

## Cooking Surfaces

Regarding the metal, most cookware sold in stores is an **18/10 grade of steel at best**. Because of the softness of this grade of metal, when heated, it expands and the **food sticks to the pan**. You are then forced to cook with oil and the pan becomes difficult to clean. In addition the natural acids and salts contained in our foods can create a chemical reaction with ordinary cooking surfaces.

The cooking surface of Saladmaster® cookware is a **316TI surgical stainless steel with Titanium**. It is the highest grade of steel used in the cookware industry. It is non-porous, meaning you can cook without oil and its much easier to clean than regular stainless steel. 316TI is safe as it does not react with the natural salts and acids of your food.

“The kind of steel used in most stainless steel cookware is not the best metal in which to prepare foods. Most stainless steel cookware sold in stores is of such a nature as to allow chrome and nickel to bleed out into foods as water and food chemicals react with the walls of the vessels as they are heated. The chrome and nickel salts are retained when ingested. They cannot be eliminated. They build up and in time can create troublesome conditions”.

– *Dr. Shelton's Hygienic Review*

Saladmaster is Superior to all other waterless cooking systems because we are the only company that uses 316TI Surgical stainless steel. Highest grade available in cookware ( no leaching). Most companies use 304 or 18/8 or 18/10 stainless steel. (This can leach and react with foods and salts.)



- 316L will not react negatively with the acids and enzymes in your food or with your body
- Protects quality, purity and flavor of food
- Foods can be stored safely in the refrigerator inside a Saladmaster® pan without the food reacting with the metal
- Resists pitting
- Easy to clean
- Resists corrosion and oxidation

[More on Saladmaster Cookware: http://saladmaster2.0video.info](http://saladmaster2.0video.info)

## Heat Distribution

Many consumers believe that if a pan is heavy it is good. It's not the weight that's important; it's how quickly the pan heats up, how well it holds the heat, and how well it distributes the heat. Most cookware have multiple layers of heat conducting alloys on the **bottom of the pan only**. To keep your food from sticking to the hot zone on the bottom, constant stirring is required. Often people become frustrated with traditionally pots 'n pans because they stick and burn at the bottom where the heat source is.

Saladmaster's cooking vessel is designed with **7-layers of steel**. It is a perfect marriage of metals that distributes the heat 360 degrees – top down, bottom up, and sides in. Providing completely even heat allows your food to cook faster at lower temperatures, without the need of stirring.

## Complete "All-In-One" Cooking Systems

Saladmaster Healthy Cooking Systems can change your life. This cooking system enables you to cook incredibly delicious low-fat, nutritious meals. When you eat healthy food, you look better, feel better and live longer. Saladmaster is more than just cookware, it's a commitment to a better quality of life.

## Saladmaster Cookware Features

We select only the finest materials for our products. The 316Ti Surgical Stainless Steel that we use is the highest grade and sheen available. In fact, 316L is widely known and respected in the medical field for it's high performance, durability, and compatibility with the body.

Features and benefits of

**Saladmaster**  
**solutionsTi**  
titanium stainless steel

The advertisement features a central image of a Saladmaster pot with its lid off, showing green vegetables inside. The lid is placed to the right. A stack of three Saladmaster pots is shown in the bottom right corner. The background is a light beige color with various text boxes and callouts pointing to different parts of the cookware. A logo in the top right corner says "Lifetime Warranty" with a circular emblem containing the letters "SW".

**316Ti Titanium Stainless Steel Interior**

- Protects quality, purity and flavor of food
- Resists chemical reaction with the acids and enzymes in food
- Easy to clean

**Wide Dripless Pouring Edge**

**Ergonomically Designed Handles**

- Easy to lift
- Comfortable grip

**Muti-Layer Thermal Core**

- Superior heat conductivity across bottom and up sides for outstanding cooking

**Vapo Valve™**

- Easy and dependable method of heat control
- Takes guesswork out of cooking — no more "pot watching"
- Alerts user when it is time to reduce the heat, MEDIUM-CLICK-LOW
- Low heat cooking saves energy

**Versa Loc™ Handle System**

- No loose handles!
- Removable handles for child safety as well as versatile oven, broiler and serving use
- Cool to the touch
- Simple to clean
- Easily convert between long and short handles
- Space-saving storage

**Semi-Vacuum Cooking System**

- Shortens cooking time; saves energy
- Enhances natural food flavors and preserves valuable nutrients
- Self-basting mini domed lids lock in moisture

**400 Series Induction Stainless Steel Exterior**

- Works on every cooking surface, including induction
- Maintains mirror finish for years

Use less energy and save money with stack cooking!

<http://saladmaster2.0video.info>

More on Saladmaster Cookware: <http://saladmaster2.0video.info>

## Temperature Control

Cooktop stoves and refrigerators have temperature controls, why doesn't our cookware? Since the nutrition of our food can be damaged by high heat, temperature control becomes an extremely important factor in considering the best cookware to use.

Your vitamins and minerals break down when exposed to temperatures above 200°F. Common cooking methods such as boiling (212°F), steaming (232°F) and micro waving (400°F to 700°F) can substantially reduce the vitality of your food. Saladmasters patented Vapo Valve activates below boiling and below steaming temperatures. Cooking quickly at low heat, the Vapo Valve preserves the majority of nutrition in your foods.

