

Westinghouse Automatic Electric Ranges



Catalogue 8-D

August, 1917

Westinghouse Automatic Electric Ranges

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Superseding Catalogue 8-D Dated April, 1916



Canadian Westinghouse Company, Limited

Hamilton, Ontario



TYPE 3-19 AUTOMATIC ELECTRIC RANGE

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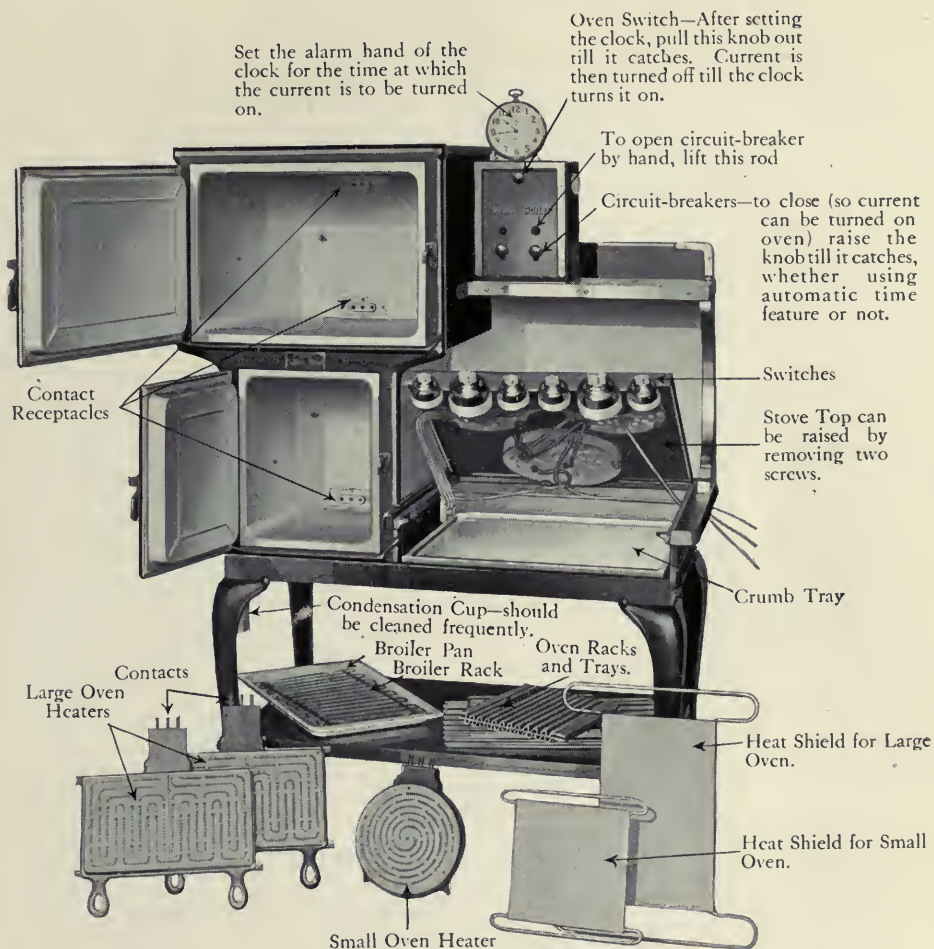
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WESTINGHOUSE AUTOMATIC ELECTRIC RANGES

(Copeman Patents)



TYPE 3-19B, SHOWING HOW ALL PARTS CAN BE REMOVED FOR THOROUGH CLEANING AND ACCESSIBILITY OF STOVE TOP CONNECTIONS

These are full size family cooking ranges for domestic use, and have reached their high perfection in convenience and economy through many years of experimenting and experience. In addition to the cleanliness, safety, saving in food, and general de-

sirability of cooking with electricity, they have the further advantage of saving a great deal of care, trouble and expense by the aid of the Westinghouse exclusive economical features of full automatic control by attached clock and thermostats.

OPERATION

The ovens utilize the heat-storage principle. Current is used to bring the oven to the desired temperature, after which cooking is carried on by the stored heat, no further current being required. The good results obtained in the modern types of gas ranges can be surpassed in these electric ranges, owing to the improved internal ventilating and the efficient application of heat. Meats, bread, cakes and pies can be evenly browned to any degree, top, bottom and sides. Surplus moisture is carried off, condensed and deposited in a small reservoir pro-

vided for this purpose, but no heat is allowed to escape.

In the automatic ranges the current for the ovens is either turned on by hand, or automatically by the clock, and is turned off automatically according to the temperature settings. Food is placed in the ovens, the clock is set for the time desired to turn on the current, the thermostats are set for the desired temperature, and the circuit-breakers closed. No further attention is necessary as the clock starts the current and as soon as the ovens reach the desired

temperature the current is automatically cut off by the thermostats while the food continues to cook on stored heat. It is impossible to use more current than that needed to bring the ovens to the desired temperature, thus resulting in great economy. It is furthermore impossible to burn the food as the thermostat, when properly set, prevents the heat from rising to the harmful point.

With the proper settings the housewife can go to the matinee, calling, or shopping with the assurance that the meal will be properly cooked and hot at the desired time, and with a minimum consumption of current. By this means it is also possible to prepare breakfast before retiring at night, and have hot deliciously prepared rolls, cereals, and coffee ready at breakfast time.

Cooking with the Westinghouse Automatic Range is an exact science and one does not even have to be awake or at home to cook a meal. This is an exclusive feature found in no other range.

After a little practice it will be found unnecessary to frequently open and close the ovens, which wastes stored heat.

The semi-automatic range is equipped with automatic thermometer and a bell which automatically calls attention to the range when either a predetermined or excessive temperature is reached. This range is **not** equipped with a clock for automatic time control. All semi-automatic ranges are built for 110-220-volt alternating-current service unless otherwise specified. In all cases where semi-automatic ranges are to be connected to a direct-current service, the small transformer controlling the bell must be replaced with a special resistor, which will be furnished in exchange for the transformer, upon request.

