

Claytan®

VITRIFIED HOTELWARE

DEFINITION *of* DISTINCTION



Claytan®
VITRIFIED HOTELWARE

ORIENTAL CERAMICS SDN BHD (15466-P)
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A member of Claytan Group



LEAD-SAFE
Products

California
Recycling 83



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Oriental Ceramics

ORIENTAL CERAMICS SND BHD (OCSB) was established in 1975 as a member of Claytan Group to manufacture fine English Earthenware & Vitrified Hotelware under the Claytan brand.

Combining a long history of experience and with manufacturing technology and know-how from Japan and England, the company is one of the very few manufacturers outside the UK capable of producing "footless glazed profile" Vitrified Hotelware to meet the high quality demand of BS 4034. This is UK type Vitrified Hotelware is recognized as superior to porcelain hotel ware in terms of durability and functionality.

Claytan Tableware combines classic, tradition and modernity in aesthetics and functionality. Our wide variety of creative English Earthenware design with unique Underglaze Decoration technique give consumers choices and selection that can match with their own style and find something that is appropriate for every occasion. In supporting our commitment to keep up with the latest trends and applications for Design Department works closely with top end designers and materials suppliers in Europe.

Today, OCSB has grown to be a world class ceramics tableware manufacturer and preferred OEM producers, supply to many companies well known for their international brands like Spode, Johnson Brothers, Wade Ceramics and others. Our company philosophy of trust worthies, responsibility, continuous improvement and customer intimacy enables us to create continuous partnerships with our extensive customer base.



From clay comes a
GLOBAL BRAND

Claytan's products are produced using traditional craftsmanship handed down from generation to generation since 1920. Reinforced by the technical expertise, Claytan ceramics wares have been perfected over time and are complemented by modern technology.

With over 80 years of experience, Claytan has grown from a pioneer manufacturer to become the largest manufacturer of ceramics products in Malaysia. Reputed as one of the world's best and most trusted ceramics manufacturers, Claytan products are found throughout Asia- Pacific, Europe and USA. Claytan is also OEM for some of the world's premier ceramics brands. With its diversified product range and cutting-edge ceramic manufacturing technology, Claytan has the undisputed confidence of customers worldwide with their range of products including Hotelware, Tableware, Artware and Sanitaryware.

With the Claytan name established worldwide, its products are manufactured to suit your lifestyle, with a diversified range of designs and innovations to cater for your every need.



Claytan[®]
VITRIFIED HOTELWARE

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An expression of true
class and quality



10230 SALT SHAKER, 10231 PEPPER SHAKER
10198 RIMMED SOUP BOWL, 10128 ROUND SOUP PLATE

Claytan®
FINE HOTELWARE

V100

















PEARL WHITE

Timeless silky smooth minimalism balanced with style with
unrivalled functionality perfected for banqueting needs

PLATES / BOWLS

 10001 ROUND PLATE (W)30cm/11.9", (H)2.6cm	 10106 ROUND PLATE (W)28.8cm/11.3", (H)2.6cm	 10005 ROUND PLATE (W)26.8cm/10.5", (H)2.4cm	 10182 ROUND PLATE (W)25.6cm/10.1", (H)2.35cm
 10011 ROUND PLATE (W)23.2cm/9.1", (H)1.75cm	 10016 ROUND PLATE (W)20.5cm/8.1", (H)1.8cm	 10030 ROUND PLATE (W)19.0cm/7.5", (H)1.3cm	 10043 ROUND PLATE (W)16.4cm/6.4", (H)1.55cm
 10723 ROUND PLATE (W)12.7cm/5.0", (H)1.3cm	 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5", (H)2.1cm	 10192N DOUBLE WELL SAUCER (W)15.2cm/6.0", (H)1.8cm	 10707 DOUBLE WELL SAUCER (W)13.0cm/5.1", (H)1.4cm
 10105 ESPRESSO SAUCER (W)11.9cm/4.7", (H)1.4cm	 10728 CHINESE TEA SAUCER (W)10.0cm/4.0", (H)2.25cm	 10128 ROUND SOUP PLATE (W)28.2cm/11.1", (H)3.6cm (C)440cc/15.5oz	 10107 ROUND SOUP/PASTA PLATE (W)25.4cm/10.0", (H)4.9cm (C)600cc/21.1oz
 10129 ROUND SOUP PLATE (W)24.4cm/9.6", (H)4.0cm (C)460cc/16.2oz	 10010N ROUND SOUP PLATE (W)23.0cm/9.0", (H)3.15cm (C)380cc/13.4oz	 10140 ROUND PASTA BOWL (W)30.9cm/12.1", (H)4.85cm (C)700cc/24.6oz	 10766 RIM SOUP PLATE (W)23.5cm/9.3", (H)4.3cm (C)940cc/33oz
 10764 STADIUM BOWL (W)30cm/12", (H)4.4cm (C)1600cc/54.1oz	 10008 ROUND SALAD BOWL (W)23.2cm/9.1", (H)5.45cm (C)970cc/34.2oz	 10028 ROUND BOWL (SOUP) (W)19.3cm/7.6", (H)4.75cm (C)600cc/21.1oz	 10041 ROUND BOWL (OATMEAL) (W)15.3cm/6.0", (H)4cm (C)360cc/12.7oz

PLATES / BOWLS

 10198 RIMMED SOUP BOWL (W)19.0cm/7.5", (H)4.45cm (C)300cc/10.6oz	 10138 ROUND BOWL (MULTI PURPOSE) (W)14.3cm/5.6", (H)8cm (C)780cc/27.5oz	 10139 ROUND BOWL (MULTI PURPOSE) (W)17.8cm/7.0", (H)10.2cm (C)1470cc/51.8oz	 10125 ROUND BOWL (SALAD/NOODLE) (W)17.8cm/7.0", (H)7.5cm (C)1000cc/35.2oz
 10733 ROUND BOWL (SOUP) (W)23cm/9.0", (H)5.2cm (C)1500cc/52.8oz	 10124 ROUND SALAD BOWL (W)25.4cm/10.0", (H)8.0cm (C)2100cc/73.9oz	 10734 ORIENTAL RICE BOWL (W)10.7cm/4.2", (H)6.6cm (C)250cc/8.8oz	 10718 ORIENTAL BOWL (W)17cm/6.7", (H)6.6cm (C)750cc/26.4oz
 10717 ORIENTAL BOWL (W)19.6cm/7.7", (H)7.0cm (C)1100cc/38.7oz	 10722 NOODLE / LAKSA BOWL (W)13cm/5.1", (H)7.3cm (C)750cc/26.4oz	 10197 NOODLE / LAKSA BOWL (W)17.5cm/6.9", (H)7.8cm (C)1200cc/42.3oz	 10721 NOODLE / LAKSA BOWL (W)19.5cm/7.7", (H)8.8cm (C)1550cc/54.6oz
 10053 RICE BOWL (W)11cm/4.3", (H)5.4cm (C)260cc/9.2oz	 10052 RICE BOWL (W)12.9cm/5.1", (H)6.1cm (C)460cc/15.5oz	 10050 SOUP BOWL (W)9.6cm/3.8", (H)5.0cm (C)160cc/5.6oz	 10047 FRUIT DISH (W)13.2cm/5.2", (H)3.0cm (C)210cc/7.4oz
 10743S SOUP BOWL/LID (W)10cm/3.9", (H)8.1cm (C)335cc/11.0oz	 10406 OVAL PLATTER (W)25.7cm/10.1", (H)1.5cm	 10404 OVAL PLATTER (W)31cm/12.2", (H)1.5cm	 10402 OVAL PLATTER (W)36.2cm/14.2", (H)1.8cm

