

Established 1946

Saladmaster®

How did we get our name?



It all began with the original and world famous Saladmaster® Machine. *To this day, no kitchen is complete without it!*



Help us share the Saladmaster® message and enjoy the benefit of our worldwide hosting program!



Saladmaster®

- WORLDWIDE DISTRIBUTOR
- MADE IN U.S.A.
- **LIFETIME WARRANTY**
- PRODUCTS NOT SOLD IN STORES

www.saladmaster.com





Why is Titanium Better?

The 316 Ti provides the most sanitary, most healthy cooking surface in any cookware manufactured worldwide. Only Saladmaster provides your customers with a stainless steel that provides the maximum resistance to chemical reactions with the salts, acids, and alkalis in the food being prepared. This insures that the food being served to families contain no metal byproducts from chemical reactions with metals in the cooking process. You can rest assured that the maximum nutrition is maintained and the time and energy savings are real.

Saladmaster alone does not have to exaggerate, mislead, or inflate the claims being made in regard to our quality, performance, and value of Solutions Ti. The truth about Saladmaster is astounding enough.

Saladmaster sets the standard for technology, benefits, quality, value, and integrity.

The difference is the exclusive

Saladmaster® 316Ti

Titanium Stainless Steel



316Ti Titanium Stainless Steel Interior

- Provides higher resistance to chemical reaction with the acids and enzymes in food
- Protects quality, purity and flavor of food
- Food can be stored safely in the refrigerator inside a Saladmaster® pan without the food reacting with the metal
- Resists pitting
- Resists corrosion and oxidation

Multi-Layer Thermal Core

- Provides quick and even heat distribution

400 Series Induction

Stainless Steel Exterior

- Works on all cooking surfaces: gas, electric, infrared, ceramic, ...and induction
- Maintains mirror finish for years



Lower Grade Stainless Steel

- Poor heat distribution
- Difficult to clean
- Greater need for water & oil



Non-Stick Coatings

- Non-stick will chip and scratch off
- Must discard once scratched
- Non-stick properties decline over time



Aluminum & Anodized

- Soft metal that reacts to food
- Ingestion of aluminum may be harmful



Glass, Porcelain, Enamel

- Breakable
- Poor heat distribution
- Foods stick and burn
- May contain lead



Cast Iron

- Characteristic rough surface, can have open pores
- Grease can turn rancid in pores
- Rusts when washed

Features and benefits of



Saladmaster solutionsTi

titanium stainless steel

316Ti Titanium Stainless Steel Interior

- Protects quality, purity and flavor of food
- Resists chemical reaction with the acids and enzymes in food
- Easy to clean

Wide Dripless Pouring Edge

Ergonomically Designed Handles

- Easy to lift
- Comfortable grip

Muti-Layer Thermal Core

- Superior heat conductivity across bottom and up sides for outstanding cooking

Vapo Valve™

- Easy and dependable method of heat control
- Takes guesswork out of cooking — no more "pot watching"
- Alerts user when it is time to reduce the heat, **MEDIUM-CLICK-LOW**
- Low heat cooking saves energy

Versa Loc™ Handle System

- No loose handles!
- Removable handles for child safety as well as versatile oven, broiler and serving use
- Cool to the touch
- Simple to clean
- Easily convert between long and short handles
- Space-saving storage

Semi-Vacuum Cooking System

- Shortens cooking time; saves energy
- Enhances natural food flavors and preserves valuable nutrients
- Self-basting mini domed lids lock in moisture

400 Series Induction Stainless Steel Exterior

- Works on every cooking surface, including induction
- Maintains mirror finish for years

Use less energy and save money with stack cooking!



Features and Benefits Page

316 Titanium: Regarding the metal, cookware sold in stores are an 18/10 grade of steel at best. Because of the softness of this grade of metal, when heated, it expands and food sticks to the pan. You are then forced to cook with oil and the pan becomes difficult to clean. The natural salts and acids in your foods can create a chemical reaction and allow metals to leach out through the pores of other stainless steel cookware.

