

three 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, the easy-clean strength of Executive and the stylish simplicity of All White Ceramic will help everyone enjoy their cooking time and savor the results.



stainless cookware

Customers love these features:

- Heat resistance up to 500°F. 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. 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 drippless pouring.



all white ceramic cookware

Customers love these features:

- Heat resistance up to 400°F. Use in the oven.
- White interior helps you monitor food as it cooks.
- Easy-release surface makes cleanup a snap.
- It's a budget-friendly choice.
- Each piece is available as open stock.

Selling these three 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. All three 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, hard-anodized aluminum, or ceramic.

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.



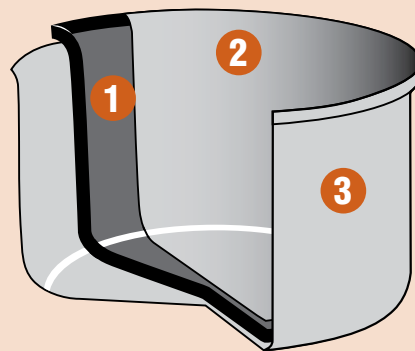
Explain the compelling features and superior performance of this collection:

- “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.

Stovetop Mini Pan Pizza

- 1 tsp **Garlic Oil** or olive oil
- 1 can (6 oz) refrigerated flaky buttermilk biscuits (5 biscuits)
- 2 tbsp pizza sauce
- ½ cup shredded mozzarella cheese
- 2 tbsp (½ oz) grated fresh Parmesan cheese

1. Preheat oven to 500°F. Brush **Stainless (8-in.) Sauté Pan** with oil. Arrange biscuits in a single layer and crimp edges to form one piece. Press into a 6-inch 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

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.) Sauté Pan** for a thin crust pizza.

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; glass/stainless lids are heat-resistant to 400°F.
- 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.

Pampered Chef® cookware

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

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.



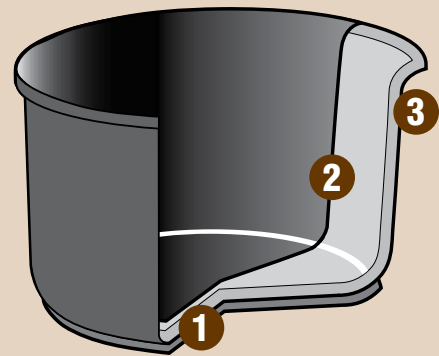
Explain the compelling features and superior performance of this collection:

- “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.
- Lifetime guarantee

Garlic Bites

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

1. Preheat oven to 350°F. Melt butter in **Executive (8-in.) 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

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.



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.

Pampered Chef® cookware

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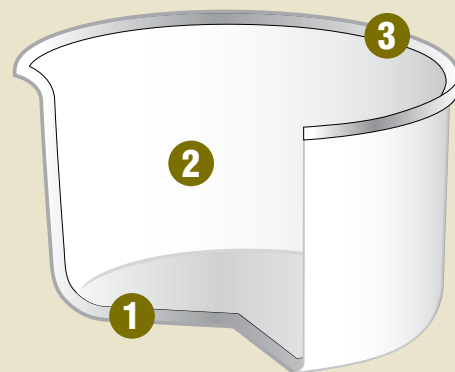
all white ceramic cookware

heats evenly, releases easily, cleans up in no time ... and is gentle on the budget! With a ceramic-coated interior and a simple elegance, it's today's cookware — perfect for the new cook and the experienced chef alike.



Why ceramic-coated aluminum?

Ceramic-coated aluminum cookware combines several traits of gourmet cookware at a price that can fit in any kitchen. The aluminum body provides even heating. The ceramic interior makes cleanup easy. The classic style and durability make it an instant favorite.



- 1 4-mm-thick aluminum heats quickly and evenly.
- 2 Easy-release ceramic interior makes cleanup quick and easy.
- 3 Shaved aluminum rims and bases provide optimal durability.

Explain the compelling features and performance of this collection:

- "Recipes slide right out of the pan thanks to the easy-release interior, and its satin finish makes it easy to clean."
- "The white interior makes it easy to see the food as it cooks, to prevent burning."

- "This collection is very affordable and it's available as open stock so you can purchase the pieces you need."



showcase our cookware collections with easy and delicious recipes

all white ceramic cookware

When you make this recipe, you'll love how the **All White Ceramic Cookware** allows food to release easily and cleans up in a snap.



Show how easy it is to make this impressive banana tart using **All White Ceramic Cookware**, puff pastry and three basic kitchen staples.

Superior Performance

- Lightweight, 4-mm-thick aluminum heats quickly and evenly, minimizing hot spots.
- Shaved aluminum rims and bases provide optimal durability.
- Riveted stainless and silicone handles provide a cool, comfortable grip.
- White interior and glass lids help you keep an eye on food as it cooks.
- Vessels and lids are oven-safe to 400°F.
- Three-year guarantee

Easy Cleaning

- Easy-release ceramic interior makes cleanup a snap.
- Tempered glass lids with wide stainless steel rims are dishwasher-safe.

Added Convenience

- Hanging loop on handle enables convenient storage.

Upside-Down Banana Tart

- 2 small ripe bananas, peeled
 - ½ pkg (17.3 oz) frozen puff pastry (1 sheet), thawed
 - 3 tbsp butter
 - 3 tbsp packed brown sugar
 - Vanilla ice cream (optional)
1. Preheat oven to 400°F. Slice bananas crosswise into ¼-inch-thick slices; set aside. Unfold pastry sheet onto a lightly floured surface. Invert **All White Ceramic 8" Sauté Pan** over pastry sheet; using **Pastry Cutter**, cut around edge of pan to create an 8-in. pastry circle. Discard trimmings. Prick pastry circle several times with a fork.
 2. Add butter to pan; cook over medium heat 1–2 minutes or until melted, stirring occasionally. Remove pan

from heat. Sprinkle brown sugar over butter. Arrange bananas in a slightly overlapping circular pattern over brown sugar. Place pastry circle over bananas and tuck edges under. Bake 23–26 minutes or until pastry is deep golden brown.

3. Using **Silicone Oven Mitts**, remove pan from oven. Immediately invert tart onto cutting board; cool 10 minutes. Cut and serve warm with ice cream, if desired.

Yield: 4 servings

Nutrients per serving (excluding optional ingredient): Calories 310, Total Fat 19 g, Saturated Fat 8 g, Cholesterol 25 mg, Sodium 260 mg, Carbohydrate 34 g, Fiber 2 g, Protein 3 g

cookware selling ideas

All three 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."

- "All three 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. Casual cooks might prefer the stylish, easy-release All White Ceramic Cookware. 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."

