The world's newest, most versatile freeze cook and serve ware : Pyrosil : September 1962 / James A. Jobling & Co. Ltd.

# Contributors

James A. Jobling & Co.

## **Publication/Creation**

Sunderland : James A. Jobling & Co., 1962.

### **Persistent URL**

https://wellcomecollection.org/works/efsxacqb

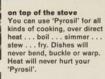
### License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection 183 Euston Road London NW1 2BE UK T +44 (0)20 7611 8722 E library@wellcomecollection.org https://wellcomecollection.org





out of the freezer Hygienic 'Pyrosil' is ideal for keeping prepared foods in the freezer... and taking them quickly and safely to the heat in the same dish. 'Pyrosil' can be frozen suddable without damage suddenly without damage.

in the oven Cooking the joint or roasting a chicken you'll find 'Pyrosil' the most convenient cooking ware you've ever used. Under the grill, too, 'Pyrosil' is ideal. And the detachable handle makes it all so easy.



easy to wash Non-porous 'Pyrosil' cannot absorb fats or food particles. It washes as beautifully as your finest china. Flavours cannot cling. And you can take it hot to a cold wet sink without fear of damage.

no other cooking ware can do so much - so well

Made from an amazing new material of the space age - first used for rocket nose-cones and now available in this exciting range of cook-and-serve ware. The hottest heat or coldest cold cannot hurt 'Pyrosil'. You can use it safely in the oven, on the top of the stove, under the grill. You can take it from the refrigerator to the flame or from the oven straight to a cold wet sink for washing-up. No temperature extreme will harm 'Pyrosil'. 'Pyrosil' dishes are pure white with a texture like fine china, yet they cannot scratch or craze. The covers of 'Pyrosil' frying pans and saucepans are manufactured from clear 'Pyrex' glass and possess all the qualities associated with 'Pyrex' oven and table glassware.

### discover how easy it is to clean 'Pyrosil'

Rounded corners ensure easy cleaning, by hand or in the dish-washer. Detachable handles should be removed before clean-ing. 'Pyrosil' is non-porous – it cannot absorb odours or flavours and there are never any left-over tastes. Usually just a gentle soaking in water to which a detergent has been added will loosen any food particles from the smooth surface of 'Pyrosil'. However, if food should accidentally overcook, spots will rub off with a damp cloth or plastic scouring pad and a little cleaning powder.

Some spoons made of soft metal leave greyish marks on 'Pyrosil' similar to the marks left by metal pans on a white sink. These grey marks can be removed with cleaning powder and a plastic cleaning pad or a damp cloth. Avoid metal scouring pads - they leave grey marks too, and these will then have to be removed. be removed.

### quarantee

James A. Jobling & Co. Ltd. unconditionally guarantee to re-place any 'Pyrosil' that breaks from temperature extremes. Corning Ware (Registered Trade Mark) is representative of a new line of products made in the U.S.A. and Canada from 'Pyroceram' (Registered Trade Mark) by Corning Glass Works. It is imported by James A. Jobling & Co. Ltd., the exclusive licensees, under the trade mark 'Pyrosil'.

James A. Jobling & Co. Ltd., Wear Glass Works, Sunderland.