The cooking surface of Saladmaster is **316Titanium** stainless steel. It is the highest grade of steel used in the cookware industry. It is non-porous, meaning you can cook without oil and it's much easier to clean than regular stainless steel. **316Ti** is safe as it does not react with the natural salts and acids of the foods and will not leach metals into the food.

"The kind of steel used in most stainless cookware is not the best metal in which to prepare foods. Most stainless cookware sold in stores are of such a nature as to allow chrome and nickel to bleed out into food as water and food chemicals react with the walls of the vessels as they are heated. The chrome and nickel salts are retained when ingested. They cannot be eliminated. They build up and in time can create 'troublesome conditions' - Dr. Shelton's Hygienic Review-

Handle System: Storage has never been easier with our exclusive, detachable handles. Plus, they provide for convenient stove-to-table top service, turning a pan into an elegant serving piece with just a click. Cleanup and storage are a breeze, too! Simply remove the handles and place in the dishwasher or cupboard. Versa Loc handles are safer and 200% stronger than industry standard. Plus, no more screws means no more loose handles! Compared to other cookware, it is safer, more space efficient and versatile.

Heat Distribution: Most brand name products on the market has layers of heat conducting alloys on the bottom of the pan, ONLY. This means you have to constantly stir the food. Often people become frustrated with pans because they stick and burn at the bottom where the heat source is. Saladmaster is designed with a super thermo-core which is a perfect marriage of metals that distributes the heat 360 degrees (like a mini oven). This provides completely even heat which allows the food to cook faster at lower temperatures, without needing to stir and for most recipes eliminating the need for water. Furthermore, the outer layer is a 400 series stainless which is necessary for magnetic induction stoves.

Temperature Control: Cookware should have a means of controlling temperature. The nutrition of our food can be damaged by the heat, temperature control becomes very important when considering the cookware you want to prepare your food in. Your vitamins and minerals break down when exposed to temperature above 200°F. Common cooking methods such as boiling (212°F), steaming (232°F) and microwaving (400°F) can substantially reduce the vitality of your food. Saladmaster's patented Vapo Valve activates below boiling and below steaming. Because it cooks quickly at low heat it preserves an average of 93% of your foods nutrients. All you'll need to do is start your stove on medium, once the valve clicks, turn it down to low, and in another 15-20minutes your food is done (using larger pans will take more than the stated time, but will still cut cooking time in half). MEDIUM-CLICK-LOW... That's all you need to know.

Store bought Cookware

Non-Surgical Steel = Chemical Reaction



CAST IRON: Most porous of all metals. Grease can turn rancid in pores. Very unsanitary.



GLASS--PORCELAIN--ENAMEL: Poor heat distribution. Foods stick & burn. Contains lead, can chip and is hard to clean. Can also EXPLODE when overheated!



STAINLESS STEEL: Many different grades. Some made from scrap metal. Poor heat distribution. Foods stick & burn. Hard to clean. Need water, oil & grease!



TEFLON: Can scratch, chip & flake. "Exposure to Teflon resins at temperatures above 392° (200°C) may produce a condition termed 'polymer fume fever' characterized by flu-like symptoms such as chills, fever, body aches, nausea & occasional vomiting." - Federal Aviation Agency OSHA Bulletin.



ALUMINUM: "All vegetables cooked in Aluminum produce hydro-oxide poison, which neutralizes the digestive juices, producing stomach & gastrointestinal trouble, such as stomach ulcers & colitis."

*- Dr. A. McGuinn's Report on findings for the
Federal Trade Comm. Docket Case #540 Washington, D.C.*

Contaminates the flavor of your food!



Saladmaster's® Cooking Technology

Maximizes Nutrition



Where did all the nutrients go?

- Peeling
- Cooking in water
- Oxidation
 - Light
 - Air
- Excessive heat
 - Boiling
- Fats & Oils



The *Saladmaster*

Semi-Vacuum Cooking Solution

When turned to low the pan cools and air shrinks, creating a semi-vacuum. This means Saladmaster® gives you **MORE SAVINGS** on ENERGY, TIME, FOOD, and NUTRITION.