Semi-automatic ranges are not furnished for 220-volt alternating-current or direct-current service.

For broiling steaks, chops, etc., only the top heater is used. The broiler pan rests on racks directly beneath the top heater, and owing to the fact that the heater can be regulated with three different heats the searing can be controlled perfectly.

Meats broiled electrically have a peculiarly attractive flavor and satisfy the most exacting epicure.

Boiling can be more economically accomplished in the small oven or boiler with the aid of the heat storage principle, than on the stove top. In boiling slow-cooking vegetables use very little water. Quick cooking vegetables require little or no water. Use covered vessels in boiling.

The stove top heaters are not provided with automatic control but each is equipped with a three-heat switch, a turn of which brings the plates to a red-hot heat almost instantly.

Cooking can be done here with the same ease and rapidity as with any other fuel—without the disagreeable features.

Attached Apparatus—A receptacle is provided only on the circuit-breaker box of the automatic ranges for attaching a percolator, iron, or any other appliance. Any appliance connected to this receptacle can also be operated by the clock at any given time, either in conjunction with the ovens, or separately.

Current Consumption—Monthly current consumption varies with the requirements of different families. A careful average of many families of four to six persons each, places the current used between 75 and 100 kilowatt-hours per month which includes ordinary lights. The table below shows the current used by 24 families over a six-month period.

A little care in their use makes these ranges very economical to operate. The receding heat of the ovens can be utilized for other operations—boiling vegetables, heating water, and doing as much work as possible in the closed compartment. In this manner, very little heat is allowed to escape without doing its work, and the cost of operation is materially reduced and more satisfactory results obtained.

The current taken by the various heaters at normal voltage is:

Large oven heaters—1000 watts high, 500 watts medium, 250 watts low.

Small oven heaters (on type 3-19B only)—1000 watts high, 500 watts medium, 250 watts low.

Ten-inch stove top heater—2000 watts high, 1332 watts medium, 666 watts low.

Each 3-inch stove top heater—1000 watts high, 500 watts medium, 250 watts low.

Of this total connected load of 7000 watts for the type 3-19B or 6000 watts for the type 2-19B, more than 3000 watts is seldom used at any time.

Electric Consumption in Kw.-Hours

NOTE:—The following include the consumption for lighting and other purposes.

Consumer	June	July	Aug.	Sept.	Oct.	Nov.	Total	Av. per Mo.
1	174	10	10	119	32	197	542	90
2	100	108	95	87	107	100	597	99
3	88	105	77	88	85	100	543	90
4	100	91	100	100	99	100	590	98
5	...	114	106	138	143	175	676	135
6	82	100	105	100	159	126	672	112
7	184	78	97	100	96	100	655	109
8	60	71	82	89	74	113	489	82
9	97	97	100	97	74	100	565	94
10	43	91	134	67
11	102	96	96	77	85	98	554	92
12	91	91	91
13	129	125	122	126	129	144	775	129
14	95	91	100	97	73	75	531	89
15	128	95	118	98	101	107	647	108
16	96	89	100	97	93	105	580	97
17	...	100	141	179	155	170	745	149
18	114	128	104	35	100	49	530	88
19	100	100	98	77	86	97	558	93
20	72	83	77	104	53	138	527	88
21	100	100	70	71	82	98	521	87
22	98	93	100	62	58	...	411	82
23	65	101	165	83
24	68	68	68

Total—24 consumers 1 month.....2320

Average 1 consumer 1 month..... 97

DISTINCTIVE FEATURES

Westinghouse ranges are **approved by the National Board of Fire Underwriters.**

Meals cooked automatically—without personal supervision.

Economical in operation—current automatically turned on by the clock and off by thermostats, utilizing heat storage principle.

Ovens properly ventilated—no disagreeable odors.

All parts accessible for cleaning and repairs.

Ovens can be kept clean and sanitary, as all equipment can be easily removed.

Ovens built of best rust-resisting metal suitable for the purpose.

Ovens have special aluminized finish as additional

rust-preventive and to increase efficiency by reflecting heat.

Ovens heat-insulated with highest grade of rock wool.

Tight-fitting oven doors with compression latches.

Positive, sure-acting thermostats and thermometers.

Three-heat snap switches for all heaters.

All switches nickel-plated. Gun metal dials with white enameled letters to show switch position, and porcelain handles lettered in black to show heater controlled—exclusive features.

No dirt, soot, or fumes.

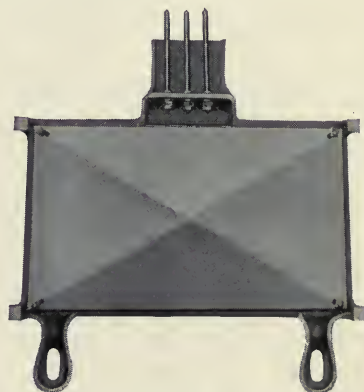
Saving in weight of foods cooked.

Superior flavor of electrically cooked dishes.

CONSTRUCTION OF HEATERS



TOP



BOTTOM

LARGE OVEN HEATER

All heaters are of the radiant type.

The heating wires are laid in deep grooves of a moulded porcelain compound block that will not check or crack under extreme heat, and is impervious to water, acids and alkalis.

By a special construction of the grooves in the porcelain the coils are prevented from creeping up when heated and coming in contact with the cooking vessels. These heater beds are practically indestructible. They are perforated at many points with small openings which readily allow any liquid which may be spilled on the heater to pass through to receptacles provided for this purpose. Therefore, any food boiling over on the red hot wires will not affect them in any way as what food does not pass through the openings will be rapidly burned off leaving the heater clean and white.

