



COOKWARE CATALOGUE

Your Health is
OUR BUSINESS

CAN-AM WELLNESS  GROUP OF COMPANIES



Thank you...

FOR TAKING TIME TO REVIEW THE CANAM WELLNESS INCREDIBLE LINE OF HEALTH PRODUCTS

There are very few investments we will ever make that are guaranteed to last us a lifetime and will benefit us in such a way as to not only pay for itself, but more importantly, to provide the framework for a healthier lifestyle.

Eating healthy food, drinking pure water and breathing clean air are the most important things we can do for our bodies!

By making an investment with the CanAm Wellness collection, you are making a commitment to take care of yourself and the ones you love.

Our mission is to provide you with the tools you need to live a healthier lifestyle. We can provide you with the very finest quality of health and wellness products all guaranteed to last a lifetime.

For additional information on our product line or to arrange a private showing from a CanAm Wellness Dealer, please visit us at:



**CANAM WELLNESS COMMITS TO
ALWAYS PROVIDING YOU WITH PRODUCTS OF THE
FINEST QUALITY, DURABILITY AND VALUE.**

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VACUMATIC WATERLESS COOKWARE



WHAT IS VACUMATIC WATERLESS COOKWARE?

Vacumatic is the process of cooking your vegetables in a completely sealed 'vacuum vapor'

Other methods, such as **steaming**, **boiling** or **microwaving** all bring the foods to 100° Celsius/ 212° F, which is the temperature where the vitamins, minerals and nutritional goodness start to break down. When cooking in a vacuum vapor the temperature does not exceed 72° Celsius /162° F therefore retaining 98% of all the natural **vitamins**, **minerals**, **color** and **taste**.

Without features such as the vapor seal, Vac-control valve, heat conducting inner cores that extends up the sides of the cookware, you cannot cook the proper Vacumatic Waterless way. This heat conducting inner core also offers **energy savings, up to 70%**, virtually paying for the cookware in a few years.



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VACUMATIC WATERLESS COOKWARE

THREE IMPORTANT ADVANTAGES OF VACUMATIC

Save Time

- **7-ply construction** allows for **fast and even** heat distribution
- **Food cooks faster**
- No pot watching, burning or scorching, as the heat **cooks from all sides**, not just the bottom
- **Vapor lock whistle**, tells you when to turn it off. No pot watching
- **Creates a vacuum** for fast, even cooking
- **T304 surgical steel with titanium**, hard durable surface
- **Cleans up fast** and easily
- Bake on top of the stove, **faster than the oven**

Save Money

- **Double Lifetime Warranty**
- No replacement costs
- Less food shrinkage means a **lower grocery bill**
- Low heat cooking leads to lower energy bills
- Reduced oven use equals **saved energy**

Save Health

- **Retains nutrients** through low moisture/low heat vacuum cooking
- **Maximizes** vitamin and mineral content
- Allows you to **cook low fat**
- Made with T316 Surgical Steel with Titanium which is non-reactive
- **No leaching** of metals or chemicals into your food



LOCK-IN LID STORAGE

OUR SPECIALLY DESIGNED SELF-STORING COVERS CAN BE STORED IN THE PAN WHILE BEING HUNG FROM THE RACK, SAVING YOU THE HASSLE OF HUNTING FOR THE RIGHT COVER.

THE SELF NESTING DESIGN ALLOWS YOU TO STACK AND STORE YOUR COOKWARE IN THE CABINET USING A MINIMAL AMOUNT OF SPACE. PERFECT FOR SMALL KITCHENS.



A SLIDE OUT RINGS FOR EASY HANGING.

HANDLES STAY COOL AND ARE ERGONOMICALLY DESIGNED FOR A BETTER GRIP. FULL WRAP-AROUND FLAMEGUARD.

