

COOKWARE SEMINAR

The Complete Guide to Rena Ware Cookware

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Welcome to the Rena Ware family!

We are very proud to present to you our top quality stainless steel cookware, meticulously designed in the United States to the highest standards.

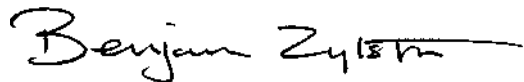
Our goal with our Zylstra Series was to create the best cookware in the world, and we believe that we have achieved this objective. Our cookware is not only aesthetically pleasing with an elegant functional design that goes conveniently from the kitchen to the dining table, it is also amazingly heat-efficient, versatile and backed by Rena Ware's lifetime warranty.

We are proud of how Rena Ware has evolved over our 75-plus years as a company. We are passionate about transforming lives, bringing people together, and improving the environment; and today our products fulfill this purpose as never before.

Rena Ware cookware can help people celebrate life and savor many special moments with their loved ones for years to come.

We invite you to take some time to get to know all of the many benefits that Rena Ware offers, including a lifetime of healthy gourmet and economical cooking for your customers.

Sincerely,



Benjamin Zylstra
Chief Executive Officer



Christine Zylstra

People are the heart of who we are, that is why we are passionate about offering only the best products and a different Opportunity that helps improve people's *quality of life* and the *environment*.

The key to success in *Rena Ware* is to **share the products, share the Opportunity, and teach others to do the same**, because...

“ *When you help others reach their dreams, you will reach your dreams* ”

The art of “*Buen Comer*” means not only eating healthy, but also enjoying food with great taste, texture and color. It is not only a necessity, but also an opportunity to share special moments with our loved ones. At Rena Ware, we believe in Celebrating Life. We believe in making flavor a lifestyle.

Our utensils provide a pleasant experience, reduce the use of fats, salt and sugar, and with the “*water-less*” cooking method, they *save energy* and *preserve the natural properties and goodness* of food.

At Rena Ware, we give you the tools to master and present the art of “Buen Comer” and make *healthy cooking, easy, gourmet and delicious*.

The purpose of this seminar is to familiarize you with the Rena Ware cookware sets, which are the building blocks of your business.

You will learn about:

- Materials and processes used in making Rena Ware cookware
- Cookware features
- Benefits of cooking with Rena Ware cookware
- And more!

Once you understand how versatile, unique and complete the Rena Ware cooking system is, you will be able to share it with great confidence.

Let's begin!

For this seminar it is important to have available the following resources:

- ***RW720*** - Cookware Presentation Brochure.
- ***RW760*** - Product Brochure.
- ***RW932*** - Product Fact Sheet
- ***RW950*** - Business Guide (Policies and Procedures).
- ***RW61*** - Handle & Knob Replacement Order Form.
- ***1.5 Litre utensil*** - Check all the details of the Let's Start! Contest, to learn how to earn an utensil for your demonstrations.

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Inspire passion

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RENA WARE

CHARACTERISTICS
AND BENEFITS

Create opportunity



QUALITY *is* OUR PASSION

Our commitment to quality is represented by our countless satisfied customers around the world, with cookware sets sold decades ago still being used and enjoyed today.

Rena Ware's hallmark of excellence is ensured by:

- The precision, down to the minutest detail, used in finishing each piece.
- The quality of the materials.
- The careful selection of manufacturers around the world that meet our high standards.

Quality Control Inspections

All cookware is subjected to an exhaustive three-step inspection process:

First Inspection: Done at the factory during the manufacturing process to verify that all Rena Ware standards are met.

Second Inspection: Carried out by external professionals who choose products randomly prior to being sent to the warehouses in the different countries where Rena Ware is sold.

Third Inspection: Done at the warehouses where the inspectors take samples and check how the product is packed, if all parts are included, and for any flaws in the utensils, etc. Only products that pass this detailed inspection are sent on to customers.

Did you know?



At Rena Ware, we use the term "utensil" rather than "pot" or "pan" because we want to emphasize the uniqueness and special features of Rena Ware's fine cookware.

NUTRI ✓ COOKWARE MANUFACTURING

Only the best materials

At Rena Ware, we manufacture our cookware using only the highest quality stainless steel, combined with highly heat conducting metals to create the best combination for cooking the healthy “*water-less*” way, and also for traditional cooking.

Stainless steel is a non-porous material, which makes it difficult for germs and bacteria to multiply. It is very durable and corrosion resistant and can easily withstand both hot and cold temperatures making it ideal for use in the kitchen. It can also be polished to obtain a beautiful mirror-like finish and with the proper care, it will look good for a lifetime. Otherwise, it can oxidize, pit or show signs of prolonged exposure to food or water.

Important Legal Notice:



The term “surgical stainless steel” does not define either the quality or construction of cookware. In the industry, there is no standardized definition of what the term actually means, therefore it is used by product manufacturers and distributors indistinctly to refer to any grade of corrosion-resistant steel.

Rena Ware does not use the term “surgical stainless steel”, when referring to the construction of our cookware, as we consider it to be an inaccurate term that can confuse our customers and is outside the boundaries of best business practices.



Our products are world-renowned for their materials:

Non-magnetic 304 stainless steel: 18% chromium and 8% nickel. Used in all cookware utensils.

Magnetic 430 stainless steel: 18% chromium and 0% nickel. Used in the outer layer to make the material compatible with induction cookers.

Aluminum: one of the best heat conductors; when combined with stainless steel, creates the perfect union to achieve an ideal surface for cooking.

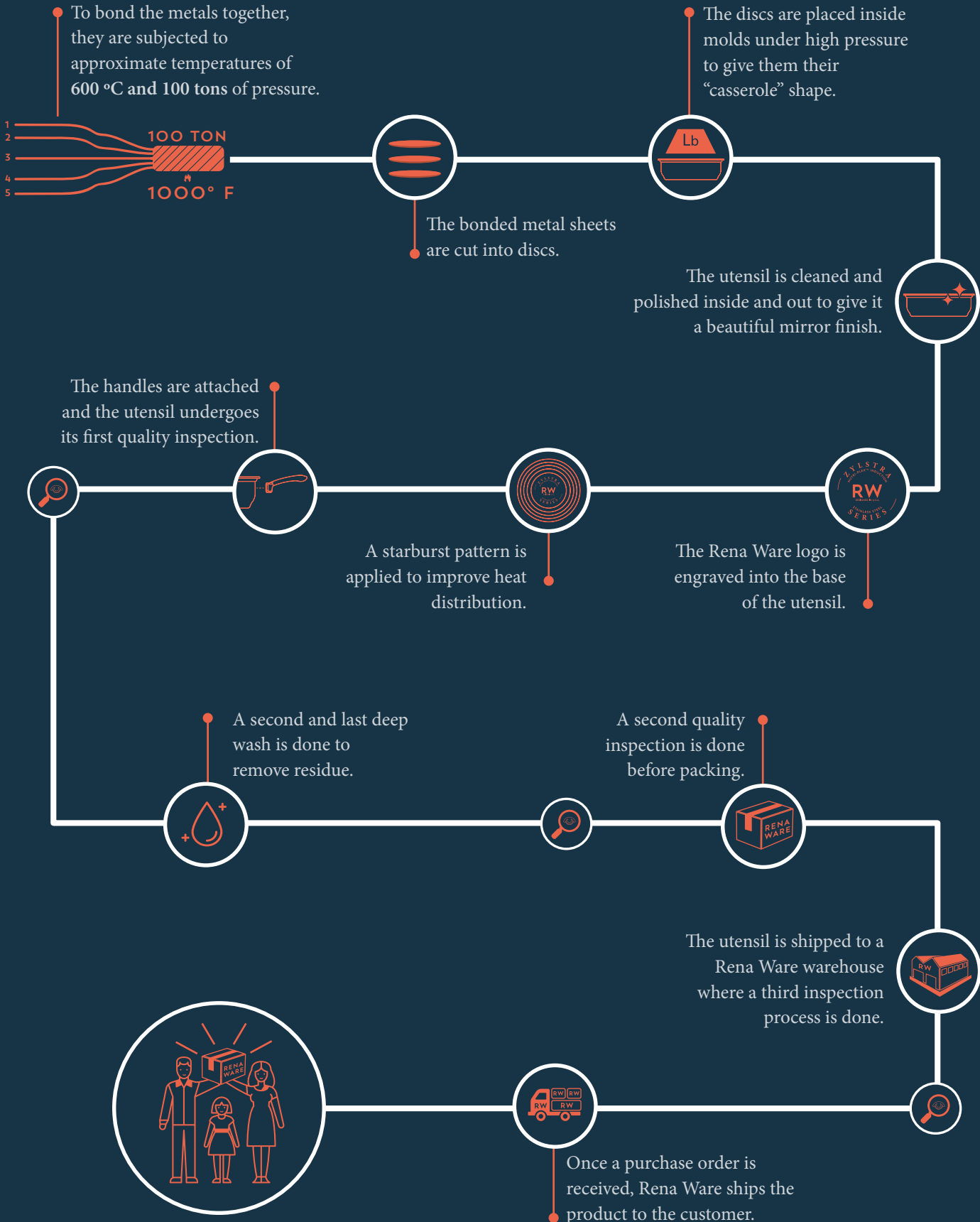
Did you know?



