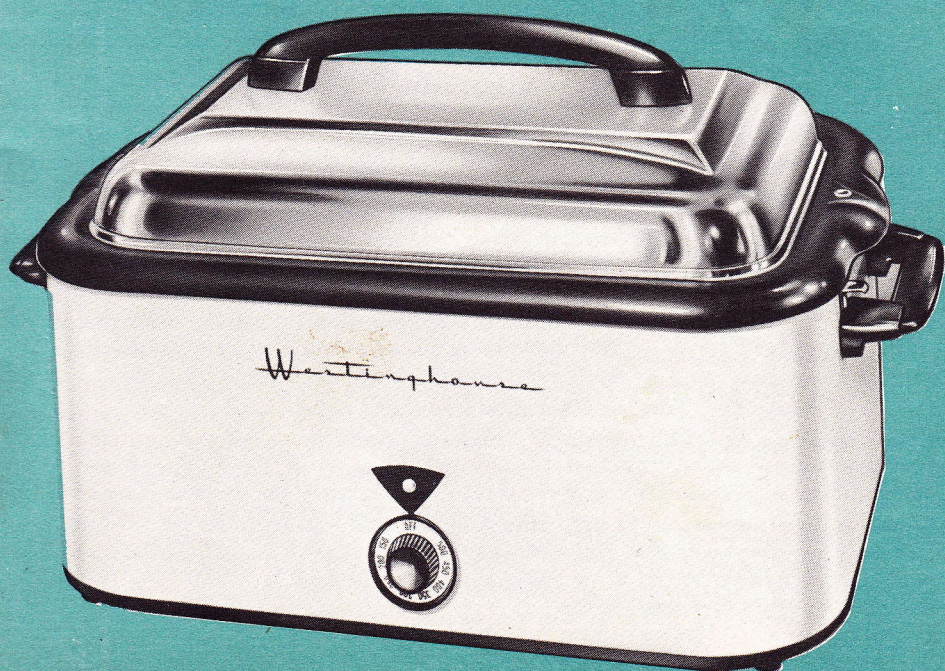


WESTINGHOUSE ROASTER OVEN

Model RO-29

America's best-selling Roaster, with modern lines and styling. Westinghouse Roaster-Oven bakes, roasts, or cooks complete meals. With optional Broiler-Grid, it fries, grills, toasts or broils. Heavy-duty handles are large and convenient. Sure-Grip lid holders are strong and sturdy. Large True-Temp Control is easy to read. Two square feet of cooking magic, it's also portable—plugs in anywhere for cool, economical, automatic cooking.

ROASTS · BAKES · COOKS COMPLETE MEALS *Automatically!*



Here's your COOL NEW COOK!

You're all set for lots of cooking pleasure with your new Westinghouse Roaster-Oven. This handy portable oven... with its accurately controlled heat and big cooking capacity... will bake, roast and cook complete meals to perfection. With the Infra-Red Broiler-Grid (an optional accessory), you can broil, grill, fry and toast, too. And with the Timer-Clock (also an optional accessory), you can cook foods automatically... even though you are not on hand to start and stop the cooking.

The instructions and typical recipes in this booklet were prepared by the Westinghouse Home Economics Institute to help you make full use of your Roaster-Oven and Broiler-Grid. You can also use your favorite recipes in this versatile cooking appliance. Please read this booklet carefully so you'll have good results every time.

Keep your Roaster-Oven on a handy table, cart or cabinet where it will be ready for use any time. Use it every day... enjoy it...

TABLE OF CONTENTS

	Page		Page
How to Use	3	Cakes	12
General Cooking Hints	4	Cookies	14
Meats	5	Pastry	15
Fish	7	Puddings	16
Fowl	7	Quantity Cookery	17
Vegetables	9	Accessories	18
Soups and Chowders	10	How to Use Your Broiler-Grid	18-19
Breads	11	Guarantee and Specifications	20

Ready to serve you... the ROASTER OVEN

- Cooks dinner for 8 — all at one time.
- Roasts meat and fowl to perfection.
- Bakes bread, rolls, cake, pie and cookies.



— You'll save time, work and money by using your versatile Roaster-Oven for many, many tasks. No watching, no worrying while your food is cooking. It uses little more current than a modern electric iron, so is very economical in operation!

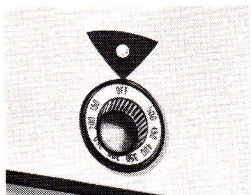
Prepare complete meals—Put your meat, potatoes, vegetables and hot dessert in the Roaster-Oven... and set the heat control dial. Then relax until your dinner is done! Just be sure the foods you choose take approximately the same cooking time.

Portable for extra convenience—You'll delight at the way you can just pick up your Roaster-Oven and carry it to the spot where you're going to eat. It's so handsome you'll put it right on the table for buffet suppers... to keep food hot. Fine feature for porch suppers and picnics, too.

HOW TO USE . . .

• Connect to any wall outlet . . . never to a ceiling light socket.

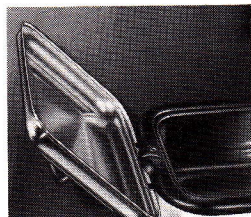
1. Attach the cord to the terminals at the end of the Roaster-Oven, then connect to any 110-120-volt, a-c wall outlet.
 2. Set the heat control dial to the correct temperature given in the cooking instructions. The signal light will glow and will remain on until the Roaster-Oven reaches the correct temperature.
 3. If the recipe calls for a preheated oven, wait until light shuts off to place food in the Roaster-Oven. The light will flash on and off at intervals during the cooking period as the current is used to maintain proper temperature. The same temperature settings recommended for your range recipes can be made on this dial.
 4. When through cooking, turn the heat control dial to "OFF" position.
- **CAUTION:** In shipping, a protective cardboard packing strip is placed between the large inset pan and the well of the Roaster-Oven. **REMOVE** this before using the Roaster-Oven.



TEMPERATURE CONTROL . . . brings Roaster-Oven to desired temperature and keeps it there through entire cooking time. Turn dial so that temperatures called for in recipe is directly under pointer above dial. Roaster-Oven temperatures have been adjusted so that you can use standard recipe temperatures.

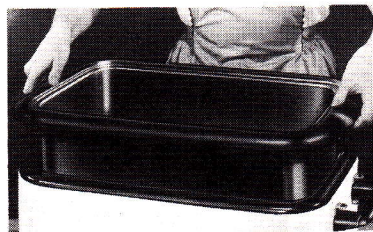
TO REPLACE SIGNAL LIGHT . . . disconnect Roaster-Oven from outlet. Invert Roaster-Oven . . . take out 4 screws to remove bottom, insulation pad and bulb. Replace bulb with new T-43 lamp. Reassemble.

LID HOLDERS . . . provide two handy places for lid when you remove it. Holders are on both ends of the Roaster-Oven . . . and lid may be held by any one of its four sides.



HOW TO USE and REMOVE INSERT PAN

The insert pan should be in the Roaster-Oven for all preheating and cooking. This is true, whether the cooking is done in separate pans or in the inset pan itself. Recessed groove prevents grease and moisture from running down the outside of the Roaster. To remove inset pan for cleaning, place fingers under extended portion of rim and lift upward. It then may be taken to the sink and washed the same as any other kitchen utensil. Rounded corners help make cleaning easy.



