READ THIS BOOK

to get the
BEST PERFORMANCE
from your
MICROWAVE RANGE

SAVE ENERGY
See energy saving tips on page 8.

SAVE TIME AND MONEY
See Section entitled "Before You Call For Service" on pages 33 thru 34.

AVE THESE INSTRUCTIONS FOR FUTURE REFERENCE
Dear Microwave Cooking Center Owner:

It is our sincere hope that you enjoy every feature of your new oven. It is designed to give you dependable cooking results while conserving energy and saving you money. Energy conserving tips that you may follow while cooking are printed on page 8. These are ways you, the user, can make the most advantageous use of your oven.

If you have any questions about your new oven, how to use any feature a different way, or special cooking techniques that are not answered in the Use and Care Book which comes with your oven, please write or call the Hotpoint Consumer Coordinator near you. The Consumer Coordinator's job is to help you and your family get the most out of your new oven. The number is available from your dealer, from the local Hotpoint Sales Office, or contact me directly. We would like to hear from you.

CONSUMERS INSTITUTE
HOTPOINT
APPLIANCE PARK AP2-235
LOUISVILLE, KENTUCKY 40225

Your Hotpoint oven has a nameplate on which is stamped the model number and serial number. To locate nameplate, open conventional oven door and look at frame above oven opening. Model and serial numbers are also on the Purchase Record Card which came with your range. Before sending in this card, please record the numbers in the space below, or get them from nameplate described above, and record here.

Model Number ________________________ Serial Number ________________________

Please reference both these numbers in any future correspondence or product service calls concerning your oven.

SAFETY TIPS TO FOLLOW WHILE COOKING ELECTRICALLY

When you get your new range...

- Have it installed and properly grounded by a qualified installer.
- Have the installer show you the location of the range circuit breaker or fuse, and mark it for easy reference.
- Don't assume that you know how to operate all parts of the range. Some features may work differently from those on your previous range.
- Do take the time to read our suggestions for best use.

When using your range...

- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any heating elements or interior area of oven until all of these areas have had sufficient time to cool. Other potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent openings and surfaces near the openings, crevices around the oven door and the edges of the door window.
• Don’t leave children alone or unattended in the area where a range is hot or in operation. They could be severely burned.

• Don’t allow anyone to climb, stand or hang on the door, drawer or top surface of the range. They could damage the range and even tip it over causing severe personal injury.

CAUTION: DO NOT STORE ITEMS OF INTEREST TO CHILDREN 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 apparel—loose fitting or hanging garments should never be worn while using the appliance.

• Never use your appliance for warming or heating the room.

• 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 area. The use of undersized utensils will expose a portion of the heating area to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating area will also improve efficiency.

• Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.

• 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.

• Glazed cooking utensils—only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

• To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward and does not extend over adjacent surface units.

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

• Stand away from range when opening oven door to let hot air or steam escape before removing or placing food inside.

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

• Pulling out shelf all the way 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.

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

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

• Be sure reflector pans and vent ducts are unobstructed and in place. Their absence during cooking could damage components and wiring.

Don’t use aluminum foil to line reflector pans or anywhere in the oven except as described in this booklet. Improper installation could result in a shock, fire hazard, or damage to the range.
• Keep hood and grease filters clean according to instructions to maintain good venting and to avoid grease fires.
• Don't immerse or soak removable surface units. Don't put them in a dishwasher.
• Do not store flammable materials in an oven or near the cooktop.
• 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 pan can be extinguished by taking soda or, if available, a multi-purpose dry chemical or foam type extinguisher.
When cooking in the oven, flame can be smothered by completely closing door and turning OVEN SET to OFF.
Also see frying tips, surface unit pages.

Self-Cleaning Oven . . .
• Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
• 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 & Care booklet.
• Before self-cleaning the oven, remove broiler pan and other utensils.

Microwave Oven . . .
• Cooking utensils may become hot because of heat transferred from the heated food. Pot holders may be needed to handle them.
Also, under some cooking operations the shelf can become too hot to touch.
THEREFORE, DURING AND AFTER COOKING, CAUTION SHOULD BE EXERCISED IN TOUCHING THE SHELF.
• Remove wire twist-ties on paper and plastic bags before placing in microwave oven. Twist-ties can cause heating of the bag under certain conditions, and can cause fire.

If you need service . . .
• Read "Before You Call for Product Service" at rear of book.
• Don't attempt to repair or replace any part of your range unless it is specifically recommended in the book. All other servicing should be referred to a qualified technician.
• Read the warranty on the warranty sheet* which accompanies your Use and Care Book.
• Disconnect range at range circuit breaker or main fuse before performing any service.

* If you did not receive the warranty sheet, drop a card to the Publications Distribution Section, General Electric Co., P.O. Box 111, New Concord, Ohio 43762.
Give them the complete model number of your range plus your name, address and zip code, and a warranty sheet will be sent you.
Safety tips to follow while microwaving

1. Cooking utensils may become hot because of heat transferred from the heated food. This is especially true if plastic wrap has been covering the top and handles of the utensil. Pot holders may be needed to handle the utensil.

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

3. Don't heat unopened food containers in the oven. Pressure building up can cause the container to burst, resulting in injury.

4. Don't defrost frozen liquids—especially carbonated ones—in the oven. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.

5. Don't overcook food excessively. Food dries out, and can even ignite in some cases.

6. If food should ever ignite: Keep the oven door closed. Turn off the power immediately: turn timer to OFF or disconnect power cord or shut off power at the fuse circuit breaker panel.

7. Remove the temperature sensor from the oven when not using it to cook with. If you leave the sensor 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.

8. Remove wire twist-ties on paper and plastic bags before placing in oven. Twist-ties sometimes cause bag to heat, and may cause fire. Foods in paper or plastic bags should only be heated for short periods of time.

9. Boiling eggs (in or out of shell) is not recommended for microwave cooking. Pressure can build up inside egg yolk and may cause it to burst, resulting in injury.

10. Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn in a package labeled for microwave ovens. Because of the heat generated without these precautions, the container could catch fire.

11. Use metal only as directed in cookbook. Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used for TV turners. However, when using metal in the microwave oven, keep metal at least 1-inch away from sides of microwave oven.

12. 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.

13. Foods with unbroken outer “skin” such as potatoes, hot dogs or sausages, tomatoes, apples, chicken livers and other giblets, and eggs (see above) should be pierced to allow steam to escape during cooking.

14. “Boilable” cooking pouches and tightly closed plastic bags or plastic wrap tightly covering containers should be slit, pricked or vented as otherwise directed in Cookbook. If they are not, plastic could burst during or immediately after cooking resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form such a tight seal.

15. Do not use your microwave oven to dry newspaper. If overheated, it can catch fire.

16. 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.

All these things are normal with your microwave oven:

1. Steam or vapor escaping from around the door.

2. Light reflecting around door or outer case.
It is essential that we, the manufacturer, know at all times the location of the microwave oven you are now using. We ask that you—

1. Check with your supplier to be sure he has registered you as an owner of this appliance. (He should have done so by sending in the card on the outside of the carton when this appliance was delivered or by maintaining his own registration file.)

2. If you move, please renew your registration by writing to the address below.

3. If you are not the original purchaser of this appliance, please establish the fact that you are now the owner of this appliance by writing to—

   Hotpoint Product Service Section
   General Electric Company
   Range Marketing Operation AP 2-210
   Appliance Park, Louisville, Kentucky 40225

Please state—MODEL and SERIAL NUMBERS. (These numbers are located by opening conventional oven door and looking on frame above opening.) Spaces are provided on page 1 for each customer to record the model and serial number of his or her own microwave cooking center, for future reference.

This appliance must be registered—please be certain that it is.

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**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY (Microwave Oven Only)**

1. **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.

