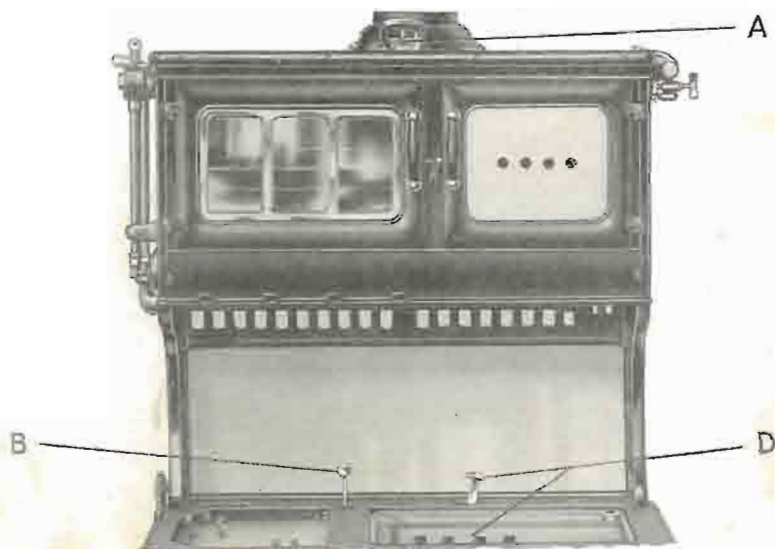


TO OPERATE GAS FIRED UNIT

Damper (A) is used for carrying fumes from cooking food in gas baking oven and broiler to chimney, as well as a check damper for coal fire unit.

To open damper, turn handle to extreme right, half check in center, and to close entirely be sure handle is turned toward left.

Damper (D) opens and closes vent in top burner chamber and must be opened when using closed top range or when burning natural gas. When open it also acts as an additional check to coal fire.



The Baking Oven Burners and Broiling Oven Burner should be lighted five to ten minutes before the oven is used.

To light Baking Oven Burner open oven door, turn on gas and apply match immediately to Light Hole in oven bottom just inside of door.

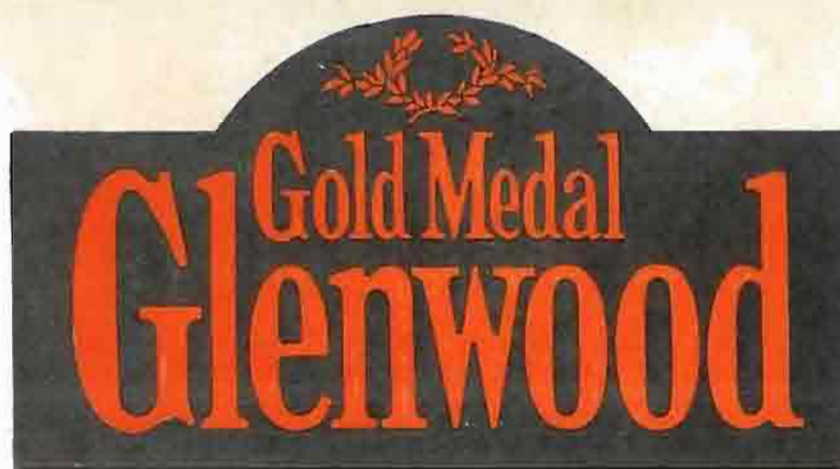
ALWAYS OPEN THE DOOR BEFORE ADMITTING GAS TO THE BURNERS.

When broiling, the broiler door should be left open.

The Gas Unit should also be kept clean

If the port holes in the burners become clogged, the burners can be easily removed and cleaned, by boiling them in water containing strong washing powder. To preserve the sheet metal linings from rust, grease them occasionally with olive oil or suet.

The flames of the burners should be clean and blue and about 5-16 of an inch high. This proper flame is obtained by the combination of the proper proportions of gas and air. The amount of gas entering the burner is regulated by screwing in or out the adjustable cap on the end of the gas cock which enters the burner. The air supply is regulated by means of the shutter on the end of the burner. If the flame of the burner is too high or too low, or yellow in color, it needs adjusting which can be best done by your dealer who installed the stove.



No. 36-18 and 42-18



The range is guaranteed to work perfectly. Economical operation depends on the operator. If there is anything wrong with this range, please send in the Inspection Card with your complaint.

