



**Hotp**  
USE AND C.

90-3030 '70

MODELS

RB 735  
RB 745

746

755

756

766

796

RF 755

756

RS 736

ENJOY  
MODERN  
COOKING  
WITH YOUR

**HOTPOINT  
SELF-CLEAN OVEN ELECTRIC RANGE**



# Dear Homemaker:

This book was written for you. It is a guide for using and caring for your new Hotpoint Range with Self-Clean oven. (See Feature Chart on the following page.)

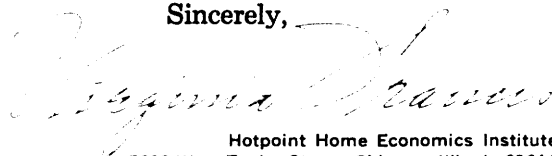
This appliance was designed to give you years of dependable and efficient service. For best results, read the instructions carefully and refer to them when necessary.

Remember, as the range does its work of cooking and cleaning, many surfaces, like oven windows and other parts of the range get warm or hot.

Some simple rules to follow are: Do not leave small children alone or unattended in area when range is in use. Turn all pan handles inward, to prevent accidental tipping. Be certain to let units, trim rings, reflector pans and other surfaces cool before touching them.

In case you have any special questions, we hope you will write us, and we'll be glad to help.

Sincerely,



Hotpoint Home Economics Institute  
5600 West Taylor Street, Chicago, Illinois 60644

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### **GENERAL**

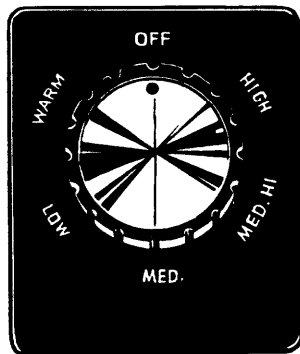
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# Feature Chart

The following chart is designed to serve as a guide to the features found on the ranges covered in this book. Hotpoint reserves the right to change materials and specifications without notice.

FEATURES	RB735	RB736	RB737	RB746	RB755	RB756	RB766	RB796	RS736	RF755	RF756	RFV756
<b>CONTROL PANEL</b>												
Light, Fluorescent				X	X	X	X	X				
Oven Cycling Indicator	X	X	X	X	X	X	X	X	X	X	X	X
Surface Unit Indicator	X	X	X	X	X	X	X	X	X	X	X	X
Clean, Lock	X	X	X	X	X	X	X	X	X	X	X	X
Automatic Time Center	X	X	X	X	X	X	X	X	X	X	X	X
Appliance Outlet (S)tandard (T)imed	1-S	1-S	1-S	1-S	S T	S T	S T	S T		1-T	1-T	1-T
<b>SURFACE</b>												
Infinite Controls	X	X	X	X	X	X	X	X	X	X	X	X
6-Inch Calrod® Unit	3	3	3	3	2	2	2	2	3	2	2	2
8-Inch Calrod® Unit	1	1	1	1	2	2	1	1		2	2	2
3-In-1 Standard Unit							1	1				
3-In-1 Super-Matic Unit								1				
Stand-Up Units	X	X	X		X	X	X	X	X	X	X	X
Removable Trim Rings	X	X	X		X	X	X	X	X	X	X	X
No-Drip Cooktop (D)rop (F)lat	D	D	D	F	D	D	D	D	D	F	F	F
<b>OVEN</b>												
Straight Shelf	X	X	X	X	X	X	X	X	X	X	X	X
Reversible Shelf	X	X	X	X	X	X	X	X	X	X	X	X
Interior Light	X	X	X	X	X	X	X	X	X	X	X	X
Broiler Pan & Rack	X	X	X	X	X	X	X	X	X		X	
Roast-Right Thermometer								X				
Rota-Grill Rotisserie			X				X	X				
Self-Clean	X	X	X	X	X	X	X	X	X	X	X	X
Door (W)indow (S)olid	S	W	W	W	S	W	W	W	W	S	W	W
<b>OTHER</b>												
Storage Drawer	X	X	X	X	X	X	X	X	X			
Ventilating Hood												X
Remote Surface Controls												X
Lamp, Incandescent												X
Light, Fan Switches												X

# Surface Cooking With Your Infinite Heat Controls



Your surface units and controls are designed so that you can select the amount of heat you wish for your needs when cooking on top of the range. Five selections are spelled out on the dial. But movement of the knob to settings *between* these selections gives you a different heat. The slightest rotation of the knob gives you increased or decreased heat. There are an “infinite” number of heat selections for your cooking. WARM is the lowest heat and HIGH is the highest heat. The control can be turned in either direction to OFF position.

There is a slight niche at OFF, WARM and HIGH, so a “click” is heard when control is turned to these positions. If your kitchen is quiet, you may notice slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

## For Best Results in Surface Cooking

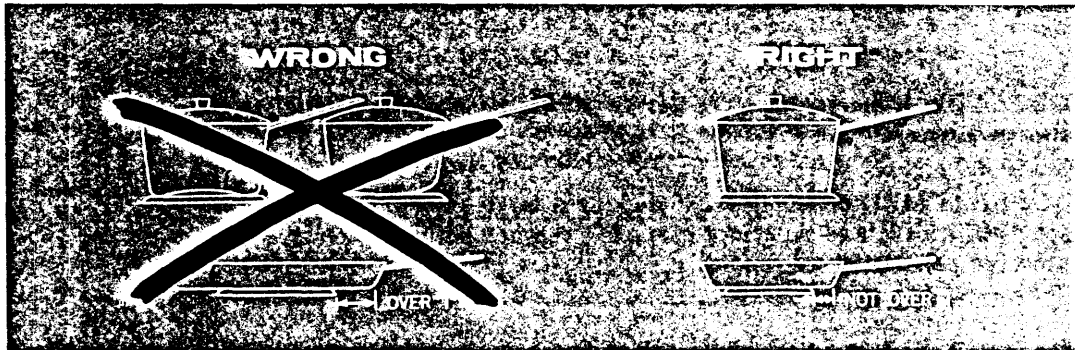
- Use reflector pans under all surface units when cooking so that the unit operates properly. Line reflector pans, if desired, with aluminum foil, noting precautions at right.



DO NOT extend foil loosely at the edge.

LEAVE SAME OPENINGS with foil as those in center of pans.

- Units heat fast, so it's important to “keep an eye” on foods at high heats. Bring foods quickly to cooking temperatures at high heats, then *reduce* heats to finish cooking.
- Use small units for small pans, large units for large pans.
- Use utensils of a recommended material and weight, with flat bottoms, tight-fitting covers.
- Use pans no larger than 1 inch beyond trim ring of unit.
- Unusually large or warped utensils used on HIGH over a long period will cause heat to build up. This may cause (a) cracking of porcelain enamel, (b) shortening the life of the surface unit, (c) discoloration of the trim ring.



## Utensil Materials and How to Use Them

**ALUMINUM:** Medium-weight aluminum utensils (edge of utensil is about 1 to 2 U.S. quarters in thickness) are recommended because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with tight fitting lids) are ideal for nutritious cooking with little water. Use regular and non-stick type finishes, but follow directions in this book. Results which may occur with other utensil materials are as follows:

**CAST IRON:** If heated slowly, most skillets will give satisfactory results.

**ENAMELWARE:** Many types and varieties of attractive enamelware are on the market. Because some varieties could, under certain conditions, melt and fuse to the unit, we recommend you follow the utensil manufacturer's recommendations for cooking with that utensil; or use only **LOW** to **MED** heats.

**GLASS:** Use glass on heat settings **MED**, **LOW** or **WARM only**. Utensils may break with sudden temperature changes. Glass manufacturers recommend a wire grid when using glass on electric surface units. Obtain grid when utensil is purchased, or at housewares section of most department stores.

**HEATPROOF GLASS CERAMIC:** This material heats and cools slowly. Use lower heats than given on *Cooking Guide*.

**STAINLESS STEEL:** This metal is usually combined with copper, aluminum or other metals for improved heat distribution. These combination-metal skillets generally work more satisfactorily if used at a medium heat or as recommended by the manufacturer.

## Cooking Guide for Using Heats

- HIGH** Quick start for cooking; bring water to boil.
- MED HI** Fast fry, pan broil; maintain fast boil on large amount of food.
- MED** Saute' and brown; maintain slow boil on large amount of food.
- LOW** Cook after starting at **HIGH**; cook with little water in covered pan.
- WARM** Steam rice, cereal; maintain serving temperature of most foods.

**NOTE:** 1. At **HIGH**, **MED HI**, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

2. At **WARM**, melt chocolate, butter on small unit.

# How to Use Your Surface Units

**FOR BOILING:** Start with **HIGH** heat to quickly *start* boiling. Then:

1. Switch to **MED** or **MED HI** if cooking a large amount of food (spaghetti with lots of water, for example) or when boiling foods in uncovered pans (such as candies).

2. Switch to **LOW** or **WARM** when cooking small to moderate amounts of foods or finishing foods in a tightly covered utensil. (Use this method—**HIGH** to **LOW**—in cooking most types of foods.)  
**NOTE:** Some foods—cereals and pasta (macaroni, spaghetti), sea-food, etc.—foam and bubble up in cooking. When boiling these foods be sure to use large enough pan (also removing cover helps prevent a boilover).



## For Frying:

1. For a crisp or well-browned exterior, start with **MED HI** to melt fat before adding food. Continue cooking to brown both sides well, at **MED HI** or **MED**.
2. For a soft or lightly-browned exterior (fried eggs or pancakes, for example) start and leave at **MED** or **MED HI** to cook food through without overcooking the outside.

## For Braising or Stewing:

Brown meat quickly at **HIGH** or **MED HI**, then add liquid (or other ingredients). When bubbling again, switch to **LOW**, cover and cook until tender.

## For Making Sauces, Gravies, Puddings, etc.:

For most thickened liquid mixtures, blend the thickening (flour, etc.) with *cold* liquid (plus salt, flavorings, etc.); bring just to boil, stirring constantly on **HIGH** heat. Switch to **LOW** or **WARM** to finish cooking. Pan gravies and white sauce are often made by blending flour thoroughly with hot melted fat before adding liquid.

## Check These Common Sense Rules

- ✓ At high heat settings unit coils usually glow red, but remain dark at lower heats. Be **CERTAIN** units are cool before touching them with hand, pot holder, cleaning cloths or cleaning materials. Use dry potholders, never a trailing or moist towel, apron, etc., when handling pans around the range to prevent burns on your hand from hot steam.
- ✓ Be certain the unit turned on is the one you want to use.
- ✓ Do not use surface units without a utensil to "take the chill off" of surrounding areas of room. Nearby range surfaces may not withstand the resulting heat.

- Be sure you turn control all the way to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.
- A VENTILATING HOOD with a fan helps to draw in cooking vapors before they escape to other rooms. Because the fan has such drawing power, special caution is needed to avoid spillovers which can catch fire. Never operate the hood unattended when cooking at high heats.

