

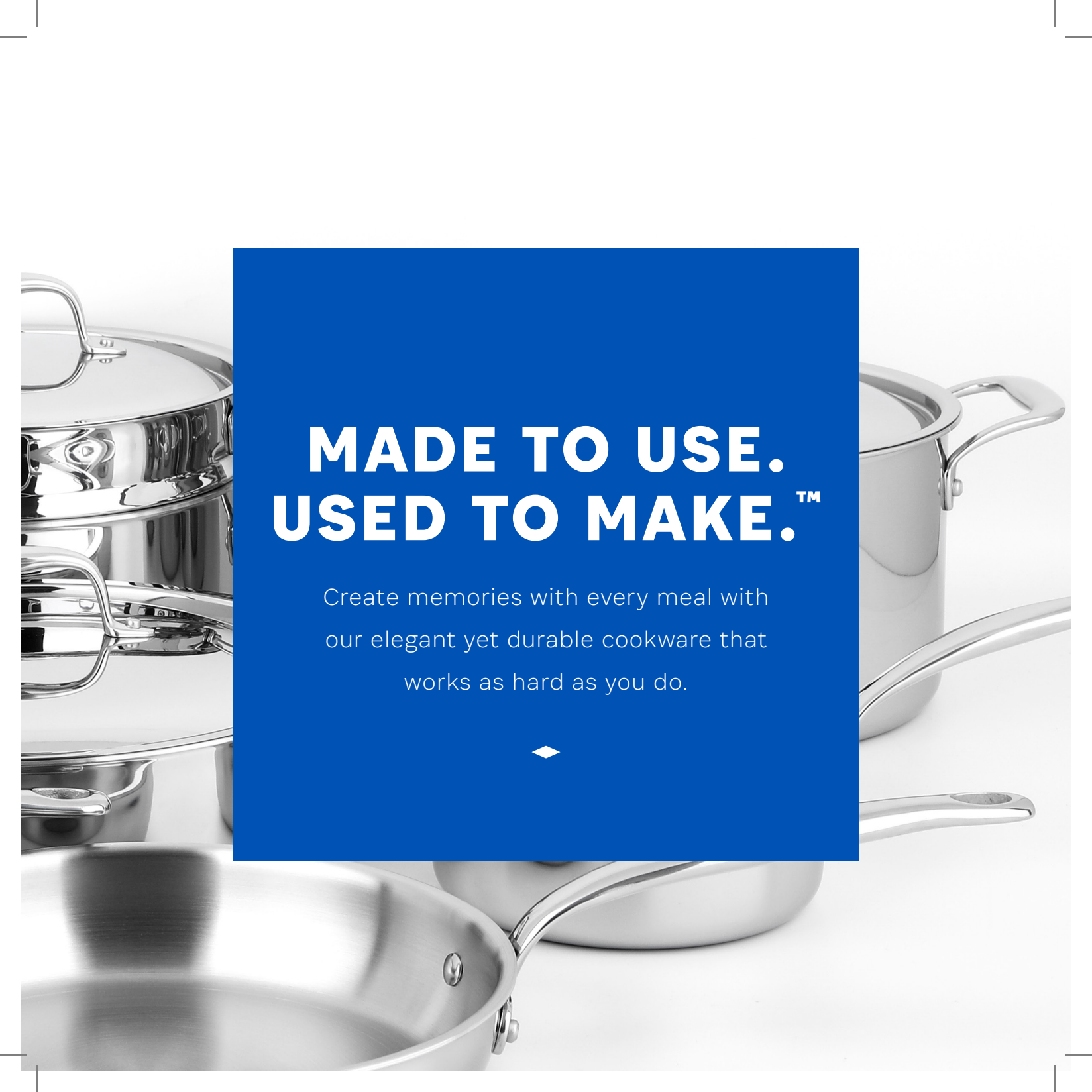
PERFORMANCE CRAFTED
ALL-SURFACE
LEGEND
MULTIPLY
SUPERSTAINLESS



KEEPING YOU COOKING

How to enjoy, handle,
and care for your Legend
SuperStainless cookware.





MADE TO USE. USED TO MAKE.™

Create memories with every meal with
our elegant yet durable cookware that
works as hard as you do.





A heritage of perfecting the recipe

Legend Cookware isn't simply made.
It's painstakingly considered, refined, remolded,
updated, and finally cast in perfect form.
Because what comes out of a Legend pot or pan
is the direct result of what goes into it.

Easy is not our way. Shortcuts don't cut it.

