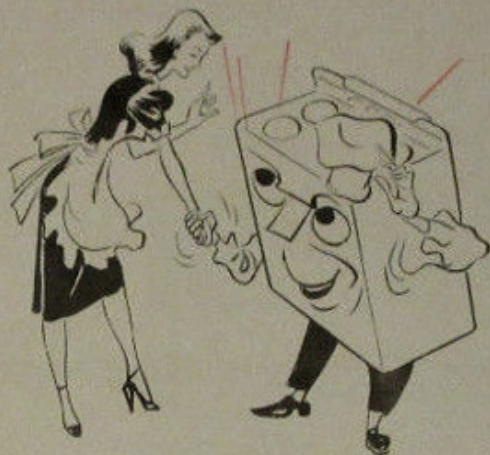


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HERE I AM . . .

*Your new friend and true  
Can't wait to start serving you!*

I'm your new Moffat range—a new friend coming into your home for the first time. We're going to see lots of each other in the years to come—we're going to have lots of fun together.

I'm here to help you—offering new joys in cooking, baking and meal preparation—bringing you the new freedom of automatic living.

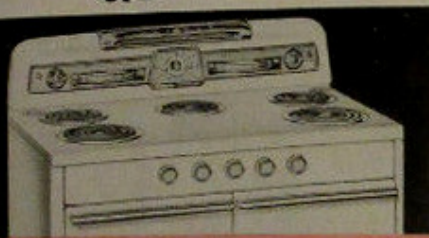
I'm at your service—ready to give you the utmost in cooking service and satisfaction. Let's get acquainted.

CLICK ANYWHERE on THIS PAGE to RETURN to MOFFAT ELECTRIC RANGE REPAIR at [InspectApedia.com](http://InspectApedia.com)



Feature  
They all

full from top to floor  
add up to more and more!



"SPACEMASTER" CONTROL PANEL Here, too, is modern beauty, plus speed—the chrome achievement which tops off the ultimate in space-saving cooking... Super De Luxe style.



"KEEP HOT" WARMING OVEN An utility drawer in Super De Luxe models is typical of the convenient storage capacity provided by Moffat.



"EASY-FLOW" OVEN HEAT DEFLECTOR—Moffat scientific development—virtually eliminates hot spots. Assures more accurate temperature control and even, saturating heat for consistently successful results. Protects elements from spill-overs and damage. Removable, light weight, easy to clean.

"SELECT-O-MATIC" CONTROL PANEL Here is fun, convenient design to enhance the beauty of the most modern kitchen. This smart, new background is easy while porcelain enamel was fixed to form a distinctive background setting for the gleaming chrome finished Select-O-Matic Heat Control.

NEW "GOLDENMATIC" SWITCH PANEL is an excellent example of functional styling. Seven distinctive colors which glow through the numbered transparent face of the knob, identify which one of seven heats you select at any top element.

This bright, gleaming porcelain enamel of your new Moffat range brings to your kitchen a sparkling, beautiful finish. The famous Moffat porcelain enamel, fused to steel, offers you a lifetime of service, easily cleaned by the wipe of a cloth.

This important feature is often overlooked by the many other outstanding features. The streamlined "Select-O-Matic" control panel, the new "vivo-tilt" switch panel, the recessed base panel... smart streamlined door handles and knobs... and a host of other details to make your new Moffat range—the most beautiful range of all!

Besides eye appeal, every Moffat feature is engineered for convenience and service. Every one will help you enjoy your new Moffat range for years to come.

### MOFFAT Handi-Broil

Exclusive Moffat feature eliminates rack-changing and guesswork. Gives you broiler-broiling of everything from cheese to chops. Enables you to broil in one oven and bake in the other at the same time. When the Handi-Broil is set to use the compartment may be used in a warming oven. Rigidly Riveted Control handles you to raise or lower pan to any desired broiling position as shown on the oven door broiling chart.

Smooth glide-away control easily removed for serving. Easy to clean at the end.

Use the detachable handle to raise elevator control when adjusting height during broiling. Caution: Keep handle in utility drawer, never leave to oven.



