

YD Hardware

YD Hardware Co., Ltd.

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Jiangmen YD Hardware Co., Ltd.



2025
PRODUCT
CATALOGUE





FACTORY SCALE

60000+ SQM
200+ Employees
500+ 40HQ / Year



CERTIFICATION

NSF / BSCI / ISO9000
LFGB / CE / ROHS / ETL / FDA



SCOPE OF BUSINESS

Hotel & Restaurant manufacturer
& design & leader



SLOGAN

Slogan Make quality profitable &
affordable win-win &
Long term cooperation

Jiangmen YD hardware Co., Ltd is one of the leading stainless steel and plastic hotel & restaurant kitchen manufacturer in China with NSF & BSIC & ISO9000 factory audit. We introduce advanced equipment for high production efficiency, such as world class numerical control punching, deep drawing, bending, polishing machine, etc. We have our own environmental electrolyze washing and enamel coating product line, which can make cold stainless steel become more colorful & elegant. Equipped with a skilled engineer team, professional sales team and strict QC quality control system. Not matter the products' quality and cost, but also the after-sales service make you satisfied & competitive all the times.

We are not only a traditional OEM manufacturer on stainless steel gn pan, chafing dish, beverage dispenser, service trolley, metal fabrication and plastic kitchenware, but also an innovative & revolutionary exporter on developing various commercial kitchen supplies with our long-term partner. We achieve many successful cases in the past 10+years. Our core value is to make our partners become giants in their local market.

Looking forward to the future, we will move to a new 100000 SQM industrial zone to combine all production line in one place. We sincerely wish to extend more different projects with our oversea partners for mutual win-win relationship.

CHAFING DISH WORKSHOP GN PAN WORKSHOP



METAL FABRICATION WORKSHOP FOR WORK TABLE



PAINTING WORKSHOP



PLASTIC KITCHENWARE WORKSHOP



SHOWROOM



CATALOGUE

Stainless Steel GN PAN

02 - 06

- Stainless steel European GN PAN 02 - 04
- Stainless steel Steam Table Pan 05
- Stainless steel Gn pan anti-jam 06

Cookware

07 - 16

- Induction Cookware 07 - 14
- Cooking accessories 15 - 16

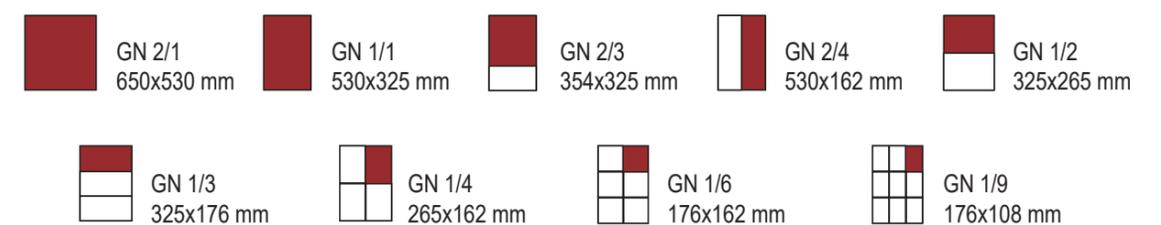
STAINLESS STEEL GN PAN



height (mm)



DIMENSIONS OF GN CONTAINERS:



GASTRONORM CONTAINERS

- Made of high grade stainless steel 18/10/ S201.
- Very solid design.
- Smooth edges, easy to clean.
- Can be used in convection ovens, refrigerators, bain-marie systems and chafing dishes.
- 0.5~0.8MM for your choice



Very strong and durable

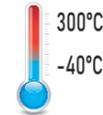
For use at temperatures
-40°C / 300°C

Excellent resistance
to corrosion

Reduced inner radius increases
maximum capacity

GN 2/1 GN 1/1 GN 2/3 GN 1/2 GN 1/3 GN 1/4 GN 1/6 GN 1/9

650x530 mm 530x325 mm 354x325 mm 325x265 mm 325x176 mm 265x162 mm 176x162 mm 176x108 mm



| code | liters | thickness (mm) | height (mm) | code | liters | thickness (mm) | height (mm) | code | liters | thickness (mm) | height (mm) |
|--------|--------|----------------|-------------|--------|--------|----------------|-------------|--------|--------|----------------|-------------|
| 821-20 | 58 | 0.8 | 20 | 811-20 | 28 | 0.8 | 20 | 812-20 | 18 | 0.8 | 20 |
| 821-40 | 43 | 0.8 | 40 | 811-40 | 21 | 0.8 | 40 | 812-40 | 13 | 0.8 | 40 |
| 821-2 | 30 | 0.8 | 65 | 811-2 | 14 | 0.8 | 65 | 812-2 | 9 | 0.7 | 65 |
| 821-4 | 19 | 0.8 | 100 | 811-4 | 9 | 0.8 | 100 | 812-4 | 5.5 | 0.7 | 100 |
| 821-6 | 11 | 0.8 | 150 | 811-6 | 5 | 0.8 | 150 | 812-6 | 3 | 0.7 | 150 |
| 821-8 | 5.5 | 0.8 | 200 | 811-8 | 2.5 | 0.8 | 200 | 812-8 | 1.5 | 0.7 | 200 |



| code | liters | thickness (mm) | height (mm) | code | liters | thickness (mm) | height (mm) | code | liters | thickness (mm) | height (mm) |
|--------|--------|----------------|-------------|--------|--------|----------------|-------------|-------|--------|----------------|-------------|
| 813-20 | 8.6 | 0.7 | 20 | 814-20 | 12.5 | 0.8 | 200 | 816-2 | 7.8 | 0.8 | 60 |
| 813-40 | 5.8 | 0.7 | 40 | 814-40 | 9.5 | 0.7 | 150 | 816-4 | 5.7 | 0.7 | 100 |
| 813-2 | 4 | 0.7 | 65 | 814-2 | 6.5 | 0.7 | 100 | 816-6 | 4 | 0.7 | 150 |
| 813-4 | 2.5 | 0.7 | 100 | 814-4 | 4 | 0.7 | 65 | 816-8 | 2.5 | 0.7 | 200 |
| 813-6 | 1.2 | 0.7 | 150 | 814-6 | 2 | 0.7 | 40 | | | | |
| 813-8 | 1.2 | 0.7 | 200 | 814-8 | 1 | 0.7 | 20 | | | | |



