

# NATIONAL Stoves, Ranges and Heaters

CATALOGUE NO. 52R



EXCELSIOR STOVE & MANUFACTURING CO · Quincy, Illinois

Manufacturers NATIONAL STOVES, RANGES, FURNACES AND STOKERS



## OUR POLICY

TO DEVOTE OUR
ENERGY EXPERIENCE
AND RESOURCES IN
A FAITHFUL ENDEAVOR
TO SUPPLY OUR
CUSTOMERS WITH
STOVES, RANGES AND
FURNACES THAT WILL
PROVE WORTHY OF
THEIR RESPECT AND
CONFIDENCE AT FAIR
AND REASONABLE PRICES

EXCELSIOR STOVE & MFG.CO.
QUINCY, ILLINOIS

# NATIONAL RANGES COOKING STOVES AND HEATERS

CATALOGUE No. 52R



#### EXCELSIOR STOVE & MANUFACTURING CO.

MANUFACTURERS

NATIONAL STOVES, RANGES, FURNACES AND STOKERS

QUINCY, ILLINOIS

### **Ardent National**





With Back Guard



With High Shelf

#### Cast Iron Enameled Range For Hard Coal, Soft Coal or Wood

An entirely new up-to-date, all cast iron range of pleasing design. Fire box and flue system constructed to obtain greatest cooking and baking capacity with least amount of fuel. A perfect baker and so constructed that fire box linings may be removed to install two regular size oil burners.

Oven: Large, square, high and roomy. Enameled sanitary oven side linings in front of cast plates are removable for cleaning. Enameled oven bottom. All oven plates are properly fitted, making oven dust and ash proof. Oven door is well balanced and fitted with two coil springs and stayrite door hangers to prevent breakage. Fitted with concealed bolts and door hinges. Improved bar handle with catch on oven door and tee style on ash door.

Thermometer: A reliable thermometer is fitted in oven door to measure heat in oven, a convenience to operator and avoids bad luck when baking.

**Top:** Furnished with four 8-inch cooking holes and one key plate. Key plate raising attachment is a convenience for fueling and broiling. Top is polished and blued.

Fire Box: Oval fire box consists of interchangeable fireback and left end front grate, a convenience to equalize the wearing parts. Duplex grates are exceptionally heavy and interchangeable from right to left.

**Damper:** Slide damper in top is used to control heat in oven. Can be renewed without dismantling range.

Water Heater: Arranged for Cast Water L Front or two pipe water front coil fitted in cast iron shell.

Color: White and Black.



With High Closet

#### Specifications and Prices

No.	Style	Oven	Top Surface	Weight	Price
4818 4818 4818 4820 4820 4820	Sq. & B. G. Sq. & H. S. Sq. & H. C. Sq. & B. G. Sq. & H. S. Sq. & H. S.	18x18x12 18x18x12 18x18x12 20x20x13 20x20x13 20x20x13	$24\frac{1}{2}x34\frac{1}{2}$ $24\frac{1}{2}x34\frac{1}{2}$ $24\frac{1}{2}x34\frac{1}{2}$ $26\frac{1}{2}x37$ $26\frac{1}{2}4x37$ $26\frac{1}{2}4x37$	420 lbs. 430 lbs. 475 lbs. 470 lbs. 480 lbs. 525 lbs.	\$
	54. 55 11. 51	Bondonio	20/4101	323 153.	••••

Two pipe water front coil fitted in range, extra.
Two pipe water front coil separate from range, extra.
Cast water L front fitted in range, extra.
Cast water L front separate from range, extra.
Back Guard ordered separate from range, extra.
High Shelf ordered separate from range, extra.
High Closet ordered separate from range, extra.

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### **Adonis National**



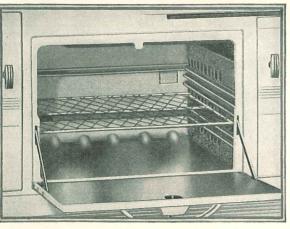
Three Fuel Oven Combination Range For Coal, Wood, Natural, Bottled or Manufactured Gas

The most practical combination range on the market. Designed especially to obtain more oven space and eliminate the ever-troublesome baffle plate in oven. Entire oven space (3888 cubic inches) is available for baking when either gas or coal is used as fuel. The large U shaped burner does not enter either the oven or coal flues. Heat enters oven through a series of flues on four sides and is distributed evenly at desired temperatures. No Cold Spots in Oven. After gas heat has circulated through oven, it is discharged into smoke flue through automatic vent opening in rear of oven. This not only saves gas but increases flow of heat around the oven. Enameled side oven linings, easily removable for cleaning and blue polished oven bottom are not only sanitary but serviceable as well. Ventilating damper is controlled automatically with oven gas cock handle. Oven heat control regular equipment. Insulated oven doors.

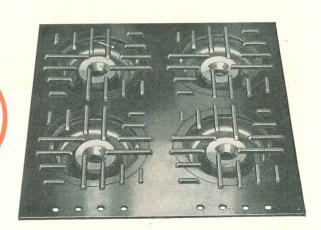
Top: Outer rim, closed gas top, burner cups, burner caps and grids are finished in porcelain enamel. Coal top is blued and polished. A cast iron fuel saving burner of special design is used to obtain the benefit and efficiency of all the B.T.U.'s in the gas being used. Change in location of burners unnecessary for different kinds of gas. Equipped with gas saving burners. All burners drilled to eliminate clogging.

Color: White and Black.

Water Heater: Arranged for two pipe water front coil or cast water L front. Heats more water and does not interfere with baking.



GAS,
HARD COAL,
SOFT COAL
or WOOD



			Specific	cations and Pric	es			
No. 2818 2818	Style Back Guard High Shelf	Size Top 24½x34¾ 24½x34¾	Size Coal Top 24½x14 24½x14 24½x14	Size Gas Top 24½x20 24½x20 24½x20	Oven 18x18x12 18x18x12 18x18x12	Extreme Height 41 <sup>3</sup> / <sub>4</sub> 52 61	Weight 525 lbs. 550 lbs. 575 lbs.	Price \$
2818 Cast Wa	ter I. Front fitted in range, eter I. Front fitted in range, eter L Front separate from rawater front coil fitted in rawater front coil separate from range, ext	24½ x34% extra	24½x14	24/2820				
Cast Wa	ter L Front separate from ra	ange, extra						
Two pipe	water front coil fitted in ra	nge, extra						
Back Cu	e water front coll separate in	om range, extra						
High She	elf separate from range, extra	a						
High Clo	elf separate from range, extra set separate from range, extra	ra						

STATE KIND OF GAS USED

### **Rapid National**



Reservoir and High Shelf



With Back Guard



With High Shelf



With High Closet

### For Hard Coal, Soft Coal or Wood

Cast Iron Enameled Range

An up-to-date, new design, very high grade, all cast iron range made in White finish. Fire box and flue system so constructed to use the least amount of fuel and insure perfect baking.

Oven: Oven plates made and assembled to prevent any ash leaks and allow for expansion and contraction. Oven door equipped with two invisible springs and stayrite door hanger.

Top: Furnished with four 8-inch cooking holes and one solid key plate. Top is polished and blued.

Fire Box: Fire Box is oval and linings are exceptionally heavy. Curved front grates will give more service. Bottom grates are interchangeable and can be used for coal or wood. Porcupine fire back used in construction is far superior to other styles and cannot be surpassed in fuel saving or economy.

Reservoir: Made of heavy copper, tinned inside, and heats by contact. Our system permits the operator to heat water and bake at the same time, a convenience not to be overlooked.

Color: White and Black,



Square and High Shelf

#### Specifications and Prices SQUARE STYLE

		SOUARE SI	ILE		
No.	Style	Oven	Top Surface	Weight	Price
481	With Back Guard	18x18x11½	25½x37	408 lbs.	\$
481	With High Shelf	18x18x11½	25½x37	435 lbs.	
481	With High Closet	18x18x11½	25½x37	470 lbs.	
		RESERVOIR S	STYLE		
418	With Back Guard	18x18x11½	25½x40	444 lbs.	\$
418	With High Shelf	18x18x11½	25½x40	470 lbs.	
418	With High Closet	18x18x11½	25½x40	509 lbs.	
Two pipe W Back Guard High Shelf I High Shelf I High Closet	L Front fitted, extra	e, extrarate, extraoarate, extraoarate, extraarate, extra			

### **Newart National**



No.



With Back Guard



With High Shelf

Style

#### Cast Iron Enameled Range—Blue Polished Top

#### For Hard Coal, Soft Coal or Wood

A medium priced enameled adaptable balanced range with drop oven door. The only range of its kind where reservoir is attached to range and having appearance of a full balanced range. Compact, still having adequate top space for cooking needs of average home. Flue system provides even heat throughout entire range with smallest amount of fuel. Extra large flues eliminate frequent cleaning. Six 8-inch covers heated at all times with damper either open or closed.

Oven: Oven top is convexed which increases life of oven top casting as well as covers and centers, insuring at same time smooth draft around oven. All connections properly made to prevent any sifting of ashes into oven.

Fire Box: Oval fire box prevents accumulation of ashes in corners of fire box and heats oven more uniformly and lengthens life of linings. Porcupine fire back used in construction is far superior to other styles and cannot be surpassed in fuel saving or economy.

Reservoir: Made of heavy copper tinned inside and heats by contact. This system of heating water permits operator to bake and heat water in reservoir simultaneously on same amount of fuel, a feature of convenience and economy which should not be overlooked.

**Dampers:** Pull up damper operates from front of range and can be replaced at any time without dismounting range.

Water Heater: Arranged for two pipe water back coil or cast water L front. They do not interfere with baking.

Top Surface

Weight

Price

Color: White and Black.

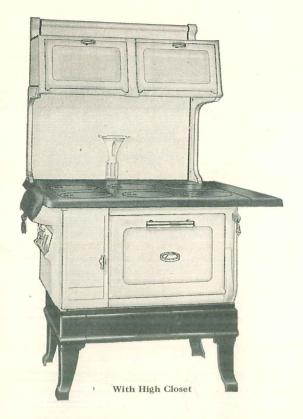


With High Closet

#### Specifications and Prices

Oven

6818 6818 6818 6820 6820	Res. & Back Guard Res. & High Shelf Res. & High Closet Res. & Back Guard Res. & High Shelf	18x18x11½ 18x18x11½ 18x18x11½ 20x20x11½ 20x20x11½	25½x39½ 25½x39½ 25½x39½ 27½x41 27½x41 27½x41	400 lbs. 426 lbs. 470 lbs. 430 lbs. 460 lbs 500 lbs.	`
Cast Water L fi	Res. & High Closet  itted in range, extraeparate from range, extra	20x20x11½		300 Ibs.	
Two Pipe Coil,	extra			.,	





### **Nord National**

Enameled Cast Range with Blue Polished Top For Hard Coal, Soft Coal or Wood

An entirely new creation in a cooking range with all features embodied to make it simple for the operator. Two flue system, which has been used in National construction for many years is still adhered to. It equalizes the heat to all parts of the oven, and no matter whether damper is opened or closed, the heat will pass under the six covers, a convenience where a great amount of cooking is done. Flues are extra large and adaptable to use hard or soft coal and wood. Top is provided with removable cast elbow, which permits range to pass through an ordinary door. Cut tops, ribbed covers and centers increase the efficiency and lasting qualities many times. Six eight-inch cooking holes.

**Oven:** Oven top is convexed, which increases the life of the oven top casting and allows a very large flue space. All connections are properly made to prevent any sifting of ashes into the oven. Inside of oven is aluminized.

**Fire Box:** Oval fire box prevents accumulation of ashes in corners of fire box and heats oven more uniformly and lengthens the life of the linings. The porcupine fire back as constructed in this range cannot be surpassed for economy and fuel saving.

Reservoir: Not furnished with reservoir.

Dampers: Pull up damper operates from front of range and can be replaced at any time without dismounting range.

Water Heater: Arranged for two pipe water back coil or a cast water L front. They do not interfere with baking.

Color: White and Black.



No.	Style	Oven	Top Surface	Weight	Price
8618	Back Guard	18x18x111//	25½x37	350 lbs.	\$
8618	High Shelf	18x18x11½	25½x37 25½x37	390 lbs.	
8618	High Closet	18x18x11½	25½x37	430 lbs. 390 lbs.	
8620	Back Guard	20x20x12	27½x40	420 lbs.	
8620 8620	High Shelf	20x20x12 20x20x12	27½x40 27½x40	460 lbs.	
0020	High Closet	ZORZOXIZ	, <del>-</del>		
Cast water I front	fitted in range, extraseparate from range, extra.ck coil, extra.separate from range, extra.de separate from range, extra.de separate from range, extra.back guard, deduct				<mark>.</mark>
Cast water L front	separate from range, extra				<mark></mark>
Two pipe water ba	ck coil, extra	<del>.</del>			
High Shelf ordered	separate from range, extra				· · · · · · · · · · · · · · · · · · ·
High Closet ordere	d separate from range, extra				
if wanted without	back guard, deduct		•••••••		

### **Nector National**





#### All Cast Iron Plain Finish Range For Hard Coal, Soft Coal or Wood

An entirely new cooking range with all features embodied to make it simple for the operator. Two flue system, which has been used in National construction for many years is still adhered to. It equalizes the heat to all parts of the oven, and no matter whether damper is opened or closed, the heat will pass under the six covers—a convenience where a great amount of cooking is done. Flues are extra large and adaptable to use hard or soft coal and wood. Top is provided with removable cast elbow which permits range to pass through an ordinary door. Cut tops, ribbed covers and centers increase the efficiency and lasting qualities many times. Six eight-inch cooking holes.

Oven: Oven top is convexed, which increases the life of the oven top casting and allows a very large flue space. All connections are properly made to prevent any sifting of ashes into the oven.

**Fire Box:** Oval fire box prevents accumulation of ashes in corners of fire box and heats oven more uniformly and lengthens the life of the linings. Porcupine fire back used in the construction of this range cannot be surpassed for economy and fuel saving.

**Reservoir:** Made of galvanized iron or copper as desired and heats by contact. Our system permits the operator to bake and heat water at the same time—a convenience not to be overlooked.

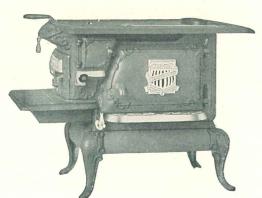
**Dampers:** Pull up damper operates from front of range and can be replaced at any time without dismounting range.

Water Heater: Arranged for two pipe water back coil or a cast water L front. They do not interfere with baking.



