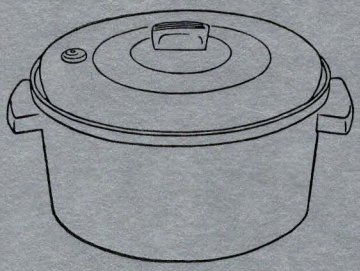
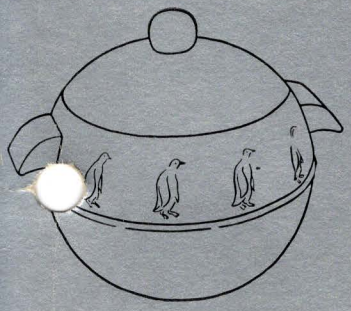


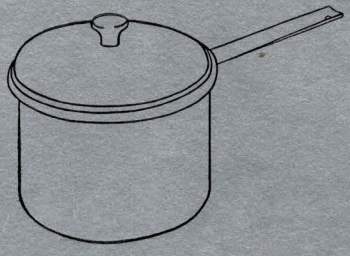


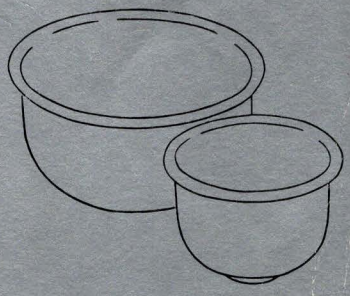
WEST BEND Aluminum

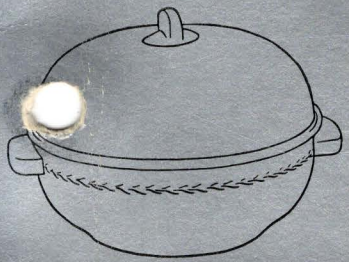












CATALOG NO. 27

WEST BEND
Aluminum Co.
WEST BEND, WISCONSIN

FOR 37 YEARS MAKERS
OF FINE UTENSILS

Aluminum

Copper *Chromium*

Stainless Steel

WEST BEND

COOKING UTENSILS

WITH GIFT WARE SUPPLEMENT PAGES 31 TO 40

CATALOG NO. 27

SEE INDEX
ON PAGE 44

Here are top favorites in housewares departments everywhere — and still growing.

West Bend stands for greater value to the customer with *distinctive* design, *new* convenience and *extra* durability. Completing this selling formula are universally popular prices with satisfactory profit margins.

West Bend items are wanted in more homes than ever before and millions of additional people are continually becoming interested in delicious waterless cooking, the Flavo-family of coffee makers, the famous Trig tea kettle and many other headliners. A powerful advertising program keeps these items constantly in front of a tremendous potential market.

In short — for those who prefer the best in cookware, West Bend offers sterling quality products designed to save time, make work lighter and meals better. Pictured on these pages are the results of 37 years of producing the *finest* in utensils.

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WEST BEND Aluminum Co.
WEST BEND, WISCONSIN

FORM WB 348

PRINTED IN U. S. A.

WEST BEND
Aluminum



A Word from Our Home Service Department

Our task is a practical one . . .

When a new utensil is designed, it is first tested in our laboratory for many months, often years. Every conceivable test is made of its uses, design, materials and workmanship.

Final tests, however, are made in our attractive model kitchen pictured above. Here the utensil is checked under actual home conditions. Only after it has successfully passed these tests is it released for manufacture.

Instruction leaflets are planned to help the homemaker — so that she may use her cooking utensils efficiently and economically. In addition, our department functions in an advisory capacity to help the consumer — all requests for information are given a personal reply.

Our efforts are unceasing to discover new uses, recipes and improvements for all of our utensils. This constant research is your guarantee of outstanding performance and dependability.

Sincerely,

Elnore Alberts

Director of Home Service Dept.

WEST BEND *Aluminum*

aluminum

"The Precious Metal of the Kitchen"

Aluminum — the modern metal — has been endowed by nature with unique qualities that make it ideal for cooking food. Aluminum is ideal for baking, frying, stewing, or waterless cooking. It cooks on top of the stove or in the oven. There is no food, no cooking process, for which aluminum equipment cannot be used. It is ideally suited for contact with foods because it protects purity, preserves color and taste and assures cleanliness and wholesomeness.

. . . The Metal to Suit the Need

In addition to its complete line of aluminum cooking utensils the West Bend Aluminum Co. also produces many new and outstanding items in such familiar metals as copper, chromium and stainless steel. The chrome-on-copper Trig singing tea kettle, chromed-steel Penguin server and stainless steel mixing bowls are leading examples.

Advantages of Aluminum Cooking Utensils

LIGHT - EASY TO HANDLE — Lightness is one of the most important of its properties and provides for ease in lifting and handling.

DURABLE — Good aluminum utensils are so strong and so durable that, given reasonable care, they will last indefinitely. Aluminum does not chip and will not break if dropped or struck.

PROTECTS FOOD — Aluminum does not rust and is resistant to acids which attack other materials. It cannot possibly form any harmful compound in combination with food products of any kind.

HEATS EVENLY — In cooking, the heat is rapidly carried away from the bottom of an aluminum utensil, up the sides, and even to the cover. Several advantages result from this:

1. The bottom does not become excessively hot to produce "hot spots" that scorch or burn the food.
2. The all-over heat aids in cooking the foods thoroughly on all sides.
3. Less heat is required and the cooking temperature can be accurately controlled.

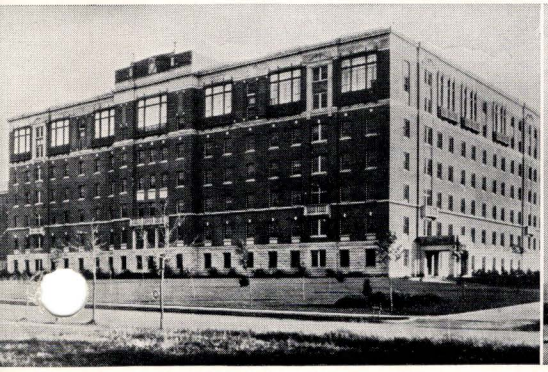
HEATS QUICKLY — Aluminum is a quick and even conductor of heat. It conducts heat approximately three times faster than other commonly used materials. This superior heat conductivity represents a definite saving in time and fuel.

EASY TO CLEAN — Rounded corners, welded spouts, and the smooth seamless surface of quality utensils provide for positive sanitation.

The ease with which aluminum can be kept bright and new is a real joy to the housewife. Simple cleaning after each use, with hot water and mild soap, followed by rinsing and drying will keep it bright and beautiful.

FOR HEALTHFUL COOKERY — Leading health authorities recommend aluminum cooking utensils for healthful and wholesome cooking.

The widespread use of aluminum as the sole cooking equipment in hospitals shows how completely the medical profession has endorsed the modern metal. Today aluminum utensils and kettles are used in America's leading hospitals and sanitoriums, in hotels, restaurants, and in the finest of modern canning and food packing plants.



St. Mary's (Mayo) Hospital, Rochester, Minnesota

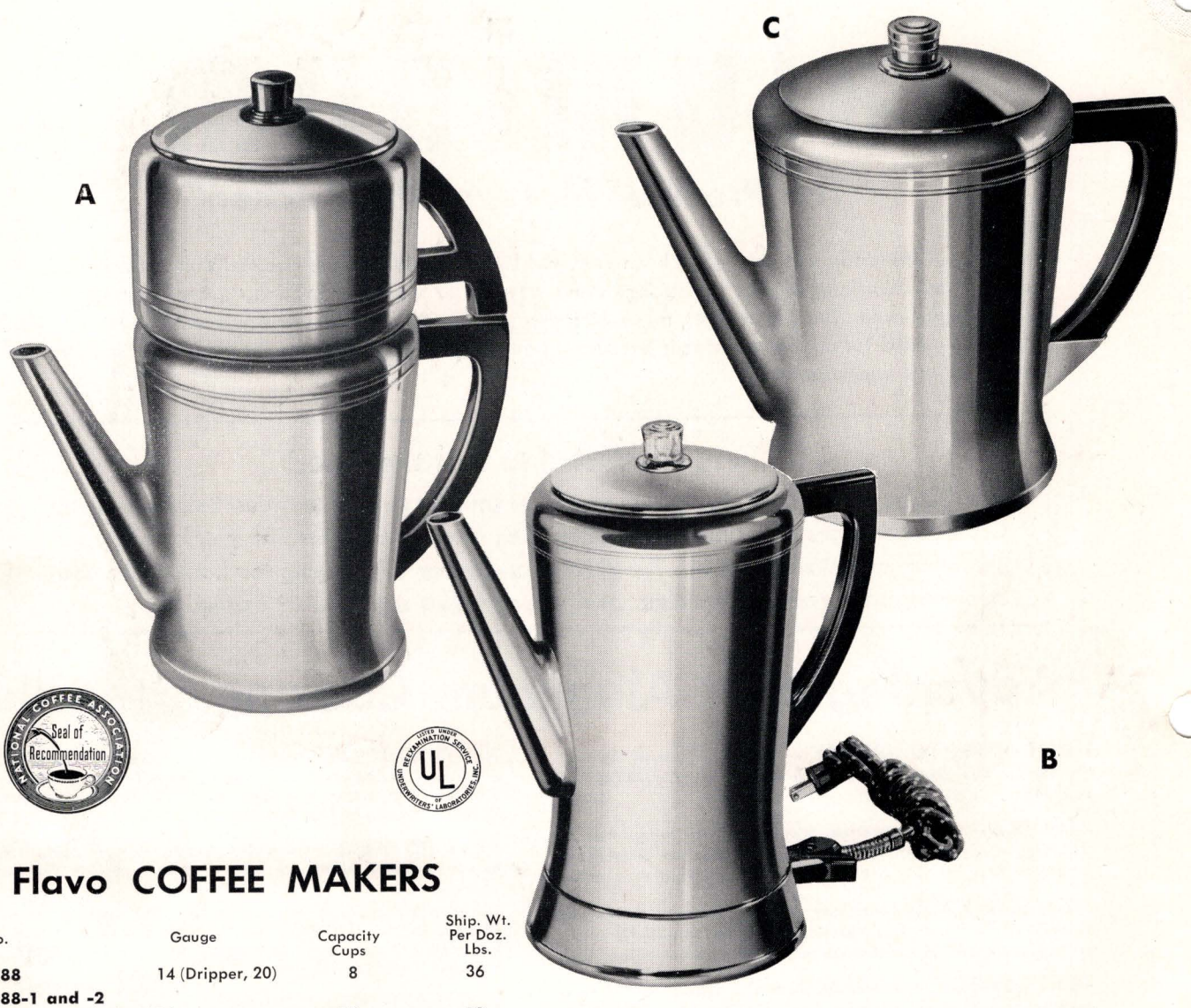


Columbia University Medical Center



Battle Creek Sanitarium, Michigan

USED IN HOSPITALS **MEDICAL CENTERS** **LEADING SANITORIUMS**



Flavo COFFEE MAKERS

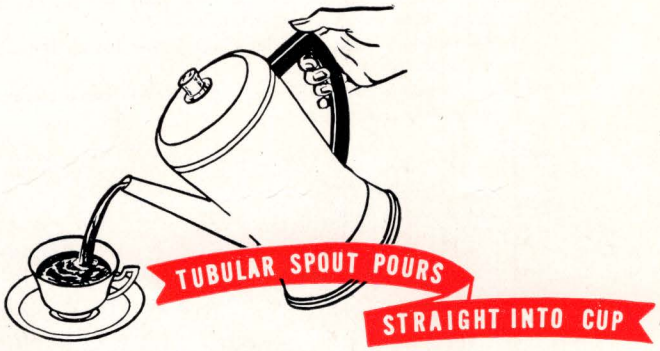
	No.	Gauge	Capacity Cups	Ship. Wt. Per Doz. Lbs.
A	**3188**	14 (Dripper, 20)	8	36
	3188-1 and -2 (Server and Cover)	14	10	18
B	**3278E** (electric)	14	8	39
C	**3178**	14	8	27

Each coffee maker packed in individual corrugated container; 12 to a re-shipper.

The popularity of these beautiful coffee makers is multiplying tremendously. Distinctive design and the ease and convenience of making really delicious coffee make each a best-seller with homemakers everywhere. Each is made of gleaming extra-thick aluminum. All have the graceful, easy-pouring spout.

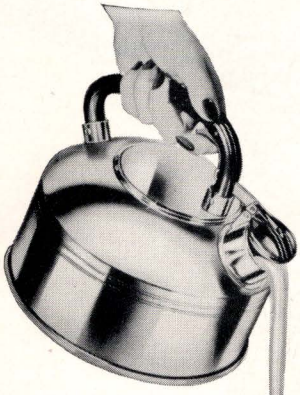
(A) Flavo-Drip, the aristocrat of drip coffee makers. Provides a clear, full-flavored cup of coffee every time. Has patented water distributor and one-piece dripper that assures complete extraction of the coffee flavor. Coffee-making becomes easy as A-B-C.

(B) The electric Flavo-Perk is a cold-water type electric percolator that makes 8 cups of flavorful coffee. Starts to perk in less than a minute. Molded plastic legs protect the table. Complete with appliance cord.
(C) Flavo-Perk. An 8-cup percolator with a beautiful design that is ideal for serving. Makes full-flavored coffee easily and accurately. Double-thick aluminum resists denting and keeps coffee hot down to the last cup. Special flame protector at base of handle.



