



**CHEFWAY**

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**CHIEFWAY**



주식회사 상리는 알루미늄 주방용품 전문생산기업으로 완벽한 품질은 영원한 고객이라는 기업 이념으로, 고객을 최우선으로 생각하는 기업입니다. 주식회사 상리는 수년간 주방용품업계에서 쌓아온 생산기술과 경험을 바탕으로, 주방에 즐거움을 줄 수 있는 제품 개발에 전력을 다하여, 이를 함께 생산되는 모든 제품의 품질관리를 위하여 체계적인 생산관리 체제를 구축하였습니다.

셰프웨이는 고객님이 생활에 유익한 주방용품을 비롯한 주방가전, 경제성 및 기능성과 실용성을 겸비한 세계최고의 품질, 최고의 디자인을 목표로 한 제품으로 고객님을 찾아가겠습니다.

셰프웨이는 소비자를 우선 생각하며 고객들로부터 사랑받는 셰프웨이로 기억되기 위하여, 임직원 모두가 초심을 잃지 않고 합심하여, 최선을 다 할것을 약속드립니다.

SANGLY CO.,LTD is a manufacturer of Aluminium diecasting Cookware. We put the customers first with our philosophy, "perfect performance is the permanent customer"

CHEFWAY have been working on development of products which can bring a joy into kitchen based on our producing skills and many years of experience in this field. We're expanding our business to oversea market, Korean market as well. We're built product control system which meets ISO9001 (for quality) and ISO14001(for environmental certification)

CHEFWAY provide World best quality and designed products including kitchen utensils.

CHEFWAY promise to do our best and serve the best performance to our customers.  
Thanks,

- 2 0 0 4 . 0 2 . Founded individual company of SangLy Wholesale business
- 2 0 1 1 . 0 5 . Changed the company from individual company to Sangly Co., Ltd - manufacturing business  
Supplied products OEM as the brands such as Queen Sense, Kitchen Art and Living Art
- 2 0 1 2 . 0 8 . Moved to expand to the factory (49 Goyang Street, Weolgot-Myeon, Gimpo city, Gyeonggi-do, Korea)
- 2 0 1 2 . 0 3 . Acquired ISO 9001, ISO 14001 certificate. (Aluminum kitchenware)
- 2 0 1 2 . 0 9 . Directly exported to Japan WAHEI / CSP
- 2 0 1 2 . 1 2 . Increased Capital increased (2.5 hundred million Won 3.5 hundred million Won)
- 2 0 1 3 . 0 1 . Directly exported to Japan TAKEHARA
- 2 0 1 3 . 0 5 . Exported to China for home shopping companies Dongbang CJ, Beijing, Nanjing, etc
- 2 0 1 3 . 0 6 . Registered CHEF WAY Brand (11 business types) Launched Products under the brand 'CHEF WAY' launched
- 2 0 1 3 . 0 7 . Issued Patent No 10-0761377  
(inner kettle for electric rice cooker using induction heat and manufacturing method)
- 2 0 1 3 . 1 1 . Established R&D Department Established  
Achieved CLEAN WORK PLACE Certification by 'Minister of Employment and labor / Korea Occupational Safety and Health Agency'
- 2 0 1 4 . 0 7 . Awarded Management Innovation Small & Medium Business Confirmation Form - SMBA Administrator  
Certificate of Selection as a Promising Small & Medium Enterprise - KB KOOKMIN BANK President
- 2 0 1 4 . 0 8 . Moved to expand to the newly founded factory  
(86, Daegotbuk-Ro 403beon-gil, Daegot-myeon, Gimpo city, Gyeonggi-do, Korea)
- 2 0 1 4 . 1 1 . Merged Patlon with SangLy (Properties of Patlon co Ltd. such as facility, brand & patents, etc.)  
Selected by Frontier Star - Korea Credit Guarantee Fund
- 2 0 1 4 . 1 2 . Issued Patent NO 10-1016026 for cookware Decal Paper & Method for manufacturing a  
cookware decal printing  
Design Registration No. 30-0589072 (Frypan) and 9 others  
Brand Registration No. 40-0827349 (JORIHANI) and 4 others
- 2 0 1 5 . 0 4 . Acquired INNO-BIZ certification.

# FEATURES & BENEFITS OF OUR DIE-CASTING ALUMINUM COOKWARE

Excellent Non-stick feature compared with stainless steel products  
스텐레스 제품과 비교시 넌스틱성(음식이 달라붙지 않는 성질)이 뛰어납니다.

Our die-casting products are lighter than stainless steel products but heavier than pressed aluminum products  
일반적인 스텐레스 제품보다는 가볍고 알루미늄 판재 제품보다는 무겁습니다.

Thicker than any other material products  
두께는 여타 제품중에 제일 두꺼운 편에 속합니다.

Aluminum die-casting cookware features better durability and are heavier compare to general aluminum sheet products that makes die-casting products more stable while cooking  
일반적인 알루미늄 판재 제품과 비교시 더욱 견고하고 어느정도 무게감이 있어 조리시 안정적입니다.

High heat efficiency, fast heat distribution & longer heat preservation. Our heavy-gauge die casting aluminum cookware prevents any hot-spot on cooking surface, which show less sticking of food on cooking surface  
고열효율 - 높은 열전도율, 잔열을 오래 보존합니다. 자사 다이캐스팅 알루미늄 주방기기는 바닥이 두꺼워 핫스팟 현상(부분적으로 열이 집중되는 현상)을 방지합니다. 고로, 음식이 조리면에 달라붙어 타는 것을 줄여줍니다.

On cooking surface, there is no rivet area which makes it easy to clean and sanitary environment  
안쪽면에 리벳부위가 없어 세척이 쉬우며 위생적입니다.

Various designs with unique functions. For examples, steam vent knob, Induction available cookware, various pattern print on cooking surface & water-spill protection design for dutch oven & sauce pan, etc  
다양한 디자인과 독특한 기능, 예를 들어 스팀배출 꼭지, 인덕션 가능 조리기기, 조리면에 다양한 패턴 디자인 프린트, 끓어넘침 방지 디자인 등의 구현이 가능합니다.

Various coating material can be applied onto products for appropriate usage according to customers' request  
고객의 요구에 맞춰 적절한 용도에 맞는 다양한 코팅재의 적용이 가능합니다.

Most products are able to be developed for IH(induction heating) by applying thermal-spray process without any change of shape and stainless steel disc bonding process. Various shapes of products are possible in specific design  
일반적인 알루미늄 주방기기는 인덕션렌지에 사용이 불가능합니다. 스텐레스 디스크 본딩 방식 또는 바닥디자인의 아무런 변경 없이 용사방식을 적용하여 인덕션이 가능해집니다.

