# How to get the best from
## Your Microwave Cooking Center

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## Use and Care of models

### RH962N

### RH962V

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The electric output of the microwave oven in this cooking center is **700 watts**.

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The GE Answer Center™

800.626.2000

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HOTPOINT
Help us help you...

Before using your Cooking Center, read this book carefully.

It is intended to help you operate and maintain your new Cooking Center properly.

Keep it handy for answers to your questions.

If you don’t understand something or need more help, write (include your phone number):

Consumer Affairs
Hotpoint
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You’ll find them on a label on the front of the lower oven behind the door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your Cooking Center. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your Cooking Center.

Be sure your Cooking Center is registered.

It is important that we, the manufacturer, know the location of your Cooking Center should a need occur for adjustments.

Your supplier is responsible for registering you as the owner.

Please check with your supplier to be sure he has done so; also send in your Consumer Product Ownership Registration Card. If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. This appliance must be registered. Please be certain that it is.

Write to:
Hotpoint
Range Product Service
Appliance Park
Louisville, KY 40225

If you received a damaged Cooking Center . . .

Immediately contact the dealer (or builder) that sold you the Cooking Center.

Save time and money.

Before you request service . . . check the Problem Solver on pages 39 through 41. It lists causes of minor operating problems that you can correct yourself.

All These Things Are Normal with Your Microwave Oven:

● Steam or vapor escaping from around the door.

● Light reflection around door or outer case.

● Dimming oven light and change in blower sound may occur while operating at power levels other than high.

● Dull, thumping sound while oven is operating.

● Some TV-Radio interference might be noticed while using your microwave oven. It’s similar to the interference caused by other small appliances and does not indicate a problem with your oven.
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do Not Attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do Not Operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
   (1) door (bent)
   (2) hinges and latches (broken or loosened)
   (3) door seals and sealing surfaces.

(d) The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING-TO reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation Instructions.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.
- Do not cover or block any openings on the appliance.
- Do not use outdoors.
- Do not operate this appliance if it is not working properly, or if it has been damaged or dropped.
- As with any appliance, close supervision is necessary when used by children.

- Do not leave children alone—children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door, drawer or range top. They could damage the range and even tip it over causing severe personal injury.
- CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.
- Wear proper clothing. Loose fitting or hanging garments should never be worn while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Never use your appliance for warming or heating the room.
- Storage in or on appliance—flammable materials should not be stored in an oven or near surface units.
- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not let cooking grease or other flammable materials accumulate in the range or near it.
Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

Do not touch hinting elements or interior surface of oven. These surfaces maybe hot enough to burn even though they are dark in color. During and &ruse, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the openings, and crevices around the oven door.

Remember: The inside surface of the oven maybe hot when the door is opened.

When cooking pork follow our directions exactly and always cook the meat to an internal (temperature of at least 70°F). This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

Microwave Oven:

Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found on page 3.

To reduce the risk of fire in the oven cavity:

–Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.

Remove wire twist-ties from paper or plastic bags before placing bags in oven.

–Do not use your microwave oven to dry newspapers.

–Paper towels, napkins and wax paper. Recycled paper products can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.

–Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.

–Do not overcook potatoes. They can dehydrate and catch fire, causing damage to your oven.

–Do not operate the oven while empty to avoid damage to the oven and the danger of fire. If by accident the oven should run empty a minute or two, no harm is done. However, try to avoid operating the oven empty at all times—it saves energy and prolongs life of the oven.

–If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

–Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.

–See door surface cleaning instructions on page 35.

–Don’t defrost frozen beverages—especially carbonated ones—in narrow-necked bottles. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.

Use metal only as directed in Cookbook. Foil strips as used on meat roasts are helpful when used as shown in Cookbook.

TV dinners maybe microwaved in foil trays less than 3/4” high; remove top foil cover and return tray to box. When using metal in microwave oven, keep metal (except for DOUBLE DUTY™ shelf) at least 1 inch away from sides of oven.

Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

Sometimes, the oven floor can become too hot to touch. Be careful touching the floor during and after cooking.

Foods cooked in liquids (such as pasta) may tend to boil over more rapidly than foods containing less moisture. Should this occur, refer to page 34 for instructions on how to clean the inside of the oven.

Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.

Remove the temperature probe from the oven when not using it to cook with. If you leave the probe inside the oven without inserting it in food or liquid, and turn on microwave energy, it can create electrical arcing in the oven, and damage oven walls.

Avoid heating baby food in glass jars, even without their lids; especially meat and egg mixtures.

Boiling eggs is not recommended in a microwave oven. Pressure can build up inside egg yolk and may cause it to burst, resulting in injury.
Foods with unbroken outer "skin" such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks (see previous caution) should be pierced to allow steam to escape during cooking.

Plastic Utensils—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils could ignite. For these reasons: 1) Use microwave plastics only and use them in strict compliance with the utensil manufacturer’s recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.

"Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed in Cookbook. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should beat least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

Spontaneous boiling—Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, stir the liquid briefly before removing the container from the microwave oven.

Use of the DOUBLE DUTY™ shelf accessory.

— Remove the shelf from oven when not in use.
— Do not store or cook with shelf on floor of oven. Product damage may result.
— Use potholders when handling the shelf and utensils. They may be hot.
— Do not use microwave browning dish on shelf. The shelf could overheat.

Self-Cleaning Lower Oven:

Standing away from the range when opening oven door. The hot air or steam which escapes can cause burns to hands, face and/or eyes.

Don’t heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.

Keep oven vent ducts unobstructed.

Keep oven free from grease buildup.

Place oven rack in desired position while oven is cool. If racks must be handled when hot, do not let potholder contact heating units in the oven.

Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

When using cooking or roasting bags in oven, follow the manufacturer’s directions.

Do not use your oven to dry newspapers. If overheated, they can catch fire.

Do not clean door gasket. It is essential for a good seal. Be careful not to rub, damage or move it.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean only parts listed in this Use and Care Book.

Before self-cleaning the oven, remove broiler pan and other utensils.

Surface Cooking Units:

Use Proper Pan Size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.

Be sure drip pans and vent ducts are not covered and are in place. Their absence during cooking could damage range parts and wiring.

Don’t use aluminum foil to line drip pans or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard, or damage to the range.

Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed containers are suitable for range top service; others may break because of the sudden change in temperature. (See page 21 for suggestions.)

To minimize burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
IMPORTANT SAFETY INSTRUCTIONS
(continued)

• Don't immerse or soak removable surface units. Don't put them in a dishwasher.

• Always turn surface unit to OFF before removing utensil.

• Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.

• To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to remove the unit.

• When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

• Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

• Use little fat for effective shallow or deep-fry frying. Filling the pan too full of fat can cause spillovers when food is added.

• If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.

• Always heat fat slowly, and watch as it heats.

• Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

Microwave Oven

• Use proper power level as recommended and DO NOT OVERCOOK.

• Do not operate the oven while empty. If by accident the oven should run empty a minute or two, no harm is done. However, try to avoid operating the oven empty at all times—saves energy and also ensures good, long-term life of oven.

Surface Cooking Units

• Use cookware of medium weight aluminum, tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.

• Cook fresh vegetables with a minimum amount of water in a covered pan.

• Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.

• Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.

• Always turn surface unit OFF before removing utensil.

• Use correct heat for cooking task . . . high heats to start cooking (if time allows, do not use high heat to start), medium high—quick browning, medium—slow frying, low—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.

• When boiling water for tea or coffee, heat only the amount needed. It is not economical to boil a container full of water for only one or two cups.

Lower Oven

• Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light, and put food in the oven promptly after the light goes out.

• Always turn oven OFF before removing food.

• During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.

• For self-cleaning oven, be sure to wipe up excess spillage before self-cleaning operation.

• Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature in approximately the same time.

• Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.
Instilling Your Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a sheet of plywood (or similar material) as follows: When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will then allow the range to be moved for cleaning or servicing.

Leveling the Range

Leveling screws are located on each corner of the base of the range. By removing the bottom drawer you can level the range to an uneven floor with the use of a nutdriver.

To remove drawer, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push into close.

Microwaving Tips

- Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled “suitable for Microwaving.” If you are unsure, use this dish test: Measure 1 cup water in a glass cup. Place in oven on or beside dish. Microwave 1-1/2 minutes at HIGH. If water becomes hot, dish is microwave safe. If dish heats, it should not be used for microwaving.

- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.

- Some microwaved foods require stirring, rotating, or rearranging. Check your Cookbook for specific instructions.

- Steam builds up pressure in foods which are tightly covered by a skin or membrane. Pierce potatoes, egg yolks and chicken livers to prevent bursting.

When Power is Connected to the Oven

The panel displays all of the oven functions. After 15 seconds, all lights disappear and “Reset” appears in the display. Touch CLOCK pad and set the clock and then touch START pad.

If power is disrupted at any time, the above sequence reoccurs and you must reset the clock after touching CLEAR/OFF.
Features of Your Cooking Center

**Microwave Oven**

1. Door Handle. Pull to open door. Door must be securely latched for oven to operate.
2. Inside Door Latches.
3. Window with Metal Shield. Allows cooking to be viewed while keeping microwaves confined in oven.
4. Light.
5. Oven Vent.
   - 5a. Vent Hood Extension Handle.
   - 5b. Vent Hood Extension.
   - 5c. Vent Hood Grease Filter Behind Extension.
6. MICROTHERMOMETER™ Temperature Probe.
7. Receptacle for Temperature Probe.
8. DOUBLE-DUTY™ Shelf. Lets you microwave several foods at once. (See Safety Tips for special instructions.) When shelf is not in use, please remove from oven.
9. Oven Floor.
10. Display and Touch Control Pads.

Cooking Complete Reminder (For all AUTO ROAST codes except Codes 6 and 7, TIME COOK and DEFROST cycles.)
To remind you that you have food in the oven, the oven will beep once a minute until you either open the door or touch the CLEAR/OFF pad.

**Lower Oven**

12. Automatic Oven Timer.
13. Oven “ON” Light.
14. Oven Set Knob.
15. Oven Temp Knob.
16. Oven Cycling Light.
17. Lock Light.
18. Self-Cleaning Oven Clean Light.
19. Latch.
22. Oven Shelves.
23. Oven Frame.
24. Door Gasket.
25. Window.
26. Door Liner.
27. Broiler Pan and Rack.
28. Oven Light Switch—Door.
29. Storage Drawer.
30. Calrod® plug-in surface units. Chrome-plated trim rings and porcelain-drip pans.
31. Master Indicating Light for Surface Units.
32. Controls for Surface Units.
33. Fluorescent Lamp Switch.
34. Surface Light.
35. Removable Vent Duct for Lower Oven. Located under right rear unit.
36. Removable Grease Filters (2) for Over Cooktop Venting.
37. Vent Hood Switch.

**Surface Cooking Units**

RH962N non-vented model.
RH962V vented model.
Clock must be set before any Conventional Oven Timer function will operate.

