

# What Makes Your Best Creations Better?

Serious chefs need serious tools to sear, broil, braise and deglaze – serious chefs need tools made better by DuPont™ Teflon® non-stick coatings. Cookware coated with Teflon®

non-stick means you can have all the performance of hard anodized or stainless steel professional cookware with the advantage of an easy-to-clean, premium non-stick cooking surface.

Reduce fats by sautéing or stir frying with just enough oil to add flavor. Broil or bake at temperatures up to 500°F.

Gourmet cookware with textured bottoms trap food residue from browning in their folds, ready to be turned loose when you deglaze. The superb food release provided by cookware coated with Teflon® means the flavor goes into your dish instead of into the dishwasher.



With extraordinary scratch- and abrasion-resistance, Teflon® works hard to make your life easier. Less fat, more flavor and easy clean-up: that's serious performance.

Teflon® stands up to the durability and performance demanded in professional kitchens. Teflon® coatings are tailored to the specific bakeware, pots and pans to which they are applied, guaranteeing years of service – even as they make your cooking more successful and clean up so much easier.

Whether it's pan-searing fresh trout or tossing penne in an Alfredo sauce, high-performance Teflon® is winning over professional chefs like Gail Greco. To find some of Gail's tempting recipes and to

find out more about how Teflon® can make your own cooking more enjoyable, visit our Carefree Cooking community at [Teflon.com](http://Teflon.com).



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