



AmwayQueen™ Cookware



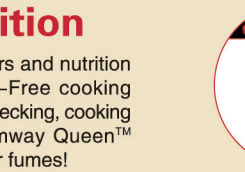
Six Advantages, Excellent Quality Inspire Your Cooking.....

Amway Queen™ Cookware is your perfect choice for cooking nutritious, healthy and tasty meals. With the unique VITALOK™ low-temperature and water-free cooking technology that requires very little water and oil, it not only locks in natural flavors and nutrition in food, but also let you enjoy the new cooking lifestyle by handling virtually any cuisine styles!

If you are looking for energy-saving, highly efficient and fume-free cooking experience, Amway Queen™ Cookware offers you the right choice. Made of 18/8 stainless steel, it only needs low and medium fire to meet all cooking requirements. What's more, Amway Queen™ Cookware produces fewer fumes and is easy to clean. With the exquisitely designed stack-cooking approach, you can cook several dishes on one burner!

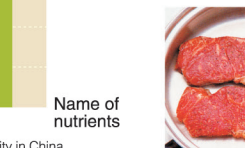
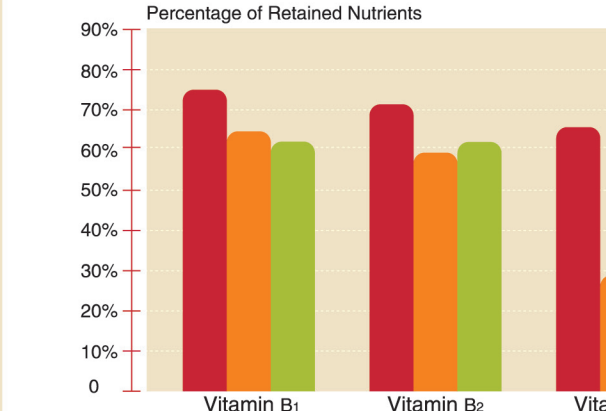
1 VITALOK™ Locks in Nutrition

Amway Queen™ Cookware locks in the natural flavors and nutrition in food with VITALOK™ Low-Temperature Water-Free cooking technology. With no need for frequent chummings and checking, cooking can be something easy and graceful thanks to Amway Queen™ Cookware which is easy to clean and produces fewer fumes!



Made of high-density stainless steel and in fine craftsmanship for both the body and lid, Amway Queen™ Cookware, when heated, will produce a water membrane between the lid and body to form a barrier for the steam, the heat of which will then circulate evenly inside. This VITALOK™ seal technology requires less energy to meet cooking needs.

Results of Food Nutrients Retention Experiment on Low-Temperature and Water-Free Cooking



Water-Free Cooking

Oil-Free Cooking

2 Convenient Stack Cooking

The excellent integral design enables stack cooking, which means cooking several dishes on one burner at the same time. The heat can transfer from the bottom pan to the top one. You can enjoy different cooking methods like stewing, boiling, heating, etc., at the same time, thus saving energy and time. You may choose the appropriate combination according to cooking time and amounts of food.

Combination 1

- 1L, 2L and 3L Saucepans with Lids
- Senior Dome Lid
- Senior Saute Pan



Combination 2

- 1L Saucepan with Lid
- 2L Saucepan (Upside-down)
- Double Boiler
- 3L Saucepan



Combination 3

- 1L, 2L and 3L Saucepans with Lids
- Senior Dome Lid
- Steamer
- 6L Dutch Oven



Combination 4

- 1L Saucepan with Lid
- 2L Saucepan (Upside-down)
- 3L Saucepan



Combination 5

- 1L, 2L and 3L Saucepans with Lids
- Senior Dome Lid
- Double Boiler
- Utility Rack (not including 6 utility cups)
- Senior Saute Pan



Combination 6

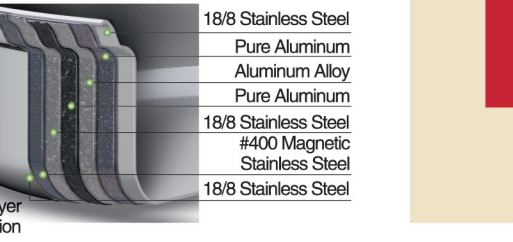
- 1L, 2L and 3L Saucepans with Lids
- Senior Dome Lid
- Double Boiler
- Utility Rack and 6 Utility Cups
- Steamer
- 6L Dutch Oven



