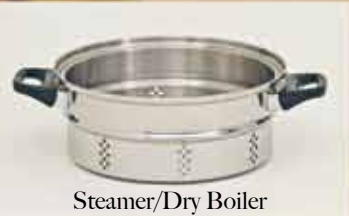


NEW MAGIC SEAL[®] Vita Craft[®]



Accessory Pieces



Steamer/Dry Boiler



Kitchen Shears



Bakeware



Induction Cook Top

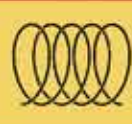
One Cookware — Any Heat Source



Ceramic



Electric



Induction



Gas



Food Cutter



Griddle

LIFETIME WARRANTY

This certifies that your product is warranted by the manufacturer to be free from defects in material, construction, and craftsmanship for the life of the original purchaser. If your product has a heat control, cord or fittings, such items are warranted for one (1) year from the date of purchase.

If service should be necessary, send the product with a description of the claimed defect to the distributor from whom the product was purchased. In the event you are unable to locate the distributor, you may send the product to the address listed below. Any part or parts which, upon examination by the manufacturer, are found to be defective will be repaired or replaced without charge during the warranty period. This warranty does not apply to damage caused by accidents, misuse, abuse, or alterations.

THE MANUFACTURER'S LIABILITY UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT OF THE DEFECTIVE PRODUCT AT THE MANUFACTURER'S SOLE OPTION. THE MANUFACTURER SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER DIRECT OR INDIRECT.

THIS WARRANTY IS EXPRESSLY GRANTED IN LIEU OF ALL OTHER WARRANTIES INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

Celebrity
13611 West 109th St.
Lenexa, KS 66215
1-800-729-6346

L3002208

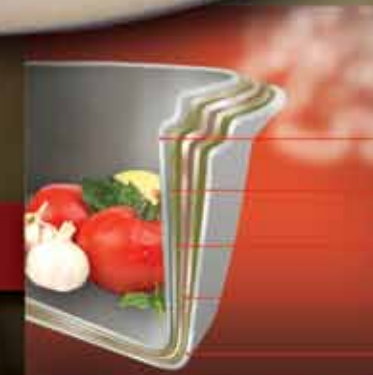


Pressure Release Knob

NEW MAGIC SEAL[®] Vita Craft[®]



VitalWorks Solutions Inc.



**PATENTED 5-PLY
MAGNETIC STEEL**

Surgical Stainless Steel

Pure Aluminum

Aluminum Alloy

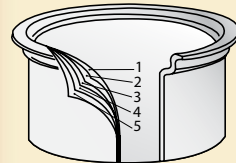
Pure Aluminum

Magnetic Stainless Steel

Six Reasons to Cook the Vita Craft Way

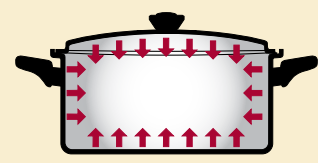
When you cook with Vita Craft's 5-ply, vapor seal cooking system, you:

1. Retain food's vitamins, minerals and enzymes
2. Boost food's flavor
3. Enhance food's appearance
4. Save energy (both personal labor and appliance energy)
5. Save time (faster food preparation)
6. Save money (less meat shrinkage, less vegetable loss, no cooking fats or oils, low heat, no utensil replacement and more meals at home)



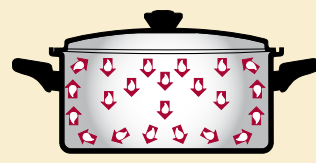
5-Ply

1. Surgical Stainless Steel
2. Pure Aluminum
3. Aluminum Alloy
4. Pure Aluminum
5. Surgical Stainless Steel



Even Heat Distribution

Vita Craft 5-Ply distributes heat across the bottom and up the sides of the cookware spreading the heat quickly and evenly. It heats faster and stays hot longer, like a mini oven on top of the stove.



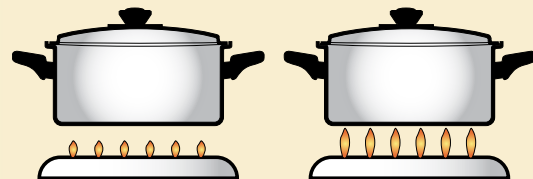
Waterless Cooking

The vapor seal keeps all the natural goodness of food inside the utensil.