## COATING COMPARISON

	Superstack (Curling)	Marble plus	Mega stone	Diamond	Black stone	Ceramic	KFCC Ceramic (Art Aegis)
Nonstick	5	4	4	4	5	2	4
Durability	4	2	2	2.5	3	5	5
Layers	6	4-5	4-5	4	4	3	3
Glossy	3	1-2	1-2	2	2	5	4
Unit price competitiveness	2	5	4	4	2	3.5	3





# SUPERSTACK COATING (PREV. CURLING COATING)

## FEATURE

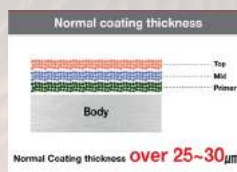
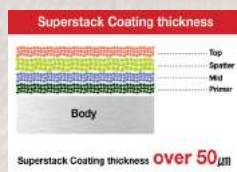
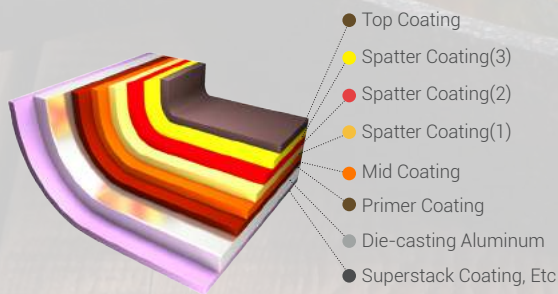
The newest innovative coating with totally different concept of coating structure, of which thickness can be made over 50 microns, whereas normal coating thickness is made 25-30microns. It means around 2 times thicker than traditional coating. Usually normal coating material cannot be made like this as it could easily crumbles & cracks with the thick coating layers

In addition to basic 3-layer coating structure, 2-3 colored spatter coating particles are piling up to foam close-packed structure in high density onto mid coating layer, that enables coating far more durable and last over 2 times longer compared to normal PTFE based coating

Excellent non-stick feature guarantees convenient cooking and easy clean materials

Passed abrasion test of 1,000,000 cycles

FDA and LFGB regulation complied coating without any harmful ingredients for safe with human body



Around 2 times more thickness



GAS



RADIANT



CERAMIC



ELECTRIC



HALOGEN



INDUCTION

(OPTION)



INDUCTION



## SUPERSTACK MONACH FRYPAN / WOK (MO)



**SUPERSTACK MONACH FRYPAN / WOK  
(DECAL PRINTING OUTSIDE)**



**SUPERSTACK MONACH FRYPAN/WOK  
(SUPER STACK COATING OUTSIDE)**

ITEM	Model No.	Dia. X Height
Frypan	M0F-20	20 X 3.9 cm
	M0F-26	26 X 4.7 cm
	M0F-28	28 X 5.0 cm
	M0F-30	30 X 5.4 cm
Wok	M0W-IK-22	22 X 7.0 cm
	M0W-IK-26	26 X 8.0 cm
	M0W-IK-28	28 X 8.3 cm
	M0W-IK-30	30 X 8.7 cm
	M0W-IK-32	32 X 8.7 cm



ITEM	Model No.	Dia. X Height
Triple Egg pan	M0T-IP-24	24 X 2.6 cm



**NY IH CLASSIC DIAMOND FRYPAN/WOK  
(SUPERSTACK MONACH TRIPLE EGGPAN)**



## SUPERSTACK SUS IH DOUBLE PAN (CNW)



ITEM	Model No.	Dia. X Height
Chinese Wok	CNW-I2-28	28 X 8.8 cm
	CNW-I2-30	30 X 8.9 cm
	CNW-I2-32	32 X 9.0 cm
	CNW-I2-34	34 X 9.5 cm



## SUPERSTACK BLUE PREMIUM (BO)



ITEM	Model No.	Dia. X Height
Frypan	BOF-IP-20	20 X 4.5 cm
	BOF-IP-26	26 X 5.5 cm
	BOF-IP-28	28 X 5.5 cm
	BOF-IP-30	30 X 6.0 cm
Square pan	B0Q-IP-18	18 X 13 X 3.0 cm
	B0W-IP-22	22 X 6.8 cm
	B0W-IP-24	24 X 6.8 cm
Wok	B0W-IP-28	28 X 8.0 cm
	B0W-IP-30	30 X 9.0 cm
	B00-IP-35	35 X 26.5 X 2.8 cm
Oval pan		



## SUPERSTACK SUS IH DOUBLE PAN



CLOVER IH DOUBLE PAN

ITEM	Model No.	Dia. X Height
Clover IH double pan	DBN-I2-3-IH(s)	29.1 X 22 X 6.2 cm
	DBN-I2-4-IH(s)	31 X 24.1 X 7.1 cm
	DBN-I2-5-IH(s)	34 X 26.2 X 9.8 cm

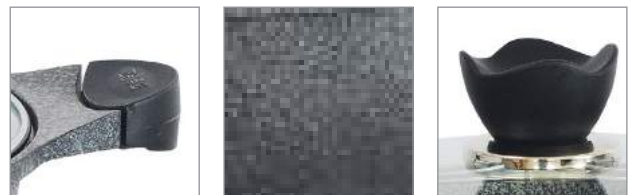


## SUPERSTACK JUMBO WOK



JUMBO 2 HANDLED WOK

ITEM	Model No.	Dia. X Height	CTN size
Jumbo Wok	JW12-TSS-33	33 X 10.5 cm	71.0 X 36.0 X 42.0 cm / 6 pcs
	JW12-TSS-36	36 X 10.5 cm	71.5 X 39.0 X 42.0 cm / 6 pcs



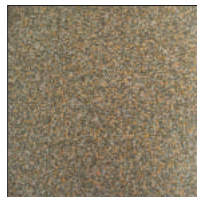
## AVAILABLE SUPERSTACK COATING COLORS



BLUE



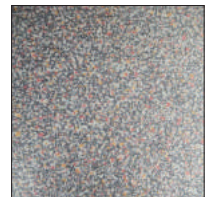
BROWN



GOLD



RED



SILVER



# DIAMOND COATING

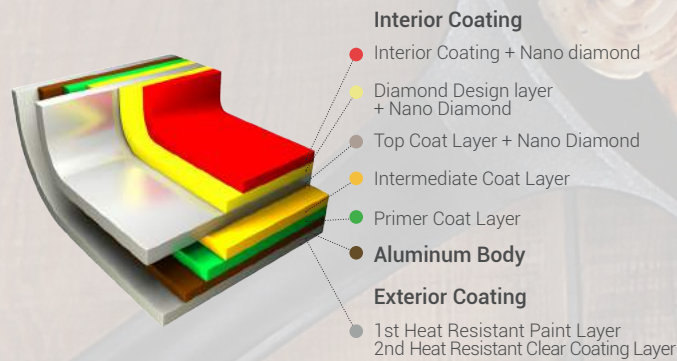
## FEATURE

Diamond coating is non-stick coating material included nano diamond crystals, which is the strongest material in the nature, not harmful to human body and eco-friendly. It also provides better heat conductivity and durability, while protecting against scratches and abrasions

Pattern design is very fantastic sense for the strong coating on cooking surface

Easy to wash and clean, due to non-stick Diamond coating (Absolutely no PFOA emission and no harmful ingredients)

Coating made from environmentally friendly and non-toxic materials



## DIAMOND CLASSIC (AO)



PORTO CLASSIC DIAMOND FRYPAN/WOK

ITEM	Model No.	Dia. X Height
Frypan	AOF - DP - 20	20X 4.5 cm
	AOF - DP - 24	24X 5.3 cm
	AOF - DP - 26	26X 5.5 cm
	AOF - DP - 28	28X 5.5 cm
	AOF - DP - 30	30X 6 cm
	AOF - DP - 32	32X 6 cm
Wok	AOW - DP - 22	22X 6.8 cm
	AOW - DP - 24	24X 6.8 cm
	AOW - DP - 26	26X 8 cm
	AOW - DP - 28	28X 8 cm
	AOW - DP - 28	30X 9 cm
Square pan	AOFSQ - DP - 19	19X 14 X 3.2 cm
	AOFSQ - DP - 21	21X 19 X 3.5 cm



