

two cookware choices, ONE high-quality standard



The Pampered Chef® has the perfect cookware for your customers, whether they're kitchen novices or veteran chefs. The stove-to-oven capability of Stainless and the easy-clean strength of Executive will help everyone enjoy their cooking time and savor the results.



stainless cookware

Customers love these features:

- Heat resistance up to 500°F (260°C). Use in the oven and under the broiler.
- It develops *fond* — the flavorful, caramelized bits of meat that help make delicious gravies and sauces.
- Measure-marks on all except sauté pans.
- Every piece is dishwasher-safe.



executive cookware

Customers love these features:

- Heat resistance up to 400°F (200°C). Use in the oven.
- DuPont™ Autograph® 2 nonstick coating for easy cleanup.
- Hard-anodized aluminum and titanium alloy construction for enhanced durability.
- No-drip flared rims for dripless pouring.

Selling these two distinctly different lines is simple — just talk about their features and benefits. Some customers will prefer a particular line, and some will want a few pieces of each. Both collections feature state-of-the-art technology and the attention to detail that customers have come to count on from The Pampered Chef®.

Pampered Chef® cookware

is the right choice, whether your customers prefer stainless or hard-anodized aluminum.

stainless cookware

goes anywhere: stovetop, oven, broiler, dishwasher. With top-quality construction and interior measure-marks, this is the go-to cookware for frying, searing and any preparation of the meals people love to cook and eat.



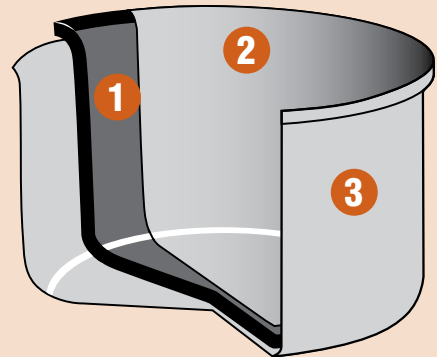
Explain the compelling features and superior performance of this collection:

- “Think of Tri-Ply Clad stainless as a top-quality cookware ‘sandwich’: two durable stainless steel outer layers, with the middle layer made of aluminum, one of the best heat conductors. Our collection is made with a stainless-to-aluminum ratio that gives you the best possible results. When you own Pampered Chef® Stainless Cookware, you own the best!”
- “Stainless Cookware is excellent for browning meat and developing *fond*, which is the browned, caramelized bits of meat stuck to the bottom of the pan after cooking. Add liquid to release the *fond* and give great flavor to your recipe. This is known as deglazing the pan.”
- “Interior measure-marks? It doesn’t get easier than this!”



Tri-Ply Clad transfers heat better.

- 1 Aluminum, one of the best heat conductors, is sandwiched between stainless steel and extended throughout the pan. It heats faster and more evenly from base to sidewalls than cookware with encapsulated bases. Our ratio of stainless to aluminum provides optimal cooking performance.
- 2 18/10 stainless interior with satin finish provides durability and easy release.
- 3 Magnetic 18/0 stainless exterior makes it ideal for gas, electric and efficient induction cooktops.



Other pans can heat food less uniformly.

In some cookware, an aluminum or copper disc is attached to the bottom of a pan to aid in heat distribution. Because heat is distributed efficiently only on the bottom, this construction can lead to uneven heating, hot spots and greater difficulty controlling desired results.



showcase our cookware collections with easy, delicious recipes

stainless cookware

Make this delicious recipe with **Stainless Cookware**, and see how it can go from stovetop to oven to broiler.



Show off Stainless Cookware's versatility by making Stovetop Mini Pan Pizza. Highlight its ability to go from stovetop to oven to broiler, with this easy pizza as a result.

