

Manufacture & Domestic Sales (Headquarters)

HYUNJIN METAL CO., Ltd.

Stainless R&D Center
Stainless Hot & Cold Module
Living supplies manufacturing

- ISO 9001, 14001
- INNOBIZ
- Venture enterprise
- Root Technology Specialized Company

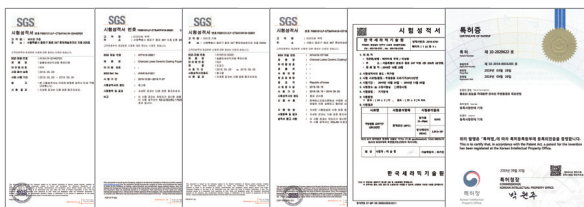
Quality Control & Overseas Sales (Seoul office)

BIC Trading

Certificate of Patent
Certificate of KITA membership
Test reports

- Abrasion resistance
- PFOA-PFOS
- Heavy metals
- Anti-bacterial
- Far-Infrared ray

Certificates & Patents



- Patent No. 10-2029622
- Certificate of Abrasion resistance test (SGS)
- Certificate of Heavy metal test (SGS)
- Certificate of Antibacterial test (SGS)
- Certificate of PFOA & PFOS test (SGS)
- Certificate of far-infrared radiation test (KICET)
- Certificate of material property evaluation test (KFCC)



Manufacture & Domestic sales

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Bio Ceramic Coating Cookware

CHEF MEDAL



Quality control & Oversea sales

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Partnership :



TR Coating Technology



Textured Row™

The surface of **All clad Tri-ply** (Stainless steel – Aluminum – Stainless steel) cookware is coated with nontoxic eco-friendly ceramic, Loess and charcoal in layers.

Safety has been confirmed through various performance tests proving that **neither PFCs** like PTFE (Polytetrafluoroethylene) and PFOS (Perfluorooctanesulfonic acid) **nor heavy metals** like lead (Pb) and Cadmium (Cd) **are detected**.

Plus, SUS material hasn't been exposed in **200,000 times of Abrasion resistance tests** (wet condition: 58rpm), and the products passed 6cycle + 3times (63 times) of **non-stick performance tests** with fried eggs.

As such raw material addition, about 95% of far infrared radiation is generated at the temperature of 40°C so that you can improve the quality of dishes at such low temperature without loss of heat and attain **no less than 99.9% of anti-microbial effect**.

Due to such all clad tri-ply structure (Stainless steel – Aluminum – Stainless steel), **fast, even heat transmission is maintained as well as heat preservation**.

Both resistance of rust and corrosion as well as **gloss effect** allow excellent cleansing and hygienic maintenance.

Product Information

Type A - Frypan



- 24cm Frypan : H 5.5cm
- 26cm Frypan : H 5.5cm
- 28cm Frypan : H 5.5cm



Type B - Wok



- 24cm Wok : H 7.5cm
- 26cm Wok : H 7.5cm
- 28cm Wok : H 8.3cm



Type C – Saucepan



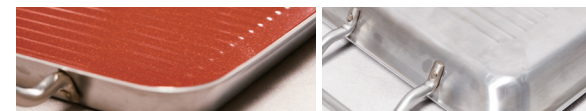
- One handle pot
- Double handle pot



Type D – Oven pan plate



- Pan plate (Oven Use)



Type E – Oven dish