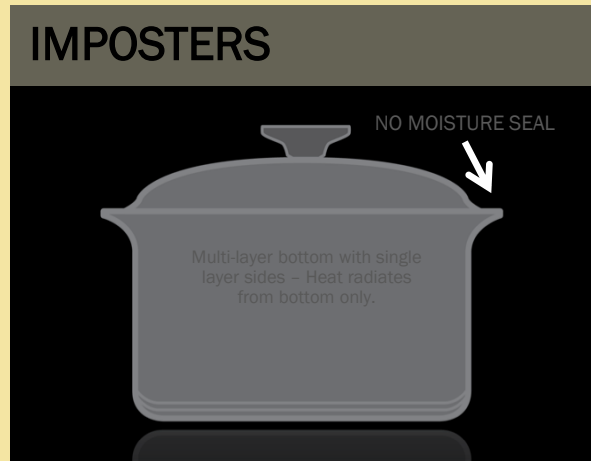
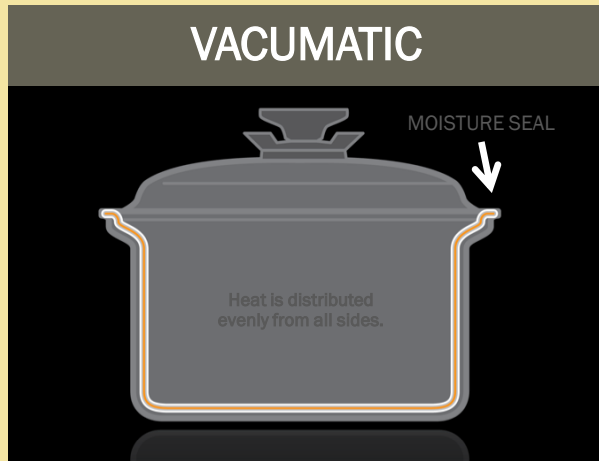
DURABLE PHENOLIC CONSTRUCTION WITHSTANDS OVEN HEAT UP TO 350° CELSIUS/662° F.



VACUMATIC WATERLESS COOKWARE

VACUMATIC COOKWARE VS. STORE-BOUGHT COOKWARE

Vacumatic cookware is engineered and constructed of the finest quality materials in the industry. The cooking surface, T304 surgical steel with titanium, is a non-chemically reactive surface that will not leach metals or chemicals into your food. The full body 7-ply design gives you the ultimate in even heat conduction. **CanAm Wellness's** dedication to quality means a lifetime of healthy cooking.



Don't be fooled by imitations.

Many cookware companies advertise their cookware as multi-ply on the **bottom of the pan**. This creates uneven heat distribution, and the need to use excess water to cook. **Vacumatic Cookware is 7-ply on all sides**, which distributes the heat perfectly for true vacuum waterless cooking.

HERE'S A LOOK AT SOME DEFECIENCIES OF OTHER COOKWARE

Non-surgical steel

- ▶ Poor heat distribution
- ▶ Must use oil or water
- ▶ Hard to clean
- ▶ Food can stick and burn

Aluminum

- ▶ Very soft metal, can pit and warp
- ▶ Can leach into your food when cooking acidic foods, such as tomato sauce
- ▶ Many brands are not dishwasher safe

Non-stick coated

- ▶ Will typically scratch, chip & flake
- ▶ Most brands are not dishwasher safe
- ▶ Can leach chemicals into your food
- ▶ Not recommended to use on high heat
- ▶ Fumes from over heated pans can be harmful