Turn off fan and remove pan from range before intentionally "flaming" liquor or other spirits.

## To Start Fluorescent Lamp Over Control Panel




(on models so equipped)

Push button marked LAMP or PUSH-HOLD-RELEASE; hold a few seconds or until light flickers, release, and lamp will turn on. If lamp doesn't start the first time you push and hold button, repeat operation twice more to be certain lamp is not burned out. To turn off, push button and release. To replace lamp, see *Care Section*.






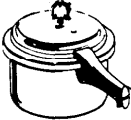


For ventilating hood model in this book equipped with a light and fan: (a) push LIGHT switch in and release to turn on and off, (b) push FAN switch once for high speed, push twice for low speed, push again for off. Also see booklet Instructions on How to Use Your Hotpoint Ventilating Hood, Model RV465, for operating and maintaining instructions.

# Surface Cooking Guide

## COOKING DIRECTIONS

FOOD	TO START	TO COMPLETE	COOKING TIPS
 <b>CEREAL</b> Cornmeal Grits Oatmeal Rice, etc.	HIGH—Bring water to boil. Before adding cereal, switch to	LOW or WARM, then stir in cereal. Finish according to package directions.	1. Cereals bubble and expand when cooking. Use large enough pan to prevent boilover. 2. For steamed rice, switch to WARM; cover and cook 25 minutes or follow package directions.
 <b>COFFEE</b>	HIGH—At first perk switch heat to	LOW to maintain gentle but steady perk.	Percolate 8-10 minutes for 8 cups, less for fewer cups.
<b>EGGS</b> Cooked in shell   Fried, "Sunny Side Up"  Poached  Scrambled	HIGH—Cover eggs with cool water. Cover pan and bring to steaming point. Switch to  MED —Melt fat. Add eggs and cover skillet; or do not cover but baste with fat.  HIGH—Quickly bring water to steaming point. Switch to  MED —Heat fat until melted. Switch to	LOW or WARM. Cook 3-4 min. for soft eggs, about 15 min. for hard-cooked.  Continue cooking until white is "just set", about 3-5 more minutes.  LOW. Carefully add eggs. Cook uncovered 3-5 minutes for medium doneness.  LOW. Add egg mixture, cook, stirring to desired doneness. Remove from heat.	Begin timing when first wisps of steam appear.  Variation: Start heating fat at HIGH; when melted, switch to LOW, add eggs. When bottoms are just set turn eggs "over easy".  Eggs are easy to handle in wide shallow skillet or pan. Using slotted spoon or pancake turner, drain, remove.  Eggs continue to set slightly after removing from heat.

# Surface Cooking Guide (continued)

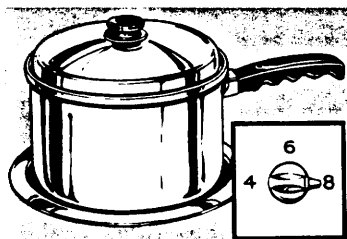
FOOD	TO START	TO COMPLETE	COOKING TIPS
 <b>MEATS</b> Braise (Pork Chops, Pot Roast, Swiss Steak, etc.)  Cook in Liquid (Chicken, Corned Beef, Smoked Pork Shoulder, Tongue, etc.)  Fry, Chicken  Pan Broil Bacon   Pan Fry (Lamb Chops, Thin Steaks (½ to ¾ Inch), Minute Steaks, Hamburgers, Sausage, Franks, etc.)	HIGH—Melt fat. Switch to MED HI to richly brown meat. Add liquid and switch to  HIGH—Cover meat with water; cover kettle. When steaming freely, switch to  MED HI —Melt and heat fat. Brown prepared chicken pieces, then cover skillet. Switch to  HIGH—Put slices in single layer in cold skillet. When just sizzling, switch to  HIGH—Preheat skillet 1-2 min. then grease lightly. Continue cooking at	LOW. Cover, cook slowly until tender.  LOW, so water boils slowly. Cook until tender.  LOW, cook until just tender. Uncover skillet last few minutes to crisp chicken.  MED. Cook, turning occasionally to desired doneness.  MED. Brown and cook to desired doneness.	Allow approximately 1 hour for thick chops, 1½ to 3 hours for steak, pot roast.  Add salt or other seasonings before cooking if meat is uncured.  Southern style chicken—cook (after browning) 15 min. covered and 10-20 min. uncovered.  If desired, cook from beginning at MED heat.  1. Turn franks, sausage often to cook evenly. 2. Cook minute steaks at MED HI 1-2 min. each side
 <b>MELT</b> Chocolate Squares, Butterscotch or Chocolate Bits, Butter, etc.	<b>WARM</b> —Put in small saucepan on small surface unit.	Allow 10-15 min. to melt. Stir to blend.	
 <b>PANCAKES</b>	MED HI—Heat skillet 3-5 minutes. Grease lightly.	Cook pancakes 2-4 min. each side. (Allow slightly longer for thick batter.)	When bubbles in batter rise to surface of pancakes, turn.
 <b>PASTA</b> Macaroni, Noodles, Spaghetti, etc.	HIGH—To bring salted water to boil in covered utensil. Add pasta slowly so boiling doesn't stop. Switch to	MED HI or MED.—Cook uncovered until tender.	1.) Heat should be high enough so that water stays at rolling boil throughout cooking. 2.) Use large enough pan to avoid boilover.
 <b>PRESSURE COOK</b>	HIGH—To bring to pressure. When first "jiggle" is heard, switch to	MED. Begin timing food as soon as "jiggles" begin regularly again.	Time carefully to avoid overcooking. NOTE: Some pressure cooker manufacturers recommend jiggling of control at rate of 2-3 per min. 2 to 3 jiggles is an approximate number; you may find a few more or less satisfactory.
 <b>SAUTE</b> Breaded Meat or Fish, Sliced Onions, Green Pepper, Mushrooms, etc.	HIGH—Melt fat. Switch to	LOW, add food. Cook to desired doneness.	Turn meat or stir vegetables occasionally to cook and brown evenly.
 <b>VEGETABLES</b> Fresh  Frozen	HIGH—Measure "with your eye" about ½-¾ inch water into pan, then add salt and prepared vegetable. Cover pan, bring to boil, switch to  HIGH—1. For pouch vegetables follow package directions. 2. For other types of packaging measure ½-¾ inch water into pan. Add salt and frozen blocks of vegetables. Cover, bring to steaming point. Switch to	LOW to cook 10-30 minutes, until just tender.  LOW. Time as directed on package.	1) Covered pan is best for cooking. In uncovered pan, use more water and time longer. 2) Vegetables cooked just to "crisp tender" are most nutritious.  Thick compact blocks of vegetables may need breaking up and/or stirring once during cooking for even doneness.



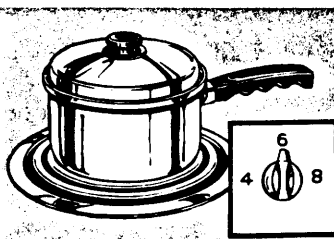
# Three-in-one Unit

(on models so equipped)

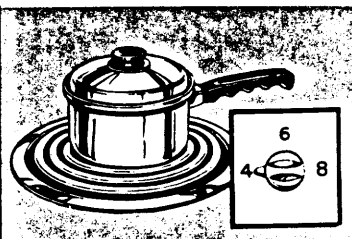
This versatile surface unit offers the convenience of three units in one. The unit may be used as an 8-inch, 6-inch, or 4-inch unit to accommodate any size utensil. Turn size selector switch, next to surface unit control, to 8, 6, or 4. Then turn surface unit control to desired heat setting. Match unit size selection to size of utensil.



**LARGE**—8-inch unit. Turn switch to 8 when using large utensils that completely cover the unit (3-quart to 6-quart saucepans or 8-to-10-inch skillet). Then select desired heat setting.



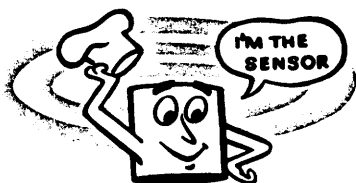
**MEDIUM**—6-inch unit. Turn switch to 6 when using medium-sized cooking utensils that do not completely cover the unit (2 to 2½-quart saucepans or 6 to 7-inch skillets). Then select desired heat setting.



**SMALL**—4-inch unit. Turn switch to 4 when using small cooking utensils about 4 inches in diameter (as a 1-quart saucepan). Then select desired heat setting.

## HOW TO USE THE THREE-IN-ONE Super-Matic

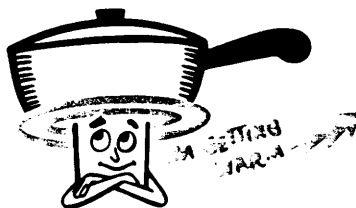
The Super-Matic is an automatic surface unit which *controls the temperature of your cooking utensil* to give the same *type* of automatic cooking that you may have experienced with a well-controlled electric skillet or saucepan. You can identify this unit by the “sensor” in the center. It is spring-mounted and will move when you push down on it.



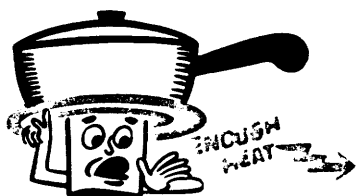
This sensor “senses” (measures) the heat of the pan and it can detect slight changes in temperature. As it measures the heat of the pan, the sensor tells the control to turn the heat “on” and “off” to keep *pan* temperature just right. Because it happens very frequently, the heat going on and off usually cannot be noticed.

### Here's How It Works:

- Unit comes “on” and coils heat pan.

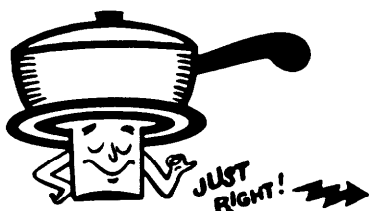


- When the portion of the pan at the sensor nearly reaches the selected heat, the sensor signals the message, "Enough heat!" to the control, and the heat is turned off.



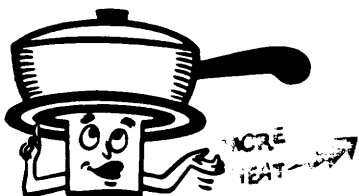
ON  
OFF

- Heat stays off briefly.



ON  
OFF

- When the sensor feels the pan begin to cool slightly it signals, "Not enough heat!" to the control, and the heat goes on again.



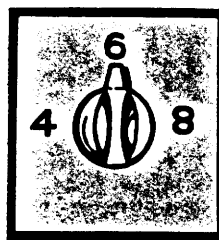
ON  
OFF

## How to Use It:

- Set pan on unit. Use a cover on utensil when suggested on *Super-Matic Cooking Guide* which follows.

