



AS COMPARED TO

Saladmaster stainless steel titanium(316Ti)

Titanium Cookware Collection:

Saladmaster:

- Hand-Cast; Solid
- Aluminum Thermal Core
- Even Heat Distribution
- Slightly lighter than cast iron--very sturdy
- Cast Aluminum thermal core with Titanium cooking surface

- Layered clad
- Hot/Cold Spots from air bubbles in body/core
- Lightweight/less sturdy
- 316Ti is actually stainless steel with a fraction of Titanium**

- Each piece clearly priced & sold individually
- No MLM to join
- Our focus is exclusively on cookware since 1999

- Pricing?
- Must host home show?
- Teach you to have your own business selling cookware

- Naturally Non-Stick. No need to use oil, ever.
- Waterless cooker (just add the lid that is designed to maintain itself stovetop)
- Smart design Vapor-Oven on the stovetop--no need to worry about a valve/seal to create.
- Won't react to acidic foods (tomatoes, leafy vegetables, citrus)
- Won't leach anything into your food (inert)

- Must use oil or lid to mimic non-stick
- Waterless cooker using a valve that must be locked into place
- Extremely reactive to acidic foods (tomatoes, leafy vegetables, citrus)
- Potential to leach chromium and nickel especially with acidic foods. *

- Handles oven-safe up to 450F
- Lids oven-safe up to 450F
- Handles won't get hot on stovetop

- Handles oven-safe up to 400F but recommended to remove them. Will get hot stovetop requiring hot pad if higher temps used
- Lids oven-safe up to 400F

- Will never warp or loose shape under any conditions
- High-heat searing is safe and easy
- Rapid temp changes... no problem
- Any food, any seasoning, anytime.

- Excessive heat causes stainless steel to warp***
- Refrain from placing salt directly on the interior surface***
- Avoid rapid changes in temperature, such as placing a hot pan in cold water.

See our "Research" Tab for source materials. *Heavy Metals Leaching **316Ti contents. ***See Saladmaster website FAQ