

Frigidaire

PRODUCT MANUFACTURER'S WARRANTY

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

One-Year Warranty on Entire Product—At any time within one year from the date of delivery to the original purchaser, the Manufacturer will repair this Product, if found by the Manufacturer to be defective in material or workmanship, without cost to the owner or user. In effecting this repair, the Manufacturer may, at its election, repair or replace any part which it finds to be defective. The Manufacturer will perform its obligations under this Warranty through an authorized servicing dealer.

General Provisions—The above Manufacturer's Warranty does not apply to light bulbs, fluorescent tubes or fuses; or to any part of the Frigidaire Product 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 use on circuits, voltages or frequencies other than indicated on the appliance name plate, or by fire, flood, act 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 Product or the parts thereof except as outlined above.



**FRIGIDAIRE DIVISION,
GENERAL MOTORS CORPORATION,
Dayton, Ohio**

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

A good man to know if you ever need service . . . your Authorized Frigidaire Dealer or Authorized Service Station! He specializes in fast, efficient, courteous service. And for lasting satisfaction, ask your serviceman to use genuine Frigidaire Precision-Built Service Parts! Write his name here for ready reference:

DEALER'S NAME _____ ADDRESS _____

TELEPHONE NO. _____ MY MODEL RANGE IS _____

Your Authorized Frigidaire Dealer is listed in the yellow pages of your telephone directory under this heading—RANGES—Frigidaire Electric Ranges

FRIGIDAIRE ADVANCED APPLIANCES . . . DESIGNED WITH YOU IN MIND!

Frigidaire reserves the right to change specifications and prices or discontinue models, without notice.

FRIGIDAIRE

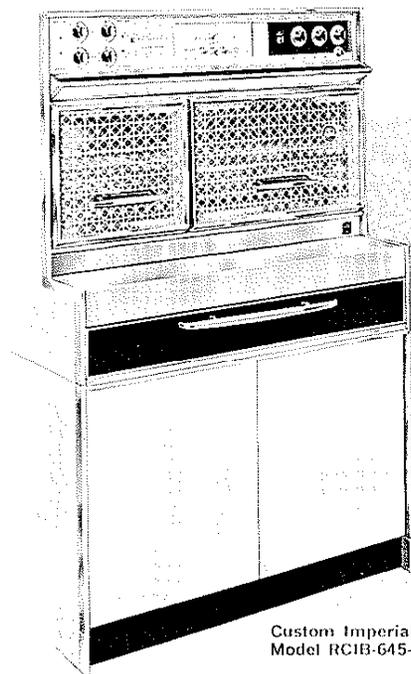
Flair

ELECTRIC RANGES

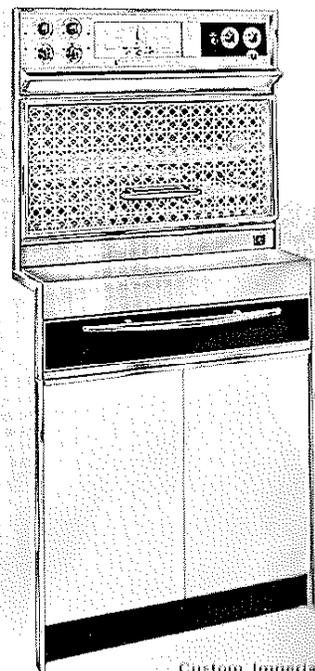
**OWNER'S
MANUAL**

ALL MODELS

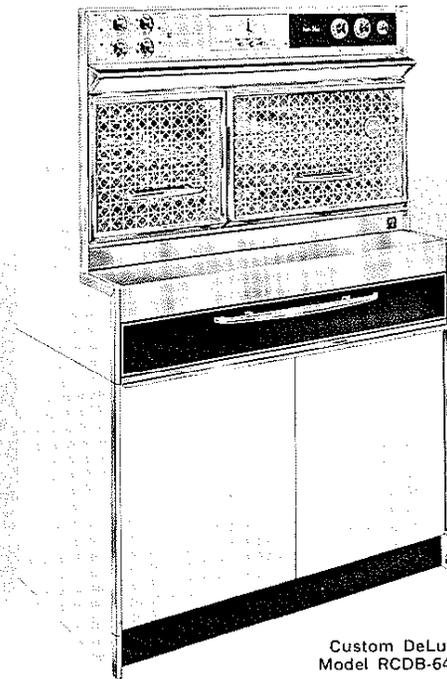




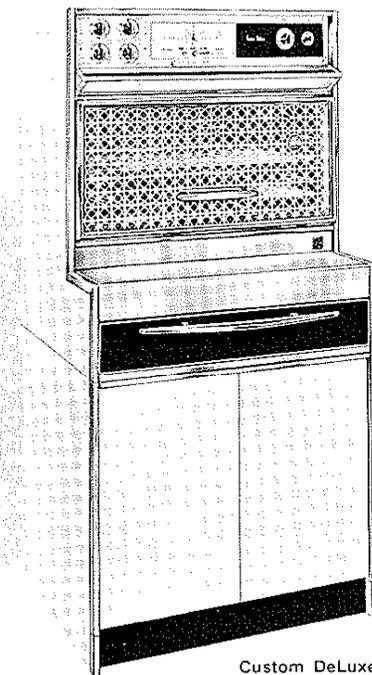
Custom Imperial
Model RCIB-645-2



Custom Imperial
Model RCIB-635-2



Custom DeLuxe
Model RCDB-640-2



Custom DeLuxe
Model RCDB-630-2

Before you start...

Find Your Flair Range among the illustrations shown here. Look for the name of your model on the Control Panel—Custom Imperial or Custom DeLuxe. You'll be seeing it throughout the book, wherever there are special instructions for your particular model.

This handy booklet provides all the information you'll need to take advantage of the features in your new Frigidaire Flair Range. Read it through to be sure you'll enjoy all the new convenience now at your fingertips. And if any time you have questions the booklet doesn't answer, just call your Frigidaire Dealer. He'll be glad to help!

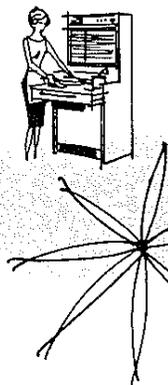
Switching to electric cooking? You won't need a "post graduate" course in cooking! Keep right on using all your favorite recipes as well as the new ones you're bound to try.

You'll like cooking with your new Frigidaire Electric Range because it's so clean, so cool, so easy and so accurate. The controls are all clearly marked and easy to use. And selecting the right heat is now a mere matter of turning a knob. The heat for each setting never varies; it's always exactly the same every time you use it; so constant, you can now measure heat as accurately as you measure your ingredients for a recipe.

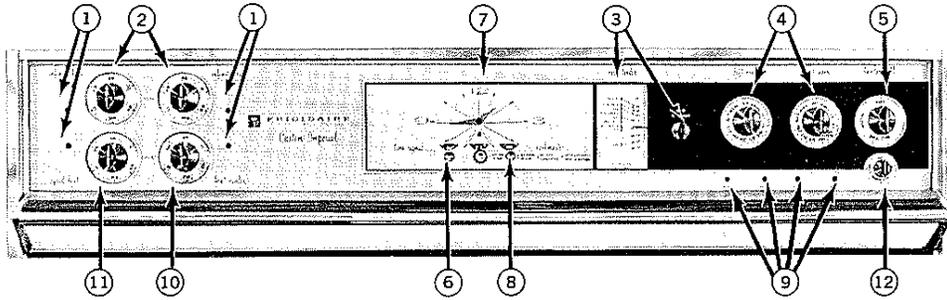
Where to find it

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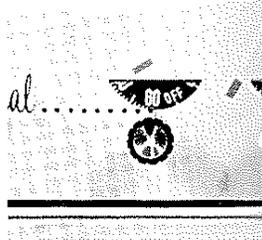
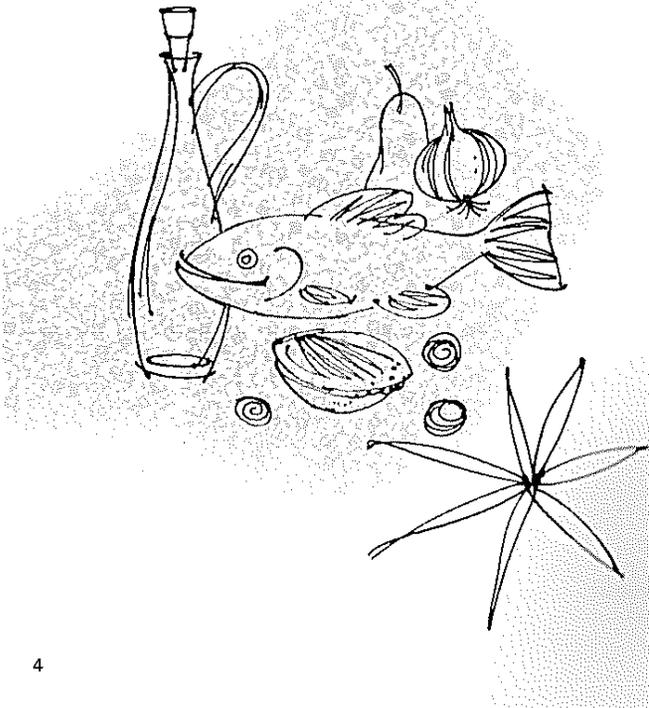
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Your Frigidaire Warranty	Back Cover



close-up on the control panel



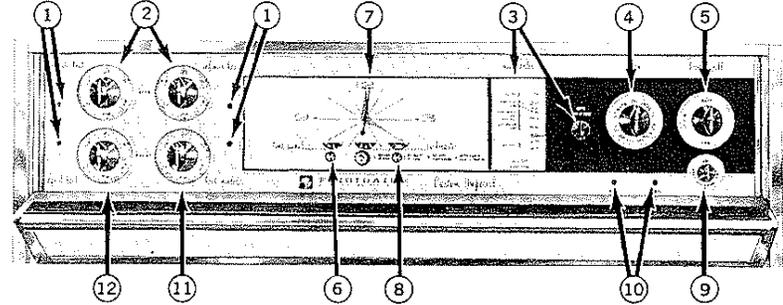
Custom Imperial RCIB-645-2	Page	Page	
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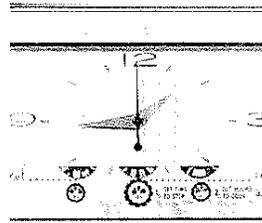
Electric Time Signal

Turn to time any cooking operation from 1 to 60 minutes. Buzzes gently but firmly when time is up until you turn it off.

Here is the "brain" of your new Frigidaire Flair Range—the easy-view Control Panel. The name of each control is listed below and with it the page number you'll want to check when you first use it.

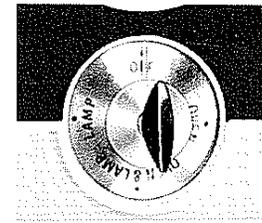


Custom Imperial RCIB-635-2	Page	Page	
① Surface Unit Signal Lights.....	9	⑦ Built-In Clock	below
② Rear Surface Unit Controls.....	9	⑧ Cook-Master Automatic Oven Controls	18, 19
③ Meat Tender	26, 27	⑨ Light Switch	5
④ Oven Temperature Control....	20, 21	⑩ Oven Signal Lights.....	20, 21
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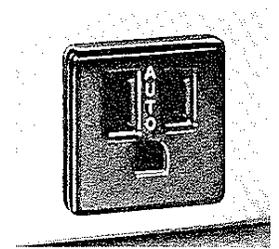
Built-In Clock

To set hands of clock: turn white knob to the right.



