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Cobek Kayu & Ulekan





# TRADITIONAL WOK WITH HANDLE

PREMIUM







# **Traditional Wok With Double handle**

# -双耳老铁快炒锅-



胶木手柄 Backelite high quality double handle



Optional For Lid (Refer page 18)



**Black Bakelite Handle** 



**Stainless Steel Handle** 



\*Individual Carton Box Sold Seperately

Model	Barcode	Size	Packing	Optional for lid
36WC	9555221310533	36CM	12pcs	36LS / 36L
38WC	9555221310540	38CM	10pcs	38LS / 38L

### \*HIGH-QUALITY MATERIALS:

This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.



内部珍珠纹设计和物理不粘性能强 Pearl pattern for non-stick feature and rough cooking.

Optional For Lid (Refer page 18)



Black Bakelite Handle



Stainless Steel Handle



\*Individual Carton Box Sold Seperately

Model	Barcode	Size	Packing	Optional for lid
40WC	9555221310557	40CM	15pcs	40LS / 40L
43WC	9555221310564	43CM	15pcs	43LS / 43L

\*HIGH-QUALITY MATERIALS:

This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.





# **Traditional Wok With handle**

# -老铁快炒锅—



\*HIGH-QUALITY MATERIALS:

This wok pan is made from heavy-duty black carbon steel and is **PRESEASONED**.



Optional For Lid (Refer page 18)



**Black Bakelite Handle** 



Stainless Steel Handle



\*Individual Carton Box Sold Seperately

Model	Barcode	Size	With Ear	Packing	Optional for lid
P34WH	9555221310526	34CM	YES	15pcs	34LS / 34L
P32WH	9555221310519	32CM	NO	15pcs	32LS / 32L



古色榉木手柄 Antique beech wood high quality handle



内部珍珠纹设计 和物理不粘性能强 Pearl pattern for non-stick feature and rough cooking.



古色竹节木手柄 Antique beech bamboo joint high quality handle

# \*HIGH-QUALITY MATERIALS:

This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.



Optional For Lid (Refer page 18)

Black Bakelite Handle



Stainless Steel Handle



\*Individual Carton Box Sold Seperately

Model	Barcode	Size	With Ear	Packing	Optional for lid
P341WH	9555221310588	34CM	YES	12pcs	34LS / 34L
P321WH	9555221310571	32CM	NO	12pcs	32LS / 32L



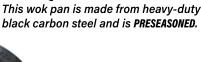


# **Traditional Handmade Wok With Wooden Handle**

# 手工千锤亮打锅 (Premium)

**Optional For Lid** (Refer page 18)







**Black Bakelite Handle** 



Stainless Steel Handle



\*Individual Carton Box **Sold Seperately** 

Model	Barcode	Size	With Ear	Packing	Optional For Lid
P322WH	9555221310595	32CM	NO	12pcs	32LS / 32L
P322WH-E	9555221310601	32CM	YES	12pcs	32LS / 32L
P342WH	9555221310618	34CM	YES	12pcs	34LS / 34L



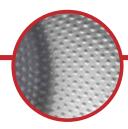
进口榉木手柄设计 (美观又耐用) Imported high quality handle for durable and stylish touch



内部锤打纹满屏设计 和物理不粘性能强 Hammer Blow Pattern for non stick feature



古色榉木手柄防烫圈设计 (美观又耐用) Antique beech wood high quality handle and anti-scalding ring for durable and stylish touch.



内部晶体纹满屏设计 和物理不粘性能强 Hammer Mesh Pattern for non-stick feature



This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.



\*Individual Carton Box **Sold Seperately** 





### **Optional For Lid** (Refer page 18)



**Black Bakelite Handle** 



Stainless Steel Handle

Model	Barcode	Size	With Ear	Packing	Optional For Lid
P324WH	9555221310656	32CM	NO	12pcs	32LS / 32L
P344WH	9555221310670	34CM	YES	12pcs	34LS / 34L
P324WH-E	9555221310663	32CM	YES	12pcs	32LS / 32L



# Traditional Handmade Wok With Wooden Handle



# 手工千锤亮打锅 (Premium)



### \*HIGH-QUALITY MATERIALS:

This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.

Model	Barcode	Size	With Ear	Packing	Optional For Lid
P323WH	9555221310625	32CM	NO	12pcs	32LS / 32L
P323WH-E	9555221310632	32CM	YES	12pcs	32LS / 32L
P343WH	9555221310649	34CM	YES	12pcs	34LS / 34L



\*Individual Carton Box Sold Seperately

Function: Non-coating wok pan, non stick with reduce smoke

Applicable stove: Gas stove induction cooker

Applicable scenario: home commercial

Handle material: Antique beech wood high quality

功能:无涂层 不粘锅 无油烟 适用炉灶:燃气灶电磁炉通用

适用场景:家用商用

手柄设计: 古色榉木手柄设计











# Traditional Cast Iron Premium Wok



# 老式生铁锅—







**Black Bakelite Handle** 



**Stainless Steel Handle** 

### **\*HIGH-QUALITY MATERIALS:**

This wok pan is made from cast iron and is PRESEASONED.

Model	Barcode	Size	Weight	With Ear	Packing	Optional For Lid
C30WH	9555221310762	30CM	1.5kg	NO	10pcs	30LS / 30L
C32WH	9555221310779	32CM	1.75kg	NO	10pcs	32LS / 32L
C32WH-E	9555221310786	32CM	1.9kg	YES	10pcs	32LS / 32L
C34WH	9555221310793	34CM	2.1kg	YES	10pcs	34LS / 34L



\*Individual Carton Box Sold Seperately





### **CAUTIOUS & INSTRUCTION FOR TRADITIONAL WOK**

#### **Cautious**

注意事项:

\*To preserve the nonstick feature for longer use, avoid cooking acidic food such as sauerkraut or tomatoes for the first couple of weeks

为了保持不粘特性以使用时间持久, 前几周避免烹饪酸菜或西红柿等酸性食物

\*The black carbon protective layer might wear off over time but this won't affect the cooking 黑碳保护层可能会随着时间的推移而磨损,但这不会影响烹饪

\*To protect the black carbon layer, it is not advised to stew or boil cooking for the first couple of weeks of use.

