

<b>Stoneware Loaf Pan</b>		<b>STONEWARE – CLASSICS®</b>
1417 Stoneware Loaf Pan	5" x 9"/13 x 23 cm; 6-cup/1.5L capacity	Three-year guarantee Hand-wash only See Use and Care instructions for details.

The Stoneware Loaf Pan is wonderful for quick breads, yeast breads, cakes, meat loaves, and much more.

#### **FEATURES**

3-inch/7.5 cm high sides

Versatile

Nylon Pan Scraper

#### **BENEFITS**

High sides and size are perfect for holding large amounts of batter.

Bakes more than just breads, such as meat loaves, cakes, stuffing, baked beans, etc.

Stone includes a handy Pan Scraper for cleaning. (See Nylon Pan Scraper for more Features /Benefits on this item.)

#### **USE AND CARE**

See Stoneware general information page.

#### **DEMO TIPS**

Perfect to bake quick breads, cornbread, refrigerated bread, pound cake or yeast breads. Suggest other uses for the Loaf Pan, such as using it for cooking meat loaf or stuffing. It is also handy to use when baking beans for a picnic. The Stoneware retains heat so beans stay hot even when outside.

#### **TECHNICAL / SAFETY / CLEANING TIPS**

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

#### **EXCLUSIVE**

Made in USA

**Family Heritage® Stoneware****STONEWARE – NEW  
TRADITIONS**

Three-year guarantee  
Hand wash only  
See Use and Care instructions for details.

This decorative collection of glazed Stoneware has been kiln-fired to over 2000°F/1093C, and has all of the same baking qualities as our unglazed Stoneware. It can be brought hot from the oven to the table for a beautiful presentation.

**FEATURES**

Natural stoneware

Lead-free clay and glaze

Glazed on exterior sides only

Subtle horizontal design/French vanilla  
glaze

Virtually nonporous composition

Superior heat retention

Clay body smoothed and glazed by hand

Nylon Pan Scraper included

**BENEFITS**

Produces beautiful even baking results similar to that of professional brick-lined ovens. Each piece has its own unique color and seasoning variations making it one of a kind.

Ensures safe meal preparation.

The interior and bottom of the bakers are left unglazed to offer the same baking performance as the unglazed Stoneware.

Dresses up and complements any table setting. Bring hot dishes straight from oven right to table in style.

Baking results produce a crispier, lighter baked good.

Foods baked in/on Stoneware products will stay warm long after being removed from the oven.

Each piece is unique and durable.

Each piece of Stoneware includes a handy Nylon Pan Scraper for cleaning (see Nylon Pan Scraper for more information).

## IMPORTANT SAFEGUARDS

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.
- Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between stoneware and surface.
- Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.
- Do not use Stoneware under broiler or on direct heat source.
- Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.
- Stoneware should not touch the sides of the oven or oven door when closed.

## USE AND CARE

Stoneware is a natural clay product that requires some special care. **Since Stoneware is sensitive to thermal shock, cracking and breakage can occur if it is not used properly.** To properly care for your Stoneware, follow these simple practices:

- Avoid dropping or exposure to extreme temperature changes.
- Do not add liquid to Stoneware after it has been heated. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning.
- Do not use Stoneware under the broiler or on top of a direct heat source.
- When removing Stoneware from freezer, allow Stoneware, and frozen foods in Stoneware, to thaw completely in refrigerator prior to placing in a heated oven.
- Thaw dense frozen foods prior to baking in Stoneware. These items include, but are not limited to, foods such as frozen meats and entrees, unbreaded fish or chicken. Frozen prepared foods such as: French fries, pizza or chicken nuggets do not need to be thawed prior to baking.
- Do not place any other pan or metal roasting rack on top of or in Stoneware to bake.
- Evenly spread food over Stoneware surface. Avoid clustering foods in center of Stoneware.

## PREPARING YOUR STONEWARE

- **Wash with clear, hot water;** rinse and dry thoroughly prior to first use.
- **To season your Stoneware,** lightly spray the interior/top surface with vegetable oil spray and/or bake high fat foods (i.e., refrigerated crescent rolls or cookie dough) for the first several bakings. After these bakings, your Stoneware will begin to season and greasing may not be required.

## BAKING WITH YOUR STONEWARE

- Baking times in glazed Stoneware may vary from what is noted in your own recipe. For foods with short baking times, a few additional minutes of bake time may be necessary. For foods that fill the Baker, check for doneness prior to recommended bake time.
- Choose foods/recipes that closely match the size of your Stoneware piece.
- **Stoneware is freezer-safe.** Allow frozen foods in the Stoneware to completely thaw in the

refrigerator prior to baking. Foods refrigerated in Stoneware can be placed directly in a preheated oven. When re-heating leftovers, evenly distribute the food over the surface of the Stoneware.

- **Stoneware is microwave-safe.** Note, foods may not become crisp or brown when cooked in Stoneware in a microwave oven.
- **Stoneware is convection oven-safe.** When baking in a convection oven, reduce the oven temperature and baking time by the amount specified in the oven's instruction manual. Convection ovens have a built-in fan that forces hot air throughout the oven resulting in faster baking times. If you find that foods are getting too brown, try lightly covering the surface of the food with aluminum foil for a portion of the baking time.

## HOW TO CLEAN

As soap can flavor foods that are baked in/on Stoneware, it is important that you do **not** use soap or detergents to clean your Stoneware or wash in an automatic dishwasher using dishwasher detergent. Follow these steps for general and deep cleaning.

### General Cleaning

- Allow Stoneware to cool to room temperature before cleaning.
- Soak Stoneware in clear, hot water to loosen baked-on foods.
- Scrape off excess food on both glazed and unglazed surfaces of Stoneware using the Nylon Pan Scraper (provided with Stoneware) or the Easy Clean® Kitchen Brush.
- Rinse and dry thoroughly before storing.

### Deep Cleaning

- Prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons/45 mL water.
- **For deep cleaning glazed area**, apply paste using a soft, non-abrasive nylon scrub pad. Rinse and dry thoroughly before storing
- **For periodic deep cleaning of unglazed areas**, apply baking soda paste to desired areas and let sit for 15 – 20 minutes. Scrape off excess paste using the Nylon Pan Scraper or the Easy Clean® Kitchen Brush. Rinse and dry thoroughly before storing.

## DEMO TIPS

See specific product listings.

## EXCLUSIVE

Made in USA

## Cranberry Deep Covered Baker

## STONEWARE -- NEW TRADITIONS™ COLLECTION

1321 Cranberry Deep Covered Baker    12½" x 9" x 5½"  
32 cm x 23 cm x 14 cm

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

**Features & Benefits:** The Covered Baker has a 13 cup/3 qt./3 liter capacity and is made with natural lead-free clay for superior, even baking performance and browning. The Cranberry glaze on the exterior adds style when the Baker goes from the oven to the table. As it becomes seasoned with use, the pan acquires a nonstick finish on the interior making clean-up quick and easy. The lid helps retain moisture and is ideal for braising meats or creating flavorful stews. The lid features a handle for easy removal and inverts into the baker for space-saving storage. The Baker comes with a Nylon Pan Scraper for cleaning.

**Effective selling phrases:** “What would you prepare in this Baker ... turkey breast, pot roast, a great casserole or lasagna, a fabulous dessert? Let’s hear some testimonials from Pampered Chef® Stoneware users!”

**Cross-sell with:** Easy Clean® Kitchen Brush, other Stoneware pieces, Hot Pad/Trivet, Silicone Oven Mitt, Pocket Thermometer, Chef’s Silicone Basting Brush, Roasting Pan with Rack, Large Serving Spatula; Cook’s Library

**Booking/Recruiting tie-in:** “Past hosts will tell you that The Pampered Chef® host program is quite generous. In fact, many hosts receive Stoneware for free. In addition, they can earn half-price and discounted products, too. If free sounds like the right price for you, let’s pick a date for your Cooking Show, and I’ll help you earn this Baker!”

### **Demo Tips:**

- The Baker holds a 5-lb/2.3 kg chicken or turkey breast or a 4-lb/1.8 kg roast.
- Talk about recipes you have prepared in the Baker.
- Ask guests to explain why they love Stoneware. Be sure the testimonials include easy clean-up.
- This product weighs half of what the Rectangular Baker and Rectangular Lid/Bowl combination weighed. (The Rectangular Lid/Bowl was discontinued after S/S 2006.)

### **Technical / Safety / Cleaning Tips:**

Hot Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning.**
- **Do not use chipped or damaged Stoneware.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### **Exclusive**

Made in USA

## Deep Dish Baker

## STONEWARE – NEW TRADITIONS™

1317 Deep Dish Baker - French Vanilla 11"/28 cm diameter  
1336 Deep Dish Baker - Cranberry 8-cup/2 L capacity

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

This glazed Deep Dish Baker will bake all types of delicious dishes from appetizers to main dishes to desserts.

### FEATURES

Traditional pattern, French vanilla and cranberry glazes

Approximately 2"/5 cm height

Easy-lift handles

Versatile

Lead-free clay and glaze

Seasoned/nonstick surface

Nylon Pan Scraper

### BENEFITS

Dresses up and complements any table setting.  
Bring hot dishes straight from oven to table in style.

Size and shape accommodates deep dish recipes as well as family favorites.

Handles are molded into body of Baker for easy lifting from oven to table.

Can be used for sweet or savory recipes. Cakes, roast chicken, quiche, cobblers, deep dish pizza, coffee cakes, etc.

Ensures safe meal preparation.

After Baker has been properly seasoned foods will not stick to surface making cleanup quick and easy.

Stone includes a handy Pan Scraper for cleaning (see Nylon Pan Scraper for more Features/Benefits on this item).

### USE AND CARE

See New Traditions™ Collection general information page.

### TECHNICAL / SAFETY / CLEANING TIPS

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### EXCLUSIVE

Made in USA

## Deep Dish Pie Plate

## STONEWARE – NEW TRADITIONS™

1305 Deep Dish Pie Plate - French Vanilla  
1332 Deep Dish Pie Plate - Cranberry

8¾"/22 cm diameter  
6-cup/1.5L capacity

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

The glazed Deep Dish Pie Plate is perfect for bringing dessert pies, casseroles, quiches, pot pies, and more to your table.

### FEATURES

Traditional pattern, French vanilla and cranberry glazes

Approximately 1½ inch/4 cm height

Easy-lift handles

Fluted edge

Versatile

Seasoned/nonstick surface

Lead-free clay and glaze

Nylon Pan Scraper

### BENEFITS

Dresses up and complements any table setting. Bring hot dishes straight from oven to table in style.

Size can accommodate commercially prepared pie crust.

Handles are molded into body of Pie Plate for easy lifting from oven to table.

Guides you in creating beautifully fluted pie crust edges.

Can be used to bake side dishes, casseroles, hot dips, etc.

After pie plate has been properly seasoned, foods will not stick to the surface making clean-up quick and easy.

Ensures safe meal preparation.

Stone includes a handy Pan Scraper for cleaning (see Nylon Pan Scraper for more Features/Benefits on this item).

### USE AND CARE

See New Traditions™ Collection general information page.

### TECHNICAL / SAFETY / CLEANING TIPS

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**

- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

## **EXCLUSIVE**

Made in USA



## Mini-Bakers

## STONEWARE – NEW TRADITIONS™ COLLECTION

1395 Mini-Baker – French Vanilla    8-inch/20 cm diameter;  
1337 Mini-Baker – Cranberry        4-cup/1 L capacity

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

**Features & Benefits:** Mini-Bakers have exterior glazes in cranberry and French vanilla for a beautiful appearance when used as a serving piece. Both the clay and glazes are lead-free to ensure safe meal preparation. Handles are molded into the body of the Bakers for easy lifting. After the Bakers have been properly seasoned, foods will not stick to the interior surface making cleanup quick and easy. Mini-Bakers can be used in microwave ovens. Stones include a Nylon Pan Scraper for easy cleaning.

**Effective selling phrases:** *“There’s no need to transfer food from the pan that you baked it into a serving piece. When you have our beautiful glazed stoneware, your food goes to the table in style...and will stay toasty.”*

**Cross-sell with:** Hot Pad/Trivet, Silicone Oven Mitt, Stackable Cooling Rack, Easy Clean® Kitchen Brush, Spreader

**Booking/Recruiting tie-in:** *“Many of our hosts choose stones as part of their host benefits. If you’d like to have a collection of our beautiful glazed stones, let’s book a Show.”*

### **Demo Tips:**

- Ask guests what they would prepare in the Mini-Baker.
- Ideal size for personal pan pizzas, hot dips or side dishes.
- Mini-Baker is half the volume of the New Traditions™ Deep Dish Baker.

### **Technical / Safety / Cleaning Tips:**

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### **Exclusive**

Made in USA

## Oval Bakers

## STONEWARE - NEW TRADITIONS™ COLLECTION

1300 Oval Baker – French Vanilla  
1333 Oval Baker - Cranberry  
1316 Small Oval Baker – French Vanilla  
1334 Small Oval Baker – Cranberry

8 x 12"/20 x 30 cm; 7-cup/1.75 L capacity  
4½" x 7¼"/12 x 18 cm; 2-cup/500 mL capacity  
Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

**Features & Benefits:** Bakers have exterior glazes in cranberry and French vanilla for a beautiful appearance when used as a serving piece. Both the clay and glazes are lead-free to ensure safe meal preparation. Handles are molded into the body of the Bakers for easy lifting. After the Bakers have been properly seasoned, foods will not stick to the interior surface making cleanup quick and easy. The Small Oval Baker fits easily inside most toaster ovens or microwaves. Stones include a handy Pan Scraper for cleaning.

**Effective selling phrases:** *"There's no need to transfer a casserole from the pan that you baked it into a serving piece. When you have our beautiful glazed Stoneware, your food goes to the table in style and will stay toasty."*

**Cross-sell with:** Hot Pad/Trivet, Silicone Oven Mitt, Stackable Cooling Rack, Large Serving Tongs, Easy Clean® Kitchen Brush, Stoneware Storage Rack, Stainless Serving Spoon, Stainless Mixing Bowl Set, Scraper Collection, Insulated Tote

**Booking/Recruiting tie-in:** *"Many of our hosts choose stones as part of their host benefits. If you'd like to have a collection of our beautiful French vanilla or cranberry glazed stones, let's book a Show."*

### Demo Tips:

Ask guests what they would prepare in the Oval Baker and Small Oval Baker.

### Small Oval Baker

- Great size for singles or empty nesters.
- Perfect for leftovers or a hot baked dip.
- Ideal for baking two potatoes.

### Oval Baker

- Elegant presentation of quiches, casseroles, gratins, Charlottes and more.

### Technical / Safety / Cleaning Tips:

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- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### Exclusive

Made in USA

## Rectangular Baker

## STONEWARE - NEW TRADITIONS™

1310 Rectangular Baker - French Vanilla 9" x 13"/23 x 33 cm  
1338 Rectangular Baker - Cranberry 14-cup/3.5L capacity

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

This glazed Rectangular Baker is perfect for larger baked main and side dishes, roasts, casseroles, as well as cakes and other desserts.

### FEATURES

Traditional pattern, French vanilla and cranberry glazes

Easy-lift handles

Versatile

Seasoned/nonstick surface

Lead-free clay and glaze

Nylon Pan Scraper

### BENEFITS

Dresses up and complements any table setting. Bring hot dishes straight from oven to the table in style.

Handles are molded into body of Baker for easy lifting from oven to table.

Can be used to prepare cakes, side dishes, or other desserts, etc.

After Baker has been properly seasoned, foods will not stick to the surface, making clean-up quick and easy.

Ensures safe meal preparation.

Stone includes a handy Pan Scraper for cleaning (see Nylon Pan Scraper for more Features/Benefits on this item).

### DEMO TIPS

Great Baker to demonstrate at larger Shows.

### USE AND CARE

See *New Traditions™ Collection* general information page.

### TECHNICAL / SAFETY / CLEANING TIPS

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### EXCLUSIVE

Made in USA

<b>Square Baker</b>		<b>STONEWARE – NEW TRADITIONS™</b>	
1315 Square Baker - French Vanilla		Three-year guarantee Hand-wash only See Use and Care instructions for details.	
1339 Square Baker – Cranberry			
	9" x 9"/23 x 23 11-cup/2.75L capacity		

This glazed Baker is suited perfectly for smaller baked dishes and casseroles, as well as brownies, cakes, cobblers and more.

## FEATURES

Traditional pattern, French vanilla and cranberry glazes

2-inch/5 cm high sides

Nylon Pan scraper

Easy-lift handles

Versatile

Seasoned/nonstick surface

Lead-free clay and glaze

## BENEFITS

Dresses up and complements any table setting. Bring hot dishes straight from oven to table in style.

Allows for plenty of room for baked goods to rise. Accommodates common commercial baking mixes. Easy to adapt to personal recipes.

Stone includes a handy Pan Scraper for cleaning (see Nylon Pan Scraper for more Features/Benefits on this item).

Handles are molded into body of Baker for easy lifting from oven to table.

Can be used to bake side dishes, casseroles, cakes, etc.

After Baker has been properly seasoned, foods will not stick to the surface making clean-up quick and easy.

Ensures safe meal preparation.

## DEMO TIPS

Prepare one of the recipes from the product's Use and Care/Recipe Cards or from one of The Pampered Chef® cookbooks for cross-selling and show how even a simple, casual dish can look exquisite in the glazed Stoneware.

## USE AND CARE

See New Traditions™ Collection general information page.

## **TECHNICAL / SAFETY / CLEANING TIPS**

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

## **EXCLUSIVE**

Made in USA

## Insulated Tote

## STONEWARE ACCESSORIES

2137 Insulated Tote      4½" H x 14" W x 18½" L  
12 x 35 x 47 cm

One-year guarantee  
See Use and Care instructions for details.

**Features & Benefits:** The tote accommodates most mid- to large-sized Classics® or New Traditions™ Stoneware bakers with or without lids, as well as the Simple Additions® Large Bowl and the Chillzanne® Rectangle Server. Containers are held securely in place with adjustable interior straps. The tote has a sewn-in tag to write owner's name, padded handles for comfort, a pocket for a serving utensil, and a reinforced bottom for durability. The black insulated fabric is water and stain resistant so it will retain an attractive appearance; the tote collapses flat for storage.

**Effective selling phrases:** *"Are you living life on the go? This Insulated Tote will keep your dishes hot or cold and is a handy way to transport food to your next family gathering, potluck, barbecue or tailgate party."*

**Cross-sell with:** Stoneware, Simple Additions® Large Bowl, Chillzanne® Rectangle Server, Hot Pad/Trivets, Silicone Oven Mitt, Woven Selections™ Woven Rectangle Server or Large Square Server

**Booking/Recruiting tie-in:** *"I can help you earn this Tote for free when you host a Show. Let's set a date."*

### Demo Tips:

- Be sure to recommend the Insulated Tote as an add-on sale or a reason to book a Show when guests purchase appropriate Stoneware pieces.
- Poll the guests to see who carries food outside the home for holidays, potlucks, picnics, ministry or tailgates. Ask how they transport their containers now.

### Technical / Safety / Cleaning Tips:

- Cover Stoneware or other baking dish with Stoneware lid, aluminum foil or other wrap before placing in Insulated Tote.
- Stoneware can be taken directly from the oven and placed in the Tote. A 5–10 minute cool down time will help prevent excess condensation.
- Place Stoneware or dish in center of Insulated Tote. Bring shorter straps across baker and fasten securely, ensuring there is no slack. Repeat with longer straps.
- Zip tote to close.
- Secure flap around carrying handles. Lift tote by handles to transport.
- To clean, wipe with a soft, damp cloth; allow to air dry before storing.
- Use a permanent marker to write name on the identification tag.
- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Tote should be carried by the handles and kept level during transport.**

### Exclusive

Made in China

<b>Nylon Pan Scrapers</b>		<b>STONEWARE ACCESSORIES</b>
2610 Nylon Pan Scrapers	2¼" x 2¼"/5.5 x 5.5 cm	One-year guarantee Dishwasher-safe See Use and Care instructions for details.

Amazing nylon cleaning tools are so versatile; use for safe cleaning of any cookware. Flat scrapers work like a chisel to lift off baked-on food.

### **FEATURES**

Set of three

Durable nylon construction

Shaped corners

Molded thumb impression

Cookware safe

Efficient

### **BENEFITS**

Use one for the kitchen, one for the bathroom, and give the other to a friend.

Will not rust or stain.

Will fit different shaped pots and pans.

Easy to grip when cleaning.

Will not scratch cookware or stoneware.

Saves time. Removes burnt-on food like a sharp chisel.

### **DEMO TIPS**

Point out that a Pan Scraper is included with most Stoneware products. However, these Pan Scrapers are so handy guests will want a set for around the house for all types of uses.

### **USE AND CARE**

The Nylon Pan Scraper has a variety of uses. It can be used to clean cookware, but there are many other uses for it. Use it to scrape the wax off of cross country skis, clean the tub and shower, remove gummed labels from jars and newly purchased products, remove dried paint from around window panes after painting, strip wallpaper, and much more.

Wash by hand in warm, soapy water or in an automatic dishwasher placed in the silverware storage compartment.

### **EXCLUSIVE**

Made in USA

**Baker's Mat****BAKEWARE**

1717 Baker's Mat

14¼"/36 cm diameter

Three-year guarantee  
Dishwasher-safe

**Features & Benefits:** Measurement markings from 6-13"/15-33 cm aid in rolling dough to just the right diameter. Side handles assist with lifting the mat, allowing for easy transfer of dough. The mat is made from durable, flexible silicone material that can be folded to move dough or rolled for compact storage.

**Effective selling phrases:** "Have you ever tried to roll out a pastry circle on a rectangular cutting board while measuring it with a ruler? Our Baker's Mat makes the job so much easier! After the perfect size and shape are achieved, you can fold and transfer the dough into your pan with ease."

**Cross-sell with:** New Traditions™ Deep Dish Pie Plates, Stackable Cooling Rack, Creative Cutters Set, Hot Pad/Trivet, Silicone Oven Mitt, Pie Gate, and Baker's Roller®

**Booking/Recruiting tie-in:** "We have all the tools and recipes needed to bake yummy pies and other treats. Let's plan a *Simple as Pie Show* for you and your friends, and I'll help you get the tools of your choice for free with your host benefits."

**Demo Tips:** To transfer dough, fold dough in quarters by folding mat (with dough on) in half, open, and fold in half again. Transfer to pie plate, unfold using fingers.

**Trouble-Shooting Tips:** Not intended for use as a cutting surface or trivet.

**Technical / Safety / Cleaning Tips:**

- Dishwasher-safe when placed away from heating element.
- Dry thoroughly prior to storing.

Made in Mexico



**Baker's Roller®**

1485 Baker's Roller®

Roller - 10¼"/25.6 cm total length  
Pastry Tool – 3½"/8 cm length**BAKEWARE**Three-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details

Rolling and shaping dough is easier than ever with this durable one-handed Roller.

