Frigidaire wishes to take this opportunity to thank you for your purchase of Frigidaire. Your New Frigidaire is a product of one of the World’s largest manufacturers of dependable mechanisms—General Motors Corporation. Its wide-spread acceptance has made possible the statement that “Today More Than Four and A Half Million Frigiaires Have Been Built.”
A Handy Index for Your Convenience

- This book is designed to help you get maximum enjoyment and service from your "Cold-Wall" Frigidaire with the Meter-Miser which provides notable advantages formerly not found in even the best of modern refrigerators. Each of Frigidaire's most important features is shown in the illustration below, along with the number of the page on which it is explained:

- How to Use the Cold Control, Page 8
- Keeping Foods Frozen in the Super Freezer, Page 13
- Frigidaire "Double-Easy" Quickube Trays, Page 11
- The Quickube "Twin-Tray," Page 12
- Frigidaire "Meat-Tender," Page 14
- Dew-Fresh Seal, Page 17
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OTHER HELPFUL SUGGESTIONS IN THIS BOOK

How the "Cold-Wall" Principle Works .... Page 3
How to Start Your Frigidaire ....... Page 5
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How to Clean Your Frigidaire ....... Page 10
What to Do When You Are Going to Be Away .... Page 10
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The New "Cold-Wall" Frigidaire
An Entirely New Principle in Refrigeration Design

• Your New "Cold-Wall" Frigidaire is an entirely new type of scientific refrigerator that combines, for the first time in a simple manner, the three important elements of better food preservation—Uniform low temperatures . . . Higher humidity . . . and No moisture-robbing air circulation.

How The New "Cold-Wall" Principle Works

Now
For the First Time

1. The new "Dew Fresh Seal"—A solid glass partition—divides the cabinet into 2 compartments

and

2. The lower compartment is refrigerated directly through the walls by concealed refrigerating coils

• This amazing new "Cold-Wall" Principle keeps foods naturally moist and vitally fresh longer than ever before, because it provides all 3 essentials for better food preservation. 1. Uniform Low Temperatures. 2. Higher Humidity. 3. No Moisture-Robbing Air Circulation. All without adding a single moving part! AND ONLY FRIGIDAIRE HAS IT!
UNIFORM LOW TEMPERATURES—It is a well known fact that changes in kitchen temperatures will cause food compartment temperatures in many refrigerators to fluctuate, as much as 10 to 12 degrees. In the new “Cold-Wall” Frigidaire, temperatures stay uniformly low at all times, regardless of change in kitchen or outdoor temperatures.

HIGHER HUMIDITY—Tests with accurate Hygrometers show that in the “Cold-Wall” Frigidaire, humidity in the upper compartment has been stepped up to 65% instead of being 55%. And, the humidities in the lower compartment instead of being 55%, actually are as high as 85% to 90%. These higher humidities in every part of the new “Cold-Wall” Frigidaire contribute greatly to its better preservation of food.

NO MOISTURE-ROBBING AIR CIRCULATION — In the New “Cold-Wall” Frigidaire, instead of depending upon uncontrolled air circulation, food is cooled by radiation and by direct conduction through the food shelves to the Cold Walls. This is a big advantage because it prevents the drying out of food which is bound to occur in refrigerators that depend upon air circulation for cooling—even though humidities in these refrigerators may be high!

Your “Cold-Wall” Frigidaire Provides Better Preservation for Every Kind of Food

IN THE UPPER COMPARTMENT—Because of the smaller size of the upper compartment to be refrigerated, this compartment is cooled and ice frozen by a new and specially designed Super Freezer. With this new design, the outside shell of the freezer is independent of the freezing element. As a result less moisture collects as frost, uniform low temperatures are maintained, higher humidities are produced and reduced air circulation is provided in this upper compartment of your “Cold-Wall” Frigidaire.

IN THE LOWER COMPARTMENT—Because the Dew-Fresh Seal, a solid glass partition between the upper and lower compartments, prevents the air in
the lower compartment from coming in contact with the *Super Freezer*, the moisture in the air is not removed. Glistening beads of moisture on the bottom of the *Dew-Fresh Seal* are visible proof of higher humidities in this lower compartment. In an atmosphere so still and moist, vital food juices stay in the food just where you want them. Thus the *Dew-Fresh Seal* helps to maintain uniform low temperatures, higher humidities and reduced air circulation in this lower compartment.