UNC CLASSIC DIAMOND FRYPAN/WOK



ZEUS CLASSIC DIAMOND FRYPAN/WOK



NY IH CLASSIC DIAMOND FRYPAN/WOK



COLOR CLASSIC DIAMOND FRYPAN/WOK

## DIAMOND PREMIUM FRYPAN / WOK (BO)



PREMIUM DIAMOND FRYPAN/WOK



OVAL FISH GRILL PAN

ITEM	Model No.	Dia. X Height	CTN size
Frypan	B0F-DP-20	20 x 4.5	47.5 x 28.5 x 21.5 cm / 10 pcs
	B0F-DP-26	26 x 5.5	58.5 x 34.0 x 22.5 cm / 10 pcs
	B0F-DP-28	28 x 5.5	63.0 x 35.0 x 23.0 cm / 10 pcs
	B0F-DP-30	30 x 6.0	66.0 x 36.0 x 23.5 cm / 10 pcs
Wok	B0W-DP-22	22 x 6.8	51.5 x 31.0 x 25.5 cm / 10 pcs
	B0W-DP-24	24 x 6.8	55.0 x 30.5 x 22.0 cm / 10 pcs
	B0W-DP-28	28 x 8.0	61.0 x 36.0 x 24.0 cm / 10 pcs
	B0W-DP-30	30 x 9.0	67.0 x 38.0 x 24.5 cm / 10 pcs
Square	B0Q-DP-18	13 x 18 x 3.0	39.0 x 33.5 x 39.5 cm / 10 pcs
Oval pan	B0O-DP-24	24 x 20 x 4.6	54.5 x 25.5 x 18.0 cm / 10 pcs
	B0O-DP-35	35 x 26.5 x 2.8	70.0 x 34.5 x 18.0 cm / 10 pcs



## DIAMOND CHINESE WOK (CNW)



DIAMOND CHINESE WOK

ITEM	Model No.	Dia. X Height
Chinese Wok	CNW-DP-28	28 X 8.8 cm
	CNW-DP-30	30 X 8.9 cm
	CNW-DP-32	32 X 9.0 cm
	CNW-DP-34	34 X 9.5 cm



## DIAMOND CREPE PAN



DIAMOND CREPE PAN

ITEM	Model No.	Dia. X Height
Crepe pan	ZDT-24	24 X 1.2 cm
	ZDT-28	28 X 1.3 cm

## DIAMOND CHEFWAY ROAST PAN



CHEFWAY IH ROAST PAN

ITEM	Model No.	Dia. X Height	CTN size
Roast pan	IHGP1	34.5 X 32 X 3.85 cm	47.5 X 41.0 X 35.0 cm / 10pcs

## DIAMOND CLASSIC DOUBLE PAN



CHEFWAY DOUBLE PAN

ITEM	Model No.	Dia. X Height	CTN size
Double pan	DBN1	28 X 21.5 X 5.8 cm	58.0 X 43.0 X 34.5 cm / 10pcs
	DBN2	29.5 X 22.5 X 6.8 cm	74.0 X 45.0 X 35.5 cm / 10pcs

## DIAMOND DETACHABLE HANDLE



DETACHABLE HANDLE SERIES I



DETACHABLE HANDLE SERIES II

ITEM	Model No.	Dia. X Height
Oval	RGP-24	24 X 20 X 4.6 cm
	RGP-27	27 X 22 X 4.6 cm
	RGP-35	35 X 26.5 X 3.7 cm
Rectangle	RGPQ-25	25.5 X 20 X 2.3 cm
Detachable handle	RFP-592KA	



ITEM	Model No.	Dia. X Height
Fry pan	RFF-20	20 X 4.5 cm
	RFF-26	26 X 5.5 cm
Wok	RFW-22	22 X 6.5 cm
Sauce pan	RFP-18	18 X 8.0 cm
Detachable handle	RFP-592KA	

## DIAMOND TWIN PAN



TWIN PAN

ITEM	Model No.	Dia. X Height	CTN size
Twin pan	TWN1	19.6 X 16.2 X 3.0 cm	35.5 X 35.5 X 17.5 cm / 20pcs



# CERAMIC COATING

## FEATURE

Ceramic Coating generates far-infrared rays which will effect to human body with good health. It can keep the taste of food originally. The ceramic Coating is absolutely PFOA & PTFE chemical free, which may be generated while cooking. It is also easy to clean the cookware with ceramic coated interior

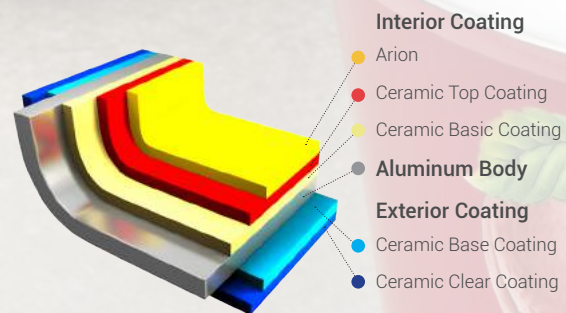
Safety : Absolutely no PFOA, which may be generated while cooking

Easy to clean : Very easy to wash because of ceramic coated interior and exterior

Anion : Anionic ceramic coating generate far infrared rays, which will effect to human body with good health. It also makes food taste better

Hardness : SUPERB Scratch-resistant a compared with general coating materials

Non-stick : Non-stick coating that makes food not being burnt on cooking Surface



## CERAMIC MONACH POT



MONACH CERAMIC POT SERIES (DECAL PRINTING)



MONACH CERAMIC POT SERIES (W/O DECAL PRINTING)

ITEM	Model No.	Dia. X Height
Sauce pan	PMCN-CK-18-GSV	18 X 9.3 cm (2.0L)
	PMCP-CK-20-GSV	20 X 10.3 cm (2.5L)
Sauce pot	PMCP-CK-24-GSV	24 X 12 cm (4.5L)
	PMCP-CK-28-GSV	28 X 14 cm (8.0L)
Low Casserole	PMCC-CK-24-GSV	24 X 7.5 cm (2.5L)
Stock pot	PMCS-CK-24-GSV	24 X 16.3 cm (6.5L)



## CERAMIC DONABE



ITEM	Model No.	Dia. X Height	CTN size
	DNP-C2-21	21 X 7.8 cm	51.0 X 26.5 X 39.0 cm / 8pcs
Donabe	DNP-C2-27	27 X 8.5 cm	63.5 X 32.5 X 32.0 cm / 6pcs
	DNP-C2-30	30 X 9.5 cm	35.5 X 35.0 X 46.0 cm / 4pcs



## CERAMIC KIORE



ITEM	Model No.	Dia. X Height
Sauce pan	PKRN-16-C2-CNN	16 X 8 cm
	PKRN-18-C2-CNN	18 X 10.7 cm
Low Casserole	PKRC-20-C2-CNN	20 X 6 cm
	PKRC-24-C2-CNN	24 X 7.5 cm
Stock pot(Deeper pot)	PKRS-26-C2-CNN	26 X 16.5 cm
Sauce pot	PKRP-16-C2-CNN	16 X 8.0 cm
	PKRP-20-C2-CNN	20 X 11.0 cm
	PKRP-22-C2-CNN	22 X 11.0 cm
	PKRP-24-C2-CNN	24 X 12.5 cm
	PKRP-28-C2-CNN	28 X 16.5 cm



## CERAMIC TULIP



ITEM	Model No.	Dia. X Height
Sauce pan	PTLN-C2-18	18 X 10 cm (1.9L)
Sauce pot	PTLP-C2-18	18 X 10 cm (1.9L)
	PTLP-C2-20	20 X 11.3 cm (2.6L)
	PTLP-C2-24	24 X 13.8 cm (4.8L)
Low Casserole	PTLC-C2-24	24 X 8.7 cm (3.0L)
Stock pot	PTLS-C2-28	28 X 18.7 cm (9.0L)



TULIP CERAMIC POT SERIES II (AL LID)