819-2



823-6



824-20

| code | liters | thickness (mm) | height (mm) | code | liters | thickness (mm) | height (mm) | code | liters | thickness (mm) | height (mm) |
|-------|--------|----------------|-------------|--------|--------|----------------|-------------|--------|--------|----------------|-------------|
| 819-2 | 5.5 | 0.8 | 65 | 823-40 | 1 | 0.7 | 40 | 824-20 | 5.5 | 0.8 | 20 |
| 819-4 | 4 | 0.7 | 100 | 823-2 | 0.6 | 0.7 | 65 | 824-40 | 4 | 0.7 | 40 |
| 819-6 | 2.8 | 0.7 | 150 | 823-4 | 0.6 | 0.7 | 100 | 824-2 | 2.8 | 0.7 | 65 |
| | | | | 823-6 | 0.6 | 0.7 | 150 | 824-4 | 2.8 | 0.7 | 100 |
| | | | | 823-8 | 0.6 | 0.7 | 200 | 824-6 | 2.8 | 0.7 | 150 |



GN Cover

| code | spec. (mm) | code | spec. (mm) |
|-------|--------------------|-------|--------------------|
| 821-L | 2/1 650 x 530 x 15 | 816-L | 1/6 176 x 162 x 15 |
| 811-L | 1/1 530 x 325 x 15 | 819-L | 1/9 176 x 108 x 15 |
| 812-L | 1/2 325 x 265 x 15 | 823-L | 2/3 355 x 325 x 15 |
| 813-L | 1/3 325 x 176 x 15 | 824-L | 2/4 530 x 163 x 15 |
| 814-L | 1/4 265 x 162 x 15 | | |

GN pan divider



GN Seal Cover

| code | spec. (mm) |
|--------|--------------------|
| 811-SL | 1/1 530 x 325 x 15 |
| 812-SL | 1/2 325 x 265 x 15 |
| 813-SL | 1/3 325 x 176 x 15 |
| 814-SL | 1/4 265 x 162 x 15 |
| 816-SL | 1/6 176 x 162 x 15 |



GASTRONORM CONTAINERS - PERFORATED

- Perforated bottom.
- Perforated sides with a height of 100 mm or higher.



| code | spec. (mm) |
|------|------------------------------------|
| 821P | 2/1 650 x 530 20/40/65/100/150/200 |
| 811P | 1/1 530 x 325 20/40/65/100/150/200 |
| 812P | 1/2 325 x 265 20/40/65/100/150/200 |
| 813P | 1/3 325 x 176 20/40/65/100/150/200 |
| 823P | 2/3 355 x 325 20/40/65/100/150/200 |

| code | spec. (mm) |
|------|------------------------------------|
| 821H | 2/1 650 x 530 20/40/65/100/150/200 |
| 811H | 1/1 530 x 325 20/40/65/100/150/200 |
| 812H | 1/2 325 x 265 20/40/65/100/150/200 |
| 813H | 1/3 325 x 176 20/40/65/100/150/200 |
| 814H | 2/3 265 x 162 20/40/65/100/150/200 |
| 816H | 1/3 176 x 162 65/100/150/200 |
| 823H | 2/3 355 x 325 20/40/65/100/150/200 |

Steam Table Pan



| code | spec. (mm) |
|---------|-----------------|
| T811-25 | 530 x 325 x 25 |
| T811-40 | 530 x 325 x 40 |
| T811-2 | 530 x 325 x 65 |
| T811-4 | 530 x 325 x 100 |
| T811-6 | 530 x 325 x 150 |
| T811-8 | 530 x 325 x 200 |



| code | spec. (mm) |
|---------|-----------------|
| T812-25 | 325 x 265 x 25 |
| T812-40 | 325 x 265 x 40 |
| T812-2 | 325 x 265 x 65 |
| T812-4 | 325 x 265 x 100 |
| T812-6 | 325 x 265 x 150 |
| T812-8 | 325 x 265 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| T813-2 | 325 x 176 x 65 |
| T813-4 | 325 x 176 x 100 |
| T813-6 | 325 x 176 x 150 |
| T813-8 | 325 x 176 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| T814-2 | 265 x 162 x 65 |
| T814-4 | 265 x 162 x 100 |
| T814-6 | 265 x 162 x 150 |
| T814-8 | 265 x 162 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| T816-2 | 176 x 162 x 65 |
| T816-4 | 176 x 162 x 100 |
| T816-6 | 176 x 162 x 150 |
| T816-8 | 176 x 162 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| T819-2 | 176 x 108 x 65 |
| T819-4 | 176 x 108 x 100 |
| T819-6 | 176 x 108 x 150 |



| code | spec. (mm) |
|---------|-----------------|
| T823-25 | 355 x 325 x 25 |
| T823-40 | 355 x 325 x 40 |
| T823-2 | 355 x 325 x 65 |
| T823-4 | 355 x 325 x 100 |
| T823-6 | 355 x 325 x 150 |
| T823-8 | 355 x 325 x 200 |



| code | spec. (mm) |
|--------|--------------------|
| T811-L | 1/1 530 x 325 x 15 |
| T812-L | 1/2 325 x 265 x 15 |
| T813-L | 1/3 325 x 176 x 15 |
| T814-L | 1/4 265 x 176 x 15 |
| T816-L | 1/6 176 x 162 x 15 |
| T819-L | 1/9 176 x 108 x 15 |
| T823-L | 2/3 355 x 325 x 15 |

