



Requires No Experience

In using the Robertshaw AutomatiCook and the Time and Temperature Charts, no experience whatever is required. You simply prepare the foods or mix the ingredients in the usual way, or follow any reliable recipe book, and then refer to the Chart for the cooking directions. In this Chart you will find listed the food to be cooked (or a similar one) and the proper temperature and the length of time given for cooking each class of food.

The Cooking and Canning Charts have been compiled very carefully by experts and cover practically every class of food, but if the particular article of food being prepared is not listed in the charts, select a similar food and follow the time and temperature given for it.

The AutomatiCook

The Robertshaw AutomatiCook is so simply and durably constructed, having no parts which can deteriorate or wear out, that it will control the oven temperature accurately throughout the entire life of your gas range and it is recommended by Gas Companies, Bureaus of Home Economics and Gas Range Manufacturers everywhere.

