



OTHER COLEMAN PRODUCTS TO ADD TO YOUR OUTING FUN



**NEW COLEMAN TEFLON II GRIDDLE—4260 STOVE**  
This versatile add-on appliance fits all Coleman stoves. Thick cast aluminum distributes heat evenly, brown Teflon II coating prevents food from sticking. recessed groove around cooking surface allows dry cooking.

**COLEMAN HIGH STAND**  
Has rigidity with light weight. Premium grade aluminum extrusions combined with eight stiffener links. Opens from either end, provides firm base for stoves, coolers, etc. Size: open, 15 1/2" x 15" x 26". Size closed, 2 1/2" x 2" x 25".



**WORLD'S FINEST SNOW-LITE® COOLERS**  
Modern living demands modern proportions. Tested exactly right by thousands of discriminating customers. Insulated with urethane foam and featuring new recessed chrome-plated handles. Carry-type latch with protective shield, locks with a twist of the wrist. Can't be jammed open—can't be locked accidentally. Tuggled Snow-Lite used in a seamless interior and rust proof base.

**COLEMAN SNOW-LITE® JUG**

Never before a jug designed so well. Insulated with urethane—so sturdy made of rugged steel and plastic. Keeping life and easy care. Still unexcelled by competition is Coleman's exclusive "fast flowing" faucet and quality cup etc. etc.



**WORLD-FAMOUS COLEMAN LANTERN**

A Coleman lantern stretches days by giving more hours of use while hunting, fishing, camping, or vacationing. It's a life saver for use during emergencies. It keeps camp bright as day. Holds a 100-hour one with strong light, bright as a 100-watt electric bulb, and burns burning until morning, all on a few cents worth of fuel. It's wind proof, stormproof, bugproof. Available in one- and two-wick models.



Made in United States of America  
**THE COLEMAN COMPANY, INC.**  
General Office and Factory: Wichita, Kansas, U.S.A. 67207  
Canadian Office and Factory: Toronto, Canada  
FORM NO. 1960A037 4-72 P.L. LITHO IN U.S.A.

**HOW TO SET UP AND USE YOUR**



**Coleman**  
**OVEN**  
**5010A700**

**SUGGESTIONS FOR USE OF YOUR COLEMAN OVEN**

- Center oven over the master burner of your camp stove. On two burner camp stoves fold right windbreaker in against lid. Protect your stove and oven from the wind as much as possible.
- Preheat the oven slowly and allow enough time for the desired baking temperature to become stabilized.
- Place pans or other materials, such as potatoes, in the center position of the oven. Do not use pans larger than 8 inches square or 8 inches in diameter. Larger pans block circulation in the oven.
- Varying wind conditions and outdoor temperatures may cause baking time to change from that indicated in your recipes. Use normal kitchen testing methods to determine when food is done.

**COLEMAN FUEL FOR STOVES, LANTERNS, AND CATALYTIC HEATERS**

Especially blended for top performance, and longer burning time in Coleman products. Burns cleanly—no soot, smoke, or odor. Contains rust and gum inhibitors which protect against clogging, rust, and corrosion. Available in quart and gallon sizes in convenient, leakproof cans with built-in pouring spout. Does not deteriorate in the can.



NOTE: Your Coleman oven is designed for use with full size camp stoves such as the 435, 413, 425 and the 5410. Other stoves may not produce sufficient heat for the oven to operate properly.

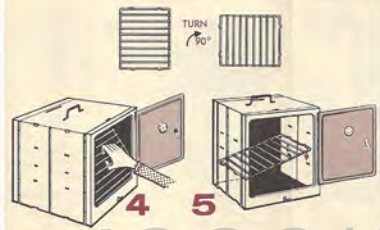


1  
Unlatch top and bottom catches.



2  
Pull front and back apart. Let bottom pivot down into position. (Be sure that all four tabs are engaged with sides.) Push in latch at bottom.

3  
Lift hinged top into place (Be sure that tabs are engaged.) Push in latch at top of back.



4 5  
Open door; remove rack; rotate 90°; put back in oven with side loops engaging suitable slots (Place in center slots for most baking.)

**HOW TO REFOOLD OVEN FOR COMPACT CARRYING**



Remove rack, rotate and replace just inside front door, top first.



Unlatch. Drop top, raise bottom to folded position.



Push in on sides, bring front and back together.  
Push in top and bottom latches.