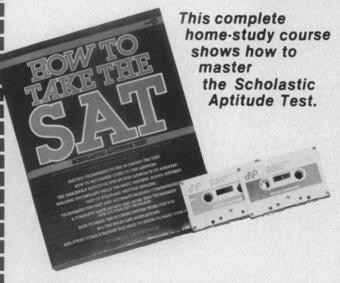


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Is your child college-b



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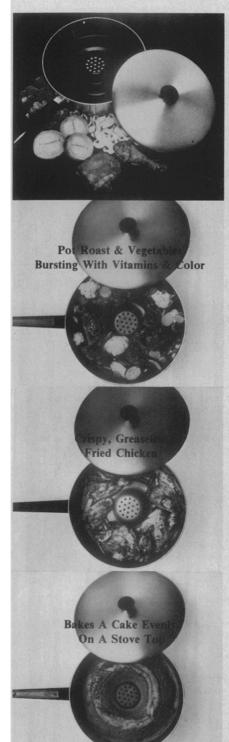
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EAT DELICIOUS FRIED FOOD WITHOUT FRIED FOOD CALORIES! THE DRY-FRY OVENPAN FRYER.

Popular New Cooking Sensation From Europe Really Does Fry Without Saturating Food In Oil or Shortening... and the taste is superb; far better than conventional pan or deep-fried foods laden with grease.



Ingenious Stovetop "Convection Cooking"...

For Maximum Flavor, Fuel Economy, and Healthful, Low Cholesterol-Low Calorie Eating Enjoyment.

Unlimited Fried Foods Are Yours For The Asking. If you are like most of us, you long ago stopped eating tempting french fries, home fries, fried chicken, fried fish, fried burgers, fried shrimp, fried tacos, etc. The calories and harmful cholesterol were just not good for you. It's been tough to resist, but now you really can "dig in" without additionally jeopardizing your diet or health. The Dry-Fry Ovenpan has been well received in homes and restaurants all over Europe and is now being made for America by Starshine. The Ovenpan's patented convection system fries anything and everything just as you would in a normal pan, but without the normal calories.

No More "Boiling In Oil"... simply apply a thin microscopic layer of light cooking oil or margarine (as you would a cake tin). Use low heat, turning the contents occasionally by shaking the pan. The more heat you apply, the crisper the food turns out. (Frozen foods thaw and cook quickly due to the surrounding heat action.) Most foods are ready to serve in 8-15 minutes.



The Dry-Fry Cooking Concept Is Based On A Unique Central "Hot Air Convection Tower"... that is raised in the center of the Ovenpan. This section is perforated with several radiant "heatentry" holes. The heat from the burner is drawn up through these holes, up and into the pan reflecting off the surface of the lid back down onto the cooking food. The food is literally "fried" by this "all-around" rapid heat movement; evenly, thoroughly, & quickly.

Observe For Yourself!



Amount of Oil Normally used to Fry ½ Chicken in Conventional Fry Pan



Amount of Oil Actually Used To Fry ½ Chicken in DRY-FRY OVENPAN! The Gourmet Results Are Out Of This World... A clean, greaseless cooking method that also keeps in the nutritional value of food, yet tastes deliciously crispy, light and filling... low in calories, fat and cholesterol. In addition your Ovenpan works great for baked potatoes, tomatoes, baked apples, etc. (An international recipe book is included with each pan.) You must see, try and taste what this wonderful product can do to appreciate what a genuine breakthrough it is.

Dry-Fry Ovenpan Features:
• 10" diameter, • 3" deep Made of Heavy Gauge Aluminum, • Non-Stick Coated Surface; GUARANTEED FOR 5 YEARS; Safe, Healthy, Clean, Nutritional, Scrumptious Cooking Method For Fried Foods - Economical - saves on cooking fuel, oil, butter, etc. Cuts Down On Calories, Grease, and Cholesterol A Practical, Unique Gift For Any "Cook" or "Eater" Of Good Food!

TRY IT IN YOUR KITCHEN FOR 2 WEEKS— NO OBLIGATION!

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