

STONE LEE



K O R E A - 1 9 8 5

CEO Message

I am highly honored that Youngshin Stone Co., Ltd.
has grown through affections and cooperation of customers.
With the fundamental goal of philosophy to play a role to facilitate a healthy society,
we will provide such amphibole cookware
and cultural system that help customers to enjoy healthy food culture and well-being life.

With philosophy slogan "Create a Happy Food Culture",
Youngshin Stone Co., Ltd. will commit to a universal favorite company.
Now, we will exercise our best effort to move the hearts of customers
with the better quality and the highest value by focusing on ethical management.
In addition, we will share interests with investors and the whole employees hoping
that we turn over a new leaf as "A company to satisfy everybody".

Thank you.

Representative Director

 LEE, JAE HYUN



1985-

- 1985. 05 Established Youngshin Industry Co.
Started production of amphibole stone kitchenware for general use
- 1986. 06 Started export business to overseas

1990-

- 1990. 10 Obtained Qualification of Quarry In Jangsoo
- 1997. 06 Completed the construction of the 2nd factory in Jangsoo and operating
- 1998. 01 Established the Special Exhibition & Sales Center In Seoul
- 1998. 07~ Obtained Qualify Guaranty(Q MARK) from Korea Testing and Researching Institute for Chemical Industries
- 1999. 12~ Awarded with Meritorious to Oversea Export by Jeonbuk Provincial Governor

2000-

- 2000. 07~ Selected as Prospective company of Export in 2000 by the Ministry of Small & Midium Business Export Assistance Center
- 2001. 11 Awarded with "Export of Tower One Million Dollar" of Trading Day
- 2002. 01 Transformed into Youngshin Stone Co.,Ltd.
- 2003. 05 Built and moved to Geumma Factory
- 2003. 09~ Registered trademark of STONE LEE(In Korea, Japan, China)

2005-

- 2005. 06 Achieved Development of Technology of Innovation by the Ministry of Small & Medium Industry
- 2005. 08 Contracted Part of the E-MART and Sales
- 2006. 06~ Selected as Small and Medium Industry for Technology of Innovation(INNO-BIZ) by the Ministry of Small & Medium Industry
- 2006. 07~ Certificate or Registration the Quality Management System (ISO 9001)
- 2006. 09~ Certificate or Registration the Environmental Management System (ISO 14001)
- 2007. 03~ Selected as Representative Products of Jeonbuk Province by Association of Buy Jeonbuk
- 2008. 03 Achieved Development of Technology of Innovation by the Minisrty of Small & Medium Industry
- 2009. 05 Selected as "Top 100 Superior Exporting Company to Japan" by the Ministry of Knowledge Economy

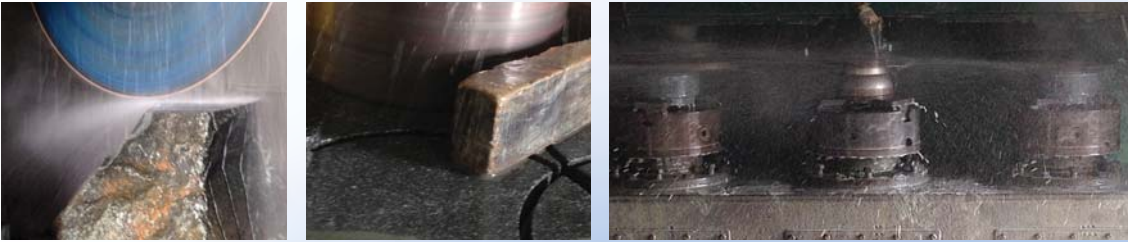
2010-

- 2010. 01 Awarded by Korea Productivity Center
- 2011. 11~ Success Technology Development Business of Clean Manufacture place
- 2013. 09 Patent(Republic of Korea, Revolve-processing device for stoneware No. 10-1310067)
- 2014. 03 Designated traditional food restaurant By Gwangju regional tax service commissioner
- 2015. 04 Awarded by President of Korea food service industry association.
- 2015. 07 Patent(Republic of Korea, Stone pot lid. No. 10-1533070)



Introduction

Youngshin Stone Co., Ltd.
makes the products of amphiboles,
a good rock for human health.



The amphiboles produced only in Korea which can't be found in any other place in the world have the high credit of gemlike stones that emit wavelength of far-infrared radiation up to maximum 93%.

The amphibole kitchen utensils have been shaped only by physically processing the pure raw rocks without any chemical processing, and have been used as good cookwares for human health in special restaurants or homes in Korea for generations to generations.

The amphibole cookwares are also suitable for cooking various vegetable dishes because they ensure that the original tastes and flavors of dishes can be kept along with nutrients as long as possible through enabling even boiling with less heat when cooking with them, and ensure that you can enjoy soft and deep taste of meat because far-infrared rays which are emitted when heating amphiboles help heat to penetrate into deep inside of meat. In addition, you can enjoy warm dishes till when you finish them because the amphibole cookwares keep heat for a long time.

