



**GETTING  
TO KNOW YOUR**

**NEW**

**FRIGIDAIRE**

**T**hrifty 30

**ELECTRIC**

**RANGE**

*This  
Instruction  
Book...*

is designed to help you get the greatest satisfaction from your new Frigidaire Thrifty-30 Range. It is not intended as a recipe book. However, sufficient recipes have been included to illustrate the types and variety of cooking that can be done on your range. Also, the instruction material is divided into four main sections to help you better understand it and for quick reference.

## WHERE TO FIND IT...

### Section 1—Surface Cooking

How To Use Surface Units	1
Cooking Top Lamp	1
Using The Five Surface Heats	2-3
Cooking Vegetables	4
Vegetable Cooking Guide	5
Cooking Terms and Tips	6
Canning Suggestions	7
A Word About Pots and Pans	7
Surface Unit Recipes	7-9

### Section 2—Baking and Roasting

The Frigidaire Thrifty Oven	10
Oven Control Panel	11
The Cook-Master Oven Control	12
Automatic Appliance Outlet (RT-38)	13
The Appliance Outlet	13
Time-Signal	13
A Guide To Better Baking	14

Baking Chart	15
Roasting Meats	16
Roasting Chart	17
Oven Meals and Recipes	18-25

### Section 3—Broiling

The High-Speed Broiler	26
Broiler Chart	27
Broiler Recipes	28

### Section 4—Care and Cleaning

Surface Units (RT-30)	29
Surface Units (RT-38)	30
Cleaning the Oven	30
Location of Fuses	31
Other Frigidaire Products	32
Frigidaire Warranty Inside Back Cover	
Frigidaire Range Accessories	Back Cover

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RT-38

RT-30

*Which range do you have?*

**NOTE:** It is important to know which range you have because references to both the RT-30 and RT-38 models are made frequently in this book. Operating instructions and helpful suggestions on the oven apply to both ranges. *The Range Model Number and Serial Plate* are located on the front of the range behind the oven door.

**IMPORTANT:** Before You Call the Service Man, See Page 31.

## SECTION 1 SURFACE COOKING...

You will find that your new Thrifty-30 range has been designed for easy, convenient surface cooking. For example, the Radiantube Surface Cooking Units are conveniently spaced with plenty of work area between. The cooking area is easy to clean because, like the entire range, it is finished in Lifetime Porcelain that will retain its natural beauty through the years. There is a full-width fluorescent Cooking-Top Lamp built in across the back

panel of Model RT-38 which floods the entire cooking area with soft, even light. (The Lamp can be turned on and off by simply pushing in and momentarily holding the white button at right end.)

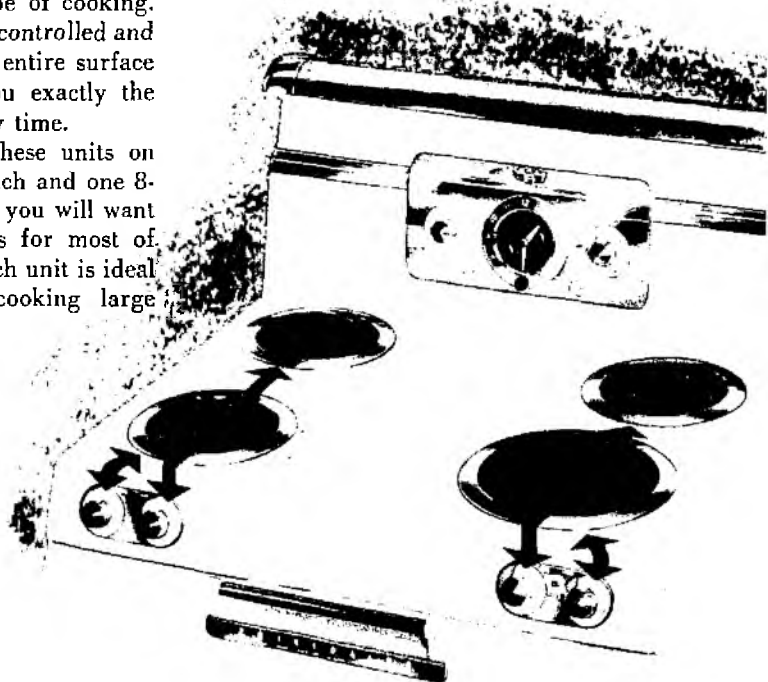
The Surface Unit switches are conveniently located at the front of the range so you don't have to reach over utensils to operate them. Each switch knob is clearly marked to show which Radiantube unit it controls. (See illustration below.)

### You'll like the wonderful Radiantube Surface Units

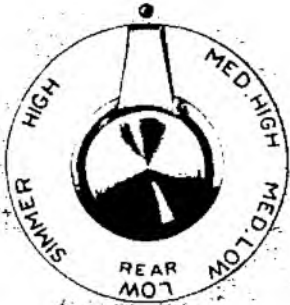
Cooking with Frigidaire's Radiantube units is easy because it is accurate. You don't have to guess how much heat to use—the heat is measured for you. Each unit provides five separate heats, one for each type of cooking. Each heat is accurately controlled and spread evenly over the entire surface of the unit, giving you exactly the same temperature every time.

There are four of these units on your range—three 6-inch and one 8-inch. As a general rule you will want to use the 6-inch units for most of your cooking. The 8-inch unit is ideal for frying and for cooking large quantities of food.

Under each Radiantube unit is a bowl to catch spill-overs. These bowls can be cleaned easily by washing them in the dishpan just as any cooking utensil. (See Pages 29-30.)



## HOW TO USE EACH SURFACE HEAT MOST EFFECTIVELY



### Surface Unit Switch

Each surface unit switch is clearly marked to help you select any one of the five heats. Notice that **HIGH** is the hottest, and **SIMMER** the lowest, heat. Notice, too, that **HIGH** and **SIMMER** are next to each other—this is for your convenience because most surface cooking is started on **HIGH** and finished on **SIMMER**. These surface unit switches may be turned either to the right or to the left—whichever is more convenient—to select the heat you want.

### Signal-Light (Model RT-38)

On the DeLuxe Model RT-38 range there are two surface Signal-Lights, one between each pair of surface unit switches. The Signal-Light on the left glows whenever a unit on the left is in use. The Signal-Light on the right indicates when a surface unit on the right is in use.

### HIGH



Use High to start most surface cooking operations . . .

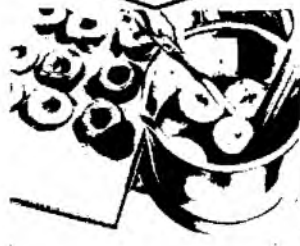


To bring vegetables to the steaming point quickly . . .

### MEDIUM HIGH



Use Medium High for French-frying foods (except potatoes which require High).



To fry doughnuts in deep fat like this . . .



To heat fat for frying or to heat skillet or griddle for pan broiling . . .



Or to turn out crusty, golden-brown croquettes.



To French-fry potatoes.



Use Medium High on six-inch unit for frying small quantities of food.

## MEDIUM LOW

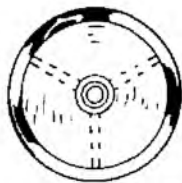


Use Medium Low for frying and browning meat and for cooking boiled icings.



To fry chickens, steaks, chops, hamburgers, etc.

## LOW

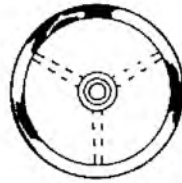


Use Low to finish cooking large quantities of food.



When you're cooking potatoes for a large crowd...

## SIMMER



Use Simmer to finish most surface cooking operations.



To finish cooking vegetables and other foods after they have been brought to cooking temperature on High.



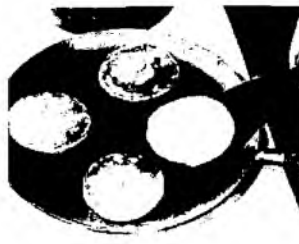
To make boiled icings with sugar-water base...



When you're making a lot of stew or chili or the like.



No need for a double-boiler! Use Simmer heat for melting chocolate, cooking custards, etc.



Use Medium Low on the eight-inch unit for frying griddle cakes and pancakes.



To make fudge, or cream sauce and similar dishes which require low-temperature cooking.



Simmer is ideal too, for warming food or for keeping it hot until serving time.

## Helpful suggestions . . . for cooking vegetables on your Frigidaire Electric Range . . .

### **Fresh Full-flavored vegetables**

It's easy to cook vegetables with the accurately controlled heat on your Frigidaire Electric Range. For best results cook them for the shortest possible time, in only a very little water ( $\frac{1}{2}$  cup or less) in a covered saucepan.

Use HIGH to start the vegetable cooking quickly—it will take only a few minutes! Then, as soon as the vegetable starts to steam actively, turn the heat to LOW or SIMMER, and cook only until tender. Seasonings may be added before or after cooking as desired. You'll *see* the difference and you'll *taste* the difference too, for cooked this way, vegetables retain all their flavorful goodness and color.

### **Cooking Frozen Vegetables**

All frozen vegetables should be cooked from the frozen state. Remember, frozen vegetables require a much shorter cooking time than fresh vegetables because they are partially cooked (blanched) before they are frozen.

**to cook:** Place  $\frac{1}{4}$  to  $\frac{1}{2}$  cup of boiling water in a saucepan, add the frozen vegetables and cover the pan. When steam comes actively from the vent in the lid, turn the switch to LOW or SIMMER and start to count the actual cooking time at this point. Seasonings may be added before or after cooking as desired.

---

### **USING THE VEGETABLE COOKING GUIDE . . .**

If you've never tried to cook vegetables this quick and easy way, use the Vegetable Cooking Guide. Remember: Use only  $\frac{1}{2}$  cup of water or less, depending on the kind of vegetable, its age and tenderness. Young, tender vegetables with a high water content, such as cabbage, green beans, peas, asparagus, etc., usually require only  $\frac{1}{4}$  cup of water. Vegetables that are older—and therefore not so tender—especially root vegetables, such as potatoes, carrots, beets, etc., may require  $\frac{1}{2}$  cup of water. Leafy green vegetables such as spinach, Swiss chard, beet tops, etc., may be cooked in the water that clings to the leaves after washing, without adding any extra water.

Remember, too, that any water that is left in the pan after cooking can be served with the vegetable, or it may be used in making cream sauce, soup, stew or a delicious gravy.

# Vegetable Cooking Guide

## for Surface Unit Cooking

The Cooking times listed below will sometimes vary, depending upon the freshness and quantity of the food. This should be considered when using the following table, which is simply a guide to help you determine the correct cooking time.