2. **DO NOT PLACE** any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

3. **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.

4. **THE OVEN SHOULD** not be adjusted or repaired by anyone except properly qualified service personnel.
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MICROWAVE OVEN

1. DOOR HANDLE—Oven doesn't operate unless door is securely latched.
2. DOOR LATCH—Push in to open door.
3. DOOR GASKET—Seals door.
4. WINDOW—METAL SHIELD—allows cooking to be viewed while keeping microwaves confined in oven.
5. LIGHT—Interior oven light.
6. PLASTIC COVER—Protects stirrer blade.
7. OVEN VENT—Removes moisture.
8. OVEN SHELF—Racks for cooking.
9. TEMPERATURE PROBE—Measures temperature inside oven.
10. RECEPTACLE FOR TEMPERATURE PROBE—Connects probe to oven.
11. DIGITAL TIME CONTROL—Sets time for cooking.
12. TIME/TEMP SWITCH—To cook by Time, push left, set timer. To cook by Temperature, push right, set temperature dial.
13. FOOD TEMP CONTROL KNOB—Adjusts temperature for cooking.
14. POWER SELECT BUTTONS—Select LOW/DEFROST, MED, or HIGH settings.
15. INDICATOR LIGHT—Indicates oven is on.
16. "START" BUTTON—Push to start all cooking operations.

CONVENTIONAL OVEN

17. MODEL and SERIAL NUMBERS—Located at right side of lower oven frame.
18. OVEN SET (CLEAN) Knob—Sets temperature for oven.
19. OVEN TEMP (CLEAN) Knob—Sets temperature for oven.
20. Oven Indicator Light—Indicates oven is on.
21. Automatic Oven Timer, Clock, Minute Timer—Sets timer for oven.
22. Oven Timer (CLEAN) Dial—Sets timer for oven.
23. LATCH RELEASE BUTTON—Release latch to open door.
24. LATCH—Secures door.
25. LOCK Light—Indicates oven is locked.
26. SHELF SUPPORT—Racks for cooking.
27. Oven FRAME—Supports oven.
29. Door Gasket—Seals door.
30. Window and Metal Shield—Protects door.
31. Door LINER—Protects door.
32. BROILER Pan and Rack—Racks for broiling.
33. Oven light Switch—Door light.
34. Storage Drawer—Storing accessories.
35. CALROD® Plug-in Surface Units—Chromed-plated reflector pan/rings.
36. Master Indicating Light for Surface Units—Indicates surface units are on.
37. Controls for Surface Units—Sets temperature for surface units.
38. Fluorescent Lamp Switch—Controls lighting for surface units.
39. Oven Cycling Light—Indicates oven is cycling.

Hotpoint reserves the right to change materials and specifications without notice.
A. MICROWAVE COOKING

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

2. 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.

B. TOP-OF-THE-RANGE COOKING

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

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

3. “Keep an eye” on 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.

4. 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.

5. Always turn surface unit OFF before removing utensil.

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

7. 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.

C. OVEN COOKING

1. 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.

2. Always turn oven OFF before removing food.

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

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

5. 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.

6. 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.

ENERGY COSTS IN AUTOMATICALLY SELF-CLEANING YOUR OVEN

Self cleaning ovens help conserve energy since their specifically designed insulation system means less electricity (than non self-cleaning ovens) is necessary during normal baking and roasting. In fact, enough energy is saved throughout a year’s time to pay for the average energy costs used in automatically self-cleaning the oven over the same period of time.

FACT: A Hotpoint self cleaning oven uses about 4.3 KWH to automatically self clean the oven electrically. Based on national average electric rate of 3.8¢ per Kilowatt hour (1977 DOE data) cost for self clean cycle is about 16¢.
With your Multi-Power Microwave Oven you have the versatility to cook just about any type of food. Use the cook book provided with your oven to guide you.

**HIGH or "Full On" (100%) Power, about 625 watts output (2-qt. water heating test).**
Boiling candy, puddings and sauces, cooking small to medium-size vegetables, pastry shells, chicken pieces, fish, hamburgers, bringing to boil soups, stews and simmered-type meats.
Also, cooking baked-type fruits such as apples, beverages, many moist cakes and bar cookies such as brownies, appetizers and fast melting of butter.

**MED—**Cooking custard-type vegetable casseroles, whole head of cauliflower, omelets, commercially frozen souffles, some cookies, finish cooking fudge, bread pudding and other dessert custards, drying homemade noodles and roasting some meats with automatic temperature control, including "Carefree Roasting."

**LOW/DEFROST—**Use for most defrosting. Also dried beans and peas, pot roasting . . . even poaching eggs . . . are possible at this setting. Shortbread and meringue cookies are cooked well at LOW. And softening and melting at this power level, although longer than at higher power levels, may be preferred because the product is more evenly heated.
The operating instructions below tell you how to start, interrupt and stop cooking in the oven. While you are reading these instructions why not make a cup of coffee or other hot beverage as you learn to use the controls? Use a plastic-coated paper cup for hot drinks, or pottery or china cup not decorated with metal. Fill cup 2/3 full of water and add a teaspoon of freeze dried coffee. Remove spoon.

1. **Place food (or cup of coffee) in oven.** Oven interior light comes on automatically when door is open. Close oven door; it latches automatically.

2. **Select Power Level.** See recipe for suggested power levels for foods. For your cup of coffee, set at HIGH.

3. **Select TIME/TEMP setting.** For your cup of coffee, set switch to TIME by pushing Time/Temp Switch to the left. SEE SPECIAL OPERATING INSTRUCTIONS PAGE 11.

4. **Set Time Control** (1 1/4 to 1 1/2 minutes for coffee). Digital timer goes up to 59 minutes and 59 seconds. Wheel at left of timer sets increments of 10 minutes; knob at right of timer sets minutes and seconds. To set minute knob, grasp knob and push in. Turn to desired time setting. Timer can be reset during cooking if needed.

5. **Push “START” button.** When oven is cooking, interior light comes on, a fan starts to operate and an indicator light comes on to tell you oven is operating.

The timer indicator moves toward “O” only when the oven is cooking or defrosting with microwave energy.

When the timer reaches “O,” a bell will sound to tell you that cooking is completed and the power, the indicator light, interior light and fan are shut off automatically.

Remember . . . if you open the door before the timer has reached “O,” cooking or defrosting stops, the timer stops and oven indicator light goes out. When you close the door and push “START” button again, cooking resumes where you left off!
The temperature probe is designed to help make your microwave cooking more accurate while requiring less attention for appropriate foods. Up to now, microwave cooking has been done by TIME. Now you can cook many foods to a pre-set TEMPERATURE, and be assured that they are as hot as you want them to be for serving, or proper doneness. See page 12 for many foods recommended for cooking with your automatic temperature probe. Page 12 also lists foods not recommended for use with the probe.

1. In general insert probe into centermost part of food as horizontally as possible. Insert at least 1-inch into food.

2. Place food with probe into oven.

3. Insert cable end into receptacle on oven wall until “seated.”

BE SURE PROBE IS ATTACHED SECURELY TO OVEN RECEPTACLE. If probe is not attached securely, the oven will not turn on when “Start” button is pressed, as a reminder to secure cable end of probe to oven receptacle. Use clip on cable to loop cable where appropriate. Looping cable not only controls length of cable but also supplies more stability of probe in food (helps prevent probe slipping in food). Close oven door firmly to insure proper latching.

(continued next page)
4. Set oven controls, following recipe information in special section for Automatic Temperature cooking, located in back pages of Cook Book, which accompanies your oven.
   a. Set power level.
   b. Set TIME/TEMP switch to TEMP (push switch to right) and dial finished temperature following recipe information. (NOTE: If the actual temperature of food in oven is higher than the temperature you dial the oven will not turn on when “START” button is pressed. Check temperature on dial to be sure it is set correctly. If not, reset. If so, then food in oven has already reached or exceeded desired finished temperature ... no further heating needed!)
   c. Push “START” button.

