

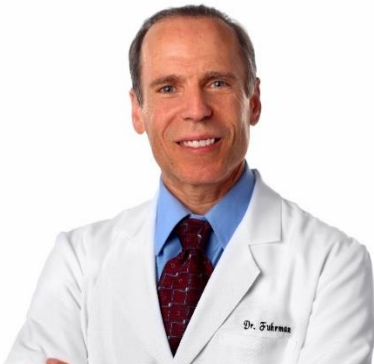


“I want to say a big thank you to all my friends at Saladmaster.

They're really getting people to cook in a much healthier way. We're getting the oil out... we're keeping all the vitamins and nutrients in and we're really changing lives. People learn that they can cook in so much of a healthier way.

For me as a Doctor I appreciate it and I know your customers do too. Thanks a lot!”

Dr. Neal Barnard, M.D. Founder of PCRM (The Physicians Committee for Responsible Medicine) www.pcrm.org



“My whole family enjoys using the Saladmaster cookware. It is efficient, easy to clean and we love that the handles do not get hot and can be so easily snapped off for cleaning and even stewing foods in the oven.

I also like that they are scratch resistant and do not impart any metals, chemicals or plastics into the food. If you are a health enthusiast like me, it is satisfying to know I am using the healthiest cookware too.”

Dr. Joel Fuhrman, M.D., board-certified family physician who specializes in nutrition-based treatments for obesity and chronic disease. Author of the New York Times best-seller, Eat to Live, and Super Immunity.



“I personally choose Salad Master Cookware because it is toxin-free, cooks with an even temperature, and food definitely tastes better than any other brands I've tried!”

Paul Chek, an internationally-renowned expert in the fields of corrective and high-performance exercise kinesiology, founder of C.H.E.K Institute



“That vacuum creates this seal that locks in all the moisture. So when you turn it down and when you eventually turn off the stove – you look and your food is cooked to perfection! It's moist! It tastes great! And guess what? You don't have to use as much oil... and that really helps when it comes to weight management and weight loss and a healthy heart and healthy body. I'm going to tell you that I am now a Saladmaster cookware convert!”

Kathy Smith. Kathy has been a fitness expert that has been part of the home and fitness workout revolution for over 30 years. A leading force since the 1980's, she has helped shaped and inspire the lives of millions around the world.



Owner since 2012

After going through Food For Life, and changing the way we eat, Mike and I decided that we also needed to change the way we prepare our food. Just buying healthy food is a great first start but it's not where you stop. In order to be healthy you have to prepare the food healthfully. And although I am not interested in going into a complete raw diet it is important for me to know that all the nutrients, or as many of the nutrients, can stay in the food even though it's cooked.

Mike and I decided to invest into Saladmaster because we want the BEST for our health in order to live healthy, long, productive lives. I do not buy things from sales people very well. I do not buy things from emotion. All the sales techniques that work for other people do not work for me. When I make a decision it's because I've thought it through looked at the evidence and decided that this is a really good thing for us to do Mike and I are both like that, we are kind of cheap, we don't like to spend money frivolously or unnecessarily or without getting a good value in return. Saladmaster is an excellent value.

I even asked for more Saladmaster for Christmas!

Jeanne and Mike Struve RD CDE



Owner since 1995

I am so excited about my Saladmaster Cookware and love cooking with it. Being a type 1 diabetic for over 61 years I want to use the best cookware available to prepare foods that maximize nutrients to protect my family and myself.

We have owned Saladmaster for over 20 yrs, and recently upgraded to the Titanium set with in 2014. We have held numerous parties since then and all of our friends have purchased and fell in love with Saladmaster also.

I like doing Demos with my Cookware during our C.H.I.P. classes I teach, and I love knowing that they are made in the USA!!!!

Blessings,
Carol Haynes
Lee County CHIP Facilitator



My family and I started using Saladmaster just over a year now. The main reason we purchased the cookware was for the health benefits. We also liked that facts that we could cook a whole meal for our family (including) dessert in just 30 minutes. Although it was a learning curve to cook with them, we have learned a lot. We experiment more with different foods. We also use less butter and oils when cooking. Saladmaster is a great investment.

Melissa & Chris Velez

Owner since 2014