OUTSIDE SURFACES AND WELL are cleaned by wiping with a damp cloth and polishing with a soft, dry cloth. Wipe off spillovers promptly so they won't harden.

CAUTION: The body of the Roaster-Oven should never be put into water, as this would ruin the electrical insulation.

USE STANDARD UTENSILS IN YOUR ROASTER-OVEN

The rectangular shape of the Roaster-Oven enables you to use standard cooking utensils. A Roaster-Oven Pyrex dish set is available as an optional accessory. You may use an uncovered pan for meat, covered pans for vegetables, standard 8-inch cake and pie tins or a 10 x 14-inch cookie sheet.

GENERAL COOKING HINTS . . .

to make your task even simpler



Preheating the Roaster-Oven . . .

Most baked foods require that the Roaster-Oven be preheated. Just set the True-Temp Control at the proper temperature given in the cooking instructions, and wait until the signal light shuts off. The length of time required for preheating will vary slightly, dependent upon the electrical power delivered in your locality . . . but you can soon determine how long to allow for preheating. When the light goes out, place food in the Roaster-Oven.

Cook Food on Load and Lift Rack

Unless otherwise stated in recipes in this book, always place food on the Load and Lift Rack rather than on the bottom of the Inset Pan. The bottom of the Load and Lift Rack is raised, allowing a more even circulation of heat around the food being cooked. The rack also provides a convenient method for removing utensils from the Roaster.

Seldom Remove Roaster-Oven Lid

Removing the lid not only slows the cooking operation by causing loss of heat, but it retards browning. Insert or remove dishes quickly when food is put in or taken out before the roasting period is completed.

Be Sure Voltage Is Correct . . .

Low voltage at the Roaster-Oven outlet will slow the preheating and lengthen the cooking period. Voltage should be 110-120 volts, a-c. If in doubt, call your utilities company. A long extension cord will have the same effect as incorrect voltage, so Roaster-Oven should be plugged directly into a wall outlet.

To Save Precious Time . . .

Start the Roaster-Oven preheating as soon as you begin the preparation of food.

To Receive Best Results . . .

Do not connect other appliances to the same circuit while cooking in the Roaster.

To Warm Dinner Rolls . . .

Place rolls in Roaster-Oven and turn heat control to 150° . . . or warm on stored heat after removing your food.

When Preparing Large Cuts of Meat

Place meat in any large, shallow pan before placing in the Roaster-Oven. This eliminates any smoking of fat and saves washing the inset pan. A shallow pan will also save clean-up work if used under foods which are being broiled.

Keeping Delayed Meals Warm . . .

The True-Temp Control may be set at 150° to keep meals warm without drying them out or overcooking them. Even after it is disconnected, the Roaster-Oven will keep food warm for 4 to 6 hours if the Roaster is wrapped in a heavy blanket. This makes it especially nice for carrying hot foods to picnics or to church suppers.

For Short-Order Cooking . . .

When meals need to be prepared in a hurry . . . when quick snacks are needed with practically no warning . . . the Broiler-Grid is a wonderfully handy attachment for your Roaster-Oven. You can obtain one from your Westinghouse dealer.

RECIPES...FOR MEATS

Tender cuts of meat are roasted in shallow pans or large dishes, without water. Meat should be placed fat side up, thus eliminating basting. Meats may be salted before or after cooking. Flouring a roast is unnecessary. Less tender cuts, such as pot roast, should be cooked with a small amount of water. If meat is to be used for soups or stews, it may be covered with water and cooked very slowly, at about 275°-300°.

Preheated Oven

Preheat Roaster to desired temperature (see table below). Place roast in shallow pan or large dish. Add salt and pepper if desired. Roast for required time listed on chart.

Cold Oven

Place roast (or fowl) in cold Roaster. Set True-Temp Control at temperature listed on Time Chart for entire roasting period. Allow 20 to 25 minutes additional for Roaster to heat up.

(NOTE: If very brown roast is desired, preheat Roaster to 450°, and place roast in Roaster. After 30 to 40 minutes, reduce temperature to that listed on Time Chart and continue roasting for necessary additional time. Although you'll get a very brown roast, this method will usually result in more shrinkage of your meat.)

ROAST	WEIGHT POUNDS	ROASTER TEMPER- ATURE	TEMP. OF MEAT THERMOMETER WHEN DONE	APPROXIMATE MINUTES PER POUND
BEEF Standing ribs Smaller roast	6-8	325° 350°	{ 140° 160° 170°	18-20 Rare 22-25 Med. 27-30 Well
Rolled ribs Smaller roast	6-8	325° 350°	{ 140° 160° 170°	32 Rare 38 Med. 48 Well
Pot roast	5-8	325°	150°-170°	25-30
PORK—FRESH Loin—Center Ends	3-4 3-4	350°	185°	35-40 45-50
Shoulder—Cushion Boned, rolled	4-6	350°	185°	35-40 40-45
Pork butt	4-6	350°	185°	45-50
Fresh ham	10-12	350°	185°	30-35
PORK—SMOKED Ham—Whole Precooked Half	10-12 10-12 5-6	325° 325°	170° 160° 170°	25 15 30
Cottage butt	2-4	325°	170°	35
Picnic	3-10	325°	170°	35
LAMB Leg Shoulder—rolled	6½-7½ 3-4	325°	175°-180°	30-35 40-45
VEAL Loin Shoulder—rolled	4½-5 5	325°	170°	25 40-45

Baked Ham Slice with Raisin Sauce

Purchase a center slice of smoked ham 1 inch thick. Place in suitable heatproof baking dish or pan and pour raisin sauce over, or sprinkle with brown sugar and pineapple juice. Set temperature at 375°. Baking time 1½ hours.

Sauce:

- | | |
|---|----------------------------------|
| 1 cup seeded raisins,
finely chopped | 2 cups cold water
½ cup sugar |
| 1½ tablespoons lemon juice | |

Add raisins to water and simmer until soft. Add sugar, cook 15 minutes longer. Add lemon juice. Pour over ham and bake as instructed above. Serves 3 to 4.

Barbecued Veal Roast

- | | |
|-----------------------------------|--------------------------|
| 4-lb. rolled shoulder of veal | 2 tablespoons vinegar |
| Salt | 1 teaspoon celery seed |
| Pepper | 1 tablespoon sugar |
| ¾ cup tomato catsup | 1½ teaspoons dry mustard |
| ½ cup water | Dash of cayenne pepper |
| 1 tablespoon Worcestershire sauce | |

Rub roast with salt and pepper. Put in large heatproof dish. Combine remaining ingredients and pour over roast. Place meat in cold Roaster. Set heat control at 350°. Baking time about 3 hours. Serves 6 to 8.

Beef Pot Roast

- | | |
|--|------------------------|
| 4-lb. rump of beef, rolled and
tied, or chuck roast | 1 small onion, chopped |
| 1 teaspoon salt | ¼ cup raisins |
| | ½ cup water |
| 6 medium-size potatoes | |

Rub meat with salt. Brown in a little fat in frying pan or under Broiler-Grid. Place in heatproof dish with chopped onion, raisins and water. Cook at 325° to 350° for 2 hours. Then add potatoes and cook 1½ hours longer. Serves 6 to 8.