### Approximate Cooking Time

Vegetable or Fruit	Method of Preparation	Mins. on HIGH For Steaming	Mins. on LOW or SIMMER Until Tender	Total Mins. Cooking Time
*Apples	Peeled and quartered	3-5	*	*
Asparagus	Tied in serving bundles	3-6	10-15	14-20
Green Beans	Cut in slivers, lengthwise	3-6	10-15	15-20
Green Beans	Broken	3-5	15-20	20-25
Beans, Lima	Shelled	3-5	15-20	18-25
Beets	Peeled, diced or sliced thin	3-5	15-20	20-25
Beets	Whole, unpeeled	3-5	15-20	25-35
Broccoli	Stalks, split	3-5	15-20	20-25
Brussels Sprouts	Whole	3-5	10-15	15-20
Cabbage	Shredded or quartered	3-5	6-7	10-12
Carrots	Shredded	3-5	6	10-12
Carrots	Sliced, thin	3-5	15	15-20
Cauliflower	Separated into flowerettes	3-5	10-12	15-18
Cauliflower	Whole head	5-6	15-20	20-25
*Corn	Cut from cob	3-5	*	*
Onions	Small, whole	3-5	10-20	15-25
Parsnips	Quartered lengthwise	3-5	15-20	20-25
Peas, Green	Shelled	3-5	10-15	15-20
Potatoes	Cut in halves	3-6	15-20	20-25
Potatoes, Sweet	Cut in halves	3-6	20-25	25-30
*Spinach	No water added	3-5	*	*
Squash, Hubbard	Sliced	3-4	15-20	20-25
Squash, Summer	Cut in slices	3-4	5-10	10-15
Tomatoes	Quartered, no water added	3-4	5-10	10-15
Turnips	Sliced or cubed	3-5	15	15-20

\*These are usually sufficiently cooked when they reach the boiling point. Any additional cooking time on lower heats will depend upon the amount and "variety" of the food.

# Helpful

## SURFACE COOKING TERMS

Acquaint yourself with these common surface cooking terms. You will find them helpful when you use the recipes.

**Boil:** To cook in water or a liquid, mostly water, in which bubbles rise continually and break the surface. The boiling temperature at sea level is 212 degrees F.

**Simmer:** To cook in a liquid just below boiling point, at temperatures of 185 degrees F. to 210 degrees F. Bubbles form slowly and break below the surface.

**Steam:** To cook in steam with or without pressure. The steam may be applied directly to the food, as in a steamer or pressure cooker.

**Stew:** To simmer or boil in a small quantity of liquid. When applied to meat, simmering temperature is used.

**Fry:** To cook in fat; applied especially, (1) to cooking in a small amount of fat, also called sauté or pan-fry; (2) to cook in a deep layer of fat, also called deep-fat frying.

**Sauté:** To brown or cook quickly in a small amount of fat with frequent turning.

**Braise.** To brown meat or vegetables in a small amount of fat, then cook slowly in a covered utensil in a small amount of liquid. The liquid may be juices from meat or added water, milk, cream and meat stock.

**Fricassee:** To cook by braising; usually applied to fowl, rabbit, or veal cut into pieces.

## Some tips on frying, sautéing and deep-fat frying

Frying, sautéing and deep-fat frying refer to the cooking of food on the Surface Units in varying amounts of fat.

For best results, the skillet or deep-fat fryer should be flat on the bottom. For small amounts of food, use a small skillet or utensil on a 6-inch unit. For the average amount, use a large skillet or utensil on the 8-inch unit.

When fat is being heated in the skillet or deep-fat fryer do not allow it

to reach the smoking stage. Heat the fat on HIGH. Use MEDIUM HIGH for deep fat frying most foods except potatoes. (Potatoes require HIGH heat all during the deep fat frying period). Heat fat on HIGH then reduce to MEDIUM LOW for browning meats. For foods which need to be cooked until tender after browning, cover skillet and continue cooking on LOW or SIMMER heat.

## Suggestions for Canning

By all means, have complete information at your *command before starting* to can meats, fruits, and vegetables. Such data can be readily obtained through the Department of Agriculture, Bureau of Human Nutrition and Home Economics, Washington, D. C., or from your local State Home Demonstration Agent or the canning equipment maker.

Relishes, jams, and jellies may be prepared on the surface of your Frigidaire Electric Range. You will find the five-heat units a real convenience in preparing these foods.

For non-acid vegetables and meats, the pressure-cooker method is suggested as most satisfactory. Use your *Surface Units* and follow instructions furnished with pressure cooker.



## A word about Pots and Pans



Utensils should not be too large or small for the surface units on which they are used. A flat-bottomed utensil provides good contact with the cooking unit, and uses the heat more efficiently. Straight sides conserve the heat. A tight-fitting lid holds the steam and shortens cooking time. Pots, pans and other utensils can be stored in the full-width storage drawer in your range. The drawer is equipped with special stops to keep it from rolling out accidentally, yet it may be removed for cleaning under the range.

## SURFACE UNIT RECIPES

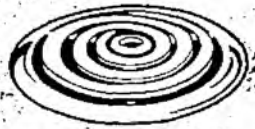
### Making Coffee:

In **Percolator**: Pour desired quantity of water, boiling or cold, into the coffee maker. Turn 6-inch unit on **HIGH** until coffee begins to percolate, then turn heat to **SIMMER** and allow coffee to finish percolating.

In **Drip Coffee Maker**: Heat water to boiling on **HIGH**. Warm the coffee

maker, then add desired quantity of the boiling water. Coffee is ready when all water has dripped through. Use **SIMMER** to keep coffee hot for serving.

In **Vacuum Type Coffee Maker**: In view of the wide variety of these coffee makers on the market today, we suggest that you follow the instructions given by the manufacturer.



### White Sauce

	Thin	Medium	Thick
Butter or fat tablespoons	1	2	3
Flour tablespoons	1	2	3-4
Salt teaspoons	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{4}$
Pepper	few grains	few grains	few grains
Milk cups	1	1	1

Melt butter in a saucepan on HIGH, approximately 2 minutes. Turn switch to LOW. Stir in flour, salt, and pepper and blend well. Add milk, stirring constantly and cook until smooth. If covered pan is used, turn switch to SIMMER instead of LOW. (Amount: about  $\frac{1}{2}$  pint.)

### Rice

- 1 cup rice
- 2 cups boiling water
- 1 teaspoon salt
- 1 tablespoon butter or margarine

Wash and drain rice, and pour into saucepan. Add water, salt and butter; cover. Place on the unit. Turn switch to HIGH until steam appears, then to SIMMER for 30 minutes. (About 6 average servings.)

### Rolled Oats (Quick Oats)

- 2 cups water
- $\frac{1}{2}$  teaspoon salt
- 1 cup rolled oats

Place water and salt in 2-quart covered saucepan. Turn switch to HIGH until water boils rapidly; add cereal slowly, stirring constantly. Turn switch to SIMMER and cook uncovered  $2\frac{1}{2}$  to 5 minutes. Stir occasionally. (Amount—about 4 servings.)

### Comfort Icing

- $2\frac{1}{2}$  cups sugar
- $\frac{1}{8}$  teaspoon cream of tartar
- $\frac{1}{4}$  cup white corn syrup
- $\frac{3}{4}$  cup water
- 2 egg whites
- Dash of salt
- $1\frac{1}{2}$  teaspoons vanilla

Combine sugar, cream of tartar, syrup and water. Turn to HIGH and stir constantly until sugar is dissolved. Cover for 2 minutes. Remove cover and turn to MEDIUM LOW heat and cook without stirring to  $240^{\circ}\text{F}$ . or until syrup spins a thread. When syrup is

almost ready, whip egg whites, with salt, in large bowl; beat until stiff but not dry. Pour hot syrup in a fine stream over egg whites, beating steadily with electric or rotary beater. Add vanilla, continue beating until icing is stiff enough to stand in peaks. (Amount—frosts sides and top of an 8 or 9-inch two-layer cake.)

### Fudge Icing

- 2 cups granulated sugar
- $\frac{1}{8}$  teaspoon cream of tartar
- $\frac{3}{4}$  cup milk
- 2 squares (2 oz.) chocolate
- 2 teaspoons butter
- 1 teaspoon vanilla

Heat sugar, cream of tartar, and milk on MEDIUM LOW, stirring until sugar is thoroughly dissolved. Melt chocolate on SIMMER and add to above mix. Continue cooking on LOW to  $230^{\circ}\text{F}$ . or until syrup forms a soft ball in cold water. Add butter and vanilla. Cool to lukewarm ( $110^{\circ}\text{F}$ .) then beat until right consistency for spreading. (Frosts top and sides of an 8 or 9-inch two-layer cake.)

### Caramel Icing

- $\frac{1}{2}$  cup butter
- $2\frac{3}{4}$  cups of brown sugar (1 lb.)
- $\frac{1}{8}$  teaspoon cream of tartar
- 1 cup cream or rich milk

Cream butter, sugar, and cream of tartar and stir while cooking over MEDIUM LOW heat until smooth and creamy. Add 1 cup cream or rich milk and cook to  $238^{\circ}\text{F}$ . or until it will form a soft ball when dropped into cold water. Remove from heat and cool for about 10 minutes. Beat until thick enough to spread. The icing will become light in color. Chopped nuts may be sprinkled on icing, if desired. (Amount—frosts top and sides of 8 or 9-inch two-layer cake.)

### Pancakes Delicious

- $1\frac{1}{2}$  cups flour
- 2 teaspoons baking powder
- $1\frac{1}{2}$  tablespoons sugar
- $\frac{1}{2}$  teaspoon salt
- 1 egg, separated
- $1\frac{1}{4}$  cups milk
- 2 tablespoons melted shortening

Sift together flour, baking powder, sugar and salt. Separate the egg, beat yolk and add to milk. Stir this mixture into the flour mixture. Add the shortening and fold in the

# UNIT RECIPES

stiffly beaten egg white. Bake on hot griddle using MEDIUM LOW on the 8-inch unit. (Amount—about 8 servings.)

## French Fried Potatoes

For 1 pound of potatoes, use approximately three pounds of fat. Peel and cut potatoes in  $\frac{3}{8}$  inch strips. Heat fat on HIGH to 375°F. or 380°F. in deep fat fryer. Add potatoes. When nicely browned, drain in wire basket, turn out on paper toweling. Sprinkle with salt and serve at once. (Amount—about 4 servings.)

## Salmon Croquettes

- 1 can (16 oz.) red salmon
- 1 egg, beaten
- 1 tablespoon lemon juice
- 1 teaspoon chopped parsley
- $\frac{1}{2}$  cup cracker crumbs
- 3 pounds fat for frying

Break Salmon into fine pieces with a fork; add egg, lemon juice, parsley, and 1 tablespoon of the cracker crumbs. Shape into small cakes and roll in remaining cracker crumbs. Heat fat to 375°F. on HIGH; add the croquettes. Switch to MEDIUM HIGH for browning. Croquettes will be nicely browned and tender in approximately ten minutes. (About 6 servings.)

## Fried Chicken

- 1 frying chicken (3 lb.)
- $\frac{3}{4}$  cup flour
- 2 $\frac{1}{4}$  teaspoons salt
- $\frac{3}{8}$  teaspoon pepper
- 3 teaspoons paprika
- cooking fat for frying

Clean chicken and cut into frying pieces. Drain. Roll in seasoned flour. Melt  $\frac{1}{2}$ -inch fat in skillet on HIGH. Turn switch to MEDIUM LOW to brown chicken on both sides 25-30 minutes. When chicken is brown, cover, turn switch to SIMMER and cook 30-40 minutes. (Amount—4-6 servings.)

