



**Tupperware**<sup>®</sup>

CHEF SERIES II  
COOKWARE



## CHEF SERIES II COOKWARE

Cooking can be a hobby, a fear, a career and everything in between. Regardless of your comfort level, our lightweight, exclusively designed cookware will help boost your confidence and get you cooking like a professional chef in no time! Chef Series II Cookware by Tupperware is designed to honor your ingredients, your skill and your imagination in the kitchen. Constructed of anodized aluminum with a revolutionary nonstick coating, this cookware allows an even disbursement of heat across the cookware surface, little to no use of butter or oils and an easy clean with no need for tough scrubbing. These lightweight, functional pieces for everyday use make cooking with confidence and ease a dream come true!

# COMPETITIVE ADVANTAGES

Compatible with all cooktop surfaces (gas, electric, ceramic and induction).

TEMPERED GLASS COVERS enable you to view contents while cooking and are safe for use in conventional ovens at temperatures up to 350° F/177° C.

Nonstick coating is PFOA-free and allows for little to no use of butter or oils while still providing a seared finish.

CAST-HOLLOW HANDLES stay cool to the touch when cooking on the stovetop; thumb stop indicates where it is cool to hold.

Anodized aluminum that is three to four times thicker than tri-ply (aluminum layered between stainless steel) and makes heating up and cooling down three to four times faster.

BASES are safe for use in conventional ovens up to 450° F/232° C.



**STORAGE**

It's best if you can store your pans hanging, with plenty of space between them. You could also stack your pans for storage. However, do your best to keep them away from sharper objects and corners. Make sure they can be accessed without having to scrape the bottom of one pan on the top of another.

**STORAGE TIP** An easy precaution is to place a paper towel or the Tupperware Microfiber Kitchen Towels between the layers of cookware so they don't scratch one another.

## LIMITED LIFETIME WARRANTY

The Chef Series II Hard Anodized Aluminum Cookware carries a limited lifetime warranty against defects in the material or workmanship under normal or household non-commercial use and cared for in accordance to instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal and are not covered by this warranty.

Warranty excludes breakage due to dropping of glass covers, damage to cookware attributable to misuse and abuse, accidents or alterations to the products due to overheating, use of aerosol cooking sprays, improper cleaning, dishwasher cleaning, use of caustic or other non-approved cleaners, or any damage which does not impair the functionality of the product.

Tupperware shall have the right to determine if the item is defective and, at its option, replace it with a similar or equivalent item, or provide credit toward future purchases of Tupperware® brand products. Warranty replacement requires shipping the product to Tupperware at the customer's expense.

**THE FOLLOWING ACTIONS WILL INVALIDATE THE CHEF SERIES II WARRANTY:**

- Using nonstick cookware on high heat for an extended period of time.
- Using aerosol cooking spray.
- Washing nonstick cookware in the dishwasher.
- Using metal utensils on any nonstick surface.
- Using scouring pads, steel wool, abrasive cleaners or bleach.

# USE & CARE TIPS

- It's best to cook over low and medium heat with nonstick cookware. Over time, exposure to high heat will deteriorate the nonstick coating.
- While cooking, avoid sharp or metal utensils. Over time, metal will scratch your nonstick coating. Instead, use our Kitchen Tools or Silicone Spatulas.
- When it comes time to clean, use a Tupperware Microfiber Kitchen Towel or non-metallic sponge or brush. For tough stains, create a paste of equal parts baking soda and water to gently scrub the pan.
- Always hand-wash to preserve the life of the cookware. The hot water and harsh detergents used in a dishwasher can deteriorate the nonstick coating.
- For best results, the diameter of the base of the cookware should correspond with the diameter of the stovetop burner being used.



#### 9"/24 CM GRIDDLE

The small griddle pan is perfect for breakfast sausage, breakfast hash and grilled cheese. The pan's sides make it easy to reach and flip breakfast foods and melty, delicious Paninis.

#### 2.6-QT/2.5 L SAUCEPAN WITH GLASS COVER

Perfect for creating sauces, reheating single portions of soup or stew, cooking pasta and rice or steaming vegetables.

#### 11"/28 CM FRY PAN WITH GLASS COVER

#### 8"/20 CM FRY PAN WITH GLASS COVER

These low, wide fry pans with slightly flared sides are great for searing meats, frying eggs and omelets and preparing stir-fry foods as well as starting a meal on stovetop and finishing in the oven.

