

WESTINGHOUSE ROASTER • OVEN

Model RO-915



Here's the economy model of 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.

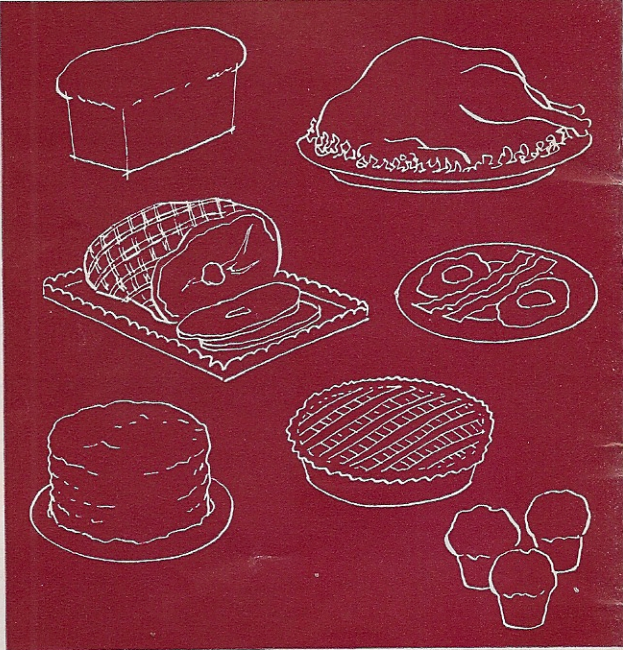
ROASTS...BAKES...COOKS COMPLETE MEALS Automatically!



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.

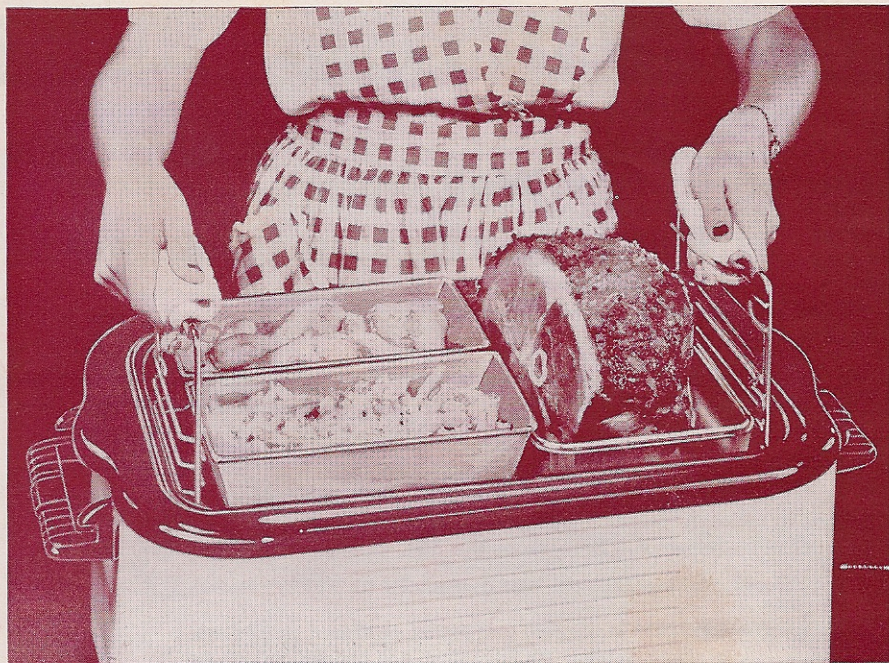
Keep your Roaster-Oven on a handy table, cart or cabinet where it will be ready for use any time. Use it everyday . . . enjoy it . . . and if you have questions, write to:



WESTINGHOUSE HOME ECONOMICS INSTITUTE
Westinghouse Electric Corporation, Mansfield, Ohio

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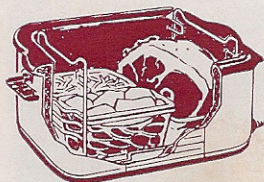
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Ready to serve you...the
R O A S T E R - O V E N

- Cooks dinner for eight—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.