5. When preset internal temperature is reached, interior light and fan shut off and the oven automatically turns off. Remove cable end of probe from receptacle, then remove food and temperature probe together.

NOTE: So that you can plan an approximate serving time, recipes for using temperature probe give both temperature to set and approximate cooking time. If oven turns off unusually early, it may be that probe has slipped out of place in cooking. (This can happen with any food thermometer.) When this happens, reposition thermometer and continue cooking. To determine actual cooking temperature of food, turn TEMP control dial to lower temp setting until oven turns off.
1. Casseroles—150°-160° internal temperature gives best doneness on mixture of precooked foods heated together into a main dish. Raw foods such as hamburger or other meat, vegetables and sauces starting from “scratch” should be precooked before combining together into a casserole heated to above temperature. The advantage of the temperature probe: it tells you when casserole is at correct temperature for serving, without checking, peeking or guessing.

2. Reheating leftovers—this type of food is excellent to heat with temperature probe because often the amount of leftover food is not known, therefore, time to cook is only a guess. Cooking to a preset temperature (usually 140 to 155°) eliminates the guesswork.

3. Plates of Food—in general, place temperature probe in largest piece of food, then cover plate with wax paper (or lightly with plastic wrap). A preset temperature of 150 to 160° gives piping hot food.

4. Beverages and soups—use clip on cable of probe to help stabilize probe in liquids. A preset temperature of 130° is “warm to drink,” about 170° is “steaming hot.”

5. Beef, lamb and ham loaves—be sure to place probe as horizontally as possible, and use clip to stabilize probe in meat mixture.

6. Roasts—carefree microwave many roasts. Very specific instructions are included in Cookbook.

7. Dips—hot dips are a popular appetizer. An internal temperature of 90-130° (depending on the ingredients) is just right to serve guests.

1. Stewing, simmering and candy making—this type of cooking involves bringing food to a boiling or simmering temperature and holding it at that temperature for a long period of time.

2. Delicate butter icings, ice cream, frozen whipped topping, etc.—these soften rapidly at warm temperatures. Lowest setting on temperature probe is 90°.

3. Many foods in the frozen state—because temperature probe should not be forced into rock-hard foods, it could break. However, after defrosting, many convenience foods may be heated with the probe to the precise temperature for serving.

4. Individual foods cooked in batches—in cooking with microwave energy, differences from one food to another, even of the same type of food can result in different cooking times of foods in the same batch. A variation in size (such as in cup cakes, sandwiches, etc.) or moisture content (such as in potatoes and other vegetables) can cause variation in cooking speed. Temperature probe in one food in a batch might not correctly indicate internal temperature of all foods cooked together.

5. Starchy vegetables—potatoes which cook to steamy hot temperatures tend to stick to temperature probe due to starch nature of interior. (Clean immediately with soapy cloth, then rub lightly with plastic scouring ball, if necessary.)

6. Batters and doughs which are baked. This type of food should be observed when cooking to best judge when done. Also, periodic turning of the dish is usually required on these delicate food types.
Surface Cooking

SPECIAL NOTE: With the upper oven being over the cooking surface, you may find that foods you boil on the surface units may cause water condensation or water droplets on the underside of the upper (microwave) oven. This is especially true of foods boiled with water such as vegetables, rice, noodles, etc. or foods naturally high in moisture, such as sauces or gravies.

Steam condensation will not damage your range, but if you wish to minimize the possibility of condensation:
1. Cover pots and pans with lids whenever possible when boiling high-moisture foods on the surface unit.
2. Select a front surface unit for boiling any foods, when possible.

Your surface units and controls are designed to give you an infinite choice of heat settings for cooking on top of the range. On models so equipped, a diagram above or below each control knob shows the corresponding unit which that knob controls.

How To Set Your Surface Unit Controls

Control knob must be pushed into set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in; when rotated to OFF, control knob pops out.

At HI position, there is a slight niche so control “clicks” into the highest setting; the lowest setting is between OFF and WM or OFF and LOW. (See diagram). A slight turn of the control adjusts the heat up or down, depending on your needs. In a quiet kitchen, you may hear slight “popping” sounds during cooking, indicating heat settings are being maintained.

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

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

NOTE: 1. At HIGH, MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WARM, LOW, melt chocolate, butter on small unit.
## Utensil Tips

1. **Utensils should be flat on bottom and should match size of surface unit** (large pans on large units, small pans on small units).

2. **Aluminum utensils of medium weight are recommended for surface cooking** because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with tight fitting lids) are ideal for nutritious cooking with little water. Use regular, and non-stick type finishes. Follow directions given in the Surface Cooking Chart on the following pages. Recommended aluminum utensils were used in testing food for this chart.

3. **Use heat setting no higher than medium or follow manufacturer's directions when using utensils made of the following materials:** cast iron, glass ceramic (pyroceram), and stainless steel. Also, some types of enamelware which under certain conditions could melt and fuse to surface unit when higher heats are used. Manufacturers of glass cooking utensils also recommend heats no higher than MED and using a wire grid between utensil and electric surface unit. Obtain grid when utensil is purchased, or at Housewares Section of most department stores.

4. **It is most important for good heat conduction that utensils with flat bottoms be used.** Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended. Life of surface unit can be shortened and range top can be damaged due to high temperatures required in this type cooking.

### Surface Cooking Chart

#### Cooking Directions

<table>
<thead>
<tr>
<th>CEREAL</th>
<th><strong>CONTRIBUTED BY</strong></th>
<th><strong>PREPARED BY</strong></th>
<th><strong>UP TO</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cornmeal Grits Oatmeal Rice, etc.</td>
<td>Hi — Bring water to boil. Before adding cereal, switch to LOW or WM, then stir in cereal. Finish according to package directions.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EGGS</th>
<th><strong>PREPARED BY</strong></th>
<th><strong>UP TO</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked in shell</td>
<td>Hi — Cover eggs with cold water. Cover pan and bring to steaming point switch to MED.</td>
<td>MED — Melt butter. Add eggs and cover skillet, or do not cover but baste with fat.</td>
</tr>
</tbody>
</table>

| Fried "Sunny Side Up" | Hi — Quickly bring water to steaming point. Switch to MED. | | | | | | | |

| Poached | Hi — To heat butter until light golden color. Switch to MED or LOW. Carefully add eggs. Cook uncovered about 5 minutes for medium doneness. | | | | | | |

| Scrambled | | | | | | | |

[Variation: Start heating fat at Hi; when melted, switch to LOW, add eggs. When bottoms are just set turn eggs "over easy" to cook other side.]