### "HANDI-BROIL" AND WARMING OVEN

TIME AND TEMPERATURE CHART

| ITEM     | TEMPERATURE | TIME               |
|----------|-------------|--------------------|
| ROASTING | 325° F.     | 15-20 min. per lb. |
| BROILING | 450° F.     | 10-15 min. per lb. |
| BROILING | 500° F.     | 5-10 min. per lb.  |
| BROILING | 550° F.     | 3-5 min. per lb.   |
| BROILING | 600° F.     | 2-3 min. per lb.   |
| BROILING | 650° F.     | 1-2 min. per lb.   |
| BROILING | 700° F.     | 1-2 min. per lb.   |
| BROILING | 750° F.     | 1-2 min. per lb.   |
| BROILING | 800° F.     | 1-2 min. per lb.   |
| BROILING | 850° F.     | 1-2 min. per lb.   |
| BROILING | 900° F.     | 1-2 min. per lb.   |
| BROILING | 950° F.     | 1-2 min. per lb.   |
| BROILING | 1000° F.    | 1-2 min. per lb.   |
| BROILING | 1050° F.    | 1-2 min. per lb.   |
| BROILING | 1100° F.    | 1-2 min. per lb.   |
| BROILING | 1150° F.    | 1-2 min. per lb.   |
| BROILING | 1200° F.    | 1-2 min. per lb.   |
| BROILING | 1250° F.    | 1-2 min. per lb.   |
| BROILING | 1300° F.    | 1-2 min. per lb.   |
| BROILING | 1350° F.    | 1-2 min. per lb.   |
| BROILING | 1400° F.    | 1-2 min. per lb.   |
| BROILING | 1450° F.    | 1-2 min. per lb.   |
| BROILING | 1500° F.    | 1-2 min. per lb.   |
| BROILING | 1550° F.    | 1-2 min. per lb.   |
| BROILING | 1600° F.    | 1-2 min. per lb.   |
| BROILING | 1650° F.    | 1-2 min. per lb.   |
| BROILING | 1700° F.    | 1-2 min. per lb.   |
| BROILING | 1750° F.    | 1-2 min. per lb.   |
| BROILING | 1800° F.    | 1-2 min. per lb.   |
| BROILING | 1850° F.    | 1-2 min. per lb.   |
| BROILING | 1900° F.    | 1-2 min. per lb.   |
| BROILING | 1950° F.    | 1-2 min. per lb.   |
| BROILING | 2000° F.    | 1-2 min. per lb.   |
| BROILING | 2050° F.    | 1-2 min. per lb.   |
| BROILING | 2100° F.    | 1-2 min. per lb.   |
| BROILING | 2150° F.    | 1-2 min. per lb.   |
| BROILING | 2200° F.    | 1-2 min. per lb.   |
| BROILING | 2250° F.    | 1-2 min. per lb.   |
| BROILING | 2300° F.    | 1-2 min. per lb.   |
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| BROILING | 2950° F.    | 1-2 min. per lb.   |
| BROILING | 3000° F.    | 1-2 min. per lb.   |
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| BROILING | 4000° F.    | 1-2 min. per lb.   |
| BROILING | 4050° F.    | 1-2 min. per lb.   |
| BROILING | 4100° F.    | 1-2 min. per lb.   |
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| BROILING | 4250° F.    | 1-2 min. per lb.   |
| BROILING | 4300° F.    | 1-2 min. per lb.   |
| BROILING | 4350° F.    | 1-2 min. per lb.   |
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| BROILING | 6150° F.    | 1-2 min. per lb.   |
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| BROILING | 6250° F.    | 1-2 min. per lb.   |
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| BROILING | 6350° F.    | 1-2 min. per lb.   |
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| BROILING | 7000° F.    | 1-2 min. per lb.   |
| BROILING | 7050° F.    | 1-2 min. per lb.   |
| BROILING | 7100° F.    | 1-2 min. per lb.   |
| BROILING | 7150° F.    | 1-2 min. per lb.   |
| BROILING | 7200° F.    | 1-2 min. per lb.   |
| BROILING | 7250° F.    | 1-2 min. per lb.   |
| BROILING | 7300° F.    | 1-2 min. per lb.   |
| BROILING | 7350° F.    | 1-2 min. per lb.   |
| BROILING | 7400° F.    | 1-2 min. per lb.   |
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| BROILING | 7600° F.    | 1-2 min. per lb.   |
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| BROILING | 8600° F.    | 1-2 min. per lb.   |
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| BROILING | 8700° F.    | 1-2 min. per lb.   |
| BROILING | 8750° F.    | 1-2 min. per lb.   |
| BROILING | 8800° F.    | 1-2 min. per lb.   |
| BROILING | 8850° F.    | 1-2 min. per lb.   |
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| BROILING | 9200° F.    | 1-2 min. per lb.   |
| BROILING | 9250° F.    | 1-2 min. per lb.   |
| BROILING | 9300° F.    | 1-2 min. per lb.   |
| BROILING | 9350° F.    | 1-2 min. per lb.   |
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| BROILING | 9950° F.    | 1-2 min. per lb.   |
| BROILING | 10000° F.   | 1-2 min. per lb.   |

EXCLUSIVE "ROLL-O-MATIC" HINGE AND Spring Mechanism pulls door up and in at the same time...