Light Switch

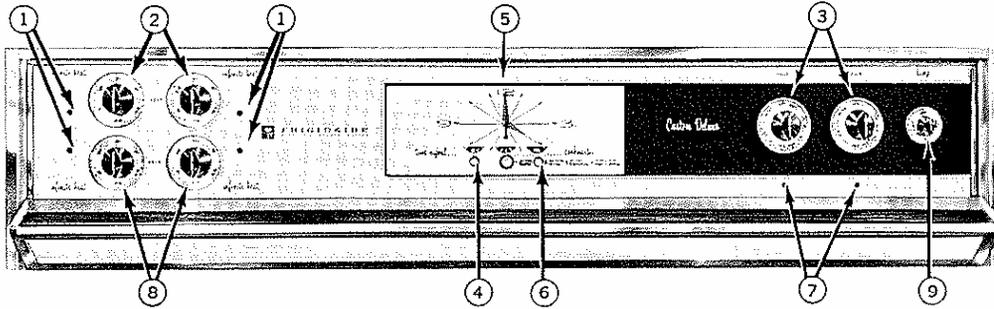
Turn in either direction. At LAMP position, full-width fluorescent lamp lights cooking top. At OVEN & LAMP position, fluorescent lamp and oven lamp are lighted. At OVEN-ONLY oven is lighted. On 2-oven models, both oven lights operate from the same switch.



Appliance Outlet

Located at right above surface unit cover. Lets you plug in a coffee maker, toaster, other small appliances at range. For automatic control, by the "Cook-Master" see page 19.

(Continued)

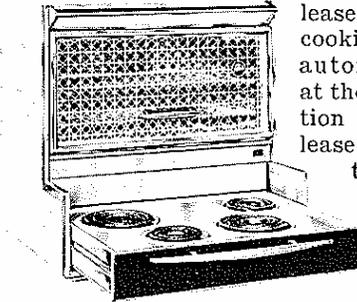
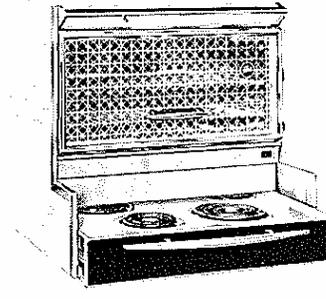
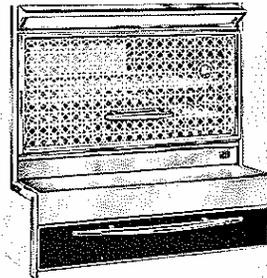


Custom DeLuxe RCDB-640-2 Page

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- ⑦ Oven Signal Lights.....20, 21
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- ⑨ Light Switch5

To operate surface cooking units (all models)

The Surface cooking top on Flair ranges slides in and out: "in" to put units away when cooking is done, "halfway out" for 2-unit cooking, "all the way out" for 4-unit cooking.



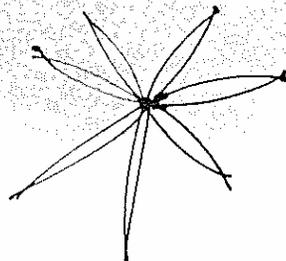
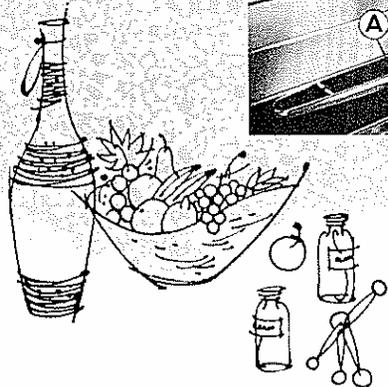
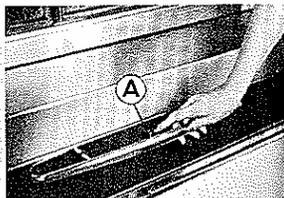
To slide cooking top into range, press down on release knob and push cooking top in (will automatically stop at the Halfway position unless the release lever is held in the down position).

Halfway. To stop and automatically "lock" the cooking top at halfway position (exposing 2 front units), release lever as you pull cooking top out.

All the way: Pull release lever again and pull cooking top *all the way out* to expose all 4 units. Cooking top will automatically "lock" in this position when you release lever.

NOTE: Automatic Safety Shut-off turns off all surface units when cooking top is fully closed, turns off back units at halfway position. In other words, if you should forget to turn units off by their controls, they turn off automatically when you close the cooking top. And you never have to wait for the units to cool before returning the cooking top to its closed position! However, the surface unit signal lights glow until all surface units are turned off (regardless of cooking top position).

To use cooking top: Pull on release lever (A) located just below the oven and to the far left. As you pull the release, grasp handle (B) and slide cooking top forward.

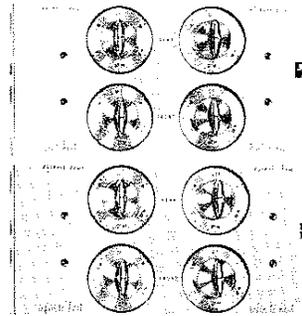
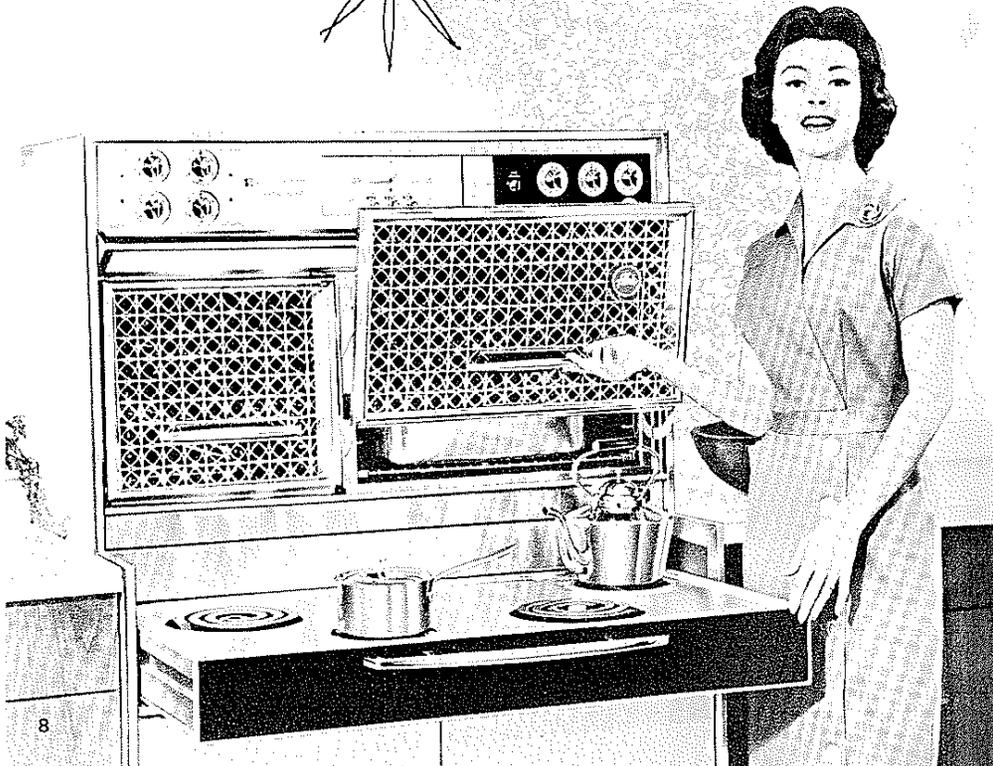
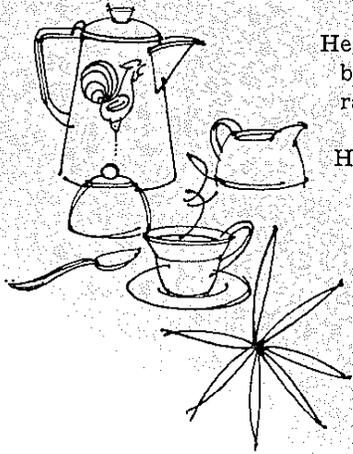


about surface cooking

RADIANTUBE SURFACE UNITS:

All Models have 4 Radiantube Surface Units
—two 8-inch and two 6-inch.

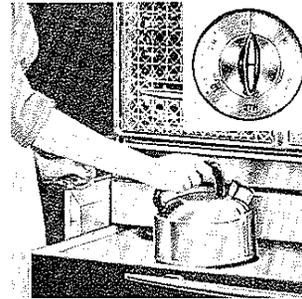
The two front Radiantube Units on Custom Imperial Models are the special Speed-Heat Unit at left (see Page 9), and the Heat-Minder at right (see Page 9). Quality built by Frigidaire to last the life of your range, all four units are completely sealed for greatest protection and long life. Heat for each setting is precisely measured and never varies. The extra-wide, extra-flat surface sends the heat directly into the bottom of the utensil—none is wasted up the sides. Each unit tilts up for cleaning or removing drip bowl below—(see Page 36).



SURFACE UNIT CONTROLS. *Custom Imperial Models*—Except for the Heat-Minder, controls on these models have five marked settings, ranging from SIMMER to HIGH (plus OFF). The Heat-Minder has eight temperature markings (plus OFF). All four units have an infinite number of heats in between to handle every type of cooking.

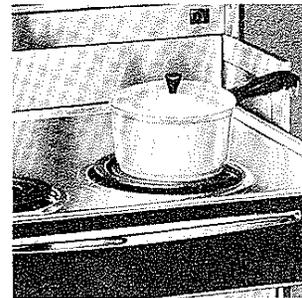
Custom DeLuxe Models—Controls have five settings ranging in order from SIMMER to HIGH. Turn control in either direction to any marked heat setting or to any position in between to get exactly the heat you want.

A signal light is located next to each control on all models and lights when control is turned on.

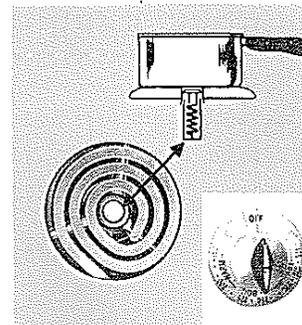


The Frigidaire SPEED-HEAT UNIT gets "COOKING HOT" in seconds . . . Left front unit on Custom Imperial Models. When you dial any setting, a quick surge of extra heat spreads out over the entire surface of the Speed-Heat Unit to get foods off to a steaming start—provides extra-fast preheating and shortens cooking time. Then, after a few seconds, the unit returns to normal heat automatically for economical cooking at the heat setting you selected.

THE SPEED-HEAT UNIT CONTROL can be turned to any of the standard marked heats as well as an infinite number of other settings in between. You can use the Speed-Heat Unit for all types of surface cooking, and especially when you want extra speed to bring a small quantity of soup, water or other foods to the boiling point quickly.