## Chili

- 1 tablespoon fat
- $\frac{1}{2}$  cup onion, chopped
- 1 $\frac{1}{2}$  pounds ground beef
- 1 14-ounce bottle catsup
- 1 No. 2 can kidney beans

Melt fat on HIGH and turn to MEDIUM LOW for browning onion. When onion is browned or sautéed for just a few minutes, remove from the skillet to be added later. Add the ground beef and allow to cook on

MEDIUM HIGH until moisture disappears. Add catsup and onion. Turn switch to MEDIUM LOW and continue cooking until mixture appears oily. Add beans. After cooking action returns, turn switch to LOW and continue cooking for about 15 to 18 minutes. Serve hot. (6 to 8 servings.)

**Note:** This is a basic recipe which can be varied to meet personal preference by adding all or part of the following ingredients:

- 1 $\frac{1}{2}$  cups hot water
- 2 tablespoons chili powder
- 1 tablespoon salt
- 1 tablespoon sugar
- 2 tablespoons Worcestershire sauce
- 1 clove of garlic (grated or cut fine)

Add the above-mentioned ingredients to basic recipe and allow to simmer for an additional 5 to 10 minutes before serving.

## Pork Chop Skillet Meal

- 4 tablespoons fat
- 4 pork chops (1" thick)
- 1 teaspoon salt
- 4 slices Bermuda onion ( $\frac{1}{4}$ " thick)
- 4 rings of green pepper
- 4 tablespoons uncooked rice
- 3 cups stewed tomatoes
- 1 cup diced celery

Melt fat in skillet on HIGH. Turn switch to MEDIUM LOW and brown chops until well browned on both sides, about 15 minutes. Add salt. Place a slice of onion and one pepper ring on each pork chop. Place one tablespoon rice in each ring. Pour tomatoes over the meat; add celery. Place cover on skillet and when steam appears (about 8 minutes) switch to SIMMER and allow to cook for one hour. (Amount—4 servings.)

## Barbecued Short Ribs

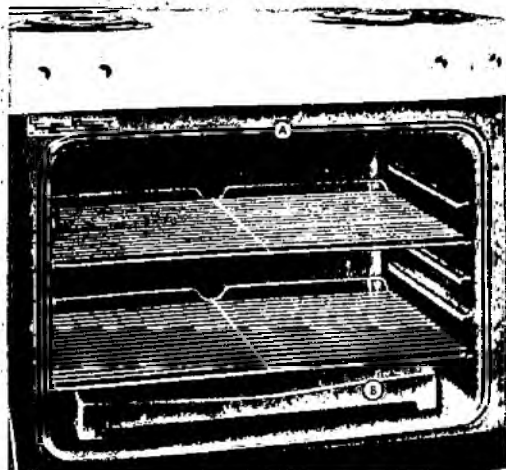
- 2 tablespoons fat
- 3 lbs. beef short ribs
- 1 medium size onion
- 2 tablespoons brown sugar
- 1 14-oz. bottle catsup
- 1 teaspoon prepared mustard
- Salt and pepper
- 2 tablespoons vinegar
- 4 tablespoons onion juice
- 3 tablespoons Worcestershire sauce
- $\frac{1}{2}$  cup chopped celery

Melt fat on HIGH. Brown ribs on MEDIUM LOW. Remove from skillet and brown onions. Add remaining ingredients and cook about 15 minutes. Add browned short ribs; cover. When actively steaming, turn to SIMMER, cook for about 1 hour. (Amount—4 servings.)

## SECTION 2 BAKING AND ROASTING

### The Giant Thrifty Oven . . .

For good baking and roasting results every time, whether you are using an old favorite recipe or trying a brand new one, you can always count on the Giant Thrifty Oven in your Frigidaire Thrifty-30 Range. And don't hesitate to use the oven for small quantities of food such as baking a few potatoes, as well as for complete meals, for it's heavily insulated for really economical operation. Note: Be sure to remove broiler pan and grid from oven before starting to bake.



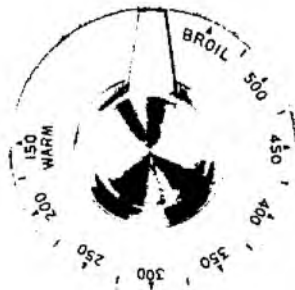
Now let's take a quick look at some of the good things that have been built into your oven. Heat is supplied by two units, (A) and (B). The upper unit is recessed in the top of the oven. The lower unit is equipped with the famous Frigidaire Evenizer, which distributes heat evenly for proper cooking results. Each side of the oven is provided with 5 embossed guides, permitting 5 different shelf positions. Your Frigidaire Oven is thoroughly insulated on all six sides for greatest economy and a cool kitchen. (Model RT-38 has an Automatic Interior Light that comes on when the door is opened.)

### How to use the Oven Control

The oven control is used to select temperatures from 150° to 525° for warming, baking and roasting. It can also be set at BROIL to give a constant high heat most desirable for broiling. To use the oven for warming foods without further cooking, set the control to 150° (marked WARM).

**To Broil**, turn oven control clockwise to BROIL position. Upper unit will be on high heat for entire broiling time.

**To Bake or Roast**, turn oven control to desired temperature. When Signal-Light goes out, place food in oven. During baking or roasting, the Signal-



Light will turn on and off, indicating that the set temperature is being maintained. (When using the Cook-Master the food is placed in a cold oven before heat is turned on).

## Using Aluminum Foil in the oven

Aluminum foil is an excellent household aid and its correct use in cooking—on the surface, in the broiler or in the oven of your Frigidaire Electric Range—will save difficult pot washing and scouring. It is important, however, to use aluminum foil correctly and follow carefully the manufacturer's instructions for its use.

Never lay sheets of aluminum foil directly on the bottom, sides, door or floor of the oven as a blanket liner. Such use causes a concentration of heat and the foil will fuse to the oven liner harming the porcelain finish. Do

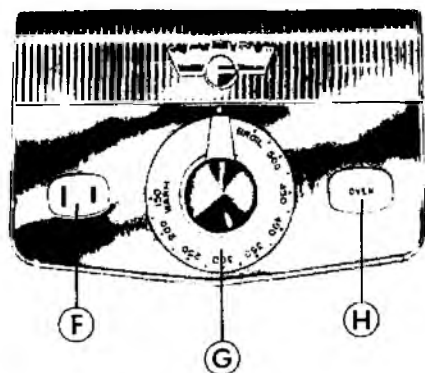
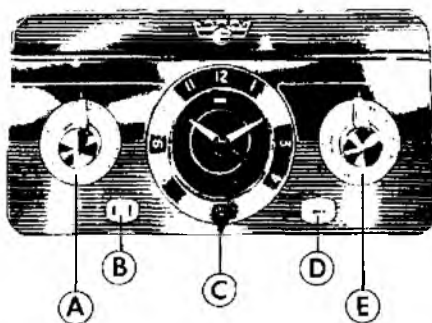
not cover porcelain Evenizer over oven unit with foil. The Evenizer has been carefully designed to give the proper distribution of heat for best baking and roasting results. Covering the Evenizer with foil blocks the distribution of heat and endangers its porcelain finish.

When using aluminum foil during broiling, place foil **IN** the broiler pan **UNDER** broiler grid, **NEVER** on the grid itself. Do not allow the foil to extend up over the sides of the broiler pan during broiling.

## OVEN CONTROL PANEL

### Model RT-38

Control Panel for Model RT-38. (A) Dual-Purpose Electric Time-Signal, (B) Automatic Appliance Outlet, (C) Cook-Master Clock Control, (D) Oven Signal-Light, (E) Oven Temperature Control.



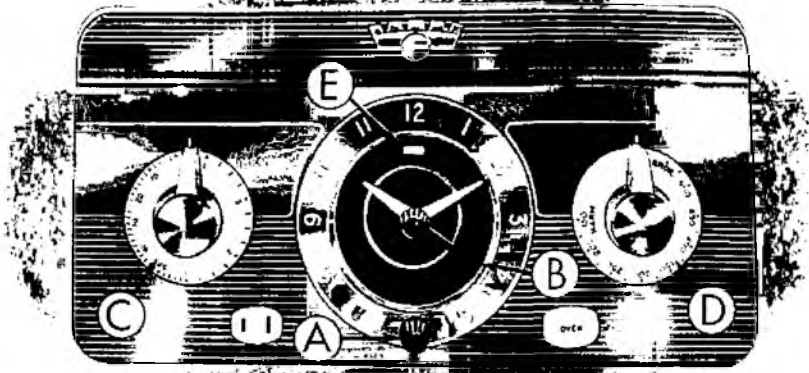
### Model RT-30

Control Panel for Model RT-30. (F) Regular Appliance Outlet, (G) Oven Temperature Control, (H) Oven Signal-Light.

## **COOK-MASTER Clock Control** (Model RT-38)

**So easy to use . . .**

**Cooks food automatically**



Here is the Cook-Master Clock Control. Actually, it is two precision instruments in one. First, it's a dependable electric clock, the hands of which are set by turning the knob in the center of the face. Second, and most important, the Cook-Master will cook whole meals for you while you're away from home. The Cook-Master automatically turns heat on and off in the oven at the times YOU specify.

Before you set the Cook-Master, determine how long the food must cook, and what time you want to eat. For example, if your meal takes two hours to cook at 350° F., and you want to eat at 6 o'clock, the food must start to cook at 4 o'clock. To set Cook-Master, follow these simple steps:

**Step 1:** Turn knob (A) to the right until indicator hand (B) points to the time food must start cooking, (4 o'clock).

**Step 2:** Set Dual-Purpose Time-Signal (C) for the length of time the food must cook, (2 hours).

**Step 3:** Set Oven Control (D) to the required temperature (350 degrees).

That's all you have to do!

Now, white dot (E) has appeared, showing that the Cook-Master is set for automatic operation. At the end of the set cooking time (6 o'clock), the Time-Signal will chime. It will continue to chime until you turn knob to left as far as possible. After you turn the Time-Signal OFF, be sure to turn off Oven Control (D) as well, or the heat will turn on again. The white dot on the Cook-Master disappears when the oven is turned on by the Cook-Master. No reset of Cook-Master is necessary for manual operation of oven.

**CAUTION:** For manual operation of the oven a red dot must appear at the small window (E). If for any reason a white dot is showing at (E) indicating that the oven is set for automatic operation, and you want to operate the oven manually, do as follows: Turn knob (A) to the right until the indicator hand (B) is in line with, or just slightly past the hour hand, then release knob (A) and the white dot will disappear and be replaced by the red dot.

## **If you want the oven to turn off automatically at a later time, here's all you have to do:**

Turn Oven Control to desired temperature and place food in oven immediately without waiting for oven Signal-Light to go out. Then set the Dual-Purpose Time-Signal for the length of time you want the food to cook. At the end of the set time, the heat will turn off automatically and the Time-Signal will chime to indicate that the food is ready to serve. Turn Time-Signal and Oven Control (D) off, then your oven can be operated manually once again.

