

WRITE FOR YOUR NEW

Robertshaw

MEASURED HEAT

Cook Book

This is not just another cookbook. It contains more than 200 recipes and menus, including complete time and temperature charts. Generously illustrated—including a number of full-color photographs.

SEND
ONLY

50c

with enclosed
Premium Card

*Take advantage of
this special value*

Included are valuable hints on cakes, fillings, icings, pies, custards, cookies, bread making, whole meal cooking and menus, puddings, sauces, meats, poultry, vegetables, soups and appetizers. Also special section including recipes and valuable suggestions on use of top surface temperature control for top-of range cooking.

Send enclosed Premium Card today and learn how easy it is to prepare new, delicious dishes and menus.

Robertshaw-Fulton Controls Company

Robertshaw Thermostat Division, Youngwood, Pennsylvania

Robertshaw-Fulton Controls (Canada) Ltd., Toronto



Robertshaw

Oven Heat Control

Instructions



IMPORTANT

The temperature in the oven of this range is controlled automatically by a Robertshaw Oven Heat Control. Before attempting to use the oven read these instructions and be sure the specified adjustments have been made.

This model Robertshaw Thermostat is a combination oven heat control and oven gas valve with a single dial. The dial automatically locks in the OFF position. To light the oven burner push the dial inward, rotate counter-clockwise a quarter of a turn or more and light the oven burner with a match; then turn the dial to the desired temperature. To shut the gas off rotate clockwise to the OFF position.

FOLLOW THE RANGE MANUFACTURER'S INSTRUCTIONS FOR OVEN EQUIPPED WITH AUTOMATIC OVEN LIGHTING DEVICES.

These instructions for the care and adjustment of this thermostat should be preserved. The adjustment of the by-pass as shown on page 10 must be made when this range is installed.



Cooking Suggestions

THE Robertshaw

THE DEPENDABLE OVEN HEAT CONTROL

What it does!

- 1 Automatically maintains the correct oven temperature. You do not have to stay in or even near the kitchen when cooking.
 - 2 Saves more gas than its cost per year and eliminates loss of foods.
 - 3 Eliminates guess-work and the pies, cakes, biscuits, cookies, etc., are baked right every time.
 - 4 Assures the roasting of all kinds of meat and fowl—rare, medium, or well done—deliciously and without a single failure.
 - 5 Makes possible the boiling of cereals, soups and vegetables in the oven at the same time you roast meats and bake desserts.
 - 6 Preheating, searing and basting are unnecessary with oven heat control.
 - 7 And the making of all peach butter, apple butter, tomato butter, etc., in the oven. No stirring necessary.
 - 8 Provides for the automatic cooking of a complete meal in the oven at one time without attention. You can leave the house for a period of three to five hours and return to find the whole meal cooked perfectly, ready for serving. Replaces the fireless cooker.
 - 9 Provides for the drying and sterilizing of dishes in the oven, giving them a clean, polished surface—affording a warming closet of large capacity.
 - 10 Requires no experience.
-
-
-

**DON'T SPEND YOUR TIME IN THE KITCHEN
LET THE ROBERTSHAW DO THE COOKING!**

Instructions for Model BJ Robertshaw Thermostat 11

5. Loosen Screws (11).

6. Turn adjusting Screw (12) toward LOW (LO) to obtain a lower temperature, or toward HIGH (HI) to obtain a higher temperature. Each division on the adjusting Dial Plate represents 25 degrees.

EXAMPLE—Thermostat setting 400. Thermometer reading 450 degrees. The oven is 50 degrees too high. Turn Adjusting Screw (12) toward LOW (LO) two notches.

7. Tighten the Screws (11) and replace bezel and dial, rotating dial clockwise until it snaps into its original position.

IV. To Clean Thermostat.

1. Be sure oven valve is turned off.
2. Disconnect outlet fitting or piping and small tubing connector at rear of thermostat.
3. Unscrew four Holding Screws (2).
4. Lift out rear casting (1).
5. With soft cloth, wipe off face of Disc and raised seat in the valve. In cleaning Disc, be sure not to rotate the Shaft. Thermostatic valve parts are all fastened together and cannot be replaced improperly.
6. Replace parts and rear casting and tighten four Holding Screws (2) securely.
7. Reconnect tubing or pipe and small tubing at rear of thermostat.