Carrots 88.3%

Potatoes 93.4%

Broccoli 98.1%

Saladmaster's average nutritional retention is 93%

Reference: University of Wisconsin Department of Food Science and Hazleton Laboratory, Madison, Wisconsin. Nutrient analysis performed by Hazleton Laboratory, Wisconsin.

Average Nutritional Retention with Saladmaster® Cookware: 93%

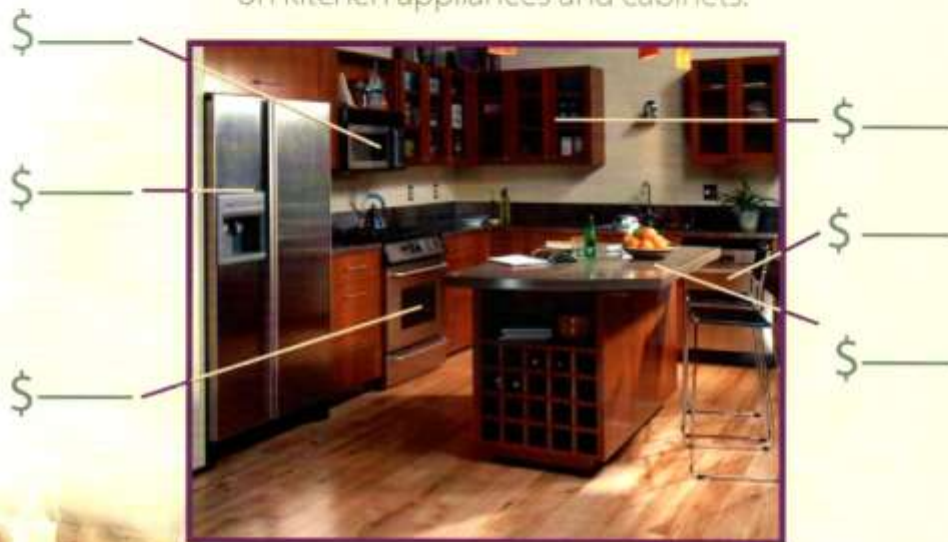
What's water got to do with it?

THE CARROT TEST
Color = Vitamins Flavor = Minerals

An average household

Kitchen Investment

The average household spends thousands on kitchen appliances and cabinets.



What's the last, and most important step in the cooking process?

Your Cookware!

