



DETAILED DESCRIPTION OF

# MONARCH GAS SECTIONS

Designed to combine with any MONARCH Range with number eight top and without right-hand flush reservoir

The MONARCH Combination Gas and Coal ranges made by combining these units with regular MONARCH Ranges are undoubtedly the most satisfactory combination ranges ever produced. The great convenience and economy of space effected by a combination, over two separate ranges makes this type a very popular seller wherever gas is available. With perhaps the exception of the larger size it will be noted that any one of the MONARCH Gas Sections may be combined with a 15 inch oven coal range takes up little if any more floor space than a large size range alone would occupy. All parts of the gas sections are standard equipment and of the latest approved design.

## Sizes in Cabinet Base Style

No. 1818—Oven, 18 inches wide.  
Top: One Giant burner, three regular burners and one simmerer.

No. 1814—Oven, 14 inches wide.  
Top: One Giant burner, two regular burners and one simmerer.

## Detailed Description

**TOP**—Continuous with the coal range top, MIRCO-PROCESS finished. Burners are star-shaped of standard one piece design.

**BURNER COCKS**—Have white porcelain handles and adjustable orifices which may be adjusted to give the best results under the varying conditions of gas quality and pressure.

**MIXERS**—Are of the latest design, readily adjustable so as to burn the fuel with the greatest efficiency.

**OVEN**—Fitted with a standard type of drilled burner. Finished with aluminum bronze. Provided with two light and strong oven racks which slide easily in guides of varying heights which prevent tipping when drawn out. An oven lighter just inside the door provides a positive means of lighting the oven burners from a convenient position and without any possible danger from an explosion of accumulated gas. The door is equipped with the same wooden handle and spring catches used on the regular coal section.

**BROILER**—Broiler burner is in the top of the oven. White vitreous enameled pan rests in the upper oven rack slide and may be removed entirely when desired. Either size may be ordered without the broiler burner and broiler pan.

**CLOSETS**—Both sizes come, as preferred, either with or without warming closet. The closet is identical with that of the coal range in design and finish.

**BODY**—The body is made of Wellsville Polished Steel, fully insulated at the necessary points by asbestos mill board.

**MALLEABLE PARTS**—All cast parts of the Gas Section which could be easily broken in transportation or in use are made of malleable iron.

**DRIP PANS**—A removable pan for catching all waste and dirt is made of white vitreous enamel.

**OVEN THERMOMETER**—The gas oven is provided with a reliable thermometer identical with that on the coal range.

## List of Numbers, Optional Equipments and Code Words

(Number alone indicates full equipment.)

Numbers	Options	Code Words
No. 1814—With High Closet and Broiler		<i>Parade</i>
No. 1814—With High Closet, less Broiler		<i>Parcel</i>
No. 1814—With Broiler, less High Closet		<i>Park</i>
No. 1814—Less Broiler, less High Closet		<i>Pase</i>

Numbers	Options	Code Words
No. 1818—With High Closet and Broiler		<i>Pate</i>
No. 1818—With High Closet, less Broiler		<i>Pattern</i>
No. 1818—With Broiler, less High Closet		<i>Patrol</i>
No. 1818—Less Broiler, less High Closet		<i>Pawn</i>



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## LEG BASE STYLE

No. 1818L—Oven, 18 inches wide.  
Top: One Giant burner, three  
regular burners and one simmerer.

No. 1814L—Oven, 14 inches wide.  
Top: One Giant burner, two  
regular burners and one simmerer.

### Detailed Description



Top view showing Burner arrangement of Sections  
1818 and 1814L.

**TOP**—Continuous with the coal range top, MIRCO-PROCESS finished. Burners are star-shaped of standard one piece design.

**BURNER COCKS**—Have white porcelain handles and adjustable orifices which may be adjusted to give

the best results under the varying conditions of gas quality and pressure.

**MIXERS**—Are of the latest design, readily adjustable so as to burn the fuel with the greatest efficiency.

**OVEN**—Fitted with a standard type of drilled burner. Finished with aluminum bronze. Provided with two light and strong oven racks which slide easily in guides of varying heights which prevent tipping when drawn out. An oven lighter just inside the door provides a positive means of lighting the oven burners from a convenient position and without any possible danger from an explosion of accumulated gas. The door is equipped with the same wooden handle and spring catches used on the regular coal section.

**BROILER**—Broiler burner is in the top of the oven. White vitreous enameled pan rests in the upper oven rack slide and may be removed entirely when desired. Either size may be ordered without the broiler burner and broiler pan.

**CLOSETS**—Both sizes come, as preferred, either with or without warming closet. The closet is identical with that of the coal range in design and finish.

**BODY**—The body is made of Wellsville Polished Steel, fully insulated at the necessary points by asbestos mill board.

**MALLEABLE PARTS**—All cast parts of the Gas Section which could be easily broken in transportation or in use are made of malleable iron.

**DRIP PANS**—A removable pan for catching all waste and dirt is made of white vitreous enamel.

**OVEN THERMOMETER**—The gas oven is provided with a reliable thermometer identical with that on the coal range.

### List of Numbers, Optional Equipments and Code Words

(Number alone indicates full equipment.)

Numbers	Options	Code Words	Numbers	Options	Code Words
No. 1814L—	With High Closet and Broiler	Pebble	No. 1818L—	With High Closet and Broiler	People
No. 1814L—	With High Closet, less Broiler	Pecan	No. 1818L—	With High Closet, less Broiler	Perch
No. 1814L—	With Broiler, less High Closet	Peep	No. 1818L—	With Broiler, less High Closet	Pest
No. 1814L—	Less Broiler, less High Closet	Pell	No. 1818L—	Less Broiler, less High Closet	Petrel

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## BRACKET HOT PLATES

No. 8—One Giant Burner, two Regular Burners and one simmerer. White Enamel Drip Pan.

No. 6—One Giant Burner, one Regular Burner and one simmerer. Galvanized Drip Pan.

### Detailed Description

**TOP**—Continuous with the coal range top, MIRCO-PROCESS finished. Burners are star-shaped of standard one piece design.

**BURNER COCKS**—Have white porcelain handles and adjustable orifices which may be adjusted to give the best results under the varying conditions of gas quality and pressure.



Top view showing Burner arrangement of Gas Plate No 6.



Top view showing Burner arrangement of Bracket Plate No. 8 and Sections No. 1814 and 1814L.

**MIXERS**—Are of the latest design, readily adjustable so as to burn the fuel with the greatest efficiency.

**MALLEABLE PARTS**—All cast parts of the Gas Section which could be easily broken in transportation or in use are made of malleable iron.

No. 8—Code Word ..... Pie

No. 6—Code Word ..... Pigron



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