V. To Grease Gas Valve.

This is an operation rarely required; it should be done only when it becomes difficult to rotate the thermostat dial to turn on the gas or to make the proper setting of the thermostat. An experienced gas service man should be called for this operation.

1. Turn off all gas to the range. This should be done with the valve in the pipe line to the range.
2. Slip off the Dial (5) and Bezel (8) under the dial.
3. Loosen Set Screws (13) and rotate Guide (14) counterclockwise to release it from the Screw Heads (13).
4. Pull out Gas Cock Plug. The plug will come out as a unit with no loose parts. It can then be cleaned and greased using Robertshaw gas cock grease or approved equivalent. Clean interior of valve body and see that no lint or foreign material is left in the valve.
5. Replace gas cock plug. This cannot be replaced improperly as it is keyed into the thermostat. Therefore, it may be necessary to rotate the Plug a little until it slides smoothly into keyed position.
6. Replace Guide (14) with wide slot under head of larger screw (13) and narrow slot under small screw and tighten them securely.

NOTE—Do not force the small slot over the large screw.

7. Replace Bezel (8) and Dial (5) rotating dial clockwise until it snaps into its original position.

8. Turn on the gas to the range.

10 Instructions for Model BJ Robertshaw Thermostat

NOTE—The dial on this thermostat is keyed into place and may be removed by grasping it or the bezel at the outer edge and pulling straight forward without turning or twisting.

3. Using a screwdriver turn Pilot Adjustor (6). Turning it out—counterclockwise—increases the pilot flame; turning it in—clockwise—decreases the pilot flame. Adjust until pilot flame approximately $\frac{3}{4}$ " long is obtained on the end of a small tube or fitting located near the burner. This will provide a constantly burning pilot which will remain lighted until the oven heat control is turned to "OFF".

4. Replace bezel and dial, rotating dial clockwise until it snaps into its original position.

II. Adjustment of the By-Pass or Minimum Oven Burner Flame.

This is the flame which must be maintained on the burner when the oven has come up to the temperature set on the dial. Enough gas must be by-passed by the oven heat control to keep the entire burner lighted. The thermostat regulates the flame from high to low in accordance with the oven temperature and will automatically turn down to this by-pass flame when the temperature set on the dial is attained in the oven. **THE BY-PASS MUST BE SET CAREFULLY AND ACCURATELY AS FOLLOWS:**

1. Light oven burner and turn Dial (5) counterclockwise to a point midway between the "Gas On" mark and the next graduation to the right of it (shown by "X"). If the burner goes out entirely the by-pass is closed.

2. Slip off Dial (5), and remove bezel.

3. With a screwdriver turn by-pass Adjustor (7). Turning it out—counterclockwise—increases the by-pass flame; turning it in—clockwise—decreases the by-pass flame. Adjust until there is a flame approximately $\frac{1}{8}$ " high over the entire burner.

4. If you cannot turn down to this minimum flame, replace dial and turn to OFF, clean valve as instructed in Paragraph IV, and repeat operations 1 to 4 above.

5. Replace bezel and dial, rotating dial clockwise until it snaps into its original position.

III. To Recalibrate.

The oven temperature may be checked or recalibrated with oven hot or cold. NOTE—See Paragraph A above before recalibrating this thermostat.

Hot Check Method:

1. Place reliable mercury thermometer in center of oven.

2. Set Dial (5) to 400 and light oven burner.

3. Wait until oven temperature rises and remains constant, (three thermometer readings each taken quickly with door open as little as possible (use a flashlight to read thermometer) at five minute intervals showing temperature variation of not more than 5 degrees).

4. If Dial does not agree with thermometer readings, slip off Dial (5) and remove bezel.

THE Robertshaw OVEN HEAT CONTROL

CONCERNING RECIPES—There are so many excellent recipe books published that it is therefore not the purpose of this booklet to list various recipes, but to place in the hands of the home manager an approved Time and Temperature Cooking Chart for all classifications of foods.

Cooking authorities are unanimous in advocating that foods are cooked best at a certain temperature for a definite length of time, and by having the Robertshaw Oven Heat Control on your gas range and being guided by the Time and Temperature Chart in this booklet you can cook foods that are scientifically correct and delicious, without a single failure.