Ground Beef and Vegetable Casserole

- | | |
|----------------------|---------------------------------|
| 2 pounds ground beef | 10 medium-size onions, fried |
| ½ teaspoon sage | 4 tablespoons fat |
| 2 teaspoons salt | 3 tablespoons all-purpose flour |
| ¼ teaspoon pepper | 2 cups canned tomatoes |
| Buttered crumbs | |

Mold beef into medium-size balls and place in bottom of casserole or large heatproof dish. Season with sage, salt and pepper. Over this, place a generous layer of fried onions. Melt fat in saucepan or skillet, add flour and mix well. To this, add the tomatoes and cook until thickened. Pour mixture over the onions. Sprinkle buttered crumbs over the top. Bake at 375° for 1¼ hours in preheated Roaster or 1½ hours from cold oven start. This casserole serves 6 to 8.

Meat Loaf

- | | | |
|----------------|-------------------|------------------------------|
| 1½ lbs. beef | } ground together | ½ cup milk |
| ¼ lb. veal | | 6 tablespoons cracker crumbs |
| ¼ lb. pork | | 2 tablespoons onion, chopped |
| 2 eggs, beaten | | 1½ teaspoons salt |
| | | ¼ teaspoon pepper |

Combine all ingredients. Form into a loaf. Place in uncovered heatproof dish or loaf pan which has been well greased with lard or drippings. Place in cold Roaster-Oven. Set temperature at 375° to 400°. Bake about 1½ hours. Serves 6 to 8.

Spaghetti and Meat

2 tablespoons fat
½ pound ground beef
1 small onion, finely
chopped
1 cup catsup

1½ cups tomato juice
1 teaspoon salt
¼ teaspoon pepper
1 cup broken, uncooked
spaghetti

Melt the lard in frying pan. Add meat and onions. Brown until meat loses its red color. Add remaining ingredients in order listed. Stir to blend. Pour into large heatproof dish and place in Roaster. Set control at 375° and cook for 1½ hours from cold oven start or 1¼ hours in preheated Roaster. Serves 6.

Stuffed Breast of Lamb

Have a pocket cut in the end of a 2 to 3-pound breast of lamb and stuff with the following dressing, lightly mixed:

4 cups stale bread
3 tablespoons chopped onion
4 tablespoons melted butter
4 tablespoons chopped celery

½ teaspoon sage
1 teaspoon salt
¼ teaspoon pepper
1 cup water

Place in open baking dish. Place in cold Roaster-Oven. Set dial at 375°. Time 2½ hours. Serves 4 to 6.

FISH AND FOWL

Roast Chicken or Duck

Clean, salt inside and stuff with your favorite stuffing. If duck is stuffed, sage and onion stuffing, apple stuffing or orange stuffing are especially nice. Place chicken or duck in uncovered pan. Place on inset rack. Place in preheated 350° Roaster-Oven. Allow 30 to 35 minutes per pound. Weigh chicken or duck after it has been stuffed.

Standard Dressing

Allow 1 cup dressing for each pound of bird.

4 cups bread cubes, ½ inch size
½ cup chopped onion
½ cup chopped celery
4 tablespoons butter or
margarine

1 teaspoon salt
¼ teaspoon black pepper
1 teaspoon sage or poultry
seasoning

Water or chicken broth to moisten

Brown the bread cubes, onion and celery in butter until lightly browned. Add all other ingredients. For variations add 1 cup nut meats, mushrooms or oysters. Double recipe if more dressing is desired or make three times the amount for stuffing a turkey.

Roast Turkey

Clean and stuff turkey using favorite dressing recipe. Place turkey on rack in inset pan of preheated 325° Roaster-Oven. Turkey may be greased over with unsalted cooking fat if desired. Do not add water. Roast turkey at 325° if turkey weighs from 8 to 12 pounds, allowing 20 minutes per pound roasting time. Baste the turkey with drippings two or three times while roasting.

Roast turkey according to following table:

Oven Weight*	Oven Temperature	Cooking Time—Hours
8 to 10	325°	3 to 3½
10 to 12	325°	3½ to 4

* The oven weight of a stuffed, dressed turkey approximates the purchase weight.

Chicken Casserole

2½ to 3-pound chicken
Flour
Salt
Pepper

Lard or shortening
Milk
Small can sliced mushrooms (if desired)

Cut chicken into serving pieces. Dredge with flour, which has been seasoned with salt and pepper. Brown chicken thoroughly in lard or shortening in a skillet on medium-high heat. When chicken is browned, place it in a large heatproof dish. Make gravy from the drippings in the skillet, using flour and milk. Add mushrooms if desired. Pour gravy over the chicken and cook at 350° for 1-1½ hours. Serves 4 to 6.

Fried Chicken à la Maryland

1 frying chicken
1 egg, beaten
2 tablespoons cold water

Salt and pepper
Flour
¾ to 1 cup fat

Cut chicken into pieces for frying. Dip each piece in beaten egg which has been mixed with water. Roll in a mixture of salt, pepper and flour. Preheat Roaster to 450°. Brown chicken in hot fat in large enamel inset pan, with Roaster covered. Reset True-Temp Control to 250°, add ½ cup water and steam 45 minutes to 1 hour or until chicken is tender.

Stuffed Baked Fish

Black bass, bluefish, cod, flounder, perch, trout and pike are lean fish and should be larded before baking. "Larding" means inserting narrow strips of fat, salt pork or bacon, into gashes made at intervals along the sides of lean fish before baking. Bacon strips may be placed over the fish, if you prefer. Mackerel and whitefish are fat and need not be larded.

Ask your butcher to clean and bone the fish. Stuff with the following stuffing:

5 cups finely cubed bread	½ cup melted butter
3 tablespoons capers	3 tablespoons chopped celery
1 tablespoon salt	1 tablespoon powdered sage
4 tablespoons parsley	1 teaspoon pepper
2 small onions, finely chopped	

Mix all ingredients together thoroughly. Stuff eye sockets with a ripe, stuffed olive cut in half. Preheat Roaster to 375°. Place fish in shallow pan, bake 20 minutes per pound.

Tuna Fish and Noodle Casserole

1—8-oz. package of noodles	1 teaspoon salt
1—7-oz. can of tuna, flaked	1 tablespoon butter
1 No. 2 can condensed mushroom soup	2 teaspoons pimiento, cut fine
	1—8-oz. can mushrooms
1 cup corn flakes, crushed	

Cook noodles in boiling salted water for 20 minutes, then drain off water. Add other ingredients in order given. Place in large heatproof dish and cook at 400° for 30 to 40 minutes in preheated Roaster. Serves 6.

VEGETABLES

Vegetable Chart

VEGETABLE	Time when starting in Roaster preheated to 350 to 400°	Amount of hot, salted water added
Beans—baked.....	5-6 hours	See recipe
Beets—sliced.....	45-60 minutes	½ cup
Carrots—sliced.....	45-60 minutes	½ cup
Onions—small.....	30-45 minutes	½ cup
Parsnips.....	45-60 minutes	½ cup
Potatoes—white—steamed.....	45-60 minutes	½ cup
Potatoes—sweet—steamed.....	35-45 minutes	½ cup
Potatoes—baked.....	1-1½ hours	None
Squash—summer.....	45-60 minutes	No water except what clings when washing
Tomatoes.....	20-30 minutes	¼ cup
Turnips or Rutabagas.....	45-60 minutes	½ cup

Buttered Carrots and Celery

4 to 5 medium-size carrots
1½ cups celery, cut crosswise in
2-inch pieces

½ cup water
1 teaspoon salt
2 tablespoons butter

Wash and scrape the carrots, cut in lengthwise quarters or eighths. Mix with celery in casserole or small heatproof dish. Add water, salt and butter. Cover and cook in preheated 350° Roaster for 50-60 minutes. Serves 6.

