

*Sensational*  
**NEW**  
**DIVIDED CENTER TOP**  
*Ranges*



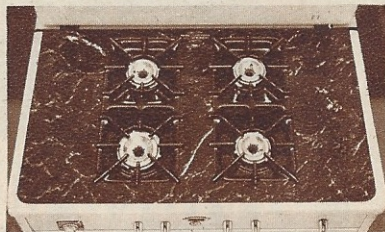
SEE THIS RANGE *in* HOUSE NO. 8  
TOWN OF TOMORROW *New York World's Fair*

# YOU'LL WANT THIS DIVIDED CENTER TOP RANGE

Best type of cooking top  
 You advantages of both  
 and divided top ranges,  
 their disadvantages, and  
 advantages all its own.  
 yourself why women pre-  
 fer type of top.

From illustration that burn-  
 ers widely spaced (11 $\frac{3}{4}$ "  
 and grates are big, to  
 ample room for large  
 only one pilot light is  
 saving gas.

Convenient marbled enamel  
 serving tables are at each side.



## Two Can Work

**Mary:** "Dinner's nearly ready, so I'll show you how easy it is to finish preparing dinner."

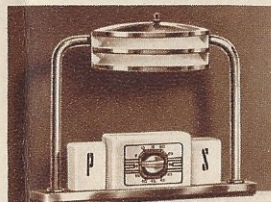
**Doris:** "Let me help."

**Mary:** "When I make gravy I put the pan over two burners this way and work from the side."

**Doris:** "I can see you don't have to reach over steaming pots with this range."

**Mary:** "Yes, and see how easy it is for two to work at this range."

## Oriole, Acorn Vulcan



## Lamp and Clock Set

A handsome accessory. Lamp brilliantly lights top. Time Reminder Clock warns when cooking is completed . . . convenient condiment set.



## No. 2512-TS Divided Center Top Range

Has heated warming oven, one Giant and three standard Speed-Simmer burners. Insulated thrift cooker and hinged shelf, extra.



## Room for Big Pots

**Mary:** "See how far apart the burners are, about a foot. I can put four big pots on the burners and still not be crowded."

**Doris:** "Is it better than other ranges?"

**Mary:** "Yes, with divided top ranges, you're apt to knock utensils off, and you need two lighters. With burners at one end, only one can use the range."

## Easier to Serve

**Mary:** "We'll start to serve dinner now. I'll fill the bouillon cups and you can put the potatoes in the vegetable dish."

**Doris:** "Glad to. It's such fun to work with a range like this. Aren't the end tables handy?"

**Mary:** "Yes, everything about this range helps me to cook and serve a dinner easily."

**Doris:** "I want a range like this, too."



## for Corners

"Having burners center is certain-advantage. My is in a corner always bang- elbow. With ge I can stand and still have room."

"It's convenient, range is next to et."

"It certainly is arrangement."



**Mary:** "And here is the roast, kept hot in the warming oven. The plates are nicely warmed, too."  
**Doris:** "Now for a perfect dinner."

## Dimensions

	Wide	Deep	High
Divided Center Top	24"	22"	36"
Insulated Oven	16"	19"	14"
Smokeless Broiler	16"	19"	7"
Warming Oven	12 $\frac{1}{2}$ "	18"	13"
Storage Comp.	15"	20 $\frac{1}{2}$ "	23"
Overall, cover up	37"	27 $\frac{1}{2}$ "	46 $\frac{1}{2}$ "

Flue connection on special order. Shipping weights, 316 to 331 lbs.



## No. 2512-TS Open View

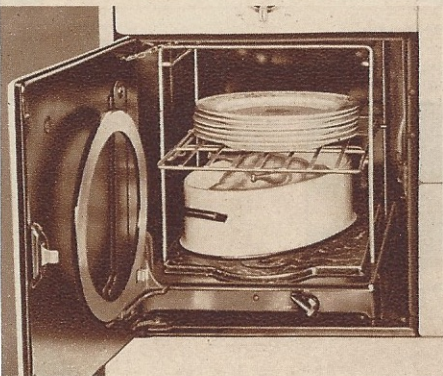
Note the large heated warming oven. Insulated cooker, extra.



## No. 2510-TS Open View

Has large storage compartment with two doors.

## Keep Food Hot and Warm Plates This Easy Way



A perfectly cooked dinner may not be a perfectly served dinner unless food is hot and plates warm.

So, you can see why women are so enthusiastic about this Heated Warming Oven. They turn on small burner, put in roast and keep it hot without drying out.

On upper shelf they put plates which are warmed just right.

Result, a perfectly served dinner and another worry off your mind.

## Cook a Meal for Less Than a Cent

You can do marvelous things with this Insulated Cooker and save money while doing it.

Tests by home economists have shown that you can cook a whole meal for *less than a cent*.

Here's why. Cooker is enclosed in a jacket of insulating rock wool. It is heated by a tiny burner that uses only one-quarter the gas of an ordinary burner. Warming oven keeps heat in, too. Cuts food costs for cheaper cuts

of meat can be used, for in cooker they become tender. Delicious soups, stews, puddings can be cooked easily. By cooking "waterless" way, valuable mineral salts and vitamins of vegetables are saved.

No need to buy a "deep well cooker range." This cooker gives same advantages, but leaves *all four* top burners available for use. Cooker is stored in warming oven when not in use.



Burners Guaranteed for the Life of the Range  
**STANDARD GAS EQUIPMENT CORPORATION**

18 East 41st Street, New York Branch Offices in Other Cities

This is the range you saw  
in House No. 8  
**"TOWN OF TOMORROW"**  
NEW YORK WORLD'S FAIR

It's an approved "CP" range  
with Divided Center Top,  
Heated Warming Oven  
and Aluminum Speed-Simmer  
Top Burners.

Sold under the famous trade-names  
**ACORN, ORIOLE and VULCAN**

Call or write us at above address for  
**"FACT BOOK ON MODERN RANGES"**