

BIO CERAMIC COOKWARE SPEC.

Material	Stainless, Aluminum, Ceramic, Loess, Charcoal		
Type	All clad cookware (3PLY)		
Composition	STS	304	18 (Chromium), 8 (Nikel)
	AL	1050	99.5
	STS	439	16 (Chromium)

Heavy Metal	N.D
PFOA/PFOS	N.D
Abrasion Resistance	≥200,000 times
Far-Infrared Ray	95%
Anti-bacterial activity	63 eggs (6 Cycle + 3 eggs)
Thermal resistant temperature	≥600°C
Non-Stick (Pre-heating)	63 eggs (6 Cycle + 3 eggs)
Gloss	61-62°
Crack	100ppm/2L
Pencil Hardness	9H
Deodorization	≤100ppm/2L
Adhesion	25/25

KEY ADVANTAGES OF CHEF MEDAL

1. UNIQUE COATING TECHNIQUE
2. CREATIVE COATING STENGTH
3. FAR INFRA RED EMISSION (>95% EMISSIVITY)
4. ANTIBIOSIS EFFECT (> 99.99% - HEALTHY AND FLAVOR)
5. DEODORIZATION EFFECT (REDUCING TOXIC CHEMICALS LESS THAN 100 ppm / 2 LITRE
6. FREE OF PFOA & PFOS, LEAD (Pb), CADIMIUM (Cd) DUE TO SAFE COATING
7. SUS MATERIAL IS NOT EXPOSED EVEN IN ABRASION RESISTANCE TEST BY SCUBBING THE SURFACE WITH STAINLESS STEEL SCUBBERS
8. FDA APPROVED

