

*Know Your*

**MOFFAT**

YOUR GUIDE TO UTMOST SATISFACTION



CLICK ANYWHERE on THIS PAGE to RETURN to MOFFAT STOVE INFORMATION at [InspectApedia.com](http://InspectApedia.com)



# *This is Your Range*

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One of the first things to do, now that you have your new Moffat installed in your kitchen, is to make a record of its serial number. This number is yours, the positive identification of the range you have purchased. No other range bears this number. For future reference, it's a good idea to determine this number and write it down—in the space below, right now while you think of it. Also, write down the model number you have purchased... the name of the dealer, his address, phone number and salesman. This information will help you check your range and its features now and provide quick identification at any future time.

Serial Number.....

Model Number.....

Date of Purchase.....

Name of Dealer.....

Address.....

Salesman.....

LOCATION OF FUSES—See Page 25

MODEL		MOFFATS LIMITED WESTON ONTARIO	PHASE		CYCLE	
CSA APPROVAL NO. 194			FOR USE ON A.C. ONLY			
SERIAL		AVCO OF CANADA LIMITED	K.W.		VOLTS	

You will find this serial plate located on the front of the range just below the centre of the oven door. Pull the drawers out.

# *Know Your* **MOFFAT**

You have purchased a fine new range—your new Moffat. Congratulations on your selection! Years and years of service and satisfaction lie ahead . . . and we want you to enjoy them to the utmost.

This book is YOUR GUIDE.

This book is written to help you "*Know Your MOFFAT*"—to understand all its wonderful features and be thoroughly familiar with them.

## *Know Your* **FEATURES**

It's a good idea to check over the features. You can do this in a moment now by using the handy check list on pages 4, 5 and 6. Simply locate your model number and run down the list. Confirm your good judgment in selecting MOFFAT!

## *Know How Each* **OPERATES**

Knowing your features and how each operates is the secret of complete satisfaction. In this way you get ALL the value you have purchased. READ THE INSTRUCTIONS . . . try out the features.

The operation is simplified—engineered by Moffat for guaranteed simplicity. After a couple of tries you'll be right at home with *every* feature of your new MOFFAT.

### **MOFFATS LIMITED**

AVCO OF CANADA LIMITED

**WESTON, ONTARIO**

**Montreal**

**Winnipeg**

**Vancouver**

## *As the Years Go By*

After you have "mastered" all the new features you'll find this book handy from time to time. Keep it for reference. It may save you the expense of an unnecessary service call.

**KEEP THIS BOOK  
IT'S YOUR GUIDE &  
REFERENCE**

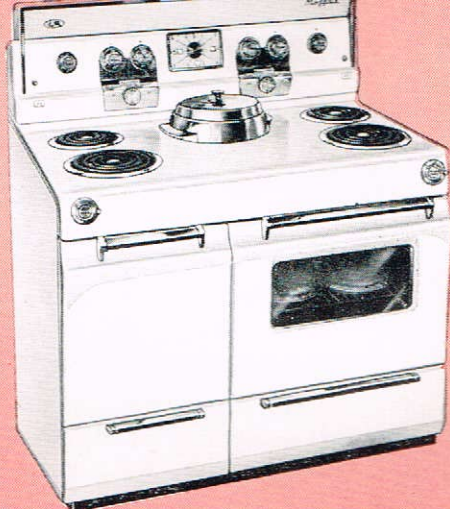


# Know Your **MOFFAT**

## 40" RANGE

### Dimensions

Height, cooking top to floor.....	36"
Height, top of cresting to floor.....	45 1/2"
Height, top of lamp to floor.....	49"
Overall depth.....	28 1/2"
Overall width.....	40"
Width of oven.....	21"
Depth of oven.....	20"
Height of oven.....	15 1/2"
Width of small oven.....	13 1/2"
Depth of small oven.....	20"
Height of small oven.....	15 1/2"



FEATURES	MODEL 40A90	MODEL 40A70	MODEL 40A50	MODEL 40A30	See PAGE
Perma Gleam Porcelain Enamel.....	✓	✓	✓	✓	22
Cool-Glo Lamp.....	✓ F	✓ F	✓ F	✓	7
Simplimatic Clock & Minute Timer.....	✓	✓	✓	✓	14
Dial-A-Heat Switches.....	✓ LT	✓ LT			9
7 Heat Switches.....			✓ LT	✓	8
Therm-O-Guard.....	✓	✓	✓		10
Con Rad Elements.....	4	3	3	4	8
Therm-O-Fryer.....	✓	✓			12
Therm-O-Griddle.....	✓	✓	✓		11
Oven Heat Control.....	sc	sc	sm	sm	16
Selector Switch.....	✓				15
Bakemaster Oven.....	✓ 1	✓ 1	✓ 1	✓ 1	17
Thriftmaster Oven.....	✓ 1				17
Oven Light(s).....	✓ 2	✓	✓	✓	24
Warming Oven 500W.....		✓	✓	✓	16
Warmer Drawer.....	✓				16
Appliance Outlet.....	2-(1T)	✓ T	✓ T	✓ T	15
Window in Oven Door (Optional) (Extra).....	✓ R	✓ R	✓ R	✓ R	17
Cooking Chart on Oven Door.....	✓ R	✓ R	✓ R	✓ R	18
Broiling Chart on Oven Door.....	✓ L	✓ L	✓ L		21
Hi-Lo-Matic Oven Rack.....	✓ R	✓ R			17
Handi-Broil.....	✓	✓ L	✓ L		21
Broiling and Roasting Pan ..	✓ D	✓ D	✓ S	✓ S	26
Storage Drawers.....	2	2	2	2	16
Floor Levellers.....	✓	✓	✓	✓	25

F.—Full Length Fluorescent.

LT.—Lighted.

T.—Timed.

R.—Right Hand.

L.—Left Hand.

P.—With Pilot Light.

SC.—Synchrochime.

SM.—Synchromatic.

D.—DeLuxe.

S.—Standard.





# Know Your **MOFFAT** 30" RANGE

## Dimensions

Height, cooking top to floor.....	36"
Height, top of cresting to floor.....	45 1/2"
Height, top of lamp to floor.....	49"
Overall depth.....	28 1/2"
Overall width.....	30"
Width of oven.....	24"
Depth of oven.....	18 1/2"
Height of oven.....	15 1/2"

FEATURES	MODEL 30A70	MODEL 30A60	MODEL 30A50	MODEL 30A30	SEE PAGE
Perma Gleam					
Porcelain Enamel.....	✓	✓	✓	✓	22
Cool-Glo Lamp.....	✓	✓	✓		9
Simplimatic Clock & Minute Timer.....	✓	✓	✓		14
Dial-A-Heat Switches.....	✓	✓ 1			9
7 Heat Switches.....		3	✓ LT	✓	8
Therm-O-Guard.....	✓				10
Con Rad Elements.....	4	4	4	4	8
Therm-O-Fryer.....	✓				12
Therm-O-Griddle.....	✓				11
Oven Heat Control.....	sc	sc	sm	sm	16
Super King Size Oven.....	✓	✓	✓	✓	18
Oven Light.....	✓	✓	✓		24
Warmer Drawer.....	P ✓	P ✓			16
Appliance Outlet.....	T	T	T	✓	15
Window in Oven Door (Optional) (Extra).....	✓	✓	✓	✓	17
Cooking Chart on Oven Door.....	✓	✓	✓	✓	18
Broiling and Roasting Pan.....	✓ D	✓ D	✓ S	✓ S	26
Storage Drawers.....			1	1	16
Floor Levellers.....	✓	✓	✓	✓	25

F.—Full Length Fluorescent.  
P.—With Pilot Light.

LT.—Lighted.  
SC.—Synchrochime.

T.—Timed.  
SM.—Syncromatic.

R.—Right Hand.  
D.—Deluxe.

L.—Left Hand.  
S.—Standard.



## THE LOOK OF LEADERSHIP



## 24" RANGE



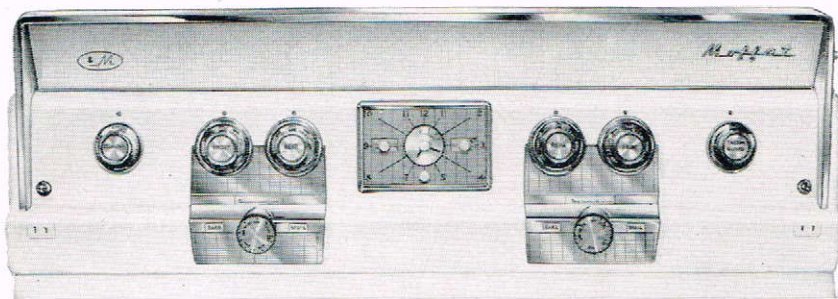
### Dimensions

Height, cooking top to floor.....	36"
Height, top of cresting to floor.....	45 1/2"
Height, top of lamp to floor.....	49"
Overall depth.....	28 1/2"
Overall width.....	24"
Width of oven.....	21"
Depth of oven.....	20"
Height of oven.....	15 1/2"

FEATURES	MODEL 24A80	MODEL 24A70	MODEL 24A50	MODEL 24A30	SEE PAGE
Perma Gleam					
Porcelain Enamel.....	√	√	√	√	22
Cool-Glo Lamp.....	√ F	√ F			9
Simplimatic Clock & Minute Timer.....	√	√	√		14
7 Heat Switches.....	√ L	√ L	√	√	8
Con Rad Elements.....	√ 4	√ 4	√ 4	√ 4	8
Oven Heat Control.....	sm	sm	sm	sm	16
Oven Light.....	√	√	√		24
Warmer Drawer.....	√ P	√ P			16
Appliance Outlet.....	√ T	√ T	√ T	√	15
Window in Oven Door (Optional) (Extra).....	√	√	√	√	6
Cooking Chart on Oven Door.....	√	√	√	√	18
Hi-Lo-Matic Oven Rack.....	√				17
Broiling and Roasting Pan.....	√ D	√ D	√ S	√ S	20
Storage Drawers.....			√	√	14
Floor Levellers.....			√	√	25

F.—Full Length Fluorescent. LT.—Lighted. T.—Timed. P.—With Pilot Light.  
 SW.—With Switch. SC.—Synchrochime. SM.—Synchromatic. D.—Deluxe. S.—Standard.