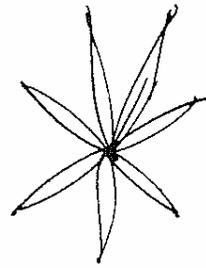


Cook without watching . . . with the FRIGIDAIRE HEAT-MINDER UNIT . . . Right front unit on Custom Imperial Models. You just select the proper temperature and then let the Heat-Minder watch it. This big 8-inch unit won't let the pan get too hot. Makes any pan automatic—there's no burning or scorching. In fact you can cook many foods without watching—cook frozen vegetables, *without* water; and cook oatmeal and other cereals from a cold water start—without constant stirring. Actually bake a cake on *top* of the range. The secret? Controlled temperature cooking!



HERE'S HOW THE HEAT-MINDER WORKS . . . *The Heat-Minder* "takes" the temperature of the utensil all during the cooking operation. A special "sensing element" mounted in the center of the unit touches the bottom of the utensil. If the pan gets too hot, off goes the heat; if too low, the heat comes back on. It's as simple as that *and* it's all done automatically! *The Heat-Minder Control* is divided into three cooking sections with temperature markings as shown. In addition, you can choose other temperatures between the markings for *any* type of surface cooking. See "Heat-Minder Cooking Guide" on Page 11 for suggested settings.

Heat-minder hints for best results



- Aluminum utensils have high heat conductivity; therefore, give the best results for cooking on this unit.
- Always use utensils which are absolutely flat on the bottom to insure good contact with the "sensing element." If bottom of pan is "pressed in," heat will not shut off at proper time and unit will get too hot.
- Utensils should be made of medium weight metal, and have tight-fitting lids.
- Choose a utensil that covers the entire surface of the unit.
- Avoid excessive and vigorous stirring while food is cooking. However, some foods such as sauces, puddings or candies, may require some stirring when cooking starts, to prevent lumping.

To make sure that you enjoy all the benefits of this wonderful cooking unit!

- Always turn control OFF when you remove a utensil from the Heat-Minder unit. This will prevent scorching when utensil is returned to unit.
- Suggested settings in "Heat-Minder Cooking Guide" on Page 11 are intended simply as a guide. They are based on the use of flat-bottomed, medium weight aluminum and copper bottom or copper-cored stainless steel utensils. If you use other types of utensils, temperature will be slightly different, usually lower, than that given in chart.
- When frying breaded foods, sediment may form as insulation in bottom of pan. Should this happen, turn to higher temperature.
- Some foods may require a slightly longer cooking time than when cooked at two heat settings on the standard surface units. However, automatic Heat-Minder makes cooking more carefree.



heat-minder Cooking guide

FOOD	TEMP. SETTING		FOOD	TEMP. SETTING	
	Medium-Wt. Aluminum	Copper-Bottom or Copper-Cored Stainless Steel		Medium-Wt. Aluminum	Copper-Bottom or Copper-Cored Stainless Steel
Butter—Melting	200	200	Meats & Meat Dishes:		
Candy:			Browning Meats	350-375	325-350
Fudge, Chocolate	275	275	Finish cooking meats and meat dishes	225	225
Marshmallow, Melting	225	225	Braising and Fricasseeing	250	250
Cereals:			Pan Broiling (preheat skillet 5 minutes)	475	475
Quick and Slow Cooking	225	225	Stewing	225	225
Grits	225	225	Bacon	325	300
Rice	225	225	Chili (after browning meat)	200	200
Cheese:			Ham	300	275
Melting	175	175	Hamburgers	350	325
Welsh Rarebit	175	175	Pancakes	400	375
Chocolate—Melting	200	200	Poultry:		
Cocoa	215	215	Chicken (to brown)	350	350
Deep Fat Frying:			Chicken (to finish)	225	225
Potatoes	475	475	Pressure Cooking	275	—
Doughnuts	425	425	Sandwiches—Grilled	375	375
Fritters	425	425	Sauces:		
Desserts:			Hollandaise	175	175
Cakes, Surface	250	250	White	200	200
Puddings, Packaged	225	225	Soups:		
Tapioca Cream	225	225	Heating creamed	210	210
Eggs:			Vegetables:		
Fried	225	225	Frozen vegetables with butter, no water	225	225
Scrambled	200	200	Potatoes, baked	475	475
Soft or hard-cooked in shell	210	210	Potatoes, fried	300	300
Fish—Fried	325	300	Steamed vegetables, fresh or frozen	225	225
French Toast	350	325	Warm:		
Fruits—			Warming rolls, vegetables	200	200
stewed or fried	225	225	Holding foods for serving	175	175
Gravy:			Holding coffee	200	200
To brown flour	350	350			
To finish cooking	250	250			
Icings:					
Boiled White	275	275			
Caramel	275	275			
Fudge	275	275			
Macaroni, Noodles, and Spaghetti	250	250			

note:

Cast Iron does not conduct heat as evenly and uniformly as other metal. For this reason it is not the best utensil to use on the Heat-Minder Unit. However, for those who want to use it, we suggest that meats and chicken be browned at 300-325 and finished at 225.

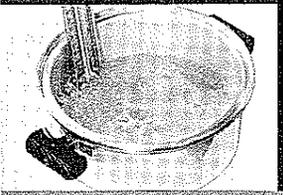
tips on heat selection



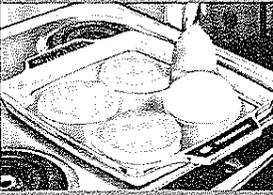
medium low
Use MEDIUM LOW for frying and browning meat and for cooking boiled icings



To brown chickens and chops, fry steaks and hamburgers

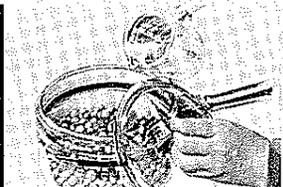


To make boiled icings with sugar-water base

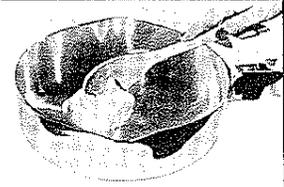


To fry griddle cakes and pancakes on 8-inch front unit

high
Use HIGH to start most surface cooking operations



To bring vegetables to steaming point quickly

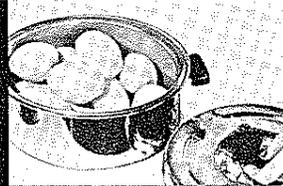


To heat fat for frying or to heat skillet or griddle for pan-broiling

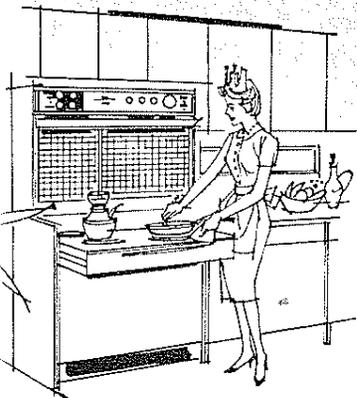


To French fry potatoes

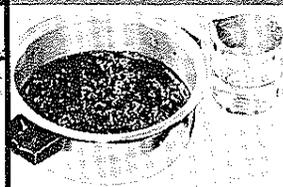
low
Use LOW to finish cooking large quantities of food; also meats and chicken (uncovered) after browning



To cook potatoes for a large group

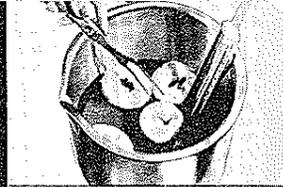


To cook a large amount of stew or chili

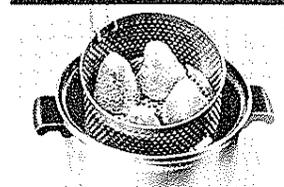


To make fudge, cream sauce and similar dishes requiring low-temperature cooking

medium high
Use MEDIUM HIGH for deep-fat frying foods (except potatoes which require HIGH heat)



To fry doughnuts or for other deep-fat frying

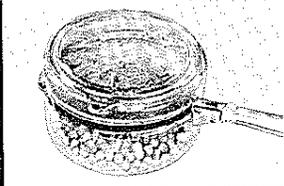


To turn out crusty golden brown croquettes



To fry small quantities of food on 8-inch unit

simmer
Use SIMMER to finish most surface cooking operations; also meats and chicken (covered) after browning



To finish cooking foods after they reach cooking temperature on HIGH

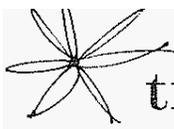


To melt chocolate and cook custards—No need for a double-boiler



To warm foods

To keep foods WARM (lower than simmer) turn control to indicator line between SIMMER and OFF



tips on surface cooking

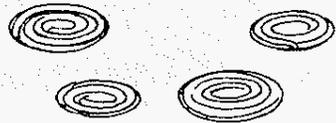
what about utensils?

No need to buy new utensils; just keep these tips in mind when selecting utensils for surface cooking:

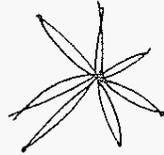
- Choose utensils which have *flat* bottoms and straight sides; just large enough to cover the surface unit.
- Use utensils of good medium-weight metal to prevent warping.
- With glass utensils, place wire

grid between utensil and unit.

- Utensils with tight-fitting lids will prevent steam escaping.
- No need for a double boiler; use lower heat settings instead—LOW when using an *uncovered* saucepan; SIMMER for a *covered* saucepan.
- Select a well-balanced griddle to prevent tipping.

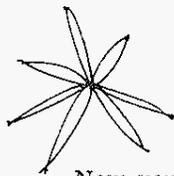


using the surface units



- Cook most foods (except meat for frying, etc.) in covered utensils.
- Use HIGH to bring foods to active steaming; then switch to lowest heat needed to complete cooking.
- Avoid violent boiling.
- Avoid using too high a heat when

- frying. This reduces excessive spattering.
- Take advantage of stored-up heat in unit by turning control off for last few minutes of cooking.
- After foods are cooked, switch to WARM until serving time.



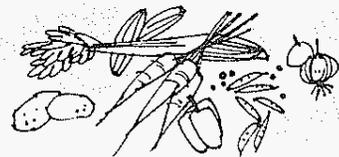
cooking fresh vegetables

Now you can cook vegetables in a very small amount of water, thus retaining the color, flavor and food nutrients.

- Use 1/2 cup or less of water in a saucepan with tight-fitting lid.
- Start on HIGH. Then turn to LOW when cooking *more* than 1 lb. To SIMMER for 1 lb. or less.
- It is really not necessary to lift

cover of saucepan during cooking. When cover is lifted repeatedly or removed, temperature will drop and you may have to switch to HIGH again to bring food back to cooking temperature.

- Don't stir vegetables during cooking. The accurately measured heat of the unit eliminates any danger of burning if proper heats are used.



cooking frozen vegetables

- Place frozen vegetables, 1/4 to 1/2 cup water, and seasoning into saucepan with tight-fitting lid. Bring to steam on HIGH heat, then switch to LOW or SIMMER.
- When cooking more than one package of frozen vegetables, always switch to LOW after active steam starts.
- To assure even cooking, the frozen vegetables should be broken up after steaming starts.
- Cook *only* until tender.

skillet meals

Here's an easy way to cook less tender cuts of meat to perfection:

- Brown meat on MEDIUM LOW in skillet, combine with other ingredients and cover. Heat on HIGH until active steaming starts, then switch to SIMMER and cook for recommended time.

about frying

- Melt fat in skillet on HIGH; add meat and switch to MEDIUM LOW. Brown meat on one side, turn and brown on other side.
- For longer cooking, switch to LOW; or cover skillet and switch to SIMMER for 30 to 40 minutes.

pan-broiling or pan-frying

- Heat skillet on HIGH and rub pan with fat to prevent foods sticking. Add meat and fry to desired doneness:

RARE: leave control on HIGH, brown meat on one side, then turn and brown on other side.