GN pan divider



Anti Jam Hotel Pan



| code | spec. (mm) |
|--------|-----------------|
| W11065 | 530 x 325 x 65 |
| W11100 | 530 x 325 x 100 |
| W11150 | 530 x 325 x 150 |
| W11200 | 530 x 325 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| W12065 | 325 x 265 x 65 |
| W12100 | 325 x 265 x 100 |
| W12150 | 325 x 265 x 150 |
| W12200 | 325 x 265 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| W13065 | 325 x 176 x 65 |
| W13100 | 325 x 176 x 100 |
| W13150 | 325 x 176 x 150 |
| W13200 | 325 x 176 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| W14065 | 265 x 162 x 65 |
| W14100 | 265 x 162 x 100 |
| W14150 | 265 x 162 x 150 |
| W14200 | 265 x 162 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| W16065 | 176 x 162 x 65 |
| W16100 | 176 x 162 x 100 |
| W16150 | 176 x 162 x 150 |
| W16200 | 176 x 162 x 200 |



| code | spec. (mm) |
|--------|-----------------|
| W19065 | 176 x 108 x 65 |
| W19100 | 176 x 108 x 100 |
| W19150 | 176 x 108 x 150 |



| code | spec. (mm) |
|--------|-----------------|
| W23065 | 355 x 325 x 65 |
| W23100 | 355 x 325 x 100 |
| W23150 | 355 x 325 x 150 |
| W23200 | 355 x 325 x 200 |



| code | spec. (mm) |
|--------|--------------------|
| WHL011 | 1/1 530 x 325 x 15 |
| WHL012 | 1/2 325 x 265 x 15 |
| WHL013 | 1/3 325 x 176 x 15 |
| WHL014 | 1/4 265 x 176 x 15 |
| WHL016 | 1/6 176 x 162 x 15 |
| WHL019 | 1/9 176 x 108 x 15 |
| WHL023 | 2/3 355 x 325 x 15 |

GN pan divider



Other Gastornorm Container

1. Ice Cream Pan 2. Non-stick Gn Pan 3. Enamel Gn Pan

- Comprehensive gelato pan size manufacturer in China
- NSF+ logo laser acceptable
- Dishwasher- safe
- Corrosion- resistant from -40+280



Ice Cream Pan

- Material: SS18/10 or SS201, thickness : 0.6/0.7/0.8MM Surface: Electrolyse

Out Anti-Jam

| code | spec. (mm) | |
|--------|-----------------|-----|
| YD1208 | 360 x 250 x 80 | 7L |
| YD1212 | 360 x 250 x 120 | 11L |
| YD1308 | 360 x 165 x 80 | 3L |
| YD1312 | 360 x 165 x 118 | 5L |



Anti-Jam

| code | spec. (mm) | |
|--------|-----------------|-----|
| YD1312 | 360 x 165 x 115 | 5L |
| YD1215 | 360 x 250 x 150 | 13L |



PC Transparent

| code | spec. (mm) | |
|---------|-----------------|----|
| PC1312 | 360 x 165 x 118 | 5L |
| PC1208 | 360 x 250 x 85 | 7L |
| PCL1312 | 360 x 170 | 5L |



PC Cover

| code | spec. (mm) | |
|----------|-----------------|----|
| PCL312A | 360 x 167 x 7.5 | 5L |
| PCL1208A | 360 x 250 x 7.5 | 7L |



Non stick coating gn pan



Enamelled gn roasting pan



Egg poacher

GN Size accessories for steam oven

| code | name | spec. (mm) |
|-------|---------------------------|----------------------|
| GN1/1 | Non stick coating gn pan | 530 x 325 x 20/40/65 |
| GN2/1 | Non stick coating gn pan | 650 x 530 x 20/40/65 |
| GN1/1 | Enamelled gn roasting pan | 530 x 325 x 20/40/65 |
| GN2/1 | Enamelled gn roasting pan | 650 x 530 x 20/40/65 |
| EP11 | Egg poacher | 530 x 325 x 20 |



COOKWARE



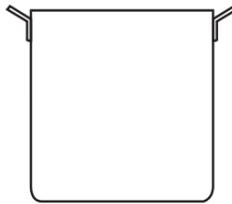
Premimum line/standard line

Type and Features of Cookware

STOCK POT

FEATURES

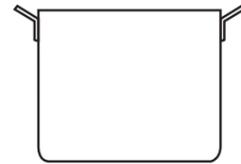
- Thick base for good slow simmer
- Ideal for stock, soups, pastas, bulk vegetables and sea food
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer



CASSEROLE POT

FEATURES

- Wide bottom area for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.



LOW CASSEROLE POT

FEATURES

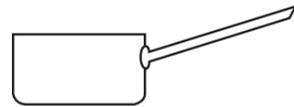
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



SAUCE PAN

FEATURES

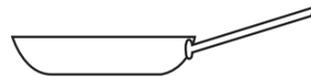
- Hybrid sauce pan and fry pan
- saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



FRYING PAN

FEATURES

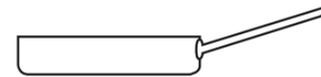
- Curved side walls for easy stirring food out of the pan
- Ideal for frying, scrambling, sauteing or searing
- sloped sides prevent steam from forming in the pan



SAUTE PAN

FEATURES

- Wide bottom area for maximum heat conduction
- Ideal for sauteing, searing, deglazing, poaching and stir frying
- straight high sides help contain food and expose all sides to heat



Professional Cookware for Chef



Stock Pot



Sauce Pot



Saute Pan



Non-stick Fry Pan



Sauce Pan



Polish Fry Pan

Tribune 3 Ply Cookware

induction

NSF



induction



induction



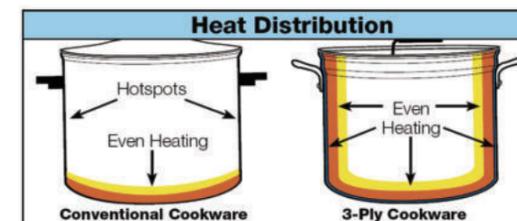
| Item No. 货号 | Description 产品描述 | Dia./MM 内径/毫米 | H/MM 外高/毫米 | Cap./Ltr 容量/升 |
|----------------|---------------------------|------------------|---------------|------------------|
| T11610 | Stock Pot With Cover 高身汤煲 | 160 | 95 | 1.9/2.0 |
| T11811 | Stock Pot With Cover 高身汤煲 | 180 | 110 | 2.5/2.7 |
| T12012 | Stock Pot With Cover 高身汤煲 | 200 | 120 | 3.8/4.0 |
| T12213 | Stock Pot With Cover 高身汤煲 | 220 | 130 | 4.9/5.2 |
| T12414 | Stock Pot With Cover 高身汤煲 | 240 | 140 | 6.3/6.7 |
| T12615 | Stock Pot With Cover 高身汤煲 | 260 | 150 | 8.0/8.5 |
| T12816 | Stock Pot With Cover 高身汤煲 | 280 | 160 | 9.8/10.5 |
| T13018 | Stock Pot With Cover 高身汤煲 | 300 | 180 | 12.7/13.5 |