Your new Moffat is an achievement in styling—combining attractive eye-appeal with downright functional superiority. That's why you like its looks... that's why your friends admire it in your kitchen.

**CONTROL PANEL**—This functional panel, sweeping across the back of your range, is the control centre. All these controls are arranged for your convenience and set against a back cresting which strikes a new high note in range styling. The arrangements of controls on your range is designed to place the features at your fingertips in the most attractive setting.

**COOL-GLO**—this beautiful full width fluorescent light illuminates the top of your range with a pleasant glow. It's a crowning touch to the styling of your range—a beautiful night light—and an "ever-so-useful" aid in observing top-surface cooking operations.



#### **TO LIGHT LAMP**

Push white switch on right end of lamp control panel, UP till light in both ends of fluorescent bulb begins to glow. Then release hand from switch. The whole panel will then become illuminated. To turn OFF push white switch to its lowest position where it will remain.

**HANDLES**—All handles are styled for smartness. Finished in sparkling chrome they enhance the beauty of your range. Easy to keep clean and attractive for a lifetime.

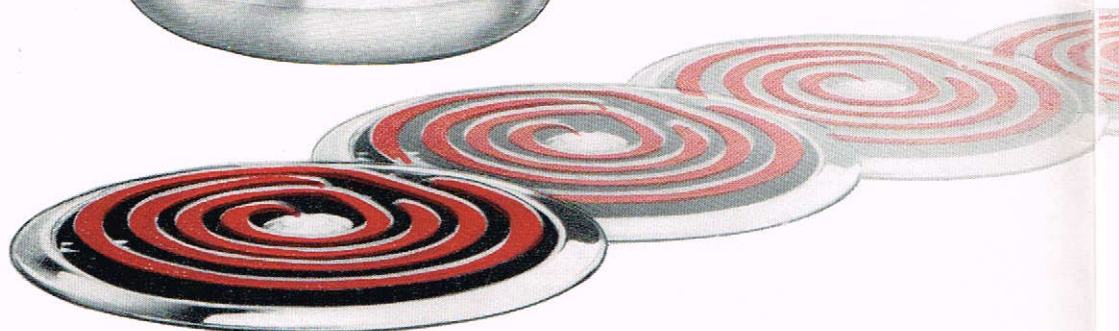
**SMART - SMOOTH - STREAMLINING.** Notice the lines of your Moffat. They're the very latest—the work of top industrial designers. From your standpoint, besides the smart appearance, the smooth contours and freedom from crevices are a wonderful aid in cleaning. A quick "once over" with a damp cloth and your range is just like new.



# Know Your **MOFFAT**

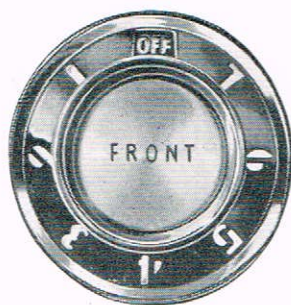
## CON-RAD ELEMENTS

Greater flat surface of Moffat Con-Rad elements means greater element-utensil contact. As well as speed, this means economy.



### SUPER SPEED

There's nothing faster for all-round cooking speed than the Moffat Con-Rad Super Speed element. High-wattage built into the Moffat Con-Rad plus the flat, broad surface construction is the secret. Note the *total* element-utensil contact. Note the *s-p-e-e-d* . . . perfect heat control . . . economical use of electricity. Scientifically designed and ruggedly built for SERVICE.



### 7-HEAT COLORMATIC

7 heats—each quickly identified by a distinguishing color and number to guide you to accurate heat adjustment. Take advantage of this choice of heats to give you savings in electricity and finer cooking results. On some models numbers only are used to give you indication of the 7 heats provided. (See chart at right.)

At right numbered positions are located by turning the switch knob to the right in a clock-wise direction.

#### LARGE ELEMENTS

No. 1 DARK RED  
To bring foods in large utensils to a quick boil—to start deep fat frying in a large saucepan.

No. 2 LIGHT RED  
To start frying in a large frying pan.

No. 3 ORANGE  
For griddle foods such as pancakes—to start a double boiler—to start a coffee maker, to bring small utensils of foods to a boil, to continue frying and pan broiling.

No. 4 GREEN  
To continue frying or slow cooking in large utensils—to cook foods with egg and milk basis without using a double boiler.

No. 5 YELLOW  
To continue slow cooking of large quantities of food after boiling point has been reached.

No. 6 DARK BLUE  
To continue making percolated coffee—to continue cooking small utensils of foods after boiling point has been reached—to simmer stews and soups in large utensils.

No. 7 LIGHT BLUE  
To keep large quantities of foods hot without cooking. Use large utensils on large elements preferably with flat bottom for maximum element contact. Large utensils or saucepans are 7 inches in diameter or over.

#### SMALL ELEMENTS

No. 1 DARK RED  
To bring foods in small utensils to a quick boil—to start deep fat frying in small utensils.

No. 2 LIGHT RED  
To saute or brown any food lightly in a small frying pan. Do not use glass utensils on this heat or No. 3 heat.

No. 3 ORANGE  
To start coffee making—to heat water quickly in a glass double boiler.

No. 4 GREEN  
To continue frying in a small frying pan—to cook foods with egg and milk basis without a double boiler.

No. 5 YELLOW  
To continue slow cooking in small saucepans after boiling has been reached.

No. 6 DARK BLUE  
To continue coffee making and keeping water hot in a glass double boiler.

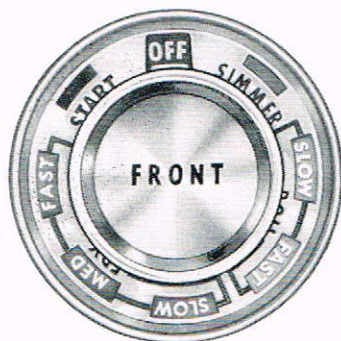
No. 7 LIGHT BLUE  
To keep small container of foods hot without cooking. Use small utensils on small elements preferably with flat bottom for maximum element contact. Small utensils or saucepans are 6½ inches in diameter or under.



### SAVE ELECTRICITY

Flat bottom utensils are best. They give more surface contact with element. You'll save, too, when you use a small utensil on a small element... a large utensil on large element.

*Know Your* **MOFFAT**  
**DIAL-A-HEAT CONTROL**



Use the chart below to take full advantage of this all new Moffat feature.

## DIAL-A-HEAT CONTROL (unlimited heat selection)

Simply turn the dial and you get flowing heat—*every degree of heat*—from simmer to sizzle; unlimited heat selection in a convenient, continuous flow from a barely noticeable warmth to a “jump-into-action” top speed with all the thousand-and-one degrees of heat in between.

At any switch setting, the entire surface element is heated to cook food evenly—no hot spots, no cool spots.

### When using Dial-A-Heat

For your various cooking operations follow the directions on the cooking chart below.

Color	Dial-a-heat Control	Use
Red	Start	Starting most foods. Bringing to boiling temperature quickly.
Orange	Fast fry Medium fry Slow fry	Fast frying. Browning meats quickly. Slower frying of delicate foods: pancakes; cooked icings, etc.
Yellow	Fast to slow boil	Boiling, fruits, vegetables, sauces, candies, foods with milk or egg basis, etc.
Green	Simmer	Simmering, preserves, gravies, small quantities of foods. Continued cooking for skillet meals. Warming foods. Keeping food hot until serving time.



# Know Your **MOFFAT**

## **THERM-O-GUARD**

Thermostatically controlled element



### **SET IT— FORGET IT**

- no need to watch
- no need to worry
- no need to stir
- won't boil dry
- won't boil over
- won't smoke
- won't burn
- won't stick

Simply dial the heat you require for *any* surface cooking operation. Your Moffat Therm-O-Guard automatically keeps the temperature desired. Guards against boiling dry . . . boiling over . . . burning . . . overheating. Puts an end to pot watching. Simplifies many delicate cooking operations when *exact* heat is critical.

### **NO WATCHING . . . NO WORRYING . . . ONE SETTING**

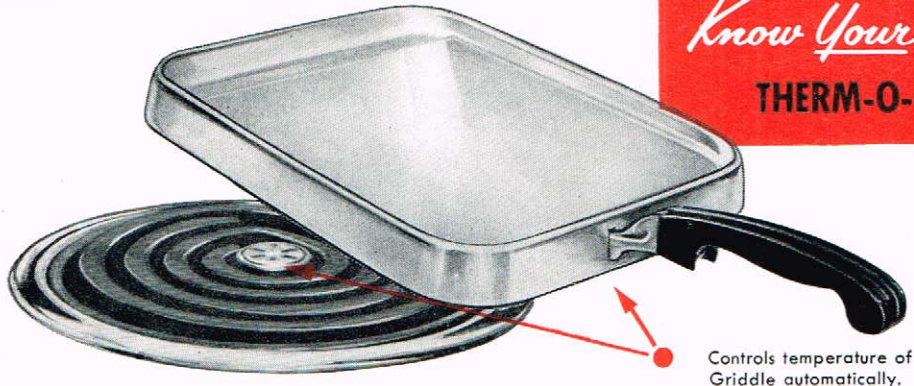
Bacon and eggs will cook without smoking or scorching . . . oatmeal or cooked cereal do not require stirring—cook perfectly . . . pressure cooker will sear and steam pot roast with one setting . . . macaroni or rice cook without boiling over . . . soups won't burn . . . candy won't crystallize . . . custards won't "water" (cook as well as oven baking) . . . with the Therm-O-Griddle, dozens of griddle treats (see opposite page).

And with the **THERM-O-FRYER**—(see page 12) you have thermostatically controlled deep fat frying and a host of other temperature controlled cooking operations.

Use your Therm-O-Guard for the following operations:

Colour	Position	No.	Use
Blue	Warm	1	Warming babies' bottles Melting chocolate in foil
		2	Heating milk Maintaining temperature of foods
		3	Reheating leftovers Keeping coffee hot
Green	Boil	4	Cooking most vegetables Cooking most cereals Cooking eggs Cooking cream sauces Cooking stews
		5	Icings and candy making
Red	Fry	6	Panfrying sausages
		7	Panfrying chops, bacon and liver
		8	Panbroiling Panfrying hamburgs Panfrying fish
		9	Deep frying Shallow frying Griddle cakes, minute steaks Baked potatoes

## THERM-O-GRIDDLE



### IT'S WONDERFUL

The new Moffat Therm-O-Griddle fits over the Moffat Therm-O-Guard element to give you a thermostatically controlled griddle. Your Therm-O-Griddle, made of heavy cast aluminum ground to an ideal griddle finish, distributes heat evenly over its entire surface. Just the right heat for whatever you want—and there'll be no smoking . . . no burning . . . no overcooking—providing you set the correct heat for the cooking operation.

