

The Chef Series Culinary Cookware by Tupperware

Check out what Consumer Guide says about our cookware:

The Tupperware Chef Series cookware collection isn't your average, run-of-the-mill cookware. This line has an elegant flair with pans that are designed to be functional yet attractive. Date published: 2/19/07

Features of our professional-grade cookware:

- The Chef Series cookware is composed of layers of aluminum and Stainless Steel for optimal cooking properties
- The **aluminum** distributes heat quickly and makes it easy to adjust to the temperature.
- It is sandwiched in layers of durable and impact-resistant **stainless steel 18/10**, which is easy to maintain.
- The saucepans, the fry pans (not the crêpe pan), the casseroles and the sauté uses have layers that go right up to the rim, which guarantees that the heat is spread evenly over the whole surface of the pan. It allows frying or boiling on low heat and cooking with less water, which are ways to save energy.
- Our stainless steel is 18/10 gauge, which means that it has 10% nickel in it. Nickel is an important element as it is strong, rust resistant, harder to dent and gives a high polished finish. Many pans on the market are 18/8 or 18/0.
- The Chef Series cookware will cook on gas, electric, ceramic and on the induction cooking system. Induction cooking is the new way of cooking for the future, and it is cool to the touch so safer!
- Induction cooking costs 6 cents/hour to use;
- 85% efficiency as opposed to 50% efficiency with electric and 40% efficiency with gas.
- It uses magnets to circulate the heat and heats only the food and not everything else in the kitchen.
- Tupperware researched the shape and design also:
- The pans have cast stainless-steel handles, which are hollow so they stay relatively cool to the touch during stovetop use. The largest pans in the line have two handles -- a long handle and a helper ring-style handle, such as the wok; or two ring-style handles, such as the stock pot and sauté pan. The handle on the covers is a wing design with larger clearance and won't burn knuckles. No other company has this feature!
- Elegant contoured handles are attached to the pans with two rivets, which won't ever loosen over time. The longer handles of the saucepans and frying pans have "V" style ends where the handle meets the pan. This design keeps heat from traveling up the handle, and results in a cooler grasping point.
- The curved sides help keep foods from bubbling over as well as keeping it warmer.
- The mirror finish on these pans is absolutely stunning.
- Pour spouts are on the sides of the saucepans.
- The encapsulated base provides for even distribution of heat for more even cooking.
- Our pots can be used in the oven; covers are tempered glass so you can see through them to see how the food is cooking! The tempered glass covers are oven-safe up to 350 degrees; pans up to 450 degrees.
- There is a lifetime warranty!

Tips to keep it beautiful:

- Heat up cookware 1-2 minutes before use.
- Letting a pot boil over high heat for a long period of time will discolor stainless steel.
- Use nylon, heat resistant cooking tools.
- Keep heat less than 450 degrees (medium to hot) for less discoloration.
- Let cool before cleaning.
- Stainless steel is dishwasher-safe, but if you wash it by hand, dry it promptly to prevent water spots.
- Use only hot soapy water to clean.
- To polish stainless steel, sprinkle baking soda on the wet surface of a pan, and scrub the metal with a synthetic scouring pad. Caution: Wear rubber gloves. After rinsing and drying, the pan will be bright as new.

Storing the cookware stacked with other pots and pans may cause surface scratches.

Comparison: Calphalon, All-Clad

- Ours is similar – tri-ply – better heat conduction throughout the entire pan!
- Stainless steel is 18/10 (18% of steel is made up of chromium, 10% nickel). Nickel is important for harder, higher polishing, less corroding, good conduction, better quality, no dents or warping. Other cookware on the market is 18/8 or even 18/0 make-up.
- Interior is non-reactive – keeps foods from tasting funny, especially with acidic based foods. No copper! (copper reacts with food, puts funny metallic taste and not healthy. Copper is expensive and will blister over time.) The encapsulated base is magnetic so it can work on induction systems. Shape of our cookware is better, curved inside, pour spouts on the side (Calphalon and All Clad do not have that).