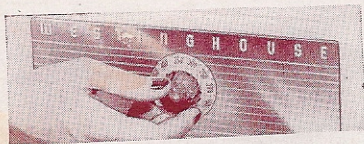


How to Attach and Use..

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, and connect to any 115-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 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.



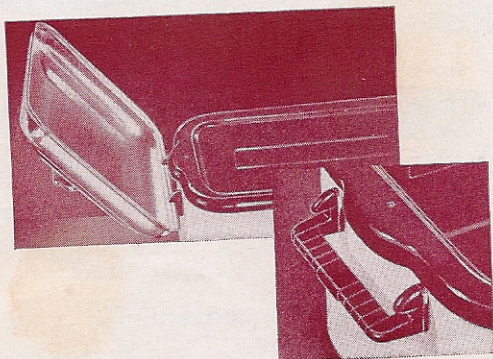
To Set True-Temp Control

Turn dial until the desired cooking temperature is directly under the pointer just above the dial.

Lid Holder is a convenient support for the Roaster-Oven lid. When inserting and removing dishes, just hook the edge of the lid under the holder molded into the handles at each end of the Roaster-Oven (shown in small cut at right). The lid will be held firmly in place, either sidewise (as illustrated right) or lengthwise until ready to replace on the top of the Roaster-Oven.

To Replace Signal Light

Should signal light burn out, Roaster-Oven will still operate satisfactorily, except you will not know when current is on or when Roaster-Oven is preheated. To replace bulb, disconnect Roaster-Oven from outlet. Turn Roaster-Oven over. Take out 4 screws to remove bottom plate. Loosen setscrew holding Control Knob. Pull knob straight out. Replace bulb and Control Knob. Tighten setscrew. Replace bottom plate.



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 Lift-Out Rack

Unless otherwise stated in recipes in this book, always place food on the Lift-Out Rack rather than on the bottom of the Inset Pan. The bottom of the Lift-Out 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 during the cooking time required for other foods.

Be Sure Voltage Is Correct . . .

Low voltage at the Roaster-Oven outlet will slow the preheating and lengthen the cooking period. Voltage should be 115 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

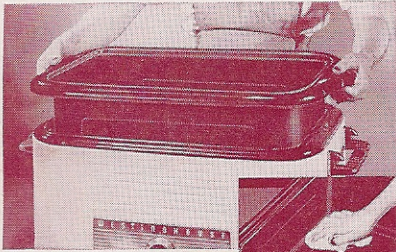
Place meat in any large, shallow pan before placing in the Roaster-Oven. This eliminates any smoking of fat and saves washing the inset pan. A shallow pan will also save clean-up work if used under foods which are being broiled.

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.

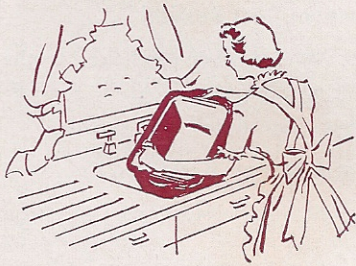
For Short-Order Cooking . . .

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.



How to Use and Remove Inset Pan

The inset 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.

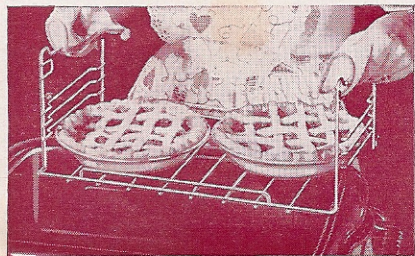
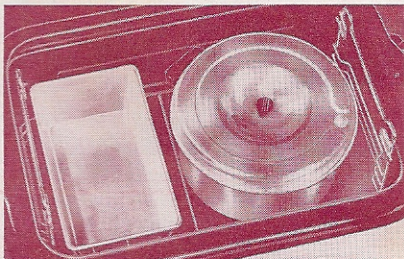


To remove inset pan for cleaning, place fingers under extended portion of rim and lift upward. It then may be taken to the sink and washed the same as any other kitchen utensil. Rounded corners help make cleaning easy.

WARNING: The Roaster-Oven body should *never* be immersed in water, as this would ruin the electrical connections.

Use Standard Utensils in Your Roaster

The rectangular shape of the Roaster-Oven enables you to use standard cooking utensils. 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. Utensils shown are not supplied with the Roaster.



