

DONG YANG NATOYAN

Die-cast aluminum

Premium cookware manufacture















Windmill Ceramic Coating Cookware



Die-cast AL Lid

Heavy lid increases pressure of steam and does not discharge absorbed heat and brings superior Heat conductivity by convection of heat and far infrared ray. Product has excellent thermal Efficiency minimizing nourishment loss, allowing to make dishes on low or moderate heat.

Overflow prevention system

We appreciate safe cooking thanks to the overflow prevention system which is adoping open/close function by the lid.



Induction base available (ガス火専用、IH対応)

Size: Ø18cm Sauce pan(片手), Ø20cm Sauce pot (両手), Ø24cm Cassrrole (浅型), Ø24cm Sauce pot(深型), Ø28cm Sauce pot(両手) Bottom(底厚) 4.0mm, / Wall(側厚) 1.7~2mm



Features

- No PTFE, No PFOA ceramic coating
- Eco-friendly, no toxic material detected
- Excellent durability, wear & corrosion resistant
- Radiates far-infrared rays which help blocking nutrients destruction & help faster cooking
- Excellent non-stick function, and easy to clean
- Beautiful pastel tone colors, wide color options
- Unique steam vent system(Patent)
- Stylish design Windmill shape
- Looks more valuable, more noble with Pearl metallic coating
- Many different sizes are available



Windmill(Pastel color) Ceramic Coating Cookware





- SIZE
- Sauce pan 18cm
- Sauce pot 20cm, 24cm
- Low casserole 24cm
- Stock pot 28cm, 32cm



Windmill(Marble) Ceramic Coating Cookware







Violet Marble



Grey Marble



Ivory Marble



- SIZE
- Sauce pan 18cm
- Sauce pot 20cm, 24cm
- Low casserole 24cm
- Stock pot 28cm, 32cm



Windmill(Gold color) PTFE Coating Cookware



20cm Sauce pot

24cm Low Casserole



24cm Stock pot



26cm Frying pan

- SIZE
- Sauce pan 18cm
- Sauce pot 20cm, 24cm
- Low casserole 24cm
- Stock pot 28cm, 32cm



Premium Ceramic Coating Cookware

Windmill(High Glossy Pearl Metallic) Ceramic Coating Cookware









BLUE







PURPLE



NAVY



- SIZE
- Sauce pan 18cm
- Sauce pot 20cm, 24cm
- Low casserole 24cm
- Stock pot 28cm, 32cm



Premium Ceramic Coating Cookware

Lafine Bakelite Handle Cookware(High Glossy Pearl Metallic)





18cm Sauce pan(purple)



24cm Sauce pot(green)



20cm Sauce pot(pink)



24cm Low casserole(blue)



- 18cm Sauce pan
- 20cm Sauce pot
- 24cm Sauce pot
- 24cm Low casserole





Lafine Bakelite Handle Cookware (Glass Lid)





18cm Sauce pan



20cm Sauce pot



24cm Low casserole

24cm Sauce pot

- SIZE
- 18cm Sauce pan
- 20cm Sauce pot
- 24cm Sauce pot
- 24cm Low casserole





Eco Ceramic Coating Cookware









18cm sauce pan



20cm sauce pot



24cm low casserole



24cm sauce pot

Features

- Light and easy to handle
- Tempered glass lid with steam hole
- No PTFE, No PFOA ceramic coating
- Eco-friendly, no toxic material detected
- Excellent durability, wear & corrosion resistantRadiates far-infrared rays which help blocking nutrients
- destruction & help faster cooking
 Excellent non-stick function, and easy to clean
- Beautiful pastel tone colors, wide color options
- Many different sizes are available

Size

- 16cm Sauce pot
- 16cm Sauce pan
- 18cm Sauce pan
- 20cm Sauce pot
- 24cm Low casserole
- 24cm Sauce pot
- 28cm Stock pot
- Thickness

- Side 1.8mm / Bottom 3.5mm

Detachable Handle Pans



Multi Pan has removable handle system helpes you to keep your frypan easily in small space.