...ensures a perfect snug fit. An automatic stop is provided for use when you're broiling.

Conveniently located on the inside of the oven door is the MoRat "Bake-Meter" Cooling Chart.

NEVER 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.

Complete Instructions for Handi-Broil in Cooking Chart fused to oven door, opposite page.



*A visual  
Exclusive*

*dial — a musical note  
features on which you'll dote!*



Moffet and only Moffet has Synchrochime. Starlite Dial is constant illuminated signal to show when oven is "on" — a reminder to turn "off" when cooking is completed. A musical note signals when oven reaches desired temperature on all models with Synchrochime.

## THE SYNCHROCHIME AUTOMATIC OVEN HEAT CONTROL WITH THERM-O-GUARD

### For ordinary Baking and Roasting:

- 1 Check oven rack and see that it is in the proper height. Adjust if necessary to position according to type of material and food to be cooked.
- 2 Push lever from the "off" position over to the extreme right and then bring it back to the temperature required. The Starlite Dial and "Bake" and "Grill" lights will come on.
- 3 A short time elapses then the "Grill" light will go out and a bell will chime announcing that your oven is ready for use. The Starlite Dial remains illuminated as long as the oven is "on".
- 4 Now open the oven door and place food to be cooked on oven rack.
- 5 Set the Moffet Minute Minder to time foods requiring short cooking periods of 60 minutes or less.

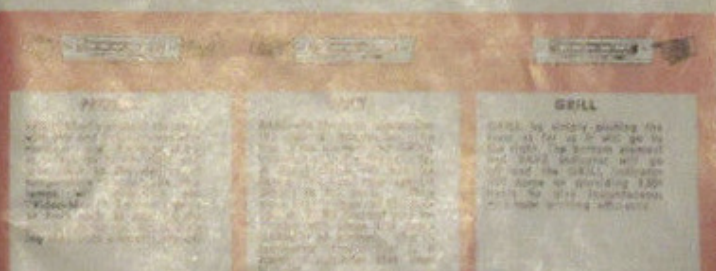
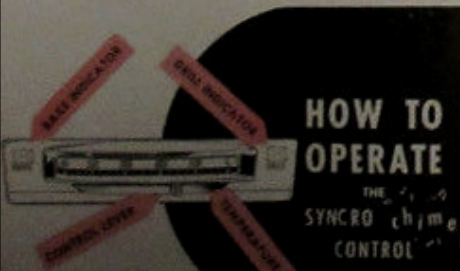
**NOTE:** The "Bake" light will go out shortly after the "Grill" light, and will come on and off during the baking or roasting period to maintain correct oven temperature.

### For "Cold Start" Baking or Roasting:

- 1 Check oven rack as in Ordinary Baking and Roasting. (See above.)
- 2 Place food to be cooked on oven rack.
- 3 To allow time for the "Grill" light to indicate the temperature required, you will notice that the Starlite Dial will "chime" and will come on.
- 4 "Bake" light will be on for a few minutes longer than when preheating in the ordinary manner.



**TO REMOVE SYNCHROCHIME COVER** First pull out control lever (in left hand). Then pull Synchrochime cover forward (see cut). This reveals light bulbs which illuminate Starlite Dial and "Bake" and "Grill" Signalites on each side of control.



**OFF**  
OFF-OFF position is with the lever of the way to the left as when oven is light will show behind the dial.

**BAKE**  
When the oven is preheated to the temperature required, the "Grill" light will go out and a bell will chime. The "Bake" light will remain on for a few minutes longer than when preheating in the ordinary manner.

**GRILL**  
When the oven is preheated to the temperature required, the "Grill" light will go out and a bell will chime. The "Bake" light will remain on for a few minutes longer than when preheating in the ordinary manner.

**GRILL**  
When the oven is preheated to the temperature required, the "Grill" light will go out and a bell will chime. The "Bake" light will remain on for a few minutes longer than when preheating in the ordinary manner.

*1145 - 1146 - 1147 - 1148 - 1149 - 1150 - 1151 - 1152 - 1153 - 1154 - 1155 - 1156 - 1157 - 1158 - 1159 - 1160 - 1161 - 1162 - 1163 - 1164 - 1165 - 1166 - 1167 - 1168 - 1169 - 1170 - 1171 - 1172 - 1173 - 1174 - 1175 - 1176 - 1177 - 1178 - 1179 - 1180 - 1181 - 1182 - 1183 - 1184 - 1185 - 1186 - 1187 - 1188 - 1189 - 1190 - 1191 - 1192 - 1193 - 1194 - 1195 - 1196 - 1197 - 1198 - 1199 - 1200*

*"Let's get Acquainted"*



**MOFFATS LIMITED**

Montreal

WESTON

Vancouver