Chromium provides durability and resistance to rust; nickel offers additional resistance to rust, hardness, and high gloss, however, as it neutralizes the magnetic alloy, it is used only in the cookware’s inner layer.

For our **5-ply** cookware, we group **3 layers of aluminum** between **2 layers of stainless steel**, obtaining an efficient heat core.

MANUFACTURING PROCESS



NUTRI-PLEX™

What is Nutri-Plex™ Technology?

Nutri-Plex™ is Rena Ware's exclusive trade-marked name for any combination of multiple layers, or "plies" of metal used in our stainless steel cookware construction, such as 5-ply cookware (sidewalls and the bottom), or single-ply stainless steel (sidewalls) with a Nutri-Plex™ diffusion bottom.

5-ply cookware includes the 1.5, 2, 3, 4, and 5 Litre utensils and Large Frypan 28 cm.

Solid stainless steel with Nutri-Plex™ diffusion bottom cookware includes: the 6 Litre Roaster, the Jumbo pieces, Gran Cacerola, La Princesa and the Classics.

You can find the specific construction for each piece of Rena Ware cookware in your Product Fact Sheet (RW932) available on RenaDrive, that shows the construction, capacity, and country of origin for each Rena Ware product.

All Rena Ware products are manufactured to the highest quality control standards and Rena Ware's strict specifications in select factories around the world.

No matter where a piece of cookware is manufactured, it will have the same specifications and will be interchangeable with the same Rena Ware cookware piece manufactured elsewhere. Plus, it will carry our world-famous lifetime warranty.



Demonstration Tips

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Heat conductivity: Pour hot water in a utensil and pass around to the customer to feel the heat go up the sides.

Flour test: Rub the entire cooking surface of the utensil with some fat or butter and sprinkle flour to cover it all; once fully covered, shake it upside down to remove the excess of flour. Place the utensil on the Induction Cooker or a heating surface using medium heat, and while the flour is browning show the customer how evenly the heat is distributing inside the utensil.

Benefits of multi-ply technology:

1. The materials used in our cookware provide better heat conductivity. With the cover on and the Nutri ✓ Sensor closed, the steam circulates allowing foods to cook in their own juices.
2. Rena Ware cookware is designed and manufactured to last a lifetime.
3. With multi-ply construction, not only can you cook in Rena Ware, you can also serve food in it and use it to keep food warm during meals.
4. The properties of stainless steel also allow you to store the food in the same utensil and keep it refrigerated to be reheated later.

Important



Foods such as tomato paste, vinegar, undissolved salt, condiments and detergents with strong bleaches may etch stainless steel if allowed to remain in contact with the surface for a long period of time.



COOKTOP COMPATIBILITY

Rena Ware cookware is compatible with:



You can offer a Rena Ware Induction Cooker along with a Rena Ware cookware set and give your customers all the advantages of the cool, fast, and efficient Induction Cooker to provide even more value.

Important: Be aware that some previous versions of Rena Ware are not induction compatible, specifically 5-ply made in the U.S. and all “Ultra-Ply” cookware.

Did you know?



To check if a utensil is induction compatible, simply use a magnet. If the magnet sticks to the base, it means that the cookware is induction compatible.

COMPARATIVE MATERIALS

Rena Ware has advantages over many other types of cookware construction and can easily be sold on its own merits. While you can compare Rena Ware to other types of construction, you should never raise health claims about other cookware materials.

Do not make health claims or use unapproved negative propaganda against aluminum or Teflon® (or any other type of cookware). Exaggeration of claims or using negative propaganda against other cookware is not necessary and making untrue statements against other cookware is unlawful.

Nonstick Coating.

- Loses its non-stick properties over time.
- Needs to be replaced more frequently than stainless steel.

Hard anodized aluminum.

- Good heat conductor.
- The inner liner can scratch and wear over time.
- Can be difficult to clean.

- Not induction compatible.
- Cannot be washed in automatic dishwasher.

Cast Aluminum.

- Good heat conductor.
- It is porous and soft, susceptible to losing its shape.
- Can also blacken food.
- Can be difficult to clean.
- Cannot be washed in automatic dishwasher.
- Not induction compatible.

Important Legal Notes:



Do not make any specific and direct health claims with respect to Rena Ware cookware. Rena Ware advocates a healthy diet and promotes the benefits of the "water-less" cooking method which uses less fats and oils and preserves more of the vitamin and mineral content of foods. However, Rena Ware does not cure or treat cancer, diabetes or any other disease, and you must not make any such claims.

It is not true or permissible to say Teflon® (or other non-stick materials) can cause lead poisoning or other diseases. The idea that there is a connection between non-stick materials and disease has been generally discredited in the scientific community. It is the strict policy of the Company that no reference to non-stick materials and any disease be made in connection with the sale of Rena Ware cookware.

Do not link the use of aluminum cookware to Alzheimer's disease. The notion that there is a connection between aluminum and Alzheimer's has been generally discredited in the scientific community and it is the strict policy of the Company that no reference to aluminum and any disease be made in connection with the sale of Rena Ware.

Cast Iron.

- Utensils are heavy.
- Heat distributes evenly only after heated for long periods of time wasting energy.
- Can be hard to control the temperature since they retain heat well.
- They are also hard to clean.
- Might rust.
- Might retain food particles.
- Cast iron and steel are induction compatible.

Enamel on steel.

- Has poor heat distribution.
- Enamel coated steel might stain.
- They can also burn food easily.
- Enamel coated cast iron is induction compatible.

Copper.

- Excellent heat conductor.
- Requires a lot of maintenance.
- It's very expensive.
- Needs polishing to maintain its appearance.
- Might need occasional relining of the interior.
- Not induction compatible.

Glass.

- Is a poor heat conductor.
- Might burn food.
- Breaks easily.
- Glass utensils are not induction compatible.

Single-ply Stainless Steel.

- Is easy to clean.
- Has slow and uneven heating.
- Can be induction compatible.



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ZYLSTRA AND
TRADITIONAL SERIES

Transformation through innovation

COOKWARE SETS

Rena Ware cookware has been defined by top-quality materials and is part of a great tradition that since 1941, helps to transform lives, bring people together and improve the environment.

Rena Ware offers both *Zylstra Series* and *Traditional Series* cookware.

Traditional Series cookware is made of stainless steel with phenolic handles, knobs, and Nutri ✓ Sensor.

Zylstra Series cookware is also made of stainless steel, including handles, knobs and Nutri ✓ Sensor dial. Only the internal components of the Nutri ✓ Sensor are made of phenolite.

