

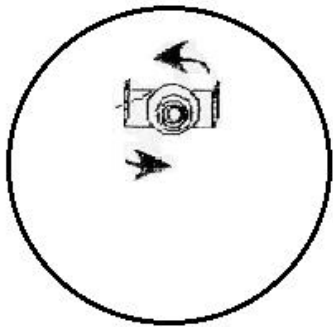
OVEN THERMOMETER:

PLEASE NOTE THAT THE THERMOMETER HAS BEEN PRESET TO 250°F.

On occasion it may be noticed that the oven thermometer is not working properly. This may be due to jarring in shipment or it may have come out of adjustment.

It may be necessary to test the temperature by using a separate oven thermometer. Place near the center of the oven to get an accurate reading.

When the thermometer reaches 375°F check the door thermostat, if the temperature should vary by more than 50°, adjustment of the thermometer will be required. Follow the steps below:



BACK OF THERMOMETER

- 1) When stove is cool, remove the screws on the inside oven door panel. Remove panel.
- 2) The back of the thermometer will be exposed.
- 3) Adjust the coil holder by moving carefully, this will move the indicator to desired preset temperature.
- 4) Replace the oven door panel with screws.
- 5) Re-test thermometer, repeat steps 1-4 again if necessary.

INSTALLATION:

The range should be securely installed in a professional manner, in accordance with the instruction given below, by a qualified technician experienced in making such installations.

CONNECTING TANK TO RANGE:

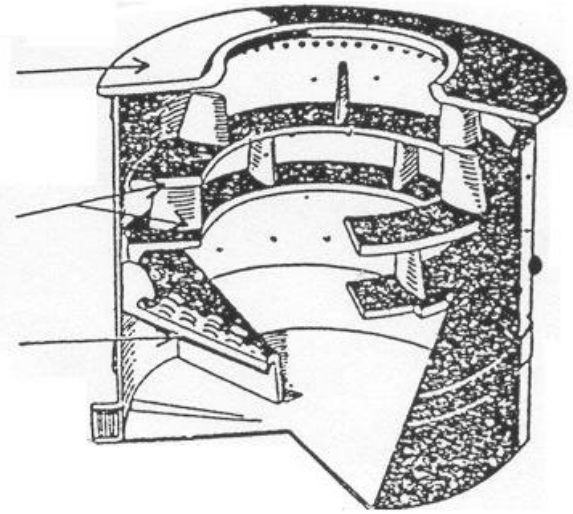
When an outside oil storage tank is used, make certain the tank is higher than the carburetor on the range. If a pump is to be used to draw oil up from the tank on at floor level below, it may be installed on the wall or on the tank standard (with the tank removed) or any other place close the range as long as it is on a level higher than the carburetor. Full installation instructions are furnished with the pump.

CONNECTING RANGE TO CHIMNEY:

All ranges have been calibrated for use with a chimney having a draft of .05. If your chimney does not have this draft, adjustments will have to be made as described below in the operating instructions. Smoke pipe damper, if any, will be such that they cannot close off more than 80% of the internal cross-section of the smoke pipe. The kitchen should have adequate ventilation to ensure continuance complete combustion of the oil. Connect the range to the chimney with a 7" stove pipe. The horizontal run should not be more than 10 feet, however, this is subject to the amount of draft your chimney has – **always remember .05 is what is required for good operation.** To avoid the possibility of forcing the flue pipe too far into the chimney, drive a ten-penny nail through the flue pipe four inches from the end to act as a stop. Carefully read the instructions provided with the draft regulator.

INSTALLING THE BLOWER ASSEMBLY:

Each range comes complete with a blower assembly in the oven cavity. This blower is easily attached to the mounting bracket at the rear of the range, near the oil control valve or carburetor. The blower simply hangs on the bracket by placing the two slot openings on the blower assembly over the two raised lugs.

