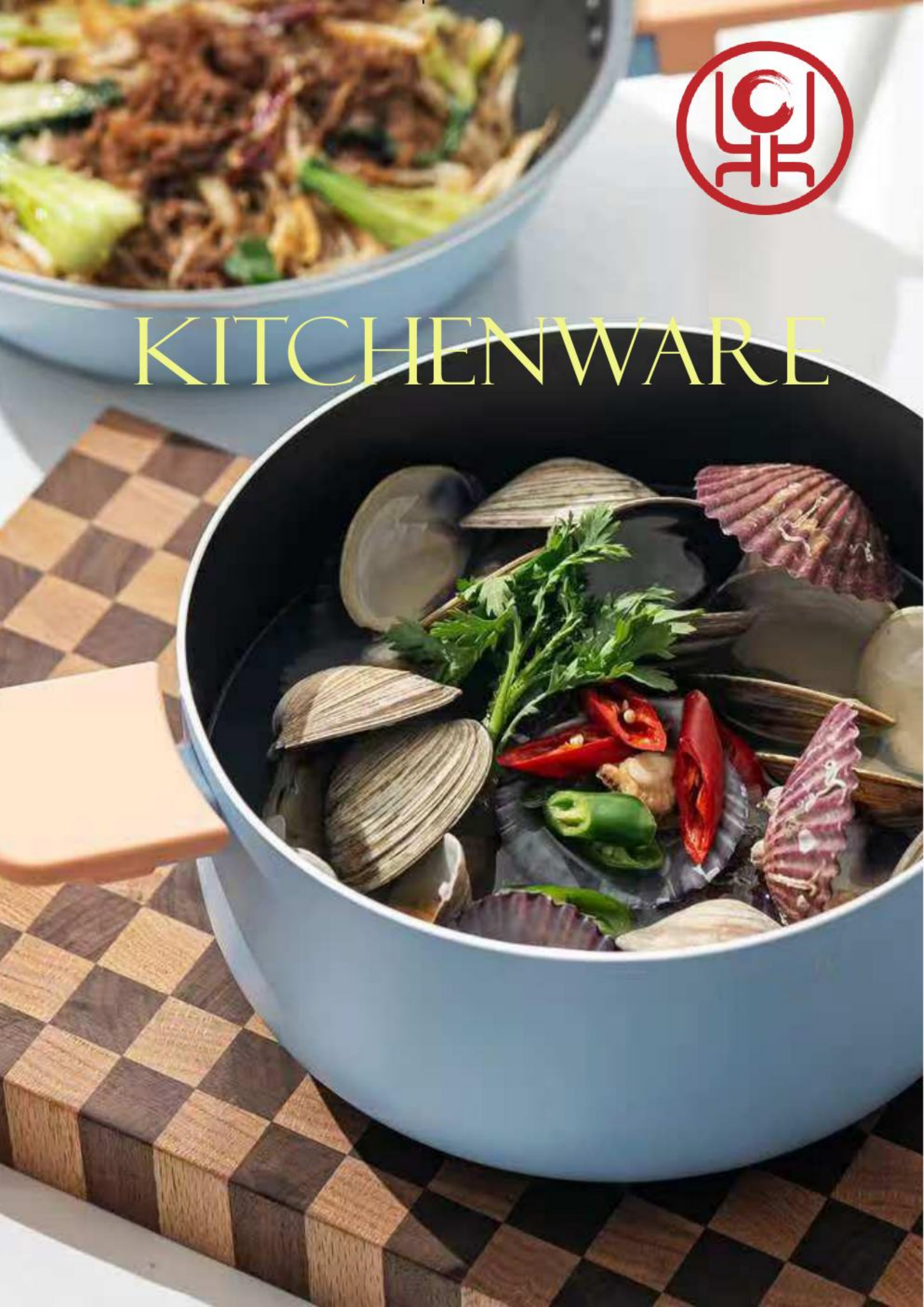




KITCHENWARE





Certificate status query

by scan QR code



QMS CERTIFICATE OF REGISTRATION

Registration No.: 12823Q20189R0S

This is to certify that the Quality Management System of
Hubei Dingguagua Kitchenware Co., Ltd

Unified social credit code: 91420682MA49QBCU6D

No. 28, Libou Street, Libou Town, Laohokou City, Hubei Province (formerly Guotaihua Textile Company)

Has been audited to conform to the following Quality Management
System Standard:

GB/T19001-2016/ISO9001:2015

For the whole process of

Production of metal daily necessities (non stick cooking utensils) (except for qualification approval)

DATE OF ISSUE: 04-03-2023 DATE OF SUPERVISION: 04-03-2023 VALID UNTIL: 04-02-2026

Certified organizations within the validity period of the certificate surveillance audit at least once a year

This certificate is valid until 03-24-2024

The certificate information is available in the certification and accreditation administration of the P.R.C.'s official website: www.cnca.gov.cn



中国认可
国际互认
管理体系
MANAGEMENT SYSTEM
CNAS C128-M

Zhou ZhangDe



No. 21, No. 4 Yard, Yuetanbeizhanjie Street,
Xicheng District, Beijing
010-88017408





