

# NIKKEN KENZEN™ COOKWARE

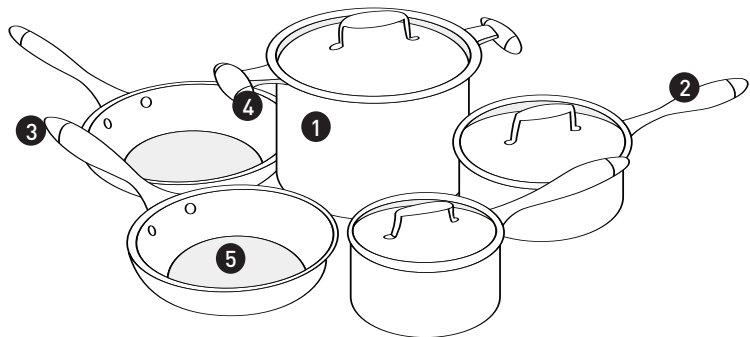
## QUICK REFERENCE SHEET



- Cookware that helps protect good health
- Reduces formation of harmful free radicals in food
- Preserves natural nutrients, better taste
- Advanced technology, reliable operation
- Easy to use, just like ordinary cookware
- Premium 5-ply stainless steel
- Easy to clean, lifetime limited warranty

### Kenzen Cookware

- 1 Stainless steel core and finish
- 2 Ergonomic handles
- 3 Battery compartment
- 4 Power indicator light
- 5 Even-heat bottom surface



### KENZEN COOKWARE FEATURES/BENEFITS:

- **Patented technology reduces formation of toxic compounds** ..... Helps you avoid exposure to molecules linked to cell damage and premature aging.
- **Reduces oxidation and decomposition** ..... Food retains more nutrients, looks and tastes better.
- **Battery operated** ..... Very low voltage, no exposure to current, no awkward power cord.
- **Stainless steel construction** ..... Durable, easy to clean.
- **5-ply composition** ..... Works well with all stovetops including induction ranges.
- **Even-heat bottom surface** ..... Consistent heat distribution to eliminate undercooked or burned spots.
- **Ergonomic design** ..... Reduces fatigue, so cooking becomes a pleasure.
- **Professional, stylish look** ..... Compliments any kitchen.

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### THE FACTS

- Cooking is a process that alters food molecules. They may change into harmful free radicals, carcinogens or other toxins. In the human body free radicals cause damage that can lead to premature aging.
- Antioxidants are useful in combating free radicals. Some fruits and vegetables contain high numbers of antioxidants naturally. But the positive effect of eating these can be outweighed by a diet of foods which have been chemically altered by heat. This is precisely what conventional cooking does.
- Kenzen Cookware uses revolutionary, patented LifeWare Technology, developed by food science professionals. The technology reduces the formation of harmful chemicals in our food. Electrons in the pan combine with the ingredients in the food while it cooks, to stabilize these ingredients so that oxidation and decomposition are minimized.
- An added benefit of this innovation is that the food retains more of its nutrients, including vitamins and minerals. More of the natural enzymes are preserved as well.
- Cooking this way also reduces the formation of carcinogens and the conversion of unsaturated to saturated (unhealthy) fats.
- Because food prepared in Kenzen Cookware retains more of its natural essence, it is also much more appetizing, and tastes fresher. It cooks just as thoroughly as in an ordinary pot or pan, but does not shrink or dry out the way that ordinary cooking will cause.
- The electron-generating system is simple and reliable. There are no moving parts to break down, and for convenience, an ordinary AA battery provides power. It meets international safety and quality standards. An LED indicates when the technology is operating.
- Kenzen Cookware is constructed of strong, 5-layer stainless steel for durability and easy cleaning. It distributes heat evenly for better results. Only 18/10 stainless steel is used — the grade reserved for premium cookware. This gives more protection against corrosion and a better finish.



PRODUCT INFORMATION			
ITEM CODE	DESCRIPTION	SUGGESTED US RETAIL	SUGGESTED CN RETAIL
#1328	Kenzen™ Cookware	\$1,119.00	\$1,286.00
<b>AVAILABILTY</b>			
US: YES CN: YES			
<b>FEATURED NIKKEN TECHNOLOGY</b>			
LifeWare Technology			
<b>MATERIALS CONTAINED IN PRODUCT</b>			
Stainless steel core and finish, electronic components.			
<b>CARE INSTRUCTIONS</b>			
Do not use metal utensils or other materials that may scratch finish.			
<b>HOW TO USE</b>			
Use the same way as ordinary cookware. See manual for complete instructions.			
<b>WARRANTY INFORMATION</b>			
1-year standard limited warranty on electronics, lifetime warranty on surfaces.			

### QUICK SHARING TIP

Reducing the amount of free radical exposure we receive can have positive health benefits. It has no negative effect — there is no downside. And food prepared in Kenzen Cookware has fresher, better flavor. What could be a simpler way of protecting good health?