This aluminum die-casting product is characterized by highheat conduction rate and high preservation rate. Has induction funtion and various use.

Clean and convenient wash.



Induction base available (ガス火専用、IH対応)

Size : F/P Ø20cm, F/P Ø26cm, Wokpan Ø28cm , Eggpan Ø15x19cm POT Ø16cm, Ø18cm, Ø20cm, Ø24cm

Bottom(底厚) 3.5mm / Wall(側厚) 1.5~1.7mm



20cm sauce pot



24cm sauce pot



26cm frying pan



26cm wok



Size

- 16cm Sauce pot
- 18cm Sauce pan
- 20cm Sauce pot
- 24cm Sauce pot
- 26cm Frying pan
- 26cm Wok

Thickness

- Side 1.8mm / Bottom 3.5mm

Premium Ceramic Coating Cookware

Eco Premium Ceramic Coating Frying Pan(High Glossy Pearl Metallic)





LIGHT BLUE



APPLE GREEN



PINK



Ceramica

NAVY

- SIZE
- Frying pan 20,24,26,28cm
- Wok 28cm
- Square Grill pan 28cm

Eco Frying pan & Wok







- 26cm Frying pan
- 28cm Frying pan
- 28cm Wok
- 28cm Square grill pan
- Thickness
- Side 1.8~2.0mm / Bottom 3~3.5mm

Wells Ceramic coating Frying pan & Wok



Eco Steam Grill Pan

Original Model



Bakelite Handle Model







< Steam Circulation >



< Spec. & Size >



Size : outer dia. 37 x 24 cm inner dia. 28.5 x 21 cm

- · Die cast aluminum, Bottom thick. 13mm, Height 55mm
- Inside Xylan non-stick coating(Whitford, USA), Outside ceramic coating
- · Size: Outside 37x24x5.5cm, Inside 28.5x21cm
- · Weight: 1.5kg



Size: 28.5 x 23 x 13 cm

- · Aluminum material with both side ceramic coating, Bakelite handle
- Size: 28.5x23x13cm
- · Weight: 460g(incl. handle)





Enjoy grilled food with juicy taste!

1. " Grill and Steam at the same time "

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

2. " Does not get burned "

As you can see, the bottom thickness is 13 mm, which is more than 4 times of normal frying pan.

So, it keeps the heat longer time and even on the medium heat the food(meat) gets done to inside and does not easily burned.

3. " Excellent non-stick "

It is adopting Xylan Plus coating(Whitford, USA), and food does not stick on the bottom.

4. " Healthy Cooking "

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

5. " Watching Cooking "

Since there is glass window on the center of the cover, you can check how the cooking is going.

6. " Standing Cover "

After opening the cover, it can be vertically standing thanks to the handle, saving the space.

7. "Available on Induction Cook top "

Our patented induction bottom system boasts excellent durability on induction range as well as other heat sources.

8. " Contains large amount of food "

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

9. " Cooks a variety of food "

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

< Induction bottom >

< Non Induction bottom >







Deep Frying pan Series



All-In-One Pan for any kind of cooking

Made of die cast aluminum material, it shows slim figure with light grip.

To relieve housewives of trouble to hold heavy cooking utensils, it was designed to minimize the utensil weight.

It is a multi-purpose pan, as a frying pan, a wok, a saute pan, and a casserole.

It's special design with higher side wall than normal frying pan, and wider bottom than normal wok, makes it possible.

It is more suitable for a urban small family house, where simple and quick cooking is preferred.

Made of durable ceramic coatings for interior/exterior surface, it features non-stick function necessary for frying and roasting with little oil.

Our patented induction bottom boasts permanent durability with excellent functioning on induction cooker as well as other heating sources.

The concept of the pan can be called "Fusion", a fresh idea defying the stereotype of cooking way, which is a current trend contemporary people is pursuing.





