Summer Mealtime Made Easy



NESCO Stainless Steel Slow Cooker brings the flavor

Summer weather has finally arrived. While our barbecues and summer picnics may look a little different than years past, the NESCO Stainless Steel Slow Cooker and other products can still provide convenient, low-maintenance cooking and portability for every summer occasion.

But how do you know which NESCO product is right for you? Both the NESCO Slow Cooker and the NESCO Roaster Oven offer many of the same conveniences. They both provide easy portability and electric cooking power that won't overheat an already hot summer house.

There are a few key differences, however, you should consider when deciding the best way to cook your next summer meal.

NESCO Slow Cooker vs NESCO Roaster Oven; the right product for the job

What you're cooking and how long you have before you need to eat is the primary factor when deciding between the NESCO Slow Cooker and the NESCO Roaster Oven.

The NESCO Stainless Steel Slow Cooker cooks at a very low temperature. Recipes generally require longer cooking times, but the end result is often moist and tender proteins. The NESCO Slow Cooker isn't just for pot roasts and hearty stews. There are plenty of light summer recipes you can master for your next summer get together. Try carne asada tacos, asian lettuce chicken wraps, or slow cooker gyros.

Thanks to the flavorful amount of liquid used in most recipes, the meat will be tender and light, perfect for summer. Foods can quickly become dried out if the proper amount of liquid is not used.

The NESCO Stainless Steel Slow Cooker is also perfect for summer camping trips. While camping, dehydrated food is easy to pack and store. Dehydrated food can quickly and easily be rehydrated in a NESCO Slow Cooker.

Unlike a slow cooker, the NESCO Roaster Oven cooks at higher temperatures and includes a thermostat that allows for accurate temperature control – just like a traditional oven. The roaster oven will roast your foods, not steam them and it usually cooks faster. The dry heat, and the larger sizes, allow for foods like a chicken and turkey to crisp up in appropriate places – which won't happen in a slow cooker.

Both products offer easy, hands-off capabilities, but the NESCO Stainless Steel Slow Cooker provides true ‘set it and forget it’ options thanks to the low cooking temperature and the digital display timer on some NESCO models.

While the roaster can also be somewhat hands off, the higher cooking temperatures do require a more watchful eye. Keeping that in mind when deciding which device to use will be helpful.

What you’re cooking and how much time you have can help you decide which NESCO product is right for you. In short, the NESCO Roaster Oven and the NESCO Stainless Steel Slow Cooker are both great options for your next summer get together – no matter how big or small.

NESCO: Your Key Ingredient

At NESCO, we believe life is an occasion worth celebrating. We’re dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase NESCO products visit nesco.com or for more information call 1-800-288-4545.

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