It is scientifically designed with a detachable handle and a "well" section to one end, to allow the grease to drain away during grilling.

Your Therm-O-Griddle makes possible many special dishes that are so often a problem. So automatic—you can't have anything but the best success with dozens and dozens of griddle dishes.

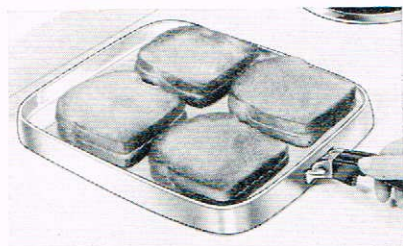
*N.B. The Therm-O-Griddle can also be used on any Moffat Con-Rad Element as an ordinary frying pan.*



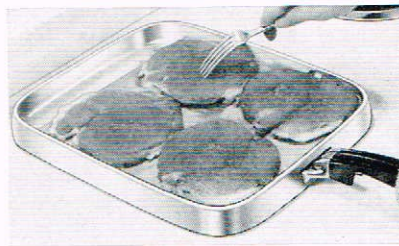
PANCAKES



SCONES



GRILLED SANDWICHES



GRILLED MEAT

#### Therm-O-Griddle Suggestions:

1. *To season before use and after every washing.* Heat "Therm-O-Griddle" (setting No. 9) and apply thin coat of oil or fat. Remove excess fat and repeat. "Therm-O-Griddle" is then ready for use.
2. *Temperature:* Adjust temperature by turning "Therm-O-Guard" switch to position desired. See Chart as guide. Temperature will be maintained at this point thermostatically.
3. *Shallow fat frying.* The well at end of griddle is provided to hold excess fat which drains from meat being fried, keeping calories to a minimum. Drain fat from well when full.



# Know Your **MOFFAT**

## THERM-O-FRYER



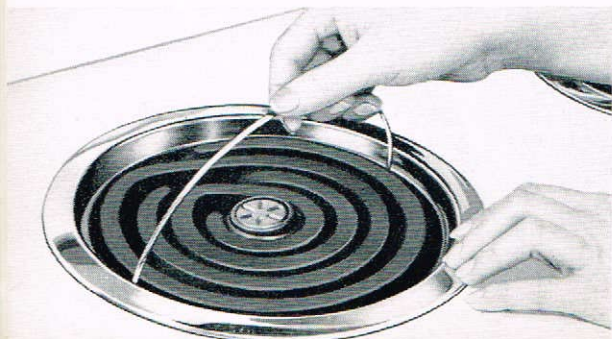
## YOUR DEEP FAT FRYER THERMOSTATICALLY CONTROLLED

Your Moffat Therm-O-Fryer is engineered to combine these advantages:

- Thermostatically controlled by Therm-O-Guard.
- Fits securely into well of range
- Safe to use
- No danger of tipping over
- No danger of fat boiling over or burning
- Easy to clean, all parts removable.

### Therm-O-Fryer Suggestions:

1. *Amount of fat:* Use 3 lbs. of fat or oil as a maximum. Melt by turning "Therm-O-Guard" switch to highest position.
2. *Temperature:* Fry at highest position. "Therm-O-Guard" control will keep your fat at correct frying temperature to prevent smoking, burning or boiling over.
3. *Amount of food:* "Therm-O-Fryer" will fry up to a maximum of 1 lb. of food at a time.
4. *After frying:* Fat may be left in "Therm-O-Fryer" if you are going to use it again soon.
5. *To re-use fat:*
  - (a) Thin slices of potato dropped in hot fat will absorb any particles of food.
  - (b) When cooled to less than 200° (and still liquid), pour through cheesecloth strainer into jars. Seal jars to keep fat clean. Place jars in hot water to aid in removing fat for further use.
6. *To clean:* Wash at sink as you would any cooking utensil. For cleaning instructions for all parts of "Therm-O-Fryer" see page 23.



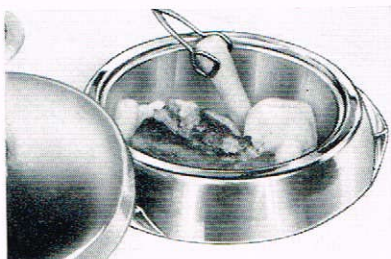
### Extra Element

The thermostatically controlled surface element can be raised easily to be flush with the cooking top and just as easily and quickly lowered when you wish to use the Therm-O-Fryer.

# YOUR DEEP WELL COOKER

Besides a Deep Fat Fryer you'll find your Moffat Therm-O-Fryer a wonderful deep well cooker for Pot Roasts of meat and vegetables . . . a complete meal including pudding steamed in the pudding pan above the meat and vegetables . . . and the many other suggestions shown on this page.

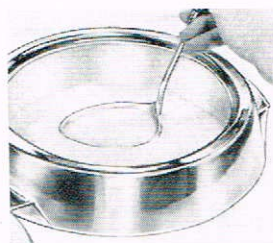
POT ROAST



COMPLETE MEAL



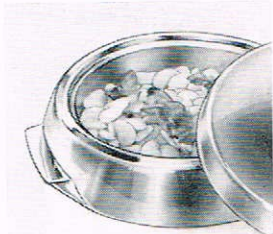
SOUPS



POPPED CORN



BAKED BEANS



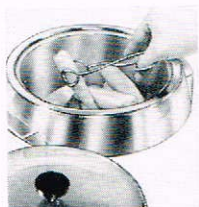
## WATERLESS COOKING OF VEGETABLES

*"The Healthy Way to Cook"*



Corn on the Cob

Sweet and  
Juicy



Carrots

Full  
Flavour



Potatoes

"Baked" Save  
Electricity



String Beans

Never  
Better!

**For additional Special Cooking Operations**

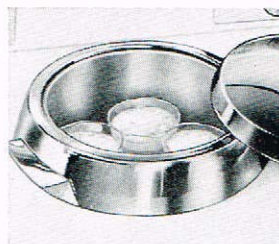
**SEE NEXT PAGE**



# SPECIAL THERM-O-FRYER

COOKING  
OPERATIONS

STEAMING



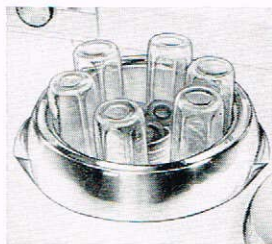
PUDDINGS

BLANCHING  
(SCALDING)



VEGETABLES

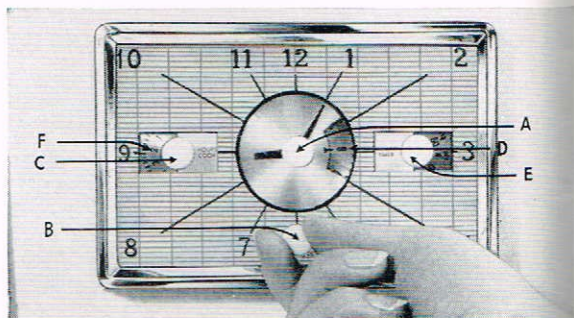
STERILIZING



BOTTLES

*Know Your* **MOFFAT**  
**SIMPLIMATIC CLOCK**

- Attractive time piece.
- Automatic control centre for your oven and appliance outlet.
- Set it to turn on any time you wish. Your range will cook for the required period and shut off at the desired time, even though you are miles away from your kitchen. No further attention on your part is required.



- A—To set time.
- B—To set time to "stop" cooking.
- C—To set length of cooking period.
- D—Shows time cooking to stop.
- E—To set electric Minute Minder.
- F—Shows length of cooking period.

## AUTOMATIC OPERATION OF YOUR MOFFAT RANGE

Be sure the clock is set at the correct time of day. The clock hands are regulated by turning button "A" clockwise.

### 3 simple steps

#### TIME TO STOP

1. Decide on the time you want to serve your food. Turn knob "B" clockwise until arrow on dial D points to this hour.

#### TIME TO COOK

2. Decide how long you want to cook your food. Press in and turn button "C" clockwise to the number indicating the length of cooking time desired. The dial on this indicator goes from 0 to 6 hours with 15 minute intervals shown by lines. Make sure the cooking time selected is exactly opposite the black indicator point F.

## TEMPERATURE

3. Place foods in the oven and set Synchrochime Oven Heat Control to the cooking temperature you want. **DO NOT PREHEAT.** Instead, to allow for a cold oven start, add about  $\frac{1}{2}$  hour extra to your cooking time. If you are timing an appliance automatically simply plug cord to "Timed" outlet and the Simplimatic clock will control cooking to your setting.



## SELECTOR (Model 40A90)

If your range has a Selector Switch on control panel, turn to the correct setting. The features to be controlled automatically by your Simplimatic clock are clearly indicated on this switch.

## COMPLETION

When automatic cooking has been completed, turn off oven control, return dial C to normal manual operation "MAN" (for ranges with Selector Switch, also return your Selector Switch to MANUAL). **THIS STEP IS ESSENTIAL TO PERMIT NORMAL COOKING.**

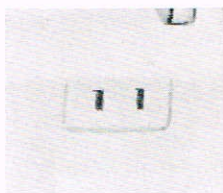
## Uses of Simplimatic Clock IN THE OVEN

Complete oven meals, meat, potatoes, vegetables and dessert, all together. Roast of meat or fowl, oven braised meats (covered) and casserole dishes.

## WITH TIMED OUTLET

Follow first two steps outlined on page 14 and plug appliance into "timed" outlet. Electric percolator, radio, etc.

