NOTES: The original Westinghouse Roaster Manual is a printed paper-back booklet 6” x 9”; it has been scanned in landscape format on 8.5”x11”. Some of the margins have been lost but most of the content remains.

This portion only deals with the technical details of the Roaster; approximately 20 pages of menus have not been scanned in order to keep this document to a meaningful size.
Portable for extra convenience—You'll cuddle up with your Roaster-Oven and carry it to the spot where you're going to eat. If so handy, let the way you can just clip on your Roaster-Oven and carry it there.

Prepare complete meals—Put your meals, go current than a modern electric iron. So very economical in operation, the automatic, self-control heat—Then, press on, and you're done.

Roasts meals and roasts to perfection. Boxes bread, rolls, cokes, pies and cookies.

Cook dinner for eight—call at one time. Ready to serve you...The...

COOK NEW COOL

Here's Your
It's so easy to insert and remove dishes:

1. Use standard utensils in your Roaster, too:

- Place cooking dishes on the rack and in the pan.
- Remove Insert pan for cleaning. Place utensils here.

- Insert pan is wonderfully convenient.
- Roaster Pan insert pan is wonderfully convenient.
- Roaster-Pan insert pan is wonderfully convenient.

How to use and remove insert pan:

- Remove Insert Pan for cleaning. Place utensils here.
- Insert pan is wonderfully convenient.
- Roaster-Pan insert pan is wonderfully convenient.

Simplicity Cooking Tasks...
How to Plug in the Broiler Grid

How to Attach Your Broiler-C

For Full Automatic Operation

To connect (optional accessory)

For Buffet Suppots and Pincts

Have a Special Spot for Your Roaster

FOR OPERATING EASE

The timer is a real help to busy cooks. A timer plus a reminder to start your roaster back on a nonautomated operation.

To set the time that you want at any time during the cooking operation, turn the knob to the time you want. When the timer operates, the red hand on the knob "V" will move to the correct time.

To stop, turn the timer to "OFF" position. The red hand returns to "0:00" when the knob is turned to "OFF."
**General Cooking Hints**

*To make your task even simpler*

1. **Preheating the Roaster-Oven**
   - Preheat the Roaster-Oven to the desired temperature. When the oven is preheated, add your food to the oven and close the door. The timer will begin counting down from the preheating time. Once the timer reaches zero, the food is ready. If you wish to keep the food warm, turn off the oven and leave it on for an hour or two. If the oven is not being used for an extended period, turn it off completely.

2. **To Warm Dinner Rolls**
   - Warm dinner rolls by placing them in a preheated Roaster-Oven. Place the rolls in a shallow pan and close the door. The rolls will be warmed in minutes. If you wish to keep the rolls warm, turn off the oven and leave them in the oven for an hour or two.

3. **To Roast Best Results**
   - Roast your food in a preheated Roaster-Oven. Place the food on a roasting rack and close the door. The timer will begin counting down from the roasting time. Once the timer reaches zero, the food is ready.

4. **To Cook Meat**
   - Cook meat in a preheated Roaster-Oven. Place the meat on a roasting rack and close the door. The timer will begin counting down from the cooking time. Once the timer reaches zero, the meat is ready.

5. **To Cook Vegetables**
   - Cook vegetables in a preheated Roaster-Oven. Place the vegetables in a shallow pan and close the door. The timer will begin counting down from the cooking time. Once the timer reaches zero, the vegetables are ready.

6. **To Bake Bread**
   - Bake bread in a preheated Roaster-Oven. Place the bread in a loaf pan and close the door. The timer will begin counting down from the baking time. Once the timer reaches zero, the bread is ready.

7. **To Heat Casseroles**
   - Heat casseroles in a preheated Roaster-Oven. Place the casserole dish in the oven and close the door. The timer will begin counting down from the heating time. Once the timer reaches zero, the casserole is ready.

8. **To Keep Food Warm**
   - Keep food warm in a preheated Roaster-Oven. Place the food in a shallow pan and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the food is ready.

9. **To Cook Pies**
   - Cook pies in a preheated Roaster-Oven. Place the pie on a pie rack and close the door. The timer will begin counting down from the cooking time. Once the timer reaches zero, the pie is ready.

10. **To Roast Poultry**
    - Roast poultry in a preheated Roaster-Oven. Place the poultry on a roasting rack and close the door. The timer will begin counting down from the roasting time. Once the timer reaches zero, the poultry is ready.

11. **To Cook Fish**
    - Cook fish in a preheated Roaster-Oven. Place the fish in a shallow pan and close the door. The timer will begin counting down from the cooking time. Once the timer reaches zero, the fish is ready.

12. **To Roast Vegetables**
    - Roast vegetables in a preheated Roaster-Oven. Place the vegetables on a roasting rack and close the door. The timer will begin counting down from the roasting time. Once the timer reaches zero, the vegetables are ready.

13. **To Bake Casseroles**
    - Bake casseroles in a preheated Roaster-Oven. Place the casserole dish on a roasting rack and close the door. The timer will begin counting down from the baking time. Once the timer reaches zero, the casserole is ready.

14. **To Heat Bread**
    - Heat bread in a preheated Roaster-Oven. Place the bread on a bread rack and close the door. The timer will begin counting down from the heating time. Once the timer reaches zero, the bread is ready.

15. **To Keep Casseroles Warm**
    - Keep casseroles warm in a preheated Roaster-Oven. Place the casserole dish on a bread rack and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the casserole is ready.

16. **To Roast Poultry Warm**
    - Roast poultry warm in a preheated Roaster-Oven. Place the poultry on a bread rack and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the poultry is ready.

17. **To Cook Fish Warm**
    - Cook fish warm in a preheated Roaster-Oven. Place the fish on a bread rack and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the fish is ready.