REQUIRES NO EXPERIENCE—In using the Robertshaw Oven Heat Control and the Time and Temperature Chart, no experience whatever is required. You simply prepare the foods or mix the ingredients in the usual way, or follow any reliable recipe book, and then refer to the Chart for the cooking directions. In this Chart you will find listed the food to be cooked (or a similar one) and the suggested temperature and the length of time given for cooking each class of food.

The Cooking Chart has been compiled very carefully by experts. It must be remembered, however, that the times and temperatures given in this book are the result of experiments in which many different gas ranges were used, and in which other conditions, such as the kind of gas, the installation of the range, and the model of the range, also differed. Consequently, to meet the exact conditions of your range, the times and temperatures may have to be varied slightly, and this can be determined best by your own experience.

THE ROBERTSHAW OVEN HEAT CONTROL—The Robertshaw Oven Heat Control is simply and durably constructed, is recommended by gas companies, stove dealers, home economics bureaus and gas range manufacturers everywhere.

AUTOMATIC COOKING—Directions

PREHEATING THE OVEN—As most foods must never be put into the oven before it is heated to the set temperature, time will be saved if the oven is lighted while the foods are being prepared. For roasts and whole meal cooking, preheating is unnecessary.

The time required to bring the oven up to the temperature setting of the Robertshaw (preheating time) varies depending upon the type of oven, but it is easy to determine when the oven is fully heated, for just as soon as the set temperature is reached, the Oven Heat Control will decrease the size of the oven burner flame.

TWO CLASSES OF COOKING—The Robertshaw Oven Heat Control can not only be used in cooking single articles of food, such as ordinary baking or roasting, but in addition, any entire meal which can be cooked in a fireless cooker can be cooked in a gas range oven equipped with the Oven Heat Control. The Robertshaw Oven Heat Control, therefore, makes one appliance in the kitchen serve as both gas range and fireless cooker.

COOKING SINGLE FOODS—Baking and roasting are greatly simplified by the use of the Oven Heat Control, and correct results are assured in advance by cooking according to the time and temperature indicated in the cooking chart. The Robertshaw Oven Heat Control roasts and bakes deliciously and eliminates constant supervision.

ROASTING—As the result of tests conducted throughout the country by impartial authorities, the best way to roast meats is now known to be very different from what was formerly thought proper. Searing is unnecessary. The tenderest, juiciest roasts are obtained by using the low temperature method recommended in this booklet. Furthermore, this method reduces shrinkage to a minimum. While covering the roast is satisfactory, we recommend roasting in uncovered pans.

Preheating, searing and basting are unnecessary. Roasts should be placed in the pan with the fat side up, and no water added.

WHOLE MEAL COOKING—Whole meals, consisting of meats, fish and vegetables, cereals, macaronies, puddings, etc., can be prepared and cooked, with practically no attention or time spent in the actual cooking. A person may leave the house for a period of up to five hours and return to find the meal cooked perfectly, ready for serving.

To cook entire meals in a temperature controlled oven, no previous experience is necessary, as only a few rules are to be observed. For the vegetables and other foods, simply prepare them, and place them in the oven in covered pans for the required length of time. Do not baste or add water during the cooking, as the juices and flavors will be retained in the covered pans.

In whole meal cooking, it is never necessary to open the oven doors nor change the temperature setting.

In cooking vegetables in covered pans for long periods, very little water should be added, especially to potatoes.

Pastries, Biscuits and similar fast cooking foods should be cooked separately and not with whole meals, as they require but a short time to cook and at a very high temperature. If prepared in advance, pastries, biscuits, etc., can be baked while the rest of the meal is being served.

To cook a one and one-half hour meal: Place the foods in tightly covered pans (for meats see 'Roasting'), set the Oven Heat Control at 350° and remove after one and one-half hours.

For a three hour meal, the same instructions apply except that the temperature must be set at 275°.

For a four or five hour meal, the same instructions apply except that the temperature must be set at 250°.

A few suggestions for whole meals, showing different articles of foods, will be found on page. 5.

POULTRY AND FISH—Complete instructions for roasting poultry and baking fish are given at the bottom of the Cooking Chart, pages 6 and 7.

