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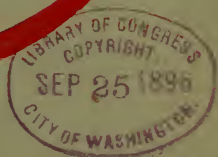
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A NEW THING

**COOKING
MADE
EASY**



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ABRAM COX STOVE CO.

THE HOUSEKEEPER'S TREASURE

NEEDED IN EVERY HOME

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ABRAM COX STOVE CO
Philadelphia and Chicago

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Philadelphia Pa

The object of this pamphlet is to give the reader all the information possible about the new "Novelty" Wrought Steel Range, made by the Abram Cox Stove Company of Philadelphia and Chicago.

A PERFECT RANGE

You need a perfect range.

Perfect housekeeping begins in the kitchen.

The heart of mankind is best reached through the stomach. Good health depends upon good food, and good food depends upon good cooking, and good cooking depends largely upon a good "cook stove," and hence it is that the range in the kitchen is in reality an article of far more vital importance than the piano in the parlor.

Better a perfect range than a perfect piano.

And because the finest ladies in the land are liable to be brought face to face with culinary questions it is important to have every kitchen equipped with the best cooking apparatus that human wit and experience can devise.

We have such an article. It dispels kitchen troubles; makes cooking easy; is economical.

Without further preface we therefore present to American housekeepers the main points of

excellence of the new "Novelty" Wrought Steel Ranges made by the Abram Cox Stove Company.

FOUR POINTS

Neatness,
Economy of Fuel,
Economy of Space,
Goodness.

The range (in all its varied forms) is neat to look upon, a fact that appeals to tidy housekeepers.

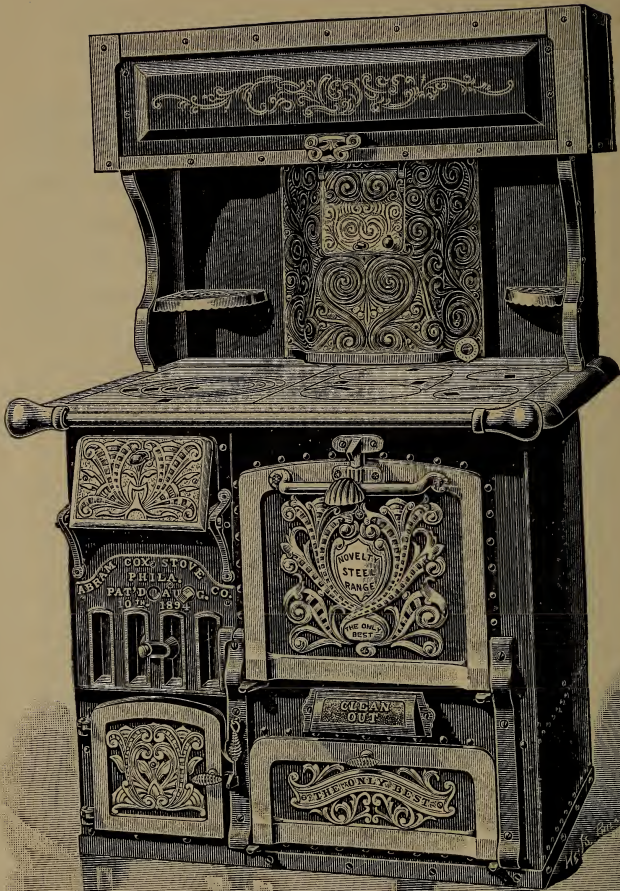
It is compact, in that while it occupies no unnecessary floor space it makes good use of the space actually taken: no empty space "under the stove;" no sprawling legs to try cook's toes or temper.

It makes full use of fuel; employs every unit of heat that can be saved from the chimney; turns the heat (when not wanted in the oven) to account in heating water or in making hot pockets for storage of cooked food.

And, as to goodness, it is a pleasure to work with such a perfect thing—as will be explained.

Let us tell you briefly about these wrought steel ranges—models of compactness, strength and durability; ranges adapted to hard coal, soft coal or wood. They are made of steel throughout, save a few parts which are better of iron. No use of having a stove-lid made of steel, for instance.





THIS CUT SHOWS THE RANGE WITH "SLIP TOP" CLOSED.

Look at the picture, if you please. There are a dozen or more features to which the makers of this range point with especial pride:

The grate and fire box, and the asbestos lining.

The oven, with falling door, balanced by a weight.

An ingenious sliding shelf in oven.

Capacious ash pit.

A large "hot closet" under the oven.

A "high closet" above, for keeping things warm.

Check damper in the smoke pipe, just above top of range; a handy thing.

