



*Treat your kitchen  
to a quality set of  
kitchen utensils!*

## *Hi! I'm Ellis Regini*

Through the years I have enjoyed cooking a variety of dishes of my own making. I had years of frustration built up over the poor quality, faded and flimsy cooking utensils available in the marketplace and decided it was time for a change. At Saucepan Chef, we wanted to raise the bar on both quality and function, bringing a quality set of kitchen utensils to the market. There are multiple design characteristics which make Saucepan Chef a truly superior kitchen product. The reason that each utensil is made from is high melting and our engineering team designed angles that make each utensil function perfectly in a saucepan, in larger cooking containers, or even on the grill!



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**Spatula** Angled to enter a saucepan yet curved to allow the entire bottom surface to be lifted out. This spatula features superior heat resistance that can even be used to flip hamburgers, chicken or fish on the grill!

**Spoon** Perfectly articulates in a saucepan to ensure thorough mixing no matter how thick your sauce or dough is. It also does a great job breaking up hamburger meat in a pot!

**Ladle** Deep enough to serve a whole bowl of soup in one scoop! The Saucepan Chef ladle is a quality kitchen utensil built to last.

**Slotted Spoon** Perfect for dipping solid food out of broth or sauces. Strong enough to pick up an entire soup bone!

**Knife and Spork** This knife is uniquely shaped to allow you to cut up food in a saucepan without damaging the cooking surfaces. Accompanied by a customized spork to hold the food while cutting. These two are a must for any kitchen!