			TOP SU	JRFACE	WEI	GHT		PRICE	à a
No.	Style	Oven	Less Res.	With Res.	Less Res.	With Res.	Less Res.	Galv. Res,	Cop. Res.
8618	Balustrade	18x18x11½	25½x37	25½x42	350 lbs.	415 lbs.	\$	\$	\$
8618	High Shelf	18x18x11½	$25\frac{1}{2}x37$	$25\frac{1}{2}x42$	390 lbs.	450 lbs.	****		
8618	High Closet	18x18x11½	25½x37	25½x42	430 lbs.	490 lbs.			
8620	Balustrade	20x20x12	27½x40 27½x40	27½x47 27½x47	390 lbs. 420 lbs.	450 lbs. 480 lbs.			
8620 8620	High Shelf High Closet	20x20x12 20x20x12	27½x40 27½x40	27½x47	460 lbs.	520 lbs.			
0040	8	2011201121		- / 2					
Cast water	er L front fitted in range er L front separate fron	e, extra			. <b></b>				
Cast Wat	er L front separate fron	n range, extra	•••••		• • • • • • • • • • • • • • • • • • • •				
Two pipe	water back coil, extra.	, . ,			• • • • • • • • • • • • • • • • • • •				
Galvanize	d reservoir ordered sep	arate from range, extra	••••						· · · · · · · · · · · · · · · · · · ·
Copper re	servoir ordered separat	e from range, extra							<b></b>
High She	f ordered separate from	range, extra							
High Clo	water back coll, extra, of reservoir ordered separate from set ordered	m range, extra							
If wanted	without balustrade, de	duct							

### **Guide National**



Cast Cook

For Hard Coal, Soft Coal or Wood

A medium priced cast cook stove of plain design. Parts subject to wear are built heavy and substantial. Provided with Porcupine Fireback, duplex grates for coal or wood. ribbed covers and centers. Mounted without rods. Two flue system provides easy draft and insures perfect baking qualities. Has wire oven rack, cast skirtings, simmering cover, and large sheet steel ash pan. Triple plated nickel trimmings. Arranged for two pipe water back coil.

Furnished as desired with or without galvanized or copper reservoir, which heats by contact.

It may be permanently bolted to stove.

#### Specifications and Prices

No.	Holes	Oven	With Shelf	Weight	Square
818	Four 8-inch	18x18x111/2	24x34	258 lbs.	\$
820	Four 8-inch	20x20x12	26x36	291 lbs.	
920	Four 9-inch	20x20x12	26x36	294 lbs.	
Two Pine W	Vater Back Coil, extra				
Copper rese	rvoir fitted to stove, extra				
	rvoir ordered separate from				
	reservoir fitted to stove, ex				
Galvanized	reservoir ordered separate	from stove, extra			

### **Master National**

Cast Cook

For Hard Coal, Soft Coal or Wood

A stove made from Pig Iron of exceptional value. It is modeled plain in design, provided with reinforced convex oven top, oval fire box, duplex grate for coal or wood and porcupine fire back. Ribbed covers and centers, with cut long center. Top is cut in two sections. Substantial center rest. Mounted with bolts. Two flue system. Rolling damper, wire oven rack, swing hearth slide, cast iron legs, skirtings, sheet steel ash pan and aluminized oven doors.

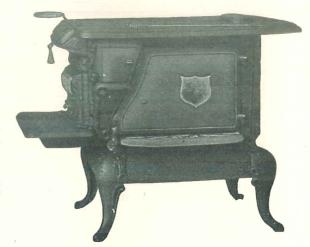
"N" Series, illustrated, has nickeled oven door panels, front door panel, towel rod, swing tea pot shelf and wire handles, while on "P" Series oven door panel and front door

panel are plain

Furnished as desired with or without galvanized or copper reservoir, which heats by contact. It may be permanently bolted to stove.

#### Specifications and Prices

No.	Holes	Oven	With Shelf	Weight	Square
816P	Four 8-inch	16x16x101/4	22 x30	205 lbs.	\$
818P	Four 8-inch	18x18x1114	22½x32	242 lbs.	
820P	Four 8-inch	$20x20x11\frac{3}{4}$	24 x34	260 lbs.	
816N	Four 8-inch	16x16x1014	22 x30	205 lbs.	
818N	Four 8-inch	18x18x1114	22½x32	242 lbs.	
820N	Four 8-inch	$20x20x11\frac{3}{4}$	24 x34	260 lbs.	
Copper re	water back coil, extra. eservoir fitted to stove, eservoir separate from s	extra			
Galvanize	ed reservoir fitted to sto ed reservoir separate from s	ove, extra			





**Amboy National** 

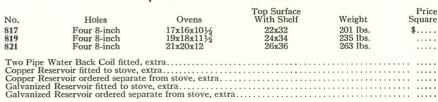
Cast Cook

For Wood Only

A first class cast wood cook stove of plain design. Made from pig iron. Aluminine lined oven doors. Extra false wood bottom in fire box. Porcupine fireback. Heavy ribbed covers and centers with cut long center. Top is cut in two sections. Strong center rest. Mounted with bolts. Two flue system, insuring easy draft. Has removable rolling damper, wire oven rack, deep hearth, cast iron legs, cast skirtings, large sheet steel ash pan and simmering cover. Four eight-inch cooking holes. Oven door panel, front door panel, outside oven shelf, swing tea pot shelf, towel rod and cover lifter are triple plated nickeled.

Copper or galvanized reservoir may be furnished if desired on all sizes, except

No. 817.





Cast Cook

### Savoy National

For Wood Only

A cook stove of exceptional value. Made of selected pig iron. Has large fire box. Porcupine Fire Back. Has swing fender, cut long center, swing hearth slide, deep hearth, rolling damper, outside oven shelf, oven door kicker and back top shelf. Nickeled oven door panels. Mounted without rods. A perfect baker and fuel saver.

Reservoir where furnished is made of galvanized iron. Heats water by contact and may be permanently bolted to stove. Capacity 8 gallons.

#### Specifications and Prices

Number	Holes	Oven	With Shelf	Weight	Price Square
816	Four 8-inch	16x16x10	21x28	162 lbs.	\$
818	Four 8 inch	$18x18x10\frac{1}{2}$	23x30	200 lbs. 230 lbs.	
820	Four 8-inch	20x20x12	25x32	230 IDS.	
Flat Coal G	Grate to fit No. 816, ex	tra		<mark></mark>	
Flat Coal G	rate to fit No. 818, ex	ra			
Flat Coal G	Grate to fit No. 820, ex	ra		<del></del>	
If wanted w	vith reservoir, all sizes	except 816, extra			
Galvanized	reservoir ordered sepa	rate from stove, extra.		<mark>.</mark>	

Cast Cook

### Signal National

For Wood Only

Made from Pig Iron with large fire box. Porcupine fire back. Swing fender, cut long center, swing hearth slide, deep hearth, rolling damper and back top shelf. Mounted with

Reservoir where furnished is made of galvanized iron. Heats water by contact. Capacity 8 gallons.

Specifications and Prices

Number	Holes	Oven	Top Surface Less Shelf	Weight	Price Square
714	Four 7-inch	14x15x 93/4	19x22	138 lbs.	\$
816	Four 8-inch	16x16x10	21x24	156 lbs.	
818	Four 8-inch	18x18x10½	23x26	194 lbs.	
820	Four 8-inch	20x20x12	25x28	223 lbs.	
Flat Coal Gra	te to fit No. 714, ext	ra			
Flat Coal Gra	te to fit No. 816, ext	ra			
Flat Coal Gra	te to fit No. 818, ext	ra			
Flat Coal Gra	te to fit No. 820, ext	ra	<mark></mark>		
If wanted wit	h Galvanized Reserv	oir, all sizes except 71	4-816, extra		
Galvanized R	eservoir ordered sep	arate from stove, extr	a		





### **Dandy National**

Cast Cook

For Wood Only

Large Fire Box. Porcupine fire back. Swing fender, cut long center, swing hearth slide, deep hearth, rolling damper, outside oven shelf, back top shelf. Mounted without rods.

#### Specifications and Prices

Number	Holes	Oven	Top Surface	Weight	Price
815	Four 8-inch	14x15x93/4	20x22	145 lbs.	\$
If monted	with Flat Coal Grate	avtra			

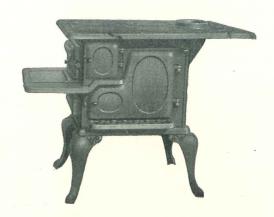
### **Comet National**

Cast Cook

For Wood Only

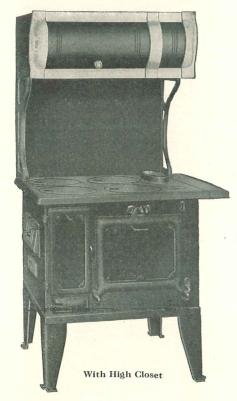
Carefully made of selected material with large fire box, single fireback, solid fender, loose short center, swing hearth slide, rolling damper, back top shelf and outside oven shelf. Mounted

Number 714	Holes Four 7-inch	Oven 14x14x91/4	Top Surface Less Shelf 19½x22	Weight 114 lbs.	Prio
			ıct		





Number 812 – For Coal or Wood 128 – For Wood Only



Number 812—For Coal or Wood 128—For Wood Only

### **Ray National**

Steel Cook

For Coal or Wood



The body is made of blue steel. Oven bottom has a special rib joint to prevent warping. Top is made of cast iron with one loose short center. Heavy cast linings in fire box with self-locking, shaking and dump grate. Rolling damper, easy to operate. Cast legs, drop oven door, flue clean-out under ash door. White enameled panel in oven and ash doors. High shelf has japanned brackets and nickeled front strip. High closet has japanned brackets, nickeled closet ends, strips and knobs.

#### Specifications and Prices

Holes Four 8-inch Four 8-inch

Oven 12x17x10 12x17x10 Top Surface 20x27 20x27

Weight 110 lbs. 105 lbs. Price Square With HS

rice Price With HC \$....



### **Rancher National**

Steel Cook

For Coal or Wood



The body is made of blue steel. Oven bottom has a special rib joint to prevent warping. Top is made of cast iron with one loose short center. Heavy cast linings in fire box with self-locking, shaking and dump grate. Steel legs, drop oven door, flue clean-out under ash door. Blue steel panel in oven and ash doors. High shelf has japanned brackets and nickeled front strip. High Closet has japanned brackets, nickeled closet ends, strips and knobs.

#### Specifications and Prices

Holes Four 8-inch Four 8-inch

Oven 12x17x10 12x17x10 Top Surface 20x27 20x27 Weight 106 lbs. 101 lbs. Price Square \$....



Price Price With HC \$....



Kitchen Heater

### **Pomp National**

White Enameled

A new up-to-date circulating kitchen heater, built especially for attaching to any gas or electric range. Can also be used to consume garbage and other refuse, heat water in kitchen boiler and supplement work of gas range in boiling, frying and other cooking operations. Burns coal, coke, wood and waste paper. Standard height 36 inches. Top is made in sections to permit proper expansion and contraction, and is polished and blued. Has two eight-inch covers and one short center. Built with revertible flue, which conserves fuel and increases heating capacity, consequently it should not be compared with straight draft kitchen heaters. May be placed on right or left of range. Equipped with duplex grates and large ash pan. Oval collar. Strictly modern.

#### Specifications and Prices

Number	Main Top	Height Body	Depth Body	Fire Box	Weight	Price
836	16x27	36	26	17x8x9	200 lbs.	\$
Special Cast	Water Front se	parate from stove	, extra			

### **Ready National**

Kitchen Heater

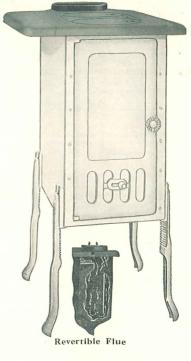
With Revertible Flue

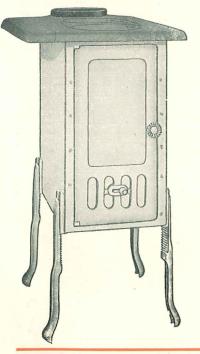
Built in all respects, similar to Hardy National shown below, except that it is fitted with revertible flue, which conserves fuel and increases heating capacity. Burns coal, coke, wood or waste paper. Mounted on legs which can be adjusted so top fits flush with top of any gas range standing 30 inches high. Top is and one loose short center. Durlay greates heavy and the standard of the standard o

exceptionally large, fitted with two 8-inch covers and one loose short center. Duplex grates, heavy cast linings and deep fire box. One shelf furnished with each stove. Can be attached to right or left of gas range. No. 8 has plain top and blue polished steel body. No. 8W has polished top and body of heavy enameling steel. Finished in white enamel as illustrated. Legs to adjust height of stove to 36 inches furnished on special order if desired. Specify if wanted.

#### Specifications and Prices

Number	Main Top	Height Body	Width Body	Fire Box	Weight	Price
8 8W	14x27 14x27	$21\frac{1}{2}$ $21\frac{1}{2}$	11 11	17x8x9 17x8x9	150 lbs. 155 lbs.	\$
Special Cast W	ater Front separate fr	rom stove extra				
Extra Side Shel	f, plain, extra					
Polished Top fo	or No. 8, extra					





Kitchen Heater

### **Hardy National**

Enameled or Plain

A thoroughly well built and practical appliance which can be attached to any gas range. In addition to heating kitchen, it can be used to consume garbage and other refuse, heat water in kitchen boiler, and supplement work of gas range in boiling, frying and other cooking operations. Burns coal, coke, wood and waste paper and operates exactly like a small stove. Mounted on four legs which can be adjusted to make top come flush with top of any range that stands 30 inches high. Large cast top with two 8-inch covers and one 8-inch loose short center. Duplex grates, heavy cast linings and deep fire box. Can be attached to right or left of gas range. One shelf furnished with each stove. No. 8 has plain top and blue polished steel body. No. 8W has polished top and body of heavy enameling steel and is finished in white enamel. Legs to adjust height of stove to 36 inches furnished on special order if desired. Specify if wanted.

Number	Main Top	Height Body	Width Body	Fire Box	Weight	Price
8 8W	$14x22\frac{1}{2}$ $14x22\frac{1}{2}$	$21\frac{1}{2}$ $21\frac{1}{2}$	11 11	17x8x9 17x8x9	126 lbs. 136 lbs.	\$
Extra Side Shelf	our pipe water coil, , plain extra , polished, extra	extra				



#### Specifications and Prices

No. Floor Space 29 24½x30

Height Overall

Length Wood 281/4

### **Woodburn National**

**Enameled Circulating Heater** 

For Wood Only

Cast Lined

Golden Oak Walnut Finish

#### DESCRIPTION

The only REVERTIBLE wood burning circulator on the market. So constructed that the fuel may be burnt on a direct or indirect system by a single operation of damper. When the feed door is opened for refueling, damper automatically opens. When damper is closed, heat and smoke must circulate around entire body of the heater, thus obtaining greatest efficiency from fuel consumed. The flue space between cast linings and heavy steel body is of sufficient size to entertain all heat and smoke produced in the fire box. The increased radiation and saving of fuel accomplished by this system is a great factor in economy. The cheerful glow of an open fireplace is ever present by reason of the mica front. Fitted with cast removable linings, smoke curtain and spark arrester. Feed door opening measures 9½x16. Top grating can be removed to heat water.



Interior View

### **Alma National**

**Enameled Circulating Heater** 

For Hard Coal, Soft Coal, Coke or Wood

Weight

A strictly first quality, beautiful, modern, efficient vitreous porcelain enameled circulator, in cross-burl walnut finish, unexcelled in modern stovecraft. Heating unit is made entirely of best quality cast iron. Body is in sections of square ribbed design, assembled with bolts on outside to insure long life and maximum capacity. Corrugated extra heavy fire pot has almost perpendicular sides, which prevent fire from resting on inner walls and allow an unobstructed flow of heat, increasing efficiency and prolonging life of heater. Hot blast draft, entering in part through slide in ash door passes up through grate while a portion thereof is drawn through a tube from base into sectional blast ring at top of fire pot and expelled over fire, producing a perfect hot blast and perfect fuel combustion. Casing consists of three sections of steel panels above cast louver sections at sides and back. Main front is cast iron, properly ventilated to prolong life of fire pot. One piece porcelain lined water pan in rear of heater. An ideal heater for any home, designed to harmonize in its surroundings with all that conservative taste approves.

