

# OPERATING INSTRUCTIONS for COOK STOVES and RANGES

**READ THESE INSTRUCTIONS CAREFULLY. KEEP THIS SHEET.** It tells how to get best results and save trouble. Hang up this sheet near your stove or keep it handy for reference.

## Setting Up the Stove

Before putting up the stovepipe, TEST THE CHIMNEY DRAFT by placing a ball of crushed paper the size of your stovepipe in the chimney hole and set it on fire; if the draft is strong enough to work with your stove, it will draw this paper ball into and up the chimney after it has been lighted. If it will not do this, the chimney should be examined. Do not expect a stove to draw; it is the chimney that creates the draft.

The parts of cooking top are purposely made to fit loosely, to allow plenty of room for expansion and prevent warping and cracking when heated. This space will be taken up somewhat as the parts become permanently expanded from the continued heating of regular use.

## Stovepipe and Elbows

Set the stove directly in front of the chimney, if possible, to avoid using more than one elbow.

Use stovepipe the same size as collar on stove; if necessary, enlarge hole in chimney to fit the pipe.

Put a damper in the first joint of pipe, which will help to control the fire and save fuel.

The stovepipe should rise slightly from elbow all the way to chimney; at no point should it be higher than chimney opening. Avoid long horizontal runs of pipe and do not use more than one elbow if avoidable. Be careful not to push the pipe too far into the chimney. The stovepipe should extend into the pipe hole just to inside of chimney wall (see Figure 2).

## Enameled Parts Require Careful Handling

Porcelain enamel is a hard, glass like coating, baked onto the steel or iron and is very serviceable, but it will not stand rough handling or abuse. When setting up stove, do not draw up the bolts on enamel parts too tight. Clean with soap and water. Do not use any acids or scouring soap, as these wear off the glass like finish.

## Care of Polished Stove Tops

Before the stove is put into use, the polished top should be wiped off with a cloth to remove the grease which has been put on at the factory to prevent rusting.

When heated, the polished top turns a dark blue. To retain this rich finish while the stove is in use, and to prevent the top rusting, it should be carefully wiped off daily with a cloth dipped in vaseline or petroleum jelly.

Remember, unless the polished top is carefully cleaned and wiped off each day, it will rust.

## Before Starting the Fire

It is very important that you become perfectly familiar with the operation of the dampers to get the best results. Remove stove lids and reservoir tank and operate the dampers to see that they work properly. Do not make a mistake and have them open when they should be closed, or closed when they should be open.

Make sure that the clean out door under oven fits tight.

Keep the reservoir tank filled with water, if your stove has a reservoir. Reservoir should never be empty while the stove is in use, or the porcelain enamel may crack or scale off.

While the stove is new, keep a thin layer of fine ashes on the oven top to insure even baking.

## Fuel

Let the first fire be a moderate one, heat the stove gradually and there will be no danger of any part fire cracking.

Do not fill fire box more than three-fourths full.

**WOOD:** Should be dry and well seasoned. Green or wet wood burns slowly and gives about one-half the heat that seasoned wood does.

**SOFT COAL:** Should be of good quality, dry, and broken in lumps about egg size. Feed soft coal a little at a time and never fill the fire box more than three-fourths full.

**HARD COAL:** Chestnut size should be used exclusively; larger size will not burn well and is wasted. Keep out the clinkers and clean the corners of the fire box.

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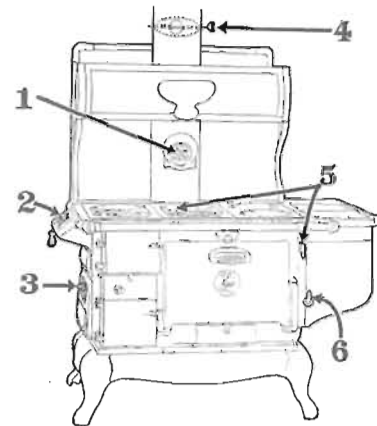


Figure 1.

## How to Regulate Dampers

1. Register Check Damper in Pipe. Close to start fire. Open to check fire.
2. Check Damper in Coal Feed Door. Close to start fire. Open to check fire.
3. Lower Draft Damper in End or Front of Stove, below fire box. Open to start fire. Close to check fire.
4. Round Damper in Stovepipe. Open to start fire. Close to check fire.
5. Direct Draft or Oven Damper Under Pipe Collar. Open to start fire. Close to check fire and heat oven and reservoir.
6. Reservoir Damper. Open to heat water. Close to bake.

