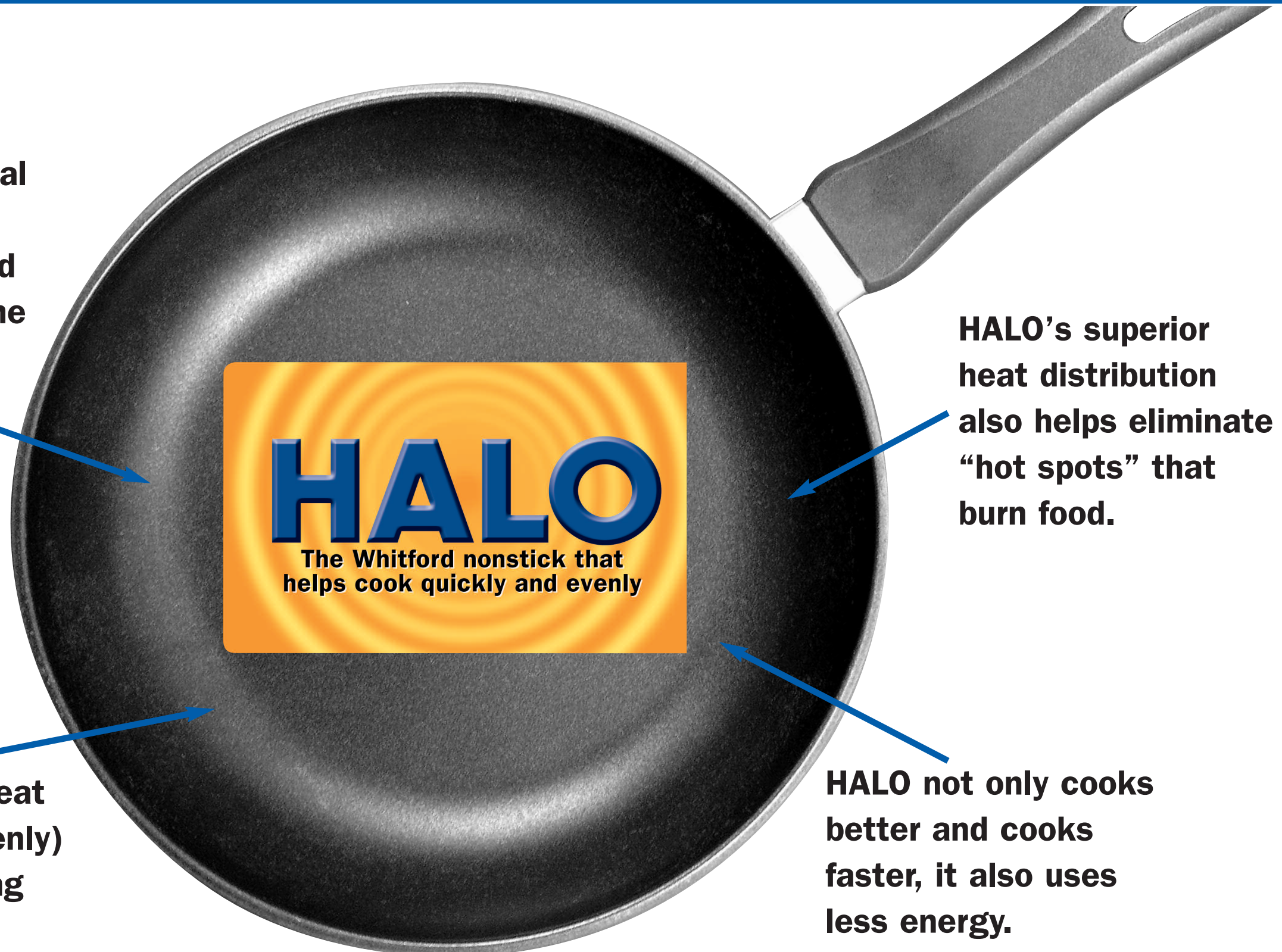


Whitford announces a new nonstick that helps you cook more quickly and evenly!

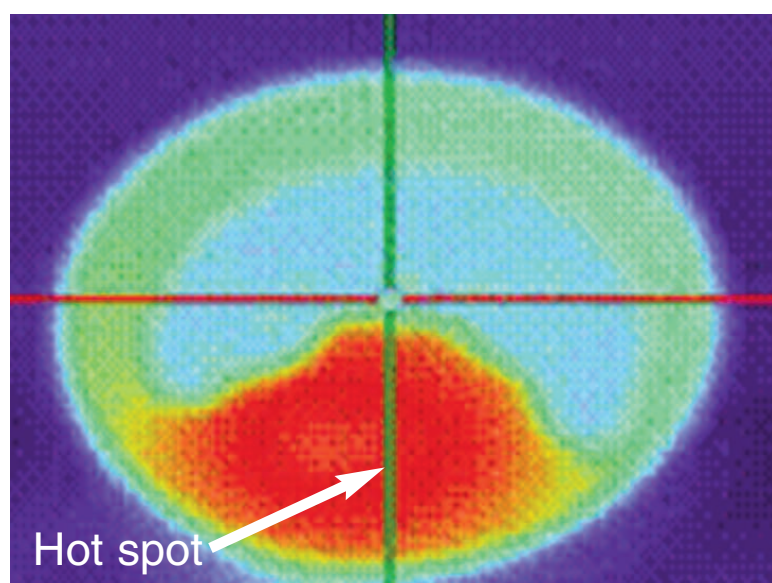
HALO® contains special additives to absorb heat more quickly and distribute it across the surface of the pan more evenly.



