



SCORCH SHIELD™

lowryscookingsolutions.com



CREATED BY A CHEF FOR CHEFS



"I've spent more than 30 years as a professional chef and know the frustration of wasted food and time that scorching causes. Since inventing the Scorch Shield, I can confidently divert my attention and better manage my kitchen, knowing that my sauces can manage themselves."

- Dan Lowry, Professional Chef and Chef Instructor at Macomb Community College Culinary Arts Studies

LOWRY'S SCORCH SHIELD

Perfect for cooking, reheating or warming sauces & soups and can be used for applications such as:

- Cream soups & sauces
- Tomato sauces
- BBQ sauces or sugar-based sauces
- Sauce reductions
- Risottos
- Grape leaves
- Fruit sauces
- Chocolate/caramel sauces (melts chocolate without using a double boiler)
- Pastry creams
- Candy & fudge making

Great for even-heating on grills and gas stove tops such as:

- Pan searing, simmering and sauteing
- Rice, grains & beans
- Eggs and omelets



WARNING: Read instructions before use.
Patent Pending





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This scientifically designed heat diffuser helps prevent scorching, burning, hot spots and boil overs. Designed for commercial kitchens; Scorch Shield™ is perfect for cooking sauces, gravies, soups and more, as well as tempering, simmering, reductions and warming.

HOW IT WORKS

- Fits over your burner to create a flat cooking surface, creating even-heat distribution to help prevent scorching, burning, hot spots and boil overs, resulting in better tasting food.
- Made from porcelain enamel coated heavy gauge steel for easy cleaning.
- Can use with any height flame and temperature.
- Can use with all sizes of cookware intended for stove-top applications.
- Works on all gas stoves and grills.
- Not for use on electric flat surface stoves.

REDUCE COSTS & INCREASE PROFITS!

- Less wasted food means lower food costs
- Less cleaning means lower labor costs
- Less wear and tear on pots and pans means lower equipment costs

WHAT CHEFS ARE SAYING

"The Scorch Shield is a great tool in the repertoire of kitchen equipment at Country Club of Detroit. With the Scorch Shield we are able to eliminate hot spots and scorching especially when developing thicker soups and sauces... it's on our range top at all times!"

- Chef Brian Beland, Certified Master Chef, Country Club of Detroit

"I recently used the Scorch Shield while cooking a three gallon yield of seafood chowder, and there was absolutely no scorch or burn. What a relief to have no loss of product."

- Chef Dan Vallone, Certified Executive Chef, Oakland Hills Country Club

"As a pastry chef, the Scorch Shield works great for me. I don't have to go to the stove all the time to tend to my simmering creams and custards that would ordinarily burn quickly. No need to babysit as much... Great tool for the kitchen!"

- Pastry Chef Amy Knoles, Certified Executive Pastry Chef, Country Club of Detroit

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