FIG: # 1**TOP RING****INNER RING****PILOT CASTING****INSTALLING PILOT CASTING, INNER FIRE RINGS & TOP RING:**

All ranges are furnished with a pilot casting and fire rings which are installed in the burner pot at the time of assembly. If these castings have moved during shipment, they must be reassembled in the following manner. Place the "V" shaped pilot casting into the holding brackets, which are welded to the bottom of the burner pot. Insert the first inner ring, with the legs in the UPWARDS position on the three pins located inside the burner pot and approximately 4" from the bottom. Place the second similar ring on the top of the first, again with the legs pointing UPWARD and staggered from the legs on the lower fire ring. The top fire ring, which is in two pieces, sits on TOP of the burner pot, as shown in the drawing. It is important for proper combustion, that these fire rings are installed exactly as described and as illustrated. See Figure #1.

OPERATION:

OPERATING THE RANGE WITHOUT A BLOWER ASSEMBLY:

In the event the range is to be used without the blower assembly, either permanently or temporarily, it is recommended that the draft be at least .06 and that the range be operated only at the lower settings of low or medium. This will allow more complete combustion and should reduce the build-up of carbon in both the range and the chimney.

High carburetor settings are not recommended without the blower assembly operating. Operating without the blower assembly requires more frequent clean-out of both the burner pot and all flue pipes.

GRADE OF OIL:

These ranges are for use with FURNACE OIL LIGHT OR KEROSENE.

NEVER use gasoline, crankcase drainings or any oil which may be contaminated with gasoline.

LIGHTING THE RANGE:

Before lighting the range, press the reset lever down to place the control valve in the operating position. Put oil in the tank and the oil control valve to the wide-open position. Raise the lid and watch until you see oil flowing into the bottom of the burner pot. As soon as oil appears in the burner pot, turn the adjusting valve on the oil control valve back to No. 1 on the dial. Do not wait until oil fully covers the bottom of the burner. When the range is being lit for the first time, it may take a few minutes for the oil to fill the float control and feed the lines to the burner. Light a small piece of paper and drop into the bottom of the burner pot where it can ignite the oil. Allow the range to operate at the No. 1 setting for at least 10 minutes so that any excess oil is burned up and to get the pot thoroughly warm before turning up for a higher fire. After this warming period has elapsed, the dial can be set to the desired level.

ADJUSTMENT OF HIGH FIRE:

A kerosene lamp burns with a bright, clear flame only if the wick is not turned below a certain low point or turned up beyond a certain high point. So it is with your **Enterprise Oil Range**. It operates best between certain low and high points. No attempt should be made to regulate high and low flame until the range has been operating on No. 4 on the dial for about 10 minutes to thoroughly warm the chimney. Then turn the valve to No. 6 on the control dial and wait a further two or three minutes and check again for smoke. If the flame is still not smoky, it is possible that the high fire may be increased. Using a small screw driver, increase the high fire, adjusting the screw by turning counterclockwise about ½ turn at a time, waiting two or three

minutes between adjustments until a smoky fire results. At this time, decrease the high fire setting slightly by turning the screw clockwise until a clear high fire, without smoke results.

The flame should be yellow in colour, and is the highest fire for an efficient, clean operation. If, when the valve is turned to No. 6 the first time, a smoky fire results, the high fire adjusting screw should be decreased by turning clockwise $\frac{1}{2}$, waiting between adjustments, until the highest yellow flame without smoke, is obtained.

ADJUSTMENT OF LOW FIRE:

To find the lowest point of efficient operation, turn the dial on the control valve to No. 1, then wait until the flame drops to its lowest point. If the flame is then burning below the pilot ring and in the bottom of the pot, increase the low fire adjustment screw by turning clockwise about **C** of a turn, waiting two or three minutes between adjustments, until the flame is burning just above the pilot ring, usually with a blueish tinge, and does not burn on the bottom of the pot. This is the lowest point of efficient operation. If, when the valve has been set at No. 1, the flame burns above the pilot ring, the low fire adjusting screw should be decreased by turning counterclockwise until a fire burning just above the pilot ring is obtained.

After this is done, the dial should be turned back to No. 6 and the high fire rechecked, increasing or decreasing the high fire adjustment screw to secure the highest clean-burning yellow flame, without smoke, that can be obtained.

SHUTTING OFF THE RANGE:

When you have a nice flame and all the adjustments are made, and you wish to turn the range off, **TURN OFF THE ADJUSTING VALVE**. Always keep the valve shut **OFF** when the burner is not operating.

