

COOKING GUIDELINES

COOKING GUIDELINE INDEX

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OVEN PREHEAT INSTRUCTIONS

BEFORE COOKING PRODUCT:

1. Turn power switch "ON."
2. Set the HOLD thermostat to the required holding temperature.
3. Set the COOK thermostat to the required cooking temperature.
4. Turn the timer knob clockwise to activate the COOK thermostat.
5. Allow oven to preheat until the COOK Indicator Light goes out.