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DONG YANG NATOYAN

**Professional Manufacturer of
Premium Die Cast
Aluminum Cookware**

www.dynatoyan.com



ABOUT US

Dong Yang Natoyan Co., Ltd. is a manufacturer of die cast aluminum cookware since 1984 in Korea.

Since its establishment, we have been focusing our activities on developing multi-functional cookware items, and the results are Smokeless Pans, Smokeless Double Pans, Double Wall Cookware, Eco Steam Grill Pan, Detachable Handle Pan, and Insert Type Induction Bottom, etc.

Initiating our export of qualified cookware to Japan, and Europe, we have been expanding our overseas market to USA, Middle East, South East Asia, China and so on.

By participating consistently in world recognized houseware exhibitions such as Frankfurt consumer goods fair(Ambiente), and HongKong houseware show, we endeavor to make a reliable business partnership with more customers.



COMPANY HISTORY

- 1984. 01 Natoyan established
- 1997. 05 Selected as a Quality Certificate Holder
- 1998. 10 Acquired user right of coating and trademark from Whitford USA
- 1999. 04 Domestic trademark registration(No. 0446822)
- 2000. 05 Domestic design registration(No. 0259842, 0259843)
- 06 Switch to a corporation(Natoyan Co., Ltd.)
- 2002. 03 OEM export to Fissler Germany
- 04 Acquired quality control system certification (2000/KS A9001:2001)
- 2003. 11 OEM export to Eroski Spain
- 12 OEM supply to Namyang Kitchen Flower
- 2004. 06 Acquired quality control system (ISO 9001:2000/KS Q9001:2001)
- 2005. 02 IH Mark product registration at SG/CH in Japan
- 05 Apply for PCT international patent (Induction bottom cookware)
- 12 Domestic Patent acquired(No. 10-0534490, 0534491) for Induction bottom cookware
- 2008. 02 Participate in Frankfurt consumer goods fair(Ambiente)
- 09 Participate in Tokyo houseware exhibition
- 11 Spain Patent acquired for Induction bottom cookware
- 2010. 06 Japan Patent acquired for Induction bottom cookware(No. 4545213)
- 2011. 04 Company relocating and building at Namdong Industry Park in Incheon
- 11 Acquired Clean Factory Certification
- 2011. 12 Selected as a Promising Small & Medium Exporting Firm
- 2012. 08 Acquired Environment Management System Certification(ISO 14001)
- 12 Awarded of Export Tower Prize on the Trade Day Selected as a Vision Enterprise from Incheon City
- 2013. 02 Selected as a Technology Innovation Firm(INNO-BIZ) OEM supply of Herzog(Germany) brand for domestic market
- 03 Domestic Patent acquired for Detachable handle
- 09 OEM export to Kyocera Japan
- 2014. 07 Eco steam grill pan launching at a Korean TV home shopping
- 10 Company name changed to Dong Yang Natoyan Co., Ltd.
- 2015. 03 Develop Smokeless Double Pan
- 11 Develop Smokeless Frying Pan & Grill Pan
- 2016. 04 Participated in Canton Fair(Guangzhou)
- 07 Smokeless Pan launching at GS TV Home shopping
- 12 Detachable Handle Pan launching at Malaysia TV Home shopping
- 2017. 01 Utility Model Registration in China(Smokeless pan)
- 02 Participate in Frankfurt consumer goods fair(Ambiente)
- 11 Selected as a Promising Small & Medium Exporting Firm
- 2018. 02 Participate in Frankfurt consumer goods fair(Ambiente)
- 04 Participate in Hong Kong Houseware Show
- 10 Participate in Hong Kong Megashow
- 2019. 02 Participate in Frankfurt consumer goods fair(Ambiente)

ADVANTAGES OF DIE CAST ALUMINUM COOKWARE

1. Excellent Non-stick performance compared to stainless steel cookware (easy cooking, easy cleaning)
2. It is available to create any sophisticated shape of pots & pans, enhancing the esthetic value of cookware, compared to sheet aluminum cookware and stainless steel cookware.
3. Excellent durability compared to sheet aluminum cookware, since it has thicker bottom and upper side part.
4. It does not get dirt of food like riveted handle stainless steel or sheet aluminum cookware.
5. It is convenient to use with a moderate weight, while stainless steel cookware is heavy, and sheet aluminum is too light.
6. It shows higher thermal conductivity compared to stainless steel cookware, and also preserve the heat much longer than sheet aluminum cookware.
7. Induction bottom shows superb stability and durability, which is almost semi-permanent.
8. Various coatings can be applied, such as ceramic coating, PTFE coating, enamel coating, etc.



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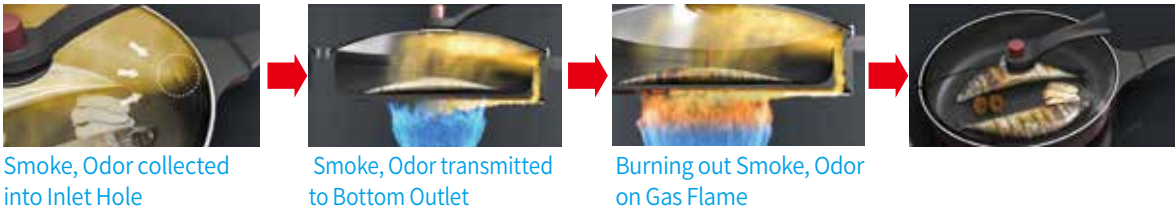
Smokeless Frying Pan & Grill Pan



Collects **fine dust, smoke and smell** in the pan, and transmits to the bottom hole, then burns out on the gas flame.