The special tubular spout is a trademark of West Bend's DeLuxe coffee makers. This specially-designed spout blends gracefully with the lines of the coffee maker. Pours as easily as pointing a finger — no dripping or spilling.

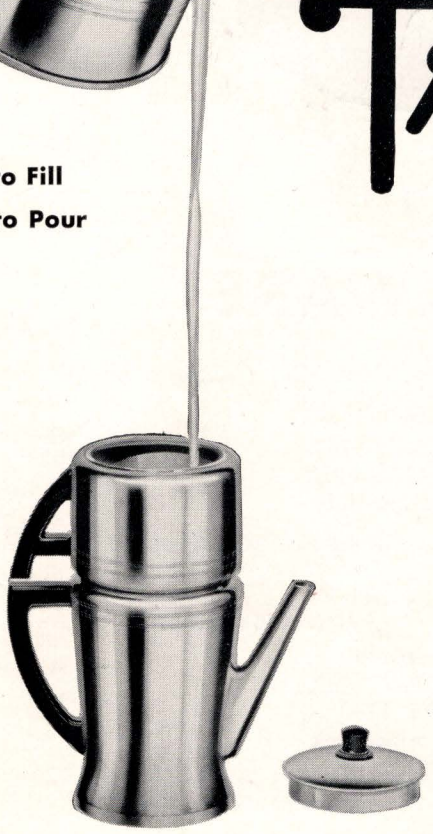
the
Trigger Operated Tea Kettle





Trig SINGING TEA KETTLE

Easy to Fill
Easy to Pour



No.	Metal	Thickness Inches	Capacity Qts.	Overall Bottom Diam. (Inches)	Diam. of Heating Surface (Inches)	Ship. Wt. Per Doz. Lbs.
4522½	Chromium-plated solid copper	.0159"	2½	7-11/16	6⅞	26
4472½	All-Copper	.0159"	2½	7-11/16	6⅞	26

Packed one to individual corrugated container; 12 to a re-shipper.

Here is the famous, original trigger-operated tea kettle that is the most popular housewares item of its kind. Makes a hit with everyone. Chromium-plated finish on solid copper model has natural-finish copper bottom with bright red plastic trigger. When trigger is pressed spout cap lifts for filling or pouring. 2½ quart capacity. Sings when water boils. Ideal in combination with No. 3188 coffee maker as coffee-making twosome. The Trig is also available in all-copper model.



WATERLESS COOKWARE

	No.	Description	Gauge Outside	Cover	Bottom Diam. Inches Outside	Top Diam. Inches Outside	Ship. wt. Per doz. Lbs.
A	**1261**	1 qt. covered sauce pan	10	12	5¼	6¼	24
B	**1262**	2 qt. covered sauce pan	10	12	6⅝	7⅝	30
C	**1263**	3 qt. covered sauce pan	10	12	7½	8⅝	37
D	**1275**	5 qt. Dutch oven roaster	10	12	9⅛	10½	47
E	**1280**	10½" covered skillet	8	12	9½	10½	48

Packed in individual corrugated container; 12 to a re-shipper.

Set No. 12-1 (illustrated above)

Consists of	Ship. wt. per set
Nos. 1261, 1262, 1263, 1275, 1280 and recipe book	18

Each utensil in individual container; packed one set to a corrugated shipping carton.

Set No. 12-3

Consists of	Ship. wt. per set
Nos. 1262, 1263, 1275, 1280 and recipe book	15

Each utensil in individual container; packed one set to a corrugated shipping carton.

HEALTHFUL WATERLESS COOKING SAVES FOOD, FUEL AND VITAMINS

Waterless cooking is a method of food preparation which cooks foods in their own natural juices and moisture with little or no added water. In ordinary cooking methods, vegetables are generally immersed in a liberal amount of water during the cooking process. Waterless cooking has many advantages among which are savings in fuel, food and time. Food cooks rapidly, without attention, over low heat. Food is saved in two ways: first there is less food shrinkage; second, more of the vitamins and natural minerals are preserved. In order to cook the waterless way, it is necessary to use a heavier and thicker type of utensil with a well-fitting cover; for example, West Bend Waterless Cookware of triple-thick aluminum. This cookware will serve 90% of all cooking needs in the home.

HIGHLY RECOMMENDED

Demands of modern living make it necessary for us to have nourishing food which contains all the natural health-building elements. The important advantages of the waterless cooking method are widely accepted and endorsed.

Health and food authorities recognize the importance of waterless cooking at low temperatures and never hesitate to recommend it as an outstanding method for health, flavor, taste and convenience.

— THREE IMPORTANT ADVANTAGES

1. More healthful food.

So important to every family. Waterless cooking at lower temperatures helps preserve more of the vitamins and yields more of the natural minerals in everyday foods.

2. Lower cost to use.

Besides contributing to health, waterless cookware makes amazing savings in fuel and food. It requires only low heat — food shrinkage is reduced to a minimum. Inexpensive cuts of meat are more tender and nourishing.

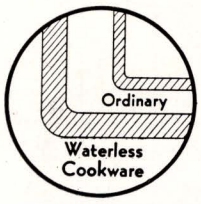
3. Saves time and energy.

Waterless cookware saves time — reaches cooking temperature fast — then cooks rapidly over low heat. Requires no watching during cooking. Gleaming aluminum is simple to clean, too.



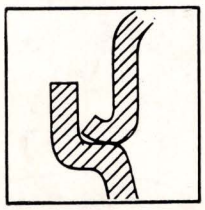
VALVE IN COVER INDICATES HEAT

A very important feature — this automatic control valve keeps the temperature at the proper level for waterless cooking. If the temperature is too high the valve clicks rapidly. When the valve ceases to click, heat is too low. When it clicks occasionally during cooking the temperature is just right. Each utensil is equipped with temperature control valve.



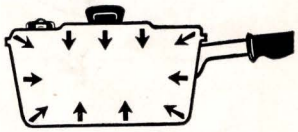
Do Not Confuse

Above sketch illustrates the difference between ordinary aluminum ware and triple-thick Waterless Cookware. This thicker aluminum makes greater use of cooking fuel and makes waterless cooking possible. It lasts indefinitely.



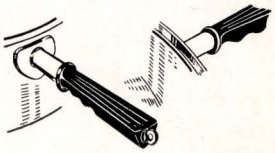
Natural-seal cover

The construction of the cover and pan provides a natural seal during cooking. Natural moisture inside the pan forms the seal — keeps the flavor in and air out.



All-around cooking

Food cooks — not just from underneath — but on every side. Cooking heat circulates rapidly and evenly through bottom, sides and cover. Foods cook in their own natural juices with little or no water.



Electrically-welded Handle socket

An outstanding Waterless Cookware feature. Handle socket is smoothly and permanently welded to pan with electricity. Eliminates all rivets on inside of pan . . . easy to clean. Molded plastic handles are high heat-resistant, will not loosen or turn.

WATERLESS COOKWARE



1 quart Covered Sauce Pan

This utensil is most practical for the smaller vegetables, sauces, baby foods, cereals and preparing left-overs and custards. Also ideal for small quantities of foods which burn or scorch easily. Each sauce pan has genuine molded plastic knob and handle.



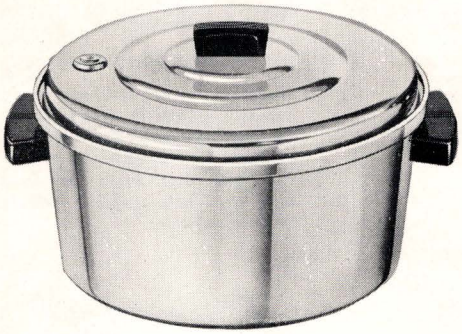
2 quart Covered Sauce Pan

Another utensil which is desirable for sauces, puddings, frostings and other foods which ordinarily require a double boiler. Particularly designed for the larger vegetables, creamed luncheon dishes and frozen food in the block form. Prepares vegetables the waterless way.



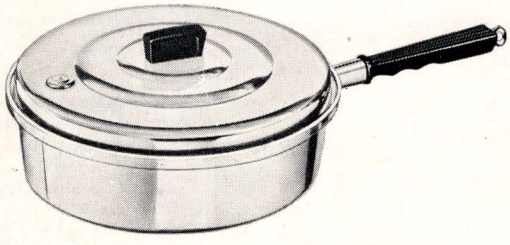
3 quart Covered Sauce Pan

The 3 qt. size has a perfect capacity for the larger and more bulky foods. It will accommodate the average family for top-stove baked potatoes, stews, spinach or cauliflower and one-dish meals. It is also large enough for 1 and 2 lb. roasts. All sauce pans have temperature control valve in cover.



5 quart Dutch Oven Roaster

One of the most popular uses for the Dutch oven roaster is delicious combination meals. Juicy roasts with potatoes and carrots can be prepared in one utensil and the result is a marvelous full-flavored and economical meal. There are many other uses: 5 and 6 lb. roasts, large vegetables, deep frying, soups and stews, corn on the cob and preparing chicken.

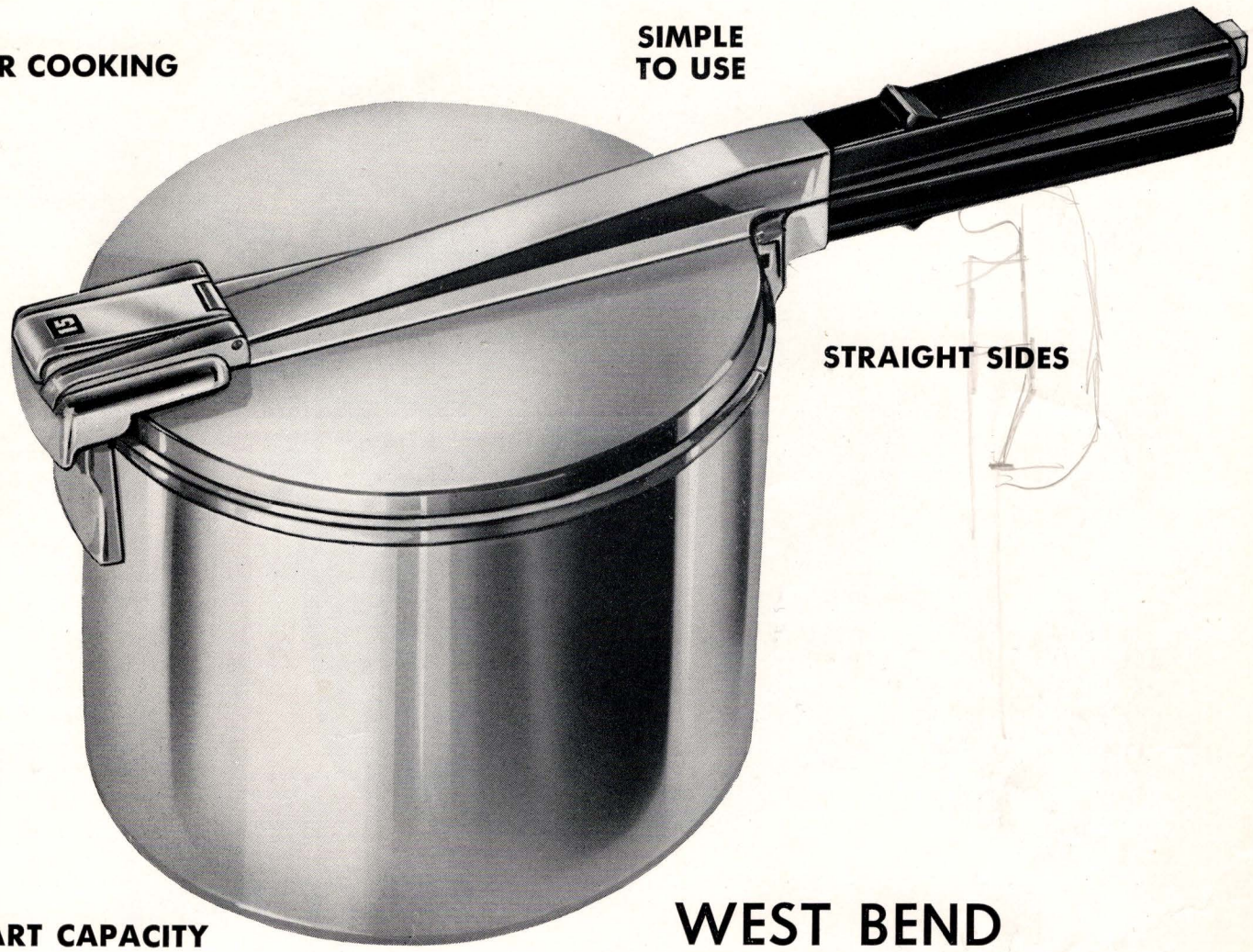


Chicken Fryer (Covered Skillet)

This large (10½" diameter) covered utensil provides chicken, steaks and chops with delicious flavor and evenly-browned texture. The thick metal distributes heat evenly to the bottom, sides and cover. Its uses are unlimited — can even be used for greaseless, smokeless griddle cakes or preparing a pineapple upside down cake.

FASTER COOKING

SIMPLE TO USE



STRAIGHT SIDES

4 QUART CAPACITY

WEST BEND PRESSURE COOKER

No.	Gauge	Capacity Qts.	Top diam. Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
1654	.187"	4	8¼	5⅜	93

Each cooker packed in individual corrugated container; packed 4 to a re-shipper.

