



From my kitchens to yours!

Why my oven works so fast ...and makes foods so good

Pressure Makes Perfect INFUSION TECHNOLOGY

My new oven works under gentle pressure to infuse your meals with taste, juices and nutrients that usually just burn or drip away.

Plus it focuses the heat so that foods cook to perfection in as little as one-third the usual time.

BROILS • BAKES • ROASTS • WARMS • TOASTS • ROTISSERIES

"I'm so glad I got this! My friends couldn't stop raving about dinner—and it was just a simple roast!"
-Marleen B.

"Wednesday's my night to handle dinner. I used to order pizza but now I'm making it myself in half the time."
-David W.

"All I did was follow the recipe that came with the oven. My mother said she'd never tasted chicken so good."
-Linda R.

Go ahead—**roll over** the hotspots to reveal the secrets of this incredible cooking machine!

—Wolfgang



When you close the door, this pressure sealed compartment perfectly browns your foods fast while locking in juices & nutrition.



BAKES
as much as
2 TIMES
FASTER!

TRY MY OVEN NOW risk free! >