COOKS COMPLETE DELICIOUS MEALS

... all at one time!

You'll save time, work and money by preparing a complete meal in one operation with the Roaster-Oven. Just put your meat, potatoes, vegetables and hot dessert in the Roaster-Oven... and set the automatic heat control dial. No watching, no worrying, until your entire meal is done to perfection, ready to serve. It uses little more current than a modern electric iron.

For roasting, it's the last word. Turkey, chicken, ham, beef, lamb, pork or other meats—all preserve their rich flavor and natural juices. No "drying out"—thanks to the self-basting lid.

Rolls, bread, pies, cakes, cookies, biscuits... all bake perfectly in the Roaster-Oven. Accurate, automatic heat control assures uniform results—no guessing. Keeps the kitchen cool, saves heating up a large oven.
What's more delicious than a piping hot meal out of doors? Prepare a delicious baked ham or roast chicken dinner in the Roaster-Oven, carry it right along with you in the car, and enjoy it at your favorite picnic spot—a treat de luxe.

Planning a church supper, or entertaining a large group for luncheon? Large quantities of food are easily cooked in the Roaster-Oven—baked beans for thirty, for instance. And you can serve right from the Roaster-Oven—another timesaving feature.

Canning fruit is another practical, moneysaving use for the Roaster-Oven. It easily holds twelve pint jars of fruit and the automatic heat control insures perfect results.

IT'S POPULAR FOR BUFFET SUPPERS!
AND WITH THE BROILER-GRID

Tempting Broiler Meals

"M-m-m." ... what a treat for hungry husbands and healthy youngsters. Big juicy, tender steaks broiled to a turn, and surrounded with plenty of mushrooms. If they tire of steaks, which they seldom do, you can tempt them equally well with broiled chops, ham or fish. The Westinghouse Broiler-Grid broils them all to mouth-watering perfection. You can have a complete, delicious broiler meal in twenty to thirty minutes, using precooked vegetables or fruits.

And for those breakfast appetites—golden brown griddle cakes with crisp sausages, or a whole gridful of sizzling bacon and fried eggs. The Broiler-Grid gives fast, even frying—provides ample cooking surface for six eggs or six griddle cakes at one time.
The Boiler-Grid can help with your party or luncheon, too. You can prepare a whole trayful of tempting tidbits... cocktail sausages, olives wrapped in bacon strips, and other dainties. Or if you want to get right down to good old-fashioned food, the Broiler-Grid will turn out plenty of grilled hamburgers and toasted buns for the whole party.

For breakfast or luncheon, you can toast six slices of bread or six sandwiches at one time with the Broiler-Grid. In other words, it's a mighty useful cooking servant to have around—morning, noon or night.
HOW TO USE the Westinghouse ROASTER-OVEN

1. Attach the cord to the terminals at the end of the Roaster-Oven, and connect to any wall outlet. Never connect to a ceiling light socket.
2. Now set the heat control dial to the correct temperature given in the cooking instructions. Immediately the signal light will glow indicating that the current is on, and the light will remain on until the Roaster-Oven reaches the correct temperature.
3. When light shuts off, place food in the Roaster-Oven. The light will flash on and off at intervals during the cooking period, as the current is turned on and off to maintain proper temperature.
4. When through cooking, turn the heat control dial to "off" position. NOTE: The heat control dial of the Roaster-Oven has been so designed that the same temperature settings recommended for your range recipes can be made on this dial.

CAUTION: In shipping, a protective cardboard packing strip is placed between the large inset pan and the well of the Roaster-Oven. BE SURE to remove this before using the Roaster-Oven.

"TIME-TEMP SHELF" IS QUICK COOKING GUIDE

This new, exclusive Westinghouse feature gives you at a glance the correct temperatures and cooking time for bread, cake, cookies, pastry, puddings, beef, lamb, pork and veal. For meats—the cooking time is given in minutes per pound. In other words, you have right at your finger tips the basic cooking instructions for the most commonly prepared foods.

The sturdy shelf, also may be used to hold a dish for serving. (see cut)

SEE FOOD COOKING WITHOUT LIFTING LID

The "LOOK-IN LID" is an exclusive Westinghouse feature. The heat-proof glass panel in top of aluminum lid makes food plainly visible while it's cooking. This makes it unnecessary to remove lid to "peek" at food, thus wasting heat and letting valuable flavor-laden moisture escape. Glass panel easily removable for cleaning. (see cut)

The aluminum lid itself has no air space to collect food particles or moisture and is easily cleaned.
USE "LID-HOLDER" WHEN LID IS REMOVED

When inserting or removing dishes, and lid is taken off, it is easily and conveniently supported by the new LID-HOLDER. Just hook the edge of the lid under the holder molded into handles at each end of Roaster-Oven. It will be held firmly in place in either sidewise or lengthwise position, until ready to replace on top of Roaster-Oven.

HOW TO USE THE OVENWARE DISH SET

These colorful ovenware dishes are equally suitable for cooking, serving, or refrigerator storage. Care must be taken not to set these dishes over an open flame. Do not place hot dishes in a wet sink, against cold metal, or handle with a wet towel. Do not place cold food in a hot dish. May be washed the same as any other cooking utensil.