Number 19W	,	Dia. Top Fire Pot 19	Floor Space Required 27½x27½	Height Overall 50½	Size Feed Door 9½x11	Weight 540 lbs.	Price \$
			agazine, extra separate from heate				





### **DeLuxe Fireplace National**

Golden Oak Walnut

For Hard Coal, Soft Coal, Coke or Wood

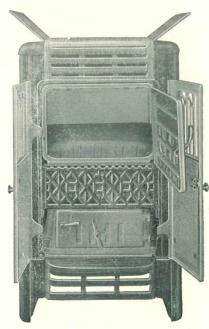
#### DESCRIPTION

A strictly first quality vitreous porcelain enameled heater, finished in a combination of golden oak and walnut, grained by hand. Artistic in appearance, beautiful and durable. Made entirely of best quality material, of exceptionally sturdy construction, providing a continuous circulation and renewal of air.

Fire Pot: Oblong type, exceptionally deep and heavy, reinforced with bars on inside and corrugated on outside to allow for expansion and contraction. Self-sealing asbestos cement joints. Fire pot is held in place by four bolts, adding to durability of construction. Heavy front expansion bar prolongs life of fire pot.

Body: Inside body made of analyzed gray iron with extra heavy reinforcing ribs, which increase the life of the casting and add heating efficiency. Dome is cast in three sections which permits proper expansion and contraction of iron and eliminates cracking.

Casing: Consists of three sections of porcelain enameled steel panels. Sides have rounded front corners. Exceptionally large space is provided between casing and inner unit to allow free unobstructed flow of air. Casing front is all cast iron, made in sections, with two outside open work doors enameled inside and out, fitted with elaborately designed steel panels. Back panel finished in black porcelain, while front and sides are beautifully grained in golden oak and walnut finish-truly a work of art.



Open View showing how top can be used for cooking

Evaporating Pan: A one piece porcelain enameled water pan (clean as a china dish) is furnished. It is demountable for cleaning and conveniently placed for filling. Sufficient heat permits the evaporation of large quantities of water, thereby keeping air in the rooms in a pure and healthful state at all times.

Doors: The feed door is made with invisible hinges and has opening measuring 12x18¼ inches, or large enough to entertain a nail keg. Perforated tin is placed in the door to protect mica. Door is ground and fitted to a paper tight test joint and held in position with turnkey. Ash door and ash pit base are surface ground to a paper test tight joint and will remain absolutely tight.

Grates: Equipped with National Duplex Grate, made without grate frame. A bar on each end serves all requirements. Grates can be mounted through ash pit opening. Coal grate reversed forms perfect wood grate.



Interior View



Size Fire Pot 201/2x141/2

No.

221

Casing 24½x28½ Specifications and Prices Height Overall

49

Size Feed Door 12x181/4

Height Floor to Pipe Collar 461/2

Weight 475 lbs. Price



### **Arrow National**

#### Walnut Enamel Finish

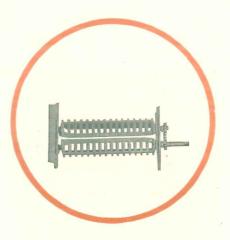
For Hard Coal, Soft Coal or Wood

A strictly first quality vitreous porcelain enameled heater, finished in grained walnut. Artistic in appearance, sturdy in construction, and provides a continuous circulation and renewal of air.

Body: Inside body made of analyzed gray iron with reinforcing ribs, a structural feature which increases the life of the heater and adds to its heating capacity.

Fire Pot: Fire pot is exceptionally heavy and provided with a special expansion rib in front to prevent cracking.

Grates: Are the National duplex type and are reversible to use wood as a fuel if desired.



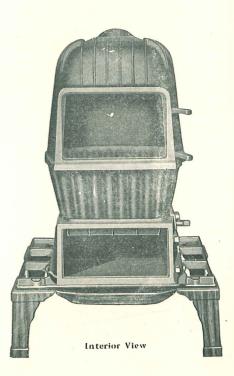
#### NATIONAL DUPLEX GRATE

Made without a grate frame. Has bar on each end to meet all requirements and insure perfection. By reversing sides either coal or wood can be used as fuel. The solid side makes a perfect wood burning grate and when in closed position reduces depth of fire box, so essential when burning wood. Lateral bars, the full length grate, prevent coal or clinkers from interfering with the ease in dumping grate while fire is burning.

Casing: Consists of three sections of porcelain steel panels. Round front corners, a convenience for cleaning. Exceptionally large air space between inner unit and casing to allow a free unobstructed flow of air.

Evaporating Pan: Made of heavy steel electric-welded and enameled to increase its durability.

No. 20	Size Fire Pot 20x13¼x11	Size Feed Door 14¾x8¾	Size Ash Door 15¼x6¼	Height Overall 49	Width Overall 28	Depth 20½	Weight 400 lbs.	Price \$





### **Elite National**

Walnut Enamel Finish

For Hard Coal, Soft Coal or Wood

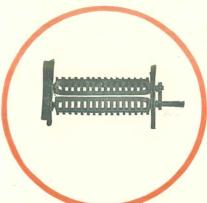
#### DESCRIPTION

A circulating heater, which in construction cannot be surpassed, since it includes all features found in higher priced heat circulators.

Inner unit is of cast iron construction, with deep ash pit, heavy fire pot and large feed door. Combustion chamber is especially designed to extract all heat from fuel and prevent its entering flue.

Fire pot is provided with special expansion rib in front to prevent cracking. Grates on all sizes are of the National Duplex Type.

Casing sides are made of steel. Back casing panel is black porcelain enamel. Casing sides and front are beautifully enameled in a two tone effect and design is such as to eliminate dust and foreign matter accumulating on surface. Casing front is all cast iron, properly ventilated to prolong life of fire pot. Space between inner unit and casing has been carefully proportioned to permit greatest amount of air to circulate through space to be heated.



#### NATIONAL DUPLEX GRATE

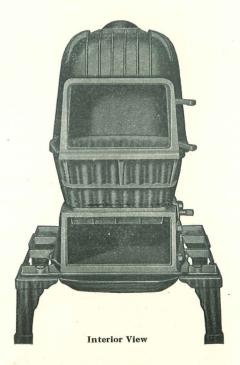
Made without a grate frame. Has bar on each end to meet all requirements and insure perfection. By reversing sides either coal or wood can be used as fuel. The solid side makes a perfect wood burning grate and when in closed position reduces depth of fire box, so essential when burning wood. Lateral bars, the full length grate, prevent coal or clinkers from interfering with the ease in dumping grate while fire is burning.

Ash door and base are surface ground to a paper tight fit. All joints are properly fitted and sealed with indestructible asbestos cement.

Water pan is enameled inside and out. It is conveniently placed and indestructible.

Made in three sizes, either of which may be supplied with cast iron magazine when hard coal is used as fuel. No National has ever failed to give complete satisfaction.

No	Size Fire Pot	Size Feed Door	Size Ash Door	Height Overall	Width Overall	Depth Overall	Weight	Price
65 85 25,4	11 x16x8 12 x18x9 13½x20x11	11½x7¼ 12½x8⅓ 14¾x8¾	11½x5 13½x5¾ 15¼x6¼	40 44 48	24 26 28	$16\frac{1}{2}$ $17\frac{1}{2}$ $19\frac{1}{2}$	265 lbs. 345 lbs. 375 lbs.	\$
	oal Magazine, Ext							\$





### **National Gas Heaters**

Porcelain Enameled Walnut Finish

For Manufactured or Natural Gas

#### DESCRIPTION

Combustion Chamber is equipped with four, six or nine three-inch extra heavy Cop-R-Loy tubes, extending vertically through combustion chamber and connected at top and bottom with gas tight cast-iron plates. Extra heavy Cop-R-Loy side walls form the body of the combustion The Cop-R-Loy baffle plates are so attached to inside walls of combustion chamber to force the heat against all parts of the vertical tubes through which purified air passes into the

Air Circulation: The cold air is drawn from the floor, passing over and against the castiron burner box, then through the large Cop-R-Loy tubes, around which the heat is passed back and forth by a series of baffle plates. All gas fumes pass into the combustion chamber and circulate over and around the tubes and enter the down flues on the right and left side of combustion chamber, at the extreme top back, thence travel downward within a few inches of the bottom of heater and return upward through center back flue to the four-inch pipe outlet. This not only triples the circulation and efficiency of the heater, but also holds the flue losses down to a minimum.

Casing is made in four sections of extra heavy, vitreous enameling steel, beautifully grained in walnut finish will harmonize with room furnishings. Designed with oval corners, which permit a free, unobstructed flow of air and are most sanitary and easily kept clean.

Burners are large, properly con-structed one-piece cast burners, cored and drilled. Manifold is concealed and more sanitary than the exposed style. Gas cocks are equipped with special needle point adjuster, permitting the operator to adjust burners to all gas pressures.

Illustration in lower right hand corner shows the exact inner construction of the NATIONAL gas circulator. The long arrows indicate the air drawn from the floor that passes between the inner units and casing through top, also the air drawn from floor over the burner box top into the tubes and discharged through fretwork top.

The short arrows indicate the gas heat passing out of burner box top around the inner tubes, where it is conducted back and forth through a series of baffle plates, entering the down flues at top and traveling downward within a few inches of bottom and thence up to pipe outlet.

Illustration in center shows No. 9-3-W made up as a special unit to meet requirements and recommendations of school authorities. Designed to properly heat and ventilate schoolrooms and to comply with State Laws.

When placed in schoolrooms heater is supplied with extra equipment listed below, con-

When placed in schoolrooms heater is supplied with extra equipment isset below sisting of fresh air duct and elbow, damper with quadrant to regulate volume of fresh air.

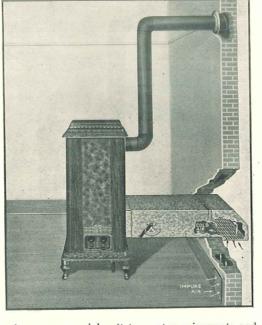
8x20 Fresh Air Collar

3 Jts. 4" Blue Pipe

2 only 4" Blue Elbows

1 only 4" Mitre Joint
1 only 9x12 B. J. Register 2 only 4" Blue Elbows Fresh Air Duct, Screen and Elbow

Fresh air duct and impure air register shown are used only when placed in buildings where the law requires outside air to be taken through heater and ventilation such as in schoolrooms.





Number 4-3-W 6-3-W 9-3-W	Tubes 4 6 9	Burners 1 2 2	Length Air Tubes 16 18 20	Height 36 42½ 45	Width 19¼ 24½ 30	Depth 163⁄4 19 19	B.T.U. Per Hour 30000 40000 80000	Weight 180 lbs. 231 lbs. 280 lbs.	Price \$
			National	Gas Heater	with Fresh Air	r Equipment			
9-3-W with 8x2	O Fresh Air C	Collar							
3 Jts. 4" Blue P	ipe, per joint				<mark></mark>				
2 only 4" Blue I	Elbows, each.								
4" Collar, each.			• • • • • • • • • • • • • • • • • • • •						
4" Mitre Joint,	each		. <b></b>						
9x12 B. J. Regis Fresh Air Duct,	ster, each Screen and I	Elbow, each	<b></b>						



No. 240WN

Nickel Trimmings consist of urn, pilasters foot rails, screw drafts and keys.

Walnut Trimmings consist of swing top, upper front, lower front, feed door, two front legs and front base strip, while ash pit base, ash door, two back legs, two short base strips and one long base strip are black japan.

#### A Sales Leader Which Should Be On Every Dealer's Floor

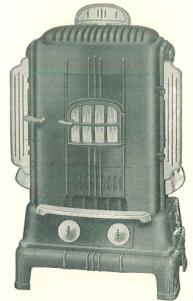
### **Duplex National**

Double Hot Blast

For Coal or Wood

The Duplex National, improved pattern, is an entirely new design, modern in every respect and with more outstanding features than any heater of this type. The fire pot is constructed along scientific lines, to stand the severe strains of expansion and contraction, and is an ideal hot blast and smoke consumer. The hot blast tube supplies fresh air to the top of fire pot, and in conjunction with the special constructed fire pot, makes a double hot blast that burns coal with the greatest efficiency. The deep ash pit is fitted with duplex grates that can be reversed to burn wood if desired. Screw draft in side of base will permit the operator to regulate the fire more easily. Top is large and fitted with two covers. The foot warming feature will be appreciated by users of Duplex National. The heavy steel body is attached to fire pot with our safety lock construction, and is gas, dust and ash proof. Duplex National is a practical as well as an economical heater to use.

Large feed door, a decided convenience when using wood as fuel, is equipped with smaller door with mica front, when coal is used.



No. 240NR

Nickel Trimmings consist of top ornament, pilasters, foot rails and screw drafts.

Another Outstanding National, embodying features of Merit and Convenience in its Construction. Combines Greater Luxury and Performance with exceptional operating economy and lasting qualities.

#### Specifications and Prices

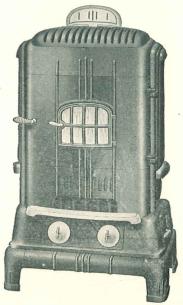
No.	Size Fire Pot	Size Feed Door Opening	Height Less Urn	Weight	Price
240WN	24x143/4x8	$20x13\frac{1}{2}$	48	335 lbs.	\$
240NR	24x143/4x8	20x13½	48	330 lbs.	
240	24x143/4x8	$20x13\frac{1}{2}$	48	325 lbs.	Disc.

#### Distinction

Originality

**Highest Quality** 

Medium Priced



No. 240

Nickel Trimmings consist of top ornament, foot rail and screw drafts.

No 200N-Nickel Trimmed

### **Always Warm National**

The Always Warm National heater has all the good qualities found in any heater of this type and is made with cast bottom instead of steel. Steel bottoms will rust out. Instead of fuel burning from the center of grate to the outside edge of the inner cast linings, the fuel burns from the outside edge of the linings to the center of the grate which prevents ashes or any other substance lodging against the walls of the linings. This feature produces immediate radiation, not necessary to wait until all the fuel is under combustion. Linings in Always Warm National are made of analyzed cast iron and extra heavy. Cast iron is the proper metal to use where soft coal is used as a fuel. Brick linings were originally made for hard coal and are used exclusively in stoves throughout the hard coal district. Cast iron is the best metal known for linings where soft coal is used as a fuel.

The Always Warm National heater fuel burning feature is the same as used in our Cycloidal National Furnace, the most wonderful fuel saving smoke consuming principle ever used in any furnace, and this principle has been so successful that we have decided to use it in the Always Warm National Heater.



Sectional View

Many extravagant claims are being made on heaters offered to the general public, as to the length of time the heater will hold fire on one fueling. These claims, of course, look good to the average user, but do not always come up to their expectation.

Always Warm National can be furnished trimmed or plain as shown by illustration. No. 200N has nickel foot rails, ash guard, urn, urn bottom, name plate and drop handle. No. 200P has nickel name plate ash guard and drop handle.