SELECT SET

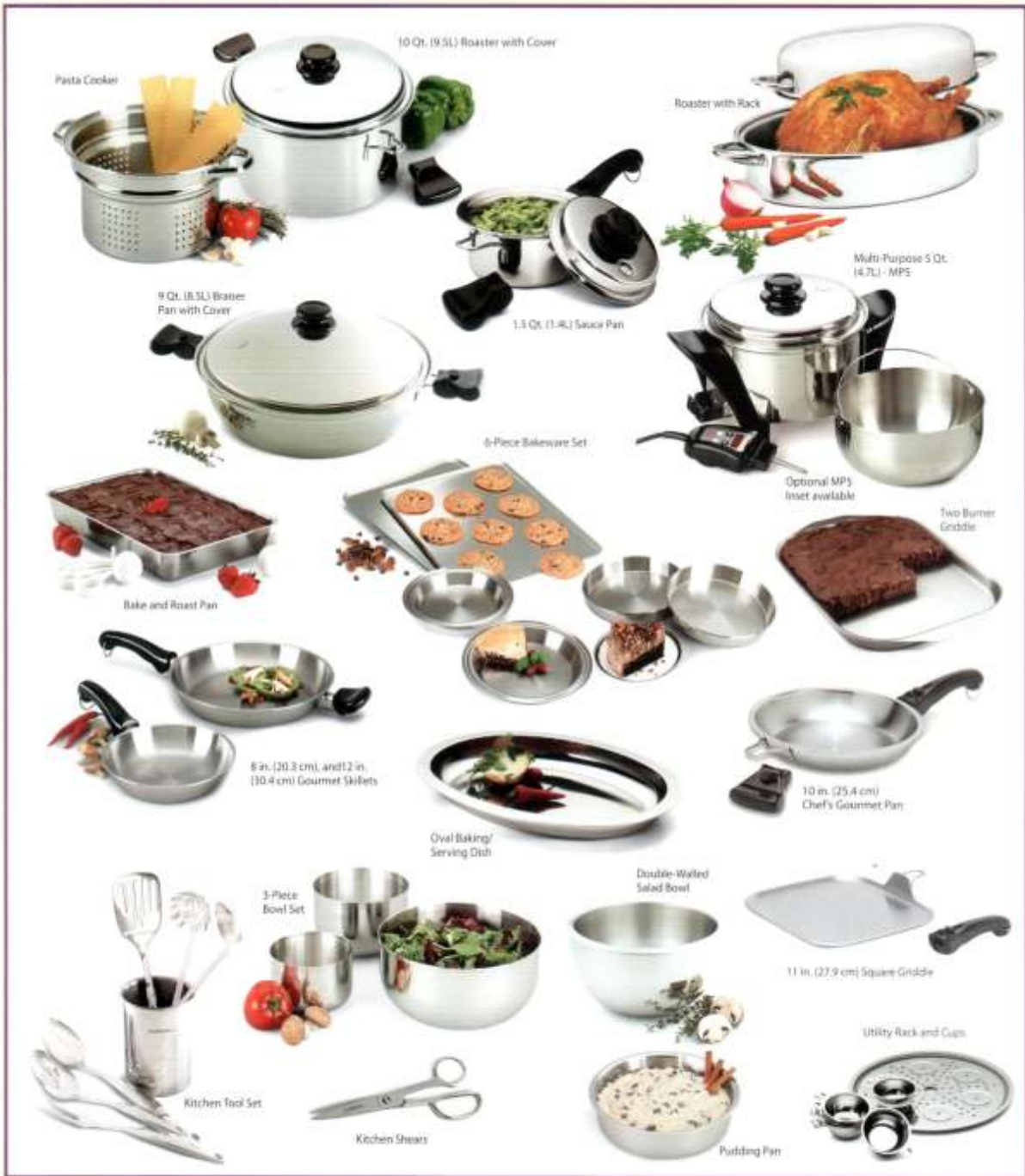


ULTIMATE SET



ESSENTIAL SET

CHEF SET



If you are Health Conscious? You need to know about the cookware surfaces your might be cooking on?

- Waterless and oil-less 316TI Surgical Stainless Steel with Titanium cookware is the best choice for healthy cooking.
- It allows many vitamins and minerals, otherwise lost, to be preserved in the food due to low cooking temperatures and water- free cooking.
- Our Cooking System saves up to 93% of the micro nutrients by eliminating high heat & water.
- Nutrition found in whole food cooking enhances and lengthens our lives.
- Food, properly prepared, helps us to feel better, look better, and think better.
- Antioxidants kept in the food during the cooking process slows down the aging process, & strengthens the immune system.
- Saladmaster cooking system keeps the integrity & value of whole foods we cook and prepare.
- Whole food nutrition prevents and even reverses most forms of heart disease.
- Whole food reduces the risk of cancer, stroke, obesity, diabetes, and digestive disorders.
- Nutrition promotes learning in children and preserves mental health in the elderly.
- Whole food cooking is indeed the best medicine at all stages of our lives.
- Safe cooking with 316TI Surgical Stainless Steel leaches NO heavy metals to the food we prepare. Its Non-Toxic Cookware.
- Our food looks and tastes great because of the retention of all the vitamins & minerals.
- Wellness through healthy food preparation radically reduces the cost of being sick.
- Saladmaster Cookware is Healthy Cookware! Pure Clean Non-Toxic Cookware!



If you'd like to test the level of chemicals or metals leaching from your cookware you can do a simple **pollution test** as follows:

- Take a sample of each of the different types of cookware you are using and add 1 cup of water
- Adjust the water with 1 tbsp of baking soda (sodium bicarbonate is used to simulate a similar PH level often realized in cooking conditions).
- Bring water to a boil for 5-10 min (your food is usually exposed to the pan for at least 10 min.)
- Add 1 tbsp sodium bicarbonate to a glass of warm water & taste (your control should taste salty)
- Taste water in each of the other pans (taste will range from very bitter to metallic to... #@!#\$?)

Pollution test