为了保护黑碳层,不建议在使用的前几周炖或煮。

\*The black carbon steel wok/pan might get some rust spot when use over time if it didn't dry properly after wash, but it can be easily removed by using the scourer, once the rust removes, apply vegetable oil for more protection.

黑碳钢炒锅和平底锅如果洗后没烘干,时间长了可能会出现锈斑,但可以用擦洗器轻松去除,锈斑去除后,涂上植物油以加强保护。--

\*DO NOT LEAVE FOOD INSIDE WOK/PAN MORE THAN THE COOKING TIME OR OVERNIGHT.

请勿将食物放在炒锅/平底锅内超过烹饪时间或过夜。

\*ALWAYS KEEP DRY WHEN NOT USE

不使用时始终保持干燥

#### Instruction for wok first month usage:

\*Put cold oil in the heated wok/pan 将冷油放入加热的炒锅或者平底锅中

\*Avoid or use less detergent and steel brush to wash the wok/pan, wash only with sponge n little soap and dry completely after wash.

少用洗洁精和钢丝球清洗炒锅和平底锅、僅用海綿和少量肥皂清洗、並在清洗後完全烘干。

\*Avoid cooking sour food, as well as tofu and mashed potatoes for the first month using to preserve the non stick feature long term

使用的第一个月避免煮 酸或酸性食物,以及豆腐和土豆泥,以长期保持不粘特性。

\*It is recommended not to cook with sour food continuously. 建议不要长期烹饪酸性食物。

#### Preseasoned high quality wok:

\*Incorrectly seasoning your wok pan initially can jeopardize its surface forever! For your convenience, we've done that job for you. The wok was treated at a high temperature already. The color slightly changed and naturally uneven. But even it was initially pre-seasoned, it still needs to be fully seasoned with vegetable oil or lard.

所有炒锅在使用前都必须进行开锅,如果使用不正确的方式开锅可能会危害炒锅表面。为了您的方便,我们已经为您完成了开锅的这项工作。炒锅已经在高温下处理过,颜色略有不均匀是正常的现象。虽然是免开锅,如果要更好更长久的保护锅,使用一段时间后可以用植物油或猪油来再开锅。



after the wok boils the water until the water boil dry will become this state. 使用铁锅来煮水熬干后的干烧状态。

#### WARM REMINDER

why the wok becomes this happen?

The reason is after the wok boils the water until the water boil dry will become this state.

The picture shows the situation of using a wok to boil water and then boiling it dry. If the pot is boiled dry, it will produce chlorine attached to the iron pan. This situation is difficult to restore to the original state, but this situation will not affect the cooking, you can use little cooking oil to boiling in the wok, and then open the pan to continue to use.

It is recommended not to use a wok to boil water, because it will burn out the nitride layer of the wok.

为什么锅会出现这样的情况?

原因就是使用铁锅来煮水熬干后的干烧状态。

以上的图就是使用锅烧水后熬干的情况,锅要是被熬干后会产生氯元素附着在铁锅上的状态。这种情况很难回复原状,但是这种情况不会影响烹饪,可以使用少量的食用油放入炒锅里烧开,然后再开锅就可以持续使用了。

/ , \*\*\*

建议千万不要使用铁锅来煮开水,因为会造成铁锅的氮化层烧坏.



# TRADITIONAL WOK (LONG LASTING)

PREMIUM







# **Traditional Wok With Wooden Handle**







### **Optional For Lid** (Refer page 18)

Stainless Steel Handle





**Black Bakelite Handle** 

Model	Barcode	Size	Weight	Packing	Optional For Lid
32WH	9555221310069	32CM	1.20kg	20pcs / box	32LS / 32L
34WH	9555221310076	34CM	1.31kg	20pcs / box	34LS / 34L
36WH	9555221310090	36CM	1.72kg	15pcs / box	36LS / 36L
38WH	9555221310106	38CM	1.85kg	15pcs / box	38LS / 38L
40WH	9555221310113	40CM	2.05kg	15pcs / box	40LS / 40L

# 温馨提示 WARM TIPS

- 不要用洗涤剂洗锅,用清水即可。 Do not use detergent to wash the iron wok, just use clean water.
- 铁锅不宜盛过夜食物。 Iron wok should not be used to hold overnight food.
- 不能用铁锅炖中药和酸性果品。 Do not use iron wok to stew traditional chinese medicine and acidic fruits.







Easy to wash

Fits all spatulas

**High Quality** 

Not easy to deform

\* 饭店厨师都是使用铁锅烹饪, 主要是因为它们健康易用 并且可以烹制出传统味道

One of the main advantages of using the traditional wok for cooking is that it is considered to be a healthier alternative to cooking with the frying pan.



# Traditional **Deep Wok With Double Handle**



# 双耳老铁锅-



Crimping edge design

\*HIGH-QUALITY MATERIALS: This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.





**Black Bakelite Handle** 



Stainless Steel Handle

Model	Barcode	Size	Weight	Packing	Optional For Lid
40WH	9555221310120	40CM	2.34kg	10pcs / box	40LS / 40L
45WH	9555221310137	45CM	2.76kg	10pcs / box	45LS / 45L
50WH	9555221310144	50CM	3.25kg	10pcs / box	50LS / 50L
55WH	9555221310151	55CM	3.81kg	8pcs / box	55LS / 55L
60WH	9555221310168	60CM	4.41kg	8pcs / box	60LS / 60L



DEEP WOK WITH DOUBLE HANDLE 双耳B型 (直边) Model **Barcode** Weight **Packing** Size **Optional Lid** 32LS / 32L 32WD 9555221310304 32CM 1.4kg 10pcs / box 1.55kg 34WD 9555221310311 **34CM** 10pcs / box 34LS / 34L 36WD 9555221310328 **36CM** 1.7kg 10pcs / box 36LS / 36L 10pcs / box 9555221310335 38CM 1.895kg 38LS / 38L **38WD** 40LS / 40L **40WB** 9555221310175 **40CM** 1.72kg 10pcs / box 10pcs / box 45LS / 45L 45WB 9555221310182 45CM 2.15kg 10pcs / box 50LS / 50L 50WB 9555221310199 **50CM** 2.72kg 55WB 9555221310205 55CM 3.51kg 8pcs / box 55LS / 55L

9555221310212 \*HIGH-QUALITY MATERIALS:

60WB

This wok pan is made from heavy-duty black carbon steel and is PRESEASONED.