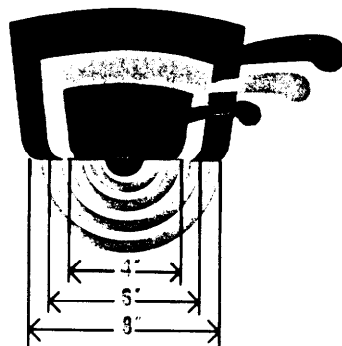
- Turn size selector knob to desired unit size. To use a variety of utensils you may select three different unit sizes: 4-inch, 6-inch and 8-inch.

- 4-inch heats center coil only, for use with 1-quart saucepan or small skillet.



- 6-inch heats two inner coils, for use with 2-2½ quart saucepan or 6-8 inch skillet.

- 8-inch heats all the coils, for use with 3-6 quart saucepan or kettle, or 8-11 inch skillet.



- Select heat on Super-Matic control. For most foods only one setting of the control is required. It isn't necessary to use a higher heat to start cooking.



- When cooking is finished turn Super-Matic control to OFF.

## For Best Results:

- Use flat-bottomed, medium-weight aluminum utensils, in relation to size of unit in

use. Use tight-fitting lids with foods which require a cover—loose lids or no cover lengthen cooking time. Warped, concave or convex-bottomed pans may not touch sensor in center of Super-Matic; they should not be used, as sensor cannot control heat supplied to pan.

• Utensil materials other than aluminum may require different heat settings and/or cooking time.

• Use Minute Timer to time TOTAL cook-

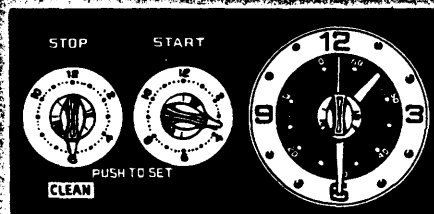
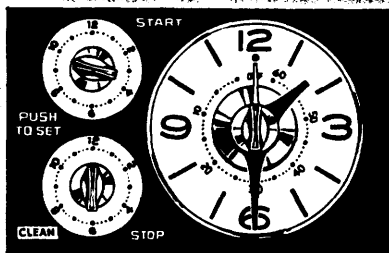
ing. Include time usually required to bring food to boil, switching heats, etc. Do not judge cooking time by visible steaming only. Food will cook in covered utensils even though no steam may be apparent during the cooking process.

• Super-Matic Cooking Guide gives suggested heat settings using medium-weight aluminum utensils. As variables exist in foods and/or utensils, it may be necessary to choose different heat settings to suit your cooking needs.

# Super-Matic Cooking Guide

FOOD	SUGGESTED HEAT SETTING	FOOD	SUGGESTED HEAT SETTING
BACON	350-375	MINUTE STEAKS	375-450
CANDY	225-250	PANCAKES	425-450
CEREAL, BREAKFAST	225-250	POT ROAST	
CHICKEN		Sear	325-375
Brown (Uncovered)	375-400	Simmer	200-225
Cook Until Tender (Covered)	225-300	POTATOES	
COCOA	200-225	Pan Fried	300-325
EGGS		Boiled	225-275
Fried and Omelets	250-275	PRESSURE COOKING	250-300
Poached, Hard or Soft Cooked	200-225	PUDDING, CORNSTARCH	225-250
Scrambled	250-275	RICE	225-300
FISH		SANDWICHES, GRILLED	350-375
Fried	350-375	SAUSAGE	325-375
Poached	200-225	SOUPS	200-225
FRENCH TOAST	350-375	SPAGHETTI	275-300
FRUITS, DRIED	200-250	STEW	
GRAVY	225-250	Sear	350-375
ICING, BOILED	225-250	Simmer	200-225
MACARONI	275-300	VEGETABLES	
MEATS, FRYING		Fresh and Frozen	225-250
Brown	325-375	HEAT OR KEEP FOODS AT SERVING TEMPERATURE	200
Finish Cooking	225-300	MELT CHOCOLATE OR BUTTER	125-200
HAMBURGERS AND LIVER	300-350		

# Automatic Time Center



## Minute Timer and Clock

The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Minute Timer as the pointer which is different in color and shape than the clock hands.

### To Set the Minute Timer,

turn the center knob, *without pushing in*. For precise timing, move pointer past desired time, then turn it back to number of minutes needed. (Minutes are marked, up to 60, in the center ring on the clock.) At the end of the set time, a buzzer sounds. To stop buzzer, turn knob *without pushing in*, until pointer reaches OFF.

### To Set the Clock,

*push in the center knob* and turn the clock hands to the correct time. (If the Minute Timer pointer should move also, let knob out, turn the Timer pointer to OFF.)

## Automatic Oven Timer

The automatic oven controls are designed for the homemaker who can't be tied down to being in the kitchen or at home at specific times to turn an oven or appliance on or off. These controls can be preset to start and stop your oven or your timed appliance outlet for you. Or, if you prefer to start the food yourself, the timer will take over the job of turning the oven or timed outlet off.

AUTOMATIC OVEN TIMER can be used to time the oven and the TIMED outlet (on models so equipped), at the same time. When oven or TIMED outlet are timed *together*, both must be set to start and stop at the same time.

*To set the automatic oven timer*, use the two dials next to the clock, marked START and STOP. Each dial is marked off in 15 minute segments and numbered by the hour. The pointers on these dials can be moved *only* when knob is pushed in. (When the pointers are turned you can hear a "ratchety" sound.) If pointer can be turned it means knob has been pushed in and pointer has been set. To

be certain knob is in out position, turn knob so pointer is at time showing on the clock. Knob will pop out and cannot then be turned. (Note: Before you set these dials, be sure the hands of the range clock show the correct time of the day.)

**A. TO SET OVEN TO START AT A LATER TIME, DO AS FOLLOWS:**

1. Set **START** time. *Push in* knob on **START** dial and turn pointer to time you want oven to turn on. The illustration shows **START** pointer at 3:30.
2. Set **STOP** time. *Push in* knob on **STOP** dial and turn pointer to time you want oven to turn off. The illustration shows the **STOP** time at 6:00.
3. a. Turn **OVEN SET\*** to **TIMED BAKE**.  
b. Turn **OVEN TEMP\*** to proper temperature for food to be cooked. Place food in oven, close the door and automatically the oven will be turned *on* and *off* at the times you have set.

**B. TO SET THE OVEN TO START IMMEDIATELY AND TO TURN OFF AUTOMATICALLY AT A LATER TIME, follow only A 2 and A 3 above.**

**C. When food is removed from oven turn OVEN SET TO OFF.**

**\*OVEN INDICATOR LIGHTS** at **TIMED BAKE** setting work differently than they do at **BAKE** setting. Light will illuminate but oven will not begin to heat until preset time.

## Cooking Foods Automatically, Using Your Oven Timer

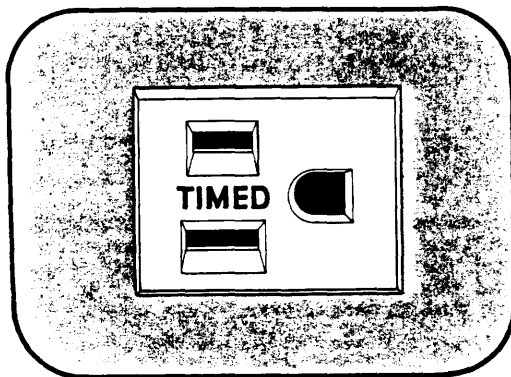
Meats, fruits and vegetables generally take well to automatic cooking. You can cook one food, or several foods together as long as they require the same temperature and time. *However*, foods of a highly perishable nature, such as milk, eggs, fish, stuffings, poultry,

and pork, should not be cooked automatically unless standing time in the oven is not more than 2 hours before and about 2 hours after cooking of these foods. In all cases, no matter what the nature of the food, unless cooking is to start immediately, foods should be thoroughly chilled in the refrigerator before placing in the oven.

## Timed Appliance Outlet (on models so equipped)

The Automatic Oven Timer also controls the appliance outlet marked **TIMED (T)**. This 115-volt appliance outlet can be used separately or at the same time the oven is timed. To have a hot waffle iron or hot coffee waiting as you walk into the kitchen in the morning, just plug the appliance into **TIMED** outlet the night before, and follow only steps A 1 and A 2 above. **START** and **STOP** settings for A. M. time must be at a number **BEFORE** the P. M. time on range clock. As with your alarm clock, the Automatic Timer cannot be set for longer than 12 hours ahead of the current time.

To have **TIMED** outlet usable immediately and turn off automatically later; be certain **START** knob is in out position, then push in **STOP** knob and advance the pointer to the time you want the outlet to be shut off. The appliance outlet not marked **TIMED** is a standard 115-volt appliance outlet.



# Using Your Oven

Your oven is designed to give you top results in baking, roasting, and broiling when used as recommended.

## BEFORE USING YOUR OVEN

1. Look at the controls. Be sure you understand how to set them properly. See directions for the *Automatic Time Center* so you will understand its use with the controls.
2. Check oven interior. Look at the shelves. Practice removing and replacing them properly, to give sure sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your oven.

## Oven Controls

The controls for the oven are marked OVEN SET and OVEN TEMP. OVEN SET has settings for BAKE, TIME BAKE, BROIL, CLEAN (and on oven so equipped, ROTA-GRILL), and OFF. Setting the knob to the desired operation automatically activates the proper heating units.

OVEN TEMP maintains the temperature you set from WARM (150°) to BROIL (550°). A cycling light near this control glows until oven reaches the selected temperature, then goes on and off with the oven unit(s) during cooking. PRE-HEATING the oven, even to high temperature settings, is speedy—rarely more than about 10 minutes. Set controls and when the light goes off, oven is at selected temperature. For baking cakes, pies, breads, etc., preheating usually is recommended. For cooking meats, casseroles and vegetables, preheating is usually not necessary.

## Oven Interior SHELVES

The shelves are designed with stop-locks so that when placed *correctly* on the shelf supports, (a) will stop before coming completely from the oven, (b) *will not tilt* when removing food nor when placing food on them.

TO REMOVE, pull shelf toward you and tilt front end upward. TO REPLACE, place shelf on shelf support so curve on straight shelf, or curved tab on reversible shelf, is pointing upward and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past ridge on oven liner; lower front of shelf and push to back of oven.

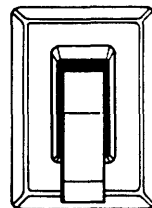
The oven has one straight and one reversible shelf. Three shelf supports are offered for variety and flexibility in locating shelves. The reversible shelf may be raised above or lowered below the straight shelf level; turn the shelf end-over-end and insert as instructed above.

## SHELF POSITIONS

The oven provides nine shelf positions. Number 1 indicates reversible shelf in the *up* position on the top shelf support, number 2 the straight shelf on the top shelf support, number 3 the reversible shelf in the *down* position on the top shelf support; for 4-6, use center shelf support; for 7-9, lower shelf support.