*N.B.—The clock will accurately time 15 minute periods or more. Before using your automatic appliance outlet, acquaint yourself with the percolating time.*



## General Note about Automatic Clock

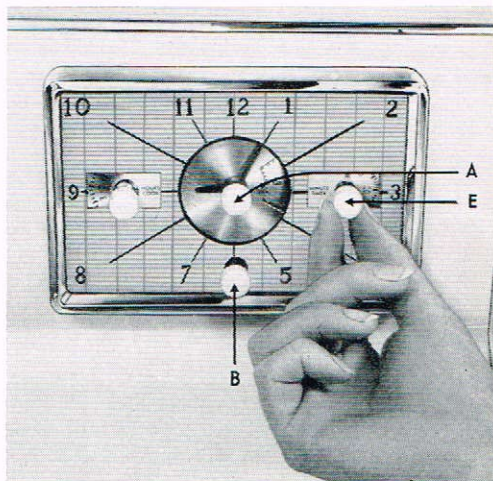
The automatic Time Clock will operate only within a 12 hour period. Remember this when setting clock control, the night before, for breakfast.

## Know Your Moffat Minute Timer

The new electric Moffat Minute Timer Knob E, will time any cooking period up to 60 minutes. If a longer period is to be timed, reset the timer after 60 minutes have elapsed. This is a separate mechanism and can be used by itself even though the clock is being used to turn oven on and off automatically.

To set, simply turn knob E, so that the number of minutes selected is opposite black indicator point. The dial revolves back automatically to 0. A steady buzz reminds you that cooking time is completed. Return to "off" position to stop buzz.

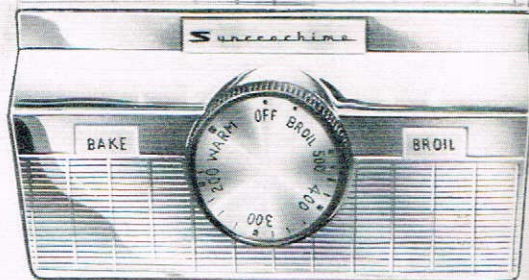
Some models which do not have electric clocks are equipped with a spring wound Minute Minder. With this type, simply turn to number of minutes up to 60 desired. For less than 10 minutes turn pointer to 10 and back to desired time.





*Know Your* **MOFFAT**

**SYNCHROCHIME OVEN CONTROL**



For preheating, broiling, roasting, baking or using the oven as a warmer, one control will maintain the temperature you select accurately and evenly.

### **TO PREHEAT OVEN**

Turn control to Broil (this turns on the top element) and immediately turn control back to desired temperature (this turns on lower oven element). Both Broil and Bake Signalites will glow as long as the oven is heating up. As the oven approaches temperature the top element and Broil light will cut off automatically. A signal chime will also be heard to signal that desired temperature is reached.

*"At the Sound of the Chime It's Baking Time."*

(Syncromatic oven control operates exactly as the Syncrochime but without the chime.)

### **BAKING**

Now you can place the food in the oven. During baking and roasting you will notice that the Bake signalite will turn "on" and "off" periodically, indicating that the temperature is being maintained in the oven automatically.

### **BROILING** (See Page 20)

### **WARMER AND UTILITY DRAWER**

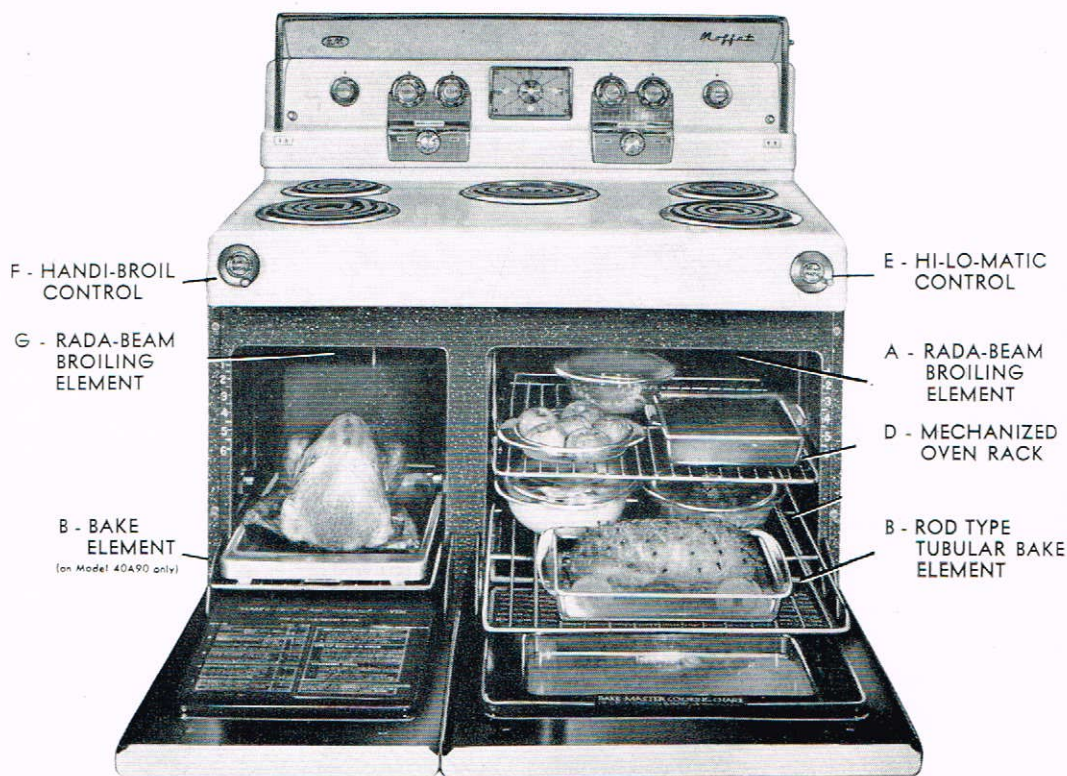
Double oven range offers either oven as warming oven when desired. Simply set the Syncrochime oven control at WARM. 2 large utility drawers hold utensils, Therm-O-Fryer and Therm-O-Griddle and are easily removed for cleaning. Spacemaster and Super "30" series has warmer drawer below oven (some models).

\* \* \*

Ideal storage space for utensils on Super 40", Super 30" and Spacemaster 24" models, provided as indicated in the list of features shown on pages 4, 5 and 6.



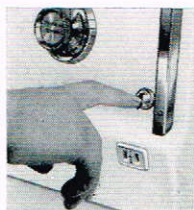
# Know Your **MOFFAT** OVEN



BAKEMASTER OVEN (right above) THRIFTMASTER OVEN (left above)

Let's take a quick look at the basic features of your Moffat oven. Heat is supplied by two elements. Your broil element A in the top and the bake element B in the bottom.

- new rod type tubular element B
- bottom stationary rack support
- mechanized oven rack D operated by Hi-Lo-Matic Control knob E on models 40A90 40A70 24A80 only
- self-locking racks as illustrated
- light at the back of oven (see page 24)



OVEN LIGHT SWITCH

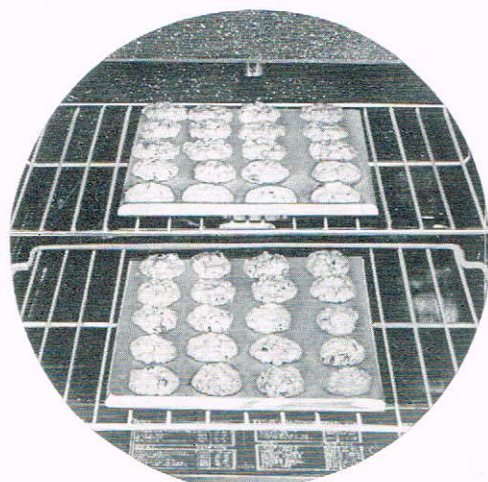
## THRIFTMASTER OVEN—(an extra oven) left above

Some models feature an extra oven with specialized broiling features (outlined under Handi-Broil) and regular oven qualities but of smaller capacity for small meals.

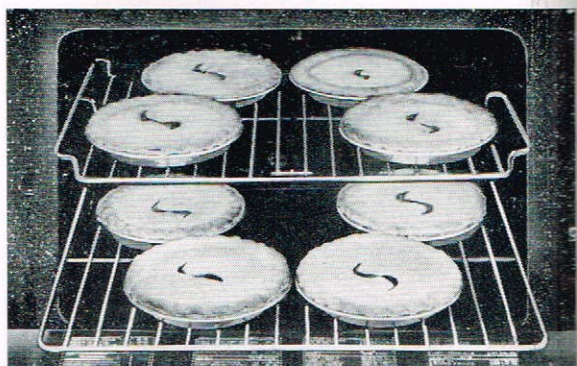
In Model 40A90 you can bake and broil in this oven and also use as a warming oven. In Models 40A70 and 40A50 equipped with Handi-Broil this compartment is designed for broiling only and as a warming oven.



# Know Your **MOFFAT** OVEN



When baking cookies in the Super King Size Oven place the cookie sheets one above the other as illustrated.



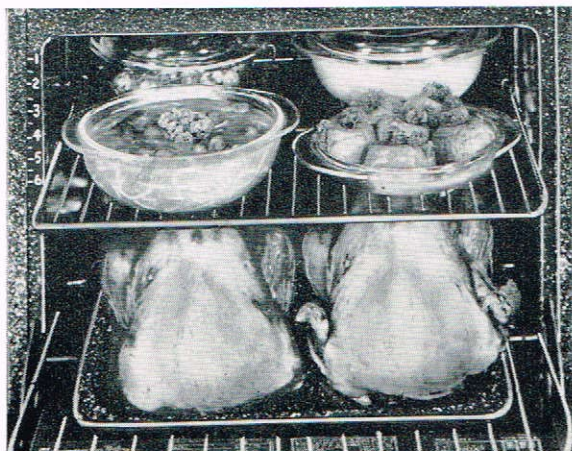
**Super King Size Oven—30" ranges.**

The eight pie capacity of this oven is illustrated. The top rack may be inserted in various positions to give additional rack height adjustment.

