

## Class #1 Cookware

Flora is moving out of her dorm and into an apartment. She is excited that she is finally able to cook her meals on a stove and also not worry about space. She is wanted to purchase a set of cookware that will last a long time. She does not want to spend a lot of time keeping the cookware looking new since she is still attending college. She has \$300.00 to spend on the cookware set.

<p><b>#1</b>  <b>Duxtop Whole-Clad Tri-Ply Stainless Steel Induction Ready Premium Cookware 10 Pc Set</b>  <b>\$179.99</b></p>	<p><b>#2</b>  <b>Magnalite Classic 8 PC Aluminum Cookware Set</b>  <b>\$130.00</b></p>	<p><b>#3</b>  <b>KitchenAid Tri-Ply Copper 10 Pc Set Cookware – Satin Copper</b>  <b>\$285.00</b></p>	<p><b>#4</b>  <b>Magma Stainless Steel Induction Cook-Top Gourmet Nesting 10 Pc Cookware Set</b>  <b>\$195.00</b></p>
<div data-bbox="94 521 409 743" data-label="Image"> </div> <ul style="list-style-type: none"> <li>• Set includes 8-Inch, 10-Inch Fry Pan; 3-Quart Sauté Pan with lid and handle helper; 1.6-Quart and 3-Quart covered saucepan; 6-1/2-Quart saucepot with cover</li> <li>• Whole-Clad Tri-Ply Stainless Steel construction eliminates hot spots and ensures even heat distribution along the bottom and side walls of the cookware</li> <li>• Stay-cool stainless-steel perfect-grip handle riveted to the pan</li> <li>• Dishwasher-safe; oven-safe to 550 degrees F; Freezer-safe for food storage</li> <li>• Lifetime limited warranty</li> <li>• This professional cookware is suitable for induction, gas, electric, and halogen cooktops.</li> </ul>	<div data-bbox="640 544 892 743" data-label="Image"> </div> <ul style="list-style-type: none"> <li>• Set includes 1- and 2-quart saucepans (each with lid); 5-quart Dutch oven with lid and rack; 10-inch skillet</li> <li>• Constructed from hand-poured cast aluminum</li> <li>• Heavy domed lids lock-in moisture, transfer heat from vessel side walls, and help facilitate convection style heating</li> <li>• Phenolic handles</li> <li>• Oven-safe to 350 degrees F; hand wash only; 50-year limited warranty</li> </ul>	<div data-bbox="1071 532 1407 743" data-label="Image"> </div> <ul style="list-style-type: none"> <li>• 3-Layer Design</li> <li>• Stainless Steel Base</li> <li>• Etched Measurement Markings</li> <li>• Riveted Stainless Steel Handle(s)</li> <li>• Domed Tempered Glass Lid(s)</li> </ul>	<div data-bbox="1606 539 1753 760" data-label="Image"> </div> <ul style="list-style-type: none"> <li>• 100% 18-10 Marine Grade Stainless Steel with encapsulated Tri-clad (stainless steel, aluminum, stainless steel) bases</li> <li>• Set stores in less than 1/2 cubic foot of space</li> <li>• Set includes: 5 qt. Stock Pot, 10 in. diameter Sauté/Frying Pan, 2 qt. Sauce Pan, a Lid that fits all saucepans, a Lid for Sauté/Frying Pan/Stock Pot, 3 qt. Sauce Pan, 1 ½ qt. Sauce Pan, (2) Removable Handles and a convenient "Bungee" Storage Cord</li> </ul>