HOW TO INSERT AND REMOVE DISHES

The sturdy wire rack with the cross hand bar enables you to quickly and easily insert or remove dishes from the Roaster-Oven. It also serves as a baking trivet. The rack should be used whenever one or more dishes are used for cooking. It is easily lowered into the Roaster-Oven by grasping the end cross bars. When cooking is completed, merely lift out the rack and place it crosswise on Roaster-Oven.

YOU CAN ALSO USE STANDARD UTENSILS

Although the ovenware dishes illustrated on this page are designed to use all available space, the rectangular shape of the Roaster-Oven enables you to use standard cooking utensils, if desired. Use an uncovered pan for meat and covered pans for the vegetables. Standard pie pans and cooky sheets may also be used.
HOW TO USE AND REMOVE THE INSET PAN

This inset pan should be in the Roaster-Oven for all preheating and cooking, except when roasting a large turkey or canning quart jars of fruit. (See turkey recipe). Recessing prevents grease and moisture from lid from running down outside the Roaster-Oven. To remove inset pan for cleaning, place fingers under extended portion of rim, and pull upward. It may then be taken to the sink and washed the same as any other kitchen utensil.

TO ATTACH AND USE YOUR ROASTER-OVEN

Attach the cord to the terminals at end of the Roaster-Oven, and connect to any wall outlet. NEVER CONNECT TO A CEILING LIGHT SOCKET.

We suggest you provide some table or cabinet on which your Roaster-Oven can be left connected ready for use at all times. The table pictured with the Roaster-Oven (left) is a very practical one, and may be obtained from your dealer. The two shelves are convenient for storing the broiler and dishes.

Although you will probably use the Roaster-Oven most frequently in the kitchen, it is easily portable, so do not miss the delight and pleasure it offers for entertaining—buffet dinners, midnight snacks, porch parties and Sunday night suppers. And for picnics, food will keep hot for several hours if the Roaster-Oven is wrapped in a blanket or other heavy covering.

HOW TO SET TRUE-TEMP HEAT CONTROL

Turn dial until the desired cooking temperature is directly opposite the pointer and the light glows through it (Figure 1). When the light flashes off it is an indication that the exact temperature is reached. THIS LIGHT FLASHER OFF AND ON INTERMITTENTLY THROUGHOUT THE COOKING PERIOD. Current is being used only when the light is on. When through cooking, turn dial to “off” position. (Figure 2). This makes it unnecessary to disconnect cord.
You'll find the Broiler-Grid a most versatile electrical servant. It broils and fries perfectly, is equally efficient for grilling and toasting. In addition you can use it for quick searing of meats, browning scalloped potatoes, etc.

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 USE the Westinghouse BROILER-GRID**

**EASILY ATTACHED TO THE ROASTER-OVEN**

Place the rack in the Roaster-Oven so that end with the double bar is at the left. Then holding the Broiler-Grid in a slanting position, place the hinges at the end of grid on the second bar as indicated in Figure 1. Now lower the grid by the handle.

**HOW TO ADJUST THE BROILER RACK**

Hold the broiler rack in a slanting position, place the end hooks over one of the bars at the left end of the Roaster-Oven. (Figure 1). Now lower the rack and slip the opposite hooks over a corresponding bar at the right end of the rack.

Figure 2 shows the broiler rack and grid in place on the Roaster-Oven rack.

__Figure 1__—showing how hinges on end of Broiler-Grid are hooked over the Roaster-Oven rack. This hinge is solid, and holds the grid firmly in place. Grid tilts back and holds upright when desired.

_Above—Broiler - Grid in position on Roaster-Oven._

_Left—Broiler-Grid in raised position._

__Figure 2__
HOW TO USE FOR FRYING

The Broiler-Grid should be used for frying just as it is assembled when you receive it. That is, with the metal reflector in place over the element. (Figure 1). The grid should be preheated 8 to 10 minutes before starting to fry. The surface of the grid slopes toward the drain opening ... dripings will run into the inset pan or may be caught in a small container placed under this opening. Never use the cover of the Roaster-Oven when frying, except to keep food warm. Leave open as in Figure 2.

GREASE DRAIN
When frying, drippings will run through the small hole into the inset pan, or may be caught in any small metal container placed under the opening (Figure 3). This saves cleaning the large inset pan after frying.

HOW TO USE FOR BROILING

The metal reflector must be removed from the grid for broiling purposes. To do this, first be sure that the broiler is disconnected, then loosen the screw at the end opposite the handle, (Figure 1). Now slip the reflector toward the handle until it slips out of the rod holding it. The heating coil is then left free for broiling. (Figure 2). Attach the Broiler-Grid to the Roaster-Oven—then adjust the rack. Connect cord to the broiler unit and then to a convenience wall outlet. Never use the cover when broiling.

RACK IN PLACE
Cut at left shows broiler rack in position in Roaster-Oven. Rack height should be adjusted so that top of food is about one inch from the heating coil.