

## COOKWARE

### What solution to a common problem does Xtrema Cookware solve? Explain:

**Xtrema** non-stick cookware clearly addresses today's growing desire for a healthier cooking alternative to metal non-stick cookware and their coatings, which can eventually deteriorate and peel or flake off into foods. **Xtrema** also addresses the desire for greater functionality in terms of usage with multiple cooking appliances. No metal cookware can be used in the microwave oven and most are not recommended for use under the broiler. On the contrary, **Xtrema** can be used safely and effectively in both the microwave oven and under the broiler. More versatility means fewer pans to use and clean. Xtrema is made of Extreme Temperature Ceramics which provides the consumer with the healthiest non-stick cookware ever made. This cookware promotes healthy cooking; nutritional cooking and flavor enhanced cooking. Healthy Cookware – Healthy Cooking – Healthy Food – Healthy Bodies

### What makes your Xtrema unique?

Xtrema's uniqueness is a combination of its material (high temperature

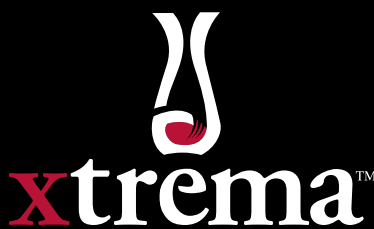
ceramic), its low thermal expansion coefficient (ability to withstand sudden and extreme temperature changes), its thermal conductivity (for even heating), its ultra-durable **Nano-Glaze™** non-stick coating (inside & out), its versatility (freezer, oven, microwave, toaster oven, broiler, table serving capabilities) and its cooking process (far-infrared cooking – from the inside and outside at the same time). In addition, foods cooked in **Xtrema** will simply taste better and be more nutritious. **Xtrema** cookware is made of inorganic non reactive natural minerals that make the product environmentally friendly. It satisfies the desire for healthier lifestyles, via healthier foods cooked in healthier cookware that's also environmentally friendly

### What are the most exciting elements about Xtrema?

**Xtrema** is the first Ceramic cookware of its kind that combines an innovative ceramic heating surface with a superior ceramic non-stick **Nano-Glaze™** that's unequaled in both performance and safety. **Xtrema** is the most innovative and versatile ceramic cookware since the original introduction of Corning Ware in 1957.

## Features & Benefits

- 1. Feature = Product Durability (Extreme Temperature Ceramic Cookware)**  
Benefit = Unlike metal cookware, there's never a concern for damage or meltdown of the cooking vessel should the **Xtrema** product ever accidentally boil dry after being left on a heating element for an extended period of time. This also reduces the risk of stove damage and a potential fire.
- 2. Feature = Product Versatility.** Benefit = **Xtrema** cookware can be used for food preparation on the stovetop, in a conventional, microwave or toaster oven, under the broiler, and even on the barbecue grill. Since it's also refrigerator, freezer and dishwasher safe, one versatile vessel serves the function of many, which translates to fewer pots to clean and quicker clean-up time.
- 3. Feature = Uniform heat distribution.** Benefit = Uniform heat distribution eliminates hot spots, which causes burned foods, and uniform heat distribution promotes consistent cooking performance.
- 4. Feature = Longer Heat Retention.** Benefit = Because the **Xtrema** material retains heat longer than metal cookware, foods cooked in **Xtrema** stay hot longer when served. Because foods will continue to cook after the heat source is removed, this heat retention feature also allows for reduced overall cooking time and reduced energy costs.
- 5. Feature = High temperature, ultra-durable non-stick finish, inside and out.**  
Benefit = **Xtrema** products feature a revolutionary and technologically advanced ceramic non-stick **Nano-Glaze™** on the inside and outside of every vessels. This **Nano-Glaze™** consists of 100% natural ceramic materials and is completely environmentally safe. The glaze will never emit gaseous or toxic odors (at any temperature), it will not be damaged by the use of metal cooking utensils, and will never peel or flake off into the food. The **Nano-Glaze™** on the outside of the cookware also provides faster clean-up and helps keep **Xtrema** cookware looking brand new, year after year.
- 6. Feature = Far-infrared cooking technology.** Benefit = The ceramic material used in all **Xtrema** cookware has an inert and non-reactive quality that produces a far-infrared heating process that's considered the most effective and beneficial type of heat for all types of cooking. This penetrating heat process cooks food from both the inside and outside at the same time. The end result is the emergence of a full range of subtle and natural flavors, an increase in nutritional value and a more enjoyable eating experience.  
**The overall result is Healthy Cooking = Healthy Eating = Healthy Body.**
- 7. Feature = 50 Year Warranty** against breakage resulting from hot or cold thermal shock. Benefit = Consumers have the confidence of knowing that their **Xtrema** purchase (used according to recommended guidelines) is guaranteed for reliable performance for years to come. ▶



