

Facts and features

Whether you need steel, wood, or a nonstick-style utensil, the Masters Collection can accommodate you: The wood options feature a smooth comfortable finish made of solid maple for timeless quality, while the stainless steel screams durability with its 18/10 professional quality build, and nonstick negates any scratching or sticking issues.

Also made of 18/10 stainless steel, our cookware is superb for the selective chef. Featuring a pure copper center surrounded by four layers of aluminum, Masters Collection pots and pans promote the most even heat distribution.

Masters Collection cutlery will slice through any situation with its one-piece forged no-stain, high carbon German steel. Full tang construction creates a quality cutting tool with a poly resin handle, reinforced with fiberglass for durability.



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Testimonials



"The Masters Collection is for master chefs to create masterpieces."
John Smith

"The Culinary Institute has crafted some incredible cookware that has made a big difference in my kitchen."
Ericka Leigh

"These knives stay sharp forever and can cut through any kind of food I need them to."
William Grey

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CREATE SOME EDIBLE ART



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Guaranteed professional performance

The Masters Collection offers multiple instruments made just for the right job. The products are quality in their simplicity. They were designed and tested by Master Chefs from the Culinary Institute of America which guarantees their performance. Take one of our cooking tools in your hand and you'll create a mealtime masterpiece to tantalize the taste buds of your consumers.

Future - focused collection

Purchases from our Masters Collection help fund classes for future chefs. The instruction offered at the Culinary Institute of America will help chefs find their inner culinary creator and craft some edible art. The CIA has trained chefs the likes of Anthony Bourdain, Sara Moulton, and founder of Chipotle Mexican Grill, Steve Ells.

Not only are you buying some quality cookware – almost as good as you are – to assist in your culinary works of art, but you'll be helping the next generation of great chefs take courses and learn the craft of cooking. Our classes and our cookware are of the same high standard.

Cook with class

Sharp in style and slicing power, our cutlery will give you the edge over the competition. Carve your creations like Michelangelo did his marble.

Our utensils are the most useful on the market and we have one for every job. The right instruments will enable your cooking to sing like a choir.

Quality cookware is required for exquisite culinary creations. As a painter melts their colors to the proper consistency, you too can cook a great gourmet banquet.



Features like our unique Balance Forward handle design which repositions the hand for a more comfortable grip and control help produce a better experience. Our cutlery is made from one piece of no-stain carbon steel and our utensils are stainless. The cookware is classic copper and aluminum for consistent heat while cooking.

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