4.30kg

8pcs / box

**60CM** 

**Optional For Lid** (Refer page 18)



Black Bakelite Handle



Stainless Steel Handle

60LS / 60L



发白属于正常现象。

# **CAUTIOUS & INSTRUCTION FOR TRADITIONAL WOK**

### 使用现象和技巧 USAGE AND SKILLS

- Iron wok are all shipped out after the wok is opened. The blue color will degenerate, which is a normal phenomenon in use. 铁锅都是给开好锅发货的,开锅后是蓝色的,蓝色会退化属于使用中的正常现象, 会发白,发黄直到最后发黑。
- Try not to cook clear soup because acidic food will make the iron wok whitish, which is normal.
   尽量不要烧清汤,因为酸性食物会使铁锅
- The hotter the oil, the less sticky the wok will be, and the longer it is, the less sticky the wok will be. And it can achieve a completely non-sticky in the later stage. This is a traditional wok. 油温越热越不粘锅,时间用的油温越热越不粘锅,时间用的越久越不粘锅。后期可达完全不粘的效果,这就是老铁锅。
- ●This iron wok is thin and light type, heat conduction is fast, and it is easy to use and not tired. 本铁锅属于轻薄款,导热快,使用顺手不累。

### Preseasoned high quality wok:

\*Incorrectly seasoning your wok pan initially can jeopardize its surface forever! For your convenience, we've done that job for you. The wok was treated at a high temperature already. The color slightly changed and naturally uneven. But even it was initially pre-seasoned, it still needs to be fully seasoned with vegetable oil or lard.

所有炒锅在使用前都必须进行开锅,如果使用不正确的方式开锅可能会危害炒锅表面。为了您的方便,我们已经为您完成了开锅的这项工作。炒锅已经在高温下处理过,颜色略有不均匀是正常的现象。虽然是免开锅,如果要更好更长久的保护锅,使用一段时间后可以用植物油或猪油来再开锅。

### 养护铁锅方法 WOK MAINTENANCE

 Clean the pots and utensils, and then dry the water in the wok and place them without leaving any traces of water. Apply a layer of cooking oil after baking, which can prolong the service life of the iron wok and keep it from rusting.

锅具必须清洗干净,然后将锅中水分文烤干放置,不要遗留水迹。烤干后涂抹一层食用油,可以延长铁锅的使用寿命和保持不生锈。

If the iron wok is rusty, clean the rust spots with steel wire balls and apply a layer of cooking oil.
 如果铁锅出现锅具生锈,用钢丝球清洗锈点,涂抹一层食用油即可。

# 温馨提示 WARM TIPS

- Do not use detergent to wash the iron wok, just use clean water.
   不要用洗涤剂洗锅、用清水即可。
- Iron wok should not be used to hold overnight food. 铁锅不宜盛过夜食物。
- Do not use iron wok to stew traditional chinese medicine and acidic fruits.
   不能用铁锅炖中药和酸性果品。















# STAINLESS STEEL COOKWARE





# **Stainless Steel Non-Stick Honey Comb Wok Pan**

# 蜂巢复合不粘锅 (Premium)



Come With Lid (Refer Page19)



Stainless Steel Standable Handle

\*Individual Carton Box Sold Seperately

### \*HIGH-QUALITY MATERIALS: Food grade stainless steel

Model	Barcode	Size	With Ear	Packing	With Lid
SP32WH	9555221310687	32CM	NO	10pcs	32GLS / 32GL
SP34WH	9555221310694	34CM	YES	10pcs	34GLS / 34GL



铸钢顶珠的手柄配置, 高端美观和舒适耐用 Cast steel top ball high quality handle for high-end stylish touch and durable



内外峰巢纹刻花工艺 和物理不粘效果极佳 Honey comb pattern of the wok inside and outside is for non-stick feature



古色榉木手柄 Antique beech wood high quality handle



内部陶瓷不粘工艺 和不粘效果极佳 Internal ceramic craftsmanship for non-stick feature and rough cooking





Black Bakelite Standable Handle



\*Individual Carton Box Sold Seperately

\*HIGH-QUALITY MATERIALS: Food grade stainless steel

Model	Barcode	Size	With Ear	Packing	With Lid
S32WH-C	9555221310700	32CM	NO	12pcs	32GL
S34WH-C	9555221310717	34CM	YES	12pcs	34GL



# **Stainless Steel Non-Stick Honey Comb Wok Pan**

# 蜂巢复合不粘锅 (Premium)

### Come With Lid (Refer Page19)









Stainless Steel
Standable Red Color Handle



\*Individual Carton Box Sold Seperately

### \*HIGH-QUALITY MATERIALS: Food grade stainless steel

Model	Barcode	Size	With Ear	Packing	With Lid
S32WH-R	9555221310748	32CM	NO	10pcs	32GL-R
S34WH-R	9555221310755	34CM	YES	10pcs	34GL-R



内部峰巢纹刻花工艺 Stainless steel non-stick honey comb pattern for non-stick feature and rough cooking.

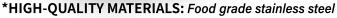
**Optional For Lid** (Refer Page19)



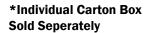
Stainless Steel Standable Handle



**Black Bakelite Standable Handle** 



Model	Barcode	Size	With Ear	Packing	With Lid
S32WH	9555221310724	32CM	NO	12pcs	32GLS / 32GL
S34WH	9555221310731	34CM	YES	12pcs	34GLS / 34GL





# **CAUTIOUS & INSTRUCTION FOR STAINLESS STEEL NON-STICK WOK PAN**

#### Feature:

\*The non-stick honeycomb reticulated pattern is re-pressed to improve the physical suspension and non-stick effect.