SOUPS AND CEREALS—Soups, cereals and foods of like nature can be cooked in the oven safely over night with the Control Pointer set at 250°, or for periods as long as ten

INSTRUCTIONS *for* Model BJ

Robertshaw

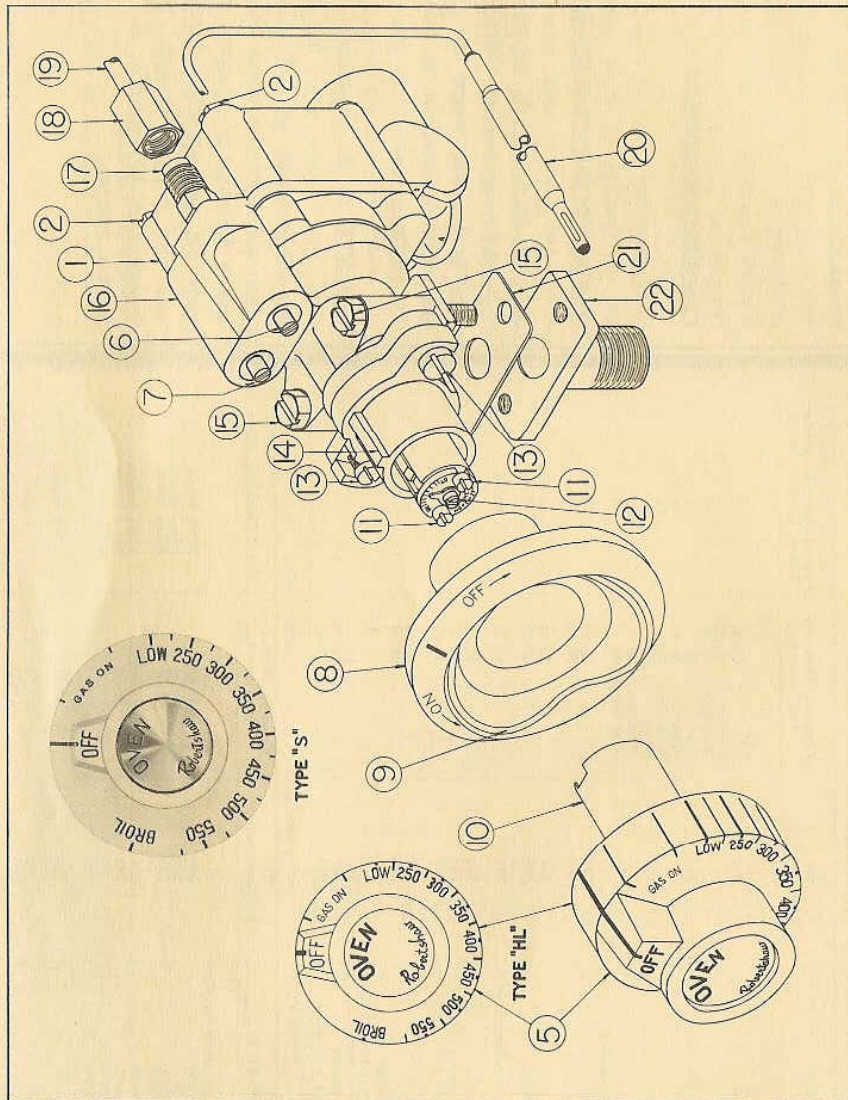
THERMOSTAT

The Model BJ Robertshaw is a combination thermostat and oven gas valve. The oven gas is turned on and the temperature setting made by a single rotation of the dial. This valve automatically locks itself in the OFF position. To use oven, push dial inward, rotate counter-clockwise a quarter of a turn or more and light the oven burner with a match; then turn the dial to the desired temperature. To shut gas off, rotate clockwise to OFF position.

- A. This thermostat is a precision instrument carefully made and properly calibrated (i.e.: the dial is properly set) at the factory to control oven temperatures accurately. It should control temperatures in your oven for the proper cooking of food without recalibration. The calibration of this thermostat should not be changed until considerable experience with cooking results has definitely proved that the thermostat is not maintaining the proper temperature. The recalibration should not be made until the by-pass or minimum oven burner flame has been properly adjusted and the thermostatic valve is clean and operating properly. Instructions for these details are given below.

Adjustments

It lights with the oven burner and is extinguished when the oven is turned off. It is adjusted as follows:



with the Dial set at B or BROIL. In ranges having a separate broiler, it is unnecessary to set the thermostat, as the broiling flame is regulated by a separate broiler gas valve.

