

HOUSEHOLD RANGES



The double mantel shelf adds to the fine appearance and has much more room for dishes than the single shelf mantel.

The Household end gas oven and broiler attachment is a wonderful convenience as the gas oven can be used for hot weather cooking and the coal oven for cool weather, and when a lot of baking is required both gas and coal ovens can be used at the same time. See illustration on page one.

Dimensions of Household Regal Range

| No. | Range without Attachments | | | Range with Reservoir | | Range with End Gas Oven | | Coal Range Oven | | | Gas End Oven | | With Mantel | | Coal Fire Box | | |
|-------|---------------------------|-------|--------|----------------------|-------|-------------------------|-------|-----------------|-------|--------|--------------|-------|-------------|--------|---------------|--------|---|
| | Length | Width | Height | Length | Width | Length | Width | Depth | Width | Height | Depth | Width | Height | Length | Width | Height | |
| 8-147 | 45 | 32 | 29 | 51 | 32 | 55 | 32 | 18 | 18 | 10 | 19 | 14 | 10 | 50 | 14 | 7 | 7 |
| 8-152 | 47 | 34 | 30 | 53 | 34 | 57 | 34 | 20 | 20 | 11 | 19 | 14 | 10 | 52 | 16 | 7 | 7 |

Approximate crated weight of 8-147 and mantel shelf, 450 lbs.
Approximate crated weight of 8-152 and mantel shelf, 500 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 Regal

with end gas oven and broiling compartment and mantel shelf with white porcelain enamel back. A plain open base range for burning coal, wood or gas, in two sizes

HOUSEHOLD RANGES



The Household Regal is an exceptionally good looking, plain design range, just the right size for the average family and strictly up to the minute in labor saving improvements. Furnished in regular black finish as shown or in pearl gray porcelain enamel with gun metal finish on cooking top.

The oven is good size and bakes equally well on the plain cast iron shelf or bottom which means that two rows of food may be evenly baked at one time saving one-half the fuel.

The Household oven thermometer registers the baking heat with unerring accuracy and shows at a glance when to open or close the front draft slide.

Triangular or dock ash two bar grates or the plain flat grate can be furnished for burning coal. When wood is to be burned permanently Household wood fixtures can be supplied.

Powerful water fronts of plain iron or galvanized rust-proof water fronts can be had for heating water, as well as brass pipe coils.

The mantel shelf with white porcelain splasher back is the very latest design—beautifully proportioned and finished with much more room for dishes than other styles.

BUILT TO BAKE



The reservoir attachment is fitted with a removable copper tank made of heavy gauge metal, strong and durable. It holds several gallons of water and heats very quickly. The reservoir damper controls the heating perfectly at all times.

The oven shelf slides easily and level when filled with food and is a great convenience in removing hot dishes from the oven.

The nickel edge bands are not bolted but are ingeniously made to lift off when cleaning the range.

The ash hearth is deep and roomy and has a sturdy ash pan with metal handle to make it easy to remove and carry.

The broiler door provides ample space for broiling over the coal fire and is fitted with a check slide to retard the fire and save fuel when not baking.

The door handles are a plain cast iron design placed at the top of doors convenient to reach without stooping.

The oven door pedal unlatches and opens the door by a slight pressure of the foot when both hands are full.