

## **SOME FACTS ABOUT TUPPERWARE CHEF SERIES II COOKWARE**

### **What does hard-anodized mean?**

Aluminum is the best conductor of heat but it's too soft to cook with. When aluminum is anodized it becomes **more robust and protective—harder than steel.**

Anodizing—might as well be called *awesomizing!*—is an electrochemical process used to create a harder nonporous surface, also producing a very regular and uniform coating for enhanced appearance and performance.

Anodized aluminum **heats evenly and very quickly.** It's **very easy to clean and food easily releases from the surface.**

When a nonstick coating is used, as with all pieces of Chef Series II Cookware, the anodization process binds the nonstick coating to the interior so the coating better resists flaking or peeling.

### **How'd they do that?**

Science time! (*Ready for big sciency words?*) When aluminum is anodized it undergoes an electrolytic passivation process which rapidly increases the thickness of the natural oxide layer on the surface of metals which creates an exterior that is harder than stainless steel.

### **Why now? (*Increased sales!*)**

Hard-anodized aluminum meets the needs of a large, growing consumer segment. Market research shows that anodized cookware sales are increasing and consumers value nonstick coating as a purchase decision. Nonstick cookware is 30% of the total cookware market and is growing at a rate faster than the total industry. **Meaning, the time is right for Chef Series II!**

### **What's so great about Chef Series II?**

It's everything you love about Chef Series:

- Cast-hollow handles stay cool to the touch when cooking on the stovetop.
- Riveted handle construction that stays sturdy after years of use.
- Compatible on all cooking surfaces (gas, electric, ceramic and induction).
- Aluminum is an excellent conductor of heat, meaning the cookware will heat very evenly.
- All bases are safe for use in conventional ovens up to 450° F/232 ° C.
- Tempered glass covers enable you to view contents while cooking and are safe for use in conventional ovens at temperatures up to 350° F/177° C.

### **PLUS: (*This is the part that puts the “two” in Chef Series II!*)**

- Aluminum core is 3 to 4 times thicker than tri-ply, heating and cooling 3 to 4 times faster.
- Superior heat conductivity so less energy is required to achieve the desired cooking temperature. (You can set your stovetop to medium instead of high heat.)
- Easier to clean.
- Super lightweight because of our use of professional gage aluminum.
- Resistant to corrosion and wear.
- Features Eterna® nonstick coating that is PFOA free. A material thought to be carcinogenic, PFOA is totally absent from all of our nonstick cookware.

- Eliminates the need for butter or oil during cooking and offers professional searing.

### **Limited Lifetime Warranty**

Chef Series II Hard Anodized Aluminum Cookware carries a limited lifetime warranty against defects in the material or workmanship under normal or household non-commercial use and cared for in accordance to instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal and are not covered by this warranty. Warranty excludes breakage due to dropping of glass covers, damage to cookware attributable to misuse and abuse, accidents or alterations to the products due to overheating, use of aerosol cooking sprays, improper cleaning, dishwasher cleaning, use of caustic or other non-approved cleaners, or any damage which does not impair the functionality of the product. Tupperware shall have the right to determine if the item is defective and, at its option, replace it with a similar or equivalent item, or provide credit toward future purchases of Tupperware® brand products. Warranty replacement requires shipping the product to Tupperware at your expense.

The following actions will invalidate your Chef Series II warranty:

- Using non-stick cookware on high heat for an extended period of time.
- Using aerosol cooking spray.
- Washing non-stick cookware in the dishwasher.
- Using metal utensils on any non-stick surface.
- Using scouring pads, steel wool, abrasive cleaners or bleach.

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