不粘蜂窝网纹重压成型,提升物理悬浮不粘效果。

\*Stir-frying does not hurt the pan, not afraid of spatula, not afraid of steel wire balls. Without the coating peeling off, you can rest assured of any dishes. 爆炒不伤锅,不惧锅铲,不惧钢丝球。无涂层脱落,做什么菜都放心。

\*The shape of the pot bottom design, the pot body will not turn yellow or black, the heat preservation effect is better, energy saving and environmental protection.

聚能锅底设计,锅体不会发黄发黑,受热保温效果更佳,节能环保。

- \*Do not pick a stove, use an induction cooker, electric ceramic stove, gas stove. 不挑炉灶,使用电磁炉,电陶炉,燃气灶。
- \*It is not sticky, easy to clean, and does not rust. 不粘易清洗,不生锈。

### Instructions before use:

\*Put cold oil in the heated wok

将冷油放入加热的锅中

\* Avoid or use less detergent and steel brush to wash the wok, wash only with sponge and little soap and dry completely after wash.

少用洗洁精和钢丝球清洗锅,僅用海绵和少量肥皂清洗,並在清洗后完全烘干。

\* Please wash and Dry thoroughly after each use to avoid food residues, warm water is better

每次使用后请彻底清洗并晾干,避免留下食物残渣,使用温水清洗会更好

\*It is normal for the pot body to turn yellow after using it for a long time, and it will be as bright as new if it is cleaned with warm water.

锅身用久了发黄是正常的,用温水清洗一下会光亮如新。











# STAINLESS STEEL GLASS LID SERIES 锅盖系列



\*\*\* Note: When choosing the model of the lid, please use the inner diameter of the pot as the standard.













36 LS

Model	Barcode	Size	Packing
32 LS	9555221310953	32 CM	50 pcs
34 LS	9555221310960	34 CM	40 pcs
36 LS	9555221310977	36 CM	40 pcs
38 LS	9555221310984	38 CM	40 pcs
40 LS	9555221310991	40 CM	40 pcs







Model



Barcode







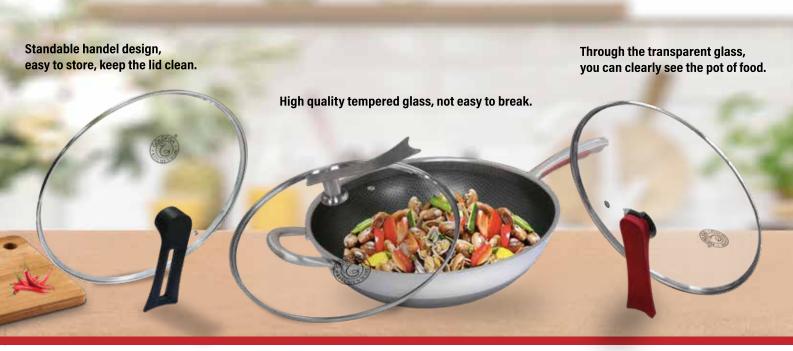
Packing 32 L 9555221310885 32 CM 50 pcs 34 L 9555221310892 34 CM 40 pcs 36 L 9555221310908 36 CM 40 pcs 38 L 9555221310915 38 CM 40 pcs

40 L 9555221310922 40 CM 40 pcs 44 L 20 pcs 9555221310939 44 CM 46 L 9555221310946 46 CM 20 pcs

Size



# STAINLESS STEEL GLASS LID SERIES 锅盖系列

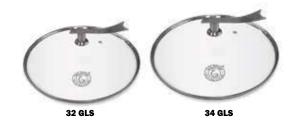


\*\*\* Note: When choosing the model of the lid, please use the inner diameter of the pot as the standard.





Model	Barcode	Size	Packing
32 GL-R	9555221311028	32 CM	20 pcs
34 GL-R	9555221311035	34 CM	12 pcs



Model	Barcode	Size	Packing
32 GLS	9555221311042	32 CM	20 pcs
34 GLS	9555221311059	34 CM	12 pcs



Model	Barcode	Size	Packing
32 GL	9555221311004	32 CM	20 pcs
34 GL	9555221311011	34 CM	12 pcs



# Stainless Steel Sauce Pan With Glass Lid

# -单柄奶锅-



\*HIGH-QUALITY MATERIALS: Food grade stainless steel

Model	Barcode	Size	Packing
K8216	9555221310502	16cm	24pcs
K8218	9555221309537	18cm	24pcs

\*Elegant outer box design, easy to carry and gifting.





### **Cautious:**

- -Clean thoroughly before use, use scourer, brushes or sponge for cleaning.
- -Do not heat the pot without oil or water inside.
- -Avoid burning the handle when cooking.
- -Do not leave food overnight inside the sauce pan.
- -Do not put excess water or liquid to prevent overflow
- -Do not leave sauce pan unattended when cooking.
- -Must be extra careful handling tempered glass lid, avoid dropping.



# **Stainless Steel Soup Pot With Double Handle**

# 双耳汤锅



\*HIGH-QUALITY MATERIALS: Food grade stainless steel

Model	Barcode	Size	Packing
K8320	9555221309544	20CM	24boxes / carton
K8322	9555221311325	22CM	24boxes / carton
K8324	9555221311332	24CM	24boxes / carton

### **Cautious:**

- -Clean thoroughly before use, use scourer, brushes -Do not put excess water or liquid to prevent overflow or sponge for cleaning.
- -Do not heat the pot without oil or water inside.
- -Avoid burning the handle when cooking.
- -Do not leave food overnight inside the soup pot.
- -Do not leave soup pot unattended when cooking.
- -Must be extra careful handling tempered glass lid, avoid dropping.