#### 5.2-QT/5 L DUTCH OVEN WITH STAINLESS STEEL COVER

Perfect for simmering pot roasts, soups, stews and boiling or steaming just about anything. This pan is also great for braising to tenderize tough cuts of meat like chuck roast or short ribs. Use on the stovetop or in the oven, with or without stainless steel cover. Stainless steel cover is oven safe up to 450° F/232° C.

#### 4.3-QT/4 L SAUTEUSE WITH GLASS COVER

The Sauteuse is a casserole pan and a sauté pan in one. Braise, simmer, roast and sauté with this pan. Its high walls minimize splashes and spills making it the ideal choice for braising and long simmering over low heat, roasting poultry pieces, sautéing vegetables and reducing liquids for sauces.



## 8"/20 CM FRY PAN

Serves 6–8

Serving size: 1 wedge of cookie

PREP: 10 minutes

COOK: 20–25 minutes

# SKILLET COOKIE

4 tbsp. unsalted butter  
¼ cup granulated sugar  
¼ cup brown sugar  
½ tsp. vanilla extract  
1 egg  
¾ cup all-purpose flour  
¼ tsp. baking soda  
¼ tsp. table salt  
½ cup chocolate chips

1. Preheat oven to 350° F/175° C.
2. Place butter in Chef Series II 8"/20 cm Fry Pan over medium heat until it begins to brown and smell nutty, 2–3 minutes. Remove from heat to cool slightly.
3. Add sugars and vanilla extract to melted butter, stirring with a silicone spatula. Then add egg and use spatula to thoroughly combine.
4. Stir in flour, baking soda, and salt to pan until combined. Gently stir in chocolate chips. Even out batter and bake 20–25 minutes or until center is thoroughly cooked.



## 11"/28 CM FRY PAN

Serves 4  
Serving size: 1 wedge  
PREP: 5 minutes  
COOK: 15-18 minutes

# DUTCH BABY

1 cup all-purpose flour  
¼ cup cornstarch  
1 tsp. table salt  
1 lemon, zested  
3 eggs, lightly beaten  
1¼ cups skim milk  
1 tsp. vanilla extract  
2 tbsp. unsalted butter

*Suggested serving:  
Powdered sugar, berries,  
lemon wedges or whipped cream*

1. Preheat oven to 450° F/232° C.
2. Whisk together flour, cornstarch, salt and lemon zest in a medium bowl.
3. Make a well in the center of the dry ingredients and add eggs, milk and vanilla. Whisk until smooth.
4. Place Chef Series II 11"/28 cm Fry Pan over medium heat and melt butter. Wait until butter begins to brown, about 1-2 minutes. Pour in batter and transfer pan to middle rack in preheated oven.
5. Bake 15-18 minutes or until center is cooked and edges have browned.
6. Slide from pan onto cutting surface. Dust with powdered sugar for serving and serve with desired berries and whipped cream.





#### 4.3-QT./4 L SAUTEUSE

Serves 4

Serving size: 1 cup

PREP: 10 minutes

COOK: 20 minutes

## BREAKFAST SKILLET

2-3 russet potatoes, peeled & quartered  
½ stick unsalted butter  
½ lb./225 g. fresh chorizo,  
removed from casing  
1 green bell pepper, cored & chopped  
1 onion, peeled & chopped  
4 eggs

Salt and pepper to taste

*Suggested serving:*  
1 ripe avocado, sliced

1. Assemble Grate Master® Shredder with coarse cone. Place medium bowl underneath and a potato into the hopper. Turn handle to grate potato, pressing down as necessary to help grate potato.
2. Using microfiber towel, squeeze moisture from potatoes to dry as much as possible.
3. Over medium heat melt butter in Chef Series II 4.3-Qt./4 L Sauteuse. Add grated potatoes in a thin, even layer into bottom of pan. Allow to cook until potatoes have begun to brown. Flip potatoes to start browning other side. Gently push to the edges of the pan in order to create a well in the center of the potatoes.
4. Add the fresh chorizo to center of pan to sauté.
5. Then add onions and peppers and mix together with chorizo. Cook until chorizo has cooked through and onions have softened.
6. Spread chorizo mixture over the top of the now completely browned potatoes. Using spatula, create 4 small holes in the mixture in order to see the bottom of the pan. Crack an egg into each hole. Allow egg to cook through to desired doneness. Cover pan with cover as necessary to help yolk cook through. If you want scrambled eggs instead, make one large hole in the center of the mixture and pour in slightly beaten eggs and cook through.
7. Season with salt and pepper to taste and serve topped with avocado slices.