**FEATURES**

Easy-to-use, versatile

Two plastic rollers; one large straight roller and one small tapered roller

Stain resistant, textured rollers

Contoured handle with two finger rests

Polypropylene construction – rollers

Nylon construction – pastry tool and handle

Pastry tool

Compact size

**BENEFITS**

One-handed rolling motion makes it easy for anyone to use. Ideal for making rolled cookies, biscuits, pie crust or pizza dough.

Easy rolling on flat surfaces or up the sides of a baking dish or pie plate.

Rollers resist deep penetrating stains. Wood grain textured surface minimizes sticking.

Rolling is comfortable and easy to control.

Durable for long-term wear.

Pastry tool can be used with cold or warm pastry or dough without distorting of the pastry tool. Handle is durable for long-term wear.

Attaches for convenient storage; detaches for easy access. Use rounded end for creating decorative pastry crust edges. Use fork-like end to pierce dough, allowing steam to vent.

Easy handling and storage.

**CROSS-SELL WITH**

Stoneware, Baker's Mat, Pie Crust Shield, Pie Gate, Pastry Blender, Chef's Silicone Basting Brush, Parchment Paper

**DEMO TIPS**

- Use to roll out crusts for many of the recipes featured in the *Season's Best® Recipe Collection* or other Pampered Chef® cookbooks.
- The convenient size allows for easy handling by small children or persons with physical limitations who may not be able to maneuver a traditional sized rolling pin.

## USE AND CARE

- Grasp handle and in a back-and-forth motion, roll dough to desired thickness. If dough sticks to Roller, lightly dust with flour.
- If desired, pierce pastry or dough several times with fork-like end of pastry tool to eliminate puffing of dough.
- To create decorative edges on pie or other pastries, press rim of dough lightly with rounded end of pastry tool. To store, snap Tool onto underside of roller.
- Wash in an automatic dishwasher or by hand in warm, soapy water. Recommend placing the pastry tool in covered utensil holder of automatic dishwasher.

•

## IMPORTANT SAFEGUARDS

The fork-like end of the pastry tool is **extremely** sharp to offer you the best performance and may cause serious injury if not used properly. Please follow these important safeguards:

- **Always keep this and all other piercing devices out of children's reach.**
- **Always store the pastry tool in the handle of the Baker's Roller® when not in use.**
- **Carefully read and follow all Use and Care directions prior to first use.**

## EXCLUSIVE

Made in Taiwan

## Nonstick Cake Pans with BONUS Checkerboard Insert

## BAKING TOOLS

1725 Nonstick Cake Pan 9"/23 cm  
9611 Nonstick Cake Pan with BONUS Checkerboard Insert

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

**Features & Benefits:** Pans are made of heavy-gauge metal for even baking results and have handles for convenient transfer into and out of the oven. The nonstick coating releases food easily for perfect appearance of the cake layers and a quick cleanup. The set provides three pans at a discount (save \$1.00) over the single pan price as well as the free plastic insert.

**Effective selling phrases:** “Create special memories with our Nonstick Cake Pan Set with the Checkerboard Insert! Everyone will be surprised when you cut a cake to reveal a checkerboard pattern; choose the favorite colors of a bride, sports team or pink and white for a baby shower. Checkerboard cakes are easy and fun and sure to become a tradition!”

**Cross-sell with:** Baking Basics tools, including Spreaders, Stackable Cooling Rack, Cake Stencils, Easy Accent® Decorator, Simple Additions®, Slice ‘N Serve®, Ice Cream Dipper, Serrated Bread Knife, Adjustable Measuring Spoons and Scoop, Stainless Mixing Bowl Set, Hot Pad/Trivets, Silicone Oven Mitt

**Booking/Recruiting tie-in:** “Just like a checkerboard cake creates a special memory, my Pampered Chef® business has created many special memories. I’ve made new friends, earned lots of free product, and have traveled (or am working to earn a trip) to \_\_\_\_\_. I’d love to talk with you if you’d like to learn more about a flexible, well paying, home-based business.”

- Offer to make a checkerboard cake as a booking/host incentive. If a guest books within the next week (or ten days), and has a particular number (12-15) of guests present, you’ll prepare a savory recipe at the Show and bring a checkerboard cake as a sweet treat.
- Offer to prepare a checkerboard cake to serve at a Pampered Bride® Kitchen Show®.

**Demo Tips:** Point out the indentations on the plastic insert, which indicate batter fill levels for each section.

### **Trouble-Shooting Tips:**

- Reduce suggested recipe temperature by 25°F/10°C (darker pans require slightly lower temperatures). All Pampered Chef® recipes using the pans already reflect the temperature reduction.
- Checkerboard plastic insert **does not** go into oven.
- Be sure to grease and lightly flour pan(s). Nonstick cooking spray or vegetable oil may be substituted for both the grease and flour.

### **Cook’s Tips:**

- Checkerboard cake: for even baking, use the same brand of cake mix for both batters. For best results, use two white cake mixes and add food coloring to create different colors.
- When baking a chocolate cake, coat pan with cocoa rather than flour.
- To easily fill rings with batter, use our medium size (approximately 2-tablespoons/30 mL) Stainless Steel Scoop.
- To even out batter in insert rings, use Skinny Scraper.
- To ensure cake layers lay flat when stacking, “crown” cakes by using Serrated Bread Knife to trim any visible mound from top of cake.

***Technical / Safety / Cleaning Tips:***

- Avoid use of metal or sharp utensils on surface of pans.
- Allow pans to cool completely before cleaning. Hand wash; rinse and towel dry immediately.
- Do not scour pans with an abrasive cleanser or scouring pads.

***Exclusive.***

Made in China - Checkerboard Insert made in Taiwan

## Cake Stencil Set

## BAKEWARE

1535 Cake Stencil Set

Cake stencils range from 6¼" –8¾"/16-22 cm  
Individual stencils are 3"/7.6 cm

One-year guarantee

Hand-wash only

See Use and Care instructions for details.

**Features & Benefits:** Seven interchangeable stencil designs include: swirl, star, lattice, balloon, and “Happy Birthday” for use on cakes; small star and small heart are designed for use on cupcakes or individual servings. Unique tabs lift stencils off cakes neatly. Made from Mylar® material for ease of cleaning and durability. Reusable storage envelope keeps stencils together.

**Effective selling phrases:** *“Decorating a cake was never easier! Our stencils can be used with powdered (icing) sugar, cocoa, colored sugar sprinkles, decorator gels or spray icing to create picture-perfect decorations you’d usually see in a bakery.”*

“This set makes a wonderful gift for people of all ages – including kids. Anyone can take a dessert, whether made at home or store-bought, and go from simple to special in minutes.”

**Cross-sell with:** Flour/Sugar Shaker, 6- and 12-Cup Muffin Pans, Slice ‘N Serve®, All-Purpose Spreader, Small and Large Spreaders, Springform Pan Set, Nonstick Cake Pan Set with BONUS Checkerboard Insert, Adjustable Measuring Spoons and Scoop.

**Booking/Recruiting tie-in:** *“I really enjoy showing people how the right tool in the kitchen can save time and money, or helping someone create special food and memories. If what I do looks like something you would enjoy, let’s talk about the Pampered Chef® opportunity. It’s our best product.”*

### Demo Tips:

- In addition to decorating food, use the stencils to decorate white Simple Additions® plates with sweet or savory spices, seasonings, sugars, peppers, chopped fresh or dried herbs. Our Pantry Seasoning Mixes are a perfect blend to add flavor and color. Just brush plate edges with corn syrup, meringue powder or egg white and sprinkle on the seasonings.
- Fold tabs up prior to using. Gently position stencil, shiny side down on top of dessert. If using border with center insert, first position border, then center insert. Generously sift powdered/icing sugar over cut-out area of stencil. Carefully remove stencil from dessert lifting tabs straight up.
- Decorate tops of either store-bought or home-made plain or frosted cakes, cupcakes, brownies, cookies or pancakes.

### Trouble-Shooting Tips:

- When decorating a frosted dessert, allow frosting to set before using stencils.
- When using nonpareils, sprinkles, or colored sugar crystals, spray dull side of stencil with nonstick cooking spray. Place stencil on cake, oil side up. The excess decorations will adhere to the oil.
- When using multiple colors, cover other areas of stencil with paper to prevent blending.

### Cook’s Tips:

- For a raised frosting design on cupcakes, position small stencil over plain cupcake; press down lightly. Spread frosting over cut-out area of stencil design; sprinkle decorations.
- Create a contrasting design by sifting powdered sugar over one half of stencil, and unsweetened cocoa powder over remaining half of stencil.

**Technical / Safety / Cleaning Tip:** If using multiple times, wipe with cloth and dry between uses.

### Exclusive

Made in USA

## Chef's Silicone Basting Brush

## BAKEWARE

1755 Chef's Silicone Basting Brush      8 ½"/22 cm long

Three-year guarantee  
Dishwasher-safe

**Features & Benefits:** Use the brush for sauces, melted butter, oil and egg on foods and pastries. The handle features a hanging hook to allow for resting brush on the rim of a bowl. Silicone won't stain or retain odors and is easy to care for.

**Effective selling phrases:** *"The Chef's Silicone Basting Brush is gentle on delicate pastries and rolls, yet can take on a batch of ribs with ease. And here's the best news! It will come squeaky clean in the dishwasher."*

**Cross-sell with:** Barbecue Tool Collection, Barbecue Basting Brush, Barbecue Mitt, Barbecue Skewer Set, Batter Bowls, Pastry Brush, Baker's Mat, Pie Crust Shield, Baker's Roller®

**Booking/Recruiting tie-in:** *"If you love to bake, you're probably looking at our wonderful tools and Stoneware and wishing you owned all of them. Host a Show, and I'll help you earn this Basting Brush and lots more for free."*

### **Technical/Safety/Cleaning Tips:**

- Head is detachable for easy cleaning.

### **Exclusive**

Made in China

<b>Cookie Press</b>		<b>BAKEWARE</b>
1525 Cookie Press	2-cup/500 mL barrel volume	One-year guarantee Dishwasher-safe See Use and Care instructions for details.

Press out assorted shaped cookies with ease using this exclusive Cookie Press. Sixteen (16) different disk designs allow you to create homemade cookies for year round enjoyment.

## **FEATURES**

Durable acrylic and plastic construction

Ribbing on top handle and  
Santoprene® covered lower trigger

Clear acrylic barrel

2<sup>5</sup>/<sub>8</sub>-inch/7 cm diameter barrel and disks

Two-cup/500 mL capacity barrel

Strong, stainless steel ratchet with  
flexible plunger

Sixteen different disk designs

Numbered disks

Box designed for reference and storage

## **BENEFITS**

Resists cracking and breaking.

Reduces slipping.

Allows for viewing of contents. Unscrews at top and bottom of barrel for easy assembly/disassembly and filling of barrel.

Produces larger sized cookies than most cookie presses.

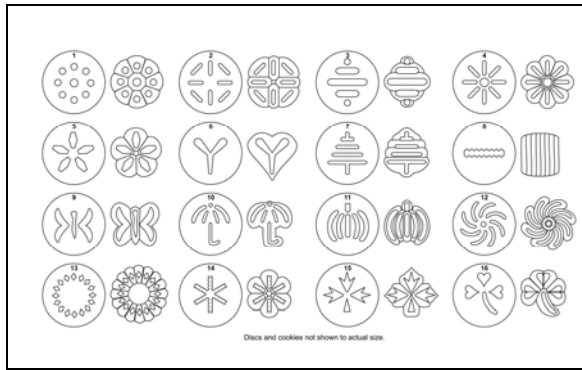
Larger sized barrel holds more dough resulting in less barrel refills.

Produces consistent cookies by evenly dispensing dough.

Provides an assortment of disk designs, several of which are patented, that can be used throughout the entire year. Some shapes include heart, evergreen tree, butterfly and pinwheel.

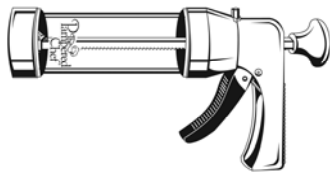
Easy identification and insertion into bottom ring.

Inside flap of box illustrates numbered disk and corresponding baked cookie; box provides sturdy storage for press and all sixteen disks. See illustrations on next page.



## USE AND CARE

Hand wash Cookie Press in warm soapy water prior to first use. Avoid gripping metal ratchet because the mechanism is sharp and may cause injury during use or cleaning if not used properly.



### *To fill barrel with dough*

1. Press in release pin and hold. Pull top knob up all the way raising ratchet to starting position.
2. Unscrew bottom ring from barrel and fill barrel three-fourths full with cookie dough.
3. Drop selected disk into bottom ring, numbered side facing away from the dough; screw onto bottom of barrel.
4. Turn Cookie Press upright and depress release pin while lowering ratchet until plunger contacts and compresses dough.

### *To press out cookies*

1. Squeeze lower trigger twice; ratchet will click twice. Dough should be extruding through disk; if not repeat. Clean disk free of extruded dough and place Cookie Press upright on flat Baking Stone.
2. Squeeze lower trigger once and release handle, allowing Cookie Press to remain in place for 2-3 seconds, then pull straight up. Re-position Cookie Press about ½-inch / 1 cm from previous cookie and repeat the one squeeze method until Baking Stone is full. Each disk may require a slightly different resting time in between each press. Bake according to directions.

### *To make flat ribbon cookies (NOTE: Only disk # 8 can be used to create the flat ribbon cookies)*

1. Tip Cookie Press 45 degrees off the surface of the Baking Stone (right for right-handed users, left for left-handed users).
2. While squeezing lower trigger, slowly drag Cookie Press across entire length of Baking Stone to form a row.
3. Cut dough away from disk.
4. Cut row of cookie dough into 2-inch / 5 cm lengths, separating cookies about ½-inch / 1 cm. Repeat until Baking Stone is full. Bake according to directions.

**NOTE:** If pressure builds and trigger becomes difficult to squeeze, depress release pin to release pressure in barrel. To begin again, repeat step #2 under *To press out cookies*.



### *Tips for success with the Cookie Press*

- A soft 'spritz'-type dough is recommended.
- Do not chill dough prior to using in the Cookie Press.
- Press cookie dough onto cool Baking Stone; cookie dough may not adhere to warm Baking Stones.
- Consistent size and shape cookies are achieved by allowing Cookie Press to remain in contact with Stone for an even amount of time between each press (each cookie disk may require a different amount of time between each press).
- If cookie dough has an uneven surface where it has separated from the disk, simply pat top surface of dough lightly before baking.

### **DEMO TIPS**

Bring boxed Cookie Press and disks to show guests. Discuss the features of the press and the handy storage container that the box provides. Also bring baked, decorated and undecorated cookies to the Show allowing guests to view the larger sized cookies and year-round shapes. Allow guests to taste the cookies as well.

Be sure to promote the Cookie Press as a "year-round" product. Discuss the versatility of the disk shapes, especially the umbrella disk, which would be a great addition to a baby or bridal shower luncheon. Tint the dough pink or blue for a baby shower or inquire with the bride-to-be of her wedding colors and tint the dough to match her bridesmaid dresses or chosen flowers.

### **CROSS-SELL WITH**

Flat Stoneware, Hot Pad/Trivets, Silicone Oven Mitt, Parchment Paper, Mini-Serving Spatula, Stackable Cooling Rack, Scoops

### **EXCLUSIVE**

Made in China

## Decorator Bottle Set

## BAKEWARE

1585 Decorator Bottle Set

One-year guarantee  
Dishwasher-safe

**Features & Benefits:** The set includes three bottles with three different tips, three couplers and a cleaning brush. The tips include a round tip for writing or drawing, a basket weave tip for flat borders or basket designs (instructions/diagram are included on the Use & Care), and an open star tip for rosettes or stars. The easy squeeze design is comfortable to hold and control. One can of prepared frosting fills all three bottles.

**Effective selling phrases:** You might say, "You can easily and inexpensively decorate cakes and cookies, or make beautiful appetizers when you have this Decorator Bottle Set. Who would like to come up and try it?"

**Cross-sell with:** Batter Bowls, Stainless Mixing Bowl Set, Scraper Collection, Stackable Cooling Rack, Flour/Sugar Shaker, Silicone Floral Cupcake Pan, Nonstick Cake Pan Set with BONUS Checkerboard Insert, Springform Pan Set, Easy Accent® Decorator, Stoneware, Cake Stencil Set, Small Spreader

### Demo Tips:

- Suggest using the Decorator Bottle Set for sweets -- cookies, cakes and cupcakes and whipped cream. It's also great for the following: crackers with soft cheese spread, sour cream for tacos, softened butter rosettes for a holiday table, hollowed-out cherry tomatoes filled with a flavored cream cheese mixture, celery filled with peanut butter.
- Promote the set as a great tool for a "Kids in the Kitchen" Show.
- Suggest that a graham cracker can be made into an edible place card for children's parties; use the writing tip to inscribe each guests' name.

### Cook's Tips:

- The decorator tips are a standard size; customers can use the standard-sized tips that they have on hand, or purchase additional tips at craft stores.
- To tint frosting, divide one can of prepared frosting into three resealable plastic bags. Add a few drops of food coloring, secure with a Twixit! Clip and knead to combine. Snip a corner of the bag and dispense into a Decorator Bottle.
- The bottles can also be filled using the Small Spreader.
- For optimal performance when using the **Decorator Bottle Set**, be sure that any food and/or ingredients put into the bottles are as smooth as possible.
- The decorator bottles are not microwave-safe.

### Technical / Safety / Cleaning Tips:

- Use the provided brush to pre-clean the bottles and tips, then place in the dishwasher.

### Replacement Parts Available:

- 158B Writing Tip
- 158C Rosette Tip
- 158D Basket Weave Tip
- 158E Cleaning Brush

***Exclusive***

Made in China

## Deluxe Mini-Muffin Pan

## BAKEWARE

1606 Deluxe Mini-Muffin Pan    10 ½" x 15 ¾" / 26.6 cm x 40 cm  
2 Tbsp/2.0 mL volume each cup  
1 ¾" / 4.5 cm diameter each cup

Three-year guarantee  
Hand-wash only

The Deluxe Mini-Muffin Pan will bake two dozen of your favorite mini-treats at one time. The nonstick coating makes cleanup a snap!

### FEATURES

Thick aluminum construction

Nonstick coating

### BENEFITS

Heats and bakes evenly for perfect results.

Foods release easily from the cups.

### CROSS-SELL WITH

Mini-Tart Shaper, Hot Pad/Trivets, Stackable Cooling Rack, Small and Medium Scoop

### DEMO TIPS

- In addition to muffins and cupcakes, many types of recipes can be prepared using different bases that can be formed into a shell with the Mini-Tart Shaper. Here are some shell ideas to try: wonton skins, prepared pie crust dough cut in small portions with the Cut-N-Seal®, refrigerated flaky biscuits separated into thirds, squares of crescent roll dough, refrigerated cookie dough, or even hash brown potatoes!
- To demonstrate making a mini-crust without preparing a recipe, place a small piece of children's modeling clay in one of the cups and form a shell with the Mini-Tart Shaper.
- Use the Small or Medium Scoop to cleanly portion batter into the muffin cups.
- Most recipes for the Deluxe Mini-Muffin Pan are ideal for Cooking Show demonstrations since they cook quickly and make perfect sample servings. In addition, any type of mini-muffin is perfect for a Pampered Chef® Wedding Shower.

### USE AND CARE

Spray cups lightly with nonstick cooking spray; wipe excess spray with paper towel to prevent oil build-up on pan. Even though the pans are nonstick coated, you'll find that foods release more easily when the cups are first lightly greased. Miniature paper baking cups may substitute for nonstick cooking spray. Fill each cup two-thirds full. If every cup in pan is not filled, fill empty cups with water to avoid scorching the surface. Bake as recipe directs, reducing suggested temperature by 25°F/15°C (darker pans require slightly lower temperatures). NOTE: All Pampered Chef® recipes using this pan reflect the temperature reduction. Remove from oven; cool 5 – 10 minutes. Remove muffins from pan; cool completely on Stackable Cooling Rack.

**NOTE: Avoid use of metal or sharp utensils on surface of pan.**

Allow pan to cool completely before cleaning. Hand wash; rinse and towel dry immediately. Do not scour with abrasive cleansers or scouring pads.

### EXCLUSIVE

Made in Taiwan

<b>Easy Accent® Decorator</b>		<b>BAKEWARE</b>
1778 Easy Accent® Decorator	1⅓ cups/325 mL	Two-year guarantee Dishwasher-safe

The Easy Accent® Decorator, with interchangeable tips, makes decorating a cake or creating special appetizers a breeze!

## FEATURES

One-hand operation

Clear barrel

6 interchangeable tips (open star, closed star, round, half moon shell, drop flower, and bismark)

Sturdy ABS plastic body

Stainless steel rod in handle

Santoprene® handle

Storage cap

## BENEFITS

Easier to control and handle than a pastry bag.  
Kids can use it, too!

Allows user to view amount of frosting or filling. Ample capacity minimizes re-filling.  
Holds approximately 1 1/3 cups/325 mL.

Tips can be changed without emptying the barrel for writing and decorating and/or to add fillings such as whipped cream, frosting, and meringue (fillings should not be firmer than ready-to-spread frostings).

Durable, easy to clean.

Adds strength, resists rusting.

Allows for a more comfortable, firm grip while minimizing slippage.

Removable cap fits snugly over assembled decorator to allow storing leftover frosting or filling. **NOTE:** Refrigeration of frosting, etc. for more than 24 hours is not recommended.

## CROSS-SELL WITH

Medium Scoop for filling barrel, Scraper Collection, Cake Stencil Set.

## DEMO TIPS

Explain to guests that the Easy Accent® Decorator is a versatile tool not just for cake decorating. Also a quick and easy way to fill deviled eggs, manicotti or to stuff shells. If refrigeration of filling is required, store in host's refrigerator or until ready to use.

## USE AND CARE

Dishwasher-safe when placed away from heating element, or wash by hand in warm, soapy water. Tips, ring, and cap should be placed in utensil holder.

## EXCLUSIVE

Made in Asia

<b>Flour/Sugar Shaker</b>		<b>BAKEWARE</b>
1695 Flour/Sugar Shaker	4½"/12 cm height 1 cup/250 mL dry volume	Three-year guarantee Dishwasher-safe See Use and Care instructions for details.

This plastic Shaker is perfect for “dusting” of flour, powdered (icing) sugar or cinnamon-sugar on baked goods or baking surfaces.

## **FEATURES**

Clean white color with decorative checkerboard pattern

Stainless steel screen

Durable acrylic storage cover

Versatile

Textured strip

## **BENEFITS**

Matches any room décor.

Resists rusting with proper care..

