

THE
**CHEF
STORY**

MADE IN INDIA FOR THE WORLD

LET'S SAVE
ENVIRONMENT
TOGETHER

Haptik Series



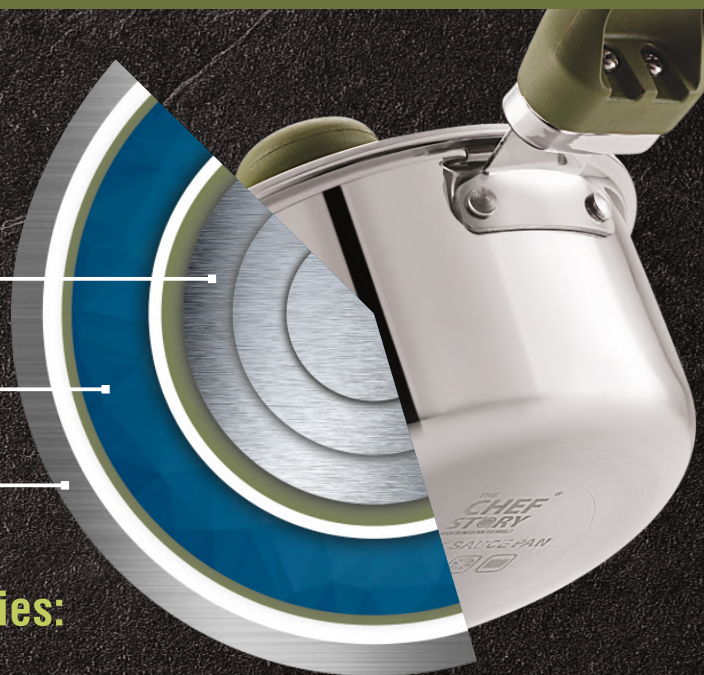
TRI-PLY COOKWARE

Haptik Series Is Designed To Give Every Household A Luxury To Cook Food In A Beautiful, Elegant And Stylish Cookware With Tri-ply Technology In Which The Food Gets Cooked Evenly And Faster Than Ordinary Stainless Steel Products Thus Saving Fuel And Time

S.S 304 Food Grade Stainless Steel

ALUMINIUM

S.S 430 Magnetic Stainless Steel



Features of the products in this series:

TRI PLY CONSTRUCTION:

LAYER 1-

Food Grade S.S 304 18/8 austenitic stainless steel used in the inner surface for healthy cooking as there are no chemicals that can migrate into the food and does not rust.

LAYER 2 :

Next, we have a middle layer of aluminium, which acts as the heating element, providing the pan with nice, even heating. The full, heavy-gauge aluminium core extends across the bottom and up the sides of the pan for the best heat distribution. This helps in even heat distribution, less cooking time, minimum burning of food.

LAYER 3 :

S.S 430 18/0 magnetic stainless steel used as the 3rd layer, making the cookware induction compatible as well. This 360° Induction base allows greater contact with the heat source and a much faster cooking time saving considerable energy.

WHY HAPTIK ?

- * Faster Cooking - Due to the tri ply technology the food gets cooked evenly and faster than ordinary stainless-steel products
- * High Grade Polish - Mirror polish outside & Matt finish inside for a classy appearance
- * Metal utensil Safe - Either scratch it or scrape it with your metal spatula. Best performance guaranteed for superior food release and easy cleaning.
- * Phenolic Handles - Stays cool even at high cooking temperatures and has heat resistance up to 170°C and remains cool to touch when cooking.
- * Extra strong tempered glass lid allows you to see the cooking process without lifting the lid, thus keeping the flavour and moisture in.
- * The range is suitable for use on all heat sources, including induction, and is oven safe up to 150°C/300°F and dishwasher safe.



The Chef Story provides a warranty of 3 years from date of purchase to be free from defects in materials and workmanship under normal house hold use.