| | | | | |
|--------|--------------------------|-----|-----|----------|
| T11609 | Stew Pan with Cover 双耳汁锅 | 160 | 85 | 1.7/1.8 |
| T11809 | Stew Pan with Cover 双耳汁锅 | 180 | 85 | 2.2/2.3 |
| T12009 | Stew Pan with Cover 双耳汁锅 | 200 | 85 | 2.7/2.8 |
| T12209 | Stew Pan with Cover 双耳汁锅 | 220 | 85 | 3.2/3.4 |
| T12409 | Stew Pan with Cover 双耳汁锅 | 240 | 90 | 4.1/4.3 |
| T12609 | Stew Pan with Cover 双耳汁锅 | 260 | 90 | 4.8/5.0 |
| T12810 | Stew Pan with Cover 双耳汁锅 | 280 | 95 | 5.8/6.2 |
| T13011 | Stew Pan with Cover 双耳汁锅 | 300 | 105 | 7.4/7.8 |
| T13212 | Stew Pan with Cover 双耳汁锅 | 320 | 120 | 9.6/10.2 |

| | | | | |
|--------|----------------------------|-----|-----|-----------|
| T21610 | Sauce Pans with Cover 单柄汁锅 | 160 | 95 | 1.9/2.0 |
| T21810 | Sauce Pans with Cover 单柄汁锅 | 180 | 100 | 2.5/2.7 |
| T22012 | Sauce Pans with Cover 单柄汁锅 | 200 | 120 | 3.8/4.0 |
| T22213 | Sauce Pans with Cover 单柄汁锅 | 220 | 130 | 4.9/5.2 |
| T22414 | Sauce Pans with Cover 单柄汁锅 | 240 | 140 | 6.3/6.7 |
| T22615 | Sauce Pans with Cover 单柄汁锅 | 260 | 150 | 8.0/8.5 |
| T22816 | Sauce Pans with Cover 单柄汁锅 | 280 | 160 | 9.8/10.5 |
| T23018 | Sauce Pans with Cover 单柄汁锅 | 300 | 180 | 12.7/13.5 |

| | | | | |
|--------|----------------------------|-----|-----|----------|
| T21609 | Saute Pans with Cover 单柄汁锅 | 160 | 85 | 1.7/1.8 |
| T21809 | Saute Pans with Cover 单柄汁锅 | 180 | 85 | 2.2/2.3 |
| T22008 | Saute Pans with Cover 单柄汁锅 | 200 | 85 | 2.7/2.8 |
| T22208 | Saute Pans with Cover 单柄汁锅 | 220 | 85 | 3.2/3.4 |
| T22409 | Saute Pans with Cover 单柄汁锅 | 240 | 90 | 4.1/4.3 |
| T22609 | Saute Pans with Cover 单柄汁锅 | 260 | 90 | 4.8/5.0 |
| T22809 | Saute Pans with Cover 单柄汁锅 | 280 | 95 | 5.8/6.2 |
| T23011 | Saute Pans with Cover 单柄汁锅 | 300 | 105 | 7.4/7.8 |
| T23212 | Saute Pans with Cover 单柄汁锅 | 320 | 120 | 9.6/10.2 |

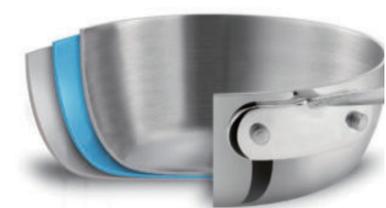
| | | | | |
|--------|-------------------------------|-----|----|-----|
| T32005 | Fry Pan with Nature Finish 煎盘 | 200 | 50 | 8" |
| T32405 | Fry Pan with Nature Finish 煎盘 | 240 | 50 | 9" |
| T32606 | Fry Pan with Nature Finish 煎盘 | 260 | 55 | 10" |
| T33006 | Fry Pan with Nature Finish 煎盘 | 300 | 55 | 12" |
| T42005 | Non Stick Fry Pan 不粘煎盘 | 200 | 50 | 8" |
| T42405 | Non Stick Fry Pan 不粘煎盘 | 240 | 50 | 9" |
| T42606 | Non Stick Fry Pan 不粘煎盘 | 260 | 55 | 10" |
| T43006 | Non Stick Fry Pan 不粘煎盘 | 300 | 55 | 12" |



More Even Heat Distribution



Hammered texture surface available



All Body 3 Ply Structure

Cookware



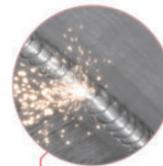
Paella Pan

| Polish | Non-Stick | Copper | Inch | wall (mm) | Upper/Bottom (mm) |
|--------|-----------|---------|------|-----------|-------------------|
| PL2004 | PL2004N | PL2004C | 8 | 0.6 | Φ200/140x(H)35 |
| PL2204 | PL2204N | PL2204C | 8.5 | 0.6 | Φ220/160x(H)35 |
| PL2404 | PL2404N | PL2404C | 9 | 0.6 | Φ240/180x(H)35 |
| PL2604 | PL2604N | PL2604C | 10 | 0.6 | Φ260/200x(H)35 |
| PL2804 | PL2804N | PL2804C | 11 | 0.6 | Φ280/220x(H)35 |
| PL3004 | PL3004N | PL3004C | 12 | 0.6 | Φ300/240x(H)35 |
| PL3204 | PL3204N | PL3204C | 12.5 | 0.6 | Φ320/260x(H)35 |
| PL3404 | PL3404N | PL3404C | 13 | 0.6 | Φ340/280x(H)35 |

PASTA COOKER - WITH LID

| code | liter | wall (mm) | size (mm) |
|--------|-------|-----------|---|
| PC2419 | 8.0 | 0.8 | Pot: Φ240x(H)190 Insert: Φ240x(H)170 |
| PC2624 | 12.0 | 0.8 | Pot: Φ260x(H)235 Insert: Φ260x(H)215 |