Eggs are easy to handle in wide shallow skillet or pan. Remove with spatula or pancake turner to drain. Eggs continue to set slightly after removing from heat.
## Surface Cooking Chart (Continued)

<table>
<thead>
<tr>
<th>FOOD</th>
<th>TO START</th>
<th>TO COMPLETE</th>
<th>COOKING / TIPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat, Fish, Eggs</td>
<td>Meat, Fish, Eggs</td>
<td>Meat, Fish, Eggs</td>
<td>Meat, Fish, Eggs</td>
</tr>
<tr>
<td>Chicken, Ground Beef, Shrimp, Tuna, etc.</td>
<td>Chicken, Ground Beef, Shrimp, Tuna, etc.</td>
<td>Chicken, Ground Beef, Shrimp, Tuna, etc.</td>
<td>Chicken, Ground Beef, Shrimp, Tuna, etc.</td>
</tr>
<tr>
<td>Pasta:</td>
<td>Pasta:</td>
<td>Pasta:</td>
<td>Pasta:</td>
</tr>
<tr>
<td>Macaroni, Noodles, Spaghetti, etc.</td>
<td>Macaroni, Noodles, Spaghetti, etc.</td>
<td>Macaroni, Noodles, Spaghetti, etc.</td>
<td>Macaroni, Noodles, Spaghetti, etc.</td>
</tr>
<tr>
<td>Pressure Cook</td>
<td>Pressure Cook</td>
<td>Pressure Cook</td>
<td>Pressure Cook</td>
</tr>
<tr>
<td>Broiled Meat or Fish, Sliced Olives, Green Peppers, Mushrooms, etc.</td>
<td>Broiled Meat or Fish, Sliced Olives, Green Peppers, Mushrooms, etc.</td>
<td>Broiled Meat or Fish, Sliced Olives, Green Peppers, Mushrooms, etc.</td>
<td>Broiled Meat or Fish, Sliced Olives, Green Peppers, Mushrooms, etc.</td>
</tr>
<tr>
<td>Vegetables</td>
<td>Vegetables</td>
<td>Vegetables</td>
<td>Vegetables</td>
</tr>
<tr>
<td>Green Beans, Peas, Corn, Tomatoes, Mushrooms, etc.</td>
<td>Green Beans, Peas, Corn, Tomatoes, Mushrooms, etc.</td>
<td>Green Beans, Peas, Corn, Tomatoes, Mushrooms, etc.</td>
<td>Green Beans, Peas, Corn, Tomatoes, Mushrooms, etc.</td>
</tr>
</tbody>
</table>

### Instructions:
1. If desired, melt butter, unsalted chocolate squares about 5-10 min. at LOW, watching carefully.
2. Long, slow melting of chocolate and butter gives best results.

### Additional Information:
- Heat should be high enough so that water stays at boiling all throughout cooking.
- Use MED to finish foods, which cook in short times (about 10 min. or less).
- Time consumption varies widely depending on manufacturer's guidelines and control of control at 12-15 psi.
- A better, more approximate number: you may think of this as a limit of loss satisfaction.

---

**Notes:**
- Turn meat or stir vegetables occasionally to cook and brown evenly.
- Covered pan in heat for 30 min. and more, MED may not be necessary.
- Vegetables should not be "dry brown" but should be tender.
- Thin, creamy soup of vegetables may need to be enelled up and stirred occasionally.

---

*Surface Units*
Home Canning Tips

Canning should be done on range top only. DO NOT CAN IN OVEN OR IN MICROWAVE OVEN.

In surface cooking of foods other than canning, the use of large diameter utensils (extending more than 1-inch beyond edge of cooking area) is not recommended. However, when canning with water-bath or pressure canner, large-diameter utensils 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 UTENSILS FOR BOILING OR FRYING 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 model range does not allow canner to be centered on surface unit, use smaller diameter containers 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.

5. Remember, in following the recipes, 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 faster heating of large water quantities, begin with HOT tap water.

Safety Checklist While Frying

✓ Use minimum amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.

✓ Keep an eye on foods which fry at high or medium high heats.

✓ 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 fat as it heats.

✓ Use deep fat thermometer whenever possible to prevent overheating fat (beyond the smoking point).

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

✓ Keep range and ventilating hood free from grease accumulation.
Digital Clock and Minute Timer

**DIGITAL CLOCK**

TO SET THE CLOCK, push in the center knob of the Minute Timer and turn Knob in either direction to set the Digital Clock numerals to the correct time.

(After setting the clock, let the knob out, and turn the Minute Timer pointer to OFF.)

**MINUTE TIMER**

TO SET THE MINUTE TIMER, turn the center knob clockwise, without pushing in, until pointer reaches number of minutes you wish to time (up to 60).

At the end of the set time a buzzer sounds to tell you time is up. TO TURN OFF BUZZER turn center Knob, without pushing in, until pointer reaches OFF.

**Automatic Oven Timer**

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

To set the automatic oven timer, use the two dials next to the clock, marked START and STOP. Each dial is marked off in 15 minute segments and numbered by the hour. The pointers on these dials can be moved *only* when knob is pushed in. (When the pointers are turned you can hear a "ratchety" sound.) If pointer can be turned it means knob has been pushed in and pointer has been set. To be certain knob is in out position, turn knob so pointer is at time showing on the clock. Knob will pop out and cannot then be turned. (Note: Before you set these dials, be sure the hands of the range clock show the correct time of day.)

A. TO SET THE AUTOMATIC OVEN TIMER SO IT WILL SWITCH THE OVEN HEAT ON AND OFF AUTOMATICALLY, AT A LATER TIME THAN SHOWS ON THE RANGE CLOCK, DO AS FOLLOWS:

1. Set START time. Push in knob on START dial and turn pointer to time you want oven to turn on. The illustration shows START pointer at 3:30.

2. Set STOP time. Push in knob on STOP dial and turn pointer to time you want oven to turn off. The illustration shows the STOP time at 6:00.

Automatic Timer works only if STOP time is set for a later time than shows on range clock and on START dial.

3. a. Turn OVEN SET* to TIME BAKE.

   b. Turn OVEN TEMP* to proper temperature for food to be cooked. Place food in oven, close the door and automatically the oven will be turned on and off at the times you have set.

B. TO SET THE OVEN TO START IMMEDIATELY AND TO TURN OFF AUTOMATICALLY AT A LATER TIME, follow only A2 and A3 above.

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

*OVEN INDICATOR LIGHTS at TIME BAKE setting work differently than they do at BAKE setting. Do not be concerned if no light appears. Carefully recheck the steps given above. If all operations are done as explained, oven will operate as it should.

**Cooking Foods Automatically With Your Oven Timer**

Meats, fruits and vegetables generally take well to automatic cooking. You can cook one food, or several foods together as long as they require the same temperature and time. *However* foods of a highly perishable nature, such as milk, eggs, fish, stuffings, poultry, and pork, should not be cooked automatically unless standing time in the oven is not more than 2 hours before and about 2 hours after cooking of these foods. In all cases, no matter what the nature of the food, unless cooking is to start immediately, foods should be thoroughly chilled in the refrigerator before placing in the oven.

**LAMP OVER SURFACE UNITS**

Surface lamp switch location is under right side of control panel. Lamp may be lighted by pressing the lamp switch button. Be sure to hold button depressed until light comes on.
Your oven is designed to give you top results in baking, roasting, and broiling when used as recommended.

Before Using Your Oven
1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your oven.

Oven Controls
The controls for the oven(s) are marked OVEN SET and OVEN TEMP. OVEN SET has settings for BAKE, TIME BAKE, BROIL, CLEAN, and OFF. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

OVEN TEMP maintains the temperature you set from WARM (150°) to BROIL (550°) and also at CLEAN (880°). A light near this control glows until oven reaches the selected temperature, then goes off and on with the oven unit(s) during cooking. PRE-HEATING the oven, even to high temperature settings, is speedy—rarely more than about 10 minutes. 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 light goes out.

IMPORTANT: The OVEN TEMP control has a red pointer that is used only for CLEAN. For normal cooking, line up the desired temperature (marked on the outer edge of the control knob) with the index marker located immediately above the control.

For CLEAN, rotate the knob to the right (clockwise) until the red pointer is pointing up, toward the index marker. When this location is reached, the control should snap into final position.

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

TO REMOVE shelf(s) from the oven, when cool, lift up rear of shelf, pull forward with stop-locks along top of shelf supports.

TO REPLACE shelf(s) in oven, insert shelf with stop-locks resting on shelf supports. Push shelf toward rear of oven; it will fall into place. When shelf is in proper position, stop-locks on shelf will run under shelf support when shelf is pulled forward.