DRINKING WARE

 10061 MUG-L (C)460cc/16.2oz, (H)11.0cm (W)8.8cm/3.5"	 10765 STACKING TALL MUG (C)380cc/13.8oz, (H)11.6cm (W)7.9cm/3.1"	 10169 STACKING MUG (C)310cc/10.9oz, (H)9.0cm (W)7.8cm/3.0"	 10194 SOUP CUP C/W HANDLES (C)380cc/13.4oz, (H)5.1cm (W)11.3cm/4.4"
 10145N SOUP CUP C/W HANDLES (C)310cc/10.9oz, (H)5.2cm (W)10.1cm/4.1"	 10195 SOUP CUP W/O HANDLES (C)380cc/13.4oz, (H)5.3cm (W)11.3cm/4.4"	 10146N SOUP CUP W/O HANDLES (C)310cc/10.9oz, (H)5.35cm (W)10.3cm/4.1"	 10703 LUG SOUP CUP (C)380cc/13.3oz, (H)5.3cm (W)10.3cm/4.1"
 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"	 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"	 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"	 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"

Impressive collection in
the finest hard porcelain



10443 RECTANGULAR BOWL, 10145N SOUP CUP C/W HANDLE
10016 ROUND PLATE, 10030 ROUND PLATE

Clayton®
WHITED HOTELWARE

DRINKING WARE

 10732 LUG SOUP CUP (C)133cc/11.6oz, (H)4.7cm (W)10.6cm/4.2" 10192N DOUBLE WELL SAUCER (W)15.2cm/6"	 10081 LUG SOUP CUP (C)280cc/9.9oz, (H)4.7cm (W)10.3cm/4.0" 10192N DOUBLE WELL SAUCER (W)15.2cm/6.0"	 10173 JUMBO CUP (C)350cc/11.6oz, (H)8.2cm (W)11.0cm/4.3" 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"	 10110 JUMBO CUP (C)480cc/15.1oz, (H)7.8cm (W)10.7cm/4.2" 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"
 10170 BREAKFAST CUP (C)153cc/11.6oz, (H)6.3cm (W)9.6cm/3.8" 10193 DOUBLE WELL SAUCER (W)16.5cm/6.5"	 10166 CAPPUCCINO CUP (C)168cc/12.7oz, (H)6.7cm (W)10.1cm/4.0" 10192N DOUBLE WELL SAUCER (W)15.2cm/6.0"	 10135 CAPPUCCINO CUP (C)250cc/8.5oz, (H)6.0cm (W)9.25cm/3.6" 10192N DOUBLE WELL SAUCER (W)15.2cm/6.0"	 10183NS TEA CUP (C)240cc/8.5oz, (H)6.5cm (W)8.8cm/3.5" 10192N DOUBLE WELL SAUCER (W)15.2cm/6.0"
 10058 TEA/COFFEE CUP (C)240cc/8.5oz, (H)6.5cm (W)8.0cm/3.1" 10192N DOUBLE WELL SAUCER (W)15.2cm/6.0"	 10706 STACKING CUP (C)190cc/5.3oz, (H)5.6cm (W)8.8cm/3.1" 10707 DOUBLE WELL SAUCER (W)13.9cm/5.5", (H)1.4cm	 10704 STACKING ESPRESSO CUP (C)120cc/4.2oz, (H)5.1cm (W)9.25cm/3.6" 10707 DOUBLE WELL SAUCER (W)13.0cm/5.1", (H)1.4cm	 10753 SMALL CUP (C)115cc/4oz, (H)4.5cm (W)7.1cm/2.8" 10707 DOUBLE WELL SAUCER (W)13.0cm/5.1", (H)1.4cm
 10042 CHINESE TEA CUP (C)150cc/5.3oz, (H)5.9cm (W)7.3cm/2.9"	 10211 CREAMER (C)190cc/6.7oz, (H)6.2cm (W)7.9cm/3.0"	 10212S SUGAR BOWL/LID (C)250cc/8.5oz, (H)6.5cm (W)7.9cm/3.1"	 10259S CHINESE TEAPOT/LID (C)750cc/26.4oz, (H)8.3cm (W)8.7cm/3.4"
 10214BS COFFEE POT/LID (C)950cc/33.5oz, (H)14.0cm (W)10.5cm/4.1"	 10216SS COFFEE POT/LID (C)490cc/17.3oz, (H)11.0cm (W)8.5cm/3.3"	 10214BS TEAPOT/LID (C)1250cc/44oz, (H)12.9cm (W)11.9cm/4.7"	 10214SS TEAPOT/LID (C)800cc/27.1oz, (H)9.5cm (W)10.0cm/3.9"



SELECTED SAUCER
Denotes the selected saucer
to go along with the cup
10707
DOUBLE WELL ESPRESSO SAUCER
(W)13.0cm/5.1", (H)1.4CM



SELECTED SAUCER
Denotes the selected saucer
to go along with the cup
10105
ESPRESSO SAUCER
(W)11.9cm/4.7", (H)1.4CM



SELECTED SAUCER
Denotes the selected saucer
to go along with the cup
10192N
DOUBLE WELL SAUCER
(W)15.2cm/6.0", (H)1.8CM



SELECTED SAUCER
Denotes the selected saucer
to go along with the cup
10193
DOUBLE WELL SAUCER
(W)16.5cm/6.5", (H)2.1CM

✓ NO OPEN STOCK. NEED 2-3 MONTHS LEAD TIME









✗ SIZE TO BE CONFIRMED AFTER TRIAL RUN

ACCESSORIES

 102018S CASSEROLE/LID (W)24.1cm/9.5", (H)8.0cm (C)2000cc/70.4 oz	 10203SS CASSEROLE/LID (W)21.8cm/8.6", (H)7.9cm (C)1480cc/52.1oz	 10221 SAUCE SERVER (W)13.8cm/5.4", (H)6.0cm (C)270cc/9.5oz	 10261 SUGAR SACHET HOLDER (W)9.4cm/3.7", (H)5.0cm (C)210cc/7.4oz
 10230 SALT SHAKER (W)4.8cm/1.9", (H)5.0cm (C)80cc/2.8oz	 10231 PEPPER SHAKER (W)4.8cm/1.9", (H)5.0cm (C)80cc/2.8oz	 10087 EGG CUP (W)5.1cm/2.0", (H)4.3cm (C)50cc/1.8oz	 10184 SAUCE CUP (W)6.19cm/2.4", (H)3.8cm (C)50cc/2.8oz
 10262 TOOTHPICK HOLDER (W)3.2cm/1.3", (H)6cm (C)40cc/1.4oz	 10269 FLOWER VASE / BUD VASE (W)13.3cm/5.2", (H)13.5cm	 10240 SOYA SAUCE/VINEGAR POT/LID (C)180cc/6.3oz, (H)10cm (W)3.1cm/1.2"	 10417 SPOON (W)12.8cm/5.0"