- 1. **HEALTHY COOKING**
Burns out the smoke & smell, and reduce the harmful material such as fine dust, Benzene, as well as bad smell.
- 2. **CONVENIENT & PLEASANT**
By burning out the smoke & smell during cooking, it blocks the indoor air polluted.
- 3. **FAST COOKING BY CONVECTION EFFECT**
Combined with air tight silicone glass lid, inside heat is preserved and is circulating, enabling to cook the food evenly and in a shorter time.
- 4. **LOW FAT COOKING**
While cooking meat or fish, the oil is flowing out into the furrow located around the pan bottom. This enables to prepare low fat dishes.
- 5. **AVOID FOOD BURNING WITH GLASS LID**
Watching how the cooking is going through the glass lid, you can control the degree of doneness and enjoy the most delicious dish.
- 6. **COOKING A VARIETY OF FOOD**
As well as grilled fish, it can cook various dishes, like chicken, sea food, potato, vegetable, bread, etc.

3 STEP BURNING SYSTEM



TEST RESULT (by Korea Testing Laboratory)	Fine Dust (PM 10)	Normal Frying Pan	16,502 µg/m³	99% Less	Ultra Fine Dust (PM 2.5)	Normal Frying Pan	4,430 µg/m³	95% Less	
		Smokeless Frying Pan	205 µg/m³			Smokeless Frying Pan	218 µg/m³		
	Odor	Normal Frying Pan	1,000 µg/m³	85% Less		Normal Frying Pan	114 µg/m³	75% Less	
		Smokeless Frying Pan	144 µg/m³			Smokeless Frying Pan	29.3 µg/m³		

Smokeless Frying Pan & Grill Pan



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Round Frying Pan	28 cm (D28 × H5.1)	Ceramic or Mega Stone Coating	Ceramic Coating
Round Grill Pan	28 cm (D28 × H5.6)		
Rectangular Grill Pan (Long Handle)	23 cm (L23 × W20 × H4.5)		
Rectangular Grill Pan (Long Handle)	24 cm (L24 × W20 × H4.5)		
Rectangular Grill Pan (Long Handle)	28 cm (L28 × W21 × H4.5)		
Oval Grill Pan	28 cm (L28 × W21 × H5.1)		
Rectangular Grill Pan (2 Side Handle)	24 cm (L24 × W20 × H4.5)		
Rectangular Grill Pan (2 Side Handle)	30 cm (L30 × W24 × H4.75)		
Round Low Casserole	26 cm (D26 × H8.5)		

Smokeless Frying Pan & Grill Pan (Black Edition)



ROUND FRYING PAN 28cm



ROUND GRILL PAN 28cm



RECTANGULAR GRILL PAN 23cm



RECTANGULAR GRILL PAN 24cm



RECTANGULAR GRILL PAN 28cm



RECTANGULAR GRILL PAN 24cm
(SIDE HANDLE)



RECTANGULAR GRILL PAN 30cm
(SIDE HANDLE)



OVAL GRILL PAN 24cm



LOW CASSEROLE 26cm

Smokeless Double Pan



Collects **fine dust, smoke and smell** in the pan, and transmits to the bottom hole, then burns out on the gas flame.

1. HEALTHY COOKING

Burns out the smoke & smell, and reduce the harmful material such as fine dust, Benzene, as well as bad smell.

2. CONVENIENT & PLEASANT

By burning out the smoke & smell during cooking, it blocks the indoor air polluted.

3. FAST COOKING BY CONVECTION EFFECT

Sealed with air tight silicone band, inside heat is preserved and is circulating, enabling to cook the food evenly and in a shorter time.

4. OIL TRAY

After cooking and when open the cover, water and oil drip down on the oil tray, preventing the gas stove or cooking area from being messy by dripped water or oil.

5. STAINLESS STEEL BALL

Stainless steel ball is located inside the inlet hole, and it blocks the hole of upper pan, so the inside smoke goes out only through the bottom hole.

6. UPPER PAN & BOTTOM PAN ARE SEPARATED

After separating upper pan & bottom pan, we can cook 2 different dishes at the same time.

3 STEP BURNING SYSTEM



Smoke, Odor collected into Inlet Hole



Smoke, Odor transmitted to Bottom Outlet



Burning out Smoke, Odor on Gas Flame



TEST RESULT (by Korea Testing Laboratory)

TEST RESULT (by Korea Testing Laboratory)	Fine Dust (PM 10)	Normal Double Pan 16,637 $\mu\text{g}/\text{m}^3$	99% Less	Ultra Fine Dust (PM 2.5)	Normal Double Pan 6,205 $\mu\text{g}/\text{m}^3$	97% Less
		Smokeless Double Pan 270 $\mu\text{g}/\text{m}^3$			Smokeless Double Pan 188 $\mu\text{g}/\text{m}^3$	
	Odor	Normal Double Pan 1,000 $\mu\text{g}/\text{m}^3$	90% Less	Benzene	Normal Double Pan 71.7 $\mu\text{g}/\text{m}^3$	31% Less
		Smokeless Double Pan 100 $\mu\text{g}/\text{m}^3$			Smokeless Double Pan 49.5 $\mu\text{g}/\text{m}^3$	



Smokeless Double Pan



Heat Resistant Silicone Band
(Air Tight Sealing)



Water Drip Tray & Detachable Pans

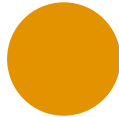


Steam Collecting Hole
(Inside Stainless Steel Ball)



Magnetic Handle

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Double Pan (Normal)	L27.5 × W23 × H6.9 cm	Ceramic or PTFE Coating	Ceramic Coating
Double Pan (Large)	L30.8 × W24.5 × H8.6 cm		



Eco Steam Grill Pan



1. GRILL AND STEAM AT THE SAME TIME

There is grooves along with the pan edge, where water is poured during cooking. As the water turned to steam and it circulates inside space, the food(meat, fish, vegetable, etc) does not go dry and stiff, but rather the steam make the food become soft and juicy, while the surface of food gets crispy as grilled on the pan.