Oven Light
The light comes on automatically when the door is opened. Use switch on window door to turn light on and off when door is closed.
Baking

1. It is recommended that you operate the range for a number of weeks to become familiar with your new oven's performance. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (OVEN TEMP) knob. See section titled “Care of Your New Oven.”

2. Use tested recipes from reliable sources. Measure ingredients accurately and combine carefully. Use correct size baking utensil.

3. Place shelf at position suggested on chart below. On models so equipped, letters are marked on wall of large oven. On models where letters are not marked on oven, lowest position corresponds to A in chart, B is next highest position, etc.

4. 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 light goes out.

5. To set oven: Close oven door. Turn OVEN SET to BAKE and OVEN TEMP to temperature on recipe or on Baking Chart.

6. 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.

7. Check foods for doneness at minimum time on recipe. Cook longer if necessary. Remove foods and switch off heat. When cooking food for first time in this oven, use times on recipes as a guide. Be certain foods are done before removing from oven. See Baking, Before You Call for Product Service.

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

## BREADS, QUICK

<table>
<thead>
<tr>
<th>Bread</th>
<th>B</th>
<th>C</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuits</td>
<td>B</td>
<td>C</td>
<td>425-475</td>
<td>10-20</td>
</tr>
<tr>
<td>Coffee Cake</td>
<td>B</td>
<td>A</td>
<td>350-400</td>
<td>20-30</td>
</tr>
<tr>
<td>Corn Bread</td>
<td>B</td>
<td></td>
<td>425-450</td>
<td>25-40</td>
</tr>
<tr>
<td>Gingerbread</td>
<td>B</td>
<td></td>
<td>350</td>
<td>30-45</td>
</tr>
<tr>
<td>Plain Muffins</td>
<td>A</td>
<td>B</td>
<td>400-425</td>
<td>20-30</td>
</tr>
<tr>
<td>Popovers</td>
<td>B</td>
<td></td>
<td>375</td>
<td>45-60</td>
</tr>
<tr>
<td>Quick Loaf Bread</td>
<td>B</td>
<td></td>
<td>350-375</td>
<td>45-60</td>
</tr>
</tbody>
</table>

## CAKES

<table>
<thead>
<tr>
<th>Cake</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angel Food</td>
<td>325-375</td>
<td>30-55</td>
</tr>
<tr>
<td>Sponge</td>
<td>325-350</td>
<td>45-60</td>
</tr>
<tr>
<td>Jelly Roll</td>
<td>375-400</td>
<td>10-15</td>
</tr>
</tbody>
</table>

## COOKIES

<table>
<thead>
<tr>
<th>Cookie</th>
<th>B</th>
<th>C</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownies</td>
<td>B</td>
<td>C</td>
<td>325-350</td>
<td>25-35</td>
</tr>
<tr>
<td>Drop</td>
<td>C</td>
<td>B</td>
<td>350-400</td>
<td>10-20</td>
</tr>
<tr>
<td>Refrigerator</td>
<td>C</td>
<td>B</td>
<td>400-425</td>
<td>6-12</td>
</tr>
<tr>
<td>Rolled or Sliced</td>
<td>C</td>
<td>B</td>
<td>375-400</td>
<td>7-12</td>
</tr>
</tbody>
</table>

## MISCELLANEOUS

<table>
<thead>
<tr>
<th>Item</th>
<th>B</th>
<th>C</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples, Baked</td>
<td>A</td>
<td>B</td>
<td>350-400</td>
<td>30-60</td>
</tr>
<tr>
<td>Custard, Cup</td>
<td>B</td>
<td></td>
<td>300-350</td>
<td>30-60</td>
</tr>
<tr>
<td>Potatoes, Baked</td>
<td>A</td>
<td>B</td>
<td>325-400</td>
<td>60-90</td>
</tr>
<tr>
<td>Puddings, Rice and Custard</td>
<td>B</td>
<td></td>
<td>325</td>
<td>60-90</td>
</tr>
<tr>
<td>Scalloped Dishes</td>
<td>A</td>
<td>B</td>
<td>325-375</td>
<td>30-60</td>
</tr>
<tr>
<td>Souffles</td>
<td>B</td>
<td></td>
<td>300-350</td>
<td>30-75</td>
</tr>
</tbody>
</table>

1 For best results, use shiny aluminum utensils, with dull finish on bottom. To RAISE YEAST DOUGHS, cover lightly with cloth and place in your well insulated oven to keep away from drafts. Yeast doughs raise best at 85° to 110°, so oven lamp should be off during rising. FRUIT CAKES: place large ones on lower shelf position; place small or loaf pan type on shelf in center of oven.

2 To brown meringue only, use 400, 8-10 min; to cook meringue through, use lower temperatures for times given.

NOTE: When two shelf positions are listed, the first one gives well browned and cooked food. If you desire a different browning, use the second shelf position the next time you cook. Foods listed with three shelf positions cook successfully on any position listed, alone or in an oven meal.
**Roasting**

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

**HINTS FOR ROASTING**

1. Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.)
2. Place in oven on shelf in A or B position. No preheating is necessary.

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

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

**FOR FROZEN ROASTS**

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

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

---

### Approximate Roasting Times

<table>
<thead>
<tr>
<th>MEAT</th>
<th>BEEF</th>
<th>Standing Rib</th>
<th>Rare</th>
<th>Medium</th>
<th>Well Done</th>
<th>Rolled Rib</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>3-5 lbs.</td>
<td>24-30 min.</td>
<td>30-35 min.</td>
<td>35-45 min.</td>
<td>Add 5-10 min./pound to times given for standing rib roasts.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>6-8 lbs.</td>
<td>18-22 min.</td>
<td>22-26 min.</td>
<td>28-33 min.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>130-140</td>
<td>150-160</td>
<td>170-185</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| PORK, fresh | 3-5 lbs. | 35-40 min. | 6-8 lbs. | 30-35 min. | 170-175 |
| Loin        | 35-40 min. |          | 30-40 min. |            |
| Fresh Ham, Shoulder | 35-40 min. |          |            | 185-190 |

| POULTRY | Chicken | 3-5 lbs. | 35-40 min. | Over 5 lbs. | In Thigh | In Stuffing |
|         | Ready-to-Cook wt. | 20-30 min. | 20-25 min. | 15-20 min. | 180-185 | 165 |
|         | Turkey | Under 10 lbs. | 10-15 lbs. | Over 15 lbs. |            |            |
|         | Ready-to-Cook wt. | 20-30 min. | 20-25 min. | 15-20 min. | 180-185 | 165 |

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

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

**NOTE:** Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door. See cleaning note, on charts, Care Section.
Broiling is cooking foods by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

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

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. Aluminum foil may be used to line broiler pan and rack. But, be CERTAIN to cut openings in foil, to correspond with rack so fat drips into pan below. See note below before marinating and using barbecue sauce.

3. Letters on oven wall, and chart below, indicate where to position shelf for best browning while cooking inside of food to desired doneness. Placing food closer to top of oven increases smoking, spattering, exterior brown on meat and the possibility of fats on foods catching fire.

4. LEAVE DOOR AJAR about 3 inches — door stays open by itself, and keeps heating unit at proper temperature for broiling.

5. SWITCH OVEN SET and OVEN TEMP CONTROLS TO BROIL. Preheating unit is not necessary.

6. Turn food only once during cooking. Time foods for first side as on chart. 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.)

