How to use and enjoy your new FRIGIDAIRE Automatic ROTISSERIE
WAIT...

don't use it just yet!

Read this little booklet first, to make sure you enjoy every single feature your new Frigidaire Automatic Rotisserie has in store for you.

Whether yours is a Frigidaire Range or Wall Oven, you'll find it easy to bring a backyard barbecue right into the kitchen, without the muss and fuss. While the illustrations in this booklet may differ from your model, operating instructions will be exactly the same.

P.S. We've tried to answer all your questions but if you need any further information, just call your Frigidaire Dealer. He'll always be glad to help!

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HERE'S HOW YOUR ROTISSERIE WORKS

The High-Speed Broil Unit in the top of the oven supplies the intense radiant heat needed for superb Rotisserie roasting. When the spit enters the motor socket in the rear of the oven, the motor turns on automatically, setting the spit in motion. At the same time, the Bake Unit, in the bottom of the oven, is automatically disconnected and the Thermostat maintains the selected temperature during roasting period—all automatically!
WHAT TO COOK?
Any tender cut of meat—beef, lamb, ham, pork—young plump chickens, duck or turkey may be prepared successfully on the Rotisserie. Wieners, franks or bologna may be "rotissed."

Kabobs—those hearty, taste-tempting treats—made with chunks of meat, strung on the spit or alternated with your choice of sliced onions, tomatoes, green peppers, cooked potatoes or sweet potatoes, pineapple chunks, orange and apple slices—broil to a queen's taste on the Rotisserie.

OPEN OR CLOSED OVEN DOORS

Most foods should be barbecued with the oven door closed. Instructions and cooking times given in this book are for that type of rotissing. However, with the Frigidaire Rotisserie, you can "rotisse" with the oven door open if you desire.

TEMPERATURE SETTINGS

There is no hard and fast rule governing temperature settings with the Rotisserie. The temperature may be raised or lowered—as desired—to cook the food the way you like it.

Generally, you will find the 375°F. temperature setting ideal for most types of food. For your convenience, this temperature is marked "Rotisserie" on the Oven Control.

For large cuts of meat or poultry—those that weigh over 10 pounds—reduce the temperature to 350°F.

If you wish to barbecue with the oven door open, use 300°F. temperature setting.

NOTE: If your range is equipped with a Broiler Grill Control, make sure control is turned to "Rare" when rotissing.

FOR COMPLETELY AUTOMATIC OPERATION

The versatile Cook-Master Oven Control can also be used with the Rotisserie for automatic cooking. Set it exactly the same as you do for automatic oven cooking. Just follow the instructions in your Frigidaire Range or Wall Oven Instruction Book.
How to use your ROTISSERIE

1. Place shelf on bottom guides. Then pull shelf out toward you until it stops in automatic lock position.

2. Place spit supports in position as follows:
   (a.) Place one support a few inches in from back of shelf over the four center wires by hooking one side and pressing down to secure the other. Then slide support back as far as possible.
   (b.) Place second support toward front of shelf over the four center wires as shown, and slide it forward as far as possible. Now both supports are locked firmly in place.

3. Set broiler pan (grid removed) on oven shelf between the two supports to catch drippings during roasting.

4. Slip a Turning Fork on spit (with thumbscrew open) with Fork prongs pointed away from spit handle:

5. Place food on spit, inserting pointed end of spit into meat or poultry as near center as possible. This is important for even rotating and browning.
6 Slip second Turning Fork on spit with prongs pointing toward food.

7 Push Forks firmly into food. Center food on spit between ring bearing (near handle) and indented marking near pointed end of spit. Tighten thumbscrews to hold food in position. If necessary, truss food on spit so it will not slip out of position during roasting.

8 Place spit on Rotisserie Supports. Be sure to fit ring bearing over front support so that the edge of the support rests in the groove in the bearing. Otherwise the spit may disengage during roasting.

9 Push spit and oven shelf into place, guiding the spit into the motor socket in the rear of the oven. If your oven has the Cook-Master, set it for manual operation ("MANUAL" position) and with spit pushed in as far as it will go, the motor starts automatically and the spit revolves. If Cook-Master is set for automatic operation, motor will start automatically at the time set.

10 If your range has a Broiler Grill Control, turn this control to "Rare." Then turn Oven Control to 375° or desired setting (see Rotisserie Cooking Chart, back cover). Close oven door.

TO REMOVE MEAT FROM OVEN

Turn off Oven Control, grasp the handle with pot holder and pull out. This will be easier if you pull shelf out at the same time with other hand. If spit does not disengage easily, allow it to turn automatically another ¼ to ½ turn and then pull out. Place spit and food on platter, loosen thumbscrew and remove rear Turning Fork. Push food off spit.

REMEMBER: After using the Cook-Master, always turn the control to MANUAL position. This lets you use the oven in the regular way (without Cook-Master). And don't forget to turn the Oven Control off!
ROAST CHICKEN
Select broiling, frying or roasting size chickens. Defrost frozen chickens.
Wash and dry thoroughly. Season cavity with salt. If stuffed, close cavity with skewers. Fasten neck skin to back with skewer. Take tip ends of wings and bend wings backward so they are held against back of bird. Insert spit through body cavity and lock in place with Turning Fork. Follow directions on pages 4 and 5. Tie legs together and then tie securely to tail.