Harvard Beets

2 cups uncooked beets,
sliced thin or cubed
½ cup sugar
2 tablespoons flour

½ cup vinegar
½ teaspoon salt
¼ cup water
2 tablespoons butter

Place peeled, sliced beets in covered heatproof dish. Mix sugar, flour, salt, water and vinegar together until well blended. Pour over the beets, dot with butter. Cover. Cook for 1 hour at 350° from cold start or 45 minutes if Roaster is preheated. Serves 6.

Scalloped Potatoes

6 medium-size potatoes
2 tablespoons butter

2 tablespoons flour
1½ teaspoons salt

2 cups milk

Peel potatoes and slice medium thin. Place in small heatproof dish. Melt butter in saucepan over medium heat. Add flour. Stir until smooth. Add salt and milk, stirring constantly until thickened. Remove from heat and pour over potatoes. Bake in uncovered dish for 1 hour in preheated, 375° Roaster-Oven. Serves 6. For variation, ¾ cup cheese may be added to white sauce shortly before removing from heat.

Steamed Rice

Put 1 cup of uncooked washed rice in small, covered heatproof dish. Add 2½ cups of water and 1 teaspoon of salt and bake 1½ hours at 375°. Serves 6.

Tomatoes Bohème

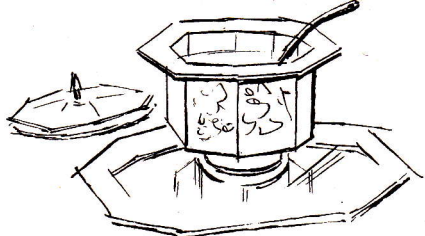
1 No. 2½ can tomatoes
½ to 1 cup diced celery
1 large onion, chopped

¼ cup butter
Salt and pepper to taste
½ cup diced green pepper

Buttered cracker crumbs

Mix together and pour into greased casserole. Cover with buttered crumbs; bake in small, uncovered heatproof dish. A No. 2 can of corn is excellent when added to this recipe, especially if serving a large group. Bake at 375° about 1 hour. Serves 6 to 8.

SOUPS CHOWDERS



For all soups and chowders, we advise the use of a 4-quart utensil set directly on bottom of enamel inset pan, unless made in very large quantities, then prepare soup in inset pan.

Corn Chowder

- | | |
|---------------------------------------|----------------------|
| 2 thin slices salt pork | 1 quart hot milk |
| 2 small onions, chopped | 1 teaspoon salt |
| 3 cups potatoes, diced | ½ teaspoon pepper |
| 1 quart boiling water | 2 tablespoons butter |
| 1 No. 2 can corn or 2 cups fresh corn | 2 tablespoons flour |
| | Paprika |

Preheat Roaster to 400° with utensil or inset pan in place. Fry pork in the pan until almost crisp. Add onions and brown slightly. Add potatoes, boiling water; cover and cook until potatoes are tender (30 to 40 minutes). Add corn, hot milk, seasonings and butter. Thicken with paste made of flour moistened with ¼ cup cold water. Cook about 10 minutes more. Serves 6 to 8.

Mulligatawny Soup

- | | |
|-------------------------------|------------------------------|
| 1 cup uncooked chicken, diced | 2 tablespoons minced parsley |
| 1 apple, sliced thin | 1 teaspoon curry powder |
| 1 small onion, sliced | 4 cloves |
| ⅓ cup diced carrot | 1 cup tomato pulp |
| ⅓ cup diced celery | 1 quart water or stock |
| ⅓ cup minced green pepper | 1 teaspoon salt |
| ¼ cup fat | ½ teaspoon pepper |
| ¼ cup flour | 1 cup cooked rice |

Preheat the Roaster to 450° with utensil or inset pan in place. Brown the chicken, apple and vegetables (except parsley and tomato) in the fat. Add remaining ingredients. Reset temperature control to 350° and cook 1 hour. Strain, reserving chicken. Rub vegetables through a sieve. Add chicken, season. Serves 6 to 8.

Vegetable Soup

- | | |
|--------------------------------------|------------------------------|
| 2 tablespoons lard or suet | ½ head cabbage (shredded) |
| 2 pounds ground beef | 2 onions, diced |
| 2 quarts hot water or leftover stock | 1 No. 2 can tomatoes |
| 2 cups diced potato | 1 small can vacuum pack corn |
| 1 cup diced celery | ½ teaspoon pepper |
| 1 cup diced carrot | ¼ cup rice or barley |
| | 1½ teaspoons salt |

Preheat the Roaster to 450° with the utensil or inset pan in place. Melt the suet or lard and brown the meat. Add the water, cover, allow the mixture to come to a full rolling boil, add vegetables. Allow to come to a boil again. Add rice and seasonings. Reset temperature to 350° and cook 1½ hours. This soup is a meal in itself. Serves 10 to 12.

BAKED FOODS

general instructions for baking

Any baking operation which is performed in a range oven can be duplicated in the Roaster-Oven using approximately the same temperature setting.

The Roaster-Oven should be preheated for most baking operations. Set the True-Temp Control and wait until the signal light goes out before placing cakes, pies or yeast breads in the Roaster.

All foods should be baked on the Lift-Out Rack and pans should be placed about $\frac{1}{2}$ inch from the side of the Roaster-Oven to insure circulation and even browning. Pans should not touch each other.

When baking layer cakes or pies, it is possible to use two 8-inch pans placed side by side on the lift-out rack.

Many moist breads and bread-like puddings will bake very satisfactorily with Roaster-Oven meals. For example, try your own favorite Brown Bread recipe, baking it in a small heatproof dish, along with dishes of Baked Beans and Tomatoes Bohème.

BREADS

Baking Powder Biscuits

- | | |
|---|--------------------------|
| 2 cups all-purpose flour, sifted before measuring | 1 teaspoon salt |
| 4 teaspoons baking powder | 4 tablespoons shortening |
| | $\frac{3}{4}$ cup milk |

Sift flour, baking powder and salt together. Cut in shortening with pastry blender or fork until mixture has the appearance of coarse corn meal. Add milk, working only enough to combine ingredients. Turn out on floured board; knead until smooth. Pat or roll out $\frac{1}{2}$ inch thick and cut, using biscuit cutter. Place on slightly greased baking sheet 10 x 14 inches. Preheat Roaster-Oven to 450° and place baking sheet on rack. Bake 10 to 12 minutes. Makes approximately 16 to 18 biscuits.

Corn Bread

- | | |
|-----------------------------|---------------------------------|
| 1 cup all-purpose flour | 3 teaspoons baking powder |
| $\frac{3}{4}$ cup corn meal | 1 cup sweet milk |
| $\frac{1}{4}$ cup sugar | 1 egg |
| $\frac{3}{4}$ teaspoon salt | 2 tablespoons melted shortening |

Sift flour once, measure, then sift again with corn meal, sugar, salt and baking powder. Gradually add milk, beaten egg and shortening, which has been melted. Pour into hot, greased pan. Bake in preheated 425° Roaster 25 to 30 minutes. Serves 5 to 6.