	3	pecifications and i	lices	
No. 200N 200P	Diameter Drum 20 in. 20 in.	Grate Area 227 sq. in. 227 sq. in.	Weight 300 lbs. 300 lbs.	Price \$



No. 200P-Plain



#### Thermal National

With Hot Blast Tube For Hard or Soft Coal

This stove is of strictly air-tight construction. Body is made of heavy gauge polished steel with bottom double seamed thereto. Legs fasten into cast iron cleats. Skirtings bolt to legs. It is equipped with check draft in collar, oscillating hot blast tube. Extra large top feed opening. Draw center grate and ash pan.

Nickel Trimmings-Swing top, foot rails, front panel, name plate, damper, urn and keys.

#### Specifications and Prices

No.	Diameter Steel Body	Height Less Urn	Weight	Price
12	12	371/2	110 lbs.	\$
14	14	391/2	135 lbs.	
16	16	411/2	155 lbs.	
18	18	431/2	182 lbs.	

### Oakland National

With Cyclone Blast Draft

For Soft or Hard Coal

A high grade oak heating stove built heavy and substantial in all parts. Cyclone draft consists of a damper under feed door and cast section of ring over the top of fire pot, corresponding with width of cast front. Air enters damper and is heated, then discharged from both ends of ring in a swirling motion over fire, supplying the necessary oxygen to completely consume hydro-carbons from the fuel. Feed door is extra large and together with base door and base door damper are machine-fitted, insuring a thoroughly air-tight stove and wood fire-keeper.

Polished hard steel body with over-lapping flange where body connects to cast front, reinforced with cast body strip. Steel body is connected to fire pot with our self sealing joints and will never warp. Corrugated straight form fire pot. Large center heat deflecting ring. Improved shaking and draw center grate is easily removable and shakes through ash door damper opening. Cast skirtings and solid one-piece base with cast-iron bottom. Large sheet steel ash pan. Smoke curtain in feed door. Feed door fitted with mica, protected with perforated tin and outside mica frame. Nickel top ring is of cast ron in four sections. All nickel parts are removable. Top fitted with cover.

Nickel Trimmings: Swing top, top ring, feed door panel, three sections of foot rails.

Nickel Trimmings: Swing top, top ring, feed door panel, three sections of foot rails, pilasters, front legs, front base strip, ash door damper, keys and urn.

#### Specifications and Prices

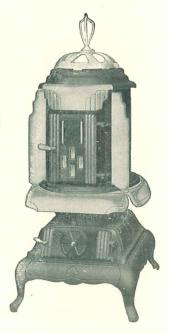
No.	Dia. Top of Fire Pot	Height, Less Urn	Size Opening Feed Door	Weight	Price
165	15	48	8½x12	179 lbs.	\$
185	17	$51\frac{1}{2}$	$9\frac{1}{4}x13\frac{1}{8}$	219 lbs.	
205	19	$53\frac{1}{2}$	10½x14	249 lbs.	
*2051/2		$73\frac{1}{2}$	$10\frac{1}{8}$ x14	268 lbs.	
Wood gr Wood gr	ate to fit No. ate to fit No.	185, extra 205, extra			
*205	51/2 has 11/2 se	ction steel bod	у.		

### **Superb National**

Elaborate Oak Heater For Hard or Soft Coal

An elaborate medium priced oak heating stove, with all the better qualities of the higher priced oak stoves. Large mica feed door with smoke curtain. Shaking and draw center grate. Corrugated fire pot. Polished Steel Body. Sheet Steel ash pan. Cast Bottom. Removable nickel trimmings trimmings.

Triple plated nickel trimmings: Urn, swing top, front panel, pilasters, foot rails, feed door strip, keys and



#### Specifications and Prices

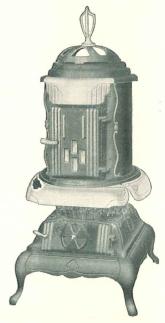
No.	Diameter Top Fire Pot	Height Less Urn	Weight	Price
172	16	461/2	167 lbs.	S
192	18	491/2	200 lbs	
Hot Bla	st Tube, extra			
Wood G	rate, extra			

#### Surite National

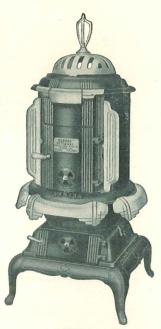
Plain Oak Heater For Hard or Soft Coal

A medium priced oak heating stove of newest design. Identical with the Superb National, but not so elaborately trimmed. Large mica feed door with smoke curtain. Shaking and draw center grate. Corrugated firepot. Polished Steel Body. Sheet Steel ash pan. Cast Bottom. Removable nickel trimmings.

Triple plated nickel trimmings: Urn, front panel, foot rails, feed door strip, keys and knobs.



No.	Diameter Top Fire Pot	Height Less Urn	Weight	Price
172 192	- 16 18	46½ 49½	165 lbs. 195 lbs.	\$
Hot Blas Wood G	st Tube, extra		<mark> </mark>	· · · · · · · · · · · · · · · · · · ·



### **Dapper National**

Elaborate Junior Oak Heater For Hard or Soft Coal

An attractive low priced high grade heater. Equipped with a heavy blue steel body and draw center grate, which shakes through side of base. Has swing top, deep fire pot, cast bottom and steel ash pan. Do not confuse these heaters with the low priced undersize Oak stoves being offered to the trade.

Triple plated nickel trimmings: Urn, urn bottom, pilasters, front panel, foot rails, name plate, knobs and kevs.

#### Specifications and Prices

No.	Diam. To Fire Pot	p Height Less Urn	Weight	Price
15A	14	41	90 lbs.	\$
17A	16	441/6	120 lbs.	
19A	181/2	48	175 lbs.	



An attractive low priced oak heater, made to give service. Economy in operation has not been overlooked and special attention has been given to assembling and fitting of all parts. Feed doors are large, fitted with invisible hinges and smoke curtains. Shaking and draw center grates. Ash pan and combination shaker and cold handle door opener, furnished with all sizes. One piece ash pit with cast bottom. Top fitted with cover.

Nickel Trimmings: Foot rails, name plate side wings, top ornament, knobs and turn keys

#### Specifications and Prices

]	Dia. To	p	Size		
	of Fire		Opening		
No.	Pot	Ht.	Feed Door	Weight	Price
15N	14	421/2	$8\frac{1}{4} \times 9$	111 lbs.	\$
17N 19N	$\frac{16\frac{1}{2}}{18\frac{1}{2}}$	45 48	8 <sup>3</sup> / <sub>4</sub> x10 8 <sup>3</sup> / <sub>4</sub> x10	134 lbs. 172 lbs.	



### **Derby National**

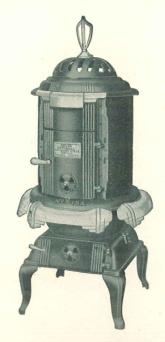
Junior Oak Heater For Hard or Soft Coal

A low priced junior heater with blue steel body, draw center grate which shakes through side of base. Swing top, deep fire pot, ash pan, and cast bottom. No. 513A has steel, while Nos. 515A and 517A have cast base strips.

Nickel Trimmings: Three foot rails, turn-keys, knobs, urn and front panel.

#### Specifications and Prices

No.	Dia. Top of Fire Pot	Ht. Less Urn	Wt. Lbs.	Price
513A 515A 517A	12 14 16	$\frac{36\frac{1}{2}}{39}$	67 83 110	\$



#### Delta National

Plain Junior Oak Heater For Hard or Soft Coal

An attractive low priced high grade heater, made to give service. Identical with the Dapper National, but not so elaborately trimmed. Equipped with heavy blue steel body and draw center grate, which shakes through side of Has swing top, deep fire pot, cast bottom and steel ash pan.

Triple plated nickel trimmings: Urn, front panel, foot rails, name plate knobs and keys.

#### Specifications and Prices

		Weight	Price
14	41	87 lbs.	\$
16	441/2	115 lbs.	
$18\frac{1}{2}$	48	171 lbs.	
	Fire Pot	16 441/2	Fire Pot Less Urn Weight  14 41 87 lbs. 16 44½ 115 lbs.

#### **Dean National**

Low Priced Jr. Heater For Soft or Hard Coal

An attractive low priced oak heater, made to give service. Economy in operation has not been overlooked and special attention has been given to assembling and fitting of all parts. Feed doors are large, fitted with invisible hinges and smoke curtains. Shaking and draw center grates. Ash pan and combination shaker and cold handle door opener, furnished with all sizes. One piece ash pit with cast bottom. Top fitted with cover. Nickel Trimmings: Foot rails,

name plate, knobs and turn keys.

#### Specifications and Prices

			J.1.5 G.		
	Dia. Top	S	ize Open.		
	of Fire		Feed		
No.	Pot	Height	Door	Weight	Price
15	14	401/2	81/x 9	104 lbs.	\$
17	161/2	43	83/4×10	127 lbs.	
19	181/2	46	83/4 x10	165 lbs.	



#### Mascot National

All Cast For Coal or Wood

An all cast heater with duplex grate. Reversing grate and removing end linings converts it into a wood stove. Mica and perforated tin in front door. End doors in two pieces. Deep ash pit with sheet steel ash pan. Hot blast cast linings made in four sections. Swing top. Griddle hole in main top. Reversible smoke collar.

Nickel Trimmings: Front panel, hearth plate, front draft damper, name plate, urn and keys.



	3	pecification	s and Frie	ces	
No.	Size Top of Fire Box	Size Inside of Body	Height, Less Urn	Weight	Price
18	9x15				
		11½x18	$31\frac{1}{2}$	207 lbs.	\$
20	9x17	11½x20	$33\frac{1}{2}$	226 lbs.	
22	10x19	12½x22	351/2	250 lbs.	

#### **Station National**



All Cast

For Coal or Wood

Large and powerful as a furnace. Made extra strong to withstand heavy usage in railroad stations, stores, warehouses, public buildings, etc. Entire body is cast iron. Provided with double feed doors, draw center grate, griddle hole in top and grate which shakes through side of base. Specify if wanted for coal or wood. Coal grate shipped unless otherwise specified. Size double feed door opening, No. 20D 11x16½, No. 24D 13x20½.

#### Specifications and Prices

No.	Dia. Top of Fire Pot	Height	Weight	Price
20D	20	74 84	533 lbs. 765 lbs.	\$
24D 20 Sar	24 ne as 20D	04	105 105.	
with drui 24 Sar	nout steel m extension me as 24D	54	519 lbs.	
drui	nout steel m extension	60	747 lb	
Wood	grate to fit	No. 20 or	20D, extr	a
Wood	grate to fit	No. 24 or	24D, extr	a

#### Alaska National

All Cast

For Coal

Heavy cast construction throughout. Large fire door. Corrugated fire pot. Draw center grate. Three piece base. All joints tightly fitted. A good substantial cannon stove.

#### Specifications and Prices

No.	Diam. Top of Fire Pot	Height	Weight	Price
15	15	441/4	250 lbs.	\$
18	18	$47\frac{1}{2}$	325 lbs.	
20	20	$50\frac{1}{2}$	410 lbs.	



### **Depot National**

All Cast

For Coal

Made extra heavy and strong throughout. Just the heater for depots, offices, warehouses, stores and other places where stoves are subjected to hard usage. Made with broad flat top providing a warming space for vessels. Fitted with shaking and dumping grate, removable lug on ash door with draft register. Size collar 7 inches.

#### Specifications and Prices

No.	Dia. Top of Fire Pot	Height	Weight	Price
191	171/2	431/2	250 lbs.	\$
211	19	461/2	312 lbs.	



#### **Cannon National**

All Cast

For Coal

A smooth finish cannon stove. Has shaking and dump grate, slide draft ring, large ash space and flat top with cover hole. Arranged to use sheet steel drum if desired.

#### Specifications and Prices

Dia. Top	Height	Weight	Price
101/2	36	92 lbs.	\$
	38 41	139 lbs.	
16	49 53		
	of Fire Pot  10½ 12 13½	of Fire Pot Height  10½ 36 12 38 13½ 41 16 49	of Fire Pot Height Weight  10½ 36 92 lbs. 12 38 107 lbs. 13½ 41 139 lbs. 16 49 225 lbs.



### **Depot National**

All Cast

For Coal

Similar in all respects to above, except it has cone top with shelf to provide a warming space. Only the best of material and workmanship enter its construction. Size collar 7 inches.

#### Specifications and Prices

No.	Dia. Top of Fire Pot	Height	Weight	Price
191A	171/2	431/2	260 lbs.	\$
211A	19	461/2	305 lbs.	



#### Globe National

All Cast

For Coal

A handsome, low priced, all cast iron cannon stove, made of same grade material and workmanship as all Nationals, which insures neat castings and fittings. Sheet steel drum may be mounted thereon without use of extra ring.

	Opcomo			
No.	Dia. Top of Fire Pot	Height	Weight	Price
3	9	22	35 lbs.	\$
4	10	23	43 lbs.	
5	11	26	53 lbs.	
6	12	27	67 lbs.	
7	13	31	79 lbs.	



#### **Irving National**

Water Heater For Coal

A water heating laundry and garage stove made entirely of cast iron, having fifty square feet of direct radiation and a capacity of seventy-five gallons of water per hour. Fire pot is a cast iron boiler 11½ inches in diameter inside and 8 inches deep with one inch water space all around, which is divided, providing perfect circulation without any noise. Sheet steel ash pan. Used

in all places where liberal supply of hot water is in constant demand.

NOTE: Price does not include pressure boiler or pipe connection.

#### Specifications and Prices

No.	Holes	Height of Stove	Top Space	Weight	Price
82	Two 8-inch	24	15 x22½	138 lbs.	\$
84	Four 8-inch	25	$22\frac{1}{2}x23\frac{1}{2}$	168 lbs.	****

#### Jet National

Water Heater

For Coal

A laundry and garage stove with water heating fire pot. The pot is made to heat water connected to a pressure boiler. A division inside the water space insures perfect circulation without noise, and heats a large amount of water. Provided with cast iron legs, steel base and cast bottom.



#### Specifications and Prices

No.	Holes	Height of Stove	Top Space	Weight	Price
140.	Holes	01 0000	rop opuce		
80	Two 8-inch	23¾	11½x19½	87 lbs.	\$



#### **Galvanized Pressure Boiler**

Standard Weight—Welded. Maximum working pressure 85 lbs. Standard tapping as shown in illustration.

#### Specifications and Prices

No.	Size	Capacity	Weight	Price Each
30	12x60"	30 gal	70 lbs	

#### **Pressure Boiler Stands**

Made of cast iron, smooth and sturdy.

No.	Weight	Price Each
1-Fits 30 Gal. Pressure Boiler	6 lbs	\$



#### **Charm National**

Laundry Stove

For Coal

Made with large top, fancy base, cone or draw center grate, corrugated fire pot extra large feed door and large ash pit. Cone center grate shipped unless otherwise ordered.

#### Specifications and Prices

No.	Holes	Diam. Top of Fire Pot		Top Space	Weight	Price
84	Four 8-inch	12	$\frac{21\frac{1}{2}}{21\frac{1}{2}}$	21½x21½	90 lbs.	\$
38	Two 8-inch	12	$21\frac{1}{2}$	15 x21	68 lbs.	

### **Tip Top National**

Laundry Stove

For Coal

An extra large laundry stove, made entirely of cast iron. Provided with straight form corrugated fire pot, large swing feed door and ash pit, shaking and draw center grate.



