THESE OVEN MEALS ARE SUITABLE FOR USE WITH THE Timer Clock

Note: Foods in these menus may be put into the Roaster-Oven as long as 6 hours before cooking is to start.

Frozen roasts or roasts which have been chilled overnight in a refrigerator may also be used for Timer-Clock meals. Other foods may be used, providing they can be safely left out of the refrigerator until cooking time starts.

Baked Frankfurters and Sauerkraut (pg. 24)
Baked Potatoes (pg. 37)
Oatmeal Peach Crumble (pg. 31)

Pineapple Ham Patties (pg. 25)
Potatoes and Carrot Casserole (pg. 38)
Cranberry Crunch (pg. 29)

Baked Ham Slice and Raisin Sauce (pg. 24)
Baked Sweet Potatoes (pg. 37)
Tomatoes Supreme (pg. 39)

Pork Chop Casserole—frozen or thoroughly chilled (pg. 26)
Buttered Carrots and Celery (pg. 37)
English Apple Crisp (pg. 30)

Place all three dishes in cold Roaster-Oven. Set Timer Clock to cook foods for 1½ hours. Set True-Temp Control at 350°F.

Place all three dishes in cold Roaster-Oven. Set Timer Clock to cook foods for 1 hour. Set True-Temp Control at 350°F.

Place all three dishes in cold Roaster-Oven. Set Timer Clock to cook foods for 1½ hours. Set True-Temp Control at 350°F.

Place all three dishes in cold Roaster-Oven . . . at least 6 hours before cooking is to start if using frozen casserole, not more than 2 hours before cooking is to start if using chilled casserole. Set Timer Clock to cook foods for 1 hour. Set True-Temp Control at 375°F.

BREADS

The Roaster-Oven should be preheated for baking breads. Set the control at proper baking temperature and wait until the Signal Light goes out before placing breads in the Roaster.

Always sift flour before measuring. Too much flour spoils the texture, and once too much flour is added, nothing can be done about it.

Bread must rise in a warm place, but not a hot one.

Before placing bread in oven, sprinkle top of unbaked bread lightly with lukewarm water. This gives a more even browning and makes top crust much softer.

Breads should be baked in pans placed on the Load and Lift Rack. Pans should be placed about ½ inch from the side of the Roaster-Oven to insure proper heat circulation for even browning.
INFRA-RED BROILER-GRID

(purchased as an optional accessory and includes an Adjustable Rack)

All meats, vegetables and fruits that are broiled by any other method may be broiled with the Broiler-Grid accessory for your Roaster-Oven. It gives wonderful electric infra-red heat for broiling, grilling, frying and toasting. In addition, your Roaster-Oven bakes, roasts and cooks complete oven meals to perfection . . . giving you complete electric cooking ease in one handy, portable appliance.

INFRA-RED BROILING FOR . . .

Steaks or Chops

Chicken or Fish

Broiler Meals

A BIG GRID FOR . . .

Griddle Cakes

Grilled Sandwiches

Fried Foods

Treats 6 slices of bread at a time . . .

TREAT YOUR BROILER-GRID

(purchased as an optional accessory and includes an Adjustable Rack)

Always use the Infra-Red Broiler-Grid on the Roaster-Oven . . . never separately.

Never plug in both the Roaster-Oven and the Broiler-Grid at the same time. Use Roaster cord for the Broiler-Grid.

Clean the Broiler-Grid each time it is used . . . as soon as it is cool.

HOW TO CLEAN

Step 1
Remove Broiler-Grid from Roaster-Oven by lifting hinges off rack.
Step 2
Press spring latch at handle end of Broiler-Grid to release heating unit. Slide heating unit toward handle to release opposite end.

Step 3
Wash grid and reflector in soapy water. Use scouring powder or pad on grilling surface, if necessary. Dry thoroughly.

Caution: Never wash the heating unit... it is self-cleaning. Water damages electrical connections.

Step 4
Place reflector over black undersurface and replace heating unit. Insert tabs on heating unit into holes at end of Broiler-Grid. Press opposite end of unit into spring latch.

