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Good bread requires steam.

Professional bakers use \$10,000 steam-injection ovens to bake perfect loaves all day long.

There are home alternatives to this, but the options available range from \$500 to \$1,200 and offer limited capacity because of their counter-top form factor.

Most home bakers use a dutch oven. This works fine.

Dutch ovens capture the steam produced by the loaf itself during the baking process, which contributes to oven spring.

The problems begin from the moment the oven begins to preheat to 500°F. The baker must carefully place the bread into the dutch oven



Large, but can only fit one loaf

Tall sides

Very, very hot!

<https://www.bonappetit.com/story/just-buy-it-lodge-dutch-oven>

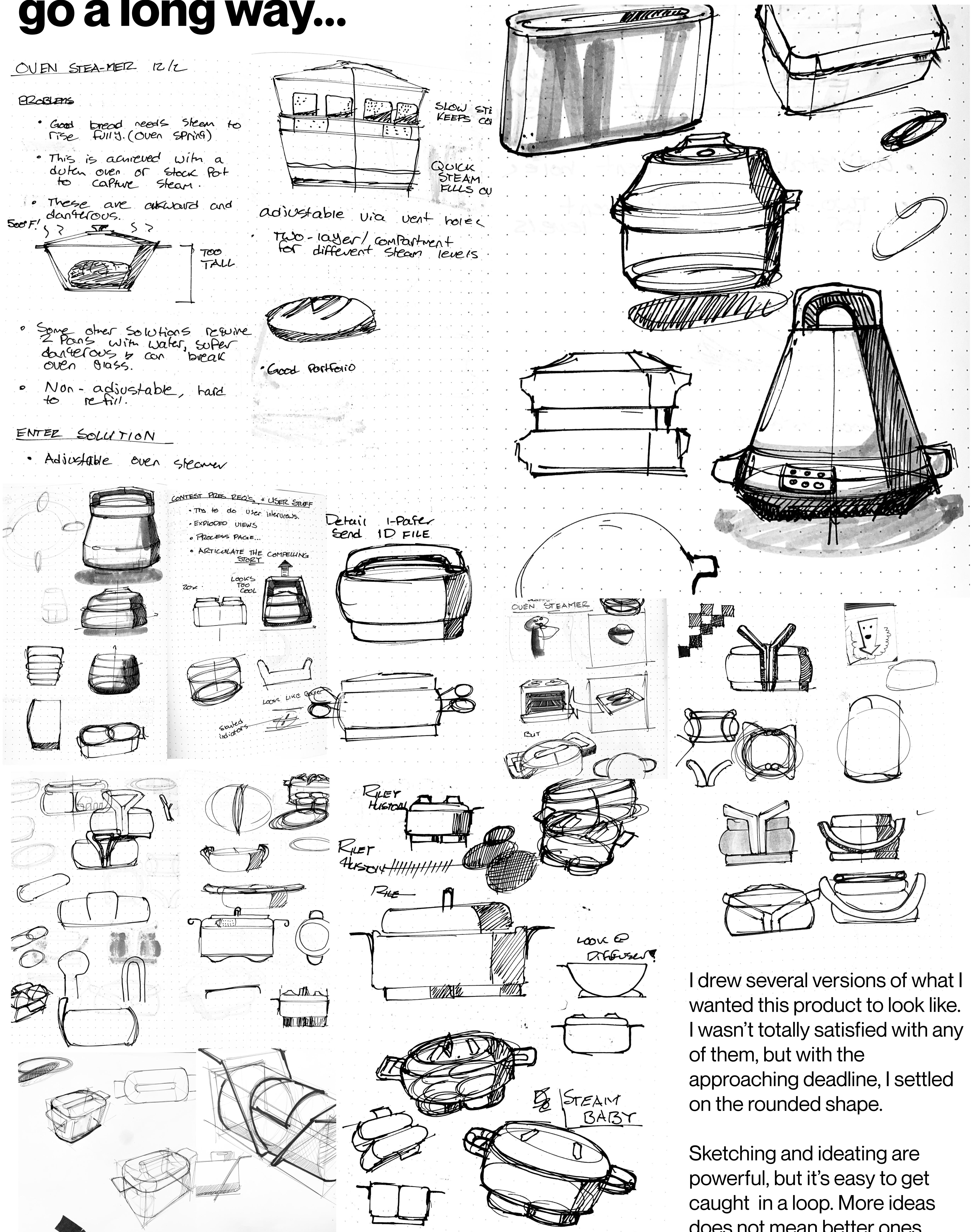
Parchment paper is often used as a sling for the bread dough, which works to avoid burning, but disintegrates after sitting in the oven.

