

FURNITURE EXCHANGE CO.  
168 Bridge St., Ashtabula Harbor, Ohio

Gold Medal  
**Glenwood**

A  
WONDERFUL  
RANGE  
for COAL, WOOD  
or GAS

# Gold Medal Glenwood

A wonderful new range.  
So named to commemorate  
the bestowal upon all Glenwoods  
of the Gold Medal award  
at both the San Francisco  
and the San Diego  
expositions—1915.

**WEIR STOVE COMPANY,**  
TAUNTON, MASS.

Makers of the  
Celebrated Glenwood Ranges for Coal, Wood or Gas,  
Heating Stoves and Furnaces.

# Gold Medal Glenwood

The Gold Medal Glenwood is a new, distinct type of combination range, in fact, two complete modern ranges using different fuels, skilfully built into one compact stove for greater convenience.

There is absolutely no danger in this combination, as the gas section is as entirely separate from the coal section as if placed in another part of the kitchen.



Although it is less than four feet long it can do every kind of cooking for any ordinary family by gas in warm weather, by coal or wood when the kitchen needs heating, and by a combination of the two fuels in emergencies.

The Coal Section burns either hard or soft coal, coke or wood, and the gas section either manufactured or natural gas. Cast Iron is used wholly in the construction of the coal section, as this is the most durable material known for a coal range.

The Gas Section ovens are made of White Aluminized Sheets. This metal is highly desirable for a gas range, as it heats quickly, is rust resisting, and keeps the kitchen cool in summer.

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The Gas Broiler Oven, above at the right, is the same length as the gas baking oven—eighteen inches wide, sixteen inches deep and twelve high. It is fitted with a cast iron shelf adjustable to any height, and a jointless sanitary drip pan containing a neat wire rack.

The Broiler Burner is rectangular in shape with six arms, each with two lines of flame. It has one hundred and fifty square inches of direct heating surface, and is removable.



The Gas Baking and Broiling Ovens are lined with white rust-resisting aluminized sheets, that do not chip off, but keep smooth and last with the rest of the range.

The Heat is under complete control and can be regulated by means of the burner cocks at the side.

The Back above the cooking top is protected by white enameled splashers, easily kept spotless, and the gas broiler door is paneled with the same material.

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The Capacity of a range is an important consideration when buying. Many combination ranges have one rather small baking oven. A feature of the Gold Medal Glenwood is two very roomy baking ovens as shown in this picture.

Pastry Baking is being done in the gas oven, where its progress is always in sight. The most delicate cake can be perfectly baked and watched through the glass paneled door.



The Heat in the gas oven is so uniform that two shelves are provided, and two batches of bread or pastry can be baked at one time.

A Large Roast and other baking can be done at the same time in the coal oven. The advantage is plain—two ovens give double capacity, and allow the cook to complete the baking in one-half the usual time.

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Just see the cooking surface at hand on this range if you want to rush things.

By using both the coal and gas sections of the top, nine large cooking utensils may be quickly heated at the same time, or the coal section may be used for boiling and the gas section with burners turned low may be used for simmering, or keeping warm the dishes already cooked.



A Push Button Lighter for lighting all cooking burners is furnished at slight additional cost when specified.

The Oven Burners are the one-piece type, easily removed for cleaning, and cannot be put back wrong. The end of each burner is machine faced and carefully fitted with a steel air shutter, which can be accurately adjusted to give the proper combustion.

The Tight Joints and tight-fitting doors of the gas section are an important feature, as less gas is needed than in an ordinary gas range.

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In Hot Weather there is no need to light the coal section of the Gold Medal Glenwood at all, as the gas section can take care of all the cooking and baking required in an average family.

The Gas Top is fitted with five burners, one giant, three standard and one simmering burner and a sliding tray beneath that collects all crumbs. This tray can be readily drawn out to clean.



The Handles on the gas oven doors are handsome and convenient. They have a black wood grip with metal ends finished in heavy nickel, and are always cool to the touch.

The Glenwood Ring Cover is furnished with each range, and is convenient for setting a cup or small pan directly over the coal fire so that the contents may be more quickly heated.