MEDIUM: switch to MEDIUM HIGH after pre-heating skillet.

WELL DONE: switch to MEDIUM HIGH after pre-heating and continue pouring off fat as it accumulates.

deep-fat frying

- Use enough fat to cover food completely. Always keep fat three inches below top of utensil to prevent its bubbling over when food is added.
- Allow foods to drain well, to remove as much moisture as possible.
- Preheat fat to desired temperature on HIGH. Continue on HIGH for French-frying potatoes; switch to MEDIUM HIGH for all other foods.
- Lower food into fat *gently* using frying basket. Avoid frying too much at one time to prevent food from becoming grease soaked before it can brown.
- When done, remove to paper toweling and drain.
- Heat-Minder with accurate temperature control is ideal for deep-fat frying.

deep-fat frying chart

FOODS	TEMPERATURE OF FAT	FOODS	TEMPERATURE OF FAT
Cauliflower	375°—385°	Onions (rings)	375°—385°
Chicken	350°—375°	Potatoes	385°—395°
Croquettes	375°—385°	Seafoods: Oysters, Scallops, Shrimp, Soft Shell Crabs	350°—375°
Doughnuts	350°—375°		
Eggplant	375°—385°		
Fish	350°—375°		
Fritters	350°—375°		

the Frigidaire Kant-Slide Griddle

Optional at slight extra cost on all models.

The Kant-Slide Griddle locks in place over front 8-inch surface unit—can't slide off. With its deep grease trough and handy pouring spout, it's perfect for grilling tasty sandwiches, baking pancakes, frying bacon and eggs, scrapple or hamburgers, as well as pan-broiling small steaks and chops. The handy temperature guide on the handle gives the correct setting when using on Heat-Minder Unit. If another griddle is used, See Page 11 for suggested settings.

griddle cooking

To use either the Kant-Slide Griddle or a standard griddle on *standard* 8-inch Radiantube Surface Units, follow instructions below:

For frying Hamburgers or Scrapple:

- Melt fat on HIGH heat. Add food and switch to MEDIUM LOW or LOW to complete frying.

For baking Pancakes:

- Preheat griddle on MEDIUM LOW. Griddle is hot enough when 2 or 3 drops of cold water will dance in small beads on the surface.

- Grease lightly once before starting to bake. It is not necessary to grease griddle between bakings.

For pan-broiling Steaks or Chops:

- Heat griddle on HIGH heat about 5 minutes, and then rub griddle with fat or suet to prevent sticking.

- Add meat and broil as desired. *Rare*—Leave control on HIGH and brown meat quickly on both sides. *Medium or Well Done*—Switch to MEDIUM HIGH or MEDIUM LOW after preheating.

For frying Bacon and Eggs:

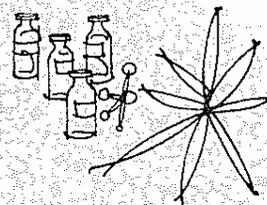
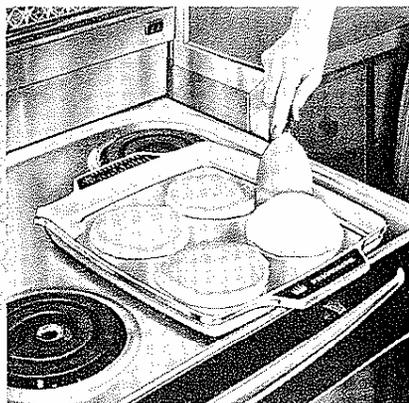
- Arrange bacon on cold griddle, turn control to MEDIUM LOW and fry *slowly* to reduce spattering.

- Add eggs, and switch to SIMMER for medium or well-done eggs, or to OFF, if eggs are to be fried to soft stage.

For grilling Sandwiches:

- Brush sandwiches with melted butter and arrange on *cold* griddle.

- Turn control to MEDIUM LOW and brown as desired on both sides.



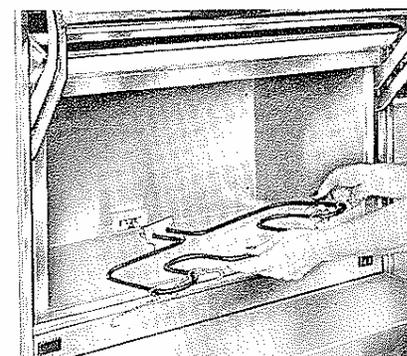
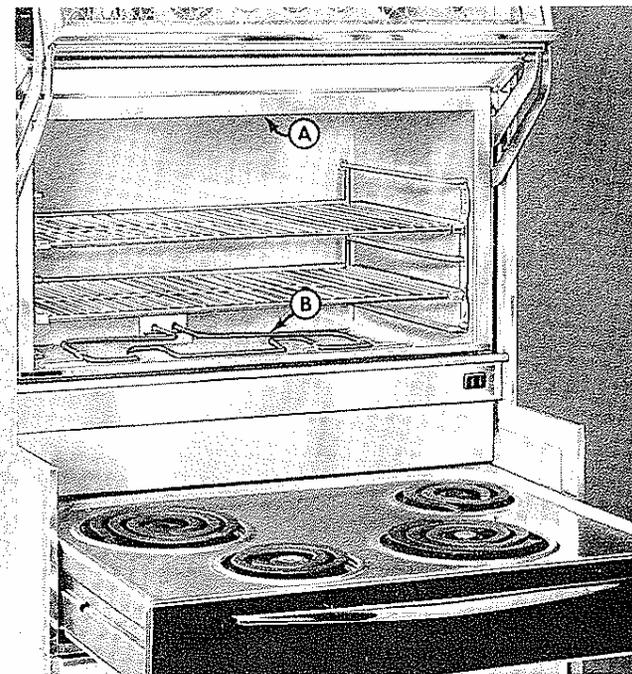
about oven cooking

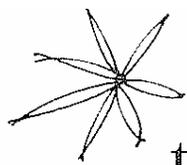
Let's take a look at the oven

The oven door of your new Flair swings up—completely out of your way! And because the door swings up instead of out, you get maximum clearance for tall utensils on the surface units.

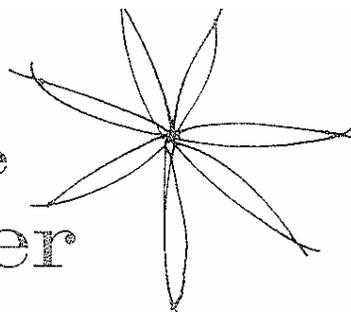
Oven is heated by two units, A and B. Two non-tipping, slide-out shelves are removed by pulling to "stop" position, then lifting up and out. Place in any of five shelf positions.

Your Custom Imperial RCIB-645-2 and the Custom DeLuxe RCDB-640-2 Models have an extra oven, also heated by two units. The shelves in the extra oven can also be placed in any of five positions.

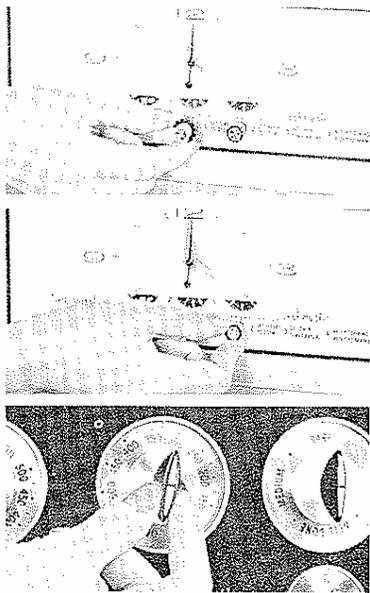




the Frigidaire Cook-master



NOTE: On the two-oven models, the Cook-Master controls **ONLY** the large oven.



to use cook-master to turn oven on and to turn oven off automatically!

Dial the **Serving Time**. Turn black knob on middle control to time you want food to stop cooking.

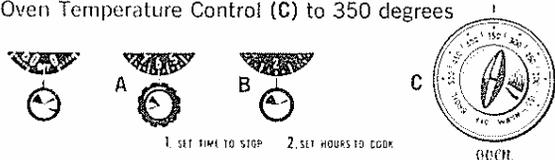
Dial the **Cooking Hours**. Turn the right hand control to the number of hours you want food to cook.

Dial the **Oven Temperature**. Turn Oven Temperature Control to cooking temperature you want.

Example:

Suppose you want to serve dinner at 6 o'clock and have prepared an oven meal that needs to cook 2 hours at 350 degrees. Here's what you do—

- Place food in oven
- Turn black knob on middle Cook-Master Control (A) to 6 (serving time)
- Turn right hand Cook-Master Control (B) to 2 (cooking time)
- Now turn Oven Temperature Control (C) to 350 degrees



That's all! Now you can take the afternoon off and come back to find the oven meal ready and waiting. (The Cook-Master is wonderful for roasts, too!)

on cook-master oven meals

Choose foods which cook at same temperature for same length of time.

Choose foods that can stand at room temperature with no danger of spoilage, such as frozen meats, ham or cured meats, vegetables.

to use cook-master to turn off oven only

If you don't want to be in the kitchen when cooking time is finished, start food cooking in the oven and then let Cook-Master turn the oven off for you. Here's how:

- 1 Dial the **Serving Time**. Turn black knob of middle control to time you want food to stop cooking.
- 2 Then turn right control to the right (clockwise) until you feel it stop. (Oven will come on immediately.)

Cook-Master will then turn oven off automatically when food is finished cooking.

to use cook-master with automatic appliance outlet

You can use the Cook-Master to operate small appliances automatically by simply plugging the electric cord into the Automatic Appliance Outlet. (See Page 5). Then set the two Cook-Master controls as shown on Page 18.

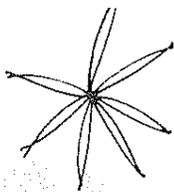
to use cook-master with rotisserie

If you have the Rotisserie, you can operate it with the Cook-Master. Prepare meat as usual following instructions given in your Rotisserie Instruction Book. Then set the Cook-Master controls as shown at left.

remember

AFTER USING THE COOK-MASTER, ALWAYS TURN THE RIGHT HAND CONTROL TO "MAN" (MANUAL POSITION). THIS LETS YOU USE THE OVEN IN THE REGULAR WAY (WITHOUT THE COOK-MASTER), AND DON'T FORGET TO TURN THE OVEN CONTROL OFF!

how to use single dial oven control

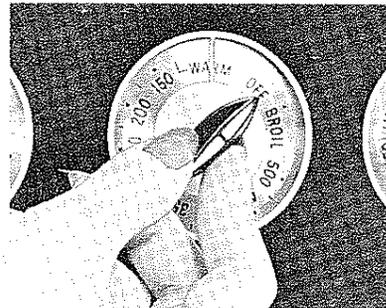
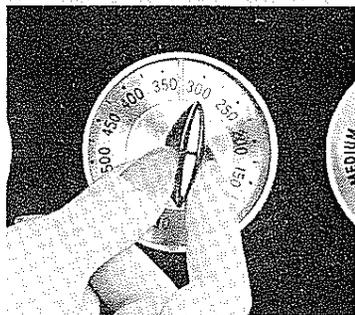


For Baking, Roasting:

- Turn Oven Control to desired temperature. Bake (or Oven) Signal Light will glow.
- When Light goes out, indicating that temperature has been reached, place food in oven and start timing.
- Signal Light will flash on and off to show that temperature is being maintained.