1. **TIME COOK.** Microwave for a preset amount of time using automatic power level 10 (or change power level after entering cooking time. See page 15.)
2. **TIME DEFROST.** Gentle, generally uniform thawing at automatic power level 3, (or change power level after entering defrosting time. See page 17.)
3. **POWER LEVEL.** Touch this pad before entering another power level number if you want to change from automatic power level 10 (HIGH) for cooking or power level 3 (LOW) for defrosting.
4. **NUMBER PADS.** Touch these pads to enter cooking, defrosting time, time of day, temperature, power level, Auto Codes, food weights for Auto Defrost, conventional oven Bake start and stop times and to change cleaning time on self-clean oven.
5. **DISPLAY.** Displays time of day. Microwave Oven: Displays time or temperature during cooking functions, power level being used, Auto Codes, Auto Defrost food weights, cooking mode and instructions. Conventional Oven: Displays Time Bake start and stop times, Self-Clean Oven clean time, oven door latched message and instructions.
6. **BAKE TIME.** Touch this pad and then number pads to enter baking or roasting time. The oven turns off automatically at the end of that time if OVEN SET knob is on TIME BAKE.
7. **STOP TIME.** Touch this pad and then number pads to enter the time you want oven to finish baking or cleaning. The oven will automatically calculate the correct start time for you.
8. **CLEAR.** Touch this pad to stop conventional oven timer and self-clean operation or enter a new clean time.
9. **MIN/SEC TIMER.** This feature uses no microwave energy. It functions as a kitchen timer, a hold timer after defrost or as a delay timer before microwave time or temperature cooking. (See page 16.)
10. **CLOCK.** Touch this pad to enter time of day or check time of day while cooking. To set clock, first touch CLOCK pad and then enter time of day. For example, if time was 1:30, touch number pads 1, 3, and 0 and 1:30 will appear on display. “Start” will flash on display directing you to touch START thus setting the clock. To reset or change time, simply repeat above process.
11. **START.** After all selections are made, touch this pad to start the microwave oven, the clock and all Conventional Oven Timer functions.
12. **CLEAR/OFF.** When touched, it shuts off the microwave oven and erases all microwave settings (except time of day).
13. **AUTO DEFROST.** Touch this pad, then Code number and food weight. The oven automatically sets power levels and defrosting time. (See page 10.)
14. **AUTO ROAST.** Insert probe, touch this pad, and desired number pad for Code to slow cook or temperature cook meat with automatic preset program. (See page 10.) Touch AUTO ROAST Code 7 and cook by temperature with the temperature probe. Auto Roast Code 7 lets you choose the food temperature and power level and even holds your food at that temperature when cooking is completed.
Automatic Defrosting

With the Auto Defrost feature, the oven automatically sets the defrosting time and power levels for you. You choose the appropriate Code number from 1 to 3 for the food you are defrosting, then enter the food weight in pounds and tenths of a pound (see Conversion Guide below) and touch START. The oven calculates defrosting time and changes power levels during defrosting to give even defrosting results.

How to set Auto Defrost

Before you begin, check the guide located at bottom of oven when you open the door. It shows minimum and maximum Food Weights for each Code Number. You will need to know your Food Weight and corresponding Code Number before setting Auto Defrost.

1. Remove food from package, place in oven on microwave-safe dish, and close door.
2. Touch AUTO DEF pad.
   “ENTER DEF CODE” flashes. “AUTO” and “WEIGHT” appear on display.
3. Enter selected Code from guide. For example, poultry calls for Code 2.
4. Enter weight. For example, touch Number Pads 1 and 2 for weight of 1.2 pounds (1 pound, 3 ounces—see Conversion Guide at right).
   Display shows “AUTO” for 4 seconds and then “START” flashes.
5. Touch START pad. Display shows “DEF TIME, CODE 2, 1.2 lbs.” and Defrost Time counts down.

Note: If “ERROR” appears on display, check the Code Guide. Make sure weight corresponds to Code Number.

Twiceduringdefrosting, the oven beeps 3 times, “TURN” flashes and oven shuts off. “TURN” continues to flash until you open the door. After turning the food, close door and touch START.

When defrosting time is completed, “End” flashes and oven beeps 3 times. “End” remains on display and oven beeps every minute until door is opened or CLEAR/OFF pad is touched.

Stand Time

When using the Auto Defrost feature, it is necessary to allow food to stand in order to finish defrosting the interior. You may take the food out of the oven if you wish. And in some cases, it should stand in your refrigerator. Stand time recommendations are given in the guide on the next page.

Conversion Guide

If weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

<table>
<thead>
<tr>
<th>Ounces</th>
<th>Pounds</th>
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<td>1-2</td>
<td>.1</td>
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<td>3</td>
<td>.2</td>
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<tr>
<td>4-5</td>
<td>.3</td>
</tr>
<tr>
<td>6-7</td>
<td>.4</td>
</tr>
<tr>
<td>8</td>
<td>.5</td>
</tr>
<tr>
<td>9-10</td>
<td>.6</td>
</tr>
<tr>
<td>11</td>
<td>.7</td>
</tr>
<tr>
<td>12-13</td>
<td>8</td>
</tr>
<tr>
<td>14-15</td>
<td>9</td>
</tr>
</tbody>
</table>
### Auto Defrost Guide

<table>
<thead>
<tr>
<th>CODE</th>
<th>RECOMMENDED FOODS</th>
<th>MIN.-MAX. WEIGHT</th>
<th>FIRST SIGNAL</th>
<th>SECOND SIGNAL</th>
<th>STAND TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td><strong>Meat</strong></td>
<td>0.1-6.0 lbs.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chops</td>
<td></td>
<td>Turn over.</td>
<td>Separate and shield where</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>necessary.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Frankfurters,</td>
<td></td>
<td>Separate.</td>
<td>Remove defrosted pieces.</td>
<td>2 minutes</td>
</tr>
<tr>
<td></td>
<td>Sausage</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ground Meat</td>
<td></td>
<td>Turn over.</td>
<td>Remove defrosted areas and</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>break apart.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Beef Patties</td>
<td></td>
<td>Turn over.</td>
<td>Separate patties.</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td>Roast</td>
<td></td>
<td>Turn over and</td>
<td></td>
<td>30 minutes in</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>shield.</td>
<td></td>
<td>refrigerator</td>
</tr>
<tr>
<td></td>
<td>‘Ribs</td>
<td></td>
<td>Turn over.</td>
<td>Remove defrosted pieces.</td>
<td>10 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Shield if necessary.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Steak</td>
<td></td>
<td>Turn over.</td>
<td></td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td>Stew</td>
<td></td>
<td>Turn over and</td>
<td>Separate and remove</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>separate.</td>
<td>defrosted pieces.</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td><strong>Poultry</strong></td>
<td>0.1-6.0 lbs.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Whole Chicken</td>
<td></td>
<td>Turn over and</td>
<td></td>
<td>10 minutes;</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>shield.</td>
<td></td>
<td>run cold water</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>in cavity.</td>
</tr>
<tr>
<td></td>
<td>Turkey Breast</td>
<td></td>
<td>Turn over.</td>
<td>Shield where necessary.</td>
<td>20 minutes in</td>
</tr>
<tr>
<td></td>
<td>(breast side up)</td>
<td></td>
<td></td>
<td></td>
<td>refrigerator</td>
</tr>
<tr>
<td></td>
<td>Chicken Pieces</td>
<td></td>
<td>Turn over.</td>
<td>Separate and remove</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>defrosted pieces.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cornish Hens (whole)</td>
<td></td>
<td>Remove wrapper</td>
<td></td>
<td>10 minutes;</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>and turn over.</td>
<td></td>
<td>run cold water</td>
</tr>
<tr>
<td></td>
<td>Cornish Hens (split)</td>
<td></td>
<td>Turn over.</td>
<td></td>
<td>in cavity.</td>
</tr>
<tr>
<td>3</td>
<td><strong>Seafood</strong></td>
<td>0.1-3.0 lbs.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fish Fillets</td>
<td></td>
<td>Turn over.</td>
<td>Separate and remove</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>defrosted pieces.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shrimp, Scallops</td>
<td></td>
<td>Separate.</td>
<td>Separate and remove</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>defrosted pieces.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Whole Fish</td>
<td></td>
<td>Turn over and</td>
<td></td>
<td>Hold under</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>shield tail and</td>
<td></td>
<td>cold running</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>head.</td>
<td></td>
<td>water.</td>
</tr>
</tbody>
</table>

Edges or thin areas of meat will defrost more rapidly than other areas. After first or second signal, feel meat for warm spots and shield these areas with small pieces of foil.
Automatic Roasting

AUTO ROAST uses the temperature probe to cook to the desired serving temperature. AUTO ROAST uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be Auto Roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the Cookbook which came with your oven.

Preparing Roasts for Auto Roasting

Place tender beef roast on trivet in microwave safe dish. Insert probe horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the oven. Cover with wax paper.

How to Auto Roast

1. Touch AUTO ROAST pad. “AUTO” appears on display and “Enter Roast Code” flashes. Touch number pad 2. “Roast Code 2” appears on display and “START” flashes. Touch START. Display shows “COOL” and “Roast Code 2” until food temperature reaches 80°F.

Place meat in oven with probe to the right. Insert cable end of probe firmly into receptacle on oven wall.

Pork or ham roasts need no trivet. Add 1/2 cup water to roast dish, cover with plastic wrap.

2. At 80°F, display switches to show meat’s internal temperature

3. When you select Auto Roast Codes 1, 2, 3 or 4, the oven signals with 3 beeps and “Turn” flashing on the display when it’s time to turn the roast over After you turn the roast, close the door and touch START, food temperature appears on the display (Note Oven continues to cook after the signal whether or not roast is turned over)

4. After a pre-programmed food temperature is reached, oven beeps 3 times and “End” appears on the display and oven shuts off
Auto Roast Guide

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.
- Recommended Codes are also shown inside oven on Auto Roast Guide.

<table>
<thead>
<tr>
<th>Food</th>
<th>Code</th>
<th>Final Temperature</th>
<th>Approximate Time/Minutes per pound</th>
<th>Hold* Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tender Roast</td>
<td>1</td>
<td>115°</td>
<td>10-13</td>
<td>0</td>
</tr>
<tr>
<td>Rare</td>
<td>2</td>
<td>125°</td>
<td>13-15</td>
<td>0</td>
</tr>
<tr>
<td>Medium</td>
<td>3</td>
<td>145°</td>
<td>15-17</td>
<td>5-10</td>
</tr>
<tr>
<td>Well</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loin Roast</td>
<td>4</td>
<td>175°</td>
<td>14-17</td>
<td>10</td>
</tr>
<tr>
<td>Precooked Ham</td>
<td>1</td>
<td>115°</td>
<td>12-15</td>
<td>0</td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Chicken (3 lbs.)</td>
<td>5</td>
<td>190°</td>
<td>10-12</td>
<td>10</td>
</tr>
<tr>
<td>Whole Turkey (up to 12 lbs.)</td>
<td>5</td>
<td>190°</td>
<td>10-12</td>
<td>10-15</td>
</tr>
<tr>
<td>Turkey Breast</td>
<td>4</td>
<td>175°</td>
<td>10-12</td>
<td>10-15</td>
</tr>
<tr>
<td>(Insert probe into meatiest area of inner thigh from below end and parallel to leg.)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Recommended standing time before serving.