Covers top of shaker to prevent spills and keeps moisture out.

The mesh screen is perfect for all uses and will not clog or release too much at a time. Holds many types of food, such as sugar, cinnamon, cocoa, flour, and seasoning mixes. Versatile for home use items, such as baby powder or craft glitter.

Allows you to write contents directly on the Shaker for easy identification.

## **CROSS SELL WITH**

Stackable Cooling Racks, Flat Baking Stones, Batter Bowls, Pantry Korintje Cinnamon and other Bakeware tools. With so many uses, suggest your guests buy two or more - one for flour and another for cinnamon-sugar.

## **DEMO TIPS**

Excellent item to demo when adding the finishing touches to a recipe.

## **USE AND CARE**

Unscrew ring, remove screen and fill as desired. Replace screen and ring; tighten securely. Cover with clear plastic storage lid when not in use. Can record contents of shaker with a permanent marker on textured bottom strip.

Wash in an automatic dishwasher positioned away from the heating element or by hand in warm, soapy water. Dry thoroughly before use.

## **EXCLUSIVE**

Made in Taiwan

**Mini-Tart Shaper****BAKEWARE**

1590 Mini-Tart Shaper      6"/15 cm length – 1¼"/3 cm diameter head

One-year guarantee  
Hand-wash only

This small wooden dowel has two shaped ends which make forming tarts in the Deluxe Mini-Muffin Pan easier than ever.

**FEATURES**

Wooden construction

Rounded head with flat bottom

Versatile

**BENEFITS**

Durable and long lasting.

Designed to fit perfectly in the Deluxe Mini-Muffin Pan cup. Rounded edges “push” dough up sides of cup. Saves time and gives better results than when forming tarts by hand.

Can be used with many types of dough, such as crescent rolls, ready-made pie crusts, canned biscuit dough, cookie dough, or homemade dough to make hundreds of tart varieties.

**DEMO TIPS**

Use with pie or tart dough, biscuit or crescent roll dough, or use children’s modeling clay for demo only. For easy release, always flour Mini-Tart Shaper.

**USE AND CARE**

Using Small Scoop place dough in Deluxe Mini-Muffin Pan, dip Mini-Tart Shaper in flour, press dough down, and gently rotate to shape mini-tart shell. Spreads dough evenly and uniformly. Flour after each use.

Hand wash; rinse and towel dry. Wash prior to first use.

Made in USA

Parchment Paper		BAKEWARE
1505 Parchment Paper	49 square feet	One-year guarantee

Our 100% unbleached Parchment Paper keeps foods from sticking, scorching or splattering.

## FEATURES

Unbleached

Oven and microwave-safe

Metal tear-off strip

Versatile

Informative packaging

Certified Kosher

## BENEFITS

Environmentally safe, no chlorine.

Heat-safe to 450°F

Conveniently tears off appropriate amount of paper for specific application.

Use to line bottom of Stoneware, bakeware, or create a cooking pouch.

Box illustrates four ways to make a cooking pouch. Use and care information provided.

Certified Kosher by Star-K



## USE AND CARE

Tear off appropriate amount of Parchment for baking or microwave application using cutting edge on box. Line baking vessel with Parchment to fit bottom of pan; place cookie dough or batter on top, and bake. Remove individually baked cookies from parchment to cool, or slide the entire piece of parchment onto cooling rack. For cakes, cool according to recipe directions. Turn out cake onto cooling rack; peel off parchment and discard.

To create a **cooking pouch**: to seal in natural juices of fish, meats, or vegetables, cut a piece of parchment two and one-half times as large as the food being baked; fold in half. Open fold and center food over fold line. Close parchment over food. Starting at corner near fold, fold corner diagonally and crease with fingers. Continue to fold by overlapping previous fold and crease until you have reached opposite corner. Lock closed with tight twist of parchment paper. Use caution when opening pouch due to escaping steam.

## IMPORTANT SAFEGUARD

- **Do not touch parchment paper to an open flame.**

## DEMO TIPS

When baking multiple batches of cookies, place cookie dough directly onto Parchment Paper and place on Stone for baking. After baking, remove parchment with cookies and place on Stackable Cooling Rack. Place next piece of parchment with cookie dough directly on warm Stone and repeat baking process. Use with all dessert recipes.



**CROSS-SELL WITH**

Cookie Press, Stoneware (especially for cooking bacon on the Bar Pans )

**RECIPE REFERENCE**

Parchment Paper is needed for any jelly-roll type recipe.

**EXCLUSIVE**

Made in Sweden

## Pastry Blender

## BAKEWARE

1683 Pastry Blender      9"/23 cm length

Three-year guarantee  
Dishwasher-safe

**Features & Benefits:** The vertical design maximizes downward pressure to quickly cut butter and shortening into flour. Curved wires help reach the sides of round mixing bowls. The durable stainless steel handle is comfortable and matches our whisk collection; the hand rest keeps hands out of food and allows for counter pressure to maximize blending.

**Effective selling phrases:** *"This well-designed tool is a pleasure to use; it makes quick work of cutting butter or shortening into flour. Use it to make pie crust, biscuits and streusel topping."*

**Cross-sell with:** Stainless Mixing Bowl Set, Batter Bowl, Pie Gate, Pie Crust Shield, Baker's Mat, Chef's Silicone Basting Brush, Stoneware

### **Cook's Tips:**

- A pastry blender is used to cut cold butter or shortening into flour to distribute the fat without melting it (such as in making pie crusts or biscuits).
- Be sure butter is cold when cutting it into flour. If the butter is too soft, the mixture becomes too warm, resulting in dough that is hard to roll out and a crust that is not flaky and tender.
- Cut butter into chunks before mixing with the Pastry Blender so the butter will be easier to cut into the flour.
- Use the tool with a downward, twisting motion. When beginning to cut the shortening or butter into the flour, lightly tap the Pastry Blender handle on the edge of the bowl to clear the wires. Repeat as needed until the butter or shortening is cut into the flour and the flour-coated fat is the size and shape of peas.

### **Exclusive**

Made in China

## Pie Crust Shield

## BAKEWARE

1715 Pie Crust Shield      10½"/26 cm

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

**Features & Benefits:** Aluminum shield helps prevent pie crust edges from over-browning. Because it's reusable, you don't have the waste of temporary aluminum foil strips.

**Effective selling phrases:** *"Whether you make a homemade or purchase a frozen prepared pie, it's difficult to keep the crust from over-baking on the edges. You can fold strips of aluminum foil, but they never seem to stay in place and usually ruin the crust. For a perfect pie crust, simply place the Pie Crust Shield on a pie before baking, and remove it approximately 15 minutes before the pie is done."*

**Cross-sell with:** New Traditions™ Deep Dish Pie Plates, Stackable Cooling Rack, Creative Cutters Set, Hot Pad/Trivet, Silicone Oven Mitt, Baker's Mat, Pie Gate, Baker's Roller®, and The Pampered Chef® *Delightful Desserts* cookbook

**Booking/Recruiting tie-in:** *"The Pampered Chef® has all the tools and recipes needed to bake desserts that you'll be proud to take to gatherings or for special at-home meals. Let's plan a Cooking Show for your friends, and I'll help you get lots of free tools with your host benefits."*

**Trouble-Shooting Tips:** This shield protects the crust, but does not mold it. The lines on the edge of the shield will not make an impression on the edge of the crust.

### **Cook's Tips:**

- Place shield over outer edge of crust; bake as recipe directs.
- Remove shield from crust during final 15 minutes of baking.
- Time may vary depending on the oven.

### **Technical / Safety / Cleaning Tips:**

- Always use a heat-resistant oven mitt or pad when handling a hot shield.
- Rinse and towel dry immediately to prevent corrosion.

Made in USA

## Pie Gate

## BAKEWARE

1719 Pie Gate

8"/20 cm total length

One-year guarantee  
Dishwasher-safe

**Features & Benefits:** The adjustable Pie Gate supports pie filling and opens wider as more slices are removed from the pie. The Pie Gate wings come apart to allow thorough cleaning of the hinge.

**Effective selling phrases:** *"Picture this. You take the first slice out of an apple pie and what happens with the filling? Right...it starts oozing into the pie plate. We have a solution -- the Pie Gate. You can use it to keep your pie picture perfect. Just put the Pie Gate where the first slice was removed. As more pieces are served, open the Pie Gate wider to protect even the last piece. Whether you bake your own, or serve a purchased pie, you'll use this every time."*

Ask your guests if they ever need a quick dessert to take for a holiday meal, office function or club meeting. A purchased pie and the Pie Gate will be the talk of the dessert table!

**Cross-sell with:** All Bakeware tools, New Traditions™ Deep Dish Pie Plate, Apple Peeler/Corer/Slicer and Stand, Creative Cutters Set, Slice 'N Serve®, Ice Cream Dipper

**Booking/Recruiting tie-in:** *"If you like to bake and serve pies, you can get all the tools you need to make the job easy by hosting your own Cooking Show. We can even plan a Show that features pie making tips and techniques."*

### **Technical / Safety / Cleaning Tips:**

- To clean hinge, gently twist wings with both hands to separate.
- To reassemble, align hinges and snap together.

Made in China

<b>Scalloped Bread Tube</b>		<b>BAKEWARE</b>
1565 Scalloped Bread Tube	3" diameter x 9"/23 cm total length 3½-cup/820 mL volume	Three-year guarantee Hand-wash only

Turn ordinary bread dough into fun and fancy shapes for interesting appetizers, snacks and desserts.

## **FEATURES**

Tinned steel

Capped at both ends

Lid labeled "TOP" has steam venting hole

Versatile

## **BENEFITS**

Promotes even baking.

Enclosed baking keeps bread moist.

Top lid has a hole for steam ventilation, reducing top lid from popping off during baking.

Use the Bread Tube to cut out shapes in cookie dough, or cut sliced cheese and deli meat with Tube to match the shape of the bread. Works well with most types of yeast dough, i.e. refrigerated loaves, frozen and thawed dough, or homemade dough.

## **USE AND CARE**

Spray Bread Tube and Lid with nonstick cooking spray.

### **Refrigerated Bread Dough:**

1. Spray bread tube and lids with nonstick cooking spray.
2. Place lid without hole on one end of tube. This will be the bottom of tube. (The top lid has a hole in the lid and is marked "TOP.")
3. Place dough in tube.
4. Place "TOP" lid on tube.
5. Place Bread Tube upright on lower rack of oven.
6. Bake at 375°F / 190° C for 50 – 60 minutes or until ends are golden brown.
7. Remove tube from oven onto Stackable Cooling Rack; remove bread and cool completely.
8. Slice using Serrated Bread Knife.

### **Helpful Hints:**

- Not recommended for use with brownie, quick bread (bread that doesn't require kneading or rising time i.e., banana bread), cake mixes, cookie dough or gelatin.
- It may be necessary to line bottom lid with Parchment Paper. Fold a 15-inch / 38 cm square sheet of paper into fourths. Place between lid and bottom of tube.
- For frozen bread dough, thaw. Do not let rise. Fill prepared tube — full, cap and bake.
- **CAUTION:** Do not overfill Bread Tube. Expect some seepage from the lower Lid; place filled Bread Tube upright on foil to catch any drippings.

**Clean:** Wash by hand in warm, soapy water. Dry thoroughly. Never put tube and lid in dishwasher or allow to air dry. This will result in rust. After washing and drying, place in warm oven to ensure thorough drying.

### **Creative Uses**

- Fill Bread Tube with softened sherbet, ice cream, frozen yogurt, or your favorite frozen dessert salad recipes, cap and freeze 4–6 hours or overnight. Remove contents by wrapping Bread Tube in a warm, damp towel for 1–2 minutes to loosen. Slide onto cutting board and slice using Serrated Bread Knife. Serve immediately. NOTE: Do not store frozen food in Bread Tube for extended periods of time.
- Cut shapes out of dough using Bread Tube: pie pastry, partially frozen puff pastry, crescent roll, or biscuit.
- Create shaped sandwiches by cutting your favorite bread with Bread Tube. Fill with peanut butter and jelly, flavored cream cheese, or sliced cheese and deli meats.
- Cut biscuit or crescent roll dough into shapes and place on top of hot fillings such as casseroles or cobblers. Bake as recipe directs.
- Fill prepared Bread Tube with a cereal marshmallow treat mixture. Let set 1 hour. Remove from Bread Tube and slice. Roll edges of crispy treat slices in sprinkles, chopped nuts, or chopped candy, if desired.

### **DEMO TIPS**

- The best way to sell the bread tube is to sell its versatility. See CREATIVE USES above for some great ideas.
- Bake bread and serve at the Cooking Show.
- For a long-term prop: bake a loaf and cut a slice off one end. Let this dry out at room temperature for several days. Carry this along to show off the unique bread shape.

### **EXCLUSIVE**

Made in Taiwan

## Silicone Floral Cupcake Pan

## BAKEWARE

1613 Silicone Floral Cupcake Pan

13½"/ 34 cm round

Three-year guarantee  
Dishwasher-safe

**Features & Benefits:** Silicone pan is designed with a built-in silicone covered steel rim for stability; it can be placed directly on an oven rack without needing a cookie sheet beneath it (an advantage over other silicone pans on the market). The pan has three floral designs (roses, daisies and sunflowers) and makes one dozen cupcakes. Silicone provides the ability to easily release food with the intricate floral designs intact. The pan can be used in the oven, refrigerator and freezer (-4 to 425°F).

**Effective selling phrases:** *"Our product team took two hot trends, Silicone Bakeware and Cupcakes, and came up with this Silicone Floral Cupcake Pan. This pan has unique features that you'll appreciate. And, as much as I love our Stoneware, I must say this pan rocks!"*

**Cross-sell with:** Batter Bowls, Stainless Mixing Bowl Set, Scraper Collection, Stackable Cooling Rack, Flour/Sugar Shaker, Decorator Bottle Set, Mini Easy Read Measuring Cup

**Booking/Recruiting tie-in:** *"You could earn this pan for free by hosting a Show! I have some open dates in the next few weeks. Let's gather your family and friends for a 'Girl's Night Out!'"*

### Demo Tips:

- The Pampered Chef® remains committed to the superior baking results obtained from Stoneware, however, for some applications, other materials are better suited for the job. In this case, we would not be able to produce these intricate cupcake designs with Stoneware. Consultants should consider other bakeware materials "in addition to" Stoneware, not "in place of."

### Fun Facts from the Modern Baking Web Site:

- "The cupcake craze has swept the nation with cupcake-only bakeries opening in New York City, Chicago, California and even Albuquerque. Some full-line bakeries are becoming known more for their cupcakes than any other product. Many credit the beginning of the craze to New York City's Magnolia Bakery, where lines would extend down the block. When the bakery's cupcakes were featured on the television show, Sex and the City, the phenomenon spread nationwide."
- Cupcakes are extremely popular for parties, because hosts don't want to worry about portioning and cutting desserts. Because cupcakes are not as large as a piece of cake, they can be considered a small "guilt free" dessert.
- E. Leslie's Receipts (aka recipes), published in 1828, has one of the first mentions of the term cupcakes. It likely came from the ingredients used to create a cupcake – a cup each of flour, butter and sugar. Or, it might have come from the fact that the cakes were baked in teacups or cup-shaped molds. The original popularity of cupcakes may have been due to the fact that their small size ensured even baking on the open hearths of the era.

### Cook's Tips:

- For best results, spray the pan with nonstick cooking Spray before baking cupcakes. Don't flour the pan or use nonstick baking spray with flour. After spraying, wipe off any spray from the top surface of the pan before putting the pan into the oven. This prevents a build-up of spray on the top surface.
- The Test Kitchens recommends spraying with nonstick spray versus brushing the cups with oil because oil doesn't cling to the sides of the silicone cups, but pools in the bottom instead. This pooling results in cupcakes with poor design definition, and some sticking.

- A standard box cake mix makes 24 cupcakes. Fill each well with ¼ cup of batter for best results. Since the pan bakes one dozen at a time, the remaining batter can stand in the bowl during the bake time of the first batch.
- To decorate the baked, cooled cupcakes, dust them with powdered sugar, cocoa powder or colored sugars. You can also drizzle them with warmed prepared caramel sauce, brush with warmed apricot jam, or dip the bottoms of the cupcakes into melted chocolate.
- Use the pan to mold gelatin, ice cream, chocolates or fancy butter pats. Follow gelatin box instructions for creating gelatin molds. Ice cream can be filled as much as desired. Chocolate and butter creations are ideal when filling just over the decoration in the cup bottom. You can also create layered chocolates using white and dark chocolate.
- Create flower-shaped ice for a punch bowl. Fill each well of the Silicone Floral Cupcake Pan with a favorite beverage; freeze until solid. Remove pan from freezer and let stand at room temperature for 5 minutes. Remove ice flowers and place into punch. Experiment with different beverages to get different colors. Use fruit punch for red roses, lemonade for yellow daisies or orange juice for orange sunflowers. This is perfect for bridal showers, baby showers and birthdays.

***Technical / Safety / Cleaning Tips:***

- The pan is dishwasher-safe; for best results, remove food residue prior to placing it in the dishwasher. To remove food residue, use hot, soapy water and a sponge or dishcloth. If necessary, turn wells “inside out” and use a Kitchen Brush.

***Exclusive***

Made in China



## Springform Pan Set

## BAKEWARE

1541 Springform Pan Set

9"/23 cm

Three-year guarantee

Hand-wash only

See Use and Care instructions for details.

**Features & Benefits:** Heavy-gauge metal pan has same nonstick coating as our cake pans. Features a spring-release clamp and handles for easy lifting. Glass base doubles as a serving piece and won't become scratched by knives. Fluted tube insert with scalloped bottom, creates Bundt® type cakes. Unique plastic releasing tool helps remove food effortlessly without scratching nonstick finish. Approximate 12 cups/3 L volume (Springform).

**Effective selling phrases:** *"When you need an extra special dessert, the Springform Pan Set will make you look like a pro. Fluted cakes, cheesecake, and molded ice cream cakes are a breeze with our superior pan."*

**Cross-sell with:** Measuring, baking and serving tools, including the Easy Accent® Decorator, Batter Bowls, Stainless Mixing Bowl Set, Slice 'N Serve®, Egg Slicer Plus® to create strawberry fans for garnishing, Flour/Sugar Shaker, The Pampered Chef® *Delightful Desserts* cookbook, Prep Bowl Set, Adjustable Measuring Spoons and Scoop, Easy Read Measuring Cups, Scraper Collection, Meat Tenderizer to finely crush cookies or pretzels for crusts.

**Booking/Recruiting tie-in:** Play on the word "spring." You might ask your guests, *"How often do truly great opportunities 'spring' up? Well, I'll 'spring' for a cup of coffee if you're interested in taking a few moments to learn about a home-based business opportunity that might just change your life. I know it's changed mine."*

### Demo Tips:

- If your recipe does not utilize the fluted insert, be sure to share that it is perfect for Bundt® cakes and provides two-for-one value and versatility.
- Determine the price of your local ice-cream store cake so you can share the cost savings of "do-it-yourself" with the Springform Pan Set.
- Be sure to demonstrate how easily our pan base fits into the collar. Place glass insert on counter textured side up, release clamp on collar, position around base. Slowly close clamp and ensure that base fits in collar groove.

**Trouble-Shooting Tips:** To help prevent cheesecakes from cracking while baking, place a pan of hot water on the lower oven rack to increase the humidity in the oven. Always check that bottom and sides of pan are securely attached before pouring batter inside.

### Cook's Tips:

- Pass along this hint, *"For a smooth cut in cheesecake, dip your knife in water and wipe it dry after each cut."*
- For non-Pampered Chef® recipes, it may be necessary to reduce oven temperature by 25°F/12°C, as darker pans bake faster.

### Technical / Safety / Cleaning Tips:

- Glass base and releasing tool are dishwasher-safe. Place tool in dishwasher utensil basket.
- Cool pan completely before cleaning.
- Do not use abrasive cleaners or scouring pads.

### Replacement Parts:

#154A Glass Base

### Exclusive

Made in China

**Stackable Cooling Rack**

1587 Stackable Cooling Rack      10"x 18"/ 25 cm x 46  
cm Grid Surface

**BAKEWARE**

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

This sturdy rack is ideal for cooling all types of baked goods as well as recipes prepared in Stoneware.

**FEATURES**

Stacking capability

Collapsible legs

Nonstick coating

Grid design

Rubber protective feet

Heavy gauge steel

**BENEFITS**

Minimizes use of countertop space for cooling by stacking units, one on top of the other.

Can use rack flat with legs folded, or extend legs upright for added cooling space underneath.

Foods easily release minimizing tearing of baked products and making clean up easier.

Small grid design prevents food from falling through gaps while cooling.

Feet protect countertop and ensure secure placement during use.

Durable construction supports stacking of units as well as foods prepared in stoneware.

**CROSS-SELL WITH**

Cookie Press, Stainless Steel Scoops, Silicone Oven Mitt and other products from the Bakeware category.

**DEMO TIPS**

Use of a Cooling Rack allows air to circulate underneath and prevents sogginess. At your Shows, place hot Stoneware or food that requires cooling directly on the rack. Remember, one Cooling Rack is never enough!

**USE AND CARE**

Wash prior to first use. Hand wash; rinse thoroughly and dry immediately. NOTE: Stacking should be limited to a maximum of three racks. Heavy items should be placed on bottom rack only.

**To use as a single rack:**

From folded position, pull retractable legs on both ends of Rack until extended outward; stand upright by placing legs on flat surface. NOTE: Lightly press on rack grid to ensure legs are extended completely!

**To stack:**

Repeat single rack instructions with second rack. Lower opened second rack over base rack, positioning each of the four feet into each of the four corner grids of base rack.

NOTE: Not for use in oven or on outdoor grill.

**EXCLUSIVE**

Made in Taiwan

**Features & Benefits:** Soft cover digest includes thirty-one recipes developed exclusively by The Pampered Chef® Test Kitchens. Twenty-two of the recipes are new and nine are returning favorites. Six of the recipes are designed to be prepared with tools from the Super Starter Kit. Recipe categories include Appetizers, Main Dishes & More and Desserts. The front cover recipe features the Three-Onion Goat Cheese Tart, a recipe from the ***Dine Out at Home*** F/W 2006 theme Shows.

**Effective selling phrases:** *"The cookbook title says it all – it's our Season's Best® Recipe Collection. My favorite recipes this season are \_\_\_\_\_ and \_\_\_\_\_. I suggest that you order one copy for yourself and several for friends. In fact, I use them as greeting cards because I know my friends won't throw them away; they're a real bargain at just \$1.00."*

**Booking/Recruiting tie-in:** *"Do you love to cook and try new recipes? You'll definitely want this recipe collection and you might also like to do what I do. The Pampered Chef® business opportunity is really our best product – it's lucrative, flexible and fun."*

**Cross-sell with:** Other items in Cook's Library

**Demo Tips:**

- Point out that most of the recipes include Cook's Tips and some have photographs of preparation techniques.
- Present the collection to your host as a thank you gift; pass it around and ask guests to sign it as a memento of the Show.
- Suggest the *Season's Best® Recipe Collection* to local realtors as part of a housewarming package.