ACCESSORIES

 10433 CHOPSTICK REST (W)6cm/2.4", (H)1.35cm	 10234 ASHTRAY (W)10cm/3.9", (H)3.3cm	 10F143 RAMEKIN (W)8.6cm/3.4", (H)4.2cm (C)140cc/4.9oz	 10F142 RAMEKIN (W)7.6cm/3.0", (H)3.65cm (C)100cc/3.5oz
 10F465 RAMEKIN L (W)8.6cm/3.4", (H)7.5cm (C)290cc/10.2oz	 10459 QUENELLE DISH (W)20.3cm/8.0", (H)4.5cm (C)400cc/14.1oz	 10458 QUENELLE DISH (W)17cm/6.7", (H)4.0cm (C)260cc/9.2oz	 10457 QUENELLE DISH (W)12.2cm/4.8", (H)2.8cm (C)100cc/3.5oz
 10477 HALF MOON 3 COMPARTMENT DISH (W)15.3cm/6", (H)2.2cm	 10049 SAUCE/BUTTER DISH (W)10.3cm/4.0", (H)1.7cm (C)50cc/1.8oz	 10229 ROUND DISH (W)7.9cm/3.1", (H)1.9cm (C)40cc/1.4oz	 10263 ROUND DISH (W)5.9cm/2.3", (H)1.9cm (C)20cc/0.7 oz
 10443 RECTANGULAR BOWL (W)23.6cm/9.3", (H)3.95cm (C)520cc/18.3oz	 10434 RECTANGULAR BOWL (W)16.5cm/6.5", (H)3.95cm (C)420cc/14.8oz	 10742 STACKABLE BOWL (W)11.0cm/4.3", (H)5.0cm (C)330cc/11.6oz	 10710 CHILL BOWL (W)11.4 cm/4.5", (H)7.5cm (C)370cc/13.0oz
 10735 STACKABLE BOWL (15.10Z) (W)10.0cm/4.3", (H)7.1cm (C)430cc/15.1oz	 10724 STACKABLE BOWL (W)13.5cm/5.3", (H)5.5cm (C)470cc/16.6oz	 10719 STACKABLE BOWL (W)13.5cm/5.3", (H)6.8cm (C)570cc/20oz	 10737 ROUND DISH (W)21.0cm/8.2", (H)3.9cm (C)880cc/31oz
 10474 2 COMPARTMENT DISH (W)21.3cm/8.4", (H)3.6cm (C)720cc/24.3oz	 10475 3 COMPARTMENT DISH (W)21.3cm/8.4", (H)3.6cm (C)700cc/23.6oz	 10456 3 COMPARTMENT DISH (W)24cm/9.4", (H)2.4cm (C)525cc/17.7oz	 10471 3 COMPARTMENT DISH (W)25.5cm/10.0", (H)2.5cm (C)595cc/20.1oz
 10513 3 RIM COMPARTMENT DISH (W)22.8cm/9", (H)2.7cm	 10512 2 RIM COMPARTMENT DISH (W)22.8cm/9", (H)2.7cm		

ACCESSORIES

 10740 ROUND INSERT (W)21cm/8.3", (H)11.2cm (C)2300cc/81oz	 10478 HALF MOON INSERT (W)28cm/11", (H)5.45cm (C)1300cc/45.8oz	 10430 LADLE (W)26cm/10.2", (H)80cc/4.2oz
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V100B

 108046 ROUND BOWL (W)15.3cm/6", (H)4.0cm (C)370cc/12.9oz	 108035 ROUND BOWL (W)17.3cm/6.8", (H)4.3cm (C)500cc/17.6oz	 108304 SALT SHAKER (1 HOLE) (W)3.6cm/1.4", (H)7.5cm (C)100cc/3.5oz	 108305 PEPPER SHAKER (3 HOLE) (W)3.6cm/1.4", (H)7.5cm (C)100cc/3.5oz
 108616 CREAMER (W)6.0cm/2.4", (H)8.6cm (C)200cc/7.0oz	 108614S SUGAR BOWL/LID (W)9.3cm/3.7", (H)7.3cm (C)300cc/10.6oz	 108097S BUTTER DISH/COVER (W)19.3cm/7.6", (H)2.2"x5"	 108232 NAPKIN HOLDER (W)4.5cm/1.8", (H)4.6cm
 108216 OVAL PLATTER (W)34.8cm/13.7", (H)2.85cm	 108285 GRAVY BOAT (W)15.5cm/6.1", (H)6.8cm (C)400cc/14.1oz	 108617S CASSEROLE BOWL/LID (W)23.4cm/9.2", (H)7.0cm (C)1400cc/49.3oz	 108619S CASSEROLE BOWL/LID (W)25.4cm/10", (H)7.7cm (C)2000cc/70.4oz
 108479 GRAVY BOAT UNDERLINER (W)20cm/7.9"	 108218S TEAPOT/LID (W)10.7cm/4.2", (H)19.6cm (C)650cc/22.9oz	 108244S COFFEEPOT/LID (W)8cm/3.1", (H)16.3cm (C)900cc/28.2oz	 108216S COFFEEPOT/LID (W)9cm/3.5", (H)15.5cm (C)950cc/33.5oz
 108299 EGG CUP (W)5.4cm/2.1", (H)6.7cm (C)50cc/1.7oz	 108005 DINNER PLATE (W)22.1cm/10.7", (H)2.4cm	 108058 COFFEE CUP (W)8.6cm/3.3", (H)5.8cm (C)220cc/7.4oz	 108044 SAUCER (W)15.3cm/6", (H)1.6cm

☑ NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME

V100C



V100E



NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME
 SIZE TO BE CONFIRMED AFTER TRIAL RUN



V110

Trend setting, classical design ensures that V110 collections always set the scene in perfect style



V110H / V110M





















Hospital Ware

Less is more with the hospital collection



10472 3 COMPARTMENT DISH,
10456 3 COMPARTMENT DISH,
14470 SQUARE STACKABLE BOWL,
10474 2 COMPARTMENT DISH,
10169 STACKING MUG