The utensils in each series are sold in sets: *Gourmet Set*, *Chef I Set*, and *Chef II Set*. Following is our complete range of cookware:

CHEF I SET *7 pieces*



A - 2 Litre with cover

B - 4 Litre with cover

C - Large Frypan 28 cm with cover

D - Inset Pan

This set is available in both Zylstra and Traditional Series

CHEF II SET *7 pieces*

A - 1.5 Litre with cover

B - 3 Litre with cover

C - 5 Litre with cover

D - 3 L Grater/Steamer Tray



This set is available in both Zylstra and Traditional Series

GOURMET SET *17 pieces*



A - 2 Litre with cover

B - 4 Litre with cover

*C - Large Frypan 28 cm
with cover*

D - Inset Pan

E - 1.5 Litre with cover

F - 3 Litre with cover

G - 5 Litre with cover

H - 3 L Grater/Steamer Tray

*I - 6 Litre Roaster with cover
(Single-ply with Nutri-Plex™ bottom)*

J - 6 L Grater/Steamer Tray

This set is available in both Zylstra and Traditional Series

Commitment with Sustainability: the bags used in the packaging of the Zylstra Series are made of biodegradable materials, the boxes are recyclable, or compostable.



JUMBO PIECES

Designed to provide greater capacity in the preparation of large quantities of food. They are made of single-ply stainless steel 304 sidewalls with a thick magnetic Nutri-Plex™ diffusion bottom for an excellent heat distribution.

Some of the advantages of this type of construction are:

Allows heating of large quantities of food for long period of time as it retains heat better.

Thanks to the generous size, makes the preparation of large quantities of food more manageable.

Ensures uniform heating over large surfaces.



A - Queen Cooker 8 L

B - King Cooker 12 L

C - Super Deluxe 16 L

Did you know?



Due to the large size and the volume of food, “water-less” cooking is not recommended in utensils over 8 Liters.



D - Max Cooker 27 L

E - La Princesa 34 cm

F - Gran Cacerola 38 cm

CLASSICS

The utensils in the Classic Line have the same basic construction as the Jumbo pieces (except the Grill Pan 36 cm), non-magnetic 304 stainless steel sidewalls with a thick magnetic Nutri-Plex™ diffusion bottom. This construction ensures uniform heating for frying, browning, cooking and roasting.



A - Mini Classic Skillet 18 cm

B - Small Classic Skillet 24 cm

C - Large Classic Skillet 30 cm

D - Classic Grill Pan 36 cm

E - Classic Chef Skillet 30 cm

F - Classic Saucier 1.75 L

G - Classic Saucepan 2.5 L

Classic Line features include:

1. Long, stainless steel handles that stay cooler due to the split metal where the handle attaches to the pan.
2. Exclusive Rena Ware ergonomic design that produces a more comfortable feel and better control.
3. Notch at the end of the handle so you can hang them to store.

FULLY INTEGRATED SYSTEM



Rena Ware is much more than sets of cookware, it is a **complete system** where all the utensils work together to provide incredible versatility.

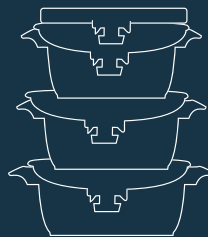
What does fully integrated mean? It means every piece works with other pieces to provide the following benefits:



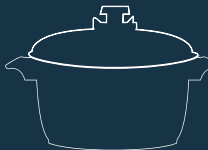
Mix and match cookware pieces to form multiple combinations for almost any cooking application.



Build a *Rena Ware* collection for a lifetime; pieces that will be purchased in the future will fit existing pieces.



Compact storage; store the cookware neatly in a small space, each cover can be stored with its utensil, saving time and always having the correct cover at hand.

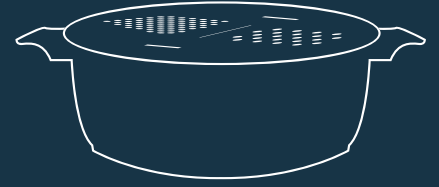
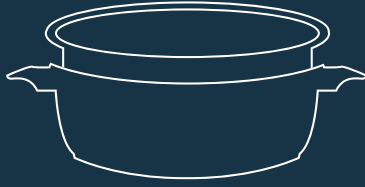


Your customers will always have beautiful matching cookware they can be proud to show off.

This system of interchangeable and compatible cookware is what makes *Rena Ware* far superior to other brands available in the market; it is what makes our cookware more valuable.

UTILITY *of* MANY SEPARATE UTENSILS

The utility of more than *100 separate utensils* with our
1-27 Litre cookware pieces:



- 22 COOKING PIECES
- 15 BAKING COOKWARE
- 13 SERVING COOKWARE
- 15 STORAGE COOKWARE
- 31 DUTCH OVENS
- 18 STEAMERS
- 6 BAIN MARIE (DOUBLE BOILERS)
- 7 SKILLETS

1
BAIN MARIE

2
DUTCH OVEN

3
FRYPAN

4
STEAMER

5
GRATER



THE 1.5 LITRE CAN *be* USED AS:



THEREFORE, THE 1.5 LITRE IS LIKE HAVING 12 SEPARATE UTENSILS.

Can you do this with any other type of cookware?

Gourmet Set = the utility of 66 separate utensils.

Chef I Set = the utility of 20 separate utensils.

Chef II Set = the utility of 19 separate utensils.

The full range of 1-27 Litre is like having over more than 100 separate utensils.

COMBINATIONS

Another great feature of Rena Ware cookware is the ability to combine utensils to create even more cooking options.



How It Works

Rena Ware's unique construction provides for integration with other Rena Ware pieces. Same diameter clusters, for example, 1.5 Litre, 2 Litre, and Inset Pan, all have the same diameter and use the same cover. They all fit on the next diameter cluster (3 Litre, 4 Litre, and Small Classic Skillet), as a dome cover.

There are 10 diameters in the full line of cookware:

- 18 cm:** Mini Classic Skillet, Classic Saucepan.
- 20 cm:** Classic Saucier.
- 22 cm:** 1.5 Litre, 2 Litre, Inset Pan.
- 24 cm:** 3 Litre, 4 Litre, Small Classic Skillet.
- 26 cm:** 5 Litre.
- 28 cm:** 6 Litre Roaster, Large Frypan.
- 30 cm:** Queen Cooker, Large Classic Skillet, Chef Classic Skillet.
- 34 cm:** La Princesa

36 cm: King Cooker, Super Deluxe Cooker, Classic Grill Pan.

38 cm: Gran Cacerola, Max Cooker.

Did you know?



Using the full range of cookware pieces from 1 Litre to 27 Litres, you can create more than 100 combinations.

Each one of our sets has different combinations:

- Chef I Set:** 5 combinations
- Chef II Set:** 4 combinations
- Gourmet Set:** 20 Basic combinations
- Jumbo Pieces:** 4 Basic combinations

BASIC COMBINATIONS

GOURMET SET



CHEF I SET



CHEF II SET



JUMBO PIECES



Zylstra Series utensils can be combined with Traditional Series utensils



STACK COOKING

Because of the way the *Rena Ware* cookware pieces fit together you can *stack the utensils* one on top of another to cook on one burner. This feature allows heat from the burner to go all the way up to the top utensil.

You can stack and cook up to 3 utensils high. Only the bottom two utensils will continue to cook once stacked, the top one will finish cooking or keep food warm.

🌿 This efficient way of cooking helps reduce the amount of energy and time used during food preparation, which is consistent with Rena Ware's commitment to promoting sustainability and an enjoyable experience.

Some foods like carrots, beets, turnips, potatoes are not suitable for stack cooking if they are not diced, because they need too much time and heat to cook properly.

Foods that take less than 10 minutes, such as spinach and chinese pea pods are not suitable for stack cooking, because they do not improve with longer cooking times.

Did you know?



With Rena Ware's Stack cooking method, your customers can keep foods warm for a long time.

For example, your customer can prepare everything and let it warm up until the time to serve comes, giving them the chance to enjoy more time with their guests.

USE of SPECIAL PIECES

Among our Rena Ware utensils there are 2 special pieces, which can be used in different ways during meal preparation:



Inset Pan

1. As a *Bain Marie* (double boiler) - in the 1.5 Litre, 2 Litre, 3 Litre, or 4 Litre.
2. As a *casserole* dish to use for baking.
3. As a *cover* on the 3 Litre, 4 Litre or Small Classic Skillet.
4. As a *steamer* by placing it on the 6L Grater/Steamer Tray in the 6 Litre (while you cook a different dish in the 6 Litre) and covering it with the 5 Litre.

Grater/Steamer Trays (3 L | 6 L)

As a grater, shredder or slicer for cheese, carrots, potatoes, chocolate, parmesan, etc. Use by itself or place it on a bowl for slicing directly into salads, or onto food to be cooked.

