



Why Xtrema is Green

- ⌘ All **Xtrema** cookware materials are inorganic natural minerals from our earth's crust.
- ⌘ **Xtrema's** ceramic product is made from earth's natural minerals and water.
- ⌘ The kilns used for manufacturing use clean burning and safe natural gas.
- ⌘ The manufacturing process does not produce any pollutants.
- ⌘ The **Nano-Glaze™** non-stick cooking surface on the **Xtrema** cookware is a non-reactive and non-toxic material. No odors or gases are ever released during the entire cooking process, even if the cooking temperatures exceed 2500°F.
- ⌘ You can cook, serve and store foods in the same **Xtrema** cookware which will save energy.
- ⌘ It requires less energy to cook with **Xtrema** since the ceramic material retains heat longer, which will reduce your cooking time.
- ⌘ **Xtrema's** versatility – Stovetop, oven, broiler, microwave oven, refrigerator, freezer, and tabletop usage reduces the need for multiple products which can save energy, time and money.