The bibimbap, steamed rice harmonized with fresh vegetables and red pepper paste, and others, in Jeonju (a famous traditional Korean city for its delicious food and culture) has placed itself in Korea as one of the traditional Korean food since it is cooked with the Jangsoo amphibole pots.

Furthermore, Bulgogi, marinated meat strips, a popular Korean cuisine, is proud of its best taste among unique oriental food when it is cooked with the Jangsoo amphibole baking sheets.

Since this fact has been known to Japanese gourmets, the amphibole cookwares have been used to cook various Japanese dishes. Moreover, the amphibole cookwares are also suitable for cooking various western dishes such as steak, stew, pasta, pizza, and etc. as well.

Youngshin Stone Co., Ltd. has produced these good amphibole cookwares using the raw amphibole rocks mined at our own mine in Jangsoo, a province in Korea for 30 years or more, and exercised our efforts to design new models and develop amphibole cookwares for various uses. So now we have 100 amphibole cookwares or more and are truly proud of the leading manufacturer of the amphibole cookwares in Korea and even in the world both in name and reality.

The executives and staff members of Youngshin Stone Co., Ltd. will make a ceaseless research in order to open a new chapter of new cookware culture with these blessed Jangsoo amphiboles for enabling everybody in this world to enjoy the best taste.

STONE LEE Food System

Keeps the flavor
to the maximum
while cooking

taste

nutrition

Cooks evenly,
burns least,
keeps nutrients maximum

Uses only pure
natural stone, amphibole
no chemical processing
free from heavy
metal substances

safe

value

Unique, durable, ancient,
and friendly

: How to use

S T O N E L E E

Before the first use, it is recommended to boil the stonewares in salt water for sterilization and tempering. Taking them out of water, coat with some edible oil on the dry surface.

Cooking long hours on strong fire can cause over heat on the stoneware. It is recommended to cook in medium or low fire once the stoneware gets heat.

Do not put the high heated stoneware right into cold water to prevent breakages. It is easily washable when cooled and brushed in plain water.

Do not let the empty stoneware on fire for long time.

As it is natural stone material, there may occur some scratches or fine cracks on the surface, however it is no problem to use.

When used for long years, the surface can turn dark due to some soaked oil. It is another proof of high durability.

Do not touch the heated stoneware with bare hand. Dropping the stoneware can cause breakage.

BOWL

Hot Bibimbap tastes best
in the amphibole stone bowl

Bibimbap - a Korean traditional dish
made of steamed rice
harmonized with fresh vegetables and red pepper
and others like an egg, beef, at ones's option

A TYPE



A-1 TYPE



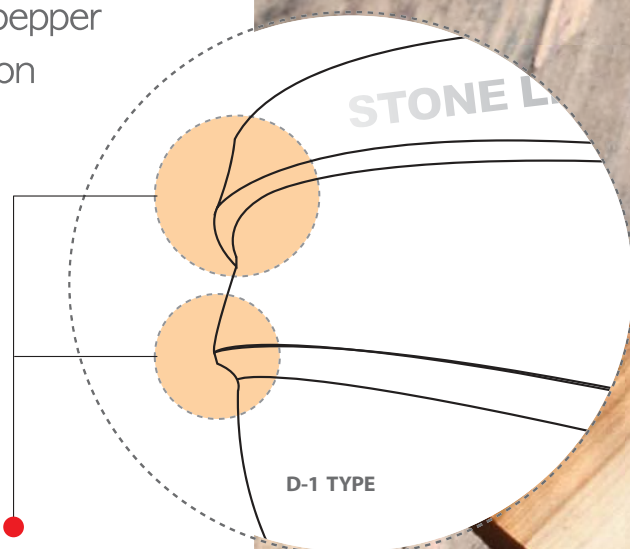
B TYPE



D TYPE



D-1 TYPE



Thanks to stainless
which wraps the bowl,
it is more durable to protect bowls
when they bump against each other
and to avoid slid
when you pick it up with tongs.

A-1,D-1 Type :
the middle raised spot
ensures stability while storing
and also storage space
can be minimized.