Automatic Simmer Guide (Auto Roast Code 6)

Your Cookbook has information on Automatic Simmering, including guides and recipes.

Total time includes time to bring food to 180°F. and hold at that temperature until done.

<table>
<thead>
<tr>
<th>Food</th>
<th>Approx. Time/Hours</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pot Roast</td>
<td>5-7</td>
<td>Add enough liquid to just cover meat. If adding vegetables make sure they are completely covered by liquid.</td>
</tr>
<tr>
<td>Chili</td>
<td>5-8</td>
<td>Precook meat. Place probe 1 inch from top surface. Stir after 3 hours, if possible.</td>
</tr>
<tr>
<td>Chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stewing</td>
<td>4-6</td>
<td>Add 4 cups liquid. Insert probe into meatiest area of inner thigh from below end and parallel to leg. Turn over after 1/2 of time.</td>
</tr>
<tr>
<td>Broiler/Fryer</td>
<td>3-4</td>
<td>Same procedure as above.</td>
</tr>
<tr>
<td>Ham or Pork</td>
<td>4-6</td>
<td>Add 4 cups liquid.</td>
</tr>
<tr>
<td>soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stock/Vegetable</td>
<td>7-10</td>
<td>Make sure that vegetables and meat are covered by liquid. Stir every 3 hours.</td>
</tr>
<tr>
<td>Split Pea</td>
<td>5-7</td>
<td>Add enough liquid to cover peas at least 2 inches. Stir after 3 hours.</td>
</tr>
</tbody>
</table>

Set Auto Simmer like Auto Roast as explained on page 12. Display shows “COOL,” until food is 80°F., then switches to show food temperature until 180°F.

Oven switches to Hold at 180°F., until you remove food and turn off oven. If stirring is recommended, you can reset oven by retouching START. Touch CLEAR/OFF after cooking.
Cooking by Temperature

**Temp Cook/Hold**  
(Auto Roast Code 7)

Internal temperature is the best test of doneness for many foods. Use Auto Roast Code 7 and the temperature probe to Temp Cook/Hold and take the guesswork out of cooking because the oven automatically switches to “Hold” setting after reaching the preset food temperature and maintains that temperature for up to one hour or until you touch the CLEAR/OFF pad.

You might prefer to use Auto Roast Code 7 to enter a desired food temperature, power level, or Hold temperature for up to twelve hours after food is done.

**The Temperature Probe**

The temperature probe is a food thermometer that gauges the internal temperature of your food; it must be used when using Auto Roast Codes 1-7.

A two-position clip attaches to the side of a dish to help keep the probe in position when temperature cooking foods such as chili or soup. To use your probe properly in a roast, follow directions on page 12.

**How to Temp Cook a Rolled Beef Rib Roast to Medium**

**Step 1:** Insert temperature probe and attach probe securely in oven wall. Close the door.

**Step 2:** Touch AUTO ROAST pad. “AUTO” appears on display and “ENTER ROAST CODE” flashes.

**Step 3:** Touch number pad 7. “ROAST CODE 7” appears on display and “ENTER MICRO TEMP” flashes.

**Step 4:** Touch 1, 2, 5 for 125°F. “MICRO TEMP COOK:” 125F and POWER 10 show on display.

**Step 5:** Touch POWER LEVEL pad. “ENTER POWER” flashes, Touch 5 for medium power. “MICRO TEMP COOK:” 125F and POWER 5 show on display.

**Step 6:** Touch START. If internal temperature of the roast is less than 80°F, display will show “COOL” or if temperature is 80°F or above, display shows temperature counting up.

**Step 7:** When 125°F is reached, the oven will sound and display “HOLD.” The oven will then hold the temperature.

**Step 8:** Touch the CLEAR/OFF pad to stop the cycle.

**Step 9:** Remove probe and food from the oven.

**Cooking Tips**

- Use a lower power level; it will heat more evenly even though requiring more time.

- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.

- Cover foods loosely for moisture control and quick, even heating.

**Questions and Answers**

Q. Are there any foods I can’t Temp Cook?

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc. soften rapidly at warm temperatures. Batters, doughs and frozen foods are also difficult to cook precisely with the probe. It’s best to Time Cook these foods.

Q. Why did “PROBE” flash after I touched the START pad?

A. “PROBE” will flash if you don’t seat the cable end of the probe securely into the receptacle in the oven wall or if you touch the AUTO ROAST pad and forget to use the probe.

Q. Can I leave my probe in the oven if it’s not inserted in food?

A. No, if it touches the oven wall, you may damage the oven.
Cooking by Time

The time cooking feature allows you to preset the cooking time. The oven shuts off automatically. Power Level 10 (HIGH) is recommended for most cooking, but you may change this for more flexibility. See your Cookbook.

To become better acquainted with time cooking, make a cup of coffee by following the steps below.

Step 1: Fill a cup 2/3 full of water and add 1 teaspoon of instant coffee and stir to dissolve. Use a cup that has no metal decoration and is microwave safe. Place cup in oven and close door.


Step 3: Select your time. Touch 1,2 and O for a minute and 20 seconds. “MICRO COOK TIME” flashes and “POWER 10” and 1:20 appear on display.

Step 4: Touch START. “MICRO COOK TIME:” “POWER 10,” and time counting down show on display.

Step 5: When time is up, the oven signals and flashes “End.” Oven shuts off.

Step 6: Open the door.

Using the Time Cook II Feature

With the Time Cook II feature, you can set two time cooking functions within one program. This would be ideal if you desired to change power levels during your cooking operations.

The following is an example of how to change power levels using Time Cook II.

Step 1: Repeat Steps 1,2 and 3.
Step 3: Set your time.
Step 4: To change the power level, touch POWER LEVEL pad and desired number for new power level.
Step 5: Touch START.
Step 6: “POWER 10” and “MICRO COOK TIME I” are displayed and Time Cook I is shown counting down.

Step 7: At the end of “MICRO COOK TIME I” the next selected power level is displayed and “MICRO COOK TIME II” is shown counting down.
Step 8: When time is up, the oven signals and flashes “End.” The oven shuts off.
Step 9: Open the door.

Questions and Answers

Q. I set my oven for the time called for in the recipe, but at the end of the time allowed, my dish wasn’t done. What happened?
A. Since house power varies due to time or location many Time Cook recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your dish a little longer, if necessary.

Q. I touched the number pads and selected my power level. When I touched START, however, my oven didn’t come on. Why not?
A. The TIME COOK pad must be touched before setting the number pads or else your oven will not begin cooking.

Q. I want to cook on a power level other than HIGH. What do I need to do?
A. To change the power level, touch the POWER LEVEL pad after entering cook time. “ENTER POWER” flashes on the display panel. Enter new number.

Q. Can I interrupt my Time Cook function to check the food?
A. Yes. To resume cooking, simply close the door and press the START pad. The timer must be reset for cooking to resume unless time is remaining on timer.
How to Use the Minute/Second Timer

The MIN/SEC TIMER has three timing functions:
● It operates as a minute timer.
● It can be set to delay cooking.
● It can be used as a hold setting after defrosting.

The MIN/SEC TIMER operates without microwave energy.

How to Time a 3-Minute Phone Call

1. Touch MIN/SEC TIMER pad. The display shows : O and “ENTER TIME” flashes.
2. Touch number pads 3, 0 and O (for 3 minutes and no seconds). Display shows 3:00 and “TIMER?”
3. Touch START. Display shows time counting down.
4. When time is up, oven signals, flashes “TIMER;” and displays : O.
5. Touch MIN/SEC TIMER pad to reset display to clock or microwave cook or defrost programs.

Programming a HOLD TIME

The Minute/Second Timer can also be used to program “hold time” between microwave cooking functions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or “standing” time may be found in some of your own recipes or Cookbook.

How to Defrost, Hold and Time Cook

Let’s say you want to defrost a frozen casserole for 15 minutes, hold for 10 minutes and then Time Cook for 25 minutes. Here’s how to do it:

Step 1: Take casserole from freezer and place in oven.

Step 2: Touch TIME DEF.

Step 3: Touch pads 1, 5, 0 and O for 15 minutes defrosting time. 15:00 appears on display. (Defrosting is automatically set on power level 3 but can be changed by touching the POWER LEVEL pad and the desired power level.)

Step 4: Set standing or hold time by touching MIN/SEC TIMER. The display shows : O and “ENTER TIME” flashes.

Step 5: Touch 1, 0, 0 and O to hold for ten minutes. 10:00 appears on display and “TIME” flashes.

Step 6: Touch TIME COOK pad. The display shows : O and “POWER 10;” “ENTER MICRO COOK TIME” flashes.

Step 7: Touch 2, 5, 0 and O for twenty-five minutes of cooking time. “MICRO COOK TIME” flashes and 25:00 and “POWER 10” appear on display.

Step 8: Touch START. “MICRO DEF TIME” and 15:00 counting down show on display. As each function is automatically performed, the oven display shows instructions entered and the function.

Questions and Answers

Q. What will happen if I accidentally reverse my defrost, hold and cook instructions?
A. The oven will automatically rearrange your program. Defrosting will always come first, then hold, and then the cooking function.

Q. Can I defrost and hold only?
A. Yes. Sometimes you may only want to defrost a food, hold it, and cook it later. All you need to do is program in Defrost and amount of time. Then program Hold and the amount of time. Be sure to put the thawed dish in the refrigerator promptly.

NOTE: Let foods remain at room temperature only as long as safe. Times will vary.
Defrosting by Time

The Time Defrost setting is designed for speedy thawing of frozen food and is one of the great advantages of a microwave oven.

Use the Time Defrost setting to quickly thaw foods such as bread, rolls, vegetables, fruits and frozen dinners. The Auto Defrost setting is preferred for meat and poultry because the oven sets the defrosting time and power levels for you.

- Power Level 3 is automatically set for defrosting, but you may change this for more flexibility.
- See your Cookbook for defrosting help.

To become better acquainted with the defrost function, defrost a 10 oz. package of frozen strawberries by following the steps below.

Step 1: Place package of frozen strawberries in the oven and close door. Be sure package contains no metal.

Step 2: Touch TIME DEF. Display shows 0 and POWER 3. “ENTER DEF TIME” flashes.

Step 3: Touch 3 and MIN pad for 3 minutes. Display shows 3:00 and “POWER 3” “DEF TIME” flashes. If you wish to change power level, touch POWER LEVEL pad and then new number.

Step 4: Touch START. “DEF TIME” shows and time counts down on display. When cycle is completed, the oven signals and flashes “End,” then automatically shuts off.

Step 5: Turn package over, close door and repeat Steps 2, 3 and 4.

Step 6: Open door, remove package and separate strawberries to finish defrosting.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.
- Family size pre-packaged frozen entrees can be defrosted and microwave cooked. If the food is in a foil container, transfer it to a microwave-safe dish.
- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.
- Check your Cookbook for other defrosting tips.