Some home bakers resort to silicone mats, but this is a stopgap rather than a good, all-round solution.

An alternative to the using dutch oven's steam effect is putting pans into the oven. Not many pans are large and oven safe, so common frys and skillets are the go-to for many home bakers. Again, this works, but requires the baker to maneuver around a home kitchen with boiling water, which is a very dangerous task! Spilling water can result in burning skin or breaking the oven glass from the temperature shock.

**Ideas and sketches
go a long way...**

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I drew several versions of what I wanted this product to look like. I wasn't totally satisfied with any of them, but with the approaching deadline, I settled on the rounded shape.

Sketching and ideating are powerful, but it's easy to get caught in a loop. More ideas does not mean better ones.

Bool is a steam pan that solves the problems that home bakers have faced when baking bread.

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Attractive finish



Interesting look

Simple features

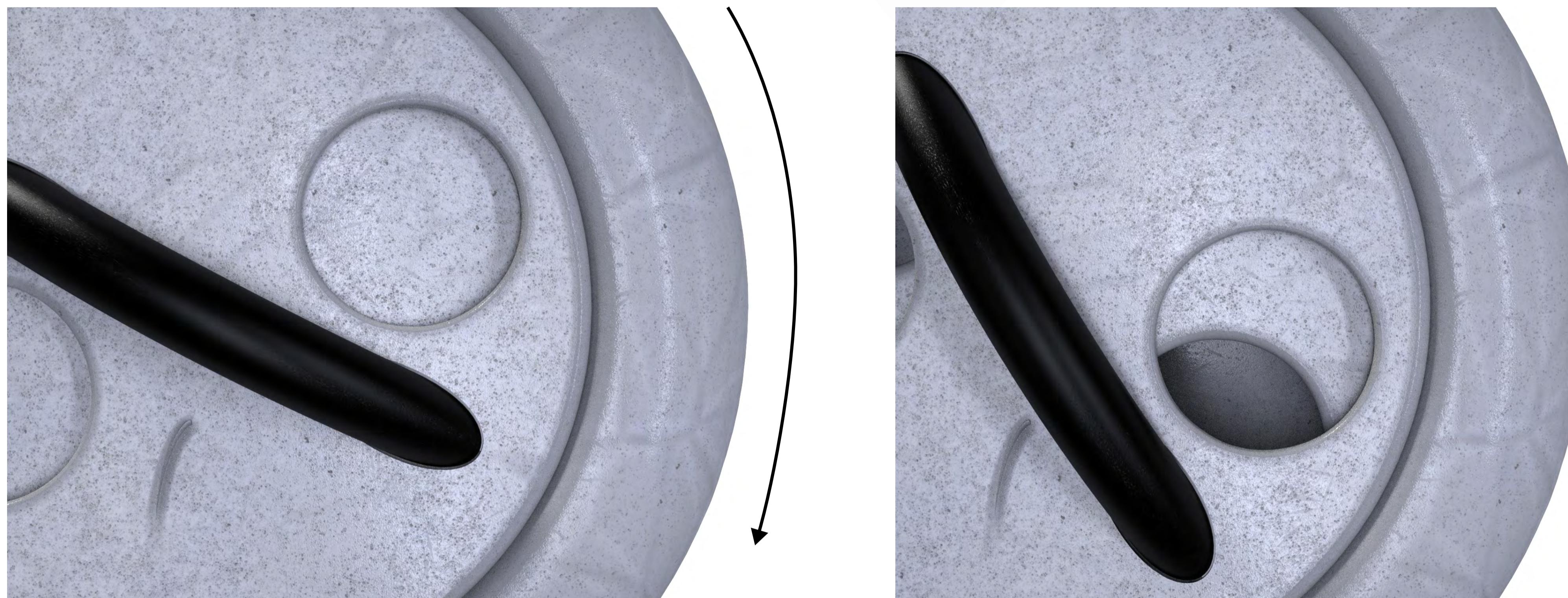
Ergonomic Design

Home ovens vent their air. Bool constantly produces steam.

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Rotate to control the amount of steam let into the oven.



Fill up the dual reservoirs to have quick-releasing and slow-releasing steam that provides optimal oven spring for your bread.