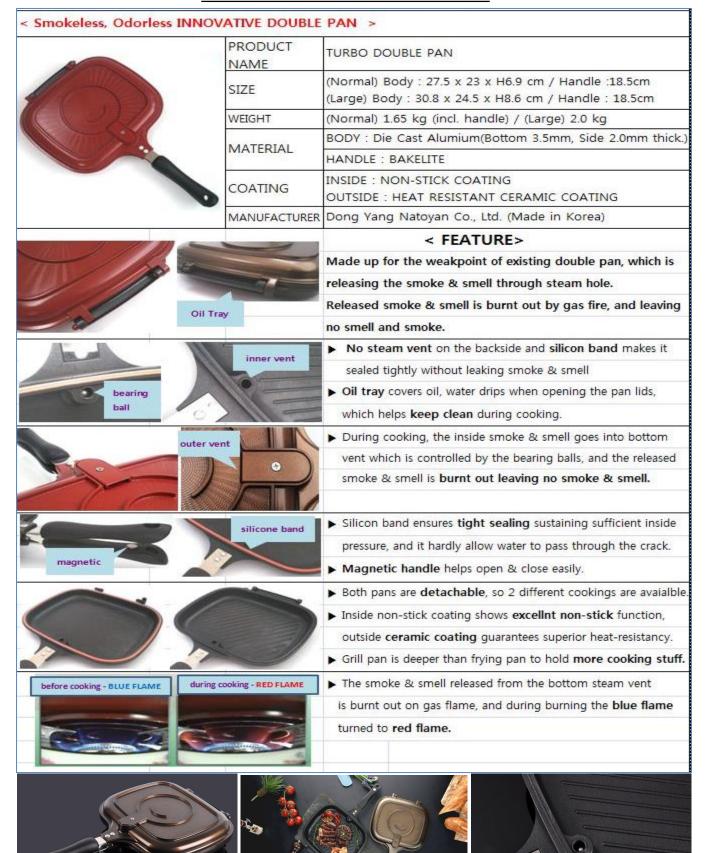
< CERAMIC COATING >



- * A powerful non-Stick
- * Absolutely safe coating without PTFE,PFOA or toxic material
- * Ceramic coating material is produced by a top quality Korean manufacturer
- * Beautiful color selection
- * Excellent durability and heat resistance



Smokeless Double Pan



Smokeless Frying Pan & Grill Pans





WEIGHT: 1.87 kg (incl. handle & glass lid)

MATERIAL: PAN BODY - Die Cast Aluminum(Bottom 3.5mm, Side 2.0mm thick.)

GLASS LID - 4mm tempered glass with SUS 304 sts rim & silicone rim

HANDLE & KNOB - Bakelite

COATING: Inside - Mega Stone non-stick coating / Outside - Heat resistant color ceramic coating

PRODUCT NAME: SMOKELESS GRILL PAN(ROUND) **SIZE**: Inner Dia. 28cm x Height 5.6 cm / Handle: 17cm

WEIGHT: 1.93 kg (incl. handle & glass lid)

MATERIAL: PAN BODY - Die Cast Aluminum(Bottom 3.5mm, Side 2.0mm thick.)

GLASS LID – 4mm tempered glass with SUS 304 sts rim & silicone rim

HANDLE & KNOB – Bakelite

COATING: Inside - Mega Stone non-stick coating / Outside - Heat resistant color ceramic coating



PRODUCT NAME: SMOKELESS GRILL PAN(RECTANGULAR)

SIZE: (Small) Body 20 x 24.5 cm, Height 4.5 cm / Handle: 17 cm

(Large) Body 21 x 27.5 cm, Height 4.5 cm / Handle : 17 cm WEIGHT : (Small) 1.44 kg / (Large) 1.65 kg (incl. handle & glass lid)

MATERIAL: PAN BODY - Die Cast Aluminum(Bottom 3.5mm, Side 2.0mm thick.)

