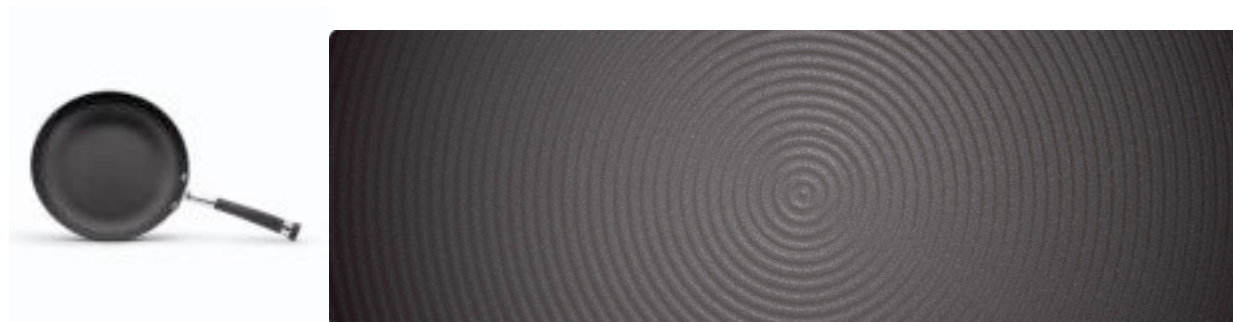


... to create a superior cooking surface.



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 ( $\text{Al}_2\text{O}_3\text{H}_2\text{O}$ ).
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.  
[www.circulon.com](http://www.circulon.com)