## CERAMIC ODIS (DØ)



ODIS CERAMIC FRYPAN/WOK

ITEM	Model No.	Dia. X Height
Frypan	D0F-C2-20	20 X 4.5 cm
	D0F-C2-26	26 X 5.5 cm
	D0F-C2-28	28 X 5.5 cm
	D0F-C2-30	30 X 6.0 cm
Wok	D0W-C2-22	22 X 6.8 cm
	D0W-C2-24	24 X 6.8 cm
	D0W-C2-26	26 X 8.0 cm
	D0W-C2-28	28 X 8.0 cm
Square pan	D0Q-C2-19	19 X 14 X 3.0 cm



## CERAMIC ARISOO



ARISOO CERAMIC POT SERIES

ITEM	Model No.	Dia. X Height
Sauce pan	PARN-C2-CSS-18	18 X 9.1 cm
Sauce pot	PARP-C2-CSS-16	16 X 8.1 cm
	PARP-C2-CSS-18	18 X 9.1 cm
	PARP-C2-CSS-20	20 X 10.1 cm
	PARP-C2-CSS-24	24 X 12.5 cm
Low Casserole	PARC-C2-CSS-20	20 X 6.5 cm
	PARC-C2-CSS-24	24 X 7.5 cm
Stock pot	PARS-C2-CSS-28	28 X 16 cm



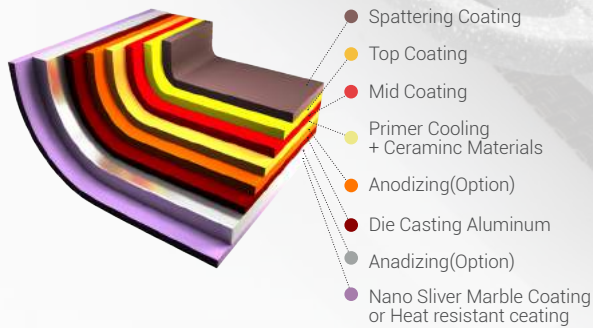
# MEGASTONE COATING

## FEATURE

Megastone coating is non-stick coating materials mixed with Zirconium & Ceramic materials such as biotite for more durability protecting against scratches and abrasions

Absolutely no harmful chemicals such as PFOA & any other harmful chemical ingredients. Coating is strictly made from environmentally friendly and non-toxic materials

Megastone coating passed the abrasion test of 50,000 cycles whereas normal PTFE coating peels off over 10,000 cycles of abrasion test



## MEGASTONE ROAST PAN



PICNIC ROAST PAN

ITEM	Model No.	Dia. X Height	CTN size
Picnic Roast pan	PIGP1	33 X 33 X 3.8 cm	55.0 X 40.0 X 36.0 cm / 10pcs
Megastone Roast pan	MSGP1	32 X 21.5 X 2.8 cm	41.5 X 40.5 X 25.0 cm / 10pcs



MEGASTONE WIDE ROAST PAN



## MEGASTONE LIGHT-WEIGHT (CØ)



LIGHT WEIGHT MEGASTONE FRYPAN/WOK

ITEM	Model No.	Dia. X Height
Frypan	CØF-MSP-20	20 X 4.5 cm
	CØF-MSP-26	26 X 5.0 cm
	CØF-MSP-28	28 X 5.0 cm
Wok	CØW-MSP-24	24 X 7.5 cm
	CØW-MSP-28	28 X 8.5 cm
Square pan	CØQ-MSP-19	14 X 19 X 7.5 cm



## MEGASTONE CLASSIC 5P SET



CLASSIC MEGASTONE 5P SET

ITEM	Model No.	Dia. X Height
Frypan 28	AQMSP-TSS-5P set	28 X 5.5 cm
Deep Frypan 28		28 X 8.0 cm
Multi Wok 28		28 X 8.5 cm
Wide Roast Pan		38.5 X 22 X 2.8 cm
Glass lid 28		28 cm



## MEGASTONE CHINESE WOK (CNW)



CHINESE WOK

ITEM	Model No.	Dia. X Height
Chinese Wok	CNW-MSP-28	28 X 8.8 cm
	CNW-MSP-30	30 X 8.9 cm
	CNW-MSP-32	32 X 9.0 cm
	CNW-MSP-34	34 X 9.5 cm



## CLOVER DOUBLE PAN



CLOVER DOUBLE PAN

ITEM	Model No.	Dia. X Height
Clover double pan	DBN-MSP-3	29.1 X 22 X 6.2 cm
	DBN-MSP-4	31 X 24.1 X 7.1 cm
	DBN-MSP-5	34 X 26.2 X 9.8 cm



CHIEFWAY

# MARBLE COATING

## FEATURE

Marble coating is basically PTFE(Pluotetrafluoroethylene) based coating but developed for better non-stick & durability in Korea. It looks like 'marble stone' so this coating is named after that. Our 'Marble Plus' coating is more developed coating from normal marble coating for better durability

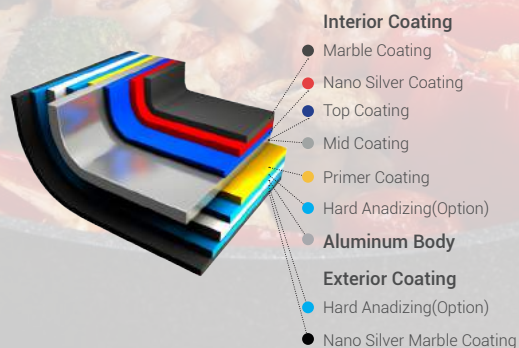
Coating outside is also marble coated that enables users wash thoroughly so easily  
You can enjoy marble coating cookware with nice performance at reasonable price

### Extreme Non-stick marble coating

5-6 layers for more durability and each layer has its funtion to make coating itself more durable & to have more non-stick feature.

(Optional 1 : Hard anodizing process is subject to be added according to customers' request)

(Optional 2 : One tone(white, gold, red), Two tone marble coating(silver, gold+silver) are available.)



Silver marble



Gold+Silver marble

## MARBLE PREMIUM (BØ)



PREMIUM MARBLE FRYPAN/WOK

ITEM	Model No.	Dia. X Height
Frypan	BØF-MP-20	20 X 4.5 cm
	BØF-MP-24	24 X 4.5 cm
	BØF-MP-26	26 X 5.5 cm
	BØF-MP-28	28 X 5.5 cm
	BØF-MP-30	30 X 6.0 cm
	BØF-MP-32	32 X 6.0 cm
Wok	BØW-MP-22	22 X 6.8 cm
	BØW-MP-24	24 X 6.8 cm
	BØW-MP-26	26 X 8.0 cm
	BØW-MP-28	28 X 8.0 cm
	BØW-MP-30	30 X 9.0 cm
Square pan	BØQ-MP-19	18 X 13 X 3.0 cm
	BØQ-MP-21	18 X 13 X 3.0 cm



## MARBLE CLASSIC (AØ)



MARBLE FRYPAN/WOK



TRIPLE SQUARE PAN

ITEM	Model No.	Dia. X Height
Frypan	A0F-M2-20	20 X 4.5 cm
	A0F-M2-24	24 X 5.3 cm
	A0F-M2-26	26 X 5.5 cm
	A0F-M2-28	28 X 5.5 cm
	A0F-M2-30	30 X 6.0 cm
	A0F-M2-32	32 X 6.0 cm
Wok	A0W-M2-22	22 X 6.8 cm
	A0W-M2-24	24 X 6.8 cm
	A0W-M2-26	26 X 8.0 cm
	A0W-M2-28	28 X 8.0 cm
	A0W-M2-30	30 X 9.0 cm
Square pan	A0Q-M2-19	19 X 14 X 3.2 cm
	A0Q-M2-21	21 X 19 X 3.5 cm