## LIGHT

The light comes on automatically when the door is opened. Use the switch near the handle, of models with window door, to turn the light on and off when door is closed.



## Common Sense Rules

- ALWAYS be certain parts of oven are cool before touching them with hands unprotected by a potholder.
- ALWAYS use *dry* potholder, not a moist one, nor a trailing cloth, to prevent burns from steam.
- Pulling out shelf is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- ALWAYS let rush of heat or steam escape from heated oven
  - (a) before leaning into oven opening,
  - (b) before removing or placing food in oven.
- DO NOT use the oven to "take the chill off" surrounding area. Surfaces nearby might not withstand the resulting heat.
- DO NOT heat an unopened glass, metal or other type container of food in the oven. Build up of pressure may cause container to burst and cause serious personal harm or damage the range.
- DO NOT touch heating unit with potholders when handling shelves or food in oven. Coils may be hot even when they do not glow red. To pull out or push in shelf, place potholder at CENTER, protecting fingers on TOP of shelf and enough of potholder UNDER shelf to protect thumb.
- Do not use pieces of aluminum foil on shelves or other surfaces of the oven to catch spillovers or to delay cleaning; the automatic cleaning feature of your oven makes this unnecessary.
- On models with window door, avoid spillage into slots, on door liner, used for raising window shield for cleaning oven automatically.

# Baking

1. Use tested recipes from reliable sources. Measure ingredients accurately and combine carefully. Use correct size baking utensil.
2. Place shelf at position suggested on *Baking Guide* below.
3. Close oven door. Turn OVEN SET to BAKE and OVEN TEMP to temperature on recipe or on Baking Guide. Preheat oven. The light near OVEN TEMP goes out when oven has preheated to set temperature.
4. Place food in oven being certain to leave about 1-inch of space between pans and walls of oven for good circulation of heat. Close oven

door. During baking, avoid frequent door openings to prevent undesirable results.

5. Check foods for doneness at minimum time on recipe. Cook longer if necessary. Remove foods and turn OVEN SET to OFF. When cooking each food for first time in this oven, use times on recipes as a guide. Be certain foods are done before removing from oven. See *Baking, Before You Call for Product Service*.

NOTE: Information about baking at high altitudes can usually be obtained at your state agricultural station.

FOOD	SHELF POSITION	OVEN TEMP	BAKING TIME MINUTES	FOOD	SHELF POSITION	OVEN TEMP	BAKING TIME MINUTES
<b>*BREADS, QUICK</b>				<b>*COOKIES</b>			
Biscuits	4, 5	425-475	10-20	Brownies	4	325-350	25-35
Coffee Cake	5	350-400	20-30	Drop	4	350-400	10-20
Corn Bread	5	425-450	25-40	Refrigerator	4	400-425	6-12
Gingerbread	5	350	30-45	Rolled or Silced	4	375-400	7-12
Plain Muffins	5	400-425	20-30				
**Popovers	5	375	45-60				
Quick Loaf Bread	5	350-375	45-60				
<b>*BREADS, YEAST</b>				<b>**PIES</b>			
2 loaves	6	375-425	45-60	†Frozen	6	400-425	45-70
Rolls, plain	5	375-425	10-25	††Meringue	6	325-350	15-25
Rolls, sweet	5	350-375	20-30	One Crust	6	400-425	45-60
				Pastry Shell	6	450	12-15
				Two Crust	6	400-425	40-60
<b>*CAKES (without shortening)</b>				<b>MISCELLANEOUS</b>			
Angel Food	8	325-375	30-55	Apples, Baked	2, 5, 8	350-400	30-60
Sponge	7	325-350	45-60	Custard, Cup	5	300-350	30-60
Jelly Roll	5	375-400	10-15	Potatoes, Baked	2, 5, 8	325-400	60-90
				Puddings, Rice and Custard	5	325	60-90
<b>*CAKES</b>				Scalloped Dishes	5, 8	325-375	30-60
Cupcakes	5	350-375	20-25	Souffles	7	300-350	30-75
Fruit Cakes	6, 7	275-300	2-4 hrs.				
Layer	5	350-375	20-35				
Layer, Chocolate	5	350-375	25-30				
Loaf	5, 6	350	40-60				

\*Use shiny aluminum utensils for best results.

Pans with dull finish on bottom best for bread and cakes.

\*\*Use satin-finished (anodized) aluminum or glass utensils for best results.

†Place frozen pies, in foil plate, on baking sheet.

††To brown meringue only, use 400, 8-10 min.; use lower temperatures for times given to cook meringue through. When two shelf positions are listed, the first one gives a well browned and cooked food. However, if you desire a different browning, use the second shelf position the next time you cook. Fruit Cakes: Large ones place on lower shelf position and the smaller or loaf pan type place on shelf in center of oven. Foods with three shelf positions cook successfully on any of these positions alone or in an oven meal.

# Roasting

Roasting is oven cooking of tender meat or poultry by dry heat. Roasting temperatures should be steady and low. (Low temperatures keep spattering to a minimum.) It is not necessary to sear, cover, baste or add water.

## HINTS FOR ROASTING

1. Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.)\*\*

2. Place in oven on shelf in center or bottom position. No preheating is necessary.

3. Turn OVEN SET to BAKE and OVEN TEMP to 325. Small poultry may be cooked at 375 for best browning.

4. The Roasting Guide below gives approximate time in minutes per pound. These times should only be used as a guide. A meat thermometer, inserted into the center of the thickest part of the meat, is the only accurate test for doneness.

5. Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10-20 minutes while making gravy or for easier carving, you may wish to remove meat from oven when internal temperature is 5-10°F below temperature suggested on chart. If no standing is planned, cook meat to suggested temperature on chart. When food is done, turn OVEN SET to OFF.

## FOR FROZEN ROASTS

a. Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10-25 minutes per pound *additional* time (10 min. per pound for roasts under 5 pounds, more time for larger roasts).

b. Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

MEAT Set oven at 325; 375 for small chicken.	APPROXIMATE ROASTING TIME IN MINUTES PER POUND		MEAT THERMOMETER TEMPERATURE
<b>BEEF†</b> Standing Rib Rare Medium Well Done Rolled Rib	3-5 lbs. 24-30 min. 30-35 min. 35-45 min.	6-8 lbs.* 18-22 min. 22-26 min. 28-33 min.	130-140 150-160 170-185
	Add 5-10 min./pound to times given for standing rib roasts.		
<b>LAMB</b> Leg Shoulder	3-5 lbs. 30-35 min.	6-8 lbs. 30-35 min.	175-185 180-185
	For boned and rolled shoulder, add 10 min. / pound to times given.		
<b>PORK, fresh</b> Loin Fresh Ham, Shoulder	3-5 lbs. 35-40 min.	6-8 lbs. 30-35 min. 30-40 min.	170-175 185-190
<b>PORK, cured</b> Ham, Precooked Ham, Cook before Eating Shoulder, Picnic	14-18 min. per lb. Under 10 lbs. 20-30 min. 25-35 min.	10-15 lbs. 17-20 min.	130 155-160 170
<b>POULTRY</b> Chicken Ready-to-Cook wt. Turkey Ready-to-Cook wt.	3-5 lbs. 35-40 min. Under 10 lbs. 20-30 min.	Over 5 lbs. 30-35 min. 10-15 lbs. 20-25 min.	In Thigh 185-190 165 In Stuffing 180-185 165
<b>VEAL</b> Leg, Loin, Shoulder	3-5 lbs. 30-40 min.	6-8 lbs. 25-35 min.	170-180

\*For roasts over 8 pounds, roast at 300 and reduce time. Figure the estimated time from the above chart. After ½ that time has passed, check meat thermometer for internal temperature at half-hour intervals.

†A new kind of tendered beef, found in some markets, may require less cooking time than regular beef. When cooking tendered beef, estimate cooking time using shortest time given in minutes/pound for desired doneness. Also this type of beef is usually well-done at 170 internal temperature.

\*\*NOTE: Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door. See cleaning note, on charts, Care Section.



# Broiling

Broiling is cooking foods by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

1. If meat has fat or gristle near edge, cut vertical slashes through both about 2-in. apart. If desired fat may be trimmed, leaving a layer about 1/4-in. thick.

2. Place meat on broiler rack in broiler pan which came with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire. Aluminum foil may be used to line broiler pan and rack. But, be CERTAIN to cut openings in foil, to correspond with rack so fat drips into pan below. See note below before marinating and using barbecue sauce.

3. Broiling Guide indicates where to position food for best browning while cooking inside of food to desired doneness. Placing food closer to broil unit increases smoking, spattering, ex-

terior brown on meat and the possibility of fats on foods catching fire.

4. LEAVE DOOR AJAR at Broil Stop—door stays open by itself, and keeps broil unit—at proper temperature for broiling.

5. TURN BOTH OVEN CONTROLS TO BROIL. Preheating unit is not necessary.

6. Turn food only once during broiling. Time foods for first side as on Broiling Guide. Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first time given for thinnest food.)

7. Turn oven off, serve food immediately, leave pan *outside* oven to cool during meal for easiest cleaning.

Cooking times given are approximate and should be used only as a guide; they are based on meat at refrigerator temperature when placed in oven.

FOOD	THICKNESS	APPROXIMATE DISTANCE FROM TOP OF FOOD TO BROIL UNIT	MINUTES ON FIRST SIDE	MINUTES ON SECOND SIDE
Bacon	thin slices	6 inches	4 to 5	3 to 4
Bacon, Canadian	1/4 inch	2 inches	4	2
Chicken**, split in half	2 1/2 to 3 lbs.	9 1/2 inches	35 to 40 (broil with door closed)	10 to 15
Fish	3/4 to 1 inch	2 1/2 inches	8 to 9	5 to 6
Ham (Cook Before Eating)	3/4 to 1 inch	3 inches	9 to 10	5 to 6
Hamburgers (well done)	1 inch	2 1/2 inches	10 to 11	5 to 6
Kabobs	1 1/2 inch squares	2 inches	10	4
Lamb Chops (medium)	1 inch 1 1/2 inches	3 1/2 inches 3 1/2 inches	10 to 11 12 to 13	6 to 7 8 to 9
Lobster Tails				
Large	—	3 inches	20	
Small	—	3 inches	15	
†Steaks				
Rare	1 inch	1 1/2 to 2 inches	6 to 7	4 to 5
Medium	1 inch	3 inches	8 to 9	4 to 5
Well	1 inch	3 1/2 inches	10 to 11	7 to 8
†Steaks				
Rare	1 1/2 inches	1 1/2 inches	10 to 11	6 to 7
Medium	1 1/2 inches	4 1/2 inches	14 to 15	10 to 11
Well	1 1/2 inches	5 inches	20 to 22	12 to 14

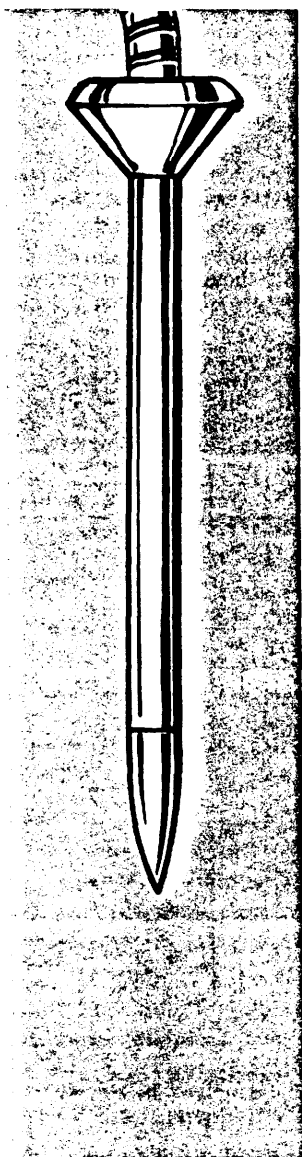
\*See *Using Your Oven* for positioning shelves.