BUILD HIGHLIGHTS

Legends are
made of these:



Multiply Premium
Construction



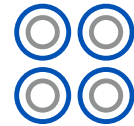
Cast Stainless
Steel Handles



Durable
Handles

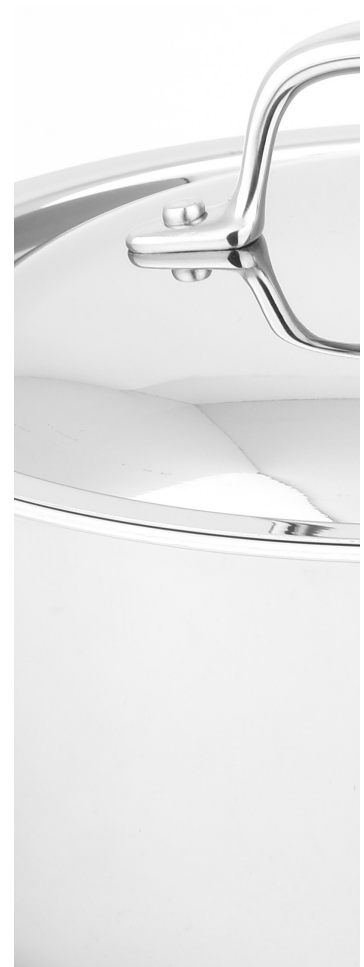


Any-Rack
Dishwasher Safe



All-Cooktop
Compatible

What we share: Passion, the main ingredient





**Our
heritage is
not a history
of time but
a history of
iterations.**



We make, so you can

Your meals and memories are the reason we do what we do. We don't build paperweights. We craft workhorses that pull their weight in your kitchen.



We iterate, so you don't

Our investments in research, development, and production pay off when you can master the dish right out of the box, without adjusting your cooking a single degree.



We ship, so you serve

At the end of the day, you can't cook with diagrams. We consistently ship our best products so you can own, love, and make with legendary cookware steeped in performance design.

How to: Make the most of it

At Legend we believe nothing brings family and friends together like a well-cooked meal seasoned with care and innovation.

Follow these simple guidelines as you get ready to imagine, adopt, and create:



1. Prep

Do:

Clean each pan in warm, soapy water before first use

Don't:

Scrub with harsh detergents or abrasives like steel wool



2. Cook

Use on all cooktops, including gas, electric, induction, and even in the oven

Bake in the oven at temperatures exceeding 500°F/260°C

Feel free to use nonstick cooking spray, as long as it's 100% oil

Place cookware directly under the broiler element



3. Clean

Wash pans with non-abrasive sponge or soft plastic mesh and dish soap

Use harsh detergents when washing by hand or in dishwasher

Polish stainless steel with a mixture of water and lemon juice or vinegar

Leave in hot, steamy dishwasher after washing cycle is complete



4. Keep

Store each pan alone, if possible, to prevent scratches to finish

Stack cookware without protective silicone sheets between pans

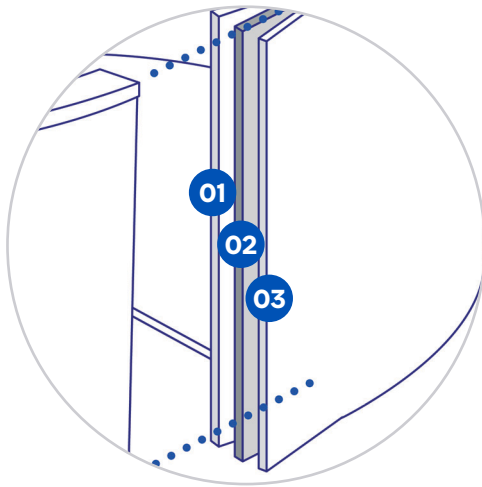
MULTIPLY DESIGN

**IT'S WHAT'S
ON THE
INSIDE THAT
COUNTS**

(Hint: It's aluminum)

Our love for cooking runs many layers deep:

Body-forged technology = a thicker, more durable design.



3-PLY SUPERSTAINLESS

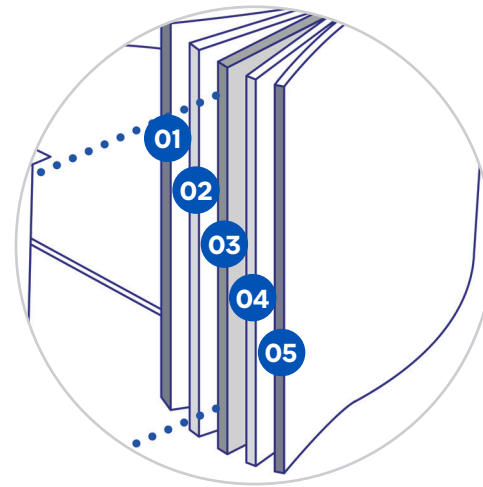
01 — 304 Stainless Steel:

For safe, easy-clean cooking

02 — Thick Aluminum Layer

03 — 430 Stainless Steel:

For performance on all cooktops



5-PLY SUPERSTAINLESS

01 — 304 Stainless Steel:

For performance on all cooktops

02 — Aluminum Layer A

03 — Thick Aluminum Layer

04 — Aluminum Layer B

05 — 430 Stainless Steel:

For performance on all cooktops





A Legend is Forever™

Our passion is to bring you solid, performance cookware that will withstand the rigors of daily use.

We've crafted our Legend SuperStainless cookware to embody a savory fusion of that old-world stability and modern convenience.

Once brought into your home, they become part of a legacy—the story of your family and the memories you consume together.



MAKE.
YOURSELF.
AT HOME.

Come cook with us at:
legendcookware.com





Logo on top of emboss = 877c
metallic silver