

thinKitchen®

Introduction to Royal Prestige®

2025-2026



Introduction



*“Let food be thy medicine
and medicine be thy food”*

Hippocrates

We are what we eat...

About Royal Prestige®



- Founded in 1959 and owned by HyCite Corporation, USA.
- Leader and innovator in health focused cookware and kitchenware products in over 20 countries.
- One of the most advanced cooking systems available in the market today.
- Made from one of the highest and safest grade of surgical stainless steel.
- <https://thinkcookware.in>

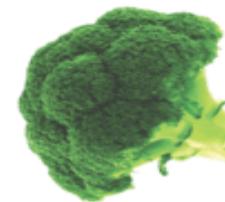


The “Laboratory” Report



Innove™ can save energy and retain nutrients with its waterless and oil-free cooking method.

Nutrient testing performed by Covance Laboratories, July 2008.



Broccoli



Potatoes



Cabbage



Carrots

Total average variation
in energy savings*

69.50%
less energy

71.80%
less energy

78.40%
less energy

69.70%
less energy

Total average variation
in nutrient retention*

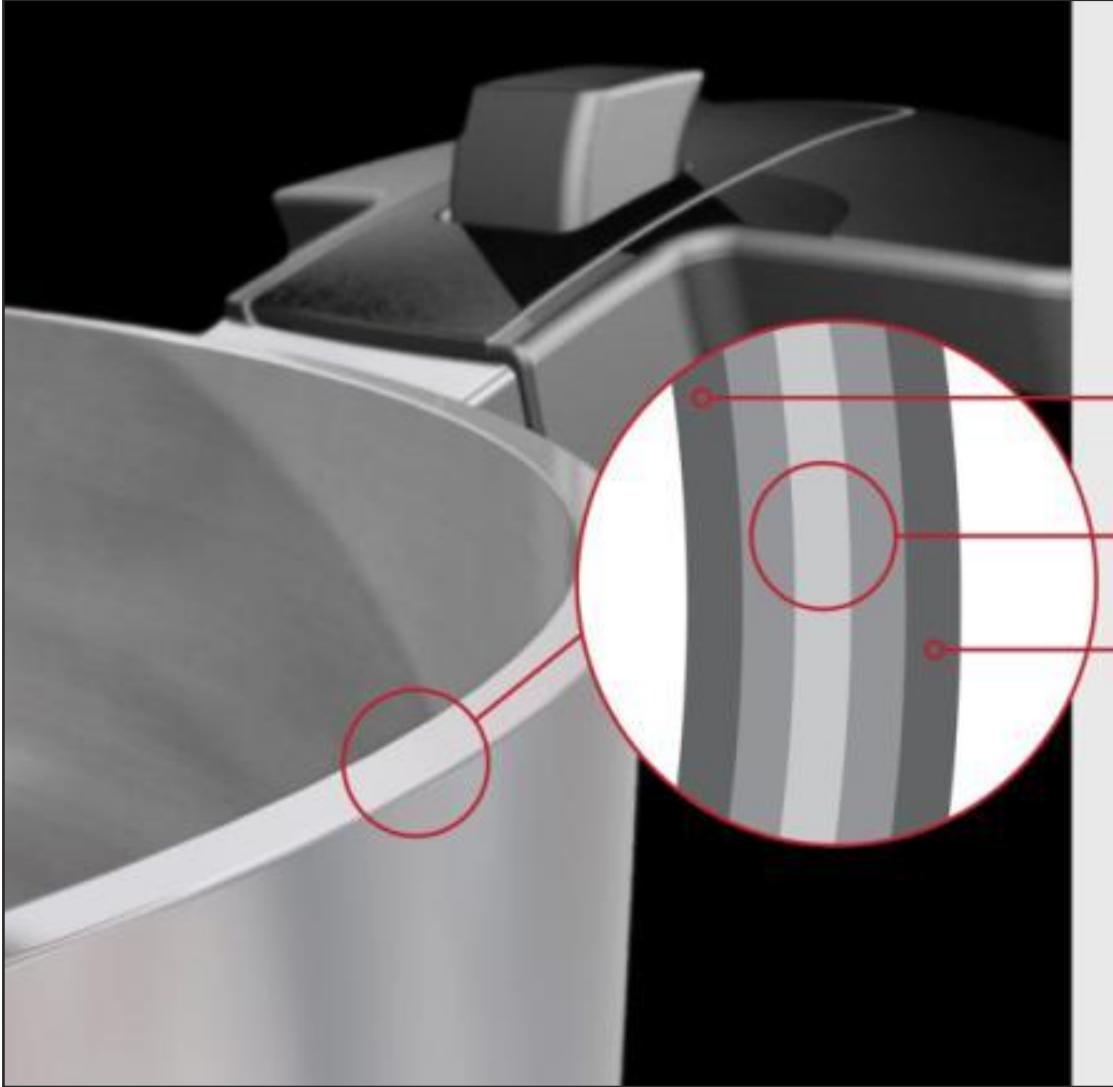
103.70%
more retained nutrients

14.60%
more retained nutrients

82.60%
more retained nutrients

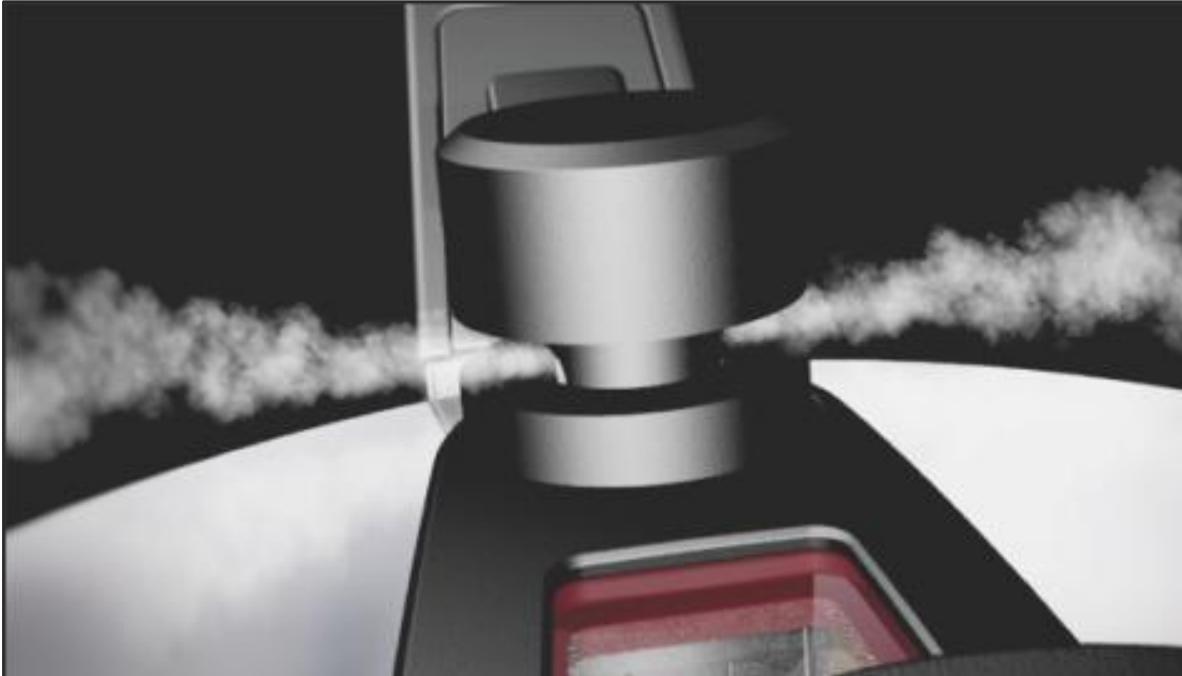
35.80%
more retained nutrients

What Makes it Unique



- **Sturdy Construction Based on High Compression Poli-Component Alloy™;** incorporating a thicker finish (3.0mm) to increase resistant and durability, from the base to the edges. No internal adhesive that deteriorates or disassembles over time.
- **316 Series Surgical Stainless Steel.** Resistant, hygienic and easy to clean. Does not produce reactions with food that could alter its taste.
- **Multi-Layer Thermal Core** consisting Aluminium grade 1050/3003/1050 for even heating. Ideal for an excellent dispersion and heat conduction.