Entire meals can be cooked for your family with less fuss and clutter than you ever dreamed possible . . . and for quantity cooking you'll find your Roaster-Oven inset pan is wonderfully convenient.

HOW TO PLAN YOUR MEALS FOR YOUR ROASTER-OVEN

Planning whole meals which may be prepared at one time in your Roaster-Oven means economy of electricity and release of time. The only thing you need to watch is that the foods you select require the same amount of time to cook . . . and that the same temperature serves for all. On the following pages, we have given you a few suggestions for meal combinations. You will want to work out many of your own combinations, too, using your own favorite recipes. Here are a few suggestions to help you.

1. Use an uncovered pan for roasting meat.
2. Use covered utensils for vegetables and some puddings (see recipes).
3. A half cup of water is sufficient for vegetables such as potatoes, carrots, rutabagas, parsnips, etc. We do not recommend cooking peas, broccoli, snap beans, asparagus, etc., in Roaster-Oven meal combinations unless they are scalloped. The cooking time required for the rest of the meal is too long for these vegetables.
4. Estimate length of time necessary to cook the meal by the weight of the meat. If meat requires a longer time than other foods, place vegetables and dessert in the Roaster with the meat the last hour or hour and one half of the roasting period.
5. Do not remove the cover while food is cooking.
6. Meals may be started from a cold or a preheated Roaster-Oven. If started from a cold Roaster, add 15 to 20 minutes to the cooking time. If you prefer meat quite brown, start from a preheated Roaster.

SUGGESTED MEAL COMBINATIONS

● MEAL NO. 1

Baked Ham Slice with Raisin Sauce (Pg. 10)

Baked Sweet Potatoes (Pg. 13, chart)

Tomatoes Bohème (Pg. 13)

Place ham, sweet potatoes and tomatoes in cold Roaster-Oven. Temperature 375°; total baking time, 1½ hours from a cold Roaster start or 1¼ hours in preheated Roaster.

● MEAL NO. 2

Barbecued Veal Roast (Pg. 10)

Buttered Onions (Pg. 13, chart)

Steamed Rice (Pg. 13)

Place barbecued veal roast in cold Roaster-Oven. Cook at 350° for 1½ hours. Then add onion and rice dishes and continue cooking for about 1½ hours longer.

MORE MEAL COMBINATIONS

● MEAL NO. 3

Stuffed Baked Fish (Pg. 12)

Scalloped Potatoes (Pg. 13) Harvard Beets (Pg. 13)

Place fish, potatoes and beets in cold Roaster-Oven. Temperature 375°; total baking time, 1½ hours from cold Roaster start or 1¼ hours in preheated Roaster.

● MEAL NO. 4

Spaghetti and Meat (Pg. 11)

Buttered Carrots (Pg. 13, chart) Apple Crisp Delight (Pg. 20)

Place all three in Roaster-Oven. Temperature 375°; total cooking time 1½ hours from cold Roaster start or 1¼ hours in preheated Roaster.

● MEAL NO. 5

Stuffed Breast of Lamb (Pg. 11)

Scalloped Potatoes (Pg. 13) Steamed Rutabagas (Pg. 13, chart)

Place lamb in cold Roaster-Oven. Set temperature at 375° and roast for 1 hour. Then add dishes of vegetables and continue cooking for 1½ hours longer.

● MEAL NO. 6

Meat Loaf (Pg. 10)

Potatoes and Onions Butterscotch Pudding (Pg. 20)

Place meat loaf in Roaster-Oven preheated to 375° and cook for ½ hour. Put thickly sliced potatoes in bottom of small dish. Add sliced onions on top of potatoes. Add ½ cup water, salt to taste and dot with butter. Use another small dish for pudding. Place both dishes in the Roaster-Oven and cook for 1¼ hours longer.

● MEAL NO. 7

Ground Beef and Vegetable Casserole (Pg. 10)

Buttered Carrots and Celery (Pg. 13) Cherry Pudding (Pg. 20)

Place in three separate dishes in Roaster-Oven preheated to 375°. Bake for 1¼ to 1½ hours. The meal will be done when the pudding is brown.