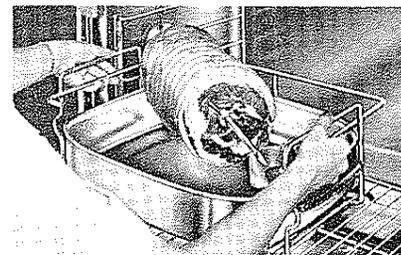
For Broiling:

- Turn Oven Control to BROIL—See “Broiling,” Page 29.



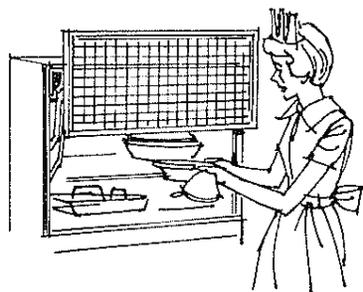
For Warming:

- Any Frigidaire Oven may be used to warm plates, rolls, etc. Simply turn Oven Control to WARM. Always turn control far enough so that Bake (or Oven) Signal Light glows.



The Rotisserie:

- An automatic rotisserie is available as an optional accessory for all models. It can be installed in the oven in seconds. The spit starts turning automatically when plugged in, at just the right speed to baste even a large turkey. Instructions for its use are included with the rotisserie.

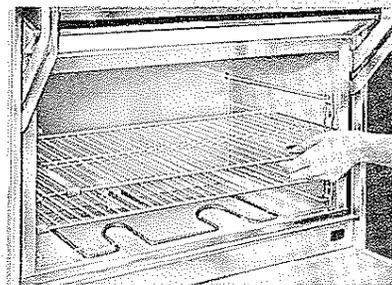


tips on oven cooking

where to place oven shelves

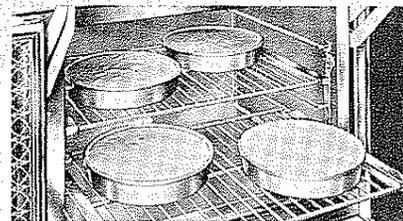
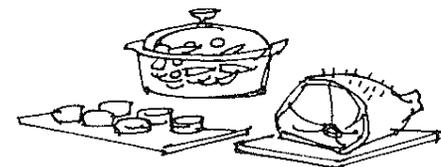
Baking—You can bake with shelves in any position. Here are some tips on where to place oven shelves:

- Arrange oven shelves in proper positions *before* heating oven.
- If foods are to be baked on only one shelf, use one of the middle shelf positions.
- If two oven shelves are to be used, the bottom shelf should be in the first or second shelf position, with the top shelf in the third or fourth position—depending upon height of the food.



oven meals

- Place one shelf in the first or second position from bottom of oven. Use for meats, vegetables, etc., not requiring too much browning.
- Place second shelf high enough to clear food on lower shelf.



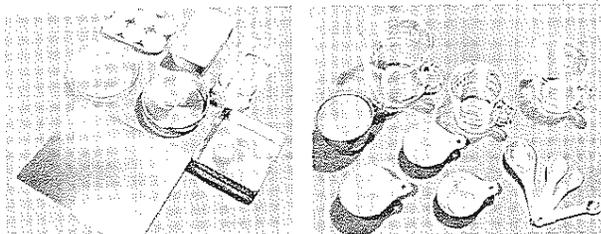
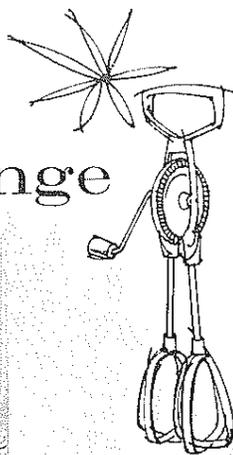
how to space pans in oven

- When baking 3 or more layers of cakes, pies, loaves of bread, etc., stagger the pans as shown. Do not place one above the other.
- For proper circulation of heat, pans should not touch each other, or the sides or door of the oven.

using aluminum foil in the oven

- To catch spill-overs, place a piece of foil, slightly larger than the pan, with edges rolled, on the oven shelf which holds the food or on shelf below. Do *not* cover entire shelf.
- If foil is used in the Broiling Pan during broiling or roasting, always place it *below* the grid, on the bottom of the pan.
- Don't try to line the oven with foil or place it directly on the bottom of oven. The heat of the oven may cause it to fuse to the interior and harm the finish.

baking in your Frigidaire *Flair* range



choosing utensils for baking

For best results, remember these tips when selecting utensils for:

Cakes — Bright, smooth, medium-weight aluminum. Glass cake pans may be used, but reduce temperature 25°.

Pies — Use glass, anodized aluminum or enamel.

Breads — Anodized aluminum. For glass, reduce temperature 25°.

Cookies, Biscuits, etc. — Bright aluminum baking sheet with very shallow or no sides. **IMPORTANT:** Choose a size that allows at least an inch clearance from all 4 sides of the oven for good heat circulation. This should be remembered especially when using the left-hand oven on the double oven models.

Size Pan — as recommended in recipe. Wrong size won't give desired results. Warped pans cause uneven browning and baking.

TEMPERATURE CHART

Use when recipes just indicate general oven temperature.

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

for better baking

- Be sure Cook-Master is at "MANual."
- Check to be sure bottom oven unit is pushed all the way in.
- *Always* preheat oven for cakes, pies, cookies and breads.
- Fill cake pans about $\frac{2}{3}$ full.
- Use standard measuring tools and always use *level* measurements called for in the recipes.
- Dip sifted flour with a broad spatula or flour scoop and lightly fill measuring cup heaping full. Level with edge of knife or spatula.
- Reduce oven temperature 25° for breads or cakes in glass pans.
- For package cake mix, follow directions carefully. Beat long enough. Scrape bowl, sides and bottom often *Do not undermix*.
- Frozen pies in foil plates should go on aluminum baking sheet for satisfactory browning.
- Leave butter cakes in pans 10 minutes after baking, remove and cool on cake rack.

• After baking, invert angel food and sponge cakes, cool in pan.

TO TEST FOR DONENESS:

- A wire cake tester or toothpick inserted near the center of cake should come out clean and dry.
- Top surface, when pressed lightly with finger, should spring back and leave no imprint.

NOTE: Always leave oven door open for ventilation a few minutes after using oven.

Baking Chart

	Food	Temperature	Approx. Time
Breads, Yeast	Bread	350-375°	50-60 mins.
	Rolls	400°	15-20 mins.
	Coffee Cakes	375°	25-30 mins.
Breads, Quick	Biscuits	450°	10-12 mins.
	Biscuits, Southern	475°	8-12 mins.
	Muffins	425°	20-25 mins.
	Corn Bread	425°	20-25 mins.
	Corn Bread, Southern	450°	20-25 mins.
	Loaf, Nut, Fruit, etc.	350°	60-65 mins.
	Popovers	400°	45-50 mins.
Cakes	Cream Puffs	400°	40-50 mins.
	Gingerbread	350°	30-40 mins.
	Angel Food	325°	60-65 mins.
	Angel Food	375°	40-45 mins.
	Sponge	350°	40-45 mins.
	Layer, Plain 8"	350°	30-40 mins.
	Layer, Chocolate 8"	350°	30-40 mins.
	Loaf, Plain	350°	45-60 mins.
	Pound Cake, Loaf	350°	60-65 mins.
	Pound Cake, Large	325°	75-90 mins.
	Cup Cakes	375°	15-25 mins.
	Fruit Cake, 3 lb.	250°	3-4 hours
	Cookies	Drop	375°
Refrigerator		375°	10-15 mins.
Bar		350°	25-30 mins.
Rolled		375°	8-10 mins.
Pies	2-Crust:		
	Fruit, Fresh	400°	55-65 mins.
	Fruit, Frozen	375°	1 hr., 15 mins.
	1-Crust:		
	Pumpkin	400°	45-60 mins.
	Custard	450° reduce to 325°	15 mins. 30-35 mins.
Misc.	Pie Shell	425°	10-15 mins.
	Meringue Topping	325°	25-30 mins.
Commercially frozen pies — use 400° or follow baking directions on package. Place on aluminum baking sheet.			
Misc.	Baked Potatoes	400°	45-60 mins.
	Scalloped Potatoes	350°	40-50 mins.
	Candied Sweets	375°	45-60 mins.
	Souffle Dishes	325°	35-45 mins.
	Macaroni & Cheese	350°	40-50 mins.
	Baked Apples	400°	30-40 mins.
	Rice Pudding	325°	50-60 mins.

roasting in your Frigidaire

Flair range

tips on roasting

• Only tender cuts of meat should be oven roasted or cooked by dry heat without liquid. Less tender cuts are best cooked in a covered pan in a 325° oven or on a surface unit with or without the addition of liquid.

• Allow about 1/3 to 1/2 more cooking time for frozen roasts than defrosted roasts.

• Unstuffed turkeys require about 5 min. per lb. less time than stuffed.

• Always place roast with fat side up—this will keep meat basted.

• Use Meat Tender (pages 26 and 27) or standard meat thermometer to tell doneness.

• Low temperature roasting (325°) reduces spattering of fat in oven.

how to roast

• **Custom DeLuxe Models.** Using broiler pan or a suitable roasting pan, place tender cuts of meats on bottom of pan, or a roasting rack. Do not cover.

• Place pan in oven, turn Oven Control to desired temperature and roast for recommended time—see Chart Page 25.

• **Custom Imperial Models.** Use deep pan of Radiant Wall Broiler Grill alone for tender cuts of meat; place food on bottom of pan or on broiler grid.

• To use with the Meat Tender, follow picture tips, Pages 26 and 27.

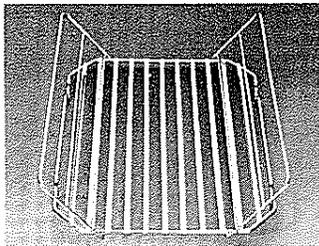
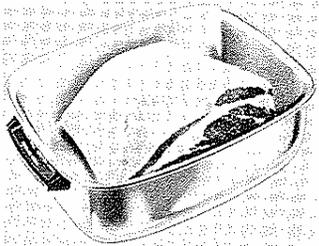
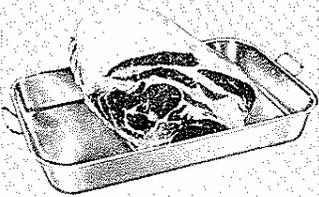
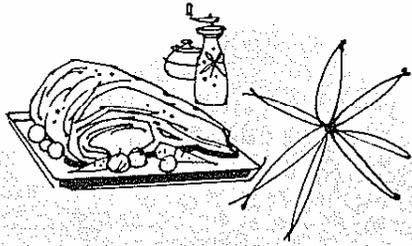
• To roast or braise less tender cuts invert shallow pan as a cover for the deep pan.

the roasting rack

• **Custom Imperial Models** holds large cuts of meat and fowl upright for even browning.