RELIGHTING THE RANGE:

When you want to light the range, open the Control Valve to 1 or $1\frac{1}{2}$ on the dial and drop a lighted match or paper taper into the burner pot. **DO NOT ATTEMPT TO RELIGHT A HOT RANGE, WAIT UNTIL IT HAS COOLED.**

CLEANING AND OPERATION OF THE GRAVITY CONTROL VALVE:

The range should be turned off and the fire completely extinguished before cleaning the valve or the burner pot. **RESETTING THE TRIP LEVER**. If for any reason there is an abnormal rise of oil, the trip float will rise. Thereby shutting off the oil supply. To restart the oil flow, it is only necessary to depress the reset lever to restart the oil flow. If the flow of oil is to be cut off for a prolonged period of time, pull the reset lever to the left and upward. Do not be concerned if the

reset lever trips out a few times when the range is first started. This is caused by small particles of dirt passing through the strainer before the patrikin in the oil has an opportunity to coat the strainer surface, thereby holding the dirt particles.

CLEANING:

The range should be turned off and allowed to properly cool before any attempts are made to clean it. Remove the lid over the burner pot and remove any accumulated carbon deposits. It is not necessary to clean soot as it will be burned away during proper combustion. Remove the top and inner fire rings from the burner pot and clean carbon deposits from the rings and the bottom of the burner pot. Be sure that the fire rings are reinstalled as described in the installation instructions.

CHIMNEY:

Inspect your flue. Be sure that it is clean and that the top of the chimney or flue pipe EXTENDS BEYOND THE PEAK OF THE ROOF. If there are building and trees nearby, put a cap on top of the chimney so that there will not be a down-draft. A cap will also keep the rain out.

SET-UP:

RANGES MUST BE LEVEL. If the range is not level, shims should be used under the legs. Use of a level is recommended. An out of level range will not perform to designed specifications and may result in improper combustion and cooking temperatures.

INSTALLATION CLEARANCES:

Above: 30"
Front: 48"
Rear: 9"
Side 1 (Right) 9"
Side 2 (Left) 36"
Flue: 9"
Floor: 0"

THE CARE OF YOUR PORCELAIN ENAMEL STOVE

PORCELAIN:

Porcelain enamel stoves will be coated with enamel of good colour, and evenly and as smoothly as the limitations of the art will permit. Careful inspection of each article is employed in the different processes of manufacture. Unimportant variations, such as a few pin holes, minute scratches or lines, or small specks of foreign matter in the enamel, which cannot be entirely prevented, are not valid causes for rejection or for complaint.

ABSOLUTE PERFECTION IS NOT GUARANTEED OR COMMERCIALY POSSIBLE:

The porcelain enamel finish on stoves is guaranteed only to the extent of furnishing new parts for any found defective in the manufacture. No claims for labour, cartage, or consequential damages will be allowed.

CAUTION:

Porcelain enamel is breakable and must be carefully handled. It cannot be guaranteed and therefore will not be replaced free of charge.

DURABILITY:

Experience has demonstrated that Porcelain Enamelled Stoves used properly, are very durable and a source of comfort and pride to the users. To prevent abuses by some who are not familiar with the handling of such goods, we are issuing these instructions.

HOW TO HANDLE AND USE PORCELAIN ENAMELLED STOVES

CHARACTER OF ENAMEL:

In order to use and handle porcelain enamelled stoves or cooking utensils properly, one should know the character of enamel. Porcelain enamel is a mixture of minerals and chemicals, some of which are metallic, some vitreous or glassy. When it is used with stove construction, it is melted and fused on a steel or cast iron base. The base adds greatly to the strength of the enamel but does not make it indestructible. If the article so finished is subjected to severe strain or shocks, the enamel coating will craze or crack in the same manner as will china; a china dish will break if dropped.