The simple-to-use, superbly-designed West Bend pressure cooker makes meal preparation easier and quicker. It features the amazing Feather-Touch pressure control that is built right in the cover—making only two basic parts, cover and sauce pan. This pressure control audibly indicates that cooker is holding the right pressure. Has straight sides and rim. Strong Perbunin sealing ring forms a natural pressure-tight seal. New interlocking principle allows no pressure to build up before locking cover. Cover cannot be opened until all pressure is released. Recipe book supplied with each Cooker.

HAS THE AMAZING

Feather-Touch

PRESSURE CONTROL

The Feather-Touch pressure control is a brilliant new feature. A flick of the finger operates it to set for 10 or 15 lbs. pressure. A gentle action of the control audibly indicates right cooking pressure. And it's permanently attached — no extra parts to lose, drop or damage.





SAUCE PANS



Each pan is graduated for cup measurement. Especially convenient for the homemaker when preparing recipes where specific quantities are called for.

Item No.	Gauge	Capacity Qts.	Top Diam. Inches (Outside)	Bottom Diam. Inches (Outside)	Depth Inches (Inside)	Ship. Wt. Per Doz. Lbs.
231W	18	1	5⅜	4⅜	2-15/16	7
231½W	18	1½	5⅞	4¾	3-9/16	8
232W	18	2	6-7/16	5¼	3-15/16	10
233W	18	3	7¼	6	4-11/16	12

Individually wrapped.

Set No.	Composition	Ship. Wt. Per Doz. Lbs.
237W	231W, 231½W, 232W	22
238W	231W, 232W, 233W	30

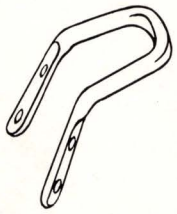


Made of the even-heating metal — durable, gleaming aluminum. Flat bottoms for quick and efficient heating on all types of ranges.

An excellent range of all-purpose sauce pans to fit a dozen everyday needs in the home. These sturdy Windsor style pans will last indefinitely. Specially-designed to nest conveniently. Double lips make it easy to pour from either side. Inside corners are slightly rounded for easy cleaning. Zinc-plated steel handle. Heats quickly and evenly. Each pan is graduated for cup measurement. Total quart capacity stamped on all sizes.



SAUCE POTS



Sturdy one-piece side handles are securely riveted to side. Zinc-plated. Easy to grasp.

Item No.	Gauge	Capacity Qts.	Bottom Diam. Inches (Outside)	Top Diam. Inches (Outside)	Depth Inches (Inside)	Ship. Wt. Per Doz. Lbs.
302W	18	2	6¼	7	3⅞	17
303W	18	3	7	7¾	4⅝	19
304W	17	4	7⅞	8⅝	4-15/16	21
306W	17	6	8⅞	9⅝	5-13/16	24
308W	16	8	9⅞	10⅝	6-3/16	29
310W	16	10	10-7/16	11-3/16	6-13/16	31
312W	16	12	11⅛	11⅞	7-5/16	40
316W	16	16	12	12⅝	8⅜	52
320W	16	20	13	13⅝	9	63

Individually wrapped

A. Nos. 316W and 320W have no shoulder and cover seats on bead.

B. Cup graduation marks and total quart capacity stamped on 2, 3 and 4 quart sizes.
Total quart capacity stamped below the bead on 6, 8, 10, 12, 16 and 20 quart sizes.



Wide, flat bottom absorbs heat quickly and distributes it evenly to sides and cover.

The utensil that is practical in every way. Smoothly designed in bright, glistening aluminum. This sauce pot is a basic cooking item in every housewares department. Ideal as an all-purpose covered utensil or in the larger sizes as a quantity cooker. Dome-shaped cover fits precisely — seals cooking flavors in. Heat-resistant molded plastic knob. Sturdy steel side handles assure a firm convenient grip. Tight, sanitary bead and rounded corners — easy to clean.



COVERED SAUCE PANS

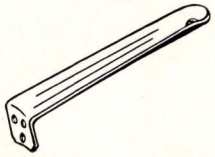
Item No.	Gauge	Capacity Qts.	Top Diam. Inches (Outside)	Bottom Diam. Inches (Outside)	Depth Inches (Inside)	Ship. Wt. Per Doz. Lbs.
331W	18	1	5¾	5-3/16	2-15/16	8
332W	18	2	7	6-3/16	3-15/16	16
333W	18	3	7¾	6⅞	4½	18
334W	17	4	8-9/16	7-13/16	5-1/16	24

Individually wrapped

A covered sauce pan made for long wear and top value. Special shoulder of pan assures close fit of cover for all-around efficient cooking. Graduated for cup measurement — liquids and food can be measured right in the pan. Highly polished exterior; sun-ray finish inside. Cover has heat-resistant molded plastic knob. Quart capacity stamped beneath bead on every pan.



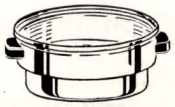
Molded plastic knob is securely attached to cover with rust-proof aluminum machine screw. High heat-resistant. Replaceable.



Zinc-plated steel handles are securely riveted to pan. Designed for heavy usage. Easy to clean.



COMBINATION SAUCE PAN



Inset pan holds 2 quarts. Can be used as casserole or baking dish. A perfect utility pan for many cooking uses. Equipped with molded plastic heat-resistant side handles.



Cover of combination sauce pan fits both pan and inset. Without inset forms a convenient 3 quart stew pan.

Item No.	Gauge Inset	Gauge Bottom	Capacity, Qts. Inset	Capacity, Qts. Bottom	Top Diam. Inches Outside Inset	Top Diam. Inches Outside Bottom	Depth Inches Inset	Depth Inches Bottom	Ship. Wt. Per Doz. Lbs.
343W	20	18	2	3	7-11/16	7¾	3¼	4⅝	21

Individually wrapped

Just about the handiest utensil ever provided for the kitchen. Can be used as a double boiler, covered stew pan, casserole, baking dish or open sauce pan. Its many uses and combinations are practically unlimited. The 3-quart pan is graduated for cup measurement. Has sturdy, zinc-plated steel handle. Highly polished outside; sun-ray finish inside. Designed for quick and efficient heating on all types of ranges. Molded plastic heat-resistant cover knob provides convenient, finger-tip grip.



COVERED KETTLES

Item No.	Gauge	Capacity Qts.	Top Diam. Inches (Outside)	Bottom Diam. Inches (Outside)	Depth Inches (Inside)	Ship. Wt. Per Doz. Lbs.
356W	17	6	9⅝	8⅞	5-13/16	27
358W	16	8	10⅝	9⅞	6-3/16	29
360W	16	10	11-3/16	10-7/16	6-13/16	31
362W	16	12	11⅞	11⅛	7-5/16	40

Individually wrapped

Large and practical. This is the ideal cooker for all quantity cooking. Specially-designed to be easier and more convenient to handle, even in the larger sizes. Made of durable, even-heating aluminum. Bright polished exterior; sun-ray finish interior. Precision-fitting dome-shaped cover. Easy to clean — tight, flat bead and slightly rounded corners. Total quart capacity is stamped below the shoulder on all sizes. Special lift attached below shoulder for easy pouring.



Molded plastic heat-resistant cover knob. Design assures firm finger-tip grip. Replaceable.



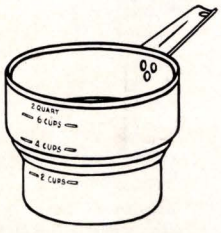
Strong, durable bail handle is equipped with ebony finish wood grip—easy to grasp.



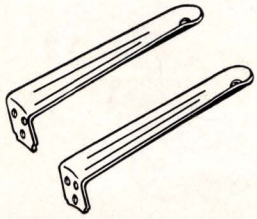
DOUBLE BOILERS

Item No.	Gauge Inset	Gauge Bottom	Capacity Quarts Inset	Capacity Quarts Bottom	Top Diam. Inches Inset	Top Diam. Inches Bottom	Depth Inches Inset	Depth Inches Bottom	Ship. Wt. Per Doz. Lbs.
531W	18	18	1	1	4¾	4¾	3½	3-1/16	15
531½W	18	18	1½	1½	5-11/16	5-11/16	4-1/16	3-11/16	22
532W	18	17	2	2	6	6	4½	4-1/16	29
533W	18	17	3	3	6¾	6¾	5¼	4⅞	35

Individually wrapped



For ease in preparing recipes, measurement marks (in cups) are stamped in top section of double boiler.



Extra heavy, zinc-plated steel handles are built for hard usage. Easy to grasp. Simple to clean.

Popular for dozens and dozens of uses. The double boiler is a valuable part of any homemaker's cooking equipment. This sparkling double boiler has beautiful design as well as sturdy construction. Gleaming aluminum heats fast on all types of ranges. Cover fits both inset and pan. Without inset, bottom can be used alone as a handy stew pan. Cup graduation marks and quart capacity stamped on the insets in all sizes. Tightly rolled bead — easy to clean.

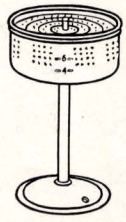


PERCOLATORS

Item No.	Gauge	Capacity Qts.	Capacity Serving Cups	Neck Diam. (Inches)	Bottom Diam. (Inches)	Depth Inches Inside	Ship. Wt. Per Doz. Lbs.
541W	18	1	4	3-13/16	4⅝	5	16
541½W	18	1½	6	4¼	5-3/16	5-15/16	19
542W	18	2	8	4¾	5-11/16	6-5/16	20
543W	18	3	12	5½	6¾	7-5/16	25

Packed one to a chipboard carton.

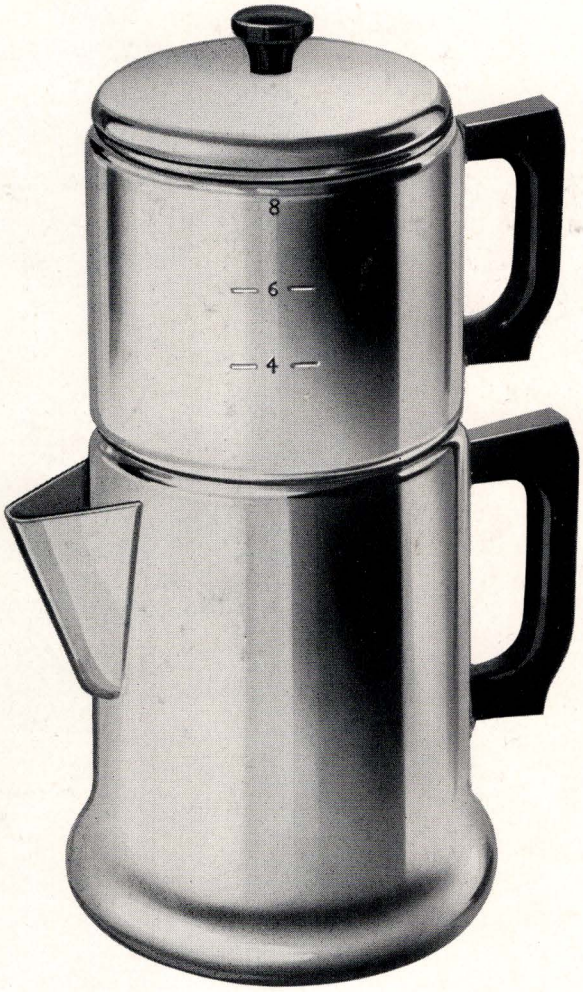
This champion coffee maker makes percolated coffee that is dependably clear and delicious. There are four sizes to provide a coffee maker to fit the needs of every family. Has finely-finished welded spout. Percolator is made of highly-polished aluminum with molded plastic heat-resistant handle and glass cover knob. Cover fits deep over basket — prevents boiling over. Cup graduations stamped on side of percolator as well as on basket insure accurate measurement — assuring that coffee is uniform and full-flavored. Starts percolation quickly.



Percolator inset consists of base, stem and basket fitted with water distributor for thorough and even percolation. Fine perforations in the basket insure delicious, clear coffee.



New-type cover used with percolator will not fall out when pouring. Full-shaped spout pours easily and quickly, no dripping.

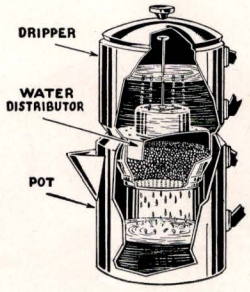


DRIP COFFEE MAKERS

Item No.	Gauge	Capacity Cups	Neck Diam. (Inches)	Bottom Diam. (Inches)	Depth of Serving Pot (Inches)	Ship. Wt. Per Doz. Lbs.
564	20	4	3-13/16	4⅝	5	19
566	20	6	4¼	5-5/16	5-5/16	21
568	20	8	4¾	5-11/16	6-5/16	26
572	20	12	5½	6¾	7-5/16	40

Packed one to a corrugated container.

A favorite everywhere. This smoothly designed coffee maker lets anyone make clear, full-flavored drip coffee as easily as 1-2-3 every single time. The secret of its consistent performance is that coffee and water are measured and the dripping time automatically controlled. Cup graduation marks are stamped on dripper for accurate measurement. Simplified one-piece dripper construction. Easy-pouring spout. Spout is welded and gracefully finished to blend with lines of coffee maker. Cover fits perfectly on both dripper and server.



Patented water distributor provides even water flow for uniform (automatically controlled) dripping time. Simplified one-piece dripper causes all of the water to reach all of the coffee and insures keen, full flavor. Dripper has 1656 fine perforations in bottom.

★ **POLISHED ALUMINUM**

★ **PATENTED WATER DISTRIBUTOR**

★ **MAKES FULL-FLAVORED COFFEE**



THE *Party-Size* COFFEE MAKER

18 CUP DRIP COFFEE MAKER

No.	Gauge	Capacity Cups	Ship. Wt. Per Doz. Lbs.
3518	18	18	52

Packed in individual corrugated container; 6 to a re-shipper.