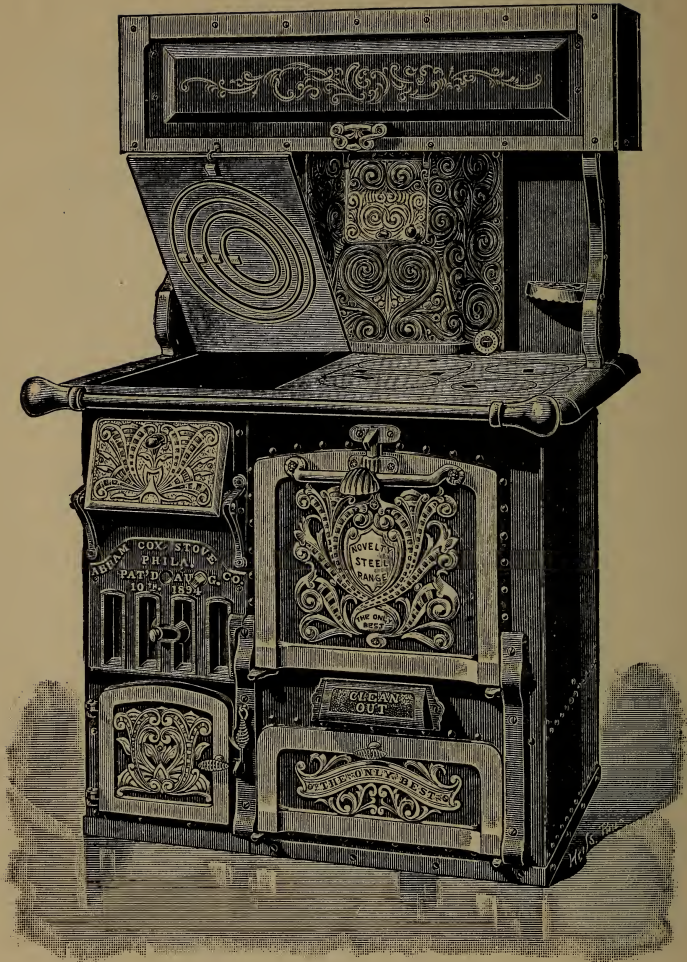
"Clean out" door, and lip for dust pan.

Nickel rail in front, for protection.

"Slip plate" over fire, with "reducing covers;" to be mentioned hereafter.

Direct-acting damper near smoke pipe.

Dust damper in convenient position.



THIS CUT SHOWS THE RANGE WITH "SLIP-TOP" RAISED.

THAT QUEER TOP

You will call it "a queer top" the first time you examine the portion of the range that is immediately over the fire pot. We call it a "slip plate."

There's not much in the name, either way, but the arrangement is extremely useful.

It is as though the top of the range, immediately over the fire, opened upward on hinges. You raise it and by a hook fasten it in that position. There is your fire fully exposed.

It can be used thus for broiling, or for adding fuel, or for any other desired purpose. We have a word to say about broiling further along. You will admit that the device is a good one.

Then the "queer top" or slip plate is provided with a number of concentric rings: or, in other words, you can make an opening right over your fire the size of a tin cup or as big as your largest griddle—say eleven inches: the handiest kind of an arrangement.

But, after all, the only "queer" thing about this top is its convenience in the several respects mentioned.

NOTICE, PLEASE

The fire box or fire pot is of economic construction: it saves fuel; saves a great deal of fuel; wastes no coal; wastes no money. And the range is so built that the heat of the fire can be turned to full account in baking, in broiling, in water heating or otherwise.

The duplex grate is the best labor saver and dust saver ever invented: perfect in action.

The asbestos lining is practically non-destructible.

A capacious ash pit catches cinders and dust.

The oven is all that could be asked for—easy of access and evenly heated: door falls without slamming, making a strong and convenient shelf.

The sliding shelf in the oven draws out without tilting.

The dampers for regulating the drafts both below and above the fire are arranged so as to be most convenient to the cook's hand.