2. DOES NOT GET BURNED

The bottom thickness is 11 mm, which is more than 3 times of normal frying pan. So, it keeps the heat longer time and even on the medium heat the food(meat) gets done to inside and does not easily burned.

3. EXCELLENT NON-STICK

It is adopting Mega Stone coating and food does not stick on the bottom.

4. HEALTHY COOKING

During cooking the oil(fat) comes out from meat and goes to the furrows.

5. AVAILABLE ON INDUCTION COOK TOP

It shows excellent durability on induction range as well as other heat sources.

6. CONTAINS LARGE AMOUNT OF FOOD

Since the inside diameter of the pan is big enough(28.5cm), and the cover is high dome type, it can contain large amount of food.

7. COOKS A VARIETY OF FOOD

As well as meat, it can cook many different kinds of food, such as fish, sea foods, chicken, potato, vegetable, dumpling, skewered food, bread, etc.

STEAM & GRILL SYSTEM



Roasting & Grilling



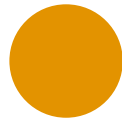
Pouring Water



Steam Circulating



Juicy, Tender Taste



Eco Steam Grill Pan



Size :
outer measure. 40 x 25.5 cm
inner measure. 31 x 24.5 cm

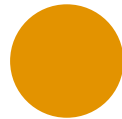
- Die cast aluminum body,
Bottom thick : 11mm, Height : 65mm
- Inside Mega Stone non-stick coating(Dyflon),
Outside cerami coating(Dyflon)
- Size : Outer measure : 40 x 25.5 x 6.5cm,
Inner measure : 31 x 24.5 cm
- Weight : 1.98kg



Size : 30.5 x 24.5 x 6.8 cm

- Aluminum material with both side
ceramic coating, Stainelss steel Knob
- Size : 30.5 x 24.5 x 6.8cm
- Weight : 560g(incl. handle)

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Eco Steam Grill Pan (Aluminum Lid)	L31 × W24.5 × H6 cm	PTFE Coating	Ceramic Coating
Eco Steam Grill Pan (Glass Lid)	L31 × W24.5 × H6cm		



Eco Steam Grill Pan



Detachable Handle Pan



1. PATENTED DETACHABLE HANDLE

To attach the handle to the pan, just one clicking is ok, and to detach the handle from the pan, there is an additional button after clicking to enhance the safety. It is strong enough to sustain heavy weight and it can stand upright.

2. VARIOUS COMPATIBLE POTS AND PANS

There are pots with size 16 ~ 24cm, frying pan 20, 26cm, wok 26cm, and egg roll pan 19cm. Customer can choose the sizes to compose a set with a detachable handle.

3. PILE UP AND SAVE THE SPACE

After detaching the handle, pots and pans can be piled up and it can save the storage space.

4. EXCELLENT NON-STICK COATING

It is adopting Xylan Plus coating(Whitford, USA), or Mega Stone coating, and food does not stick on the bottom. Outside color ceramic coating is strong again heat and external impact.

5. OVEN USE

After detaching the handle, it can be used in the oven, without damage on the coatings.

6. EASY TO CLEAN

Since there is no fixed handle, it is also much convenient to clean the pots and pans.

7. COMPATIBLE WITH INDUCTION COOK TOP

It is compatible with every heat sources, such as gas stove, electric stove, halogen, as well as induction cook top.

BENEFITS



Pile Up



Keep residue in fridge



Sustain heavy weight



Cook in Oven



Save the storage space



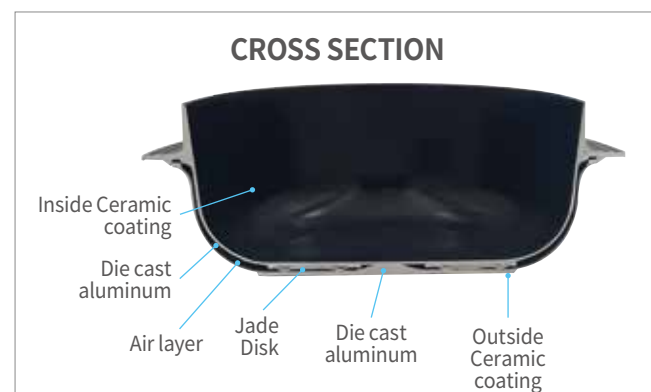
Excellent non-stick function

Detachable Handle Pan



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Tamagoyaki Pan	19 cm (L19 × W15 × 4)	Ceramic or PTFE Coating	Ceramic Coating
Frying Pan	20 cm (D20 × H5)		
Frying Pan	26 cm (D26 × H6.2)		
Wok Pan	22 cm (D22 × H8.4)		
Sauce Pot	16 cm (D16 × H8.8)		
Sauce Pot	18 cm (D18 × H9)		
Sauce Pot	20 cm (D20 × H9)		
Sauce Pot	24 cm (D24 × H11)		

Double Wall Cookware



1. KEEP THE CERTAIN TEMPERATURE

Since there is an air layer between inside & outside wall, the pot's inside bottom temperature does not go over 250 °C on the constant heating, and this enable to cook without burning or sticking,

2. NO BOIL OVER

When cooking soup and after boiling, it is not boiling over, because the inside temperature is maintained..