Meets the universal demand for a large-quantity coffee maker. The West Bend 18-cup model is just right for the many occasions when the ordinary family-size coffee maker is too small. Makes from 9 to 18 cups of delicious, full-flavored coffee by the reliable drip method. Made of durable gleaming aluminum with molded plastic heat-resistant handles. Has streamlined spout for easy pouring. One-piece dripper with cup graduations stamped on outside for easy measurement. Complete with patented even-flow water distributor.

★*new easier french frying*



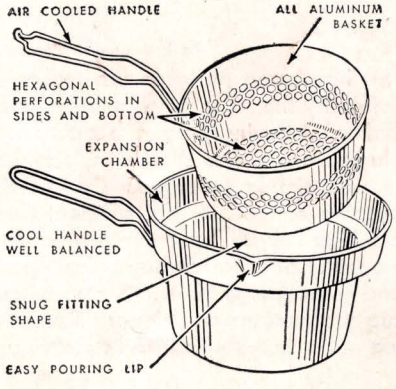
FRENCH FRYER

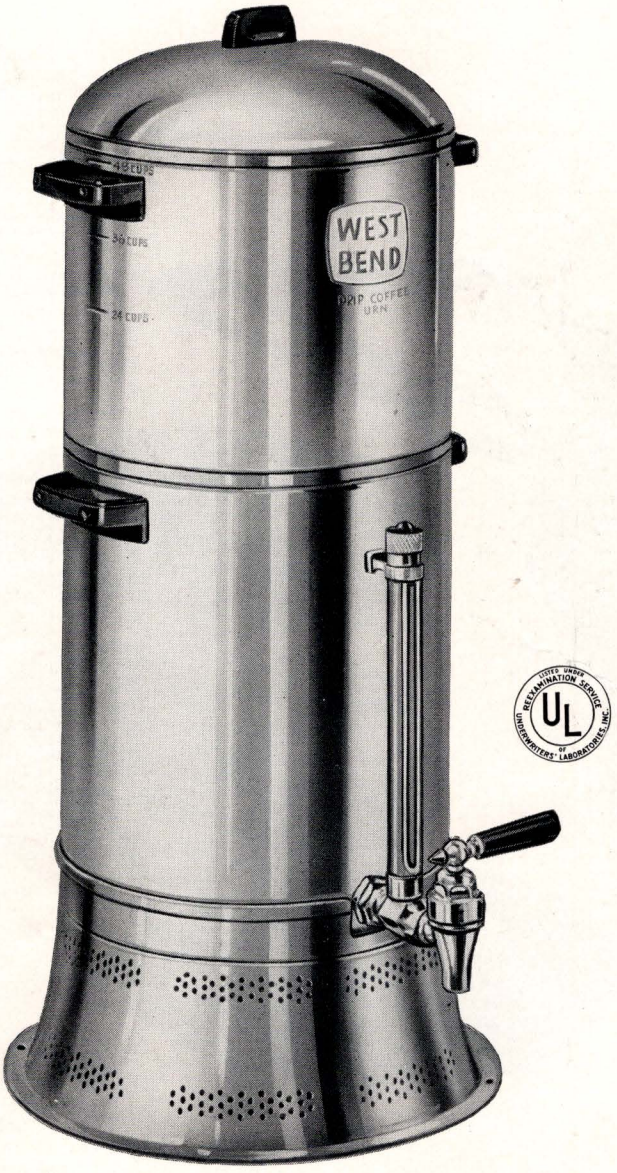
No.	Gauge	Capacity Quarts	Top Diam.	Ship. Wt. Per Doz. Lbs.
8075	22	4	9⅛	22

Individually wrapped.

Now — a modern, efficient french fryer designed to meet every requirement in preparing a variety of crisp, full-flavored foods. It adds many delicious variations to the daily menu of any home. Uses a minimum of oil. New-type handle has hook in end to hold basket in drain position. Exclusive features include an expansion chamber to prevent oil from bubbling over, snug-fitting perforated basket for instant draining and deep, narrow pan with cool, sturdy handles. Large hexagonal-type perforations in basket for easy cleaning. Fryer has lips for pouring.

With many new exclusive features





48 CUP COFFEE URN

No.	Gauge	Capacity Cups	Height, Overall (Inches)	Diameter of base (Inches)	Ship. Wt. Per Urn Lbs.
3648E	16	48	26	11½	13

Packed one to corrugated container.

This handsome portable urn makes 24 to 48 cups of full-flavored coffee by the same simple method used in the family-size drip coffee maker. Amazingly easy to operate. It is made of heavy polished aluminum and has West Bend's exclusive one-piece dripper — easy to use, simple to clean. Completely enclosed electric base (for keeping coffee hot) has efficient Chromalox heating unit with simple high-low-off heat control. Heavy-duty appliance cord is permanently attached to base. Equipped with Tomlinson no-drip faucet and glass gauge that indicates amount of coffee in urn. Stamped cup graduations on dripper. Flange on lower edge of base permits urn to be securely fastened to table or counter.

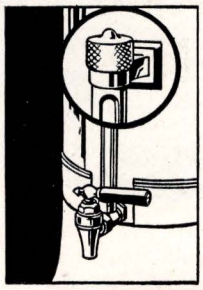
WHERE COFFEE URNS ARE USED . . .

Homes	Recreation rooms
Restaurants	Churches
Lunch rooms	Coffee shops
Barbecues	Drug stores
Resorts	Employee lunch rooms
Roadside stands	Clubs
Tea rooms	Fraternity houses
Hospitals	Parties and socials
Caterers	Women's societies
Lodges	Coffee demonstrations



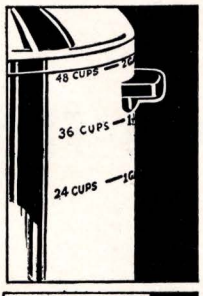
ELECTRIC BASE

Air-cooled electric base has sturdy Chromalox heating unit. Low heat (175 watts), high heat (225 watts). Designed for use with alternating current. For 110 to 120 volts. Flange on lower edge of base for fastening to table, counter stand or back-bar.



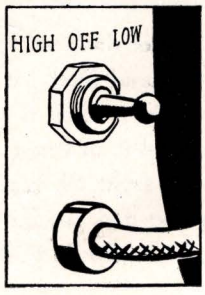
NO-DRIP FAUCET

Tomlinson re-inforced no-drip faucet with special aluminum connections, made especially for coffee urns. Complete with glass gauge which shows amount of coffee in urn.



GRADUATION MARKS

Convenient graduation marks are stamped on the dripper. Operates efficiently at any quantity from 24 to 48 cups. Cover, dripper and server have sturdy heat-resistant molded plastic handles and knob.



HEAT CONTROL SWITCH

Handy toggle switch operates simple heat control (low, high or off). Operates on alternating current only. Keeps coffee at proper serving temperature — up to 190°F. on high. Durable appliance cord is permanently attached to base.



CHEF WARE SAUCE PANS

FOR HOTELS AND RESTAURANT SERVICE

No.	Gauge	Cap. Qts.	Top Dia. (Inside) Inches	Bot. Dia. (Outside) Inches	Depth (Inside) Inches	Ship. Wt. Per Doz. Lbs.
1331½	12	1½	6¼	5⅜	3⅞	20
1332½	12	2½	7⅞	6½	4⅛	25
1333½	12	3½	8¾	7¼	4½	30
1334½	12	4½	9¼	7⅝	5⅛	32
1336	12	6	10	8⅛	5⅝	36
1337	12	7	10¾	8¾	5¾	42
1338½	12	8½	11¾	9⅝	5¾	45

Individually wrapped.

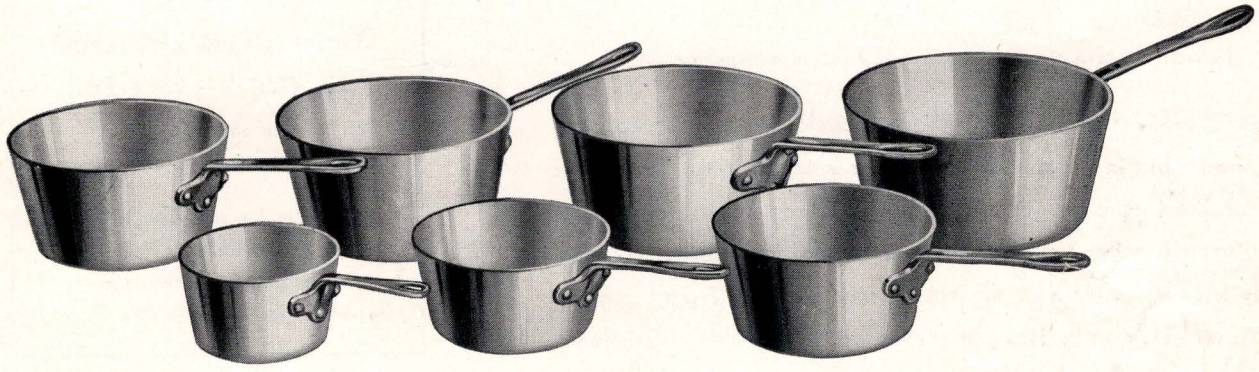
10-13 Set—Consists of one each of all sizes of Chef Sauce Pans. 216

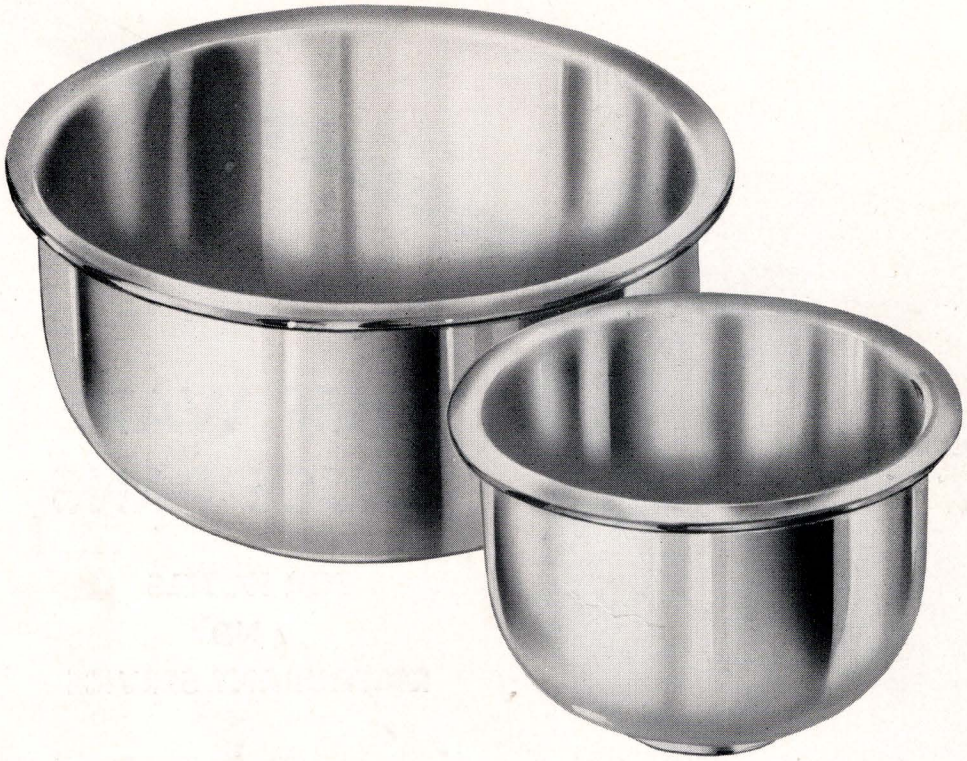
7 SIZES FOR ALL NEEDS



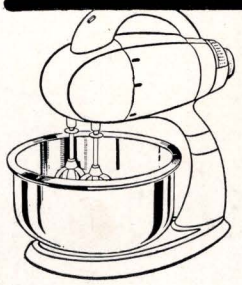
Seven sizes give a complete assortment for large or small kitchens. Pans nest together conveniently for storage.

Here is durable, long-lasting chef ware that is actually made from chefs' specifications. These are the same finely-built West Bend utensils that have made thousands of satisfied users in hotels and restaurants from coast to coast. Each pan is made of sturdy 12-gauge hard sheet aluminum. Large steel handles are securely attached to pan with three heavy rivets and each has special eye for hanging. Cooks with no burning or hot spots. Cleans quickly, too.





FOR ELECTRIC MIXERS



... and other kitchen uses.

BOWLMaster

stainless steel MIXING BOWLS

No.	Gauge (Inches)	Capacity Quarts	Overall Diam. (Inches)	Depth (Inches)	Ship. Wt. Per Doz. Lbs.
6815	.031	3½	9⅜	4-5/16	30
6801½	.025	1½	6½	4-5/16	21

Packed in individual corrugated container; 12 to a re-shipper.

A sensational modern utensil that is the most welcome and practical addition to the kitchen in years. The Bowlmaster is an unbreakable stainless steel mixing bowl designed for use with electric food mixers. Perfect for hand stirring or beating, too. Can be used to heat ingredients on range. Fits easily between shelves of the refrigerator. In the 2 most popular sizes — 3½ and 1½ quarts. Has gently rounded sides — cleans like magic.