Glenwood Range Company

TAUNTON, MASSACHUSETTS

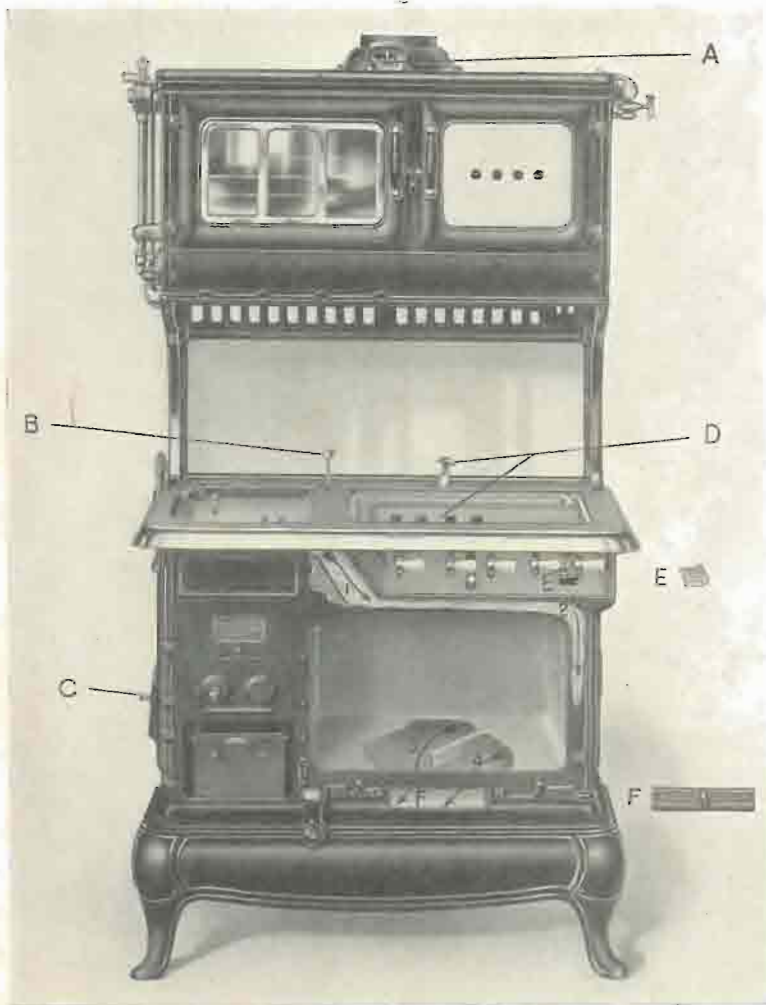
Makers of the Celebrated

Glenwood Ranges for Coal, Wood or Gas. Heating Stoves and Furnaces

Instructions for Operating and Cleaning on following pages.

No. 36-18 and 42-18

Gold Medal Glenwood Combination Range



This Combination Range embodies two distinct cooking units a coal or wood fired unit and a gas fired unit. They can be operated separately or both at the same time,—a distinctive feature of this combination range.

TO OPERATE COAL FIRED UNIT

This unit is operated by the four dampers (A) (B) (C) (D)

Damper (A) controls the chimney draft.

The chimney draft varies in different houses. In a majority of houses, this damper can be set at OPEN and need never be changed excepting for the purpose of holding a fire over night. If this damper be entirely or partly closed, it will reduce the chimney draft accordingly. Raw Baking on bottom is often caused by too much chimney draft. To open damper, turn handle to extreme right, half check in center, and to close entirely be sure handle is turned toward left.

Damper (B) is the oven damper.

and must be CLOSED to bake in the oven. When this damper is open, (tipped back) the heat from the fire-box goes directly into the chimney, while with it closed, (tipped forward) the heat must travel over and around the oven thus heating it. Smoke issuing from lids when damper is closed results from choked flues.

Damper (C) regulates the amount of air admitted to the fire.

The fire burns hottest with this damper open.

From the above explanation, it is plain that to start or increase the fire in your range, you should open damper (A), tipping the handle to extreme right and open dampers (B) and (C) thereby obtaining the **full draft of chimney** and admitting the full amount of air to the fire.

Damper (D) when open, (tipped toward right) acts as an additional check for coal fired unit. It should **always be closed** (tipped toward left) when baking in coal oven.

To Bake in Coal Fired Oven

Close the Damper (B) (by tipping handle forward.)

This causes the heat to travel over and around the oven. The heat of the oven is governed by the intensity of the fire, which can be regulated by dampers (C) and (A).

To heat the oven hot, of course, it is essential to have a clean fire, well supplied with fuel. Do not fill fire-box so that the coal will be above the linings. The oven flues **must be cleaned** occasionally, for if they become clogged with ashes and soot the heat from the fire cannot get to the oven.

Instructions for Cleaning Oven Flues

To Clean Top Flue

Remove two lids in coal range top, also plate (E) located beneath pan under gas cooking burners and scrape all ashes in direction indicated by arrows No. 1 and 2.

To Clean Side Flue

Remove plate (E) located beneath pan under gas cooking burners and scrape all ashes to bottom as indicated by arrow No. 2.

To Clean Bottom Flues

Remove plate (F) under shelf below oven door and scrape all ashes out through opening (F) into a pan placed on kitchen floor, as indicated by arrows No. 3 and 4, and at the same time thoroughly cleaning under side of oven bottom.

Be careful to replace plates (E) and (F) securely.