"BAKE-MASTER" COOKING CHART			
FOREIGN COOKING—SEE COOKBOOK INSTRUCTIONS		TEMP. TIME	
QUICK AND YEAST BREAD		TEMP. TIME	
TEA BURGERS	400	12-15	
MEATLOAF	350	18-20	
THOITS OR RYE BREAD	350	30-40	
YEAST ROLLS	350	20-30	
YEAST ROLLS	400	15-20	
PASTRY		TEMP. TIME	
DANISH CRUST FRUIT PIES	400	45	
APPLE AND RUMPUKES	375	35-40	
FILLED TARTS	350	15-20	
PIE SHELLS	400	15-20	
PIE CRUST TRIPPING	350	15-20	
COOKIES		TEMP. TIME	
FOREIGN PRINCIPLES	350	15-18	
SHORTBREAD COOKIES	350	25-35	
THICK CRUST	350	25-35	
CRACK COOKIES	350	15-20	
WHEAT CRACK COOKIES	350	15-20	
BARB. OR SQUARES	350	25-35	
POTATOES		TEMP. TIME	
SOAST WITH MEAT	400	15-20	
BAKED	400	15-20	
CASSEROLE		TEMP. TIME	
SCALLOPED POTATOES	375	15-20	
MEAT BEANS COVERED	350	40-50	
CUSTARD IN A CASSEROLE	350	50-60	
CASSEROLE	350	40-50	
DICE DRESSING	350	3-5	
CLASSIC	350	40-50	
CLASSIC	350	40-50	
CAKES		TEMP. TIME	
LAYER CAKES	375	25-30	
LEAF CAKES	350	40-50	
SPONGE CAKES	350	15-20	
APPLE CAKES	350	15-20	
SPONGE ROLL	350	15-20	
SPONGE ROLL	350	15-20	
POULTRY	350	15-20	
POULTRY		TEMP. TIME	
TURKEY OVER JOLE	350	15-20	
TURKEY IN JOLE	350	15-20	
TURKEY UNDER JOLE	350	15-20	
CHICKEN OVER JOLE	350	15-20	
MEATS—UNCOVERED		TEMP. TIME	
UNCOVERED	350	15-20	
BEF STANDING RIBS FOR ROLLING AND BONE	350	15-20	
MEATS TO TIME COOK	350	15-20	
MEATS TO TIME COOK	350	15-20	
MEATS TO TIME COOK	350	15-20	
MEATS TO TIME COOK	350	15-20	
PORK FRESH		TEMP. TIME	
LOIN	350	25-40	
LEG	350	25-40	
LEG	350	25-40	
LEG	350	25-40	
LEG	350	25-40	
LEG	350	25-40	
VEAL AND LAMB		TEMP. TIME	
ROAST	350	25-40	
ROAST	350	25-40	
FISH		TEMP. TIME	
SOLE	350	15-20	
SOLE	350	15-20	

THIS CHART IS INTENDED AS A GENERAL GUIDE ONLY FOR FURTHER INFORMATION REFER TO YOUR REPUTABLE COOKBOOK

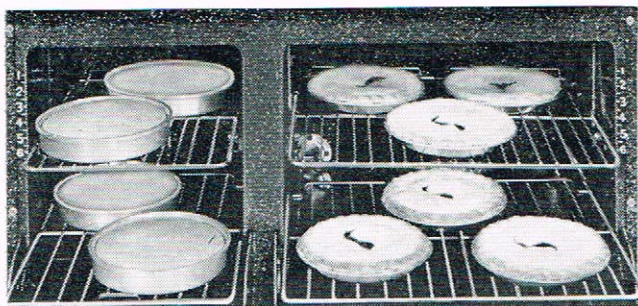
"Bakemaster" oven chart on all "Bakemaster" ovens. A chart is on the inside of each Moffat oven door. Use the chart as a general guide and use your Moffat Cook Book for further information.



**BAKEMASTER OVEN** in Super 40 and Space-master 24 ranges. Two good size turkeys bake side by side without crowding, while vegetables and dessert cook on the top rack. While this is more than everyday cooking requirements, it indicates the full capacity of this new Moffat oven.



# Know Your **MOFFAT** OVEN



## THRIFTMASTER OVEN ON MODEL 40A90.

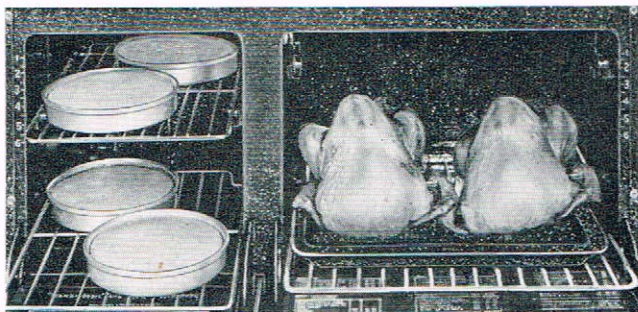
May be used for baking (as illustrated). On other Super 40 ranges this is a broiling oven and warming compartment only. The Bakemaster oven on right is a six pie oven as shown.

Broiling in the Thriftmaster Oven while the rest of the meal is cooked in the Bakemaster oven shows how these two ovens give you amazing capacity and unlimited variety in meal planning.



**Bakemaster Oven**  
bakes 8 loaves of  
bread to perfection!

**THRIFTMASTER OVEN**  
(Model 40A90) is illustrated. It's a thrift sized bake oven for 4 cakes, while two turkeys bake in the Bakemaster oven on right. Thriftmaster Oven serves as a broiling oven and warming compartment in other Super 40 Models.





The Handi-Broil Pan glides in and out on roll-out rack. Easy to remove pan with the handle provided. Height of rack is easily adjusted to exact height desired by turning Control Knob.

All Moffat ranges are equipped with a new high wattage broiler to provide extra fast broiling. Broiling is always done using the broiling pan and separate lift off grid under the top element.



### How to Broil

1. Adjust oven rack at proper level for desired broiling speed.
2. Turn control knob to *Broil* to preheat for about 3 minutes.
3. Place grid in broil pan or Handi-Broil pan curved side down. (This permits the fat to drain into the pan below grid and prevents smoking.) Place food on cold grid—Centre pan in oven.
4. Leave door partly opened at the broil stop position, throughout the entire broiling time. This allows proper opening for air circulation.
5. Broil foods on one side then turn to finish broiling on the other side. Fish may be broiled on one side only, if desired.

### MOFFAT TOASTING AND BROILING CHART

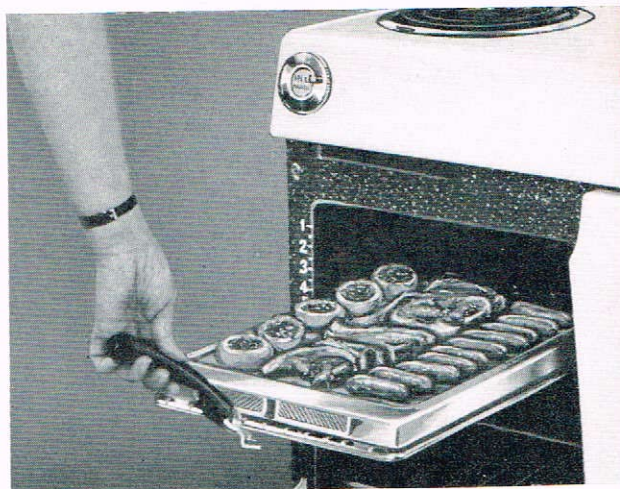
1st Position	Toast: on oven rack, cookie sheet or broil pan grid. Toasted sandwiches and snacks. Bacon.	$\frac{1}{2}$ minute per side $\frac{1}{2}$ minute 2 minutes
2nd Position	Steaks (Sirloin, Porterhouse, T-Bone, Tenderloin, Club (1" thick)).  Ground Meat Patties (beef, lamb, veal) ( $\frac{1}{2}$ " thick)  Lamb Chops ( $\frac{3}{4}$ -1" thick)  Sausages. Liver Slices (baby beef, beef, calves, lamb). $\frac{1}{4}$ " thick.	Rare—6-8 minutes Medium—10 minutes Well done—12 minutes Medium—6-8 minutes Well done—10 minutes Medium—8-10 minutes Well done—10-14 minutes Well done—8 minutes Well done—8 minutes
3rd Position	Steaks (1 $\frac{1}{2}$ " thick).  Lamb Chops (1 $\frac{1}{2}$ " thick).  Fish (fillets, steaks) Ham ( $\frac{1}{2}$ "-1" thick). Potatoes cooked or parboiled, cut in $\frac{1}{2}$ " slices, brush with melted butter. Carrots, cauliflower sections, onions, whole green beans cooked and brushed with melted fat. Raw tomatoes cut in half, mushroom caps, brush with melted butter. Fruits, fresh grapefruit halves, canned drained pineapple slices, pear, peach, apricot halves.	Rare—18-20 minutes Medium—22 minutes Well done—30-35 minutes Medium—12-14 minutes Well done—16-18 minutes Well done—6-8 minutes Well done—6-10 minutes  8-10 minutes  6-8 minutes 6-8 minutes  5-8 minutes
4th Position	Chicken (cut up or split in half)	25-40 minutes

#### NOTE

Let personal preference determine broiling times for meat. The times given above will serve as a guide. Keep a record of the times that suit you best.



**WHEN USED AS WARMING OVEN**—For a fast pre-heat turn on Handi-Broil Selector Switch at extreme left of control panel, to "Broiler" position for a few minutes (about five minutes) and then turn Selector Switch to "Warmer" for duration of warming period.



## MOFFAT Handi-Broil

Exclusive Moffat feature eliminates rack-changing and guesswork. Gives you precision-broiling of everything from cheese to chops. On models equipped with Handi-Broil, you can broil in one oven and bake in the other at the same time. When the Handi-Broil is not in use the compartment may be used as a regular oven in model 40A90. Fingertip Elevator Control enables you to raise or lower pan to any desired broiling position as shown on the oven door broiling chart.

Smooth glide-away action. Easily removed for serving. Easy to clean at the sink.