DGG-A



Arguments

	Dia	Height		Dia	Height
Casserole	20cm	9.5cm	Fry Pan	20cm	4.5cm
	22cm	10cm		22cm	4.7cm
	24cm	10.5cm		24cm	4.8cm
	26cm	11cm		26cm	5.2cm
	28cm	11.5cm		28cm	5.5cm
				30cm	5.7cm
	Dia	Height		Dia	Height
Sauce Pan	16cm	7.5cm	Wok	26cm	7.5cm
	18cm	8cm		28cm	8cm
				20cm	8.5cm

DGG-B



Arguments

	Dia	Height		Dia	Height
Casserole	20cm	9cm	Fry Pan	18m	4.5cm
	22cm	9.5cm		20cm	5cm
	24cm	10.5cm		22cm	5cm
Sauce Pan	Dia	Height		24cm	5.5cm
	16cm	8cm		28cm	5.5cm
	18cm	9cm		30cm	5.6cm

DGG-C



Arguments

	Dia	Height
Fry Pan	20m	4.5cm
	22cm	4.7cm
	24cm	4.8cm
	26cm	5.2cm
	28cm	5.5cm
	30cm	5.7cm
use and care		
To ensure optimal performance and longevity of your non-stick cookware, please adhere to the following guidelines:		
Utensils: Use wooden, silicone, or heat-resistant nylon tools to prevent scratching the coating. Avoid metal utensils or abrasive materials.		
Heat Settings: Cook on low to medium heat. Excessive heat (e.g., preheating an empty pan or using high temperatures) may damage the coating and reduce non-stick properties.		
Cleaning: Allow the pan to cool before washing. Handwash with a soft sponge and mild detergent. Avoid harsh scouring pads or dishwasher use unless specified as dishwasher-safe.		
Avoid Thermal Shock: Do not expose a hot pan to cold water or place it on a wet surface, as sudden temperature changes can warp the base or weaken the coating.		
Storage: Stack pans carefully with protective liners (e.g., cloth or paper towels) to prevent scratches.		
Coating Integrity: Discontinue use if the coating peels or cracks to avoid ingesting particles.		
Cooking Oils: While minimal oil enhances non-stick performance, avoid cooking sprays containing lecithin, which may cause residue buildup.		

DGG-D



Arguments

	Dia	Height		Dia	Height
Casserole	18cm	8cm	Fry Pan	20m	4.5cm
	20cm	9cm		24cm	5.6cm
	22cm	10cm		26cm	5.7cm
	24cm	11cm		28cm	5.8cm
	Dia	Height			
Sauce Pan	18cm	8cm			
	20cm	9cm			
	22cm	10cm			
	24cm	11cm			

DGG-E



Arguments

	Dia	Height
Fry Pan	20m	5.5cm
	22cm	6cm
	24cm	6.5cm
	26cm	7cm
	28cm	7.5cm

DGG-F



Arguments

	Dia	Height		Dia	Height
Casserole	18cm	8cm	Fry Pan	20m	5.5cm
	20cm	9cm		22cm	6cm
	22cm	10cm		24cm	6.5cm
	24cm	11cm		26cm	7cm
Sauce Pan	Dia	Height		28cm	7cm
	18cm	8cm		30cm	7cm
	20cm	9cm		32cm	7cm
	22cm	10cm			
	24cm	11cm			

DGG-G



Arguments

	Dia	Height
Casserole	20cm	9cm
	22cm	10cm

	Dia	Height
Sauce Pan	16cm	8cm
	18cm	9cm

DGG-H



Arguments

	Dia	Height		Dia	Height
Casserole	20cm	9cm	Fry Pan	20cm	5.5cm
	22cm	9.5cm		26cm	5.5cm
	24cm	10.5cm		28cm	5.5cm
	Dia	Height		Dia	Height
Sauce Pan	16cm	8cm	Wok	22cm	7cm
	18cm	9cm		24cm	7.5cm

DGG-I



Arguments

	Dia	Height		Dia	Height
Casserole	20cm	9.5cm	Fry Pan	20cm	4.5cm
	22cm	10cm		22cm	4.7cm
	24cm	10.5cm		24cm	4.8cm
	26cm	11cm		26cm	5.2cm
	28cm	11.5cm		28cm	5.5cm
				30cm	5.7cm
	Dia	Height			
Sauce Pan	16cm	7.5cm			
	18cm	8cm			

DGG-J



Arguments

	Dia	Height
Fry Pan	20cm	4.5cm
	24cm	5.6cm
	26cm	5.7cm
	28cm	5.8cm

	Dia	Height
Sauce Pan	16cm	8cm
	18cm	9cm

DGG-K



Arguments

	Dia	Height		Dia	Height
Casserole	20cm	10.5cm	Fry Pan	20cm	5.5cm
	24cm	11.5cm		24cm	5.5cm
	Dia	Height		26cm	5.5cm
				28cm	5.5cm
Sauce Pan	16cm	7.5cm		Dia	Height
	18cm	9.5cm			
			Wok		
				28cm	8cm