### **Vapo Valve**



Saladmaster Cookware features the patented Vapo Valve, which takes the guesswork out of cooking. When the temperature inside reaches the desired temperature without harming the nutritional aspects, the Vapo Valve begins to click, alerting you to turn down the temperature. No need to open the lid or stir the food to prevent scorching or burning. The convenient Vapo Valve eliminates the need for stirring or constant "pot-watching".

### **Johns Hopkins Hospital reports:**

“The combination of heat, water and oxygen is disastrous to vitamins and minerals. Cook all foods at a very low temperature (below boiling) so as to retain the vitamins and minerals. Unless we eat food properly prepared, we suffer from inferior physical development, mental instability, low endurance and lack of resistance to infection”.

### **Products That Last Forever**

Saladmaster® cookware has been in production since 1946. They have always been a leader in the industry. In 2001, they separated themselves from any other premium quality cook utensils in the world with the launching of the latest innovation in cookware technology: An exclusive product line full of so many life enhancing features, it practically sells itself. Even many of our happy and loyal customers are upgrading to the new technology. When shopping for, or comparing waterless cookware, there are (4) important factors to consider: Handle System, Cooking Surface, Heat Distribution and Temperature Control.



### **A Lifetime Of Quality**

Every product sold by Saladmaster must meet our stringent standards for quality and performance. Each is backed by our service creed and unconditional commitment to provide the best customer service. Our products are designed and engineered by our own Product Development and Quality Assurance team of experts. We established specifications and standards that are followed precisely by our qualified manufacturers, subject to rigorous inspection by our staff. All materials used in our products are tested, evaluated and approved in the Saladmaster Quality Assurance Lab and are selected for their superior performance. Construction features are specifically engineered for the best performance and durability, depending on the use of the product.

[More on Saladmaster Cookware: http://saladmaster2.0video.info](http://saladmaster2.0video.info)








### Handle System

Storage has never been easier with our exclusive, detachable handles. Plus, they provide for convenient stove-to-table service, turning a pan into an elegant serving piece with just a click. Cleanup and storage are a breeze, too! Simply remove the handles and place in the dishwasher or cupboard. Versa Loc handles are safer and 200% stronger than industry standard. Best of all no screws means no more loose handles!

### Versa Loc

No more problems stacking your cookware and fitting them neatly into your cabinets. Storing has never been easier than with our exclusive, Versa Loc detachable Handle System. Plus it provides for convenient stove to table service turning a pan into an elegant serving piece with just a click. Clean up and storage are a breeze also. Simply remove the handles and place in the dishwasher or cabinets. Best of all, Versa Loc handles are safer and stronger than traditional handle technology.

**Versa-Loc Advantages**

				
Versatile stove top, oven or broiler use	Elegant serving	Convenient refrigerator storage	Dishwasher safe	Compact storages

### Preserving Health



### **Preserving Nutrition Means Preserving your HEALTH!**

When it comes to your family's health, you want the very best. The Saladmaster System promotes healthier lifestyles in the kitchen. The Saladmaster System cooks food without adding excess water or oil and using low heat. Water drains foods of essential nutrients and oil adds unwanted fat. With low heat, water free cooking your foods will retain more of their natural vitamins, minerals, texture and flavor. Our customers tell us once they switched to Saladmaster, their appetites decreased because their vitamin and mineral intake increased. Their bodies were simply telling them they were satisfied with less food.

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## Saving Time



### **Spend Your TIME The Way You Want**

Saladmaster Cooking System allows you to spend less time in the kitchen, and more time doing the things you love to do. The advanced semi-vacuum system shortens cooking time up to 50% and eliminates the need for "pot watching" and stirring which frees you from the kitchen. This all-in-one system also saves time in cleaning by eliminating the need for separate utensils for cooking, serving and storage.

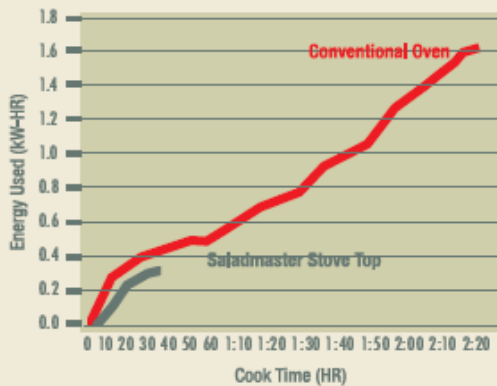
## Conserving Energy



### **Saladmaster Cooking Systems Save Energy And Money**

The Saladmaster features a perfect marriage of metals, which provide the best heat conduction in the industry. Heat is transmitted throughout - surrounding, tenderizing and cooking food. From the sides, top and bottom evenly. This engineering feature enables foods to be cooked at lower settings and in less time than traditional cookware, increasing energy savings up to 70%. Saladmaster cookware may be stacked in order to cook multiple dishes using only one burner. In addition, the all-in-one design allows cooking, serving and storage in the same utensil.

## 70% Energy Savings!



- Semi-vacuum cooking system shortens cooking time

### CLEAN-UP & STORAGE

- Quick & easy clean-up
- Designed for cooking, serving and storing
- Dishwasher safe
- Limited Lifetime Warranty

### MONEY SAVINGS

- No shrinkage
- Food retains more nutrients
- Satisfied with less food

Cooking Method	Cooking Time	Energy Used
Saladmaster® cooking system	38 minutes	0.449 kilo watt-hour
Regular Method	2.2 hours	1.504 kilo watt-hour

Cook Time (Hr). Time & Energy required to achieve 162°F (72°C) Internal temperature in a 1.4 kg (3.08 lb) roast beef. Tested by Powertech Labs