

Roasting Guide

For Top of Range Roasting or in a 325° oven. Brown meat in enough fat to prevent sticking. Add small amount of liquid, if desired. Cover and cook slowly on **Low** heat setting. See page 5 for additional information.

Beef Roasts, Pot Roast, Chuck, Rump, or Heel of Round (3 to 5 lbs.) 2½ - 3½ hours
Beef Cubes or Stew 2 - 2½ hours
Chuck or Round Steak (1 - 1½ in. thick)	.. 2 - 2½ hours
Corned Beef Brisket (in liquid) 3 - 3½ hours
Pork Roasts (4 to 6 lbs.) 1½ - 2½ hours
Ham, fully cooked (4 to 6 lbs.) 1½ - 2½ hours
Ham, fully cooked (5 to 7 lbs.) 2 - 3½ hours
Roast Chicken (3 to 5 lbs.) 1½ - 2½ hours

For Open Pan Roasting, use the MagnalITE Dutch Oven in 325° oven.


Standing Rib Roast (6 to 8 lbs.)	18-22 minutes per pound
Rolled Rib Roast (6 to 8 lbs.)	23 - 30 minutes per pound
Leg of Lamb (6 to 8 lbs.) 20 - 30 minutes per pound
Pork Loin (3 to 5 lbs.) 30 - 35 minutes per pound

MagnalITE Guaranteed Performance

Each piece of MagnalITE is guaranteed for 10 years against product failure due to faulty materials or workmanship in normal usage. Compliance with the simple usage instructions and hints contained in this booklet can prolong completely satisfactory cooking performance indefinitely. Inquiries should be addressed to:



Consumer Service Department
General Housewares Corporation
P.O. Box 4066 Terre Haute, Indiana 47804



Use and Care
Instructions for

MAGNALITE

the carefree
chef's companion

MagnalITE is delivered to you "Factory Fresh" in factory-sealed cartons. During its final finishing operations, the surface of each MagnalITE utensil acquires certain harmless oily deposits . . . not readily visible . . . which protect it to the moment you receive it. Therefore, each piece should be **hand-washed** in mild detergent before use to remove this protective film.

Low Heat

MagnalITE heats instantly and conducts heat from all over the utensil so that it cooks like an oven from the bottom, sides, and cover. It needs much **less** heat than steel, iron or other utensils. It is important that you use **low** heat.

Stick-free Cooking

Each MagnalITE skillet, griddle, dutch oven, or roaster can be 'seasoned' for maximum stick-free cooking. Lightly wipe the inner surface of your MagnalITE with vegetable oil and heat at a low temperature for 10 minutes (**LOW** heat on top of the range, or in 300° oven). Repeat this 'seasoning' whenever required to maintain maximum stick-free cooking.

Saucepans do not require 'seasoning' since cooking is usually done with added water, but this step can reduce reaction to mineral content of water, called 'pitting,' which is the harmless and normal characteristic of uncoated aluminum cookware.

**IMPORTANT
INFORMATION
FOR YOU**

**EXTRA
HINTS**



Do not place a cold utensil on a hot element. Allow both to heat simultaneously.

Control the heat throughout the cooking. If too much steam is escaping, reduce heat to a lower setting.

Resist the urge to peek! The 'vapor seal' formed between the pan and cover will be disturbed and the cooking time will be lengthened.

All MagnalITE utensils can be used in the oven . . . the handles and knobs are oven-proof to 400°.

It is seldom necessary to use a double-boiler when cooking with MagnalITE due to the very even heat distribution. Merely select a lower heat setting and scorching will not occur.

COOKING WITH MAGNALITE

Pan-Frying Meats, Fish and Eggs

Add the desired amount of shortening and preheat your Magnalite skillet on **Medium High** setting for three to five minutes. Then add the food and reduce heat setting to **Medium**. Continue cooking until done.

Pan-Broiling Meats and Fish

Pan-broiling is recommended for thick steaks or chops because it uses no added fats. Do not cover, as this cooks out the meat juices and the meat will be tough. Use the method given for pan-frying, except **without** the added shortening. For hamburgers, steaks, and most meats, turn the food when juices appear on the top surface. Continue cooking until the desired degree of doneness is reached. Remember that repeated turning can cause toughness and loss of juices.



