



SAUTEN

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# Sauten Catalogue



SAUTEN



# Cookware Innovation Sauten

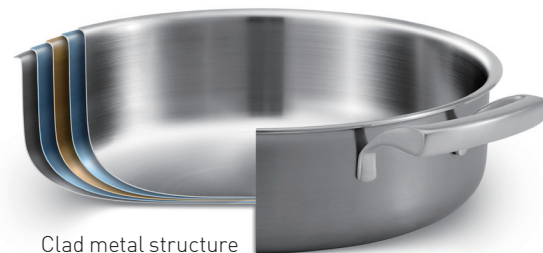
## Innovation of Cookware For Health of Human Being

Sauten has invested in making a healthy cookware since its establishment. We have finally developed an alternative material, Clad Metal. It has accepted as an innovative material which could replace the cookware made by a single material.

Clad metal means a bonded material with stainless steel and aluminum. It keeps both high thermal conductivity of aluminum and high strength and hygiene of stainless steel.

All of Sauten's products are made of clad metal material. They can be used semipermanently without the heavy material exposure, keeping high thermal conductivity.

We, Sauten promise to provide the best quality cookware always, concerning an eco-friendly life of customers.



Clad metal structure

## Brand History

All of Sauten's products have passed the test certification system of the official organizations in Switzerland, Germany, U.K and France.  
From materials to production lines, Sauten has proved the quality.

### A Field of Process

German certi DAKKS ISO 9001/ISO 14001



ISO 9001



ISO 14001

### A Field of Product (Frying Pan)

PHOA, RoHS, Switzerland SGS, USA FDA, France BEAURO BERITAS



PFOA(SGS, BV)



RoHS(SGS, BV)



USA FDA(SGS)

### A Field of Product (Pot)

EN71-PART3, UK INTERTEK



EN71-PART3  
Passed heavy metal exposure test

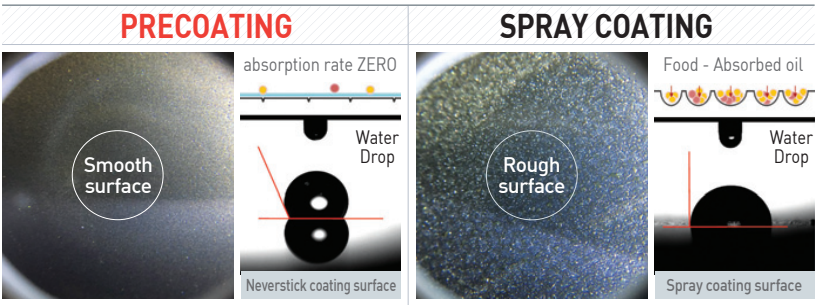


# neverstick

Sauten's Frying Pan-Not normally,  
More specially.