Sanitary Welding
No leaking



3 Grid Design



2 Cycle Design



S Divider Design

HOT POT WITH DIVIDER

| 3 Grid | 2 Cyle | S Divider | wall (mm) | Upper/Bottom (mm) |
|---------|---------|-----------|-----------|-------------------|
| HP31609 | HP21609 | HP11609 | 0.8 | Φ160x(H)85 |
| HP31809 | HP21809 | HP11809 | 0.8 | Φ180x(H)85 |
| HP32009 | HP22009 | HP12009 | 0.8 | Φ200x(H)85 |
| HP32209 | HP22209 | HP122209 | 0.8 | Φ220x(H)85 |
| HP32409 | HP22409 | HP12409 | 0.8 | Φ240x(H)90 |
| HP32509 | HP22509 | HP12509 | 0.8 | Φ250x(H)90 |
| HP32609 | HP22609 | HP12609 | 0.8 | Φ260x(H)90 |
| HP32810 | HP22810 | HP12810 | 0.8 | Φ280x(H)95 |
| HP33011 | HP23011 | HP13011 | 0.8 | Φ300x(H)105 |
| HP33212 | HP23212 | HP13212 | 0.8 | Φ320x(H)120 |
| HP33614 | HP23614 | HP13614 | 0.8 | Φ360x(H)140 |

Stay Cold & Easy Cleaning Handle

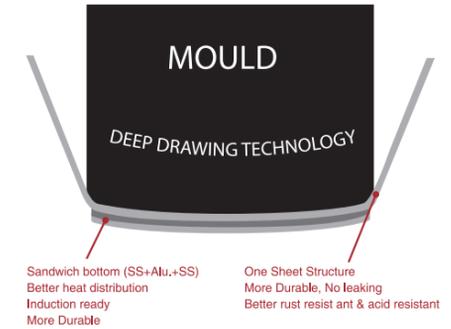


3 Layer (SS+Alu.+SS)bottom
for even heat distribute and
suitable for any kind of stove
including induction

Premium Line



- Sanded pan with high gloss polished heavy bumper
- Solid handles with multi-point fixing to the pot surface which don't get hot.
- Super Acid-resistant & Anti Rust.
- Sandwich type bottom (stainless steel/aluminium/stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
- The bottom is formed by special impact bonding, causing the whole surface of the component layers to weld seamlessly - this guarantees corrosion resistance and optimal heat conduction.



HIGHT STOCK POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| PR11612 | 2.4 | 0.8 | Φ160x(H)120 |
| PR11616 | 3.2 | 0.8 | Φ160x(H)160 |
| PR12020 | 6.3 | 0.8 | Φ200x(H)200 |
| PR12424 | 10.9 | 0.8 | Φ240x(H)240 |
| PR12828 | 17.2 | 0.8 | Φ280x(H)280 |
| PR13030 | 21.2 | 1.0 | Φ300x(H)300 |
| PR13232 | 25.0 | 1.0 | Φ320x(H)320 |
| PR13636 | 36.0 | 1.0 | Φ360x(H)360 |
| PR14040 | 50.0 | 1.0 | Φ400x(H)400 |
| PR14545 | 70.0 | 1.2 | Φ450x(H)450 |
| PR15050 | 98.0 | 1.2 | Φ500x(H)500 |

HIGHT SAUCE POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| PR11610 | 2.0 | 0.8 | Φ160x(H)95 |
| PR12014 | 4.4 | 0.8 | Φ200x(H)140 |
| PR12416 | 7.2 | 0.8 | Φ240x(H)160 |
| PR12818 | 11.1 | 0.8 | Φ280x(H)180 |
| PR13220 | 16.1 | 1.0 | Φ320x(H)200 |
| PR13622 | 24.4 | 1.0 | Φ360x(H)220 |
| PR14030 | 37.7 | 1.0 | Φ400x(H)300 |
| PR14536 | 57.3 | 1.0 | Φ450x(H)360 |
| PR15032 | 62.8 | 1.2 | Φ500x(H)320 |
| PR15040 | 78.5 | 1.2 | Φ500x(H)400 |

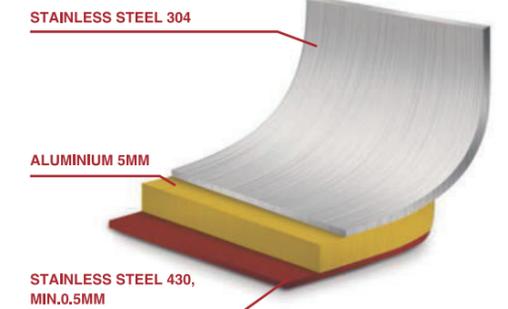
LOW SAUCE POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| PR12011 | 3.3 | 0.8 | Φ200x(H)105 |
| PR12411 | 5.0 | 0.8 | Φ240x(H)110 |
| PR12813 | 8.0 | 0.8 | Φ280x(H)130 |
| PR13216 | 12.9 | 1.0 | Φ320x(H)160 |
| PR13618 | 18.3 | 1.0 | Φ360x(H)180 |
| PR14025 | 31.4 | 1.0 | Φ400x(H)250 |
| PR14528 | 44.5 | 1.2 | Φ450x(H)280 |



BRAZIER - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| PR12407 | 2.9 | 0.8 | Φ240x(H)65 |
| PR13014 | 9.9 | 0.8 | Φ300x(H)140 |
| PR13614 | 14.2 | 1.0 | Φ360x(H)140 |
| PR14015 | 18.8 | 1.0 | Φ400x(H)150 |
| PR14515 | 23.8 | 1.0 | Φ450x(H)150 |
| PR15015 | 29.4 | 1.2 | Φ500x(H)150 |