**Appetizers include:** Asiago Crisps, Three-Onion Goat Cheese Tart, Homemade Flatbread, Parmesan-Herb Butter, Kalamata Olive & Red Pepper Spread, Artichoke & Sun-Dried Tomato Tapenade, Grilled Apple & Gorgonzola Endive Boats, Peppered Glazed Pecans, Confetti Shrimp Zucchini Cups, Phyllo-Wrapped Asparagus, Roasted Red Pepper Aioli, Caprese Mini Sandwiches

**Main Dishes & More include:** Juiciest Roast Chicken, Gruyère Chicken en Croûte, Dijon Cream Sauce, Portobello-Chicken Panini, Baked Eggs Benedict, Quick Chicken Primavera Risotto, Smoky Chicken Fettuccini, Harvest Chicken Salad, Whole-Grain Croutons, Antipasto Vegetable Pizza

**Desserts include:** Chocolate Chip Cannoli Dip, Sweet & Crispy Tortilla Chips, Sticky Caramel Mini Cakes, Homemade Caramel Sauce, Spiced Cherry Shortcake Sundaes, Warm Chocolate Hazelnut Cake, Caramel Apple Bread Pudding, Chocolate Pecan Lattice Tart, Warm Apple-Almond Pastry

**Samples Available on Paperwork/Supply:**

*Season's Best® Recipe Collection* is available in packs of 10

Envelopes for *Season's Best® Recipe Collection* are available in packs of 25

**Exclusive**

Printed in the USA

## Forged Cutlery Collection

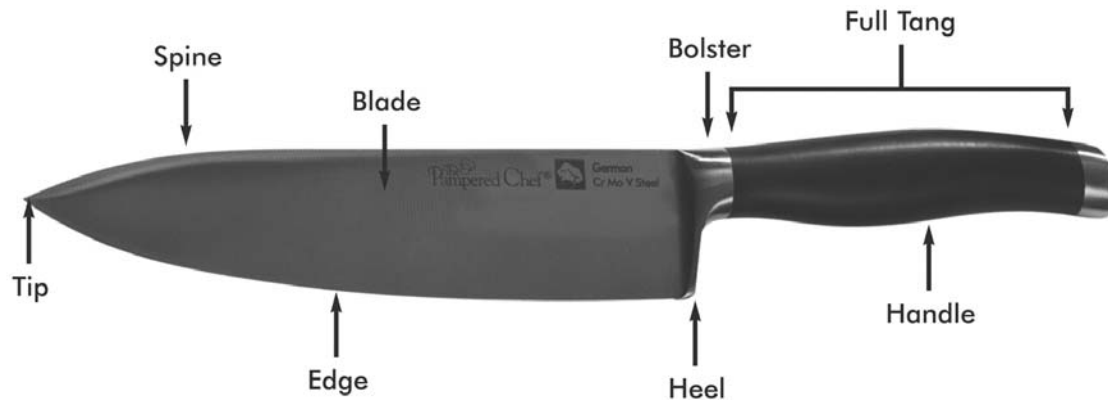
## CUTTING EDGE

1051	3.5"/9 cm Paring	3.5-inch/9 cm blade
1052	5"/13 cm Utility	5-inch/13 cm blade
1053	7"/18 cm Santoku	7-inch/18 cm blade
1054	8"/20 cm Chef	8-inch/20 cm blade
1055	9"/23 cm Bread	9-inch 23 cm blade
1057	Forged Cutlery Honing Tool (available 10/1/06)	

Hand-wash Forged Cutlery  
Lifetime Guarantee on Cutlery  
Three-year guarantee on Honing Tool

### Features & Benefits:

Learn the anatomy of a knife as well as the features and benefits noted below.



<b>Handle</b>	Ergonomically contoured, full wrap, comfortable grip for ease of handling
<b>Tang</b>	Full tang extends steel from blade through the entire handle length for strength, stability and balance
<b>Bolster</b>	Full bolster between handle and blade provides added weight for proper balance and protection
<b>Edge</b>	Working part of the blade, sharpened from tip to heel
<b>Heel</b>	Rear part of the edge
<b>Blade</b>	High-carbon German stainless steel with superior hardness to maintain edge, shape and sharpness retention, stain and corrosion resistant
<b>Spine</b>	Top of the blade, opposite the edge
<b>Tip</b>	The end of the blade used for cutting small or delicate foods and for piercing
<b>Cover</b>	(Not Shown) Friction-fit patented cover with image that indicates direction for insertion and identifies the knife

Additional information:

**Handle:** The durable handles (made of POM [Polyoxymethelene], a commonly used material for high-end cutlery) are larger than most other high-end knives and have German steel end caps to aid in proper balance.

**Tang:** You cannot see the metal tang running down the handle since it is a full-wrap handle.

**Blade construction:** The Forged Cutlery is made with a multi-step hand finishing process. The stainless steel is hammered into the basic knife shape, then heated and cooled to increase the hardness, density and flexibility of the knife.

**Blade steel:** The Forged Cutlery is made with high-carbon German steel formulated with special elements to provide superior durability and harness. The notation “Cr Mo V” etched on the blade refers to the elements (Chromium, Molybdenum and Vanadium) in the steel formula.

**Blade grind:** The blades are made by a multi-step grind process, including hand finishing, to create the full taper grind. The blades are thickest at the bolster, tapering to the tip and thickest at the spine, tapering to the edge. A full taper grind provides precision cutting capability and incredible sharpness.

**Cover:** The cover protects knives from being damaged in a drawer and provide protection when the knives are taken out of the kitchen (e.g. on a picnic or to a potluck). Each cover has an imprint of the knife to show proper orientation of the blade when placing it over the blade. The covers should not be washed in an automatic dishwasher.

**3.5” Paring Knife** – for peeling and slicing fruit and vegetables; use for more delicate jobs e.g. garnishes.

**5” Utility Knife** – for slicing larger fruit and trimming meats and poultry.

**7” Santoku** – the hottest knife on the market since it is used by celebrity chefs on television; Santoku is a Japanese word that means “three good things” -- slicing, dicing and mincing. This knife cuts thin slices and the hollow recesses in the blade (grantons) create tiny air pockets between the blade and the food to aid in easy release of food. Our Santoku is gently curved rather than straight edged like a cleaver. This makes it more user friendly.

**8” Chef’s** – the curved blade makes it the right tool for chopping, dicing and slicing. The knife is used with a rocking motion. For a detailed description on proper use of a Chef’s Knife, refer to an illustrated article by Chef Christopher Koetke at [www.cheftalk.com](http://www.cheftalk.com)>Cooking Articles>Archives>Cooking Knives.

**9” Bread** – use this serrated knife in a sawing motion without pressing down on the bread or cake that is being cut. This serrated blade maintains its sharpness and should not be honed. The serrated edge is beautifully crafted to easily cut soft, delicate foods like angel food cake or crusty foods like artisan bread.

**Honing Tool** – This tool was custom-designed for use with our Forged (non-serrated) Cutlery. The ceramic rods are set at the correct angles to hone only The Pampered Chef® Forged Cutlery (excluding the serrated 9” Bread Knife). It is not for use with our Self-Sharpening Knives or other brands of cutlery. Use the tool to maintain alignment of the edge as often as you desire. It can be done as often as daily! It is good to routinely hone the edges to keep them properly aligned and sharp. Professional knife sharpening is only needed every one to two years (depending on usage) and should be done when honing does not seem to be enough. Knives should be clean prior to honing and pacing in cases. The Honing Tool has a soft-grip, non-slip base for added safety and a retractable counterguard that protects surfaces during the honing process.

**Effective selling phrases:** You might say, “*Our Forged Cutlery collection is perfect for people who want and appreciate professional quality cutlery – it has both the highest quality steel and handles as well as distinctive styling.*” You can go on to compare the Forged Cutlery to the Self-Sharpening Knives by saying: “*On the other hand, Our Knife collection is for people who want practical knives that offer a good value. These appeal to a value conscious consumer who appreciates the unique convenience of the built-in sharpeners. They’re perfect for home use as well as picnics and outings. If you consider yourself an aspiring chef, then our Forged Cutlery is for you, but if you need knives that are purely functional, then our Knives with Sharpening Cases are a fine choice.*”

**Cross-sell with:** Knives, Cutting Boards, Food Chopper, Ultimate Mandoline, Microplane® Adjustable Grater, Kitchen Shears, Cheese Bistro Set, Vegetable Peeler, Crinkle Cutter, Hold ‘N Slice®

### **Booking/Recruiting tie-in:**

You might say, “*At full price, these knives are an excellent value, but imagine getting them at 50% off by hosting a Cooking Show! We’ve even grouped three of the knives together as one host half-price combination. Of course, that’s in addition to all the free products you can earn.*”

### **Demo Tips:**

- Recommend that guests purchase the Utility Knife as a “Try Me” piece. It’s a good all around piece for cook’s just starting out collecting good cutlery.
- Show guests how to cut a flat end to stabilize food when it is cut. For example, slice a thin piece from the stem end of a lemon, then stand the lemon on that flat side before making an additional cut. Continue to remove thin slices to make “a flat side” as the job progresses. The same principle applies to tomatoes, melon, pineapple, onion, etc.

### ***Technical / Safety / Cleaning Tips:***

#### **Safeguards for Knives**

- **The blade and tip are extremely sharp to offer the best performance and may cause serious injury if not used properly.**
- Always store knife safely in protective storage cover while not in use.
- **Always keep knife and all other cutting devices out of children’s reach.**
- Do not use for prying, separating or cutting semi-frozen or frozen foods.

#### **Use and Care of Knives**

- Hand wash knife prior to first use. Wash knife immediately after use; rinse and towel dry immediately. Always keep sharp cutting edge turned away from body. Hand wash only. Placing the the dishwasher will deteriorate handles and can compromise sharp edge of blade.
- Wipe outside of protective storage cover with a damp cloth prior to first use and towel dry thoroughly. Cover is not dishwasher safe.
- To remove knife from protective storage cover, grip handle of knife in one hand and sides of cover in other hand. Carefully withdraw knife in a horizontal direction away from body.
- To hold knife, wrap fingers of working hand around handle placing index finger and thumb on opposite sides of bolster.
- To replace clean knife in protective storage cover, grip sides of cover with one hand while holding knife handle in other hand with sharp cutting edge turned away from body. Using image on cover as a directional guide, carefully feed knife into cover in same direction until secure. Cover does not open.

#### **Sharpening and Honing**

- Forged Cutlery rarely requires sharpening. The need for sharpening will vary depending on how often the knives are used and what they are used for. The blades are exceptionally hard and maintain sharpness without frequent sharpening. In fact, excessive sharpening leads to unnecessary wear on the edge of the blade. Resistance during use indicates knife edge is dull and needs care. Hone routinely to keep the cutting edge in proper alignment for optimal performance. When honing alone is no longer sufficient, professionally sharpen no more than once every one to two years. Professional sharpening can be done at a local hardware store or at other stores that specialize in sharpening cutlery.
- Edge honing should be done frequently to maintain proper edge alignment and optimal cutting performance. The Forged Knife Honing Tool (available 10/1/06) has ceramic rods to easily hone blade edges for perfect sharpness. Honing can be done as frequently as after each use. Recommend that customers get into the habit of honing the Forged Cutlery to help maintain ideal sharpness.

#### ***Replacement Parts Available:***

Knife Case/Cover:

105B 3.5” Paring

105C 5” Utility

105D 7” Santoku

105E 8” Chef’s

105F 9” Bread

#### ***Exclusive***

Made in China

## Microplane® Adjustable Grater

## CUTTING EDGE

1105 Microplane® Adjustable Grater      13"/33 cm total length  
with extended handle

Three-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

**Features & Benefits:** The stainless steel Microplane® blade finely grates citrus rind for zest, hard cheese, nuts, chocolate, ginger and garlic. The grater handle adjusts to be used in either standing or extended position so it can be positioned horizontally over a plate or bowl or stand up on a cutting board. It has an easy grip handle for comfort and nonskid feet for stability. The provided slider attachment may be used when grating smaller items to keep fingers and thumbs away from the blade. The grater comes with a protective cover.

**Effective selling phrases:** *“The Pampered Chef® has teamed up with the world’s best manufacturer of graters to produce an exclusive adjustable Microplane® grater. You’ll find yourself using it for everyday and gourmet cooking.”*

**Cross-sell with:** Deluxe Cheese Grater, The Grate Container®, Cutting Boards, Ultimate Mandoline, Lemon Zester/Scorer, The Juicer, Batter Bowls, Stainless Mixing Bowl Set

**Booking/Recruiting tie-in:** While you are grating an ingredient, you might say, *“Are you looking for a ‘grate’ business opportunity? I love what I do! As a Pampered Chef® Consultant, I work from home and have lots of flexibility so I can \_\_\_\_\_. With the income I earn from my business, I’m able to (make a car payment, pay off debt, etc.). There are so many other benefits -- awards, trips and freedom. I’d love to give you more information.”*

### Demo Tips:

- The Microplane® Adjustable Grater is the best tool when you need finely grated ingredients – either for intensity of flavor or to distribute the ingredient evenly into a mixture.
- Be sure to show customers how to open the handle properly by moving the handle in the direction of the arrow.  
NOTE: Handle is designed with 2 internal tracks; locked and unlocked. To move from locked position, pull handle in direction of arrow then lift up.
- The clear blade guard is manufactured with a pressure fit. To easily slide the cover off the blade, show guests how to push gently in on the bottom of the guard while sliding it downward.
- A light touch is important when using the grater; pressure is not necessary since the blade is so sharp.

### Cook’s Tips:

- To grate citrus fruit for zest, remove the Slider and Food Plunger from the unit. Hold the fruit in one hand and grate downward. When the white pith layer is visible, rotate the fruit.

### Technical / Safety / Cleaning Tips:

- If hand washing, always clean Microplane® grater blade with a nonabrasive kitchen brush. Wash Protective Cover and Food Plunger with a nonabrasive sponge or cloth.
- To unlock grater from storage position with Protective Cover on and blade side down, hold grater hinge in one hand while grasping upper portion of handle with other hand. Move handle in the direction of the arrow located on the handle and lift upward to release lock. Once unlocked, continue to lift handle into desired standing or extended position. Release handle to lock into position.
- Slide off Protective Cover by holding each side and sliding downward. Attach Slider.
- Remove Food Plunger and insert food into Slider. Place Food Plunger on top of Slider to hold food in place when grating. To begin grating, grasp Slider and Plunger and begin sliding up and down.
- **The Microplane® blade is sharp and may cause injury if not used properly.**
- **Store in folded position with Protective Cover on and keep out of children’s reach.**
- **Always put on/remove Protective Cover by holding at sides.**
- **Use Slider attachment when grating foods. When using Slider, securely grasp top of Food Plunger and keep fingers and thumb away from Microplane® blade. If grating citrus fruit for zest without Slider, use caution and keep fingers away from blade.**



***Replacement Parts:***

110A Protective Cover

110B Food Plunger (2 pieces)

***Exclusive***

Made in USA

## Vegetable Peeler

## CUTTING EDGE

1050 Vegetable Peeler

6½"/7.3 cm total length

One-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

The Vegetable Peeler is one of our top-selling tools – a necessity in every kitchen!

### FEATURES

Super-sharp, swivel-action blade

Stainless steel construction

Large handle

Two cutting edges

### BENEFITS

The design and sharpness of the blade makes it easy to use and cuts an extra swath of peel with one back and forth stroke.

Resists rusting with proper care.

Easier to hold. Can be used by both left- and right-handed individuals.

Allows forward and backward peeling.

### DEMO TIPS

- Pass a Batter Bowl filled with carrots and a Vegetable Peeler so your guests can use the Vegetable Peeler and see how easily it works.
- The Peeler can also be used to make decorative chocolate curls. Hold it against the narrow side of a chocolate square. Using even pressure, push the blade away from you to create the curls.

### IMPORTANT SAFEGUARDS

The Vegetable Peeler is **extremely** sharp to offer you the best performance. Please follow these important safeguards:

- **The peeling blade is very sharp and may cause serious injury if not used properly.**
- **Always keep this and all other cutting devices out of children's reach.**
- **Always store peeler safely when not in use.**
- **Carefully read and follow all Use and Care directions prior to first use.**

### USE AND CARE

Wash in an automatic dishwasher or by hand in warm, soapy water.

### EXCLUSIVE

Made in Sweden

Ultimate Mandoline		CUTTING EDGE
1087 Ultimate Mandoline	13"/33 cm total length	Three-year guarantee Dishwasher-safe See Use and Care instructions for details.

Go to Consultant's Corner (Product > Product Video Demos) to see training videos on the Ultimate Mandoline.

**Features & Benefits:** Mandoline features four interchangeable stainless blades for crinkle cutting, v-shaped slicing, grating and adjustable slicing. All blades, except for the grating blade, remain flush until the food holder passes over the blade, depresses the blade tabs and opens the blade for use. A blade storage box keeps them secure and conveniently attaches to the mandoline base. The mandoline can lie flat over a bowl or stand up on a cutting board or countertop with the stand on the back. The ergonomically designed food holder has a comfortable grip for right- and left-handed users.

**Effective selling phrases:** *"This tool will make quick work of slicing and grating so you can get in and out of the kitchen fast, and save money at the same time. Who would like to come up and try it?"*

**Cross-sell with:** Cutting Boards, Forged Cutlery, Knives, Food Chopper, Deluxe Cheese Grater, Microplane® Adjustable Grater, Stainless Mixing Bowl Set, Batter Bowls

**Booking/Recruiting tie-in:** *"Look on page \_\_\_ of the catalog to see how generously we reward Cooking Show hosts. In addition to the free products that you can earn,, hosts can choose items at 50% off. The Ultimate Mandoline and the Cutting Board only count as **one** half-price item with our Host Half-Price Combinations."*

#### Demo Tips:

- Go to Consultant's Corner (Product > Product Video Demos).to see training videos on the Ultimate Mandoline.
- Bring a tomato and a zucchini to your Show and you can easily demonstrate the V-shaped slicing blade with the tomato and the crinkle cut blade, adjustable slicing blade and grating blade with the zucchini.
- When telling hosts what foods to purchase for the Ultimate Mandoline demonstration, guide them to purchase foods approximately the size of a tennis ball. This will ensure that the foods will fit without difficulty. In addition, suggest that they purchase firm fruit and vegetables for optimal results.
- Recipes featuring the Ultimate Mandoline..

<i>Chicken with Caramelized Garlic &amp; Sage</i>	<i>The Pampered Chef® Cooking for Two &amp; More</i>	p. 13
<i>Chicken with Dijon Vin Blanc Sauce</i>	<i>The Pampered Chef® Cooking for Two &amp; More</i>	p. 27
<i>Gruyère Chicken en Croûte</i>	<i>Season's Best® Recipe Collection Fall/Winter 2006</i>	p. 14
<i>Layered Greek Vegetable Salad</i>	<i>Product Use &amp; Care</i>	
<i>Portobello-Chicken Panini</i>	<i>Season's Best® Recipe Collection Fall/Winter 2006</i>	p. 16
<i>Smoky Chicken Fettuccini</i>	<i>Season's Best® Recipe Collection Fall/Winter 2006</i>	p. 19
<i>Three-Onion Goat Cheese Tart</i>	<i>Season's Best® Recipe Collection Fall/Winter 2006</i>	p. 4

- Tips for demonstrating and using the Ultimate Mandoline.

Type of Food	Tips for Use
Soft cheeses, such as Cheddar and Swiss	Use cheese that has been refrigerated or is at moderate room temperature. Additional chilling is not required with this tool as recommended with the Deluxe Cheese Grater because they function differently.
Hard cheeses, such as Parmesan or Romano	This is not the idea tool for hard cheeses. Use the Microplane® Adjustable Grater or Deluxe Cheese Grater.
Potatoes	Wash potatoes just prior to use. Potatoes that are damp will cut more easily particularly with the Crinkle Blade
Onions	If, after peeling, an onion is a little too large to fit in the food slider, use a knife to create a small slit or seam down the side through only one layer. Then, unwrap that layer from the onion to make it smaller.
Zucchini and carrots	Cut into two ½ inch chunks and place side by side onto the food holder

	prongs. Be sure they are evenly cut so even pressure will be placed on the blade.
Large tomatoes	Cut a flat edge and press the tomato into the food slider with the flat side touching the blade. Then, place the food holder onto the tomato.
Very large tomatoes and onions	Cut them in half (or smaller) so they'll fit into the food slider.
Bell peppers	Cut the stem end off and remove the seeds. Put the pepper, flat side down, into the food slider and place the food holder over the bell pepper. Very large bell peppers can be made to fit by collapsing the sides inward. Since bell peppers are waxy, it may require extra pressure to move through the blade. An alternative is to cut a slit in the side of the pepper to allow the pepper to conform to the size of the food holder. This technique will not, however, create bell pepper rings.

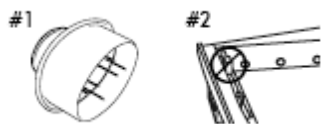
### ***Cook's Tips:***

- For round fruits or vegetables such as tomatoes, potatoes or beets, use a knife to cut off a small portion to create a flat end. For larger foods, cut in half and slice cut-side down.
- Easily slice smaller foods such as radishes by placing on one prong; space food for best fit.
- For vegetable rounds, cut long foods such as zucchini and cucumbers into 2.5-inch/6 cm lengths before placing vertically in Food Holder.
- For best grating results, cheese should be cold and cut into 2-inch/5 cm pieces.
- If you move the food slider up and down the track, and the food does not come out the bottom of the blade, check the following possibilities:
  1. The food slider is not fully aligned on the rails of the base. Pull the slider off, align BOTH sides of the slider with the base rails and bring the slider up towards the blade. To be sure it is on the base properly, lift the slider. This should raise the base with the slider securely attached to it.
  2. The blade is not fully inserted into the slot of the base. If the blade is not inserted, the tabs that open and close will not be activated when the slider runs up and down the base rails.
  3. The food is not inserted into the food holder fully; if the food is not flush with the base it will not be contacting the blade and will not cut.
- If you are not comfortable with the height of the stand (and don't want to use the mandoline over a bowl), keep the stand in a folded position and use it by holding the handle while balancing the two nonskid feet on the countertop or cutting board.

### ***Technical / Safety / Cleaning Tips:***

#### **Important safeguards:**

- **Blades are sharp and may cause injury if not used properly. Keep out of children's reach.**
- **Always use Food Holder and Slider when slicing and grating. Do not slice or grate any food that cannot be held by Food Holder.**
- Food Holder prongs are sharp and may cause injury if not used properly (see illustration #1).
- **Never** manually use blade switches to open and close blade (see illustration #2).