If desired, brush cavity with barbecue sauce before trussing. Then brush chicken with barbecue sauce twice, during roasting.
Total cooking time at 375°F:
- 3½-4 lb. chicken: 2½-3 hours
- two chickens: 3-3½ hours
- one 5-lb. capon: 2½-3 hours

BARBECUED RIBS
Select either spareribs or loin ribs. Have back bone of loin ribs cracked once to facilitate folding ribs to place on spit.
Follow directions on pages 4 and 5 for using Rotisserie. Arrange on spit in accordion folds. Fold loin ribs in half or if in short lengths insert spit through center. Push close together to retain juiciness. Brush with barbecue sauce, before putting in oven. Repeat twice during cooking.
Total cooking time for about 3-4 lb. ribs:
375°F: 2½-3 hours

BARBECUE SAUCE
2 tablespoons fat
2 tablespoons brown sugar
1 teaspoon prepared mustard
2 tablespoons vinegar
4 teaspoons onion juice
3 tablespoons Worcestershire sauce
1 medium-size onion, grated
½ cup mincemeat celery
1½ cups catsup
1 teaspoon salt
¼ teaspoon pepper
Dash cayenne
1 finely minced clove garlic (optional)
Mix all together.

TRUSSING A LARGE TURKEY

1. Cut off excess neck skin. Allow only enough to pull back and fasten with metal skewer to back of turkey.
2. Tie wings close to body with heavy twine as illustrated.
3. Slip a Turning Fork on spit with fork prongs pointed away from handle.
4. Insert spit through turkey into breast meat. Tighten thumb-screw.
5. Slip second Turning Fork on spit and insert pointed end into lower part of back. Tighten thumb-screw.
6. Insert a large metal skewer through the lower part of both legs. Tie the legs together with heavy twine then bring the twine down and around the tail bone then back up and around each protruding end of the skewer. Bring the two ends of twine together and tie.
7. Tie twine around turkey at lower part of breast.

NOTE: If turkey is stuffed, close cavity either by sewing or using skewers.

ROAST TURKEY
Select any size turkey up to 16-20 pounds. Defrost frozen turkeys before cooking.
Wash and dry thoroughly. Season cavity with salt and pepper. If stuffed, close cavity with skewers. (Try stuffing with two whole cored apples filled with butter.)
Close cavity. Truss, as above.
If desired, brush cavity with barbecue sauce before trussing. Then brush turkey with sauce last 30-45 min. of cooking. Brush with sauce one or two times.
Total cooking time for 14-16 lb. turkey:
350°F: 5-5½ hours
ROLLED PORK LOIN
Have pork loin boned, rolled and tied. Follow directions given on pages 4 and 5 for placing meat on spit and placing in oven. For variety, brush with sweet-sour sauce made by mixing together: ½-⅓ cup brown sugar, 3 tablespoons vinegar, 1 tablespoon heavy cream, 1 teaspoon dry mustard and ½ teaspoon powdered ginger.
Total cooking time for 4-5 lb. roast:
375°F. 3 hours

ROLLED RUMP OF BEEF
Have beef rolled, partially covered with fat, and tied. Follow directions on pages 4 and 5. Total cooking time for well-done:
4-5 lb. roast .. 3-3½ hours
9-10 lb. roast .. 4-4½ hours

MARINADE
To roast less tender cuts of meat in the Rotisserie, let stand several hours, or overnight, in refrigerator in a tenderizing marinade prepared as follows:
1 cup salad oil
1/2 cup vinegar or lemon juice
1 teaspoon salt
1 or 2 cloves of garlic

LEG OF LAMB
Have a leg of lamb boned and rolled. Rub surface of meat with a cut clove of garlic (if desired) and a mixture of salt, pepper and marjoram.
Follow directions given on pages 4 and 5 for placing meat on the spit and placing in oven.
For variety, instead of seasoning as mentioned above, roast for 1 hour and then brush with homemade or prepared mint sauce. Brush again ½ hour later.
Total time for 5-5¼ lb. roast at 375°F:
Medium .......... 3-3½ hours
Well Done ......... 3½-4 hours

ROLLED BONELESS HAM
(Fully Cooked)
Follow directions on pages 4 and 5 for placing meat on spit and placing in oven.
Roast plain, or score the fat, if thick enough, stick with cloves.
For variety, brush with one of the following sauces:
1 1 cup brown sugar, 1 tablespoon lemon juice, and enough frozen or canned pineapple juice to make thin mixture.
2 ¼ cup honey, ½ cup brown sugar and 2-3 tablespoons cream.
3 1 cup brown sugar and ½ cup juice from pickled fruits such as peaches or from sweet pickles.
Total cooking time for 8-9 lb. ham:
375°F. 2½-3 hours

NOTE: Because of various curing methods, it may be necessary, even with small hams, to reduce oven temperature to 350° to avoid over-browning.