ALL TYPE

CODE	SIZE		/CT
	W	H	
YS-0112	120	60	10
YS-0114	140	65	10
YS-0115	150	70	10
YS-0116	160	70	10
YS-0117	170	70	10
YS-0118	180	80	10
YS-0119	190	80	10
YS-0120	200	80	10
YS-0122	220	80	10



STONELEE

STONE
LEE

POT

Feel real flavor of steamed rice in natural stone, amphibole

Rice evenly well done in the natural stone pot makes you feel real tastes of steamed rice also tastes of browned rice and rice stew

A TYPE



A TYPE

CODE	SIZE		/CT
	W	H	
YS-0214	140	70	10
YS-0215	150	75	10
YS-0216	160	80	10
YS-0218	180	90	5
YS-0220	200	100	5
YS-0222	220	110	5
YS-0224	240	120	5

A-1 TYPE

Patent (Stone pot lid.
No. 10-1533070)



A-1 TYPE

CODE	SIZE		/CT
	W	H	
YS-0214	140	70	10
YS-0215	150	75	10
YS-0216	160	80	10
YS-0218	180	90	5
YS-0220	200	100	5
YS-0222	220	110	5
YS-0224	240	120	5

B TYPE



B TYPE

CODE	SIZE		/CT
	W	H	
YS-0216	160	80	10
YS-0220	200	100	5
YS-0224	240	120	5

B-1 TYPE



B-1 TYPE

CODE	SIZE		/CT
	W	H	
YS-0216	160	80	10
YS-0218	180	90	5
YS-0220	200	100	5



ROASTER

A TYPE


**RECTANGULAR ROASTER
A TYPE**

CODE	SIZE			/CT
	W	W	H	
YS-R5040A	500	400	30	
YS-R6250A	620	500	35	

YS-R3900A



YS-R3900B


**ROUND ROASTER
A TYPE**

CODE	SIZE		/CT
	W	H	
YS-R3900A	390	18	

B TYPE

YS-R3900B	390	40	
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- Mounted below the table for convenience.
- Pure natural stone(amphibole) plate with no chemical processing.
- On the heated stone plate, feel softer and deeper tastes of food while the nutrients not compromised.
- Once heated, the stone plate keeps the food warm long enough.
- Simply clean up the plate on the table with the scraper and a little water.



Tilt adjustable for easy clean up
By putting the lid on the plate, other dishes can be placed
on the entire table.



B TYPE



TAJINE STONEWARE

TAJINE STONEWARE

B TYPE

CODE	SIZE		/CT
	W	H	
YS-3422B	220	50(80)	

CHOWDER PAN

A TYPE

YS-0326	260	65	5
YS-0328	280	65	5
YS-0330	300	65	5
YS-0332	320	65	5

D TYPE

YS-0328	280	70	3
YS-0330	300	70	3
YS-0332	320	70	3



A Type

CHOWDER PAN



D TYPE

ROAST PAN

A TYPE

CODE	SIZE		/CT
	W	H	
YS-0626	260	25	5
YS-0628	280	25	5
YS-0630	300	25	5
YS-0632	320	25	5
YS-0634	340	25	5

B TYPE

YS-0626	260	30	5
YS-0628	280	30	5
YS-0630	300	30	5
YS-0632	320	30	5
YS-0634	340	30	5

C-1 TYPE

YS-0630	300	12	7
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D TYPE

YS-0626	260	40~120	4
YS-0628	280	40~120	5
YS-0630	300	40~120	5
YS-0632	320	40~120	5
YS-0634	340	40~120	5



A TYPE



B TYPE



C-1 TYPE



D TYPE



D TYPE



**FREE SHAPED ROAST PAN
ALL TYPE**

CODE	SIZE		/CT
	W	H	
YS-2235	350	250	25
YS-2240	400	300	25



WIREBAND A TYPE



STEEL BAND B TYPE



STAINLESS STEEL BAND C TYPE

**FREE SHAPED
ROAST PAN**

**FREE SHAPED
ROAST PAN &
CHOWDER PAN**

ROAST PAN A,B,C TYPE

CODE	SIZE		/CT
	W	H	
YS-1320	200	40	
YS-1326	260	40	
YS-1330	300	40	
YS-1336	360	40	

**FREE SHAPED
ROAST PAN &
CHOWDER PAN**



ROAST PAN A TYPE

CHOWDER PAN D TYPE

YS-1220	200	40~100
YS-1226	260	40~100
YS-1230	300	40~100
YS-1236	360	40~100



ROAST PAN B TYPE



ROAST PAN C TYPE



CHOWDER PAN D TYPE

RECTANGULAR STEAK PAN



RECTANGULAR STEAK PAN

B TYPE

CODE	SIZE			/CT
	W	W	H	
YS-1020B	200	130	23	
YS-1024B	240	150	23	
YS-1028B	280	160	23	
YS-1030B	300	180	23	

CHOPPING BOARD TYPE

YS-1629D	290	170	22
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RECTANGULAR B TYPE

CHOPPING BOARD TYPE

HOT STONE

ROUND A TYPE

CODE	SIZE			/CT
	W	W	H	
YS-0820A	200		25	
YS-0822A	220		25	
YS-0824A	240		25	
YS-0826A	260		25	
YS-0828A	280		25	
YS-0830A	300		25	