3. PROTECT COATING & EXTEND LIFETIME

Since the inside temperature does not go over 250°C, it is not affecting coating, so the lifetime of coating is extended, and can enjoy non-stick cooking.

4. COOKING WITHOUT WATER OR OIL

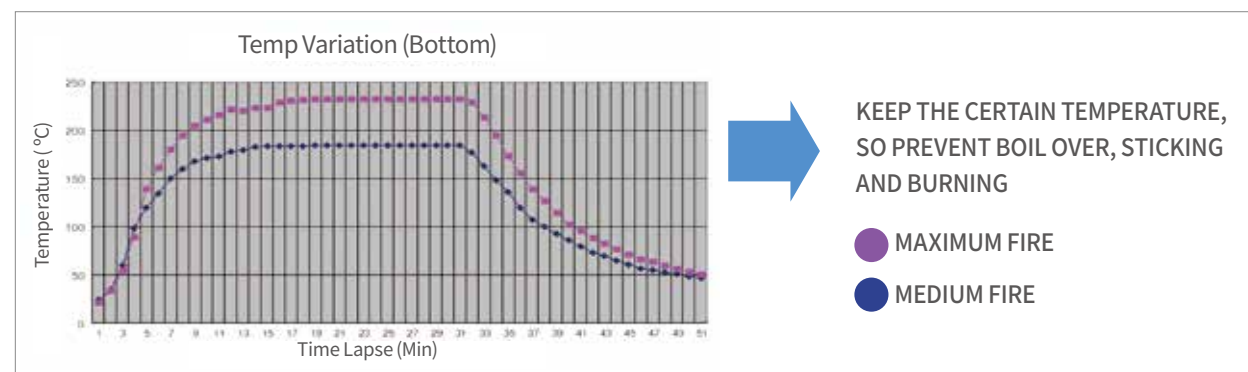
Without adding water or oil, using the water or oil of the food itself, we can cook without sticking or burning.

5. PROTECT THE NUTRIENTS

Jade radiates far infrared rays and when cooking, it helps reducing the destruction of the food's nutrients.

6. EASY TO CLEAN

Since it is not sticking or burning, it is much convenient and easy to clean.



Double Wall Cookware



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Caldron Pot	18 cm (D18 × H8)	Ceramic Coating	Ceramic Coating
Caldron Pot	22 cm (D22 × H9)		
Sauce Pot	20 cm (D20 × H9.5)		
Low Casserole	28 cm (D28 × H6.5)		

Water Drain Pan



1. WATER(OIL) DRAIN SYSTEM

Since there is a water draining ear on the pan, after cooking the food with water or oil, we can drain the water or oil through the ear easily and safely.

2. VARIOUS COOKING AVAILABLE

Various food can be cooked, such as noodle, fish, sea foods, chicken, potato, vegetable, dumpling, etc.

3. COOK LARGE AMOUNT OF FOOD

Since it is adopting high dome glass lid, large amount of food can be cooked at a time.

4. EXCELLENT NON-STICK COATING

Applying Mega Stone coating for inside, it shows excellent non-stick function without food sticking.

5. COMPATIBLE WITH INDUCTION COOK TOP

It is compatible with every heat sources, such as gas stove, electric stove, halogen, as well as induction cook top.

BENEFITS



Water Drain System



High Dome Glass Lid



Excellent Non-Stick
Mega Stone Coating



Durable Induction Bottom

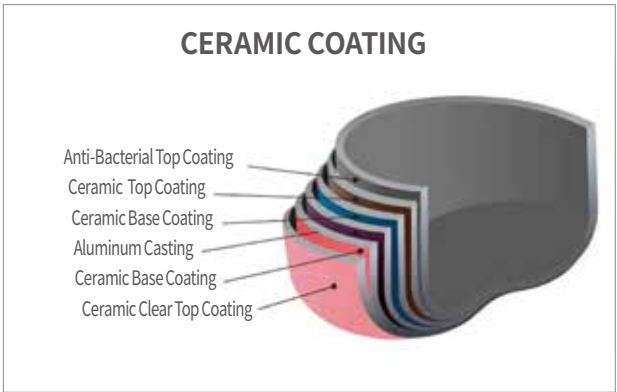


ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Water Drain Pan	20cm (D20 × H6.0)	Ceramic or PTFE Coating	Ceramic Coating
Water Drain Pan	24cm (D24 × H6.9)	Ceramic or PTFE Coating	Ceramic Coating

Water Drain Pan(Granite Coating)



Windmill Cookware



1. WINDMILL SHAPE DESIGN

Sophisticatedly designed windmill shape body & lid upgrades the dignity of your kitchen, and makes the kitchen atmosphere more elegant and vibrant.

2. DIE CAST ALUMINUM LID

Heavy die cast aluminum lid increases inside steam pressure and keep the inside heat much longer, resulting in faster cooking with excellent thermal efficiency. Since the cooking can be prepared on medium or low heat, it can save the fuel costs.