As a steamer, place on the 3 Litre, 4 Litre, Small Classic Skillet, 6 Litre or Large Frypan and place food on top of tray. It can also be placed upside down in the bottom of a utensil, add water and place food on top of the tray.

Remove using the fork slot to lift without touching.



UNIQUE FEATURES *and* BENEFITS of RENA WARE COOKWARE

Nutri ✓ Sensor Settings

- ✓ **Open:** Select to form a water seal for “water-less” cooking; the whistle will sound when the water seal has formed.
- 🔒 **Close:** Select after a water seal has formed to finish cooking using the “water-less” method; also use for heating foods or making soups or sauces where reduction (evaporation of liquid) is not desired.
- 🔌 **Vent option: (Zylstra Series exclusive)** Releases the steam without the need of lifting the cover (a water seal does not form). Ideal for cooking starchy foods such as pasta, potatoes, beans, or rice. Use for frying to reduce cooking time and prevent oil and fats from splattering out of the utensil, and when braising meats to allow enough steam to escape to prevent the meat from having a steamed consistency.

Knob and cover calibration: The covers have been calibrated to fit perfectly on the utensils. The key function parts of the Nutri ✓ Sensor have also been checked.



Compatibility: Zylstra and Traditional Series utensils can be combined perfectly with the rest of Rena Ware cookware.

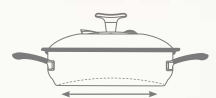
Finishing and product branding: We stamp the Rena Ware logo into the surface of each handle and knob. We also stamp each handle base with the utensil capacity or diameter, as well as the year when Rena Ware was established (1941).

Important



With the Zylstra Series cookware, when turning the dial, caution must be used, since it will get hot as the utensil heats up. Holding the knob when moving makes it easier to turn.

Warp resistant bottoms: The Rena Ware utensils in our basic sets have a slight indentation in the bottom, which is called concavity. This helps the utensil to flatten out when heated and provides a flat bottom surface for better heat conductivity.



For over 75 years, Rena Ware has transformed lives through innovative products like our cookware. Our *passion for quality* has remained our signature through the years and the *excellence* of our cookware is proof of that. We base our Lifetime Warranty on providing only the best products that promote a healthy lifestyle.

Rena Ware cookware has several unique features that make it unique in the market, as well as perfectly adaptable to today's different cooking methods.

■ *All Cookware* ■ *Zylstra Series exclusive*

The borders of the Zylstra Series utensils have been calibrated and sealed with a stainless steel layer that covers the aluminum core for a smoother mirror polished finish.

Stainless Steel handles and knobs, to offer greater strength and durability, providing an elegant aesthetic look.

- Never become loose.
- Never fade.
- Do not need to be replaced.
- Are covered by Rena Ware's Lifetime Warranty.
- The Covers are oven-safe up to 400° F. The Base of utensils are oven-safe up to 550° F, almost triple the temperature of boiling water!



No-drip lip borders: Rena Ware utensils feature a convenient “no-drip lip” to allow pouring from the side of the utensil without an unsightly mess.

Tolerance adjustments: During quality control inspections and the use of proprietary instrumentation, we can identify manufacturing aspects that are below Rena Ware's established standards.

Demonstration Tip



No-drip lip: Ask the customer to pour out water from a utensil to see how it doesn't drip down the side.



STORAGE OPTIONS

Lack of storage space in homes is becoming more and more of an issue. With that in mind, Rena Ware has a convenient system for storing utensils in a reduced space.

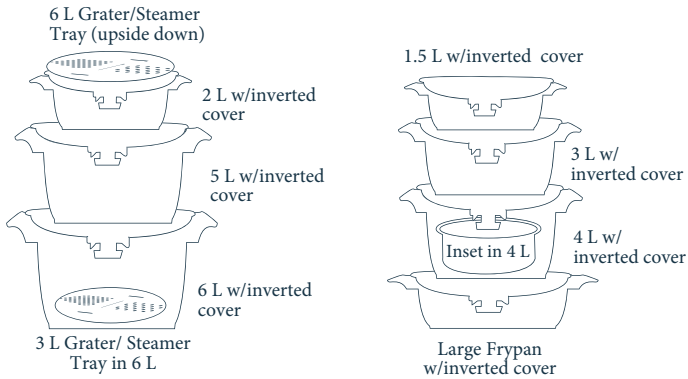
The entire range of cookware: all 1-27 Litres, including the Classic Skillets and Jumbo Pieces, can be stored in a space only 16" high. The Gourmet Set is designed to

fit in a space only 11.5" high and the Chef sets can be stored in a space only 9.5" high.

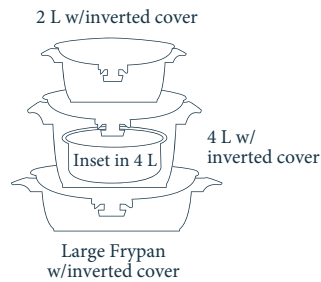
All of the covers fit upside down in their own utensil for storage. Plus because of their "casserole" design the base utensils stack neatly in the upside-down covers so they can be stored on top of each other.

STORAGE OPTIONS

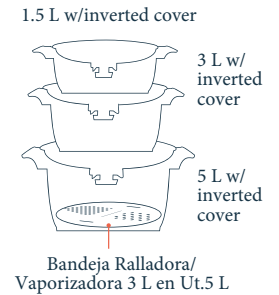
17 PIECE GOURMET SET 11.5" high (approx.)



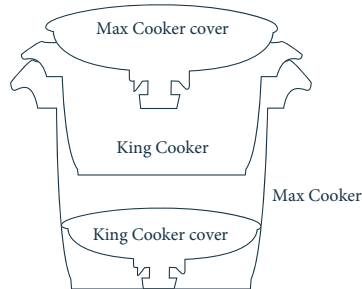
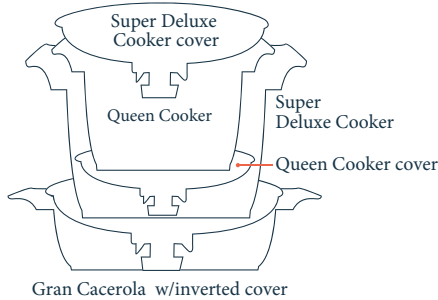
CHEF I SET 9" high (approx.)



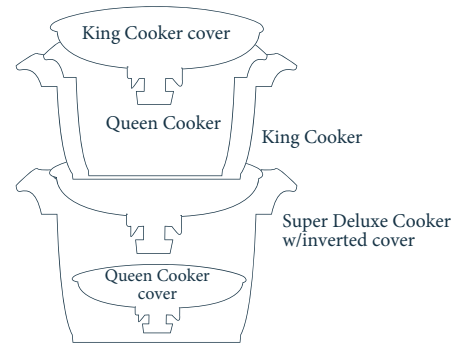
CHEF II SET 9.5" high (approx.)



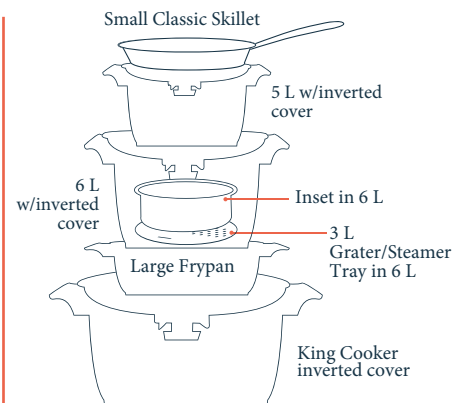
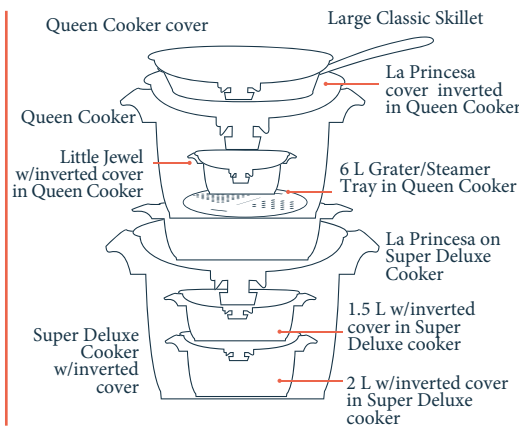
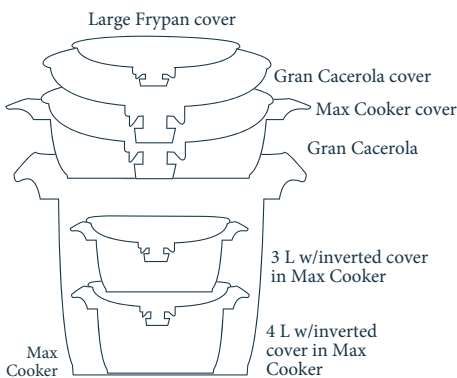
JUMBO PIECES 14.5" high (approx.)