Questions and Answers

Q. When I press START, I hear a dull, thumping noise. What is it?
A. This sound is normal. It is letting you know the oven is using a power level lower than 10 (HIGH).

Q. Can I defrost small items in a hurry?
A. Yes, but they will need more frequent attention than usual. Raise the power level after entering the time by touching the desired power level pad. Power Level 7 cuts the time about in 1/2; Power Level 10 cuts the time to approximately 1/3. During either, rotate or stir food frequently.

Q. Why don’t the defrosting times in the Cookbook seem right for my food?
A. Cookbook times are averages. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in your Cookbook. If your food is still not completely thawed at the end of that time, reset your oven and adjust the time accordingly.

Q. Should all foods be completely thawed before cooking?
A. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly it is better to begin cooking while it is still slightly frozen.

Q. Can I open the door during defrosting to check on the progress of my food?
A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START. The oven begins operating if time is left on timer. If not, reset timer.
How to Use the Double Duty™ Shelf

- Do not store or cook with shelf on floor of oven. Product damage may result.
- Use potholders when handling metal shelf and containers. They may be hot.
- Do not store microwave browning dish on metal shelf.

The wire shelf is specifically designed for added capacity heating and reheating in your microwave oven. Now more than one food may be heated or reheated and ready to serve at the same time.

When microwaving with the oven shelf, some techniques will differ from the Cookbook which came with your oven. It is important to arrange foods properly, and this is shown on the next page. Container size is important; select from among the suggestions below. Also, food size should be considered; foods over 4 inches high, or 3 ½ pounds are not recommended for shelf cooking.

Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven shelf, following Cookbook directions.

Containers for Shelf Heating and Reheating

Before placing food in the dishes you plan to use for shelf microwaving, check to see that they will fit together on or under the shelf. Also, be sure containers are microwave safe.

Containers for heating or reheating include 1 cup measuring cup, 9x5x3-inch loaf dishes or 9-inch pie plates.

Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.

Use potholders when handling foods heated together with your oven shelf, especially when heating larger amounts of food. Extra steam generated from multiple food cooking may make containers hotter than with regular microwaving.

Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

Positioning the Shelf

To position the DOUBLE DUTY™ shelf, tip the back slightly and fit the shelf support guides onto the support guides located on each side of the oven in the rear.

Next, lower the front until the shelf support guides fit onto the support guides located at each side of the oven in the front.

When properly positioned, the shelf should fit snugly in place.

If arcing occurs when using the shelf to cook more than one food at the same time, turn the oven off. Make sure the shelf is positioned right-side-up on all four shelf supports and not touching oven walls.
How to Heat or Reheat Similar Types of Food

Two plates of leftovers maybe reheated together. Arrange thick or dense foods to outside edges of plate and cover with plastic wrap. Microwave at HIGH (10) for 3 minutes. Reverse position of plates (top to bottom) and rotate 1/2 turn. Continue microwaving at HIGH (10) for 2 to 3 minutes. Continue heating, if necessary, until hot.

Reheating two casseroles (height should be less than 4 inches) is now possible. Cover with plastic wrap. Use staggered arrangements of food, placing food on right side of shelf and left side of floor. Refer to Heating or Reheating Guide in cookbook for suggested microwave time per casserole and add the times together. Microwave at HIGH (10) reversing position of foods (top to bottom) after half of time. Also, heat several small bowls of leftovers this way, stirring and reversing positions after half of time.

Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove batter foods; cook these conventionally. Remove foil covers and return foil trays containing food to boxes in which they were purchased. Place in oven with one TV dinner on right shelf and the second dinner on left floor. Microwave at HIGH (10) for 6 minutes. Reverse positions (top to bottom) and rotate foods 1/2 turn. Continue microwaving at HIGH (10) for 6 minutes. Check dinners for heating. If one dinner seems less done than desired, return it to the box and continue heating on floor 1 to 2 more minutes.

How to Reheat Several Different Types of Foods Together

When heating several different types of food together, foods which should be served hot must be placed on the oven floor, while foods which are only warmed should be placed on the shelf. This is because microwave energy enters the oven from the bottom only. Also, it is important to remember that foods absorb microwave energy at different rates. Rates can be affected by the size of the food, and its starting temperature.

Because of the varying rates, you may need to start reheating a large or dense food a few minutes ahead of time, then add other smaller or less dense foods. Alternately, if one of the foods you are heating seems undercooked but the others are heated satisfactorily, let the underheated food continue cooking.

Heat or reheat different types of food at HIGH (10). To determine heating times, add times for all foods together. (See heating guide in cookbook.) After half of time, stir or rearrange foods (do not reverse positions). Check foods (floor especially) after 3/4 of total time and remove any which are done. Continue cooking others.

Place on floor large or dense foods which need the most heating, such as leftover fried chicken, casseroles of canned or leftover vegetables, rice or pasta. Place on shelf those foods which need only be warmed, such as bakery pies, rolls, muffins or breads.
Surface Cooking
See Surface Cooking Guide on pages 22 and 23.

Surface Cooking with Infinite Heat Controls
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HI positions, there is a slight niche so control “clicks” at those positions; “click” on HI marks the highest setting; the lowest setting is between WM and OFF. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

How to Set the Controls

Step 1: Grasp control knob and push in.

Step 2: Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it maybe rotated without pushing in.

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heats

Quick start for cooking; bring water to boil.

MED HI (7)—Fast fry, pan broil; maintain fast boil on large amount of food.

MED (4)—Saute and brown; maintain slow boil on large amount of food.

LOW (3)—Cook after starting at HI; cook with little water in covered pan.

Steam rice, cereal; maintain serving temperature of most foods.

NOTE:
1. At HI, MED HI (7), never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WM, LOW (3), melt chocolate, butter on small unit.
Questions & Answers

Q. May I can foods and preserves on my surface units?
A. Yes, but only use cookware designed for canning purposes. Check the manufacturer’s instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your Calrod® unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Can I cover my drip pans with foil?
A. No. Clean as recommended in Cleaning Guide.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?
A. Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?
A. After turning surface unit off and making sure it is cool, check to make sure that your plug-in units are securely fastened into the surface connection.

Q. Why is the porcelain finish on my cookware coming off?
A. If you set your Calrod® unit higher than required for the cookware material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Home Canning Tips

Canning should be done on cooktop only.

In surface cooking of foods other than canning, the use of large-diameter pots (extending more than 1-inch beyond edge of trim ring) is not recommended. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

Observe Following Points in Canning

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)
2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter pots for good canning results.
3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.
4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

S. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: (1) using a pressure canner, and (2) for fastest heating of large water quantities, begin with HOT tap water.
Surface Cooking Guide

Cookware Tips
1. Use medium-or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at LOW or MEDIUM settings. Steel pans may cook unevenly if not combined with other metals.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tightly fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the trim ring traps heat which causes “crazing” (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome trim rings.

<table>
<thead>
<tr>
<th>Food</th>
<th>Cookware</th>
<th>Directions and Setting to Start Cooking</th>
<th>Setting to Complete Cooking</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cereal</td>
<td>Covered</td>
<td>HI. In covered pan bring water to boil before adding cereal.</td>
<td>LOW (3) or WM. then add cereal. Finish timing according to package directions.</td>
<td>Cereal bubbles and expands in they cook use large enough saucepan to prevent boilover.</td>
</tr>
<tr>
<td></td>
<td>Saucepan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocoa</td>
<td>Covered</td>
<td>HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.</td>
<td>MED (4). Cook for 2 minutes to completely blend ingredients.</td>
<td>Milk boils over rapidly. Watch as boiling point approaches.</td>
</tr>
<tr>
<td></td>
<td>Saucepan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Percolator</td>
<td>HI. At first perk, switch heat to LOW (3).</td>
<td>LOW (3) to maintain gentle but steady perk.</td>
<td>Percolator stove 10 minutes for 1 cup. Less for fewer cups.</td>
</tr>
<tr>
<td>Eggs</td>
<td>Covered</td>
<td>HI. Cover eggs with cool water. Cover pan, cook until steaming.</td>
<td>LOW (3). Cook only 3 to 4 minutes for soft cooked. Continue cooking at MED HI (7) until whites are just set, about 3 to 5 more minutes.</td>
<td>If you don’t cover skillet, basic eggs with fat cooktops unevenly.</td>
</tr>
<tr>
<td></td>
<td>Saucepan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried sunny-side-up</td>
<td>Covered</td>
<td>MED HI (7). Melt butter, add eggs and cover skillet.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Skillet</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried over easy</td>
<td>Covered</td>
<td>HI. Melt butter,</td>
<td>LOW (3). Carefully add eggs. Cook uncovered about 5 minutes at MED HI (7).</td>
<td>Remove cooked eggs with slotted spoon or pancake turner.</td>
</tr>
<tr>
<td></td>
<td>Skillet</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pouched</td>
<td>Covered</td>
<td>HI. In covered pan bring water to boil.</td>
<td>LOW (3). Cook only 3 to 4 minutes for soft cooked.</td>
<td>Eggs continue to set slightly after cooking. Foromelet don’t stir last few minutes. When set, fold in half.</td>
</tr>
<tr>
<td></td>
<td>Skillet</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruits</td>
<td>Covered</td>
<td>HI. In covered pan bring fruit and water to boil.</td>
<td>LOW (3). Stir occasionally and check for sticking.</td>
<td>Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked if not, allow more cooking time.</td>
</tr>
<tr>
<td></td>
<td>Saucepan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meats, Poultry</td>
<td>Covered</td>
<td>HI. Melt fat, then add meat, Switch to MED HI (7) to brown meat. Add water or other liquid,</td>
<td>LOW (3). Simmer until fork tender.</td>
<td>Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice of meat broth.</td>
</tr>
<tr>
<td>Braised: Potroast of beef, lamb or veal; pork steaks and chops</td>
<td>Skillet</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>P-n-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; frank and sausage; thin fish fillets</td>
<td>Covered</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Uncovered</td>
<td>Hi. Preheat skillet, then grease lightly.</td>
<td>MED HI (7) or MED (4). Brown and cook to desired doneness, turning over as needed.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Skillet</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Surface cooking units can be found at the back of the manual.
3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at HIGH temperatures and keep range and hood clean from accumulated grease.