## **Using the Cook-Master to operate small appliances (Model RT-38)**

The Automatic Appliance Outlet, connected directly to the Cook-Master, is located at left of control panel. To use the Cook-Master to operate small appliances automatically, here's all you do: (1) Plug the appliance into the outlet (if appliance has its own switch, turn it on); (2) Set Cook-Master knob (A) to the time you want the appliance to start operating (See Step 1, page 12); (3) Set Dual-Purpose Time-Signal for length of time you want appliance to operate, and (4) After appliance is turned off, pull out plug and turn off Time-Signal.

**NOTE:** Automatic Appliance Outlet may be used without Cook-Master as a regular appliance outlet. Simply plug in appliance. (Model RT-30 is equipped with a regular Appliance Outlet.)

## **Using the Dual-Purpose Time-Signal (Model RT-38)**

The Time-Signal with its precision electric drive can be used to time any cooking or baking operation up to 4 hours. It may be used independently or in connection with the Cook-Master. (See opposite page.)

**To Use Independently:** Turn Time-Signal to desired time. Chime will ring when time is up, and will continue to ring until Time-Signal is turned to the left as far as it will go. When using Time-Signal for periods of less than 10 minutes, turn dial past 10-minute marking, then back to desired time.

**Note:** During the interval the Time-Signal is chiming, electric current will not flow into oven. Therefore when you are baking or broiling and using the Time-Signal to time any other operation, be sure to turn Time-Signal off promptly so as not to affect either the baking or broiling operation.

## HANDY MEASUREMENTS TABLE

3 teaspoons . . . . .	= 1 tablespoon
2 tablespoons . . . . .	= 1/8 cup
4 tablespoons . . . . .	= 1/4 cup
12 tablespoons . . . . .	= 3/4 cup
16 tablespoons . . . . .	= 1 cup
2 cups . . . . .	= 1 pint
4 cups . . . . .	= 1 quart
2 tablespoons . . . . .	= 1 liq. oz. (1/8 cup)
8 oz. . . . .	= 1 cup (1/2 pint)

## Temperature Chart

Now and then recipes indicate general oven temperature ranges rather than exact degrees. The following chart will help you determine the desired oven temperatures:

Very Slow . . . . .	250°F to 275°F
Slow . . . . .	300°F to 325°F
Moderate . . . . .	350°F to 375°F
Hot . . . . .	400°F to 425°F
Very Hot . . . . .	450°F to 475°F
Extremely Hot . . . . .	500°F to 550°F

## A Guide To

# Better Baking

- Always adjust oven shelves before turning on heat.
- Fill cake pans about 2/3 full.
- Allow butter cakes to remain in pans 10 minutes, then remove and continue cooling on cake rack.
- Let sponge and angel food cakes cool in pans. (Invert to hasten cooling.)
- Remove cookies from baking sheet immediately after removing from oven, and let them cool on a rack before storing.
- Pastry shells baked over outside of pan bake more quickly than filled pastries baked on inside of pan.
- Warped, unevenly darkened over-size pans cause uneven baking and browning. Shiny baking sheets give good results.
- Be sure all measurements used in baking are the same as those called for in standard recipes.
- Always sift flour before measuring. Dip it with a broad spatula or flour scoop and lightly fill measuring cup heaping full —then level off with edge of knife or spatula.

## BAKING CHART

Food	Quantity	Temperature	Approximate Time (in minutes)
<b>Biscuits</b>			
Breakfast Biscuits		450°	10-15
<b>Bread, Rolls</b>			
Bread	1 to 4 loaves	400°	60
Bread	6 to 10 loaves	375°	60
		Shift loaves after 30 minutes	
Dinner Rolls		375°	20-25
Brown Bread	2 loaves	375°	50-55
Butterscotch Bread	2 loaves	350°	60
Quick Coffee Cake	1 pan	350°	45
Corn Bread	8"x8"x2" pan	425°	30-35
<b>Cakes</b>			
Angel Food	9" Tube cake pan	325°	60-70
Sponge Cake	9" Tube cake pan	350°	45-50
*Layer Cake	Two to four 9" layers	375°	35-40
	Two to six 8" layers	375°	25-30
Pound Cake	Two loaf pans	350°	65-70
Meringue Cake	One layer	300°	55-60
Devils Food Cake	Two 9" layers	350°	45-50
<b>Cookies</b>			
Refrigerator Cookies	One sheet	400°	9-10
Mincemeat Cookies	One sheet	400°	10
Sugar Cookies	One sheet	400°	10
Butterscotch Cookies	One sheet	375°	10
Walnut Cookies	One sheet	400°	10
Cream Puffs	One sheet	375°	45-50
<b>Entrees</b>			
Baked Potatoes		400°	50-60
Scalloped Potatoes		375°	50-60
Candied Sweet Potatoes		375°	50-60
Cheese Souffle		325°	35-40
Salmon Souffle		325°	35-40
Corn Souffle		350°	35-40
Baked Macaroni		350°	40-45
Baked Apples		375°	30-40
Baked Hash		350°	50-60
Baked Beans		300°	180
<b>Muffins</b>			
Plain Muffins		400°	25-30
Blueberry Muffins		400°	25-30
<b>Pies</b>			
Pie Shell	1 or 2 pies	450°	15-20
Apple Pie	1 or 2 pies	400°	45-60
Fresh	Six 8" pies	400°	50-55
Frozen	Six 8" pies	400°	55-60
Blueberry Pie	1 or 2 pies	400°	45-60
Butterscotch Pie (Meringue)	1 or 2 pies	325°	20-25
Custard Pie	1 or 2 pies	Start 450° Then 325°	8-10 25

\* Bake medium or standard size layer cakes 30-35 minutes.

# Roasting

## MEATS

The Time and Temperature Chart for roasting meat (see page 17) is intended as a guide to help you estimate the total cooking time required. It is based on the Constant Temperature Method of roasting (without searing), in an uncovered pan, without adding water and without basting. This method produces a roast that is uniformly done throughout, plump and full-flavored; it reduces shrinkage—thus yielding more servings per pound—and the bones and fat are not charred.

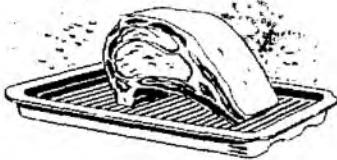
It should be remembered however, that all meat roasting charts are simply a guide and that the “minutes per pound,” as listed, are only *ap-*

*proximate*. This is true because of the many variables that exist in the meat itself, and because personal preferences vary greatly concerning the degree of doneness desired. Also “minutes per pound” as given on the chart are based on meat which is at room temperature when it is placed in the oven. If meat is taken directly from refrigerator to oven, the total roasting time should be increased slightly to compensate for this difference.

Since personal preferences do vary greatly in determining “Rare”, “Medium” and “Well-Done” (What one person regards as “Medium”, another may consider “Rare”!), you may find it necessary, in order to secure an extremely well-done product, to increase slightly the number of minutes per pound. A reliable meat-roasting thermometer is the most accurate method of judging the degree of doneness you prefer.

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## Roasting versus “Pot-Roasting”



**Roasting**, as explained above, is cooking meat by “dry heat” in an open roasting pan (no cover) without adding water, and without basting. This method is recommended for cooking the tender cuts of meat such as those listed on the Meat Roasting Chart on the opposite page.

“**Pot-Roasting**”, or Braising, is cooking meat in “moist heat” in a covered pan with, or without, adding

water. This method is recommended for cooking those less tender cuts of meat which require long, slow cooking in moist heat to make them tender. When you cook these less tender cuts of meat in your electric oven be sure to cook them in a covered roaster, and increase the roasting time.



## TIME and TEMPERATURE CHART for ROASTING MEATS

Cut of Meat	Cooking Temperature	Approximate Time (minutes per pound)
<b>Beef</b>		
Standing Rib		
Rare	300°	18-20 or to internal temp. of 140°
Medium	300°	22-25 or to internal temp. of 160°
Well Done	300°	27-30 or to internal temp. of 170°
Rolled Rib Roasts		
	300°	Add 10 to 15 min. per lb. to above
Top Round		
Medium	300°	20-25
Well Done	300°	30-35
<b>Lamb</b>		
		Internal temp. of 175° to 180°
Leg	300°	30-35
Stuffed Shoulder	300°	30-35
Stuffed Breast	300°	30-35
Crown Roast	300°	30-35
<b>Pork—Cured</b>		
		Internal temperature of 160°
Large Ham (14-18 lb.)	300°	15-20
Small Ham (10-12 lb.)	300°	20-25
Half of Ham (5-6 lb.)	300°	25-30
Shank End	300°	35-40
Butt End	300°	40-45
<b>Pork—Fresh</b>		
		Internal temperature of 185°
Ham	350°	30-35
Loin	350°	35-45
Cushion	350°	35-40
Pork Butt	350°	45-50
Spareribs	350°	30-35
Tenderloin	350°	35-40
<b>Veal</b>		
		Internal temperature of 170°
Leg Roast	300°	25
Loin	300°	30-35
Rack—4 to 6 ribs	300°	30-35
Shoulder	300°	25
Shoulder, rolled	300°	40-45
<b>Duck - Goose</b>		
	325°	30 minutes per pound.
<b>Chicken</b>		
		Internal temperature of 190°
1½ to 2½ lb.	325°	1½ to 2½ hours (total time)
2½ to 3½ lb.	325°	2½ to 3 hours (total time)
3½ to 4¾ lb.	325°	3 to 3½ hours (total time)
<b>Turkey*</b>		
		Internal temperature of 190°
8 to 12 lb.	325°	4 to 4½ hours (total time)
12 to 16 lb.	300°	4½ to 5 hours (total time)
16 to 20 lb.	300°	5 to 5½ hours (total time)
20 to 24 lb.	300°	5½ to 6 hours (total time)

\*Unstuffed turkeys require approximately 5 minutes per pound less time.

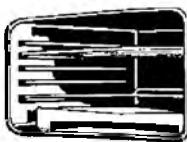
Differences in individual birds may necessitate increasing or decreasing cooking time slightly.

Courtesy of the National Livestock and Meat Board  
and Egg and Poultry National Board.

## Cooking for The crowd...

Here are meat loaves and baked beans for 24 people, baked in the oven at the same time and room for extra food, for example, a casserole of dried fruits.

1. Preheat oven to 325°F.
2. When Signal-Light goes out place beans and apricots on lower shelf on lowest guide.
3. Place meat loaves on upper shelf on third highest shelf guide.
4. Bake for two hours.



## OVEN MEALS



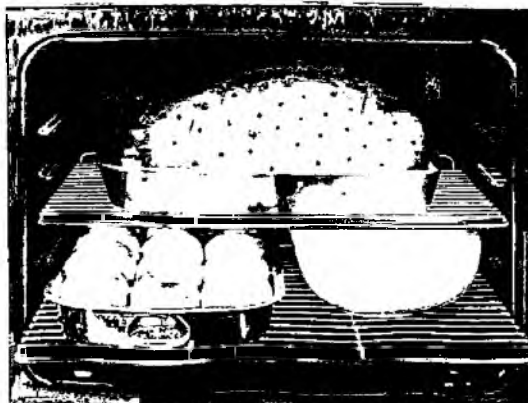
A luscious 20 pound standing rib roast for 12 people will bake on one shelf, then the last two hours of roasting time, escalloped potatoes are added, along with stewed prunes or any other type of dried fruit.