Honey Bran Muffins

- | | |
|--|---|
| 2 cups all-purpose flour (sifted before measuring) | $\frac{1}{3}$ cup honey |
| $1\frac{1}{2}$ teaspoons baking powder | $1\frac{3}{4}$ cups sour milk or buttermilk |
| 1 teaspoon soda | 3 tablespoons melted shortening |
| 1 teaspoon salt | $\frac{1}{3}$ cup chopped nuts (optional) |
| 2 cups All-Bran | |
| 1 egg, well beaten | |

Sift flour, baking powder, soda and salt together. Stir in All-Bran. Mix egg, honey, sour milk and melted shortening together and then add gradually to the first mixture. Do not beat, but stir only enough to combine. If nuts are used, add to dry ingredients. Preheat Roaster-Oven to 400°, place muffin pan on rack and bake 25 to 30 minutes. Yields 16 to 18 muffins.

Nut Bread

- | | |
|---------------------------------|--------------------------------------|
| 2 eggs | 1/2 teaspoon salt |
| 1 cup sugar | 1 cup chopped nuts |
| 1 cup milk | 3 1/2 cups all-purpose flour, sifted |
| 2 tablespoons melted shortening | before measuring |
| 3 1/2 teaspoons baking powder | |

Beat eggs and sugar until light. Combine milk and melted shortening. Add salt and nuts. Then mix well. Fold in the flour which has been sifted with baking powder. Pour into greased loaf pan or small heatproof dish and let stand 20 minutes. Preheat the Roaster-Oven to 350°; place loaf pan on rack and bake 1 hour.

White Bread . . . Straight Dough Method

- | | |
|--|----------------------------------|
| 2 cakes quick-acting yeast | 1 1/2 tablespoons salt |
| 2 1/2 tablespoons sugar | About 12 cups all-purpose flour, |
| 4 cups liquid (water or 1/2 | sifted before measuring |
| water 1/2 milk) lukewarm | 1 1/4 tablespoons shortening |
| (If 1/2 milk and 1/2 water is used, scald milk then add water) | |

Mix yeast with sugar. Stir until liquefied. Add 1/2 cup of the lukewarm water. Add to rest of lukewarm liquid. Add 1/2 the flour and salt, then beat thoroughly. Add melted shortening and the rest of the flour gradually. Mix well and turn out on a floured board. Knead until the dough becomes elastic and will not stick to the board. Place in a greased bowl, grease top of dough, then cover. Allow to rise until double in bulk. About 2 1/2 hours.

(If you wish the bread to rise more quickly, more yeast [up to 4 cakes] may be used. The yeast will not "taste" if the bread is not allowed to overrise). Punch down and turn dough over. Let stand 15 minutes. Form into loaves of a size to half fill well-greased bread pans. Allow to rise until double in bulk. This will bring the top of the dough even with the edges of the pan. Place in preheated 375° Roaster for 1 hour. Turn bread out on racks to cool. This recipe makes three 1 1/2-pound loaves.

CAKES

Angel Food Cake

- | | |
|----------------------------|-------------------------|
| 1 cup egg whites, unbeaten | 1 1/4 cups sugar |
| 1/8 teaspoon salt | 1 teaspoon vanilla |
| 1 teaspoon cream of tartar | 1 cup cake flour, |
| | sifted before measuring |

Add salt to egg whites, beat until foamy, add cream of tartar and continue beating until egg whites are stiff but not dry. Add 1/2 of the sugar, sprinkling in 2 tablespoons at a time, using a folding motion. Add vanilla—add remaining sugar to the flour and sift together 4 times—fold sugar and flour mixture into the egg whites with careful strokes, 2 tablespoons at a time. Pour into an ungreased 9 x 3 1/2-inch tube pan and bake in preheated 325° Roaster about 1 hour. Invert cake on a cake rack immediately but do not remove from pan until cold.

Apricot Cherry Upside-Down Cake

- | | |
|----------------------|---------------------|
| Brown sugar | Butter |
| 1 No. 2 can apricots | Maraschino cherries |

Use a large heatproof dish or an 8 x 8-inch cake pan, well greased. Over this, press a 1/4-inch layer of brown sugar. Dry apricots thoroughly. Press a maraschino cherry into each half and place cut side down on the brown sugar. (Do this before you have the cake batter ready.) Pour over this a batter made according to one half the Plain Layer Cake recipe on page 17. Bake at 375° from 30 to 40 minutes. Serve with whipped cream.

Caramel Nut Fudge Cake

- 3/4 cup cocoa
- 3/4 cup sifted brown sugar,
firmly packed
- 1 1/4 cups scalded milk
- 2/3 cup shortening
- 1 teaspoon salt

- 1 teaspoon vanilla
- 1 cup granulated sugar
- 3 eggs
- 1 teaspoon baking powder
- 3/4 teaspoon soda
- 2 cups sifted cake flour

Mix and sift cocoa with brown sugar. Add scalded milk gradually and stir until smooth. Cool. Blend shortening, salt and vanilla. Add granulated sugar gradually and cream well. Add eggs one at a time, beating well after each addition. Sift baking powder and soda with flour. Add flour to creamed mixture alternately with cocoa mixture, mixing after each addition until smooth. Bake in a 9 x 12 x 2-inch, well-greased and floured pan, in preheated 350° Roaster for 55 minutes.

Icing:

- 1/2 cup granulated sugar
- 1 1/2 cups brown sugar,
firmly packed
- 1/4 teaspoon salt

- 3/4 cup top milk
- 2 tablespoons butter
- 1 tablespoon cream
- 1/2 cup nut meats, cut

Combine sugars, salt, milk and butter in a saucepan and bring to a boil, stirring constantly until sugar is dissolved. Cook slowly, keeping crystals washed down from sides of pan, until a small amount forms a soft ball in cold water (232°). Cool to lukewarm (110°). Beat until mixture thickens, add cream and beat until thick enough to spread. Add nuts. If icing hardens, add more cream. Double the recipe if sides of cake are to be iced.

Gingerbread

- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons soda
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon

- 1/2 teaspoon cloves
- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg
- 1 cup molasses

1 cup hot water

Sift flour once, measure; sift again with soda, salt, spices. Cream shortening and sugar together until light and fluffy. Add beaten egg and molasses. Add sifted dry ingredients and hot water, alternately. Beat until smooth. Pour into well-greased, floured 8 x 10 x 2-inch pan. Bake in preheated 375° Roaster 40 to 45 minutes.

Layer Cake

- 1 cup sugar
- 1/2 cup butter or other shortening
- 2 eggs
- 1/2 cup milk

- 2 cups sifted cake flour
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla

Cream sugar and butter together until light and fluffy. Add eggs one at a time and beat thoroughly. Sift dry ingredients and add alternately with the milk to creamed mixture. Add flavoring. Preheat Roaster to 375°, place cake in two round, well-greased and floured 8-inch layer cake pans and bake 20 to 25 minutes.