• To assemble in a "V" shape, slip the side racks over ends of the Broiler grid as shown.

• For larger cuts of meat, simply adjust side racks to make a larger "V."



time and temperature chart for roasting

Only tender cuts of meat such as those listed on the chart, should be oven-roasted, or cooked by dry heat without the addition of liquid.

Less tender cuts can be cooked in a covered pan with or without addition of a small amount of liquid at 325°, or can be similarly cooked on the surface of range.

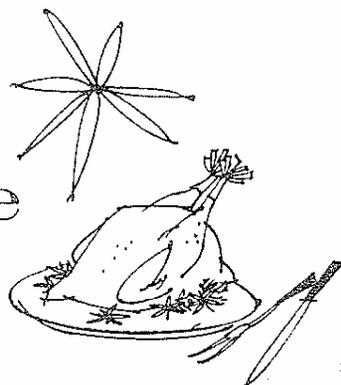
Cut	Oven Temp.	Internal Temp. ^a	Approximate Time ^b
Beef	Standing Ribs—Rare	325°F.	20-24 min. per lb.
	Medium	325°F.	24-29 min. per lb.
	Well Done	325°F.	30-35 min. per lb.
	Rolled Ribs	325°F.	Same as above
Rump, boneless (Choice grade)	325°F.	170°F.	30 min. per lb.
Veal	Leg	325°F.	30-40 min. per lb.
	Loin	325°F.	30-35 min. per lb.
	Shoulder, bone in	325°F.	35-40 min. per lb.
	Shoulder, boneless	325°F.	40-45 min. per lb.
Lamb	Leg—Medium	325°F.	30-35 min. per lb.
	Leg—Well Done	325°F.	35-40 min. per lb.
	Shoulder, bone in	325°F.	35 min. per lb.
	Shoulder, boneless	325°F.	40 min. per lb.
Fresh Pork	Loin	325°F.	35-40 min. per lb.
	Leg, whole	325°F.	35-40 min. per lb.
	Leg, part	325°F.	40-45 min. per lb.
	Shoulder, Picnic	325°F.	35-40 min. per lb.
	Shoulder, Butt	325°F.	45-50 min. per lb.
Smoked Pork Uncooked	Ham, Whole	325°F.	18-20 min. per lb.
	Ham, Half	325°F.	22-25 min. per lb.
	Ham, Boned, Rolled	325°F.	30 min. per lb.
	Picnic	325°F.	30-35 min. per lb.
Smoked Pork Fully cooked type	Ham, Whole	325°F.	10 min. per lb.
	Ham, Half	325°F.	14 min. per lb.
	Ham, Boned, Rolled	325°F.	12-15 min. per lb.
	Picnic	325°F.	14 min. per lb.
Duck-Goose	325°F.	190°F.	30 min. per lb.
Chicken	1½-2½ lbs.	325°F.	1½-2½ hrs.
	2½-3½ lbs.	325°F.	2½-3 hrs.
	3½-4¾ lbs.	325°F.	3-3½ hrs.
Turkey—Stuffed	4-6 lbs.	325°F.	3-3¾ hrs.
	6-8 lbs.	325°F.	3¾-4½ hrs.
	8-10 lbs.	325°F.	4-4½ hrs.
	10-12 lbs.	325°F.	4½-5 hrs.
	12-14 lbs.	325°F.	5-5¼ hrs.
	14-16 lbs.	325°F.	5¼-6 hrs.
	16-18 lbs.	325°F.	6-6½ hrs.
	18-20 lbs.	325°F.	6½-7½ hrs.
	20-24 lbs.	325°F.	7½-9 hrs.

If thermometer is placed in center of stuffing, roast until center of stuffing is 165°.

^aA reliable meat thermometer that indicates the internal temperature of the meat is the most accurate means of judging the degree of doneness. On Custom Imperial Models, internal temperatures for typical meats are shown on the Meat Tender Dial on the Control Panel—see Page 27.

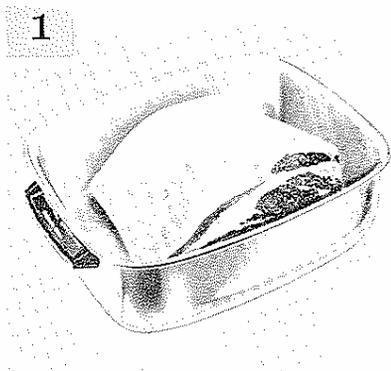
^bThe minimum time per pound shown is for larger roasts.

Roasting in your Frigidaire *Flair* range

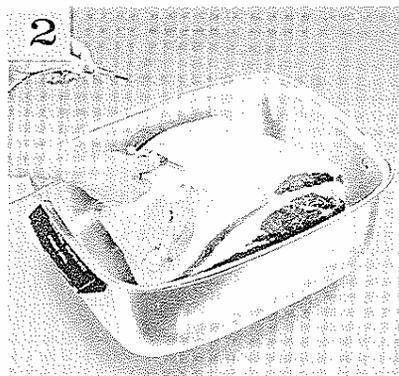


how to use meat tender thermometer

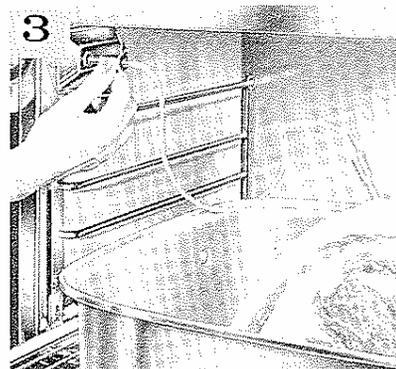
No more guesswork about *when* the roast will be done. Here's the easy automatic way to dial the doneness *before* you roast:



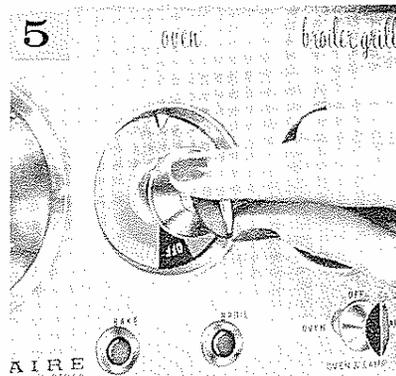
Place meat on grid in the Broiler-Roaster Pan, or on bottom of pan.



Insert pointed probe of Meat Tender into thickest part of meat. Keep tip of probe from touching bone, gristle or fat. For poultry, insert into center of inside thigh muscle or center of stuffing. Partially thaw frozen roasts before inserting probe.

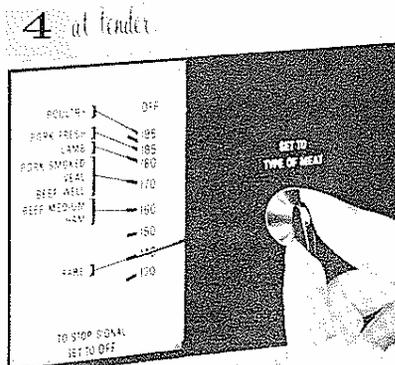


Place pan with meat in oven. Plug other end of thermometer into outlet at left side of large oven as shown.

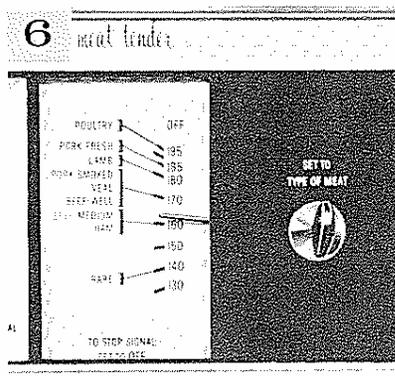


Turn oven Control to 325° or the setting you prefer for roasting.

NOTE: After using, wipe cable and probe point with warm, sudsy cloth and dry. Don't immerse cable in water or bend too sharply. **DON'T STORE IN OVEN!**



Turn black pointer to the type of meat to be cooked. This automatically dials the proper internal temperature. Or, just turn black pointer to the desired temperature.



Red indicator will move up during roasting, showing internal temperature of the meat. When the internal temperature reaches setting selected the signal will buzz insistently. To stop signal, turn white pointer to OFF. Now your roast is done to perfection and ready to serve!

NOTE: Red pointer will not move during first part of roasting.

broiling in your tips on broiling

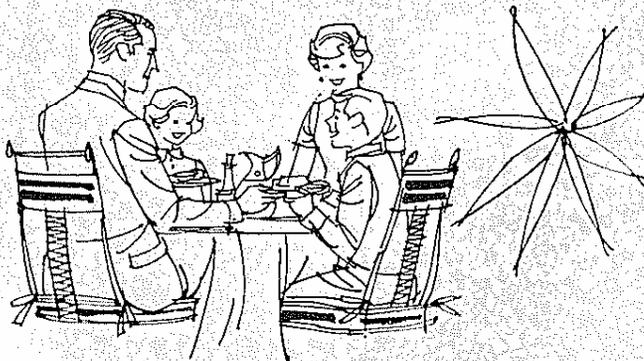
Tender cuts are best for broiling: club, T-bone, porterhouse, sirloin or tenderloin (filet mignon) steaks; lamb chops, cured ham slices, broiler chickens, bacon, ground meat patties, frankfurters, cold cuts.

RARE, MEDIUM or WELL-DONE? For Rare, use intense heat. Well-done, less heat. Regulate heat with Broiler Grill Control on Custom Imperial Models. Move shelf closer or farther from unit on Custom DeLuxe Models.

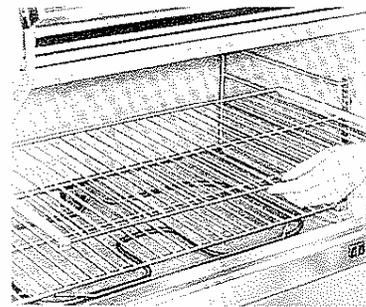
For a charcoal-like exterior, *very rare* interior for steaks and chops, preheat Broil Unit 5 minutes. In Custom Imperial Models set Broiler Grill Control on Rare. Steaks should be at least 1" thick, especially if you like them rare with richly browned exterior.

Cut or score fat every inch to keep edges from curling. Turn meat with tongs, or with fork inserted in *fat*, not the meat, to prevent juice escaping.

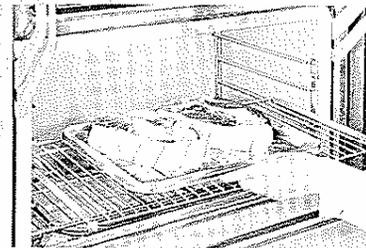
Split whole fish and spread flat, skin side down, on greased broiler pan grid. Foil may be used under fish on grid, if cut to size of fish and greased.



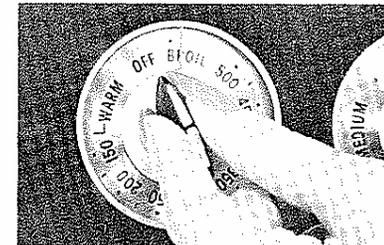
Flair range



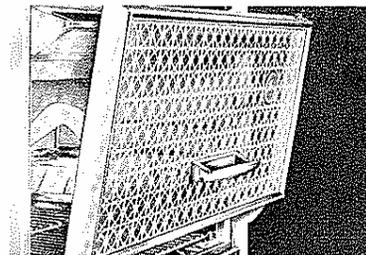
1 Place upper oven shelf in the correct position for degree of doneness desired. For fast broiling that produces that mouth watering charred exterior, place upper oven shelf in 2nd shelf position from top of oven. In slow broiling for medium or well done meats, move shelf to lower position. See Broiling Chart, pages 32 and 33.