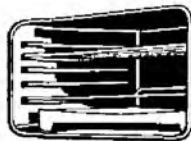
1. Preheat oven to 300°F.
2. When Signal-Light goes out place standing rib roast on upper shelf on third highest guide. Roast, using approximate time given in chart on page 17.
3. Place scalloped potatoes and prunes on lower shelf on lowest guide for last two hours of roasting time.



A large Smithfield ham, baked apples and sweet potatoes to serve 12, or two pans of baked apples and a ham to serve 24 people—all baked in one oven.

1. Preheat oven to 275°F.
2. Place ham on baking rack in shallow roasting pan.
3. When Signal-Light goes out place ham on upper shelf in third highest guide.
4. Bake allowing 25 minutes per pound.
5. Two hours before baking is completed, remove ham. Skin and score. Dot with cloves. Make a paste of one cup brown sugar and two tablespoons cream. Spread over scored side of ham.
6. Return to oven on upper shelf.
7. Place sweet potatoes and apples on lower shelf on lowest guide. Bake for two hours.





## OVEN MEALS

### Chicken in Cream

Steamed Rice

Tomato Cups

Apple Pie with Candied Crust

(12 to 15 servings) Temperature 325°F. for 1 hour 15 minutes

#### Chicken in Cream

- 3 frying chickens (3 lbs. each)
- 2¼ cups flour
- 2 tablespoons salt
- cooking fat for frying
- 3 cups thin cream
- 2 tablespoons finely chopped onion

Clean chicken and cut into frying pieces. Drain. Roll in seasoned flour. Melt ½ inch fat in skillet on HIGH. Turn switch to MEDIUM LOW to brown chicken on both sides 25-30 minutes. When chicken is brown, place in shallow baking pan. Pour thin cream over chicken and add onion. Do not cover.

#### Steamed Rice

Wash 1½ cups of unsoaked rice. Place in covered baking utensil. Add 4 cups water and 1½ teaspoons salt. Cover.

#### Tomato Cups

- 1½ cups mushrooms, canned or fresh
- 4 tablespoons butter
- 1½ cups bread crumbs
- 12-15 medium size tomatoes
- 2 cups tomato pulp
- 2 cups whole kernel corn
- 1 teaspoon salt
- Pepper

Note: If fresh mushrooms are used, saute them in the butter before bread crumbs are added.

Melt butter, add bread crumbs, stir until slightly browned. Cut thin slices from the stem end of the tomato and remove pulp. Combine the corn, mushrooms, tomato pulp and 1 cup of buttered bread crumbs. Fill tomatoes with this mixture. Sprinkle remaining bread crumbs over the tops of the tomatoes. Place in baking dish, uncovered.

#### Apple Pie with Candied Crust

##### FILLING:

- 8-10 cups sliced apples
- 4 teaspoons lemon juice

##### TOP CRUST:

- 2 cups brown sugar
- 2 cups cake flour
- 1 teaspoon salt
- ¼ teaspoon nutmeg
- 1 cup butter

Fill two well-greased pie pans, 9-inch size, with thin slices of apples which have been peeled and cored. Mix sugar, flour, salt and nutmeg together. Work the butter into the dry ingredients with a pastry blender, or with two knives until the mixture is like coarse corn meal. Pat the mixture on top of the apples. This forms the top crust of the pie. There is no bottom crust. Bake. When cool, serve as regular pie or with plain cream or whipped cream. Delicious with a scoopful of ice cream on each serving.

### Procedure

- 1 Preheat oven to 325°F.
- 2 When Signal-Light goes out, place meal in oven.
- 3 Place chicken on lower shelf, on lowest guide.
- 4 Place tomato cups on same shelf.
- 5 On upper shelf in third highest position place rice and two apple pies.
- 6 Bake for one hour and 15 minutes.



## OVEN MEALS

### Baked Fish

Steamed Potatoes

Tomato Celery Casserole

Lemon Chiffon Pudding

(6 to 7 servings) Temperature 325°F. for 1 hour 45 minutes

#### Baked Fish

3½ to 4 lb. fish

#### Stuffing

- 1 cup diced celery
- 1 cup boiling water
- 3 tablespoons minced onion
- 6 tablespoons butter
- 2 teaspoons sage
- 1 tablespoon chopped parsley
- 1 quart day-old bread cubes
- ¾ teaspoon salt
- ¼ teaspoon pepper

Cook celery in boiling water 15-20 minutes or until tender. Drain, reserving 4 tablespoons of liquid. Cook onion slowly in butter until transparent. Mix sage, parsley, bread cubes, salt and pepper. Add celery, reserved liquid, onions and butter and mix thoroughly with a fork. Cover and let stand 10-15 minutes. Stuff fish.

#### Steamed Potatoes

- 1½ lbs. potatoes
- ½ cup water
- ½ teaspoon salt

Peel potatoes. Cut in halves. Place in covered baking dish, add water and salt. For serving, the potatoes may be pressed through a ricer and garnished with cubes of butter and sprinkled with paprika.

#### Tomato and Celery Casserole

- 1 No. 2 can tomatoes
- 2 cups celery cut in ½-inch pieces
- 1 medium onion, cut fine
- 1 tablespoon flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 cup bread crumbs
- 3 tablespoons melted butter

Place tomatoes, celery and onion in baking dish. Blend flour, sugar and salt together and add. Sprinkle with buttered crumbs. Bake uncovered.

#### Lemon Chiffon Pudding

- 5 tablespoons flour
- 1 cup sugar
- 3 tablespoons butter
- grated rind ½ lemon
- ¼ cup lemon juice
- 3 eggs, separated
- 1 cup milk

Mix flour and sugar, cut in butter with a pastry blender. Add lemon rind and juice then well beaten yolks of eggs. Add milk and fold in stiffly beaten egg whites. Pour into buttered baking dish. Bake uncovered.

## Procedure

- 1 Preheat oven to 325°F.
- 2 When signal light goes out, place fish and potatoes on lower shelf in lowest guide.
- 3 Bake 45 minutes.
- 4 Place Tomato and Celery Casserole, Potatoes and pudding on upper shelf on third guide from top.
- 5 Bake one hour longer.

## Deviled Swiss Steak

Scalloped Potatoes

Honey Glazed Carrots

Pineapple Upside Down Cake

(6 to 8 servings) Temperature 300°F. for 1½ hours

### Deviled Swiss Steak

- 1 tablespoon dry mustard
- ½ cup flour
- 1½ lbs. 1" thick top round steak
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ½ cup fat
- 2 tablespoons Worcestershire sauce
- 1 cup finely chopped onion
- 2 cups canned tomatoes
- 1 tablespoon brown sugar

Mix dry mustard, salt and pepper with flour, pound into steak. Melt fat on HIGH. Turn to MEDIUM LOW and brown meat on both sides. Place in baking dish or casserole. Combine sliced onion, tomatoes, Worcestershire sauce and brown sugar and pour over steak. Bake with oven meal.

### Scalloped Potatoes

- 6 medium size potatoes
- 2 tablespoons butter
- 3 tablespoons flour
- 2 cups milk
- 1½ teaspoons salt
- ⅛ teaspoon pepper

Peel potatoes and slice thin. Place in a greased casserole. Make a white sauce with remaining ingredients and pour over potatoes. Cover. Cook with oven meal.

### Honey Glazed Carrots

- 6 medium size carrots
- 2 tablespoons honey
- ¼ teaspoon grated orange rind
- ½ cup hot water
- 2 tablespoons butter
- ⅛ teaspoon salt

Wash and scrape carrots. Cut Julienne style and place in casserole. Mix remaining ingredients and pour over carrots. Cover. Cook with oven meal.

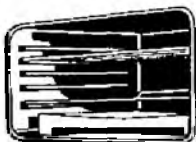
### Pineapple Upside Down Cake

- ¼ cup butter
- ½ cup brown sugar
- 1 No. 2 can sliced pineapple
- ¼ cup chopped nuts
- ¼ cup raisins (optional)
- 12 Maraschino cherries
- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup shortening
- 1 cup sugar
- 2 eggs
- ½ cup milk
- ½ teaspoon vanilla

Put butter and sugar into shallow baking dish and place in oven just long enough to melt the butter. Take from oven and arrange pineapple slices in bottom of pan, add raisins, nuts and cherries. Sift together flour, baking powder and salt. Cream shortening, sugar and eggs until light and fluffy. Add vanilla to milk and add ½ the flour and ½ the milk alternately to creamed mixture. Pour batter over prepared fruit and bake with oven meal. Immediately turn out on rack or tray. Serve with whipped cream.

## Procedure

- 1 Preheat oven to 300° F.
- 2 When Signal-Light goes out, place meat on right side of lower shelf in lowest guide.
- 3 Place potatoes at left of lower shelf
- 4 Place carrots on right side of upper shelf in 2nd guide from top.
- 5 Place cake on left side of upper shelf.
- 6 Bake one and one half hours.



## OVEN RECIPES

### Bread

- 2 cakes compressed yeast
- 1 cup lukewarm water
- 2 cups evaporated milk diluted with 2 cups water
- 4 tablespoons sugar
- 4 teaspoons salt
- 4 tablespoons melted shortening
- 13½ cups sifted flour

Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm (80 to 85°F.). When cooled, add 2 cups flour, stirring well. Add softened yeast. Add enough more flour to make a moderately stiff dough. Turn out on lightly floured board and knead until smooth and satiny (5 to 8 minutes). Shape into ball and place in lightly greased bowl. Grease surface of dough lightly. Cover and let rise in warm place (80 to 85°F.) until doubled (about 1½ hours). Punch down. Let rise again until doubled (about 45 minutes). If preferred, shape dough into loaves after first rising. Divide dough into 4 equal portions. Shape each portion into smooth ball. Let rest 10 minutes. Shape into loaves. Place in greased bread pans. Let rise until doubled (about 1 hour).

For four loaves place shelf on lowest guide. Bake in a hot oven (400°F.) for 50 minutes. (Amount—4 loaves.)

### Sweet Yeast Dough

- 2 packages yeast
- ¼ cup lukewarm water
- 1 cup milk
- ½ cup sugar
- 2 teaspoons salt
- ¼ cup shortening
- 2 eggs
- 5 cups flour (about)

Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast and eggs. Beat well. Add enough more flour to make a soft dough. Turn out on a lightly floured board and knead until smooth and satiny (6 to 8 minutes). Place in lightly greased bowl. Cover and let rise in warm place until doubled (about 1½ hours). Punch down. Let rest about 10 minutes. Shape into rolls or coffee cakes as desired. Let rise until doubled (45 to 60 minutes).

Place shelf on second guide from bottom. Bake in moderate oven (350°F.) 30 minutes for coffee cakes, 25 minutes for pan rolls, 20 minutes for individual rolls. Makes 3 coffee cakes or about 3½ dozen rolls.

### Swedish Tea Ring

- ½ recipe Sweet Yeast Dough
- 2 tablespoons melted butter
- ½ cup brown sugar
- 1 teaspoon cinnamon
- white frosting
- ¼ cup chopped nuts

When dough is light, punch down, and let rest 10 minutes. Pat or roll into a rectangular sheet about ½ inch thick and 8 inches wide. Brush with butter. Sprinkle with brown sugar and cinnamon. Roll up like jelly-roll, sealing edge. Form into ring on greased baking sheet. With scissors cut through ring almost to center, in slices about 1 inch thick. Turn each slice slightly. Brush lightly with butter. Let rise until doubled (about 1 hour).