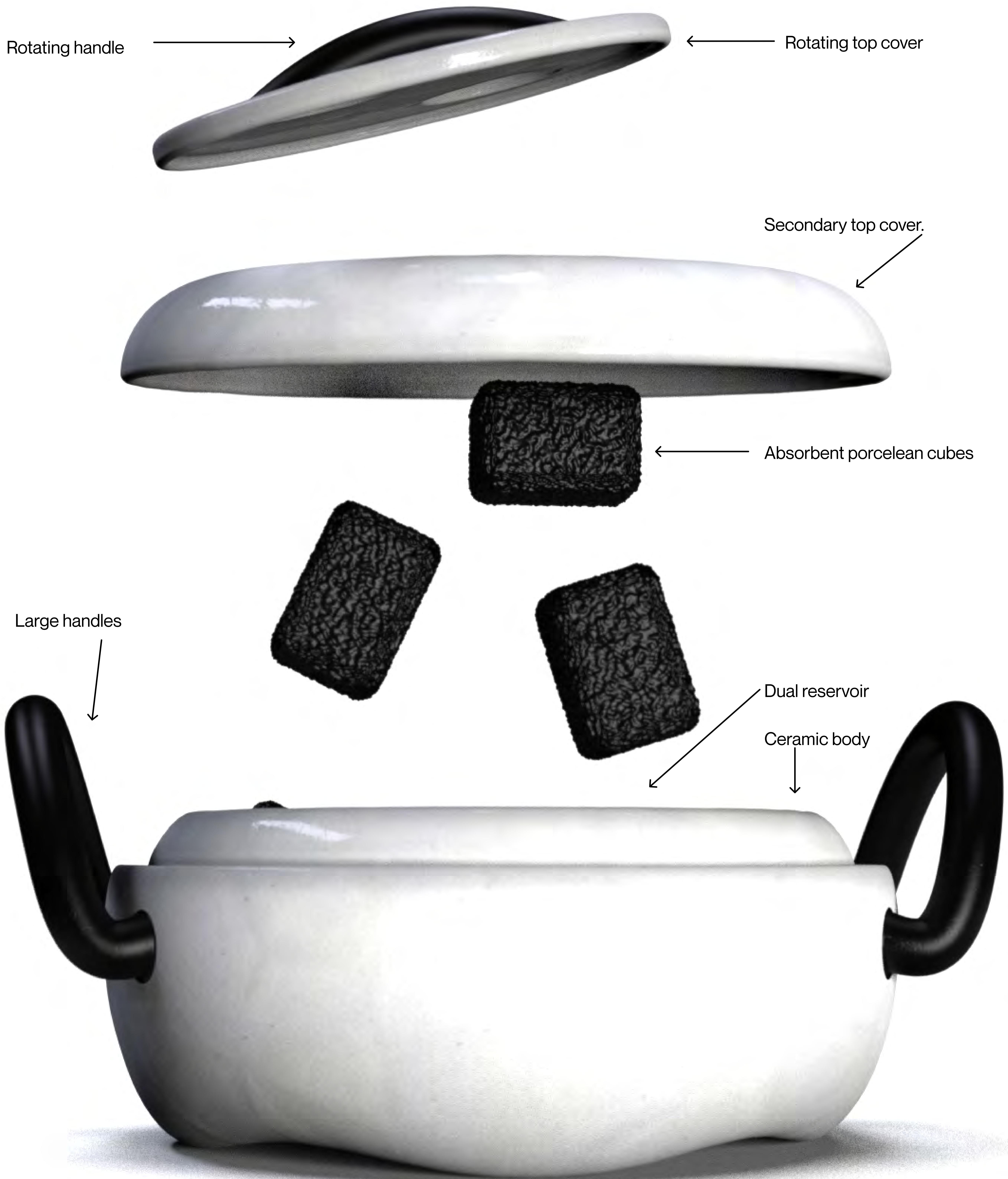


One reservoir is empty. The other has black porcelain cubes that absorb and hold onto water. As they heat up with the oven, the gradual temperature shift slowly releases steam so the humidity is always high.

This split reservoir system is important for consistency during the entire bake and across several batches.

Simple construction.

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**Shaped after the boule,
a classic bread shape.
Perfect for your oven.**



8 inches
20.32 cm



The pot comes in two attractive finishes.

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Burnt Black

Flour White



Wholly beautiful.

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Riley Huston O 12.8.21 O Design 322 Final

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