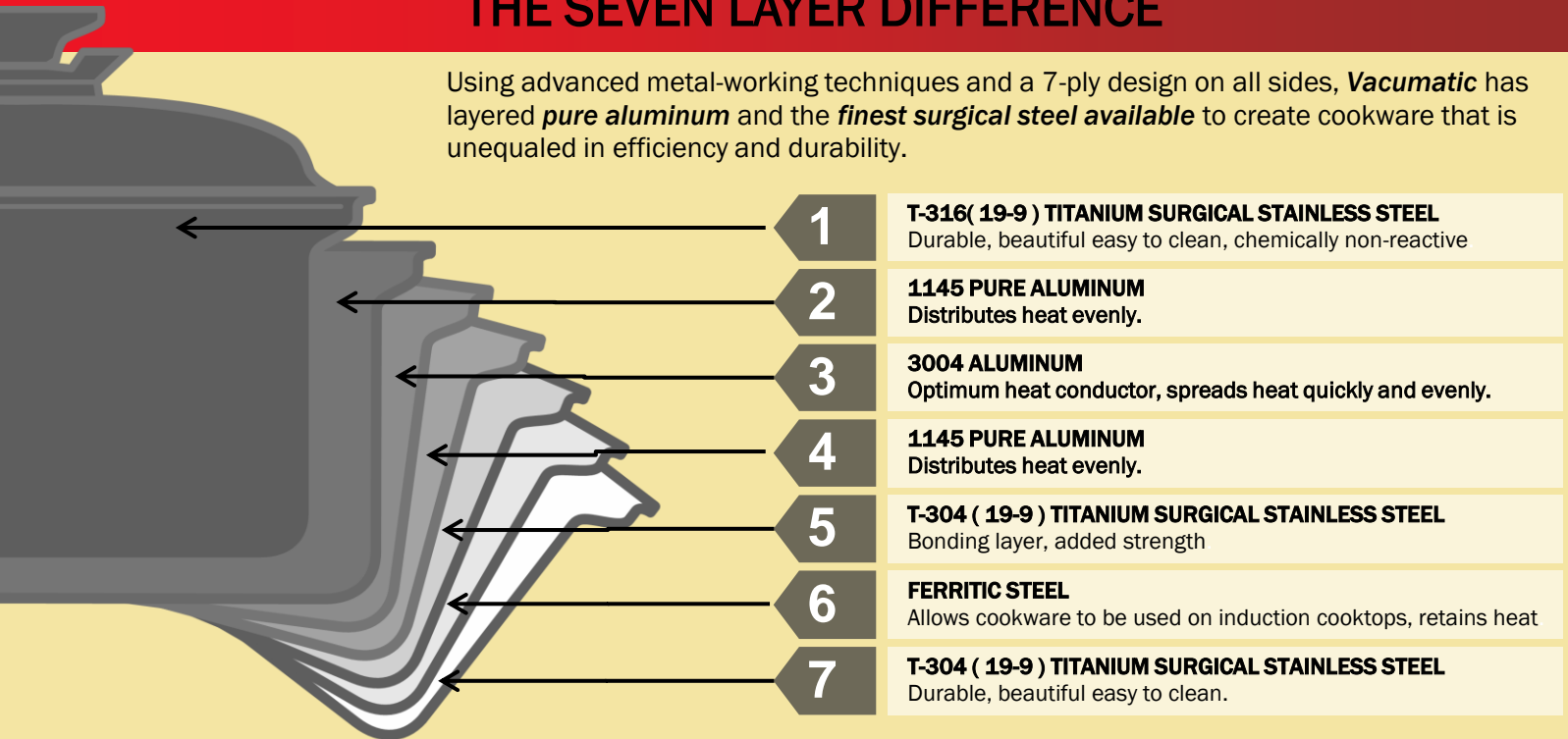
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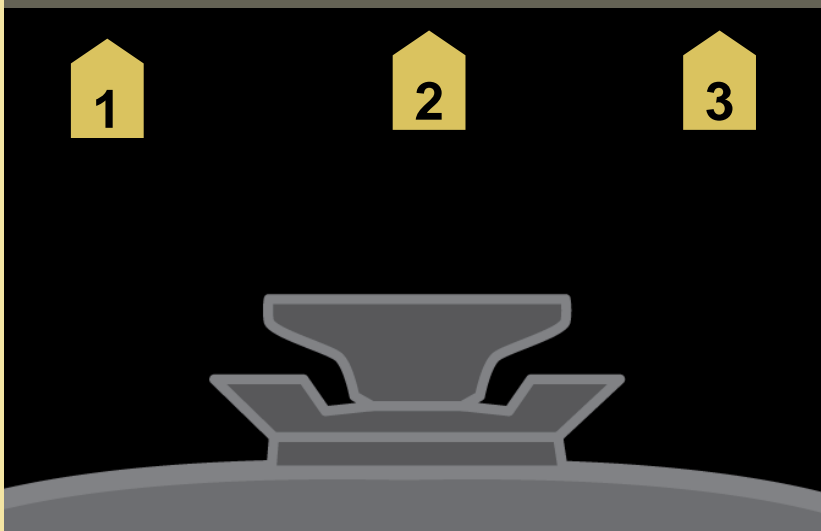
VACUMATIC WATERLESS COOKWARE

