

Seth McGinn's
CanCooker™
Cater to your crowd™!



The easy and convenient way to cook
**A COMPLETE MEAL IN
ABOUT AN HOUR.**

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Introduction

The CanCooker is the easy and convenient way to cook a complete meal in about an hour. The CanCooker cooks with steam — not pressure — and creates a convection oven environment that keeps food healthy, tender and moist. It's perfect for camping, hunting, tailgating, backyard cookouts and the kitchen.

Load CanCooker up with vegetables on the bottom, meat on top and 12 oz. of any liquid — water, broth, beer, soda or juice. There's no grease, oil or frying. Just put the CanCooker on medium-low heat and relax — no stirring or shaking.

CanCooker works with every direct heat source — indoors or outdoors — electric and gas stove tops, charcoal and gas grills, campfires and camping stoves.



**Perfect for
everyday,
weekends and
adventures.**





Features

CanCooker cooks with steam, creating a natural convection that cooks food fast and keeps in all the flavors and nutrients.

Everything comes out tender. Nothing comes out dry.

- Revolutionary one-piece shouldered design
- Riveted, heavy-duty handles
- Premium high temperature silicone gasket
- Safety clamps hold lid in place
- Works on any heat source
- Wide mouth design for easy access



The CanCooker

Designed to cook abundant, great tasting food fast — **no matter the heat source!**

Features:

- Vented lid for steam release
- One piece design made from 1060 FDA-grade aluminum
- Double anodized inside and out
- 4 gallons of cooking area (feeds up to 20)
- Contains convenient storage bag, instructions and recipes



CC-001



JR-001

The CanCooker Jr.

Features:

- One piece design made from 1060 FDA-grade aluminum
- Vented lid for steam release
- Double anodized inside and out
- 2 gallons of cooking area (feeds up to 20)
- Contains convenient storage bag, instructions and recipes



The CanCooker Cookbook

Everything from breakfast to dessert, the most requested recipes for the CanCooker.

Features:

- Spiral bound and printed on heavy coated paper to resist stains and to last for years
- Over 100 pages of mouth-watering recipes
- Complete cooking instructions including cook times, servings, correct CanCooker size for each recipe and step-by-step instructions



CCCB-1502

PORK



Pork Chops in Sweet Gravy

Ingredients
4 boneless medium pork chops
1 onion, quartered
3/4 lb of baby gold potatoes, quartered
4 carrots, cut into 1" pieces
2 celery stalks, cut into 1" pieces
1 red bell pepper, cutting into 1" pieces
1 red apple, cored
12 oz citrus soda

Instructions
Coat inside of CanCooker with cooking spray. Put the potatoes, carrots, pepper, apple, and celery in CanCooker. Add the pork chops and the vegetables. Pour in citrus as sprinkle this in seasonings. Pour oil on top of the chops. Close all CanCooker's lid, place on a med heat. Once cooker begins to steam for 30 minutes. Remove from heat and stand a 5 minutes. Carefully remove...

SEAFOOD



Mussels Marinara

Ingredients
2 lbs mussels
12 oz white wine
2 cloves of garlic, minced
1/4 tsp fresh ground pepper
1/4 tsp sea salt
1 stick of butter
1 large jar of spaghetti sauce
1 lb of linguine
1 tsp CanCooker Butter Garlic Salt
1 tsp CanCooker Garlic Pepper Seasoning

Instructions
Add wine, garlic, butter, and seasonings to CanCooker. Close and latch CanCooker's lid, place on medium heat. Once CanCooker begins to steam, remove from heat and carefully open the lid. Add mussels. Close and latch lid and return to heat. Steam for 5 minutes. Remove from heat and let for 5 minutes. Cook pasta according to package directions. Serve pasta topped with sauce and mussels. Enjoy!