- To clean food that is “stuck” in the blades, brush with a kitchen brush and flush with running water.
- To clean the food holder, disassemble it into three pieces. Turn the unit over and place a finger or your thumb on the center of the textured plate while grasping the food holder in the same hand. Using the other hand, turn the knob until it unscrews from the food holder. Then turn the food holder over and the textured plate will drop out. The entire unit

can be cleaned and placed in the dishwasher. To re-assemble, thread the textured plate onto the prongs of the food holder and screw the knob onto the stem of the textured plate until secure. Don't over tighten as this could cause it to crack.

- When using Food Holder, securely grasp top, keeping fingers and thumb away from blade and within outer edges of Slider.
- Use caution when cleaning Blade Cartridges. Follow cleaning instructions and safeguards provided.
- Always store clean Blade Cartridges in Storage Box matching symbol on box with blade. Never store Blade Cartridges in base.

***Replacement Parts:***

108U Crinkle Cut Blade

108V V-Shaped Blade

108W Adjustable Blade

108X Grater Blade

108Y Food Holder

***Exclusive***

Made in China

## 5-Piece Set Executive Cookware

## COOKWARE - EXECUTIVE

### 2861 5-Piece Set

4-qt./4 L Covered Casserole  
2-qt./ 1.8 L Covered Saucepan  
10"/25 cm Sauté Pan

Lifetime guarantee  
Hand-wash only  
See Use and Care instructions for details

**Features & Benefits:** The Pampered Chef® Executive Cookware Collection features the latest cookware technology:

- Hard-anodized aluminum reinforced with a titanium alloy for superior durability. Hard-anodization is an electrochemical process that gives added hardness and seals the surface of the pan. The combination of thicker aluminum and titanium makes it 30% stronger than Professional Cookware and minimizes “out of round” pans. (“Out of round” is an industry term to describe pans that have lost their shape from exposure to extreme temperature change and the lids no longer fit properly).
- DuPont™ Autograph® 2 nonstick coating both inside and on the outside walls for effortless cleanup. The nonstick coating means you can cook with little or no oil – a benefit for low fat cooking.
- Flared rims for dripless pouring.
- Flat bottoms for keeping food and oil from running to the edges of the pans.
- Thick bottoms on the pans for even heat distribution and thinner sidewalls for faster transfer of heat, so foods like sauces and soups heat evenly.
- Soft-grip handles are a combination of stainless steel and silicone for durability and comfort, and have a convenient thumb rest.
- Lids are made of tempered glass for viewing foods without losing heat. The lids can slip down over the pan handles for convenient storage on a pot rack and are dishwasher-safe.
- Oven-safe to 400°F/200° C for use in the oven.
- Titanium Pampered Chef® medallion on the bottom of every round piece of cookware.

**Effective Selling Phrases:** *“Cookware has improved so much over the years, and The Pampered Chef® Executive cookware features the latest technology to give you the best cooking results with effortless clean-up.”*

- 10"/25cm Sauté Pan -- ideal for preparing any style of eggs and browning or sautéing meat and vegetables.
- 2-qt./1.8L Covered Saucepan -- sized for heating soups or preparing puddings, rice and sauces
- 4-qt./4L Covered Casserole -- perfect for cooking pasta or larger batches of soup or stew.
- The Double Boiler fits in the 2-qt./1.8L Covered Saucepan.

Listen to the Selling Product Collections CD (available through Paperwork/Supply) for specific tips and words to say when selling cookware.

**Booking/Recruiting Phrases:** *“If you love the cookware, host a Show and I’ll help you get twelve pieces of it at 50% off. And that will be in addition to all of the free products you can earn!”*

**Cross-sell with:** Chef’s Tools, Hot Pad/Trivets, Roasting Pan with Rack, Spoon Rest, Bamboo Collection, Kitchen Spritzer, Silicone Oven Mitt, Chef’s Tongs, Micro-Cookers, Meat Tenderizer, Scraper Collection

### Cook’s Tips:

- **Stovetop Use:** Cookware may be used on low, medium and medium-high heat settings. Cookware may be used on a glass or ceramic cooktop, electric coil or gas burner range.
- **Nonstick sprays and oil:** Do not use nonstick sprays on the cookware, because they create an invisible buildup and impair nonstick coating function. Oil is not needed with the nonstick surface, but may be used to add flavor. You may wish to use the Kitchen Spritzer to add a mist of oil to the pan. Avoid heavy vegetable oils as they may leave a residue that can affect nonstick performance.
- **Utensils:** Do not use metal or sharp-edged utensils which will scratch nonstick surfaces.
- **Oven-use:** Cookware is oven-safe to 400°F/200°C. **Caution:** Always use a heat-resistant oven mitt or pad when handling a hot pan or placing on surfaces.

- **Broiler:** Never place under the broiler.
- **Microwave:** Not microwave safe.

### ***Demo Tips:***

- Carry at least one piece of The Pampered Chef® Executive Cookware to every Cooking Show.
- Introduce cookware near the beginning of a Cooking Show and use it to prepare the main recipe, or a fast “second” recipe such as Quick Garlic Bites. The “recipe” is given on the Selling Product Collections CD.
- Emphasize that The Pampered Chef® Executive Cookware is an investment and guaranteed to last a lifetime.
- Suggest that guests purchase the 8”/20cm Sauté Pan as a Try Me! pan if they are unsure about making the investment in good cookware. It’s priced the same as the Professional Sauté Pan and is a good introductory piece to test the features and benefits.
- **NOTE:** The 1.5 qt./1.5L Executive Covered Saucepan is available for purchase on the Paperwork/Supply Order Form at 50% off. Limit one per Consultant.

### ***Technical / Safety / Cleaning Tips:***

#### **CLEANING**

- **Standard Care:** Wash pans and lids prior to first use. Cookware is hand wash only, using hot, soapy water and a nonabrasive sponge or cloth. Lids are dishwasher-safe.
- **Deep Cleaning:** To remove stubborn spots, soak in hot soapy water. A nonabrasive sponge or cloth may be used to rub exterior and interior surfaces. For tougher food buildup on cookware, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tbsp/45 mL water. Apply to desired areas, let stand 15-20 minutes. Wipe off excess paste, rinse thoroughly, towel dry. To remove residue from rivets, clean with a kitchen brush. To maintain clean and shiny lids, periodically clean with a cloth dampened with vinegar or lemon juice.
- **Storage:** To help reduce scratches on interior and exterior coatings, place paper or soft cloth towels between pans when storing.

#### **SAFEGUARDS**

- **Steam and Splatter:** Keep small children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- **Unattended Cooking:** Never allow cookware to boil dry or leave an empty pan on a hot burner.
- **Fumes:** Do not overheat your nonstick pans as smoke or fumes from burning foods, oils and the nonstick finish can be hazardous to the respiratory systems of pet birds.
- **Gas Flames:** Gas flames should not extend up the sides of the pan.
- **Hot Handles:** Always use a heat-resistant oven mitt or pad when handling hot handles.
- **Cooktop surfaces:** For use on flat glass or ceramic cooktop surfaces, consult the manufacturer’s instruction manual before first use.

### ***Executive Cookware Lifetime Guarantee***

- Lifetime guarantee for noncommercial use. Refer to sales receipt for details.

### ***Exclusive***

Made in Thailand  
Lids made in China

## 7-Piece Set Executive Cookware

## COOKWARE - EXECUTIVE

### 2862 7-Piece Set

8-qt./7.6L Covered Casserole  
3-qt./2.8L Covered Saucepan  
1.5-qt./1.5L Covered Saucepan  
10"/25 cm Skillet

Lifetime guarantee  
Hand-wash only  
See Use and Care instructions for details

**Features & Benefits:** The Pampered Chef® Executive Cookware Collection features the latest cookware technology:

- Hard-anodized aluminum reinforced with a titanium alloy for superior durability. Hard-anodization is an electrochemical process that gives added hardness and seals the surface of the pan. The combination of thicker aluminum and titanium makes it 30% stronger than Professional Cookware and minimizes “out of round” pans. (“Out of round” is an industry term to describe pans that have lost their shape from exposure to extreme temperature change and the lids no longer fit properly).
- DuPont™ Autograph® 2 nonstick coating both inside and on the outside walls for effortless cleanup. The nonstick coating means you can cook with little or no oil – a benefit for low fat cooking.
- Flared rims for dripless pouring.
- Flat bottoms for keeping food and oil from running to the edges of the pans.
- Thick bottoms on the pans for even heat distribution and thinner sidewalls for faster transfer of heat, so foods like sauces and soups heat evenly.
- Soft-grip handles are a combination of stainless steel and silicone for durability and comfort, and have a convenient thumb rest.
- Lids are made of tempered glass for viewing foods without losing heat. The lids can slip down over the pan handles for convenient storage on a pot rack and are dishwasher-safe.
- Oven-safe to 400°F/200° C for use in the oven.
- Titanium Pampered Chef® medallion on the bottom of every round piece of cookware.

**Effective Selling Phrases:** *“Cookware has improved so much over the years, and The Pampered Chef® Executive cookware features the latest technology to give you the best cooking results with effortless clean-up.”*

- 10"/25cm Skillet – ideal for preparing meats, vegetables or one-dish meals.
- Covered Saucepans – sized for heating soups or preparing puddings, rice and sauces.
- 8-qt./7.6L Stockpot – perfect for cooking pasta or larger batches of soup or stew.
- Stockpot Lid fits the skillet.

Listen to the Selling Product Collections CD (available through Paperwork/Supply) for specific tips and words to say when selling cookware.

**Cross-sell with:** Chef’s Tools, Hot Pad/Trivets, Roasting Pan with Rack, Spoon Rest, Bamboo Collection, Kitchen Spritzer, Silicone Oven Mitt, Chef’s Tongs, Micro-Cookers, Meat Tenderizer, Scraper Collection

**Booking/Recruiting Phrases:** *“If you love the cookware, host a Show and I’ll help you get twelve pieces of it at 50% off. And that will be in addition to all of the free products you can earn!”*

### **Cook’s Tips:**

- **Stovetop Use:** Cookware may be used on low, medium and medium-high heat settings. Cookware may be used on a glass or ceramic cooktop, electric coil or gas burner range.
- **Nonstick sprays and oil:** Do not use nonstick sprays on the cookware, because they cause an invisible buildup and impair nonstick coating function. Oil is not needed with the nonstick surface, but may be used to add flavor. You may wish to use the Kitchen Spritzer to add a mist of oil to the pan. Avoid heavy vegetable oils as they may leave a residue that can affect nonstick performance.



- **Utensils:** Do not use metal or sharp-edged utensils which will scratch nonstick surfaces.
- **Oven-use:** Cookware is oven-safe to 400°F/200°C. **Caution:** Always use a heat-resistant oven mitt or pad when handling a hot pan or placing on surfaces.
- **Broiler:** Never place under the broiler.
- **Microwave:** Not microwave safe.

#### ***Demo Tips:***

- Carry at least one piece of The Pampered Chef® Executive Cookware to every Cooking Show.
- Introduce cookware near the beginning of a Cooking Show and use it to prepare the main recipe, or a fast “second” recipe such as Quick Garlic Bites. The “recipe” is given on the Selling Product Collections CD.
- Emphasize that The Pampered Chef® Executive Cookware is an investment and guaranteed to last a lifetime.
- Suggest that guests purchase the 8”/20cm Sauté Pan as a Try Me! pan if they are unsure about making the investment in good cookware. It’s priced the same as the Professional Sauté Pan and is a good introductory piece to test the features and benefits.
- **NOTE:** The 1.5 qt./1.5L Executive Covered Saucepan is available for purchase on the Paperwork/Supply Order Form at 50% off. Limit one per Consultant.

#### ***Technical / Safety / Cleaning Tips:***

##### **CLEANING**

- **Standard Care:** Wash pans and lids prior to first use. Cookware is hand wash only, using hot, soapy water and a nonabrasive sponge or cloth. Lids are dishwasher-safe.
- **Deep Cleaning:** To remove stubborn spots, soak in hot soapy water. A nonabrasive sponge or cloth may be used to rub exterior and interior surfaces. For tougher food buildup on cookware, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tbsp/45 mL water. Apply to desired areas, let stand 15-20 minutes. Wipe off excess paste, rinse thoroughly, towel dry. To remove residue from rivets, clean with a kitchen brush. To maintain clean and shiny lids, periodically clean with a cloth dampened with vinegar or lemon juice.
- **Storage:** To help reduce scratches on interior and exterior coatings, place paper or soft cloth towels between pans when storing.

##### **SAFEGUARDS**

- **Steam and Splatter:** Keep small children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- **Unattended Cooking:** Never allow cookware to boil dry or leave an empty pan on a hot burner.
- **Fumes:** Do not overheat your nonstick pans as smoke or fumes from burning foods, oils and the nonstick finish can be hazardous to the respiratory systems of pet birds.
- **Gas Flames:** Gas flames should not extend up the sides of the pan.
- **Hot Handles:** Always use a heat-resistant oven mitt or pad when handling hot handles.
- **Cooktop surfaces:** For use on flat glass or ceramic cooktop surfaces, consult the manufacturer’s instruction manual before first use.

#### **Executive Cookware Lifetime Guarantee**

- Lifetime guarantee for noncommercial use. Refer to sales receipt for details.

#### ***Exclusive***

Made in Thailand  
Lids Made in China

## 6-Piece Set

## COOKWARE – PROFESSIONAL

2761 6-Piece Set	Large Sauté Pan: 10"/25 cm Medium Covered Saucepan: 3 quart/3 L Covered Stockpot: 8 quart/8 L Stainless Steel Steamer Insert: 2 quart/2 L	Lifetime guarantee Hand-wash only See Use and Care instructions for details.
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Professional performance for home cooks. Whether you're cooking from scratch or simply eating a can of soup, your mealtime needs are met with this 6-piece set.

### FEATURES

Hard-anodized aluminum

### BENEFITS

Hard-anodization is an electro-chemical process that toughens the surface of the aluminum and makes it harder. In fact, hard-anodized pans are twice as hard as stainless steel pans!

DuPont™ Autograph® nonstick interior

This top-of-the-line nonstick surface is easy-to-clean since foods don't stick. Foods can be cooked in less liquid to promote the retention of vitamins and minerals. No seasoning is needed.

Two clear, tempered Glass Lids with stainless steel sealing rims

Glass Lids allow you to see your food cooking, and the stainless steel rims help lock in flavors and nutrients while you are cooking.

Pans and lids are oven-safe to 350°F/180°C

Can begin cooking on the stovetop, and transfer pan to oven to complete cooking, if desired.

Riveted, phenolic handles and lid knobs

Rivets keep handles intact. Phenolic material is heat-resistant and stays cool to the touch when used during most range-top cooking. Use of the Silicone Oven Mitt or Hot Pad/Trivets is recommended when removing pans from an oven.

### DEMO TIPS

Carry at least one piece of Cookware to every Show and highlight what function each piece performs.

For this set you might say the Large Sauté Pan is ideal for frying, poaching and sautéing meats, seafood, vegetables or fruit. The Medium Covered Saucepan is essential for making soups, sauces or boiling vegetables. The Covered Stockpot accommodates preparing stews, soups or stocks, cooking pasta, and steaming or boiling shellfish. The Steamer Insert allows you to gently steam fresh vegetables, locking in flavor and nutrients.

## USE AND CARE

### Using Your Professional Cookware

Before use, hand wash using hot, soapy water and a nonabrasive sponge or cloth.

Whether using a glass or ceramic cooktop, electric coil or gas burner range, choose burners with corresponding diameters of the cookware. For gas stoves, flames should not extend beyond the diameter of the cookware. Heat extending beyond the diameter of the cookware may discolor exterior finish. Furthermore, glass top cooking surfaces should be clean and free of food residue.

For best results, heat cookware on medium setting 2-5 minutes or until water droplets sizzle.

Medium to medium-high heat settings are recommended for most recipes.

The need for nonstick sprays is reduced when cooking with our Professional Cookware. For maximum durability of the DuPont™ Autograph® coating, use of nylon, bamboo or wood utensils is recommended to prevent marring of the interior surface. Avoid using knives or other sharp metal objects in hard-anodized cookware.

Designed to combine stovetop cooking with roasting or baking in the oven, Professional Cookware allows you to do it all in one! (Pans and lids are oven-safe to 350°F/180°C). And, our Steamer Insert is the perfect compliment to meal preparation. Remember to use caution when transferring cookware from stove to oven, or oven to table, as phenolic handles may be hot. For oven application, use Hot Pad/Trivets or the Silicone Oven Mitt.

Store your cookware carefully to prevent scratching. If stacking cookware, place a soft cloth between pieces to prevent scratching of interior or exterior surfaces.

### How to Clean

Wash prior to first use (lid is dishwasher safe). Professional hard-anodized cookware is easily cleaned by using the following steps:

#### General Cleaning

- Always allow cookware and lids to cool before rinsing or cleaning.
- Washing by hand is preferred. Cleaning in a dishwasher may result in an accumulation of harsh detergents dulling the surface, and will void the lifetime guarantee.
- To clean superficial marks from exterior surface, wipe with a damp cloth.

#### Deep Cleaning

- To remove stubborn spots, soak in hot, soapy water. A nonabrasive sponge or cloth can be used to rub exterior and interior surfaces.
- For tougher food build-up, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons water. Apply paste to desired areas and let stand 15-20 minutes. Wipe off excess paste; rinse thoroughly and dry.
- To remove residue from rivets, clean with Easy Clean® Kitchen Brush or Nylon Pan Scraper.
- To maintain clean and shiny lids, clean with a cloth dampened with vinegar or lemon juice periodically.

### **Professional Cookware Lifetime Guarantee**

Professional Cookware from The Pampered Chef® is manufactured and inspected to ensure superior cooking and nonstick performance and durability for a lifetime of use. The Professional Cookware is warranted to be free of defects in material and workmanship under normal home use for the lifetime of the cookware.

Manufacturer's Lifetime Guarantee covers product replacement only. The Manufacturer's Lifetime Guarantee excludes damage caused by misuse or abuse such as improper cleaning, overheating, dishwasher cleaning, use of caustic or other unapproved cleaners, neglect, accident, alteration, fire, theft or use in commercial establishments.

### **IMPORTANT SAFEGUARDS**

- **Do not leave empty cookware or lid on a hot burner or allow boiling dry as overheating may damage the nonstick interior.**
- **Do not use hard-anodized cookware or lids in a microwave oven or expose to direct flames such as broiler or campfire.**
- **Carefully remove lids by lifting away from you to avoid direct contact with rising steam.**
- **Fumes from overheated nonstick cookware can be hazardous to the sensitive respiratory systems of pet birds.**
- **Turn handles toward countertops to avoid extending over edge of stove or adjacent burners.**
- **Avoid sliding or dragging your cookware over the surface of your stovetop as scratches may result.**

### **EXCLUSIVE**

Made in Thailand

Glass lids made in Japan

## Grill Press - Executive Cookware

## COOKWARE - EXECUTIVE

2875 Grill Press      8½-inches/22 cm square

Lifetime guarantee  
Hand-wash only  
See Use and Care instructions for details.

**Features & Benefits:** Made from cast iron, this heavy-weight (approximately 4½ #/2 kg) press reduces cooking time and, when used in a Grill Pan, helps promote rich sear marks on the bottom surface of food. The cast iron is enamel coated for easy clean-up and to prevent rusting. The press fits both the Professional and Executive Grill Pans and 11" Griddle and can be used on part of the Double Burner Griddle as well. The extra tall handle keeps the cook's hand away from the heat and is tall enough for an oven mitt to fit under easily. The handle is made of stainless steel for easy care.

**Effective Selling Phrases:** You might say, *"The Grill Press can be used at every meal. Press bacon for breakfast, make a Panini for lunch and then use it on chicken breasts, burgers or vegetables for dinner."*

**Cross-sell with:** Double Burner Griddle, 11" Square Griddle, Chef's Tools, Hot Pad/Trivet, Silicone Oven Mitt, Kitchen Spritzer, Chef's Silicone Basting Brush, All-Purpose Spreader

**Booking/Recruiting Phrases:** *"If you love the Grill Press and our cookware, host a Show and I'll help you get twelve pieces of Cookware at 50% off and the Grill Press for free!"*

### Cook's Tips:

- The Grill Press should not be preheated before use. Even though the press has ridges on the surface, the sear marks on grilled food come from the Grill Pan, not the press. Food must be turned once to produce sear marks on each side.
- Use the press with bacon, sausage, chicken, burgers and vegetables

### Demo Tips:

- **Fun Fact:** In Italy, a panino is a toasted sandwich made from a small loaf of bread, typically ciabatta. The loaf is often cut horizontally and filled with salami, ham, meat, cheese or other food, and served hot. The pluralized word is "panini," although panini is generally used in a singular sense in the United States.

### Technical / Safety / Cleaning Tips:

#### TECHNICAL

- Do not use the Grill Press on a BBQ grill (due to enamel coating).
- Adding a silicone handle would not have improved the functionality of the product, but would have adversely impacted the price.

#### CLEANING

- **Standard Care:** Wash pans and lids prior to first use. The Grill Press is hand wash only, using hot, soapy water and a nonabrasive sponge or cloth.

#### SAFEGUARDS

- **Steam and Splatter:** Keep small children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- **Hot Handles:** Always use a heat-resistant oven mitt or pad when handling hot handles.

### Executive Cookware Lifetime Guarantee

- Life guarantee for noncommercial use. Refer to sales receipt for details.

### Exclusive

Made in China

©The Pampered Chef, Ltd., 2006

2875-7/06

## Chef's Tools Collection

## CHEF'S TOOLS

2341 Chef's Tools – Pasta Fork	14"/36 cm
2342 Chef's Tools – Spoon	14"/36 cm
2343 Chef's Tools – Slotted Spoon	14"/36 cm
2344 Chef's Tools – Slotted Turner	14"/36 cm
2345 Chef's Tools – Jumbo Slotted Turner	14"/36 cm
2346 Chef's Tools – Ladle	14"/36 cm

Five-year guarantee  
Dishwasher-safe

**Features & Benefits:** Silicone handles match the Executive Cookware and have a built-in ring so tools can be conveniently hung on hooks; the handles feature a comfort thumbprint for a sure grip and polished chrome-plated accents add to the professional appearance. The working ends of the tools are made with nylon which is ideal for use with nonstick cookware. The tools are heat-safe to 450°F. Individual item features follow.

**Pasta Fork:** Long tines retrieve pasta from cooking water; long slots drain pasta quickly and large bowl serves generous portions.