17" high (approx.)



ALL 1-27 LITRES W/CLASSIC SKILLETS 16" high (approx.)



RWU



COOKING
METHODS

Thinking globally

HOW TO COOK *the* “WATER-LESS” WAY *with* NUTRI ✓ COOKWARE

The efficient, multi-ply Nutri-Plex™ construction of Rena Ware cookware saves energy by using low to medium heat to achieve the same results that often require high heat with other types of cookware.

The even heat distribution of Rena Ware utensils allows cooking using less fat and oil for healthy, nutritious meals. The key is to start over medium heat and reduce to low heat for best results.

WHAT *is the* “WATER SEAL”?

The design of Rena Ware cookware provides an ideal fit between the lid and the base, as well as compatibility between different pieces. At the same time, it allows the formation of a water seal.

The *water seal* is a physical process where steam and water condense in the gap between the cover and the base of the utensil, creating a “natural gasket” that completely seals it.

This seal keeps the air out and locks the steam in, so that the food is cooked in its own juices, preserving its own flavors, colors, textures and aromas, helping to avoid the need to add extra water, fat or oil.

Demonstration Tips

RW

Water seal: place a few droplets of water in the rim and spin the cover to show how it glides on water.

Carrot test: grate a few tablespoons of carrot into a clear glass of water to show how the orange beta-carotene leaches from the carrot into the water. Have someone taste the water to demonstrate how it tastes like a carrot. This demonstrates how valuable nutrients can be lost during boiling.

Useful Tips

Always use the size of burner that most closely corresponds to the size of the bottom of the utensil. When cooking on a gas range, the flame should not extend up the side of the utensil or touch the rim or handles.

Always use the cover designed to fit the utensil. This will allow a water seal to form.

To achieve the ideal preheating, use medium heat for three or four minutes before adding food. A simple test to determine if the utensil is preheated is to heat it, then add a few water droplets:





Right temperature: the droplets immediately begin to sizzle and bounce.

Too hot: the water droplets disappear instantly, the utensil needs to be cooled down.

Too cold: the droplets spread out and evaporate, needs to be heated up for an extra minute or two.

When frying foods without natural fat it may be necessary to add a small amount of oil. Examples of such foods are eggs, fish, potatoes, liver, and all types of breaded, floured or battered foods.

To cook with the “water-less” method, is recommended the utensil should be filled at least 2/3 full. Using the wrong size utensil will result in the loss of vitamins and minerals and could cause the food to dry out or burn.

Did you know?



A tight vacuum seal may form as food cools, making the cover difficult to remove. If this occurs, place the utensil on medium heat for a few minutes and the cover will loosen.

Some cooking methods like boiling or high-heat cooking can dissolve water-soluble minerals and destroy flavor, nutrients and color. With Rena Ware the “water-less” method means cooking in natural vapors with the least water possible, low temperature and without boiling, helping food keep its properties.

“WATER-LESS” COOKING WITH RENA WARE REQUIRES ONLY A FEW SIMPLE STEPS.



Rinse the food in the utensil, drain off extra water, and cover.



Start on medium heat. Starting to cook on high heat causes moisture to be driven out of the utensil instead of allowing a water seal to form.



Create a water seal. The dial should be turned to the “Open” setting and the Nutri ✓ Sensor will whistle indicating that a water seal has formed.



Lower the heat. Turn the dial to the “Close” setting, spin the cover and reduce heat to ‘low’ to finish cooking.



Don't peek! Resist the urge to look at the food as it cooks. When the cover is removed during cooking, the water seal is broken and heat and moisture are allowed to escape.



Don't add excess water! If a food has natural moisture, like leafy vegetables, the utensil can retain that moisture. If the food is dry, add a small amount of water.



Did you know?

You can make soft or hard boiled eggs in a just few tablespoons of water – they come out perfectly cooked. Also pasta and grains, cook with just enough water so there is no liquid left after cooking. These foods will retain their nutrients and flavors, plus you save time not having to wait for a large amount of water to come to a boil.

Two of the advantages of cooking different types of food with a “water-less” method are to conserve its properties (color, flavor, nutrients), and to help save energy.

“Water-less” Cooking Benefits.

1. The food retains more of its vitamins and nutrients – they don't get dissolved away with the boiling water.
2. It allows to prepare delicious meals, rich in nutrients, as an alternative to packaged products (usually high in fat, sodium and calories), to contribute to a healthy diet.





Frying with Rena Ware

Rena Ware utensils provide excellent heat distribution and heat-holding qualities that make frying in different ways:

Pan frying: First, preheat two tablespoons of fat in the utensil over medium heat. If the fat does not cover the bottom, tilt the utensil to coat the center. Drop a small crumb of bread in the fat to test if the utensil is hot enough; if it sizzles, the utensil is ready. Allow sufficient time for the food to brown on the bottom before turning.

When cooking foods coated with flour, cornmeal or batter, never turn foods by sticking a fork into them. This causes loss of juices and may leave the coating on the utensil. Is recommended to always slip a spatula under the pieces before browned and gently loosen before turning.

Frying eggs: For eggs, some extra fat is needed. Let the eggs reach room temperature before adding to the utensil is recommended. To start, preheat the utensil on medium heat and add the fat. When hot enough, drop a small crumb of bread in the fat. If it sizzles, the utensil is ready, add the eggs and cover with the Nutri ✓ Sensor set to “Close”. Lower the heat and allow to cook for 3 or 4 minutes. At this point, they can be turned using a spatula.

Pan broiling: The utensil should be preheated, and the meat added while pressing down to ensure it is firmly in contact with the utensil. The meat will immediately begin to sear, initially sticking to the base. Cover with the Nutri ✓ Sensor set to “Open”. When a gentle whistle is heard, the first side is seared and meat will loosen. Turn over and continue cooking until desired doneness is reached.

Baking with Rena Ware

In the oven

Rena Ware is not only good to cook with on the stove, it can also be used to bake in the oven by following these recommendations:

Always **preheat** the oven prior to inserting utensils.

Traditional Series utensils (**phenolic handles and knobs**), are oven-safe up to 400° F.

Zylstra Series utensils (**stainless steel handles and knobs**), the covers are oven-safe up to 400° F and the bases up to 550° F.

Oven **mitts or potholders** should always be used when removing a hot utensil from the oven. The handles and knobs will be very hot.

On the stove

The design of Rena Ware cookware allows you to bake cakes and cornbreads on top of the stove as well as in the oven.

For example, to bake a small cake on the stove, take the 1.5 Litre utensil and generously coat the inside with a non-stick cooking spray. Prepare cake batter. Starting from around the outer edge and moving towards the center, pour the batter into the utensil until it is half full. Cover with the vent open. Set the utensil on a burner over low to medium-low heat and cook for approximately 25 minutes. Turn off heat, close vent and let sit for 10 minutes or until the top of the cake is firm.

A cake prepared in the 1.5 L Utensil, approximate yield equal to one 8” round cake.

Did you know?

Stoves vary greatly so you may need to experiment to find the perfect method for your stove.

CONVENTIONAL USES

Rena Ware isn't only designed for “water-less” cooking, there are also many conventional ways to cook using Rena Ware.

There are 6 possible **double boilers**, perfect for sauces, melting chocolate, frostings, custards.

There are 28 possible **Dutch Ovens** that can be used for roasts, slow cooking and other dishes.

There are 18 possible **steamers** ideal for fish, shellfish, vegetables, tamales, corn on the cob.

