

## GENERAL INSTRUCTIONS

### BEFORE USING

1. Preheat base (about 10 minutes) until smoke and odor from paint disappears. Do not immerse in water.
2. Remove thermometer from cover. Wash cover, rack and inset pans in clean, hot suds to remove all trace of manufacturing oils.
3. Rinse thoroughly and wipe dry with clean towel.

### HOW TO USE\*

1. Place rack on base before using any of the inset pans or when baking potatoes. Any baking pans (no larger than 8 inches in diameter) may be used on rack for preparing your favorite recipes.
2. Adjust cover securely. Be sure to set Ovenette squarely on burner for even baking.
3. Preheat Ovenette before baking or roasting. It takes about 5 minutes to preheat depending on size of burner.
4. The thermometer in the cover of the Ovenette shows the baking temperatures in degrees. The indicator should be on the temperature specified in the recipe for baking various foods.
5. There will be a temperature drop when the cold food is added and the cover lifted. It is suggested that you preheat the Ovenette about 50 degrees higher than the baking temperature specified to maintain an even heat control. Other favorite recipes may be baked according to regular oven temperatures.
6. Adjust heat as required—a medium heat will be sufficient for most baking and roasting.

### PREPARED MIXES — PREPARED FOODS

The recipes in this booklet are a few suggestions of the many foods which can be prepared in the Ovenette. You may use some of your own favorite recipes, or you may use some of the prepared foods or mixes now available. Do be sure that your recipe or mix is the correct quantity for the Ovenette Accessory Pans. Do not overload the pans. The cake pan is 8x1½"; the pie pan is 8" in diameter and the roasting pan has a diameter of 8 inches and a height of 3 inches.

\* Ovenette is not designed for electric ranges, but if necessary to use on electric units, follow these precautions.

1. Use on giant units (about 8 inches in diameter).
2. Preheat about 10 minutes to desired temperature.
3. Adjust heat to maintain even temperature.



## TUNA-NOODLE CASEROLE

- 4 cups cooked noodles
- 1 can (7 oz.) tuna fish
- 1 can cream of mushroom soup, undiluted
- 1 teaspoon salt
- 1 tablespoon grated onion
- 2 tablespoons pimiento finely chopped
- ½ cup milk
- 1 cup potato chips, crushed

Mix noodles, tuna fish, mushroom soup, salt, onion, pimiento and milk until well blended. Place in buttered roasting pan. Top with crushed potato chips. Bake at 350° F. over medium heat about 30 minutes until browned. Serves 6-8.