THE SEVEN LAYER DIFFERENCE

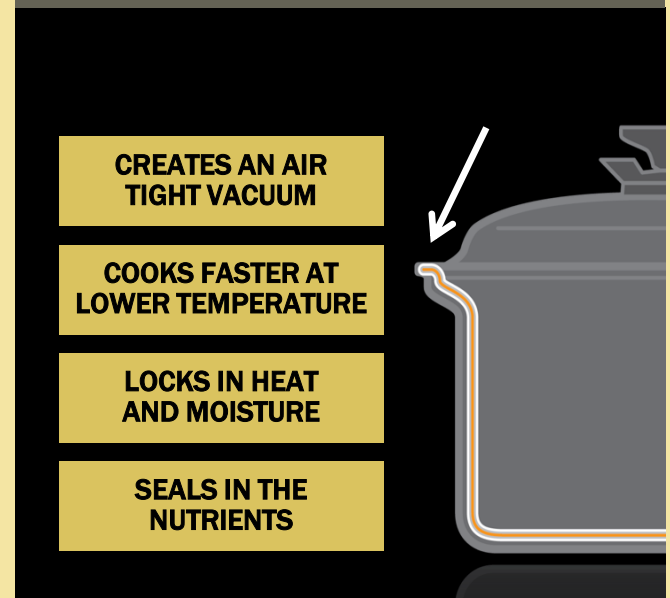
Using advanced metal-working techniques and a 7-ply design on all sides, **Vacumatic** has layered **pure aluminum** and the **finest surgical steel available** to create cookware that is unequalled in efficiency and durability.



VAPOR LOCK WHISTLE - 3 SETTINGS



MOISTURE SEAL



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VACUMATIC WATERLESS COOKWARE

Choose a set or design your own cookware set!

THE 'MASTER' SET CONSISTS OF A + B



THE 'FAMILY' SET CONSISTS OF B + C



**THE ONLY COOKWARE THAT SAVES YOU MONEY
AND THEN PAYS YOU TO COOK WITH IT.**



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ELECTRIC COOKWARE

OIL CORE ESSENTIALS

OIL CORE 5 QUART SLOW COOKER

The Oil Core liquid is sealed between layers of a *superior quality carbon core surgical stainless steel* to provide the ultimate in heat conduction.

- ☐ ELIMINATES HOT SPOTS
- ☐ KEEPS FOODS HOT EVEN AFTER THE SKILLET IS UNPLUGGED
- ☐ ENERGY EFFICIENT



OIL CORE ELECTRIC SKILLET

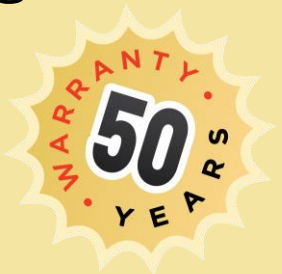
- | | |
|--|---|
| <input type="checkbox"/> BRAISE MEATS AND VEGETABLES | <input type="checkbox"/> COOK YOUR VEGETABLES WITHOUT WATER |
| <input type="checkbox"/> ROAST, FRY OR BAKE POTATOES | <input type="checkbox"/> STIR-FRY MEATS OR VEGETABLES |
| <input type="checkbox"/> PREPARE CHICKEN OR SEAFOOD | <input type="checkbox"/> CREATE CASSEROLES |
| <input type="checkbox"/> PAN BROIL STEAK OR CHOPS | <input type="checkbox"/> POACH FISH OR FRUITS |
| <input type="checkbox"/> BAKE A CAKE | |



Come home to dinner already cooking...

