

Tupperware®

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Tupperware®

January, 2012

Ultimo™

Ultimo™

Introduce your kitchen to the all new Ultimo range from Tupperware. Exclusively designed for those who appreciate the finer things in life. It's a statement every kitchen lover would love to make.

This range boasts of exceptional beauty in shape and form and sets a new benchmark for kitchenware. A marriage of form and function, Ultimo brings in absolute delight into your kitchen.

Tchefseries™
by Tupperware



"For a person like me, who loves to spend time in the kitchen, I feel that the ULTIMO range from Tupperware not only brings alive the joy of cooking, but also adds an element of unmatched class to the kitchen".



Chef Kunal Kapoor - Acclaimed amongst the talented flock is the culinary maestro Chef Kunal Kapoor. Chef Kunal (Executive Sous Chef, Leela Kempinski, Gurgaon) is recognised amongst the Best Chefs in India by the National Weekly Magazine - India Today. He has been a judge cum host on India's first reality based food show called Masterchef India. Recently he was adjudged as "Gourmet Guru" by the Food & Nightlife Magazine. He has been honored as one of the Top 20 chefs of India.

Smart Chopper

Chopping is now just a pull of string away!

The all new Ultimo Smart Chopper, is light and compact, uses minimal space, and has an easy-to-use pull cord mechanism. The transparent base allows you to monitor how finely the ingredients are being chopped.

Get an exclusive Tupperware Cook's Recipe Booklet complimentary with the purchase of a Smart Chopper.



251 ` 2500/-



Pull cord mechanism



Transparent base



Superior quality blades

Chicken & Mango spread

Serving Size: 4 nos.

Preparation Time: 5 mins

Ingredients:

5-6 Pieces (medium size)

Boiled Chicken

1 Mango (ripe)

1 Tbsp Mayonnaise

2-3 Cloves of Garlic

4-5 Drops Lemon Juice

8-10 Leaves of Mint

Chilli Flakes

Salt to taste

1Tsp Sugar

Energy: 90 Kcal

Protein: 3.5 gms

Method:

Peel mango and cut it into chunks.

Add chicken, garlic, mango, mint, lemon juice and mayonnaise in

Tupperware Smart Chopper.

Chop it to make a fine paste.

Add salt, sugar, and chilli flakes.

Enjoy chicken & mango spread

with canapés, crackers, multi grain toast, bread sticks, etc.

Variation:

If you prefer fish over chicken, you can replace the chicken with tuna.

Mango can be replaced with raw

mango or pineapple.

Refrigerate for repeated use.



Quick Chef

A Quick Chef for every Chef!

A quick, energy saving alternative to the electric food processor for small, everyday tasks. It is versatile, quick, easy to use, with well-positioned, sharp blades for chopping fruits and vegetables and has a paddle whisk for mixing and whipping creams, dips and dressings.

Get an exclusive Tupperware Cook's Recipe Booklet complimentary with the purchase of a Quick Chef.

252 ` 3700/-



Well positioned blades



Ergonomically shaped whisks



Comfortable knob for ease of chopping/ whisking



Funnel for adding vinegar or oil



Steam It

Health with convenience.

Steaming is one of the healthiest & most nutritious ways of healthy cooking. Tupperware Steam It helps you enjoy healthy steamed food with convenience. Made from special quality plastic, it has ridges that prevent food from sticking onto the surface. A grooved water drainage channel on the inside prevents water droplets from dripping back into the food surface.

Get an exclusive Tupperware Cook's Recipe Booklet complimentary with the purchase of a Steam It.

253 ` 1150/-



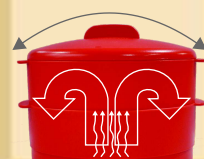
Grooved water channel



Adequate inner holes for steam transfer



Use Steam It with Chef Series Wok and fill water till base level mark



Dome shaped cover Curve of the Steam It cover allows condensed water droplets to effectively trickle down to the sides without dripping into the food.

Use medium heat of 120° to 130°c



Paneer Delight

Serving Size: 5-6 nos.

Preparation Time: 5 mins

Ingredients:

300 gms Cottage Cheese

25 gm Mint

10 gms Mustard Seeds

8-10 Cabbage leaves

4 Green Chillies

½ Tropical twin Bell Pepper (yellow, red and green)

Salt to taste

Energy: 75 Kcal

Protein: 3.4 gms

Method:

Grate or mash the cottage cheese. Finely chop the bell pepper, mint and green chillies. Mix it with mashed cottage cheese. Grind the mustard seeds while adding some salt and lemon juice. Mix all the ingredients. Make the balls and partly cover it with cabbage leaf. Steam the ingredients in **Tupperware Steam It** for 5 minutes and serve hot with green chutney.

Variation:

Paneer can be replaced with tofu. Mint can be replaced with coriander leaves. Mustard sauce can be used for seasoning.



Ultimo Knife

Chop, slice & dice with confidence.

