



PT. NUSAKARYA INDO MAKMUR



www.
indofurnicraft
.com
Indonesian Furniture & Handicraft

COMPANY PROFILE





PT Nusakarya Indo Makmur is a furniture and handicraft manufacturer in Indonesia. We specialized in design and manufacture art crafted furniture made from high quality solid wood (teak, mindy, mahogany). We produce unique handicraft from teak root for food grade kitchenware and also for various decoration. We strive to deliver finest furniture and unique handicraft at the most affordable price. It is our honor to become your global business partner. We also accept buyer's customized unique design and requirement.

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**Retro
Style**



Creating Incomparable Unique Handicraft From the Root of Teak Wood

Food Grade Kitchenware



Bathroom



Antique Decoration



The Reason Why Teakware is Better

- 1. Natural non-conductor**

Wood kitchenware is not easy to drain the heat like iron and will not melt like plastic. Cooking activities are safer and easier.
- 2. Not damage**

Wooden spatulas rarely leave scratches or berets on cooking pots. With the same use compared to iron spatula, wooden cooking tools are more durable and friendly.
- 3. Natural and non-reactive**

Wooden tableware and cookware will not react with acidic substances from foods such as from stainless. example: lemon juice or ketchup.

Its non-reactive nature is also the reason why the honey spoon commonly uses wood. This is because to maintain the quality of honey when used or stored.
- 4. Anti-rust and non-corrosive**

Unlike iron, wood will not rust or become corrosive when exposed to acid. Tableware and cookware from plastics are actually anti-corrosive and non-corrosive, but plastics have no heat tolerance, Plastic chemicals are very easy to erode and consume through food into the body.
- 5. Long wear life**

Proper care will make wood-proof cooking and feeding utensils lasting all the time. Wood materials are generally very strong, resilient, and able to stir a very viscous liquid and crush the surface of the pan.
- 6. More artistic**

Creativity and artful designs of wooden cutlery and cookware provide a beautiful and elegant appearance. Wooden cooking and cooking equipment can be displayed as a kitchen decoration because it is unique and interesting.



A mixture of furniture design to decorate your home.
We provide you with these styles :
RETRO
Shabby Chic
Scandinavian
INDUSTRIAL