Premium Line



HIGHT SAUCE PAN - WITH LID

| code | liter | wall (mm) | size (mm) |
|----------|-------|-----------|-------------|
| PR21610 | 1.9 | 0.8 | Φ160x(H)95 |
| PR21612 | 2.4 | 0.8 | Φ160x(H)120 |
| PR22014 | 4.4 | 0.8 | Φ200x(H)140 |
| PR22216* | 5.9 | 0.8 | Φ220x(H)155 |
| PR22416* | 7.0 | 0.8 | Φ240x(H)155 |
| PR22616* | 8.2 | 0.8 | Φ260x(H)155 |
| PR22816* | 9.5 | 0.8 | Φ280x(H)155 |

*With Helper Handle

LOW SAUCE PAN - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| PR21407 | 1.1 | 0.8 | Φ140x(H)70 |
| PR21608 | 1.5 | 0.8 | Φ160x(H)75 |
| PR21811 | 2.7 | 0.8 | Φ180x(H)105 |
| PR22011 | 3.3 | 0.8 | Φ200x(H)105 |
| PR22411 | 5.0 | 0.8 | Φ240x(H)110 |
| PR22813 | 8.0 | 0.8 | Φ280x(H)130 |

SAUTE PAN - NO LID, CURVE BODY

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|------------|
| PR21606 | 1.1 | 0.8 | Φ160x(H)60 |
| PR21806 | 1.4 | 0.8 | Φ180x(H)60 |
| PR22007 | 1.8 | 0.8 | Φ200x(H)65 |
| PR22408 | 3.1 | 0.8 | Φ240x(H)80 |



POLISH FRY PAN

| code | liter | wall (mm) | size (mm) |
|----------|-------|-----------|------------|
| PR32005 | 8.0 | 0.8 | Φ200x(H)45 |
| PR32405 | 9.5 | 0.8 | Φ240x(H)50 |
| PR32805 | 11 | 0.8 | Φ280x(H)50 |
| PR33205* | 12 | 1.0 | Φ320x(H)50 |
| PR33606* | 14 | 1.0 | Φ360x(H)60 |

*With Helper Handle

NON STICK FRY PAN

| code | liter | wall (mm) | size (mm) |
|-----------|-------|-----------|------------|
| PR32005N | 8.0 | 0.8 | Φ200x(H)45 |
| PR32405N | 9.5 | 0.8 | Φ240x(H)50 |
| PR32805N | 11 | 0.8 | Φ280x(H)50 |
| PR33205N* | 12 | 1.0 | Φ320x(H)50 |
| PR33606N* | 14 | 1.0 | Φ360x(H)60 |

SAUTE PAN - WITH LID

| code | liter | wall (mm) | size (mm) |
|----------|-------|-----------|------------|
| PR22407* | 2.9 | 0.8 | Φ240x(H)65 |
| PR23007* | 5.2 | 1.0 | Φ300x(H)70 |
| PR23408* | 7.5 | 1.0 | Φ340x(H)80 |

Standard Line



- Solid handles with multi-point fixing to the pot surface which don't get hot.
- Super Acid-resistant & Anti Rust.
- Sandwich type bottom (stainless steel/aluminum/stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
- The bottom is formed by special impact bonding, causing the whole surface of the component layers to weld seamlessly - this guarantees corrosion resistance and optimal heat conduction.



Standard Fold Rim



HIGHT STOCK POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| SD12020 | 6.3 | 0.8 | Φ200x(H)200 |
| SD12525 | 12.3 | 0.8 | Φ250x(H)250 |
| SD12828 | 17.2 | 0.8 | Φ280x(H)280 |
| SD13030 | 21.2 | 0.8 | Φ300x(H)300 |
| SD13232 | 25.0 | 0.8 | Φ320x(H)320 |
| SD13636 | 36.0 | 1.0 | Φ360x(H)360 |
| SD14040 | 50.0 | 1.0 | Φ400x(H)400 |
| SD14545 | 70.0 | 1.2 | Φ450x(H)450 |
| SD15050 | 98.0 | 1.2 | Φ500x(H)500 |
| SD16060 | 170 | 1.2 | Φ600x(H)600 |

HIGHT SAUCE POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| SD12518 | 8.5 | 0.8 | Φ280x(H)180 |
| SD13020 | 14.0 | 0.8 | Φ300x(H)200 |
| SD13222 | 18.0 | 0.8 | Φ320x(H)220 |
| SD13624 | 23.0 | 1.0 | Φ360x(H)240 |
| SD14026 | 32.5 | 1.0 | Φ400x(H)260 |
| SD14528 | 44.3 | 1.2 | Φ450x(H)280 |
| SD15030 | 55.8 | 1.2 | Φ500x(H)300 |
| SD15535 | 88.5 | 1.2 | Φ550x(H)350 |
| SD16040 | 113 | 1.2 | Φ600x(H)400 |

HIGHT SAUCE POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| SD11808 | 2.0 | 0.6 | Φ180x(H)80 |
| SD12010 | 3.0 | 0.6 | Φ200x(H)95 |
| SD12213 | 4.9 | 0.6 | Φ220x(H)130 |
| SD12416 | 7.0 | 0.7 | Φ240x(H)155 |
| SD12617 | 9.0 | 0.7 | Φ260x(H)170 |
| SD12818 | 11 | 0.7 | Φ280x(H)180 |
| SD13021 | 15 | 0.7 | Φ300x(H)210 |
| SD13225 | 20 | 0.7 | Φ320x(H)250 |



POLISH FRY PAN

| code | Inch | wall (mm) | size (mm) |
|----------|------|-----------|------------|
| SD32005 | 8.0 | 0.7 | Φ200x(H)50 |
| SD32405 | 9.5 | 0.7 | Φ240x(H)50 |
| SD32805 | 11 | 0.7 | Φ280x(H)50 |
| SD33205* | 12 | 0.7 | Φ320x(H)50 |
| SD33405* | 12.5 | 0.7 | Φ340x(H)50 |
| SD33605* | 14 | 0.7 | Φ360x(H)50 |

*With Helper Handle

NON STICK FRY PAN

| code | Inch | wall (mm) | size (mm) |
|-----------|------|-----------|------------|
| SD32005N | 8.0 | 0.7 | Φ200x(H)50 |
| SD32405N | 9.5 | 0.7 | Φ240x(H)50 |
| SD32805N | 11 | 0.7 | Φ280x(H)50 |
| SD33205N* | 12 | 0.7 | Φ320x(H)50 |
| SD33405N* | 12.5 | 0.7 | Φ340x(H)50 |
| SD33605N* | 14 | 0.7 | Φ360x(H)50 |

