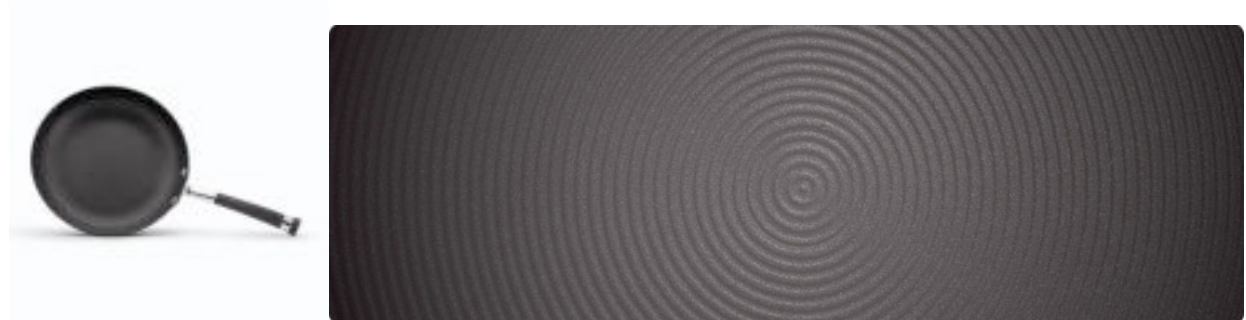


... to create a superior cooking surface.



New technologies combine to produce a high-performance, durable cooking surface *.

Three steps go into building nonstick cookware which lasts a lifetime:

1. Grooving

limits the nonstick surface area which comes into contact with utensils;
reduces surface abrasion; increases durability.

2. Hard Anodizing

forms a thick, open, extremely hard, corrosion-resistant surface composed of
aluminum oxide ($Al_2O_3 \cdot H_2O$).

3. Boiling the hard anodized surface in PolyTetraFluoroEthane

inbeds and locks PTFE (commonly called Teflon®) in the aluminum oxide matrix.



* The Circulon® brand is pictured.
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Founding Member