Did you know?

The cover holds in the heat so that it takes less time and energy to bring water to a boil and less energy to maintain a boil or simmer.



Important Note:

A Rena Ware utensil should never be placed in a microwave oven.



**“WATER-LESS”
VEGETABLE MEDLEY**

COOKING DEMONSTRATION RECIPES

Cooking with Rena Ware is a pleasant experience that promotes healthy, nutritious and delicious eating. Our utensils, in addition to allowing water and energy savings, help reduce the use of packaged foods that create plastic waste.

Here are some delicious and healthy recipes to put the art of "*Buen Comer*" into practice :

What do you need?

3 L Utensil with cover

Ingredients:

- 2 medium carrots, sliced
- 1 cup broccoli florets
- 1 medium zucchini, cubed
- 1 medium red onion, sliced
- 1 medium red pepper, sliced
- 1/2 cup mushroom slices
- 1 medium tomato, sliced
- 1/4 tsp dill or 1 Tbs. fresh basil, chopped salt and pepper

Preparation:

Place broccoli, carrots, zucchini, onion, and red pepper in 3 Litre utensil, add 1-2 tablespoons of water.

Cook on medium with vent open until whistle sounds.

Reduce heat to low, close vent and cook for about 4 minutes or until carrots are tender.

Add mushrooms, tomatoes, dill or basil and cook for 1-2 more minutes.

Add salt (optional) and fresh ground pepper to taste.

Serve and enjoy with the attendees to your demonstration.



**“WATER-LESS”
PASTA PRIMAVERA**

What do you need?

Utensils: 3 L, 1.5 L, 3L Grater/Steamer Tray

Ingredients:

- 3 cups baby carrots, rinsed
- 1 medium onion, coarsely chopped
- 1 tbsp crushed garlic
- Optional – ¼ lb ground beef , sausage, tuna, or other meat
- 2 - 14 oz. cans chopped tomatoes, with liquid
- 3 cups dry pasta (rotini is best)
- 1-2 tsp oregano
- 2-3 cups broccoli florets
- Parmigiano Cheese

Preparation:

Rinse carrots in 2 Litre utensil then drain, leaving about 3-4 tbsp water in utensil.

Cover with Nutri ✓ Sensor vent open and place utensil on Induction Cooker on level 4 or on stovetop on medium heat.

Cook until the whistle sounds, close the vent, spin the cover, remove from heat and set aside.

Place the 3 Litre base on the Induction Cooker and preheat on level 4 (or on stovetop over medium heat) for one minute.

Add onions and crushed garlic and stir to distribute evenly over bottom of utensil.

Optional – add in ¼ lb. ground beef, tuna, sausage, or other meat or seafood.

Cook 2-3 minutes on level 4 (or over medium heat) stirring as needed.

Add tomatoes with liquid, dry pasta, and oregano. Stir well.

Cover with inverted 1.5 Litre utensil, then place the 2 Litre with carrots on top as a stack.

Cook on level 4 (or over medium heat) for 10 minutes. Remove the 2 Litre and set aside. Uncover the 3 Litre and stir well.

Place rinsed broccoli florets on 3 Grater/Steamer Tray on the 3 Litre and re-cover with the inverted 1.5 Litre.

Place the 2 Litre on top. Continue cooking on level 4 (or medium heat) until you get a water seal on the 3 Litre.

Spin the 1.5 Litre to demonstrate the water seal then lower heat to level 1 (or low heat) and cook for an additional 10 minutes.

Sprinkle cheese, serve and enjoy with the attendees to your demonstration.



**STACK COOKING
MIRACLE CHICKEN**

What do you need?

Utensils: 4 L, 2 L, 1.5 L with cover

Ingredients:

- 2 lbs chicken cut into serving pieces (remove skin)
- 2 carrots cut into slices
- 1 green bell pepper, chopped
- 1 medium onion, coarsely chopped
- 2 stalks celery, sliced
- 1-2 medium red potatoes cut in cubes
- 1 zucchini, sliced
- 1 small can salsa or 1-2 tbsp herbs/spices

Optional:

- 1 cup of rice (for optional rice demo)
- 2 cups chicken broth or water

Demonstration:

Place the 4 Litre utensil on Induction Cooker and preheat on level 4 (medium-high on stove top) until water dances.

Add the chicken to the 4 Litre utensil placing some on the sides of the utensil to show how it sticks, because the Nutri-Plex™ construction heats the sides as well as the bottom. When chicken releases, turn it over to brown other side.

Add vegetables and salsa or herbs/spices.

Cover with inverted 2 Litre and cook over med-high heat until a water seal forms. To demonstrate stacking temporarily place the 1.5 Litre with cover on top of the 2 Litre.

Reduce heat to low and continue cooking for 45 minutes or until chicken is tender.

For the rice (if you have another burner available)

Add 1 cup rice to the 1.5 Litre, plus 2 cups water or chicken broth. Cover with vent open and cook on a separate burner on medium heat until whistle sounds.

Close the vent and move the 1.5 Litre utensil to the top of 2 Litre. Lower the heat to low to continue cooking for at least 10-15 min.

Serve and enjoy with the attendees to your demonstration.

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ZYLS TRA
NUTRI-PLEX™ INDUCTION

RW

DESIGNED IN U.S.A.

STAINLESS STEEL 5-PLY
SERIES

WARRANTY AND
REPLACEMENT PARTS

Accountability and results driven

OUR LIFETIME WARRANTY

At *Rena Ware*, we are focused on maintaining the highest quality standards. Consequently, we are able to offer exceptional warranties on our products – most notably the Limited Lifetime Warranty on our cookware.

This *Lifetime Warranty* is a *great selling point and is part of the added value* your customers get with Rena Ware cookware.

Did you know?



We continually receive messages from customers who bought their cookware decades ago and are proud of the excellent investment they made. They tell us that for years they have enjoyed a first-quality product, and can still count on the customer service and warranty that they were promised when making their purchase.

IT IS IMPORTANT TO KEEP *in* MIND THE FOLLOWING:

The warranty duration can be found next to the picture of the product in the Product Brochure (RW760) and also in your Business Guide (RW950). Always refer to the official Rena Ware Lifetime Warranty (RW961 or RW962) for complete warranty information. Some products have their own warranty in their Use & Care booklets.

Rena Ware will replace or repair the product according to warranty terms.

Important Note



The Warranty covers defects in workmanship and materials only, not abuse or wear and tear, which are not quality issues.





The Rena Ware Lifetime Warranty

Rena Ware warrants its cookware (see RW961/RW962 for details), flatware and cutlery to be free from defects in materials and workmanship for the Lifetime of the original purchaser or original recipient. The Warranty does not cover defects resulting from misuse, abuse, negligence, accident, repairs or alteration outside a Rena Ware facility, or lack of maintenance. The Warranty does not cover incidental or consequential damages resulting from the use of this product. Minor cosmetic imperfections are normal and are not considered to be defects.

Remedy in the Event of Warranty Claim

At its option, Rena Ware will repair or replace a product, or any part thereof, which is determined to be defective. If a replacement is made, the Product for which the replacement is made becomes the property of Rena Ware. **This remedy shall be the exclusive remedy available.**

To Obtain Warranty Service

To obtain warranty service, send a detailed written description of the claimed defect to the closest Rena Ware Service Center. You may be required to return the product, at your expense, to the nearest Rena Ware Service Center in order to obtain warranty service. For a list of our Customer Service Centers around the world visit renaware.com. You may also be required to provide proof of purchase. If, after inspection, Rena Ware determines that a covered defect exists, Rena Ware will bear the cost of return delivery.

To obtain replacement of handles and knobs, you will be required to pay a fee.

Other Warranty Limitations

This Warranty is in lieu of all other express warranties. Any implied warranty shall be equal in duration to the above express Warranty.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or do not allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This Warranty gives you specific legal rights. You may also have other rights which vary from jurisdiction to jurisdiction.

Separate warranties apply to other Rena Ware products and are included in their respective Use and Care.



REPLACEMENT PARTS

As a Consultant you can take customer orders for replacement cartridges for water filters and receive a partial commission. They can be ordered on the regular customer order form (RW620).