STEWES • SOUPS • POT ROASTS • SAUCES • BEANS

SO MANY EVERYDAY USES AND THE ONLY
ELECTRICAL APPLIANCES IN THE WORLD
WITH A FULL 50 YEAR WARRANTY.



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ELECTRIC COOKWARE

6.3 QUART 3 IN 1 COOKER PRESSURE COOKER | SLOW COOKER | RICE COOKER

This 6.3qt (6L) capacity electric pressure cooker features: programmable digital controls; 304 stainless steel, nonstick inner pot; locking lid with cool touch handles; plus measuring cup and spoon.



3.5 QUART T304 STAINLESS STEEL OIL CORE SKILLET

This 120V, 1300 watt, 3-ply skillet features low-dome cover; stay-cool handles and knobs; beautiful, mirror finish. Oil core liquid between layers of heavy-gauge stainless steel. Maintain a healthy lifestyle through waterless cooking. 12 1/4" exterior diameter, 11" interior diameter. UL Certified



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COOKING ACCESSORIES

WIDE SELECTION OF KITCHEN TOOLS



4 PIECE OPEN BAKE PAN SET



304 SURGICAL STAINLESS MULTI-BAKER AND ROASTER WITH WIRE RACK



3 PIECE MIXING BOWL



MASTER KUT FOOD VEGETABLE CUTTER

**PREFER THE LOOK OF STAINLESS STEEL?
ALL OF OUR COOKWARE IS AVAILABLE
WITH STAINLESS STEEL HANDLES.**



ADDITIONAL ACCESSORIES

COOKING ACCESSORIES

KITCHEN ESSENTIALS



8 QUART DUTCH OVEN AND COVER



16 QUART ROASTER WITH COVER



LARGE WOK WITH COVER



MINI WOK WITH COVER

GOURMET ACCESSORIES



SQUARE GRIDDLE



DEEP DISH PIZZA PAN



LARGE STEAMER /
COLLANDER



8.5 INCH SAUTÉ PAN



10.5 INCH SAUTÉ PAN

CARL WEILL COOKWARE

IF YOU ARE LOOKING FOR LESS EXPENSIVE COOKWARE SETS BUT STILL BETTER QUALITY THAN ANYTHING AVAILABLE IN THE STORES, THE **CARL WEILL** COOKWARE SETS ARE IDEAL.



THE CARL WEILL® 12 PIECE COOKWARE SET



- ▶ High-quality **18/10 surgical** steel
- ▶ **Thermal** sandwich base
- ▶ **Fast, even heat** distribution
- ▶ Suitable for **gas, ceramic, halogen** and **induction** ranges

- ▶ **Healthy** cooking; waterless, no oils or fats
- ▶ **Dripless rim design** for easy pouring
- ▶ **Stay cool** safe grip handles
- ▶ **Temperature gauge** on the lids

1,200 tons of pressure is used to affix the 'Accuthermal' compact-base to the bottom of our thermo cookers. This compact base is the key to Carl Weill's **energy-saving** method.

Made of several **light metal alloys**, it enhances heat conductivity so that **heat is evenly distributed and stored**. This engineering feature enables food to be cooked on a low setting and in less time than traditional cookware, increasing **energy saving up to 70%!**

ONE OF THE MAJOR ADVANTAGES OF CARL WEILL UNIQUE COOKING SYSTEM IS THAT DIFFERENT COOKING UNITS CAN BE STACKED IN ORDER TO COOK MULTIPLE DISHES USING ONLY ONE BURNER OR HOT PLATE.



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PL WATERLESS COOKWARE

ENERGY EFFICIENT • T304 STAINLESS STEEL • LIFETIME GUARANTEE

NUTRITIONAL FOOD PREPARATION

Multi-layers of heat conducting metals spread heat quickly and evenly eliminating the need for oil.

A vapor seal creates a vacuum in each pan and eliminates the need for excess water as well. Foods prepared the waterless, low-temperature way retain more **vitamins** and **minerals**.



THE TRI-TONE VENT MAKES IT POSSIBLE TO
COOK IN A VACUUM VAPOR.