ITEM	Model No.	Dia. X Height
Triple square pan	A0QMP-26	26 X 26 X 4.2 cm

## MARBLE MINI PAN



MINI PAN SERIES

ITEM	Model No.	Dia. X Height	CTN size
Frypan	MIF-14	14 X 3.2 cm	325 X 310 X 185 cm / 20 pcs
Sauce pan	MIP-14	14 X 6.7 cm	300 X 290 X 270 cm / 20 pcs
Square pan	MIQ-14	14 X 9 X 2.7 cm	310 X 205 X 245 cm / 20 pcs



## MARBLE SILICON STEAMER WOK (AØ)



SILICON STEAMER WOK SET

ITEM	Model No.	Dia. X Height
Wok	AQW-MP - 24 Steamer	24 X 6.8 cm



CHIEFWAY

# BLACK STONE COATING

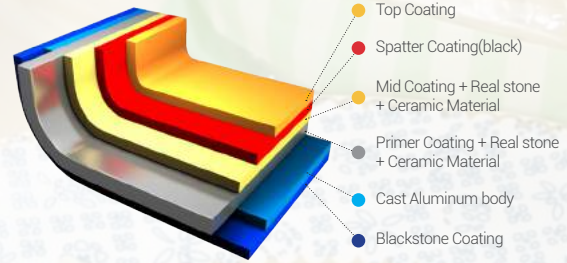
## FEATURE

BLACK STONE coating' has been developed especially for our aluminum gravity casting cookware combines durability of ceramic coating & long lasting non-stick feature of PTFE coating. However, it can be applied to aluminum die cast cookware as well. It is more likely more improved coating based on Megastone coating for best performance of abrasion resistance, corrosion resistance & saltwater resistance (This coating material should carry out curing process one more time)

It contains Zirconium & real stone such as biotite, etc. for more durability as well as good for health with far-infrared rays from them

Durability of the coating itself is over 3 times stronger than normal PTFE coating & Blackstone coating passed 150,000 cycles of abrasion test

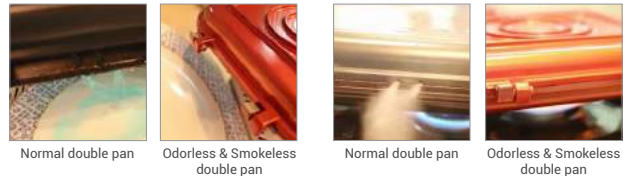
Absolutely no harmful chemicals such as PFOA & any other harmful chemical ingredients. Coating is strictly made from environmentally friendly and non-toxic materials



## ORDLESS & SMOKELESS DOUBLE PAN



ITEM	Model No.	Dia. X Height	CTN size
Odorless & Smokeless	DBN-6	30.6 X 23 X 6.8 cm (8.2cm)	47.5 X 32.5 X 48.5 cm /5 in boxes



## TOAST PAN

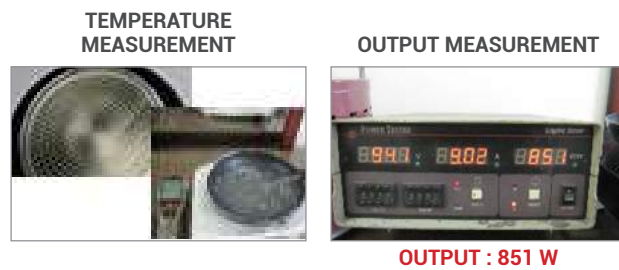


ITEM	Model No.	Dia. X Height	CTN size
Toast pan	DBN-7	17.0 X 16.5 X 4.0 cm	40.5 X 38 X 27.5 cm / 10 in boxes

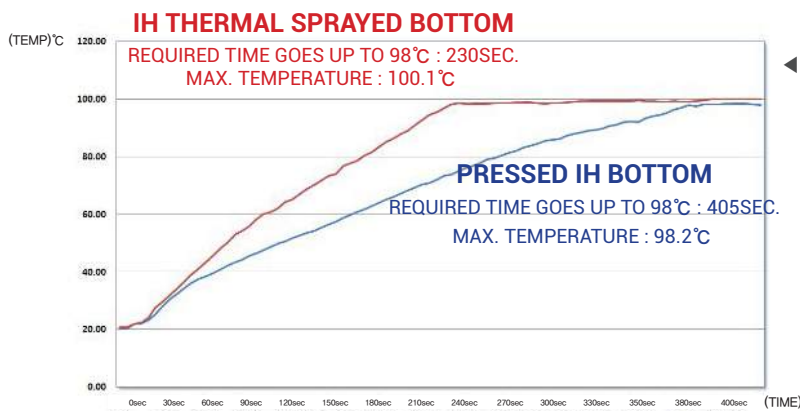


# HEATING TEMPERATURE & MAXIMUM OUTPUT TEST FOR PRESSED IH BOTTOM & IH THERMAL SPRAYED BOTTOM

## PRESSED IH BOTTOM



## I.H THERMAL SPRAYED BOTTOM



◀ TEMPERATURE CHANGES ON PRESSED IH BOTTOM AND IH THERMAL SPRAYED BOTTOM

## FEATURES & BENEFITS OF THERMAL SPRAY BOTTOM

### FEATURES & BENEFITS OF THERMAL SPRAY BOTTOM

1. Big difference between our 'Thermal sprayed IH bottom' & 'Pressed IH bottom' is their appearance. You will see stainless steel disc with aluminum exposed holes on 'disc-pressed bottom', whereas 'thermal sprayed bottom' is covered by coating or paint as well as on the wall outside. Stainless steel (SUS430) is normally used for pressed IH bottom & cannot be covered by coating since coating easily peels off from stainless steel bottom. It also easily gets dirty & burnt.
2. Thermal sprayed bottom comparing to pressed IH bottom is it heats up on entire bottom, pressed bottom heats up on only stainless steel disc with holes. Thermal sprayed bottom has better heat efficiency.
3. In addition to the explanation No. 2, The water is rapidly boiled because the heating power(output) per unit area is larger compared with normal AL pressed bottom. (As a result of testing, reaching time until heated up to 98C : Pressed IH bottom - 405sec. Thermal sprayed bottom - 230sec.)
4. Various bottom designs can be applied onto thermal sprayed bottom.
5. Easy to wash and clean due to absolutely no exposure of stainless steel & aluminum.
6. In case of pressed IH bottom, stainless steel disc & body could be separated during cooking. In case of thermal spray, as the melted metal is completely combined with the parent material water cannot penetrates and no gap will be generated.

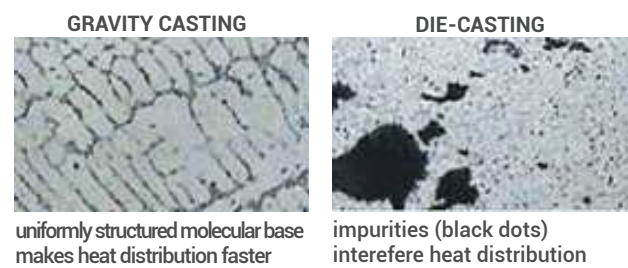
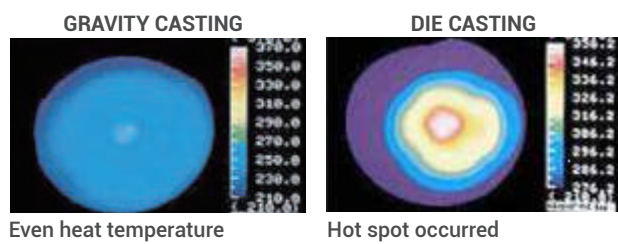
# GRAVITY CASTING ALUMINUM COOKWARE

## GRAVITY CASTING COOKWARE

Gravity casting process is the way of pouring molten aluminum into mold by hand (Traditional casting ) compare to die-casting process by machine This casting process is difficult to produce in large q'ty & required both advanced technology & craftsmanship