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

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

††NOTE: If your range is being operated on low power (voltage), broiled foods may be lighter brown than expected, even though directions have been carefully followed. Browning can be improved as follows:

1. Follow directions given on this page for setting up the oven, preparing food, setting controls and leaving door ajar.

2. Preheat the broil unit for 10 minutes with food and broiler pan outside the oven.

3. Place food in oven, leave door ajar and time first side of food as directed. Turn food and time second side, BUT for the LONGEST time given on the chart for your particular food type, thickness, etc.
## BROILING CHART

<table>
<thead>
<tr>
<th>Item</th>
<th>Weight/Size</th>
<th>Difficulty Level</th>
<th>Shelf Position</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>½ lb. about 8 thin slices</td>
<td>C</td>
<td>4</td>
<td>2-3</td>
</tr>
<tr>
<td>Beef Steaks</td>
<td>[Details as per chart]</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td>1 lb. fillets, ¼-½ in.</td>
<td>C</td>
<td>8</td>
<td>4-5</td>
</tr>
<tr>
<td>Ham Slices</td>
<td>1-2 slices, ½ in. about 1 lb.</td>
<td>C</td>
<td>8</td>
<td>4-5</td>
</tr>
<tr>
<td></td>
<td>1½ in. (1½ lbs.)</td>
<td>B</td>
<td>12</td>
<td>9-11</td>
</tr>
<tr>
<td>Lamb Chops</td>
<td>2 (1 in.)</td>
<td>C</td>
<td>8</td>
<td>4-7</td>
</tr>
<tr>
<td></td>
<td>about 10-12 oz.</td>
<td>C</td>
<td>10</td>
<td>8-10</td>
</tr>
<tr>
<td></td>
<td>2 (1½ in.)</td>
<td>C</td>
<td>10</td>
<td>4-6</td>
</tr>
<tr>
<td>Bakery Products</td>
<td>2-4 slices</td>
<td>D</td>
<td>1½-2</td>
<td>½</td>
</tr>
<tr>
<td></td>
<td>1 pkg. (2)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. See Using Your Oven for positioning shelves.
2. See note on roasting chart about tendered beef.
3. Brush each side with fat. Broil skin side down first. For all weights of chicken, BROIL WITH DOOR CLOSED. For any weight over 2 lbs., cook first side 5 minutes longer than time given on chart.
4. Cut lobster lengthwise through hard back with sharp knife—break open and brush with melted oil or butter and again after half the cooking.

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

HOW TO OPERATE

Automatic Oven Cleaning

BEFORE STARTING YOUR SELF-CLEANING OVEN CYCLE, CHECK THESE THINGS:

1. TO PREVENT SMOKING,
   (a) Wipe up excess grease or boilovers on oven bottom.
   (b) Remove broiler pan, rack and other cooking utensils. See photo in front of book to identify.

2. Clean spatters or spills on oven door outside gasket and area around oven opening. See OVEN FRAME, DOOR LINER following pages. NEVER USE COMMERCIAL OVEN CLEANER IN OR AROUND THE SELF-CLEANING OVEN.

3. DO NOT CLEAN REFLECTOR PAN/RINGS FROM MODELS WITH PLUG-IN SURFACE UNITS IN SELF-CLEANING OVEN. They are chrome-plated and will discolor.

4. On models so equipped, be sure rotisserie receptacle is closed.

5. Be sure oven light is off.

6. On models so equipped, raise the window shield by lifting handles to fully raised position. Shield must be up so door can be latched for oven to operate.

THEN FOLLOW THESE EASY STEPS FOR THE COMPLETE SELF-CLEAN OPERATION:

A CLOSE OVEN DOOR. TURN OVEN SET KNOB TO CLEAN. TURN OVEN TEMP KNOB TO THE RIGHT (CLOCKWISE) PAST BROIL SETTING TO CLEAN. THE POINTER ON THE OVEN TEMP CONTROL SHOULD POINT UPWARD TOWARD THE INDEX MARKER. (When this location is reached the control should snap into final position.)
B1. PUSH AND HOLD LATCH RELEASE BUTTON WHILE SLIDING LATCH TO RIGHT UNTIL IT IS IN CLEAN POSITION. (OVEN SET knob must be in OFF or CLEAN position before latch can be moved.)

ON YOUR AUTOMATIC OVEN TIMER:

2. CHECK START DIAL TO BE CERTAIN POINTER IS AT THE SAME TIME AS THE RANGE CLOCK. IF NOT, TURN START KNOB UNTIL IT POPS OUT AND CANNOT BE TURNED.

SET THE POINTERS AHEAD, ON THE DIAL MARKED CLEAN, FOR AS MANY HOURS AS NEEDED TO CLEAN THE AMOUNT OF SOIL IN YOUR OVEN. SUGGESTED TIMES FOR CLEANING ARE.

Self-Clean oven alone, 1½ hours for moderate soil, 2 hours or more for a more heavily soiled oven.

For example if range clock reads 7:00, set pointer on CLEAN dial at 8:30 for a moderately soiled oven.

OVEN CLEANING LIGHT will glow when all steps have been set up properly.

When the LOCK LIGHT first comes on this indicates that the oven is hot and the door will soon be LOCKED. The light will stay on during cleaning time and until oven heat decreases in temperature again. See more information under When Lock Light Glows. DOOR AND WINDOW GET HOT DURING SELF-CLEAN CYCLE. DO NOT TOUCH.

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

2. TURN OVEN SET TO OFF.

More Information
ON THE SELF-CLEANING OVEN.

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

Before Cleaning, Check the Following
OVEN FRAME AND DOOR LINER—Door liner outside the woven gasket (see photograph in front of book to identify) and the oven frame, are sealed off from the oven during cleaning, therefore, are not cleaned automatically. However, during cleaning these areas heat enough to "bake on" soil present so it becomes harder to clean. If these areas are soiled, remove before cleaning automatically, using soap filled steel wool pad, if necessary. Rinse thoroughly to remove soap before cleaning. DO NOT CLEAN GASKET.

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

NO COMMERCIAL OVEN CLEANER OR OVEN LINER PROTECTIVE COATING OF ANY KIND SHOULD BE USED IN OR AROUND ANY PART OF THE SELF-CLEAN OVEN. ALSO DO NOT USE PIECES OF FOIL TO CATCH SPILLOVERS OR TO DELAY CLEANING OF SELF-CLEAN OVEN.

Clean Only Oven Shelves In Your Self-Clean Oven:
a. During cleaning, shelves may become iridescent and may lose some luster. (Oven shelves discolor to a deep gray after many cleanings.)
b. Oven shelves may become so clean that they will not slide easily on shelf supports after self-cleaning. To reduce this condition, dampen fingertips with small amount of cooking oil. Rub lightly over right and left sides of shelves (where they contact shelf supports). Use a light application of oil so it doesn't run down and soil oven walls.

Self-Cleaning Oven Notes
ASH—Some types of soil, even though they disintegrate, will leave a deposit in the oven. This appears as a light film or a darker, heavier ash, depending upon the amount of soil which was in the oven. This ash can be removed with a wipe of a moist sponge or cloth. IF PART OF A DARK DEPOSIT REMAINS AFTER WIPING WITH A MOIST SPONGE, THE SELF-CLEANING OVEN WAS NOT TIMED LONG ENOUGH. The deposit will be removed in subsequent cleanings.

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

WHEN LOCK LIGHT GLOWS—If you cook at high temperatures just before cleaning, the Lock Light may glow when OVEN SET is switched to CLEAN. The glow indicates that the oven is too hot for LATCH to be moved to CLEAN and the oven must be cooled first. See preceding pages for information on glowing Lock Light during cleaning.

IF SMOKING OCCURS DURING CLEANING because of excessive grease in oven or utensil being left in oven, DO NOT TRY TO FORCE DOOR OPEN but follow these steps:
a. SWITCH OVEN SET TO OFF.
b. Open windows and door to rid the room of smoke.
c. Allow oven to cool AT LEAST ONE HOUR before opening the oven door.
d. Correct the condition which caused smoking and start the self-cleaning oven operating again.

HEATING AND COOLING of metal during cleaning or during cooking result in "crackling" sounds which are considered normal.
Proper care and cleaning procedures are essential for a long and satisfactory life for your range. Included in this section are directions and cleaning charts for cleaning all parts of the range. When cleaning range manually, wearing of rubber gloves is recommended to protect the hands.

