWARD 2024 (Germany)

A' Design Award 2024 (Italy)



UP DOWN GRILL

ASIA DESIGN PRIZE 2024 (Korea)

A' Design Award 2024 (Italy)



MESH PAN

ASIA DESIGN PRIZE 2024 (Korea)



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Official Site



BASE



Instagram



YouTube