EVERY woman who has stewed and fretted and worried at a hot oven door, shifting a roast to the top shelf and back again to the bottom shelf, and turning it over in a vain attempt to get it properly cooked, will appreciate the evenly distributed heat of the Imperial Oxford oven.



This even distribution of heat is secured by our diffusive flue, an exclusive feature of the Imperial Oxford Range. Top and bottom, sides and corners, the temperature of the oven is equal and steady.

## Imperial Oxford Range

The oven of the Imperial Oxford Range produces light, dainty pastry, evenly cooked, tender, juicy roasts—in fact, perfect baking and roasting.

Ask your dealer to explain to you the many exclusive features of the Imperial Oxford Range. If he doesn't handle it, write to us for our booklets and we will let you know the nearest dealer who does.

