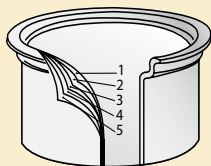


Six Reasons to Cook the Vita Craft Way

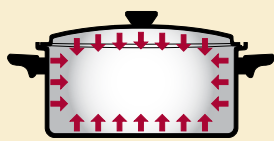
When you cook with Vita Craft's 5-ply, vapor seal cooking system, you:

1. Retain food's vitamins, minerals and enzymes
2. Boost food's natural 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)



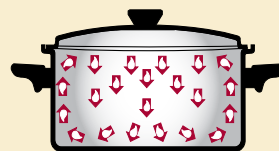
5-Ply

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



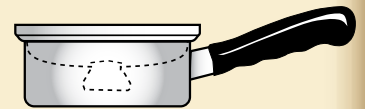
Even Heat Distribution

Vita Craft 5-Ply distributes heat faster and stays hot longer, like a mini oven on top of the stove.



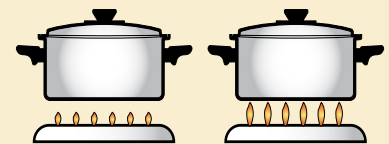
Waterless Cooking

The vapor seal keeps all the natural goodness of food inside the vessel. No added water or oil needed.



Self-storing Covers

The lids, when inverted, nest perfectly in the pan for easy storage.



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

Cookware Accessories Purchase an accessory to further customize your cookware set to meet your needs.

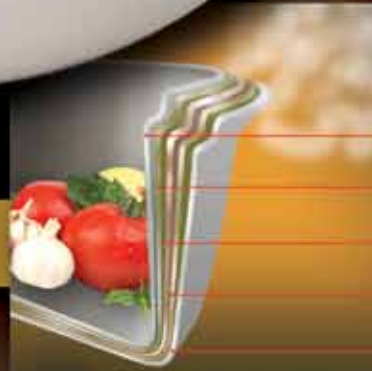


Super 5[®] Vita Craft[®]

MADE IN USA



Super 5
Vita Craft[®]
Special 5-Ply Magnetic Steel
ST - No. 3112
Made in U.S.A.



PATENTED 5-PLY STEEL

Surgical Stainless Steel

Pure Aluminum

Aluminum Alloy

Pure Aluminum

Induction Stainless Steel

VitalWorks Solutions Inc.

www.vitalworkssolutions.com 1-800-359-3444

Super 5[®] Vita Craft[®]



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)

Feature Advantages

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.

Vita Craft - The Basics
Free Cookbook with any Set Order!





6 Qt. Steamer
(optional)

6 Qt.
Roaster

4 Qt.
Pan & Cover

10" Fry Pan
& Cover

10" Fry Pan

1.25 Qt.
Pan & Cover

Set B

VitalWorks Solutions Inc.

Can be ordered as a set or individual pieces



6 Qt.
Pan & Cover

3 Qt.
Pan & Cover

1 Qt.
Pan & Cover

3/4 Qt.
Pan & Cover

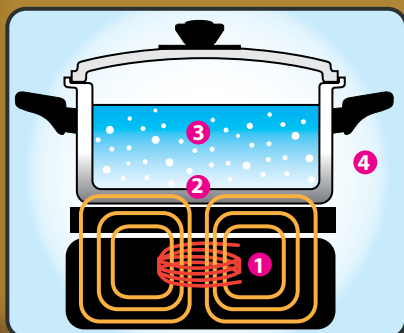
Set C

Sauce Set

Vita Craft
The Basics Cookbook

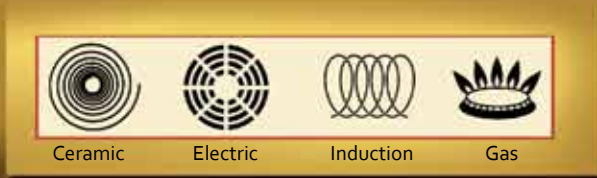


How Induction Works



1. An alternating current in an induction coil produces an alternating magnetic field.
2. This magnetic field is instantly transferred and concentrated to the cooking vessel.
3. This concentrated magnetic energy in the cooking vessel causes it to heat up and start cooking.
4. When the vessel is removed from the heat source, the induction unit automatically shuts off.

**One Cookware—
Any Heat Source**



New Super 5 is induction capable