CanCooker Seasonings

**Looking to spice up your meals?
Add a dash of great flavor with
these tasty seasonings.**

Original Seasoned Salt

A versatile seasoning that will provide a zest of bursting flavor to just about anything you eat.

**ALL SPICES
ARE GLUTEN-FREE.
ALL NATURAL.
NO MSG.**

Butter Garlic Salt

A unique blend of salt, butter and herbs.
Adds flavor and excitement that ordinary salts lack.

Onion Pepper

A robust blend of pepper and onion for great
flavor with shake on convenience.

All Purpose Seasoning

A robust blend of course-
ground salt and spices for
great flavor while cooking
or at the table.

Original Creole

A great dry marinade which
gives a zesty spice without the
heat and adds good flavor to
your food.

CS-006



The CanCooker Rack

Looking for the perfect CanCooker accessory? **Steam lobster, tamales, chocolate steam cake, and more!**

Features:

- Two-piece, stainless steel rack
- Fits the CanCooker Original and CanCooker Jr.
- Aids in clean-up



RK-003



The CanCooker Foldable Chicken Rack

Do you love Beer Can Chicken?
Cook a Whole Chicken in the CanCooker, Oven or Grill

Features:

- Folds flat for easy storage
- Made of high-quality stainless steel
- Dishwasher safe
- Patent pending



CKNRK-1501

Seth McGinn's Plank

Foldable Cutting Board

Features:

- Cutting boards that fold
- Folds up to 1/4 it's opened size
- Lightweight and durable
- Easy to store
- No-pinch hinge fold
- Odor and stain resistant
- Made in the USA

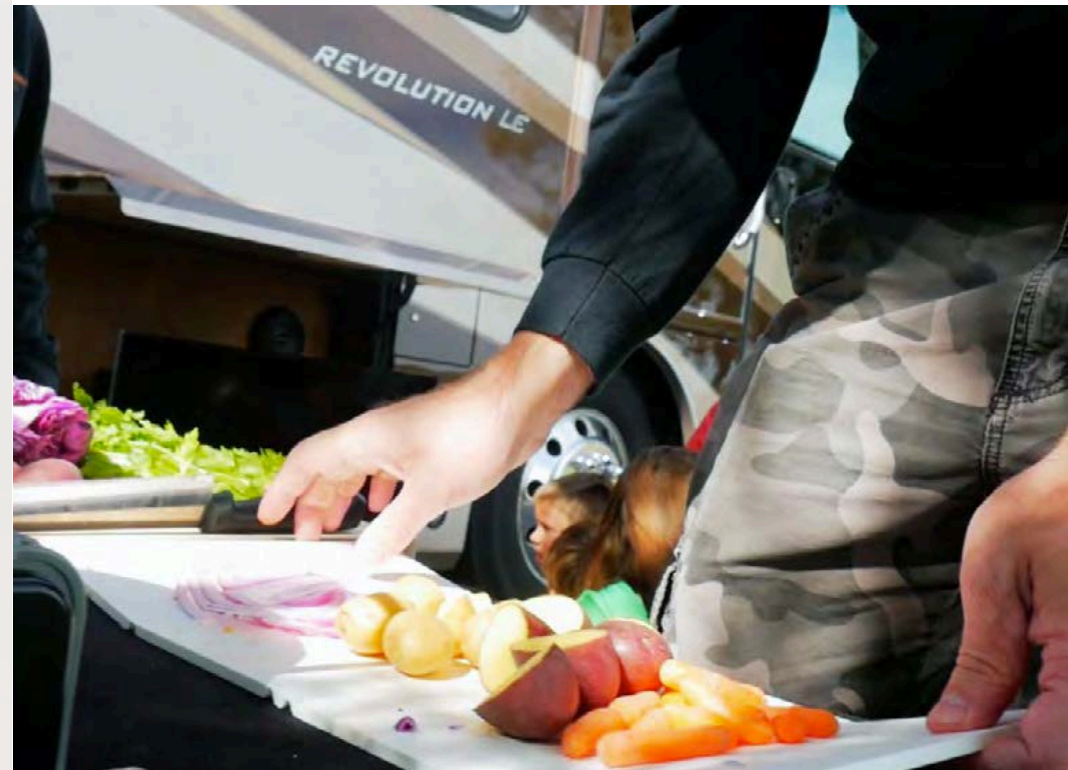


Available in 3 Sizes

8" X 16"
SMP-1408

9" X 19"
SMP-1409

16" X 32"
SMP-1416





Seth McGinn's Multi-Fuel

Need a heat source on the go?