HOW TO Broil WITH THE INFRA-RED BROILER-GRID

Be sure reflector is in place
Use the Broiler-Grid just as it is assembled when you get it... with the reflector between the black undersurface of grid and the heating unit. If reflector has been removed, press spring latch to release heating unit. Raise end of unit slightly and insert reflector between grid and heating coils. Replace heating unit.

Step 1
Place Load and Lift Rack in the Roaster-Oven.
Step 2
Place hooks on Broiling Rack over a bar at one end of Load and Lift Rack . . . then over corresponding bar at the opposite end of rack.

Step 3
Place food on Broiling Rack. Attach Broiler-Grid by placing hinges in position on Load and Lift Rack. Check distance between food and heating unit with instructions in recipe.

Step 4
Attach Roaster-Oven cord to Broiler-Grid first, then plug into wall outlet. The unit will heat instantly to proper broiling temperature . . . no preheating is necessary.

Step 5
When food is broiled on the first side, lift Broiler-Grid, season and turn. Disconnect Broiler-Grid when cooking is completed.

SPECIAL tips
Never use the Roaster-Oven lid when broiling foods. After cooking is completed and cord is detached, lid may be used to keep foods warm.
Temperature is not regulated by Roaster-Oven control when you are using Broiler-Grid. Broiling speed is determined by distance between the food and the heating unit.
If foods are to be placed more than 2 inches from heating unit, Broiling Rack may be placed on the bottom of the Load and Lift Rack . . . or across the top of a shallow pan placed there.
Cooked vegetables may be reheated and seasoned with drippings by placing them below meat which is being broiled.
A shallow pan may be used below Broiling Rack to catch drippings, if desired.
How to Grill or Fry
WITH THE INFRA-RED BROILER-GRID

Be sure to remove reflector
Metal reflector between heating unit and black undersurface of grid must be removed. Press spring latch on handle end of Broiler-Grid to release heating unit. Raise end of unit slightly and remove reflector. Replace heating unit.

Step 1
Put Load and Lift Rack in Roaster-Oven. Attach Broiler-Grid by placing hinges in position on Load and Lift Rack.

Step 2
When frying, drippings will run through small hole in one corner of grid. Any small metal container placed under this drain will save cleaning the Inset Pan.

Step 3
Attach Roaster-Oven cord to Broiler-Grid first, then plug it into wall outlet.

Step 4
Preheat 5 to 7 minutes if foods are to be started on a hot grid. Fry foods as you would on any griddle or skillet.

Note: Never use the Roaster-Oven lid when grilling or frying. After cooking is completed and cord is detached, lid may be used to keep foods warm.
The Timer Clock makes it practical to have delicious oven meals any time . . . even when you cannot be on hand to start or stop the cooking at the proper times. It will turn your Roaster-Oven on and off automatically . . . free your time for other things. You can also use the Timer Clock to operate other appliances. For instance, it will turn on your radio or coffee maker . . . keep you from missing your favorite radio programs or have coffee ready when you get up in the morning.

To connect
Plug cord for Timer Clock into wall outlet. Plug cord for Roaster-Oven into receptacle on back of clock.

To set
Turn Knob A clockwise until hands are set at the correct time of day.

To operate Roaster-Oven automatically
1. Push Knob B and turn clockwise until hand is at time you wish cooking to stop.
2. Push Knob C and turn clockwise until hand is at time you wish cooking to start.
3. Set Roaster-Oven control to temperature called for in recipe.
4. 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.

Trick for remembering . . .
Say, "When Knob D is out, I can go out . . . the Roaster-Oven will turn on and off at the times set on the Timer Clock."
ROASTER-OVEN CABINET
(purchased as an optional accessory)

This handy cabinet provides a special place for your Roaster-Oven... a place where it is always ready to use. Casters on the cabinet make it easy to roll the Roaster-Oven to a wall outlet anywhere you care to use it. Shelves inside give you convenient storage space for baking dishes and the Broiler-Grid.

A removable panel on the front of the cabinet allows you to install the Timer Clock in the cabinet door, if you wish. The two screws on name plate on back of Timer are removed and used to assemble Timer in cabinet.

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 of 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 Westinghouse service organization.

WESTINGHOUSE ELECTRIC CORPORATION
YOU CAN BE **SURE**...IF IT'S

Westinghouse

**LIVE BETTER...**

Electrically