



**This Range
Will Save You
Work and Insure
You Better
Cooking**

IMPERIAL OXFORD

"100" SERIES

THE Imperial Oxford "100" series is our latest production. We've put the accumulated experience of years into its construction. It contains every device and improvement which will make it bake, roast, boil and broil to perfection—and do it with the greatest economy of fuel and labor.

Here are some of the points of construction which make the Imperial Oxford "100" series the range which you should have in your kitchen in preference to any other make:

The oven is large and roomy—will easily accommodate two large roasts or four ten-inch pie plates. The system of ventilation is so perfect that all fumes of cooking and dampness are carried up the chimney and the cooking is done with pure, dry heat.

The fire box is oval-shaped and cannot get choked with ashes nor gather clinkers. This gives you the full benefit of all the fuel you burn and gives the grate and linings double life.

In a few moments you can change the fire-box from coal to wood—and it gives perfect satisfaction with either fuel.

It has a lifting hearth held out of way by a self-acting catch—the ash pan is large enough and so well fitted that it catches all the ashes.

No matter how pleased you are with the range you are using now you should see and know the Imperial Oxford "100" series.

Write to-day for our descriptive booklet and we'll tell you where you can see it

The Gurney Foundry Company, Limited

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