# Heat Conduction Plate 导热盘







Model	Size	Barcode	Weight	Material	Packing
HD286	28cm x 6mm	9555221310458	870g	Aluminium Alloy	1pcs / box; 25pcs / carton
HD284	28cm x 4mm	9555221310465	620g	Aluminium Alloy	1pcs / box; 25pcs / carton
HD246	24cm x 6mm	9555221310472	640g	Aluminium Alloy	1pcs / box; 25pcs / carton
HD244	24cm x 4mm	9555221310489	460g	Aluminium Alloy	1pcs / box; 25pcs / carton

# Heat Conduction Plate 导热盘









**Defrost** 

### Defrost/解冻

- No heat needed, just put frozen food in the middle of the plate for quick
   Defrost within 30mins to 2hrs depend on size and temperatures
- Wash the plate using warm water before use will fasten the defrost process further
- ●将冷冻食物放置在盘上即可,无需加热!解冻前使用温水快速冲洗下,解冻时间更短。

## Heat Conduction/导热

- ONLY suitable for gas stove fire up to 200°c temperature.
- This plate should be heated and used together with cookware on top, avoid burning the plate alone.
- Suitable with any flat bottom cookware such as cast iron, aluminium and stainless steel cookware
- This heat conduction plate for cookware suitable for slow cook purpose such as steam, grill, stew, saute, fried only, not recommended for fast cooking that required high heat such as wok fry or deep fry.
- This heat conduction plate is best for slow cooking purpose, and will protect cookware from direct contact with fire.
- After use, please be cautious of heat, please don't touch directly and wait for the heat to subdue before wash and store away.
- Wash using water with or without soap
- ●导热盘仅限明火灶使用,将导热盘置于燃气灶上,再将锅具置于其上避免过度导热,切勿单独燃烧导热盘!
- ●导热盘停止加热后,任有余热,切勿触摸!
- ●导热盘适用于慢煮慢炖,如需快炒,快煮,建议直接使用明火
- ●导热盘本身具有收聚能量作用,所以小火慢烹会更适合!用后可以用清水,



# STAINLESS STEEL SUDIP & LADLE

# 不锈钢锅铲 / 不锈钢锅勺



\* Black handle with hole to hang



\* Wooden handle with hole to hang



K353 K354 K355 K356

Model	Barcode	Size	Packing
K355	9555221310342	43cm (L) x 10cm (W)	12pcs / bag; 48pcs / carton
K356	9555221310359	43cm (L) x 10cm (W)	12pcs / bag; 48pcs / carton

Model	Barcode	Size	Packing
K353	9555221309384	43cm (L) x 10cm (W)	12pcs / bag; 300pcs / carton
K354	9555221309391	43cm (L) x 10cm (W)	12pcs / bag; 300pcs / carton

# **FEATURES**

- Use high-quality stainless steel, fine sanding treatment.
- Streamlined non-slip wooden handle design.
- Black handle design.
- Healthier and easier to clean.

# ATTENTION

- After use, please rinse with clean water and store in a cool and dry place.
- When using this product for the first time, please wash it fist.





### ●ECONOMY S/S SPOON & FORK 轻装不锈钢匙 / 轻装不锈钢叉●

Model	Barcode	Packing		
SPOON 钢匙				
K768-S12	9555221309308	12pcs / pkt; 60 pkt / carton		
K769-S6	9555221309339	6pcs / pkt; 120 pkt / carton		
	FORK	【钢叉		
K768-F12	9555221309315	12pcs / pkt; 60 pkt / carton		
K769-F6	9555221309322	6pcs / pkt; 120 pkt / carton		





### ●STANDARD S/S SPOON & FORK 厚装不锈钢匙 / 厚装不锈钢叉●

Model	Barcode	Packing		
	SPOON 钢匙			
K966-S12	9555221309346	12pcs / pkt; 60 pkt / carton		
K967-S6	9555221309360	6pcs / pkt; 120 pkt / carton		
	FORK 钢叉			
K966-F12	9555221309353	12pcs / pkt; 60 pkt / carton		
K967-F6	9555221309377	6pcs / pkt; 120 pkt / carton		









# TOOTHPICKS SERIES 牙签系列



### ●NATURAL COLOR TOOTHPICKS 本色扁木牙签●

Model	Barcode	Packing
100#	9555221301319	72 boxes / carton
230#	9555221301236	144 boxes / carton
300#	9555221301333	5 gross dz / carton
400#	9555221301340	5 gross dz / carton

### ●ROUND BAMBOO TOOTHPICKS 双头尖竹牙签●

Model	Barcode	Packing
250#	9555221303542	12 pcs / pkt; 144 boxes / carton
500#	9555221305072	12 pcs / pkt; 72 boxes / carton





250# 500#





# 双头尖竹牙签 (罐装) •ROUND BAMBOO TOOTHPICKS (BOTTLES)•

Model	Barcode	Packing
255	9555221308110	24 pack / carton
505	9555221308103	24 pack / carton

### 纸包装双头尖木牙签 ● PAPER WRAP WOODEN TOOTHPICKS●

Model	Barcode	Packing
1500#	9555221303191	50 boxes / carton



1500#

# **BAMBOO SKEWER & CHOPSTICKS SERIES**

# 竹串和竹筷子系列





### •BAMBOO SKEWER 竹串•

	8"	8"	10"	12"
Model Code	SK201	SK202	SK250	SK300
Barcode	9555221310434	9555221310441	9555221305515	9555221305522
Packing	400 g ± 10% / bag 75 bags / carton	300 g ± 10% / bag 100 bags / carton		700 g ± 10% / bag 40 bags / carton







#### • CHOPSTICKS 筷子•

	4.5	5.0	5.5
Model Code	BC45	BC50	BC55
Barcode	9555221308288	9555221308271	9555221308295
Packing	40 pairs / bag 50 or 100 bags / carton	40 pairs / bag 100 bags / carton	40 pairs / bag 100 bags / carton

<sup>\*</sup>Disclaimer: Weight and quantity indicated just for reference, actual might varies

# **DISPOSABLE PLASTIC PE GLOVE SERIES**











Standard (PG100)

Heavy Duty (PG101)

Super Heavy Duty (PG102)















\*100 Pieces per box

- 100% Virgin Material
- Non Toxic
- Eco Friendly

- Food Grade
- Multipurpose
- · Suitable for both hand
- Extra Thickness
- Good for more heavy duty work