<table>
<thead>
<tr>
<th>Food</th>
<th>Cookware</th>
<th>Directions and Setting to Start Cooking</th>
<th>Setting to Complete Cooking</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Chicken</td>
<td>Covered Skillet</td>
<td>HI. Melt fat, Switch to MED (4) HI to brown chicken.</td>
<td>LOW (3) Cover skillet and cook until tender. Uncover last few minutes.</td>
<td>For crisp dry chicken, cover (only after switching to LOW (3) for 10 minutes. Uncover and cook, turning occasionally 10 to 20 minutes. A more attention-free method is toast start and cook at MED (4).</td>
</tr>
<tr>
<td>Pan fried bacon</td>
<td>Uncovered Skillet</td>
<td>HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.</td>
<td>MED HI (7). Cook, turning over as needed.</td>
<td>Meat may be breaded or marinated in sauce before frying.</td>
</tr>
<tr>
<td>Sautéed or fried thin steaks (chuck, round, etc.); liver; thick or whole fish</td>
<td>Covered Skillet</td>
<td>HI. Melt fat. Switch to MED (4) to brown slowly.</td>
<td>LOW (3). Cover and cook until tender.</td>
<td>Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.</td>
</tr>
<tr>
<td>Sautéed or fried beef; smoked pork; stewing beef; tongue; etc.</td>
<td>Covered Dutch Oven, Kettle or Large Saucepan</td>
<td>HI. Cover meat with water and cover pan or kettle. Cook until steaming.</td>
<td>LOW (3). Cook until fork tender. Water should slowly boil. For very large loads, medium heat may be needed.</td>
<td></td>
</tr>
<tr>
<td>Melting chocolate, butter, marshmallows</td>
<td>Small Covered Saucepan (use small surface unit)</td>
<td>WM. Allow 10 to 15 minutes to melt through. Stir to smooth.</td>
<td></td>
<td>When melting marshmallows, add milk or water.</td>
</tr>
<tr>
<td>Pancakes or French toast</td>
<td>Skillet or Griddle</td>
<td>MED HI (7). Heat skillet 8 to 10 minutes. Grease lightly.</td>
<td>Cook 2 to 3 minutes per side.</td>
<td>Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.</td>
</tr>
<tr>
<td>Pasta Noodles or spaghetti</td>
<td>Covered Large Kettle or Pot</td>
<td>HI. In covered kettle, bring salted water to boil, uncover and add pasta slowly so boiling does not stop.</td>
<td>MED HI (7). Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.</td>
<td>Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.</td>
</tr>
<tr>
<td>Pressure Cooking</td>
<td>Pressure Cooker or Canner</td>
<td>HI. Heat until first jiggle is heard.</td>
<td>MED HI (7) for foods cooking 10 minutes or less. MED (4) for funds over 10 minutes.</td>
<td>Cooker should jiggle 2 to 3 times per minute.</td>
</tr>
<tr>
<td>Puddings, Sauces, Candies, Frostings</td>
<td>Uncovered Saucepan</td>
<td>HI. Bring just to boil.</td>
<td>LOW (3). To finish cooking.</td>
<td>Stir frequently to prevent sticking.</td>
</tr>
<tr>
<td>Vegetables Fresh</td>
<td>Covered Saucepan</td>
<td>HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.</td>
<td>MED (4). Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.</td>
<td>Uncovered pan requires more water and longer time.</td>
</tr>
<tr>
<td>Frozen</td>
<td>Covered Saucepan</td>
<td>HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.</td>
<td>LOW (3). Cook according to tine icon package.</td>
<td>Break up or stir as needed while cooking.</td>
</tr>
<tr>
<td>Sautéed: Onions; green peppers; mushrooms, celery; etc.</td>
<td>Uncovered Skillet</td>
<td>HI. In skillet melt fat.</td>
<td>MED (4). Add vegetable. Cook until desired tenderness is reached.</td>
<td>Turn over or stir vegetables as necessary to prevent browning.</td>
</tr>
<tr>
<td>Rice and Grits</td>
<td>Covered Saucepan</td>
<td>HI. Bring salted water to boil.</td>
<td>WM. Cover and cook according to time.</td>
<td>Triple in volume after cooking. Time at WM: Rice 1 cup rice and 2 cups—25 minutes. Grits 1 cup gritsand 4 cups water—40 minutes.</td>
</tr>
</tbody>
</table>
Using Your Oven

Your oven is designed to give you the best results in baking, broiling and roasting when used as recommended. Before using your oven, read the directions for setting and using all of the controls and timer.

Oven Light
Light comes on automatically when door is opened. Use switch in upper right corner of window door to turn light on when door is closed.

Oven Shelves
When the shelves are correctly placed on shelf supports, they are designed with stop-locks to prevent them from coming out of the oven or tilting when food is placed on them.
To remove, lift up rear of shelf and pull forward with stop-locks along top of shelf support.
To replace, insert shelf with stop-locks resting on shelf supports and push toward rear of oven until it falls into correct position under shelf supports.

Shelf Positions
The oven has four shelf supports marked A (bottom), B, C and D (top). Shelf positions for cooking food are suggested on Baking, Roasting and Broiling pages.

Oven Controls

The controls for the oven are marked OVEN SET and OVEN TEMP. The OVEN SET control has settings for BAKE, TIME BAKE, BROIL, CLEAN (for lower oven) and OFF. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.
The OVEN TEMP control maintains the temperature you set, from WARM (150°F.) to BROIL (550°F.) and also at CLEAN (880°F.) for lower oven.

Conventional Oven Timer
The Conventional Oven Timer is designed to automatically start and stop certain oven functions (TIME BAKE or CLEAN). Clock must be set before Conventional Oven Timer will operate.
To set Clock, first touch CLOCK pad and then number pads to enter time of day. For example, if time is 1:30, touch number pads 1, 3 and 0 and 1:30 will appear in display.
Touch START and clock will be set.
Baking

See Baking Guide on page 27.

When cooking a food for the first time in your new oven, use time given on recipes 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 and you may be inclined to think that the new oven is not performing correctly. However, your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

How to Set Your Range for Baking

Step 1: 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.

Step 2: Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or on Baking Guide.

Step 3: Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

How to Time Bake

The Conventional oven timer control allows you to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) or Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) will be described.

How to Set Immediate Start and Automatic Stop

NOTE: Before beginning make sure the oven clock shows the correct time of day.

Immediate Start is simply setting oven to start baking now and turning off at a later time automatically. Remember, foods continue cooking after controls are off.

Step 1: Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to oven temperature, for example 250°F.

Step 2: Touch BAKE TIME pad. Time of day remains on display and “Enter Bake Time” and : O appear.

Step 3: Touch number pads to enter desired baking time. For example, touch 3, 0 and O for 3 hours baking time. “Bake Time” and 3:00 are displayed.

Step 4: Touch START. “Bake Time” is displayed and baking time counts down.

Step 5: When baking is completed, oven signals; “End” and “Bake” are displayed and oven shuts off.

Step 6: Touch CLEAR pad, open door and remove food.

(continued next page)
How to Set Delay Start and Stop

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

For example: Let’s say it’s 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 250°F. Here’s how:

**Step 1:** Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to 250°F or recommended temperature.

**Step 2:** Touch BAKE TIME pad. Time of day remains on display and “Enter Bake Time” and : 0 appears on display.

**Step 3:** Touch number pads 3,0 and O for 3 hours baking time.

**Step 4:** Touch STOP TIME pad. “Bake Time” and “3:00” are displayed.

**Step 5:** Touch number pads 7,0 and O to enter 7:00 for the time you want the oven to turn off.

“7:00” and “Bake Stop Time” are displayed.

**Step 6:** Touch START pad. The oven automatically figures the start time so oven will turn off when you want baking to be completed.

“4:00” and “Bake Start Time” are displayed. In this example, baking will begin at 4:00 and oven will turn off at 7:00.

When baking time is completed, oven signals, “End Bake” appears and oven shuts off.

**Step 7:** Touch CLEAR pad, open door and remove food from oven. Remember, food will continue to cook in a hot oven even after it is turned off.

Note: “EE” will appear on display when you touch start if you have set a stop time that is less than the time of day plus the bake time. Touch CLEAR and begin again.
### Baking Guide

1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results. They prevent overbrowning in the time it takes for heat to cook the center areas. **Dull** (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

2. Dark or non-shiny finishes, glass and Pyroceram® cookware often absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