We recommend to make phone calls and attend service calls to previous customers as this is an excellent way to maintain a long term relationship and can often lead to add-on sales, referrals and recruits.

Did you know?



Replacement parts can be ordered through the Handles and Knobs Order Form (RW61). Replacements will need to be paid for at the current replacement part price.

Important Legal Note:



You may not offer repair or maintenance services to a customer solely as a pretext to making a sales or recruiting presentation. Any service that is offered must be provided.



RWU

CARE AND
MAINTENANCE

Simplicity in everything we do

CARE AND MAINTENANCE

Rena Ware cookware is extremely durable and will last a lifetime if properly cared for. It is helpful to know a few maintenance tips to explain to your customers how to properly take care of their cookware.

Use and care instructions can be found in the stainless steel cookware use & care manuals (RW778 / RW830).

Wash Before Using

It is important to wash the *Rena Ware* cookware before using it for the first time by adding 1/2 cup of vinegar to a sink full of hot soapy water, wash, rinse and dry. This initial washing removes any traces of manufacturing oils or polishing compounds.

Unwashed utensils may discolor during the initial use.

Important Note:



We pack the Zylstra Series cookware using biodegradable bags, which are made of corn flour that can leave white spots on the cookware. These spots are easily removed with the initial wash.

Daily Maintenance

Hand-washing:

1. Wash each utensil in hot soapy water. Never use metal scouring pads or harsh scouring powders.
2. Rinse thoroughly and hand dry to prevent water spotting.
3. Disassemble and clean the Nutri ✓ Sensor any time you cook starchy or other foods that bubble up.

4. Never immerse a hot utensil in cold water, it could lose its shape.

Automatic Dishwashers:

Rena Ware utensils are dishwasher-safe.

To help prevent water spotting we recommend to add a water softener along with the dishwasher detergent, or turn off the drying cycle and allow the utensils to air dry.

Pitting:

While stainless steel is an extremely durable metal, it is not completely resistant to corrosion, pitting or spotting. Foods such as mustard, mayonnaise, lemon juice, tomatoes, tomato paste, vinegar, salt, dressings, other condiments and detergents with strong bleaches may etch stainless steel if allowed to remain in contact with the surface for a long period of time.

When adding salt to water or other liquids, bring the liquid to a full boil, add the salt and stir until completely dissolved.

Did you know?



Pitting may result if undissolved salt is allowed to remain in the bottom of a utensil, appearing in the form of small white spots. Pitting can also appear after years of use with certain water conditions such as low pH level.

Discoloration:

When cooking starchy foods or searing meats, white stains may appear on the inside surface of the utensil. You can remove these stains easily with Rena Lite.

A blue or golden brown discoloration may appear on the outside of the utensil from overheating or if the utensil was not thoroughly cleaned before cooking in it for the first time. These stains may be difficult to remove, but are not considered a defect in the metal or workmanship.

Dishwasher cleaning will not remove heat or food stains. Do not place Rena Ware utensils in a self-cleaning oven for cleaning.

Important Note:



Striking metal kitchen tools against the rims of utensils or cutting or chopping foods with knives or other sharp-edged tools on the stainless steel surface will cause scratching.

Rena Lite:

Rena Lite is Rena Ware's stainless steel cleanser for easily removing stains that may occur from starchy foods like rice and potatoes, from burned on foods, and from using too high of heat.

You can show your customers how to use Rena Lite by making a paste with the Rena Lite and some water. Then use a wet cloth, rub the paste over the stained area using a circular motion, and wash in hot soapy water, rinse, and dry immediately.

Did you know?



To maintain the beautiful exterior shine, use a dry cloth with a small amount of Rena Lite - no water, gently rub the outside of the utensil.

Burnt-on food:

Burnt-on food may be difficult to remove. We recommend filling the utensil with hot water and letting it soak. If the food particles remain, partially fill the utensil with water; bring to a boil (vinegar can also be added) and heat long enough to loosen the food.

Metal scouring pads, abrasive cleaners, or oven cleaners should not be used as they may damage the finish.

Overheating may permanently stain the utensil, however this is not a defect in the metal or workmanship, and is not covered under the lifetime warranty.

Cleaning the Nutri ✓ Sensor for Zylstra Series:

Dish soap, a small soft brush and a soft towel or cloth for drying will be needed.

Unscrew and remove the knob. To clean the self-trapping spring, just unscrew and lift it out. To reattach it, just screw it back in.

To remove the rest of the parts, the cover can be held with one hand, inverted over the other hand, and shaken gently. The pieces will fall into your hand.

The whistle assembly should be pushed out of the core and the bell whistle removed. The whistle comes in two parts. They can be cleaned as needed and gently dried. The whistle is reassembled and pushed back into the gasket. The edges of the whistle will fit into the groove in the gasket to hold it in place.

All other parts of the Nutri ✓ Sensor should be checked and cleaned as needed.

The whistle assembly is replaced into the phenolic core, then the core is placed back onto the cover making sure the whistle is inserted into the hole.

The remaining pieces are reassembled and the knob screwed back on.

Tip: Inverting the cover while screwing on the knob makes this step easier.

NUTRI ✓ SENSOR *for* ZYLSTRA SERIES



Did you know?



It is always best to store the cover with the Nutri ✓ Sensor lever in the 'Open' position to prevent the build-up of moisture.

PRODUCTS *to* STAND THE TEST OF TIME

The founder of Rena Ware Fred "Pop" Zylstra believed people would highly value top quality cookware made to last a lifetime and chose stainless steel "water-less" cookware as Rena Ware's flagship product.

Over the years, *Rena Ware* cookware has been refined and enhanced to create the fantastic cooking system that exists today.



THE RENA WARE DIFFERENCE

With more than 75 years in the industry, the philosophy of Rena Ware's owners is to put people ahead of profits. *Rena Ware offers* a unique life-transforming opportunity that assumes the risks usually associated with starting a business!

No matter the skills you have today, *you can count on Rena Ware to believe in you* and inspire you to celebrate life.

The *Rena Ware difference* reflects our belief in the potential of people. We are proud to have helped people around the world from all walks of life discover their potential.



A commitment to sustainability, improving the environment, and reducing waste



Promote "Buen Comer" and healthy eating for those closest to you



Zero-cost enrollment



Mobile sales, recruiting, and training materials available 24/7 at no additional cost to you



No inventory purchase ever required



An earnings program that rewards you immediately



Customer service and support so you can invest your time in activities that maximize your earnings



Recognition and incentives that reward your efforts



High capacity water filters and lifetime cookware





HOW MUCH DID *you* LEARN in this SEMINAR?

Now, you know all about our incredible cookware with Nutri ✓ Technology. But, Rena Ware is more than a **complete cooking system**, it is designed to help transform people's lives by encouraging them to prepare nutritious and quality homemade meals.

Let's go over some of the main features of our unique cookware:

Nutri-Plex™ Construction: Distributes heat evenly throughout the entire utensil. With the special multi-ply stainless steel construction, you can cook, serve, store, and bake in the same utensil.

Unique “casserole” design: Allows you to cook the healthy “water-less” way, create dozens of practical combinations, save energy and space with our stack cooking system, and store the utensils compactly in a small space.

Gourmet Set (17 pieces) is our most complete set. It meets all the needs of the modern cook, plus the utensils can be mixed and matched for greater versatility.

Both the Chef I Set and Chef II Set consist of 7 pieces. They are a good starting point for customers to experience the quality of our cookware. Available in both, Zylstra and Traditional Series.

Other Cookware: Jumbo Pieces are designed for preparing large quantities.

Classic Line includes specialty skillets and utensils.

Fully integrated system: Rena Ware is a fully integrated cooking system where every piece works with other pieces. The complete range includes utensils that everyone needs to prepare food. Rena Ware utensils that will be purchased in the future will work with existing pieces.