\*\*Brush each side with fat. Broil skin side down first. For all weights of chicken, BROIL WITH DOOR CLOSED. For any weight over 2 lbs. cook first side 5 minutes longer than time given on chart.

†See note on roasting chart about tendered beef.

NOTE: Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on over liner or door. If spilled, wipe up immediately with a paper towel; when surface is cool, clean and rinse.

# Roast-Right Meat Thermometer



The Roast-Right Thermometer, on models so equipped, is designed for perfect roasting of meats and poultry. It is particularly helpful in cooking these foods since it is difficult to determine doneness from external appearance. A buzzer will sound when roast is at degree of doneness you have set. To stop buzzer, turn OVEN SET control to OFF.

## Thermometer Probe

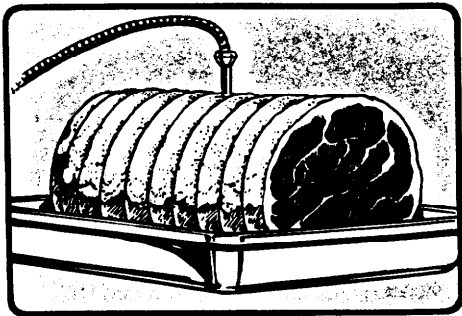
The probe is the longer, pointed end of thermometer which is inserted into roast. Probe should be inserted firmly into center of roast to insure accurate temperature reading. Remove by grasping top of probe. Do not pull on flexible cable when removing thermometer probe from the meat or outlet at side of oven.

To clean thermometer probe, wipe with damp cloth. **Do not submerge in water, or wash in dishwasher. Do not store in the oven.**

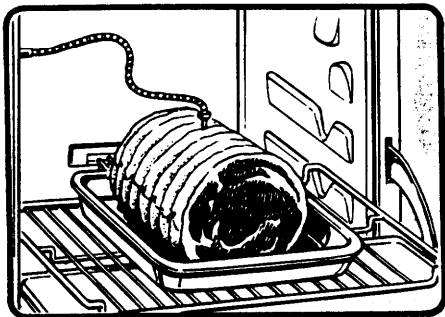
## Hints for Using Roast-Right

- See information on Roasting page for locating meat in oven.
- The first temperature on the Roast-Right Scale is 120; the red indicator will not begin to move until the last hour of roasting.
- For personal preferences of doneness, you may vary the setting within the suggested temperature area, for rare, medium or well-done.
- **WHEN ROASTING FROZEN MEAT**, do not use thermometer until meat has thawed enough to allow inserting of probe without excessive force. Try to insert probe after about 1½-2 hours roasting time. The probe is sturdy and will not break or bend readily. However, take care not to force probe too hard when placing it into roast.
- Do not use Roast-Right Meat Thermometer when using Rota-Grill.
- When roast has reached desired degree of doneness, unplug thermometer from side of oven first and then remove roast and thermometer from oven. The probe can then be removed from the roast outside the oven.
- Cover is designed to move out of the way when using outlet and to swing down automatically to cover outlet when thermometer is not plugged in. Before cleaning oven automatically, be sure cover is over outlet.

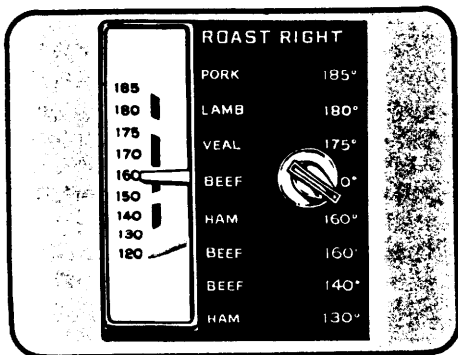
**NOTE:** Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits or heavily cured meats, or for basting during cooking. Avoid spilling these materials on oven liner or door. See cleaning note on chart, *Care Section*.



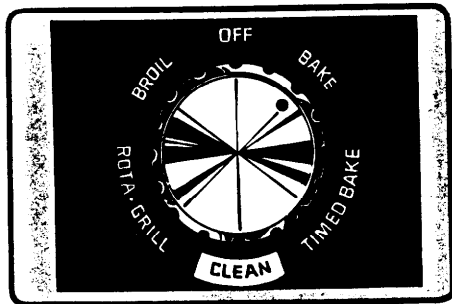
- 1** Insert probe firmly in the center of the thickest portion of the meat. Point of probe should not touch bone, fat or gristle.



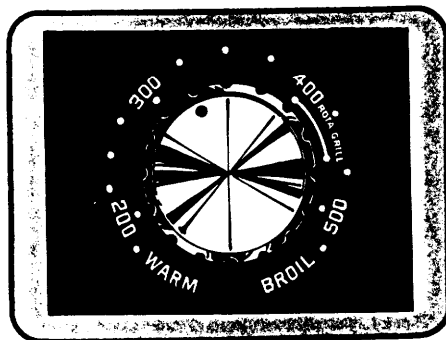
- 2** Place roast in oven. Push cover over outlet to one side and insert other end of thermometer cable firmly into outlet on oven wall.



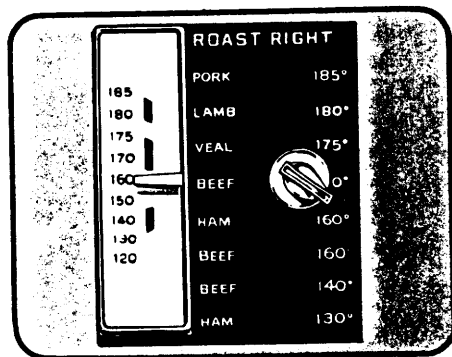
- 3** Turn knob to set white indicator to desired degree of internal doneness. See *Roasting Guide*.



- 4** Turn OVEN SET to BAKE.



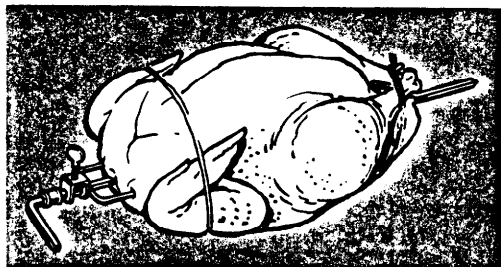
- 5** Turn OVEN TEMP to 325.



- 6** Roast is done when the red indicator on the Roast-Right Scale is at same point as white indicator. A buzzer will also sound. Remove thermometer from outlet and turn OVEN SET to OFF. Remove roast from oven, and probe from roast.

# Rota-Grill HOW TO ROTA-GRILL

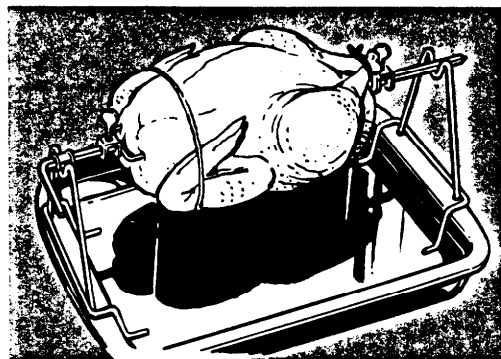
The Rota-Grill, on models so equipped, turns out gourmet barbecued foods moist, tender and done to a turn. A skewer which holds the food is supported on a frame and inserted into an outlet at the back of the oven. A motor rotates the skewer and the broil unit cooks the food as it turns.



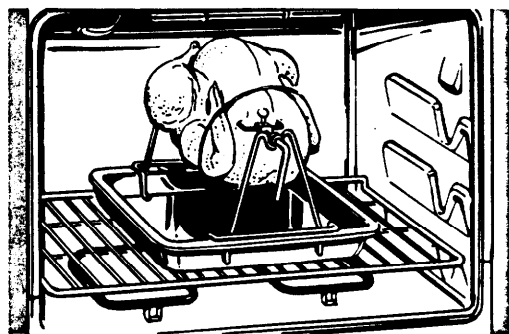
- 1** Choose compact or well-tied food. Place fork on skewer with prongs pointing in. Insert skewer through food so that weight of food is well-balanced and will turn evenly.



- 2** Place second fork on skewer and insert both forks very firmly into food. Tighten thumb screws to a flat surface on skewer.

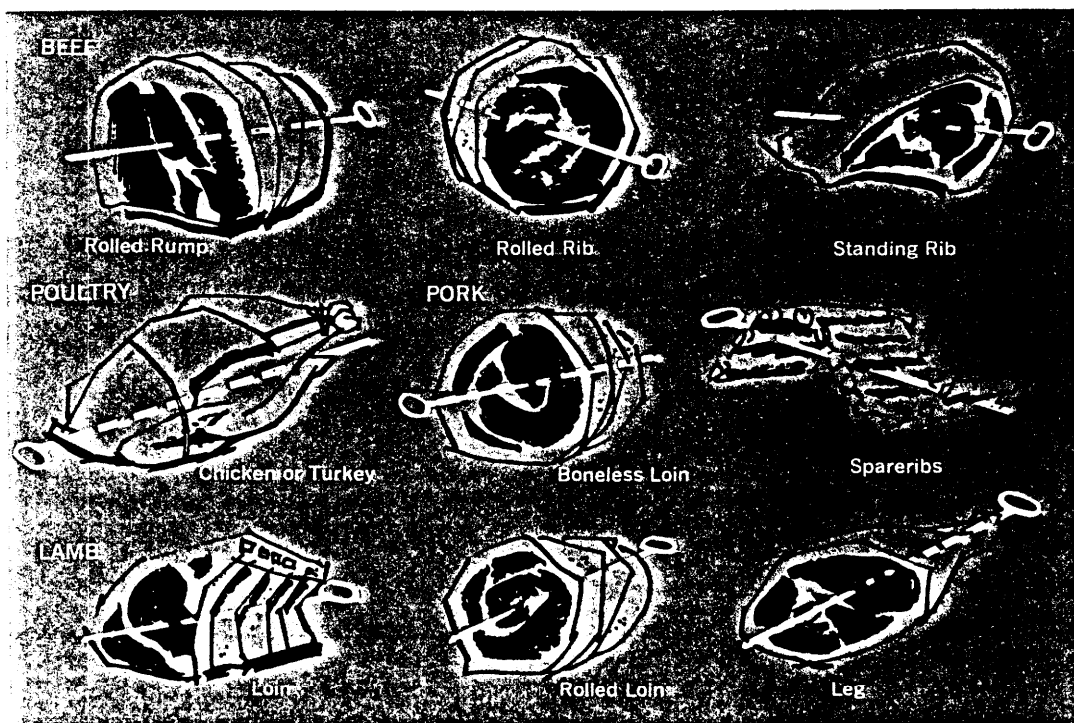


- 3** Place straight shelf in bottom shelf position. Place skewer supports in ends of roasting pan. Place skewer on frames.