<table>
<thead>
<tr>
<th>Food</th>
<th>Container</th>
<th>Shelf Position</th>
<th>Oven Temperature</th>
<th>Time, Minutes</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bread</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits (1/2-in.thick)</td>
<td>Shiny CookieSheet</td>
<td>B, C</td>
<td>400°-475°</td>
<td>15-20</td>
<td></td>
</tr>
<tr>
<td><strong>Coffee Cake</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shiny MetalPan with satin-finish bottom</td>
<td>B, A</td>
<td>350°-400°</td>
<td>20-30</td>
<td></td>
</tr>
<tr>
<td><strong>Corn bread/muffins</strong></td>
<td>CastIron or Glass</td>
<td>B</td>
<td>400°-450°</td>
<td>20-40</td>
<td></td>
</tr>
<tr>
<td>Gingerbread</td>
<td>Shiny Metal Pan with satin-finish bottom</td>
<td>B</td>
<td>350°</td>
<td>45-55</td>
<td></td>
</tr>
<tr>
<td><strong>Muffins</strong></td>
<td>Shiny MetalMuffin Pan</td>
<td>A, B</td>
<td>400°-425°</td>
<td>20-30</td>
<td></td>
</tr>
<tr>
<td><strong>Popovers</strong></td>
<td>Deep Glass or CastIron Cups</td>
<td>B</td>
<td>375°</td>
<td>45-60</td>
<td></td>
</tr>
<tr>
<td><strong>Quick loaf bread</strong></td>
<td>Metal or GlassLoaf Pan</td>
<td>A, B</td>
<td>350-3750</td>
<td>45-60</td>
<td></td>
</tr>
<tr>
<td>Yeast bread (2 loaves)</td>
<td>Metal or GlassLoaf Pan</td>
<td>A, B</td>
<td>350-4250</td>
<td>45-60</td>
<td></td>
</tr>
<tr>
<td><strong>Scones</strong></td>
<td>Shiny Oblong or Muffin Pan</td>
<td>A, B</td>
<td>375°-425°</td>
<td>10-25</td>
<td></td>
</tr>
<tr>
<td>Sweetrolls</td>
<td>Shiny Oblong or Muffin Pan</td>
<td>A, B</td>
<td>350°-3750</td>
<td>20-30</td>
<td></td>
</tr>
<tr>
<td><strong>Cakes</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cakes</strong> (without shortening)</td>
<td>Aluminum Tube Pan</td>
<td>A</td>
<td>350°-3750</td>
<td>30-55</td>
<td></td>
</tr>
<tr>
<td>Angel food</td>
<td>Metal JellyRoll Pan</td>
<td>B</td>
<td>375°-400°</td>
<td>10-15</td>
<td>Two-piece pan is convenient. Use waxed paper.</td>
</tr>
<tr>
<td>Jelly roll</td>
<td>Metal or Ceramic Pan</td>
<td>A</td>
<td>350°-3750</td>
<td>45-60</td>
<td></td>
</tr>
<tr>
<td>Sponge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bundt cakes</strong></td>
<td>Metal or Ceramic Pan</td>
<td>A, B</td>
<td>325°-3500</td>
<td>45-65</td>
<td></td>
</tr>
<tr>
<td>Cupcakes</td>
<td>Shiny MetalMuffin Pan</td>
<td>B</td>
<td>350°-3750</td>
<td>20-25</td>
<td>Paperliners produce more moist crusts. Use 300°F &amp; shelf B for small or individual cakes.</td>
</tr>
<tr>
<td><strong>Fruitcakes</strong></td>
<td>Metal or GlassLoaf of Tube Pan</td>
<td>A, B</td>
<td>275°-300°</td>
<td>2-4 hrs.</td>
<td></td>
</tr>
<tr>
<td>Layer</td>
<td>Shiny Metal Pan with satin-finish bottom</td>
<td>B</td>
<td>350°-3750</td>
<td>20-35</td>
<td></td>
</tr>
<tr>
<td>Layer, chocolate</td>
<td>Shiny Metal Pan with satin-finish bottom</td>
<td>B</td>
<td>350°-3750</td>
<td>25-30</td>
<td></td>
</tr>
<tr>
<td><strong>Loaf</strong></td>
<td>Metal or GlassLoaf Pan</td>
<td>B</td>
<td>350°</td>
<td>40-60</td>
<td></td>
</tr>
<tr>
<td><strong>Cookies</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brownies</td>
<td>Metal or Glass Pan</td>
<td>B, C</td>
<td>325°-3500</td>
<td>25-35</td>
<td>Barcookies from mix use same time. Use shelf C and increase temp. 25°F to 50°F. More browning.</td>
</tr>
<tr>
<td>Drop</td>
<td>Cookie Sheet</td>
<td>B, C</td>
<td>350°-400°</td>
<td>10-20</td>
<td></td>
</tr>
<tr>
<td>Refrigerator</td>
<td>Cookie Sheet</td>
<td>B, C</td>
<td>400°-4250</td>
<td>6-12</td>
<td></td>
</tr>
<tr>
<td>Rolled or sliced</td>
<td>Cookie Sheet</td>
<td>B, C</td>
<td>3750-400°</td>
<td>7-12</td>
<td></td>
</tr>
<tr>
<td><strong>Fruits, other Desserts</strong></td>
<td>Glass or MetalPan</td>
<td>A, B, C</td>
<td>350°-4000</td>
<td>30-60</td>
<td>Reduce temp. to 300° for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.</td>
</tr>
<tr>
<td>Baked apples</td>
<td>Glass Custard Cups of Casserole (set in pan of hot water)</td>
<td>A, B, C</td>
<td>300°-350°</td>
<td>50-60</td>
<td></td>
</tr>
<tr>
<td>Custard</td>
<td>Glass Custard Cups of Casserole</td>
<td>B</td>
<td>325°</td>
<td>50-90</td>
<td></td>
</tr>
<tr>
<td>Puddings, Rice and Custard</td>
<td>FoilPan on Cookie Sheet</td>
<td>A</td>
<td>400°-425°</td>
<td>45-70</td>
<td></td>
</tr>
<tr>
<td><strong>Pies</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frozen</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meringue</td>
<td>Spread over crust edges</td>
<td>B, A</td>
<td>325°-3500</td>
<td>15-25</td>
<td></td>
</tr>
<tr>
<td><strong>Custard</strong></td>
<td>Glass or Satin-finish Metal</td>
<td>A, B</td>
<td>400°-425°</td>
<td>40-60</td>
<td></td>
</tr>
<tr>
<td><strong>Custard</strong></td>
<td>Glass or Satin-finish Metal</td>
<td>B</td>
<td>400°-4250</td>
<td>40-60</td>
<td></td>
</tr>
<tr>
<td><strong>Miscellaneous</strong></td>
<td>Set on Oven Shelf</td>
<td>A, B, C</td>
<td>325°-400°</td>
<td>60-90</td>
<td></td>
</tr>
<tr>
<td>Baked potatoes</td>
<td>Glass or Metal Pan</td>
<td>A, B, C</td>
<td>325°-375°</td>
<td>30-60</td>
<td></td>
</tr>
<tr>
<td>Scalloped dishes</td>
<td>Glass</td>
<td>B</td>
<td>3000-3500</td>
<td>30-75</td>
<td></td>
</tr>
</tbody>
</table>

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27
Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be below and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE or TIME BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

**Step 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.) 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.

**Step 2:** Place in oven on shelf in A or B position. No preheating is necessary.

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

**Questions and Answers**

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on opposite page. For roasts over 8 lbs., cooked at 300°F, with reduced time, check with thermometer at half-hour intervals after half the time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil “tent” when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.
Roasting Guide

Roasting

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer for more accurate doneness. (Do not place thermometer in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F, less than temperature on guide.

5. Frozen roasts can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

<table>
<thead>
<tr>
<th>Type</th>
<th>Oven Temperature</th>
<th>Doneness</th>
<th>Approximate Roasting Time, in Minutes per Pound</th>
<th>Internal Temperature °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tender cuts; rib, high-quality sirloin tip, rump or top round*</td>
<td>325°</td>
<td>Rare</td>
<td>3 to 5-lbs.</td>
<td>6 to 8-lbs.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb Leg or bone-in shoulder*</td>
<td>325°</td>
<td>Rare</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veal shoulder, leg or loin*</td>
<td>325°</td>
<td>Rare</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork loin, rib or shoulder*</td>
<td>325°</td>
<td>Rare</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham, precooked</td>
<td>325°</td>
<td>Rare</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham, raw</td>
<td>325°</td>
<td>Rare</td>
<td>10 minutes per pound (any weight)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Under 10-lbs.</td>
<td>10 to 15-lbs.</td>
</tr>
</tbody>
</table>

*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per pound to times given above.

Poultry

<table>
<thead>
<tr>
<th>Type</th>
<th>Oven Temperature</th>
<th>Doneness</th>
<th>Approximate Roasting Time, in Minutes per Pound</th>
<th>Internal Temperature °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken or Duck</td>
<td>325°</td>
<td>Well Done</td>
<td>3 to 5-lbs.</td>
<td>Over 5-lbs.</td>
</tr>
<tr>
<td>Chicken pieces</td>
<td>375°</td>
<td>Well Done</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td>325°</td>
<td>Well Done</td>
<td>10 to 15-lbs.</td>
<td>Over 15-lbs.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Broiling is cooking food 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.

**Step 1:** If meat has fat or gristle near edge, cut vertical slashes through both about 2” apart. If desired, fat may be trimmed, leaving layer about 1/8” thick.

**Step 2:** Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

**Step 3:** Position shelf on recommended shelf position as suggested in Broiling Guide on opposite page. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use higher position.

**Step 4:** Leave door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.

**Step 5:** Turn both OVEN SET and OVEN TEMP knobs to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)

**Step 6:** Turn food only once during cooking. Time foods for first side per 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 times given for thinnest food.)

**Step 7:** Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

**Use of Aluminum Foil**

1. If desired, broiler pan maybe 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 juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

**Questions & Answers**

Q. Why should I leave the door closed when broiling chicken?

A. Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.
Broiling Guide

**Broiling**

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for all foods except chicken; there is a special position on door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat.

To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

8. If your oven is connected to 208 volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

---

<table>
<thead>
<tr>
<th>Food</th>
<th>Quantity/Thickness</th>
<th>Shelf Position</th>
<th>First Side Time, Minutes</th>
<th>Second Side Time, Minutes</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>½-lb (about 8 thin slices)</td>
<td>C</td>
<td>3½</td>
<td>3½</td>
<td>Arrange in single layer.</td>
</tr>
<tr>
<td>Ground Beef</td>
<td>1-lb, (4 patties)</td>
<td>C</td>
<td>7</td>
<td>4-5</td>
<td>Space evenly. Up to 8 patties rake about same time.</td>
</tr>
<tr>
<td>Beef Steaks</td>
<td>½ -in. thick</td>
<td>C</td>
<td>7</td>
<td>7</td>
<td>Steaks less than 1 inch cook through before browning. Pan frying is recommended.</td>
</tr>
<tr>
<td>Rare</td>
<td>1-lb, (1½-lbs.)</td>
<td>C</td>
<td>9</td>
<td>9</td>
<td>Slash fat.</td>
</tr>
<tr>
<td>Medium</td>
<td>1-lb, (1½-lbs.)</td>
<td>C</td>
<td>13</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Well Done</td>
<td>1-lb, (2½-lbs.)</td>
<td>C</td>
<td>10</td>
<td>7-8</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>1 whole, (2 to 2½-lbs.), split lengthwise</td>
<td>A</td>
<td>35</td>
<td>10-15</td>
<td>Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. <em>Broil with skin down first and broil with door closed.</em></td>
</tr>
<tr>
<td>Bakery Products</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread (Toast)</td>
<td>2 to 4 slices</td>
<td>C</td>
<td>1 ½-2</td>
<td>½</td>
<td>Space evenly. Place English muffins cut-side-up and brush with butter, if desired.</td>
</tr>
<tr>
<td>Toasted Pastries</td>
<td>1 pkg. (2)</td>
<td>C</td>
<td>3-4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>English Muffins</td>
<td>2 (split)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lobster Tails</td>
<td>2-4</td>
<td>B</td>
<td>13-16</td>
<td>Do not turn over.</td>
<td>Cut through back of shell. Spread open. Brush with melted butter before and after halftime.</td>
</tr>
<tr>
<td>(6 to 8-oz, each)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td>1-lb fillets ½ to ½ -in. thick</td>
<td>C</td>
<td>5</td>
<td>5</td>
<td>Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.</td>
</tr>
<tr>
<td>Ham Slices</td>
<td>1-in. thick</td>
<td>B</td>
<td>8</td>
<td>8</td>
<td>Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.</td>
</tr>
<tr>
<td>(precooked)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Chops</td>
<td>2 (¼-inch)</td>
<td>C</td>
<td>10</td>
<td>10</td>
<td>Slash fat.</td>
</tr>
<tr>
<td>Well Done</td>
<td>2 (½-inch)</td>
<td>B</td>
<td>13</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>(about 1 lb.)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb Chops</td>
<td>2 (1 inch)</td>
<td>C</td>
<td>8</td>
<td>4-1</td>
<td>Slash fat.</td>
</tr>
<tr>
<td>Medium</td>
<td>about 10 to 12oz.</td>
<td>C</td>
<td>10</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Well Done</td>
<td>2 (1½ inch)</td>
<td>C</td>
<td>10</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td>Medium</td>
<td>about 1 lb.</td>
<td>B</td>
<td>17</td>
<td>12-14</td>
<td></td>
</tr>
<tr>
<td>Well Done</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weiner and similar precooked sausages</td>
<td>1-lb pkg. (10)</td>
<td>C</td>
<td>6</td>
<td>1-2</td>
<td>If desired, split sausages in half lengthwise into 5 to 6-inch pieces.</td>
</tr>
</tbody>
</table>

---

*Quantity and/or Thickness:*
- Bacon: ½-lb (about 8 thin slices)
- Ground Beef: 1-lb (4 patties)
- Beef Steaks: ½ -in. thick
- Chicken: 1 whole, (2 to 2½-lbs.), split lengthwise
- Bakery Products: 2 to 4 slices, 1 pkg. (2), 2 (split), 2 to 4 slices, 1 pkg. (2), 2 (split)
- Lobster Tails: 2-4, (6 to 8-oz, each)
- Fish: 1-lb fillets ½ to ½ -in. thick
- Ham Slices: 1-in. thick, (precooked)
- Pork Chops: 2 (¼-inch), 2 (½-inch), about 1 lb.
- Lamb Chops: 2 (1 inch), about 10 to 12oz., 2 (1½ inch), about 1 lb.
- Weiner and similar precooked sausages, bratwurst: 1-lb pkg. (10)
Operating the Self-Cleaning Oven

Before Setting Oven Controls, Check These Things:

Step 1:
Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. Note: Shelves may become gray after several cleanings.)