**CAUTION:** Keep handle in utility drawer in the bracket provided for it. **NEVER LEAVE IN OVEN.**

**BROIL CHART FOR HANDI-BROIL**

1st Position	Toast. Fried Eggs (Break eggs into Bacon Fat in Broil Pan).	1 1/4 minutes 3 1/2 minutes
2nd Position	Sandwiches (grilled cheese) Steak (1" thick)—rare. —medium. —well done. Ground Meat Patties (1 1/2" thick) Ham Slices (1/2" thick)	1 3/4 minutes 5 minutes 7 minutes 10 minutes 6 minutes 5 minutes
3rd Position	Liver Slices (1/2" thick). Lamb Chops (1-1 1/2" thick) Fish (fillets or fish steaks 1/2" thick)	6 minutes 10-15 minutes 5 minutes
4th Position	Bacon (crisp broil without turning) Home Fried Potatoes (diced cooked potatoes sprinkled with chopped onion and melted fat) Reheating leftovers	2 minutes 10-15 minutes 4-6 minutes
5th Position	Sausages (uncooked). Sausages, steamed (2 minutes).	8 minutes 6 minutes
Position 6	Browning casserole dishes of cooked foods. Thawing frozen foods.	5-10 minutes

### Operation "Handi-Broil"

1. Turn pointer of "Handi-Broil" switch knob to "broil" position for 5 minutes.
2. Place food on the broil pan grid and set it in "Handi-Broil".
3. Leave door part way open.

**Use of Elevator Knob.** Broil pan may be lowered or raised during broiling by using the elevator knob. Place frozen meat on the broil pan in position 6 until it is defrosted then raise it to the position mentioned in the guide by turning the elevator knob.

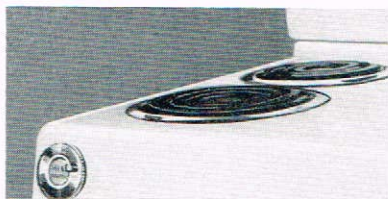
### Warming Oven

1. Turn "Handi-Broil" switch knob to "broil" position for 5 minutes with door closed, for a fast preheat.
2. Then turn to "warmer" position and place items to be warmed on rack in warming oven.

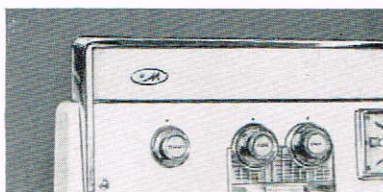
**Note:** This chart is intended as a general guide only. For further information refer to your Moffat Cook Book.



## CLEANING THE EXTERIOR



Porcelain

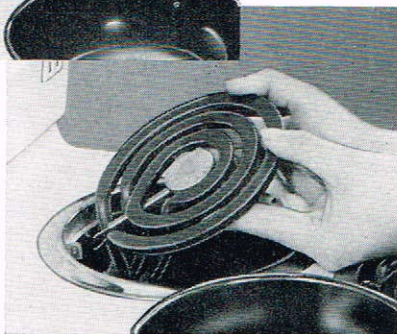


Chrome

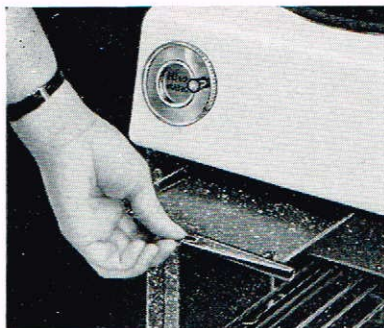
It is very easy to keep your new range bright and sparkling. The acid-resistant porcelain enamel needs only to be wiped, using mild soap and warm water and polished with a dry cloth. A good porcelain polish will help to retain its sparkle.

Cleaning the control panel. Make certain all control knobs are turned to the "off" position, then remove them by pulling forward gently. To replace, push firmly.

## CLEANING SURFACE ELEMENTS



If spillovers occur allow element to cool. Then tilt up to remove drip bowl and the shiny reflector ring. The bowl and ring may be washed at the sink with soap and water. If pan is excessively stained use a mild abrasive. Clean around opening with a damp cloth. Replace ring by fitting the clip into position. Press down firmly. Replace drip bowl and press element into position.



The Crumb Tray: located directly beneath the surface units.

It will catch any food particles and spillovers that fall through the drip bowl. The crumb tray may be a single tray or divided into 2 sections, depending on the model range. To clean, open the oven door, pull out tray and wash in warm soapy water. Dry and replace.

## **THERM-O-FRYER**

The Therm-O-Fryer utensil can be lifted from the well and washed with your other cooking utensils. The well itself should be wiped off occasionally with a damp cloth. The element is cleaned by simply lifting up and out of the well. Washing with hot water and soap, then rinsing and drying well after each use keeps aluminum bright.

Discoloration of aluminum, caused by deposit due to minerals in some foods,

can be removed with a scouring pad and a commercial aluminum cleaning agent or by boiling a mild solution of vinegar (1 tbsp. to 1 qt. water) in the utensil.

## **THERM-O-GRIDDLE**

For daily cleaning the griddle may be immersed in lukewarm sudsy water. To remove stubborn spots use a non-scratch household cleaner. Rinse in clear water and dry thoroughly.

(Grease Therm-O-Griddle before using.)



## **THERM-O-GUARD**

This unit must be kept clean to maintain accurate temperature control. Spillovers that occur on the Therm-O-Guard unit (the round centre portion of the unit) should be wiped off with a damp cloth.



## Easy to Clean Oven



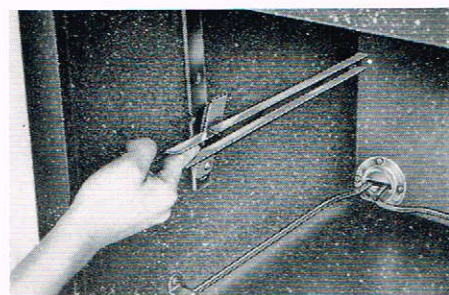
Hi-Lo Matic Oven racks glide in and out, on rollers. Easily removed.



Rod type element in Super 30 ranges is raised to permit bottom of oven to be cleaned with ease. Sides of oven are smooth for easy cleaning.



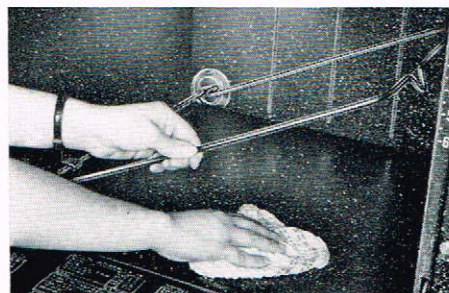
Oven light (arrow) glass is easily removed for washing at sink.



To remove Hi-Lo-Matic rack slides simply raise up as shown. Elevator support at side is raised by turning Hi-Lo-Matic control. This leaves side of oven smooth for easy cleaning (illustration at left).

## CLEANING AND CARE OF OVEN AND BROILER

- 1 Make sure oven control is at "off" position before starting to clean the oven. The oven will be easier to clean if washed thoroughly before it is entirely cold.
- 2 Remove all removable parts (pictures above) and wash these as any cooking utensils.
- 3 Clean smooth porcelain interior of the oven by washing out with soapy water. Rinse and dry well. For stubborn stains soak with hot soapy water and scrub with steel wool and cleanser.
- 4 To remove spillovers or for periodic thorough cleaning place a shallow dish containing half cup household ammonia in the cold oven. Close door and allow to stand overnight. The fumes will loosen the greasy deposit in the oven. Then clean as in 3.
- 5 After cleaning replace all parts (refer to above pictures).



Rod type element in Bakemaster ovens is raised as shown. This permits bottom of oven to be cleaned with ease.

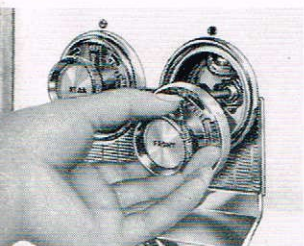
## "DO-IT-YOURSELF"—SERVICE

There are occasions when you can save a service call by doing some simple service yourself. Here are a few do's and don'ts that will save you money and trouble.



### To replace fuses

1. Grasp back splash panel at each end and pull forward to "service position", i.e. it will come forward to "stop".
2. Lift open fuse doors on back panel to change fuses. Fuse sizes and locations are clearly marked on inside of fuse door. **CAUTION:** When replacing a fuse always use correct size.
3. Close fuse door and push back splash panel back into place.



### To replace oven light

Remove glass and replace with 25 watt bulb.

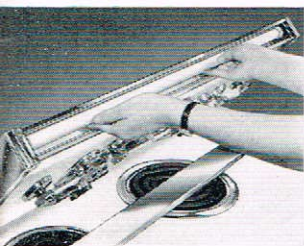
### To replace Surface Element (and Therm-O-Guard) Pilot Lights

1. Pull switch knob straight forward off switch shaft.
2. This will expose 120V-6W candelabra type pilot lamp—replacements for which are readily obtainable at any hardware, 5c and 10c store.
3. Remove lamp by unscrewing anti-clockwise (tilt bulb down).
4. Install new bulb by screwing into socket clockwise.
5. Push knob back on shaft.



### To replace Bake and Broil Signalite

1. Remove oven thermostat knob by pulling straight forward.
2. Pull oven control escutcheon straight forward free of range (insert knife blade between escutcheon and back splash panel).
3. Replace bulbs as above (same type as above) and escutcheon.
4. Push oven thermostat knob back on shaft.



### To replace Fluorescent Light

1. Lift chrome cover across top of lamp up at back and pull forward to remove from range.
2. Reach behind lamp glass and rotate fluorescent tube lamp approximately half turn until small pins on ends of bulb are lined up with slots in sockets.
3. Lift lamp out of range.
4. To re-install reverse procedure.

### Floor Levellers

If oven racks are not level uneven baking and browning will result. Put shallow pan of water or spirit level on oven rack to make sure range is level. If not level simply adjust floor levellers located at bottom front corner of range base, up or down until range is level. (Raise up front corner(s) of range for access to floor levellers).

Hi-Lo-Matic oven rack also has a separate adjustment for levelling on each rack support. Loosen screw—adjust up or down as required and tighten screw.



You may use various cooking utensils. It is important to know that different materials, i.e. aluminum, glass, tarnished metal, have different heat absorption qualities. An allowance must be made for this either in time or temperature to assure uniform results. You will find the following information helpful in making necessary allowance for this factor.

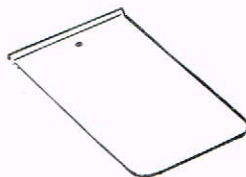
## HOW TO CHECK YOUR UTENSILS

### TO SECURE GOOD RESULTS EVERY TIME

The first few times brand new aluminum or tin pans are used, the baking may be slightly lighter in color than you desire. This is normal and baking color will improve with longer use of the utensil.

#### COOKIE SHEETS

Should be 2" smaller on all sides than oven rack to allow for perfect heat circulation. Average size cookie sheets are approximately 12 x 15 inches. If pans have deep sides use them upside down.