These heaters respond very quickly to applied current and heat directly any vessels placed upon them regardless of contact. In case of a burn-out they are so simple in construction that any user may replace the burned-out coil with a new one in a few minutes time by means of a pair of plyers and a screw driver at a very nominal cost.

Furthermore a burn-out in these heaters puts only one-half of the heaters out of commission leaving the other half still working. These heaters place a quick, intense heat at the hand of the housewife for any purpose whatsoever, without delay, danger, or dirt.

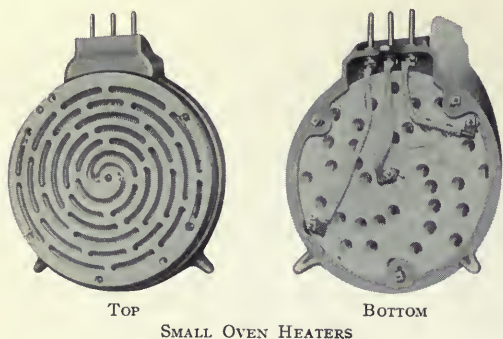
All wire terminals on heaters are brazed to heavy alloy contacts, eliminating the deterioration of the feed wires at this point and insuring efficient and uninterrupted service.

Oven Heaters

Perfect baking has long been considered the true test of any stove's efficiency—this being placed even before economy. The oven heaters used in Westinghouse ranges pass 100 per cent perfect under this test and have many other strong features to commend them.

The large oven has two large rectangular-shaped heaters of 1000 watts each and the small oven or boiler, one small round heater of 1000 watts.

Each heater is controlled separately by a switch giving three distinct ranges of input, High, Medium and Low. The advantage of this arrangement lies in the fact that one can set the two heaters in the



oven at different temperatures which will permit either a slow or quick heat, but when the predetermined temperature is reached the current will be automatically cut off by the circuit-breakers. Such flexibility of heat control in the ovens permits the operator to apply heat at both top and bottom for baking and roasting at just the desired temperature. This arrangement also avoids the danger of scorching food from concentration of heat, and warping utensils or the linings of the oven. All oven heaters on the automatic ranges are further controlled and mastered by the circuit-breakers.

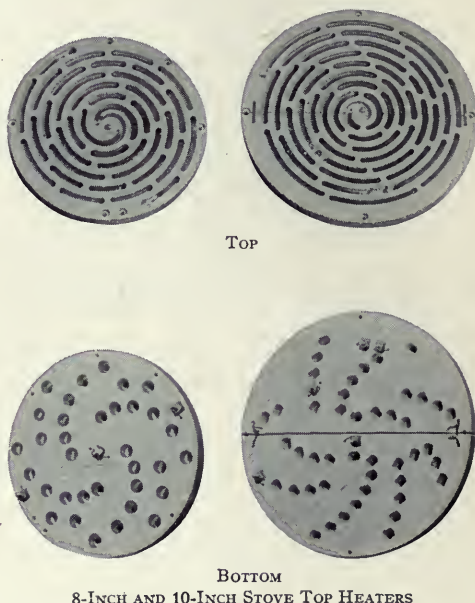
Stove-Top Heaters

The stove top or platform heaters embody the same principles of construction used in the oven heaters. They are round in shape, two being 8 inches in diameter, and one 10 inches. Both 8-inch heaters take 1000 watts at high heat, 500 watts at medium heat, and 250 watts at low heat. They are separately controlled by three-heat switches.

The 8-inch heaters embody two heating coils each. These coils are laid in the grooves of the porcelain, staggered, with the result that at any position of the switch, either Low, Medium, or High, the heat applied is evenly distributed over the entire surface of the heater. This further results in a uniform application of heat to vessels placed upon the heater.

The large 10-inch heater employs three heating coils arranged in a manner to give three distinct areas of heated surface. It is controlled by a three-heat switch giving three distinct inputs of current with corresponding distinct areas of heated surface. High heat using 2000 watts heats the entire surface, medium heat using 1332 watts heats an area 8 inches in diameter, while low heat taking 666 watts heats an area but 6 inches in diameter. This arrangement of coils makes it possible to conform the heated surface of the heater to the size of vessel

used, and results in a considerable saving of current as no uncovered portion of the heater, subject to useless radiation of heat, is necessary.



GENERAL CONSTRUCTION

All parts of the range are of metal. The legs, door frames, etc., are castings, other parts selected sheet steel. The range is sturdy and well constructed throughout; parts are practically unbreakable and cannot work loose. But every part is quickly accessible for thorough cleaning, and repairs can be made quickly.

Ovens are built of the best rust-resisting metal known that is practical for the purpose, and covered on the inside with an aluminized finish which increases the efficiency and further protects the oven from rusting. They are heavily insulated with the finest grade of rock wool to reduce to a minimum the escape of heat, and a specially designed heat distributor produces an even temperature. All joints are double-seamed and white leaded, steam tight. Specially designed removable rack holders are locked

to each side of the oven and can be instantly removed for cleaning purposes. Receptacles for the heater contacts are located at the rear, above the floor of the oven, they are steam tight and need not be removed for cleaning.

Everything can be removed from the oven instantly for cleaning purposes and the oven flushed with water with no ill effects whatever. No other range has this feature.

Switches—All heaters (this applies to the entire line of ranges) are equipped with three-heat switches with gunmetal dials having indications marked with white enameled lettering which makes them easy to read at a considerable distance from the range. The porcelain handles are lettered on the ends to show which heater each particular switch controls. This method of marking the switches is an exclusive feature of Westinghouse ranges.

The **Circuit-Breaker** on the automatic range has carbon contacts which allow the metal part of the switch to open before contact is broken on the carbon points. This prevents the metal contacts from corroding and pitting due to arcing and results in good clean contacts at all times, insuring uniform delivery of current. The circuit-breaker is made in strict accordance with the Underwriters' requirements, is easily accessible, and can be readily taken apart for inspection or repair.

