Saladmaster Press Kit

Over 70 years of Quality & Innovation

From the humble beginnings in 1946 to the leader in cookware innovation, Saladmaster has been changing life one healthy meal at a time.



With continued growth, the company expanded into a new building located at 131 Howell Street, Dallas, Texas, where Saladmaster headquartered for 43 years.

Saladmaster was the first to introduce 18-8 (3 ply) Stainless Steel Cookware, and other exclusive premiums such as Bavarian China,

Leaded Crystal, Stainless Flatware, and Carvel Hall Stainless Cutlery with chrome-plated handles into the product line.

Regal Ware, Inc., an American based and global manufacturer acquired Saladmaster.

Saladmaster continued international market expansion into the Philippines and Australia.

Saladmaster relocated its headquarters to Arlington, Texas and continued into international market expansion.

Saladmaster celebrated its 50th anniversary with Independent Authorized Dealers around the world at one global convention hosted in the USA.

With consistency in performance and design, a new product brand name emerged - Saladmaster Solutions XP-7.



Saladmaster 316Ti Stainless Steel Cookware launched globally as the latest advancement in technology for cookware. The sill mills selected to produce the 316Ti stainless steel metal for Saladmaster signed exclusive agreements with parent company Regal Ware, Inc. Saladmaster was the only cookware company in the world to offer products made of 316Ti Stainless Steel on the interior surface of their cookware.

Harry Lemmons began operating the company in his home and offered one core innovative product - the Saladmaster Machine, which is world renowned today.

Later that year, Saladmaster moved to a larger facility at 4503 Worth Street in Dallas, Texas.



Mirror Masterbuilt Aluminum Cookware was exclusively added to the Saladmaster product line. This original cookware set included the exclusive signature Vapo-Valve™ in the covers.

Saladmaster opened its first international market expansion into Canada.

Saladmaster was listed as one of Texas' top 100 corporations.

T-304 (5 ply) Surgical Stainless Steel Cookware was introduced as a new technology advancement with interior cooking surface layer of T-304 Stainless Steel, and three layers of aluminum on the inner core sandwiched between the interior and exterior layer of T304 stainless steel.

1994

Saladmaster upgraded it's line to T-304/316L (7 ply) Surgical Stainless Steel Cookware, with 316L as the interior surface of the cookware.

The company ended 1994 with its best year in the history of the company to date.

2001

Saladmaster once again broke away from conventional cooking equipment with the introduction of the Versa Tec line. This ushered in an era of the "Complete Kitchen System" with the first introduction of the detachable handle system providing convenience for stacking and storage, and induction cooking capabilities.

2017

Saladmaster once again moved to a larger modernized facility in Fort Worth, Texas and has expanded distribution in over 45 countries.

The company ended 2017 with its best year in sales and growth in the history of the company.