Superior Performance

- Tri-Ply Clad construction ensures even heat transfer throughout the entire pan, including sidewalls.
- Exclusive ratio of stainless steel to aluminum ensures optimal cooking performance.
- Can be used on all cooktops, including induction.
- Features 18/0 magnetic polished stainless exterior and 18/10 stainless interior.
- Satin-finish interior allows for easy food release.
- Extra-long stainless Y-shaped handles with thumb rest provide a cool, comfortable grip during stovetop cooking.
- Hanging loops make storage easy.
- Pans are stovetop-, oven- and broiler-safe to 500°F (260°C); glass/stainless lids are heat-resistant to 400°F (200°C).
- Lifetime guarantee

Easy Cleaning

- All pieces are dishwasher-safe.
- Satin-finish interior eases cleanup.
- Looks like new with occasional use of our Stainless Cleaner.

Added Convenience

- Measure marks on saucepans, stockpots, skillets and casseroles for quick and easy measuring.
- Flared rims for dripless pouring.
- Tempered glass lids with stainless rims for keeping an eye on foods as they cook.

Stovetop Mini Pan Pizza

- 1 tsp (5 mL) **Garlic -Infused Canola Oil** or olive oil
- ½ can (10.2 ounces/340 g) grand-size refrigerated biscuits (5 biscuits)
- 2 tbsp (30 mL) pizza sauce
- ½ cup (125 mL) shredded mozzarella cheese
- 2 tbsp (30 mL) (½ oz/15 g) grated fresh Parmesan cheese

1. Preheat oven to 500°F (260°C). Brush **Stainless (8-in./20-cm) Sauté Pan** with oil. Arrange biscuits in a single layer and crimp edges to form one piece. Press into a 6-inch (15-cm) circle. Place dough in pan; spread evenly with sauce. Sprinkle with cheeses.
2. Place pan on stovetop and cook crust over medium heat 2–3 minutes or until bottom is golden brown.

3. Transfer pan to oven and bake 4–5 minutes or until crust is cooked through.
4. Turn broiler on HIGH. Using **Oven Mitt**, move pizza to top rack. Watching carefully, broil 1–3 minutes or until cheese is golden brown. Serve immediately.

Yield: 10 sample servings

U.S. Nutrients per serving: Calories 80, Total Fat 4 g, Saturated Fat 1 g, Cholesterol 5 mg, Sodium 250 mg, Carbohydrate 8 g, Fiber 0 g, Protein 2 g

Tip: Make the recipe in the **Stainless (10-in./24-cm) Sauté Pan** for a thin crust pizza.

Pampered Chef® cookware

is the right choice, whether your customers prefer stainless or hard-anodized aluminum.

executive cookware

keeps cooking clean and easy. With nonstick coating and flared rims to prevent drips, it practically cleans up after itself! Hard-anodized aluminum and titanium alloy construction makes each piece strong and durable.



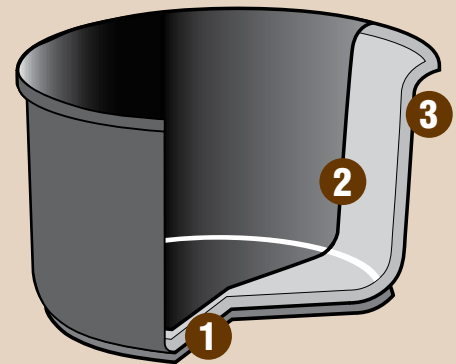
Explain the compelling features and superior performance of this collection:

- “Executive Cookware features durable construction and is designed to ensure quick, even heat distribution.”
- “Prefer nonstick surfaces? With the nonstick coating on the inside and outside walls, cleanup is fast and easy. Your cookware always looks beautiful!”
- “I love the no-drip flared rims, too. They help keep your stovetop and other surfaces clean, so you have less work and more time to enjoy the meals you create!”



What is hard-anodized aluminum?

Hard anodization is an electrochemical process that adds hardness to aluminum and seals the surface of the pan. Our hard-anodized aluminum is reinforced with a titanium alloy, which results in an even stronger and more durable product.