**IN THE SUPER MOIST HYDRATORS**—
These New Super Moist Hydrators of the "Cold-Wall" Frigidaire are even more valuable Food Savers because their humidity instead of being 90% is actually 98 to 100%—a super moist atmosphere that provides better vegetable and fruit preservation than has ever been offered by any other refrigerator.

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**Better Retains Food Moisture.**

**Better Retains Food Appearance and Color.**

**Better Retains Food Flavor and Taste.**

**Better Retains Food Values.**

Provides Better Use of Shelf Space.

Provides Better Storage Conditions for Every Type of Food.

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**How to Start Your Frigidaire**

- Do not attempt to start the Frigidaire until the dealer or service man has pronounced it ready for operation.

Before starting, fill the *Quickube Trays* approximately three-quarters full with water. Set the *Cold Control* (located above the Freezer Door) to its Number 1 position which is the setting for normal operation. Setting the Cold Control automatically starts the Frigidaire. Since the food compartment is warm when starting, it may take several hours to freeze the first ice cubes. However, subsequent ice freezing will be accomplished more rapidly.

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*How to Start Your Frigidaire*
WHERE TO KEEP FOODS IN YOUR "COLD-WALL" FRIGIDAIRE

- Just as different plants thrive best in climates and surroundings particularly suited to them, so also do different foods keep best in surroundings particularly favorable to them. As shown in the photograph, and as explained below, your "Cold-Wall" Frigidaire provides a better storage condition for every type of food.

**THE SUPER FREEZER**—For storage of ice cream, "Quick Frozen" foods, long storage of fresh meats, fish, and ice cubes. (See page 13 for instructions on how to use Frozen Storage Section.)

**THE MEAT-TENDER**—For storage of fresh meats of all kinds, quick chilling of canned juices and bottled beverages, and storage of ice cubes. (See page 14 for Instructions on How To Use the Meat-Tender.)

**THE UPPER COMPARTMENT**—For storage of milk, bottled beverages, salad dressings, unopened canned foods, fresh berries, fresh meats not kept in Super Freezer or Meat-Tender, butter in cartons or covered dish. Also for the storage in covered containers of foods with strong odors, such as cooked cabbage or onions. (See page 17 for Using and Adjusting the Dew-Fresh Seal.)

**THE LOWER COMPARTMENT**—For the UNCOVERED storage of left-over cooked foods, unserved portions of canned foods, left-over cooked meats, fresh fruits and vegetables not kept in the Hydrators, salads and sandwiches prepared in advance, eggs, cheese, and luncheon meats. (See page 15 for Instructions on How To Adjust Sliding Shelves.)

**THE HYDRATORS**—For the storage of fresh vegetables of all kinds, especially leafy vegetables and those with strong odors such as cucumbers, onions, etc. Fresh fruits may also be stored in the Hydrators.

**NOTE**—Since the foods in the lower compartment of your "Cold-Wall" Frigidaire are cooled by conduction and radiation instead of by air circulation, you can put foods closer together on the shelves. This is a distinct advantage of the "Cold-Wall" Frigidaire and enables more economical use of shelf space.
The Food-Safety Indicator

• Safety Zone Temperatures—below 50° F.—are necessary for proper food protection. The purpose of the Food-Safety Indicator is to give you visible proof that your foods are being protected within this Safety Zone.

IF FOOD SAFETY INDICATOR REGISTERS OUT OF SAFETY ZONE

As you would naturally expect, frequent opening of the cabinet door, leaving the door open, placing warm foods in the cabinet or water in the freezing trays may cause the Food-Safety Indicator to temporarily register out of the Safety Zone. However, it will again register in the Safety Zone after the door has been closed a short time, or foods and water are cooled.

If extra heavy loads of food and water are placed in the cabinet the Food-Safety Indicator may register out of the Safety-Zone temporarily. This temporary condition may be corrected merely by turning the Cold Control to one of the "Colder" positions until the heavy usage period is over.

The Frigidaire Uni-Matic Cold Control

• One of the most convenient features of your new Frigidaire is the Frigidaire UniMatic Cold Control. Located in a convenient place above the freezer door, this feature combines in one dial, the work formerly requiring 3 separate switches. At a mere touch of the finger, the Frigidaire UniMatic Cold Control gives you:

1. Control of cabinet temperatures and freezing speeds.
2. Automatic Reset Defrosting of Super Freezer.
3. Master Control—to turn the Frigidaire "On" or "Off."