- 4** Place Rota-Grill assembly on shelf in oven. Slide cover to the left until outlet shows at back of oven; securely fit pointed end of skewer into outlet.
- 5** Turn OVEN TEMP to temperature shown on Rota-Grill Guide, which follows. CLOSE OVEN DOOR.
- 6** Turn OVEN SET to ROTA-GRILL. This allows the broil unit to heat as well as the Rota-Grill motor to turn.
- 7** Refer to Rota-Grill Guide for suggested cooking times. Check food occasionally during Rota-Grilling to make certain that food is turning evenly. If necessary to adjust forks and tighten thumb screws, turn OVEN SET to OFF, then pull out shelf. To replace Rota-Grill in position, push shelf into oven and hold handle of skewer firmly with potholder. With pointed tip, slide cover to the side until the outlet shows. Insert skewer securely into outlet. Make certain when inserting or removing skewer that no part of the body or potholder touches the hot broil unit.
- 8** When food is done, turn OVEN SET to OFF. Remove food from oven, then from skewer.

# HOW TO SKEWER FOOD



## HINTS FOR ROTA-GRILLING

- Choose tender cuts of meat for Rota-Grilling. Evenly-shaped, compact food is most suitable. Poultry may be Rota-Grilled if tied securely.
- Line broiler pan with aluminum foil when using broiler pan for marinating, cooking with fruits or heavily cured meats, or for basting during cooking. When using a barbecue sauce, baste foods during last 20 to 30 minutes of cooking, only.
- Times suggested on Rota-Grill Guide can be used as a guide only since size, shape, and amount of bone will cause time to vary.
- Rota-Grilling is about one-third faster than roasting.
- Turkey and roasts over 8 pounds will cook more evenly if roasted.
- Do not use Roast-Right Thermometer with the Rota-Grill. A regular meat thermometer can be used in many meats to register internal doneness. Insert thermometer into the thickest muscle. Be sure that thermometer does not touch the skewer, the frame, pan or any part of oven when rotating. Revolve skewer to check to see that thermometer has sufficient clearance. If preferred, remove meat from oven, insert thermometer properly for type of meat being cooked, allow 2-3 minutes for temperature to register on thermometer. Remove thermometer and return meat to oven, if necessary to finish cooking.
- After Rota-Grilling cooking is completed, remove meat from oven and allow it to stand for 10 to 15 minutes for easier carving.

# Rota-Grill Guide

ROAST	WEIGHT (POUNDS)	DONENESS	INTERNAL TEMPERATURE	OVEN TEMPERATURE	APPROXIMATE COOKING TIME (HOURS)
ROLLED BEEF	5 to 6	Rare Medium Well	140° 160° 170°	400° 400° 400°	2 to 2½ 2½ to 2½ 2½ to 2½
ROLLED RUMP	4 to 5	Rare Medium	140° 160°	400° 400°	1½ to 1½ 2 to 2½
STANDING RIB	4 to 5  6 to 7  8 to 9	Rare Medium Well Rare Medium Well Rare Medium Well	140° 160° 170° 140° 160° 170° 140° 160° 170°	400° 400° 400° 400° 400° 400° 400° 400° 400°	1 to 1½ 1½ to 2 2 to 2½ 1¾ to 2 2½ to 2½ 2½ to 2½ 2½ to 2½ 2½ to 3 3 to 3½
SIRLOIN TIP	3 to 4  4 to 5	Rare Medium Rare Medium	140° 160° 140° 160°	400° 400° 400° 400°	1½ to 1½ 2 to 2½ 1¾ to 2 2½ to 2½
TENDERLOIN	3 to 4  4 to 5	Rare Medium Rare Medium	140° 160° 140° 160°	400° 400° 400° 400°	1 to 1½ 1¼ to 1½ 1¼ to 1½ 1½ to 1½
CANADIAN BACON	3 to 4	Well	170°	400°	1 to 1½
CHICKEN, Stuffed	3 to 4	Well	165°*	450°	1¼ to 1½
Unstuffed	4 to 5 2½ to 3 3 to 4 4 to 5	Well Well Well Well	165°* 190° 190° 190°	450° 450° 450° 450°	1½ to 1½ 1 to 1½ 1¼ to 1½ 1½ to 1½
Cornish Game Hens	4 (16-18 oz. ea.)	Well	185°	450°	55 to 65 min.
HAM					
Cook Before Eating	4 to 6	—	160°	400°	1¾ to 2
Fully cooked	6 to 8 4 to 5 6 to 8	— — —	160° 130° 130°	400° 400° 400°	2 to 2½ 1¾ to 1½ 1½ to 1½
LAMB, Leg Rolled Loin	6 to 8 4 to 5	Well Well	180° 180°	400° 400°	2½ to 3 2 to 2½
LOBSTER TAILS	¾ to 1 each	—	—	450°	25 to 45 min.
PORK, Loin	3 to 4	Well	185°	400°	1¾ to 2
Rolled Loin	5 to 6 4 to 5	Well Well	185° 185°	400° 400°	2½ to 2½ 2 to 2½
SPARE RIBS	1½ to 2½	Well	—	400°	¾ to 1
TURKEY, Stuffed	6 to 8	Well	165°*	450°	2½ to 2½
Unstuffed	6 to 8	Well	190°	450°	2½ to 2½

\*Internal temperature of stuffing.

Use this chart only as a guide since variables in food may change recommendations.

# Care of Your New Hotpoint Range

Proper care and cleaning procedures are essential for a long and satisfactory life for your range. Included in this section are directions and *Cleaning Charts* for cleaning all parts of the range. Directions for using the Self-Clean oven also follow. When cleaning range manually, wearing of rubber gloves is recommended to protect the hands.

## Stand-Up Units, Removable Chrome Trim Rings

Clean area under reflector pans frequently. *Accumulated soils*, especially grease, may catch fire. The surface units on some models have Stand-Up hinges and removable trim rings.

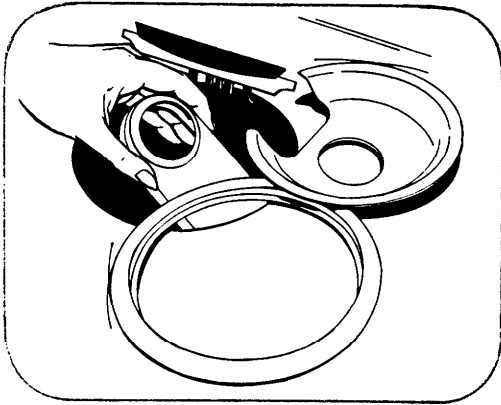
To clean, lift cool surface until it snaps into its raised position—it will stay there until you lower it. Lift off trim ring, remove reflector pan. Clean trim ring as directed in *Cleaning Chart*. If aluminum foil is used to line reflector pan, follow directions given on *Surface Cooking* pages. To prevent damage to the surface unit, NEVER COVER opening in reflector pan with foil. Wipe around edges of unit recess with damp cloth or sponge, then replace clean reflector pan, then trim ring, then guide surface unit into place so it fits evenly into trim ring. Unless reflector pan is *under* trim ring, surface unit cannot be returned to proper horizontal position.

## Porcelain Enamel Finish

The porcelain enamel finish is essentially glass fused on steel at high temperature and is breakable if misused. This finish is acid resistant. However, *any* acid foods spilled (such as lemon or other citrus fruit juices, or mixtures containing tomato or vinegar) should be wiped up immediately. See chart for cleaning suggestions.

## Oven Vent Duct

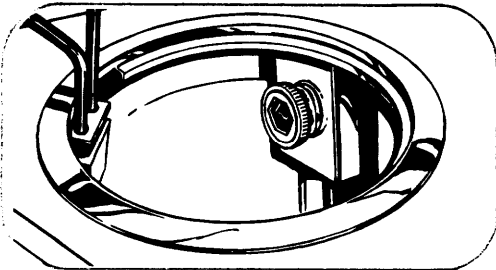
The oven is vented through a duct which is located under a rear surface unit. Clean this duct frequently; lift rear surface unit, remove reflector pan and lift out duct. To reposition, place solid part of duct over round opening under the cooktop. Then position hole in duct so it rests directly under opening in reflector pan. Duct must be in correct position so moisture and vapors from oven can be vented during use.



**NEVER COVER HOLE** in oven vent duct with aluminum foil or any other material. To do so prevents the oven vent from functioning properly during cooking or cleaning.

## Fuse Replacement For Appliance Outlet

Appliance outlets are protected by a fuse which will burn out on an electrical overload, or as a result of plugging in a defective small appliance. If the appliance outlet seems not to be operating properly, proceed carefully as follows:



**CAUTION: DO NOT** remove or replace fuse with damp hands. **ALWAYS** have fuse in place when operating and cleaning range.

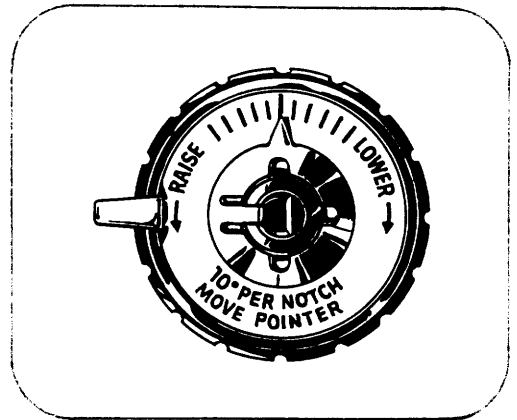
**1. DISCONNECT POWER TO RANGE AT MAIN FUSE OR CIRCUIT BREAKER PANEL.**

**2. Locate fuse** under left rear surface unit, or in space above the storage drawer. Replace fuse with same type, not exceeding 15 amperes.

**3. Connect electric power** to range.

## Adjusting Oven Thermostat

When cooking a food for the first time in your new oven, use time given on recipe as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your new oven has been set correctly at the factory and is more apt to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (Oven Temp) knob.