IN 2 SIZES

the big BOWLMaster

No. 6815 — 3½ quart

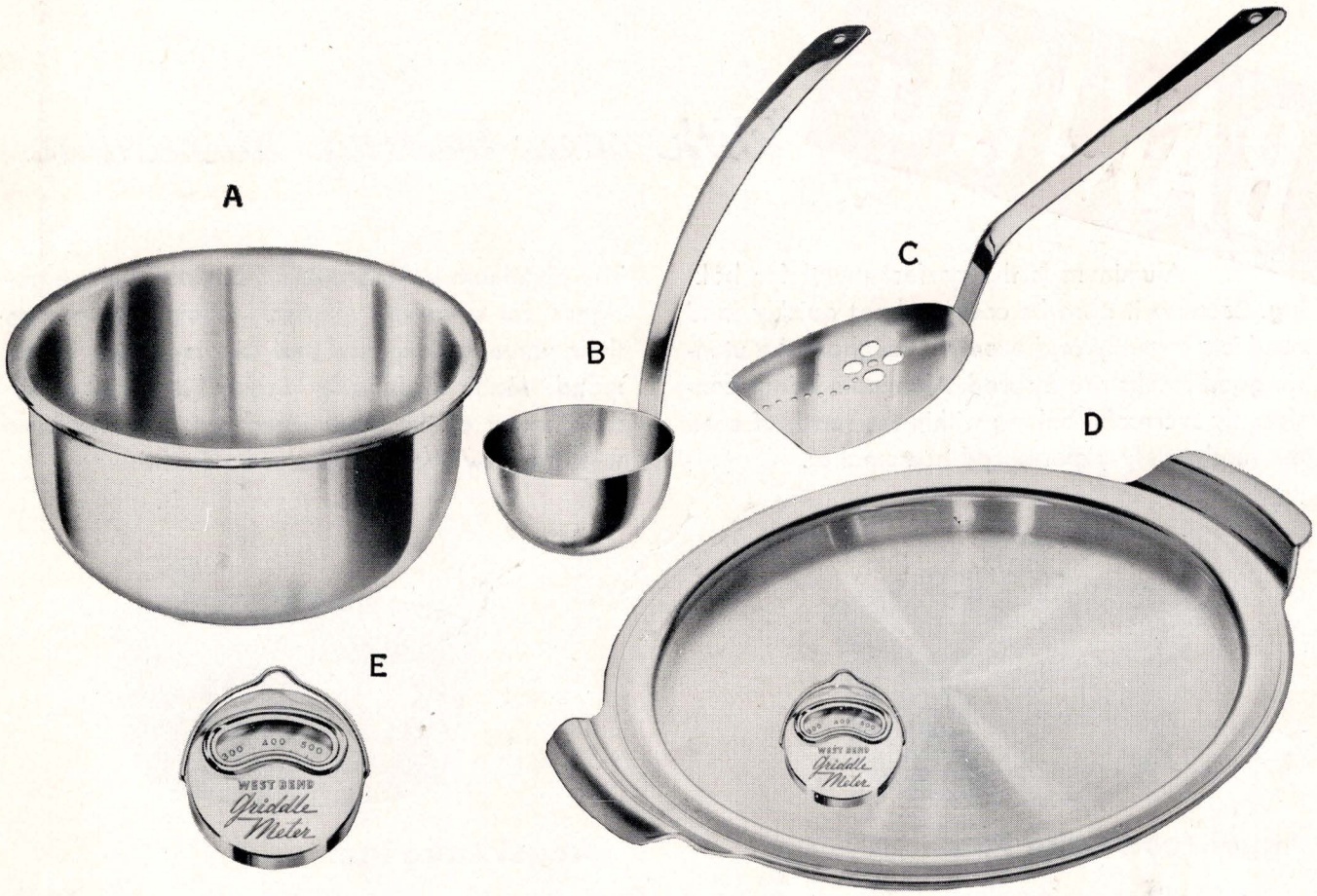
- General use with electric mixers.
- For cake, waffle or pancake batter.
- Preparing yeast dough.
- Washing vegetables and making salads.
- Storing food in pantry or refrigerator.
- Serving bowl — salads, fruit, popcorn, potato chips.

Junior BOWLMaster

No. 6801½ — 1½ quart

- ✓ For use with electric mixers.
- ✓ Mixing of mayonnaise, whipping cream and egg yolks.
- ✓ Egg whites for meringues and sauces.
- ✓ Mix sauces and thickenings.
- ✓ Warm or melt foods on range.
- ✓ Food storage in refrigerator.

KNOCKS AND TUMBLES WON'T HURT THESE MIXING BOWLS



5-PC. GRIDDLE SET WITH GRIDDLE METER

No.		Description Specifications
6815	(A)	BOWLMASTER MIXING BOWL. Capacity, 3½ quarts; stainless steel; gauge, .031"; overall diameter, 9⅜"; ship. wt. per doz., 30 lbs.
5032	(B)	LADLE. Stainless steel; gauge, (handle) .078", (spoon) .031"; overall length, 12"; ship. wt. per doz., 9 lbs.
5031	(C)	PANCAKE TURNER. Stainless steel; gauge, (handle) .078", (blade) .025"; overall length 12⅜; ship. wt. per doz., 6½ lbs.
3162	(D)	GRIDDLE-BROILER-SERVER. Aluminum; 8 gauge; overall diameter, 13⅛"; bottom diameter, 10½"; ship. wt. per doz., 31 lbs.
3165	(E)	GRIDDLE METER. Stainless steel and aluminum; diameter, 2"; ship. wt. per doz., 2 lbs.

Set No. **6-101** Consists of one each of the above items. Each utensil packed in individual container; one set to a re-shipper. Shipping wt. per set, 6¼ lbs.

Set No. **5030** Consists of one stainless steel pancake turner and one stainless steel ladle as illustrated. Shipping wt. per doz., 14 lbs.

A standout in every way. This great new 5-piece combination assures better and easier griddle cookery with only half the former effort. It is a complete set for griddle cooking with a utensil to perform every task from A to Z for the homemaker. The Griddle Meter, which accurately measures the heat on the griddle's surface, takes the guesswork out of griddle cookery. It automatically indicates when the temperature is exactly right to pour batter or prepare other food. In addition the set is composed of one Bowlmaster stainless steel mixing bowl, a large 3-in-1 griddle made of triple-thick aluminum and stainless steel ladle and pancake turner. The set is doubly valuable because each piece is designed for many other everyday uses in the kitchen.

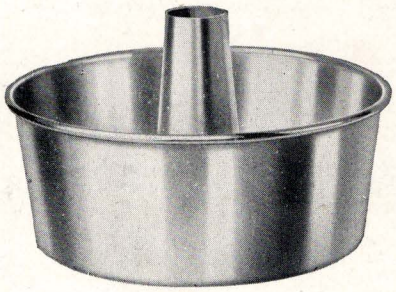
WEST BEND
Aluminum

BAKING

With even-heating aluminum

Aluminum is the perfect metal for baking. Because it absorbs cooking heat quickly, and conducts it gently and evenly throughout the utensil, good results are assured. Aluminum brings consistently successful baking within the reach of even the moderately experienced homemaker.

The aluminum baking utensils shown here are designed for a variety of uses. They have proven their value in long use and are regularly in demand. Made of durable 18 and 20-gauge aluminum, many of the items listed are also available with the new West Bend electro-finish.

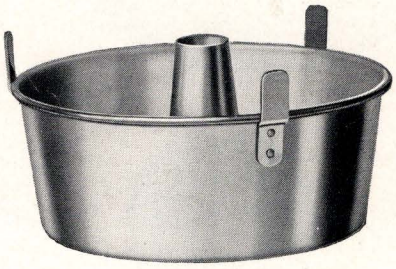


Angel Food Cake Pan

No.	Gauge	Overall Top Diam., Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
640	20	10	3⅞	17

Individually wrapped.

This is the finest in cake pans for the new chiffon cakes or delicious golden sponge cakes. Beautifully-polished heavy aluminum browns evenly. Extra large tube aids heat distribution and serves as support when cake is cooling. Loose, detachable bottom provides easy and safe removal of cakes.

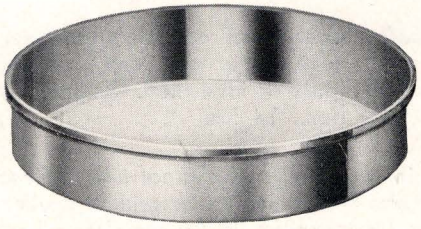


Angel Cake Pan

No.	Gauge	Overall Top Diam. Inside, Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
645W	20	9⅞	4	15

Individually wrapped.

A one-piece cake pan for baking smoothly-browned angel cakes. Brightly polished aluminum. Fitted with three legs to permit cooling of cake.

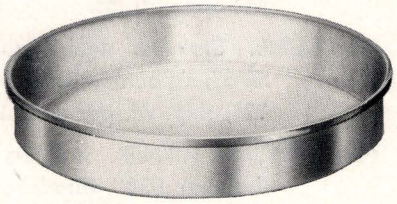


Mountain Cake Pan

No.	Gauge	Finish	Overall Top Diam., Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
965	20	Polished	9⅝	1¾	8
966	20	Electro	9⅝	1¾	8

Individually wrapped.

An extra deep and extra large cake pan for a large variety of baking needs. Has tightly rolled square bead. Available in either of two finishes. Item with polished finish has sun-ray interior and brushed bottom.



Layer Cake Pans

No.	Gauge	Finish	Overall Top Diam., Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
948W	20	Polished	8	1¼	5
949W	20	Electro	8	1¼	5

Individually wrapped.

Two or three of these pans fit easily on one shelf of range oven. Conforms to standards of range manufacturers, home economists and cake flour producers. 20-gauge aluminum provides steady, even browning. Has tightly rolled square bead.

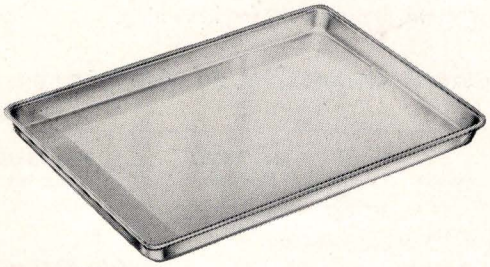


Cake Mix Pan

No.	Gauge	Length Inches	Width Inches	Depth Inches	Ship. wt. per doz. Lbs.
945	20	9	9	2	7

Individually wrapped

West Bend presents the cake pan that women are reading about in the national magazines. Here is the size (9"x9"x2") most recommended by home service specialists and large cake flour manufacturers. The Cake-Mix Pan holds exactly a full package of all well-known prepared cake mixes. It is ideal, too, for the baking of pecan rolls, cinnamon rolls, coffee cake, corn bread or candy-making. Has colorful, illustrated label.

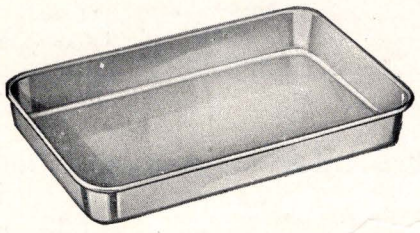


Jelly Roll Pan

No.	Gauge	Length Inches	Width Inches	Depth Inches	Ship. wt. per doz. Lbs.
746	18	16	11	1	11½

Individually wrapped

Candidate for favorite baking utensil in any kitchen. This large pan has just the right depth to make a perfect jelly roll. In addition it is useful every day as an extra cookie sheet, for baking biscuits, making date bars, oven roasting of meat or chilling foods in refrigerator. Has smooth rolled edge. Complete with 3-color label containing recipes and uses.

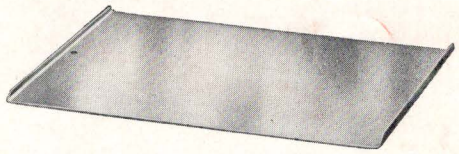


Coffee Cake Pan

No.	Gauge	Top Dimensions Inches	Depth Inches	Ship. Wt. Per Doz. Lbs
942W	20	11x7	1½	7

Individually wrapped.

A practical all-round baking pan especially designed for making fine coffee cake and similar baked goods. It is seamless — cleaning is simple. Has smooth rolled edge. Polished sides. Satin finish bottom.

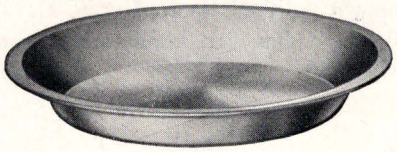


Cookie Sheets

No.	Gauge	Length Inches	Width Inches	Ship. Wt. Per Doz. Lbs.
754	18	15½	12	12
756	18	17	14	14

Individually wrapped.

Two excellent sizes of flat hard sheet aluminum to assure even baking. Easy to slide into oven — easy to remove cookies. Cookies will not stick. Turned edges for convenience in handling. Natural bright finish. Has perforation for hanging. Usually sold in pairs.

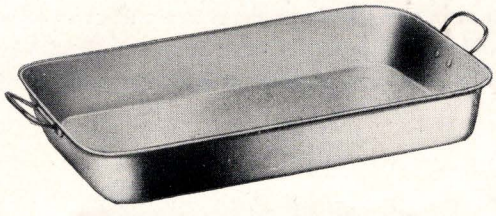


Pie Plates

No.	Gauge	Finish	Overall Top Diam., Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
939W	20	Polished	9¾	1	7
940W	20	Polished	10⅞	1	7
959W	20	Electro	9¾	1	7
960W	20	Electro	10⅞	1	7

Individually wrapped.

A durable even-heating pie plate in two finishes. Bakes a smooth golden brown. No sticking. Item with polished finish has sun-ray interior, satin finish bottom.