## BENEFITS OF OUR GRAVITY CASTING COOKWARE

Gravity casting process is the way of pouring molten aluminum into mold by hand (Traditional casting ) compare to die-casting process by machine This casting process is difficult to produce in large q'ty & required both advanced technology & craftsmanship



## BOILING WITH OIL IN 10 MIN



High density & purity of gravity casting Aluminum itself makes heat distribution faster compared to traditional cookware



Patent issued permanent stainless steel induction bottom bonding process (Patent No. 0512891)

## SMOOTH SURFACE BY CNC MACHINING

'BLACK STONE coating' which was developed for our gravity casting cookware combines durability of ceramic coating & long lasting non-stick feature of PTFE coating

## GRAVITY CASTING



GRAVITY CASTING BLACKSTONE SAUCE POT



GRAVITY CASTING BLACKSTONE SAUCE PAN



## GRAVITY CASTING



GRAVITY CASTING BLACKSTONE LOW CASSEROLE



GRAVITY CASTING BLACKSTONE CALDRON



GRAVITY CASTING BLACKSTONE ALL-B PAN  
(WITH BAKELITE HANDLE)



GRAVITY CASTING BLACKSTONE FRYPAN  
(WITH STAINLESS HANDLE)



GRAVITY CASTING BLACKSTONE DEEP FRYPAN  
(WITH STAINLESS HANDLE)



GRAVITY CASTING BLACKSTONE WOK  
(WITH STAINLESS HANDLE)

ITEM	Model No.	Dia. X Height
Sauce pan	GCBLN-18	18 X 7.2 cm
	GCBLP-18	18 X 9.4 cm
Sauce pot	GCBLP-20	20 X 10 cm
	GCBLP-24	24 X 12 cm
Low Casserole	GCBLC-26	26 X 5.5 cm
	GCBLC-30	30 X 5.7 cm
Caldron	GCBLD-21	21 X 10 cm



ITEM	Model No.	Dia. X Height
All-B pan (Bakelite handle)	GCBL-F(B)-20	20 X 4.1 cm
	GCBL-F(B)-28	28 X 5.3 cm
Frypan	GCBL-F-20	20 X 4.4 cm
	GCBL-F-26	26 X 4.6 cm
Deep Frypan	GCBL-F-28	28 X 5.0 cm
	GCBL-DF-22	22 X 6.3 cm
Wok	GCBL-DF-24	24 X 6.6 cm
	GCBL-DF-26	26 X 7.0 cm
Wok	GCBL-W-30	30 X 8.8 cm
	GCBL-W-32	32 X 9.0 cm



# CHEFWAY CAST IRON WOK

### WELL BEING

Cast Iron caldron has been a must-have item in the kitchen in Korea for over hundreds years due to strong feature & its long life span it is also known that cast iron increases iron content of food while cooking, which will be good for whoever needs to have increased iron needs

### CAST IRON IS THE MOST FRIENDLY COOKWARE TO HUMAN

Since Cast Iron itself is one of the oldest materials used for cookware & still considered to be one of the best

Food cooked in cast iron cookware is traditionally considered as mother's food & you can actually boost your iron intake from eating the food this vital mineral is crucial for maintaining energy levels, and it helps strengthen

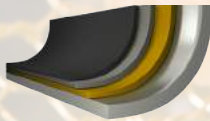
### HAND MADE

Gravity casting process which forms cookware body is known as hand cast as well since it should be made by hand even now

### SEASONING IS NO NECESSARY

Cast iron body is normally get rust without seasoning. However Chefway cast iron cookware does not need seasoning at all due to germany made coating on it

NON-STICK  
INDESTRUCTIBLE  
ELEGANT DESIGN



GAS



RADIANT



CERAMIC



ELECTRIC



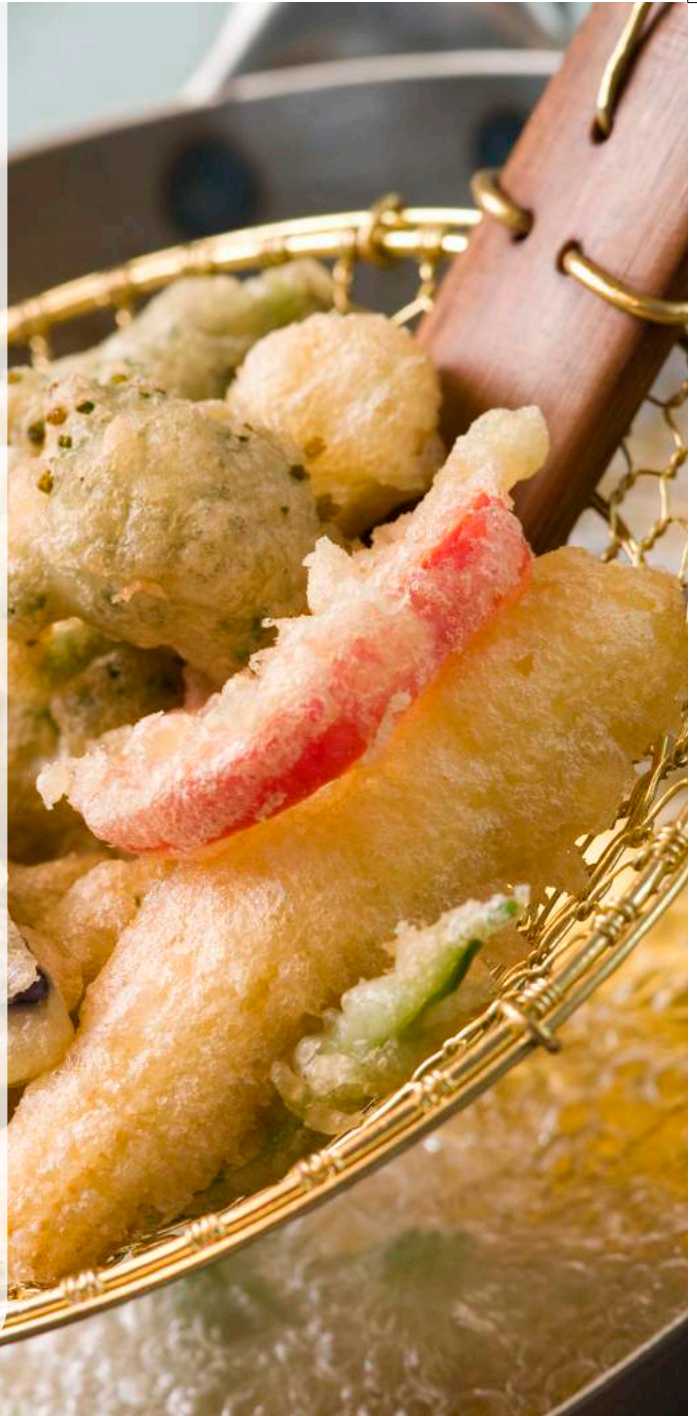
HALOGEN



INDUCTION



INDUCTION



## CAST IRON WOK



CHEF WAY CAST IRON WOK 30



CHEF WAY CAST IRON WOK 32



ITEM	Model No.	Dia. X Height
Wok	10W-30	30 X 7.8 cm
	10W-32	32 X 8.4 cm

## STAINLESS STEEL NOBLE



NOBLE 5-PLY

ITEM	Model No.	Dia. X Height	CTN size
Sauce pan	NOBN-18	18 X 11 cm	55 X 46.5 X 36.5 cm / 8 pcs
	NOBP-16	16 X 9.5 cm	58 X 40.6 X 22 cm / 10 pcs
Sauce pot	NOBP-20	20 X 12 cm	54 X 46 X 26 cm / 8 pcs
	NOBP-24	24 X 14.5 cm	56 X 53 X 29 cm / 8 pcs
Stock pot	NOBS-28	28 X 18 cm	63 X 36.5 X 42 cm / 4 pcs
Low Casserole	NOBC-24	24 X 7.5 cm	55.5 X 36.5 X 29 cm / 8 pcs
2-handle Wok	NOBW-20	20 X 7.5 cm	52 X 48 X 29 cm / 10 pcs
	NOBW-24	24 X 7.5 cm	54 X 42 X 34 cm / 8 pcs