ROLLED RIB OF BEEF
Have beef boned, rolled and tied. Follow directions on pages 4 and 5 for placing meat on spit and placing in oven. Rotisserie at 375°.
Total approximate cooking time for 4½-5 lb. roast:
Rare ................. 2-2½ hours
Medium .............. 3-3½ hours
Well Done ........... 3½-4 hours

CLEANING AND CARE
To keep Rotisserie and oven clean, wipe out the oven interior—while it is still warm—with a damp, sudsy cloth, after each use. The broiler pan, Rotisserie supports, spit and Turning Forks may be washed just as any cooking utensil.
When not in use, the supports, spit and Turning Forks should be stored in a cabinet or in drawer of Range. To prevent accidental operation spit should not be re-assembled in oven if not to be re-used immediately.
## ROTISSERIE cooking chart

Because of variations in meats, cooking times are only approximate.

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<th>Approximate Weight</th>
<th>Temperature</th>
<th>Approximate Time</th>
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<tbody>
<tr>
<td><strong>Beef</strong></td>
<td></td>
<td></td>
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<tr>
<td>Rolled Rib</td>
<td>4½-5 lbs.</td>
<td>375°</td>
<td>2-2½ hrs.</td>
</tr>
<tr>
<td>Rare</td>
<td></td>
<td></td>
<td>3-3½ hrs.</td>
</tr>
<tr>
<td>Medium</td>
<td></td>
<td></td>
<td>3½-4 hrs.</td>
</tr>
<tr>
<td>Well Done</td>
<td></td>
<td></td>
<td>Same as above</td>
</tr>
<tr>
<td>Rolled Sirloin Strip</td>
<td>4½-5 lbs.</td>
<td>375°</td>
<td></td>
</tr>
<tr>
<td>Rolled Rump</td>
<td>4-5 lbs.</td>
<td>375°</td>
<td>3-3½ hrs.</td>
</tr>
<tr>
<td>Well Done</td>
<td>9-10 lbs.</td>
<td>375°</td>
<td>4-4½ hrs.</td>
</tr>
<tr>
<td>Rolled Tenderloin</td>
<td>3 lbs.</td>
<td>375°</td>
<td>1-1½ hrs.</td>
</tr>
<tr>
<td><strong>Lamb</strong></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Rolled Leg</td>
<td>5 lbs.</td>
<td>375°</td>
<td>3-3½ hrs.</td>
</tr>
<tr>
<td>Medium</td>
<td></td>
<td></td>
<td>3½-4 hrs.</td>
</tr>
<tr>
<td>Well Done</td>
<td>4-5 lbs.</td>
<td>375°</td>
<td>Same as above</td>
</tr>
<tr>
<td>Rolled Shoulder</td>
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<td><strong>Fresh Pork</strong></td>
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<tr>
<td>Loin Roast (bone in)</td>
<td>4½ lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
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<tr>
<td>Rolled Loin</td>
<td>4-5 lbs.</td>
<td>375°</td>
<td>3 hrs.</td>
</tr>
<tr>
<td>Spareribs</td>
<td>3-4 lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
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<tr>
<td><strong>Pork, Smoked</strong></td>
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<tr>
<td>Boned rolled (fully cooked)</td>
<td>4-4½ lbs.</td>
<td>375°</td>
<td>2 hrs.</td>
</tr>
<tr>
<td>Boned rolled (fully cooked)</td>
<td>8-9 lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
</tr>
<tr>
<td>Whole ham (fully cooked)</td>
<td>9-10 lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
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<tr>
<td>Whole ham (uncooked)</td>
<td>11-13 lbs.</td>
<td>350°</td>
<td>4 hrs.</td>
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<td>Canadian Bacon</td>
<td>3 lbs.</td>
<td>375°</td>
<td>1 hr.</td>
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<td><strong>Poultry</strong></td>
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<td></td>
<td></td>
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<tr>
<td>Capon</td>
<td>5 lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
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<tr>
<td>Chicken</td>
<td>3½-4 lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
</tr>
<tr>
<td>Chickens (2)</td>
<td>2½-3 lbs., each</td>
<td>375°</td>
<td>3-3½ hrs.</td>
</tr>
<tr>
<td>Cornish Hen</td>
<td>1 lb.</td>
<td>375°</td>
<td>1 hr.</td>
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<tr>
<td>Duck</td>
<td>3-3½ lbs.</td>
<td>375°</td>
<td>2½-3 hrs.</td>
</tr>
<tr>
<td>Turkey</td>
<td>10-12 lbs.</td>
<td>350°</td>
<td>4-4½ hrs.</td>
</tr>
<tr>
<td>Turkey</td>
<td>14-16 lbs.</td>
<td>350°</td>
<td>5-5½ hrs.</td>
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<td>Bologna Roll</td>
<td>7-9 lbs.</td>
<td>375°</td>
<td>1-1½ hrs.</td>
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<tr>
<td>Wieners</td>
<td></td>
<td>375°</td>
<td>20 minutes</td>
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