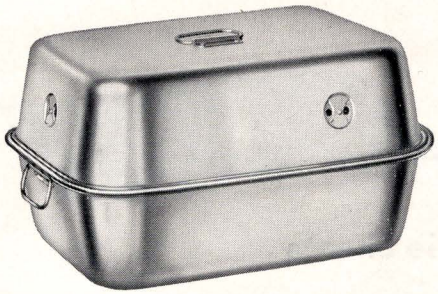


Baking and Roasting Pans

No.	Gauge	Overall Top Dimensions, Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
734W	18	10x14	2⅛	18
737W	18	12x17	2⅛	23

Individually wrapped.

Well adapted for efficient uncovered roasting, and for baking of biscuits and bread. Seamless. Has rolled edge. Polished sides. Sturdy folding handles for convenience in carrying.

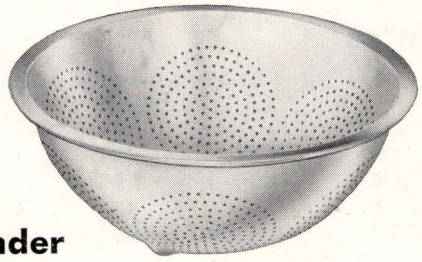


Oblong Roaster with Trivet

No.	Gauge	Overall Dimen. Inches	Extreme Height Inches	Ship. Wt. Per Doz. Lbs.
155W*	16	16x11½	8⅜	70

*Complete with No. 7650 Trivet Rack.
Individually wrapped.

Here is the roaster that fits the needs for extra-large meals during any season. Shaped for greater capacity. Has easy-to-grasp steel handles on bottom and cover. Rotary vents permit control of the moisture content while roasting. Bright polished finish. Sturdy aluminum trivet rack is 20-gauge, has side handles for removing contents from roaster.

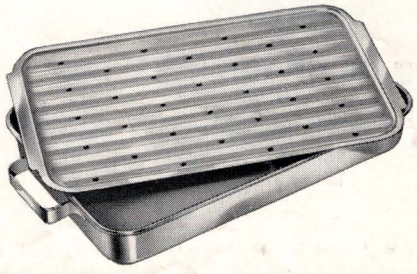


Colander

No.	Gauge	Finish	Capacity Qts.	Ship. Wt. Per Doz. Lbs.
663	20	Electro	3	12
665	20	Electro	5	15

Individually wrapped.

Made of heavy aluminum sheet to stand constant usage. Has wide rolled bead for easy handling. Drains instantly. Three stamped protrusions on bottom for firm base.



Junior Broiler *(see description at right)*



Oblong Oval Roaster

No.	Gauge	Overall Dimen. Inches	Overall Height Inches	Ship. Wt. Per Doz. Lbs.
156W	18	15x9¼	7½	36

Individually wrapped.

All-aluminum, even-roasting. Convenient and easy to use. Slides easily into oven. Has steel drop handles, securely riveted. Rotary vent for browning.

Practical Capacity of Roasters

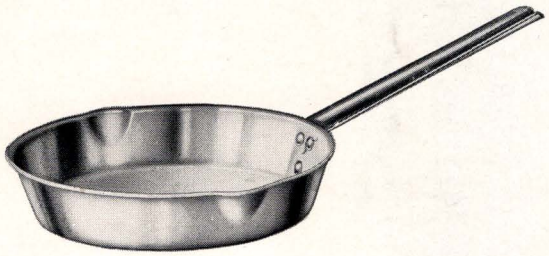
Meats	No. 156W Roaster	No. 155W Roaster
Round Roast	8-10 lbs.	15 lbs.
Chuck Roast	8-10 lbs.	10-12 lbs.
Rib Roast	8-10 lbs.	10-12 lbs.
Rolled Roast	8-10 lbs.	10-15 lbs.
Pork Loin Roast	5 lbs.	2 (10 lbs. total)
Pork Butt Roast	6-8 lbs.	10-12 lbs.
Ham	10 lbs.	14 lbs.
Leg-of-Lamb	1 (5-6 lbs.)	2 (10-12 lbs. total)
Leg-of-Veal	1 (5-6 lbs.)	2 (10-12 lbs. total)
Fowl		
Chicken	1 (5-6 lbs.)	2 (about 10 lbs. total)
Turkey	Small-10 lbs.	14 lbs.
Goose	Small-10 lbs.	14 lbs.
Duck	2 small or 1 large (6-8 lbs.)	2 (about 12 lbs. total)

Junior Broiler *(see illustration at left)*

No.	Gauge	Overall Top Dimensions Inches	Depth Inches	Ship. Wt. Per Doz. Lbs.
932	20	11x7¼	1½	11

Individually wrapped.

The ideal utensil for broiling small quantities and preparing food quickly. Does away with extra effort of preparing and cleaning large regular broiler. Holds up to 6 medium-sized chops. Broiling pan has many extra uses. Welded handle on pan leaves inside smooth. Rack specially designed for easy cleaning.

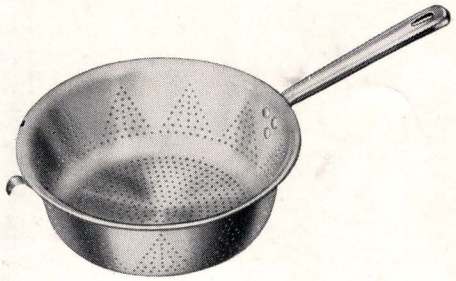


Fry Pans

No.	Gauge	Top Diam. (Inside)	Bottom Diam. (Outside)	Depth, Inches (Inside)	Ship. Wt. Per Doz. Lbs.
907W	12	7	5¾	1½	14
909W	10	9	7⅜	1¾	18
910W	10	10	8¼	2	21

Individually Wrapped

In demand everywhere. This is the ideal utility fry pan for everyday use. It hugs the range unit firmly and conducts heat evenly. Deep and double-lipped. Zinc-plated handle is of cold-rolled steel. Polished outside, sun-ray interior and satin-finish bottom.

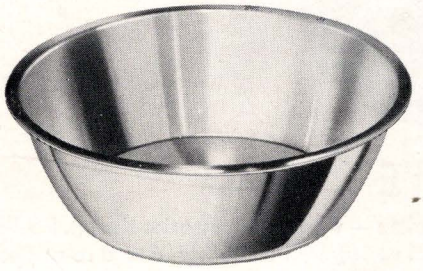


Colander and Rinser

No.	Gauge	Inside Top Diam. Inches	Ship. Wt. Per Doz. Lbs.
680W	18	10	18

Individually Wrapped

A handy colander for dozens of uses. Equipped with hook and handle made of strong zinc-plated steel. Ideal for requirements of preserving. Polished outside and sun-ray finish interior. Fits conveniently over kettle or other larger utensil.



Dish Pan

No.	Gauge	Finish	Capacity Qts.	Outside Top Diam. Inches	Inside Top Diam. Inches	Depth Inches Inside	Ship. Wt. Per Doz. Lbs.
711	18	Electro	10	15⅜	13⅞	4⅞	23

Individually Wrapped

This extra-durable round dish pan has the new West Bend electro-finish. It is constructed to last indefinitely. Also can be used as a large quantity preserving or mixing pan. Wide flange at top for convenience in handling.



Egg Poacher

No.	Gauge	Capacity of Pan Qts.	Top Diam. (Inside)	Ship.Wt. Per Doz. Lbs.
24	20 (Pan, 18)	1½	7¾	18

Individually Wrapped

Poaches four eggs at one time in 2½-3 minutes. This combination is complete with cover, inset and pan. Inset has large tabs for quick and convenient removal. Cover has molded plastic knob. Without inset may be used as regular 1½ quart sauce pan.



STANLEY OVENETTE

5365 Ovenette, Complete — with all accessories shown. Packed one to individual corrugated container; 6 to a re-shipper. Ship. wt. per doz., 76 lbs.

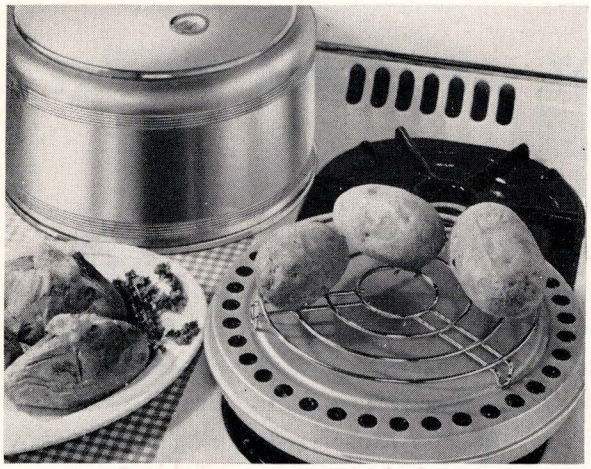
5360 Ovenette—Consists of cover, rack and base. Packed one to individual corrugated container; 6 to a re-shipper. Ship. wt. per doz., 62 lbs.

5-89 Ovenette Accessories — One each item Nos. 5361, 5362, 5363 and seven No. 5364. Packed one set to individual corrugated container. Ship. wt. per doz., 14 lbs.

For Preparing

- Baked Potatoes
- Muffins
- Fruit Shortcake
- Gingerbread
- Casseroles
- Yeast Rolls
- Rolled Rib Roast
- Delicious Pies
- Baked Apples
- Cup Custards
- Cup Cakes

No.	Item	Gauge	Finish	Inside Diam. (Inches)	Depth (Inches)
5360-2	Cover	20	Polished Aluminum Bronze	10-3/16	5⅞
5360-3	Base	.029"		10-7/16 (Outside)	1⅜
66ST	Rack	11	Nickel-Plated	8 (Outside)	⅝
5361	Roasting Pan	22	Bright	8 (top)	3
5362	Pie Plate	22	Bright	8⅝ (top)	1¼
5363	Cake Pan	22	Bright	8	1¼
5364	Muffin Cups	24	Bright	2¼	2½



The Ovenette can be used to prepare practically any oven-baked food. It will easily bake up to 6 potatoes, enough for the ordinary family.

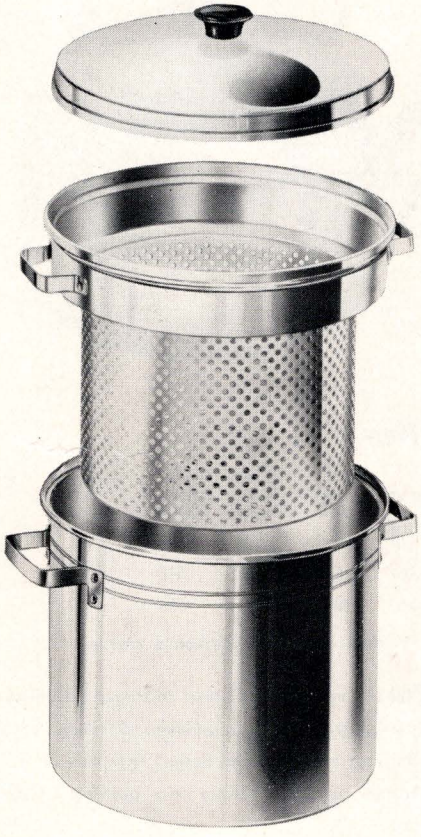
STANLEY

OVENETTE

Delicious baking and roasting — right on top of the stove. That's the great feature of the sensational new Ovenette. It uses a single range unit. Substantial fuel savings on the average range. Kitchen remains cool. Provides an extra oven when regular oven is in use. It can be used on gas and electric ranges, hot plates, oil stoves, camp stoves, or combination ranges.

Ovenette consists of a sturdy steel base, baking rack and brightly-polished aluminum cover. Complete Ovenette provides all accessories for baking pies, cakes, muffins, potatoes, casserole dishes and roasting meats. Special heat indicator in top is calibrated for low, medium, and high. Cover has molded plastic knob and attractive knurling. Aluminum accessories have bright finish with tightly rolled bead. Colorful, illustrated recipe booklet furnished with each Ovenette.

BLANCHER–STEAMER–COOKER



No.	Capacity Qts.	Gauge	Finish	Outside Diam. (Inches)	Inset Diam. (Inches)	Outside Depth (Inches)	Inset Depth (Inches)	Ship. Wt. Per Doz. Lbs.
350	8	18	Polished	9¼	8	6¾	8	51

Packed one to individual corrugated container; 4 to a re-shipper.

Instantly provides the answer to a dozen cooking needs in any kitchen. This utensil is especially suited for blanching — the process of preparing vegetables for deep freezing. It is also ideal for steaming foods or as a whole meal cooker or Dutch oven. Can be used for preparing spaghetti, macaroni and noodles, as a water bath canner, large quantity French fryer, for preserving, for sea foods and even as a baby bottle sterilizer. The inset may be used as a colander. Unit has polished aluminum exterior and cover with deep, perforated basket. Handles are sturdy chromium-plated steel.



2 QT. WHISTLING TEA KETTLE

No.	Gauge	Capacity Qts.	Overall Bottom Diam. Inches	Diam. of Heating Surface Inches	Ship. Wt. Per Doz. Lbs.
703	22	2	6¾	5⅞	20

Packed one to a corrugated container; 12 to a re-shipper.

A familiar favorite. This whistling tea kettle is an extremely popular size for everyday household needs. It is very convenient for heating a small quantity of water. Broad, flat base fits snugly over cooking unit and heats speedily on any type range. Built for heavy use but is light in weight with easy-to-grasp molded plastic handle. Adds a cheery note to any kitchen by whistling when water boils. Highly-polished aluminum.