Self-Iced Magic Cake

- 2 squares unsweetened chocolate
- 1 1/3 cups condensed milk
(1 can)
- 1 1/2 cups sifted cake flour
- 1/4 teaspoon salt

- 2 teaspoons baking powder
- 6 tablespoons butter
- 1 cup sugar
- 2 eggs, well beaten
- 1/2 teaspoon vanilla

1/2 cup milk

Melt chocolate, add condensed milk and mix well. Line one 9-inch square, or two 8-inch square, well-greased pans with waxed paper. Grease paper. Pour chocolate mixture into bottom of pan. Let cool. Meanwhile, cream butter, add sugar and cream together until light and fluffy. Add beaten eggs and vanilla, beat well. Add dry ingredients alternately with milk, beating after each addition until well blended. Pour cake batter over cooled chocolate mixture carefully. Bake in preheated 350° Roaster about 35 minutes.

COOKIES

Grandmother's Fruit Bars

- | | |
|------------------------------|-----------------------------|
| 1/2 cup butter or shortening | 1/4 teaspoon cloves |
| 1 1/2 cups brown sugar | 1/4 teaspoon nutmeg |
| 2 eggs | 1/2 teaspoon cinnamon |
| 2 1/4 cups all-purpose flour | 2 cups seeded raisins |
| 1 teaspoon baking soda | 1 cup chopped, pitted dates |
| 1/8 teaspoon salt | 1/2 cup chopped pecans |
| 1/4 cup milk | |

Cream butter or shortening. Gradually add sugar and cream well. Add eggs, one at a time, and beat thoroughly after the addition of each egg. Sift flour, measure. Sift with soda, salt, cloves, nutmeg and cinnamon. Add to the first mixture with the raisins, dates and nuts. Then add 1/4 cup milk. Mix well and spread evenly in two well-greased pans, 13 1/2 x 9 1/2 inches. Bake one pan at a time in preheated 400° Roaster for 20-25 minutes. When cool, cut into bars.

Oatmeal Cookies

- | | |
|--------------------|------------------------------------|
| 1 cup shortening | 1 teaspoon soda |
| 1 cup sugar | 4 tablespoons sour milk |
| 2 eggs | 1 cup raisins |
| 1 teaspoon vanilla | 2 cups sifted flour |
| 1/4 teaspoon salt | 2 1/2 cups rolled oats, quick type |

Blend shortening and sugar together. Add eggs, beating in one at a time. Add vanilla and salt. Mix thoroughly. Dissolve soda in milk. Pour boiling water over raisins and let stand a few minutes. Drain well and add to egg mixture. Measure and sift flour twice. Add to egg mixture alternately with milk. Add rolled oats. Drop from teaspoon on greased cookie sheet, about 1 1/2 inches apart. Bake 12-15 minutes in preheated 375° Roaster.

Refrigerator Butterscotch Cookies

- | | |
|--|--------------------------------------|
| 3 1/2 cups all-purpose flour, sifted
before measuring | 1 cup shortening |
| 1 teaspoon soda | 2 cups brown sugar, firmly
packed |
| 1 teaspoon cream of tartar | 3 eggs |
| 1 teaspoon salt | 1 teaspoon vanilla |
| 1 cup nuts, chopped in small pieces | |

Sift the flour with soda, cream of tartar and salt. Cream shortening and sugar together in mixing bowl. Add whole eggs, one at a time, and beat well after the addition of each egg. Add dry ingredients to sugar and egg mixture, add vanilla. Add nuts last and mix only until nuts are mixed through batter. Shape dough into oblong rolls. Wrap in waxed paper and place in refrigerator until firm. Slice as needed and bake on greased 10 x 14-inch cookie sheet in preheated 400° Roaster 8 to 10 minutes. Remove cookies from cookie sheet while hot and place on wire cake racks to cool. Makes 5 dozen cookies.

Sour Cream Date Cookies

- | | |
|-------------------------------------|----------------------------|
| 1/2 cup butter | 1 teaspoon soda |
| 1/2 cup shortening | 1/2 teaspoon salt |
| 2 cups brown sugar | 2 teaspoons baking powder |
| 2 eggs | 1 cup chopped nuts |
| 1 teaspoon vanilla | 1 cup sour cream |
| 4 1/3 cups sifted all-purpose flour | Granulated Sugar and dates |

Cream butter, shortening and sugar together and beat well. Add eggs and beat until light and fluffy. Add flavoring. Add flour sifted with soda, salt and baking powder, and nuts to first mixture, alternately with sour cream. Drop by teaspoonfuls on greased cookie sheet. Sprinkle top with granulated sugar and place a half date on top of each cookie. Bake in preheated 375° Roaster for 12-15 minutes.

PASTRY

Plain Pastry

1½ cups all-purpose flour,
sifted before measuring

½ teaspoon salt
½ cup shortening

4 tablespoons cold water

Sift the flour with the salt. Cut in the shortening. Do not cut in finely. There should be pieces of fat as large as peas. Add the water all at once, then mix with a fork, cutting through the mixture with each stroke. When all gathers together so that bowl is left clean, dough may be chilled or rolled out at once. Roll out pastry, using plenty of flour on board and on rolling pin. This will make two 8-inch shells or one double crust 8-inch pie.

NOTE: For two 9-inch shells, use 2 cups flour, ¾ teaspoon salt, 10 tablespoons shortening and 6 to 8 tablespoons water.

Pie Shells

Pie shells are subject to shrinkage. Avoid this by using method described below. Roll out pie pastry about 2 inches wider than the diameter of the pie pan.

Roll pastry on rolling pin, then roll off on pie pan. Fit pastry into pie pan, being careful not to stretch it. Trim edges so that about 1 inch of pastry overlaps the edge of the pan. Turn this overlapping edge under, then flute rim. Prick bottom and sides with fork.

Take a second pie pan, the same size as the first and place it carefully inside the pastry. Press gently so that the fluted edge of the pastry shows very slightly beyond the rim on the second pie pan. Preheat the Roaster to 450°. Bake 8 minutes—remove the inside pie pan and continue baking for 7 to 10 minutes.

Apple Pie

3½ cups fresh apples
1 cup sugar
4 tablespoons all-purpose flour

1 tablespoon butter
Cinnamon or nutmeg
Cream

Peel the apples, core, then cut in eighths. The pieces of apple should be at least ½ inch thick. Apples should not be sliced thin as this makes the pie very juicy. Combine sugar with flour. Spread ½ of this evenly over the bottom of a pastry lined pie pan. Add the apples, then pour remaining sugar over them. Add the butter in small bits; also a few dashes of cinnamon or nutmeg. Moisten edge of bottom crust with water, then place top crust over. Trim off top pastry 1 inch from edge of pan. Tuck top pastry under bottom pastry, press edges together, then flute. Brush the top of pie with cream—with the exception of the outside edge of crust. Bake at 425°, 40 to 55 minutes. Makes 8 or 9-inch pie, depending on thickness desired.

Coconut Cream Pie

½ cup sugar
5 tablespoons all-purpose flour
⅛ teaspoon salt
¼ cup cold milk

1½ cups scalded milk
3 egg yolks
1 teaspoon vanilla
1 cup shredded coconut

Blend sugar, flour, and salt with ¼ cup cold milk. Add to scalded milk, cook over "Low" heat stirring constantly until thickened. Stir slowly into beaten egg yolks and cook two minutes longer, stirring all the while. Remove from range, add vanilla and coconut. Cool, then pour into baked pie shell. Cover top with meringue and bake in preheated 350° Roaster for 15 to 18 minutes.