3. BOIL OVER PREVENTION SYSTEM

The special steam open/close structure enables to prevent the boil over during cooking. When starting to boil, by turning the lid the inside steam is discharged.

4. HEALTH FRIENDLY CERAMIC COATING

The ceramic coating does not include any harmful material to human body, and it radiates far infrared rays during cooking, which benefits the reduction of nutrients destruction. It can endure high temperature up to 600°C, and also strong from external impact. Color options are very wide and any color can be made to meet customer's request.

5. EXCELLENT NON-STICK COATING

Our ceramic coating shows excellent non-stick function with less oil, it is easy to clean.

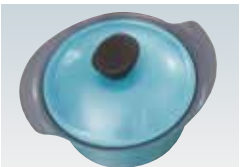
6. OVEN USE

Sauce pot's handle is a part of die cast aluminum material, it is safe to use in oven.

FEATURE



Windmill Shape



Die Cast Aluminum Lid



Boil Over Prevention System



Ceramic Coating



Excellent Nonstick Coating



Various Color Option

Windmill Cookware(Black Edition)



SAUCE PAN 18 CM



SAUCE POT 20 CM



LOW CASSEROLE 24CM



SAUCE POT 24CM



STOCK POT 28CM



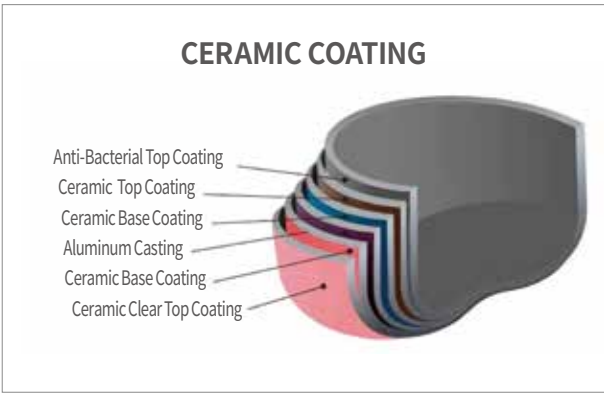
STOCK POT 32CM



INDUCTION BOTTOM

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Sauce Pan	18cm (D18 × H9.8)	Ceramic or PTFE Coating	Ceramic Coating
Sauce Pot	20cm (D20 × H10)		
Low Casserole	24cm (D24 × H9.5)		
Stock Pot	24cm (D24 × H13.5)		
Stock Pot	28cm (D28 × H15.5)		
Stock Pot	32cm (D32 × H16.5)		

Eco Cookware



1. THERMAL EFFICIENCY

By making the bottom thick , but the side thin, it is suitable for economical consumers. Due to its light weight, it is convenient for female users to handle an carry, while it shows high heat efficiency. It boasts faster heat conductivity and no distortion after using long time.

2. BAKE LITE HANDLE

Heat resistant Bakelite handle stays cool during cooking, and endures high temperature.

3. EXCELLENT NON STICK FUNCTION

Inside ceramic coating is made of eco friendly material and it shows excellent non stick performance. It also emits far infrared rays, which helps cooking the food evenly, and reducing the nutrients destruction.

4. TEMPERED GLASS LID WITH STEAM HOLE

Tempered glass lid shows strong durability, so it is strong against high temperature and drastic heat change. The steam hole is preventing boil over during cooking by leaking the inside steam..

5. 2 TONE COLOR EXTERNAL CERAMIC COATING

By applying 2 tone color ceramic coating, it looks more valuable and attractive.

FEATURE



Thick Bottom



Heat resistant Bakelite Handle



Non stick Ceramic Coating



Steam Hole



Tempered Glass lid



2 Tone Color Ceramic Coating

Eco Cookware(Tiffani Model)



SAUCE PAN 16CM



SAUCE PAN 18CM



LOW CASSEROLE 20CM



LOW CASSEROLE 24CM



SAUCE POT 20CM



STOCK POT 24CM

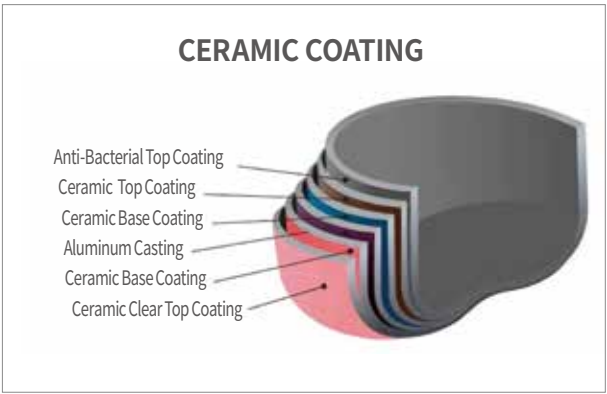


STOCK POT 28CM



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Sauce Pan	16cm (D16 × H9)	Ceramic or PTFE Coating	Ceramic Coating
Sauce Pot	16cm (D16 × H9)		
Sauce Pan	18cm (D18 × H9.5)		
Low Casserole	20cm (D20 × H7.5)		
Sauce Pot	20cm (D20 × H10.5)		
Low Casserole	24cm (D24 × H7.5)		
Stock Pot	24cm (D24 × H12)		
Stock Pot	28cm (D28 × H15.5)		

Laffine Cookware



1. STAY COOL BAKELITE HANDLE

Side handle & long handle are made of Bakelite material, which is heat resistant and stays cool during and after cooking. Compared to metal handles, it is safe and convenient to handle and carry.