Fresh or Frozen Vegetables & Fruits

Use a covered saucepan the size which the food will most nearly fill. Add a small amount of water (one-fourth to one-half cup). Magnalite lets you use only a small amount of water, to preserve flavor and nutritive value.

Start cooking on **Medium High** for about 5 minutes, or until steam begins to escape. Then reduce heat to **Low**. Continue cooking for required time. Drain and serve at once, or keep warm on very low setting.

This method is recommended for cooking rice and other cereal products. Use the amount of water recommended on the package.

Top of Range Roasting

Place meat in Dutch Oven and brown well on all sides using **Medium High** setting. After the meat has been browned, use the rack provided with the Dutch Oven for roasting. Add liquid, if desired. Cover and reduce heat setting to **Low** after two minutes. See chart on back cover for approximate roasting times.



1. MagnALITE is easily cleaned in hot detergent suds. Rinse well with hot water and dry thoroughly with a towel.

2. If particles of food remain to the interior surface after browning or searing, add hot water to the skillet or pan shortly after the food is removed and let soak. Food will loosen and float free with properly 'seasoned' MagnALITE.

3. Use a foaming cleanser and sponge to remove interior surface stains. If hard water causes a darkening on the interior, fill with 3 cups of water and 1 tablespoon Cream of Tartar and boil for five or ten minutes.

4. Store your MagnALITE with its cover in place. This will keep the utensil clean, with the pan and cover always intact, ready for use. For extra space-saving storing, place the cover upside-down on the MagnALITE utensil. Additional utensils may then be stacked on top.

Important. It is recommended that MagnALITE **not** be put in a dishwasher. The detergents made for automatic dishwashers are formulated to clean glass and china. These can cause a chemical solution that might etch the mirror exterior finish and dull the interior. While this does not affect MagnALITE's cooking qualities, it may detract from its appearance.

Dutch Ovens Casserole



4248 5qt. Dutch Oven



4249 6qt. Dutch Oven



4738 7 1/2 qt. Deep Kettle Dutch Oven



4056 3 qt. Casserole



4054 2qt. Casserole

Oval Roasters



4263 10 1/2" Oval Dutch Oven Roaster



4265 12" Oval Roaster



4267 15 1/2" Oval Roaster



4269 17 1/2" Oval Roaster

**CLEANING
AND STORING**

Skillets



4506 8" Covered Skillet



4508 10" Covered Skillet



4512 12" Covered Skillet



4509 10" Uncovered Chef Skillet and Omelet Pan



4509-C 10" Cover for Chef Skillet and Omelet Pan



4507 8" Uncovered Crepe Pan

Sauce Pans



4681 1 1/2 qt. Covered Sauce Pan



4682 2qt. Covered Sauce Pan



4683 3qt. Covered Sauce Pan



4684 4qt. Covered Sauce Pan

Chicken Fryers Gourmet Pans



4569 10 1/2" Covered Chicken Fryer



4570 12" Covered Chicken Fryer



4680 1qt. Covered Petite Gourmet Sauce Pan



4672 2qt. Covered Gourmet Pan

Square Skillet Broiler-Griddle Square Bake-Roast Pans



4510 10" Covered Square Skillet



4602 12" x 12 1/2" Broiler-Griddle



4005 9" x 15 1/2" Deep Roast Pan



4007 12 1/2" x 13 1/2" Bake and Roast Pan

PLEASE NOTE:

Each MagnALITE body and cover is crafted from the finest quality permanent mold castings. A casting resists warpage and denting, but severe physical shock can fracture even a casting of high quality.

The phenolic knobs and handles, warranted to be oven-safe to 400°, will gradually deteriorate if repeatedly exposed to excessive

temperatures for prolonged periods. Items with phenolic handles should **not** be used in **broilers** where they are directly exposed to temperatures of 450° Fahrenheit or higher. Should accidental mis-usage cause a failure to a phenolic knob or handle, replacements are available at a nominal charge from the Consumer Service Department.