DGG-L



Arguments

	Dia	Height
Fry Pan	20cm	8cm
	24cm	8cm
	26cm	8cm
	28cm	8cm

DGG-M



Arguments

Area Height

Bento

13*15cm*cm 3.5cm

DGG-N



Arguments

	Dia
Baking tray	30cm
Iron or Aluminum	34cm

DGG-O



Arguments

	Dia	Height
Fry Pan	20cm	4.5cm
	22cm	4.7cm
	24cm	4.8cm
	26cm	5.2cm
	28cm	5.5cm
	30cm	5.7cm

DGG-P



Arguments

	Dia
Baking tray	30cm
	32cm
	34cm
	38cm
	40cm
	42cm

DGG-Q



Arguments

	Dia	Height
Pizza pan	20cm	1.5cm
	22cm	1.5cm
	24cm	1.5cm
	26cm	1.5cm
	28cm	1.5cm

DGG-R



Arguments

	Dia	Height
Fry Pan	20cm	4.5cm
	22cm	4.7cm
	24cm	4.8cm
	26cm	5.2cm
	28cm	5.5cm
	30cm	5.7cm

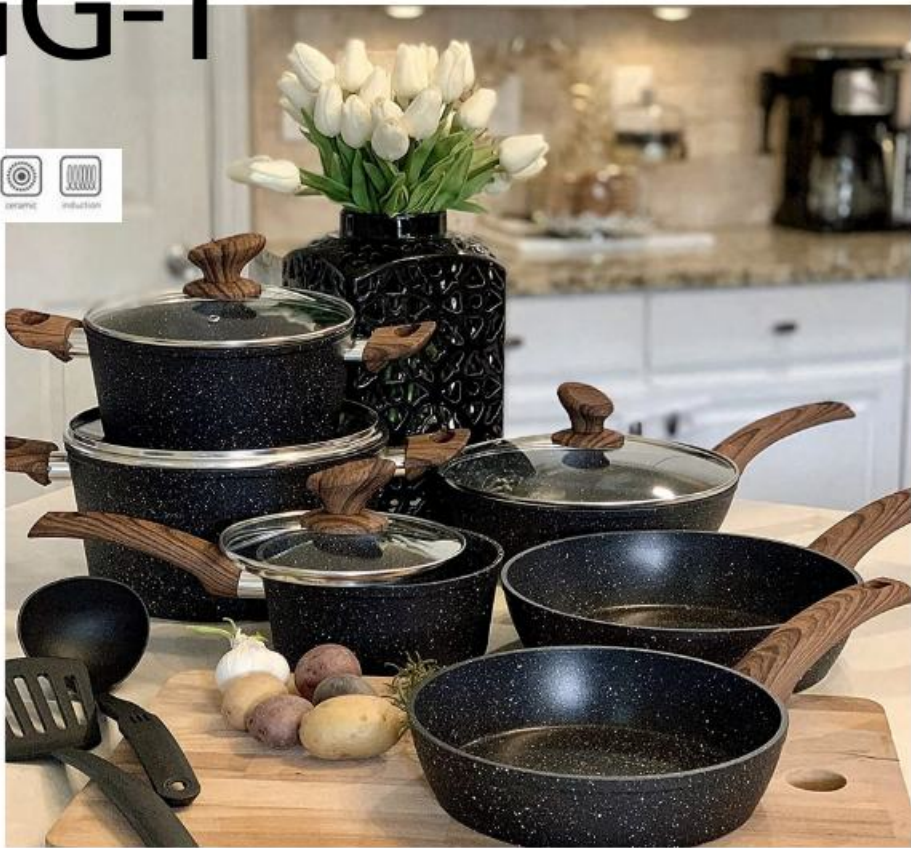
DGG-S



Arguments

	Dia	Height		Dia	Height
Casserole	20cm	9cm	Fry Pan	18cm	4.5cm
	22cm	9.5cm		20cm	5cm
	24cm	10.5cm		22cm	5cm
Sauce Pan				24cm	5.5cm
	Dia	Height		26cm	5.5cm
	16cm	8cm		28cm	5.5cm
	18cm	9cm	Pan	30cm	5.6cm
				Dia	Height
				20cm	5.5cm
				26cm	5.5cm
				28cm	5.5cm

DGG-T



Arguments

	Dia	Height		Dia	Height
Deep Fry Pan	20cm	5.5cm	Fry Pan	20cm	4.5cm
	22cm	6cm		22cm	4.7cm
	24cm	6.5cm		24cm	4.8cm
	26cm	7cm		26cm	5.2cm
	28cm	7.5cm		28cm	5.5cm
				30cm	5.7cm
	Dia	Height		Dia	Height
Sauce Pan	16cm	7.5cm	Wok	26cm	7.5cm
	18cm	8cm		28cm	8cm
				30cm	8.5cm

DGG-U



Arguments

	Dia	Height
Fry Pan	18cm	4.5cm
	20cm	5cm
	22cm	5cm
	24cm	5.5cm
	26cm	5.5cm
	28cm	5.5cm
	30cm	5.6cm