Meringue

3 egg whites

6 tablespoons sugar

Beat whites until stiff but not dry, add sugar gradually, then beat until the consistency of a creamy marshmallow filling, or until sugar is thoroughly dissolved. Pile on top of pie, then brown in 350° preheated Roaster, about 15 to 18 minutes.

PUDDINGS

Puddings may be baked simply by placing the pan on the rack and baking for the required time—or for a more moist pudding, they may be steamed by placing $\frac{1}{2}$ inch of water in the inset pan. Regardless of method followed, always place pudding on rack.

The cooking time for puddings may vary somewhat from recipes below if cooked with Roaster-Oven meals, because the steam from the other foods may slow down the process.

Apple Crisp Delight

6 to 8 apples, quartered

1 cup sugar

1 teaspoon cinnamon

About $\frac{1}{2}$ cup butter

$\frac{3}{4}$ cup pastry flour

Place apples in well-greased, small heatproof dish. Work together sugar, flour, butter and cinnamon with a pastry blender, or fork, until crumbly; then pack closely over the apples. (If apples are very dry, 2 tablespoons water may be added.) Place in preheated Roaster 350° to 375° and bake 45 minutes to 1 hour. Serve warm with a little whipped cream or lemon sauce. Serves 6 to 8.

Butterscotch Pudding

$\frac{1}{2}$ cup minute tapioca

$\frac{1}{2}$ teaspoon salt

3 cups hot water

4 tablespoons butter

$\frac{1}{2}$ cup brown sugar

$\frac{3}{4}$ teaspoon vanilla

$1\frac{1}{2}$ cups dates, cut in pieces

$1\frac{1}{2}$ cups broken nut meats

Combine tapioca, salt and hot water, then cook about 15 minutes or until tapioca is clear, stirring frequently. Melt butter in saucepan, add sugar, then stir until melted. Add to tapioca mixture, then add vanilla and dates; pour into greased, small heatproof dish. Preheat Roaster to 350°, place pudding on rack and bake 45 to 60 minutes. After removing pudding from Roaster, stir in the nuts. Serve in sherbet glasses topped with whipped cream.

Chocolate Nut Pudding

2 tablespoons butter

1 cup sugar

1 egg, beaten

1 teaspoon vanilla

$1\frac{1}{4}$ cups dry bread crumbs

1 cup all-purpose flour

4 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt

1 cup milk

3 squares chocolate, melted

1 cup chopped Brazil nuts

Cream butter and sugar together and stir in beaten egg and vanilla. Mix bread crumbs, flour, baking powder and salt and add alternately with the milk to the first mixture. Blend in melted chocolate. Add Brazil nuts. Put in greased, small heatproof dish. Preheat Roaster to 375°. Place pudding on rack, bake 1 to $1\frac{1}{4}$ hours. Serves 5 to 6.

Cherry Pudding

$1\frac{1}{2}$ cups sifted cake flour

$\frac{1}{4}$ teaspoon salt

3 teaspoons baking powder

$\frac{3}{4}$ cup sugar

2 eggs, separated

$\frac{1}{2}$ cup milk

$\frac{1}{4}$ cup shortening, melted

1 teaspoon vanilla or almond extract

1 cup sour cherries, drained

Sift flour, measure, add baking powder, salt, $\frac{1}{2}$ cup sugar and sift together three times. Beat egg yolks and combine with milk, melted shortening and the extract. Add liquids to flour all at once and beat until smooth. Fold in cherries, then the stiffly beaten egg whites to which the remaining sugar was added. Pour batter over sauce.

Sauce:

1 cup liquid from cherries

$1\frac{1}{2}$ tablespoons cornstarch

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup cold water

1 tablespoon shortening

1 cup cherries

$\frac{1}{8}$ teaspoon almond extract

Bring liquid from cherries to a boil. Combine cornstarch, sugar and cold water and add to the hot cherry juice. Stir constantly until sauce boils. Remove from heat and add shortening, extract and cherries. Cool. Pour into bottom of greased, small heatproof dish. Cover with pudding batter. Bake in preheated, 350° Roaster for 1 to $1\frac{1}{4}$ hours. Serve either hot or cold, top with whipped cream and garnish with individual cherries. If served cold, allow to cool before removing from dish.

QUANTITY COOKERY

This section provides a few recipes for quantity cooking which have been carefully tested by the Westinghouse Home Economics Institute. They are planned to serve fifty persons with suggested amounts for each portion; however, recipes which might serve adequate portions for fifty women may yield only thirty-five to forty portions of adequate servings for men.

Food to be held for some time will need to be more moist than foods to be served at once; so additional liquid may have to be added.

American Chop Suey (Number of Portions—50; Size of Portion— $\frac{3}{4}$ cup)

6 pounds of ground beef	5 cups rice
$\frac{3}{4}$ cup lard or shortening	6 cups celery, chopped
6 large onions, chopped	10 cups canned tomatoes
2 green peppers, chopped	2—4-ounce cans mushrooms
4 tablespoons salt	and juice (optional)

Preheat Roaster to 500°. Brown the beef in hot fat in enamel inset pan of Roaster with Roaster covered. Add remaining ingredients and cover. Set temperature at 400° and cook until all vegetables and rice are tender (about 45 minutes). Keep hot for serving at 150°.

Baked Beans (Number of Portions—50; Size of Portion— $\frac{2}{3}$ cup)

4 quarts beans, washed	2 cups molasses
Water—about 7 quarts	2 cups brown sugar
1 pound salt pork	4 tablespoons salt
4 large onions	1½ tablespoons dry mustard

Pick over beans and wash thoroughly. Place in enamel inset pan of Roaster-Oven. Cover with cold water and soak overnight. Simmer in same water with control set at 300°, with Roaster covered until skins pierce easily. (Do not boil.) Remove part of the rind from salt pork if thick and wipe off with a damp cloth. Bury salt pork, scored down to rind but not through rind, and onions, peeled and scored on top, in beans. Mix together the molasses, brown sugar, salt and mustard and pour over beans. Stir lightly with a long-handled fork or spoon, until mixed well. Turn control to 250° and cook 4 to 5 hours until beans are done. Add additional water, if necessary. Keep hot for serving at 150°.

Coffee (Number of Portions—50)

1½ pounds drip grind coffee	10 quarts water
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Heat water in enamel inset pan of Roaster with control set at 500° until boiling point is reached. Tie coffee loosely in cheese cloth and place in boiling water. Leave temperature control set at 500° and boil coffee until of desired strength. (Coffee may be placed in two cheese cloth bags if desired.)

Sauerkraut with Pig Hocks or Knuckles

(Number of Portions—50; Size of Portion— $\frac{1}{2}$ cup Sauerkraut)

16 pounds pig hocks or knuckles	2 No. 10 cans Sauerkraut
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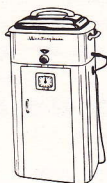
Boil the pig hocks, seasoned with salt and pepper until nearly tender (about three hours) in enamel inset pan of Roaster with just enough water to cover. Roaster covered. Set temperature control at 400° until boiling. Reduce to 350° and cook until tender. Add Sauerkraut and cook about 1 hour. Spareribs may be used instead of pig hocks.