<i>General Features</i>	<i>Benefits</i>
<p><i>Multi-ply Nutri-Plex™ construction</i></p>	<ul style="list-style-type: none"> • The combination of metals allows even heat distribution and cooking with less fats and oils. • Allows for the stack cooking system. • You can cook a cake on the stove. • Stainless steel is non-porous. • It is easy to clean. • With proper care lasts a lifetime.
<p><i>Unique “casserole” design</i></p>	<ul style="list-style-type: none"> • Space saving storage. • Allows for the stack cooking system.
<p><i>“Water-less” cooking method</i></p>	<ul style="list-style-type: none"> • Preserves the natural goodness of foods. • Two foods can be cooked together and the flavors won’t mingle. • Allows energy savings since it uses low heat for cooking.
<p><i>Frying with Rena Ware</i></p>	<ul style="list-style-type: none"> • Uses less oils or saturated fats. • Allows saving money on cooking oils and fats. • Reduces splattering.
<p><i>Stack cooking method</i></p>	<ul style="list-style-type: none"> • Saves energy when cooking over low heat on the same burner. • Saves space on the stove that can be used for other utensils. • You can have a whole meal ready to serve for a longer time. • Allows the customer prepare everything and keep it warm until time to eat.
<p><i>Cook, bake, serve, store</i></p>	<ul style="list-style-type: none"> • Allows cooking, baking, serving and storing in the same utensil. • Easy to reheat and serve leftovers. • You can save by not having to buy separate baking utensils.

<p><i>Nutri ✓ Sensor</i></p>	<ul style="list-style-type: none"> • Whistle when a water seal forms. • Not necessary to constantly check the utensil; allows the cook to do other things in the kitchen. • Helps prevent foods from accidentally burning. • Saves energy since cooking with the Nutri ✓ Sensor set to "Close" enables cooking on low heat.
<p><i>Nutri ✓ Sensor “Vent” Setting (Zylstra Series)</i></p>	<ul style="list-style-type: none"> • Water seal does not form; releases steam without the need for lifting the cover. • Ideal for starchy foods, like pasta, potatoes, beans and rice; frying (reduces cooking time and splattering), and braising meat without a steamed consistency.
<p><i>Stainless Steel Handles and Knobs (Zylstra Series)</i></p>	<ul style="list-style-type: none"> • Long-lasting and do not need to be replaced. • Covers are oven-safe up to 400° F and utensil bases up to 550° F. • Show the capacity and diameter of the utensil.
<p><i>Phenolic Handles and Knobs</i></p>	<ul style="list-style-type: none"> • Heat-resistant. • Oven-safe up to 400° F.
<p><i>No-drip lip</i></p>	<ul style="list-style-type: none"> • Facilitates pouring into containers without causing a mess. • Makes cleaning easier because food does not drip down the sidewalls.
<p><i>Warp-resistant bottom</i></p>	<ul style="list-style-type: none"> • Allows the utensil to flatten out when heated, creating a flat bottom surface that prevents it from rocking on the cooktop. • The utensil will always be well placed on the burner to provide even heating.
<p><i>Compatibility with different cooktops</i></p>	<ul style="list-style-type: none"> • Rena Ware cookware is compatible with gas, electric, vitroc ceramic, halogen, and induction cooktops.

Congratulations!

You have completed the *Cookware Product Seminar*. Now are ready to share the benefits and inspire passion for our cookware!

The seminars Rena Ware offers have been especially created for you and your *personal and professional growth*. Stay up to date with this information and share it with others.

Remember, people are at the heart of who we are. Now you have the ability transform your life and the lives of many people in a positive way, and help the environment, by sharing our innovative products and *the Rena Ware Difference*.

Celebrate life with Rena Ware

SELF-ASSESSMENT

The following questions will allow you to know how much you learned in this seminar.

Circle the correct response:

1. *How many quality-control inspections do we carry out in the manufacture of our utensils?*

- a. Two
- b. Three
- c. Four
- d. One

2. *What materials do we use in the construction of our utensils?*

- a. Non-magnetic stainless steel, aluminum, and copper
- b. Aluminum, glass, and magnetic stainless steel
- c. Non-magnetic stainless steel, magnetic stainless steel, and aluminum
- d. Aluminum, enamel and stainless steel

3. *How many pieces does the Chef II Set have?*

- a. 5
- b. 7
- c. 2
- d. 17

4. *Put a checkmark next to the pieces that make up the Chef I Set:*

- a. 2 Litre w/cover
- b. King Cooker 12 L
- c. Large Frypan 28 cm w/cover
- d. Inset Pan
- e. 1.5 Litre w/cover
- f. 4 Litre w/cover
- g. Gran Cacerola 38 cm
- h. Max Cooker 27 L

5. *Our fully integrated cooking system allows:*

- a. Two utensils to be combined to form a new unique virtual utensil.
- b. Utensil bases to integrate with respective covers to provide better heating.
- c. Utensils to integrate with other pieces.
- d. Utensils to mix and match with kitchen accessories like knives, trays and spoons.

6. *What is stack cooking method?*

- a. Utensil groups with the same diameter can use the same cover and utensils function as domed covers for the next diameter group.
- b. Lets you prepare more foods at one time by stacking small utensils on top of larger utensils on one burner.
- c. The Rena Ware logo is engraved on handles and knobs. Likewise, the capacity, diameter and year in which Rena Ware was established (1941) are engraved on the handles.
- d. All covers can be stored inverted in their corresponding utensil. In addition, the base of the following utensil fits perfectly inside the lid of the previous utensil.

7. *What additional setting is available on the Nutri ✓ Sensor for Zylstra Series Cookware?*

- a. Open
- b. Vent
- c. Close
- d. "Water-less"

8. What is a water seal?

- a. A vacuum generated when inverting the utensils that helps to keep the food refrigerated for a longer time.
- b. A chemical process where water and metal combine to create the material used to manufacture the utensils.
- c. A physical process where steam and water condense, creating a natural gasket that completely seals the utensil.
- d. The way in which cookware works without using covers, creating a natural gasket that completely seals the utensil.

9. Match the statement in the left column with the corresponding statement in the right column:

a. It is important to wash the Rena Ware cookware before...	a. white stains may appear on the inside surface of the utensil.
b. Foods like mustard, mayonnaise, lemon juice, tomatoes, sauces, vinegar, and undissolved salt may...	b. using it for the first time.
c. When cooking starchy foods or searing meats...	c. etch stainless steel if allowed to remain in contact with the surface for a long period of time.

10. Answer true or false to the following statement:

The Grater/Steamer Tray and the 6 Litre Roaster are the special pieces of Rena Ware Cookware.

- a. True
- b. False

11. Answer true or false to the following statement:

When food completely cools and the water seal has not been broken, a vacuum seal may form between the cover and the utensil, making the cover difficult to remove.

- a. True
- b. False

12. Match the statement in the left column with the corresponding statement on the right about the benefits of Nutri-Plex™ technology:

a. The materials used in the construction of our cookware provide...	a. serve, and keep food warm during meals.
b. Rena Ware cookware is designed and manufactured to...	b. better heat conductivity on the inside surface of the utensil.
c. The water seal keeps the air out and locks the steam in to...	c. last a lifetime.
d. Multi-ply technology allows you to cook in our utensils, and also...	d. refrigerating it to be reheated later.
e. The properties of stainless steel allow for storing food in the utensil and...	e. cook food in its own juices, preserving flavors, colors, textures, and aromas.

HOW YOU DID IT?	
Correct Answers	Recommendation
Between 1- 4	Go over the content of the seminar again to be better prepared.
Between 5-8	You are on the right track; however, you should study the content of the seminar a little more.
Between 9-12	Congratulations! You are ready to present the features and benefits of Rena Ware cookware.

Answers: 1 - (b); 2 - (c); 3 - (b); 4 - (a, c, d, f); 5 - (c); 6 - (b); 7 - (b); 8 - (c); 9 - A(b), B(c), C(a); 10 - (b); 11 - (a); 12 - A(b), B(c), C(c), D(a), E(d).

RENA WARE
CORE
PURPOSE

- TRANSFORMING LIVES
- BRINGING PEOPLE TOGETHER
- IMPROVING THE ENVIRONMENT

RENA WARE

CORE VALUES

PEOPLE ARE THE *heart* OF WHO WE ARE

INSPIRE PASSION

CREATE OPPORTUNITY

TRANSFORMATION *through* INNOVATION

SIMPLICITY IN EVERYTHING *we* DO

ACCOUNTABILITY *and* RESULTS DRIVEN

THINKING GLOBALLY

RENA WARE UNIVERSITY