- **430 Series Magnetic Stainless Steel.** Durable, easy to clean and maintains its shine. Specially designed for the new induction cook tops.

What Makes it Unique (cont'd)

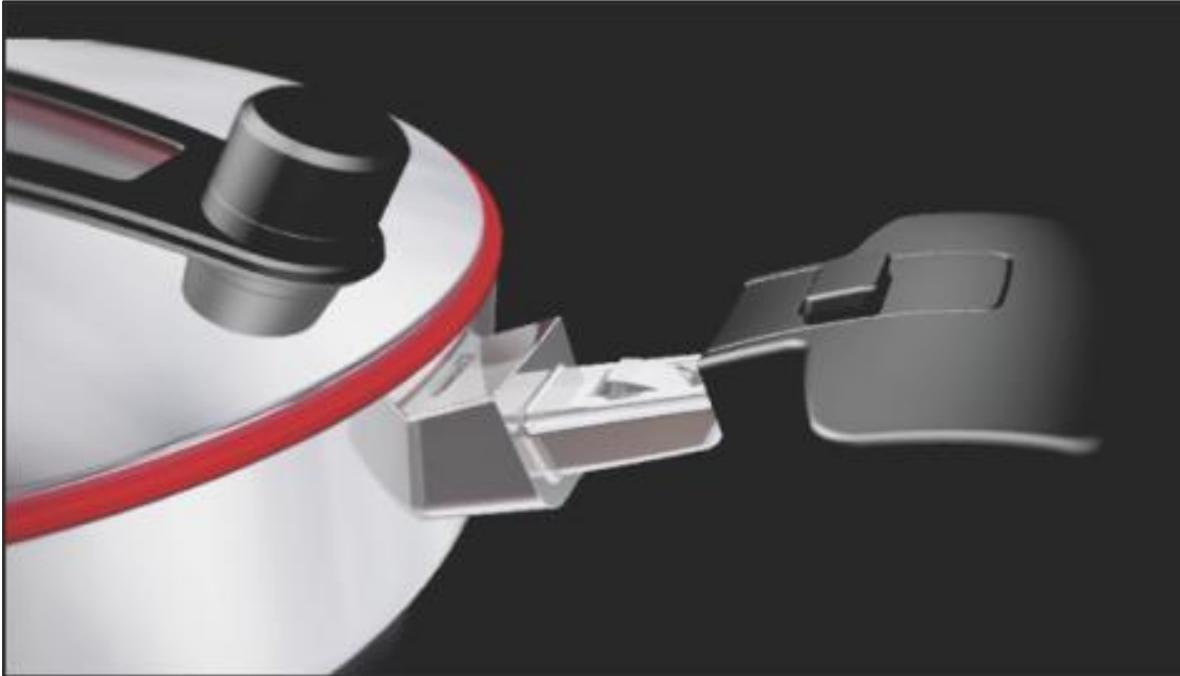


Exclusive, cylindrical Redi-Temp® valve lets you know when the ideal cooking temperature of 82°C has been attained. Cooking made easier!



Monitor the moisture of your meals through the **tempered-glass window** featured on the covers. Thus, it's no longer necessary to lift the cover and break the vapor seal.

What Makes it Unique (cont'd)



Interchangeable, heat-resistant handles enduring temperatures up to 204°C; and maximize space while baking, cooking and cleaning.



Induction compatible, magnetic stainless-steel base which makes it ready for the “modern” kitchen.