Following are the ways in which each of these three functions are performed:

1. To Regulate Temperatures

Frigidaire’s Cold Control makes it easy for you to regulate cabinet temperatures and freezing speeds. It also enables you to further reduce Frigidaire’s low operating cost during periods of light usage.

FOR NORMAL OPERATION—Set the Cold Control at its Number 1 position.

TO ADJUST TEMPERATURES—When Colder temperatures are desired, merely turn the Cold Control to one of its "Colder" positions. For warmer temperatures, turn to a "Warmer" position.

FOR PERIODS OF LIGHT USAGE—When only a few foods are being stored or the cabinet door is opened only occasionally, the food safety indicator may register low in the "SAFE" zone. In such
cases, you can turn the Cold Control to one of the “Warmer” positions and further reduce Frigidaire’s low operating cost. However, do not set it so warm that the Food-Safety Indicator will register close to the “Danger Zone.”

**IMPORTANT NOTE**—Number 6 and 7 Cold Control positions are for providing the extremely low temperatures necessary in freezing desserts. As soon as desserts are frozen, turn the Cold Control back to Number 4 or 5 position to hold them until serving time. Do not leave the Cold Control on Number 7 for a long period, such as overnight, because the extra amount of cold provided may cause foods in the lower compartment to become frosted. Number 6 and 7 positions may also be used when an extra quantity of ice cubes are needed in extra fast time.

As suggested in the Frigidaire Recipe Book, the bottom shelf of the freezer is usually preferred for freezing and holding desserts.

### 2. To Defrost the Super Freezer

- If the coating of frost that collects on the Super Freezer becomes too thick, the Freezer cannot cool the upper compartment in the most efficient manner. To enable you to remove this frost at regular intervals, a patented Automatic Reset Defroster is a built-in part of your Frigidaire UniMatic Cold Control.

**HOW TO DEFROST**—First remove foods or ice cubes from the Meat-Tender and place it in position shown in sketch. Then with Cold Control set at Number 1, merely push in lightly on the Cold Control knob and forget it. As soon as the frost melts your Frigidaire will automatically resume operation. Should you desire to stop defrosting before frost has melted, pull out Cold Control knob to its regular position.

**WHEN TO DEFROST**—For most economical operation, defrost the Freezer at periodic intervals. Because of its special design, the Cold-Wall Freezer collects frost less rapidly and defrosting is not needed so often.

### 3. To Discontinue Operation

- Should it become necessary to completely discontinue operation of your Frigidaire, merely turn the Cold Control knob towards its “off” position as far as it will go. When operation is to be resumed, set the Cold Control at the position desired. Setting the Cold Control automatically starts your Frigidaire
How to Clean Your Frigidaire

• A good time to clean your Frigidaire is when you are defrosting the Super Freezer. For cleaning the Quickchute Trays, use ONLY ordinary soap and warm water. NEVER use a metal sponge or abrasive powders as this harms the special finish of the trays and grids.

For cleaning the porcelain interior, Freezer, Meat-Tender and Hydrators, use a solution of baking soda and cool water.

If the exterior of your Frigidaire is finished in Dulux, use Frigidaire Surface Renewer for Dulux finish (obtainable from your Frigidaire dealer). If finished in porcelain, merely wipe with a damp cloth.

HOW TO REMOVE SLIDING SHELVES FOR CLEANING—Pull shelf out as far as possible, then tip front of shelf slightly upward, and pull completely out.

HOW TO REMOVE HYDRATOR LIDS—Push downward on the button on the center bar between the Hydrators, and pull lids out. (See Page 16.)

What To Do When You Are Going To Be Away

• If you leave home for a few days, or a one or two-week vacation, you will usually find it more economical to leave your Frigidaire in operation, with the Cold Control on one of its “Warmer” positions, than to throw away foods and turn the Frigidaire off. Food may be protected at reduced operating cost by turning the Cold Control knob to one of its “Warmer” positions. This is possible because you are not placing warm food and water in the cabinet several times each day and the cabinet door will not be opened. When you return home, reset the Cold Control to its previous position.

