

Iron, Aluminium, Coated non-stick, Single-ply Stainless Steel, Stainless Steel with sandwich bottom are some of the common cookware available in the market

*Why should **Multiply Stainless Steel Cookware** be introduced into the market?*

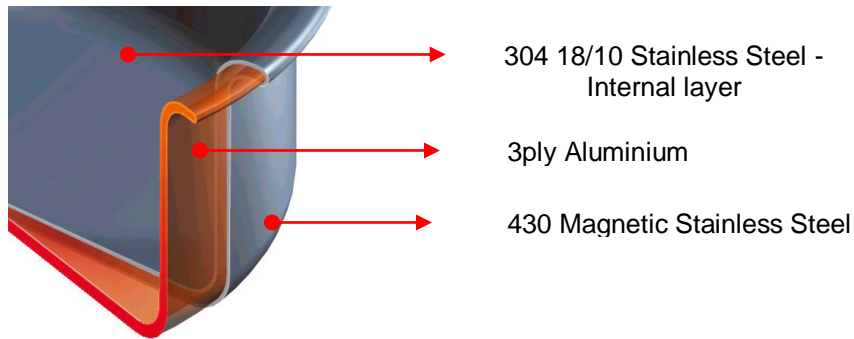
- **Iron (steel) cookware**
Cookware made of steel is not healthy to be used in cooking as steel will rust.
- **Aluminium cookware**
Cookware made of Aluminium is still available in some markets as it is cheap. It is also a very good conductor of heat. But, Aluminium will react with food during cooking, which is known as oxidation and not healthy when consumed. Food often sticks and burnt on Aluminium cookware.
- **Coated non-stick cookware**
To avoid food from burning and sticking to Aluminium cookware, a layer of chemical coating is added onto the Aluminium cookware. Most coated non-stick cookware restrict consumers to using only soft ladles, such as plastic or wooden ladle, while stirring food to prevent the thin layer of coating from being scratched and easily peeled off. The peeled off chemical coatings are either washed off or mixed with food and then consumed.
- **Single-ply Stainless Steel cookware**
Stainless steel is not a good conductor of heat. Cookware made of single-ply Stainless Steel stick and burn food easily. Carbon, which is unhealthy when consumed, is produced when food burned.
- **Single-ply Stainless Steel cookware with sandwich bottom (of a layer of Aluminium or Copper)**
Adding a layer of Aluminium or Copper onto the bottom of a single-ply Stainless Steel cookware will increase the heat conductivity of the cookware and reduce the possibility for food being burned easily and sticking onto the bottom of the cookware. The high heat conductivity generated by the layer of Aluminium and Copper to the base of the cookware will create a big temperature difference between the bottom and side wall (single-ply Stainless Steel only, without a layer of Aluminium or Copper) of the cookware. Having such big temperature differences, the food at the base of the cookware will be overcooked by the time the food at the top gets cooked. This will cause the nutrition and vitamins in the food to be cooked away.

WHY NI HSIN COOKWARE

MULTIPLY COOKWARE MATERIAL

Multiply Stainless Steel Cookware is made of 5plys of Stainless Steel and Aluminium clad material. It consists of:

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Multiply Stainless Steel Cookware is created to take advantage and to minimise the disadvantages of all the five above said common cookware:

- Stainless Steel does not rust (as in Steel).
- Stainless Steel does not oxidise with food (as in Aluminium).
- Aluminium is a good conductor of heat.
- Stainless Steel is not a good conductor of heat.

EVEN HEAT CONDUCTIVITY AND DISTRIBUTION

When the Multiply Stainless Steel Cookware is heated up, the entire body is heated up with a very minimum difference in temperature between the base and side wall (which sandwich bottom cookware cannot offer). This even heat conductivity and distribution is generated by the inner layers of Aluminium.

PROTECT AND PREVENT THE HIGH TEMPERATURE FROM ESCAPING

Once heated up, the heat in the Multiply Stainless Steel Cookware does not cool down as fast as others. The two outer layers of Stainless Steel, a poor heat conductor, protect and prevent the high temperature generated by the internal Aluminium layers from escaping. Higher in cooking temperature and keep food warmer longer.

SAVES ENERGY

With high heat retention once being heated up, high heat is not required for cooking. Medium or low heat is sufficient to perform normal cooking. Thus, saves energy, gas and money.

PREVENTS OXIDATION

The outer layers of Stainless Steel have also prevented oxidation (caused by Aluminium cookware) as they sandwiched the internal layer of Aluminium from direct contact with food.

DOES NOT BURN AND STICK FOOD EASILY

Having even heat distribution, Multiply Stainless Steel Cookware does not burn and stick food easily as the food is cooked in even temperature. The food at the bottom of the cookware is not being overcooked (as in sandwich bottom cookware). The nutrition and vitamins of the food are retained and not being partly destroyed (as in sandwich bottom cookware). Minimises carbon.

IN OTHER WORDS NI HSIN MULTIPLY COOKWARE:

- Has excellent heat conductivity
- Can cook with minimum oil
- Produces minimum smoke during cooking (makes cleaner kitchen)
- Has even heat distribution
- Has higher cooking temperature and preserves heat
- Saves energy
- Retains heat and keep food warmer
- Does not oxidise
- Does not stick and burn food easily
- Is heavy duty and lasting
- Retains the nutrition and vitamins of the food
- Produces better waterless cooking results