# ◆ DISPOSABLE PLASTIC PE GLOVE ◆

Model	Barcode	Packing
PG100	9555221310021	100 box / carton
PG101	9555221310038	72 box / carton
PG102	9555221310045	48 box / carton

# **CANDLES SERIES**

# 蜡烛系列

209557





### •6 PCS WHITE CANDLE 白蜡烛•

Model	Barcode	Gram	Packing
209557	9555221304167	20g	100 boxes / carton
259557	9555221303429	25g	100 boxes / carton
289557	9555221303252	28g	50 boxes / carton

# •6 PCS WHITE CANDLE 白蜡烛•

Model	Barcode	Gram	Packing
409557	9555221303245	40g	50 boxes / carton
687	9555221303269	15g	100 boxes / carton
686	9555221303276	15g	100 boxes / carton





409557

687

686



# ●TEA CANDLE 餐烛●

Model	Barcode	Packing
10100	9555221305706	24 boxes / carton
1010	9555221303436	100 boxes / carton



# **BAMBOO STEAMER &BASKET SERIES**

竹蒸笼&竹篮子系列





# BAMBOO STEAMER &

# 竹蒸笼系列





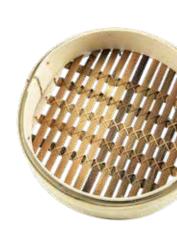
	铝边竹蒸笼及竹蒸笼盒	
MODEL	DESCRIPTION	PACKING (unit/ctn)
5"	Steamer	300
5"	Lid	300
6"	Steamer	100
6"	Lid	200
7"	Steamer	100
7"	Cover	200
8"	Steamer	60
8"	Lid	120
10"	Steamer	40
10"	Lid	60
12"	Steamer	40
12"	Lid	80
14"	Steamer	20
14"	Lid	34
16"	Steamer	10
16"	Lid	30
18"	Steamer	10
18"	Lid	30
20.5"	Steamer	5
20.5"	Lid	10













# **BAMBOO STEAMER &BASKET SERIES**

# 竹蒸笼&竹篮子系列





BAMBOO STEAMER WITH YELLOW RUBBER FRAME & LID 黄色塑边竹蒸笼及黄色塑边竹蒸笼盖			
MODEL	PACKING (unit/ctn)		
PS5"	Steamer (Yellow Slate)	300	
PC5"	Lid (Yellow Slate)	300	
PS6"	Steamer (Yellow Slate)	100	
PC6"	Lid (Yellow Slate)	400	
PS7"	Steamer (Yellow Slate)	100	
PC7"	Lid (Yellow Slate)	200	
PS8"	Steamer (Yellow Slate)	60	
PC8"	Lid (Yellow Slate)	120	
PS10"	Steamer (Yellow Slate)	60	
PC10"	Lid (Yellow Slate)	150	
PS12"	Steamer (Yellow Slate)	40	
PC12"	Lid (Yellow Slate)	150	





BAMBOO STEAMER WITH GREEN RUBBER FRAME & LID 青色塑边竹蒸笼及青色塑边竹蒸笼盖				
MODEL DESCRIPTION PACKING (unit/ctn)				
PS5"	Steamer (Green Slate)	300		
PC5"	Lid (Green Slate)	300		
PS6"	Steamer (Green Slate)	100		
PC6"	Lid (Green Slate)	400		

钢口竹蒸笼及竹蒸笼盖			
MODEL DESCRIPTION		PACKING (unit/ctn)	
SS5"	Steamer	300	
SS5"	Lid	300	
SS6"	Steamer	100	
SS6"	Lid	100	
SS6.5"	Steamer	60	
SS6.5"	Lid	60	
SS7"	Steamer	100	
SS7"	Lid	100	
SS8"	Steamer	60	
SS8"	Lid	60	
6.5"	Steamer	100	
6.5"	Lid	100	





# BAMBOO UTENSILS 竹用具系列





- Hand Fan Satay
- Light and easy to use
- High Quality & durable
- Made of wood & fabric
- Convenient to carry around

# ●KIPAS SATAY 沙爹扇子●

Model	BF04
Barcode	9555221310861
Size	45.5cm (L) x 35cm (Ø)
Packing	12pcs / carton; 200pcs





- It is used with the wok still hot and with hot water or water added to a heated wok to clean without so the wok does not rust.
- And at the same time, soft enough that no damage is made to the surface of the wok.



# ●BAMBOO WOK BRUSH 竹锅刷●

Model	BB630	BB631
Barcode	9555221309865	9555221309872
Packing	50 pcs / carton	50 pcs / carton

# BAMBOO BASKET

# 竹篮子系列





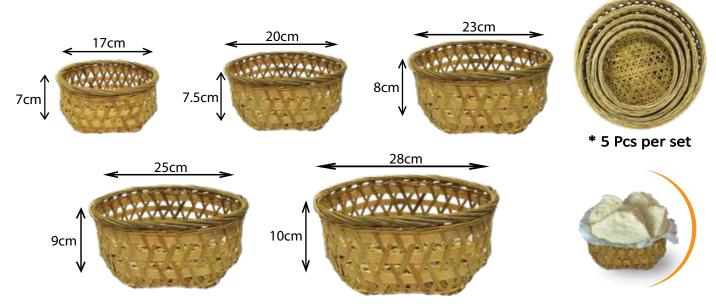
Diameter might varied ± 2cm

- BB61 $\phi$ 61CM  $\pm$  2CM
- BB56 Ø 56CM ± 2CM
- BB50  $\not \circ$  50CM  $\pm$  2CM
- BB47 Ø 47CM ± 2CM
- BB40 Ø 40CM ± 2CM

### •BAMBOO BASKET 竹篓筐•

Model	Packing
BB61 - BB40	5头 pcs per set / 18 set / carton
BB61 - BB56	2头 pcs per set / 24 set / carton

BB61	9555221310243
BB56	9555221310250
BB50	9555221310267
BB47	9555221310274
BB40	9555221310281



\*Bamboo basket for steam sponge cakes, ma lai koh and etc...