**Spoon:** 3-ounce capacity is double that of the spoon featured in the Nylon Tool Set #2325.

**Slotted Spoon:** Tapered slots drain liquids from solids.

**Slotted Turner:** Beveled edge slides gently under food and tapered slots drain liquid/oil.

**Jumbo Slotted Turner:** Same features as slotted turner, but “super sized” -- extra width and side walls accommodate larger food (e.g. burgers, large panini).

**Ladle:** Flared, dripless rim accommodates pouring from any angle; 4-ounce capacity.

**Effective selling phrases:** After demonstrating the Executive Cookware, you might say, “*Of course you’ll want to pair this cookware with these matching tools.*” Point out tools in the catalog and pass a sample.

**Cross-sell with:** Cookware, Hot Pad/Trivet, Silicone Oven Mitt, Nylon Tool Sets, Stainless/Silicone Whisks, Bamboo Spoon Set, Bamboo Spatula Set, Mix ‘N Masher, Chef’s Tongs, Drainer

### Demo Tips:

- When discussing the host plan, point out that the Chef’s Tools are one of the half-price combinations that a host can choose in addition to her/his free products.
- When a guest purchases cookware, recommend that they purchase Chef’s Tools to protect the nonstick finish.

### Exclusive

Made in China

## Round-Up from the Heart® 2006 Trivet

## ROUND-UP FROM THE HEART®

2937 Round-Up from the Heart® 2006 Trivet 7"/18 cm

One-year guarantee  
See below for care.

**Features & Benefits:** Collectible heart-shaped, trivet protects tables and countertops from hot Stoneware, bakeware and cookware. The durable cast iron design provides sturdy support and is copper-plated for a stylish appearance. The trivet can be used as a wall accent by hanging from center top loop. Synthetic rubber feet protect surfaces from heat and walls from marks.

**Effective selling phrases:** "Since 1991, The Pampered Chef® Round Up from the Heart® program has raised more than \$11 million for America's Second Harvest. When you round up your order to the nearest dollar amount or more, or purchase this collectible trivet, you'll make a contribution to a local food bank affiliated with America's Second Harvest. And each time you use the trivet, you'll be reminded that you helped fight hunger."

**Cross-sell with:** Stoneware, Bakeware, Cookware, Hot Pad/Trivets, Silicone Oven Mitt, Stackable Cooling Rack

**Booking/Recruiting tie-in:** "I'm proud to be associated with a company that helps feed the hungry. Being a Consultant has made a big difference in my life, and it can do the same for you. If you'd like more information, let's talk later."

### **Demo Tips:**

- Remind guests that for every trivet purchased, The Pampered Chef® will donate \$2 to America's Second Harvest.
- Remind guests that this is the first in a series of trivets; each trivet is dated on the back to enhance collectability.

### **Technical / Safety / Cleaning Tips:**

- Wipe exterior with a lightly dampened cloth prior to first use; towel dry immediately, repeat when necessary. Not dishwasher-safe.
- Use on clean, dry surfaces for best grip.
- Additional protection may be necessary to prevent table or countertop surface damage if vessels are larger than the Trivet.
- To prevent scratching of copper finish, avoid sliding cookware, bakeware or Stoneware on Trivet.
- Trivet may become hot when used with cookware, bakeware or Stoneware. Always use a heat-resistant oven mitt or pad when handling a hot Trivet.
- Do not drag Trivet on countertop or cooktop as it may mar surface.

### **Exclusive**

Made in China

## Bamboo Collection

## KITCHENWARE – Cooking Accessories

1672 Bamboo Spoon Set	10"/25 cm and 12"/30 cm round, 12"/30 cm oval	Three-year guarantee Dishwasher-safe
1673 Small Bamboo Spoon Set	6"/15 cm	
2041 Bamboo Spatula Set	13"/33 cm	
2237 Bamboo Tongs	8"/20 cm	

**Features & Benefits:** Bamboo is a strong and durable material that will resist staining, cracking, and warping. Also, because it is so strong, stirring and scraping are easier. The collection comes in a variety of shapes and sizes to meet most cooking needs. Bamboo will not harm the finish of nonstick cookware.

**Effective selling phrases:** Collect a set of worn and stained wooden spoons for Shows. You might say, “Do any of you have spoons at home that look like this? Not only are they unattractive, they don’t look very sanitary!” Pampered Chef® bamboo utensils are superior to wooden utensils. Bamboo is particularly strong and durable, in fact, it’s 25% harder than oak!

**Tongs:** “These will become an everyday favorite. They’re perfect for use with a toaster!”

**Small Bamboo Spoons:** “You’ll use these little spoons often and discover that one set isn’t enough. Go ahead and order several today...they’re very affordable. And they are perfect in the kitchen for a child’s small helping hands.”

**Spatula Set:** “The right tools make cooking so much easier. This bamboo set includes left- and right-handed spatulas. The curved edges are shaped to fit into our rounded stir-fry skillet and are perfect to lift and toss stir-fry dishes without scratching the non-stick pan surface. And the spatula’s straight-edge sides fit into the corners of a flat-bottomed pan.”

**Cross-sell with:** Reversible Bamboo Carving Board, Cookware, Spoon Rest, Tool Turn-about, Batter Bowls, and Pantry Seasonings.

**Booking/Recruiting tie-in:** “These bamboo utensils will make your meal preparation easier and more enjoyable. However, the best product that I can offer you is our business opportunity. If you think you could do what I do, you’re right! My business is great fun, lucrative and gives me flexibility that I wouldn’t have if I weren’t my own boss.”

### **Demo Tips:**

**Spoon Set:** Use the Bamboo Spoons when stirring or mixing in any of the cookware or Batter Bowls. Point out how quiet they are compared to metal spoons and that they don’t conduct heat.

**Small Spoon Set:** Use with Simple Additions® Small Bowls and Caddy to serve dips, condiments, and sauces or use V-Shaped Cutter to prepare a green pepper “bowl” for salsa or guacamole and serve with Small Spoons. Small Spoons make perfect package tie-on’s for housewarming and bridal shower gifts.

**Tongs:** Give to children to use as easy chopsticks when serving Chinese take-out. They’re easy to grasp and create less mess.

**Technical / Safety / Cleaning Tips:** The Bamboo Collection is not microwave-safe.

### **Samples Available on Paperwork/Supply:**

#6990 Bamboo Tongs/10

### **Exclusive**

Made in Taiwan



## Baster & Cleaning Brush

1665 Baster & Cleaning Brush

## KITCHENWARE - COOKING ACCESSORIES

Three-year guarantee  
Dishwasher-safe

Baster allows you to draw liquids quickly and easily from a pan. The unique Cleaning Brush thoroughly cleans the Baster tube all the way down to its tapered tip.

### FEATURES

Tube

### BENEFITS

Durable, clear tube with tapered end fits easily into pan corners. The tube provides measurement markings from ¼ to 1½ oz./7 mL to 45 mL.

Bulb

Soft processed rubber bulb fits snugly on tube for optimum suction. Textured middle section provides easy gripping.

Cleaning Brush

Soft, comfortable processed rubber handle has a cleaning tip on end to clean out excess particles at the very tip of the tube.

Vinyl coated wire

Won't scratch interior of tube.

Heat-safe

All components are heat-safe to 245°F/118°C.

### DEMO TIPS

Tint water and place in Small Batter Bowl. Using Baster, suction up water to show how easy it is to use. Point out the cleaning tip on the brush which is a feature no other Baster on the market has.

### IMPORTANT SAFEGUARDS:

- Bulb, Baster or Brush may melt if left unattended in oven or on stove.
- Use an oven mitt to protect hand while basting food in oven.
- Do not release hot liquids from Baster onto oven floor.
- Avoid inverting Baster when full of liquids; juices may squirt out.

### USE AND CARE

1. Slowly squeeze the Baster bulb, then insert the tip of the tube into juices. Partially release bulb (about ¾) and suction juices into tube. Lift and position tip of tube over food and squeeze bulb to release contents.
2. To measure liquids, fill tube with more than desired amount of liquid **without releasing bulb fully**. Squeeze excess liquid out until desired levels is reached; release bulb slightly to suction liquid back up into tube. Lift, then release where desired.

3. Cleaning Brush use: Using hot soapy water, insert cleaning tip located at handle end into tube tip to release excess particles.
4. To wash Baster in dishwasher, disassemble the Baster and place in dishwasher away from the heating element. Large opening of bulb and tube should face downward to minimize filling up of water.

**EXCLUSIVE**

Made in Taiwan

## Chef's Tongs

## KITCHENWARE - COOKING ACCESSORIES

2955 Chef's Tongs      12"/30 cm

Three-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

**Features & Benefits:** Stainless steel tongs keep your hands away from the heat when cooking. The unique wide silicone tips pick up food with ease while the slots allow for liquids and grease to drain. The silicone coating on the tips makes the tongs suitable for nonstick cookware and is heat-safe to 600°F/316°C. The tongs have a unique internal gravity locking mechanism; in the locked position, they store efficiently in the Tool Turn-About.

**Effective selling phrases:** *"You'll have a firm grip when you turn meat or take an ear of corn from a pot of hot water. The best feature is the silicone tips -- they'll give you a firm grip, but won't scratch your cookware with nonstick coating!"*

**Cross-sell with:** Nylon Tools, Barbecue Tongs, Bamboo Tongs, Cookware, Tool Turn-About, other silicone products such as Silicone Oven Mitt, Hot Pad/Trivets, Scraper Collection, Flexible Funnels

**Booking/Recruiting tie-in:** *"Would you like to get a grip on your finances? As a Consultant for The Pampered Chef®, you can earn extra income to pay off bills, save for college or supplement retirement income. I'd love to share more information with you."*

### **Demo Tips:**

- Demonstrate how to lock and unlock the tongs and then pass them so guests can experience how easily they work.
  - To unlock tongs, point tips down toward floor; squeeze handles together; release to open.
  - To lock tongs, point tips up toward ceiling; squeeze handles together and release.
- Show how the tongs can pick up even very thin objects.

### **Cook's Tips:**

- Use on hard-to-grasp foods, like chicken breasts, bacon strips and corn on the cob.

### **Technical / Safety / Cleaning Tips:**

- Not recommended for use on a gas or charcoal grill.

Made in China

## Drainer

## KITCHENWARE - COOKING ACCESSORIES

2406 Drainer

9"/23 cm x 6½"/17 cm

Two-year guarantee  
Dishwasher-safe

**Features & Benefits:** The generous draining surface holds food in for quick draining through the slots. Drainer has dual handles; the second handle helps to secure it over larger 2-handled vessels. Four tabs on the underside stabilize the drainer on cookware or bowls and help prevent gaps so food cannot drain out with liquid. The flat nylon design is easy to store and place in the dishwasher or cabinet. The Drainer is heat-safe to 450°F.

**Effective selling phrases:** You might say, *"This tool is great for draining grease from hamburger or liquid from cooked pasta or vegetables. And, it takes so little space in the dishwasher and cabinet."*

**Cross-sell with:** 4-Piece Colander & Bowl Set, Cookware, Chef's Tools, Chef's Tongs, Mix 'N Masher

**Booking/Recruiting tie-in:** *"I love demonstrating tools that solve problems in the kitchen. However, the best product I have is the opportunity to be a Consultant because it might solve a problem in your life! Would you like to pay off a bill, stay home with kids or supplement retirement income? A home-based business with The Pampered Chef® might be perfect for you."*

### Cook's Tips

- Drainer fits the Executive or Professional 1.5 qt., 2 qt. and 3 qt. Saucepans as well as the 4 qt. Casserole, 8 qt. Stockpot, 8" Sauté Pan and the 10" Skillet. It is not large enough for the Family Skillet.

### Technical / Safety / Cleaning Tips:

- Hot liquids can cause burns if they come into contact with your skin. Always use a heat-resistant oven mitt or pad when using Drainer with hot steam and hot cookware.
- When using Drainer with cookware, position Drainer away from your body, allowing the remaining steam to escape away from you.
- Hot grease or oil should be drained into a separate heat-safe container.

### Exclusive

Made in China

**Hot Pad/Trivet****KITCHENWARE –  
COOKING ACCESSORIES**

2120 Hot Pad/Trivet - Classic Red

8"/20 cm

Dishwasher-safe  
Three-year guarantee

**Features & Benefits:** The Hot Pad/Trivet is made of flexible silicone so it is heat safe to 675°F/357°C. It is larger than most hot pads on the market, and is great to use as a trivet as well. Use it as a jar-opener, non-skid mat or as an iron rest on the ironing board.

**Effective selling phrases:** *“Kitchen hot pads get soiled so easily. One thing I like about our Hot/Pad Trivets is that they can go into the dishwasher and are always clean. I also like the fact that they have multiple uses; for example, they can be used as a hot pad, jar-opener or trivet.”*

**Cross-sell with:** All Stoneware and Cookware, Clock/Timer, Silicone Oven Mitt, Chef’s Tongs, Flexible Funnels,

**Booking/Recruiting tie-in:** *“The Pampered Chef® business opportunity is as flexible as the silicone in this Hot/Pad Trivet. I’d love to tell you more about how you can work around all the important priorities in your life!”*

**Demo Tips:**

- When appropriate, use the product as both hot pad and trivet. Always make sure trivet matches size of stoneware or pan.
- Suggest using as a heat-safe mat under irons to keep ironing board covers from scorching.
- Place under Batter Bowls to demonstrate using as a non-skid surface.
- When demonstrating cookware at a Cooking Show, place a Hot/Pad Trivet on the counter beside the stove as a “landing pad” for hot pans and skillets.

**Trouble-Shooting Tips:**

- Use on clean, dry surfaces for best grip.
- To avoid stains on Hot Pad/Trivets, remove spills immediately.

**Technical / Safety / Cleaning Tips:**

- Avoid direct exposure to electric elements or gas burners.
- Do not use on wood surfaces, as heat from a vessel can damage the finish.

**Exclusive**

Made in Mexico

## Mix 'N Masher

## KITCHENWARE – COOKING ACCESSORIES

2685 Mix 'N Masher

3-1/2"/9 cm Diameter

One-year guarantee  
Dishwasher-safe

**Features & Benefits:** Reinforced flexible nylon head contours to the shape of the mixing bowl or cooking vessel and still has the rigidity to mash, blend and mix; safe for nonstick cookware. A soft-grip handle provides a sure, comfortable hold. The tool is heat-safe to 428°F. The overall length is longer than others in the marketplace.

**Effective selling phrases:** *"This is not your mother's masher! I use it to mash \_\_\_\_\_ (see Cook's Tips). It's so much easier than getting out a mixer, and the results are perfect."*

**Cross-sell with:** Drainer, 4-Piece Colander & Bowl Set, Chef's Tools, Chef's Tongs, Cookware

**Booking/Recruiting tie-in:** *"Every six months The Pampered Chef® introduces new products like this Mix 'N Masher. I really enjoy showing tools that make meal preparation easier, faster and more enjoyable! If you'd like to learn more about being a Consultant, just ask me for our opportunity brochure."*

### **Demo Tips:**

At the beginning of the Show, use the Mix 'N Masher to mash avocados, then prepare guacamole with our Zesty Guacamole Seasoning Mix. (Be sure your host has ripe avocados to make the best guacamole!) Put the guacamole in a Simple Additions® Small Bowl and refrigerate it during the rest of the demo. Serve samples with chips.

### **Cook's Tips:**

- Use the Mix 'N Masher to mash sweet and white potatoes, avocados for guacamole, bananas for quick bread and apples for chunky applesauce.

### **Exclusive**

Made in China

## **Spoon Rest**

1678 Spoon Rest

## **KITCHWARE -- COOKING ACCESSORIES**

Three-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

This Spoon Rest is perfect for minimizing drips on counters and stovetops.

### **FEATURES**

Chrome-plated steel stand with stoneware bowl

Compact size and slim design

### **BENEFITS**

Durable; resists rusting with proper care..

Allows kitchen tools to be cradled in a vertical position.

### **CROSS-SELL WITH**

Chef's Tools, Whisk Collection, Bamboo Spoon Sets, Bamboo Spatula Set, Scraper Collection

### **DEMO TIPS**

Set Spoon Rest on your table at the Show. Place Bamboo Spoon or Scraper in the Spoon Rest to demonstrate how it prevents drips on the table.

### **USE AND CARE**

- Wash prior to first use.
- Bowl is dishwasher-safe. If necessary, hand wash; rinse and towel dry stand.

Made in Taiwan

**Easy Clean® Kitchen Brush**

1625 Easy Clean® Kitchen Brush

**KITCHENWARE -  
KITCHEN COMPANIONS**

One-year guarantee  
Dishwasher-safe

Ideal for cleaning Stoneware, cookware, bakeware, and even root vegetables!

**FEATURES**

Firm, nylon bristles

Long handle

Grooved handle

Scraping edge

Brush and scraper in one

Versatility

Hanging hook

White color

**BENEFITS**

Nylon is durable; firmness aids in cleaning.

Keeps hands out of the dishwasher.

Allows for tight grip.

Scraper cleans Stoneware.

Eliminates sponges and scouring pads from sink area.

Can be safely used with Stoneware, cookware, bakeware, dinnerware, and root vegetables.

Gets brush out of your way for easy storage and drying.

Goes with most kitchen decors.

**CROSS-SELL WITH**

Stoneware

**DEMO TIPS**

- Perfect for cleaning the grooves in the Stoneware Fluted Pan.
- Ideal to use in hard to reach places like in the Scalloped Bread Tube.
- Brush can be used to scrub carrots, potatoes, beets, etc.

**USE AND CARE**

Wash in automatic dishwasher or by hand in warm, soapy water.

...

**EXCLUSIVE**

Made in USA



## Microfiber Towels

2981 Microfiber Towel – Cranberry	20" x 16"/50 x 40 cm
2982 Microfiber Towel – Eggplant	20" x 16"/50 x 40 cm

## KITCHENWARE -- HARVEST OF COLOR

One-year guarantee  
Machine Washable  
See Use and Care instructions for details.

**Features & Benefits:** Unique lint-free and nonabrasive towels (80% polyester/20% polyamide) are super-absorbent and safe for most surfaces. The fabric contains many yards of microfibers creating thousands of loops to create a super absorbent surface for both dry and wet cleaning. The fabric traps dust, dirt and grease and is great to dry dishes, cars and pets. These Harvest of Color towels are available for the Fall/Winter 2006 selling season only.

**Effective selling phrases:** *"You'll want to have several Microfiber Towels on hand. They're the perfect companion for cleaning and cooking, plus they're washable and reusable."* or *"Microfiber Towels make great 'placemats for young children since the material absorbs spills right away."*

**Cross-sell with:** Other Harvest of Color products, Stripes & Tiles Kitchen Towel Set, Kitchen Towel Set

### Demo Tips:

- Place 2 cups of water in the Classic Batter Bowl. Ask a guest to "throw in the towel" to demonstrate the extreme absorbency of the towels.
- To demonstrate the excellent cleaning capability with plain water, put water in the Kitchen Spritzer. Have some grease, crayon or dried toothpaste smeared on a small mirror. Ask a guest to use the Microfiber Towel and plain water to clean the mirror. Emphasize the lint-free advantage.
- When you set up a Cooking Show display, combine the Harvest of Color pieces in one grouping for merchandising impact. For example, layer a Stripes Towel and a Microfiber Towel inside the Classic Batter Bowl. Then stick colored Twixit! Clips, the Cranberry Handy Scraper, Easy Opener and the i-Slice® down into the bowl. By grouping the Harvest of Color items together, they will attract more attention.
- Do not recommend these Microfiber Towels for eye glasses. They can damage eye glasses, especially those with protective coating.

### Technical / Safety / Cleaning Tips:

- Machine wash without fabric softener. Softener will coat the fibers and decrease the absorbency of the towels.

### Exclusive

Made in China

## Handy Scraper

## KITCHENWARE -- TOOL DRAWER & HARVEST OF COLOR

1615 Handy Scraper	3¼" x 6½"/8.25 x 16.5 cm
1616 Handy Scraper - Cranberry	3¼" x 6½"/8.25 x 16.5 cm

One-year guarantee  
Dishwasher-safe

**Features & Benefits:** This two-sided tool has a flexible squeegee on one side that scrapes and cleans both wet and dry surfaces, and a hard beveled side that cleans dough from counters and boards. The contoured shape makes it easy to scoop and lift ingredients. The tool can be used either left- or right-handed. The Handy Scraper – Cranberry is available for the Fall/Winter 2006 selling season only.

**Effective selling phrases:** *“The Handy Scraper acts as an extra hand in the kitchen for scooping up chopped ingredients from a cutting board or for cleaning off a work surface. In fact, I like to use two of them together like this....”*

**Cross-sell with:** Cutting Boards, Cutting Board with Measure Cups, Food Chopper, Forged Cutlery, Knives

### Demo tips:

- Hold the Handy Scraper at an angle against cutting board and push ingredients directly into a receptacle. You may also trap ingredients against your free hand to push them up onto the Handy Scraper.
- Use the Handy Scraper whenever you chop ingredients to scoop and transfer them. Transfer ingredients directly into the measuring cups on the Cutting Board with Measure Cups.
- Demonstrate both sides of the Handy Scraper.
- Ask if there are bread bakers in the audience (or if guests know bread bakers). The hard beveled side scrapes boards clean after kneading dough.

### Technical/Safety/Cleaning Tips:

Although the Handy Scraper is heat-safe in a dishwasher, it is not intended to be used on a hot surface such as glass top stoves.

### Exclusive

Made in USA

## Twixit! Clip Combo Pack

2648 Twixit! Clip Combo Pack\* Set contains 10 clips:  
2 giant (5 ½"/14 cm)  
4 large (4 ¼ "/11 cm)  
4 small (2 ¼ "/5.5 cm)

## KITCHENWARE -- HARVEST OF COLOR

Lifetime guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

**Features & Benefits:** One-snap closure provides ease of use and a sure seal every time; made of durable polypropylene material so they're safe to use in the freezer, microwave, dishwasher, and with "boil-in" bags. Cranberry, artichoke and eggplant colors are available for the Fall/Winter 2006 selling season only.

**Effective selling phrases:** *"Say good-bye to twist ties with our reusable Twixit! Clips. They provide a sure seal that keeps air out and freshness in."*

**Cross-sell with:** Other Harvest of Color products

### **Demo Tips:**

- Ask guests to share the ways they use (or will use) the clips.
- Remember that Twixit! Clips make great door prizes.

### **Cook's Tips:**

- Use to seal plastic, cellophane and foil bags.
- Use for chips, bread, frozen vegetables, breakfast cereal, crackers, disposable baby bottle liners, pet food, charcoal, birdseed, etc.
- Clip strings of tea bags together for brewing large amounts of tea.
- Clip pairs of socks together before washing to eliminate sorting later.
- Place a large clip on a tube of toothpaste to help push the paste to the top of the tube.
- Use to hold a balloon bouquet.
- Clip together corners of a plastic tablecloth to keep from blowing away at picnics.
- Fill a damp cloth with ice and close with a clip to create a quick ice pack.