Claytan
HONG KONG

 12182 ROUND COUPE PLATE [W]26cm/10.2", [H]2.0cm	 15011 NARROW RIM ROUND PLATE [W]23.0cm/9.0", [H]2.0cm	 10011 ROUND PLATE [W]23.2cm/9.1", [H]1.75cm	 10737 ROUND DISH [W]21.3cm/8.4", [H]4.0cm
 10474 2 COMPARTMENT DISH [W]21.3cm/8.4", [H]3.5cm	 10475 3 COMPARTMENT DISH [W]21.3cm/8.4", [H]3.5cm	 10456 3 COMPARTMENT DISH [W]24cm/9.4", [H]2.5cm	 10471 3 COMPARTMENT DISH [W]25.5cm/10.0", [H]2.6cm
 10513 3 RIM COMPARTMENT DISH [W]22.8cm/9", [H]2.7cm	 10512 2 RIM COMPARTMENT DISH [W]22.8cm/9", [H]2.7cm	 10719 STACKABLE BOWL [W]13.5cm/5.3", [H]6.8cm [C]570cc/20oz	 10724 STACKABLE BOWL [W]13.5cm/5.3", [H]5.5cm [C]470cc/16.6oz
 10735 STACKABLE BOWL (15.1 OZ) [W]11.0cm/4.3", [H]7.1cm [C]430cc/15.1oz	 14470 SQUARE STACKABLE BOWL [W]11.5cm/4.5", [H]4.0cm [C]260cc/9.2 oz	 10169 STACKING MUG [W]7.8cm/3.0", [H]9.0cm [C]310cc/10.9oz	 17075 MUG [W]8.0cm/3.1", [H]8.5cm [C]280cc/10.6 oz
 17061 MUG [W]8.0cm/3.1", [H]9.5cm [C]390cc/12.9oz	 10742 STACKABLE BOWL [W]11.0cm/4.3", [H]5.0cm [C]330cc/11.6oz		

PROJECT REFERENCE



Singapore General Hospital



IJM, Kuala Lumpur



Regency Hospital, Singapore



DEMC, Kuala Lumpur



KPJ Healthcare Berhad, Johor Bahru



Besta, Kuala Lumpur



V120

Adaptably and flexibly the articles in the V120 series perform a wide range of functions and offer the ideal platform for presenting national and international styles of cuisine

 12133 ROUND COUPE PLATE (W)30.2cm/11.9", (H)2.75cm	 12182 ROUND COUPE PLATE (W)26cm/10.2", (H)2.0cm	 12011 ROUND COUPE PLATE <input checked="" type="checkbox"/> (W)22.8cm/9.0", (H)1.9cm	 12016 ROUND COUPE PLATE (W)20.5cm/8.1", (H)1.8cm
 12030 ROUND COUPE PLATE <input checked="" type="checkbox"/> (W)17.5cm/7", (H)1.55cm	 12043 ROUND COUPE PLATE (W)16cm/6.3", (H)1.6cm	 12750 ROUND COUPE BOWL <input checked="" type="checkbox"/> (W)31cm/12.2", (H)5.7cm (C)2500cc/88oz	 12022 ROUND COUPE BOWL <input checked="" type="checkbox"/> (W)16.5cm/6.5", (H)3.2cm (C)400cc/14.1oz
 12763 ROUND COUPE BOWL (W)26.7cm/10.5", (H)4.9cm (C)400cc/14.3oz	 12179 ROUND COUPE BOWL (W)23.0cm/9.0", (H)4.6cm (C)1000cc/35.2oz	 12769 LOW COUPE BOWL (W)27.4cm/10.8", (H)4.5cm (C)1600cc/54.1oz	 12108 ROUND SALAD BOWL (W)25.5cm/10.0", (H)4.5cm (C)5000cc/176.1oz
 12726 ROUND SALAD BOWL (W)20.5cm/8.1", (H)12.2cm (C)2750cc/96.8oz	 12721 ROUND COUPE SOUP (W)19.5cm/7.6", (H)4.5cm (C)1000cc/35.2oz	 12722 CEREAL BOWL (W)14.0cm/5.5", (H)7.5cm (C)680cc/23.9oz	 120425 CHINESE TEA CUP/LID (W)9.4cm/3.7", (H)5.75cm (C)190cc/6.7oz
 12104 ESPRESSO CUP (W)6.7cm/2.6", (H)6.0cm (C)20cc/4.2oz	 12467 ROUND PASTA PLATE (W)38.0cm/15.0", (H)6.7cm (C)1400cc/49.3oz	 12425 OVAL COUPE PLATTER (W)38.2cm/15.2", (H)3.0cm	 120478 CHINESE TEA SAUCER <input checked="" type="checkbox"/> (W)10cm/4.0", (H)2.25cm
 10707 DOUBLE WELL ESPRESSO SAUCER (W)13.0cm/ 5.1", (H)1.4cm	 12404 OVAL COUPE PLATTER (W)31.0cm/12.2", (H)2.5cm		



SELECTED SAUCER
Denotes the selected saucer to go along with the cup

10707 DOUBLE WELL ESPRESSO SAUCER
(W)13.0CM/ 5.1"(H)1.4cm



SELECTED SAUCER
Denotes the selected saucer to go along with the cup

10728 CHINESE TEA SAUCER
(W)10cm/4.0", (H)2.25cm

NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME



SELECTED SAUCER
Denotes the selected saucer to go along with the cup

10105 ESPRESSO SAUCER
(W)11.9cm/4.7"(H)1.4cm

12454 OVAL COUPE PLATTER
12016 ROUND COUPE PLATE
12182 ROUND COUPE PLATE

Clayton®
HOTELWARE



V120B

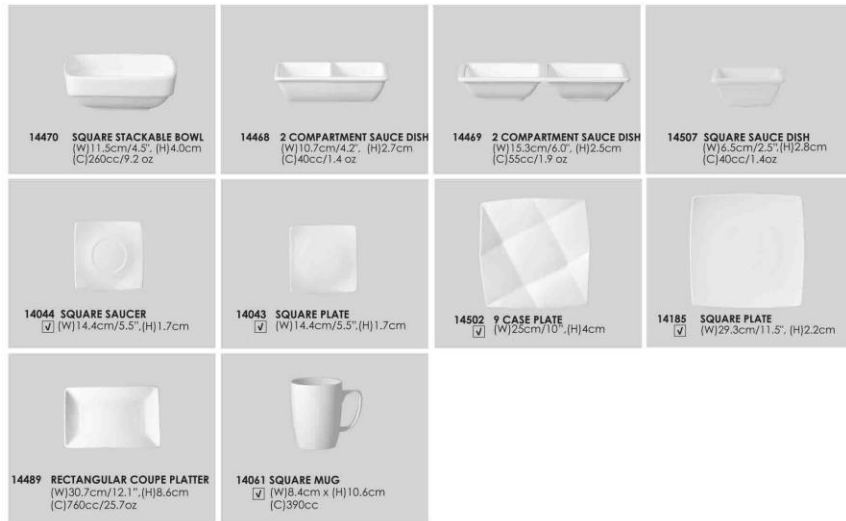


V120S



V140

The combination of soft geometrical shapes and clearly defined inner lines brings the best out of food creation