#### Specifications and Prices

No.		Diam. Top of Fire Pot		Top Space	Weight	Price
	vo 8-inch our 8-inch	11 13½	$\frac{22\frac{1}{2}}{25}$	15 x22½ 22½x23½	81 lbs. 115 lbs.	\$



### National Cast Water Heater

Cast-iron painted a striking shade of green. Base assembly made of ½" heat and corrosion resistant steel plate. Tested by hydrostatic pressure in accordance with the Standards of the American Society of Mechanical Engineers. Test pressure and the maximum allowable working pressure is plainly marked on each supply boiler. Rocking grate and screw draft regulator are standard equipment. Capacity No.800, 25° rise 80 gallons and 40° rise 52 gallons per hour. Capacity No.1400, 25° rise 140 gallons and 40° rise 82 gallons per hour. Tapped for 1" pipe.

No.	Height	Depth of Fire Pot	Smoke Collar	Weight	Price
800 1400	22 243/4	10 13	5	100 lbs. 120 lbs.	\$



### **Norman National**

Blue Polished Steel Body

For Wood Only

The last word in Parlor wood stoves. Construction covering every feature that can make for highest class of efficiency, durability and convenience. Heavy polished steel body. Demountable solid cast iron linings. Extra long, deep ash pit and pan. Loose bottom wood grate. Large mica feed door protected with perforated tin. Deep cast top with deflector and check damper. Nos. 21-24 and 24-27N are provided with 9" cover, while No. 26-30N has two 7" covers and one loose center. Handsome demountable nickel trimmings Nickel swing top, urn, top ring, pilaster, foot rails, deflector plate and draft register wheel.

#### Specifications and Prices

Number 21-24N 24-27N 36-30N	Length 21 23 2514	Width 15 17	Height Lining 11 12½ 14	Height Inside Body 24 27 30	Weight 185 lbs. 223 lbs. 255 lbs.	Price \$
26-30N	251/2	19	14	30	255 IDS.	

### **Loyal National**

Blue Polished Steel Body

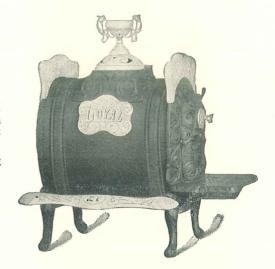
For Wood Only

An exceptionally popular heater with heavy polished steel body and extra heavy sectional cast linings. Automatic damper, operating in conjunction with door, is also accessible for independent use and with smoke curtain effectively prevents smoke escaping into room. Collar is reversible, to facilitate pipe fitting. Hot blast is provided through feed door damper and cast duct inside extending to hearth line.

Triple-Plated Nickel Trimmings: Double faced front and back top ornaments, swing top, urn, name plate, foot rails and keys.

#### Specifications and Prices

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Number	Length Wood	Weight	Price
29	27	178 lbs.	\$
21	29	180 lbs.	





### **Jumbo National**

Made of Blue Steel

For Wood Only

An exceptionally heavy air tight heater, with cast top, built especially for stores, halls, schools, large buildings, etc. Heavy blue steel body, with double corrugated inside bottom and 20 gauge steel lining. Extra heavy construction, with six legs. Cast elbow reinforced with cast plate on inside. Safety draft. Swing feed door opening measures 17x19 inches. Inverted smoke collar to prevent creosoting. Match striker top.

No. 232	Length	Width 22	Body Height 24 30	Weight 110 lbs. 140 lbs.	Price \$
	32 36	22 23	24 30	110 lbs. 140 lbs.	



### **Fir National**

With Swing Top

For Wood Only

Made with extra heavy blue steel body. Deep solid one piece cast corrugated bottom. Large lift up ash door with automatic catch, Steel body mounts inside cast bottom. Cast lining all around inside lower edge of steel body. Mounted without rods. Legs bolt on. Self-mounting foot rails. Large swinging top feed opening. Cast front and door.

Nickel Trimmings—Urn. swing top, foot rails and keys.

#### Specifications and Prices

No. 18N 22N 25N	Holes One 7-inch One 8-inch	Wood 18 22	Less Urn 24½ 26½	Weight 70 lbs. 84 lbs.	Price \$
25N	One 8-inch	25	28	94 lbs.	
28N	One 8-inch	28	30	110 lbs.	

### Fir National

With Swing Top For Wood Only

Made with extra heavy blue steel body. Deep solid one piece cast corrugated bottom. Large lift up ash door with automatic catch. Steel body mounts inside cast bottom. Cast lining all around the inside lower edge of steel body. Mounted without rods. Legs bolt on. Large swinging top feed opening. Cast front and door.

Identical with "N" Series shown above, with omission of nickel trimmings. A very popular seller.

#### Specifications and Prices

Length			
Wood	Height	Weight	Price
18	22	67 lbs.	\$
22	24	77 lbs.	
25	251/2	85 lbs.	
28	$27\frac{1}{2}$	100 lbs.	





Holes

One 7-inch One 8-inch One 8-inch One 8-inch

### **Fay National**

With Swing Top

For Wood Only

Made with extra heavy blue steel body. Deep solid one piece cast corrugated bottom. Large lift up ash door with automatic catch. Steel body mounts inside cast bottom. Cast lining all around the inside lower edge of steel body. Mounted without rods. Legs bolt on. Self-mounting foot rails. Large swinging top feed opening.

Nickel Trimmings-Urn, swing top, foot rails and keys.

#### Specifications and Prices

No.	Holes	Wood	Height, Less Urn	Weight	Price
18N	One 7-inch	18	241/2	63 lbs.	\$
22N	One 8-inch	22	24½ 26½	76 lbs.	
25N	One 8-inch	25	28	84 lbs.	
28N	One 8-inch	28	30	102 lbs.	

### **Fay National**

With Swing Top

No.

18P 22P 25P 28P

For Wood Only

Made with extra heavy blue steel body. Deep solid one piece cast corrugated bottom. Large lift up ash door with automatic catch. Steel body mounts inside cast bottom. Cast kining all around inside lower edge of steel body. Mounted without rods. Legs bolt on. Large swinging top feed opening.

Identical with "N" Series shown above, without nickel trimmings.

		Specification	is and inces		
No.	Holes	Length Wood	Height	Weight	Price
18P 22P	One 7-inch One 8-inch	18 22	22 24	60 lbs. 69 lbs.	\$
25P 28P	One 8-inch One 8-inch	25	251/2	76 lbs.	
401	One o-inch	28	271/2	91 lbs.	





### **Mammoth National**

Cast Heater

For Wood Only

Extra large wood heater, designed for rough usage. It accommodates cordwood lengths without sawing. Built in the most substantial manner. Rods are thoroughly protected from fire. Top, sides and bottom are cut in sections to prevent cracking. Removable Top. Eight inch smoke collar. Legs fit into duffs.

#### Specifications and Prices

No.	Hole	Top Opening	Fire Door	Wood	Weight	Price
55	One 9-inch	13x32	15x23	48	557 lbs.	\$
53—Fl	ue Drum to fit abov	re stove			77 lbs.	

### **National Box**

With Swing Top

For Wood Only

This is a strictly high grade, new and handsome plain pattern, embodying all modern improvements. It has exceptionally large fitting joints, which prevent air leakage. Large feed door. Balanced draw out hearth slide. Mounted without use of rods, allowing free expansion and contraction of all castings. This prevents cracking. Corrugated bottoms insure durability and strength. Nos. 29, 33 and 37 have cut sides.

#### Specifications and Prices

Holes	Size Opening Fire Door	Length of Wood	Weight	Price Not Crated
One 7-inch	8 x 83/4	21	70 lbs.	\$
One 7-inch	9½x10½	25	90 lbs.	
Two 7-inch	934 x1114	29	119 lbs.	
Two 8-inch	11 x13	33	156 lbs.	
Two 8-inch	11 x13	37	170 lbs.	





### **Longwood National**

Cast Lined

For Wood Only

A first quality, air tight heater, with cast iron front, top and bottom. Front and sliding top feed doors both with large openings. Wheel register draft opening and check draft in top. A handy wood burning heater with cast linings in three sections. Reversible collar, a convenience for low flue openings and swing ash door with turnkey. Nickel top ring, foot rails, swing top, urn, knob and turnkey.

#### Specifications and Prices

No. 21 24 26 28	Length 21 24 26 28	Width 16 17 18 18	Body Height 24 24 24 24 24	Feed Door Opening 10¼x10½ 10¼x10½ 10¼x10½ 10¼x10½ 10¼x10½	Top Feed Opening 11½x12¾ 13 x13¼ 15½x13¾ 18¾x14	Weight 110 lbs. 121 lbs. 128 lbs. 160 lbs.	Price \$
Y 6	J L. NT: alas1	Coot Daile out	***				

#### Steel Lined

### **Kenwood National**

For Wood Only

A first quality air tight heater with cast iron front, top and bottom. Front feed door has large opening. Sheet steel adjustable linings are 15 inches high. Wheel register draft opening and check draft in top. Nickel swing top, name plate and turnkey. An excellent seller.

4.4.4.4			Height	Opening	Weight	Price
	18	13	15	$10\frac{1}{4} \times 10\frac{1}{2}$	63 lbs.	\$
121A 221A	21	16 16	18 24	10½ x10½ 10½ x10½	82 lbs. 85 lbs.	
224A	24	17	24	10¼x10½	92 lbs.	
226A	26	18	24	$10\frac{1}{4} \times 10\frac{1}{2}$	98 lbs.	





#### **Pilot National**

Steel Lined

For Wood Only

A new down draft wood heater, made of heavy blue steel with cast top and bottom and an exceptionally large top swing feed opening. Check damper in top. Sheet steel adjustable linings. Cast elbow is reinforced with cast ring inside of body. Reversible collar is a convenience for low flue openings. Nickel swing top and urn.

#### Specifications and Prices

No.	Lgth.	Wdth.	Body Height	Weight	Price
21	21	16	20	73 lbs.	\$
24	24	17	22	80 lbs.	
26	26	18	24	85 lbs.	
Mial	rol Foo	Poile	per peir	ortro	



### Birchwood National

Made of Blue Steel For Wood Only

A first quality air tight heater with cast front door and cast top, with top feed. Large openings. Adjustable steel linings are 15 inches high. Screw register draft opening in front and check draft in top. Inverted smoke collar to prevent creosoting. Match striker top. Nickeled drop handles on top feed opening and door and nickel screw register. Top feed opening 11½x11½ inches. Body Height 24 inches. Feed Door Opening 8½ x 12 inches.

#### Specifications and Prices

No.	Lgth.	Wdth.	Wt.	F	9	ri	C	į
221	21	16	40	\$				,
224	24	17	60					
226	26	18	65	٠	•		•	
Nicke	el Rails	extra.						

### **Worthy National**

Made of Blue Steel Cast Top

A first class down draft heater. Made of No. 27 gauge blue steel, with double-seamed bottom, reinforced cast draft opening, cast elbow and heavy steel linings. Cast legs are securely fastened into cleats on bottom and are self-locking. Cast draft is machined and fitted absolutely air tight. Measurements are full. Built throughout for strength. Length of stove shown is without front draft. Top feed lid opening is 11½x11¾ inches. Smoke collar is inverted to prevent creosoting. Cast match striker top.



#### Specifications and Prices

No.	Length	Width	Body Height	Weight	Price
221	21	16	18	49 lbs.	\$
224	24	17	24	57 lbs.	
226	26	18	24	64 lbs.	



### **Worthy National**

Steel Lined

For Wood Onl

A down draft air tight wood heater, made of No. 27 gauge blue steel with double seamed bottoms, reinforced cast draft opening, one piece cast elbow and heavy steel linings. Cast legs are securely fastened into clips on bottom and are self-locking. Cast draft is machined and fitted absolutely air tight. Extra strong. Length of stove shown is without front draft. Nickel urn and knob.

#### Specifications and Prices

No.	Lgth.	Wdth.	Hgt. Body	Wt. Lbs.	Price
121	21	16	18	32	\$
24 26	24 26	17 18	$\frac{24}{24}$	37 40	

#### **Birchwood National**

Made of Blue Steel

For Wood Only

A first quality air tight heater with cast front feed door, having a large opening. Adjustable steel linings are 15 inches high. Screw register draft opening in front and check draft in top. Large flat cooking surface on top. Nickel drop handle and screw register. Body Height 24 inches. Feed Door Opening 8½x12 inches.

#### Specifications and Prices

Price	Weight	Width	Length	No.
\$	35 lbs.	16	21	21
	40 lbs.	17	24	24
	45 lbs.	18	26	26
				26

Nickel Foot Rails, per pair, extra....



#### **Pinewood National**

Made of Blue Steel

For Wood Only



Flat Top

Lined

Extra heavy roll top with 6" pipe collar. Sloping Ash Pouch with 6" pressed steel hinged ashdoor equipped with pressed steel wheel draft regulator and spark arrester. Built-in check draft. Lined. All heaters furnished with four reinforced rigid pressed steel legs, with automatic patented lock, made from No. 18 gauge steel. Will not bend, crack or break. Nos. 18, 20 and 22 supplied with 10" covers. 12" cover on No. 26. No. 18 packed two heaters per carton. No. 20 and larger packed individually in heavy cartons. Dimensions represent body size.

			410110 0110		
No.	Length	Width	Height	Weight	Price
18	18	14	151/4	13 lbs.	\$
20	20	$15\frac{1}{2}$	$15\frac{1}{4}$ $18\frac{1}{4}$	$16\frac{1}{2}$ lbs.	
22	22	$15\frac{1}{2}$	$\frac{211}{4}$ $\frac{251}{4}$	18½ lbs.	
26	26	$17\frac{1}{2}$	$25\frac{1}{4}$	25 lbs.	



#### **Excelsior Drum**

For Soft Coal, Hard Coal or Wood

Built especially for use in second floor rooms by connecting to smoke pipe of heater in room below. It has four ventiduct tubes 3½ inches in diameter, which circulate air from floor through ducts, and out at top. Diameter of body 17 inches. Height of body 24 inches.

Specifications and Prices

9	Decilication	ilis allu	111663
No.	Size Pipe	Weight	Price
16	6	57 lbs.	\$
17	7	57 lbs.	
O	tings and Rod	45 lbs.	
	tings and Rod		



Size Pipe

#### Flue Drum

With Cast Iron Heads

Made of blue steel with cast iron heads and designed to fit on top of box stoves to increase their efficiency by providing additional radiating sur-

Price

\$....

Weight

### **Dandy Heating Drum**

For Soft Coal, Hard Coal or Wood

Made of smooth steel with clean-out soot door in front and heat retainer inside. Each drum substantially crated. Body 21 inches long and 24 inches high.

#### Specifications and Prices

No.	Size Pipe	Weight	Price
21	6	24 lbs.	\$



For Soft Coal, Hard Coal or Wood

Made of all sheet steel with ventiduct tubes, above.

# market.

#### Steel Drum Oven

This entire oven is made of sheet steel. Collars and ends are swedged together, which makes it absolutely smoke and gas tight. The best steel drum oven on the

#### Specifications and Prices

No.	Outside	Oven	Weight	Price
14	18x14	18x10	17 lbs.	\$

### National **Drum Oven**

The neatest and best drum oven made. Cast ends of plain, new design and cast plate to protect inside oven from fire. Oven space one inch wider than any other drum oven on the market.



#### Specifications and Prices

No.	Outside	Oven	Weight 28 lbs.
81	18x14	18x11	
81—Cast	ings and Rods Only.		17 lbs.