All automatic ranges are built and equipped for 110-volt alternating-current service unless otherwise specified. Where ranges are to be connected to 110-volt direct-current, 220-volt alternating current or direct-

current service the magnet coils must be changed as per instructions attached to the circuit-breaker.

Accessibility of Connections—As shown in the illustrations on page 20, the panel at the rear of the stove is easily removed, uncovering all receptacle contacts, wires, and connections. The back of the circuit-breaker box is removed in the same manner, making accessible all working parts of the circuit-breaker, clock, and switch, every wire terminating in this box.

Stove Top—By removing two small screws the stove top can be lifted up and back (see illustration, page 3), for repair or inspection, disclosing every contact and connection to the heaters and switches.

FINISHES

These ranges with their clear-cut and well-balanced lines, present an exceedingly attractive appearance and a harmony of color which is thoroughly appreciated by the discriminating buyer.

Finish—All sheet metal used on the outside of the range is the very best quality of blue Wells-ville steel. The door frames, circuit-breaker box front, side brackets, crumb tray, and all castings are

finished in dull black. The thermometer plates, clock, snap switches, shelf moulding, and corner supports are nickel plated and polished. The broiler pan and rack and side of stove top are white seamless porcelain enamel.

White porcelain enamel door panels are furnished on all ranges which greatly enhance their appearance.

COMBINATION GAS AND ELECTRIC RANGES

For localities having such a high cost of current that the use of the straight electric would possibly be prohibitive, the types 3-19B and 2-19B can be furnished with combination gas and electric equipment. These are exactly the same as the straight electric, with the exception of the stove top heaters, which in the combination ranges are replaced by four efficient gas burners. This makes possible the use of gas burners on the stove top, and electricity for the ovens.

One gas burner is extra large, known as a giant burner, in the center of which is a separate and distinct burner of very small capacity used for simmering. Each burner on the range is controlled by an individual lever valve which permits the regulation of each one separately.

An automatic gas lighter is located in the center of the four burners, controlled by a button valve in the front of the stove. This enables any of the four burners to be lighted instantly by pressing down the valve, which throws a flame over all four burners and does away with the necessity of matches around the stove. This lighter, though it burns constantly, consumes such a small amount of gas that the expense does not exceed the cost for matches.

The oven equipment of the combination range is identical in every respect with the straight electric. The automatic control features are exactly the same. All extras such as the warming shelves, etc., as outlined for the straight electric, can be supplied and used on the combination.

GUARANTEE

The following guarantee is made on all ranges and parts thereof.

All Westinghouse ranges are guaranteed against mechanical and electrical defects, and defective parts will be repaired or replaced free of charge within one year from date of purchase by the user, such defective parts to be returned upon our order.

We will allow freight one way on parts so returned for repairs or replacement.

In no event do we hold ourselves liable for any damage other than allowing for or furnishing without charge parts to replace defective parts as herein stated.

INSTRUCTIONS

A complete and comprehensive Instruction Book No. 5173 is furnished gratis with each range. To secure all the benefits of electric cooking and to make cooking thoroughly satisfactory, we urge that the few simple directions given in this book be followed explicitly.

Complete wiring diagram is pasted on the back

panel of every range. There is also furnished with each range Instruction Card No. 856 embodying a few don'ts concerning the proper use of the range. Instruction Tag 875 shows how to identify circuit-breaker coils for 110 and 220 volts and special directions for direct-current ranges, preventing the use of a range on wrong voltage.



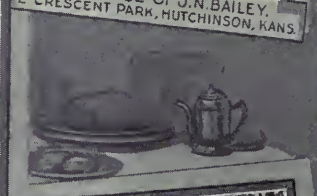
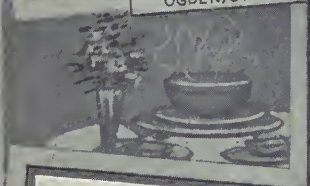
ROBERT TROST APARTMENTS
SAN FRANCISCO, CAL.



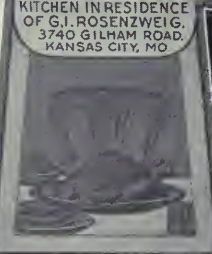
AVON APARTMENTS.
OGDEN, UTAH.



RESIDENCE OF J.N. BAILEY,
2 CRESCENT PARK, HUTCHINSON, KANS.



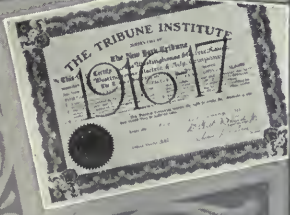
BROWN APARTMENTS.
MURRAY, UTAH.



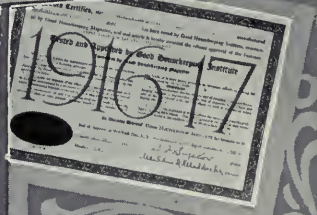
KITCHEN IN RESIDENCE
OF G.I. ROSENZWEIG,
3740 GILHAM ROAD,
KANSAS CITY, MO.



RESIDENCE AND APARTMENTS OF MRS. J.E. STEWART,
725 NORTH MAIN ST., HUTCHINSON, KANSAS.



RESIDENCE OF W.B. SATTERLEE,
528 PIERCE ST., KANSAS CITY, MO.



 **TYPICAL HOMES USING** 
WESTINGHOUSE ELECTRIC RANGES

TYPE 3-19B AUTOMATIC ELECTRIC RANGES



TYPE 3-19B AUTOMATIC ELECTRIC RANGE

Heating Equipment

	Number of Heaters	WATTS, EACH HEATER		Low
		High	Medium	
Large Oven	2	1000	500	250
Small Oven	1	1000	500	250
Stove Top	1-10"	2000	1332	666
	2- 8"	1000	500	250

Total Maximum Input—7000 watts.