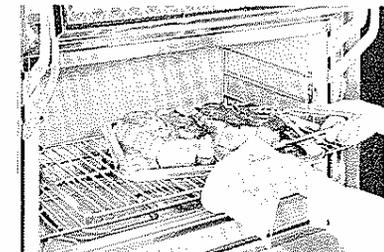
2 Score fat at 1-inch intervals and arrange meat on grid in the Broiler Pan.



3 Turn Oven Control to BROIL (as far as it will turn).



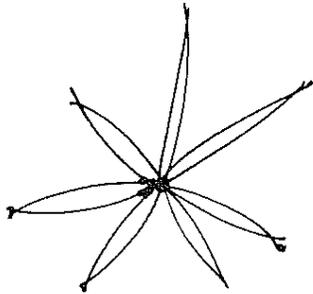
4 Place pan with food in oven and leave door slightly ajar in BROIL position, as shown. (There is a slight "stop" at this position).



5 Broil on one side for desired length of time (See pages 32 and 33), turn and complete broiling.

To clean Broiler Pan and Grid: Drain off fat and soak at once in hot, sudsy water.

broiling in your Frigidaire *Flair* range



Yours for "spatter-free" broiling . . . the FRIGIDAIRE Radiant-Wall BROILER GRILL

If you like broiling but hate the "cleaning-up-after"—this is for you! This wonderful new work-saver lets you turn out steaks and chops done exactly right—Rare, Medium or Well Done—just as you please *without* shifting shelves. Yet grease spatters stay in the pan—*not* on oven walls!



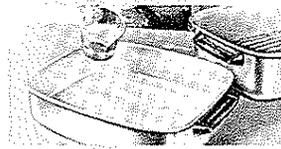
To Clean Broiler Pan and Grid:

Drain off fat and soak at once in hot, sudsy water. To preserve the finish of the broiler pan, *do not* soak broiler grid in the aluminum broiler pan.

Minerals in water can cause a black deposit on the pans. To remove, boil cream of tartar solution in pan (2 tablespoons to 1 quart of water). To prevent this black mineral deposit, add 1 teaspoon cream of tartar or 1 tablespoon vinegar or a lemon slice to water before broiling.

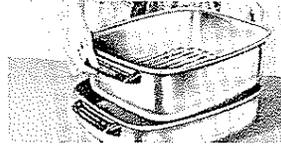
How to use the Radiant-Wall Broiler Grill

Custom Imperial Models (large oven)



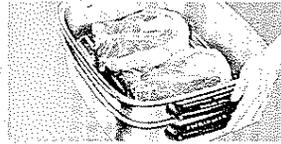
1

Pour 2 cups *cold* water into shallow pan of Radiant-Wall Broiler Grill.



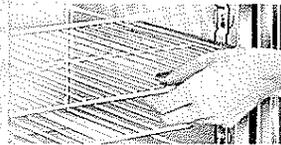
2

Place deep pan of Grill into shallow pan as shown.



3

Score fat at 1-inch intervals and arrange meat on grid in deep pan.



4

Place the oven shelf in the 2nd shelf position of the large oven from top of oven, and place pans on the shelf.



5

Leave oven door slightly ajar in "Broil" position as shown.



6

Set Broiler Grill Control for degree of doneness you like. For example, if you prefer rare steaks, turn control to RARE position. For well-done meats, turn to WELL-DONE. Meats brown more slowly on MEDIUM or WELL-DONE settings to permit interior to cook completely.



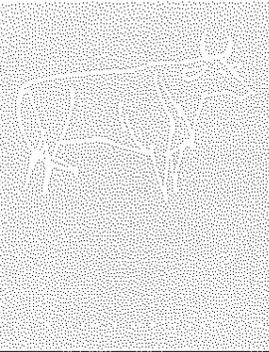
7

Turn Oven Control to BROIL. This turns on the High-Speed Broil Unit and Broil Signal Light.

8

Broil on one side for recommended time, (See pages 32 and 33) turn, and complete broiling on other side. Results? Sheer Perfection!

NOTE: NEVER return soiled pans to hot oven; this will "cake on" fat and meat particles.



Broiling chart

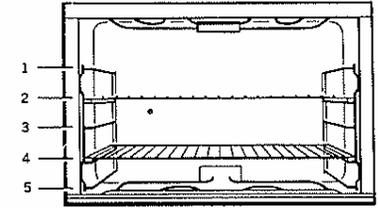
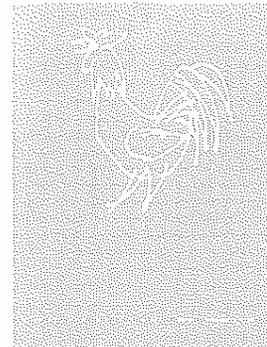
Custom Imperial Models with Radiant-Wall Broiler Grill. Always use 2nd shelf position, large oven.

For Custom DeLuxe Models: Adjust shelf in large oven for degree of doneness desired—see below.

FOOD	Broiler Grill Control Setting	Approx. Mins.		Shelf Position*	Approx. Mins.	
		1st Side	2nd Side		1st Side	2nd Side
MEAT:						
Beef Steaks—Not Frozen						
Rare—1" thick	Rare	4-5	3-4	2nd	4-5	3-4
Medium—1" thick	Medium	8-9	5-6	3rd	8-9	5-6
Well-Done—1" thick	Well-Done	11-12	9-10	4th	11-12	9-10
Rare—1½" thick	Rare	7-8	5-6	2nd	7-8	5-6
Medium—1½" thick	Medium	11-12	8-9	3rd	11-12	8-9
Well-Done—1½" thick	Well-Done	17-19	15-17	4th	17-19	15-17
Rare—2" thick fillet	Rare	9-10	6-7	2nd	9-10	6-7
Medium—2" thick fillet	Medium	12-13	8-9	3rd	12-13	8-9
Beef Steaks—Frozen						
Rare—1" thick	Medium	10-11	7-8	3rd	10-11	7-8
Medium—1" thick	Medium	13-14	9-10	4th	13-14	9-10
Well-Done—1" thick	Well-Done	20-22	19-20	4th	20-22	19-20
Rare—1½" thick	Medium	17-18	15-16	4th	17-18	15-16
Medium—1½" thick	Well-Done	25-26	23-24	4th	25-26	23-24
Well-Done—1½" thick	Well-Done	28-30	26-28	4th	28-30	26-28
Lamb Chops—1" thick	Well-Done	10-12	9-11	4th	10-12	9-11
Bacon	Well-Done	5-6	1-1½	4th	5-6	1-1½
Hamburgers—½" thick						
Rare	Rare	3-4	2-3	2nd	3-4	2-3
Medium	Medium	5-6	3-4	3rd	5-6	3-4
Well-Done	Well-Done	7-8	5-6	4th	7-8	5-6
Calves Liver—½" thick	Medium	5-6	3-4	3rd	5-6	3-4

*From top of oven—see diagram above.

Note: Times given are only approximate since personal preferences vary greatly on what is "Rare," "Medium" or "Well-Done."



Custom Imperial Models with Radiant-Wall Broiler Grill. Always use 2nd shelf position, large oven.

For Custom DeLuxe Models: Adjust shelf in large oven for degree of doneness desired—see below.

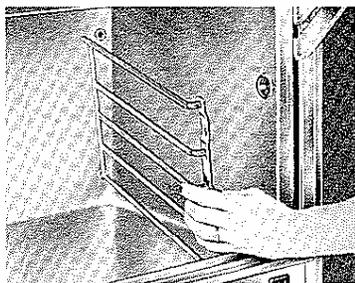
FOOD	Broiler Grill Control Setting	Approx. Mins.		Shelf Position*	Approx. Mins.	
		1st Side	2nd Side		1st Side	2nd Side
Chicken—Broiler	Dot left of Well-Done	22-25	10-12	5th	18-20	12-15
Frankfurters	Well-Done	6-7	4-5	4th	6-7	4-5
Lamb Patties—¾" thick	Well-Done	9-10	7-8	4th	9-10	7-8
Ham Slice—1" thick	Well-Done	11-12	10-11	4th	9-11	7-9
Fish:						
Small Fish	Well-Done	18-20	—	4th	18-20	—
Large Fish	Well-Done	24-25	—	4th	24-25	—
Lobster Tails (frozen-thawed)	Medium	7-9	—	3rd	7-9	—
Fruits and Vegetables:						
Grapefruit Halves	Well-Done	10-11	—	4th	10-11	—
Fruits, Canned	Well-Done	10-11	—	4th	10-11	—
Tomato Halves	Well-Done	10-11	—	4th	10-11	—
Mushrooms	Medium	6-8	—	3rd	6-8	—
Sweet Potatoes**	Medium	5-6	3-4	3rd	5-6	3-4
White Potato Slices**	Medium	5-6	3-4	3rd	5-6	3-4
Miscellaneous:						
Broiled Icing	Well-Done	5-6	—	4th	5-6	—
Toasted Sandwiches	Medium	3-4	1-2	3rd	3-4	1-2

*From top of oven **Cooked. see diagram above.

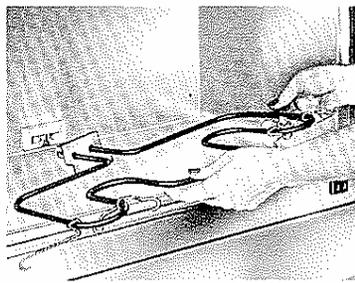
Note: Times given are only approximate since personal preferences vary greatly on what is "Rare," "Medium" or "Well-Done."

cleaning and Care

cleaning the oven



First, remove shelves. Pull each shelf out to shelf lock "stop" on underside of shelf. Then lift shelf slightly to allow shelf lock projection to pass over front of shelf guide. Then pull shelf all the way out.

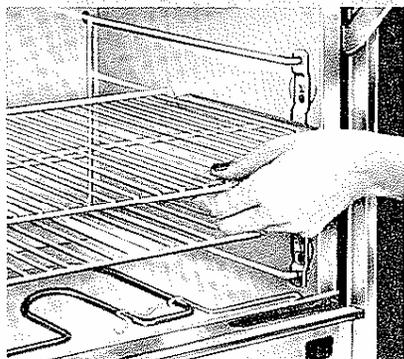
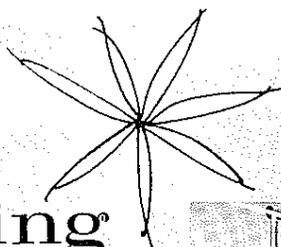


Next, remove shelf guides. Simply lift each guide up and away from the side of the oven as shown.



Then remove lower unit by pulling straight out as shown. (Top unit is self-cleaning and built into range.)