### **National Radiator**

which circulate the air of the room contin-ually. The deflector plates maintain the products of combustion around the tubes and against the interior of the body. Can be attached directly to a stove collar or to the stove pipe in room

#### Specifications and Prices

Size Body	Size Pipe	No. of Tubes	Weight	Price
12 x27	6	5	17 lbs.	\$
13½x28	6	6	22 lbs.	
$13\frac{1}{2}$ x28	7	6	22 lbs.	
	Body 12 x27	Body Pipe 12 x27 6 13½x28 6	Body Pipe Tubes 12 x27 6 5 13½x28 6 6	Body Pipe Tubes Weight 12 x27 6 5 17 lbs. 13½x28 6 6 22 lbs.



SMOKE DUTLET

#### National Fish House Stove

Made of heavy gauge metal with cast draft and cast grate. An ideal stove for heating fish houses during winter months. Has lift up feed door, and is equipped with three legs that bolt to bottom. Charcoal is the ideal fuel to use but will also burn cobs, chips and small wood.

#### Specifications and Prices

No.	Diameter	Height	Weight	Price
10	81/2	18	9 lbs.	\$

Price



### **National Drum Heater Castings**

National Drum Heater castings consist of front, front door, draft slide, collar, legs, bolts, drop handle for door and cooking plate allowing an ideal drum heater to be made from an old 30 or 55 gallon empty oil barrel. Especially adaptable for use by farmers, garagemen, campers, etc. Cooking plate measures 10x12 inches. We can furnish castings and bolts only. Six inch collar.

#### Specifications and Prices

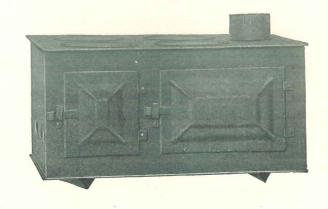
National Drum Heater Castings Only (No Drum)	
No.	Price
30—For use with 30 gallon Drum, Weight 25 lbs	
55—For use with 55 gallon Drum, Weight 27 lbs	

### S. U. Camp Stoves

Carefully made of heavy blue steel, for wood only. All joints double seamed and riveted. Stamped steel doors of attractive design. Stamped steel covers and oven rack. Heat circulates around entire oven. Will bake perfectly. Furnished complete with six feet of telescope pipe.

Spec	ifications	and Prices	
Oven	Top	Height	Wei

		Speci	ilcations a	ild i lices		
No.	Holes	Oven	Top	Height	Weight	Price
2	2	10x10	12x23	12	20 lbs.	\$
4	4	$10x15\frac{1}{2}$	16x23	12	25 lbs.	

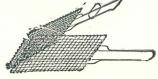




### **Jiffy National**

Made of heavy gauge rust-resisting Armco Iron with reinforced top and bottom. Burns charcoal, wood or cobs. Ideal for broiling steaks, roasts, chops, etc. Cast iron top grate. Furnished with or without broiler.

Specifications and inces					
No.	Diameter	Height	Weight	Price	
1 Less Broiler	81/2	11	8 lbs.	\$	
2 With Broiler	$\frac{81/2}{81/2}$	11	9 lbs.		



#### **NATIONAL FEATURES**



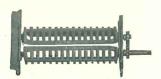
#### National Contact Reservoir

This is the best method for heating water in reservoir. It cannot interfere with the baking of oven, having no dampers, no condensation, no soot deposit, and heats by outside contact only.



#### National Porcupine Fireback

This fireback radiates heat into oven through "Direct" and "Pin" radiation and is found only in National Cooking Stoves and Ranges. That's why Nationals use less fuel than other makes.



#### National Duplex Grate

Made without a grate frame. Has bar on each end to meet all requirements and insure perfection. By reversing sides either coal or wood can be used as fuel. The solid side makes a perfect wood burning grate and when in closed position reduces depth of fire box, so essential when burning wood. Lateral bars, the full length grate, prevent coal or clinkers from interfering with the ease in dumping grate while fire is burning.



#### National Key Plate

Bottom view of National Key Plate Center. With angle flange around all edges makes strong and durable plate. Covers and centers re-inforced with flanges as illustrated. These equalize expansion and prevent fire cracking.



#### "L" Water Front

This is our "L" Water Front, made of cast iron. Takes place of front grate and rear end lining. Has an inside partition through center for perfect circulation of water.



#### National Cast Water Front

Made extra strong with larger water channel. Tested to 100 pounds pressure.



#### National Cast Water Back

Heats greatest amount of water. Does not interfere with baking. Tested to 100 pounds pressure.



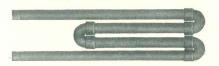
### National Water "U"

Used in Hotel National. Occupies rear of fire box and both sides, occupying half of fire box space. Has web in center to promote perfect circulation of water. Fitted for 1½-inch pipe.



#### National Two Pipe Water Coil

Lies against fire back. Cannot interfere with baking since it does not cover fire back. In use, it is covered with fire nearly all the time. Heats greater amount of water than a cast water back.



#### National Four Pipe Water Back Coil

Lies close against fire back. Not so close, however, as to prevent fire circulating back of coils. Consequently does not interfere with baking. Heats large amount of water very quickly.



#### National Iron Oven Rack

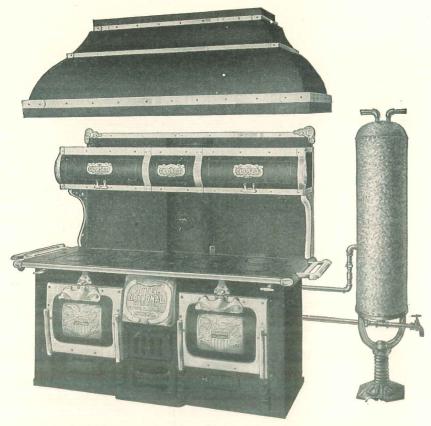
Strong and substantial. Offers no obstruction to free circulation of heat throughout the oven. Insures even baking, top and bottom.



#### Trade Mark

This trade mark carries the assurance that the product bearing it is manufactured by us, in our own modern factory, with the skill, intelligence and fidelity associated with our products and hence can be depended upon to possess in the highest degree the merit claimed for it. It has behind it, our guarantee concerning the purity, strength and durability of the materials entering its construction, and the accuracy and thoroughness with which each step of its manufacture has been conducted.

These are nearly all exclusive National Features and cannot be found in other Stoves and Ranges.



Hotel National with High Closet, Canopy and Pressure Boiler

#### HOTEL NATIONAL

Double Oven Armco Ingot Iron Range

This range has two ovens and single fire. It is provided with a direct-draft damper and slide damper over flues of each oven. These dampers may be operated at will, closing off one oven at any time. This leaves one oven in operation and the other serving as a warming closet. Both ovens may be operated at same time. Fire box is provided with duplex grate for coal (reversing the grate adapts it for wood). It has extra heavy, substantial cast iron linings and large pouch feed door.

Water heater consists of a U-shaped section of fire box, which is the only form of construction that equalizes heat in both ovens, and will heat more water than any other. This range is built in a first-class manner. Body is heavy Armco Ingot Iron plate, with extra Armco Ingot iron plate and asbestos lining, making three distinct walls. Ovens are ribbed and braced on bottom with angle irons. Top oven plate is covered with cast iron fretwork. It has a double main bottom. Body is black japanned, oven doors are double lined, with dead air space (like a refrigerator door), preventing escape of heat, making a corresponding saving in fuel.

We have spared no expense to make this range first-class in every respect, so as to withstand hard usage. While this construction will not permit us to compete with cheap ranges offered to the trade, our prices are as low as consistent with high class construction.

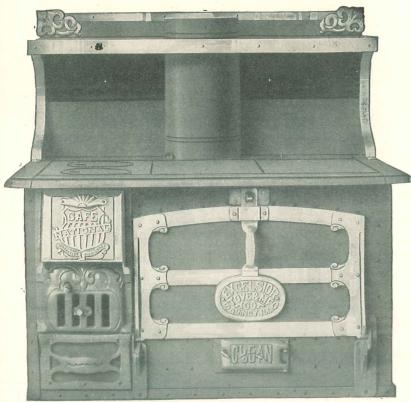
These ranges can be furnished with ten 8-inch or ten 9-inch cooking holes in key plate tops with loose short centers. Can also be furnished with French plate top, consisting of three solid plate sections without covers, excepting center section, provided with one 13-inch hole and reducing ring to 9-inch. Can also be equipped with solid key plates over ovens. No. 20FT Hotel National may be furnished when specified with grease groove on key plate. Specify if wanted.

TRIPLE-PLATED NICKEL TRIMMINGS: Oven doors, oven door panels and handles, oven door stops, fire door, front towel bar, end towel rails, shaker and all edges, brackets and jambs on high shelf and closet.

No.	Holes	Ovens Each	Top Surface	Weight	Less High Closet or Shelf
820	Ten 8-inch	20x24x16	34x67	960 lbs.	\$
920	Ten 9-inch	20x24x16	34x67	970 lbs.	
20FT	French Top	20x24x16	34x67	960 lbs.	
High Shelf	and First Joint Pipe	extra		85 lbs.	
High Close	et and First Joint Pip	pe, extra		120 lbs.	
Cast U Wa	ater Heater fitted in	range, extra			
Cast U Wa	ater Heater separate	from range, extra.		65 lbs.	
	Galvanized Pressure				
	above, extra				
Nickel Tri	mmed Canopy over	range, extra		160 lbs.	
Polished T	op, extra hes high, extra				
Legs 4-incl	hes high, extra				



With High Shelf



Cafe National with High Shelf

#### CAFE NATIONAL

Black Armco Ingot Iron Range For Hard Coal, Soft Coal or Wood

Especially adapted for hotel, restaurant and camp purposes. Constructed in all its features extra heavy and substantial. Top of oven is concave and covered with asbestos also reinforced with cast iron fretwork, which will hold ashes in all the meshes, and serve as a further protection to oven. Fireback and front lining are sectional and interchangeable. Grate is the National duplex for coal, reversed it forms a perfect wood grate, and may be removed through front of range without disturbing water connections. On account of drop pouch door being used for fueling, we assemble range with but one end lining. Combination pipe damper and heck draft located in range top consists of a slide plate that automatically closes pipe opening partially, and admits a

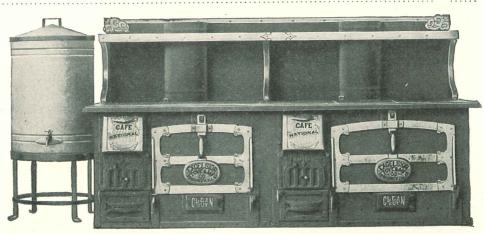
gases of check the fire. A plunger damper, for direct draft, enable a quick fire at all times. Oven bottom is made with two-rib joints, and bar-iron braces to prevent warping. Body is thoroughly lined with asbestos and Armco iron plate lining, making a three wall system. It is also provided with a false bottom and ventilated space between main and false bottom, which thoroughly prevents heating floor under the range. Drop pouch door is 71/2x91/4 inches and permits use of large size coal or wood. It will accommodate wood 26 inches long. Oven door horizontal bars are wrought iron and non-breakable.

Arranged for cast water front, using one-inch pipe. Body finish is black. Trimmings, ground polish. These ranges can be set (tandem) two or more coupled in a continuous line. For this purpose, we provide a coupler top. Regular high shelves used on single oven ranges may be used when two or more are set tandem. These ranges may also be set in center of kitchen (Center Range), setting as many as desired back to back.

We do not furnish couplings for lead pipe connections from water front to tank. Galvanized iron pipe must be used for this purpose. We furnish these ranges with key plate top consisting of two 9-inch holes, four 9-inch holes, six 9-inch holes or entire top solid in three sections, also French Top consisting of one 13-inch hole with 9-inch cover and solid rear key plate. When ordering be sure to specify top desired. Unless otherwise specified, we ship all ranges two 9-inch holes in front section, and balance of top with two solid plates. When so specified, we can furnish key plates equipped with grease groove and drain. Furnished with right hand fire box if specified.

		O D C GITT G G TT G TT	,		
No. 924	Size Ovens 24x24x16 <sup>1</sup> / <sub>2</sub>	Size Pouch Door 7½x9½	Top Surface 34x47 34x53	Weight 760 lbs. 845 lbs.	Price with High Shelf
930	30X24X10½	1 /2 x 9 /4	04800	0101001	
Wood Grate to	o make shallow fire box, extra cont fitted in range, extra cont separate from range, extra cont separate from range, extra k with stand and faucet, extra k with stand and faucet, extra vanized Pressure Boiler, extra ve, extra o. 924, extra o. 930, extra hout first joint of pipe and high shelf, dec extra connect smoke pipe of double range to sin high, extra	.,		20 lbs.	
Cast Water Fi	cont fitted in range, extra			45 lba	
Cast Water Fi	cont separate from range, extra			120 16	
50 Gallon Tan	k with stand and faucet, extra		<mark></mark>		
75 Gallon Tan	k with stand and faucet, extra				
30 Gallon Gal	vanized Pressure Boiler, extra				
Stand for abo	ve. extra			6 lbs.	
Canony for N	o 924 extra			60 lbs.	
Canopy for N	o 930 extra			65 lbs.	
If wanted with	hout first joint of nine and high shelf dec	luct		60 lbs.	
Polished top	overs	1400,,			
Personned top,	cannot smalle pipe of double range to sin	gle flue extra			
Dreeching to o	high, extra	gie nue, extra		*******************************	
Legs 4-inches	nign, extra				





Showing No. 924 and 930 Cafe National set tandem with 75 gallon tank attached

### **DELUXE CAFE GAS RANGE FEATURES**



#### **Top Burners**

Front and rear top burners are illustrated here. These scientifically designed oversize burners are 7" in diameter. Each is made of one piece cuameter. Each is made of one piece cast iron. The burners give intense heat at high flame and with a low flame will do most of the cooking job. These burners lift out of place for cleaning. Burners are finished in baked black enamel.



For rigidity and freedom from warping, a special high strength casting is used inside the fine flush steel door of National ranges. This prevents any of the faults and objections commonly found on doors of some ranges and insures perfect operation and alignment. Two-way springs, pulling open and shut, are located entirely away from any heat and require no servicing of any kind.



#### **Oven Burner**

Cast in one piece, the oversize burner of the National range can be depended upon to give high fuel savings and stand up under over hour service. Proper engineering of the burner insures exceptional baking results. At the upper left hand side of the burner, as illustrated, is the lighter. This fits into a hole in the oven bottom and the oven can only be lighted when the oven door is open. This is a distinct safety feature.

#### **Door Jamb Bracing**

The inner frame or door jamb of the National range is made of heavy welded angle iron. Concealed from view and built into the front of the range, it gives extra rigidity that cannot be found in ranges using only the steel body parts as a frame. In addition other angle iron and band iron re-inforcing is used throughout the range, concealed yet so very very important.

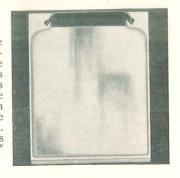


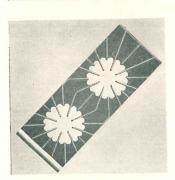
#### **Broiler Section**

This view of the underside of the broiler and griddle section of a National range tells its own story. Note the one piece cast iron burners—six of them—to give quick heat to the griddle plate. After the heat to the griddle plate. After the plate is quickly heated, proper frying temperatures may be maintained by the use of half the burners. The fire-brick pin reflectors make for ideal broiling. These reflectors give a steady red heat that does a quick bang up job on all broiling.