PEACH BUTTER, APPLE BUTTER, ETC.—Peach butter, apple butter, tomato butter, etc., can be made in the oven and the Oven Heat Control eliminates the constant tedious stirring. Prepare in the usual way and place the kettle in the oven with the pointer set at 250°. No stirring throughout this long cooking process is necessary as the butter will not burn or stick to the vessel.

DRYING DISHES IN THE OVEN—Dishes and silverware can be dried in the oven with the control pointer set at 250°.

HINTS FOR CAKE BAKING—All cakes can be divided into two classes, sponge and butter cakes. After baking sponge cakes, pans should be inverted and cake should hang in pan until cool. Do not turn butter cakes. They should cool for 5 to 10 minutes before being removed and should be turned out on wire racks.

Note that small cakes and layer cakes require higher temperatures.

Never jar or move a cake until baking is entirely completed.

Pans for angel and sponge cakes should not be greased.

If cakes are not brown enough to suit, raise the temperature 25 degrees for the last few minutes of baking.

Heavy cakes result from too much sugar or butter. To prevent coarse grain cakes, do not use too much raising ingredients, cream well the butter and sugar and beat the batter sufficiently.

A solid or bready cake results from too much flour.

The times given for cake baking must be varied according to the depth of the pan; deeper pans require longer baking periods.

A FEW SUGGESTIONS FOR WHOLE MEALS—Many different articles of food can be combined for whole meal cooking in the oven and your own experience and preference can dictate your choice of foods for the whole meal.

A number of different foods are listed below which may serve as a guide for your whole meal cooking.

For a one and one-half hour meal, the Robertshaw should be set at 350°, for a three hour meal, set at 275°, and for a four or five hour meal, set at 250°.

MEATS	MEATS	VEGETABLES	DESSERTS
Roast Chicken	Roast Pork	Navy Beans	Bread Pudding
Stewed Chicken	Pork Tenderloins	Lima Beans	Lemon Pudding
Fried Chicken		Green Beans	Rice Pudding
Casserole Chicken	VEGETABLES	Wax Beans	Boiled Rice
Roast Ribs of Beef	Roast Potatoes	Asparagus	Stewed Prunes
Beef Pot Roast	Brown Potatoes	Onions	Stewed Apricots
Meat Stews	Pan Roasted Potatoes	Tomatoes	Stewed Figs
Beef Loaf	French Fried Potatoes	Celery	Stewed Peaches
Stuffed Steak	Scalloped Potatoes	Macaroni and Cheese	Apple Brown Betty
Stuffed Fish	Mashed Potatoes	Spaghetti	Apple Tapioca Pudding
Baked Fish	Roast Sweet Potatoes	Squash	Fig Tapioca Pudding
Roast Ham	Candied Sweet Potatoes	Beets	Baked Apples
Scalloped Ham	Carrots	Scalloped Corn	Apple Sauce
Roast Lamb	Peas	Turnips	Rhubarb Sauce
		Parsnips	All uncooked Desserts and Fruits

Due to the temperatures at which whole meals are cooked in the oven being higher than those recommended for roasting, it may be desirable to cover the roast when cooking it with a whole meal.

MEASURED HEAT CHART Temperature and Time for Oven Cooking

BAKING

FOOD	Set Temperature	Time in Minutes	Temperature Reset To	Time in Minutes
BREADS, (Yeast)				
Bread, Yeast.....	375-400	45-60	350-375	30-40
or				
Bread, Yeast.....	400-425	15		
Rolls, Yeast.....	400-425	15-25		
Coffee Cake, Yeast.....	375-400	25-30		
BREADS, (Quick)				
Baking Powder Biscuits.....	450-475	12-15		
Corn Bread.....	400-425	30-35		
Ungreased.....	350-375	35-45		
Greased.....	325-350	60-75		
Nut Bread, etc.....	400-425	20-25		
Muffins.....	450	20	350	20
CAKES				
Angel Food.....	325	60-75		
Sponge Cake.....	325	40-60		
Layer Cake.....	375	25-35		
Chocolate Layer.....	350	30-35		
Loaf Cake.....	350	45-60		
Cup Cakes.....	350-375	20-30		
Pound Cake.....	325	60-75		
Fruit Cake (large).....	250-275	3-4 hours		
Fruit Cake (small).....	275-300	1½-2½ hours		
COOKIES				
Brownies.....	350	30-25		
Drop Cookies.....	375-400	12-15		
Rolling Cookies.....	375-400	12-15		
Refrigerator Cookies.....	400-425	8-12		
Meringue Cookies.....	350-375	10-15		
PASTRIES				
Cream Puffs.....	400	40-50		
or				
Cream Puffs.....	450	15	375	25
Pie Shells.....	450	12-15		
PIES				
Fruit Pies.....	450	15	350	35-45
or				
Fruit Pies.....	400-425	40-50		
Custard Type Pies.....	450	10	325	25-30
MISCELLANEOUS				
Custard (Cup).....	300-325	30-40		
Custards (Casserole).....	300-325	60-75		
Souffles.....	300-325	45-60		
Scalloped Dishes.....	40	95-35		
M (Cooked Toping).....	325	15-20		
Meringue Shells.....	275	1½-1½ hours		
Buttercream Baked.....	400-450			