GLASS LID – 4mm tempered glass with SUS 304 sts rim & silicone rim

HANDLE & KNOB – Bakelite

COATING: Inside - Mega Stone non-stick coating / Outside - Heat resistant color ceramic coating



PRODUCT NAME: SMOKELESS GRILL PAN(OVAL)

SIZE: Inner Dia. 28cm x 21cm, Height 5.1 cm / Handle: 17cm

WEIGHT: 1.65 kg (incl. handle & glass lid)

MATERIAL: PAN BODY - Die Cast Aluminum(Bottom 3.5mm, Side 2.0mm thick.)

GLASS LID - 4mm tempered glass with SUS 304 sts rim & silicone rim

HANDLE & KNOB – Bakelite

COATING: Inside – Mega Stone non-stick coating / Outside – Heat resistant color ceramic coating

< FEATURE >

Made up for the weak point of existing normal frying pan, which is releasing the smoke & smell in the air. Collected smoke & smell is burnt out by gas fire, leaving no smell and smoke.

1. HEALTHY COOKING

Not like normal frying pan, this innovative smokeless frying pan is burning away the smoke & smell which is including hazardous material such as Benzene, fine dust, etc.

2. CONVENIENT & PLEASANT

By burning out the smoke & smell during cooking, like fish, it relieves the inconvenience of opening the windows and operating the ventilator to refresh the indoor air. It blocks the indoor air pollution, and gives the benefit of pleasant air during cooking.

3. AVOID FOOD BURNING WITH GLASS LID

Watching how the cooking is going through the glass lid, you can control the degree of doneness and enjoy the most delicious dish. Standing handle is another feature to add convenience.

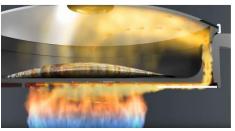
4. COKING A VARIETY OF FOOD

As well as grilled fish, it can cook various dishes, like chicken, sea food, potato, vegetable, bread, etc.

1. < Collect Smoke & Smell > 2. < Emit Smoke & Smell to bottom > 3. < burn out on gas flame >













► No smoke & smell release by sealing tightly with silicon rim

► Standing knob enhances the convenience during cooking

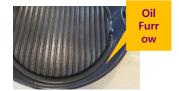
▶ During cooking, inside smoke & smell go into the inlet hole, and the collected smoke & smell is coming out through the outlet, then is burnt out on the flame.

▶ Inside non-stick marble coating shows excellent non-stick function, while outside ceramic coating guarantees superior heat-resistance and durability.

before cooking -BLUE FLAME



during cooking -RED FLAME

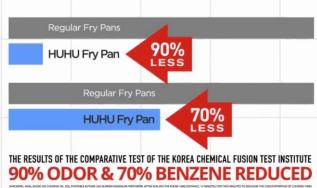


► The smoke & smell released from the bottom steam vent

is burnt out on gas flame, and during burning the blue flame turned to red flame.

► The Grill pan has furrow along the bottom rim, so the oil from fish or meat flows down to the furrow. You can enjoy fatless, healthy dishes.

Comparison result bet. Huhu pan & Regular fry pan for Odor and Benzen > ODOR Benzene









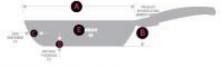
FRYING PAN & WOK SERIES



Benefits of our Granite coating pan

Coarse & hard coating like Granite

- Improve anti-corrosion power by applying 5 membranous coating particles
- Coating thickness is more than double of normal coating(around 65µm)
- * Excellent in enduring against scratching & abrasion
- * Peforming excellent non-stick with even little oil
- Easy cleaning
- Complying with FDA standard, free of PFQA, free of PTFE
- . Exterior non-stick ceramic coating
- · Ceramic coating shows excellent heat efficiency, and eco-friendly
- · Various colors are available



The costing
Branus speck coating
Steen speck coating
Steen speck coating
Mild coating
Frimer coating
Alumbian
Canaria: Base coating
Canaria: Base coating
Canaria: mid/Top coating