Use damp, sudsy cloth on oven walls, shelves and shelf guides. Stubborn stains may be removed with a mild abrasive cleaning powder or a commercial oven cleaner such as Easy-Off, which may be used on chrome or porcelain enamel finishes. Follow directions on package, and use with caution. To retain high polish on chrome, wipe with a solution of $\frac{1}{4}$ cup vinegar to 1 cup water. Also, the popular Frigidaire Porcelain Speed Cleaner may be used on ovens with porcelain enamel finish. Do not use on chrome oven.



Removing spatters: If fat should spatter oven walls, wipe with dry paper towels while oven is still warm to speed cleaning.

Replace lower oven unit by simply sliding it back into oven and pushing metal terminals into receptacle at the back of the oven. Be sure the unit is pushed *all the way* into electrical outlet as shown. This insures proper electrical contact.



CAUTION: *The oven unit should never be washed or placed in water!*

cleaning the oven door

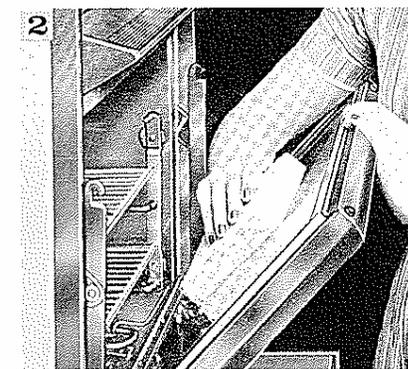
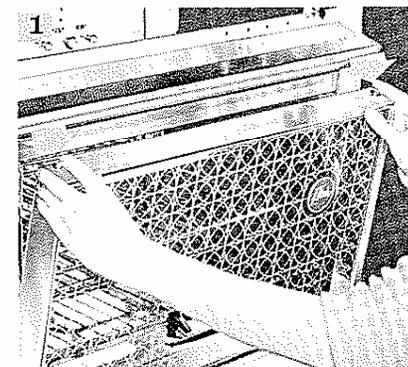
1. Open oven door slightly and press button down on each top corner, and pull top of door forward.
2. Now you can clean the inside of the door as easily as the outside. Wipe with damp sudsy cloth or sponge. For stubborn stains a mild abrasive may be used.
3. To latch: Raise door slightly and press button down on each top corner. While holding buttons down, place fingers behind the latching arm on each side of door and press the arms and door together. (Note: The arms will swing forward as the door is raised.) Release the buttons to hold door in locked position.

NOTE:

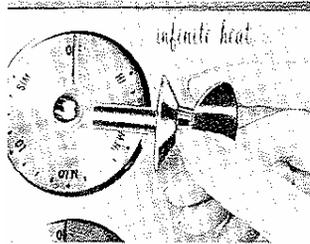
Never use metal wool, metal sponges, steel brushes, coarse abrasive scouring powder or table salt on any chrome finish.

Replace oven shelf guides and shelves. Slip the guides into place. Slide each shelf on guides (make sure slots on each side of shelf are in proper position) and push in until shelf stops. Lift shelf up slightly to clear the projection on underside of shelf, then push shelf all the way in. (See pictures for shelf and shelf guide removal.)

Removing oven light shield: To remove glass shield from oven light for cleaning, simply slide the shield forward and lift out.



cleaning and Care

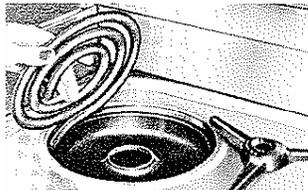


Control Panel: All control knobs pull right off. Wipe the control panel clean with damp, sudsy cloth or sponge.

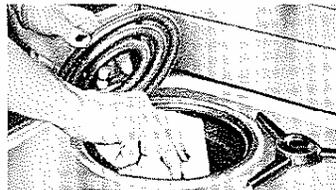
Cooking Top: To clean the brushed chrome (cooking top and cover): For daily cleaning, use mild, sudsy water. To remove difficult stains and food particles use a paste made of water and a mild abrasive cleanser. To polish, use Frigidaire Plastic Cleaner or Nu-Steel liquid polish. Apply a small amount with a soft cloth and rub briskly. Wipe clean with damp cloth, then polish with a soft dry cloth.

Heat tint, caused by oxidation of the stainless steel or brushed

The Surface Units . . . are self-cleaning; spill-overs burn off as soon as they touch the hot unit. Each unit tilts up to allow cleaning of the Porcelain Enamel Drip Bowl below, or bowls may be removed for washing at the sink:



Tilt unit up—remove 3-pronged support.



Wipe out spill-overs in bowl with cloth before lifting out.

Heat-Minder Unit . . . can be cleaned like the other units. Always wipe up spill-overs on the "sensing element" (in center of unit) promptly,

the exterior

Exterior side panels and top of your range are finished in easy-to-clean baked enamel. Clean with a damp, sudsy cloth or sponge. For more vigorous cleaning, use Frigidaire Surface Renewer available from your Frigidaire dealer.

chrome. is not harmful. Minor discoloration can be removed by scouring with nylon scouring pads or a paste made of water and a mild abrasive cleanser. If scouring is too vigorous, fine scratches may result. To prevent heat tint, use heat settings and utensils as recommended. Rub in direction of polish lines.

NOTE: Steel Wool, steel brushes or coarse abrasive powders should never be used on a stainless steel or brushed chrome surface.

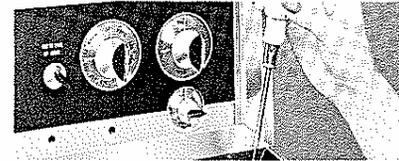
with damp, sudsy cloth. Rinse with slightly damp cloth.

• **NEVER** apply harsh or abrasive cleansers to any range surface.

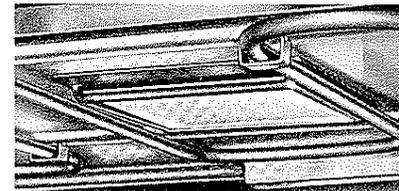
special information about your Frigidaire *Flair* range



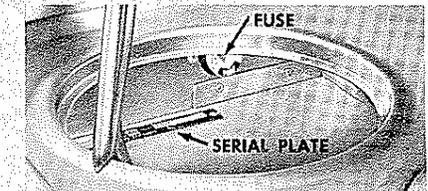
changing lamps



Top Panel Lamp: To change fluorescent lamp, remove screw at each end of lamp cover. Lift off cover. Slide out glass shield to expose lamp. Lift lamp free of holders. Replace lamp and reverse above procedure.



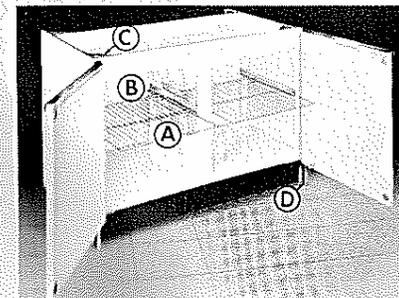
Oven Lamp: To change oven lamp, slide glass safety shield forward to expose lamp. Replace lamp and reverse above procedure. Make sure smooth surface of shield is on outside.



Changing Appliance Outlet Fuse: Lift up left rear surface unit. Remove drip bowl. Fuse is visible. Unscrew the fuse. Replace with 15-ampere household fuse.

the base cabinet

If you have the Frigidaire FLAIR base cabinet, know these features:
A. Shelves remove for cleaning inside cabinet. Lift them slightly to clear "stop" position and slide out. Sliding shelves also make it easier to get pans from the back.

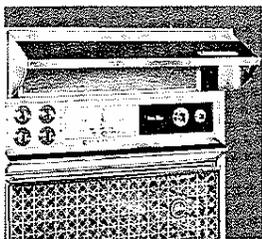


B. Back panels remove for plugging or unplugging the electrical cord without moving the range or cabinet. Remove visible panel mounting thumb screws, lift out panel.

C. Special holes in the base cabinet are provided to bolt the FLAIR range to the base cabinet. Bolts should be securely fastened.

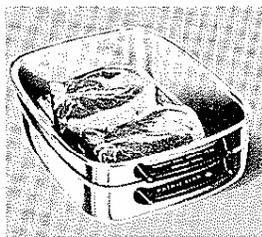
D. Leveling: A level range is a "must." The FLAIR base cabinet has 4 adjustable leveling glides. If you should move the range for any reason, it can be easily leveled, if necessary. Simply turn the leveling glides with the wrench supplied with the base cabinet. The two rear glides are visible after removing the back panels.

make your cooking even more
carefree with these inexpensive
Frigidaire range accessories



custom exhaust hood

If your Flair Range is equipped with the optional exhaust hood, you'll find it helps to keep your kitchen cooler, cleaner, pleasanter. Draws out cooking odors, smoke, steam—and it's custom-made to match, either 30" or 40" models. May be vented from top or back, with duct work to the outdoors. Complete operating instructions are attached to hood.



radiant-wall broiler grill

(Supplied with Custom Imperial Models)

A 2-in-1 combination. Use it for broiling or roasting. Lets you broil steaks, chops, any type meat "as you like it"—keeps tiresome oven cleaning to a minimum. Deep walls of pan help keep grease spatters inside, and off oven walls. All-aluminum and easier to clean.



new kant-slide griddle

For top-of-the-range cooking. Fits on to front 8-inch surface unit, lifts off for easy cleaning, then stows away in a storage drawer. See Page 16 for tips on using this all-aluminum griddle.



automatic rotisserie (see page 21)

Available at slight extra cost for installation in all Models. It's inexpensive, easy to install and the closest thing yet to an outdoor barbecue! Can be installed in the oven in seconds—turns automatically, just fast enough to baste even a large turkey in its own delicious juices.

special Frigidaire cleaners and polishes

For beauty care without compare, use Frigidaire Surface Renewer for the white or colored Dulux finishes. Plastic Cleaner is excellent for polishing the chrome cooking top surface. These cleaners are available from your Frigidaire Dealer.

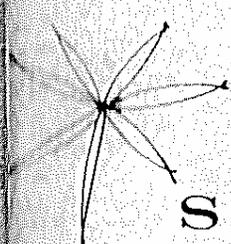
model number:

The FLAIR Range model and serial numbers are on a plate, located below left rear surface unit, and is visible after lifting the surface unit and removing the drip bowls, as shown on page 37.

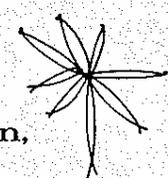
The Frigidaire Base Cabinet model and serial numbers are inside the cabinet, on the right-hand wall.

if you are moving...

Call your Authorized Frigidaire Dealer and ask for the necessary service for safe moving of the appliance. Also, ask that the warranty be transferred to the new location, if the distance is great. If you've already moved and did not notify the dealer at your old location, call your nearest Authorized Frigidaire Dealer. He's listed in the yellow pages of your telephone directory under "Ranges and Stoves—New"—Frigidaire Electric Ranges and Built-Ins.



stop!



**before you call the serviceman,
check these points:**

- Is electrical cord plugged in?
- Check to see if a house fuse has blown.
- Check the Appliance Outlet fuse in Cooking Top Housing—Page 37.
- If surface units do not seem level—if fat or liquid runs to one side in skillet, check:
Are pans perfectly flat on bottom? Were surface units replaced properly after cleaning?
Is the Range level? See Page 37.
- If oven fails to heat, check to see if the right-hand Cook-Master control was turned to "MAN" (manual) position after using. See Page 19.
And check to be sure lower oven unit was pushed *all the way in* after cleaning—see Page 35.