What Makes it Unique (cont'd)

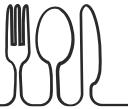


Dishwasher-safe; Oven Safe.



Optimize storage space in today's smaller kitchens, smaller drawers or shelves.

The “Infamous” Baking Soda Test



Steps to conduct Baking Soda Test :

Step 1 :

Mix 250ml water with a 1tbsp Baking soda.

Step 2 :

Pour this mixture in your most used cookware and bring to a boil.

Step 3 :

Cool and taste a spoon

If the mixture tastes foul and looks murky, it shows what you are eating along with your cooked food.



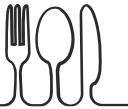
[Click here](#) to watch the testimonial video.

50-Year Limited Warranty

We guarantee that your Innove™ System will be free from defects in material and workmanship, and will not permanently stain, rust, chip, melt, break or crack **for 50 years from the date of purchase.**



Video Links



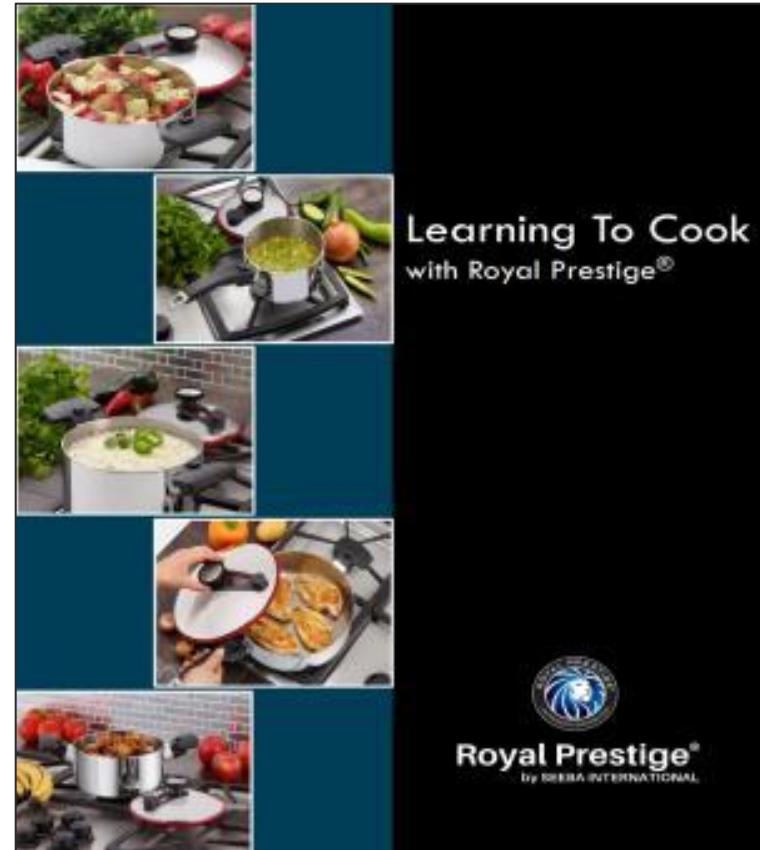
- Introduction : [Royal Prestige - Welcome](#)
- Use & Care : [Royal Prestige - Use and Care Tips](#)
- Cleaning Tips : [Royal Prestige - Cleaning Tips](#)
- Demonstration of Cooking in Royal Prestige : [Royal Prestige – Demonstration](#)
- Learn to Cook in Royal Prestige : [Royal Prestige – Learn to Cook](#)
- How Does Cooking Happens in Royal Prestige : [Waterless Cooking – Royal Prestige](#)

Video Links (cont'd)



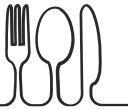
- Recipes Video :

- [Aloo Baingan](#)
- [Barley Riscotto](#)
- [Avial](#)
- [Basundi](#)
- [Farali Pattice](#)
- [Salli Marghi](#)
- [Oats and Mixed Veg Cutlet](#)



[Click here for Recipe Booklet](#)

FAQs



Benefits of Royal Prestige®

1. What are the benefits of cooking in Royal Prestige® cookware?

Thanks to its sturdy 5 layered construction, Royal Prestige® cookware helps you cook the healthiest meal possible for your family.