## STAINLESS STEEL WHIZZ



WHIZZ 3-PLY

ITEM	Model No.	Dia. X Height	CTN size
Sauce pan	WIZN-14	14 x 9 cm	54.5 X 34 X 34 cm / 10 pcs
	WIZN-16	16 x 9 cm	54.7 X 46.8 X 35.3 cm / 8 pcs
Sauce pot	WIZP-18	18 x 9.5 cm	47.6 X 45.7 X 28.5 cm / 8 pcs
	WIZP-20	20 x 11 cm	50.3 X 46 X 30.8 cm / 8 pcs
	WIZP-24	24 x 14.5 cm	55.5 X 51.5 X 23 cm / 6 pcs
Stock pot	WIZS-30	30 X 19 cm	68 X 36 X 45.8 cm / 4 pcs
Low Casserole	WIZC-20	20 X 6.5 cm	48.5 X 44 X 29 cm / 10 pcs
	WIZC-24	24 X 6.5 cm	53 X 36.7 X 32.5 cm / 8 pcs

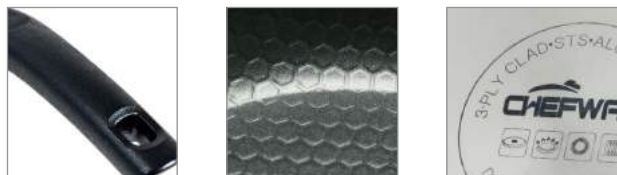


## STAINLESS STEEL EXCALIBUR



EXCALIBUR COATING FRYPAN/WOK

ITEM	Model No.	Dia. X Height	CTN size
Frypan	EXF-26	26 X 5 cm	47.2 X 46 X 31.3 cm / 6 pcs
	EXF-28	28 X 5 cm	61.4 X 48.2 X 27.2 cm / 6 pcs
	EXF-30	30 X 5.5 cm	63.7 X 49.3 X 31 cm / 6 pcs
Wok	EXW-26	26 X 7.5 cm	46.8 X 32.5 X 59.7 cm / 6 pcs
	EXW-28	28 X 8 cm	61.5 X 47.9 X 35.8 cm / 6 pcs
	EXW-30	30 X 8 cm	65 X 50.3 X 36.3 cm / 6 pcs



## STAINLESS STEEL AMOR MIXING BOWL SET



AMOR STAINLESS STEEL MIXING BOWL SET

ITEM	Model No.	Dia. X Height	CTN size
Mixing	AM-20	20 X 9 cm	
Bowl Set	AM-24	24 X 11 cm	60 X 55 X 32 cm / 8set
	AM-38	28 X 12 cm	

## ELECTRIC GRILL PAN



**TABLE ELECTRIC GRILL PAN**



**PORTABLE ELECTRIC GRILL PAN**



**SMART WIDE ELECTRIC GRILL PAN**



**GIANT ELECTRIC GRILL PAN**



**PARTY ELECTRIC GRILL PAN**

ITEM	Model No.	Dia. X Height	CTN size
Table	JK-200G	52 X 10.5 X 25 cm	53 X 41.5 X 26.5 cm / 4 pcs
Giant	JK-202G	69 X 13.5 X 32.5 cm	70 X 42 X 34 cm / 3 pcs
Smart	JK-204G	64.7 X 13.5 X 33.5 cm	70 X 42 X 34 cm / 3 pcs
Portable	JK-206G	43 X 11 X 25.5 cm	55 X 44 X 26.5 cm / 4 pcs
Party	JK-208G	30 X 13.5 X 20 cm	68.5 X 31 X 41.5 cm / 10 pcs

## ELECTRIC MINI BLENDER



ITEM	Model No.	Dia. X Height	CTN size
Electric mini blender	HM-4700	58 X 32 X 14 cm	59 X 33 X 43 cm / 3 pcs

## SILICONWARE



**SILICON EGG STEAMER**

Model No.	Dia. X Height
SEGST-12	12 X 6.8 cm



**SILICON MULTI STEAMER INSERT**

Model No.	Dia. X Height
SMTST-24	24 X 2 cm



**MODERN SILICON STEAMER**

Model No.	Dia. X Height
SMDST-24	24 X 7.5 cm



**SILICON ICE MAKER**

Model No.	Dia. X Height
SICMK-5	5 X 11 cm



**SILICON STIR FRY SPOON / SPATULA**

Model No.	Dia. X Height
SSFSO-31	31 cm
SFGSA-32	32 cm



**SILICON POT STAND**

Model No.	Dia. X Height
SPSDR-18	18 cm
SPSDQ-18	18 X 18 cm



**SILICON FRYPAN MULTI COVER**

Model No.	Dia. X Height
SMTCV-32	32 cm



**SILICON HANDLE**

Model No.	Dia. X Height
SPHD-8	8 X 4.5 cm



**SILICON CUTTING BOARD**

Model No.	Dia. X Height
SCTBD-24	24 X 32 cm
SCTBD-26	26 X 43 cm

HANDLES FOR AO (CLASSIC) & CNW(CHINESE WOK) SERIES



HANDLES FOR BO (PRIMIUM), CO (LIGHT-WEIGHT) & DO (ODIS) SERIES



HANDLES FOR BO (PRIMIUM), CO (LIGHT-WEIGHT) & DO (ODIS) SERIES



## STEAM-VENT NORMAL KNOB (SS)

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## TEAM-VENT NORMAL KNOB (NV) & NORMAL KNOB (NN)

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## CLASSIC FRYPAN & WOK (AO)



Model No.	Dia. X Height	CTN size
A0F-20	20 X 4.5 cm	47.5 X 28.5 X 21.5 cm / 10 pcs
A0F-24	24 X 4.5 cm	55.0 X 30.5 X 21.0 cm / 10 pcs
A0F-26	26 X 5.5 cm	58.5 X 34.0 X 22.5 cm / 10 pcs
A0F-28	28 X 5.5 cm	63.0 X 35.0 X 23.0 cm / 10 pcs
A0F-30	30 X 6.0 cm	66.0 X 36.0 X 23.5 cm / 10 pcs
A0F-32	32 X 6.0 cm	70.5 X 39.0 X 24.0 cm / 10 pcs
A0W-22	22 X 6.8 cm	51.5 X 31.0 X 24.5 cm / 10 pcs
A0W-24	24 X 6.8 cm	55.0 X 30.5 X 22.0 cm / 10 pcs
A0W-26	26 X 8.0 cm	57.0 X 34.5 X 24.5 cm / 10 pcs
A0W-28	28 X 8.0 cm	61.0 X 36.0 X 24.0 cm / 10 pcs
A0W-30	30 X 9.0 cm	67.0 X 38.0 X 24.5 cm / 10 pcs
A0FSQ-19	14 X 19 X 3.2 cm	39.0 X 33.5 X 39.5 cm / 20 pcs
A0FSQ-21	19 X 21 X 3.5 cm	39.0 X 33.5 X 39.5 cm / 20 pcs
A0QMP-26	26 X 26 X 4.2 cm	58.5 X 34.0 X 22.5 cm / 10 pcs
TWN1	19.6 X 16.2 X 3.0 cm	35.5 X 35.5 X 17.5 cm / 20 pcs