#### **Griddle Plates**

The extra heavy cast iron griddle plate shown is the 22½" size regularly furnished on all ranges above the brailing section. This plate is the broiling section. This plate is highly polished with raised edges and a grease slot and cast iron baffle in the rear. The same construction is used in the 34" wide griddle plate furnished on the flush top models. Weight of the 22½x29" plate is 63 pounds. Weight of the 34x29" plate is 90 pounds plate is 90 pounds.





#### **Open Top Grate**

Rugged in construction is the cast Rugged in construction is the cast iron one piece open top grate. The fingers or ribs extend back to the edges of each grate. Here is a top built for hard use and long wear. Note also that the curved front of the grate is handsomely mirror polished. Finished in baked black enamel. Weight 18 pounds.

#### **Oven Heat Control**

So that there may be no question of capacity, an oversize heavy duty Robertshaw oven heat control is standard equipment on all National ovens. In addition to the correctly maintained oven temperature and fuel and time saving, National users are assured that the oversize regulator will always be on the job.



### **Oven Bottom**

Oven bottoms of National Restaurant ranges are heavy ribbed cast iron. Here is a distinct feature for the oven bottom is subjected to quick heats. The rugged construction of the special designed oven bottom insures lasting wear, quick and even baking temperatures, proper heat distribution and almost everlasting wear. The oven burner is lighted through the safety hole in the oven bottom. Weight 35 pounds.

#### Our Trade-Mark

This Trade-Mark has been put before the public upon thousands of our stoves and ranges, on millions of pieces of special advertising matter, that have gone into the American homes, to say nothing of the innumerable copies of newspapers, magazines and other periodical publications, which we have used to popularize NATIONAL STOVES, RANGES, AND FUR-NACES.







### STAINLESS STEEL DELUXE CAFE RANGES

FOR MANUFACTURED, NATURAL OR BOTTLED GAS



FOR THE BEST INSTALLATIONS IN RESTAURANTS, CLUBS, HOSPITALS AND LARGE PRIVATE RESIDENCES FULL STAINLESS STEEL BODY, NO. 4 FINISH, 18-8 ARMCO STAINLESS CHROME PLATED FEET,

#### SHELF BRACKETS AND EXPOSED BRACES

BLACK PORCELAIN TOP BURNERS AND CAST IRON TOP GRATES PORCELAIN FINISH DRIP PANS WITH STAINLESS STEEL FRONTS

7" star burners; six string burners in broiler section; refractory broiler reflectors; heavy rock wool insulation; two oversize Robertshaw oven regulators; automatic top burner lighters.

FULL STAINLESS STEEL HIGH SHELF All construction details of our fine ranges are built into this super model, in addition to the above features. Model SS52600BG shown has eight Specifications and Prices Griddle Height To Top Open Top Grates (4) Top Overall Price Weight Ovens (2) Number 950 lbs. \$ ..... 34 68x29 111/4x29 22½x29 24x20x141/9 SS52600BG AVAILABLE IN ALL TEN DELUXE CAFE RANGES Complete specifications of each model are found on the following pages. However, these models in stainless finish are grouped below for your convenience. Model SS5260034G \$\$5260034G... \$\$52600G... \$\$52600 ... \$\$52500BG... \$\$5250BG... SS5230 SS523034G

SS220 ....



#### TWO OVEN DELUXE CAFE RANGE

FOR MANUFACTURED, NATURAL OR BOTTLED GAS 34" Griddle Plate-Tested on Gas Line Before Shipment

#### DESCRIPTION

BODY. Baked black enamel heavy steel body with flush door construction, reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven doors and manifold panel mirror bright nickel steel stainless finish.

OVENS. Rock wool insulated ovens, each 24x20x14½".

Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into rear flue box.

Oven doors strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat require no adjusting. Heavy rigid mirror finish door handle.

HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top 16½ inches. Overall height, 22 inches.

HEAT REGULATOR. Oversize Robertshaw heavy duty

oven heat regulators. Oven burner single loop type for quick heating, lighted through oven bottom. Air adjustments made through removable panel beneath oven door.

COOKING TOP AND BURNERS. Six 7 inch star burners

falls into drip pan at rear of burners. Six string type burners. Specifications and Prices

Height With Shelf 55 Open Top Grates (3) 29x11<sup>1</sup>/<sub>4</sub> Griddle Plate 34x29

Top Overall 68x29 Price

#### TWO OVEN DELUXE CAFE RANGE

FOR MANUFACTURED, NATURAL OR BOTTLED GAS 221/2" Griddle Plate-Tested on Gas Line Before Shipment

#### DESCRIPTION

BODY. Baked black enamel heavy steel body with flush door construction, reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven doors and manifold panel mirror bright nickel steel stainless finish.

OVENS. Rock wool insulated ovens, each 24x20x14½". Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into

rear flue box.

Oven doors strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat require no adjusting. Heavy

rigid mirror finish door handle.

HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top 16½ inches. Overall height 22 inches.

HEAT REGULATOR. Oversize Robertshaw heavy duty oven heat regulators. Oven burner single loop type for quick heating, lighted through oven bottom. Air adjustments made through removable panel beneath oven door.

COOKING TOP AND BURNERS. Eight 7 inch star burners

are centered 11¼ inches giving extra large cooking surface with each cast iron top grate 29 inches deep and 11¼ inches wide.

Porcelain enamel drip pans. Automatic top burner lighters.

TOP GRIDDLE AND BROILERS. Griddle 22½ inches wide, 29 inches deep of heavy highly polished cast iron, raised edges with grease slot and guide in rear. Grease falls into drip pan at rear of burners. Six string type burners with firebrick pin reflectors. Griddle raised 5 inches above cooking

top provide broiler space. Specifications and Prices Height With Shelf 55 Griddle Plate 22½x29 Height To Top 34 Top Overall 68x29 Open Top Grates (4) Number Ovens (2) Overall Grates (4) Plate To Top With Shelf Weight

52600BG (Illustrated) 24x20x14½ 68x29 29x11½ 22½x29 34 55 950 lbs. \$

32600BG—Same as No. 52600BG with plain doors and manifold panel. \$

32500BG—Same as No. 52600BG with 6 instead of 8 open top burners and plain doors and manifold panel. \$

SS52500BG—Full Stainless Steel Model of No. 32500BG. \$

SS52600BG—Full Stainless Steel Model of No. 52600BG. \$ Price



Top

Open Top Grates (6) 29x11<sup>1</sup>/<sub>4</sub>

Height To Top 34

### TWO OVEN DELUXE CAFE RANGE

FOR MANUFACTURED, NATURAL OR BOTTLED GAS 12 Open Top Burners-Tested on Gas Line Before Shipment

BODY. Baked black enamel heavy steel body with flush door construction, reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven doors and manifold panel mirror bright nickel steel stainless finish.

OVENS. Rock wool insulated ovens, each 24x20x141/2". Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into rear flue box.

Oven doors strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat require no adjustment. Heavy rigid mirror finish door handle.

HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top 16½ inches.

Specifications and Prices

Height With Shelf 55

Number 52600 (Illustrated)	Ovens (2) 24x20x14½	Top Overall 68x29	Open Top Grates (6) 29x11 <sup>1</sup> ⁄ <sub>4</sub>	Height To Top	Height With Shelf 55	
32600 (Illustrated)	52600 with plain door	s and manifold panel	29X11½	34		
32500—Same as No.	52600 with 10 instead	of 12 open top burners an	d plain doors and manifo	old panel		
SS52600—Full Stain	less Steel Model of No	top sections, add				
34" Griddle Section	in place of three open	top sections, add				
111/4" Polished Hot-	Top Section in place of	top sections, add				
5552500—Full Stain	less Steel Model of No	0. 32500				
				A STATE OF THE STA		
TWO O	VEN DEILIX	E CAFE RANG		1.15 T. (A. ) (T. ) (T. )	THE PARTY NAMED IN	
			The same	NAME OF TAXABLE PARTY.		

FOR MANUFACTURED, NATURAL OR BOTTLED GAS  $22\frac{1}{2}$ " Griddle Plate—Tested on Gas Line Before Shipment

#### DESCRIPTION

BODY. Baked black enamel heavy steel body with flush door construction, reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven doors and manifold

panel mirror bright nickel steel stainless finish.

OVENS. Rock wool insulated ovens, each 24x20x14½″.

Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into rear flue box.

Oven doors strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat require no adjusting. Heavy

rigid mirror finish door handle.
HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top  $16\frac{1}{2}$  inches. Overall height, 22 inches.

HEAT REGULATOR. Oversize Robertshaw heavy duty oven heat regulators. Oven burner single loop type for quick heating, lighted through oven bottom. Air adjustments made through removable panel beneath oven door.

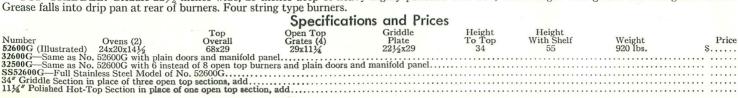
COOKING TOP AND BURNERS. Eight 7 inch star burners

are centered 11½ inches giving extra large cooking surface with each cast iron top grate 29 inches deep and 11½ inches wide.

Top

Porcelain enamel drip pans. Automatic top burner lighters.

TOP GRIDDLE. Griddle 22½ inches wide, 29 inches deep of heavy highly polished cast iron, raised edges with grease slot and guide in rear. Grease falls into drip pan at rear of burners. Four string type burners.



### SINGLE OVEN DELUXE CAFE RANGE



FOR MANUFACTURED, NATURAL, OR BOTTLED GAS Side Broiler and Griddle-Tested on Gas Line Before Shipment

#### DESCRIPTION

BODY. Baked black enamel heavy steel body with flush door construction, reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven door and manifold panel mirror bright nickel steel stainless finish.

OVEN. Rock wool insulated oven,  $24x20x14\frac{1}{2}$ ". Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into rear flue box.

Oven door strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat require no adjusting. Heavy rigid mirror finish door handle.

HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top 16½ inches. Overall height, 22 inches.

HEAT REGULATOR. Oversize Robertshaw heavy duty oven heat regulator. Oven burner single loop type for quick heating, lighted through oven bottom. Air adjustments made through removable panel beneath oven

COOKING TOP AND BURNERS. Six 7 inch star burners are centered 11¼ inches giving extra large cooking surface with each cast iron top grate 29 inches deep and 11¼ inches wide. Porcelain enamel drip pans. Automatic top burner lighters.

SIDE GRIDDLE. Griddle 22½ inches wide, 29 inches deep of heavy highly polished cast iron, raised edges with grease slot and guide in rear. Grease falls into drip pan at rear of burners. Six string type burners with firebrick pin reflectors.

OPTIONAL EQUIPMENT. Top sections are in 111/4" units with two burners per unit. A Griddle Plate of 111/4x29" may replace one open top section on any part of the top; a plate 221/2x29" may replace two open top sections; or three open top sections may be replaced with a plate 34x29". When added to ranges, these parts are extra.

			Specifications	and Prices			
Number	Oven (1)	Top Overall	Open Top Grates (3)	Height To Top	Height With Shelf	Weight	Price
5250BG (Illustrated)	24x20x14½	57x29	29x111/4	34	55	675 lbs.	\$
SS5250RG-Full Stain	less Steel Model of No	o. 5250BG	1				
34" Griddle Section in 11¼" Polished Hot-To	place of three open to p Section in place of o	p sections, add one open top section, ac	id				

#### SINGLE OVEN DELUXE CAFE RANGE

FOR MANUFACTURED, NATURAL OR BOTTLED GAS

34" Griddle Top-Tested on Gas Line Before Shipment

#### DESCRIPTION

BODY. Baked black enamel heavy steel body with flush door construction; reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven door and manifold panel mirror bright nickel steel stainless finish.

OVEN. Rock wool insulated oven, 24x20x141/2". Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into rear flue box.

Oven door strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat, require no adjusting. Heavy rigid mirror finish door handle.

HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top, 161/2 inches. Overall height, 22 inches.

HEAT REGULATOR. Oversize Robertshaw heavy duty oven heat regulator. Oven burner single loop type for quick heating, lighted through oven bottom. Air adjustments made through removable panel beneath oven door.

CRIDDLE BLATE Upony goat iron highly poliched with raised edges 34v20" Six string hurners

beneath plate. Porc	elain enamel drip	pan. Automatic to	op burner lighters.	AZJ . SIX String bt	arriero		
		Top	Specifications Griddle	and Prices	Height '		
Number	Oven (1)	Overall	Plate	То Тор		0	e
	, .			34			
Number 523034G (Illustrated)	24x20x14½	35x29	Griddle Plate 34x29	Height To Top 34	With Shelf 55	Weight 505 lbs.	Price \$



### SINGLE OVEN DELUXE CAFE RANGE

FOR MANUFACTURED, NATURAL, OR BOTTLED GAS 6 Open Top Burners—Tested on Gas Line Before Shipment

#### DESCRIPTION

BODY. Baked black enamel heavy steel body with flush door construction, reinforced by concealed angle iron front frame and other bands and angles. Cast iron feet. Oven door and manifold panel mirror bright nickel steel stainless finish.

OVEN. Rock wool insulated oven,  $24x20x14\frac{1}{2}$ ". Heavy cast iron oven bottom. Porcelain enamel oven linings. Extra heavy channel iron oven runners in three positions. Heavy welded oven rack will support over 150 pounds. Oven vented into rear flue box.

Oven door strongly reinforced by high strength concealed casting. Heavy door hinges with two way spring action. Springs located at rear of range out of heat require no adjusting. Heavy rigid mirror finish door handle.

HIGH SHELF. Baked black enamel heavy steel with oversize cast iron brackets. Front of shelf reinforced with heavy band. Shelf width, 10 inches. Height above cooking top 16½ inches. Overall height 22 inches.

HEAT REGULATOR. Oversize Robertshaw heavy duty oven heat regulator. Oven burner single loop type for quick heating, lighted through oven bottom. Air adjustments made through removable panel beneath oven door.

COOKING TOP AND BURNERS. Six 7 inch star burners are centered 11¼ inches giving extra large cooking surface with each cast iron top grate 29 inches deep and 11¼ inches wide. Porcelain enamel drip pans.

OPTIONAL EQUIPMENT. Top sections are in  $11\frac{1}{4}$ " units, with two burners per unit. A griddle plate of  $11\frac{1}{4}$ x29" may replace one open top section; two open top sections may be replaced by a plate  $22\frac{1}{2}$ x29" or three open top sections by a plate 34x29". When ordered on range to replace open top sections, these plates are extra.

#### Specifications and Prices

Number	Oven (1)	Top Overall	Open Top Grates (3)	Height With Shelf	Height To Top	Weight	Price
5230 (Illustrated)	$24x20x14\frac{1}{2}$	35x29	29x111/4	55	34	450 lbs.	\$
SS5230—Full Stainles 221/3" Griddle Section	ss Steel Model of No. 53 n in place of two open to	230op sections, add		• • • • • • • • • • • • • • • • • • •	*******		
34" Griddle Section in 1114" Polished Hot-T	n place of three open to Pop Section in place of o	p sections, add one open top section, ad	d		.,.,.,		

#### SINGLE OVEN LUNCHEONETTE RANGE

FOR MANUFACTURED, NATURAL OR BOTTLED GAS

Side Broiler and Griddle-Custom Built and Tested

#### DESCRIPTION

To meet the need for a smaller range for limited installations, here's the new Luncheonette with side broiler and griddle. It's a sturdy, well built streamlined model.