Note: In the order from top to bottom

3 Excellent Quality Material for Sturdiness and Safety

Amway Queen™ Cookware is made of 18/8 stainless steel (contains 18%–20% chromium and 8%–10% nickel) which is durable, stable and safe. The multi-layer structure is used by combining 18/8 stainless steel and other metals (three-layer and seven-layer construction), resistant to rusting, pitting, abrasion and staining, with advantages of other metals. It can be used on most of the cooktops, requiring only low and medium fire to meet your cooking requirements.



4 User-Friendly Design and Exquisite Craftsmanship

The exquisitely polished exterior of Amway Queen™ Cookware gives it a gleaming and nice look. It can even serve dishes directly on table. User-friendly design helps you to cook with ease and peace of mind.

- Mirror-polished body and lid: Gleaming and easy to clean
- Specially designed edge: No spilling when pouring soup
- Ergonomic knob, handle and lugs: Made of phenolic resin, which can resist a temperature up to 204°C, easy to hold without burning your hand, or slipping from your hand thanks to the frosted surface design.
- User-friendly handle: With an additional force-point for the thumb, the handle is much easier to hold as the weight of the cookware is evenly distributed to the whole palm. The handle has a stainless steel structure inside and a barrier-ring outside, featuring great sturdiness and excellent heat-resistance.
- Finger-protection device: Prevent fingers from burning
- Hanging hole: For hanging and storing to save kitchen space.
- Fire-Proof Steel Rim: Prevent the handle from melting and finger burning.



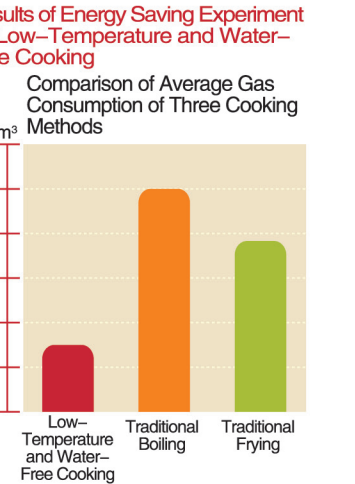
5 High Energy Efficiency, Value for Money

Thanks to its excellent holistic design, Amway Queen™ Cookware can transfer as much heat as possible from the bottom to the top, thus making it possible to prepare several dishes at the same time by the stack cooking method, which only requires on low or medium heat. VITALOK™ low-temperature and water-free cooking technology locks in natural flavors of food with less oil, water and flavorings. The experiment data show that compared to traditional boiling and frying method, VITALOK™ technology saves about 70% and 55% gas respectively.

Moreover, Amway Queen™ Cookware can be used for frying, boiling, stir-frying, deep frying, steaming, stewing, braising, and roasting, and so on. No extra cookware is needed.



*Data Source: Study on impact of different cooking methods on nutrients conducted by a well-known university in China. The experiment used six common vegetables, and the average gas consumption value was recorded. The data may vary from personal cooking habits.



6 Space Efficient

Amway Queen™ Cookware can be easily stacked for storage, or you can flip the lids to nest within pans to save space.

Combinations for Storage



- Combination 1**
- 1 1L Saucepan with flipped lid
 - 2 2L Saucepan with flipped lid
 - 3 3L Saucepan with flipped lid
 - 4 1.4L Junior Saute Pan



- Combination 1**
- 1 Senior Dome Lid
 - 2 Lid of Senior Saute Pan
 - 3 Utility Cups
 - 4 Utility Rack
 - 5 1 Flipped Lid of Junior Saute Pan
 - 6 Double Boiler
 - 7 Steamer
 - 8 6L Dutch Oven
 - 9 Senior Saute Pan

Note: In the order from top to bottom

FAQs

What is 18/8 or 18/10 stainless steel?

18/8 stainless steel, also known as 18/10 stainless steel belongs to the #304 category, which contains 18–20% chromium and 8–10% nickel. The term 18 / 8 and 18/10 refers to the content of chromium and nickel in #304 stainless steel.

Why use 18/8 stainless steel for Amway Queen™ Cookware?