The Glenwood Indicator on lower oven door is reliable and a great convenience, as the door need not be opened until the heat is just right for the particular article that is to be baked.

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The Glenwood Oscillating Shelf under the coal oven door is a great convenience when basting meats or removing food, as it is ingeniously arranged to move up exactly level with the bottom of the oven when the door is opened. The Swing Oven Door is acknowledged the most satisfactory in preserving heat and in baking. The Glenwood Swing Door is always tight when closed, no springs to get out of order and allow door to become loose and waste heat.



The Lower Oven is roomy and can be heated by either coal or wood. It is fitted with an adjustable shelf, and will bake evenly its full capacity at one time.

The Illustration on Page Eleven shows closed top for natural gas over gas cooking burners, also vent pipe at back. Four open grates are also provided to fit in place of lids when cooking with natural gas.

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The **Nickel Edge Band** is not bolted but held by a patent spring latch which one finger will unsnap when it is to be taken off. This feature will be appreciated when it is necessary to clean the range.

All **Gas Cocks** have adjustable orifices, allowing just the right amount of gas to be supplied to burners for perfect combustion.



The **Glenwood Pedal Oven Door Opener** unlatches and opens the door by a slight pressure of the foot when both hands are occupied.

The **Grate** can be drawn out from beneath the fire box linings without their being disturbed, so that a new Grate can be replaced and still keep in use the old linings.

The **Sectional Top over Coal Section** prevents warping and is so planned that by changing the cross-shaped castings that hold the covers a wash boiler may be placed at back of range, leaving the two front holes free for cooking.

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The **Ash Pan** is removed from the front of range. A clear space of several inches between the grate and top of Ash Pan insures long life to the grate.

The **Clean Out Door** for bottom flues is directly below the lower oven, for the end flue it is under the cooking burners, both easy of access. See diagram, page twelve.

The **Picture Below** shows a style of the Gold Medal Glenwood built for those who prefer a base fitting snug to the floor. This Closed Base has a closet convenient for holding fire tools etc.



The **Glenwood Ash Chute** can be used with the closed base, but cannot be used in the open base.

The **Glenwood Ash Chute** bottles up the dust and ashes and conveys them via pipe to a tight ash receiver in cellar.

The **Cover to Ash Receiver** is another Glenwood Idea and is very ingenious. The Ash Chute is sold complete with ash receiver, pipe and all connections. See illustration on page eleven.

The **Pipe Collar** seen over the gas ovens is for connecting the gas baking and broiling ovens to the chimney so that no odors escape to the kitchen.

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A Glance at the Glenwood Patent Indicator on the oven door tells the degree of heat required for boiling, roasting, baking pies, plain or sponge cake, bread and biscuit and the indicator point registers the degree of heat already in the oven.



It is so plain and simple you just can't make a mistake.

**Water Fronts** for heating the kitchen boiler are furnished in either brass or iron, also brass coil. A new style of cast iron water front extending across one side and one end can be had in case an extra large quantity of hot water is desired.

**Any One of the Three** different Coal Grates (illustrated below) may be used in this range according to the choice of the purchaser. Fire Box Linings made of fire clay are recommended for burning hard coal; and cast iron linings for soft coal. When burning wood only, the Glenwood wood grate, with cast iron side linings to match, increases the fuel space and is most efficient.



The **Fuel Recommended** is a good grade of hard coal, in either nut or stove size. The better grades of soft coal, however, may be used with good results.

**This range is most attractive looking** and its appearance of efficiency is fully sustained by its performance. Made in two sizes. The 8-18 size is illustrated and described in this booklet. The 80-18 is similar in appearance and construction, but smaller in capacity see table of dimensions below.

Dimensions in Inches of Gold Medal Glenwood

No. of Range	Top of Range		Coal Range Oven			Elevated Gas Oven			Elevated Broiling Oven			Extreme Height of Range	Size of Fire Box for Coal			Size of Fire Box for Wood		
	Length	Width	Width	Depth	Height	Width	Depth	Height	Depth	Width	Height		Length	Width	Depth	Length	Width	Depth
8-18	46	30	18	18	12	18	16	12	16	18	12	69	14	8	8	16 3/4	8 1/2	7 1/2
80-18	42	29	18	17	11	17	15	10	14	14	8	66	14	7	6	16 3/4	8 1/2	6 3/4

Height from floor to bottom of gas oven 8-18 range, 54 inches; 80-18 range, 50 inches.  
 Height from floor to cooking top 8-18 range, 32 1/2 inches; 80-18 range, 30 inches.  
 Approximate weight erected, 8-18 Gold Medal, 800 lbs.; 80-18 Gold Medal, 700 lbs.