CONSTRUCTION. Handsome flush front construction; black enamel steel body, rigidly reinforced by angle iron and band iron frames and braces.

COOKING TOP. Four open top burners of large star type, 7" burners in front and rear. Top grates are heavy cast iron raised rib type. 27" deep by 12" wide. (NOTE—This top is much deeper than found on any other junior style range.)

TOP GRIDDLE AND BROILER. Griddle highly polished cast iron, raised edge,  $20\frac{1}{4}$ " wide by 27" deep with grease slot and guide in rear so grease may fall into drip pan. Four string type burners. Heavy welded rod broiler rack.

OVEN. 20" wide, 19" deep, 14" high. Heavy cast iron oven bottom. "U" type oven burner with safety first oven lighter; can be lighted only when oven door is open. Rock wool oven insulation. Rust resisting oven linings; heavy oven rack with multiple rack positions. Robertshaw oven regulator.

HIGH SHELF. Baked black enamel steel with cast iron brackets. Shelf width, 10". Height above cooking top 16½". Overall height 22".

HANDLES. Gas cock handles strong handsome black finish with white "OFF" "ON" lettering positions. Oven door handle bright chromium steel.



Number See Below	Oven (1) 20x19x14	Top Overall 44½x27	Griddle Plate 20x27	Open Top Grates (2) 12x27	Height To Top 34	Height With Shelf 56	Weight 550 lbs.	Price \$
L220BGRS (Illustr	ated)—With High Sh	elf and Regulator						
SS220—Full Stainle	ess Steel Model of No	. L220BGRS						



#### RUTHERFORD BARBECUE OVEN

FOR MANUFACTURED, NATURAL OR BOTTLED GAS

The Zest of Perfectly Barbecued Meats Perfect Pie and Pastry Baking

#### DESCRIPTION

Here is a remarkable achievement in the art of barbecue, roasting and baking—the patented Rutherford Oven—which simplifies the entire process. Developed after years of painstaking experimentation, the oven permits restaurant operators, delicatessen stores and markets to offer genuine barbecue done easily in their own kitchens.

markets to offer genuine barbecue done easily in their own kitchens.

The patented cooking process saves shrinkages and permits more savings per pound. It's a profit builder. There is scarcely any limit to the capacity of this oven for all classes of barbecuing, roasting and baking. Two large ovens, each 30 inches wide, 20 inches deep and 11 inches high, provide space for baking or roasting any of the following: 80 Pork Ribs, 20 Chickens, 80 Broilers, 16 Hams, 16 Pork Shoulders, 8 Turkeys, 100 Pounds Fish, 100 Pounds Roast, 24 ten inch Pies.

BODY. Heavy gauge stee baked black enamel finish. Triple lined with Therminsul, dead air and steel. Inside linings super-meta rust resisting. Heavy angle and band iron flue linings and slides, baked aluminum finish. All linings easily removable from front.

**RACKS.** Extra heavy chromium plated wire, two to each oven, one upright wire rack for barbecuing meats, fish, etc. on edge and one very heavy regular level rack. Additional racks of either style may be had at slight additional cost. Oven capacity is based on racks required.

OVEN DOORS. Nickeloid steel with hea ry plated handles, carefully balanced and adjusted, operating with heat tested coil springs. Rustless steel grease drip pan. Rustless self-basting vapor pan of steel. Oversize double gas burner.

WOOD SMUDGE BOX. Heavy steel. Extra heavy cast iron baffle plate.

#### **OPERATION**

In barbecuing ribs, fish, broilers, etc., the same stand upright on edge between the upright supports of the special racks. Other meats and pastries are baked on level racks in each oven.

In barbecuing, the special patented wood smudge box above the giant burner is loaded with small sticks or chips of hard wood—hickory, oak, maple, cherry, or hedge orange enough to finish the batch. During the roasting just enough smoke is impregnated into the meats to give them the tang of the Old South.

A self-basting vapor pan beneath the lower oven holds shrinkage to a minimum and prevents danger of burning, drying or crusting. This vapor pan is also used in roasting without the smudge box (if desired) and when baking pastries. There can be no burned foods.

The oven must be connected to a flue to carry off excess wood smoke, when barbecuing.

A Robertshaw oven heat regulator functions perfectly at  $250^{\circ}$ , the ideal temperature for perfect barbecuing. Oven must be preheated for baking bread, pastries, etc., at regular temperatures.

#### Specifications and Prices

 Number
 Height
 Depth
 Width
 Ovens
 Weight
 Price

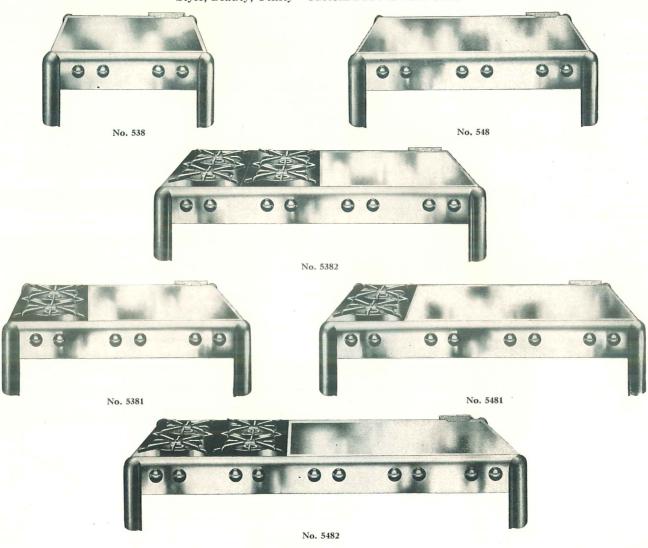
 2-11-30
 49
 25
 36
 30x20x11
 520 lbs.
 \$...



#### **DELUXE COMBINATIONS AND GRIDDLES**

FOR MANUFACTURED, NATURAL OR BOTTLED GAS

Style, Beauty, Utility-Custom Built to Your Order



#### DESCRIPTION

Here is truly a line of combination griddle and griddle ranges. Perfectly styled with mirror finish bright nickel steel front and contrasting jet black porcelain enamel feet. Construction is on the unit system which offers distinct sales advantages. As the circular burners under the open grate sections fit into the same hangers as the string burners under the griddle section, the griddle plate may be shifted to the left or centered, if desired. No tools required.

**BODIES.** Concealed angle iron inner frame. Main front is mirror finish bright chrome steel with rolled edge. Jet black porcelain enamel finish cast iron front feet. Built for strength cast iron rear feet.

OPEN TOP. Latest type circular burners with angle port drilling. Cast iron top grates with built-in burner cups to catch spillage. All black enamel finish. Removable cast iron black enamel spiders over burners. Top grate section covering front and rear burner  $10x20\frac{1}{2}$ ".

GRIDDLE PLATES. Highly polished cast iron with grease drain lip in rear. Removable galvanized grease container beneath drain lip. New type spring burners. Griddle plates all 20½" deep.

#### Specifications and Prices

#### COMBINATION GRIDDLE

Number 5382 5482 5381 5481	Griddle 20½x20 20½x20 20½x30 20½x30 20½x30	Length 41 51 31 41	Height 8 8 8 8 8	Open Burners 4 4 2 2 2 IDDLE	Griddle Burners 4 6 4 6	Weight 150 lbs. 170 lbs. 130 lbs. 150 lbs.	Price \$
Number 538 548	Griddle 20½x20 20½x30		Length 21 31	Griddle Burners 4 6		Weight 105 lbs. 125 lbs.	Price \$

#### GENERAL INFORMATION

#### Prices and Terms

We invite correspondence with reference to prices and terms, and to dealers only will quote our lowest net prices, which in all cases, will be as low as any other manufacturer on similar goods, quality considered.

Our prices are subject to change without notice.

On C.O.D. Orders we require a deposit of one-half the amount of bill, or an agent's guarantee of charges both ways on the goods, together with Chicago exchange for one-fourth of the amount of order. Orders for \$5.00 and under must be accompanied with full amount of order.

We render statement of account to all customers from time to time, and our invoices must be, in all cases, paid when due. Interest is charged at legal rate after maturity on all accounts.

Payments must be made in funds which are par at Quincy. When remittance is draft, there will be an expense for collection and exchange, and enough must be added to cover the same, say thirty-five (35) cents for each one hundred dollars or fraction thereof. If remittance is by express, the charges must be prepaid.

Claims for errors must be made on receipt of goods, and will not be allowed unless made within ten days from date of invoice.

#### Freight and Breakage

Unless otherwise ordered, we make all shipments by buyer's risk under the releases demanded by transportation companies, thus obtaining the benefits of released rates

We do not insure safe delivery of goods—Our responsibility ceases when shipments are receipted for in good order by railroads, boats, trucks, express companies or other common carriers, all right and title thereto passing to customer at that time, but we are always glad to assist customers in collection of overcharges and claims for damage sustained.

If shipment is damaged in transit, obtain proper damage notation on paid expense bill, accept shipment and advise us fully concerning damage, enclosing paid freight bill containing agent's notation of bad order.

Concealed Damage—Should there be any damage of such a nature that it was not noted when shipment was accepted, or could not be detected until goods were unpacked, you should call the agent at once, have proper inspection made, and require him to give you a "Concealed" Bad Order Report, stating condition of goods when examined. Transportation company will not accept claims covering concealed Damage on inspection made after goods have been taken from their premises, unless your request for inspection is made to local agent within fifteen (15) days after receipt of goods. This request may be made in person or by phone, but must be confirmed by letter. If agent refuses to make inspection as requested, submit affidavit covering damage as noted by you, with other papers for filing claim.

Under no Consideration return goods without first receiving our permission in writing. In making such requests, give us date of invoice and reason for returning. If order was correctly filled and the goods are not defective in any manner, we shall be compelled to charge back all expense incidental to return of goods.

The above terms are based on principles of fairness, and according to general mercantile usage. They are not subject to abrogation or change by salesmen.

#### Care of Porcelain Enamel

Our porcelain enamel is thoroughly inspected and will give good service, but like all enamel is breakable and cannot be guaranteed.

This high grade porcelain enamel is like glass and must be handled carefully.

Careful inspection is made in the different processes of manufacture. Unimportant variations, such as a few pin holes, slight variations in color, minute scratches or lines, specks of foreign matter in the enamel, which cannot be entirely prevented, are not valid causes for rejection or for complaint.

Never wash porcelain while warm or hot. Cold water on hot or warm enamel causes crazing.

Remove any discoloration promptly, using soap and water or a good smooth cleaning powder. Never use cleaning powders containing grit, soda or acids.

Always remove the broiler pan from the broiler of combination Coal and Gas Ranges when not in use.

Leave oven door open for a few moments after lighting to avoid formation of moisture due to rapid heating of cold walls. After using the oven, leave oven door open until oven is cool.

#### Directions for Setting Up Stoves

Chimney—The first essential in setting up a range or cook stove is to examine the chimney and see that it has sufficient flue space and is of proper height. It is the chimney alone that furnishes the draft, and not the stove (as many suppose), and it must, therefore, be of good size and clear of all obstruction in order to furnish draft enough to operate stoves perfectly.

A new or green chimney will never have a perfect draft. It will not draw perfectly until it is thoroughly dry.

Pipe—Use as little pipe and as few elbows as possible. See that it fits tightly together, and into the chimney and onto the collar of the stove properly. See that it is not pushed into elbows or chimney too far.

Always have pipe and opening into chimney full size of collar on stove.

Do not set two stoves to same flue, or use a T-joint.

Stove-See that all the flues are open and clear.

See that the damper and flue stops are in place and closed tightly, being very sure that one back of the ash pan is tight.

Be sure you know how the dampers operate; that they may not be open when you think they are closed, and bear in mind that almost all stoves having reservoirs have two dampers, both of which must be properly turned to bake.

#### Directions for Operating

Cover oven top with ashes and fill reservoir before starting fire. Heat up slowly at first. Do not fill fire box above the top of the fire linings.

Shake grate often and keep free of cinders and ashes.

Do not let lower front door stand open. You get enough draft through the draft register.

In baking, keep the register in feed door closed. The air to go around oven should pass through the fire and become thoroughly heated.

Do not operate stove with damper down; you use too much fuel and burn stove out too fast.

Do not set leaky vessels or spill cold water on stove.

Be sure to empty ash pan at least once a day.

In cleaning out flues, be sure to scrape all sides of flues, and especially scrape off all soot that hangs to oven bottom. Pull all soot toward you, and be careful not to push any back into back flues, but scrape from extreme back forward.

Do not let reservoir covers stand open. Do not set a hot flatiron on the hearth or shelves.

If you use soft coal, have your coal dry and well broken. Do not put much fuel on fire at a time. Clean the flues out often, and scrape both top and bottom of flue.

If you use hard coal, always use range size. Fine coal will not do. Shake the grate often, and keep the clinkers and dead coals cleaned out of ends and corners of fire box. Keep the fire box filled up even with top of fire linings.

If you use wood, always use wood linings. Do not cut the wood too long. It should be dry and well seasoned. Green or wet wood gives about half the heat that seasoned wood does, and burns slowly.

If you have a "National", use LESS FUEL than you would with any other stove or range.

#### Our Guarantee

Our stoves will always work with four joints of pipe out of doors in the open air away from any buildings. Any stove that will operate under such a con dition will work splendidly if properly put up to a good flue.

Never send back a stove complained of without first trying to correct the difficulty. If you cannot do so, write us and we shall be glad to offer suggestions.

### National Warm Air Furnaces and Room Heaters



Open View—Cycloidal National

We specialize in the manufacture of National Warm Air Furnaces and School Room Heaters.

A complete line, modern and up-to-the-minute in every respect.

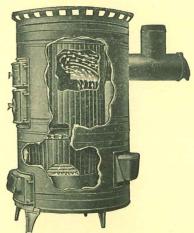


**Excel National Room Heater** 

Self-cleaning. Economical. Labor and fuel-saving. Perfect in operation.

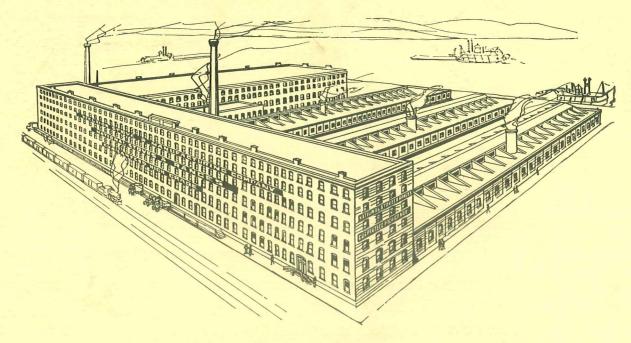
Lowest in operating cost.

Our engineering department will, without cost, gladly assist with your heating problems, either on gravity or forced air systems. Write us freely.



Cutaway View— National Room Heater

If Interested, Write for Catalogue



The Home Where

National Stoves, Ranges and Furnaces

Are Made

EXCELSIOR STOVE & MANUFACTURING CO.
QUINCY, ILLINOIS, U. S. A.