- 1 Thick bases provide even heat distribution and eliminate hot spots.
- 2 Hard-anodized aluminum is reinforced with a titanium alloy for a combination of durability and even heating.
- 3 Thinner sidewalls transfer heat faster, so cookware heats more quickly.



showcase our cookware collections with easy and delicious recipes

executive cookware

Make this tasty recipe with Executive Cookware: it's oven-safe and easily releases food for effortless cleanup.



Superior Performance

- Hard-anodized aluminum reinforced with a titanium alloy provides superior performance and durability.
- Pans won't lose their shape (called going "out of round").
- Even heat transfer throughout the entire pan, including sidewalls, ensures even cooking.
- Thick bottoms enable even heat distribution; thinner sidewalls ensure fast heat transfer.
- Flat bottom construction keeps liquids from running to the edges of the pan.
- Riveted stainless and silicone handles provide a cool, comfortable grip.
- Stays cool during stovetop cooking.
- Stainless cast hanging loops enables easy storage.
- Cookware is oven-safe to 400°F (200°C).
- Lifetime guarantee

Easy Cleaning

- DuPont™ Autograph® 2 nonstick coating, inside and out, enables effortless cleanup.

Added Convenience

- Flared rims enable dripless pouring.
- Tempered glass lids with stainless rims let you keep an eye on foods without lifting the lids.

Garlic Bites

- 1 tbsp (15 mL) butter
- 1 clove garlic
- 1 tsp (5 mL) **Italian Seasoning Mix**
- 1 pkg (10.2 oz/340 g) grand-size refrigerated biscuits (5 biscuits)

1. Preheat oven to 350°F (180°C). Melt butter in **Executive (8-in./20-cm) Sauté Pan**.
2. Press in garlic and sprinkle with Italian Seasoning Mix.
3. Cut biscuits into quarters. Arrange biscuit pieces in pan; sprinkle with additional seasoning. Bake 18–22 minutes or until golden brown.

Yield: 10 sample servings

U.S. Nutrients per serving: Calories 110,
Total Fat 5 g, Saturated Fat 1.5 g, Cholesterol 0 mg,
Sodium 300 mg, Carbohydrate 13 g,
Fiber less than 1 g, Protein 2 g

Garlic Bites are a terrific add-on demo for Cooking Shows and Pantry Shows.



cookware selling ideas

Both cookware lines offer excellent cooking solutions for all your customers' needs. You can't go wrong with any choice. These tips can help you make the sale.

Hands-on experience is best.

- Pass around a saucepan or skillet while you comment on the weight. "Can you feel how balanced and sturdy it is? That's a sign of well-made cookware."

Talk about the need for sets and open stock pieces.

- "Most of us have at least one pan that we've been planning to replace — maybe a sauté pan, griddle or skillet. You can choose from our open stock pieces if you just need one item, or look to our Executive or Stainless sets for something more complete."
- "Buying cookware is about preference. Consider your cooking needs and choose a primary cookware collection. Then supplement it with important open stock pieces, so you'll have the best of all worlds."

Remember: Many customers want variety.

- "Many people like to have different types of cookware in their kitchens, so they always have the perfect cookware for the job."

- "Both sets of cookware have many uses, but some people prefer to use one or the other for specific tasks. For example, some like stainless for searing, caramelizing, roasting and broiling because it can withstand a high heat on the stovetop or in the oven. Some might prefer nonstick for cooking eggs, pancakes, cream soups and grilled cheese sandwiches. The Pampered Chef® has top-quality cookware for any preference!"

Cookware can attract new hosts.

- "If you'd like to add our cookware to your kitchen but just aren't sure it's in your budget, let's talk about booking your own Cooking Show so you can get it for FREE or half price!"
- "When you think about the fact that you use cookware virtually every day, it's worth investing in quality. After all, cooking is much more fun when the results are just right! And with our guarantees, you can buy with confidence."