*With Helper Handle

SAUCE PAN - WITH LID

| code | liter | wall (mm) | size (mm) |
|----------|-------|-----------|-------------|
| SD21406 | 0.8 | 0.8 | Φ140x(H)55 |
| SD21606 | 1.2 | 0.8 | Φ160x(H)60 |
| SD21807 | 1.7 | 0.8 | Φ180x(H)65 |
| SD21610 | 2.0 | 0.8 | Φ160x(H)100 |
| SD21811 | 2.7 | 0.8 | Φ180x(H)110 |
| SD22013* | 4.0 | 0.8 | Φ200x(H)125 |
| SD22214* | 5.1 | 0.8 | Φ220x(H)135 |
| SD22414* | 6.3 | 0.8 | Φ240x(H)140 |
| PR22816* | 10.0 | 0.8 | Φ280x(H)160 |

*With Helper Handle

Standard Line

- Sanded pan with high gloss polished heavy bumper
- Solid handles with multi-point fixing to the pot surface which don't get hot.
- Super Acid-resistant & Anti Rust.
- Sandwich type bottom (stainless steel/aluminum/stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
- The bottom is formed by special impact bonding, causing the whole surface of the component layers to weld seamlessly - this guarantees corrosion resistance and optimal heat conduction.



HIGHT STOCK POT - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| SD12020 | 6.3 | 0.8 | Φ200x(H)200 |
| SD12525 | 12.3 | 0.8 | Φ250x(H)250 |
| SD12828 | 17.2 | 0.8 | Φ280x(H)280 |
| SD13030 | 21.2 | 0.8 | Φ300x(H)300 |
| SD13232 | 25.0 | 0.8 | Φ320x(H)320 |
| SD13636 | 36.0 | 1.0 | Φ360x(H)360 |
| SD14040 | 50.0 | 1.0 | Φ400x(H)400 |
| SD14545 | 70.0 | 1.2 | Φ450x(H)450 |
| SD15050 | 98.0 | 1.2 | Φ500x(H)500 |
| SD16060 | 170 | 1.2 | Φ600x(H)600 |

HIGHT SAUCE POT - WITH LID

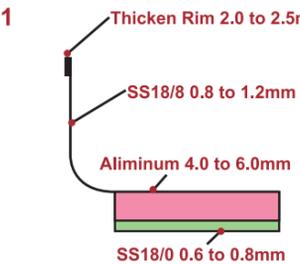
| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| SD12518 | 8.5 | 0.8 | Φ280x(H)180 |
| SD13020 | 14.0 | 0.8 | Φ300x(H)200 |
| SD13222 | 18.0 | 0.8 | Φ320x(H)220 |
| SD13624 | 23.0 | 1.0 | Φ360x(H)240 |
| SD14026 | 32.5 | 1.0 | Φ400x(H)260 |
| SD14528 | 44.3 | 1.2 | Φ450x(H)280 |
| SD15030 | 55.8 | 1.2 | Φ500x(H)300 |
| SD15535 | 88.5 | 1.2 | Φ550x(H)350 |
| SD16040 | 113 | 1.2 | Φ600x(H)400 |

LOW STEW PAN/BRAZIER - WITH LID

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| SD12809 | 5.5 | 0.8 | Φ280x(H)95 |
| SD13212 | 7.5 | 0.8 | Φ320x(H)120 |
| SD13614 | 14 | 1.0 | Φ360x(H)140 |
| SD14015 | 19 | 1.0 | Φ400x(H)150 |
| SD14515 | 24 | 1.0 | Φ450x(H)150 |
| SD15015 | 28 | 1.0 | Φ500x(H)150 |
| SD15515 | 35 | 1.0 | Φ550x(H)150 |
| SD16015 | 42 | 1.0 | Φ600x(H)150 |

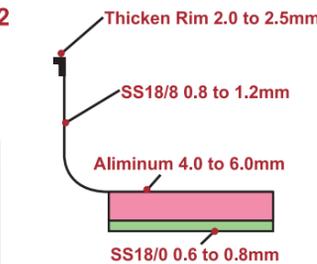
Standard Line Upgrade 1

Straight + Thicken Rim



Standard Line Upgrade 2

Fold + Thicken Rim



INSULATED PORTABLE CONTAINER



Insulated Container with Rubber Base

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| IC13017 | 10 | 0.8 | Φ300x(H)170 |
| IC13023 | 15 | 0.8 | Φ300x(H)230 |
| IC13031 | 20 | 0.8 | Φ300x(H)310 |
| IC13038 | 25 | 0.8 | Φ300x(H)380 |
| IC13052 | 35 | 0.8 | Φ300x(H)520 |
| IC14533 | 50 | 0.8 | Φ450x(H)330 |
| IC15042 | 80 | 0.8 | Φ500x(H)420 |
| IC15052 | 100 | 0.8 | Φ500x(H)520 |



double walls and cover with special foam insulation.

Insulated Container without Rubber Base

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| IC23017 | 10 | 0.8 | Φ300x(H)170 |
| IC23023 | 15 | 0.8 | Φ300x(H)230 |
| IC23031 | 20 | 0.8 | Φ300x(H)310 |
| IC23038 | 25 | 0.8 | Φ300x(H)380 |
| IC23052 | 35 | 0.8 | Φ300x(H)520 |
| IC24533 | 50 | 0.8 | Φ450x(H)330 |
| IC25042 | 80 | 0.8 | Φ500x(H)420 |
| IC25052 | 100 | 0.8 | Φ500x(H)520 |

Milk Jug with Lid

| code | liter | size(mm) |
|---------|-------|-------------|
| MJL3220 | 25 | Φ320x(H)420 |
| MJL3825 | 40 | Φ380x(H)470 |
| MJL4230 | 60 | Φ420x(H)510 |
| MJL4633 | 80 | Φ460x(H)550 |