You can cook without any oil, any water and thereby get the maximum nutrients from your best sourced ingredients.

More importantly, the 5-layered construction (with three layers of aluminium in the middle and T-316 surgical stainless-steel interior) provides gentle, even heat distribution while maintaining a sanitary non-toxic surface that is in contact with the food.

Surgical steel is the most durable, hygienic and easy to clean.

And finally – the cookware comes with an international warranty of 50years!

2. What is greaseless/oil-free cooking?

It's a unique cooking method where you can cook meals with no or minimal cooking oil. The innovative technology and the construction of Royal Prestige® cookware allow cooking most meals with less or no oil.

3. What is waterless cooking?

The Royal Prestige® cookware is designed for all types of cooking; it is specially designed for low moisture cooking- also known as "waterless" cooking. The low moisture method is a unique way of cooking foods at lower temperature settings in their own natural moisture. Little or no additional water is required. This method reduces the loss of nutrients that occurs with other cooking techniques, while keeping the natural flavours. Vegetables and fruits have high water content, enough to cook them as long as heat is controlled, and moisture is retained inside the cookware.



Features of Royal Prestige®

1. What is a water seal?

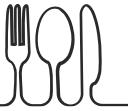
Each pan has been specially designed to form a “water seal” with its cover. This seal is the relationship between the cover and the pan when the food in the pan is cooking at the right temperature. The seal prevents vapour from escaping and the moisture drops back into the pan cooking the food thoroughly. To form a water seal, bring by heating the pan on medium heat with the cover in place. When the RediTempt™ valve whistles, reduce heat to the lowest temperature setting.

Tips for forming the water seal :

- If steam escapes from around the cover, the temperature setting is too high- reduce the setting.
- If the Redi-Temp™ valve continues to whistle or steam continues to escape from the cover even after reducing the heat to the lowest temperature setting, a heat diffuser may be needed. This can be found in many retail stores.

Lifting the cover will break the water seal. Cooking time will be lengthened considerably each time this happens, as the water seal must be formed again. When checking food, lift the cover enough just to insert a fork to see if the food is sufficiently cooked. If the food is not completely cooked, replace the cover as quickly as possible and turn the heat up to medium for about a minute to re-form the water seal. Rest to low and continue cooking. Occasionally after cooking, a cover may have a tight water seal and be difficult to remove. If this happens, simply open the RediTempt™ valve and wait until the cover loosens.

All you need to know is medium-click-low!



Features of Royal Prestige®

2. What is the Redi-Temp™ valve?

Redi-Temp™ is a valve placed on the cover. It takes the guesswork out of when the cooking temperature inside the cookware reaches 82°C. That is when the RediTempt™ valve will sound much like a teakettle. You can be in the other room, and you will know when the proper cooking temperature is achieved. When the whistle is heard, it means it is time to turn the burner to the off position and close the Redi Temp™ valve. The construction of Royal Prestige® and the vapour seal covers retain the heat so well, that the foods will finish cooking with the heat they retain. This way you can minimize energy consumption by using medium for a few minutes and then turning the burner off, versus keeping it on a medium-high to high setting throughout the entire cooking process.

3. Why is the cookware called multi-cooking and, multi cuisine system?

The Royal Prestige® cookware is specially designed to cook a variety of cuisines. You can cook, stew, bake, roast, shallow fry, deep fry or steam. It also features stack cooking which allows preparation of several foods at one time by stacking multiple units on a single burner.

4. What does warranty cover? Are there any exclusions?

Royal Prestige® warrants that products will be free from defects in material and workmanship and will not permanently stain, rust, chip, melt, break or crack for 50 years from the date of purchase except that this warranty shall apply to the INNOVETM Silichromatic Cover Gasket for one (1) year from the date of purchase. The warranty will cover only normal household use, for example, the warranty will be void if the product gets damaged by neglect or improper assembly, maintenance, or servicing, or repair by unauthorized persons or used for commercial purposes.

