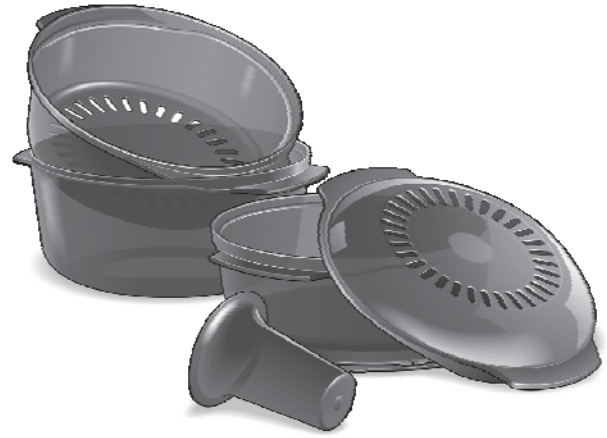


TupperWave[®] Stack Cooker



Key Features and Benefits

- Make a complete meal for four in less than 30 minutes. It can also make appetizers, dessert and sauces.
 - Rounded, flat bottoms with ridges promote even cooking by allowing maximum microwave circulation around the containers.
 - Made of an incredibly strong and durable material, the Stack Cooker pieces can withstand temperatures ranging from -13° F/-25° C to 392° F/ 200° C.
 - Non-porous smooth, polished surfaces are extremely stain resistant.
 - Easy-grip textured handles provides a secure grip.
 - Cone fits in 1 ¾ Qt./1.75 L or 3 Qt./3 L Casseroles.
 - Virtually airtight and liquid-tight seals are great for refrigerator or freezer storage.
 - Casseroles nest for compact storage.
 - 3 Qt./3 L can be used with the cone to make Bundt cakes.
 - Colander works with the 1¾ Qt./1.75 L and 3 Qt./3 L Casserole when stacked.
 - The sturdy handles provide a special venting system. With the handles together, the vents are closed. Place the cover handles at right angles to the casserole and the vents are open to allow steam or moisture to escape.
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Product Specifications

- **Care:** Dishwasher safe. Do not use abrasive sponges when cleaning. Do not use metal utensils when cooking. Seal is not microwave safe. Freezer and refrigerator safe.
 - **Capacity/Dimensions/Mold Numbers:**
 - Complete Stack Cooker Dimensions: 10 5/8 x 6 1/8" / 27 x 15.6 cm stacked
 - 3 Qt/ 3 L Casserole: • Casserole 2192 • Seal 2197
 - 1 ¾ Qt /1.75 L Casserole: • Casserole 2210 • Seal 2197
 - ¾ Qt/ 750 mL • Cover/Casserole: 2193
 - Cone: 3 5/8 x 4 ½" / 9.2 x 11.4 cm (base diameter), 2196
 - Colander: 7 cup/ 1.7 L, 10 5/8 x 3 1/8" / 27 x 7.9 cm, 2195
 - **Limited Lifetime Warranty**
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How to Position

The TupperWave[®] Stack Cooker System can revolutionize the way you cook meals in your microwave oven. You can cook delicious three course meals for a family of four in around 30 minutes, including standing time. And you don't even have to watch over it or stop and stir, just set the timer and relax.

How to Demonstrate

- “The TupperWave® Stack Cooker offers a simple way to cook entire delicious meals and have everything ready at once with no turning, no stirring, or constant checking all in around 30 minutes.”
- “Prepare three recipes, stack them all together, microwave and serve—it’s that easy!”
- “Place a main dish in one casserole, a side dish in another and a dessert in the third. Stack the three casseroles on top of each other, place the stack in the microwave and relax while your microwave does the cooking.”
- “The casseroles are quite versatile. They can be used together in the stack cooking system or individually to make your favorite recipes.”
- Browning meat has never been faster or healthier. The fatty liquids drain from the colander right into the casserole.”
- “For a new way to cook vegetables, try steaming them in the Colander.”
- “These Stack Cooker Casseroles were made for microwave cooking. Their rounded shape and ridges on the bottom means your meals come out evenly cooked every time.”
- “Your meal can go from the microwave to the table and, with the two virtually airtight and liquid tight seals, to the refrigerator or freezer for fresh keeping.”
- “The TupperWave® Stack Cooker with its appealing design and translucent color adds elegance to your table, making every day meals special.”

How to Cross Sell

- Expand your system to make sauces in the Micro Pitcher Set.
- Sell with all of the products in Time Savers catalog sections to show how easy Tupperware can make their lives.
- Bake a Bundt cake and decorate using the Squeeze It™ Decorator, Mix-N-Stor® Plus Pitcher, Measuring Cups and Spoons, Saucy Silicone Spatula and Classic Sheer® Midgets® Set. Drizzle on top with fresh fruit puree using the Quick Chef but showing the fruit in the FridgeSmart® Containers.
- Make a hot dip using the Preparation items and serve in the Chip 'N Dip or Serving Center® Set.
- Make a full meal using preparation products and FridgeSmart® Containers and serve on the Microwave Luncheon Plates. Use the Vent 'N Serve™ Containers to store the leftovers.

Notes :