2. EXCELLENT THERMAL EFFICIENCY

Die cast aluminum body boasts high thermal efficiency, so we can cook at medium heat which is saving the cost of fuel.

3. BOIL OVER PREVENTION

Since there are 3 grooves on the pot's edge, the inside steam is discharged easily to prevent the boil over during cooking.

4. HEALTH FRIENDLY CERAMIC COATING

The ceramic coating does not include any harmful material to human body, and it radiates far infrared rays during cooking, which benefits the reduction of nutrients destruction. It can endure high temperature up to 600 °C, and also strong from external impact. Color options are very wide and any color can be made to meet customer's request.

5. EXCELLENT NON-STICK COATING

Our ceramic coating shows excellent non-stick function with less oil, it is easy to clean.

6. INDUCTION AVAILABLE

Induction bottom is available, and it is semi-permanent. It is available for every heat sources.

FEATURE



Stay Cool Bakelite Handle



Health Friendly Ceramic Coating



Boil Over Prevention Groove



Induction Bottom



Various Color Option

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Sauce Pan	18cm (D18 × H8.7)	Ceramic or PTFE Coating	Ceramic Coating
Sauce Pot	20cm (D20 × H9)		
Low Casserole	24cm (D24 × H8)		
Stock Pot	24cm (D24 × H12.3)		
Stock Pot	28cm (D28 × H14.8)		

Laffine Cookware(Aluminum lid)



SAUCE PAN 18 CM

SAUCE POT 20 CM

LOW CASSEROLE 24CM



STOCK POT 24CM



STOCK POT 28CM

Laffine Cookware(Glass lid)



SAUCE PAN 18 CM

SAUCE POT 20 CM

LOW CASSEROLE 24CM

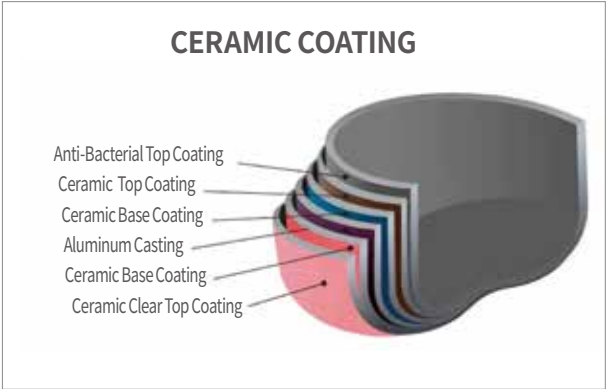


STOCK POT 24CM



STOCK POT 28CM

Caldron Cookware



1. KOREAN TRADITIONAL CALDRON

Original Korean traditional caldron was made of Cast Iron. Our caldron cookware was made of Die cast aluminum, so it is much lighter than Cast Iron caldron, which is convenient to handle.

2. EXCELLENT THERMAL EFFICIENCY

Die cast aluminum caldron boasts high thermal efficiency, so we can cook at medium heat which is saving the cost of fuel.

3. HEAVY DUTY ALUMINUM LID

Since it is adopting heavy duty aluminum lid, it makes pot's inside pressure maintain high, which enables to cook more delicious foods while minimizing the loss of nutrients.

4. HEALTH FRIENDLY CERAMIC COATING

The ceramic coating does not include any harmful material to human body, and it radiates far infrared rays during cooking, which benefits the reduction of nutrients destruction. It can endure high temperature up to 600°C, and also strong from external impact.

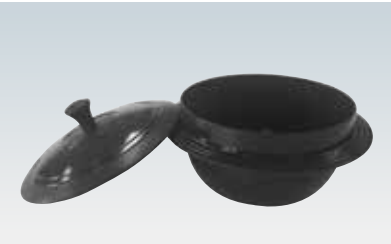
5. COOK CRISPY RICE CRUST

Like traditional caldron, when cooking rice, you can get the crispy rice crust from the pot bottom. Our ceramic coating shows excellent non-stick function after cooking, so it is easy to clean.

6. INDUCTION AVAILABLE

Induction bottom is available, and it is semi-permanent. It is available for every heat sources.

FEATURE



Shape of Korean Traditional Caldron



Induction Bottom



Heavy Duty Aluminum Lid



Glass Lid Available

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Caldron Pot	18cm (D18 × H9.5)	Ceramic or PTFE Coating	Ceramic Coating
Caldron Pot	20cm (D20 × H10.5)		
Caldron Pot	22cm (D22 × H11.5)		

Eco Frying Pan, Wok



1. EXCELLENT DURABILITY

By making the bottom thick , but the side thin, it is suitable for economical consumers. Due to its light weight, it is convenient for female users to handle and carry, while it shows high heat efficiency. It boasts faster heat conductivity and no distortion after using long time.

2. STAY COOL BAKE LITE HANDLE

Heat resistant Bakelite handle stays cool during cooking, and endures high temperature.

3. EXCELLENT NON STICK FUNCTION

Mega Stone coating guarantees superb non stick performance for longer time. Since it is including Titanium particles, it is strong and long lasting against exterior impact and abrasion.

4. VARIOUS EXTERIOR COLOR CERAMIC COATING

In order to look more valuable and stylish, outside ceramic coating has various color options.

5. HYGIENIC AND EASY TO CLEAN

Not like rivet assembled handle, it is hygienically safe and easy to clean.