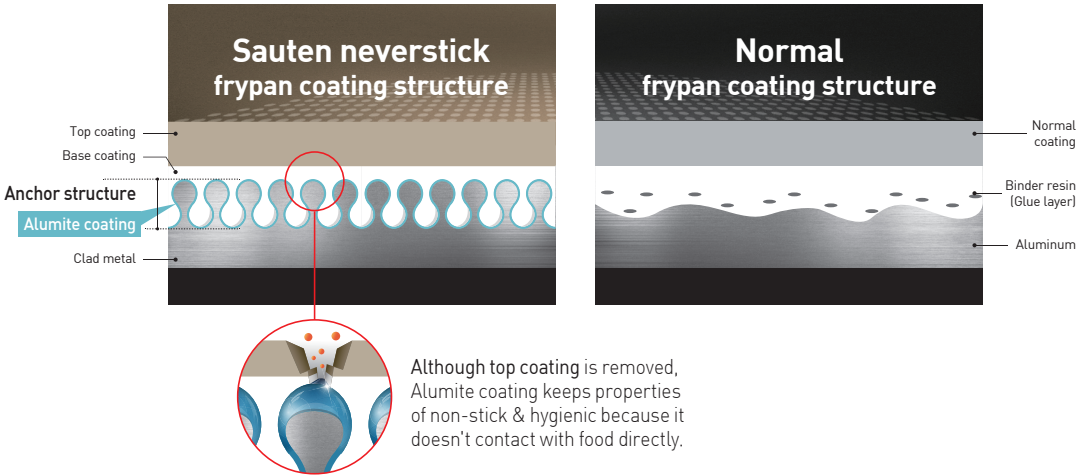
## A Smooth Surface with Pre-Coating

Pre-coating is a method using high-speed rotation different with normal coating method like spray. Pre-coating is thicker and more smooth than the normal coating. A small quantity of oil is enough because pre-coating does not absorb the oil between coating particle while cooking. Washing is easy because the food won't stick to it.



## A Safe and Long-lasting Anchor Structure

The normal frying pan has been used a harmful glue for coating after the formation. However, Sauten's frying pan is made without the harmful glue, using pre-coating method which was inspired from the anchor structure of vessel to combine coating. Sauten's frying pan has also adopted a double coating method so that the food does not contact with the metal although top coating is removed.



## Certification

PFOA certification : PFOA FREE  
RoHS certification : Certified the harmlessness to human body from six hazardous substances





# neverstick

Sauten's Frying Pan-Not normally,  
More specially.

Neverstick frying pan (Available a fish dish and steak dish)

| Color : Champagne Gold



| Color : Metallic Khaki



Neverstick wok (Available much roasted food)

| Color : Champagne Gold



| Color : Metallic Khaki



A Glass Lid for Preventing a Boil Over



28cm

Specification of neverstick

- Coating : Pre-coating
- Body : Outside - Stainless steel  
Inside - 2 Ply Aluminum (Alumite Treatment)
- Handle : Bakelite handle
- Available Appliance : Gas, Induction and Electric radiant  
Required under medium heat,  
Encouraged using a silicon spatulas

Neverstick package (Frying Pan, Wok, and Glass Lid)

| Color : Champagne Gold



| Color : Metallic Khaki





# neverstick

## Charcoal Collection

How much can you believe and cook?  
How long can the coating last?  
How much less oil can you use?  
We ponder about the **essence** of frying pan.