18. **To Roast Vegetables Warm**
    - Roast vegetables warm in a preheated Roaster-Oven. Place the vegetables on a bread rack and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the vegetables are ready.

19. **To Bake Casseroles Warm**
    - Bake casseroles warm in a preheated Roaster-Oven. Place the casserole dish on a bread rack and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the casserole is ready.

20. **To Heat Bread Warm**
    - Heat bread warm in a preheated Roaster-Oven. Place the bread on a bread rack and close the door. The timer will begin counting down from the warming time. Once the timer reaches zero, the bread is ready.

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**How to Care for Your Roaster-Oven**

1. **To remove the Roaster-Oven from the oven cover**
   - Open the Roaster-Oven and remove the cover. Place a dry cloth over the cover to prevent it from becoming wet.

2. **To clean the Roaster-Oven**
   - Remove all food from the Roaster-Oven before cleaning. Use a damp cloth and mild detergent to clean the Roaster-Oven. Rinse thoroughly and dry with a clean cloth.

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**Warning:** The Roaster-Oven body should not be immersed in water or other liquids.

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**How It is Made**

This would fill the electrical component.
Meal NO. 3
Steamed Potatoes (p. 26)  
Baked Ham Slices with Robin Sauce (p. 18)  
Buttered Carrots (p. 26, chorn)  
Squash and Meat (p. 19)

Meal NO. 2
Baked Sweet Potatoes (p. 26, chorn)  
Tomatoes Dipping (p. 26, chorn)  
Roasted Broccoli (p. 18)

Meal NO. 1
Roasted Broccoli (p. 18)

Meal NO. 5
Steamed Potatoes (p. 26)  
Sautéed Bread of Lamb (p. 19)

Meal NO. 4
Spaghetti and Meat (p. 19)  
Barbecued Pork (p. 25)  
Haricot Beans (p. 26)

Meal NO. 3
Steamed Potatoes (p. 26)  
Breaded Broccoli (p. 26)

1. Line an uncovered pan or toaster rack.
2. Use covered utensils for vegetables and some pudding (see recipe).
3. A half cup of water is sufficient for vegetables such as potatoes, carrots, and beans. Neutralize. We do not recommend cooking green beans, broccoli, or any other greens.
4. Examine the state of the meat. To cook the meat by the weight of the meat.
5. Do not remove the pan while the food is cooking.
6. Move...”

How to Plan Your Meals

For Your Roaster-Oven

Suggested Meal Combinations (p. 10)
MEAL NO. 10

Scalloped Corn (Pg. 23)
Scalloped Potatoes (Pg. 25)
Toasted Breadcrumbs (Pg. 29)
Pork Chop Casserole (Pg. 19)

Place salmon half portions and corn in Roaster-Oven at 375°, Bake for 1½ hours.

MEAL NO. 9

Scalloped Potatoes (Pg. 25)
Coconut Pudding with Coconut Sauce (Pg. 39)
Buttered Carrots and Celery (Pg. 24)

Place meat in Roaster-Oven preheated to 375°, Cook for ¼ hour. Then add contents of meat loaf in Roaster-Oven preheated to 375°, Bake for 1¼ to 1½ hours.

MEAL NO. 8

Sweet potatoes and coconut pudding and continue cooking 1½ hours.

Buttered Carrots and Celery (Pg. 24)

MEAL NO. 7

Ground beef and Vegetable Casserole (Pg. 18)

Buttered Carrots and Celery (Pg. 24)

MEAL NO. 6

Meat Loaf (Pg. 17)

MEAL NO. 5

Scalloped Corn (Pg. 23)
Scalloped Potatoes (Pg. 25)

Place meat in Roaster-Oven and cook at 375° for 2 hours. Then place cabbage and

Buttered Potatoes (Pg. 22)
Buttered Ham (Pg. 17)

Place meat in Roaster-Oven preheated to 375°. Bake for 1½ hours. Place all three dishes in Roaster-Oven set at 375°, Bake for 1¼ hours.

MEAL NO. 4

Date and Nut Pudding (Pg. 18)
Chicken Casserole (Pg. 41)

Place all three dishes in Roaster-Oven set at 375°. Bake for 1¼ hours. Place all three dishes in Roaster-Oven set at 375°. Bake for 1½ hours.

MEAL NO. 3

Baked Potatoes (Pg. 22, 26, charm)
Horseradish Beets (Pg. 25)

Buttered Potatoes (Pg. 22, 26, charm)

Baked Potatoes (Pg. 22, 26, charm)

MEAL NO. 2

Rolled Rib Roast of Beef (Pg. 17, charm)

Place all three dishes in Roaster-Oven set at 375°. Bake for 1½ hours.

MEAL NO. 1

Apple Chip Delight (Pg. 37)
Chicken Legs (Pg. 18)

Scalloped Potatoes (Pg. 22, charm)

MEAL NO. 0

Chocolate Hot Pudding (Pg. 38)

Prepared in Your Roaster-Oven

PREPARE IN YOUR ROASTER-OVEN

MORE MEAL COMBINATIONS TO PREPARE IN YOUR ROASTER-OVEN
Ham Loaf

1/2 cup brown sugar
1/4 cup brown sugar
6 teaspoons dry mustard
6 teaspoons dry mustard
2 teaspoons paprika
2 teaspoons paprika
2 cloves garlic
2 cloves garlic
1/4 cup milk
1/4 cup milk
1/2 cup water
1/2 cup water
10 drops Worcestershire
10 drops Worcestershire
dressing

For Roasting Meats, Start With:

A piece of meat should be placed in the pan without water. Meat should be placed on a rack or trivet.

For Roasting Meats, Start With:

A piece of meat should be placed in the pan without water. Meat should be placed on a rack or trivet.