5 qt. Tea Kettle

No.	Gauge	Capacity Quarts	Bottom Diam. Inches	Ship Wt. Per Doz. Lbs.
495W	16	5	8⅞	30

Packed one to a chipboard carton.

Modernistic in design, this large-sized tea kettle has a stationary handle with molded bake-on grip which remains cool. It is always in upright position — easy to grasp. Short spout with wide opening for easy filling and pouring. Cover is notched to prevent falling off when pouring. Polished outside, satin-finish bottom.

Tea Kettles

No.	Gauge	Capacity Qts.	Bottom Diam. Overall	Diam. of Opening	Depth Inches (Inside)	Ship. Wt. Per Doz. Lbs.
505W	16	5	8⅞	5¼	5⅛	30
506½W	16	6½	9½	5⅝	5-9/16	33
508W	16	8	10	6⅛	6⅛	40

Packed one to a chipboard carton.

A tea kettle to fill the need for hot water in larger quantities. Made of long-lasting brightly polished aluminum. Specially constructed ear keeps handle from making direct contact with side of tea kettle. Ribbon steel handle supports. Large top opening insures easy cleaning.

west bend gift ware



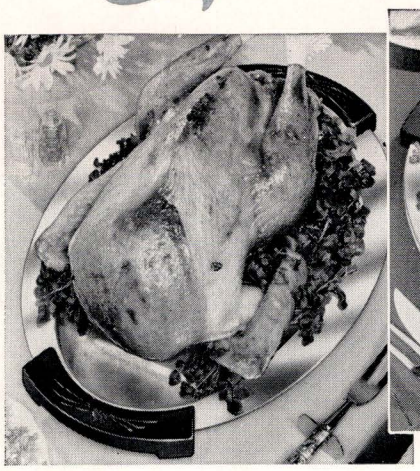
for tender turkey



SERV-IT

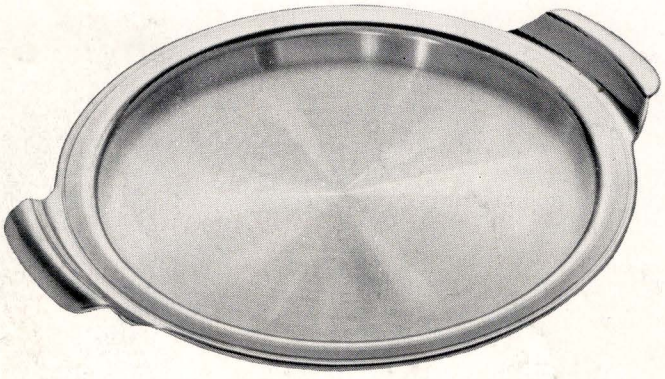
ALUMINUM

Serving Platter





No. 3118. A large 18½ by 13 inch platter for broiling or roasting ham, fish, fowl and other meats. Then it goes right to the dining table for serving. Made of thick 10-gauge aluminum that holds heat. Easy to clean. Molded plastic handles slip off easily for placing in oven. Brown leatherette table pad included. Packed one to a corrugated container. Shipping wt. per doz., 55 lbs.



makes greaseless griddle cakes

- **GRIDDLE**
- **BROILER**
- **SERVER**

No. 3162, GRIDDLE-BROILER-SERVER. Made of triple-thick 8-gauge aluminum. Requires no grease for griddle cakes — is smokeless and odorless. Ideal for top-stove cooking of bacon and eggs, hamburgers, link sausage, and grilled sandwiches. As a serving tray, this 3-in-1 utensil is excellent for cold cuts, salads, sandwiches, and frozen desserts. Packed one to a corrugated container. Overall diam., 13⅛ inch. Shipping wt. per doz., 31 lbs.

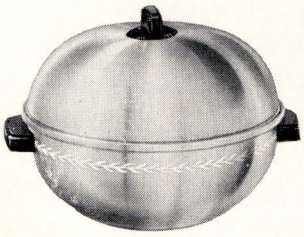
sparkling economical distinctive



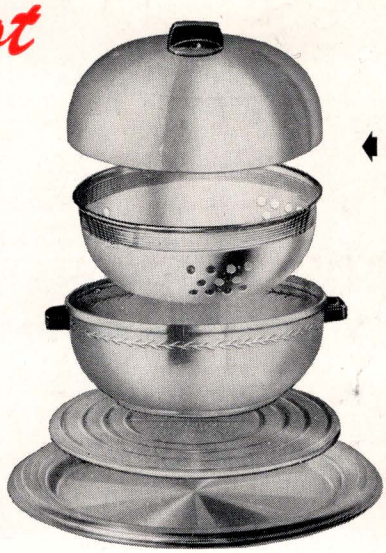
Adjustable vent in the cover permits variation of the moisture content of foods.



for serving oven-hot



No. 5340 SERVING OVEN with all-aluminum basket for heating and serving delicious hot rolls, crackers, muffins and other baked foods. Can also be used on top of stove for baking potatoes, apples and similar foods. 18 gauge bottom, 20 gauge top, 24 gauge basket. Packed one to a corrugated container. Wt. per doz., 27 lbs.



Set No. 5-87 (No. 5340 SERVING OVEN, No. 808 TRAY and No. 5218 INSULATED PAD). 20-gauge spun aluminum tray, 12¾" diameter. Insulated pad made of cork and cardboard lined with aluminum foil. Packed one set to corrugated container. Wt. per doz., 57 lbs.

Unique humidifier inside Serving Humidor cover. Invert cover and wet the porous stone with one or two teaspoons of water. Will remain moist for 24 hours if cover is not removed too frequently.



and keeping food fresh



No. 5335 SERVING HUMIDOR. Spun aluminum tray and cover. For storing cakes, sandwiches and other baked goods. Cover: 10" diam.; 4½" high (inside). Keeps foods fresh and tasty—prevents drying out. Tray is excellent for serving cold cuts, cheese, sandwiches and cake. Acorn-shaped wood knob. Oak leaf design embossed on cover. Packed one to corrugated container. 22 gauge cover. 20 gauge tray. Wt. per doz., 36 lbs.



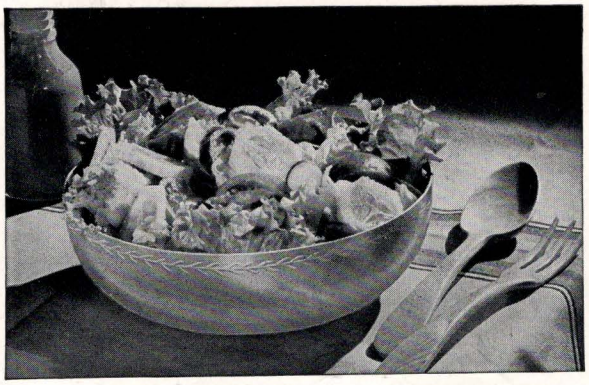
table service accessories . .



No. 5324 SALAD BOWL with FORK and SPOON. 14-inch bowl for preparing and serving crisp, cool salads. The sparkling spun aluminum chills quickly and keeps salads refreshingly cold. Metal will not absorb dressing or salad odors. Attractive grape leaf embossing. Complete with wood fork and spoon. Bowl can also be used as fruit bowl and for serving pop corn, nuts or iced foods. 18 gauge. Packed one to corrugated container. Wt. per doz., 21 lbs.

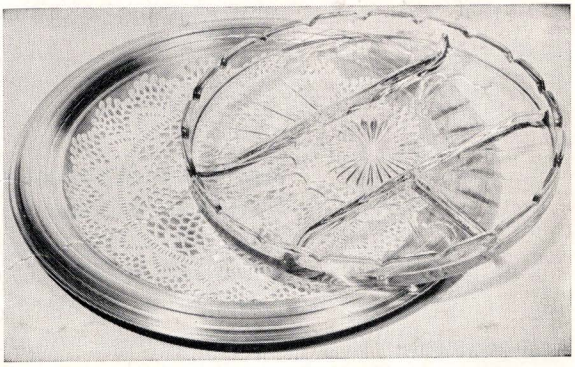
No. 5323 BOWL only. Individually wrapped. Wt. per doz., 20 lbs.

west bend aluminum adds distinction



No. 5319 SALAD BOWL with FORK and SPOON. 9" Spun aluminum bowl 3" deep. Wood fork and spoon. Bowl 16-gauge. Packed one to corrugated container. Wt. per doz., 12 lbs.

No. 5318 BOWL only. Individually wrapped. Wt. per doz., 11 lbs.



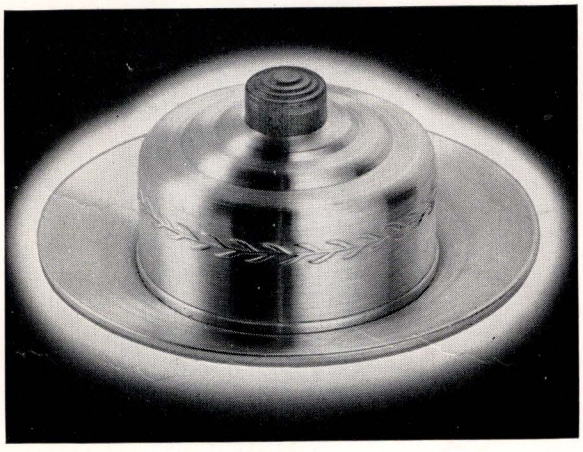
No. 823 RELISH TRAY. A full-sized service tray 12¾" in diameter with removable glass inset. A beautiful server for relishes, olives, and pickles. Packed one to a corrugated container. 20 gauge aluminum Wt. per doz., 39 lbs.

smart hostess aids

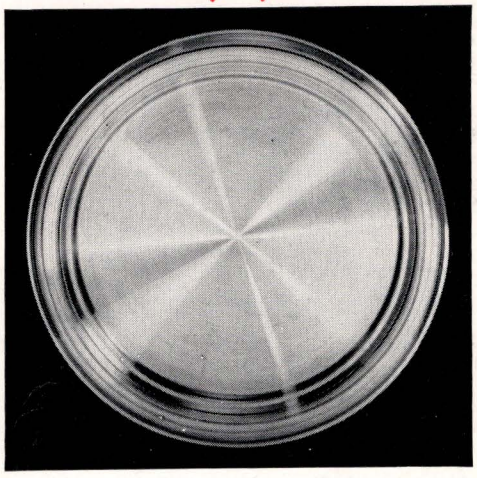


No. 5188 PHEASANT TRAY. Here's a double-size serving tray for dozens of handy uses. This big 18-inch tray is made of lustrous 16 gauge spun aluminum with handsomely embossed pheasant design. Hostesses will find it perfect for serving sandwiches, cakes or beverages at parties or club. Ideal for salads, frozen desserts, or for buffet luncheons and porch parties. Packed in individual corrugated container. Wt. per doz., 27 lbs.

to buffets, luncheons, or suppers



No. 5202 CHEESE SERVER. Keeps cheese from drying out because cover fits tightly on tray. Spun aluminum. Ideal as center piece for luncheon assortments. Cover is 4⅝" wide; tray 7½" wide. 20 gauge. Each server packed in corrugated container. Wt. per doz., 27 lbs.



No. 808 TRAY of spun aluminum. 12¾" in diameter. Excellent as server for sandwiches, cake, cold cuts or beverages. 20 gauge. Individually wrapped. Wt. per doz., 16 lbs.



frostee
BEVERAGE WARE

Spar
SPUN ALU
BEVE
GIFT



Sparkling, modern beauty of spun aluminum beverage items adds life to any table. Ideal for recreation rooms or for informal occasions. Tumblers can be nested when stored away or packed for traveling. Take on a frosty appearance when chilled in refrigerator.

No. 5-84 TUMBLER SET. A popular gift package consisting of four 12-oz. spun aluminum tumblers in a tubular container. Tube has aluminum foil label, metal cap and bottom. Inside is waterproofed for long wear. This set is ideal for traveling or general use in the home. 20 gauge. Wt. per doz., 7 lbs.



No. 8853 ICE BUCKET and TONGS. Beautiful spun aluminum ice container with 1¾ quart capacity. 22-gauge aluminum. Tongs have solid walnut handle. Packed one to corrugated container. Wt. per doz., 11 lbs.



No. 765 COCKTAIL SHAKER in spun aluminum. Molded plastic top and bottom insulate hands from when mixing. Red plastic top contains jigger for mea Recipe booklet included. 3 pint capacity. 16 g Packed one to corrugated container. Wt. per doz., 18 lbs.

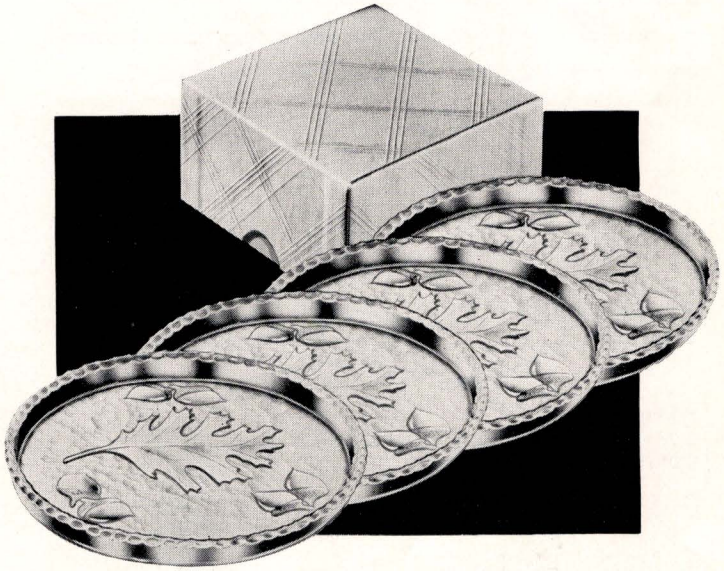
kling
MINUM
RAGE
SETS



No. 5-85 BEVERAGE SET. A great combination in 20 gauge spun aluminum including 2-quart pitcher, 12¾-inch tray with cork inset, four 12-oz. tumblers. Packed one set to corrugated container. Wt. per doz., 37 lbs.