##### Bright Aluminum or Tin

Rolled, sliced or drop cookies—Centre rack position. Temperature 375° to 400° for time on recipe.

Tea Biscuits—Centre of oven or one rack higher. Temperature 475°—time 10-15 minutes.

Shortbreads—Centre of oven or one rack higher. Temperature 300°—time 20-30 minutes.

##### Darkened or Tarnished Tin or Steel

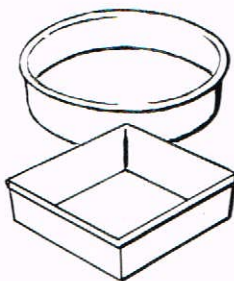
Rolled, sliced or drop cookies—one slide higher than centre of oven—temperature 350° to 375° for time on recipe.

Tea Biscuits—one slide higher than centre—temperature 450°—time 10-12 minutes.

Shortbread—one slide higher than centre—temperature 275°—time 20-25 minutes.

#### CAKE PANS

Cake pans should be smaller than oven racks by 2" on all sides. For best results use the size of pan recipe calls for. Take measurements from the bottom. Time and temperature must be adjusted if you haven't the right size pan. If the pan is larger than called for, the batter will bake faster. If it is smaller, batter will take longer to bake. Always place pans as close to the centre of the oven rack as possible.



##### Square or Oblong

##### Bright Aluminum or Tin

Use one groove lower than half way and centre pans in the oven—temperature approximately 350°—time according to recipe—usually 40-55 minutes.

For cake mixes—follow time and temperature on the carton.

##### Square, Round or Oblong Glass Dish

Use centre oven groove and 325° to 350° for time on recipe.

##### Layer Cake Pans

##### of Bright Aluminum or Tin

One slide lower than centre rack position—temperature 375° for 25-30 minutes.

For cake mixes—follow time and temperature on the carton.

##### Square or Oblong Darkened or Tarnished Tin or Steel

Use centre oven groove and 325° to 350° for time on recipe.

### PIE PANS

Measurements are taken from top inside or outside rim. Cooking time will depend on size of pan used.



#### Bright Aluminum or Tin (Two Crust Fruit Pie)

One slide lower than centre rack position—temperature 450° for 40 to 50 minutes depending on size or 450° for 15 minutes and 375° for 30 minutes.

(Custard Type Pie)—450° for 15 minutes then 25 minutes at 325° or 425° for 35 to 40 minutes.

#### Glass (Two Crust Fruit Pie)

Centre rack position—temperature 400° for 40 to 45 minutes.  
(Custard Type Pie)—425° for 15 minutes and 350° for 20 minutes.

#### Satin Finished Aluminum (Alumilite) (Two Crust Fruit Pie)

Centre rack position—temperature 400° to 425°—40 to 45 minutes.  
(Custard Type Pie)—425° for 14 minutes and 350° for 20 to 25 minutes.

#### Darkened or Tarnished Tin, Steel or Porcelain (Two Crust Fruit Pie)

Centre rack position—temperature 400° to 425° for 35 to 45 minutes or 425° for 10 minutes then 350° for 25 to 30 minutes.

(Custard Type Pie)—425° for 15 minutes and 350° for 20 minutes.

#### Angel Cake Pan (Darkened Tin or Steel)

Centre rack position—temperature 300° for 55 to 60 minutes or temperature 350° for 35 minutes.

#### Angel Cake Pan (Bright Aluminum or Tin)

One groove lower than centre position—temperature 300° to 325° for 60 to 65 minutes or temperature 375° for 35 minutes.

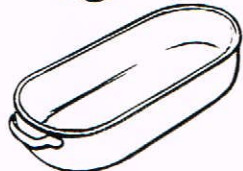
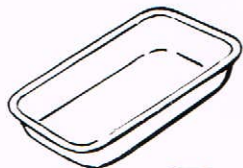


### MUFFIN, TART OR CUP CAKE PANS

Bright Aluminum or Tin. One slide lower than centre position.

Tarnished or Dark Tin or Steel—Centre rack position or one slide higher and 25 degrees less heat than for recipe in Bright Aluminum or Tin.

### ROAST PANS



We recommend using shallow uncovered roast pans without added water. A small pan is best for a small roast or chicken because deep sided pans prevent the heat from roasting small quantities of meat properly. The position in the oven is governed by the thickness of the meat. Always have the roast centred in the oven. The large covered roast pans are designed for large quantities of meat requiring long slow cooking and if they are used an additional 10 minutes per pound must be added to the cooking time. A small roast requires a longer time per pound than a large roast. Shallow uncovered roast pans were used as a standard for our Roasting Time Guide.

#### Aluminum Roast Pan (Uncovered and Shallow)

One slide lower than centre position and timed according to our chart if meat is at room temperature. Turn roast halfway through the roasting.

#### Dark Steel, Porcelain, Iron (Uncovered and Shallow)

One slide lower than centre.

#### Aluminum, Porcelain or Iron Roast Pan (Covered Deep)

Use first or second groove in oven and increase temperature of the oven to 350 degrees or increase time per pound by 10 minutes.



## **BROILING HINTS**

### **HOW TO USE YOUR BROILER**

Broiled foods are delicious, quick to prepare, easy to digest, high in nutritive value, and low in calories.

All the natural goodness, the juices, food value and flavor are sealed in by this fast, direct-heat cooking method.

### **WHAT TO BROIL**

All tender types of meats with the exception of pork chops and veal may be broiled. Pork Chops, however, should be cooked more slowly because they depend for flavor on much of the fat that is rendered out in broiling. Veal is too dry and lean for broiling and is best cooked slowly with moist heat.

Some fresh and many partially cooked vegetables and a variety of fresh and preserved fruits can be successfully broiled. Consult Moffat Toasting and Broiling Chart for suggested foods.

Canned small vegetables, peas, beans, diced beets, tomatoes, asparagus, etc., may be opened, partially drained and poured into the bottom of the broiler pan. The grid holding foods to be broiled is then placed over vegetables and heated through while meat is broiling. This is an ideal way to make use of the valuable meat juices which drip through on the vegetables.

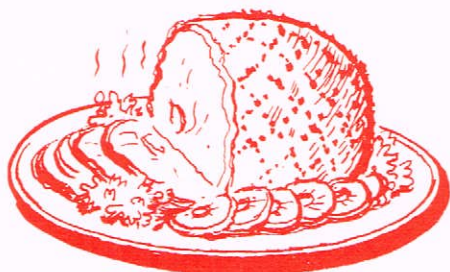
For complete broiler meals, select foods that require approximately the same length of time to cook and place all together on cold grid, or thick meats may be partially cooked and vegetables and fruits added halfway through the broiling period.

Frozen meat, especially steaks should be defrosted before broiling.

### **TO PREPARE FOODS FOR BROILING**

Gash the fat or skin edge of steaks, chops, ham slices and liver in several places to prevent curling during broiling. Place all foods on a cold grid. Steaks, chops, bacon and sausage do not require brushing with fat before broiling. Broiling grid may be greased for ground meat patties, liver, fish and chicken. These should be brushed with melted fat or French Dressing before they are broiled. Ham slices may be brushed with pineapple juice or other fruit juice. Vegetables should be dressed with melted butter or fat and seasoned with salt and pepper before broiling. Fresh meat and fish are never seasoned until first side is broiled and foods are ready to be turned. Tomato halves, canned fruits, fish fillets and grapefruit halves need not be turned during the broiling. Fruits are brushed with melted butter or fat, sprinkled with lemon juice and sugar before broiling.





### MEAT COOKERY GUIDE

The cooking time of meat cannot be accurately given in hours and minutes because cuts will vary in weight, shape and composition of meat and bone. The temperature of the meat when placed in the oven also affects the time necessary for roasting. A meat thermometer is the only sure way to arrive at the degree of doneness desired.

Insert thermometer in the lean part of the meat so that the bulb reaches centre of roast. For correct reading avoid resting bulb on fat or bone.

#### INTERNAL TEMPERATURE

Beef, rare.....	140 degrees F.
Beef, medium.....	160 degrees F.
Beef, well done.....	170 degrees F.
Lamb, medium.....	175 degrees F.
Lamb, well done.....	180 degrees F.
Pork, well done.....	185 degrees F.

If meat is frozen, partially thawed or just out of the refrigerator increase cooking time by 12 to 20 minutes per pound.

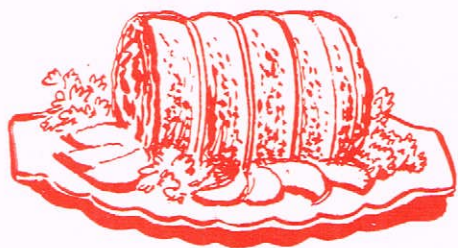
#### FACTORS INFLUENCING COOKING TIME OF MEATS

- 1 Individual preferences for meats, rare, medium and well done require different cooking times.
- 2 The shape and size of a roast, *e.g.*, a long thin roast will not take as long as a thick compact roast of the same weight.
- 3 Boneless roasts usually require longer cooking than roasts with bone in.
- 4 Heat will take longer to penetrate a roast having a thick layer of fat than a lean roast with very little fat.

#### TIME AND TEMPERATURE GUIDE FOR COOKING MEAT IN PREHEATED OVEN

			Degrees	
Beef (rolled no bone)	under 4 lbs.	rare	300-325 F.	30-35 mins. per pound.
Beef (rolled no bone)	under 4 lbs.	medium	300-325 F.	35-40 mins. per pound.
Beef (rolled no bone)	under 4 lbs.	well done	300-325 F.	40-45 mins. per pound.
Beef (large with bone)	over 4 lbs.	rare	300-325 F.	22-25 mins. per pound.
Beef (large with bone)	over 4 lbs.	medium	300-325 F.	27-30 mins. per pound.
Beef (large with bone)	over 4 lbs.	well done	300-325 F.	35-40 mins. per pound.
Veal	under 4 lbs.		325 F.	45 mins. per pound.
Veal	over 4 lbs.		325 F.	35-40 mins. per pound.
Lamb	small roasts		325 F.	35-40 mins. per pound.
Lamb	large roasts		325 F.	30-35 mins. per pound.
Pork			350 F.	45 mins. per pound.
Pork	large roasts		350 F.	40 mins. per pound.
Ham (bone in)	12-14 lbs.		300 F.	20-25 mins. per pound.
Ham (boneless)	large		300 F.	35-40 mins. per pound.
Chicken (Roasting)	small chicken		325 F.	30-35 mins. per pound.
	large chicken		325 F.	25 mins. per pound.
Goose or Duck	small roasts		325 F.	25 mins. per pound.
Turkey	over 8 lbs.		300-325 F.	20-25 mins. per pound.