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**Closed Top over Cooking Burners** (as shown above) is for natural gas. When manufactured gas is used an open top is provided as shown on preceding page.

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Coal Range Flues should not be allowed to fill with ashes and soot, as no range can do good work if flue spaces are obstructed.

Doors easy of access have been provided in the Gold Medal Glenwood Range for properly cleaning all the flues. See plates A and B in diagram below.



Diagram of 8-18 Gold Medal Glenwood Range

## Instructions for Cleaning Flue Spaces.

### To clean Oven Top Flue

Remove the four lids in coal range top and scrape all ashes on oven top directly into coal fire box as indicated by arrow number one.

### To clean Oven Side Flue

Remove Plate A located beneath pan under gas cooking burners and scrape all ashes to bottom as indicated by arrow number two.

### To clean Oven Bottom Flues

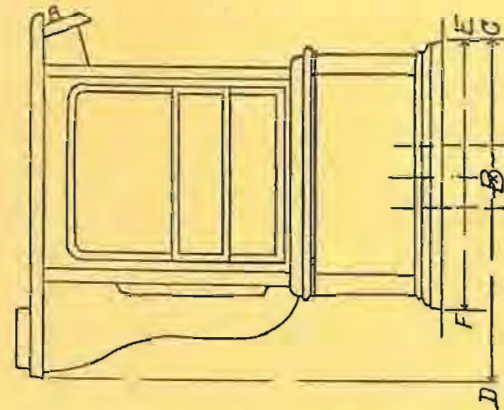
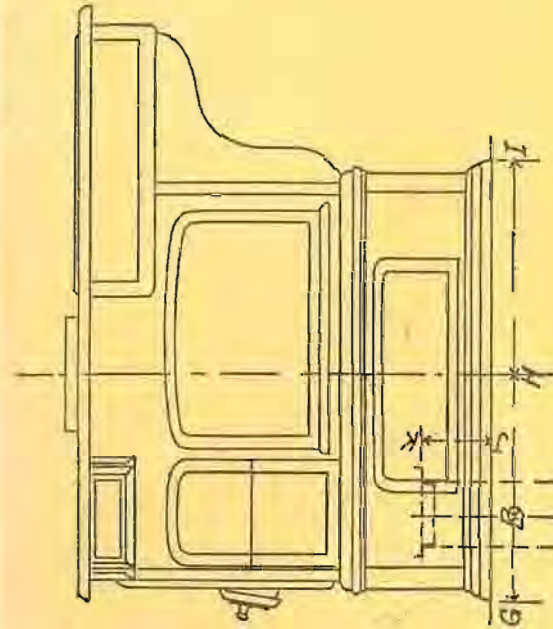
Remove Plate B under shelf below oven door and scrape all ashes out through opening B into a pan placed on kitchen floor. Arrows number three and number four indicate direction to scrape.

Be careful to replace plates A and B securely.

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## ASH CHUTE CHART

For locating hole in kitchen floor when installing Glenwood Ash Chute.



GOLD MEDAL GLENWOOD RANGE (closed base style)

Name of stove	Size	A	B to D	B to H	G to I	E to F	C to D	J to K
Gold Medal	8-18 80-18	5 in. 5 in.	16 in. 16 1/2 in.	9 7/8 in. 7 1/4 in.	34 7/8 in. 32 7/8 in.	20 1/2 in. 20 1/2 in.	25 9/8 in. 26 8/4 in.	5 6/8 in. 4 1/8 in.

Important:—Make diameter of hole in kitchen floor at least two inches larger than Ash Chute Pipe.  
Note:—Ash Chute can be used only in closed base style of Gold Medal Glenwood Range.