YOU WILL LIKE IT

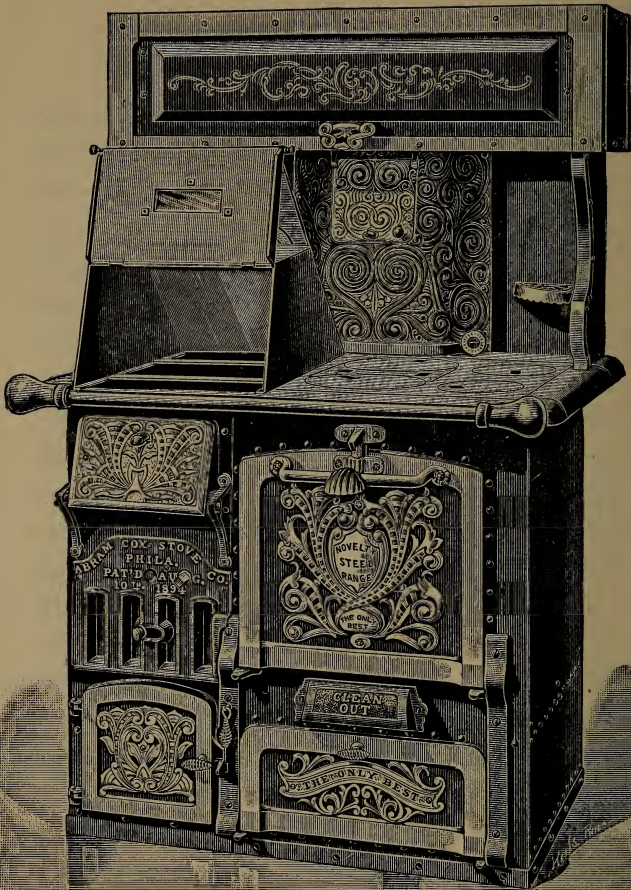
Grant (as you will upon examination) that the general plan is correct, and far superior to any other "cook stove" on the market, and you will be a customer for the range.

There is no escape for you.

You may say that you want the oven reversed, or that you want a double oven, or that you want an exposed reservoir for hot water, or an encased reservoir, or water-back or water-front, or this or that—we have all these styles ready. Your wishes are anticipated. We have above a hundred styles—variations of the excellent model which we have been describing.

You can have your range made to order, as it were: have your oven on either side; or an oven on each side; have your preference in the style or method of water heating.

Name the fuel that you propose to burn, and tell whether the range is to be connected with city water pipes or to be used in the country, and we can at once meet your requirements. We have your particular range ready, in stock.



THIS CUT SHOWS THE RANGE WITH "SLIP TOP" RAISED
AND BROILER IN PLACE.

THE "NOVELTY" BROILER

Raise the slip plate (hinged portion over fire), hook it in place, set the "Novelty" broiler over the coals, raise broiler lid, insert meat to be cooked on ordinary hand broiler, close lid, and watch results through a mica peep hole.

The two most obvious and most pleasant results are that the cook does not broil her own face, and the usual smoky smells are not poured out into the atmosphere of the kitchen.

Another result, not less important, is that the life of the fire is not lost, as in the usual practice.

Our broiler is simply a most convenient false top to the range: the draft of the fire is not checked during the operation of broiling.

CONTROL OF OVEN HEAT

The usual double-oven trouble is that one oven bakes better than the other. Or, said the other way, one of the ovens is a poor baker. This fault has been universal.

We now come forward with a remedy—an even distribution of heat secured in our perfected double-oven range. The test by thermometer shows a heat variation of only two or three degrees, which is practical uniformity. Absolute control of heat in oven is a strong point of merit in these ranges, both single-oven and double-oven.

Another point: The oven bottom is constructed of two pieces, to prevent warping. No lop-sided oven products.

THE HOT WATER QUESTION

All housekeepers realize the convenience of an abundant supply of hot water, and these ranges boast of their hot water producing abilities.

Consider, for example, the construction of a range especially made for people who do not want to connect with city pipes: with country people, if you please. There is a commodious copper reservoir, encased, but easily accessible

by a large hinged top or lid. The internal arrangement is here of such a character that the whole heat of the fire, when not wanted for the oven, can be turned so as to heat water. And a good idea it is, too.

Or a hot water reservoir, of different shape, can be placed on the other side of the fire, exposed to view.

You may use the wire shelf (we call it a reservoir wire rest) in the copper reservoir, if you choose, and steam puddings thereon.

Or, as before mentioned, the usual water-front or water-back can be employed, coupled in the ordinary way to the street mains.

It is as you please: plenty of hot water for everybody, everywhere.

THE CHECK DRAFT

A word about the check draft—that little sliding door in the front of the smoke pipe, above the top of the stove.

By opening that small door the fire can be

preserved all night, with the lids and drafts all shut. Combustion is practically suspended. The fuel is not charred or wasted, as in the ordinary way.

From an economic standpoint the check draft counts for much.

FOR CITY OR COUNTRY

There are users of all sorts of fuel in this big country of ours, and these wrought steel ranges are adaptable to all the standard kinds—hard coal, soft coal or wood.

The flue boxes have been most carefully planned, both in reference to securing draft and for economy in cleaning. The flues, indeed, may be called self-cleaning: no trouble to scrape out the soot and dirt.

If for country use, the fuel and water arrangements of the city stove are slightly modified, not really changed.

The "Novelty" Wrought Steel Range is adapted to Maine or California, to Florida or

Alaska. It is a treasure everywhere, in any part of the land.