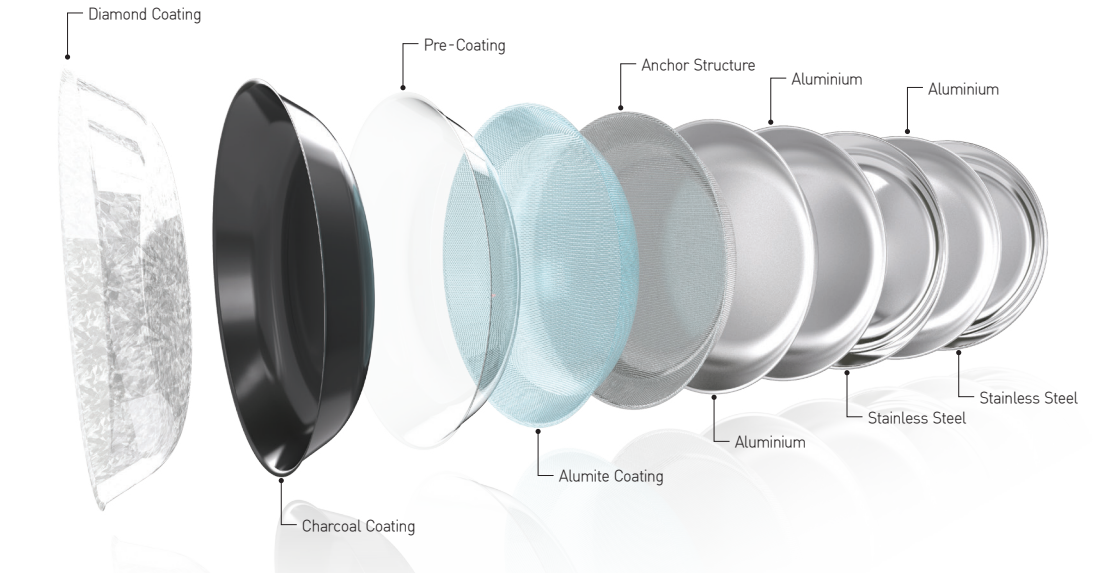


### The Structure of Neverstick Charcoal Collection Frying Pan

The application of a high strength five-layer metal frame for premium model only

Stainless steel + Aluminium + Stainless steel + Aluminium + Aluminium

In Charcoal Collection the five-layer coating with Neverstick's pre-coating, charcoal coating and diamond coating enhances the antibacterial power and coating durability as well as the function of nonstick. (No adhesive used / Domestic maximum coating thickness, 40 micron)



#### The Characteristic of Charcoal

The charcoal used to prevent mold has excellent function of deodorization and sterilization. It is also highly hygienic to block the growth of bacteria. The product applied the ingredient of charcoal has high thermal conductivity, so it can be cooked quickly when applied to cookware and it minimizes the odor remaining in the frying pan.

#### The Characteristic of Diamond

Diamond is the hardest material among all compositions on Earth. It is not be damaged easily by scratches, abrasions or external impacts. In addition, it has high thermal conductivity and low thermal expansion, so its shape hardly changes even in the change of temperature. If applied to cooking devices, it could get both high quality and durability.

### Certificates for Safety

PFOA : certified as a stability for coating  
RoHS : certified as a harmless product for human body from six harmful substances  
BPA FREE : certified that BPA (bisphenol A environmental hormone) was not detected  
RFHxA : certified that Perfluorinated Compounds harmful substances was not detected



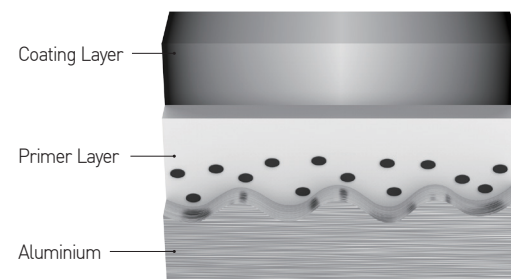


# neverstick Charcoal Collection

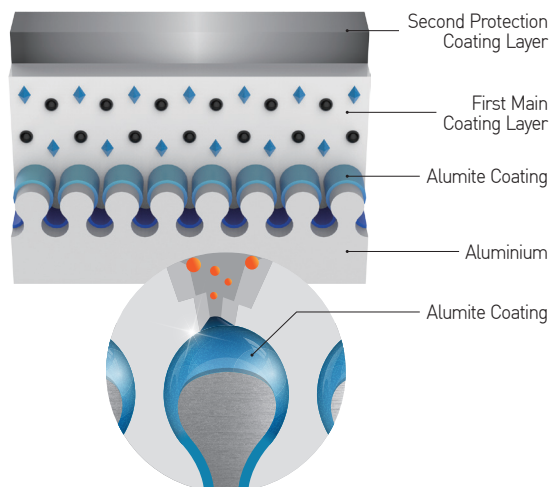
Stronger with  
Charcoal and Diamond Coating



## Coating Structure of Normal Frying Pan



## Coating Structure of Neverstick Charcoal Collection



## Frying Pan & Wok of Neverstick Charcoal Collection

Color : Charcoal  
Size : 28cm



## Glass Lid to Block the Overflow of Neverstick Charcoal Collection



For 28cm Frying Pan and Wok  
(For Common Use)

## Product Specification of Neverstick Charcoal Collection

Coating : Pre-coating

Body : 5 layer clad metal (Stainless steel + Aluminium)

Handle : Bakelite Type

Available Appliance : Gas, Electric Range like Induction  
Required using under medium heat  
Encouraged using a silicon spatula

## A Three-Piece Set of Neverstick Charcoal Collection (28cm Frying Pan, Wok and Glass lid)

Color : Charcoal





# Famille

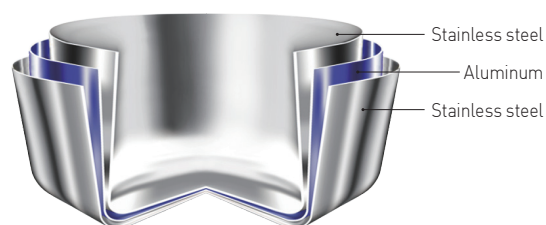
It's time for cooking deliciously with Famille Series!