HOT STONE

ROUND A TYPE

ROUND C TYPE

YS-1612C	120		30~50	
YS-1614C	140		30~50	
YS-1616C	160		30~50	

OVAL A TYPE

YS-3723A	235	185	15	
YS-3726A	260	190	15	
YS-3728A	280	215	15	
YS-3730A	300	230	15	

RECTANGULAR A TYPE

YS-1020A	160	130	23	
YS-1024A	200	150	23	
YS-1028A	300	160	23	
YS-1030A	300	180	23	

RECTANGULAR B TYPE

YS-1616B	160	160	30	
YS-1620B	190	130	30	
YS-1624B	230	150	30	

RECTANGULAR A TYPE

RECTANGULAR B TYPE

ROUND STEAK & PIZZA PAN
B TYPE

CODE	SIZE		/CT
	W	H	
YS-0820B	200	25	10
YS-0822B	220	25	10
YS-0824B	240	25	10
YS-0826B	260	25	10
YS-0828B	280	25	5
YS-0830B	300	25	5

F TYPE

YS-0824F	250	24	4
YS-0826F	270	24	5
YS-0828F	290	26	5
YS-0830F	310	26	5
YS-0832F	330	27	5
YS-0834F	350	27	5

MORTAR

CODE	SIZE		/CT
	W	H	
YS-4215	150	100	
YS-4220	200	180	

TEA CUP A, B, C TYPE

CODE	SIZE		/CT
	W	H	
YS-2811A	80	80	
YS-2811B	70	50	
YS-2811C	110	70	

ROUND STEAK
& PIZZA PAN



B TYPE



F TYPE

MORTAR



B TYPE

C TYPE



A TYPE

TEA CUP

WARMER



A TYPE



B TYPE



PLATE FOR WARMER A TYPE



PLATE FOR WARMER C TYPE



PLATE FOR WARMER D TYPE



J TYPE



K TYPE



PLATE FOR WARMER J TYPE



PLATE FOR WARMER K TYPE

WARMER A,B TYPE

CODE	SIZE		/CT
	W	H	
YS-3109	90	70	
YS-3112	120	80	

PLATE FOR WARMER A TYPE

YS-3215A	150	10	
YS-3218A	180	10	

PLATE FOR WARMER C TYPE

YS-3214C	140	12	
YS-3216C	160	12	
YS-3218C	180	12	

PLATE FOR WARMER D TYPE

YS-3214D	140	17	
YS-3216D	160	17	
YS-3218D	180	17	

J, K TYPE

CODE	SIZE			/CT
	W	W	H	
YS-3111J	110	110	60	
YS-3114J	140	140	60	
YS-3116K	160	70	60	
YS-3124K	240	80	60	

PLATE FOR WARMER J, K TYPE

YS-3217J	170	170	20	
YS-3220J	200	200	20	
YS-3222K	220	140	20	
YS-3230K	300	140	20	

**PROP
FOR BOWL
& POT**



WPSQ(Wooden prop square)



MPOV(Melamine prop oval)



WPOV(Wooden prop oval)

**WOODEN PROP
FOR STEAK PAN**



WPRD(Wooden prop round)



WPRT(Wooden prop rectangular)

**STONE
LANTERN**



YS-2912A

**SNAIL
ROAST PAN**



RACLETTE



**FONDUE
SET**



OTHERS



SPN(Spoon)



VC(Vacuum Chopstick)



DH(Dish holder)

GRILL

New



GRILL

A TYPE



A TYPE

CODE	SIZE		/CT
	W	H	
YS-GR295	220	10	
YS-GR330	270	10	
YS-GR370	270	10	

B TYPE



B TYPE

CODE	SIZE		/CT
	W	H	
YS-GS330	270	10	
YS-GS380	270	10	

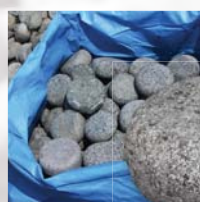
*Compatible with LPG, LNG and charcoal-driven stoves.

*Different sizes available for customization.



ROUNDED OFF STONE & FLOWER POT

Rounded off stone

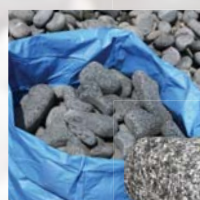


Round

CODE

YS-NS16

YS-NS18



Free Shaped

YS-NS50

YS-NS60

Natural stone powder



YS-NP18

YS-NP30

Natural stone flower pot

Round

CODE

YS-NF16

YS-NF18

Free Shaped

YS-NF50

YS-NF60

NATURAL STONE FOR GARDENING



YS-NT50A

YS-NT60A

YS-NT50B

YS-NT60B





ISO 14001



INSURANCE



ISO 9001 Registered
by SMR



SMR is accredited
by JAS-ANZ



STONE LEE Food System

**STONE
LEE**
KOREA-1985

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