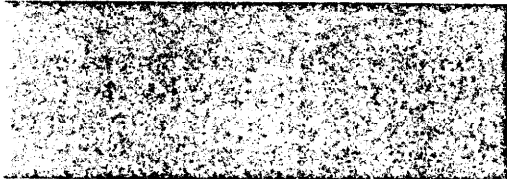
**PULL KNOB OFF OF SHAFT. NOTE CURRENT SETTING ON BACK OF KNOB BEFORE MAKING ANY ADJUSTMENT. SEE SKETCH.**

**1. Hold knob skirt, or tab, firmly in one hand so pointer is at top.**



2. With other hand, turn knob to move pointer one notch in the desired direction. Adjust toward **RAISE** to increase temperature; toward **LOWER** to decrease temperature. Each notch changes oven temperature 10 degrees.

3. Return knob to range, matching flat area on knob and shaft. Recheck oven performance before making an additional adjustment.



### Lamp Replacement

**CAUTION: BEFORE REPLACING ANY LAMP, DISCONNECT ELECTRIC POWER TO RANGE AT THE MAIN FUSE OR CIRCUIT BREAKER PANEL. LET LAMP (OR BULB) AND LAMP COVER COOL COMPLETELY.**

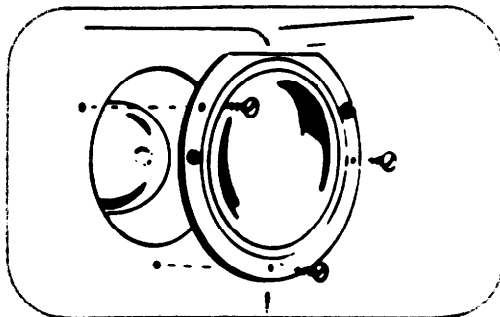
### FLUORESCENT SURFACE LAMPS

(on models so equipped)

**WHEN CHANGING A FLUORESCENT LAMP, DO NOT TOUCH THE METAL AT ENDS OF LAMP.**

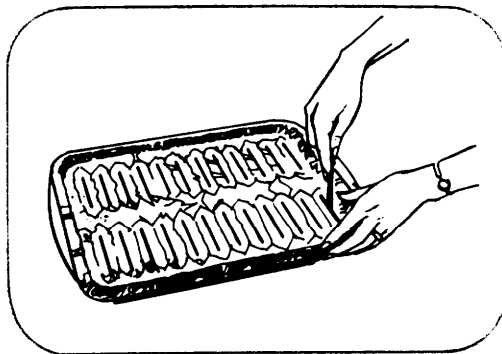
1. Remove screws on top of lamp cover; grasp top cover at back and lift off.
2. Place fingers at top, *near* each end of lamp. Press down and roll top of lamp toward front of range until it stops; remove.
3. Check type and wattage of lamp; replace with same kind. Hold lamp *near* each end and insert prongs into sockets; roll top of lamp toward rear of range until it stops. Replace top cover and screws.
4. Connect electric power to range. Start lamp; see instructions in *Surface Cooking* section.

### OVEN LAMP



1. Remove only the three slotted screws in lamp cover; leave other screws in place; see diagram. Remove cover; replace lamp with GE 40-watt home appliance bulb.
2. Replace lamp cover, being certain to replace washers with the three screws.
3. Connect electric power to range.

### Use of Aluminum Foil in Broiling



If desired, broiler pan may be lined with foil and broiler rack may be covered with foil for broiling. Always be **CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK.** Broiler rack is designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and may let juices become hot enough to catch fire.

## HOW TO OPERATE THE

# Self-Clean Oven

Before Operating Your Self-Clean Oven check these things:

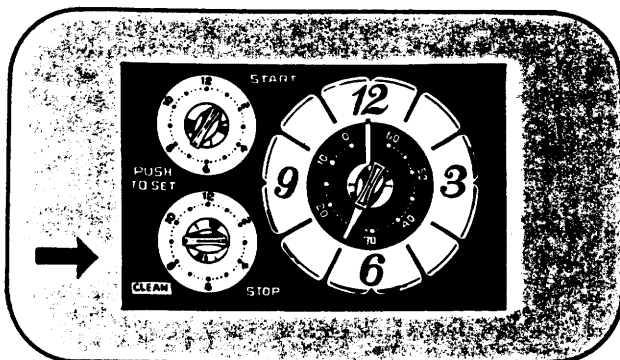
1. Clean spatters or spills on oven door *outside* gasket and area around oven opening. See OVEN FRAME, DOOR LINER following pages. NEVER USE COMMERCIAL OVEN CLEANER IN OR AROUND THE SELF-CLEANING OVEN.
2. TO PREVENT SMOKING:
  - (a) Wipe up excess grease or boilovers on oven bottom or reflector pans; remove foil from reflector pans, if it was used to line them.
  - (b) Remove broiler pan and rack which came with the range and other cooking utensils.
  - (c) Be certain covers over meat thermometer and rotisserie outlets are in place.
  - (d) On models so equipped, avoid spillage into slots of door for window shield handles. Spillage in these areas will result in odor during cleaning.
3. Add range parts under *Additional Parts To Be Cleaned*, following pages.
4. Raise the window shield on models so equipped. Lift handles to fully raised position, then push toward edge of door to lock. Shield on window door must be up so door can be latched for oven to operate.
5. Be sure oven light is *off*. Switch on door must be UP.

## THEN FOLLOW THESE EASY STEPS TO START SELF-CLEAN OPERATION:

1. PUSH AND HOLD LATCH RELEASE BUTTON WHILE SLIDING LATCH TO FAR RIGHT POSITION.
2. TURN OVEN SET TO CLEAN.

ON AUTOMATIC OVEN TIMER, SET POINTER AHEAD, ON THE STOP DIAL MARKED CLEAN, FOR AS MANY HOURS AS NEEDED TO CLEAN THE AMOUNT OF SOIL IN YOUR OVEN. SUGGESTED TIMES FOR CLEANING ARE BELOW:

- (a) Self-Clean oven alone, 2 hours for light soil, 2 to 3 hours or more for moderate to heavily soiled oven.
- (b) Self-Clean oven plus aluminum reflector pans, 2 to 3 hours or more, depending on amount and type of soil.



For example if range clock reads 7:00, set pointer on CLEAN dial at 9:00 for a lightly soiled oven.

OVEN CLEANING LIGHT will glow when all steps have been set up properly. Also, you will hear the sound of a fan sometime during cleaning, except on models with an RF prefix.

LOCK LIGHT comes on when oven heats to temperatures above those usually used for cooking. The light stays on during cleaning time and until heat decreases in temperature and Lock Light goes out. NOTE: Usually when Lock Light is out, door can be unlatched as described below. However, if Latch cannot be moved easily while Latch Release Button is being depressed, wait 10 to 20 minutes and try again to unlatch door.

WHEN LOCK LIGHT IS OFF, PUSH AND HOLD LATCH RELEASE BUTTON WHILE SLIDING LATCH TO FAR LEFT POSITION. (See note above.) Now, open the oven door to see your sparkling oven! (Lower window shield by pushing handles inward and toward bottom of window.)

Turn OVEN SET to OFF.

*See More Information On the Self-Clean Oven.*

# More Information

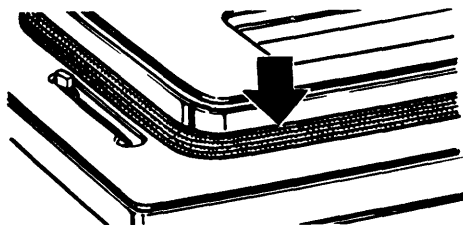
## ON THE SELF-CLEAN OVEN

### How It Works

Your oven is cleaned by heat (at temperatures above usual cooking heats) which causes soil to disappear from the oven. A device in the oven further converts soil into an essentially odorless and colorless vapor. A slight odor may be detected, especially during the first few cleanings.

### Before Cleaning, Check the Following:

**OVEN FRAME AND DOOR LINER**—Door liner *outside* the woven gasket and the oven frame, are sealed off from the oven during cleaning, therefore, are not cleaned automatically. However, during cleaning these areas heat enough to "bake on" soil present so it becomes harder to clean. If these areas are soiled, remove *before* cleaning automatically, using soap filled steel wool pad, if necessary. Rinse thoroughly to remove soap before cleaning. **DO NOT CLEAN GASKET.** See *Care of Woven Gasket* below.



**CARE OF WOVEN GASKET**—On oven door, see sketch, the woven fiber glass gasket is essential for a good oven seal. **CARE SHOULD BE TAKEN NOT TO RUB, DAMAGE OR MOVE THE GASKET.** It is not necessary to use any cleaning materials on the gasket and to do so might damage it.

**NO COMMERCIAL OVEN CLEANER OR OVEN LINER PROTECTIVE COATING OF ANY KIND SHOULD BE USED IN OR AROUND ANY PART OF THE SELF-CLEAN OVEN. ALSO, AUTOMATIC CLEANING MAKES IT UNNECESSARY TO USE PIECES OF FOIL TO CATCH SPILLOVERS IN OVEN.**

### Additional Parts to be Cleaned

Some other parts of your range may be cleaned in your oven during automatic cleaning. Proper placement of these parts in the oven is **VERY** important for cleaning.

### Clean Only Those Parts Listed Here in your Oven:

- a. **SELF-CLEAN OVEN SHELVES.** Place shelves in bottom and top positions in oven. During cleaning shelves may become iridescent and may lose some luster. Clean only shelves from oven specified here. If you prefer **NOT** to clean Self-Clean oven shelves automatically, **DO NOT** use any abrasive materials for cleaning, such as scouring powders, steel wool or other abrasive scouring pads, etc.
- b. **ALUMINUM REFLECTOR PANS** found *under* surface units. Wipe off boilovers not stuck to pans. Place two pans, *upside down*, on each Self-Clean oven shelf.

It is important to invert the pans when cleaning to prevent distortion. Also see heat settings on *Surface Cooking* pages to prevent boilovers. Reflector pans cleaned automatically may soften and change in color over a period of time. Replacements can be purchased if desired from your Hotpoint dealer.

**NOTE:** Only the aluminum pans supplied with your range should be cleaned automatically. Reflector pans of foil, shiny chrome or other materials should not be cleaned in the Self-Clean oven. See previous pages for recommended cleaning times.

### Sights and Sounds Peculiar to The Self-Clean Oven Include:

#### SIGHTS

**ASH**—Some types of soil, even though they disintegrate, will leave a deposit in the oven. This appears as a light film or a darker, heavier ash, depending upon the amount of soil which was in the oven. This ash can be removed with a wipe of a moist sponge or cloth. **IF PART**

OF A DARK DEPOSIT REMAINS AFTER WIPING WITH A MOIST SPONGE, CLEANING TIME WAS NOT LONG ENOUGH. The deposit will be removed in subsequent cleanings.

HAIR-LIKE LINES may be noticed on the gray enameled surfaces of the Self-Clean oven. This is a common condition, resulting from heating and cooling during cleaning. These lines do not affect oven performance.