V140L



✓ NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME

V140E



V140K



V90

Delighting your dining experience with the V90 range of products



V90K



V92



✓ NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME

✗ SIZE TO BE CONFIRMED AFTER TRIAL RUN

V150

The rims of the shallow and deep plates are easy to handle and grip, offering ample room for presenting food



V170

The simple design of the V170 is inspired by the minimalism of circular form



V240 CITY

Inspired by refined contours, each masterpiece conjures up exceptional fine dining experience in inherent warmth and Zen



 24722 CEREAL BOWL (W)14cm/5.5", (H)7.9cm (C)480cc/16.5oz	 24052 RICE BOWL (W)12cm/4.7", (H)5cm (C)400cc/14.1oz	 24053 RICE BOWL (W)10.9cm/4.3", (H)5.6cm (C)340cc/12oz	 24755 NOODLE / LAKSA BOWL (W)15cm/5.9", (H)7.2cm (C)700cc/23.6oz
 24756 NOODLE / LAKSA BOWL (W)17.5cm/6.9", (H)7.8cm (C)940cc/32.4oz	 24229 ROUND DISH (W)7cm/2.8", (H)2.3cm (C)50cc/1.8oz	 24049 ROUND DISH (W)10cm/3.9", (H)2.3cm (C)100cc/3.5oz	 24734 ORIENTAL RICE BOWL (W)10cm/3.9", (H)5.5cm (C)290cc/10.2oz
 24050 SOUP BOWL (W)10.16cm/4.0", (H)5.1cm (C)170cc/6.0oz	 24054S SHARK FIN BOWL / LID (W)10.16cm/4.0", (H)5.1cm (C)170cc/6.0oz	 24706 STACKING CUP (W)7.8cm/3.1", (H)6.5cm (C)220cc/7.7oz	 24704 STACKING ESPRESSO CUP (W)6.2cm/2.4", (H)5cm (C)110cc/3.7oz
 24044 SAUCER 16cm/6.3", (H)1.95cm	 24044 SAUCER 16cm/6.3", (H)1.95cm	 24168 DOUBLE WELL SAUCER 16cm/6.2", (H)1.45cm	 24105 ESPRESSO SAUCER 11.5cm/4.5", (H)1.43cm
 24166 CAPPUCCINO CUP (W)10.2cm/4.0", (H)7.7cm (C)350cc/12.3oz	 24058 CUP (W)8.7cm/3.4", (H)6.6cm (C)250cc/8.8oz	 24104 ESPRESSO CUP (W)7.1cm/2.8", (H)4.8cm (C)100cc/3.5oz	 24042S CHINESE TEA CUP/LID (W)9.5cm/3.7", (H)5.2cm (C)210cc/7.4oz
 24044 SAUCER 16cm/6.3", (H)1.95cm	 24044 SAUCER 16cm/6.3", (H)1.95cm	 24105 ESPRESSO SAUCER 11.5cm/4.5", (H)1.45cm	 24119 CHINESE TEA SAUCER (W)10.2cm/4.0"
 24061T TALL MUG (W)8.5cm/3.3", (H)14cm (C)520cc/18.3oz	 24061 MUG (W)8.2cm/3.2", (H)8.2cm (C)350cc/12.3oz	 24614S SUGAR BOWL/LID (W)8.2cm/3.2", (H)8.0cm (C)360cc/12.7oz	 24212S SUGAR BOWL/LID (W)5.3cm/2.1", (H)9.7cm (C)310cc/10.9oz
 24211 CREAMER (W)4.8cm/1.9", (H)9cm (C)240cc/8.4oz	 24286S CREAMER/LID (W)6.4cm/2.5", (H)7.75cm (C)270cc/9.5oz	 24624S CREAMER/LID (C)240cc/8.4oz, (H)3.4cm	 24216S COFFEE POT/LID (C)1050cc/37oz, (H)16cm
 24216S COFFEE POT/LID (C)865cc/29.2oz, (H)14.4cm	 24259S CHINESE TEAPOT/LID (C)1000cc/33.8oz, (H)9.8cm	 24218S TEAPOT/LID (C)550cc/18.5oz, (H)8.9cm	 24277S TEAPOT/LID (C)1200cc/40.5oz, (H)11.5cm

Eye-catchers with immediate impact



24231 PEPPER SHAKER, 24230 SALT SHAKER
24010 SOUP PLATE, 24005 DINNER PLATE

 24214S TEAPOT/LID (W)10.0cm/4.0", (H)11.5cm (C)1000cc/35.2oz	 24231 PEPPER SHAKER (C)90cc/3.2oz, (H)7cm	 24230 SALT SHAKER (C)90cc/3.2oz, (H)7cm	 24145 SOUP CUP C/W HANDLE (W)10cm/4", (H)5.0cm (C)310cc/10.9oz 24168 DOUBLE WELL SAUCER 16cm/6.2", (H)1.45cm
 24146 SOUP CUP W/O HANDLE (W)10cm/4", (H)5.0cm (C)310cc/10.9oz 24168 DOUBLE WELL SAUCER 16cm/6.2", (H)1.45cm	 24495 SQUARE PLATE [✓] (W)26.8cm/10.5", (H)1.4cm	 24506 HALF MOON 3 COMPARTMENT DISH [✓] (W)11.2cm/4.5", (H)1.8cm	 24221 SAUCE SERVER [✓] (W)12.4cm/4.8", (H)5.2cm (C)240cc/8.1oz
 24251 SOUP CONTAINER [✓] (W)17.1cm/6.7", (H)3.7cm (C)265cc/8.9oz	 24262 TOOTHPICK HOLDER [✓] (W)2.1cm/0.9", (H)5.3cm (C)28cc/0.9oz	 24418 SPOON & CHOPSTICK REST [✓] (W)5.7cm/2.2", (H)2.4cm	 24417 SPOON (W)5.7cm/2.2", (H)1.4cm
 24257 FLOWER VASE [✓] (H)15.2cm/6"	 24234 ASHTRAY [✓] (W)10.4cm/4.09", (H)3.0cm (C)110cc/3.9oz	 24496 RECTANGULAR SOUP PLATTER [✓] (H)10.6cm/10.6", (H)4cm (C)680cc	 24203S CASSEROLE/LID [✓] (W)8.9cm/3.5", (H)7.0cm (C)1500cc/50.7oz

V240N

 24N083S SOUP BOWL / LID [✓] (W)13cm/5.1", (H)6.4cm (C)450cc/15.8oz 10080 SOUP BOWL SAUCER [■] (W)16.8cm/6.6", (H)2.0cm	 24N229 ROUND DISH [✓] (W)7cm/2.8", (H)2.3cm (C)50cc/1.8oz	 24N049 ROUND DISH [✓] (W)10cm/3.9", (H)2.3CM (C)100cc/3.5oz	 24N734 ORIENTAL RICE BOWL [✓] (W)11.7cm/4.7", (H)5.5cm (C)300cc/10.1oz
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V250N