Self-storing Covers

The lids, when inverted, nest perfectly in the pan for easy storage. Plus, no searching for the right lid - it's with the pan.



With Vita Craft, you very rarely cook with high heat.

Vapor Seal Cover Design

The heavy-fitting covers are designed to form a vapor seal with the shoulder of the utensil.



Heat Resistant Fittings

Handles, knobs and finger guards stay cool.

Warp Resistant Bottom

The utensil hugs the burner for maximum heating efficiency. Practical for all types of ranges.

Stainless Steel Ferrule

Protects the handle from heat. Its T-Lock construction adds firmness.

Food Tastes Better and Is More Nutritional When Cooked Correctly

Mother Nature designed food to give us everything we need naturally. When properly cooked, food doesn't need butter, salt, sugar, etc., for flavor. Proper cooking retains healthy vitamins, minerals and enzymes. Vita Craft five-ply steel, vapor seal design allows you to cook correctly, avoiding the five primary ways food's taste, color and nutritional value are destroyed.



- Peeling and coring (strips minerals from directly beneath the skin)



- Boiling (sterilizes food by dissolving water soluble minerals and robbing food of color and flavor)



- High temperature (destroys more vitamins and minerals.)

- Oxidation, cooking food uncovered (causes loss of flavor and color)

- Grease (adds calories and makes food seven times harder to digest)

Why Stack Cooking Works

Vita Craft is a "nutritional cooking system." The full body construction allows heat to transfer along the bottom and up the sides of the pan. When another Vita Craft utensil is inverted and used as a cover the heat transfer continues into the next utensil. Vita Craft is designed to work together to cook food more efficiently.

Designed to Work Together



To Cook Food More Efficiently

NEW MAGIC SEAL[®]
Vita Craft[®]



9 1/2" Skillet & 9 1/2" Cover

12 Qt. & 12 1/4" Cover

2 Qt. & 7 1/2" Cover

3 Qt. & 8 1/2" Cover



3 Qt. Steamer

Double Boiler Dome Cover

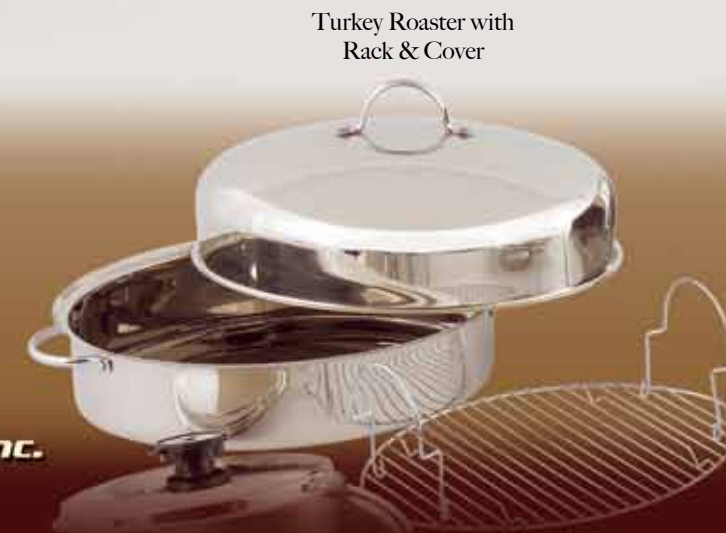
9 1/2" Skillet & 9 1/2" Cover

12 Qt. & 12 1/4" Cover

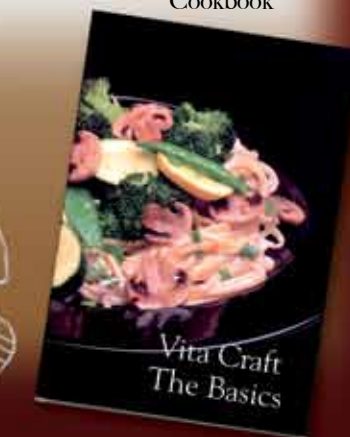


Kitchen Tools

VitalWorks Solutions Inc.



Turkey Roaster with Rack & Cover



Vita Craft The Basics Cookbook