Average Maximum Demand—3500 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic time and temperature control for ovens.

Dimensions of Range—43 by 25 inches—59 inches total height.

Size of Ovens—Large, 18½ by 13½ inches—16 inches deep;
Small, 10¾ by 13½ inches, 11½ inches deep.

PRICES

STYLE NOS.		Approx. Shipping Weight—Lb.	Net Retail Price
Ovens at Left	Ovens at Right		
266931	266933	400	\$185 00

Unless otherwise specified these ranges are equipped for 110-220-volt, 3-wire or 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest district office.

Order by Style Number and Specify Voltage

TYPE 3-19B SEMI-AUTOMATIC ELECTRIC RANGES



TYPE 3-19B SEMI-AUTOMATIC ELECTRIC RANGE

Heating Equipment

	Number of Heaters	WATTS, EACH HEATER		
		High	Medium	Low
Large Oven	2	1000	500	250
Small Oven	1	1000	500	250
Stove Top	{ 1-10"	2000	1332	666
	{ 2- 8"	1000	500	250

Total Maximum Input—7000 watts.

Average Maximum Demand—3500 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic thermometers for ovens connected to call bell, but no clock or circuit-breakers.

Dimensions of Range—43 by 25 inches—59 inches total height.

Size of Ovens—Large, 18½ by 13½ inches—16 inches deep;

Small, 10¾ by 13½ inches—11½ inches deep.

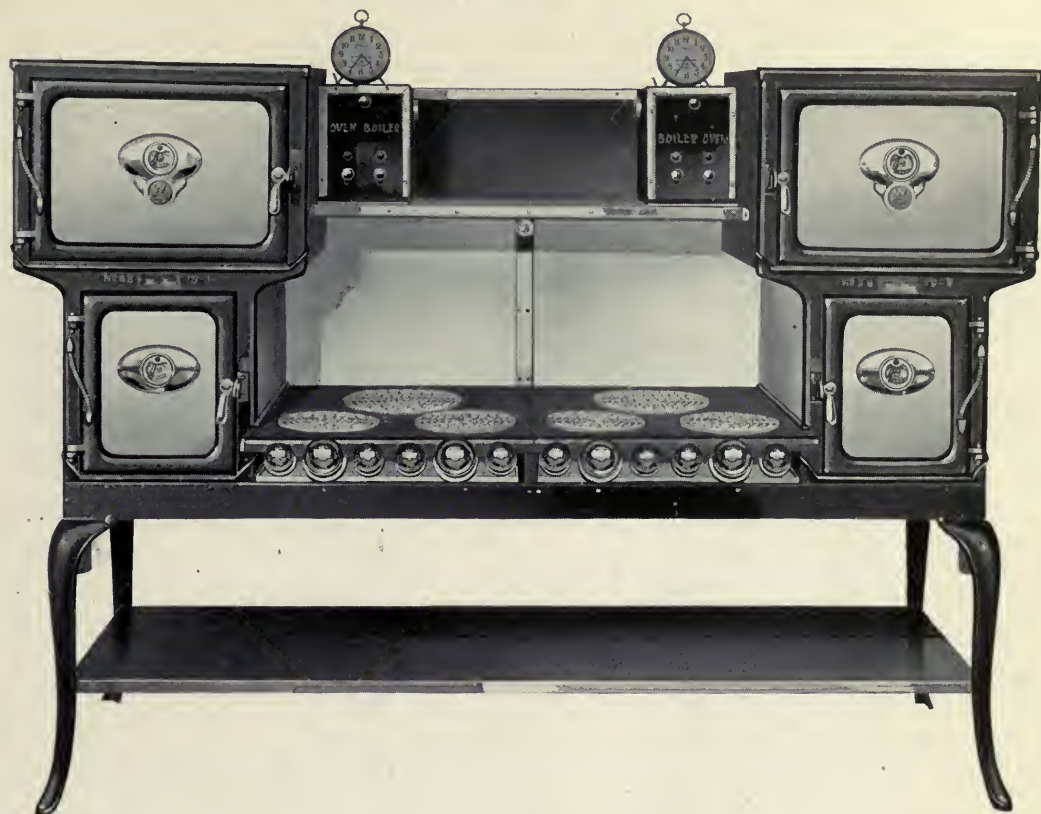
PRICES

STYLE NOS.		Approx. Shipping Weight—Lb.	Net Retail Price
Ovens at Left	Ovens at Right		
266935	266937	400	\$164 00

Unless otherwise specified these ranges are equipped for 110-220-volt 3-wire or 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest District Office.

Order by Style Number and Specify Voltage

TYPE 3-19B DOUBLE ELECTRIC RANGES



TYPE 3-19B DOUBLE AUTOMATIC ELECTRIC RANGE

Heating Equipment

	Number of Heaters	WATTS, EACH HEATER		
		High	Medium	Low
Each Large Oven	2	1000	500	250
Each Small Oven	1	1000	500	250
Stove Top	2-10"	2000	1332	666
	4-8"	1000	500	250

Total Maximum Input—14000 watts.

Average Maximum Demand—7000 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic ranges have automatic time and temperature control for ovens; semi-automatic ranges have automatic thermometers for ovens connected to call bell, but no clock or circuit-breakers.

Dimensions of Range—84 by 28 inches—61 inches total height.

Size of Ovens—Large, 18½ by 13½ inches—16 inches deep;

Small, 10¾ by 13½ inches—11½ inches deep.

PRICES

Style No.	Description	Approx. Shipping Weight—Lb.	Net Retail Price
266939	Automatic	725	\$370 00
266941	Semi-Automatic	725	327 00

Unless otherwise specified these ranges are equipped for 110-220-volt 3-wire or 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest District Office.