Place shelf on second guide from bottom. Bake in moderate oven (350°F.) 25 to 30 minutes. When cool, frost and sprinkle with chopped nuts. (Amount—1 tea ring.)

### White Frosting

- 2 tablespoons butter, creamed
- 1 cup confectioner's sugar
- 2 tablespoons cream
- ¼ teaspoon vanilla

Combine ingredients in order given and mix until smooth. Frosting for 1 tea ring.

### Breakfast Biscuits

- 2 cups sifted flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 4 tablespoons shortening
- ¾ cup milk

Sift the flour, baking powder, and salt together. Cut in shortening until it is evenly mixed with the flour. Add milk, mixing until a soft dough is formed. Turn onto a floured board, roll to one-half inch thickness, and cut with a small biscuit cutter. Place on ungreased cookie sheet.

Place shelf on second guide from the bottom and bake in a very hot oven (450°F.) for approximately 10 to 15 minutes. (Amount—about 16 or 18 small biscuits.)

### Blueberry Muffins

- 2 cups sifted flour
- 3 teaspoons baking powder

- ½ cup sugar
- ½ teaspoon salt
- 1 cup blueberries
- 1 egg, beaten
- 1 cup milk
- 4 tablespoons melted shortening

Sift together the flour, baking powder, sugar and salt. Stir in blueberries. Combine beaten egg, milk and melted shortening. Pour the liquid mixture into the dry ingredients and combine quickly. Fill muffin cups  $\frac{2}{3}$  full.

Place shelf on second guide from bottom and bake in a hot oven (400°F.) for 25 to 30 minutes. (Amount—12 small muffins.)

### Corn Sticks

- ½ cup sifted flour
- 3 teaspoons baking powder
- ½ teaspoon soda
- 1 teaspoon salt
- 1 teaspoon sugar
- 1½ cups corn meal
- 1 egg, slightly beaten
- 1½ cups buttermilk
- ¼ cup soft shortening

Sift together flour, baking powder, soda, salt and sugar. Add corn meal and mix thoroughly. Combine egg, buttermilk and melted shortening. Add to dry ingredients and stir just enough to moisten. Pour into greased hot corn stick pans.

Place shelf on second guide from bottom and bake in a very hot oven (450°F.) for 20-25 minutes. (Amount—12.)

### Popovers

- 1 cup sifted all-purpose flour
- ½ teaspoon salt
- 1 cup milk
- 3 eggs
- 1 tablespoon melted butter

Beat all ingredients together with spoon or rotary egg beater. Fill greased custard cups, placed on baking sheet, one-third full.

Place shelf on second guide from bottom and bake in a hot oven (400°F.) until well browned, about 35 to 40 minutes. If desired, cut a slit in the side of each to let out steam. Bake 5 minutes longer. Remove promptly from cups so that bottoms do not steam and soften. Serve at once. (Amount—12 medium or 8 large popovers.)

### Layer Cake

- 2 cups sifted cake flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ cup shortening
- 1 cup sugar
- 2 eggs
- 1 cup milk
- 1 teaspoon vanilla

Sift together flour, baking powder, and salt. Cream shortening, sugar and eggs until light and fluffy. Add vanilla to the milk, then add  $\frac{1}{2}$  of the flour and  $\frac{1}{2}$  of milk alternately to creamed mixture, blending well after each addition. Pour into two 8-inch layer pans.

Place shelf on second guide from the bottom and bake in moderate oven (375°F.) for about 25 minutes.

### White Cake

- 3¾ cups sifted cake flour
- 4½ teaspoons baking powder
- ¾ cup shortening
- 2¼ cups sugar
- 1½ cups milk
- 1½ teaspoons flavoring
- 6 egg whites

Sift  $\frac{1}{4}$  cup of the flour with baking powder and set aside. Cream shortening and sugar thoroughly. Add alternately  $\frac{1}{4}$  of the remaining flour and  $\frac{1}{2}$  of the milk, blending well after each addition. Add flavoring and fold in beaten egg whites. Lastly fold in flour and baking powder. Turn into two 9-inch or three 8-inch layer cake pans.

Place shelf on second guide from bottom and bake in moderate oven (350°F.) for approximately 30 minutes.

### Devils Food Cake

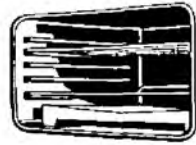
- 1 cup butter
- 2 cups sugar
- ½ teaspoon salt
- ½ cup cocoa
- 5 eggs, separated
- 2½ cups sifted cake flour
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1 teaspoon soda in 1 tablespoon boiling water

Cream together butter and sugar, add salt, cocoa and beaten egg yolks. Alternately add flour and buttermilk, mix well. Add vanilla and then soda dissolved in boiling water. Fold in beaten egg whites. Bake in two layers, 9 inch round, 1½ inches deep; or in 7¼ inch square pans, 2 inches deep.

Place shelf on second guide from bottom and bake in a moderate oven (350°F.) for 45-50 minutes. (Amount—12-15 servings.)

### Date and Walnut Cake

- 1½ cups dates, pitted
  - 1 teaspoon soda
  - 1 cup boiling water
  - 1 tablespoon shortening
  - 1 cup sugar
  - 1 egg
  - 1 cup chopped black walnuts
- (continued on next page)



- 1 teaspoon vanilla
- 1½ cups sifted cake flour
- ¼ teaspoon salt

Cut dates into small pieces. Sprinkle with soda and add boiling water. Let mixture cool. Cream shortening and sugar together. Add egg, walnuts, vanilla and mix well. Stir in date mixture. Add flour, sifted with salt. Turn into greased pan 11 x 7 x 1½ inches.

Place shelf on second guide from bottom and bake in a slow oven (325°F.) for 50 to 55 minutes. (Amount—12-15 servings.)

Serve cake warm. Add one tablespoon rum or brandy to each serving before adding partially frozen whipped cream.

### Toffee Squares

- 2 cups all purpose flour
- ¼ teaspoon salt
- 1 cup butter
- 1 cup brown sugar
- 1 egg yolk
- 1 teaspoon vanilla
- ½ lb. sweet chocolate
- ½ cup chopped nuts

Sift flour and salt together. Blend butter with sugar and egg yolk until creamy. Add vanilla. Stir in flour and salt. Mix well. Spread in a rectangle about 10 x 13 inches on a greased cookie sheet.

Place shelf on second guide from bottom and bake in a moderate oven (350°F.) about 20 minutes. While still warm, spread with melted chocolate. Sprinkle with chopped nuts. Cut into squares. (Amount—6-7 dozen.)

### Pie Shell (1 9-inch pie shell)

- 1½ cups flour
- ½ teaspoon salt
- ½ cup shortening
- 3 tablespoons cold water

Sift flour and salt together. Cut shortening into flour with blender or spatulas. Sprinkle water, 1 tablespoon at a time over mixture. Work lightly with a fork until dough is formed. Roll to desired thickness (about ⅛ inch). Fit into pie pan.

Place shelf on second guide from the bottom. Bake in a very hot oven (450°F.) for 15-20 minutes. If two shells are baked at one time, twenty minutes total baking time should be allowed.

### Apple Pie

- 1 teaspoon flour combined with  
1 tablespoon sugar
- 4-5 cups apple slices
- ¾ cup sugar (more if apples are tart)
- 1 teaspoon cinnamon
- 2 tablespoons butter

Roll pie crust and line a 9-inch pie plate. Sprinkle the flour and sugar mixture in bottom of shell, and fill with sliced apples. Cover with sugar and cinnamon, and dot with butter. Moisten edge of pie with water, fit top crust over apples and seal edge of pie.

Place shelf on second guide from the bottom, and bake in a hot oven (400°F.) for 45-60 minutes. (Amount—one 9-inch pie—about 6-7 servings.)

### Custard Pie

- 1 9-inch pie shell, unbaked
- 3 eggs, beaten
- ½ cup sugar
- ½ teaspoon salt
- 2 cups milk, scalded
- 1 teaspoon vanilla
- ¼ teaspoon nutmeg

Beat the eggs until light and foamy. Add the sugar and salt and blend well. Add scalded milk and vanilla. Brush pastry shell with melted butter and pour in custard. Sprinkle with nutmeg.

Place shelf on second guide from the bottom, bake in a very hot oven (450°F.) for 8 to 10 minutes, then reduce heat to 325°F. for approximately 25 minutes. (Amount—one 9-inch pie.)

### Pumpkin Pie

- 1 9-inch pie shell, unbaked
- 1½ cups pumpkin
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 1 tablespoon flour
- ¼ teaspoon cloves
- ¼ teaspoon ginger
- 2 eggs, slightly beaten
- 1 cup milk

Mix pumpkin and dry ingredients thoroughly. Add eggs and milk. Pour into pie shell.

Place shelf on second guide from bottom and bake in hot oven (425°F.) for 45-50 minutes. (Amount—one 9-inch pie—6 servings.)

# OVEN RECIPES

## Spring Fruit Pie

- 1 cup fresh strawberries
- 1 cup fresh pineapple
- 1 cup fresh rhubarb
- $\frac{3}{4}$  cup sugar
- 2 tablespoons minute tapioca
- 1 teaspoon orange rind (grated)

Mix fruit, sugar, tapioca, and orange rind, and let stand while preparing the pastry. Fill pie shell and arrange strips of pastry across top of pie.

Place shelf on second guide from bottom and bake in hot oven (400°F.) for 45 to 55 minutes. (Amount—one 9-inch pie or about 6 servings.)

## Cream Puffs

- 1 cup water
- $\frac{1}{2}$  cup butter
- $\frac{1}{4}$  teaspoon salt
- 1 cup sifted all-purpose flour
- 4 eggs, unbeaten

Bring water, butter, and salt to boiling point. Add flour all at once and stir over heat until mixture leaves sides of pan and forms a compact ball. Remove from heat and continue beating to cool mixture slightly—about 2 minutes. Add eggs, one at a time, beating thoroughly after each addition. After last egg is added, beat until mixture has a satin-like sheen. Drop 10 to 12 mounds of batter, swirling the top of each, 2 inches apart on a greased baking sheet.

Place shelf on second guide from bottom and bake in a moderate oven (375°F.) until well browned and puffed, about 45 to 50 minutes. Remove from oven and immediately cut one or two slits in the side of each puff. Return to the oven for 10 minutes. Remove from baking sheet, cool on a cake rack. (Amount—10 to 12 Cream Puffs.)

To serve: fill with whipped cream or ice cream and dust with confectioner's sugar.

## Meat Loaf

- 1 lb. beef
- 1 lb. fresh pork
- $\frac{1}{2}$  lb. smoked ham
- 1 teaspoon salt
- $\frac{1}{6}$  teaspoon pepper
- 1 cup tomato puree
- 1 egg
- 4 strips bacon

Combine ingredients and mix thoroughly. Place strips of bacon in bottom of loaf pan.

