Chef Series™ Culinary Collection Cookware

Key Features and Benefits

• Clad (or Tri-Ply) construction consists of aluminum layered and fused between inner and outer sheets of stainless steel.

• The thickness of the aluminum core is consistent through the encapsulated bases to ensure even and more efficient heat conduction on all cooking surfaces (gas, electric, ceramic and induction).

• Exteriors feature a mirror polish to enhance the beauty and luster of exceptional 18/10-gauge stainless steel.

• Cast-hollow handles offer a superior grip and stay cool to the touch when cooking, allowing you to transfer foods from any cooking surface to a plate or platter with ease and confidence. **Caution: Solid portion of handle will become hot.**

• Laser printing with measurements in quarts and liters are featured inside the Saucepans, Sauté Pans, Dutch Ovens and Stockpots.

• Bases and stainless steel covers are safe for use in conventional ovens up to 450º F/232 º C.

• Tempered glass covers enable you to view contents while cooking and are safe for use in conventional ovens at

temperatures up to 350º F/177º C.

**Lifetime warranty** against defects in the material or workman ship under normal, non commercial or household use. Warranty coverage on glass covers does not include breakage due to dropping.

**How to Position**

This premium line of gently curved, cookware features quality tri-ply or “clad” construction for superior performance, durability and a lifetime of enjoyment for the novice or the experienced chef.

**How to Demonstrate**

• “Experience the difference of top quality!”

• “Enjoy a lifetime of superior performance and durability with our premium Chef Series™ Cookware.”

• “Each piece of Chef Series™ Cookware features an encapsulated base with a thick layer of aluminum fused between stainless steel, for fast and even heating.”

• “Cast-hollow handles provide a superior grip and stay cool to the touch when cooking.”**cook with confidence**

• “Laser printing of the measurements on the inside of the pan takes one less step out of making soup, stews, or chili, just add your liquids directly into the pan.”

• “Always preheat your cookware on low to medium before using for at least 1 to 2 minutes before adding food.”

• “When boiling water in pans, place the salt into the water once the water has started boiling. This avoids white spots at the bottom, created by corrosion.”

• “Use a pure vinegar or stainless steel cleaner to remove stubborn interior or exterior stains and to polish the surface.”

• “Remove crusted-on foods by soaking pans in hot water with detergent.”

Energy Saving Tips

o Put a little water into the cookware, so that less has to be heated up and more nutrients will be retained. If necessary, add water during cooking to avoid burning.

o Turn your stovetop “off” 5 minutes before the end of the cooking time. The encapsulated bottom will keep the pan hot enough to finish the cooking process.

o If steam is escaping from the cover, the heat is too high, reduce the temperature.

o Choose the right size for the job; filling your pan 2/3 is best.

o Generally, to minimize cooking time, try to not open the cover while cooking.

o Induction cook tops consume less energy.

Cooking with Stainless Steel Interior Pans

o Cooking in a stainless steel interior pan is ideal for frying, perfect for braising, great for steaming or poaching and just right for simmering.

o Cooking meat or fish without fat on a stainless steel interior pan is easier than you might think.

􀂃 Start by using the test of drops of water.

• Preheat the pan on medium heat without any fat, oil, or food.

• Check the temperature by sprinkling drops of water. If the drops start rolling that means your pan has reached the right temperature.

􀂃 Use a Tupperware Spatula to ensure that the whole surface of the meat is in contact with the pan.

􀂃 Don’t try to flip over by force. Just wait until it comes loose on its own and then flip over. Reduce the

heat, cover and let it cook throughout.

􀂃 If you wish to make a sauce, first remove the meat from the pan, pour some liquid of your choice such as cream, honey, balsamic vinegar, water, stock, etc and mix with the residue that was left after cooking. Place your meat back on the pan, cover and wait 2 minutes before serving.

􀂃 It is perfectly normal that juice initially sticks a bit on the bottom. Simply make a sauce by adding liquid to residue left after cooking. The cookware will also be much easier to clean.

o Of course, for a richer taste and an appealing look you can also cook with some fat.

**Fry Pans**: Low, wide pans with slightly flared sides are best suited for searing meats, frying eggs and omelets and preparing stir-fry foods.

**Saucepans**: Often called the workhorse of the kitchen—a saucepan can be used for making everything from sauces to rice dishes. Slightly rounded sides contain liquids and sauces more effectively when stirring. Use a low, wide pan to encourage evaporation of liquids and reduce sauces quickly.

**Dutch Oven and Stockpot**: Taller pots with larger capacities are must-haves for making soups, chili or large quantities of vegetables. Use when simmering foods to enhance the flavor by blending multiple ingredients.**cook with confidence**

**Sauté Pan**: Wide, flat bottom with high sides for foods that take longer to cook through or dishes that require a sauce to be simmered. Great for frying chicken, sautéing vegetables, or for hearty dishes like paella or risotto. Dual handles make for easy lifting, even when pan is full.

**How To Cross Sell**

• Suggest the Chef Series™ Knives to complement the entire Chef Series™ Collection

• Demonstrate with any of the food preparation items and the Chop ’N Prep™ Chef, Quick Chef, or Whip ’N Prep™ Chef, by cooking a quick and delicious meal.

• Show how to save time and make your meals for the week, storing in your Freezer Mates® Containers.