

Cookware Comparison Chart

Competitive Analysis	Tupperware Chef Series II Nonstick Hard Anodized	Calphalon Calphalon Commercial Hard Anodized	All Clad B-1	Cuisinart Chef's Classic™ Nonstick Hard Anodized	Pampered Chef Executive Nonstick
Distribution	Direct Sales	Retail	Retail	Retail	Direct Sales
Price	High	Moderate	Very High	Low	Moderate
Overall Quality	Excellent	Good	Excellent	Average	Fair
Design	Excellent	Average	Below average – uncomfortable stick handles	Average	Average
Material	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum
Nonstick Quality	Excellent, PFOA Free	Average/dull gray finish overtime PFOA Free	Average, PFOA Free/ chipping of the outside coating after washes	Poor, Not PFOA free	Poor, Not PFOA Free
Cover	Tempered Glass	Glass Cover	Stainless Steel	Glass Cover	Tempered Glass
Handle	Stay Cool/ Stainless Steel	Cast Stainless Steel, Rough finish	Stainless Steel	Riveted Stainless Steel	Plastic/ Stainless Steel
Cooktop Compatibility	Electric Gas Ceramic Induction	Electric Gas	Electric Gas Ceramic Induction Induction- several reviews state that the pans are not induction compatible. Takes very long to heat up. http://www.bedbathandbeyond.com/1/1/106928-all-clad-b1-hard-anodized-nonstick-8-inch-10-inch-fry-pans-set.html	Electric Gas Ceramic	Electric Gas
Oven Safe	Yes up to 450°F	Yes up to 450°F	Yes up to 500°F	Yes up to 500°F	Yes up to 400°F
Dishwasher Safe	No	Claims dishwasher safe, but not recommended for dishwasher	Hand-wash recommended, not recommended for dishwasher	No	No
Warranty	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime

Chefs Series II Cookware



Constructed of anodized aluminum with a revolutionary nonstick coating, this cookware allows an even disbursement of heat across the cookware surface, little to no use of butter or oils and an easy clean with no need for tough scrubbing. These lightweight, functional pieces for everyday use make cooking with confidence and ease a dream come true!

USE & CARE TIPS

It's best to cook over low and medium heat with nonstick cookware. Over time, exposure to high heat will deteriorate the nonstick coating.

While cooking, avoid sharp or metal utensils. Over time, metal will scratch your nonstick coating. Instead, use our Kitchen Tools or Silicone Spatulas.

When it comes time to clean, use a Tupperware Microfiber Kitchen Towel or non-metallic sponge or brush. For tough stains, create a paste of equal parts baking soda and water to gently scrub the pan.

Always hand-wash to preserve the life of the cookware. The hot water and harsh detergents used in a dishwasher can deteriorate the nonstick coating.

For best results, the diameter of the base of the cookware should correspond with the diameter of the stovetop burner being used.

Compatible with all cooktop surfaces (gas, electric, ceramic and induction).

- **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.
- **CAST-HOLLOW HANDLES** stay cool to the touch when cooking on the stovetop; thumb stop indicates where it is cool to hold.
- **Anodized aluminum** that is three to four times thicker than tri-ply (aluminum layered between stainless steel) and makes heating up and cooling down three to four times faster.
- **BASES** are safe for use in conventional ovens up to 450° F/232° C.
- Nonstick coating is PFOA-free and allows for little to no use of butter or oils while still providing a seared finish.
- **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.

LIMITED LIFETIME WARRANTY

The 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 the customer's expense.

THE FOLLOWING ACTIONS WILL INVALIDATE THE CHEF SERIES II WARRANTY:

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

STORAGE

It's best if you can store your pans hanging, with plenty of space between them. You could also stack your pans for storage.

However, do your best to keep them away from sharper objects and corners. Make sure they can be accessed without having to scrape the bottom of one pan on the top of another. An easy precaution is to place a paper towel or the Tupperware Microfiber Kitchen Towels between the layers of cookware so they don't scratch one another.