But, if you will be away for a considerable period of time, it is best to turn your Frigidaire off. To do this, merely turn the Cold Control knob toward the “Off” position as far as it will go. Remove the foods and ice trays, and clean the interior thoroughly. Leave the cabinet door slightly open. When you return home, merely reset the Cold Control to its Number 1 position, and your Frigidaire will resume normal operation.

What To Do When Moving

• Your Frigidaire is an important investment. When moving—even if it is only a few blocks—help protect that investment by having your Frigidaire Dealer prepare your Frigidaire for transportation by replacing the shipping bolts. He can provide the adequate protection needed for the mechanism and cabinet in transit. If you move to another town, ask the Frigidaire dealer there to prepare your Frigidaire for resumption of operation.
OTHER SUGGESTIONS
To Help You Get the Most Enjoyment from Your Frigidaire

• On the following pages are more detailed descriptions and suggestions regarding some of the many features Frigidaire offers for your convenience and enjoyment. By reading them carefully, you will have a better understanding of the complete refrigeration service which your Frigidaire with the Meter-Miser is designed and built to provide.

★ ★ ★

The Frigidaire “Double-Easy” Quickube Tray

• The new all-metal Quickube Tray is the greatest advance in ice freezing since the first Frigidaire. It combines easy removal of the tray from the freezer with instant ice cube release. No prying, no hacking, no water, heat or muss. With the Quickube Tray cubes freeze faster . . . and can be obtained two or a trayful just as you need them.

In addition, the Quickube Tray makes possible the fast freezing of salads and desserts in individual cubes . . . something that was never before practical because of the difficulty in removing the salad or dessert cubes from the grid. (For frozen salad and dessert recipes, please see your Frigidaire Recipe Book.)

How to Use Cube Release

1. Hold tray and grid firmly with one hand, and raise lever as far as it will go.

2. Lift out grid, allowing the cubes to drop into the tray

• If only a few cubes are needed, the remaining cubes can either be left in the tray and returned to the Freezer—or placed in the Meat-Tender by inverting it.

Another way to obtain a few cubes is to raise the lever just far enough to release the number wanted. Then lower lever to its original position, and return tray and grid to the Freezer.
How to Use Automatic Tray Release

• Merely pull forward on the tray handle. The tray will come loose instantly at a touch of the finger.

The Quickube "Twin-Tray"

• This handy and convenient tray is a feature of all Frigidaire Cold-Wall models. Being just twice as wide as the regular trays, the "TWIN-TRAY" has a wide variety of uses. With both grids in place, it provides the same number of ice cubes as two of the regular trays. With grids removed, it is ideal for making frozen desserts—or for keeping steaks, chops and fish in frozen condition. Two quarts of ice cream or other frozen food can be stored in the "TWIN-TRAY" until ready for use.

HOW TO USE—Remove one or both cube release grids in same manner as described on page 11. If the cubes from only one grid are used, grid can be replaced and tray refilled with water without emptying other cubes. Always be sure that metal divider is between grids before cubes are frozen.

IMPORTANT

To clean Quickube Trays wash only with ordinary soap and warm water. Never scour with a metal sponge or abrasive powders.
Keeping Foods Frozen in the Super Freezer

• The Super Freezer of your Frigidaire not only serves to cool the food compartment and freeze ice cubes, but also provides a convenient place for storing foods at below freezing temperatures. Small steaks, chops, ice cream and desserts can be kept in the QUICKUBE Trays, after the ice and grids have been removed. Larger items, such as bulk ice cream, roasts, fish, chickens, etc., should be placed on a platter or in the special "Twin-Tray" before storing in the Super Freezer. When storing ice cream, frozen desserts or salads, turn the Cold Control to Number 4 position.

HOW TO STORE LARGER ARTICLES IN THE SUPER FREEZER

In certain models, the center shelf in the Super Freezer can be removed to provide more storage space. To remove it, press upward on the back of the shelf and lift out. If there is a heavy coating of frost on the shelf, defrosting will aid easy removal.