The Multi-Fuel Portable Cooktop is perfect for any outdoors use — camping, hunting, fishing and tailgating.

A great compliment to your backyard grill

Features:

- Uses standard 8 oz. butane and 16.4 oz. propane canisters (not included)
- Butane 8,000 BTU, Propane 10,000 BTU
- Electronic ignition system
- Includes convenient carry/storage case
- Includes propane hose and regulator (\$25 value)
- Patent pending

SMDF-1401



Licensed Products

The Bone Collector CanCooker

Features:

- Vented lid for steam release
- One piece design made from 1060 FDA-grade aluminum
- Double anodized inside and out so aluminum never touches your food
- 4 gallons of cooking area (feeds up to 20)
- Contains convenient storage bag, instructions and recipes



BC-002



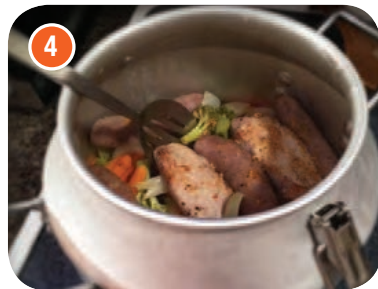
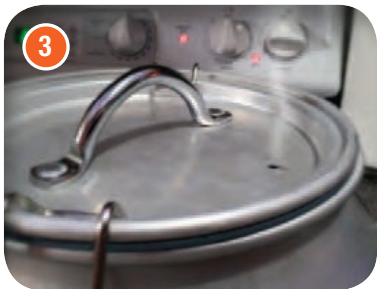
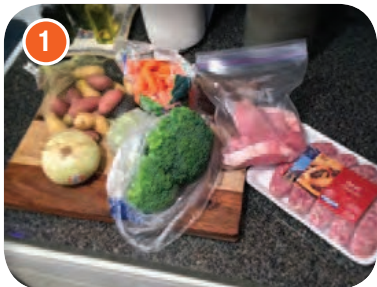
Instructions

STEP 1: Prep your ingredients according to your recipe

STEP 2: Fill the CanCooker - Spray interior of CanCooker with non-stick spray. Put vegetables in first, then meat, fish or seafood. Seasoning and liquid goes in last. Any liquid works — water, broth, beer, soda or juice. Put on the lid and latch.

STEP 3: Bring the CanCooker to a steam on low to medium/low heat — Cook on any heat source, including stovetop, grill, camp stove, campfire and Seth McGinn's Multi-Fuel Portable Cooktop. Reduce heat when you see steam coming from the vent hole.

STEP 4: Steam according to your recipe - The CanCooker will be HOT — be sure to use oven mitts when taking the CanCooker off the heat source. Let it sit for 5 minutes. Use oven mitts when removing the lid and watch out for any remaining steam.



The CanCooker Story

It all started two generations ago in eastern Nebraska when a young Seth McGinn participated in a cattle round-up on his grandparent's ranch. All the ranchers in the area would get together and everyone would help. Before the round-up, each family would bring food that went into a cream can. The cream can was put on a fire to cook while they worked. At lunch time, they would come back to a hot, hearty, homemade meal that easily fed the entire group and included something for everyone.

Seth wanted to make his own and the rest is history!





The easy and convenient way to cook
**A COMPLETE
MEAL IN ABOUT
AN HOUR.**

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