FAQ (cont'd)



Using Of Royal Prestige®

1. Does cooking in Royal Prestige® take more than a normal cookware due to its thickness?

No, cooking in Royal Prestige® takes comparatively less time because of the superior technology that ensures even heat distribution and retention. This speed up the cooking process.

2. When using a pot with the Redi-Temp™ valve, how do I know I am reducing the temperature properly?

Temperatures can vary from one stove to another. In general, when the valve whistles you should reduce heat to low and wait until the valve stops whistling before closing it. If while you are cooking there is not steam coming out, you need to slightly increase the temperature. If instead you find that excessive steam is leaking, you should slightly lower the temperature. Remember that the key is that there should be an occasional escape of steam.

3. What should I do to ensure Redi-Temp™ valve works properly?

To make sure that the Redi-Temp™ valve keeps working properly, every time you wash your cookware, place the cover under the faucet and let water run through the open valve.

4. Why can't I get the cover off my cookware?

After cooking, there may be a tight water seal between the pan and cover. Do not pry the lid off. Simply open the Redi-Temp™ valve to equalize pressure and the cover can then be removed easily. Always tilt the cover away from you to avoid steam burns.

5. Can I use cookware on an induction stove?

Yes, it is compatible with induction stove.

FAQ (cont'd)



Using Of Royal Prestige®

6. Can I clean my cookware in a dishwasher?

Yes, your cookware is dishwasher safe.

7. Can I use my cookware in the microwave or in a broiler unit?

No. Never use your cookware in the microwave or in a broiler unit.

8. Can I store food in my cookware?

No. Storing food in surgical stainless-steel cookware for more than 2-3 hours may cause staining or pitting due to the salts, fats, seasonings and acids in the food. Storing food could be considered improper use and void the warranty.

9. How do I know if the cookware is sufficiently preheated?

While preheating, it is recommended to use the medium heat setting for 3-4 minutes before adding foods. Perform this simple test to determine if your pan is correctly pre-heated.

- Add a few water droplets to the pan.
- If the water droplets sizzle and bounce, then the pan is pre-heated.
- If they immediately disappear, this is a sign that the cookware is not ready to be used.
- If the droplets do not sizzle and bounce, then pre-heat for a minute or two longer before adding foods.



Using Of Royal Prestige®

10. Does it matter what size pan or cover I use?

Yes, choose a pan size that is appropriate for the amount of food you are preparing; ideally, you should fill the pan 2/3 full. Always use the cover that is intended for the specific pan you are using.

11. Which burner should I choose?

Always use an electric range similar in diameter to the pan you are using. If cooking on a gas stove, the flame should just touch the bottom of the utensil.

12. Can I use my cookware in the oven?

Yes. Be sure to preheat the oven completely before placing cookware inside the oven and never use a temperature higher than 204°C. Also, be sure to use oven mitts when inserting or removing cookware from the oven.

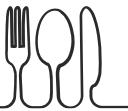
13. What is the right temperature setting for my stove?

Due to the quality construction of your pans, low to medium heat settings are recommended for most cooking needs. Higher heat settings should only be used when necessary, such as when bringing liquids to a boil. When using an electric range, the diameter of the range heat element should be similar to the pan. When using a gas range, adjust the flame so it does not extend up and around the sides of the pan.

If the pan is accidentally overheated, it is recommended that the burner be turned off and the cookware not removed until it is completely cooled.

In the event that something does burn, it indicates the medium setting was too high. Simply reduce it for next time.

FAQ (cont'd)



Cleaning Royal Prestige®

1. Why do I need to wash my new cookware before using it?

The polishing process can leave finishing oils on the surface; hence it is essential to remove any such oil particles left back during polishing. Cookware can discolor or stain if it is not washed properly before using it for the first time.

