

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

Contributors

James A. Jobling & Co.

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on top of the stove

You can use 'Pyrosil' for all kinds of cooking, over direct heat . . . boil . . . simmer . . . stew . . . fry. Dishes will never bend, buckle or warp. Heat will never hurt your 'Pyrosil'.



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 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 dishwasher. Detachable handles should be removed before cleaning. '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.

guarantee

James A. Jobling & Co. Ltd. unconditionally guarantee to replace 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.



the world's newest
most versatile
freeze cook and serve ware

'PYROSIL'

Regd. Trade Mark

SEPTEMBER 1962



AMAZING
SPACE
AGE
MATERIAL

Here's the full range of amazing new 'PYROSIL'



a



b



c



d



e



f



g

- a saucepan set
- b saucepan with handle
- c saucepan on serving stand
- d frying pan on serving stand
- e frying pan
- f percolator
- g jug

saucepans

	price ex. P.T.	price inc. P.T.
910 1½pt. saucepan	£1 11 2	£1 13 2
base	£1 1 7	£1 3 0
cover	9 8	10 4
911 2pt. saucepan	£1 18 9	£2 1 3
base	£1 9 2	£1 11 1
cover	9 8	10 4
912 2½pt. saucepan	£2 2 8	£2 5 5
base	£1 13 0	£1 15 2
cover	9 8	10 4
914 saucepan set (1½pt., 2pt., 2½pt. saucepans, handle and stand)	£6 19 1	£7 8 2
913 4½pt. saucepan	£3 1 9	£3 5 9
base	£2 6 7	£2 9 7
cover	15 2	16 2
S913 4½pt. saucepan with stand	£3 15 6	£4 0 5
base	£2 6 7	£2 9 7
cover	15 2	16 2
stand	13 9	14 8
each item is cartoned singly		
964 stand for 1½pt., 2pt., 2½pt. saucepans	12 7	13 5
cartoned singly in outer (retail) packs of four		

frying pans

900 7" frying pan	£1 11 2	£1 13 2
base	£1 1 7	£1 3 0
cover	9 8	10 4
901 9" frying pan	£2 12 6	£2 15 11
base	£1 17 5	£1 19 10
cover	15 2	16 2
902 10" frying pan	£3 6 1	£3 10 5
base	£2 6 10	£2 9 11
cover	19 3	£1 0 6
S902 10" frying pan with stand	£4 0 1	£4 5 4
base	£2 6 10	£2 9 11
cover	19 3	£1 0 6
stand	14 0	14 11
each item is cartoned singly		

detachable handle

997	13 9	14 8
cartoned singly in outer (retail) packs of four. The detachable handle fits every size of frying pan and saucepan		

percolators and jugs

920 6-cup coffee percolator	£5 10 2	£5 17 4
921 9-cup coffee percolator	£6 3 0	£6 11 0
923 3-cup jug	£2 15 10	£2 19 6
926 6-cup jug	£3 14 8	£3 19 6
each item is cartoned singly		