### **Technical / Safety / Cleaning Tips:**

- Dishwasher safe. Place in utensil basket.
- If clips become "stretched" out, immerse in hot water to reshape.
- Not oven-safe.
- Available for Fall/Winter 2006 selling season only.

Made in Sweden

## Can Strainer

## KITCHENWARE – TOOL DRAWER

2495 Can Strainer      3-1/2"/9 cm Diameter

One-year guarantee  
Dishwasher-safe

**Features & Benefits:** The Can Strainer works with most standard size cans. Depending on the can size, it can be pressed into or used upside down on top of the can for draining liquids.

**Effective selling phrases:** “This item was so popular in our 2005 Help Whip Cancer® campaign that we decided to make it a permanent part of our product line. When you need to drain the juice or oil from a jar or a can, use this convenient tool.”

**Cross-sell with:** 4-Piece Colander & Bowl Set, Lid Set, Smooth-Edge Can Opener, Jar Opener, Easy Opener

**Booking/Recruiting tie-in:** “Is your budget strained? Fix..... it with the Pampered Chef® business opportunity!”

### **Demo Tips:**

- Suggest that guests store the Can Strainer inside their 4-Piece Colander & Bowl Set, so they always know where it is.
- Great to use when preparing relish trays.

### **Exclusive**

Made in China

**Citrus Peeler**

1260 Citrus Peeler

6¼"/15 cm total length

**KITCHENWARE --  
TOOL DRAWER**

One-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

The Peeler scores, peels, and scrapes the peel away from fruit; ideal to make a twist of lemon.

**FEATURES**

Conveniently sized

Hook end

Curved end

Citrus scoring tool

Efficient

**BENEFITS**

Perfect for lunch box, purse, or office desk drawer.

Cuts through citrus rind.

Fits between fruit and rind to loosen rind.

Cuts a wide, thick score of peel.

Makes peeling fruit quicker, easier, and less messy.

**USE AND CARE**

Wash prior to first use. Wash in an automatic dishwasher or by hand in warm, soapy water.

Start at the stem of fruit, insert cutting point and pull downward while rotating fruit as you cut around and back to stem. Repeat step in order to score peel in quarters. Use opposite end of peeler to loosen peel by inserting between peel and fruit "meat." Be sure peeler follows curve of fruit. Move peeler under all edges to loosen each quarter of peel. Insert curved edge of peeler under loosened quarter at tip. Pull back and remove peel. Use peeler to loosen and remove any white inner skin from fruit. Repeat procedure to remove all peel. Any remaining white inner skin may be removed by scraping lightly with curved tip of peeler. For a twist of lemon, cut into peel with cutting blade. Move the blade across lemon following curve of fruit.

**DEMO TIPS**

Have a peeling race at a Show. Let one guest peel an orange by hand, while you peel an orange using the Citrus Peeler. Makes a great stocking stuffer or inexpensive favor.

Made in USA

## Citrus Press

2595 Citrus Press

8 5/8"/22 cm

## KITCHENWARE - TOOL DRAWER

Three-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

**Features & Benefits:** The Citrus Press easily extracts juice from limes, lemons and small oranges by simply squeezing the comfortable handles together. The unique cone-shaped design enables efficient reaming of the fruit. The press has more drainage holes than other models, including one in the center to allow juice to flow freely out. Unlike many, this press is made with *coated* aluminum to protect the finish from discoloring and it is rust resistant.

**Effective selling phrases:** *"When a recipe calls for the juice of one lemon or lime, and the quantity isn't specified in the recipe, the Citrus Press is fast and efficient. It's also a great tool for home entertaining. Your guests can add fresh lime or lemon juice to mixed or soft drinks."*

**Cross-sell with:** Lemon Zester/Scorer, Microplane® Adjustable Grater, Juicer, Utility Knife, Cutting Boards

**Booking/Recruiting tie-in:** *"I love showing you how to use tools like this Citrus Press. It will help you prepare and clean up a meal quickly. If you are curious about what it's like to be a Pampered Chef® Consultant, I'd love to talk with you later."*

### Demo Tips:

- The press can be used in two ways, depending on the size of the citrus fruit:
  - Place small lemon/orange half or small to medium lime half cut-side down toward the strainer. Holding the press over a bowl with strainer side down, extract juice by squeezing the handles together. The rind will turn inside out.
  - Place a larger lime or lemon half cut-side up. Hold the press sideways over a bowl, extract juice by squeezing the handles together.
- When making recipes that call for zest, demo the Citrus Press even if juice isn't a recipe ingredient.
- Tell customers to zest fruit before using the Citrus Press; zest can be stored in the freezer up to three months in a plastic bag.
- Suggest using the Citrus Press to put the juice from pressed fruit into fajitas, guacamole, over servings of fish or in iced tea.
- When a recipe calls for an exact amount of juice, you can use the Juicer with its convenient measure markings.

### Cook's Tips:

- Cut fruit in half crosswise before pressing.
- For small limes (also called Key limes), only cut a thick slice off *one end* of lime.

### Technical / Safety / Cleaning Tips:

- To remove residue from the press, rub surface with non-abrasive sponge.

### Exclusive

Made in China

## Easy Opener

2590 Easy Opener

2591 Easy Opener - Cranberry 8 5/8"/22 cm

## KITCHENWARE -- HARVEST OF COLOR

One-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

**Features & Benefits:** This versatile tool helps open 2-liter and twist-off caps, pull-tabs on cans and vacuum-sealed jar lids making it useful for kids, anyone with limited hand strength or dexterity and those who care about their fingernails. The built-in magnet keeps it handy. The Easy Opener - Cranberry is available for the Fall/Winter 2006 selling season only.

**Effective selling phrases:** *"You'll want to have several Easy Openers – one in the kitchen, one at the office and another stored with your camping or picnic gear."*

**Cross-sell with:** Smooth-Edge Can Opener; i-Slice®, Wine Bottle Opener

### **Demo Tips:**

- Pop-tabs are found on beverages, soup, fruit and pet food cans.
- Vacuum seals are found on pickles, olives, mayonnaise, sauce, gravy and baby food jars. Once the vacuum seal is broken, jar lids twist off easily by hand.
- Suggest keeping the Easy Opener on the refrigerator for easy access.
- If the host is serving beverages with pull-tabs or twist-off caps, have a guest use the Easy Opener.

### **Exclusive**

Made in USA

**Egg Separator****KITCHENWARE --  
TOOL DRAWER**

1187 Egg Separator

9½"/23.75 cm total length

Three-year guarantee  
Dishwasher-safe

Keep hands free while quickly separating egg whites from yolks. This unique, multi-purpose tool can even be used to whisk light batters.

**FEATURES**

Stainless steel

Coil basket design

Handle hanging notch

**BENEFITS**

Durable; resists rusting with proper care..

Allows for quick, easy separation of egg whites from yolks and light whisking.

Keep hands free to break eggs into coil basket by securing handle hanging notch on rim of mixing bowl.

**CROSS-SELL WITH**

Prep Bowl Set, Whisk Collection

**DEMO TIPS**

Demonstrate by securing handle hanging notch on Egg Separator to rim of the Classic or Small Batter Bowl. Separate egg into Bowl and then show how Egg Separator can be used to whisk yolk or white. Explain to guests that if whisking egg white, it is necessary to thoroughly clean Egg Separator to remove all traces of fat which is present in egg yolk and prevents egg whites from reaching their fullest volume.

**COOK'S TIP**

Egg whites will reach higher peaks when whisked or beaten in Stainless Mixing Bowls.

**USE AND CARE**

Secure handle-hanging notch on rim of mixing bowl. Crack egg into wire basket, discarding eggshells. Coil designed basket allows for egg white to slide through coils while the yolk remains in the basket.

Wash in an automatic dishwasher or by hand in warm, soapy water.

**EXCLUSIVE**

Made in Taiwan



## Garlic Press

2575 Garlic Press

## KITCHENWARE - TOOL DRAWER

Two-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

**Features & Benefits:** The press is made of enamel-coated aluminum to resist rust. The extra-large hopper accommodates large and small garlic cloves and other foods. The ergonomically designed handle provides a comfortable grip and ease of use. The multipurpose self-storing tool scrapes off “meat,” removes the skin, and cleans out the press.

**Effective selling phrases:** *“Fresh garlic is so flavorful, but trying to peel and mince it can leave an odor on your hands. Our Garlic Press is so well-designed that it will make using fresh garlic easy and fun.”*

**Cross-sell with:** Stir-Fry Skillets, Bamboo Spoon Set, Batter Bowls, Italian Seasoning Mix, Pizza Crust & Roll Mix, Tool Turn-About, Sauté Pans, Lemon & Rosemary Hand Soap & Lotion Set, Prep Bowl Set, Petite Squares, Citrus Press

**Booking/Recruiting tie-in:** *“I love showing people tools, like the Garlic Press, that make cooking easier and more enjoyable. If you think what I do looks like fun, you’re right. I love having my own home-based business because it’s flexible, lucrative and I’m my own boss. If you think you might like to join my team, I have some information that I’d like to give you.”*

### **Demo Tips:**

- No peeling is required with garlic! Insert clove with skin and squeeze.
- Crush fresh, peeled gingerroot to use in stir-fry.
- Crush bouillon cubes to easily dissolve in water.
- Add garlic to melted butter, cream cheese, or just on top of a pizza crust for added flavor.

**Cook’s Tips:** Pressing fresh garlic releases more of its essential oils, resulting in a sharper, bolder flavor.

**Technical / Safety / Cleaning Tips:** Prongs of cleaning tool fit into each hole for easy cleaning by simply aligning prongs into holes. Cleaning tool attaches to top of hopper to keep Garlic Press in locked position during storage. Flat edge of cleaning tool scrapes off “meat.” Extended guiding handle on cleaning tool is designed to remove leftover garlic skin from hopper so hands never touch garlic. Use cleaning tool to remove skin so your hands won’t smell of garlic.

### **Replacement Parts:**

257C Gray Cleaning Tool

### **Exclusive**

Made in Taiwan

## Batter Bowls

## KITCHENWARE - MIX & MEASURE

2230 Classic Batter Bowl  
2233 Small Batter Bowl

2-quart/2 L  
1-quart/1 L

Five-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details.

**Features & Benefits:** Imperial and metric measurements are listed on the bowl in raised numbers that will not wear off; Batter bowls (without lids) can be used in gas, electric or microwave ovens for baking or heating; bowls may be used in the refrigerator or freezer for added versatility. Handle and spout make grasping, mixing and pouring easy. Ideal for storing food because contents can be seen through clear glass. Lid enables food storage in the bowl.

**Effective selling phrases:** *“Even if you already have a mixing bowl, you **still** need a batter bowl! Because it’s so versatile and functional, it’s a work horse in my kitchen.”*

**Cross-sell with:** Stainless Whisks, Scraper Collection, Adjustable Measuring Spoons and Scoop, Stackable Cooling Rack, Easy Accent® Decorator, Easy Read Measuring Cups, Prep Bowl Set, Hot Pad/Trivet

**Booking/Recruiting tie-in:** While talking about the measurement markings in the Classic or Small Batter Bowl, you might say, *“Do you love your job? Does it measure up to this? – I have a home-based business that is fun, flexible, lucrative, and the sky’s the limit for my promotion and earnings opportunity. I earn trips and awards in addition to my commission, and I’ve made lots of great friends. If you think that sounds attractive, I’d like to give you some more information.”*

### **Demo Tips:**

**Classic Batter Bowl** -- Mention that pancake batter can be mixed in the bowls and poured directly onto the griddle. Tell guests that they can create a fun *Batter Bowl Cake* for children’s parties. (Refer to recipe in Use and Care for details.)

**Small Batter Bowl** -- Line with plastic wrap and fill with your favorite cheese ball mixture. Chill, invert and remove! For a colorful ice mold for punch, fill with 2 cups/500 mL of assorted fruits and water, then freeze. Dip bowl in warm water to loosen and remove.

Use a Hot Pad/Trivet as a nonskid surface under either bowl.

**Trouble-Shooting Tips:** Scratches from certain cleaning materials, sharp knives and other utensils can weaken the glass causing unexpected breakage.

### **Technical / Safety / Cleaning Tips:**

- Avoid severe temperature changes. To use with boiling liquid, first temper by swishing hot water in bowl.
- Do not use on stovetop, under broiler or in toaster oven.
- Do not pop popcorn in bowl.
- Avoid impact with hard objects. Sharp knives or utensils may scratch the glass. Do not use if chipped or cracked.
- Clean only with non-scratch pads and cleansers intended for glass ovenware.
- Cool completely before cleaning.

### **Exclusive**

Made in USA

## Easy Read Measuring Cups

## KITCHENWARE – MIX & MEASURE

2175 Easy Read Measuring Cups	1 cup/250 mL, 2 cup/500 mL and 4 cup/1L
2177 Easy Read Mini Measuring Cup	¼ cup/60 mL

One-year guarantee  
Dishwasher-safe  
See Use and Care instructions for details

**Features & Benefits:** Viewing measurements from above eliminates the need to stoop down to read the ingredient at eye level. The measure marks on all of the cups are etched inside so they won't wear off, and are in both standard and metric format (cups, ounces, milliliters). The flared rims make for dripless pouring, and the durable plastic cups have soft-grip handles for comfort when pouring. The cups nest for efficient storage.

**Effective selling phrases:** “Many cooks use the wrong measuring tool for the ingredient type. These cups should be used for liquid ingredients, not dry or solid. And, since you can read these cups by looking down into them, you'll have an accurate measurement without bending to see at eye level.”

**Cross-sell with:** Baking tools, including the Batter Bowls, Stainless Mixing Bowl Set, Prep Bowl Set, adjustable measuring tools such as Adjustable Measuring Spoons and Scoop, Scraper Collection, Measure-All® Cup, Measure, Mix & Pour

**Booking/Recruiting tie-in:** You might ask your guests, “How does your current job ‘measure up?’ I'd love to introduce you to the Pampered Chef® business opportunity. It just might change your life. I know it's changed mine.”

### Demo Tips:

- Put water in the Quick-Stir® Pitcher, color it with blue food coloring and let guests “test drive” the cups when they arrive at the Show.
- The Easy Read Mini Measuring Cup is convenient when you need 2 Tablespoons of an ingredient (or when you double a recipe) since you can measure just one time.
- Explain that the Easy Read Measuring Cups are for liquid ingredients, the Scoop is for dry ingredients and the Measure-All® Cup is for ingredients like shortening, mayonnaise, honey, peanut butter and sour cream on one end **and**, on the other end, liquids.

### Trouble-Shooting Tips:

- Overheating in microwave can cause discoloration of cups.

### Technical / Safety / Cleaning Tips:

- Place away from the heating element in the dishwasher. If you hand wash the cups, use a soft cloth or sponge only. Scouring pads and abrasive brushes will cause the plastic to scuff.
- The cups are safe to use in the microwave. **When melting foods high in fat or sugar content such as butter or chocolate morsels, stir the contents in the measuring cup frequently to prevent overheating.** These types of foods can discolor the surface of the measuring cups if overheated. If discoloration occurs, it will not affect function of the cups.

### Replacement Parts:

217A 1 cup  
217B 2 cup  
217C 4 cup

### Exclusive

Made in China

## Adjustable Measuring Tools

2187 Adjustable Scoop  
2217 Adjustable Measuring Spoons  
2225 Measure-All® Cup

## KITCHENWARE -- MIX & MEASURE

Three-year guarantee  
Three-year guarantee  
One-year guarantee  
Dishwasher-safe\*  
See Use and Care instructions for details.

**Features & Benefits:** Tools list imperial and metric measurements.

- **Adjustable Scoop:** Reduces a stack of dry ingredient measuring cups to just one. Measures from ¼ - 1 cup/50 – 250 mL. Sliding cover snaps off for easy cleaning. Handle has soft, rubber ridges for comfort and ease. Rubber ringed wall insures tight seal.
- **Adjustable Measuring Spoons:** Set of two spoons eliminate a ring of spoons. Smaller spoon measures from 1/8 – 1 tsp/ 0.5 – 5 mL. Larger spoon measures from 1 tsp – 1 tbsp/5 – 15 mL. Precisely measures both liquid and dry ingredients. Sliding cover snaps off for easy cleaning. Handle has soft, rubber ridges for comfort and ease. Rubber wall insures a tight seal for liquid and dry measurements.
- **Measure-All® Cup:** Holds up to 2-cups/500 mL of liquid, dry, and solid ingredients. Unique inner cup pushes the ingredients out while scraping the sleeve clean. Inner cup with spout is for liquid ingredients; outer sleeve is used for dry/solid ingredients, in combination with inner sleeve.

### Effective selling phrases:

- **Adjustable Scoop:** *“This handy tool replaces six measuring cups!”*
- **Adjustable Measuring Spoons:** *“These are so well designed that they replace a ring of ten measuring spoons.”*
- **Measure-All® Cup:** *“The Measure-All® Cup is perfect for sticky, gooey foods like shortening, peanut butter, sour cream, mayonnaise and molasses. Simply spoon in and plunge cleanly out.”*

**Cross-sell with:** Pantry Seasoning Mixes and Good Company® Coffee, Batter Bowls, Scrapers, Cook’s Library, Prep Bowl Set, Easy Read Measuring Cups

**Booking/Recruiting tie-in:** *“If your job isn’t ‘measuring up’, consider becoming a Pampered Chef® Consultant. I work from home and I’m my own ‘boss’! The business is flexible, lucrative and I can earn free trips and other awards. If it sounds fun, let’s talk later.”*

### Demo Tips:

#### Adjustable Scoop/Adjustable Measuring Spoons

- Suggest that guests purchase multiple scoops to keep in flour and sugar canisters for quick access.
- An extra Adjustable Scoop comes in handy to accurately measure dry laundry detergent.
- Tie Adjustable Measuring Spoons to the top of a gift for a unique and useful decoration.

#### Measure-All® Cup

- Easily stuff a turkey by spooning stuffing into the solid measure side of the Measure-All® Cup, then push the stuffing into the cavity of the bird.

### Technical / Safety / Cleaning Tips:

- Adjustable Measuring Spoons – Do not use with essential oils such as anise oil, wintergreen oil or cinnamon oil as the oils will melt the plastic. Some extracts (such as vanilla) will discolor the sliders. To prevent discoloration, rinse immediately.
- Slider tops of Adjustable Measuring Spoons and Adjustable Scoop come off for cleaning. To remove slider, grasp handle, slide back to full open position and lift up. To reassemble, place slider into spoon and press down. Place slider tops in utensil basket of dishwasher.
- Adjustable Scoop and Adjustable Measuring Spoons were restyled in Spring 2005 – formally product #2185 and #2215.
- \*The **insert** of the Measure-All® Cup should be hand washed so it keeps a tight seal.

***Exclusive***

Made in China (Scoop and Spoons)

Made in USA (Measure-All® Cup)

## Prep Bowl Set

1825 Prep Bowl Set      1-cup/250 mL volume

## KITCHENWARE MIX & MEASURE

Five-year guarantee  
Dishwasher-safe (Bowls only)  
See Use and Care instructions for details.

**Features & Benefits:** Set of six tempered glass bowls can be used in the microwave or oven up to 350°F/180°C. Set includes plastic lids to store ingredients until ready to use. Bowls nest without lids for efficient storage. Stack bowls with lids on to save room in refrigerator or pantry. Each bowl measures 1-cup/250 mL to the rim. Measurement marks (etched on so they won't disappear over time) are on one side for ¼, ½, and ¾ cup; 50mL, 125mL, and 175mL are on the other side. Bowls are oven-, microwave- and dishwasher safe. Lids are not oven-, microwave- and dishwasher-safe.

**Effective selling phrases:** *“These bowls will help organize and streamline food preparation. You can prepare ingredients in advance and store until ready to use.”*

**Cross-sell with:** Batter Bowls, Stainless Mixing Bowl Set, Adjustable Measuring Spoons, Easy Read Measuring Cups, Scrapers, Forged Cutler, Knives, Cutting Boards, Food Chopper, Handy Scraper

**Booking/Recruiting tie-in:** *“These Prep Bowls make meal preparation easy and I make hosting a Cooking Show easy. You invite the guests and I'll do the rest! You won't believe how much free product you'll get plus many other benefits. Let's choose a date for your Show!”*

**Demo Tips:** Use the Prep Bowls

- To hold Show recipe ingredients.
- As a measuring device.
- To transport small portions of food.
- To melt small amounts of butter or chocolate in the microwave.
- For one-serving leftovers.

**Cook's Tips:**

- Bake individual cakes in the bowls, frost and decorate as mini-doll cakes, snowballs, baseballs, or ladybugs ... use your imagination!
- Use to bake individual portions of custard or flan.

**Technical / Safety / Cleaning Tips:**

- Avoid exposing bowls to severe or sudden temperature changes. Do not take directly from freezer to oven. Thaw food in bowls before using in oven. Do not add boiling liquid to bowls, or add cool liquid to hot bowls. To use with boiling liquid, first temper by swishing hot water in bowls. Never place hot bowls on wet or cold surfaces.
- For baked-on food, soak bowls and then use non-scratch pads with cleaners intended for glass ovenware.
- Do not use in broiler, toaster oven or on direct heat source. Always use a heat-resistant oven mitt or pad when handling hot bowls or placing on surfaces.
- Lids are not oven-, microwave-, or dishwasher-safe.

**Replacement Parts:**

#182A White Lid (sold individually)

**Exclusive**

Made in USA

## Scoops

2530 Small  
2540 Medium  
1790 Large

1 T/.5 oz/ 15 mL volume  
2 T/1 oz/30 mL volume  
3 T/1.5 oz/45 mL volume

## KITCHENWARE - MIX & MEASURE

One-year guarantee  
Dishwasher-safe

Heavy duty stainless steel scoops that are just right for portioning dough, batter, fruit, meatballs and more.

### FEATURES

Stainless steel

Squeeze-action handle

Multiple use

### BENEFITS

Heavy duty; rust resistant.

Scraping bar clears scoop completely after scooping for food release. One-handed action for either left- or right-handed use.

The Small Scoop is perfect for making fruit balls for salads, butter balls or kebabs.

The Medium Scoop is just the right size for portioning muffin batter into mini-muffin cups or creating meatballs

The Large Scoop portions cupcake and muffin batter into standard sized muffin cups, or creates bakery-sized cookies.

### USE AND CARE

Wash prior to first use. Use any of the three Scoops to form foods into round shape.

### DEMO TIPS

The Small Scoop is perfect for filling tart shells in the Deluxe Mini-Muffin Pan. This size can also be used for placing the filling between bread when forming full circles with the Cut-N-Seal®. When filling the barrel of the Easy Accent® Decorator or Cookie Press, the Medium Scoop neatly and easily accomplishes this task. The Large Scoop is the perfect size to fill the Stoneware Muffin Pan with batter. Cottage cheese, potato salad or mashed potatoes can neatly be mounded on a dinner plate with the Large Scoop. Cross sell with Batter Bowls, Flat Baking Stones and Decorator Bottle Set.