Order by Style Number and Specify Voltage

TYPE 2-19B AUTOMATIC ELECTRIC RANGES



Showing Interior of Oven



Range With High Back Warming Shelf (Extra)

TYPE 2-19B AUTOMATIC ELECTRIC RANGE

Heating Equipment

	Number of Heaters	WATTS, EACH HEATER		
		High	Medium	Low
Oven	2	1000	500	250
Stove Top	{ 2-10"	2000	1332	666
	{ 2- 8"	1000	500	250

Total Maximum Input—6000 watts.

Average Maximum Demand—3000 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic temperature control for oven.

Dimensions of Range—32 by 24½ inches—34 inches total height.

Size of Oven—18½ by 13½ inches—16 inches deep.

PRICES

Style No.	Approx. Shipping Weight—Lb.	Net Retail Price
266943	275	\$135.00

Extra

Style No.	Description	Net Retail Price
246232	High Back Warming Shelf, white porcelain enamel	\$ 9 75

Unless otherwise specified these ranges are equipped for 110-220-volt 3-wire or 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest District Office.

Order by Style Number and Specify Voltage

TYPE 2-19B SEMI-AUTOMATIC ELECTRIC RANGES



TYPE 2-19B SEMI-AUTOMATIC ELECTRIC RANGE

Heating Equipment				
	Number of Heaters	High	WATTS, EACH HEATER Medium	Low
Oven	2	1000	500	250
Stove Top	{ 1-10"	2000	1332	666
	{ 2- 8"	1000	500	250

Total Maximum Input—6000 watts.

Average Maximum Demand—3000 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic thermometers for ovens connected with call bell, but no clock or circuit-breaker.

Dimensions of Range—32 by 24½ inches—34 inches total height.

Size of Oven—18½ by 13½ inches—16 inches deep.

PRICES

Style No.	Approx. Ship. Wgt.—Lbs.	Net Retail Price
266945	275	\$128 00

Extra

Style No.	Description	Net Retail Price
246232	High Back Warming Shelf white porcelain enamel	\$ 9 75

Unless otherwise specified these ranges are equipped for 110-220-volt 3-wire or 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts.

Order by Style Number and Specify Voltage

TYPE 3-19B COMBINATION GAS AND ELECTRIC RANGES



TYPE 3-19B AUTOMATIC COMBINATION RANGE

Heating Equipment

	Number of Heaters	High	WATTS, EACH HEATER		Low
			Medium		
Large Oven	2	1000	500		250
Small Oven	1	1000	500		250
Stove Top	4	Artificial gas burners, one extra large with simmering burner. All equipped with automatic gas lighter.			

Total Maximum Electrical Input—3000 watts.

Heat Control—Three-heat indicating snap switch for each electric heater.

Automatic Features—Automatic ranges have automatic time and temperature control for ovens. Semi-automatic ranges have automatic thermometers for ovens connected to call bell, but no clock or circuit-breaker.

Dimensions of Range—43 by 25 inches—59 inches total height.

Size of Ovens—Large, 18½ by 13½ inches—16 inches deep;
Small, 10¾ by 13½ inches—11½ inches deep.

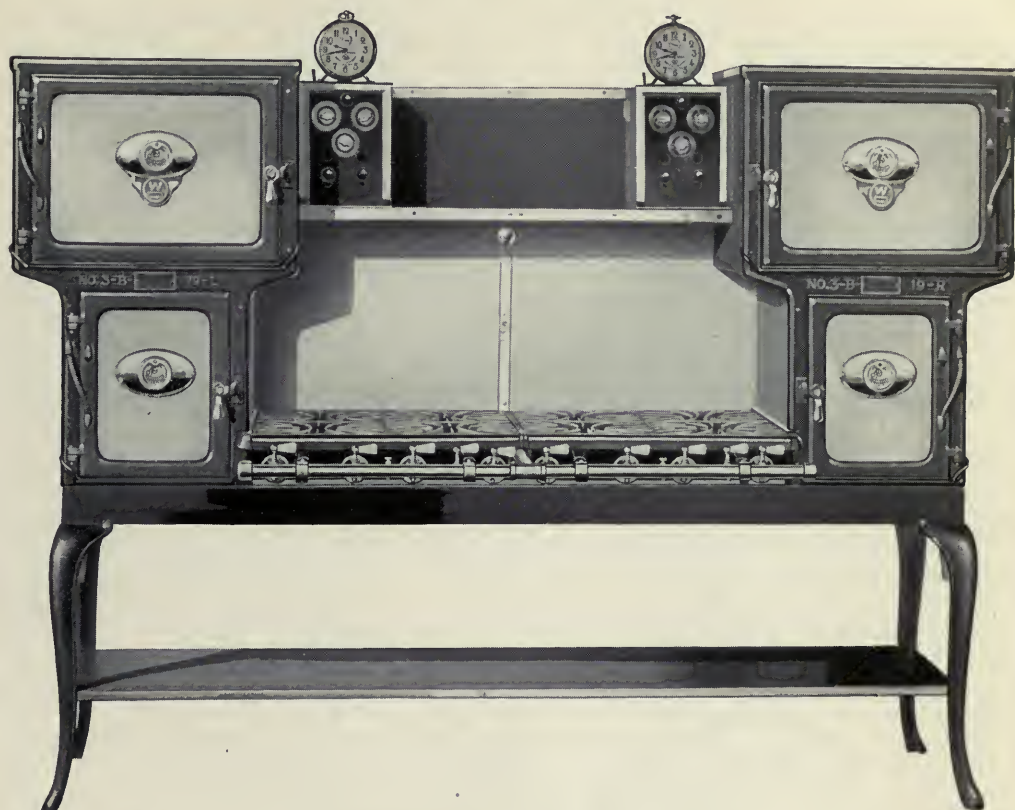
PRICES

STYLE NOS.		Style	Approx. Shipping Weight—Lb.	Net Retail Price
Ovens at Left	Ovens at Right			
266947	266949	Automatic	400	\$185 00
266951	266953	Semi-Automatic	400	164 00

Unless otherwise specified, these ranges are equipped only for 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest District Office.