Add meat mixture to shape loaf. Turn out onto shallow baking dish, bacon side up.

Place shelf on second guide from bottom and bake in a slow oven (325°F.) 1½ hours. (Amount—8-10 servings.)

## Cheese Souffle

- 3 tablespoons fat
- 3 tablespoons flour
- 1 cup milk
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{6}$  teaspoon pepper
- 1 cup grated American cheese
- 3 eggs, separated

Melt fat on HIGH; turn to LOW and blend in pepper, salt and flour. Add milk stirring constantly and cook until smooth. Add cheese and stir until melted and the sauce is smooth. Remove from the heat. Pour a little of the hot sauce into the beaten egg yolks and blend together, then add to the rest of the cheese sauce and stir well. Beat egg whites until stiff but not dry. Slowly pour the cheese sauce onto the beaten egg whites and fold in carefully. Pour into ungreased baking dish.

Place shelf on second guide from the bottom, and bake in a slow oven (325°F.) for 35 to 40 minutes. (Amount—6 servings.)

## Chicken and Rice Creole

- 1 3-3½ lb. chicken
- 1 cup fat
- 1 medium size onion
- 2 raw carrots, sliced
- 1 cup canned tomatoes
- 2 whole cloves
- $\frac{1}{2}$  teaspoon paprika
- $\frac{1}{4}$  teaspoon pepper
- 2 teaspoons salt
- 3 cups boiling water
- 1 cup rice, washed and drained

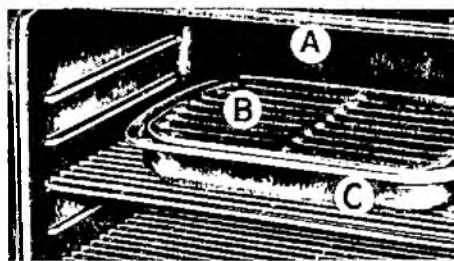
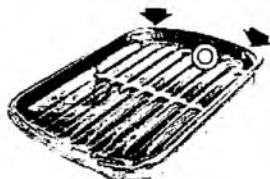
Clean and cut chicken into frying pieces, flour lightly. Melt fat and butter in skillet on HIGH. Turn switch to MEDIUM LOW and brown onion, then remove. Brown the chicken in the fat and place it in the center of a large baking dish (with cover). Combine carrots, tomatoes, onion, all seasonings and boiling water. Pour around chicken. Sprinkle the rice in evenly around the chicken. Cover.

Place shelf on second guide from the bottom. Bake in moderate oven (350°F.) until rice is thoroughly cooked and chicken tender, about 1½ hours. Remove cover for the last 5 minutes. (Amount—4-6 servings.)

## SECTION 3 BROILING

**The High-Speed Broiler:** You will always enjoy superior broiling results in your new Thrifty-30 range. Here is your convenient, Waist-High Broiler:

- A** is the broiler unit, recessed in the oven top.
- B** is the Porcelain-finished, easy-to-clean Grid which holds the food for broiling.
- C** is the Porcelain-finished, easy-to-clean Broiler Pan.
- D** is the upper oven shelf, adjustable to any height.



You will notice a thumb-sized opening (O) in one end of the Grid, and two smaller holes on one end of the Pan (shown by arrows at left). For broiling, raise the Grid to the top of the Pan and set into position with the larger opening opposite the two small holes in the Pan as shown at (B) above. For Roasting, simply turn the Grid around so that large opening and the two small holes in the Pan are at the same end, then lower into position as shown at left.

### How to broil

1. Place oven shelf in proper position for desired broiling speed.
2. Arrange food on broiler grid.
3. Turn Oven Control to "Broil."
4. Place the broiler pan and grid in the center of the oven shelf.
5. Leave outside oven door open to automatic "stop" position throughout actual broiling time. This provides a proper opening for air-circulation during broiling.
6. Broil food first on one side, then turn, and allow to finish broiling on the other side.

**Broiling Speed:** Remember that the "speed" of broiling is governed by the distance of the food from the

broiler unit. In "Fast" broiling food is close to the unit, in "Slow" broiling it is farther away.

**Fast Broiling:** Place food on broiler pan, and arrange oven shelf, allowing a clearance of approximately 3 inches between the *top surface of the food* and broiler unit. Fast broiling will shorten broiling time. Some smoking will be encountered during broiling.

**Slow Broiling:** For "Slow" broiling place the broiler pan on oven shelf so as to allow about 4 to 8 inches between the *top surface of food* and broiler unit. This will take longer but will produce a more uniformly done product, with less shrinkage, no charring of bones or fat, and no smoking.

## MEAT BROILING CHART

Meat	Inches from broiler unit	Minutes first side	Minutes second side
<b>Beef</b>			
Steaks—Not Frozen			
Rare—1 inch thick	3-6	7	7
Medium	6	11	10
Steaks—Frozen			
Rare—½ to 1 inch thick	5	10	10
Medium	8	20	15
Calves Liver	4-5	4-5	4-5
Ground Beef Patties	5-6	7-9	7-9
turn occasionally			
<b>Lamb</b>			
Lamb Chops—¾ to 1 inch thick	5-6	8-9	8-9
<b>Chicken</b>			
Broiler—1½ lb. cut in half	5-6	15	15
<b>Pork</b>			
Ham Slice—1 inch thick	7-8	12-15	12-15
Bacon sliced	3-5		turn occasionally
Frankfurters	7-8	4-5	4-5

**Note:** This chart is intended as a guide to help you estimate the required broiling time. Broiling times are only approximate since personal preferences vary greatly in determining "rare", "medium" and "well done".

### Helpful Hints for Broiling

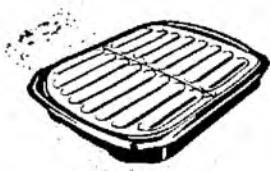
1. The fat at the edge of steaks and chops should be cut at close intervals before placing under heat. This will prevent curling and uneven browning of meat. Seasonings may be added before or after broiling as desired.

2. Use wide spatulas or tongs for turning meat. If the meat is pierced with a fork in turning, there is a considerable loss of meat juices.

3. In preparing broiler meals (meat, fruit and vegetables) arrange meat on broiler grid. Place vegetables (cooked or canned) below on bottom of broiler pan. Add fruit after meat has finished broiling on one side. Season fruit, place on broiler grid with

meat. (For broiler meal suggestions and instruction see page 28.)

4. **Broiling Frozen Steaks and Chops.** Frozen steaks and chops ½ to 1-inch thick may be broiled successfully if placed on broiler pan and grid in oven so that there is at least five inches between the top surface of meat and broiler unit. Allow meat to broil *slowly*, first on one side then on the other. Turn several times during broiling. Broiling times must be increased to compensate for not thawing. In general it requires half again as long to broil a frozen steak or chop as it does to broil the comparable fresh or thawed cut.



## BROILER RECIPES

See Chart on Page 27 for Broiling Meats

**Note:**—The type of food determines the distance food should be placed from the broiling unit.

**Steak**—A good broiled steak should be evenly browned on the outside; the fat should be a light golden brown and the lean a brownish red, all very even in color. The outside should be “puffy” in appearance, never shrunken. The inside should be evenly cooked, with no underdone center, but a uniform, even color throughout, the brightness of the color depending upon the degree of doneness desired.

**RARE** — Heated just enough to change the color of the steak interior to a rose red so that the outer brown surface and the gray layer at the edge shall be just as thin as possible. The juice will be bright red.

**MEDIUM**—The color of the steak interior has changed from rose red to light pink and the gray layer has extended a little farther toward the center. There will be less free juice and this will be lighter in color than with a rare steak.

**WELL-DONE**—Steak shows none of the red color; is well browned on the outer surface. Entire inner portion is grayish tan.

**Chicken**—Select chickens about 1½ pounds each. Cut in half, and place skin side up on grid of broiler pan. Brush with melted butter and season with salt and pepper. Brush with additional butter each time the chicken is turned.

**Lamb Chops**—Broiled chops should have a nicely browned exterior, with the interior faintly pink for medium done, and grayish for well done.

**Fish**—Whole fish may be split and broiled flesh side up without turning. Brush with melted butter and season with salt and pepper. A piece of parchment paper cut about the size of the fish, brushed with fat, and placed under the fish, will simplify the transfer from broiler rack to serving platter.

**Liver** — Brown liver on each side, turning occasionally. Season with salt and pepper. Liver should be browned, tender, and not dry.

**Frankfurters—stuffed**—Split frankfurter, insert wedge of cheese and wrap in bacon slice. Secure with toothpicks. Remove toothpicks before serving.

### Broiler Combinations

1. Ham Slice (1 inch) with Grapefruit Halves.

Add brown sugar (or honey) and dots of butter to grapefruit halves. Arrange on broiler rack when ham is turned to second side.

2. Ham Slice with Peach Halves.

Season peach halves with brown sugar and dots of butter. Arrange on broiler rack when ham is turned to second side.

3. Ground Beef Patties, Bananas, Tomato Halves.

Peel bananas, leave whole and brush with melted butter. Season tomatoes with salt, sugar and brush with melted butter.

Arrange bananas and tomatoes on broiler rack when patties are turned.

4. Lamb Chops and Tomato Halves. Prepare tomatoes as above and arrange on broiler rack when chops are turned.

## SECTION 4 CARE AND CLEANING

### WARNING!

Turn off all switches before starting to clean range.

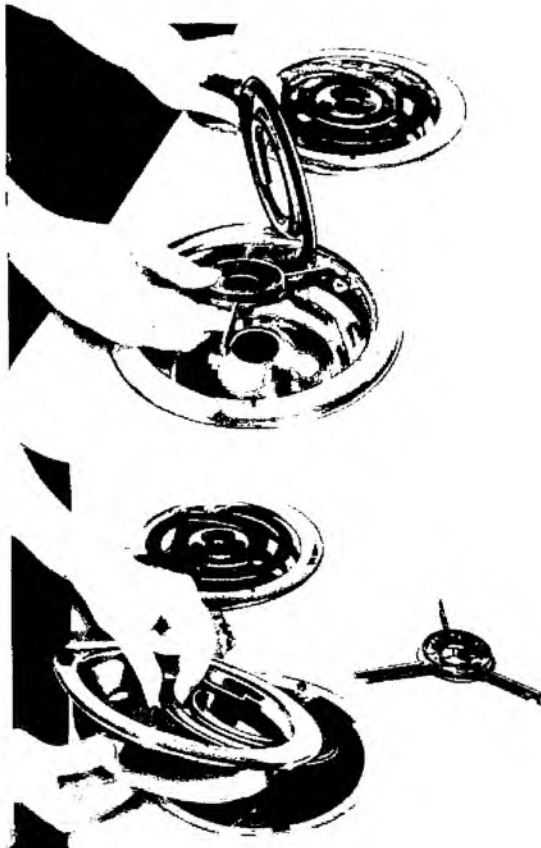
Naturally, you'll want to keep your range sparkling clean for better looks and better cooking results. So here are some helpful thoughts . . .

The entire exterior of your range is finished in Frigidaire Lifetime Porcelain and can be cleaned easily in the following manner:

Wipe up spots as soon as possible.

