



The Gurney Electric Oven

is one of the most important advances in food preparation in recent years

The right degree of heat, uniformly maintained, is every list as necessary to successful cooking as the cooking process exactly at any time, once the correct measuring and mixing of the food.

The advent of the Gurney electric oven, with

the best way of cooking a dish has been found.

Today the woman who cooks the Gurney way avoids all hazards on the road to successful cookery, for every sten is under her control.

The Gurney Coelectric

THE Coelectric can be used either as a coal range or an electric range, each quite independently of the other, or when necessary both can be used together, and so give twice the cooking capacity.

The two ovens are mottled

enamel with round corners, and there is a large warming closet heated by coal or electricity. Four electric cooking burners and four eight-inch covers (one nested) for coal cooking. The floor space occupied is no more than an ordinary coal range.

articular

watts.

Oven burners, r400 and r400 watte. Warming closet burner, 250 watts. Cook surface, 43 inches by 36 inches. Floor space, 47 inches by 36 inches. Total consumption at r100, 76 amp Shipping weight, approx. 784 lbs.



Oven Models



No. 504 With Back Error Three Burners, same as 4300 Series Block back legs and Mercury thermometer body sides. Appliance outlet

HE Low Oven models are adaptable to almost any snace for all of instead of the high back.



No. 101 Black back legs and One oven burner, THE 4500 series cabinet ranges have ample capacity for normal family requirements. They are handsomely insisted in Gurney "White Rock" enamel. The oven hat all corners rounded and the cooking top swings up in one piece; all for easy cleaning. They are made with the oven on the right or left side, and with either open or closed burners in the cooking top.



No. 4302

The Nos. 4302 and 4304 differ from the others on this page in being finished with Grey Enamel back legs and body front, and White Enamel body sides.

Gurney New Cabinet Models



Three Burners

pages have the same constructional features, differing only in the number of burners and Grey enamed cooking top, oven front,

> White enamed door panels, splashers, shelf, back fence. Nickel plated door frames, handles, and

125/2

No. 4305 Four Burners

details of finish mentioned under each. In general the finish of Cabinet model ranges is:

trimmings. Mottled esasted oven lining and rack holders. Reciprocating switches. Mercury thermometer. Ampliance outlet.



Three Burners 1700, 1200, 1200 watts.

Oven two 1200 watts burners.

Warming closet 250 watts.

Total consumption at 170v. 74 amps.

Oven 16 in. x 12 in. x 12 in. x 12 in.

Height overall 55 in.



No. 4308 Three Burners

his page in bring finished with Black Japan br egs and body sides and White Enamel body fro

THESE new Low Oven ranges have ample cooking accommodation. The oven is of large size, and the top contains up to four burners.





Gurney Low The construction of these ranges is of Gurney

quality throughout, the only change being the design which aims at large cooking capacity in a



No. 1007 With High Shell Black back legs and Mercury the



The Gurney lends Charm as well as Comfort to the Kitchen

Electric cooking has brought about a new conin decorative touches, and eventually a colour cention of the kitchen. Today it is a pleasant scheme, for the electric kitchen is a place of pride. place to be in-light, clean and cool, with an The Gurney, meeting every housekeeping desire, atmosphere of savoury things that spreads good may be had in blue and two shades of green

Gurney Standard Cabinet Model No. 4903



HIS is a very highly finished range, dif-fering from other cabinet models by

The finish is grey porcelain enamel cooking

ite povelsin enamelled body, spla

Nickel plated door frames, base band and

d oven linings. Appliance outlet.