#### WHEN LOCK LIGHT GLOWS

If you cook at high temperatures just before cleaning, the Lock Light may glow during cooking or when OVEN SET is switched to CLEAN. The glow indicates that the oven is too hot for latch to be moved to the far right and the oven must be cooled first. See preceding pages for information on glowing Lock Light during cleaning.

IF SMOKING OCCURS DURING CLEANING because of conditions mentioned in *How To Operate Self-Clean Oven*, DO NOT TRY TO FORCE DOOR OPEN but follow these steps:

a. TURN OVEN SET TO OFF.

b. Open windows and door to rid the room of smoke.

c. Allow oven to cool AT LEAST ONE HOUR before opening the oven door.

d. Correct the condition which caused smoking and start the Self-Clean oven operating again.

#### SOUNDS

HEATING AND COOLING of metal during cleaning or during cooking result in "crackling" sounds which are considered normal.

A FAN may be heard sometime during the complete cleaning cycle (except on models with an RF prefix which are cooled and vented by a different method). On models equipped with a fan, if the fan is not heard call for Hotpoint service before cleaning the oven again. The fan motor is permanently lubricated so does not need oiling.

**LATCH POSITION DURING COOKING** should be at far left. If latch is at far right and OVEN SET is at position for cooking, the power to the oven goes off.

# How To Clean Your Range

**NOTE:** Let range part(s) cool before cleaning manually.

It is recommended that rubber gloves be worn to protect the hands.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit (Heating Unit Near Floor of Oven)		Heating units do not require manual cleaning; soil burns off when unit is heated. The bake unit is hinged so you can lift it to reach oven floor.
Broiler Pan and Rack	Soap and Water Soap-Filled Scouring Pad Plastic Scouring Pad	(Do not let soiled pan and rack stand in oven to cool.) Drain fat, cool pan and rack slightly. Sprinkle on detergent; fill pan with warm water. Spread cloth or paper towel over rack, let stand a few minutes. Wash, scouring if necessary. Rinse and dry. (Or wash in dishwasher.)
Control Knobs, Surface and Oven	Mild Soap and Water	Pull off, knobs. Wash gently but do not immerse in water. Dry and return knobs to same locations on range, matching flat, or grooved, area on knob and shaft.
Outside Finish Glass	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with dry cloth.
Metal	Soap and Water	Wash, rinse, then polish with dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.
Porcelain Enamel	Paper Towel or Dry Cloth Soap and Water	Acids—wipe immediately if range is hot; use dry paper towel or cloth. When surface is cool, wash and rinse. Other—such as fat splatterings, etc., wash with soap and water when cooled, rinse. Polish with dry cloth. Avoid cleaning powders or harsh abrasives which may cause scratching of surface. See note on porcelain enamel, <b>Care Section</b> .

# How To Clean Your Range

**NOTE: Let range part(s) cool before cleaning manually.**

**It is recommended that rubber gloves be worn to protect the hands.**

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Oven Door Inside*	See Column at Right	Clean <b>ONLY</b> door liner outside the gasket. Do not rub or damage gasket. Avoid getting <b>ANY</b> cleaning materials on gasket.
Oven Gasket Woven Fiberglass	None	Avoid getting <b>ANY</b> cleaning materials on gasket.
Oven Vent (Duct)	Soap and Water	Remove oven vent duct found under rear surface unit(s). Wash in hot soapy water, dry and replace. See positioning directions, and, for caution in the use of aluminum foil, <i>Care Section</i> .
Reflector Pans	Soap-Filled Scouring Pad	See information on <i>Self-Clean Oven, Care Section</i> , for cleaning automatically. Excessive spillovers pass through opening in pans and collect in area below. See <i>Surface Cooking</i> pages for cooking methods to prevent spillovers. If preferred, remove pans frequently and wash with the dishes. Spillovers allowed to cook onto reflector pans may require use of a scouring pad.
Rota-Grill Skewer, Forks, Screws, Frame	Soap and Water Stiff-Bristled Brush Soap-Filled Scouring Pad	Soak in hot sudsy water; scour to remove cooked-on food, or sauces; wash, dry.
Storage Drawer	Soap and Water	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe out with damp cloth, or sponge and replace. <b>Never</b> use harsh abrasives or scouring pads.
Surface Unit Coils		Spatters and spills burn away when coils are heated. At end of meal, heat soiled units at HIGH, let soil burn off "about a minute," switch units OFF. Avoid getting cleaning materials on coils. Wipe off any cleaning materials with damp paper towel <i>before</i> heating unit.
Super-Matic Sensor	Water, Plastic Scouring Ball	Keep sensor free from grease or spillovers. Wipe sensor at each cleaning of cooktop. For major spillover: when cool, wipe with damp cloth to soften soil; if necessary use a plastic or nylon scouring ball. <b>Do not</b> use steel wool or other harsh materials. Dry.
Trim Rings (Around Surface Units)	Soap and Water Stiff-Bristled Brush Soap-Filled Scouring Pad	Clean as below or in dishwasher. <b>DO NOT CLEAN IN SELF-CLEAN OVEN.</b> Wipe all rings after each cooking, so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of surface. See picture on <i>Surface Cooking</i> pages for sizes of pans to use to prevent permanent discoloration.

\*Spillage or marinades, fruit juices and basting materials containing acids may cause discoloration, so should be wiped up immediately with a paper towel. When surface is cool, clean and rinse.

# Before You Call For Product Service

Read this book to be certain you understand how range features operate. Throughout the book, you will find points to check on how to determine if you need service. Also check the listing below for further hints of possible source of the problem.

## When Range is Working But Trouble is with Individual Features:

### Appliance Outlet

**FUSE**—If a portable appliance doesn't operate when plugged into an appliance outlet it may be caused by one of the following: (a) The appliance is defective. Does it work when plugged into a regular outlet? (b) The appliance outlet is overloaded. One outlet (or both appliance outlets used together on a range so equipped) can handle a total of about 1500 watts. If the wattage of the appliance(s) plugged into the outlet(s) exceeds that, the fuse which protects the outlets may fail. Check fuse replacement, page 24.

If it is the Timed Appliance Outlet, check directions for use of same. The START and STOP dials may be incorrectly set in relation to the time on the range clock.

### Automatic Oven Timer

Check to be certain step-by-step directions were followed correctly. Review pages on use of timer.

### Baking

Check material and size of baking utensil; placement of shelf and food in oven. If the oven was used for broiling, just before it is preheated for baking a food, turn the oven completely off and open the door wide so it can cool (5 or 10 minutes). Then close the oven door and preheat as directed on *Baking* page.

### Broiling

Be sure OVEN TEMP is set at BROIL. If there was excessive smoking and spattering: Were shelf and broiler pan at position suggested on broiling chart? If aluminum foil was used on broil rack, were directions followed?

### Lamp, Fluorescent

To start lamp over surface units, see *Surface Cooking* section.

### Self-Clean Oven

#### CAN'T LATCH OR UNLATCH DOOR

Check step-by-step directions in *Care Section*. (a) Did you push and hold in latch release while moving latch? (b) Did the Lock Light glow because oven was too hot from previous oven use at high temperature? If so, open oven door wide so oven can cool; then latch can be moved. (c) On window door, is shield in up position and locked in place? (d) If Lock Light is off at end of cleaning but Latch cannot be moved easily, it may be necessary to let oven stand 10-20 minutes more before trying to unlatch door.

#### ODOR, SOUNDS

Check *More Information on the Self-Clean Oven, Care Section*.

#### SMOKING

Cooking utensils and excessive amounts of spill-overs and liquid grease not baked on were not removed before starting Self-Clean Oven.

### OVEN DOESN'T CLEAN

Check directions to be sure ALL operations where done correctly for starting cleaning cycle. Possible causes of the problem: (a) Failure to set proper Automatic Timer dial. The STOP dial *must* be set and advanced beyond the time noted on range clock. (b) The STOP dial was not advanced for long enough time. (c) A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat. See page 28 concerning ash.

### Super-Matic Unit

Read page on operation of Super-Matic and check information on *Utensil Materials and For Best Results*.

#### UNITS

If lights on range are working but the oven or surface units do not heat, call serviceman.

#### When None of the Parts of the Range Are Working

If oven and surface units do not heat, and lights on the range are not working (except on models with RF prefix), check first to see that the three-pronged plug connected on back of range is fully inserted in wall receptacle.

### Fuse

The difficulty might also be caused by a blown range circuit fuse, or (depending on the nature of fuse arrangement) a tripped main circuit breaker. If circuit breaker is involved, reset it. If the control box employs fuses, range fuse (a cartridge-type) should be changed, but only by someone familiar with electrical circuits. If after replacing the range circuit fuse or resetting the circuit breaker, the fuse blows or circuit breaker trips open again, call your Hotpoint serviceman.

## WHEN YOU CALL YOUR HOTPOINT SERVICEMAN help him give you prompt service by:

1. Giving him an accurate description of the trouble. 2. Giving him complete model or catalogue number of your range. Below is an example of name plate. Locate name plate; open oven door and look at side of oven opening.

Hotpoint		
CATALOG NO.	KW	SERIAL NO.
FOR USE ON 60 CYCLE A.C.		
ONLY 115-230-20/240		
2 WIRE		
MADE IN U.S.A.		

### Notice to Owner

For Professional Maintenance, call Hotpoint Authorized Service—it's nearby. Get telephone number from your dealer or the "yellow pages" and write it here.

# Warranty

## HOTPOINT RANGE

IF YOUR NEW HOTPOINT RANGE (INCLUDES FREE-STANDING AND BUILT-IN OVENS, BUILT-IN COOKTOPS, AND HOODS) FAILS BECAUSE OF A MANUFACTURING DEFECT WITHIN ONE YEAR FROM THE DATE OF THE ORIGINAL PURCHASE, HOTPOINT WILL REPAIR THE PRODUCT AT NO CHARGE TO YOU. BOTH PARTS AND SERVICE LABOR ARE INCLUDED.

THIS WARRANTY IS YOURS AS THE PURCHASER FOR YOUR HOME USE AND IS FOR PRODUCTS PURCHASED AND RETAINED WITHIN THE FIFTY STATES OF THE U.S.A. AND THE DISTRICT OF COLUMBIA, REGARDLESS OF WHETHER OR NOT YOU MOVE. OF COURSE, IT DOES NOT COVER DAMAGE BY ACCIDENT OR MISUSE. SERVICE WILL BE PROVIDED BY OUR FACTORY ORGANIZATION OR OUR AUTHORIZED SERVICE ORGANIZATION IN YOUR AREA. ALL YOU NEED DO IS LOOK US UP IN THE YELLOW PAGES, WE ARE NEARBY.

# Hotpoint

GENERAL ELECTRIC COMPANY  
Range Department  
Appliance Park • Louisville, Kentucky 40225