Manufactured in
an eco-friendly process:

All of THE CHEF STORY cookwares are made in house. Our mission is to inspire people to eat better, live better, and achieve the life they desire. We believe great home-cooked meals and quality time spent with your family can lead to a fresh, healthier approach to life. The experience starts with us.



THE CHEF STORY is an eco-friendly cookware brand that has been inspired by people looking for clever design, excellent functionality and also safe for environment.

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TRI-PLY OPEN SKILLET

TCS - HAPTİK SERIES
— Open Skillet



∅ (cm)	MASTER PACK (pcs)
18	6
20	6
22	6
24	6
26	6



**Double-riveted,
Double - Screwed
cool-touch
Bakelite handles**



Haptik Series

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TRI-PLY

Sauce Pan & Sauce Pot

TCS - HAPTIK SERIES
🍲 Sauce Pan



TCS - HAPTIK SERIES
🍲 Sauce Pot



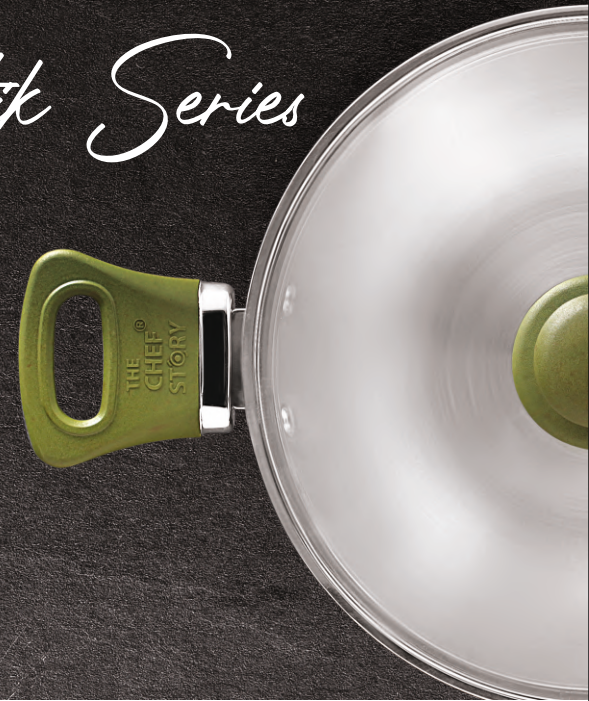
Ø (cm)	CAPACITY (Litres)	MASTER PACK (pcs)
14	1.2	6
16	1.6	6
18	2.0	6
20	2.2	6

Ø (cm)	CAPACITY (Litres)	MASTER PACK (pcs)
18	2.0	6
20	3.3	6
22	4.0	6
24	5.0	6



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TRI-PLY DEEP KADAI

TCS - HAPTİK SERIES

 **Deep Kadai**

Ø (cm)	CAPACITY (Litres)	MASTER PACK (pcs)
20	1.5	6
22	2.0	6
24	2.5	6
26	3.25	6
28	4.0	6
30	5.0	6



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Double - Screwed
cool-touch
Bakelite handles**



TRI-PLY WOK

TCS - HAPTİK SERIES

 Wok



Ø (cm)	MASTER PACK (pcs)
22	6
24	6
26	6
28	6



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There is no
Planet B

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For Customer Complaints, Contact Customer Care
Executive/Manager Cell No. 9356110841 (Mon to Fri 10AM to 5PM)
Email: customercare@thechefstory.in
website: www.thechefstory.in
on customer care executive address same as below
(Kasliwal Projects Pvt. Ltd.)

Manufactured By: SUMEET STEEL
Unit No. 31, Shubh Ind. Estate, Nr. Agog Pharma, Sector-2, Goraipada, Vasai (E),
Palghar - 401 208, Maharashtra, India.

Marketed By: KASLIWAL PROJECTS PVT. LTD.
1024 & 1025, Corporate Avenue, Sonawala Rd, Opposite Atlanta Centre,
Goregaon (East), Mumbai, 400063 Maharashtra, INDIA

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