2. How do I wash the cookware for the first time?

Before using your new cookware for the first time, add 1/4 cup of vinegar to hot soapy water with a sponge to wash each piece. Wash it thoroughly and rinse well.

3. What is the best way to clean my cookware after cooking?

To clean the inside surface only of the cookware, use any conventional scotch brite pad and a liquid soap. Avoid using metal scouring pads or harsh scouring powders when cleaning pans.

We find that the type with a green scourer attached to one side of a scotch brite sponge works best-these are available from most grocery stores. Do not use the green scourer pad or metal scrubs on the polished exterior of the cookware or the top of the lid (use the sponge side only). All the pieces are dishwasher safe. We recommend that the knobs of the pans be removed for cleaning occasionally as grease and food particles can accumulate.

Royal shine cleanser: The bottle of a cleanser included with your set is used to remove mineral deposits, burn marks and flame/burner marks from the cookware. To use, simply share a small amount (1 teaspoonful) into the cookware. Then apply a wet sponge. Rub the cleanser in a circular motion until the mark is gone. The cleanser can be applied on the bottom of the cookware, but again, not on the polished exterior surfaces.

FAQ (cont'd)



Cleaning Royal Prestige®

4. How do I remove the water spots on my cookware?

Water spots (scaling) may occur due to the water condition in the area that you live in. To prevent them, after washing always rinse cookware with hot water and dry immediately. If water spots appear, apply a non-abrasive stainless-steel cleanser, such as Royal Shine by Royal Prestige®, on to the dry cookware and with a moistened paper towel, rub in a circular motion. Once the stain is removed, wash pan in hot, soapy water and dry.

5. Why does my pan have white spots on it?

Undissolved salt can leave white spots or even create pits at the bottom of your cookware. These pits do not affect the cookware's performance but cannot be removed. Cooking with undissolved salt in the cookware can void the warranty. To avoid the above from occurring always add the salt after the water has boiled or the food has reached cooking temperature.

6. Why has my pan turned yellow?

Overheating or allowing a pan to boil dry will cause yellow, bronze, blue or rainbow tints on the stainless-steel surface. The tints are harmless and can be removed by using a non-abrasive stainless-steel cleanser, such as Royal Shine by Royal Prestige®. Apply the cleanser onto the dry cookware and with a moistened paper towel, rub in a circular motion. Once the stain is removed, wash pan in hot, soapy water and dry.

7. Why does my pan have a white film on it?

Minerals in water or starches in food can leave a white film on stainless steel. These will not affect the cookware's performance and can be removed by rubbing the area with a sponge that has been dipped in lemon juice or vinegar.



Cleaning Royal Prestige®

8. Why are there scratches on my cookware?

Stainless steel can scratch if handled incorrectly. Scratches do not affect the cookware performance, and therefore are not considered defects in workmanship or material. To avoid scratches :

Knives or sharp kitchen tools should not be used for cutting, stirring, or serving foods.

Always use wooden/ silicone spoons and spatulas while cooking food in your cookware.

Do not use an electric mixer in your cookware.

Always stack cookware carefully for storage or while loading them into the dishwasher.

9. How do I remove burned on grease?

Avoid scraping the pan or using metal scouring pads. When removing burned-on food, use a double-face sponge. The scrub fiber (green side) can be used on the inside, but only the soft sponge on the outside.

If that does not work, fill half of the cookware with water, place on the stove and bring to a boil for a few minutes. Allow water to cool and wash the pan as usual. Severe encrusted grease or food and burnt grease stains can also be removed by adding one cup of water and vinegar each with two spoons of baking soda to the cookware and bringing it to a boil for a few minutes. Once the soda fizzes off, allow water to cool and wash the pan as usual.

10. How do I clean the silicone rings of my cookware?

The Silichromatic™ gaskets can be soaked in half cup of hot water with $\frac{1}{4}$ cup vinegar and liquid soap overnight. Wash the gaskets as usual the next morning, this will help getting rid of grease and food odour, if any.



thinKitchen®

Thank You