



FOSHAN KUN LIU SHENG COMPOSITE MATERIAL CO.,LTD

ADD:NO.27-33,2/F,No.5 Block,Lanshi (international) Metal Trading Center,ChanCheng District,
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High Performance

CLAD METALS

A Revolutionary Advance For Premium Cookware



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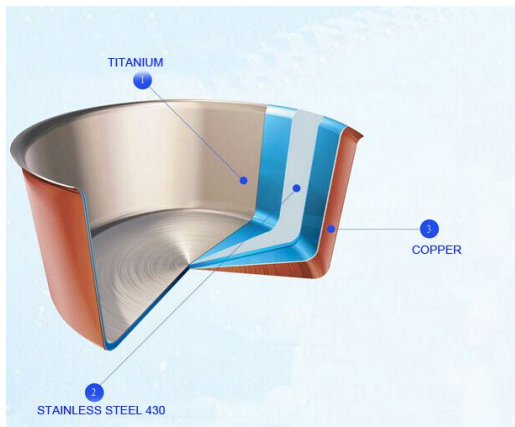
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Titanium Clad

Titanium is a most healthy metal with antibacterial property and it is the only metal that does not affect mankind's autonomic nerves and gustatory nerves. Known as the cleanest metal, the titanium cookware will not produce any chemical reaction with food. The titanium can withstand strong acid and alkaline without having any metal oxidation after long time cooking. Overall, the titanium cookware ensure the real healthy cooking.



The Titanium clad cookware with the combination of interior titanium, middle stainless steel and exterior pure copper. Pure copper is selected as the heat conduction layer as its thermal conductivity is very high and can greatly reduce the cooking time under equal conditions.

The induction stainless steel 430 is selected as the middle layer to ensure the overall strength and making the cookware fit for induction heating.

The key benefits are:

- *Best healthy cooking material
- *Beautiful product appearance
- *Various heating type

Thickness combination:

*Interior: Titanium*0.2mm

*Middle: Stainless steel 430*1.1mm

*Exterior: Copper*0.2mm

Available circle size: Diameter \leq 550mm

Stainless Steel Clad

Stainless steel clad with aluminum is ideal for high performance cooking ware. This revolutionary material is more economical than other material compositions and is formed through roll bonding technology and heat treatment process to achieve a strong metallurgical joint.

The key benefits are :

- Outstanding Corrosion Resistance
- High Strength
- High Induction Rate
- Lower production reject
- Higher fabrication yield

The unique properties of stainless steel clad aluminum make it ideal for a wide range of applications, include:

- Cookware
- Aircraft components
- Transition joints
- Electronic packing
- Structural systems



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Composite Material for cookware (Ply Clad Circle)

1.Double layers composite/2 ply clad circle



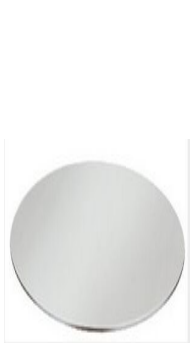
- stainless steel 304 + Aluminum1050
- Diameter ≤ 730 mm, thickness ≤ 6.0 mm
regular thickness :1.5mm,2.0mm,2.5mm,3.0mm
- 304 stainless steel is hygienic and safe for cooking
- Alluminum layer increase the heating speed

2.Three layers composite/3 ply clad circle



- stainless steel 304+Carbon steel +stainless steel 304/SS 430
- stainless steel 304+Aluminum1050+stainless steel 304/SS 430
- stainless steel 304+Aluminum1050+copper T2
- Diameter ≤ 730 mm,
regular thickness:2.0mm,2.5mm,3.0mm,3.5mm
- Thickness combinaion can be customized,but must meet the base requirements that top layer stainless steel ≥ 0.4 mm, bottom layer thickness ≥ 0.6 mm, middle layer ≥ 0.5 mm.
- Aluminum layer core deliver even heat

3.Five layers composite/5 ply clad circle



- SS304+Aluminum1050+CopperT2+Aluminum 1050+SS 304/SS 430
- SS304+Aluminum1050+Aluminum3003+Aluminum 1050+SS 304/SS 430
- Diameter ≤ 730 mm,regular thickness range:2.5mm,3.0mm,3.5mm,4.0mm
- Thickness combinaion can be customized,but must meet the base requirements that top layer stainless steel ≥ 0.4 mm, bottom layer thickness ≥ 0.6 mm, other layers ≥ 0.5 mm each.