TOTAL T	Cerumic Base costing Cerumic mid/Top costing				
-	ITEM	A X B (cm)	C (mm)	D (mm)	E (gram)
Granite	20cm Frying pan	20 x 4.9	1.8	3.0	300
		24 x 5	1.8	3.0	430
oating Pan	26cm Frying pan	26 x 5.2	1.8	3.5	590
	28cm Frying pan	28 x 5.4	1.8	3.5	670
	28cm Square Grill pan	28 x 4.8	1.8	3.5	800
	28cm Eco Wok	28 x 7.8	1.8	3.5	670
THE RESERVE TO SERVE	28cm China Wok	28 x 9.8	2.0	3.5	740
	30cm China Wok	30 x 10.3	2.0	3.5	870
	32cm China Wok(long handle)	32 x 10.8	2.0	3.5	1029
	32cm China Wok(side handle)	32 x 11.3	2.0	3.5	1123
	35cm China Wok(side handle)	35 x 11.4	2.0	3.5	1272

FRYING PAN & WOK SERIES

NTY #3(S-HANDLE)



NS-F(FYRING PAN) Size 20/24/26/28/30cm



NGS-F(SQUARE GRILL PAN) Size 27*27cm

NQS-F(MEXICAN PAN) Size 27*34cm



NES- EGG F(EGG PAN) Size 15/19cm

NTY #1(Y-HANDLE)



NYC-F(FRYING PAN) Size 20/22/24/26/28/30 cm



NY-W(WOK) Size 24/26/28/30cm



NYQ-F(SQURE PAN) Size 26cm



NYS-ST(SAUTE PAN) Size 24/28cm

NTY #2(U-HANDLE)

<INDUCTION BASE>



<COATING AVAILABLE>

NU-W(WOK) Size 26/28/30cm



NU-W(WOK) Size 32cm













FLORET FRYING PAN

< NU-F 20cm >



< NU-F 26cm >



< NU-F 28cm >



< NU-F 30cm >



<INDUCTION BASE>



<Sleeve Insert>



FLORET WOK

< NU-W(WOK) 26cm >



< NU-W(WOK) 28cm >



< NU-W(WOK) 30cm >





WOK SERIES



< IJ-W(WOK) 30cm > (Gold Marble)

< IJ-W(WOK) 32cm > (Gold Marble)





About Us

'Natoyan' is a pure korean word, meaning 'appeared' or 'be seen'.

We has been supplying die-cast aluminum cookware all over the world since its establishment in 1984. Natoyan's patented IH cookware has been successful in European and Japanese market, for all kinds of heating resource through continous R&D investment. We promise to meet customer satisfaction with our qualified product for global market.

(株)ナトヤンの社名は、韓国の純粋なハングル語で'現われ'の意味であり、 創業30年以来、アルミダイキャストフライパン、鍋などを専門的に生産させて頂いているクックウェア製造元でございます。

金型製作、キャスト成型、研磨、コーティング、完成品の組立まで、自社工場での一貫生産にこだわり、創業以来、豊かな海外納品 経験をもとに常に安定的な品質維持と高い生産効率を目指しております。

特に、2002年度からはIH対応調理器具への研究開発を進めておりまして、 当社独自的製造方法の特許は、ヨーロッパー、日本を含めて9件以上登録しております。

今後ともモノづくり製造元としての<基本と原則>に充実して参りますので ご支援の程、宜しくお願い申し上げます。

独自のIH対応調理器特長

1. 独自的な調理器具製造法採用

他社の方式と比較し、プレス方式なのに本体とステンプレートとの結合力を高めるし、熱による 剥がれが殆どありません。

2 変形が少ない

アルミキャストの良さである底厚は厚く、側厚は薄くて、熱伝度率が均一であり、長時間使用にも熱による 変形が少ないです。

3. アルミキャストの軽量化

底厚3.5mm以上:側厚1.5mmで製作し、アルミキャストの特性を生かしながらも軽量化を実現しています。

Best Product with the Best Quality Supply Eco kitchen culture



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