1. For storing small sized articles at below-freezing temperatures: CHOPS, FISH, SMALL STEAKS, SALADS, FROZEN DESSERTS.

2. For storing larger articles at below-freezing temperatures: ROASTS, CHICKENS, LARGE CUTS OF MEAT, ICE CREAM.

FREEZER TEMPERATURES—The Super Freezer of your "Cold-Wall" Frigidaire is designed to combine greatest efficiency with lower operating cost. With this design, the top and bottom shelves of the Super Freezer operate at the coldest temperatures. The bottom shelf is usually the preferred place for freezing and holding desserts, as well as for the frozen storage of meats, "quick frozen" and other foods.
Frigidaire Meat-Tender

Because fresh meats require special storage conditions when they are to be kept over longer storage periods, your Frigidaire is equipped with a special MEAT-TENDER which provides ideal storage conditions. The rust-proof, stainless steel trivet supports the meat, and permits just enough air circulation around all surfaces for proper preservation. In addition to being an ideal place for storing meats, when inverted the MEAT-TENDER also provides a handy place to store extra ice cubes, and to quickly chill bottled beverages, cans of fruit juice, tomato juice, etc.

IMPORTANT—The MEAT-TENDER can be cleaned with hot water, but since it is not ovenware, you should avoid placing it in extremely high temperatures.

HOW TO STORE FRESH MEAT—Remove meat from wrapper or package and place on the stainless steel trivet, with the MEAT-TENDER in position as shown in the illustration at left.

HOW TO STORE EXTRA ICE CUBES—Remove the trivet and invert the top part of the MEAT-TENDER as shown. This provides enough storage space to hold all the cubes from all the trays. (Note: In hot weather, cubes will keep better if Cold Control is turned to Number 4 position.)

HOW TO STORE OTHER ARTICLES—THE MEAT-TENDER, as shown at the left, is also ideal for storing many other articles. For example, quickly chilling cans of tomato juice, fruit juice, bottled beverages and similar items.
3-Way Sliding Shelf

- Certain Frigidaire "Cold-Wall" Models are equipped with a 3-Way Sliding Shelf. You will find it a great convenience in storing foods and containers of different sizes and shapes. As its name suggests, it may be placed in any one of three positions to suit various storage needs.

HOW TO REMOVE AND REPLACE SHELF — To place the 3-way shelf in any one of its three positions, merely remove the shelf as described below under Portable Utility Shelf, and replace in whatever position you desire.

1. In upper position for storage of shallow articles without wasting any space.
2. In middle position for the convenient storage of average size foods and containers.
3. In lower position for containers and foods of larger than average size.

Portable Utility Shelf

- Your "Cold-Wall" Frigidaire is equipped with a Portable Utility Shelf with adjustable partitions to aid you in keeping small articles easily accessible and saving space. Like the other shelves, the Portable Utility Shelf is the full-width of the food compartment, and it slides in and out easily. Eggs, packages, leftovers, extra quantities of fruits and vegetables and numerous other articles may be conveniently stored here. When desired the shelf may be removed for carrying its entire contents to and from the kitchen table.

HOW TO REMOVE SHELF — To remove, pull shelf out as far as it comes. Then lift the front slightly upward and pull completely out. To replace, tip shelf slightly upward until shelf catch engages, and push shelf all the way into the cabinet.
Frigidaire Hydrators

• The Hydrator is an original, Frigidaire development that makes possible keeping fruits and vegetables in their original, appetizing condition. The "Cold-Wall" Hydrators with their high humidities of 98 to 100% are an ideal place for all fruits and vegetables.

HOW TO PREPARE FOODS FOR HYDRATOR—As a general rule, vegetables and fruits should be washed and wiped dry before placing in the Hydrator. However, if leafy vegetables have become wilted you can revive them by placing in the Hydrator moist.

Multi-Storage Section

An unusually large amount of space for storing such bulky items as a watermelon, or large turkey, is provided in the 2-Way Multi-Storage Section of your Frigidaire.

HOW TO ADJUST MULTI-STORAGE SECTION—Remove the Portable Utility Shelf immediately above Hydrators. Then remove one Hydrator and take out its lid by pushing down button on the center bar and pulling lid out. Replace lid on Hydrator and place on top of Hydrator in cabinet.

1. Hydrators and lower shelf in position gives ample storage space for keeping average size foods and containers at correct temperatures.

2. Lower shelf removed and Hydrators "stacked" for storage of such bulky foods as a watermelon.
The Dew-Fresh Seal

The Dew-Fresh Seal in your “Cold-Wall” Frigidaire is a solid glass partition that divides the cabinet into two separate compartments. Tightly sealed against the back, sides and door, the Dew-Fresh Seal prevents the air in the lower compartment from coming in contact with the Super Freezer and having its moisture removed in the form of frost.