Step 2:
Wipe up heavy soil on oven bottom.

How to Set Oven for Cleaning

Step 1:
Turn OVEN SET and OVENV TEMP knobs to CLEAN. Controls will snap into final position when the CLEAN location is reached.

Step 2:
Slide LATCH HANDLE to the right as far as it will go.

Step 3:
Close oven door and make sure oven light is off.

A. Oven Front Frame
B. Oven Door Gasket
C. Openings in Door
D. Oven Light

Step 3:
Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven,

Step 4:
Close oven door and make sure oven light (D) is off.

To begin cleaning immediately, touch START. Display shows stop time—in this example, 3 hours from the time cleaning operation starts. You’ll know cleaning has started when the Cleaning light glows.

No other function of the Conventional Oven can be used until the self-cleaning cycle is over and the oven door is unlatched. You may use the Microwave Oven during cleaning time.

To delay start of cleaning:

Step 1:
Repeat steps 1 and 2.

Step 2:
Touch STOP TIME pad and number pads for the time of day you want cleaning to be finished.

Display shows the time you programmed oven to stop cleaning, STOP CLEAN TIME and OVEN DOOR LATCHED.
Questions and Answers

Q. If my oven clock is not working, can I still self-clean my oven?
A. No. Your Automatic Oven Timer uses the oven clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?
A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?
A. No, this gasket is essential for a good oven seal and care must be taken not to rub, damage or move this gasket.

Q. After having just used the oven, the LOCKED light came on and I could not move the LATCH HANDLE. Why?
A. After several continuous high-temperature bakings or broilings, the LOCKED light may come on. The oven door can’t be latched for self-cleaning while the LOCKED light is on. If this happens, let the oven cool until the LOCKED light goes off. Then the oven door can be latched for self-cleaning.

Q. What should I do if excessive smoking occurs during cleaning?
A. This is caused by excessive soil, and you should switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the “crackling” sound I hear during cleaning normal?
A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?
A. Yes, there maybe a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?
A. This is a normal condition resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?
A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?
A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after several cleanings. Is this normal?
A. Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.
Care and Cleaning of Your Cooking Center

Proper care and cleaning are important so your Cooking Center will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF YOUR COOKING CENTER.

Control Panel
Don’t use sharp-edged utensils around the control panel. They might damage it.
Clean the panels with a lightly dampened cloth. DO NOT USE cleaning sprays or large amounts of soap and water. These can cause problems with the control mechanisms.

Temperature Probe
The probe is sturdy, but care should be taken in handling it. Do not twist it. Avoid dropping it. Clean as soon as possible after use. Wipe it with a sudsy cloth, then rub metal parts with a plastic scouring pad if necessary. Rinse and dry. (Or, wash the probe in an automatic dishwasher.)

Aluminum Foil on Shelves—why you shouldn’t use it
DO NOT place a sheet of aluminum foil on any shelf in either your microwave or conventional oven. If you do, your foods may not cook properly. The oven finish may be damaged, and there may be an increase in heat on the outside surfaces of the oven.

Oven Lamp
To replace microwave oven lamp, first disconnect power at main fuse or circuit breaker panel.
Remove the Hood Extension and Hood Filter following instructions on page 38.

The lamp cover is located on the lower left side behind the hood filter. Use a short blade-type screwdriver and remove the screw in the front of the lamp cover.

Lift the lamp cover and gently twist the bulb to break the white silicone adhesive attached to the bulb and socket to prevent damage during shipping. Unscrew the bulb and replace with a bulb of same type and wattage available from your Hotpoint supplier.
Screw replacement bulb into socket, replace screw in lamp cover and re-install Hood Filter and Hood Extension. Re-connect power to Cooking Center.

DOUBLE DUTY™ Shelf Accessory
Your shelf accessory is designed for use in a microwave oven only; do not use in a conventional oven. Do not use a browning dish with the shelf. Arcing could occur. Clean shelf with mild soap and water or in the dishwasher. DO NOT clean in self-cleaning oven.

Precautions for Use of Metal
Use metal only as directed in the Cookbook. Metal trays no more than 3/4” deep may be used for TV dinners, and the metal temperature probe is designed for microwave oven use. Always keep metal at least one inch away from sides of oven.

Cleaning—Outside
Clean the outside of your microwave oven with soap and damp cloth, then rinse with damp cloth and dry. Wipe the window clean with a dry towel.

Cleaning—Inside
Keep your microwave oven clean and sweet-smelling. Opening the oven door a few minutes after cooking helps air out the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
Spills and spatters are easy to remove from walls and floor. That’s because there’s little heat except in the food, or sometimes in the utensil. Some spatters wipe up with a paper towel, some may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry.
NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.

Wipe up spatters on the window on the inside of the door daily. Wash window, when it's soiled, with a minimum of sudsy, warm water. Rinse thoroughly and dry.

Wipe metal and plastic parts on the inside of the door frequently. Use a damp cloth to remove all soil. DO NOT USE ABRASIVES, such as cleaning powders or steel and plastic pads. They may mar the surface.

Door Surface. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

Using a Brown 'N Sear Dish? Use Bon Ami brand cleanser. High heat generated on the bottom of the Brown 'N Sear Dish can cause scorching appearing stains to bake onto the floor if grease is present. These may be removed with Bon Ami brand cleanser.

After using this cleaner, rinse and dry thoroughly, following instructions on can. Do not use it on the painted surfaces such as the walls—it may scratch the paint.

Bon Ami brand cleanser is sold in many grocery, hardware and department stores.

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**Surface Cooking Units**

**Plug-In Surface Units**

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

To make cleaning easier, the plug-in surface units are removable.

Lift a plug-in unit about 1" above the trim ring—just enough to grasp it—and you can pull it out.

Do not lift a plug-in unit more than 1". If you do, it may not lie flat on the trim ring when you plug it back in.

Repeated lifting of the plug-in unit more than 1" above the trim ring can permanently damage the receptacle.

Caution: Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

After removing a plug-in unit, remove the trim ring and drip pan under the unit and clean it according to directions in the Cleaning Guide on page 37. Wipe around the edges of the surface unit opening. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge.

To replace a plug-in unit:

1. Place the drip pan and trim ring into the surface unit cavity found on top of the cooktop so the unit receptacle can be seen through the opening in the pan.
2. Insert the terminals of the plug-in unit through the opening in the drip pan/ring and into the receptacle.
3. Guide the surface unit into place so it fits evenly into the trim ring.

Note: The drip pan must be under the trim ring.

**CAUTION**

1. Do not attempt to clean plug-in surface units, plug-in griddle or grill heating units in an automatic dishwasher.
2. Do not immerse plug-in surface units in liquids of any kind.
3. Do not bend the plug-in surface unit plug terminals.
4. Do not attempt to clean, adjust or in any way repair the plug-in receptacle.
Conventional Oven

Adjusting Oven Thermostat

Use time given on recipe when cooking for first time. Oven thermostats may “drift” from the factory setting over the years, and 5 to 10-minute differences in timing between an old and a new oven are not unusual. Your 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 OVEN TEMP thermostat knob.

PULL KNOB OFF SHAFT.
LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING BEFORE MAKING ANY ADJUSTMENT.

1. Pull off knob.
2. Move pointer one notch in desired direction. RAISE to increase, LOWER to decrease. Each notch changes temperature 10 degrees.
3. Return knob to oven, matching flat area of knob to shaft.

NOTE: Be certain knobs are returned to shafts from which they were removed.

Recheck oven performance before making an additional adjustment.

Oven Vent Duct

The oven is vented through a duct located under the right rear Calrod® unit. To clean duct: remove Calrod® unit and drip pan/ring. Lift out vent duct. In replacing, make sure the duct opening is under the opening in drip pan. Correct positioning is important to allow moisture and vapors to be released from oven. Never cover the hole.

Lamp Replacement

CAUTION: Before replacing your oven lamp bulb, disconnect the electric power for your Range at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely before removing or replacing them.

The oven lamp (bulb) is covered with a glass removable cover which is held in place with a bail-shaped wire. Remove oven door, if desired, to reach cover easily.

To remove:
• Hold hand under cover so it doesn’t fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. DO NOT REMOVE ANY SCREWS TO REMOVE COVER.
• Replace bulb with 40-watt home appliance bulb.

To replace cover:
• Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.
• Connect electric power to oven.

Use of Aluminum Foil in Broiling

If you wish, you may line the broiler pan with aluminum foil and cover the rack with it for broiling. ALWAYS BE SURE TO MOLD THE FOIL THOROUGHLY TO THE BROILER RACK AND SLIT THE FOIL TO CONFORM WITH SLITS IN THE RACK. Stopping fat and meat juices from draining into the broiler pan prevents the rack from serving its purpose and MAY LET JUICES BECOME HOT ENOUGH TO CATCH FIRE.

Removable Oven Door

To remove door, open to BROIL position, or where you feel hinge catch slightly. Grasp door at sides; lift door up and away from hinges.

To replace, grasp door at sides. Line up door with hinges and push door firmly into place.
Cleaning Guide

(Microwave oven cleaning instructions on pages 34 and 35.)

NOTE: Let range/oven parts cool before touching or handling.