Order by Style Number and Specify Voltage

TYPE 3-19B DOUBLE COMBINATION GAS AND ELECTRIC RANGES



TYPE 3-19B DOUBLE AUTOMATIC COMBINATION RANGE

	Number of Heaters	Heating Equipment		WATTS, EACH HEATER	Low
		High	Medium		
Each Large Oven	2	1000	500		250
Each Small Oven	1	1000	500		250
Stove Top	8	Artificial gas burners, one extra large with simmering burner. All equipped with automatic gas lighter.			

Total Maximum Electrical Input—6000 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic ranges have automatic time and temperature control for ovens. Semi-automatic ranges have automatic thermometers for ovens connected to call bell, but no clock or circuit-breaker.

Dimensions of Ranges—84 by 28 inches—61 inches total height.

Size of Ovens—Large, 18½ by 13½ inches—16 inches deep;
Small, 10⅝ by 13½ inches—11½ inches deep.

PRICES

Style No.	Style	Approx. Shipping Weight—Lb.	Net Retail Price
266955	Automatic	725	\$370 00
266957	Semi-Automatic	725	327 00

Unless otherwise specified these ranges are equipped only for 110-volt 2-wire alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest District Office.

Order by Style Number and Specify Voltage

TYPE 2-19B COMBINATION GAS AND ELECTRIC RANGES



Showing Interior of Oven



Range With High Back Warming Shelf

TYPE 2-19B AUTOMATIC COMBINATION GAS AND ELECTRIC RANGES

Heating Equipment

	Number of Heaters	WATTS, EACH HEATER		
		High 1000	Medium 500	Low 250
Oven	2	Artificial gas burners, one extra large with simmering burner. All equipped with automatic gas lighter.		
Stove Top	4			

Total Maximum Electrical Input—2000 watts.

Heat Control—Three-heat indicating snap switch for each heater.

Automatic Features—Automatic ranges have automatic temperature control for ovens. Semi-automatic ranges have automatic thermometers for ovens connected to call bell, but no clock or circuit-breakers.

Dimensions of Range—32 by 24½ inches—34 inches total height.

Size of Oven—18½ x 13½ inches—16 inches deep.

PRICES

Style No.	Style	Approx. Shipping Weight—Lb.	Net Retail Price
266959	Automatic	275	\$135 00
266961	Semi-Automatic	275	125 00

Extra

Style No.	Description	Net Retail Price
246232	High Back Warming Shelf, white porcelain enamel	\$9 75

Unless otherwise specified, these ranges are equipped only for 110-volts alternating-current service. Can be used on 100 to 120 volts. For information and prices on 220-volt 2-wire ranges apply to the nearest District Office.

Order by Style Number and Specify Voltage

TYPE 2-19B AUTOMATIC TIME SWITCH

Type 2-19B Automatic Ranges have automatic temperature control but no automatic time control to turn on the current at a predetermined time. To provide this feature the type 2-19B Automatic Time Switch is supplied.



The outfit consists of a single-pole double-throw knife switch contained in a metal wall box, and a clock. All parts are interchangeable.

The outfit mounts on the wall directly above and to the right of the range. It occupies only $7\frac{3}{8}$ by $7\frac{5}{8}$ inches and is so light that it involves no difficulties in mounting.

The Automatic Time Switch operates exactly like the time switch on the type 3-19B automatic ranges.

For Water Heating—As the switch is double-throw, one side can be connected to the oven and the other side to an electric water heater. When the current is turned on the range it is cut off of the water heater, thus limiting the total load on the supply circuit. When connected in this manner it is impossible to use the water heater while the oven is in circuit, and vice versa.

Application to Standard Ranges—The use of this switch involves considerable changes in the wiring of the range. It is therefore not recommended that the switch be installed on ranges now in use. If the switch is ordered with the range the necessary changes will be made in the range at the factory without charge, and diagram of proper connections will be furnished.

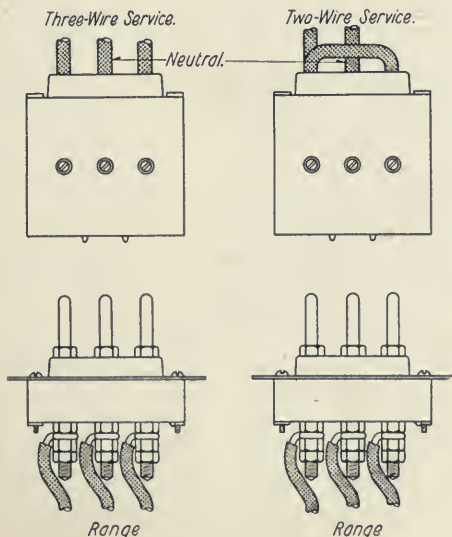
Style No.	Description	Net Retail Price
269231	Type 2-19B Automatic Time Switch	\$10 00

RANGE DISCONNECTING PLUG

Standard ranges are arranged to be permanently connected to the service wires. Such connection does not permit the range to be moved more than a short distance from the wall without disconnecting the wires and resoldering them when the range is replaced. If the wire is left long enough to move the range there is danger of breaking.

Where it is desirable to have the range movable to allow cleaning or painting the wall and floor, the service plug here illustrated is advisable. The plug can be installed in the range either at the factory or on customer's premises. In the latter case the porcelain bushing through which the wires pass is removed from the range and the opening enlarged to accommodate half the plug. The wires are then connected to the plug terminals, the plug inserted in the opening and held firmly by two screws passing through the metal flange of the plug and the sheet metal of the range.