In addition to its purpose as a divider in the food compartment, the Dew-Fresh Seal also serves as a shelf in the upper compartment for such items as unopened canned foods, butter in packages or covered dish, fresh berries, etc.

Drops of moisture will collect on the bottom surface of the Dew-Fresh Seal. This is a perfectly natural result. It is due to the fact that warm air, entering the cabinet when the door is opened, has its moisture condensed out on the cool surface of the glass.

CLIMATES WITH HIGH HUMIDITY—In certain sections of the country and during certain seasons of the year, a considerable amount of moisture may collect on the bottom surface of the Dew-Fresh Seal and on the Walls of the lower compartment. Under such conditions it may be advisable to remove the Dew-Fresh Seal from the food compartment for a day or so, or move it one position lower in the cabinet. When replacing the Dew-Fresh Seal, or changing its position, allow it to rest ON TOP of the shelf guides, not inside the slots of the shelf guides.
The big reasons why your Frigidaire provides superior refrigeration so economically is its remarkable cold-making mechanism. Because of its advanced design and the elimination of unnecessary moving parts, it is actually The Simplest Refrigerating Mechanism Ever Built. The heart of this mechanism is its world-famous Meter-Miser. It is completely sealed against moisture and dirt, and never requires oiling. Hidden away in the bottom of the cabinet, the Meter-Miser uses but a mere trickle of current—yet provides safe food protection and fast freezing of ice cubes—even in the hottest weather.

The Meter-Miser is the heart of Frigidaire's advanced mechanism, the Simplest Refrigerating Mechanism Ever Built! It is permanently oiled, and completely sealed against moisture and dirt.

Every hour of the day and night it automatically protects mechanism and foods against electrical disturbances and abnormal conditions. There is nothing to remember or forget.
Frigidaire One-Piece Steel
THermo-sealed Cabinet

- A refrigerator cabinet must do more than provide storage space for foods. It must keep heat out and cold in... and the better it does this, the better it protects foods and the greater its operating economy. In design, materials and care of manufacture, your Frigidaire one-piece steel Thermo-Sealed cabinet is built to serve you better, last you longer and retain its beauty and newness for many, many years.

Welded One-Piece Steel Construction from Top to Bottom

Special Sealed Insulation

Super Freezer

Centrally Located "Glare-Free" Automatic Interior Light

Frigidaire Hydrators

Lifetime Porcelain or Durable Dulux Exterior Finish

One-Piece Steel Exterior

Frigidaire UniMatic Cold Control

"Open-Shut" Freezer Door Spring

All-Steel "Torque-Tube" Door Construction (no wood frame)

Dew-Fresh Seal

Touch-Latch Door Opener

"Cold-Keeper" Door Seal

"Easy-Out" Shelf Stops

Portable Utility Shelf

Stainless Porcelain in the Food Compartment

Ball Bearing Door Suspension

- This cut-away view of a Frigidaire "Cold-Wall" Model shows the built-in quality of Frigidaire one-piece steel cabinets.
No Oiling Required

Your Frigidaire does not require oiling. The sealed-in Meter-Miser mechanism is charged with oil at the time of manufacture and does not need replenishing.

Authorized Service

• If your Frigidaire should ever require adjustment, call only an Authorized Frigidaire Service Station. Frigidaire trained men of wide experience are at your call.

Every authorized Frigidaire serviceman carries an identification card, of which a replica is shown at the right. Before permitting any adjustment to be made on your Frigidaire, insist that this card be shown to you. Examine the card carefully to see that it is not void.

New cards are issued every six months to Frigidaire servicemen, who are familiar with the latest improvements and service methods.

A SUGGESTION — You can be sure that your Frigidaire Dealer or Salesman will appreciate your courtesy if you will let him know about any of your friends, relatives or neighbors who might be prospective purchasers of a new Frigidaire with the Meter-Miser.

Ranges and Water Heaters — The same high standards of quality, workmanship and performance that distinguish Frigidaire Refrigerators are found in the new Frigidaire Electric Ranges and Electric Water Heaters. Your Frigidaire dealer will gladly give you complete information on these products that will help make your home a more enjoyable place in which to live.