CLEANING:

Porcelain Enamel stoves should be cleaned - before the fire is started, with clean cloths, warm water and soap. Avoid the use of gritty soaps and acids. To clean stubborn spots, use a clean cloth, moistened with kerosene oil. Dry the stove thoroughly before firing. **Do not use Sand Soap, Sand Cleaner, Bon Ami, acids or any polishing or scouring compound on porcelain enamel. Do not attempt to wash the enamel when the stove is hot. In general it will seldom be necessary to wash it, simply to wipe it with a dry cloth or a cloth slightly dampened with water and Old Dutch Cleanser will be sufficient.**

OVERHEATING:

Special care should be taken in firing. Enamel, like china, is subject to sudden, extreme changes in temperature. The maximum heat required for cooking in any standard cooking range does not require OVERHEAT. No enamelled stove should ever be allowed to become red hot as this not only wastes fuel, but will ruin the outside enamel finish on the stove as well. Enamelled stoves are highly finished merchandise and should be treated as such.

CARE OF POLISHED TOPS:

BEFORE PLACING IN A STOVE WITH A POLISHED TOP, BE SURE THAT THE TOP IS FIRST CLEANED WITH VARASOL OR PAINT THINNER TO REMOVE THE PROTECTIVE COATING WHICH IS PUT ON THE TOP AT THE FACTORY TO PREVENT RUSTING.

- ◆ Your polished top will turn a uniform dark blue by the action of the heat. This colour will come to it gradually spreading out to the edges. Once the dark colour has appeared, the top will not spot easily. Up until this dark colour has been achieved however, the top will spot easily.
- ◆ Every day while the stove is slightly warm, it should be thoroughly cleaned, removing anything that has been spilled on it. Rub the top with a heavy flannel cloth which has been used for waxing. This will gradually fill the pores of the metal thereby decreasing the tendency to spot and will build up a finish to the top to a very dark blue colour which will be found very attractive.
- ◆ Should the top become stained or dirty, it should be scrubbed clean with a good non-abrasive household cleaner and wiped off perfectly dry. It should then be treated with parowax as mentioned above.
- ◆ Should the top become rusty, polish with a fine steel wool (going with the grain) and then apply parowax as mentioned above.
- ◆ Never put black lead on a polished casting.
- ◆ ***Once a day your stove top can be rubbed with wax paper when the stove is warm to the touch. This will help to keep the stove top looking new.***

TO THE DEALER

Handling:

Porcelain enamelled stoves and accessories should be handled carefully. You should keep in mind the character of the enamelled surfaces and the fact that like china, they must not be subjected to harsh treatment. When moving enamelled stoves, do not drag, rack, or “walk”. See that sufficient help is provided to properly handle the goods.

Examining the Goods:

All goods including porcelain enamel parts are carefully packed and inspected before shipment is made. When goods are received, they should be carefully examined before you receive. Any breakage or damage should be noted thereon by the freight agent so you may file claim with the transportation company. ALL GOODS ARE SHIPPED AT BUYER’S RISK, and our responsibility ends when stove or parts are delivered to the carrier in good order. Before signing the receipt, if there is breakage, have the freight agent note it. Then take this matter up with the manufacturer for such adjustment and disposition as is customary.

Uncrating:

When removing crates from porcelain enamelled stoves and accessories use extreme care, do not permit the hammer or other tool to come in contact with the enamelled surfaces. Observe that the crate is entirely free before attempting to remove this article. Do not attempt to twist or pull the article from a partially removed crate, such action is apt to result in damage to the enamel.

Storage:

Enamelled stoves should not be left exposed to the weather. Clean, dry storage is necessary.

Delivery:

Do not deliver enamelled stoves until you are ready to install them. It is advisable, when possible, to deliver stoves to the consumers in the original crates, if they have not been uncrated. Thus, avoid any possible damage on delivery trucks. Otherwise care should be used in placing the goods on the truck and all enamelled surfaces, should be protected from injury.

Installation:

When installing an enamelled stove, provide a sufficient number of men to handle the goods properly. After placing the stove in position, examine all doors to see that they open and close smoothly, without a jar. If you have occasion to tighten any bolts on enamelled surfaces, do not exert full pressure. Turn them gently to firm stop.

Inspection:

Do not be hypercritical in inspection. Be fair and remember that absolute perfection is not guaranteed or commercially possible.