The Ultimo Knife comes with a comfortable handle grip. It has a smooth cutting edge, a high quality steel blade and a pointed tip to give the most precise cuts to your fruits and vegetables. The protective sheath ensures protection of the blade for storage and handling.

254 ` 995/-



Knife Sharpener

Revive your blunt knives the Ultimo way.

Introducing the Ultimo Knife Sharpener that includes two removable ceramic stones, coarse for dull blades and fine for finishing the sharp edge. It's compact design fits neatly and easily in drawers and cupboards. It also comes with a built-in guard that protects your fingers from the blade while sharpening.

255 ` 1950/-





Chef Series

The Chef Series™ from Tupperware has impeccable design and unmatched functionality. It's all poised to be every homemaker's delight.

The range comprises of the Casserole, the Wok, and the Fry pan and is an amalgamation of beauty with utility.

The Chef Series™ range has Tri-ply construction which imparts superior heat conduction, durability and a lifetime of enjoyment. It can be used on a variety of cooking surfaces (gas, electric, ceramic & induction).

We wish you a nice culinary experience and many enjoyable meals.



Casserole

Cook with love. Serve in style.

The all new Chef Series™ Casserole has a wide, flat bottom with high sides, that make it perfect for recipes that are to be cooked slowly.



256 ` 7950/-



Interior measuring scale
Markings on the inside of the casserole for measuring liquids.



Multi use
Can be used efficiently on all cooking surfaces (gas, electric, ceramic, and induction).



Mirror finish
Unique stainless steel finish on the exterior adds to the glamour quotient of your kitchenware.



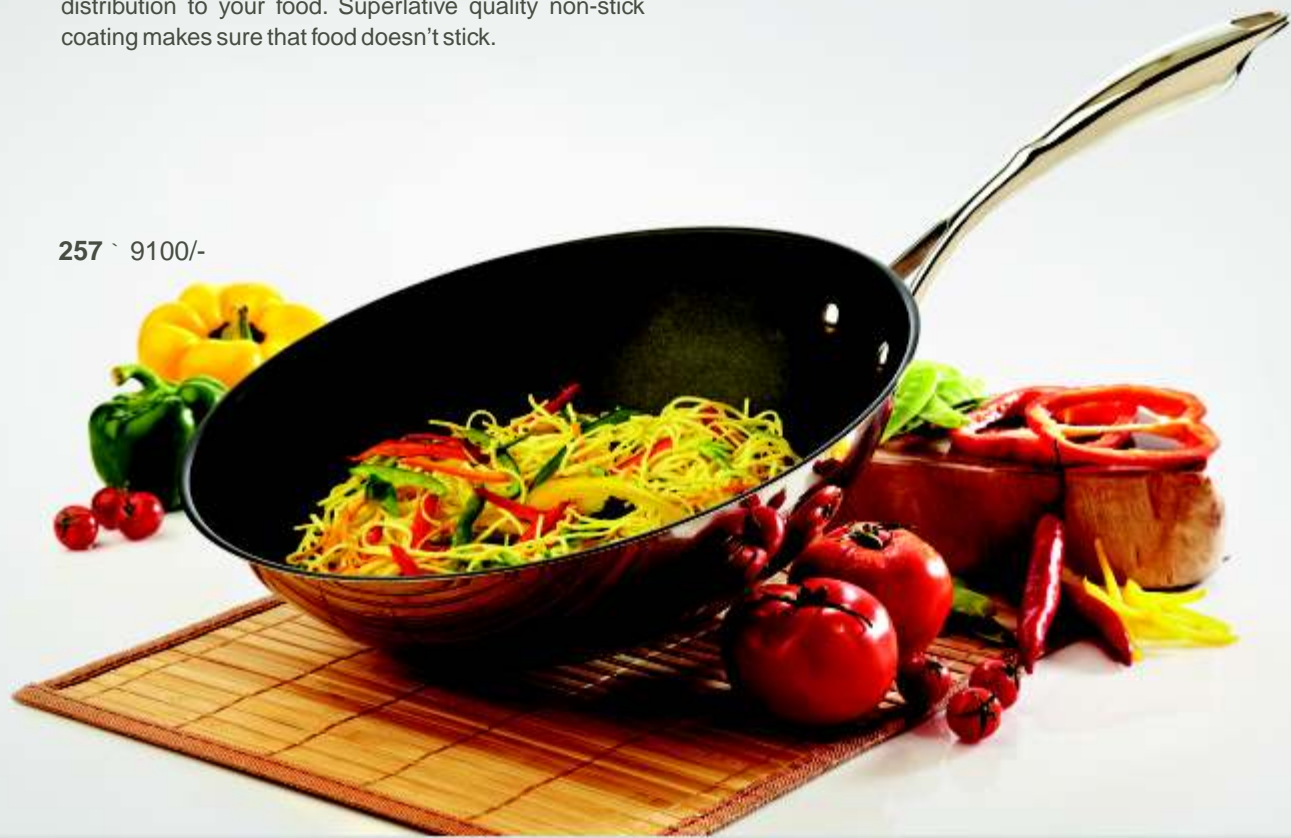


Wok

Cook in it. Flaunt it.