 25N053 RICE BOWL [✓] (W)11.5cm/4.5", (H)5.5cm (C)270cc/9.0oz
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- [✓] NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME
[X] SIZE TO BE CONFIRMED AFTER TRIAL RUN



24214S COFFEE POT/ LID
24285S CREAMER/ LID
24614S SUGAR BOWL/ LID

Claytan®
EMMENT HOTELWARE



- [■] SELECTED SAUCER
Denotes the selected saucer to go along with the cup
24044 SAUCER
16CM/6.3", (H)1.95CM



- [■] SELECTED SAUCER
Denotes the selected saucer to go along with the cup
24119 CHINESE TEA SAUCER
(W)10.2CM/4.0"



- [■] SELECTED SAUCER
Denotes the selected saucer to go along with the cup
10080 SOUP BOWL SAUCER
(W)16.8CM/ 6.6"



























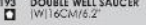
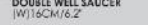
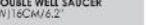

- [■] SELECTED SAUCER
Denotes the selected saucer to go along with the cup
24105 ESPRESSO SAUCER
11.5CM/4.5", (H)1.45CM



- [■] SELECTED SAUCER
Denotes the selected saucer to go along with the cup
24725 SHARK FIN SAUCER
16CM/6.3"

V300 CASCADE

Fusion of tradition and contemporary modernity with a touch of Western elegance and prestige that accentuates the pleasure of fine dining

 30001 ROUND PLATE [W]30.5cm/12.0"	 30182 ROUND PLATE [W]27.2cm/10.7"	 30011 ROUND PLATE [W]23cm/9.1"	 30016 ROUND PLATE [W]20cm/7.9"
 30043 ROUND PLATE [W]16.3cm/6.4"	 30193 DOUBLE WELL SAUCER [W]16cm/6.2"	 30044 SAUCER [W]16cm/6.2"	 30105 ESPRESSO SAUCER [W]12.5cm/4.9"
 30119 CHINESE TEA SAUCER [W]10.1cm/4", [H]1.0cm	 30140 PASTA PLATE [W]30cm/11.8", [H]2.8cm [C]550cc/19.4oz	 30115 PASTA BOWL [W]26cm/10.2", [H]5.2cm [C]400cc/14.1oz	 30129 SOUP PLATE [W]25cm/9.8", [H]1.2cm [C]300cc/10.6oz
 30010 SOUP PLATE [W]23cm/9.1", [H]3.7cm [C]200cc/7.0oz	 30401 OVAL PLATTER [W]31cm/12.2", [H]2.8cm [C]1000cc/35.2oz	 30402 OVAL PLATTER [W]36cm/14.2", [H]2.8cm [C]730cc/25.7oz	 30404 OVAL PLATTER [W]30cm/11.8", [H]2.0cm [C]380cc/13.4oz
 30041 ROUND BOWL [W]16.3cm/6.4", [H]5.2cm [C]350cc/11.8oz	 30053 RICE BOWL [W]12cm/4.7", [H]4.6cm [C]340cc/12.0oz	 30049 ROUND DISH [W]10cm/3.9", [H]1.2cm [C]60cc/2.1oz	 30229 ROUND DISH [W]7cm/2.8", [H]1.2cm [C]40cc/1.4oz
 300545 SHARK FIN BOWL/LID [W]10cm/3.9", [H]4.0cm [C]230cc/8.1oz	 30193 DOUBLE WELL SAUCER [W]16cm/6.2"	 301615 LUG SOUP CUP/LID [W]11.5cm/4.5", [H]4.4cm [C]379cc/13oz	 300625 CHINESE TEA CUP/LID [W]11.5cm/4.5", [H]4.3cm [C]200cc/7oz
 30193 DOUBLE WELL SAUCER [W]16cm/6.2"	 30193 DOUBLE WELL SAUCER [W]16cm/6.2"	 30193 DOUBLE WELL SAUCER [W]16cm/6.2"	 30117 CHINESE TEA SAUCER [W]10.1cm/4", [H]1.0cm



Functionality combined
with pure aesthetic form

30016 ROUND PLATE, 30231 PEPPER SHAKER
30230 SALT SHAKER, 30001 ROUND PLATE, 30140 PASTA PLATE

 30135 CAPPUCCINO CUP (C)250cc/8.8oz, (H)5.6cm	 30058 TEA/COFFEE CUP (C)230cc/8.1oz, (H)8.6cm	 30104 ESPRESSO CUP (C)100cc/3.5oz, (H)4.9cm	 30061 MUG (C)380cc/13.4oz, (H)11.5cm
 30193 DOUBLE WELL SAUCER (W)16CM/6.2"	 30044 SAUCER (W)16CM/6.2"	 30105 ESPRESSO SAUCER (W)12.5CM/4.9"	
 302145 TEAPOT/LID (C)400cc/14.1oz, (H)8.7cm	 302165 TEAPOT/LID (C)980cc/34.5oz, (H)11.5cm	 302185 TEAPOT/LID (C)900cc/30.4oz, (H)12.6cm	 30211 CREAMER (C)230cc/8.1oz, (H)6.6cm
 30286 CREAMER (C)120cc/4.2oz, (H)5.6cm	 302125 SUGAR BOWL/LID (C)250cc/8.8oz, (H)5.7cm	 30417 SPOON (W)5.7", (H)14.5CM	 30230 SALT SHAKER (C)50cc/1.76oz, (H)4.2cm
 30231 PEPPER SHAKER (C)30cc/1.1oz, (H)4.2cm	 302035 9" CASSEROLE/LID (C)2000cc/70.4oz	 *30194 SOUP CUP C/W HANDLE (C)350cc/12.3oz	 30261 SUGAR SACHET HOLDER (W)9.2cm/3.6", (H)4.0cm (C)1.7oz/6.0oz
 30N135 CAPPUCCINO CUP (C)250cc/ 8.8oz	 30193 DOUBLE WELL SAUCER (W)16CM/6.2"	 30105 ESPRESSO SAUCER (W)12.5CM/4.9"	
	 30044 SAUCER (W)16CM/6.2"	 30119 CHINESE TEA SAUCER (W)10.1CM/4", 1.0CM(H)	

V300N

V320

 32476 PASTA PLATTER (W)52cm/20.5", (H)5.0cm (C)400cc/13.5oz	 32160 PASTA PLATE (W)30cm/11.8", (H)4.4cm (C)740cc/25.0oz
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NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME

V560 These versatile buffet pieces will certainly make your dining experience more interesting. They are great for making the food display outstanding.

