

## HOUSEHOLD RANGES

**The coal oven** is 20" x 18" x 12" larger than the usual coal oven, and yet because of the celebrated Household oven flue construction—whereby the heat travels twice over and under the oven—the fuel required is much less than by the ordinary range.

**The two oven burners** are the one-piece pipe burners, easy to take out for cleaning. The end of each burner is fitted with a steel air shutter which accurately insures the proper mixture of air and gas to give perfect heating results.

**The gas cocks** have adjustable orifices allowing just the right amount of gas to be supplied to burners for economical combustion, whether the gas pressure is high or low.

**All joints and doors** are tight fitting, which makes this range exceptionally saving of both gas and coal.

**The ash pan** for the coal section is removed from the front and plenty of air space is allowed between ash pan and grate to prevent the grate from being overheated. The pan is provided with a strong handle and is easy to draw out and carry.

**The Household oven thermometer** tells when the temperature is just right for all kinds of baking and shows at a glance when to open or close the front draft slide.

**Water fronts** for heating the kitchen boiler are furnished in either iron or brass, also brass coils in two sizes, one for boilers of small capacity and one for heating large boilers.

**Cast iron water fronts** are furnished with galvanized coating both outside and inside, insuring the user against rusty water.

**A choice of two coal grates** may be had, either dock ash or triangular grate. The triangular—two bar—revolving grate is very efficient and durable and highly commended by all users.

### Dimensions in Inches of 8-265 Household Liberty

No.	Top of Range		Coal Range Oven			Elevated Left Oven			Elevated Right Oven			Extreme Height of Range	Size of Fire Box for Coal		
	Length	Width	Width	Depth	Height	Width	Depth	Height	Width	Depth	Height		Length	Width	Depth
8-265	43	28	18	20	12	18	16	12	18	16	10	72	15½	7	7½

Height from floor to bottom of gas baking ovens, 53½ inches

Height from floor to cooking top, 33 inches—Approximate weight crated, 875 lbs.

Made by **THE WHITE WARNER COMPANY**

Foundry and  
General Offices at

**TAUNTON, MASS.**

Boston Office  
21 Union St.

# Household Ranges

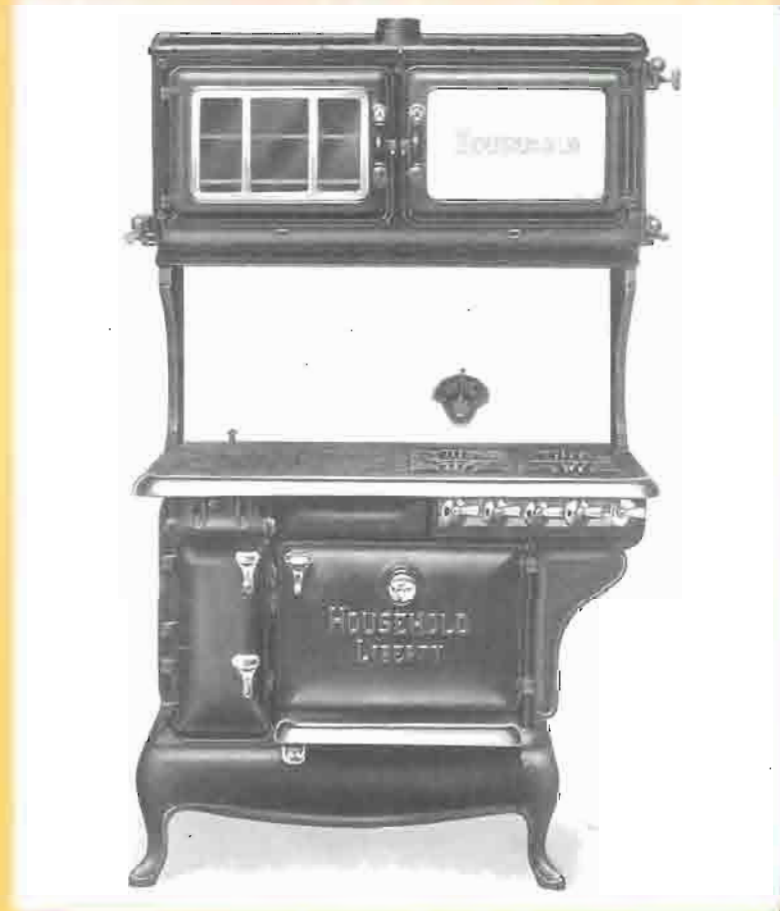
**BUILT TO BAKE**



**The Household Liberty**

A three-oven combination range for burning gas, coal or wood in pearl gray porcelain enamel with either open or closed base

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*Of course you want a combination range*—every woman does. Think of the time saved and the convenience and pleasure of using one. The picture above shows the beautiful appearance of the Household Liberty Combination—a range with three wonderful ovens and space for nine utensils on cooking top, and only forty-three inches over all. "Built to Bake" and give a lifetime service.

*The two upper ovens are heated by gas.* Note the glass paneled door in left oven, a splendid improvement for pastry baking as the most delicate cake can be perfectly baked in plain view during its whole progress. The heat is under positive control and may be regulated so exactly that two layers of food can be baked at once on the two oven shelves provided.

## BUILT TO BAKE



*The upper right hand oven* is built for both baking and broiling. The broiler burner is rectangular in shape, composed of five bars which deflect the heat over the entire surface of broiler pan with such perfect results that broiling is a delight to the user.

*There are four covers for cooking* over coal section of cooking top and five cooking burners in gas section. The entire top when used at one time will accommodate nine different cooking utensils or just one may be heated on the simmering burner, with the smallest possible amount of gas.

*The closed base style* has a roomy compartment below for holding the fire tools, and can be fitted with Household ash chute which does away with the ash pan and conveys the ashes direct to ash receiver in cellar.