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Selecting the best cookware is sometimes a daunting task especially when you are not sure of the type of cookware to buy. There are scores of cookware of different shapes and sizes, so you have to plan well before shopping. A complete set of cookware may be available for a good price, but don't purchase it unless you are certain that you will make use of them frequently.

### Titanium Cookware

Titanium cookware is indeed a class by itself, its quality is unparalleled. The metal itself is very strong but lighter than steel. That is why it is being used today for cookware. Titanium vessels do not require oil for cooking. So, by using this cookware, your health is taken care of.

The products available in titanium cookware are extensive. You will begin to enjoy cooking by using these incredible vessels. A wide range of pans are available in the titanium collection. Pans for frying and roasting, sauce pans and casserole pans, soup pots grills and woks can be obtained. When you begin to use them you will realize why it's called the best cookware ever.

### Features of Titanium Cookware

The following are the features of titanium cookware:-

- Food cooked in titanium vessels retains the nutrients and enzymes and so it tastes better.
- A thick thermobasic aluminium base helps in good heat retention and distribution.
- It has a non-stick surface, therefore you don't require much oil to cook your food.
- The patented durable handles do not have screws, so there is no worry about loosening or falling apart. Additionally, the handles, knobs and lids are all oven- proof. It's no wonder it is considered the best cookware.
- The Pyrex glass lids are heat-resistant and you can watch your food being cooked.

### Titanium Knives

A titanium knife has been in use only recently. Although it's a fairly new product, it has proven to be the best. It offers distinctive advantages over the other types of knives. Firstly the titanium knives have blades that are flexible and durable. It's also very light and razor- sharp. The sharpness stays longer than the usual carbon steel knives. In addition to all this, the blades are anti-bacterial.

A titanium knife has a double layer of titanium alloy and it is so sleek that it cuts with precision. You can use it for chopping or slicing meat or vegetables. Being lightweight, you don't have to strain while cutting. Above all, these knives are safe enough to be put in a dishwasher

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