## Starting the Fire to Bake

(For Damper Numbers Refer to Figure 1.)

Open lower draft damper slide (No. 3) in front or left end. Open direct draft or oven damper (No. 5) under pipe collar. Open damper (No. 4) in stovepipe. If you have a coal stove, close the check damper slide (No. 2) in coal feed door. Register check damper (No. 1) should be closed, and opened only when it is desired to check fire. Close reservoir damper (No. 6).

When fire is burning good, close oven damper (No. 5) under pipe collar, so that heat will travel around the oven, and in a short time it will be ready for baking. Now close lower draft damper (No. 3) and partly open check damper (No. 2) in coal feed door. Should heat in oven increase, open check damper (No. 2) a little more. If heat decreases, or oven cools while baking, close check damper (No. 2) in coal feed door and open lower draft damper (No. 3) a little. Should oven not get hot enough to bake in from fifteen to twenty-five minutes, the fault is with the chimney or in the manner in which stove is set up and connected.

Owing to the difference in construction of chimney flues, it may require a few days' practice in order to properly regulate the dampers to hold a steady fire.

If your stove has a reservoir, keep the reservoir damper closed while baking. You cannot heat water in the reservoir and bake satisfactorily at the same time.

Do not allow the ash door to stand open. Enough draft is supplied through lower draft damper (No. 3).

## To Hold Fire Over Night

Put on plenty of fuel. Close direct draft damper (No. 5). Close lower draft damper (No. 3). Also close damper (No. 4) in stovepipe just enough to hold fire without smoking.

(OVER)

## Be Sure to Empty Ash Pan at Least Once Each Day

Do not allow ashes to bank up under grates, as this will cause them to warp and burn out quickly. This is not due to poor material, but is caused by improper use. Just as the normal mileage of an automobile tire may be considerably reduced by skidding, so the best stove grates made can be ruined in a few days if ashes are allowed to bank up under them. Remove the ashes daily and the grates will last for a long time.

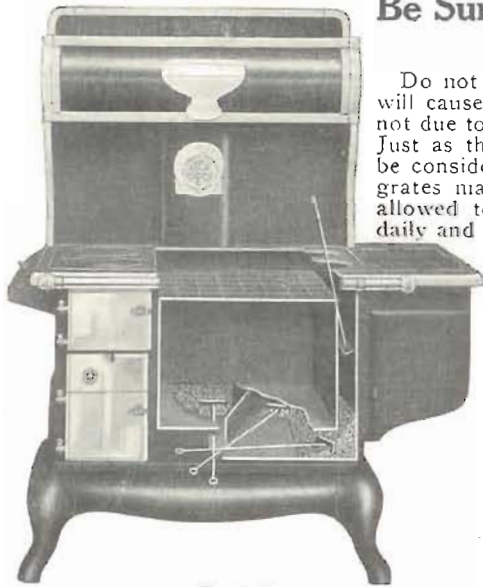


Figure 6.

## Keep Stove Flues Clean

Many people do not understand the flue construction of ranges and cook stoves, so we suggest that you examine your stove and become thoroughly familiar with this very important detail. The illustrations and instructions below make this very simple.

The stove flues should be cleaned frequently, for just as soon as soot begins to collect in any quantity it will interfere with the draft and cause the fire to smoke and burn slowly. When soot collects in flues it shuts off draft, just the same as closing a damper in the stovepipe. Figures 6 and 8 show how the soot gathers in the corners, cutting off the draft. Soft coal gives off a great deal of soot and, when this fuel is used, the flues should be cleaned out thoroughly every week or ten days.

## How to Clean Stove Flues

Take off the lids and other top pieces, and brush the under side of the pieces thoroughly to remove soot and scales. When removing soot from top of oven, do not scrape it clean, but always leave a thin layer of soot or fine ashes on this part to insure even baking.

Use flue scraper in down flue at side or back of oven (see Figure 6), pushing soot down into bottom flue. Be sure to scrape the walls on both sides of flue. Take off clean out door and clean bottom flue in every corner and at base of flue running up to stovepipe (see Figure 8). There is a flue strip or partition under oven bottom that divides bottom flue into two sections (see Figure 6). Be sure to clean every corner of both sections thoroughly. Figures 7 and 9 show how flues look when clear.