For more thorough cleaning, allow porcelain to cool and wipe with a damp, soapy cloth. Rinse and dry well. Avoid using gritty soaps or acids or harsh abrasives of any kind. Your Frigidaire dealer can supply you with Frigidaire Porcelain Speed-Cleaner made especially to help make cleaning easier.

### Cleaning the Surface Units



For all practical purposes Frigidaire Radiantube cooking units are self cleaning. They may be brushed off occasionally for maximum sanitation. In addition, each Drip Bowl and shiny metal ring around its edge should be polished with a damp cloth and soap powder.

#### Model RT-30

To remove Drip Bowls for cleaning, tilt up the Radiantube unit and lift out the 3-pronged support as shown. If fat or liquid has collected in the bowl, use a cloth to remove it.

Then lower the Radiantube unit approximately halfway and slip the opening in the Drip Bowl over the unit and off.

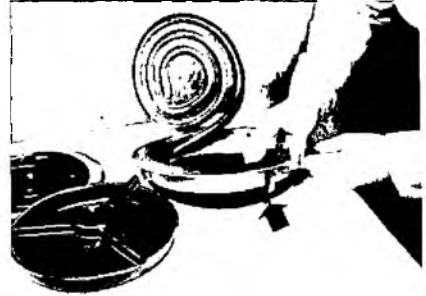
**NOTE:** When replacing the Drip Bowls, make sure the notch on the inside of the metal ring fits over the small metal protrusion with a hole in it. Also, when replacing the 3-Pronged Support, make sure the prong with the hooked end fits into the hole in the small metal protrusion.

## Cleaning the surface units on Model RT-38



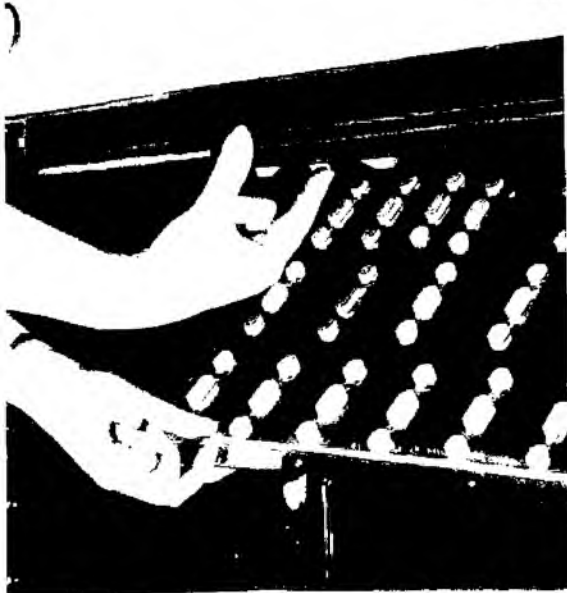
To clean Drip Bowls, tilt up surface unit, lift out the three-pronged metal support, and lift out the Drip Bowl. Both may be washed at the sink.

Now to clean chrome ring around each surface unit, grasp ring firmly as shown, and pull it up and out.



To replace unit and chrome ring, be sure that terminal block enters opening, then replace chrome ring so that the spring-clip at the side fits into the slot in the cooking-top opening (see arrow). Push down firmly on the ring to snap it into place.

## *Cleaning the Oven...*



The oven will clean more easily if it is washed before it is entirely cold. Before cleaning, remove shelves from the oven. The shelves may be washed just as any cooking utensil.

### **The Upper Unit**

**The Upper Unit** — The Upper, or Broiler, unit is hinged at the back so that it may be released from the top of the oven and lowered toward the back wall during cleaning. To release unit, pull center catch forward toward front of range as shown, then lift unit slightly until it is disengaged from the catch, and lower it toward back wall of oven. The top of the oven may now be washed with a damp cloth.

**The Lower Unit** may be completely removed from the oven by pulling it straight out. Set unit on a dry surface. *Do not immerse unit in water.* The Evenizer on the lower unit may be cleaned readily by wiping it off with a damp cloth.

**The Oven Interior**—When deposits or stains are particularly hard to remove, it is suggested that a cloth saturated with water be placed over the spots, then sprinkled with household ammonia. Allow cloth to remain over spots for an hour or until deposits are softened and can be removed with

a damp cloth, or with fine steel wool. **CAUTION:** If steel wool is necessary, use only a very fine grade so as not to scratch or mar porcelain oven liner. After scouring, wipe oven thoroughly and make sure that every particle of steel wool has been removed.

**The Broiler Pan and Grid** should be washed just as any cooking utensil. To clean, remove fat, or remaining drippings or gravy, with paper toweling or rubber scraper. Then soak grid and pan in hot, soapy water while meal is being served. When not in use, keep broiler pan out of the oven.

## Replacing Oven Units

**The Upper Unit**—To replace Upper Unit pull center catch forward toward front of range, then raise unit allowing it to snap into place as catch is released.

**The Lower Unit**—Whenever you take the lower heating unit out of the oven for cleaning, be sure that it is properly replaced. The heater element connection has three metal terminals to make the necessary electrical contact. For proper electrical contact, the entire unit must now be pushed back as far as it will go so that the three metal

terminals on the end of the heating unit fit completely into the three slots in the back of the oven.

**Levelling the Range**—A level range is essential for good cooking performance. Your range is equipped with two adjustable levelling glides which are located inside two front corners at base of range. When your range is installed these glides are adjusted and your range properly levelled. If you move range make sure that it is again properly levelled.



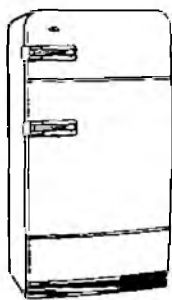
**Surface Units:** (1) If any Radiant-tube surface unit does not seem level (fat or liquid tend to run to one side of the skillet or pan), make sure that the utensil has a perfectly flat bottom. It may be warped. (2) Or see that the unit has been properly replaced after cleaning.

**Oven Units:** Make sure that oven heating units are pushed back into position as far

### Before you call a service man, check these points:

as they will go. (See "Replacing Oven Unit").

**Fuses:** If the Cooking-Top lamp doesn't work, or if the appliance outlet is inoperative, see if a fuse has blown. Fuses are located under left front surface unit. To replace fuse (15 ampere), remove left front surface unit and reach in toward front corner of range.

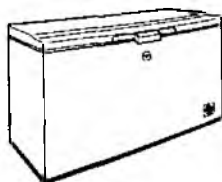


### Refrigerators

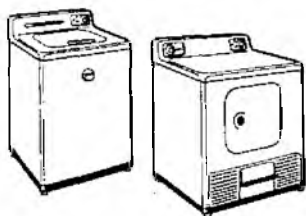
Frigidaire—America's Favorite Refrigerator gives you the best in food-keeping convenience. Ample frozen storage space—plenty of Safe-Cold to keep foods fresh longer. Many models to choose from, all powered by the world famous Meter-Miser.

### Food Freezers

Enjoy better eating all year around—save shopping time and money too. With Frigidaire you're sure of the finest quality and lasting dependability. Choose from 3 wonderful models—all powered by the famous Meter-Miser for extra food freezing protection.



These other **FRIGIDAIRE** appliances will make each of your days more carefree!

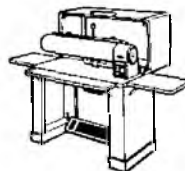


### Automatic Washer and Filtra-matic Electric Dryer

The perfect partners for making washdays wonderfully carefree. The Frigidaire Washer features exclusive Live-Water Action that gets clothes cleaner and brighter. Filtra-matic Electric Dryer eliminates weather worries—does away with lint and moisture problems of ordinary dryers.

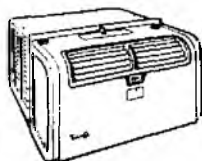
### Electric Ironer

Treat yourself to a new experience in washday ironing. Easy sit-down ironing saves time and energy—leaves both hands free to handle clothes.



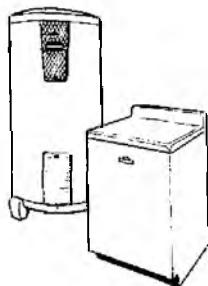
### Electric Dehumidifier

Protects against costly moisture damage in the home. Eliminates rust, damp rot, mold and mildew in closed areas up to 10,000 cubic feet. Compact, portable uses no chemicals.



### Room Air Conditioners

For refreshing cool comfort all summer long. Completely self-contained units require no plumbing or duct-work. Powered by economical, dependable Meter-Miser.



### Electric Water Heaters

Have plenty of clean hot water all day long for the entire family. Round models and compact Table-Top models to suit every home. Completely automatic.



# *Frigidaire*

## **ELECTRIC RANGE MANUFACTURER'S WARRANTY**

The manufacturer warrants this Frigidaire Electric Range to be free from defects in material and workmanship under normal use and service, as follows:

*One-Year Warranty on Entire Electric Range—At any time within one year from the date of delivery to the original purchaser, the Manufacturer will, at its election, repair or replace without cost to the owner or user, through an authorized servicing dealer or f.o.b. the factory, any part found by the Manufacturer to be defective in this Frigidaire Electric Range.*

*General Provisions—The above Manufacturer's Warranty does not apply to light bulbs, fuses or accessories; or to any part of the Frigidaire Electric Range which has been subject to misuse, neglect, alteration or accident; or to damage caused by relocation after the original installation; or to damage caused by incorrect voltage or current characteristics, fire, flood, acts of God or any other casualty; or if the original serial numbers have been removed.*

*The foregoing Manufacturer's Warranty shall apply only to Frigidaire products installed within the continental United States, and there are no warranties expressed or implied made by the Dealer, Distributor or Manufacturer on this Frigidaire Electric Range or the parts thereof except as outlined above.*

FRIGIDAIRE DIVISION,  
GENERAL MOTORS CORPORATION,  
Dayton, Ohio

\* \* \* \* \*

For service under the ONE-YEAR WARRANTY ON ENTIRE ELECTRIC RANGE, contact your authorized Frigidaire Dealer.



# *Frigidaire* range accessories ... designed especially for you!

**Note:** Any one of these fine accessories may be purchased from your Frigidaire dealer to give you even greater convenience.

## **Combination Cooking-Top Lamp and Cook-Master Oven Clock Control**

You can enjoy all of the advantages of automatic cooking with this special Combination Cooking-Top Lamp and Cook-Master Oven Control designed for your RT-30 Range. Amazing oven clock control will cook entire oven meals automatically—even when you are away from home, Lamp will illuminate the entire cooking top of the range. Ask your FRIGIDAIRE Dealer about this convenient accessory.



## **Frigidaire Griddle**

Designed especially to fit Frigidaire Electric Ranges. This extra large aluminum griddle is ideal for frying griddle cakes, making grilled sandwiches, frying bacon and eggs, hamburgers, etc. Special metal stud on bottom fits into center of Radiant tube unit. Holds griddle in place during use. Griddle can be stored in the utensil drawer when not in use.

## **Time-Signal**

This handy mechanical device is a real kitchen convenience. It may be used to time many cooking, baking and broiling operations. In addition, it can be used as a reminder for timing other household tasks. It can be added to the model RT-30 range at a small additional cost.