FEATURE



Thick Bottom



Heat resistant Bakelite Handle



Non stick Mega Stone coating



Inside Ceramic Coating



Outside Ceramic Coating



Various Color Option

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Frying Pan	20cm (D20 × H4.9)	Ceramic or PTFE Coating	Ceramic Coating
Frying Pan	24cm (D24 × H5.0)		
Frying Pan	26cm (D26 × H5.2)		
Frying Pan	28cm (D28 × H5.4)		
Wok Pan	28cm (D28 × H7.8)		
Square Grill Pan	28cm (L28×W28×H5.4)		



Eco Frying pan, Wok

INDUCTION TYPES & OUR TECHNOLOGY

Insert Type Induction



PERMANENT INDUCTION BOTTOM

- It guarantees permanent durability
- The teeth on the stainless steel disc are biting aluminum bottom, and it prevents the disc from being detached from the pan bottom.
- It is associated with thicker bottom, and it is preventing the pan bottom from being dented by repeated heating.

Press Type Induction



ECONOMICAL INDUCTION BOTTOM

- It guarantees semi-permanent durability
- The stainless steel disc is pressed onto the pan bottom by 2000 ton press machine, and it guarantees semi-permanent durability.
- It is associated with less thicker bottom, so it is light to handle and it is economical in terms of the price.

Arc Spray Type Induction



SIZE FREE INDUCTION BOTTOM

- It guarantees semi-permanent durability
- The stainless steel particles are arc sprayed onto the pan bottom, and it guarantees semi-permanent durability.
- No matter what the bottom sizes are, this induction type can be applied.



Inside Xylan Non Stick Coating /
Outside Color Ceramic Coating



Inside Ceramic Coating /
Outside Pearl Metallic Color Ceramic Coating



Inside Mega Stone Non Stick Coating /
Outside Color Ceramic Coating



Inside Red Marble Ceramic Coating /
Outside Black Ceramic Coating

Jenny Frying pan, Wok



XYLAN PLUS COATING

- Xylan Plus Top Coating
- Xylan Plus Base Coating
- Titanium Particles
- Aluminum Casting
- Ceramic Base Coating
- Ceramic Clear Top Coating



1. EXCELLENT DURABILITY

Not like cheap thin-wall frying pans which are easily distorted by heat, Jenny frying pans have moderately thick wall which boasts excellent durability for a extended period of time. It preserves heat much longer and when cooking, food does not get easily stick or burned.

2. STAY COOL BAKE LITE HANDLE

Heat resistant Bakelite handle stays cool during cooking, and endures high temperature.

3. SEMI-PERMANENT INDUCTION BOTTOM

Solid pressed induction bottom guarantees semi-permanent durability on induction cooker as well as on other heat sources, such as gas stove, electric hob, halogen heater, etc.

4. EXTERIOR 2 TONE COLOR CERAMIC COATING

In order to look more valuable and stylish, outside ceramic coating has various color options.

5. HYGIENIC AND EASY TO CLEAN

Not like rivet assembled handle, it is hygienically safe and easy to clean.

FEATURE



Thick Wall



Heat Resistant Bakelite Handle



Semi Permanent Induction Bottom



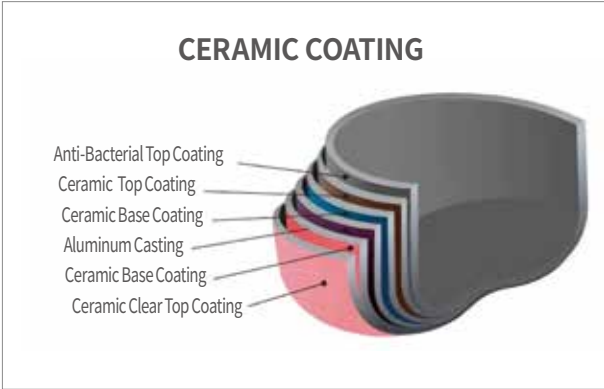
Various Color Options



Available with Glass lid

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Frying Pan	20cm (D20 × H4.3)	Ceramic or PTFE Coating	Ceramic Coating
Frying Pan	26cm (D26 × H5.2)		
Frying Pan	28cm (D28 × H5.5)		
Frying Pan	30cm (D30 × H5.8)		
Wok Pan	26cm (D26 × H8.9)		
Wok Pan	28cm (D28 × H8.8)		
Wok Pan	30cm (D30 × H9.5)		

Wells Frying Pan, Wok

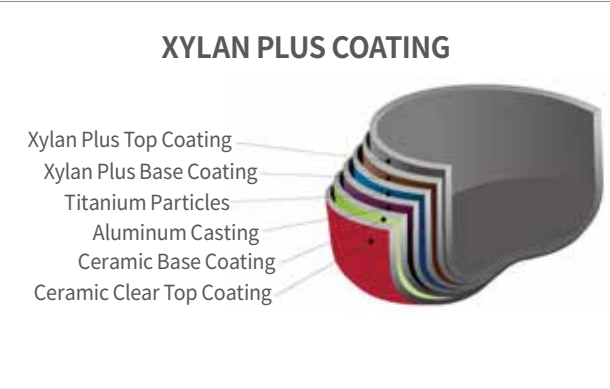


- 1. EXCELLENT DURABILITY**
By making the bottom thick, but the side thin, it is suitable for economical consumers. Due to its light weight, it is convenient for female users to handle and carry, while it shows high heat efficiency. It boasts faster heat conductivity and no distortion after using long time.
- 2. STAY COOL BAKE LITE HANDLE**
Heat resistant Bakelite handle stays cool during cooking, and endures high temperature.
- 3. NON STICK CERAMIC COATING**
Inside ceramic coating shows fine non stick performance, while outside ceramic coating is strong enough to endure external heat and impact.
- 4. REDUCE NUTRIENTS DESTRUCTION**
Since ceramic material radiates far infrared rays, it helps to reduce the food's nutrients destruction by heat while cooking.
- 5. HYGIENIC AND EASY TO CLEAN**
Not like rivet assembled handle, it is hygienically safe and easy to clean.



