

OPERATING INSTRUCTIONS

WARNING

READ THESE INSTRUCTIONS CAREFULLY TO GET BEST RESULTS AND AVOID TROUBLE

This stove is designed for cooking and baking and will give sufficient heat to warm an average kitchen. Over-firing the stove will quickly damage the fire box and cooking top parts. Burned-out or warped parts are the result of improper use, either to over-firing or to allowing ashes to pile up to the grates, cutting off the circulation of air.

1. INSTALLATION

- (a) Set your range directly in front of chimney, if possible. To get the neatest and best flue connection just run one or two lengths of straight pipe from range to chimney.
- (b) Stove pipe should have a gradual rise from stove to flue opening. Be careful to see that the pipe is not pushed too far into the flue opening.
- (c) **THE CHIMNEY CREATES THE DRAFT**—not the stove. See that the chimney is not clogged with fallen brick, soot, etc. Also, make sure that all openings in the chimney or around the pipe connections are tightly sealed. Your chimney top must extend above the highest part of the roof to obtain a good draft. An open chimney top is best but if it must be covered, then use a flat cover supported at least 8" above top of chimney so that all sides above the chimney are open. Never use oval or cone covers.
- (d) If range is equipped with a waterfront be sure that it is connected to a range boiler before starting fire.

2. OPERATION

- (a) Before building the first fire, the polished top should be wiped clean with a cloth to remove the protective coating of grease.
- (b) When starting a fire, open the oven damper at the right back top by pushing handle down and open the draft control at the left end in the same manner -- down. When the fire is burning freely, additional fuel can be added. However, never fill the fire box more than $\frac{3}{4}$ full. Heavier firing is not only a waste of fuel but you may over-heat your range.
- (c) When the top gets too hot, close the damper and draft control. The oven damper should be closed when using the oven. The draft control can be adjusted to meet your demand for a full, medium or slow fire.
- (d) Remove ashes daily or as often as necessary. **NEVER PERMIT ASHES TO BANK UP** against grates. This causes grates to burn out.
- (e) Do not shake grates too much. Stop when red coals appear. A small amount of ashes on top of the grates protects them and keeps fine coals from falling through.
- (f) The stove flues should be cleaned as often as is necessary. Just how often depends upon the kind of fuel used and the amount of chimney draft. To clean flues, remove the solid cast plate from right side of top and with scraper clean off top of oven and the flue space on the right side of oven. Then remove the clean-out door under the oven and pull out the fly ash.

3. CARE OF ENAMEL AND COOK TOP

- (a) The exterior finish of your range is Porcelain Enamel, a glass coating on the metal and being glass it will not stand rough handling or abuse. Remove spill-overs with a dry cloth. Do not wash the enamel when hot—wait until cool and then use only soap and water.
- (b) Liquids such as fruit or vegetable juices and milk containing acids should be immediately wiped off porcelain surfaces to prevent marring the finish permanently.
- (c) After a few fires the polished top will color to a gun-metal finish. To retain this rich color we recommend that it be wiped off with a light coating of grease when the stove is not in use.