## A Dream Material, Clad Metal

Clad metal is hybrid metal combined with high thermal conductivity of aluminum, hygienic of stainless steel. It could be available for all heat appliances.

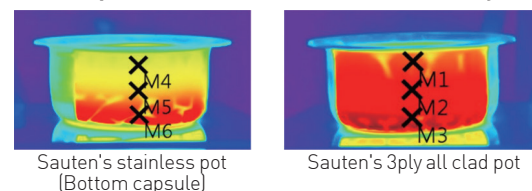
## Clad metal structure



## A Safe Sauten Famille Series

The inner part of Famille series are made of 304 stainless steel which is hygienic and has high corrosion resistance. It is hygienic and safe against the heavy material exposure.

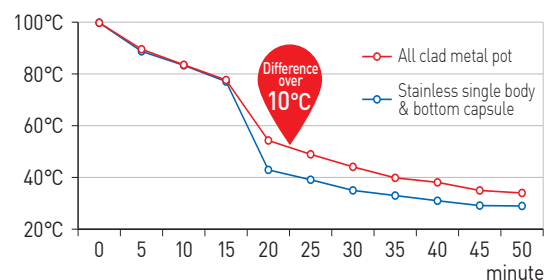
## A Comparison of Thermal Conductivity



## Famille Chef Collection for delicious cooking

With German impact bonding Technology to the bottom, Famille Chef Collection could keep both thin thickness of body and the effect 3 ply clad metal. The bottom 5 ply structure would maximize the thermal persistence so that the food is preserved in a warm status. It protects not to burn the food by blocking the heat directly.

## A Comparison of Thermal Persistence



## Famille with all 3 ply clad metal pot (Type for everyone)



## Famille Chef Collection (Premium type, applied impact bonding technology)



## Famille Light (Economic type, applied thin clad metal)



## Famille Euro (All-In-One handle)



## Specification of Famille Series

Body : All 3 ply clad metal  
Handle : Stainless casting handle  
Available Appliance: Gas, Induction and Electric radiant

# HANSANG



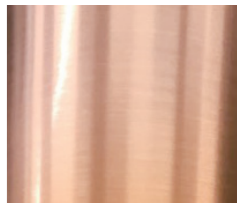
Copper discoloration could not happen by applying the first technology of discoloration prevention in Korea.

## Clear Coating - a prevention technology of corrosion and discoloration

Although copper is expensive, it tends to discolor by air and external environment factor. HANSANG tableware was applied by clear coating to overcome the weakness of copper.



Normal Copper Product



Hansang

Clear Coating which was applied to HANSANG tableware has passed RoHS test in KTR (Korea Testing & Research Institute).

**KTR** KOREA TESTING & RESEARCH INSTITUTE



Copper Tableware Set of HANSANG



Copper Soju Cup Set of HANSANG



Copper Big Mug Set of HANSANG



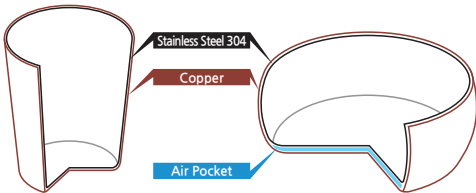
Copper Medium Mug Set of HANSANG

## Product Specification of HANSANG Tableware

Item : Tableware Set of HANSANG ,  
Big Mug Set of HANSANG ,  
Medium Mug Set of HANSANG ,  
Soju Cup Set of HANSANG

Material : Copper Outside / Stainless Steel Inside

Origin : Republic of Korea



It has high durability by 2 ply structure of Copper and Stainless Steel.

Among tableware set, a rice bowl and a soup bowl are not hot by Air Pocket in 2 ply structure.