The "trimmings" mind you (if we may use the word in reference to the minor conveniences of the wrought steel ranges) are wholly as you may choose.

You can have a commodious high shelf over the range, well above pots and pans, or you can have a high closet in the same place. Or you can have a low, so-called T shelf—just big enough to hold a tea pot or so.

Right-hand and left-hand ovens are at your service, in four sizes, which of course means four prices; double ovens in two sizes.

OVEN SIZES

As a help we may mention the oven sizes, measured at the door: 14 inches, 16 inches, 18 inches and 20 inches, in single-oven ranges, and 12 inches and 14 inches in double-oven ranges. The ovens are deeper than wide; deeper than these figures.

REMEMBER

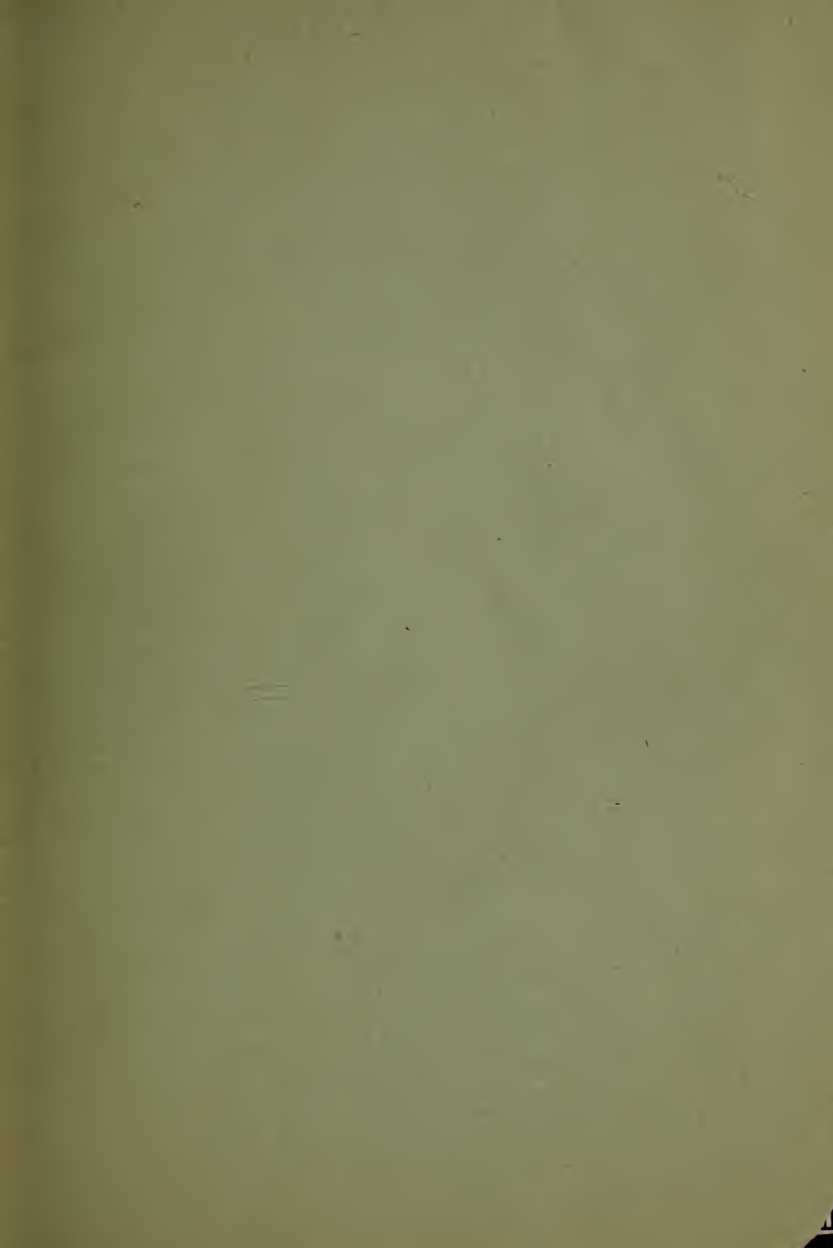
Please remember that in addition to being a perfect baker the "Novelty" Wrought Steel Range has two great claims to favor:

It will make plenty of hot water.

It saves fuel.

Taken as a whole this new wrought steel range represents the acme of practical inventive genius. It is a combination of kitchen experience and mechanical skill; the joint product of the cook and the inventor. Cooking is a fine art, with fixed requirements. The inventor recognizes these requirements and plans accordingly. The stove maker takes the plans and converts ideas into steel and iron, and says to the public, "Here is a perfect cooking apparatus. It is at your service."

These are the claims made by the "Novelty" Wrought Steel Ranges to the favor of the American public.



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