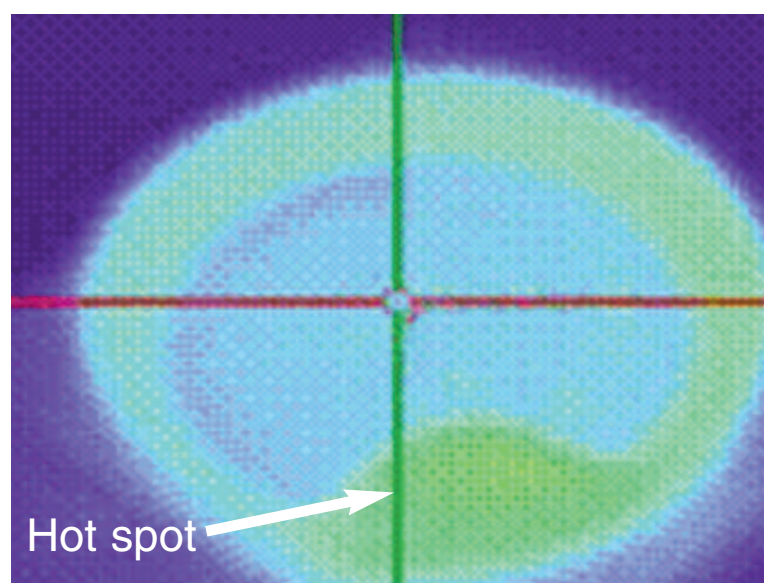
HALO's superior heat distribution also helps eliminate "hot spots" that burn food.

HALO transfers the heat more rapidly (and evenly) into the food, reducing cooking time.

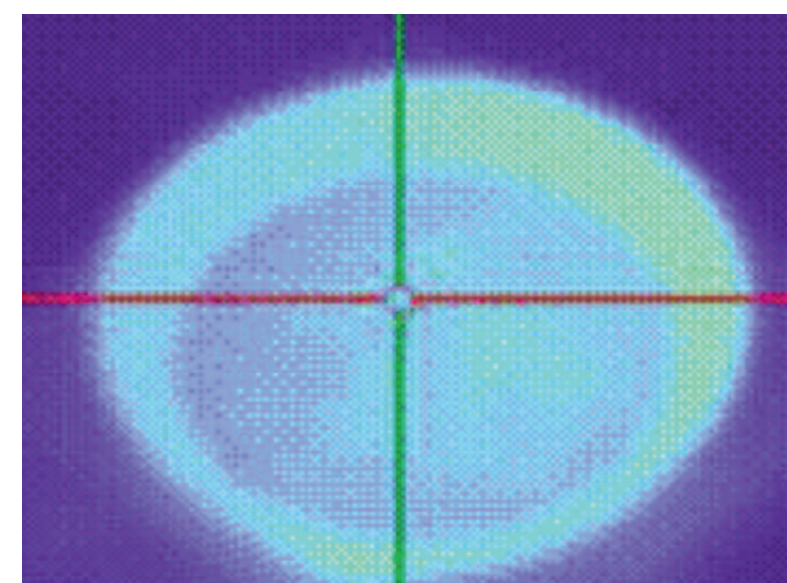
HALO not only cooks better and cooks faster, it also uses less energy.



Pan "A" with a conventional nonstick after two minutes heat exposure: huge hot spot developing.



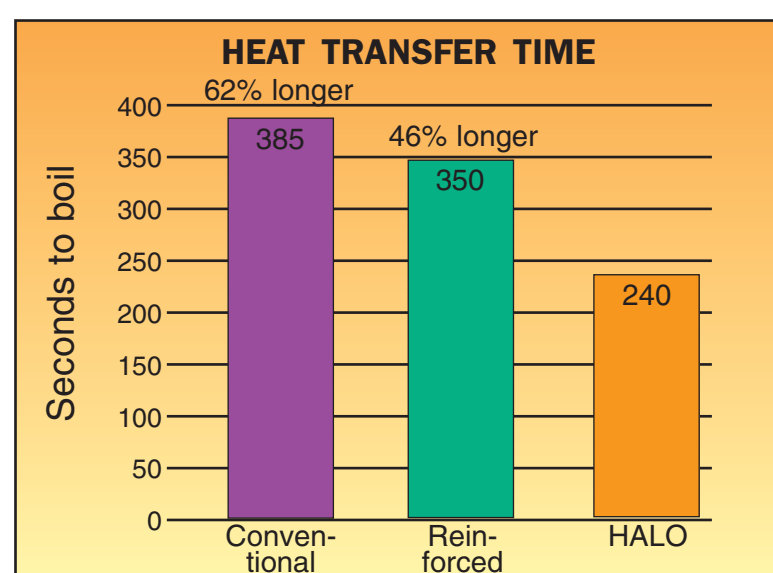
Pan "B" with a different reinforced nonstick after two minutes heat exposure: hot spot developing.



Pan "C" with HALO reinforced nonstick after two minutes heat exposure: no hot spots.

HALO transfers heat up to 62% faster

The unique system of reinforcing and heat transferring elements blended carefully into HALO provides an interlocking matrix that absorbs heat from the stove and moves it quickly and evenly over the entire surface of the pan so it reaches



and penetrates the food as quickly as possible.

Tests were run on the three pans (above) with three different nonstick coatings to determine the precise time for the same amount of water to reach the boiling point. This is illustrated in a direct graphic comparison (to left).