<table>
<thead>
<tr>
<th>PART</th>
<th>MATERIALS TO USE</th>
<th>GENERAL DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bake Unit and Broil Unit</td>
<td></td>
<td>Donot clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is not hinged and cannot be lifted to clean the oven floor. If spiller, residue or ash accumulates around the bake unit, gently wipe around the unit with warm water.</td>
</tr>
<tr>
<td>Broiler Pan and Rack</td>
<td></td>
<td>Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill pan with warm water and spread cloth or paper towel over the rack. Let both stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.</td>
</tr>
<tr>
<td>Control Knobs: Range Top and Oven</td>
<td></td>
<td>Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure to match flat area on the knob and shaft.</td>
</tr>
<tr>
<td>Outside Glass Finish</td>
<td></td>
<td>Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs on the control panel are removed, do not allow water to run down inside the surface of glass while cleaning.</td>
</tr>
<tr>
<td>Metal, including Chrome Side Trims and Trim Strips</td>
<td></td>
<td>Wash, rinse, and then polish with a dry cloth. DO NOT use steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.</td>
</tr>
<tr>
<td>Porcelain Enamel Surface*</td>
<td></td>
<td>Avoid cleaning powder or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is not use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water while cooled and then rinse. Polish with dry cloth.</td>
</tr>
<tr>
<td>Inside Oven Door*</td>
<td></td>
<td>On this oven, clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. If spiller or spattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the rectangular flame areas on the door.</td>
</tr>
<tr>
<td>Oven Gasket*</td>
<td></td>
<td>Avoid getting ANY cleaning materials on the gasket.</td>
</tr>
<tr>
<td>Oven Liner*</td>
<td></td>
<td>Cool before cleaning. Frequent wiping with soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For very heavy soiling, use your self-cleaning cycle often.</td>
</tr>
<tr>
<td>Shelves (See Self-Cleaning Oven Directions.)</td>
<td></td>
<td>Your shelves can be cleaned with the self-cleaning function in the oven. For heavy soil, clean by hand, using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning.</td>
</tr>
<tr>
<td>Calrod® Surface Unit Coils</td>
<td></td>
<td>Spatters and spills burn away when the coils are heated. At the end of a meal, remove all utensils from the Calrod® unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel before heating the Calrod® unit. DO NOT handle the unit before completely cooled. DO NOT self-clean plug-in units. DO NOT immerse plug-in units in any kind of liquid.</td>
</tr>
<tr>
<td>Chrome-Plated Trim Rings</td>
<td></td>
<td>Clean as described below or in the dishwasher. DO NOT CLEAN ON THE SELF-CLEANING FUNCTION. Rings will discolor. Wipe all rings after each cooking so unnoticed spatter will not &quot;burn on&quot; next time you cook. To remove &quot;burned-on&quot; spatters, use any or all cleaning materials mentioned. Rub lightly with scouring pad to prevent scratching of the surface.</td>
</tr>
<tr>
<td>Porcelain Drip Pans</td>
<td></td>
<td>Cool pan slightly. Sprinkle on detergent and wash or scour pan with warm water. Rinse and dry. In addition, pan may be cleaned in the dishwasher or in self-cleaning oven.</td>
</tr>
</tbody>
</table>

Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spill overs should be wiped up immediately, with c-arc being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

- Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration.
- Spill overs should be wiped up immediately, with c-arc being taken to not touch any hot portion of the oven.
- When the surface is cool, clean and rinse.

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Exhaust System

This Cooking Center has a built-in exhaust system equipped with a damper, a two-speed exhaust blower and removable filters. Exhaust openings are located over cooking top and in hood over oven. The exhaust system functions only when the blower is operating. The switch for the exhaust system is beneath the control panel. For high speed, push switch once; for low speed, push switch twice; and to stop blower, push switch once in sequence.

When blower is operating and hood over upper oven is closed, it exhausts over surface units only. When blower operates with hood in open position, it exhausts through openings over surface units and over oven at the same time.

THE EXHAUST SYSTEM SHOULD BE OPERATED WHENEVER ODORS, VAPORS OR SMOKE ARE EXPECTED TO BE THE RESULT OF A COOKING OPERATION. START FAN AT BEGINNING OF COOKING.

To open hood above the oven, lift up handle at center of hood; to close, push down on handle. Use hood in its fully extended position whenever vapor or smoke results from cooking, such as when pan broiling or frying on the surface units. See information on use of surface units.

Filters

Two filters are located over cooking top and one behind hood extension. Filters are removable for cleaning. Filters become soiled over a period of time. The efficiency of your exhaust system depends on how clean the filters are. Frequency of cleaning, or replacing, depends on the type of cooking you do, but filters should be cleaned AT LEAST ONCE A MONTH. Also, frequently clean the grease-laden surfaces adjacent to the filters.

To clean, agitate in hot detergent solution. Light brushing may be used to help remove imbedded soil and dust. With careful use and handling, filters will last for years. However, if replacement becomes necessary, obtain a filter from your dealer.

Remove and Replace Filters

1. Cooking top: Place finger in recess at front edge of filter; push filter to rear until front edge clears the exhaust opening; lower the front and remove. When clean, replace. Place edge of filter against spring at rear of exhaust opening. Push to rear, lift front edge, and let spring push filter forward into place under edge of exhaust opening.

2. Hood: Extend hood as far as possible, or remove hood extension if desired; see illustration below. Place fingers on each side at bottom of filter. Press filter to left until it clears the holder on right side, then remove. When clean, replace. Push filter against clip at left and press left until filter clears holder at right side. Push filter toward opening and release so it slips behind holder.

Non-vented models also have a replaceable Charcoal Filter located behind Hood Filter. Replace as needed with Part No. WB2X7692 available from your Hotpoint Supplier.

Motor

The blower motor is permanently lubricated; it does not need oiling.

To Remove and Replace Hood Extension

1. To remove, extend hood as far as it will open.

With thumbs curved around edge of hood extension, hook a finger between spring and bracket at each side and push toward center of hood. This moves pins out of holes in bracket and hood extension can be removed.

2. To clean, wash with hot detergent solution. Rinse and dry with soft cloth.

3. To replace, fit bottom of half-circle flanges into side of hood.

Secure one side at a time. Align pin with holes in bracket and hood extension, then push pin through holes. This secures hood extension so it cannot be removed by mistake.
**Questions?**

**Use This Problem Solver**

**Microwave Oven**

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE AND REMEDY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CONTROL PANEL ON, YET OVEN WILL NOT OPERATE</strong></td>
<td>- <strong>START</strong> pad not touched.</td>
</tr>
<tr>
<td></td>
<td>- Door not securely closed.</td>
</tr>
<tr>
<td></td>
<td>- Another function was touched. Touch CLEAR/OFF to cancel.</td>
</tr>
<tr>
<td></td>
<td>- Numbers not entered after touching Time Cook.</td>
</tr>
<tr>
<td></td>
<td>- <strong>Finished</strong> temperature not entered after entering Auto Roast Code 7.</td>
</tr>
<tr>
<td></td>
<td>- CLEAR/OFF pad touched accidentally.</td>
</tr>
<tr>
<td></td>
<td>- No code number entered after touching Auto Roast.</td>
</tr>
</tbody>
</table>

| FOODS OVERCOOKED OR UNDERCOOKED                    | . Not enough time set when using Time Cook function because starting temperatures of foods varied widely. |
|                                                   | - Varying density and amount of foods will sometimes require more cooking time.         |
|                                                   | - Probe not inserted properly into meat or dish. Check Cookbook or Auto Roast section of this book. |
|                                                   | . Incorrect **power** level entered.                                                    |
|                                                   | - Dish not rotated, turned or stirred as called for in recipe.                          |
|                                                   | - Too many dishes in oven at same time.                                                 |
|                                                   | - Food not thoroughly defrosted.                                                       |
|                                                   | - Improper use of coverings. Check Cookbook and this book for instructions.            |

| “PROBE” APPEARS ON DISPLAY                         | - Probe not inserted properly into oven receptacle or food.                            |
|                                                   | - Probe not used, although Auto Roast pad has been touched.                            |

| “ERROR” APPEARS ON DISPLAY                         | - When using Auto Roast Code 7 to **TempCook/Hold**, you have entered a temperature of less than 80°F, or more than 199°F. |

**All Three Things Are Normal on Your Microwave Oven:**

- **Steam or vapor escaping from** around the door.
- **Light reflection around door or outer case.**
- **Dull, thumping sound while oven is operating.**
- **Dimming oven light and change in blower sound may occur while operating at power levels other than high.**
- **Some TV-Radio interference might be noticed while using your microwave oven. It’s similar to the interference caused by other small appliances and does not indicate a problem with your oven.**

(continued next page)
## The Problem Solver (continued)

### Conventional Oven

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE AND REMEDY</th>
</tr>
</thead>
</table>
| **OVEN WILL NOT OPERATE**                    | • Difficulty may be in the main distribution panel of your house by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after doing one of these procedures, the fuse blows or circuit breaker trips again, call for service. NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service.  
  ● Oven controls not properly set.  
  ● Door left in locked position after cleaning.  

| **OVEN LIGHT DOES NOT WORK**                  | ● Light bulb is loose or bulb is burned out.  
|                                              | ● Button operating oven light is defective.  

| **ELECTRONIC TOUCH PADS WILL NOT WORK**      | ● Clock not set. Touch CLOCK pad and enter time.  

| **ELECTRONIC DISPLAY PANEL GOES BLANK OR BLINKS** | ● If it cannot be reset by touching pads, electrical service to your residence has caused interference signals on the main power line. Disconnect your cooking center at the main fuse or circuit breaker panel. Wait one minute and reconnect power. Reset clock.  

| **FOOD DOES NOT BROIL PROPERLY**             | ● OVEN SET knob not set at BROIL.  
|                                              | ● OVEN TEMP knob not set correctly.  
|                                              | ● Door not left ajar as recommended.  
|                                              | ● Necessary preheating was not done.  
|                                              | ● Food is being cooked on a hot pan.  
|                                              | ● Utensils are not suited for broiling.  
|                                              | ● Aluminum foil used on the broil rack has not been fitted properly and slit.  

| **FOOD DOES NOT ROAST OR BAKE PROPERLY**     | ● OVEN SET knob not set on BAKE.  
|                                              | ● OVEN TEMP knob not set correctly.  
|                                              | ● Shelf position is incorrect. Check Roasting or Baking Guide.  
|                                              | ● Oven shelf is not level.  
|                                              | ● Roasting pan is too small.  
|                                              | ● Improper cookware is being used.  
|                                              | ● A foil tent was not used when needed to slow down browning.  

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### Problem: Oven Will Not Self-Clean
- Oven too hot to accept cleaning instruction.
- Latch is not moved all the way to the right.
- Excessive spills, spatters, and soil deposits are not being cleaned up prior to self-cleaning.
- START pad not touched.

### Oven Door Won’t Latch
- Turn OVEN SET knob to CLEAN. Glowing Locked Light after knob is turned indicates oven is too hot from previous use and door won’t latch. To cool oven, open door wide, then Latch can be moved.
- OVEN SET knob must be at CLEAN or OFF before Latch can be moved.
- Latch not moved all the way to the right.

### Oven Door Won’t Unlock
- Oven hasn’t cooled to a safe temperature.

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### Surface Units

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause and Remedy</th>
</tr>
</thead>
</table>
| CALROD® Surface Units Not Functioning Properly | - Surface units are not plugged in solidly.  
- Trim rings/drip pans are not set securely in the range top.  
- Surface unit controls are not properly set. |

If you need more help, call, toll free:
The GE Answer Center®
800.626.2000
consumer information service
If You Need Service

To obtain service, see your warranty on the back page of this book.

We’re proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
Hotpoint
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606
YOUR HOTPOINT MICROWAVE COOKING CENTER

WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY
For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the microwave cooking center that fails because of a manufacturing defect.

LIMITED ADDITIONAL FOUR-YEAR WARRANTY
For the second through fifth year from date of original purchase, we will provide, free of charge, a replacement magnetron tube if the magnetron tube fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician’s travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for HOTPOINT FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or HOTPOINT CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

● Service trips to your home to teach you how to use the product. Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:
The GE Answer Center® 800.626.2000 consumer information service

● Improper installation. If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

● Replacement of house fuses or resetting of circuit breakers.

● Failure of the product if it is used for other than its intended purpose or used commercially.

● Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state’s Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, contact:
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225