

Features of the Elegant Set

- a) Waterless cooking feature, where our company has been manufacturing for more than 15 years. Together with the enhanced heavy weight lid, the cookware will create a continuous “water seal” which preserves the seal to the end of cooking, unlike many “waterless” cookware which is in the market.
- b) The extra heavy lid will create a mild pressurized effect in the pot which will enable the food to be cooked faster.
- c) The unique casting handles which is designed by our own R&D center. This casting handle has a “stay cool” design where the customer will not have to worry about hot handles and knobs as well as have a solid and elegant feel to their cookware.
- d) With our special welding technology (the same technology used to attach a golf club), the casting handles can withstand weights of more than 50 kg standing evenly on the handle. With this, it is maintenance free and could last for a long time.
- e) Elegant set comes in 5-ply magnetic which is excellent for heat conductivity as well as even heat distribution to the entire cookware. As such, the temperature difference between the bottom and wall of the cookware body is very minimal.
- f) Preserves heat. The two external layers of stainless steel which is not conductor of heat protects the strong heat generated by the internal aluminium layers from dispersing heat fast, therefore retaining the heat when the flame is switched off.
- g) Saves energy. Low and medium heat is sufficient to perform cooking due to the above explained features.
- h) Non-stick and healthy. The stainless steel feature by itself is safe, non corrosive as well as non-stick (if used properly). There is also no worries on oxidation as well as hygiene factor.
- i) Induction compatible, suitable for all cooktops. (Highest induction capability with 100% efficiency)
- j) Dishwasher safe and also oven proof
- k) Specially designed lids, which can be placed perfectly at the side of the handle for space savings and convenience

With the above mentioned features of our cookware, it offers a lot more than other normal cookware such as aluminium, single ply and sandwich bottom alone cannot offer. These are the greatest selling point for any of our customers.

Elegant Set 1



20cm Dutch Oven with lids (3.0L)



22cm Dutch Oven with lids (4.5L)



28cm Fry Pan



18/20cm Double Boiler



22cm Pasta Insert

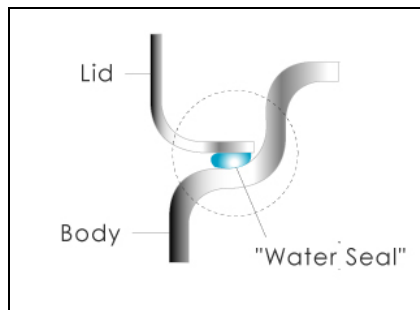
Elegant Set 2

	18cm Sauce Pan with lids (2.3L)
	24cm Saute Pan with lids (2.5L)
	26cm Stock Pot with lids (7.5L)
	26cm Steamer
	26cm Utility Rack with five detachable utility cups



5 ply material

Excellent heat conductivity for faster and more even cooking. The 5 ply material used will prevent food from being burnt easily, this translates to nutritious and healthy cooking.



Why “waterless” cooking?

Special patented designed body flange enhanced with the heavy weight lid, the cookware will create a continuous water seal which enables “waterless” cooking.



Casting handles

The “D cool” design also eliminates any worries of hot handles and knobs. The special design minimizes the heat transfer from the body of the cookware to the handles.



Casting knobs

Solid and maintenance free cast stainless steel handles with our special attachment technology. It removes the need for screws and rivets which makes the cookware more hygienic and easy to clean. The extra heavy cover will create a more effective sealing effect that enables nutritious cooking



Perfect Lips

The no curling rim design of the Elegant series makes it a perfect pouring lip which is also easier to clean. Our lip design is wider and higher and this prevents juice from dripping during cooking.