Single Wall Storage Bucket

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|-------------|
| IC32530 | 15 | 0.8 | Φ250x(H)300 |
| IC33240 | 30 | 0.8 | Φ320x(H)400 |
| IC33545 | 40 | 0.8 | Φ350x(H)450 |
| IC34050 | 60 | 0.8 | Φ400x(H)500 |
| IC34555 | 90 | 0.8 | Φ450x(H)550 |
| IC35060 | 115 | 0.8 | Φ500x(H)600 |

Storage Bucket - Square

| code | liter | wall (mm) | size (mm) |
|---------|-------|-----------|----------------|
| SBS1414 | 2.0 | 0.6 | 135x135x(H)135 |
| SBS1717 | 4.0 | 0.7 | 165x165x(H)165 |
| SBS1818 | 5.0 | 0.7 | 180x180x(H)180 |
| SBS2020 | 6.0 | 0.7 | 195x195x(H)195 |
| SBS2121 | 8.0 | 0.8 | 210x210x(H)210 |
| SBS2424 | 12.0 | 0.8 | 240x240x(H)240 |
| SBS2727 | 16.0 | 0.8 | 270x270x(H)270 |
| SBS3030 | 20.0 | 0.8 | 300x300x(H)300 |
| SBS3333 | 28.0 | 0.8 | 330x330x(H)330 |
| SBS3636 | 36.0 | 0.8 | 360x360x(H)360 |



COOKWARE



Carbon Steel Fry Pan

| Polish | Non-Stick | Inch | wall (mm) | size (mm) |
|---------|-----------|------|-----------|------------|
| CFP1603 | CFP1603N | 6 | 1.2 | Φ160x(H)28 |
| CFP1803 | CFP1803N | 7 | 1.2 | Φ180x(H)29 |
| CFP2003 | CFP2003N | 8 | 1.2 | Φ200x(H)30 |
| CFP2203 | CFP2203N | 8.5 | 1.2 | Φ220x(H)31 |
| CFP2403 | CFP2403N | 9 | 1.2 | Φ240x(H)32 |
| CFP2603 | CFP2603N | 10 | 1.2 | Φ260x(H)34 |
| CFP2804 | CFP2804N | 11 | 1.2 | Φ280x(H)36 |
| CFP3004 | CFP3004N | 12 | 1.2 | Φ300x(H)38 |
| CFP3204 | CFP3204N | 12.5 | 1.2 | Φ320x(H)40 |



Aluminum Fry Pan

| Polish | Non-Stick | Inch | wall (mm) | size (mm) |
|---------|-----------|------|-----------|------------|
| AFP1804 | AFP1804N | 7 | 3.1 | Φ180x(H)40 |
| AFP2004 | AFP2004N | 8 | 3.1 | Φ200x(H)40 |
| AFP2604 | AFP2604N | 10 | 3.5 | Φ260x(H)40 |
| AFP3005 | AFP3005N | 11 | 3.5 | Φ300x(H)45 |
| AFP3606 | AFP3606N | 14 | 3.5 | Φ360x(H)60 |



Cast Iron Fry Pan/Skillet

| code | Inch | size (mm) |
|---------|------|------------|
| CF11604 | 7 | Φ160x(H)40 |
| CF12005 | 8 | Φ200x(H)45 |
| CF22605 | 10 | Φ260x(H)46 |



| code | Inch | size (mm) |
|---------|------|-----------|
| CF22605 | 10 | Φ260(H)50 |



| code | Inch | size (mm) |
|---------|------|-----------|
| CF33003 | 12 | Φ300(H)30 |

WOK 3 - PLY - WITHOUT LID

- Fast heating and excellent heat distribution.
- Very durable through high wear resistance.
- Long hollow handle made of stainless steel.
- Flat bottom or round bottom



| Flat bottom | Round bottom | Inch |
|-------------|--------------|-------|
| TP13410 | TP23413 | Φ13.5 |
| TP13610 | TP23613 | Φ14 |



ROASTING PAN

- With handles.
- Only suitable for ovens, not for direct contact heating.

| code | size (mm) |
|--------|---------------|
| 508503 | 315x245x(H)50 |
| 508510 | 385x275x(H)60 |
| 508527 | 430x310x(H)60 |



FISH POACHER 60CM

- With an insert elevation plate to poach the fish.
- The kettle is easy to clean and maintain

| code | size (mm) |
|--------|----------------|
| 836057 | 620x190x(H)100 |
| 836058 | 450x160x(H)100 |

SS COLANDER KITCHEN BOWL

- With base and 2 riveted handles
- Commercial size for restaurant kitchen



Colander & Kitchen Bowl

| Colander | Kitchen Bowl | Liter | size (mm) |
|----------|--------------|-------|-------------|
| CL3218 | KB3218 | 8 | Φ320x(H)180 |
| CL3620 | KB3620 | 10 | Φ360x(H)200 |
| CL4022 | KB4022 | 12 | Φ400x(H)220 |
| CL4524 | KB4524 | 25 | Φ450x(H)240 |
| CL5026 | KB5026 | 30 | Φ500x(H)260 |
| CL5528 | KB5528 | 50 | Φ550x(H)280 |
| CL6030 | KB6030 | 75 | Φ600x(H)300 |



A



B



C

St/Steel Bucket/Pail With Cover

- Stackable for easy storage
- With measurement mark
- Wide, reinforced base for stability & hygiene

| Liter | Style A | Style B | Style C |
|-------|---------|---------|---------|
| 7.0 | SBA007 | SBB007 | N/A |
| 10.0 | SBA010 | SBB010 | SBC010 |
| 12.0 | SBA012 | SBB012 | N/A |
| 15.0 | SBA015 | SBB015 | N/A |
| 20.0 | | | SBC020 |
| 30.0 | | | SBC030 |



Tri-Ply Small Sauce Pan With Hammered And Copper Surface

| Size | Sliver Hammered | Copper Hammered | Size | Sliver Hammered | Copper Hammere |
|------------|-----------------|-----------------|------------|-----------------|----------------|
| Φ80x(H)40 | T20804H | T20804G | Φ80x(H)70 | T20807H | T20807G |
| Φ100x(H)45 | T21005H | T21005G | Φ100x(H)75 | T21008H | T21008G |
| Φ120x(H)50 | T21205H | T21205G | Φ120x(H)80 | T21208H | T21208G |