8. **Feature** = Attractive and functional shapes and sizes. **Benefit** = **Xtrema** cookware incorporates not only attractive design elements (making it doubly functional as a serving vessel) but also features a full range of shapes and sizes to accommodate a wide variety of cooking styles and needs.
9. **Feature** = Bacteria resistant ceramic surface. **Benefit** = The surface of every **Xtrema** product resists bacteria, so even highly acidic foods (such as tomatoes) will not stain the cookware surface or be absorbed into other foods, causing a carry over of tastes and odors from food particles trapped on the surface of the cookware. The **Xtrema Nano-Glaze™** provides additional protection from the formation of bacteria on the cookware surface.
10. **Feature** = High Gloss Finish. **Benefit** = **Xtrema's** high gloss black finish is not only attractive and stylish, but its classic looks suit all types of modern day kitchen decors. In addition, its styling makes it a welcomed serving and entertaining vessel for all occasions.
11. **Feature** = Extra Wide Carry Handles. **Benefit** = All **Xtrema** vessels are designed with extra wide handles to make handling and transporting foods as easy and safe as possible.
12. **Feature** = Easy Grip Covers. **Benefit** = All **Xtrema** ceramic lids/ covers contain easy-to-grip knobs for safer handling, and they're coated with our revolutionary **Nano-Glaze™** non-stick coating for ease of cleaning.

*Thank you, for buying Xtrema Cookware and please enjoy your new cooking experiences!*

Yours,

**Rich Bergstrom**  
Founder & Owner

## USE & CARE - Ceramcor - Xtrema Cookware & Teapot

### 50-YEAR WARRANTY - XTREMA COOKWARE & TEAPOT

Free replacement of any ceramic part of your Xtrema product that breaks from hot and cold temperatures within 50 years from date of purchase.

For warranties to apply, refer to the Use & Care instructions.

#### USE

- **Xtrema** cookware is extremely versatile. It can be taken straight from the freezer to the oven, microwave, gas or electric stovetop and then to dishwasher or sink - no matter how hot or cold the cookware is.
- **Xtrema** cookware is easy to clean and does not stain or retain odors as will metal and plastic cookware.

#### Stovetop use

**Xtrema** cookware and teapots retains heat so well, you can use a lower heat setting than normal and save on energy. This also helps prevent sticking or burning of food.

When using the **Xtrema 10" Skillet** - please spray the cooking surface with either olive or canola oil for a healthy cooking experience.

**Xtrema** cookware and teapots can be used on gas & electric stovetops.

**Important:** Because our Xtrema ceramic material is so hard, we recommend that you do not slide your Xtrema cookware on any glass top stove or kitchen counter top. The unique and specially designed ceramic rings on the bottom of the cookware may scratch these surfaces. Always place a pot holder or trivet on the counter or table top when serving from your Xtrema cookware. This will protect your preparation and serving areas.

#### Oven and grill use

**Xtrema** cookware is ideal for all oven types - conventional, convection and toaster ovens

#### Microwave use

**Xtrema** cookware is perfect for the microwave. Use pot holders as dish may become hot during cooking.

#### Refrigerator and freezer use

**Xtrema** cookware can go from the refrigerator or freezer directly to the stovetop, oven or microwave.

#### CARE

Use only nylon, plastic, silicone and wooden utensils. Metal utensils can leave grey marks on the **Xtrema** cookware surface. If this should happen then please use any kitchen sink powder cleaner remove the metal marks from the surface of the cookware.

#### Cleaning

Please Use care when Cleaning. **Xtrema** is extremely tough when used on the stove top and in the oven but dropping or hitting the product on the sides of your sink will cause damage! This is special product and should be treated gently when storing and cleaning. You can clean your **Xtrema** cookware just like any other type cookware you own. "It will just be easier."

#### Storage

- Store the cookware separately if space permits.
- Do not nest, as direct ceramic to ceramic contact can damage the cookware.

#### Safety

All **Xtrema** cookware and teapot ceramic materials are breakable, so please take care in use.

- Use pot holders when handling hot **Xtrema** cookware and teapots in all cooking methods - oven, broiler, stovetop, microwave, toaster oven and barbecue grill.
- Place hot **Xtrema** cookware and teapots on a heat resistant placemat as retained heat could damage kitchen counter top surfaces.

#### WARRANTY

Full 50 year warranty - Xtrema Cookware & Teapots

Ceramcor promises to replace any ceramic part of your **Xtrema** product that breaks from hot or cold temperatures within fifty years from date of purchase.

Full one-year warranty - Parts

Each piece of Xtrema is hand crafted and there might be some slight imperfections on the surface of the cookware. This will not affect the performance of the cookware. Any piece of cookware with a manufacturing defect will be replaced, without charge, within one year from date of purchase.

For these warranties to apply, the owner must follow these Use and Care instructions provided at the time of purchase.

If thermal shock (*hot or cold*) breakage occurs, please keep the product since you may be asked to return it. Accidental breakage from impact is not covered by warranty.

To request a replacement under the terms of the warranty or if you have any questions contact Ceramcor, LLC at: 301-824-3219 Mon thru Friday 8:00am to 5:00pm EST.