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

Microwave Oven Interior

A. Walls, Floor and Plastic Cover
Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatter can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse, and dry. Do not use abrasive cleaners on oven walls. Under no circumstances should you attempt to remove the cover over the "stirrer" at the top of the oven for cleaning. NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.

Special Note When Using Brown 'N Sear Dish with Microwave Oven

Scorched-appearing stains on the shelf of your microwave oven, usually caused by grease baking onto shelf while preheating Brown 'N Sear Dish, may be removed with DELETE. (Note: Grease does not normally bake onto oven interior in microwave operation; however, high heats generated on bottom of Brown 'N Sear Dish can cause baked-on condition on shelf only, if grease is present.)

After using DELETE, rinse and dry thoroughly, following instructions on can. Do not use DELETE on the painted surfaces of the oven, such as the walls. It will scratch the paint.

DELETE (Catalog No. WX10X4) may be purchased from your local Hotpoint dealer or from your Hotpoint Authorized Service Center, check the "yellow pages" for location and phone number.

DELETE may also be sold at local grocery or hardware stores, or at housewares department of some department stores.

B. Door—Inside
Glass—wipe up spatters daily, wash when soiled with a minimum of sudsy warm water. Rinse thoroughly and dry. Metal and Plastic Parts on Door—to assure a tight seal around door, this area must be wiped frequently with a damp cloth to remove all soil. A build up of soil could result in leakage of microwave energy from the oven. DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE OF THESE PARTS. ALSO, ALL CLEANING MATERIALS USED ON THE DOOR PARTS MUST BE THOROUGHLY RINSED OFF.

C. Automatic Temperature Probe
Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe. Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.) DO NOT USE TEMPERATURE PROBE IN FOOD, AND TIME/TEMP SWITCH IS AT TEMP.

Plug-in Surface Units
Clean area under reflector pans frequently. Accumulated soils, especially grease, may catch fire. To make your cleaning job easier, the surface units on your range are Plug-Ins which can be removed.

To Remove Plug-in Surface Unit:
1. Always be certain that the control for that surface unit is at OFF position and the unit coils are cool before attempting to remove the unit.
b. Raise the unit coil, at point opposite receptacle, about one inch above the pan/ring and pull it away from the receptacle.
c. Carefully pull the unit terminals through the opening in the reflector pan/ring.

After removing the Plug-In surface unit, remove the chrome-plated reflector pan/ring to clean under the unit.

NOTE: Ranges with Plug-In surface units have chrome-plated reflector pan/rings. DO NOT COVER WITH ALUMINUM FOIL. Clean as recommended in Cleaning Chart.

Wipe around edges of the surface unit opening in the cooktop, clean the bowl-shaped area below the unit and rinse with damp cloth or sponge.

To Replace Plug-In Unit

a. Place chrome-plated reflector pan/ring into the unit recess in the cooktop so the unit receptacle can be seen through opening in reflector pan.
b. Insert the terminals of Plug-In unit through opening in chrome-plated pan/ring and into receptacle.
c. Guide the surface unit into place so it fits evenly.

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

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

LAMP REPLACEMENT

Fluorescent Surface Lamp

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

a. Push buttons either side of glass panel covering lamp and let swing down for access to lamp.
b. Roll lamp, one quarter turn, remove.
c. Check type and wattage of lamp; replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll lamp until it stops.
d. Connect electric power to range. Start lamp; see instructions on Surface Cooking pages.

Oven Lamp (Self-Cleaning Oven)

a. Remove the three slotted screws in lamp cover; see diagram. Remove cover; replace lamp with 40 watt appliance lamp.
b. Replace lamp cover with three screws.
c. Connect electric power to range.
Oven Lamp (Microwave Oven)

Microwave oven lamp should last almost as long as the appliance lasts. To replace it requires a Product Service call.

Leveling the Range

A leveling screw is located at 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 nut driver.

Adjusting Oven Thermostat

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

PULL KNOB OFF OF SHAFT. LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING, BEFORE MAKING ANY ADJUSTMENT. To increase oven temperature, adjust toward HI or RAISE; to decrease temperature adjust toward LO or LOWER. Each notch changes oven temperature 10 degrees. Oven temperature can be raised by 20 degrees or lowered by 30 degrees.

1. Hold knob firmly in one hand so pointer is at top.

2. With other hand, loosen 2 screws and move pointer one notch in the desired direction. Adjust pointer toward RAISE to increase temperature; toward LOWER to decrease temperature. Each notch changes oven temperature 10 degrees. (NOTE: On self-cleaning ovens, the oven temperature can be raised by 20 degrees or lowered by 30 degrees). Tighten the screws.

3. Return knob to range, matching flat area on knob and shaft. Recheck oven performance before making an additional adjustment. It is important to return knobs to shafts from which they came.

Use of Aluminum Foil

A. IN MICROWAVE OVEN, use metal only as directed in the Cookbook. Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used for TV dinners. However, when using metal in the microwave oven, keep metal at least 1-inch away from sides of microwave oven.

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

C. ON CHROME-PLATED REFLECTOR PAN/RINGS. Do not cover with aluminum foil. Clean as recommended in Cleaning Chart.
**How To Clean Your Microwave Cooking Center**

NOTE: Let range part(s) cool before cleaning manually. It is recommended that rubber gloves be worn to protect the hands.

<table>
<thead>
<tr>
<th>Part</th>
<th>Cleaning Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Automatic Temperature Probe</td>
<td>Sudsy cloth, Plastic scouring ball</td>
</tr>
<tr>
<td></td>
<td>Wash as soon after using as possible. To clean wipe with sudsy cloth then rub lightly with plastic scouring ball if necessary. Rinse &amp; Dry. (Or wash in dishwasher.)</td>
</tr>
<tr>
<td>Shelves</td>
<td>Soap and Water Commercial Oven Cleaner</td>
</tr>
<tr>
<td></td>
<td>For hand cleaning, any and all mentioned materials can be used. Rinse thoroughly to remove all materials after cleaning. NOTE: Some commercial oven cleaners cause darkening and discoloration. When using for first time, test cleaner on small part of shelf and check for discoloration before completely cleaning.</td>
</tr>
<tr>
<td>Storage Drawer</td>
<td>Soap and Water</td>
</tr>
<tr>
<td></td>
<td>For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth, or sponge and replace. Never use harsh abrasives or scouring pads.</td>
</tr>
<tr>
<td>Chrome-Plated Pan/Rings</td>
<td>Soap and Water Stiff-Bristled Brush</td>
</tr>
<tr>
<td></td>
<td>Clean as below or in dishwasher. DO NOT CLEAN IN SELF-CLEAN OVEN, they 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 surface. See picture on Surface Cooking pages for sizes of pans to use to prevent permanent discoloration.</td>
</tr>
<tr>
<td>Broiler Pan and Rack</td>
<td>Soap and Water Soap-Filled Scouring Pad</td>
</tr>
<tr>
<td></td>
<td>(Do not let soiled pan and rack stand in oven to cool.) Drain fat, cool pan and rack slightly. Sprinkle on detergent, fill pan with warm water. Spread cloth or paper towel over rack, let stand a few minutes. Wash, scouring is necessary, Rinse and dry. (Or wash in dishwasher.)</td>
</tr>
</tbody>
</table>
How To Clean Your Microwave Cooking Center

NOTE: Let range part(s) cool before cleaning manually. It is recommended that rubber gloves be worn to protect the hands.