No. 5193 BEVERAGE PITCHER. Spun aluminum with walnut handle. Decorative embossed design. 2-qt. capacity. 20-gauge aluminum. Packed in individual corrugated container. Wt. per doz., 11 lbs.



No. 5-88 COASTER SET in heavy 12 gauge aluminum with antique finish. Oak leaf embossed design prevents tumbler from sticking when condensation forms. 3-7/16-inch diameter will accommodate largest tumblers. Ideal as individual ash tray. Set of 4 packed in attractive gift box. Wt. per doz. sets, 16 lbs.

• saves ice cubes
• keeps food hot



Penguin HOT & COLD SERVER

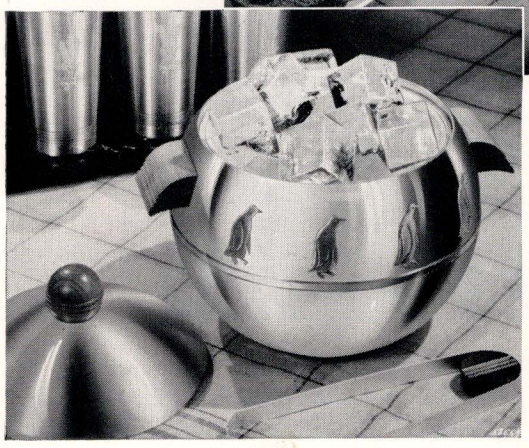
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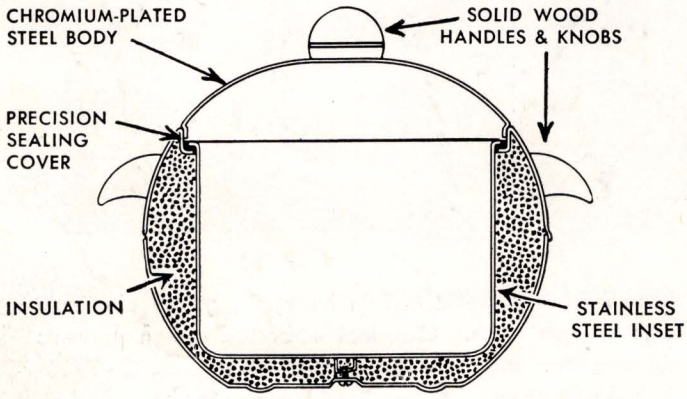
No. 5055 PENGUIN HOT and COLD SERVER. Keeps ice cubes firm 4 to 6 hours and hot foods hot 1 to 2 hours. Made of sparkling chrome-plated steel. 2 qt. stainless steel inset. Light grain wood handles and knob. The Penguin is ideal for picnics, porch parties, buffet luncheons. Makes a beautiful serving accessory for any dining table. Packed one to a corrugated container. Wt. per doz., 38 lbs.

SERVE IT HOT



SERVE IT COLD





DESIGN PATENT 127,279

PATENT 2,349,099

for full-flavored coffee

practical convenient beautiful

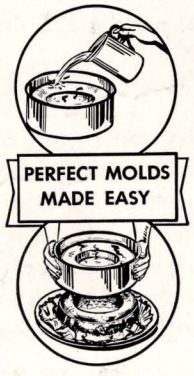


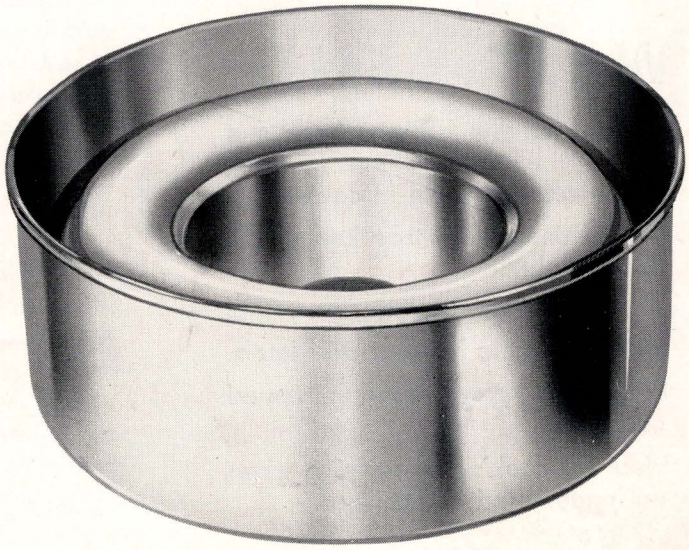
No. 68, VACUUM COFFEE MAKER. Here's the vacuum coffee maker with instant appeal. The new design and all-aluminum filter assures clear, delicious coffee made with ease every time. It prepares 8 full cups without boiling over. Rubber gasket provides a positive seal — yet top is easily removed from lower section. Made of gleaming aluminum. 20 gauge top, 18 gauge bottom. Individually packed. Ship. wt. per doz., 24 lbs.

No. 86, DRIP COFFEE MAKER. Similar design to above with drip-type construction. 20 gauge top, 18 gauge server. Graduation marks stamped in top. 6 cup capacity. Ship. wt. per doz., 20 lbs.

Easy-Out RING MOLD

No. 622, EASY-OUT Ring Mold. Provides quick and easy removal of molded gelatin salads and desserts. A special patented design assures perfect molds every time. And it's easy, too. When mold has been formed, it is only necessary to invert the Easy-Out and fill top with warm water — out comes a perfect mold. Can also be used for ring-shaped cakes, meat loaf and other baked dishes. 22 gauge aluminum. 9-11/16-inch diameter, 2⅞-inch deep. 2 quart capacity. Individually packed in chipboard carton. Wt. per doz., 15 lbs.





in the baby department



ALL-ALUMINUM. HOLDS UP TO 7 BOTTLES.



WEST BEND

Sterilizer Features

- Steam release valve in cover.
- All-aluminum inset tray keeps bottles upright.
- Clamped cover concentrates steam.
- Molded plastic handles and knob.
- Instructions permanently stamped on cover.
- Ideal for cooking or canning when no longer used as sterilizer.

No. 5327, STEAM STERILIZER. This sterilizer assures clean, sterile baby bottles and accessories. It employs live steam — one of the most effective agents for destroying harmful bacteria. The steam flows in and around the bottles to come in direct contact with every part. Sterilizing is done quickly and easily right on the range without the danger and inconvenience of scalding bottles in boiling water. Cover has nickel-plated steel clamps and automatic steam release valve. Polished aluminum with molded plastic handles. 20 gauge. Each sterilizer packed in corrugated container. Shipping wt. per doz., 53 lbs.

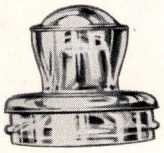
STEAM STERILIZING

Baby's health and protection are all-important to every mother. That's why completely sterilized germ-free bottles are so essential.

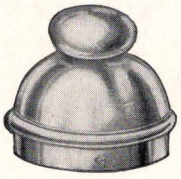
The steam type of sterilizer is highly-rated by physicians and maternity hospitals where hot steam is preferred for sterilizing nursing bottles. This method insures the destruction of bacteria and keeps the bottles free of any mineral deposit which usually results from the old-fashioned method of immersing bottles in boiling water.

Complete instructions are permanently stamped on cover.

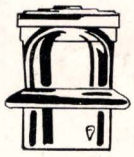
Percolator Glass Tops



No.	Dia. of Opening	Fits
7625	1⅛"	Standard
7630	13/16"	541W, 541½W, 542W, 543W



No.	Dia. of Opening	Fits
549	1-13/16"	Standard
7627	2⅛"	Standard



No.	Dia. of Opening	Fits
7631	13/16"	3178 3278E

Knobs (Complete with Machine Screws)

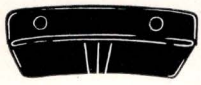


No.	Diameter	Fits
7616	1⅛"	All single perforated covers.
7617	1⅜"	



No.	Distance Between Holes	Fits
70BA	1¼"	1261, 1262 covers
71BA	1½"	1263, 1275, 1280 covers.

Handles



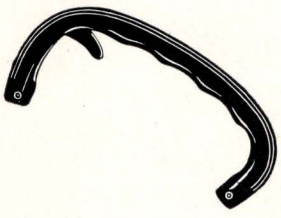
No.	Width Between Bolts	Fits
236BA	2"	1275



No.	Fits
235BA	1261, 1262 1263, 1280



No.	Distance Between Bolts	Fits
7507	3½"	703 3518



No.	Distance Between Bolts	Fits
7522	3¾"	4472½ 4522½



No.	Distance Between Bolts	Fits
7528	4¼"	3178 3188 3278E

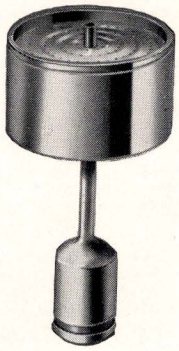


No.		Fits
7529	Handle Complete with bolts	3188

Percolator Insets

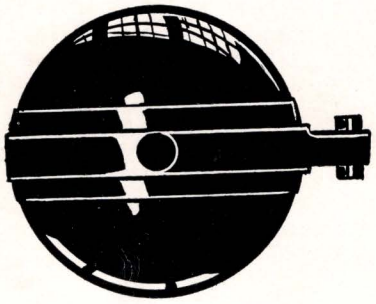


No.	Overall Diam. of Coffee Basket	Overall Height	Fits
7667	3¼"	5-5/16"	541W
7668	3-9/16"	6⅛"	541½W
7669	4⅛"	6-11/16"	542W
7670	4-13/16"	7¾"	543W
7671	4⅛"	7¾"	3178

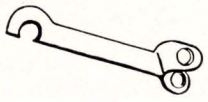


No.	Diam.	Height	Fits
7672	4⅛"	7¾"	3278E

Tea Kettle Fittings



No.	Fits Item No.
21BA	4472½
Spout cap	4522½



No.	Fits Item No.
3AL	4472½
Lever	4522½



No.	Fits Item No.
7692	703

Handles



No.	Descript.	Dist. Between Bolts	Fits Item No.
7560	Handle & bolts	1⅞"	564 Dripper
7561	Handle & bolts	2⅜"	541W, 564 bottom, 566 dripper
7562	Handle & bolts	2¾"	568 dripper, 572 dripper
7563	Handle & bolts	3¼"	541½W, 542W, 566 bottom, 563 bottom
7564	Handle & bolts	3¾"	543W, 572 bottom

Thermoplax Knobs
Two Assorted Sizes

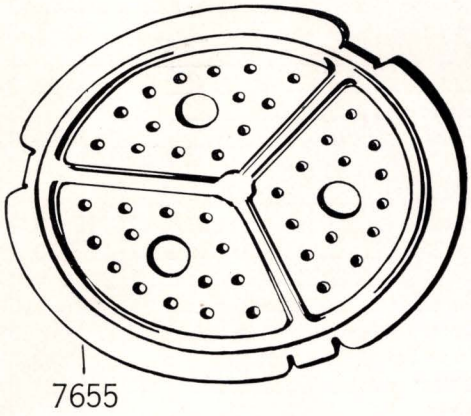
No.	Quantity Knobs	Ship. Wt. Per Doz. Lbs.
1124	24	18

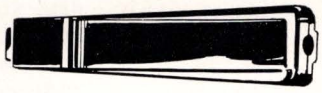
No-Burn Thermoplax Knobs to fit any cover. Easily attached with aluminum, rust-proof machine screw. No special tools necessary. Packing unit one or more cards.

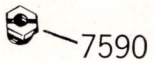


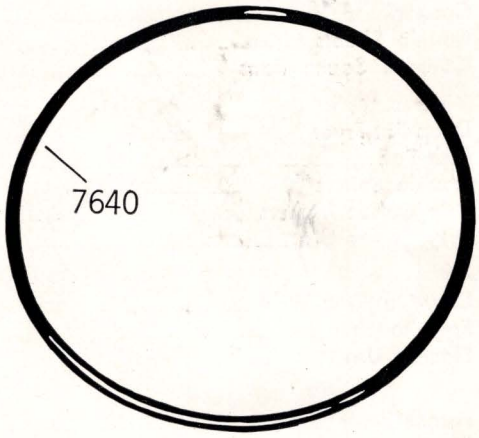
Convenient counter card is an excellent reminder which makes extra profit sales. The housewife can make an old cover serviceable. Card serves as excellent reminder on display counter. Size of display card, 11" x 13¾".

WEST BEND PRESSURE COOKER PARTS









No.	Description	Fits Item No.
7655	Rack	1654
7532	Handle	
7590	Safety fuse	
7640	Sealing ring	

No.	Pads per Pkg.	Ship. Wt. Per Doz. Lbs.
7710	10	5

For retaining the natural bright finish of aluminum. Each pad is fine steel wool impregnated with high quality soap. Recommended for daily use on the inside of each utensil. Complete instructions printed on outside of colorful package. Polishes, cleans and scours in one easy operation.