 54490 PLATE (W)31cm/12.2", (H)3.8cm	 56491 BOWL (W)26cm/10.2", (H)5.9cm (C)750cc/26.4oz	 56030 ROUND DISH (W)18.8cm/7.4", (H)2.5cm	 56487 RECTANGULAR PLATTER (W)42.2 x 26.3cm/16.6" x 10.3", (H)2.6cm
 54489 RECTANGULAR DISH (W)31.4cm/12.4", (H)6.0cm (C)1200cc/42.3oz	 56749 UTENSIL HOLDER (W)10.2cm x (H)12.5cm (C)650cc/22.9oz	 54170 FOOTED BREAKFAST CUP (W)13.7cm/5.4", (H)7.45cm (C)650cc/22.9oz	 56110 JUMBO CUP (W)11.2cm/4.4", (H)8.6cm (C)500cc/17.6oz
 56061 MUG (W)8.5cm x 10cm (H) (C)400cc/14.1oz	 56045 CEREAL BOWL (W)15.8cm/6.2", (H)7.3cm (C)850cc/28.2oz	 54492 DISH (W)12cm/12.5cm/6.7" x 4.9" (H)7.0cm (C)400cc/14.8oz	 56494 SAUCE DISH (W)6cm/2.4", (H)3.5cm (C)500cc/1.8oz

V560M

 56M050 SMALL SALAD BOWL (W)11.3cm/4.6", (H)3.9cm (C)200cc/6.7oz	 56M768 PASTA BOWL (W)13.2cm/5.1", (H)4.7cm (C)350cc/11.8oz	 56M494 SAUCE DISH WITH REST (W)6.9cm/2.7", (H)1.3cm (C)200cc/7.0oz	 56M511 SHEER COUPE PLATE (W)31.2cm/12.3", (H)8.6cm (C)1200cc/40.8oz
 56M631 SOUP BOWL SMALL LION HEAD (W)10cm/3.9", (H)6.3cm (C)325cc/11.0oz			

NO OPEN STOCK, NEED 2-3 MONTHS LEAD TIME

V100

GOLD BANDING

The platinum & gold bands add a smart luxurious look to the already elegant body silhouette. These metallic bands are MICROWAVE OVEN SAFE!



V100

PLATINUM BANDING



Royal Songket

BLUE SERIES

Designed by renowned local artisan on best of Malay heritage with unparalleled luxury for finest signature collection



Royal Songket

GOLD SERIES





PINK SERIES



BLUE SERIES

Batik Rainbow

Embrace the charm and splendour of Malay tradition and culture with allure in peace and carefree feel



GREEN SERIES



Comicstone

The aesthetic design set a different tone and
ambience of your wild dining experience

Colours Banding

Colour that accentuate genuinely your individualistic style. Inspiring you with creativity to zeal your daily life



High Street Series

White is obvious choice that convey elegance when you want to tempt diners with style and improve your special moment



	Singapore Island Country Club (SICC)		Rotary Club, Johor Bahru
	Marriott Hotel, Singapore		FFS Food Cafe, Johor Bahru
	Grand Hyatt Hotel, Singapore		River Cruise Hotel, Melaka
	Park Hotel, Singapore		Hatten Hotel, Melaka
	Traders Hotel, Singapore		Aseana Cafe Bar, Kuala Lumpur
	Far East Hospitality, Singapore		Chilli's Grill & Bar, Kuala Lumpur
	Mandarin Orchard, Singapore		The Ship, Kuala Lumpur
	Mandarin Oriental, Singapore		PDRM, Kuala Lumpur
	Carlton Hotel, Singapore		SP Setia, Kuala Lumpur
	Westin Hotels, Singapore		DBKL, Kuala Lumpur
	Marche Restaurant, Singapore		Labfriend, Kuala Lumpur
	Jen Hotel Tanglin, Singapore		Kementerian Wilayah Persekutuan, Kuala Lumpur
	Ma Maison Restaurant, Singapore		Shell, Kuala Lumpur
	Shangri-La Hotel, Singapore		Felda D'saji, Kuala Lumpur
	1933 By Toast Box, Singapore		Perbadanan Putrajaya, Kuala Lumpur
	The Coffee Connection, Singapore		Eco World, Kuala Lumpur
	Wang Cafe, Singapore		Nanny's Pavilion, Kuala Lumpur
	Heavenly Wang, Singapore		BBQ Chicken, Kuala Lumpur
	Legoland, Johor Bahru		O'Brien's, Kuala Lumpur, Penang
	Hotel Grand Paragon, Johor Bahru		Awana Kijal, Kuantan
	Swan Garden, Johor Bahru, Melaka		Tabung Haji, Sabah
	Double Tree by Hilton Hotel, Johor Bahru		

Product Features

QUALITY

All our products are of top quality materials and meet the manufacturing standards and requirements of food service tableware as laid down by British Standard institute, BS 4034.

SAFETY

All decoration and glazes comply with the regulation of the British Standard BS 6748, on metal and lead release.

FOOTLESS GLAZED PROFILE

All flatware has footless glazed profile that helps to reduce scratching on the table surface and other wares when they are stacked up.

EDGE CHIP RESISTANCE

Our products are re-enforced with article rims that guards against chipping even after long duration of use and handling. With spouts and handles that specially designed to minimize breakage, our Vitrified Hotelware are produced from a specially formulated body containing Alumina that adds strength and durability.

STACKABILITY

Storage space saving is one of the main featured that makes an ideal hotel ware. The closed foot of the flatware assists in the prevention of scratching.

MICROWAVE SAFE

Our products are microwave safe. Products can even be taken straight out from the freezer into your microwave.

EXTREME TEMPERATURES

Our Vitrified Hotelware has excellent heat retaining properties due to the very high firing temperatures during processing. Made from non-moisture absorbing materials, it is highly resistant to thermal shock and reduces instances of breakage.

HYGIENE

Our Vitrified Hotelware is resistant and impervious to water, due to the glazing over the base of the flatware that ensure that water of the absorption of other materials will not occur. Conforming to British Standard BS 4034 which controls the amount of the water absorption allowed in a glazed piece of ceramic ware, our products are also guaranteed to be highly resistant to crazing.

GLAZE DURABILITY

Stringent control during firing and testing ensures the durability of glazed items. All our wares are resistant to staining and metal marking.

DISHWASHER SAFE

Our products are developed to be highly resistant to dishwasher under normal dish washing procedures. To maintain the quality of the glaze, it is highly important that only recommended detergents are used and with the correct operating procedures.

BENEFITS

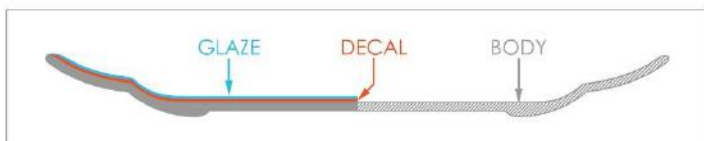


Footless Glazed Profile Edge Chip Resistance Stackability Glaze Durability Microwave Safe Dishwasher Safe

The personal touch for an unmistakable identity

Underglaze Decoration - Clayton Method

For underglaze Tableware, the decal is fired at high temperature on the tableware body. Then it is sealed by the glaze layer and fired again at even higher temperature. The result is the decal is permanently protected and no chance at all the color will come in contact with the food → Food safe! And as the decal will not fade, it looks as new at all time!