18/8 stainless steel is chosen for its 3 main merits: first, it has good plasticity and can be made into different shapes; second, it is highly resistant to rusting, corrosion and heat; third, it is easy to clean. That is why 18/8 stainless steel is widely used for high-end cookware and other food-related devices.

What is the working principle for VITALOK™ Low-Temperature and Water-Free Cooking?

This cooking technology creates a moisture seal between the pan and lid. As steam condenses on the inside edge of the lid, the water produces a “membrane” between the pan and lid. This “membrane” if added with the heavy weight of the specially designed lid can form VITALOK™ Seal, letting steam and heat evenly circulate inside the pan, requiring just a little heat for the cooking.

How does the VITALOK™ cooking method lock in nutrients?

The nutrients of food are retained thanks to the two merits of VITALOK™ cooking, i.e., low temperature and less water. During the cooking, low temperature can prevent nutrients from decomposing, while less water helps retain water-soluble vitamins in the food.

What is the role of water for cooking? Why can Amway Queen™ Cookware work without water?

Water can disperse heat and prevent food from sticking to the pan. The multi-layer structure of Amway Queen™ Cookware helps spread the heat from the stove to the whole pan, and the stainless steel wall can avoid food sticking. In addition, the special VITALOK™ seal of Amway Queen™ Cookware prevents moisture from seeping out. Therefore, when cooking foods that contain sufficient water with Amway Queen™ Cookware, you don’t need to add more water as the juice contained in the food can well meet the cooking requirement.

Why is Amway Queen™ Cookware energy efficient?

First, Amway Queen™ Cookware is made of 18 / 8 stainless steel, and its exquisite craftsmanship makes the lid and pan fit tightly. The multi-layered structure has all the advantages a variety of metals, helping to improve energy efficiency.

Second, VITALOK™ Seal helps the heat of steam to circulate evenly in the pan, thus requiring only low and medium fire to meet the cooking needs.

Finally, the excellent holistic design enables stack-cooking, which means cooking several dishes on one burner at the same time. The heat can transmit from the bottom pan to the top one. You can enjoy different cooking methods at the same time, thus saving energy and time.

Unique and Diverse Combinations

Amway Queen™ 21-Piece Cookware Set is exquisitely designed, with each piece having its unique cooking function. Different combinations can easily meet your diversified requirements for cooking, whether frying, boiling, stir-frying, deep-frying, steaming, braising, stewing, or roasting, ensuring both nutrition and delicacy of dishes. With Amway Queen™ Cookware, you are the most stylish and admirable chef at home.

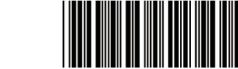


50001 ¥ 7600.00

Icon no.	Components	Quantity	Dimensions dia. *depth *depth with lid (cm)	Uses
1	1L Saucepan with Lid	2	18 × 6 × 11	
2	2L Saucepan with Lid	2	20 × 8 × 13	To cook all kinds of dishes in large, medium and small capacities, offering a variety of choices
3	3L Saucepan with Lid	2	22 × 10 × 15	
4	Senior Saute Pan with Lid	2	28 × 6 × 13	For frying, boiling, stir-frying, deep-frying
5	Junior Saute Pan with Lid	2	22 × 6 × 11	To cook food as small stir-fry pan
6	6L Dutch Oven	1	27 × 13 × 19	To cook a large quantity of rice, noodles, soup, or to stew, braise, and roast all kinds of food
7	Senior Dome Lid	1	26 × 8	It can be used as the lid for 6L Dutch Oven, the bottom lid of stack-cooking, wok mats, or utensils when flipped over
8	Utility rack	1	25 × 1	It can be used with Senior Saute Pan and 6L Dutch Oven
9	Utility cups	6	7 × 3	It can be used as steaming and baking molds
10	Double Boiler	1	23 × 6	It can be used as dishes, or used with 3L Saucepan, 6L Dutch Oven and Utility rack
11	Steamer	1	26 × 11	It can be used to steam and filter foods, or it can be used with 6L Dutch Oven



Amway (China) Co., Limited
41/F CITIC Plaza, 233 Tianhe N. Road, Guangzhou, Guangdong, P.R.C.
Amway (China) Hotline: 4006-888-888



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