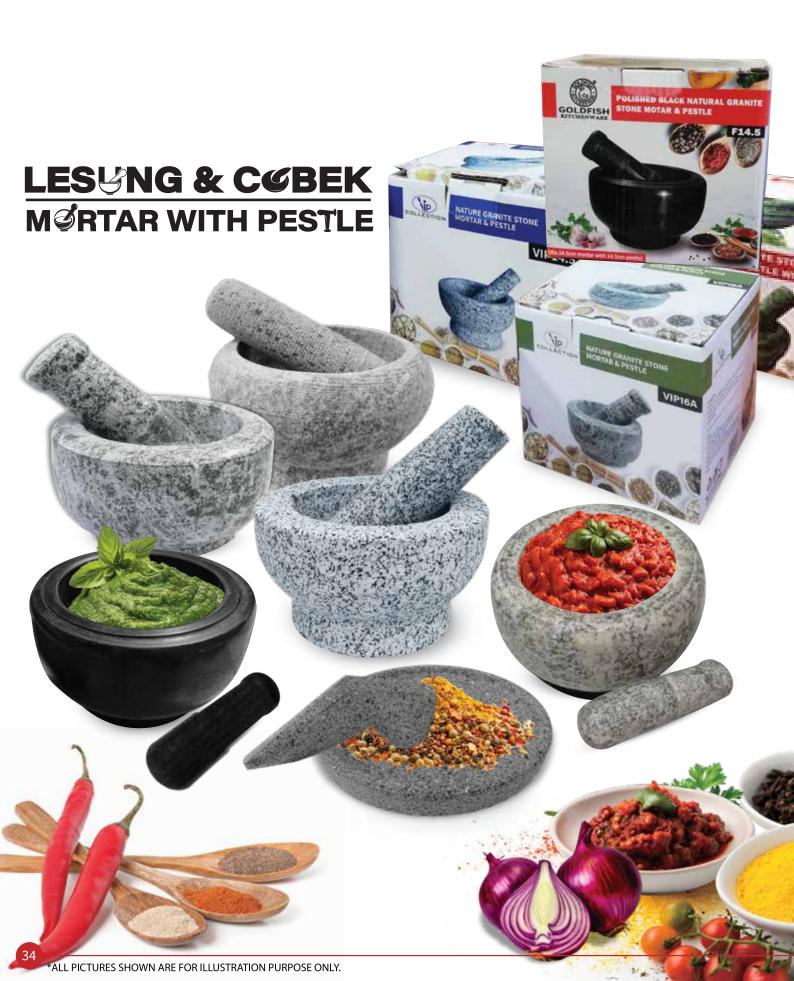
# 五头竹糕篮

# • 5 PCS BAMBOO BASKET FOR CAKE BAKING •

Size	Packing (Unit / Carton)
17cm / 20cm / 23cm / 25cm / 28cm	27 sets / bag

# STONE SERIES 石臼&刀石系列











VIP SERIES - MORTAR & PESTLE 粗石臼						
VIP13 VIP14.5 VIP16 VIP17.5						
Model Code	VIP13 / VIP13 (A)	VIP14.5 / VIP14.5 (A)	VIP16 / VIP16 (A)	VIP17.5 / VIP17.5 (A)		
Barcode	9555221307502	9555221307519	9555221307526	9555221307533		
Size	13cm (Ø) x 8cm (H)	14.5cm (Ø) x 8.5cm (H)	16cm (Ø) x 10cm (H)	17.5cm (Ø) x 10.5cm (H)		
Packing	12 sets /carton 12 sets /carton 12 sets /carton 8 sets /carton					

VIP SERIES - MORTAR & PESTLE 粗石臼					
VIP19 VIP20.5 VIP23.5 VIP25					
Model Code	VIP19 / VIP19 (A)	VIP20.5	VIP23.5	VIP25	
Barcode	9555221307540	9555221307557	9555221302033	9555221307571	
Size	19cm (Ø) x 11.5cm (H)	20.5cm (Ø) x 13cm (H)	23.5cm (Ø) x 14cm (H)	25cm (Ø) x 15.5cm (H)	
Packing	8 sets /carton	4 sets /carton	4 sets /carton	2 sets /carton	



F BLACK SERIES - FINE MORTAR & PESTLE 精磨石臼					
Model Code F8 F10 F12					
Barcode	9555221307595	9555221307175	9555221307199		
Size	8cm (Ø) X 7cm (H)	10cm (Ø) X 7.6cm (H)	12cm (Ø) X 8.3cm (H)		
Packing	24 sets / carton	24 sets / carton	24 sets / carton		



F BLACK SERIES - FINE MORTAR & PESTLE 精磨石臼						
Model Code	F14.5 F16 F17.5 F19					
Barcode	9555221306864	9555221306871	9555221306888	9555221306895		
Size	Size 14.5 cm 16 cm 17.5 cm					
Packing	12 sets / carton	8 sets / cart	8 sets / carton	6 sets / carton		



- \* Use of stone mortar
- Chili
- Groundunt



FINE PESTLE 精磨石槌			
Model Code	FP16	FP17.5	
Size	16 cm	17.5 cm	
Packing	40 sets / carton	30 sets / carton	



# STONE SERIES 石臼&刀石系列



- \* Use of stone mortar
- Chili
- Groundunt
- Onion
- Chili Powder
- Red Bean





\*Economical loose pack (no individual packing).