Cook stoves having stovepipe collar located between lids and reservoir have three back flues and three bottom flues. The back flues can be cleaned by putting scraper down through small clean out openings on each side of pipe collar. In cleaning the three bottom flues be sure to reach back to the farthest corner.

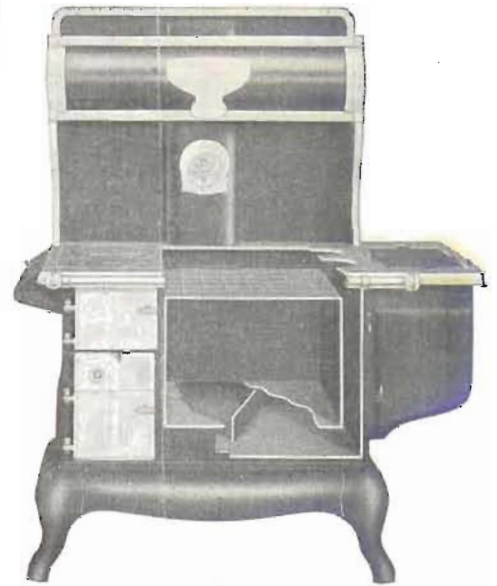


Figure 7.



Figure 8.

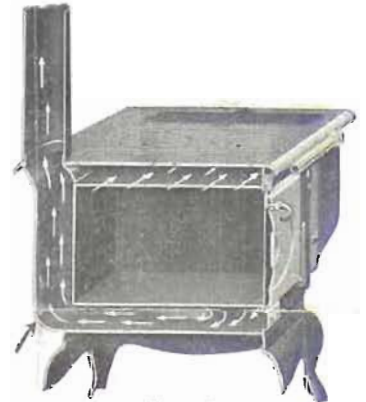


Figure 9.



Figure 3.

## Here Are Some Reasons Why a Stove Is Condemned, When the Fault Is With the Chimney or Connections

Do not expect a stove to draw; it is the chimney that creates the draft.

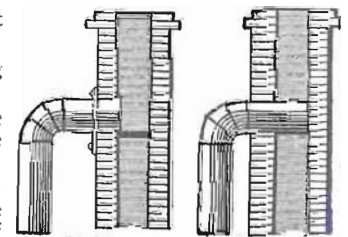
Stovepipe may be pushed into chimney too far, stopping the draft (see Figure 2).

Do not connect two stoves on the same floor with the same chimney flue, if possible to avoid it. If it cannot be avoided, be sure that one pipe hole is enough higher than the other so that the two pipe holes will not be opposite each other.

The chimney that is used for a stove must not be used to ventilate the cellar or basement. If there is a clean out opening at the base of the chimney, it must be kept closed tight.

If the fire burns well generally, but sometimes smokes or burns slowly for no apparent reason, it may be caused by the chimney top being lower than another part of the house or a nearby tree (see Figure 3). The wind blowing over the house or a tree falls on top of the chimney like water over a dam, beating down the smoke. The remedy is to build up the chimney or put on a smoke stack to equal the height of the main building (see Figure 4).

If stove is connected to chimney running up from a fireplace (see Figure 5), be sure that the flue opening from fireplace is closed tight by a sheet iron stopper securely fastened in place and joints made airtight with cement or putty.



Right. Figure 2. Wrong.

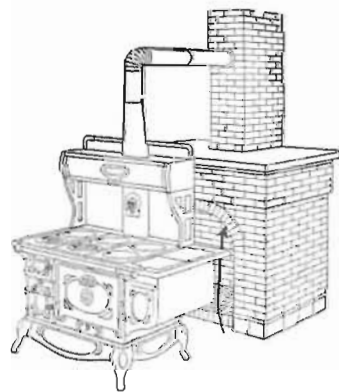


Figure 5.



Figure 4.

## We Can Always Furnish Repair Parts for Our Stoves

Whenever parts wear out or become broken, we can always furnish genuine repair parts, guaranteed to fit. When in need of repair parts, ask for our "Stove Repair Price List," mentioning the name of your stove.

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