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PL WATERLESS COOKWARE



Condensing Groove and Partial Vacuum Lid

The **partial-vacuum lid** is constructed to insure a perfect fit.

The **condensation groove collects** air and water to create an almost **air-tight seal**.

This **eliminates evaporation** and unpleasant cooking odors all while retaining **precious nutrients**.



Stay-Cool Ergonomic Handles

These **durable welded handles** with flame guards, makes for a more solid hold.

The **units are comfortable** to carry, since the **handles do not heat up**.



Pentacore®

The special **PentaCore Compact Base**, with the **force of 1600 tons**, becomes inseparably adhered to the **1.2mm thick body** made out of several light-metal layers.

This allows for **high energy efficiency**, while quickly and **evenly spreading heat** over the entire surface.



Tri-Tone Whistle® Vent

In music, a **tri-tone** refers to an interval comprised of three whole tones.

With the **PL Line of cookware** the Tri-Tone Whistle® creates a different kind of harmony: **time, money, health**.

When the desired temperature is reached, the Tri-Tone Whistle® alerts you to turn off the heat. There is **no need to lift the lid or stir the food** to prevent scorching or burning.



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NOTES



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WE HOPE YOU HAVE ENJOYED PREVIEWING OUR CANAM WELLNESS COLLECTION.

When making a purchase decision, we ***believe in giving you the personal attention*** that you deserve, therefore our quality line of products are only available through private showings with an ***authorized CanAm Wellness representative***. This method of marketing ***allows you to avoid high retail mark ups*** and also shop from the convenience of your own home.

The greatest gift that anyone of our clients can give us is for their ***word of mouth advertising***, and below are just a few of the wonderful premiums that ***we reward you*** with for hosting your own CanAm Wellness showing.

Help the people that you care about the most by introducing them to this ***amazing line of health and wellness products***.

It's easy, fun and best of all, ***you'll receive one or more of these fantastic gifts*** simply for opening your home to a certified CanAm Wellness representative and the CanAm Wellness Experience.



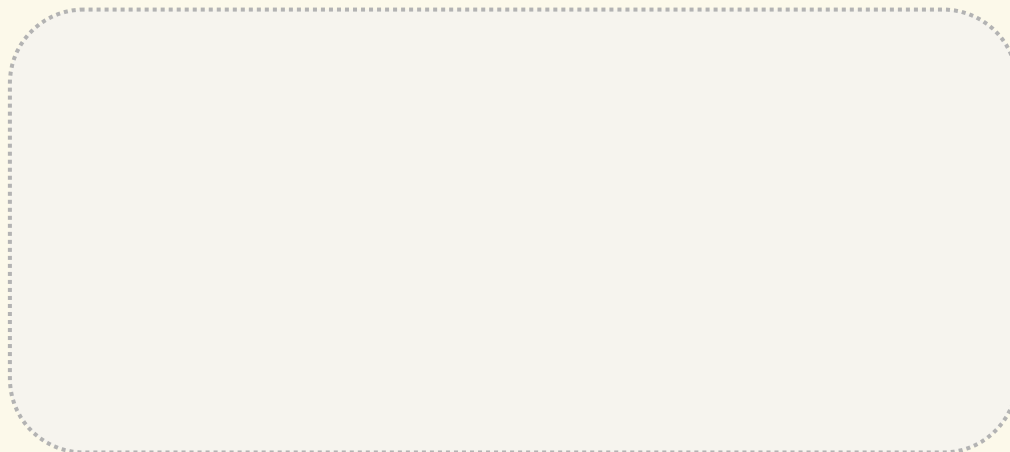
**LET US SHARE WITH YOU THE CANAM WELLNESS EXPERIENCE,
NUTRITION DESIGNED TO ENHANCE YOUR LIFESTYLE THROUGH
PROPER FOOD PREPARATION, CLEAN WATER AND AIR.**



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YOUR LOCAL DISTRIBUTOR



LOCAL CALLS IN OTTAWA

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TOLL FREE IN NORTH AMERICA

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