Made in China

## Stainless Mixing Bowl Set

## KITCHENWARE MIX & MEASURE

1735 Stainless Mixing Bowl Set 2-4-6-quart/liter Bowl Set

Five -year guarantee  
Dishwasher-safe (bowls only)  
See Use and Care instructions for details.

**Features & Benefits:** Set of three stainless steel bowls with plastic lids have a brushed finish on the inside and out; black silicone non-skid bottoms match the lids and unique padded rubberized thumbholes offer comfort and a firm, easy grip. Each bowl has internal measure marks for quick reference. Pour spouts facilitate easy transfer of food. Lids fit down “inside” the bowl rims so they won’t pop off in transit. This fit also helps the bowls to stack more easily. Bowls and lids are freezer-safe. Bowls are dishwasher-safe; we recommend hand-washing the lids.

**Effective selling phrases:** After you review the features and benefits, you can invite guests to “sell each other” with this phrase, *“You’ll find yourself using these mixing bowls time and again. As you can see they are designed for comfort, efficiency, utility and beauty. What would you prepare in them, Teri?”* Ask two or three guests to offer suggestions.

**Cross-sell with:** Batter Bowls, Prep Bowl Set, Scraper Collection, Measure-All® Cup, Adjustable Measuring Spoons, Adjustable Scoop, Easy Read Measuring Cups, Stainless Whisks, Stainless Steel Scoops

**Booking/Recruiting tie-in:** *“The Stainless Mixing Bowl Set is a favorite for hosts to put on their wish list and receive as a free gift from The Pampered Chef®. I would love to teach your friends a different recipe with new techniques when you host a Cooking Show. Our host program is very generous and everyone loves to learn a new recipe.”*

### Demo Tips:

- Show how the lids fit securely onto bowls; even pour spouts are included in this fit.
- Mixing cake batter is easy and comfortable with padded thumbhole; the pour spout makes it easy to transfer batter to preferred baking pan.
- Stainless bowls are the best choice when beating egg whites or whipping cream. For whipping cream, place bowl in freezer until cold, then add cream and whip. The chill time will aid in yielding the highest whipping volume.
- Demonstrate how the bowls nest for efficient storage.

### Technical / Safety / Cleaning Tips:

- Do not wash lids in the dishwasher.
- Do not use in microwave, broiler or on direct heat source.
- Metal utensils may scratch the surface of the bowls. This is normal and occurs with all stainless steel products.
- Silicone bottom may cause marring if dragged across some surfaces.
- To maintain the beauty of the bowls, periodically use a powdered cleaner/polisher for stainless steel.

### Replacement Parts:

#173B 2-quart/lid 2 L

#173C 4-quart/lid 4 L

#173D 6-quart/lid 6 L

### Exclusive

Made in China



**Family Heritage® Stoneware —  
Classics® Collection**

**STONEWARE – CLASSICS**

Three-year guarantee  
Hand wash only  
See Use and Care instructions for details.

The Pampered Chef's unique, unglazed Stoneware has been kiln-fired to over 2000°F/1093°C, and bakes cakes, casseroles, main dishes, breads, and much more to perfection. The natural look of the Classics® Collection is perfect for casual get-togethers and family mealtimes.

**FEATURES**

Natural Stoneware

Lead-free clay

Virtually non-porous composition

Stoneware composition (clay)

Versatile

Superior heat retention

Smoothed clay body by hand

Nylon Pan Scraper included

**BENEFITS**

Produces beautiful even baking results similar to that of professional brick-lined ovens. Each piece has its own unique color and seasoning variations making it one of a kind.

Ensures safe meal preparation.

Microscopic pores in the clay absorb and circulate excess moisture from foods, resulting in crispier, lighter baked goods.

Offers even heat distribution during baking.

Oven-, freezer-, microwave- and convection-oven-safe. Our Stoneware can be used for many different meal preparation applications.

Foods baked in/on Stoneware products will stay warm long after being removed from the oven.

Each piece is unique and durable.

Each piece of Stoneware includes a handy Nylon Pan Scraper for cleaning (see Nylon Pan Scraper for more information).

## IMPORTANT SAFEGUARDS:

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.
- Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.
- Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.
- Do not use Stoneware under broiler or on direct heat source.
- Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.
- Stoneware should not touch the sides of the oven or oven door when closed.

## USE AND CARE

Stoneware is a natural clay product that requires some special care. **Since Stoneware is sensitive to thermal shock, cracking and breakage can occur if it is not used properly.** To properly care for your Stoneware, follow these simple practices:

- Avoid dropping or exposure to extreme temperature changes.
- Do not add liquid to Stoneware after it has been heated. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning.
- Do not use Stoneware under the broiler or on top of a direct heat source.
- When removing Stoneware from freezer, allow Stoneware and frozen foods in Stoneware to thaw completely in refrigerator prior to placing in a heated oven.
- Thaw dense frozen foods prior to baking in Stoneware. These items include, but are not limited to, foods such as frozen meats and entrees, unbreaded fish or chicken. Frozen prepared foods such as: French fries, pizza or chicken nuggets do not need to be thawed prior to baking.
- Do not place any other pan or metal roasting rack on top of or in Stoneware to bake.
- Evenly spread food over Stoneware surface. Avoid clustering foods in center of Stoneware.

## PREPARING YOUR STONEWARE

- **Wash with clear, hot water;** rinse and dry thoroughly prior to first use.
- **To season your Stoneware,** lightly spray the interior/top surface with vegetable oil spray and/or bake high fat foods (i.e., refrigerated crescent rolls or cookie dough) for the first several bakings. After these bakings, your Stoneware will begin to season and greasing may not be required.

## BAKING WITH YOUR STONEWARE

- In general, bake foods in/on Stoneware at the same times and temperatures that you would normally use. The only exception is if you are baking food requiring a short cooking time (under 10 minutes) you may need to bake the item an additional 1-2 minutes. When baking cookies, you'll find that the first batch will need a few extra minutes, but the following batches will bake in the normal length of time.

- Choose foods/recipes that closely match the size of your Stoneware piece.
- **Stoneware is freezer-safe.** Allow frozen foods in the Stoneware to completely thaw in the refrigerator prior to baking. Foods refrigerated in Stoneware can be placed directly in a preheated oven. When re-heating leftovers, evenly distribute the food over the surface of the Stoneware.
- **Stoneware is microwave-safe.** Note that foods may not become crisp or brown when cooked in Stoneware in a microwave oven.
- **Stoneware is convection oven-safe.** When baking in a convection oven, reduce the oven temperature and baking time by the amount specified in the oven's instruction manual. Convection ovens have a built-in fan that forces hot air throughout the oven resulting in faster baking times. If you find that foods are getting too brown, try lightly covering the surface of the food with aluminum foil for a portion of the baking time.

## HOW TO CLEAN

Soap can flavor foods that are baked in/on Stoneware. It is important that you do **not** use soap or detergents to clean your Stoneware or wash in an automatic dishwasher using dishwasher detergent. Follow these steps for general and deep cleaning.

### General Cleaning

- Allow Stoneware to cool to room temperature before cleaning.
- Soak Stoneware in clear, hot water to loosen baked-on foods.
- Scrape off excess food on both glazed and unglazed surfaces of Stoneware using the Nylon Pan Scraper (provided with Stoneware) or the Easy Clean® Kitchen Brush.
- Rinse and dry thoroughly before storing.

### Deep Cleaning

- Prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons/45 mL water.
- Apply paste using a soft, non-abrasive nylon scrub pad. Rinse and dry thoroughly before storing.

## DEMO TIPS

See specific product listings.

## EXCLUSIVE

Made in USA

## Bar Pans

## STONEWARE CLASSICS® COLLECTION

1445 Stoneware Bar Pan	1 1/2" / 2.5 cm x 10 1/2" / 25 cm x 15 1/2" / 39 cm
1448 Small Bar Pan	3/4" / 2 cm x 6 1/4" / 16 cm x 8 3/4" / 22 cm
1449 Medium Bar Pan	1 1/2" / 2.5 cm x 7 3/4" / 19.6 cm x 11 1/2" / 29 cm

Three-year guarantee  
Hand-wash only  
See Use and Care instructions for details.

### Features & Benefits:

**Stoneware Bar Pan:** Shallow depth allows for perfect bar cookies, jelly rolls, etc. Sidewalls keep food from rolling off and retain flavorful juices. Easy lift handles are molded into the body of the pan for easy removal from the oven.

**Medium Bar Pan:** Compact size is easy to maneuver and fits in conventional ovens, especially smaller European ovens.

**Small Bar Pan:** Small, compact size allows for easy handling and storage. Designed for use in most standard toaster ovens. Saves time and energy when used in a toaster oven because preheating time is reduced.

Each Bar Pan includes a handy Nylon Pan Scraper for cleaning.

**Effective selling phrases:** *"Our Stoneware Bar Pans are favorites among Consultants and customers. They are quite versatile and come in three sizes to meet your family's baking needs."*

**Cross-sell with:** Batter Bowls, Stainless Mixing Bowl Set, Hot Pad/Trivet, Scraper Collection, Parchment Paper, Mini-Serving Spatula, Spreaders, Cookbooks, Baker's Roller®

**Booking/Recruiting tie-in:** *"If you're having difficulty deciding **which** of the Stoneware Bar Pans you want to purchase, circle all of them and invite your friends to a Cooking Show. I'll help you get all three for free!"*

### Demo Tips:

- **Stoneware Bar Pan:** Bake sheet cakes, bar cookies, jelly rolls as well as large quantities of food on this piece. When preparing a jelly roll recipe, use Parchment Paper to line the pan and demonstrate the ease with which you can make a jelly roll.
- **Small Bar Pan:** Bake or re-heat small portions of food like appetizers, mini-pizzas and more. Great size for singles and empty nesters. If a toaster oven is available, demonstrate how this Stone fits in most ovens. (market the "Toaster Oven Trio": Small Oval Baker, Mini Baker and Small Bar Pan for singles, empty nesters, and college students).
- **Medium Bar Pan:** Bake or heat foods in the oven or microwave; perfect for one full brownie mix, 9 oz. cake mix, crispy rice cereal treats or a package of crescent rolls.

### Cook's Tips:

- Due to the sides on the bar pans, they are not the optimal choice for baking cookies. Use flat baking stones for making cookies (Rectangle Stone, Medium Round Stone or Large Round Stone).

### Technical/Safety/Cleaning Tips:

- See Classics® Collection Stoneware general information page.
- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs; use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

***Exclusive***

Made in USA

## Stoneware Muffin Pans

## STONEWARE - CLASSICS®

1465 12-Cup Muffin Pan 10-3/4"/27cm x 15"/38cm  
1468 6-Cup Muffin Pan 7"/18cm x 11"/28cm

Hand-wash only  
Three-year guarantee

**Features & Benefits:** The 12- and 6-cup pans have the same 1/3 cup/75 mL volume as standard metal pans so you can use standard recipes and mixes. They feature handles on both sides that are molded into the body to allow for easy lifting and carrying. The 6-cup pan is perfect for smaller households or for baking smaller batches of muffins and cupcakes (7 oz. mix). Pans include a Nylon Pan Scraper for cleaning.

**Effective selling phrases:** *"These Stoneware Muffin Pans are perfect for cupcakes, muffins or dinner rolls, and with two sizes from which to choose, you can get the pan that's perfect for your household."*

**Cross-sell with:** Stoneware Collection, Silicone Oven Mitt, Stackable Cooling Rack, Kitchen Brush, Stainless Mixing Bowl Set, Scraper Collection, Easy Read Measuring Cups, Large Scoop, Clock/Timer, Deluxe Mini-Muffin Pan, Cake Stencil Set, Decorator Bottle Set

**Booking/Recruiting tie-in:** *"If you've fallen in love with our Stoneware and would like to add to your collection, you'll want to host a Cooking Show! Many of my hosts earn \$90 or more in free products, plus they get to choose other items at 50% off. Just think of all the Stoneware you could get!"*

### Demo Tips:

- Paper muffin pan liners are not necessary, but since they breathe you **can** use them in Stoneware Muffin Pans and still get the even baking and browning results.
- Cross-sell the Large Scoop to fill the cups with the perfect portion of batter.
- Suggest that guests "get ahead" on mealtime preparation by measuring and mixing the dry ingredients for a 12-portion muffin recipe and then dividing them into two equal portions. They can mix half of the dry ingredients with half of the wet ingredients, and place the remaining dry ingredients in a resealable bag with a wet ingredient list and baking instructions. (Cook's Tip: ½ egg = 2 Tablespoons of lightly beaten egg.)
- Share that 58% of U.S. households are comprised of 1 or 2 people. The 6-Cup Muffin Pan is perfect for this group.

### Technical / Safety / Cleaning Tips:

- See Classics® Collection Stoneware general information page.
- Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.
- Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.
- Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.
- Do not use Stoneware under broiler or on direct heat source.
- Stoneware can break if bumped or dropped. If this occurs; use caution as broken pieces can be sharp and could cause injury.
- Stoneware should not touch the sides of the oven or oven door when closed.

### Exclusive

Made in China

## Oven-to-Table Racks

## STONEWARE – CLASSICS®

1360 Medium & Rectangle Rack	13"/33 cm
1380 Large Rack	15"/38 cm

One-year guarantee  
Hand wash only  
See Use and Care instructions for details.

**Features & Benefits:** Racks are made of sturdy nickel-plated steel and provide convenient handles for the transfer of flat baking stones in and out of the oven. Medium & Rectangle Rack fits Medium Round Stone and Rectangle Stone. The Rectangle Stone rests a few inches above the base of the Medium & Rectangle Rack; this results in a pressure fit so the baking stone will not slide out. Large Rack fits the Large Round Stone.

**Effective selling phrases:** “These racks help transfer the flat stones in and out of the oven. They are inexpensive and indispensable. Be sure to order one when you purchase either of the round stones or the Rectangle Stone.”

**Cross-sell with:** Flat Baking Stones, Stackable Cooling Rack, Hot Pad/Trivets, Silicone Oven Mitt, Woven Selections™ Round Tray, Cook’s Library cookbook assortment.

**Booking/Recruiting tie-in:** “Pizza Night is a great family mealtime tradition. If you would like to make your own pizzas, everything you need, including this rack, is included in our Pizza Party Set. I can help you get this set for free when you host a Show. Let’s set a date.”

### Demo Tips:

- Invert rack and place baking stone on top for a serving stand. Use Oven Pads or Hot Pad/Trivet to protect countertops or tables.
- The Woven Selections™ Round Tray accommodates the Medium and Large Round Stones, with or without racks. - Use Hot Pad/Trivets to protect countertops or tables.
- When guests purchase a flat stone, be sure to recommend the racks during check-out.
- Racks help prevent fingers and hot pads from getting into pizza fillings and other foods that are on the stones.

**Technical / Safety / Cleaning Tips:** Racks will be hot when removed from the oven. Use Hot Pad/Trivets or Silicone Oven Mitt to prevent injury and protect the surface upon which it will be placed.

Made in USA

<b>Mini Loaf Pan</b>	<b>STONEWARE – CLASSICS®</b>
1418 Mini Loaf Pan Each well: 2"/5 cm (H) x 2 1/4"/5.5 cm (W) x 5"/13 cm (L) 1½-cup/375 mL capacity	Three-year guarantee Hand-wash only See Use and Care instructions for details.

Bake four mini loaves at once! This Stoneware piece is great for baking sweet quick breads, yeast breads or savory meat loaf recipes.

## FEATURES

4 mini loaf wells

Handles

Nylon Pan Scraper

## BENEFITS

Exclusive design bakes four mini loaves at once, combining convenience and timesaving in one pan. Traditionally sized to accommodate a variety of sweet or savory recipes and retail mixes. Loaves are perfect size for gift giving.

Handles on both ends are molded into Baking Stone to allow for easy lifting and carrying.

Each Baking Stone comes with a handy Nylon Pan Scraper for cleaning (see Nylon Pan Scraper for more features/benefits on this item).

## USE AND CARE

See Classics® Collection Stoneware general information page.

## DEMO TIPS

Explain the timesaving aspects of baking four mini loaves at once. Be sure to mention the versatility in baking with the Stoneware piece; having four individual wells means you can customize the loaves by adding nuts or raisins to individual loaves or bake two flavors of bread at one time! Great size for sharing with friends or using as gifts for hosts, piano teachers and neighbors.

## TECHNICAL / SAFETY / CLEANING TIPS

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

## EXCLUSIVE

Made in USA



## Mini Fluted Pan

## STONEWARE CLASSICS® COLLECTION

1441 Mini Fluted Pan

11¼" x 17½"/28.5 x 44.5 cm

Three-year guarantee

Hand-wash only

See Use and Care instructions for details.

**Features & Benefits:** Stoneware piece has six 4½"/11 cm wells with a capacity of 1¼ cup/3 cm per well to bake sweet or savory recipes. One standard box of cake mix is the perfect size for this pan. Made with natural lead-free clay for superior, even baking performance and browning. Pan will acquire a nonstick finish as it becomes seasoned with use. Includes a Nylon Pan Scraper for cleaning.

**Effective selling phrases:** *"Imagine the fun you'll have making individual cakes in our new Mini Fluted Pan. They will be the hit of a child's party when everyone gets to decorate their own, and they will fly off the bake sale table when wrapped in cellophane and tied with curly ribbon."*

**Cross-sell with:** Easy Clean® Kitchen Brush, other Stoneware pieces, Hot Pad/Trivet, Silicone Oven Mitt, Stackable Cooling Rack, Easy Accent® Decorator, Spreaders, Beer Bread Mix, Stainless Mixing Bowl Set

**Booking/Recruiting tie-in:** *"Past hosts will tell you that The Pampered Chef® host program is very generous. In fact, many hosts choose stoneware pieces for free and we have half-price and discounted items, too. If free sounds like the right price for you, let's choose a date for your Cooking Show and I'll show you how!"*

**Demo Tips:** Prepare mini cakes and present as a thank you to your host and to those who book a Show.

**Trouble-Shooting Tips:** Encourage every guest to purchase the Easy Clean® Kitchen Brush to assist in cleaning the Mini Fluted Pan.

### **Cook's Tips:**

- Grease and flour each well prior to baking white or yellow cake. When making chocolate cake, substitute cocoa powder for flour.
- Our Beer Bread Mix makes 6 small fluted loaves

### **Technical / Safety / Cleaning Tips:**

Hot Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning.**
- **Do not use chipped or damaged Stoneware.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### **Exclusive**

Made in USA

## Flat Baking Stones

## FAMILY HERITAGE® STONEWARE - CLASSICS® COLLECTION

1340 Medium Round Stone 13"/33 cm diameter  
1350 Rectangle Stone 12"/15"/30 x 38 cm  
1370 Large Round Stone 15"/38 cm diameter

Three-year guarantee  
Hand wash only  
See Use and Care instructions for details.

**Features & Benefits:** Our Stoneware is made from the highest quality natural clay for durability. The clay Stoneware is virtually non-porous, so it doesn't absorb oils and odors, and does not require pre-soaking. Stoneware evenly distributes heat and draws moisture away from the surface of the pan, resulting in crispier crusts, juicier meats, even browning and lighter baked goods. Stones hold heat longer than glass or metal bakeware so food stays warm longer. After seasoning, a natural nonstick surface develops allowing easy clean-up with the provided Nylon Pan Scraper. Flat stones are perfect for cookies, pizza, frozen convenience items or any recipe that doesn't require sides to retain juice or batter.

**Effective selling phrases:** "For perfect results time after time, nothing bakes better than our Stoneware. Our flat stones are perfect for pizza, cookies or frozen convenience items. You can even use it to make delivery pizza in a soggy cardboard box taste like it came out of your oven. Simply put the pizza on a Stone and place it in the oven at 400°F for five minutes."

**Cross-sell with:** Large Rack, Medium & Rectangle Rack, Stackable Cooling Rack, Mini-Serving Spatula, Large Serving Spatula, Pizza Cutter, Stainless Steel Scoops, Baker's Roller®, Silicone Oven Mitt, Hot Pad/Trivets, Pizza Crust & Roll Mix, Parchment Paper, Woven Selections™ Woven Round Tray, Cookie Press, Prep Bowl Set

**Booking/Recruiting tie-in:** "If you'd like to start a Stoneware collection – or add to one – hosting a Show will help you do it at a terrific savings."

### **Demo Tips:**

- Guests can use the flat baking stones for anything they would bake on a cookie sheet.
- Convenience foods will taste better when baked on stones – steam can escape so the items are crisp.
- Ask guests who already have stones to relate **their** experience and uses.
- Demonstrate how to clean stones.

### **Technical / Safety / Cleaning Tips:**

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- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

Made in USA

## **Stoneware Fluted Pan**

## **STONEWARE – CLASSICS®**

1440 Stoneware Fluted Pan

3" x 9½"/7.5 x 24 cm  
11-cup/2.75 L capacity

Three-year guarantee

Hand-wash only

See Use and Care instructions for details.

Create beautiful cakes with this decorative Stoneware Pan. Perfect for baking standard cake mixes, pull-apart bread, dinner rolls and breads.

### **FEATURES**

Easy lift handles

Decorative fluted design

Nylon Pan Scraper

### **BENEFITS**

Handles are molded into body of Pan for easy lifting from the oven.

Every baked product looks like a work of art.

Stone includes a handy Pan Scraper for cleaning (see Nylon Pan Scraper for more Features /Benefits on this item).

### **USE AND CARE**

See Stoneware general information page.

### **DEMO TIPS**

Have host prepare a pound cake or packaged cake mix in the Fluted Pan before the Cooking Show. During the Show, dust the cake with powdered sugar using Flour/Sugar Shaker or drizzle a mixture of powdered sugar and lemon juice over the cake using the V-Shaped Cutter. This is a quick and dramatic dessert.

### **TECHNICAL / SAFETY / CLEANING TIPS**

Stoneware becomes **extremely** hot in both the oven and microwave. Please follow these important safeguards to avoid injury:

- **Hot Stoneware can cause burns if handled improperly. Always use a heat-resistant oven mitt or pad when handling hot Stoneware or placing on surfaces.**
- **Stoneware may scratch surfaces if moved or dragged. To protect surfaces, use protective barrier between Stoneware and surface.**
- **Avoid extreme temperature changes. Always allow Stoneware to cool to room temperature prior to adding liquid or cleaning. Do not use chipped or damaged Stoneware.**
- **Do not use Stoneware under broiler or on direct heat source.**
- **Stoneware can break if bumped or dropped. If this occurs, use caution as broken pieces can be sharp and could cause injury.**
- **Stoneware should not touch the sides of the oven or oven door when closed.**

### **EXCLUSIVE**

Made in USA