The plug is connected as shown in the diagrams.



Style No.	Description	Net Retail Price
269232	Range Disconnecting Plug	\$2 00



RANGE DISCONNECTING PLUG DISCONNECTED

HELPFUL COOKING UTENSILS



CLOVER-LEAF SET IN SMALL OVEN OF 3-19B ELECTRIC RANGE

Great economy can be effected in the straight electric range by doing all boiling in the ovens. The clover leaf set and the cooker pot are built specially for these ranges. They are so designed that all four vessels can be put into the small oven together, permitting four different dishes to be cooked at once. In the combination gas and electric ranges these vessels also prove useful.

The vessels are of specially heavy gauge aluminum well made and very substantial.

Clover-Leaf Set—The clover leaf set consists of three triangular vessels, each holding two quarts. All three vessels can be placed in the small oven of the type 3-19-B range so that three vegetables can be boiled separately at the same time.

Cooker Pot—The cooker pot is a round 2½-quart vessel which fits over the clover-leaf set or can be used separately. It is useful in preparing boiled meats, stews, etc.

Style No.
228768
228767

Description
Clover-Leaf Set (three vessels)
Cooker Pot

List Price
\$6 15
2 80

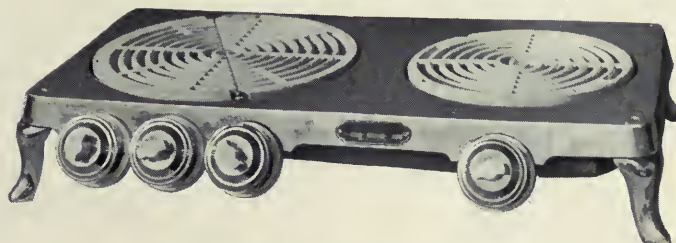


COOKER POT

CLOVER-LEAF VESSEL

HOT PLATES

(Copeman Patents)



TYPE 22 HOT PLATE

These hot plates are small electric stoves for hotel, restaurant, cafe, and domestic service.

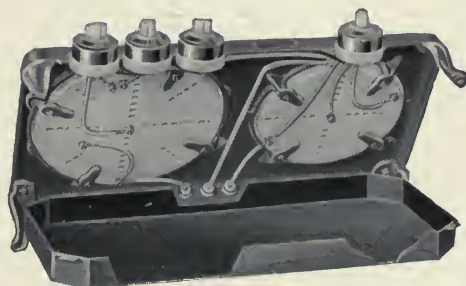
Special Features—No special flat-bottomed utensils needed, the radiant heaters, with all the heat at the top, are very efficient with ordinary cooking vessels. Non-corrosive material used for the heating elements; water or food spilled over the heater will not damage it. The porcelain brick on which the heating element is assembled will stand rough usage. Deflector plates below the heaters prevent

scorching the table, protect the connection, and increase the heaters' efficiency.

Heat Control—The 8-inch heater has a three-heat switch. In the 10-inch heater three separate switches are used. These light up an area 6 inches, 8 inches, or 10 inches in diameter. Each 10-inch heater is therefore really three plates in one.

Style number and price include hot plate with switches as illustrated.

Style No.	Volts	Maximum Watts	Approx. Shipping Weight	Net Retail Price
266968	100 to 120	3000	30	\$32 50
266970	210 to 250	3000	30	32 50



SHOWING ACCESSIBILITY OF CONNECTIONS

Order by Style Number and Specify Voltage



REAR OF TYPE 2-19 RANGE SHOWING ACCESSIBILITY
OF CONNECTIONS



REAR OF TYPE 3-19B RANGE SHOWING ACCESSIBILITY
OF CONNECTIONS

CONDENSED PRICE LIST OF RANGES

Style No.	Style	Ovens	WATTS				Total	Approx. Shipping Weight Lb.	Net Retail Price
			Large Oven	Small Oven	10-Inch Heater	8-Inch Heater			
Type 3-19B Electric Ranges									
266931	Automatic	Left	2x1000	1000	2000	2x1000	7000	400	\$185 00
266933	"	Right	2x1000	1000	2000	2x1000	7000	400	185 00
266939	"	Double	4x1000	2x1000	2x2000	4x1000	14000	725	370 00
266935	Semi-Automatic	Left	2x1000	1000	2000	2x1000	7000	400	164 00
266937	"	Right	2x1000	1000	2000	2x1000	7000	400	164 00
266941	"	Double	4x1000	2x1000	2x2000	4x1000	14000	725	327 00

Type 2-19B Electric Ranges

266943	Auto matic	Below	2x1000	2000	2x1000	6000	275	135 00
266945	Semi-Automatic	"	2x1000	2000	2x1000	6000	275	128 00

Type 3-19B Combination Gas and Electric Ranges

266947	Automatic	Left	2x1000	1000		Gas		400	185 00
266949	"	Right	2x1000	1000		"		400	185 00
266955	"	Double	4x1000	2x1000		"		725	370 00
266951	Semi-Automatic	Left	2x1000	1000		"		400	164 00
266953	"	Right	2x1000	1000		"		400	164 00
266957	"	Double	4x1000	2x1000		"		725	327 00

Type 2-19B Combination Gas and Electric Ranges

266959	Automatic	Below	2x1000		Gas		275	135 00
266961	Semi-Automatic	"	2x1000		"		275	125 00

Extras

Style No.	Description	Net Retail Price
246232	High Back Warming Shelf for Type 2-19B Range.....	\$9 75
228768	Clover-Leaf Set (three vessels).....	6 15
228767	Cooker Pot.....	2 80
269231	Automatic Time Switch for Type 2-19-B Range.....	10 00
269232	Range Disconnecting Plug.....	2 00

Order by Style Number and Specify Voltage

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