<table>
<thead>
<tr>
<th>Surface</th>
<th>Cleaner</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Outside Finish Glass</td>
<td>Soap and Water</td>
<td>Wash all glass with cloth dampened in soapy water. Rinse and polish with dry cloth. Knobs on control panel are removable, if desired. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.</td>
</tr>
<tr>
<td>Metal</td>
<td>Soap and Water</td>
<td>Wash, rinse then polish with dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.</td>
</tr>
<tr>
<td>Porcelain Enamel</td>
<td>Paper Towel or Dry Cloth, Soap and Water</td>
<td>Acids—if range is hot use dry paper towel or cloth to wipe up right away. When surface is cool, wash and rinse. Other—such as fat splatterings, etc., wash with soap and water when cooled, rinse, Polish with dry cloth. Avoid cleaning powders or harsh abrasives which may cause scratching of surface. See note on porcelain enamel, Care Section.</td>
</tr>
<tr>
<td>Microwave Oven Door Inside</td>
<td>Damp Sudsy Cloth</td>
<td>To assure a tight seal around door this area must be wiped frequently with a damp cloth to remove all soil. A build up of soil could result in leakage of microwave energy from the oven. DO NOT USE ABRA-SIVES SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE OF THESE PARTS. ALSO, ALL CLEANING MATERIALS USED ON THE DOOR PARTS MUST BE THOROUGHLY RINSED OFF.</td>
</tr>
<tr>
<td>Optional Ventilating Hood Metal Grease Filters</td>
<td>Soap and Water</td>
<td>Soak, then agitate in hot detergent solution. Don't use ammonia or other alkali because it will darken metal. Light brushing may be used to help remove imbedded soil and dust. Rinse, shake, and remove moisture before replacing.</td>
</tr>
</tbody>
</table>

*Spillage of marinades, fruit juices and basting materials containing acids may cause discoloration, so should be wiped up immediately with a paper towel. When surface is cool, clean and rinse.
**Before You Call For Product Service**

**IF, WHEN COOKING WITH AUTOMATIC TEMPERATURE PROBE, NO COOKING TAKES PLACE AFTER "START" BUTTON HAS BEEN PressED:**

a. Check to be sure TIME/TEMP Switch is set at TEMP. If set at TIME, and Timer is at "0," no cooking takes place. (If time remains on Timer, oven will operate until time reaches "0," then go off.)

b. When cooking with TEMPERATURE PROBE, check to be sure cable end is securely "seated" into oven receptacle. If it is not securely "seated," and oven is otherwise set for Temperature Probe Cooking, oven will not start to tell you firm connection has not been made.

c. When cooking with TEMPERATURE PROBE, check to be sure temperature set on dial is higher than actual temperature of food in oven. If food has reached or exceeded temperature set on dial, oven will not start to tell you set temperature has been reached.

**IF THE MICROWAVE POWER WON'T COME ON**

Check to be certain the door is securely closed, and the timer set. If a dish touches the door when the door seems closed, it actually may not be firmly closed. Unless the door is closed to engage the safety interlocks, the microwave energy cannot come into the oven. Check to be certain that TIME/TEMP switch is pushed all the way right or left. An "in-between" setting should be avoided.

**IF MICROWAVE ENERGY GOES OFF BEFORE SET TIME HAS ELAPSED**

Check the house fuse protecting the range circuit. If fuse has not blown and power continues to go off, this signals a problem, so call serviceman.

**IF LAMP BURNS OUT**

Changing Microwave oven lamp requires a Product Service call. However, original lamp is designed to last for about the life of range.

**TV-RADIO INTERFERENCE**

Some TV and radio interference might be noticed while operating the microwave oven. It is similar to the interference caused by other small appliances such as vacuum cleaners, mixers, etc. It does not indicate a problem with your oven.
When Range is Working But Trouble is With A Feature:

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

BAKING. Check material and size of baking utensil; placement of shelf and food in oven. If the oven was used for broiling, just before baking a food, turn the oven completely off and open the door wide so it can cool (5 or 10 minutes). Then oven may be used for baking.

SMOKING. Cooking utensils and excessive amounts of spillovers and liquid grease not baked on were not removed before starting SELF-CLEANING OVEN.

When None of the Parts of the Range Are Working:

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

Range House Fuse

The difficulty might also 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 upon the nature of the power supply. If a circuit breaker is involved, reset it. If the control box employs fuses, the oven fuse (a cartridge-type) should be changed. BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS.

Apartment tenants and condominium owners should request their building management to perform this check before calling for service.

If after replacing the oven circuit fuse or resetting the circuit breaker, the fuse blows or circuit breaker trips open again, call your serviceman.

SELF-CLEANING OVEN

CAN'T LATCH DOOR. Check the step by step directions for latching door: (a) Did you push and hold in latch release while moving latch? (b) Turn Oven Set knob to CLEAN. Glowing Lock Light after knob is turned shows oven is too hot from previous oven use and door won't latch. Open door wide so oven can cool, then latch can be moved. (c) Be sure the door shield is in up position and is firmly in place. (d) Oven Set must be at CLEAN or OFF before latch can be moved.

ODOR, SOUNDS. Check More Information on the Self-Cleaning Oven, Care Section.

OVEN DOESN'T CLEAN. Check the directions to be certain ALL operations were done correctly for starting the cleaning cycle. Clean light should come on.

Possible causes of the problem: (a) Failure to set proper Automatic Timer dial. The STOP dial must be set and advanced beyond the time noted on range clock. (b) The STOP dial was not advanced for long enough time. (c) A thick pile of spillover when cleaned leaves a heavy layer of ash spots which could have insulated the area from further heat. See page 27 concerning ash. (d) Both OVEN SET and OVEN TEMP must be at CLEAN setting.
CUSTOMER CARE
...EVERYWHERE

Your Hotpoint appliance is outstanding in features and has been well-designed, with the help of home economists, with the homemaker in mind. You will find it dependable, precision-built and reliable in performance.

Similarly, intensive efforts have established an efficient, well trained, nationwide product service organization. No matter where you live—or move—the network of thousands of Hotpoint franchised distributors, dealers and service technicians are happy to serve you and make doubly sure your new appliance gives you continued, satisfactory performance.

Notice to Owner

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

For service after the warranty period:

Even the finest precision-built appliances may require service from time to time. In some areas, franchised Customer Care service organizations offer service contracts, beyond the original warranty period, which enable you to budget for such possible occurrences.

Contact your local franchised Customer Care service organization to ascertain whether service contracts are available in your area, and to learn the details of their plan and its terms and conditions.

Hotpoint wants you to be pleased with your new Hotpoint Appliance. Part of our commitment to keeping you pleased is providing the best possible service we can. Should your Hotpoint appliance need servicing, call your local dealer. He may provide the service himself, or refer you to a qualified servicer in your area.

If you do not have a servicing dealer, call the Factory Service office in your area. A list of these offices and telephone numbers is included with your appliance.

If the service you receive is not to your satisfaction, here are three steps you should follow to make it right:
1. First, contact the people who serviced your Hotpoint appliance. Explain your point of view and why you are displeased. In most cases, this first step will solve most problems.
2. If you still have not resolved your problem, write all details, including your telephone number and the model and serial number to Hotpoint direct. The address is:
   MANAGER—CUSTOMER RELATIONS
   HOTPOINT
   WATTERTON CITY EAST 312
   APPLIANCE PARK, LOUISVILLE, KY. 40225
3. If you are dissatisfied with the action taken, the final step would be to send full information to:
   MAJOR APPLIANCE
   CONSUMER ACTION PANEL
   20 NORTH WAKER DRIVE,
   CHICAGO, ILL. 60606

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industry associations. Its purpose is to study industry practices and to advise the industry of ways to improve customer service.

Free of industry control and influence, MACAP is able to make impartial recommendations, considering each case individually.

RANGE MARKETING DEPARTMENT
GENERAL ELECTRIC COMPANY
Appliance Park, Louisville, Kentucky 40225

Pub. No. 39-4403

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