S SERIES - MORTAR & PESTLE 粗石臼					
Model Code	S13	S14.5	S16	S17.5	S19
Size	13 cm	14.5 cm	16 cm	17.5 cm	19 cm
Packing	12 sets / carton	12 sets / carton	12 sets / carton	8 sets / carton	8 sets / carton



RU SERIES - FINE MORTAR & PESTLE WITH PAD 胶底滑面臼&槌				
Model Code	RU13	RU14.5	RU16	RU17.5
Barcode	9555221305294	9555221305300	9555221305317	9555221305324
Size	13 cm	14.5 cm	16 cm	17.5 cm
Packing	12 sets / carton	12 sets / carton	12 sets / carton	8 sets / carton

RU SERIES - FINE MORTAR & PESTLE WITH PAD 胶底滑面臼&槌			
Model Code	RU19	RU20.5	RU23.5
Barcode	9555221305331	9555221305348	9555221305355
Size	19 cm	20.5 cm	23.5 cm
Packing	8 sets / carton	6 sets / carton	4 sets / carton



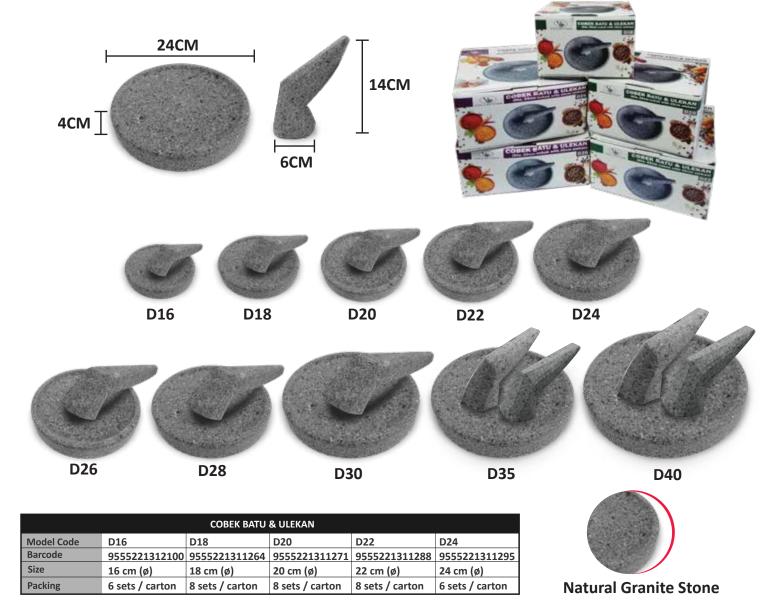




		PESTLE	滑面槌		
Model Code	R14.5	R16	R17.5	R19	R23.5
Length Size	14.5 cm	16 cm	17.5 cm	19 cm	23.5 cm
Packing	50 sets / carton	40 sets / carton	40 sets / carton	30 sets / carton	20 sets / carton

# **STONE SERIES** 石臼 & 刀石系列





		COBEK BATU	& ULEKAN		
Model Code	D26	D28	D30	D35	D40
Barcode	9555221311301	9555221311318	9555221311905	9555221311950	9555221311967
Size	26 cm (ø)	28 cm (ø)	30 cm (ø)	35 cm (ø)	40 cm (ø)
Packing	10 sets / carton	8 sets / carton	8 sets / carton	4 sets / carton	2 sets / carton









	ULEKAN M SIZE	ULEKAN L SIZE
Model Code	UM	UL
Size	16CM (L)	17CM (L)
Packing	20 pcs / carton	20 pcs / carton



# **STONE SERIES** 石臼&刀石系列



6"

**DB621** 











**Model Code** 

**Barcode** 

**Packing** 



GOLD FISH SHARPENING STONE 金鱼刀石			
	4"	8"	
Model Code	117	118	
Barcode	9555221309766	9555221309773	
Packing	20 dozen / carton	21 dozen / carton	







VIP SHARPENING STONE 双面刀石			
	6"	8"	
Model Code	VIP109	VIP108	
Barcode	9555221306444	9555221306451	
Packing	50 pcs / carton	50 pcs / carton	



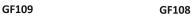
# **STONE SERIES** 石臼 & 刀石系列







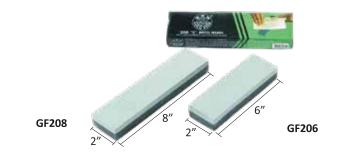




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GOLD FISH SHARPENING STONE 金鱼标志刀石			
6" 8"			
Model Code	GF109	GF108	
Barcode	9555221305393	9555221305386	
Packing	50 pcs / carton	50 pcs / carton	





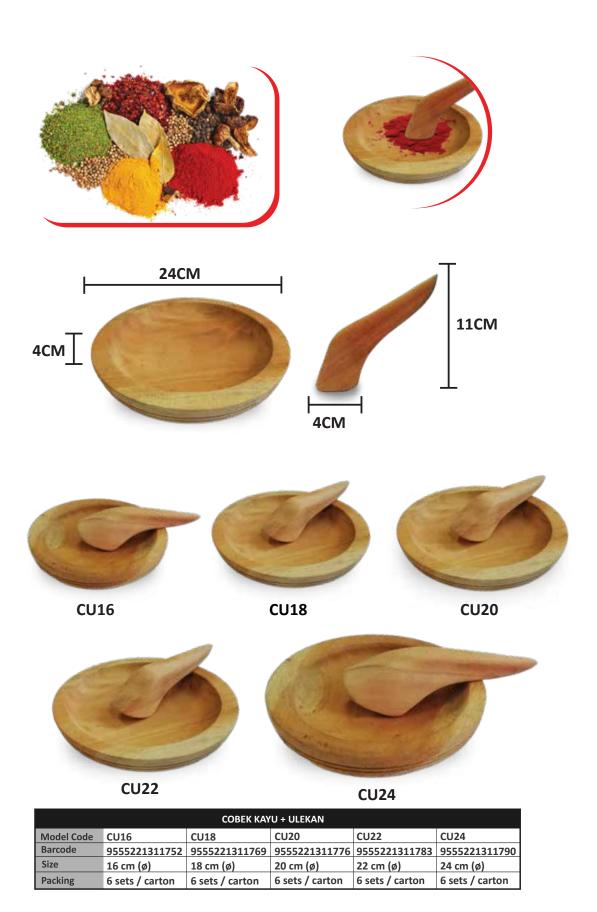
GOLD FISH SHARPENING STONE 金鱼标志刀石		
6" 8"		
Model Code	GF206	GF208
Barcode	9555221308196	9555221308202
Packing	50 pcs / carton	50 pcs / carton





GOLD FISH SHARPENING STONE 金鱼标志刀石	
8" x 3" x 2"	
Model Code	GF823
Barcode	9555221306109
Packing	20 pcs / carton







: 603 - 6091 9588, 603 - 6091 8630

: 603 - 6091 9618, 603 - 6091 9619

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