## LIGHT - WEIGHT (CO)



Model No.	Dia. X Height	CTN size
C0F-20	20 X 4.5 cm	43.5 X 30.5 X 18.0 cm / 10 pcs
C0F-26	26 X 5.0 cm	56.0 X 24.5 X 21.0 cm / 10 pcs
C0F-28	28 X 5.0 cm	61.5 X 35.5 X 20.0 cm / 10 pcs
C0W-24	24 X 7.5 cm	53.5 X 35.0 X 19.5 cm / 10 pcs
C0W-28	28 X 8.5 cm	62.5 X 36.0 X 22.5 cm / 10 pcs
C0FSQ	14 X 19 X 3.2 cm	42.5 X 27.0 X 18.0 cm / 20 pcs

## MONACH FRYPAN & WOK (MO)



Model No.	Dia. X Height	CTN size
M0F-20	20 X 3.9 cm	51.5 X 26.0 X 17.5 cm / 10 pcs
M0F-26	26 X 4.7 cm	59.5 X 33.0 X 19.5 cm / 10 pcs
M0F-28	28 X 5.0 cm	61.0 X 35.5 X 20.0 cm / 10 pcs
M0F-30	30 X 5.4 cm	65.0 X 36.0 X 20.5 cm / 10 pcs
M0W-22	22 X 7.0 cm	49.5 X 29.0 X 21.5 cm / 10 pcs
M0W-26	26 X 8.0 cm	59.5 X 33.0 X 22.5 cm / 10 pcs
M0W-28	28 X 8.3 cm	61.0 X 33.5 X 23.0 cm / 10 pcs
M0W-30	30 X 8.7 cm	65.0 X 36.0 X 23.5 cm / 10 pcs
M0W-32	32 X 8.7 cm	70.0 X 38.5 X 23.5 cm / 10 pcs
M0T-24	24 X 2.6 cm	53.0 X 44.0 X 30.0 cm / 10 boxes

## KIORE POT SERIES



Model No.	Dia. X Height	CTN size
PKRN-16	16 X 8.0 cm	57.0 X 37.0 X 25.0 cm / 6 pcs
PKRN-18	18 X 10.7 cm	64.5 X 39.0 X 24.0 cm / 6 pcs
PKRP-16	16 X 8.0 cm	57.5 X 41.5 X 31.0 cm / 8 pcs
PKRP-20	20 X 11.0 cm	52.5 X 46.0 X 25.5 cm / 8 pcs
PKRP-22	22 X 11.0 cm	55.5 X 50.5 X 28.5 cm / 8 pcs
PKRP-24	24 X 12.5 cm	59.0 X 55.5 X 31.0 cm / 8 pcs
PKRP-28	28 X 16.5 cm	61.0 X 34.0 X 39.0 cm / 4 pcs
PKRC-20	20 X 6.0 cm	69.5 X 26.0 X 25.0 cm / 6 pcs
PKRC-24	24 X 7.5 cm	56.5 X 55.5 X 21.0 cm / 8 pcs
PKRS-26	26 X 16.5 cm	58.5 X 31.5 X 39.0 cm / 4 pcs

## PREMIUM FRYPAN & WOK (BO)



Model No.	Dia. X Height	CTN size
B0F-20	20 X 4.5 cm	47.5 X 28.5 X 21.5 cm / 10 pcs
B0F-26	26 X 5.5 cm	58.5 X 34.0 X 22.5 cm / 10 pcs
B0F-28	28 X 5.5 cm	63.0 X 35.0 X 23.0 cm / 10 pcs
B0F-30	30 X 6.0 cm	66.0 X 36.0 X 23.5 cm / 10 pcs
B0W-22	22 X 6.8 cm	51.5 X 31.0 X 25.5 cm / 10 pcs
B0W-24	24 X 6.8 cm	55.0 X 30.5 X 22.0 cm / 10 pcs
B0W-28	28 X 8.0 cm	61.0 X 36.0 X 24.0 cm / 10 pcs
B0W-30	30 X 9.0 cm	67.0 X 38.0 X 24.5 cm / 10 pcs
B0FSQ	13 X 18 X 3.0 cm	39.0 X 33.5 X 39.5 cm / 10 pcs
B0O-24	24 X 20 X 4.6 cm	54.5 X 25.5 X 18.0 cm / 10 pcs
B0O-35	35 X 26.5 X 2.8 cm	70.0 X 34.5 X 18.0 cm / 10 pcs

## DIS FRYPAN & WOK (DO)



Model No.	Dia. X Height	CTN size
D0F-20	20 X 4.5 cm	39.5 X 38.5 X 46.5 cm / 10 pcs
D0F-26	26 X 5.5 cm	46.5 X 37.5 X 57.0 cm / 10 pcs
D0F-28	28 X 5.5 cm	60.5 X 48.0 X 41.0 cm / 10 pcs
D0F-30	30 X 6.0 cm	66.0 X 49.0 X 42.0 cm / 10 pcs
D0W-22	22 X 6.8 cm	49.0 X 45.0 X 49.0 cm / 10 pcs
D0W-24	24 X 6.8 cm	52.0 X 46.0 X 52.0 cm / 10 pcs
D0W-26	26 X 8.0 cm	59.0 X 47.0 X 59.0 cm / 10 pcs
D0W-28	28 X 8.0 cm	62.0 X 47.5 X 60.0 cm / 10 pcs
D0Q	19 X 14 X 3.0 cm	39.0 X 33.5 X 39.5 cm / 20 pcs

## CHINESE WOK (CNW)



Model No.	Dia. X Height	CTN size
CNW-28	28 X 8.8 cm	62.5 X 38.0 X 21.5 cm / 10 pcs
CNW-30	30 X 8.9 cm	66.0 X 38.5 X 24.5 cm / 10 pcs
CNW-32	32 X 9.0 cm	75.0 X 38.5 X 26.0 cm / 10 pcs
CNW-34	34 X 9.5 cm	77.5 X 41.0 X 28.5 cm / 10 pcs

## MONACH POT SERIES



Model No.	Dia. X Height	CTN size
PMCN-18	18 X 9.3 cm (2.0L)	82.4 X 36.0 X 23.7 cm / 8 pcs
PMCP-20	20 X 10.3 cm (2.5L)	45.4 X 50.8 X 26.1 cm / 8 pcs
PMCP-24	24 X 12.0 cm (4.5L)	53.2 X 57.2 X 29.7 cm / 8 pcs
PMCP-28	28 X 14.0 cm (8.0L)	62.0 X 61.5 X 38.0 cm / 8 pcs
PMCC-24	24 X 7.5 cm (2.5L)	54.2 X 55.2 X 21.3 cm / 8 pcs
PMCS-24	24 X 16.3 cm (6.5L)	58.0 X 53.5 X 43.0 cm / 8 pcs

## TULIP POT SERIES



Model No.	Dia. X Height	CTN size
PTLN-18	18 X 10 cm (1.9L)	44.5 X 41.5 X 49.0 cm / 8 pcs
PTLP-18	18 X 10 cm (1.9L)	50.0 X 43.5 X 24.0 cm / 8 pcs
PTLP-20	20 X 11.3 cm (2.6L)	57.5 X 34.0 X 27.5 cm / 8 pcs
PTLP-24	24 X 13.8 cm (4.8L)	57.0 X 34.0 X 60.5 cm / 8 pcs
PTLC-24	24 X 8.7 cm (3.0L)	56.5 X 34.5 X 41.0 cm / 8 pcs
PTLS-28	28 X 18.7 cm (9.0L)	65.5 X 39.0 X 43.0 cm / 4 pcs