Beautifully crafted mirror finish body, provides even heat distribution to your food. Superlative quality non-stick coating makes sure that food doesn't stick.

257 ` 9100/-



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|  <p>Non-stick Coating Prevents food from sticking on to the pan.</p> |  <p>Handle Thumb-stop Ergonomically designed steel handle has a thumb-stop that indicates where it is cool to hold, keeping you safe, while also providing a comfortable & confident grip.</p> |  <p>Multi use Can be used efficiently on all cooking surfaces (gas, electric, ceramic, and induction).</p> |  <p>Mirror finish Unique stainless steel finish on the exterior adds to the glamour quotient of your kitchenware.</p> |
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Fry Pan

Frying made stylish.

Cook healthy food with flair, using minimum oil. The ergonomic design and spoon friendly, rounded body makes it easy to mix inside the non-stick base.

258 ` 8550/-



Non-stick Coating
Prevents food from sticking on to the pan.



Handle Thumb-stop
Ergonomically designed steel handle has a thumb-stop that indicates where it is cool to hold, keeping you safe, while also providing a comfortable & confident grip.



Multi use
Can be used efficiently on all cooking surfaces (gas, electric, ceramic, and induction).



Mirror finish
Unique stainless steel finish on the exterior adds to the glamour quotient of your kitchenware.



Silicone Flower Mould

Now bake like a pro.

The Silicone Flower Mould gives a beautiful shape to the cake, and can be used in a microwave as well as in an oven. The special silicone used, makes baking convenient & overcomes the need to grease the container before baking. Can withstand temperatures from -25°C to 220°C.

259 ` 1500/-



Raised extensions on sides to lift mould



Veggies Wonder

Serving Size: 5 nos.

Preparation Time: 15 mins

Ingredients:

750 gms Assorted vegetables
1-2 tbs Soya sauce
2 Tbs Lemon juice
2 Tbs Lemon zest
6-7 Garlic cloves
10 gms Ginger paste
1 ½ Tropical twin Bell Pepper
1 Tropical twin Coconut Milk
2 Tsp Oil
5 Lemon leaves
1 Tbs Lemon grass (chopped)
Salt to taste

Energy: 64 Kcal

Protein: 3.2 gm *High in anti-oxidants.

Method:

Steam the vegetables using **Tupperware Steam It** for 6 minutes.

Heat one tbs oil, add garlic, ginger, lemon grass and saute it for a minute. Add tomato puree, soya sauce, lemon juice, mint and lemon zest. Saute for another 2 mins on low flame. Add coconut milk. Pour the gravy on vegetables and cook for another 2 mins. Serve with rice (brown or white).

Variation:

You can add Tofu with vegetables. You can skip the oil to make it more healthy.



Use and care instructions:



Chef Series™

- Do not leave an empty cookware with non-stick coating on a hot burner
- Preheat cookware with little fat on low-to-medium heat for 1-2 minutes before adding food
- Use only non-abrasive, non-chloride cleansers and a sponge
- The casserole cover has side holes for steam escaping. It is recommended to direct the holes away from the handles to avoid over heating



Smart Chopper

- Not recommended to use with hard food, as this could damage the mechanism and the cord, and reduce the sharpness of the blades
- Do not over-fill the container with oil
- Never carry the Smart Chopper by the handle of the cord



Steam It

- Never use the Steam It without water, as it shall lead to the melting of the bottom. Also, you must never fill water beyond the base water mark
- In case of evaporation, refill with hot water
- Lift cover away from face after steaming



Quick Chef

- Clean the base container with a non-abrasive cleaner to avoid scratching
- Do not put excessive weight/ pressure downwards on the knob



Silicone Flower Mould

- Do not use knives or sharp utensils
- Do not put on the stove top or close to a grill



Knife Sharpner

- Not intended to sharpen serrated blades

GUARANTEE POLICY

- All Ultimo range products except for the Steam It, have Tupperware quality guarantee which ensures replacement if a product presents defects arising from faults in manufacturing or materials when used according to directions and normal domestic use for a period of 10 years
- Blades, ceramic stones and other components will also be covered under this category
- Chef Series™ Nonstick coating has a guarantee of upto 3 years from the date of purchase
- Steam It has a Tupperware quality guarantee for lifetime

- **The guarantee does not cover-** Damage resulting from negligent use or misuse (excessive overheating, discoloring of stainless steel, stains and scratches, or any knocks if it is dropped)

Insist on a guarantee card with every purchase (except Steam It).

REPLACEMENT POLICY

Tupperware will provide the same replacement product in case of a quality issue as per policy above, however in case of non-availability of the same product or a component, we will gladly provide a comparable product in the same category or an option to choose a product or products of comparable value from the ULTIMO and Tupperware catalogue.