Spaghetti and Meat (Number of Portions—50; Size of Portion— $\frac{3}{4}$ cup)

1 cup lard or shortening	2 teaspoons pepper
4 pounds ground beef	8 cups or 2 pounds uncooked spaghetti, broken in 2-inch pieces
8 medium-size onions, chopped	3 quarts tomato juice
3 tablespoons salt	8 cups catsup

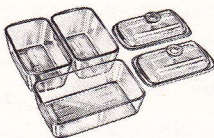
Preheat Roaster-Oven to 500°, melt the lard or shortening in enamel inset pan. When fat is hot, add the meat and onions and brown until red color of meat is gone. Cover Roaster while meat is being browned. Add all remaining ingredients, stir slightly to mix well. Cover. Reset temperature control to 375° and cook for about 1½ hours or until spaghetti is done.

ACCESSORIES (optional)



Cabinet on Casters

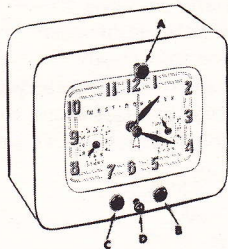
Provides handy place for Roaster-Oven. Convenient storage shelves.



Pyrex Ovenware Dish Set

5-piece ovenware dish set fits Roaster-Oven for individual dishes or complete meal combinations.

HOW TO USE THE WESTINGHOUSE TIMER CLOCK



To connect . . .

plug cord into wall outlet. Plug Roaster or other appliance into receptacle on back of clock.

To set . . .

turn knob "A" clockwise until hands show correct time. Make sure time is right before using for automatic cooking.

To operate automatically . . .

Push knob "B" and turn clockwise until hand is at time you wish cooking to stop. Push knob "C" and turn clockwise until hand is at time you wish cooking to start. Set Roaster-Oven Control to temperature called for in recipe. After cooking is finished, turn Roaster-Oven Control to OFF . . . then push in knob "D."

CAUTION: Be sure knob "D" is pushed in when you want to start and stop Roaster-Oven cooking manually. Otherwise, Roaster-Oven will turn on only at starting time indicated on Timer Clock.

INFRA-RED BROILER-GRID (optional accessory)

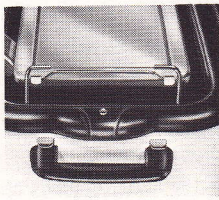
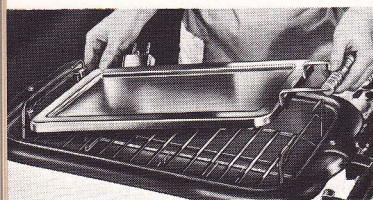
Your Broiler-Grid Accessory makes the Roaster-Oven a complete, all-around cooking appliance, giving you the added advantages of electric infra-red broiling, fast grilling and frying and quantity toasting.

The Broiler-Grid consists of an aluminum grill or "grid," a reflector pan, which may also be used as a cookie sheet, and a heavy-duty heating element. Also included, adjustable broiler rack.

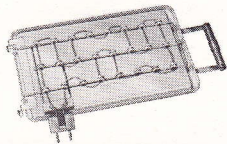
CAUTION: Always use the Broiler-Grid in the Roaster-Oven, never out of it. Use either the Broiler-Grid or the Roaster-Oven—NEVER CONNECT BOTH AT ONE TIME.

How to attach your Broiler-Grid

Place the wire LOAD AND LIFT RACK in the Roaster-Oven. Then, holding the Broiler-Grid in a slanting position, place the hinges at end of Grid on the bar as illustrated at left. Now lower the Grid by the handle and it will be firmly in place . . . ready for broiling just moments after you plug it in.



HOW TO BROIL WITH BROILER-GRID



1. Use reflector pan . . .

For broiling use the Broiler-Grid just as it is assembled when you receive it . . . that is, with the metal reflector in place underneath the heating coil.

2. Remove roaster cover . . .

Never use the cover of the Roaster-Oven when broiling or frying. After cooking process is complete, cover may be used to keep food warm.

3. Adjust broiler shelf . . .

Broiler Shelf (shipped with Grid) should be adjusted so food will be one to two inches from the heating coil. To do this, place end hooks of adjustable shelf over desired bar at each end of the LOAD AND LIFT Rack.

4. Attach broiler-grid . . .

Attach the cord supplied with the Roaster to the Broiler-Grid outlet first and then to any electrical wall outlet. The heating coil will heat instantly to the correct temperature. The broiler unit is not controlled by the Roaster-Oven heat control.

HOW TO GRILL OR FRY WITH BROILER-GRID

1. Remove reflector pan . . .

Press spring latch on the end nearest the handle to release the heating coil. Raise the heating coil slightly and remove the heat reflector plate, exposing the black, treated surface, which absorbs heat for faster, better frying. Replace heating coil in position, and you are ready to plug in your Broiler-Grid for frying. Note: Heat reflector pan is designed for use in your Roaster-Oven as a cookie sheet.

2. Use cup under drain . . .

For frying, place the Broiler-Grid on the lifting rack in the Roaster-Oven. Drippings will run through the small hole in the corner of the Grid. Any small container placed under this drain will save cleaning the inset pan.

3. Preheat for frying . . .

Preheat the Grid 5 to 7 minutes before starting to fry, except for bacon, which is fried from a cold start. The special heat-absorbing compound on the bottom of the Grid enables it to heat quickly and evenly over the entire surface.

Follow these easy directions for cleaning

Broiler-Grid should always be thoroughly cleaned as soon after using as it is cool. NEVER WASH THE HEATING COIL, as it is self-cleaning. Remove heating coil. If reflector pan is in place, remove it also. Wash cooking surface and reflector pan in warm, soapy water. Mild scouring powders or pads may be used. Dry and replace reflector pan and heating coil.

SPECIFICATIONS

Finish: Two coats of enamel, baked on.

Lid: 18-gauge polished aluminum. New Bakelite handle.

Lifting Rack: Heavy, strong electrically welded steel. Nickel-plated 3/16" frame.

Heating Element: High grade, nickel-chromium resistance wire. 1320 watts. 110-120 volts. AC only.

Insulation: Blanketing of insulation on five sides, keeps heat in, saves electricity.

Insert Pan: Acid resisting porcelain, 18-quart capacity.

Cord: 6-foot, heavy-duty, neoprene covered cord. Permanently molded plug.

Weight: 25 pounds.

Broiler-Grid: (Optional) 1380 watt heating element.



Protection: Standard Westinghouse one-year warranty.

Guarantee

This Westinghouse Roaster-Oven is guaranteed to the original purchaser to be free from defects in workmanship and material.

Westinghouse will repair or replace defective parts which may develop under normal and proper use during a period of one year from date of sale to the original purchaser, provided the appliance is used on the voltage circuits marked on the name plate, and that it has not been subject to misuse or abuse.

Repair or replacement of any such defective parts shall constitute complete fulfillment of all the obligations of Westinghouse with respect to the appliance.

Any such repairs or replacements will be handled by the dealer from whom this appliance was originally purchased, or, by an authorized service organization.

WESTINGHOUSE ELECTRIC CORPORATION

Portable Appliance Division — Mansfield, Ohio