This cooking chart has been compiled very carefully and covers practically every class of food. If the food to be cooked is not listed, select a similar food and follow the time and temperature given for it. Rotate the dial of the Robertshaw to the temperature mark indicated in the first column opposite the article of food to be cooked. Be sure that the burner is lighted, and allow the oven to preheat. The foods can be prepared while the oven is preheating, and when the oven is fully heated, put the food in the oven and allow it to cook for the length of time given in the fourth column.

Some articles of food must be cooked at two temperatures, first at a high temperature and then at a low temperature, and in the fourth column you will find the lower temperature to which the Robertshaw should be reset when required. The fifth column shows the additional time that the

Potatoes, Scalloped.....

375-400 50-60

ROASTING

MEAT	Set Temperature	Time in Minutes Per Pound	Time in Minutes Per Pound Started Cooking From Frozen State
BEEF			
Standing Rib.....	300	Rare 18-20 Medium 22-25 Well Done 27-30	43 47 55
Less than 6 Pounds.....	300	Rare 33 Medium 45 Well Done 50	60 65 65
Roasted Ribs.....	300	Rare 32 Medium 38 Well Done 48	57 57 65
Rump (high quality).....	300	25-30	50
Standing.....	300	30-35	55
Roasted.....	300	40-45	60-65
LAMB			
Roasted Shoulder.....	300	30-35	40-45
Shoulder (bone-in or cushion style).....	300	30-35	40-45
VEAL			
Leg.....	300	25-35	40-45
Shoulder.....	300	25	40-45
Boned and Rolled.....	300	40-45	40-45
PORK			
Loin.....	350	35-40	50-55
Fresh Ham.....	350	30-35	50-60
SMOKED PORK			
Ham (New style, tendered).....	300	15	18-20
Whole 10-12 pounds.....	300	18-20	
Half 5-8 pounds.....	300	33-40	
Ham Butts 3-4 pounds.....	300		
POULTRY (In computing time use shorter time for larger birds.)			
POULTRY	Set Temperature	Time in Minutes Per Pound	Total Cooking Time
CHICKEN			
Stuffed weight ready for oven.....	350	45-60	2-2½ hours
3½-4 pounds.....	350	40-35	2-2½ hours
Over 5 pounds.....	325	35-30	3-3½ hours
TURKEY			
8-10 pounds.....	325	25-20	3-3½ hours
10-14 pounds.....	325	20-18	3½-4 hours
14-18 pounds.....	300	18-15	4-5 hours
18-20 pounds.....	300	15-13	5-7 hours
GOOSE			
10-12 pounds.....	325	30-25	4-4½ hours
DUCK			
5-6 pounds.....	350	35-30	2-3 hours
FISH	400	15-25	

food should be cooked at the lower temperature.

COOKING EXAMPLES

BAKING POWDER BISCUITS

Set the dial at 450°. Turn on the gas and light the oven burner. When the oven has preheated, place the biscuits in the oven and allow to bake from 12 to 15 minutes.

ROASTS (6 lb. medium)

Set the dial of the Robertshaw at 300°. Turn on the gas and light the oven burner. Then place the roast in an open pan with fat side up, and sprinkle thoroughly with salt and pepper to suit. Roast for 2 hours and 12 minutes, or 22 minutes to the pound.