**Place a small roast in a small, shallow open pan. Large roasts or fowl may be placed in the broiling pan supplied with your range.**

### **MEAT COOKING HINTS**

Roast tender cuts of meat in an open pan with no water added. Rub a little dry mustard and flour into the lean surfaces and season with salt and pepper. Brush with fat and place rolled roasts cut side down. Meat with a fat surface should be placed with fat side uppermost so that meats will be self basted.

Less tender cuts of meat should be roasted at a lower temperature for a longer cooking period.

Smoked Pork (ham) with a mild flavor may be roasted slowly in an open pan according to time given on chart. Heavy casing is then removed and soft fat scored. Cover with your favorite glaze and return to hot oven of 425 to 450 degrees for 20 minutes.

Chicken or other fowl may be brushed with dripping or butter and sprinkled with lightly seasoned flour.

Basting or turning of meat is unnecessary, so avoid opening oven door more than once during roasting period.

If other foods are to be cooked along with the meat the time and temperature should be increased.

A cut of meat will cook faster in a higher temperature, but appearance, flavor and food value will not be as desirable as roasting slowly in a low oven temperature. High temperature also results in greater shrinkage which is wasteful and unnecessary.

We recommend the cold start method of roasting especially for less tender cuts of meat. Meat will take longer to roast, but will be more tender and juicy.

### **WHEN ROASTING POTATOES WITH MEAT**

Peel potatoes and cut in medium sized pieces. Dry in a towel. Place around the meat and coat with the fat in meat pan. Season lightly and cook for last 1½ hours of roasting time. Turn once a half hour before serving. If desired potatoes may be parboiled and less time required in roasting them. Time and temperature will depend on the quantity and size of potatoes to be roasted.



**THESE ARE SOME CAUSES OF CAKE FAILURES**

**COARSE TEXTURE**

Too much leavening  
Not enough liquid  
Insufficient creaming of shortening and sugar  
Too slow an oven

**DRY CAKE**

Too much flour  
Not enough shortening or sugar  
Too much leavening  
Overbeaten egg whites  
Overbaking at too low a temperature

**HUMP OR CRACKS ON TOP**

Too much flour  
Too hot an oven

**MOIST, STICKY CRUST**

Too much sugar

**UNDERSIZED CAKE**

Too large a pan  
Too hot an oven  
Not enough leavening

**HEAVE COMPACT TEXTURE**

Too much shortening  
Too much sugar  
Too slow an oven  
Overbeating

**THICK, HEAVY CRUST**

Too much flour  
Too long baking  
Too hot an oven  
Not enough sugar and shortening

**AN UNCOOKED STREAK  
AT BOTTOM**

Undermixing of ingredients  
Too slow an oven  
Too much liquid

**CAKE FALLING**

Too much leavening  
Too much shortening  
Too much sugar  
Too slow an oven  
Insufficient baking  
Moving cake during baking

**BATTER RUNNING OVER PAN**

Too small a pan  
Too slow an oven  
Too much sugar or shortening  
Too much leavening



## SUGGESTIONS

- |   |  |
|---|--|
| <p><b>1</b> Arrange oven rack at proper height in oven before preheating to eliminate loss of heat when cold food is inserted. Remember that bright surfaces deflect heat, dark ones absorb heat and food cooks faster in glass than in either new or used metal so temperature must be lowered at least 25 degrees when using glass dishes and food placed higher in oven.</p> | <p><b>6</b> When full capacity of either King-Size or Super King-Size Ovens are being used for pies, bread and complete oven meals, use maximum temperature setting recommended in the chart and increase cooking time slightly.</p>   |
| <p><b>2</b> To catch spillovers that would fall on oven bottom place a square of aluminum foil slightly larger than utensil being used right on the oven bottom.</p>  | <p><b>7</b> We recommend good weight tin or aluminum pans for baking.</p>  |
| <p><b>3</b> Arrange pans in oven so that they do not touch one another. This will insure proper heat circulation. When two racks are used, place pans in a staggered position so that one is not directly above another. This will allow maximum top and bottom heat for both racks of food.</p>  | <p><b>8</b> Do not use too large a cookie sheet that completely covers oven rack. This is overcrowding the oven. Cookie sheets should clear oven side and front and back by at least 2 inches so that there is no danger of the heat building up under one section of sheet and causing uneven baking. When cookie sheets are placed one above the other make sure they are at least 2 inches apart.</p> |
| <p><b>4</b> Use the size of pan suggested in recipe. If a different size pan is used sometimes a different time and temperature must be used, for instance, baking layer cake batter in a loaf pan.</p>   | <p><b>9</b> Do not bake cookies or tea biscuits in a deep sided pan as the sides prevent hot air from sweeping over food surface. Similarly too deep a cake pan has a tendency to leave top light instead of brown.</p>  |
| <p><b>5</b> Uneven baking may be caused by warped pans, floor that is not level, unreliable recipe and insufficient mixing of product.</p>  | <p><b>10</b> When baking cookies place cookie sheets one directly above the other.</p>   |
|   | <p><b>11</b> Use time and temperature cooking chart as a guide only. The manufacturer does not know the individual's preference for food doneness nor the quantity of food that is to be cooked at one time. Time and temperature of cooking chart is for one recipe of food only.</p>   |



## How to Overcome Common Baking Problems

### **OVEN STEAMING** is caused by:

- 1 Although oven doors are fitted properly they are not steam tight and a little steam escaping is normal when meat, vegetables, casserole dishes or complete oven meals are being cooked.
- 2 Adding water with meat when roasting.
- 3 Opening oven door to baste or peek during cooking.
- 4 Roast pans or baking pans that are too large for oven racks, or touching one another, causing improper circulation of heated air.
- 5 Placing meats too low or too high in the oven, halfway between top and bottom of the oven is best. If oven is preheated to 450° when roasting or cooking more than one food at a time then lowered after 10 minutes, steaming is sometimes overcome.
- 6 An open window or door may cause a cold draught near the oven door causing moisture on outside.
- 7 Humid atmosphere of some communities or a new home with moist plaster and green wood will sometimes encourage this complaint.
- 8 Overcrowding oven and not increasing initial temperature for this extra food.
- 9 Frozen meats or meat colder than room temperature will increase moisture in the oven.

### **UNEVEN BAKING** is caused by:

- 1 Warped or old pans scrubbed thin in spots will cause uneven baking results.
- 2 Pans not centred or touching oven sides or each other will cause uneven baking.
- 3 If range is not level on the floor or the oven racks are not level baking will not be even. Test the top of the range or the floor with a spirit level. Or barely cover the bottom of a flat pan with water and place it on oven rack. If the water flows to one end or side of the pan the floor is uneven. *Have floor levellers adjusted.*

### **SMOKING or DISCOLORATION around the door or broiler compartment** is caused by:

- 1 Too high a roasting temperature, causing grease to spatter oven walls and reach the smoking point.
- 2 Food spillovers if left on the oven racks and oven bottom will burn during subsequent cooking and discolor the door panel.
- 3 Oven and broiler compartment should be thoroughly cleaned regularly as grease and by-products from cooking will burn and cause a brown stain on door panel.



**FOODS NOT COOKED ENOUGH are caused by:**

- 1 Unnecessarily opening oven door before required time, to baste or peek.
- 2 Large amounts of food require extra time—such as complete oven meals, 3 pies, 2 sheets of cookies or tea biscuits, etc.
- 3 Foods, colder than room temperature that require a longer cooking time—such as frozen meat, ice box cookies, etc.
- 4 A deep covered roaster will require extra heat and a longer cooking time than meat in an open roast pan. Increase roasting time by ten minutes per pound.
- 5 A loaf pan of cake will take longer to bake than the same amount of batter in two layer cake pans.
- 6 Bright, new utensils will not brown foods as quickly as foods in glass or tarnished metal. It may be necessary to increase the temperature or time.
- 7 If a cake pan or cookie sheet with deep sides is being used for the baking of cookies or tea biscuits, the sides may prevent the hot air from sweeping over the baking food. If a cookie sheet is not available it is best to use the bottom of an inverted cake pan.
- 8 If cookie sheets are too large for the oven racks the heated air will be prevented from circulating over the top of the food.
- 9 A cake that only partially fills the pan when it has risen has a tendency to be pale on top. A shallow pan will give better results.
- 10 Foods may be placed too close to bottom element. By raising the oven rack one or two slides the food will brown.
- 11 Baking should brown in the last quarter of the cooking time.

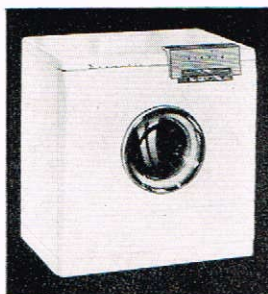
**FOODS COOKED TOO MUCH are caused by:**

- 1 The use of glass or darkened metal without realizing that both types of utensils require less heat than stated in recipe. Temperature of oven should be 25-35° less than called for in recipe and foods will be cooked in 5-10 minutes less time. A higher rack position will be needed than for aluminum or tinware if baking cake, bread or fruit loaves in glassware. Foods in darkened metal enamelware or stainless steel will also require a slightly lower oven temperature and a higher rack position.
- 2 Cookie sheets or pans that completely cover oven racks will not allow sufficient circulation of oven heat. This heat may build up under the pans and cause food to burn. Cookie sheets or pans should be 2 inches smaller than oven rack.
- 3 When two or more utensils are to be cooked at one time, care should be taken that they do not touch one another or sides of the oven as burning may occur where the two pans touch.
- 4 Black pans or old thin and discolored pans will cause foods to burn or brown faster than bright new pans.
- 5 A few cookies on a large cookie sheet will brown too quickly. Use a smaller sheet or the bottom of an inverted cake pan when baking a very few cookies or tea biscuits.

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