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Frying Pan	20cm (D20 × H5.0)	Ceramic or PTFE Coating	Ceramic Coating
Frying Pan	26cm (D26 × H6.1)		
Frying Pan	28cm (D28 × H6.4)		
Wok Pan	28cm (D28 × H8.9)		

Deep Frying Pan

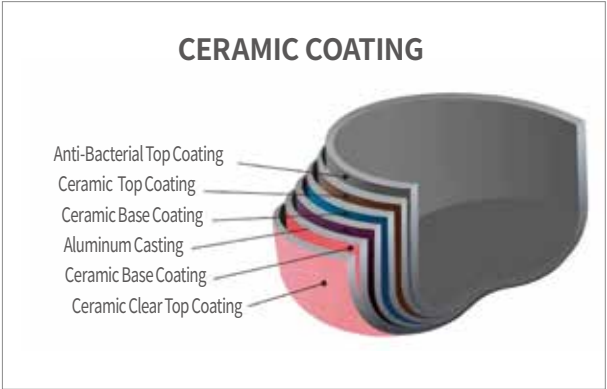


- 1. ALL IN ONE PAN**
Since bottom is wide as a Frying pan, while side is high as a Wok pan, it can cook various different food by roasting, frying, grilling, boiling, etc., even cooking sauce.
- 2. LARGE CAPACITY, LIGHT TO HANDLE**
It can contain large amount of food, while the pan is not heavy to handle.
- 3. EXCELLENT NON STICK COATING**
Inside Xylan Plus coating shows excellent non stick performance for an extended period of time.
- 4. INDUCTION COOKER AVAILABLE**
Solid induction bottom guarantees semi-permanent durability, and available with all kinds of heat sources, such as gas stove, electric hob, halogen heater, etc.
- 5. HYGIENIC AND EASY TO CLEAN**
Not like rivet assembled handle, it is hygienically safe and easy to clean.



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Deep Frying Pan	20cm (D20 × H6.4)	Ceramic or PTFE Coating	Ceramic Coating
Deep Frying Pan	24cm (D24 × H6.9)		
Deep Frying Pan	26cm (D26 × H7.1)		
Deep Frying Pan	28cm (D28 × H7.9)		

DS Frying Pan, Wok



1. EXCELLENT DURABILITY

By making the bottom thick , but the side thin, it is suitable for economical consumers. Due to its light weight, it is convenient for female users to handle and carry, while it shows high heat efficiency. It boasts faster heat conductivity and no distortion after using long time.

2. STAY COOL BAKE LITE HANDLE

Heat resistant Bakelite handle stays cool during cooking, and endures high temperature.

3. NON STICK CERAMIC COATING

Inside ceramic coating shows fine non stick performance, while outside ceramic coating is strong enough to endure external heat and impact. Inside PTFE coating is also available for better non stick function.

4. VARIOUS EXTERIOR COLOR CERAMIC COATING

In order to look more valuable and stylish, outside ceramic coating has various color options.

5. HYGIENIC AND EASY TO CLEAN

Not like rivet assembled handle, it is hygienically safe and easy to clean.

FEATURE



Excellent Durability



Stay Cool Bakelite Handle



Various Color Ceramic Coating



Excellent Non Stick Ceramic Coating



ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Frying Pan	20cm (D20 × H4.3)	Ceramic or PTFE Coating	Ceramic Coating
Frying Pan	26cm (D26 × H5.2)		
Frying Pan	28cm (D28 × H5.5)		
Frying Pan	30cm (D30 × H5.8)		
Wok Pan	26cm (D26 × H8.9)		
Wok Pan	28cm (D28 × H8.8)		
Wok Pan	30cm (D30 × H9.5)		

Chinese Wok



1. HIGH CAPACITY WOK

30cm Wok and 32cm Wok in diameter are available with hemispheric shape, which is deep enough to serve large amount of food.

2. COOKING A VARIETY OF FOODS

It can cook many different kinds of food by frying, blanching, roasting, steaming, boiling and etc.

3. EXCELLENT NON STICK COATING

Inside Xylan Plus coating shows excellent non stick performance for an extended period of time.

4. INDUCTION COOKER AVAILABLE

Solid induction bottom guarantees semi-permanent durability, and available with all kinds of heat sources, such as gas stove, electric hob, halogen heater, etc.

5. HYGIENIC AND EASY TO CLEAN

Not like rivet assembled handle, it is hygienically safe and easy to clean.

FEATURE



High Capacity



Semi Permanent Induction Bottom



Diamond Pattern Coating



Various Exterior Color Ceramic Coating



Stay Cool Bakelite Handle

ITEM	SIZE (unit : cm)	INSIDE COATING	OUTSIDE COATING
Wok Pan	30cm (D30 × H10)	Ceramic or PTFE Coating	Ceramic Coating
Wok Pan	32cm (D32 × H10.5)		