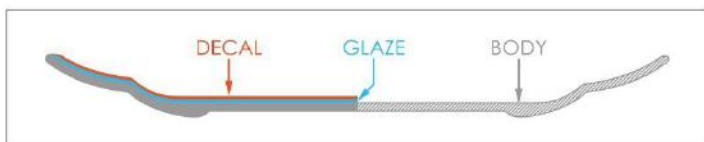


Onglaze Decoration Other Method

For onglaze tableware, the decal is fired at lower temperature on the tableware surface, therefore it is not permanent. The decal/color could be removed over some period of usage. It cause the decal will look faded. The removed decal could be swallowed into our stomach. Eating color from the decal that contains lead cadmium will be harmful to one's health.

How to test?

If you can feel the contour of the decal by finger nail on the tableware surface, then a high possibility that the decal is onglaze.



Claytan® Glazed Foot
TABLEWARE



CLAYTAN FIRING METHOD



BY BRITISH "3-PIN FIRING"

The pin marks on the bottom of Clayton ware are not defects. They are the marks of pins which are used for supporting the wares during firing. With this unique British "3-Pin Firing" process, we are able to totally glaze the foot of our wares for smooth finishing. Smooth foot tableware will not cause expensive table surface being scratched. It will also not scratch the piece below it when stacked together.



CALIFORNIA PROPOSITION 65



LEAD SAFE



MICROWAVE SAFE



DISHWASHER SAFE



FREEZER SAFE



GLAZED FOOT

- 1 - 100% locally manufacturing goods.
- 2 - Wide product range: Ironstone, Stoneware, Vc ware, Art ware & Asian ware.
- 3 - Strong local coverage network for best service - fast respond time.
- 4 - Commitment in On Time Delivery.
- 5 - Competitive Price with consistent Quality.
- 6 - Product features: Lead Safe, Underglaze Decoration, Boil Water Safe, Glazed. Foot & Chip Resistance for Long Team Saving.
- 7 - Save the hassle & risk of importing (quality inconsistency, currency fluctuation) and avoid upfront cash payment & Storage cost for full container of goods.
- 8 - 100% factory backup on stock holding, and can deliver within 1 week on repeat order. Customer just need to keep minimum operating stock, thus saving huge inventory cost.
- 9 - Low MOQ (especially on repeat orders on ware with decor/logo).
- 10 - Customized design is acceptable.
- 11 - New product evelopment is possible with European suppliers and designers.

Special service from CLAYTAN - Working as partners, not buyer / supplier



CLAYTAN CORPORATION SDN BHD (25394-P)

Sales & Marketing Office

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Email : cackn-sales@claytanguard.com

SOUTHERN - JOHOR SHOWROOM

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Taman Mount Austin,
81100 Johor Bahru, Johor
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(6) 07-351 2129
Fax : (6) 07-351 2127

EAST MALAYSIA - SABAH

Unit No. C-1-2, Lot No. 19,
Ground Floor & First Floor,
Block C, Karamuning Capital,
Lorong Capital,
88300 Kota Kinabalu, Sabah
Tel : (6) 088-487 861
(6) 088-487 862
Fax : (6) 088-487 863
Email : maypu@claytanguard.com

NORTHERN - IPOH SHOWROOM

171, Jalan Kampar,
30250 Ipoh, Perak
Tel : (6) 012-3950 322
Fax : (6) 05-241 8 230
Email : sdling@claytanguard.com

NORTHERN - PENANG SHOWROOM

D' Piazza Mall,
70-1-23, Jalan Mahsuri,
Bandar Bayan Baru, 11900 Penang
Tel : (6) 04-537 3763
Fax : (6) 04-537 3766
Email : scppg-sales@claytanguard.com

CENTRAL - SEREMBAN SHOWROOM

No. 2, Jalan Campbell,
70200, Seremban,
Tel : (6) 012-736 0320
(6) 06-761 2135
Fax : (6) 06-761 2135
Email : info@claytanguard.com

EAST MALAYSIA - SARAWAK

Lot 1035 Jalan Kemajuan,
Panding Industrial Estate,
93450 Kuching, Sarawak.
Tel : (6) 082-343 262
Fax : (6) 082-343 263
Email : socku@claytanguard.com

CERAMICS CENTRE SDN BHD (78141-K)

Sales & Marketing Office

CENTRAL - KL / SELANGOR

36 Jalan PJS 3/1,
Taman Medan,
46000 Petaling Jaya, Selangor.
Tel : (6) 03-7788 8810
Fax : (6) 03-7788 8820
Email : cckl@claytanguard.com

Main Showroom

SOUTHERN - AYER HITAM

57th Mile, Jalan Johor,
86100 Ayer Hitam, Kluang,
Johor
Tel : (6) 07-758 1201
Fax : (6) 04-537 1825
Email : info@claytanguard.com

NORTHERN - PENANG/IPOH

No.11, Lorong Perda Timur 5,
Bandar Perda,
14000 Bukit Mertajam, Penang.
Tel : (6) 04-537 3763
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SOUTHERN - JOHOR BAHRU

14, Jalan Serajo 44,
Taman Johor Jaya,
81100 Johor Bahru, Johor.
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SOUTHERN - MELAKA

38, Jalan Taming Sari,
(Kawasan Kuching),
75400 Melaka.
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EAST COAST - KUANTAN

B-102, Tingkat 1, Jalan Haji Ahmad,
Perkampungan Setali,
25300 Kuantan
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Email : cackn@claytanguard.com

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289, Koda Bukit Avenue 1,
Shun Li Industrial Park,
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Tel : 02-8841 7950
Fax : 02-8841 9130
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CLAYTAN GROUP COMPANIES

57th Mile Jalan Johor, 86100 Ayer Hitam, Kluang, Johor.

CLAY INDUSTRIES SDN BHD (6150-W)

Sanitaryware Manufacturer

Tel : (6) 07-758 1201
(6) 07-758 1202
Fax : (6) 07-758 1175
(6) 07-758 1825 (Customer Service)
Email : info@claytanguard.com

JPC-INTAN SDN BHD (108893-U)

VC Pipe Manufacturer

Tel : (6) 07-758 2537
Fax : (6) 07-758 2237
Email : info@claytanguard.com

CLAYTAN FINE CHINA (TABLEWARE) SDN BHD (319003-3)

Tableware Manufacturer

Tel : (6) 07-758 3200
Fax : (6) 07 758 2915
Email : cfc-sales@claytanguard.com

ORIENTAL CERAMICS SDN BHD (15466-P)

Tableware Manufacturer

Tel : (6) 07-758 1201
(6) 07-758 1202
Fax : (6) 07-758 1896 (Customer Service)
Email : oc-marketing@claytanguard.com

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