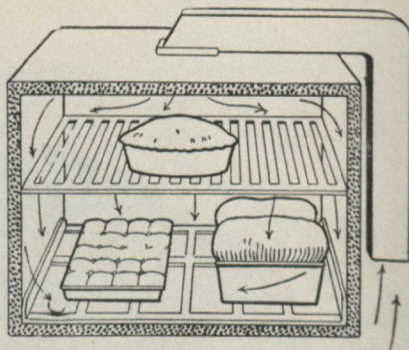


THERE has only been one real improvement in cooking ranges in many years. That improvement is the Imperial Oxford diffusive oven flue.

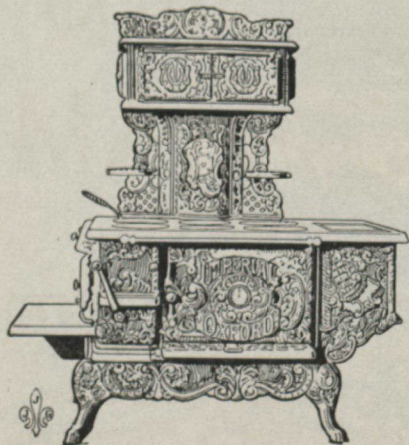
While other makers were adding dampers, racks, door openers and shakers in a vain attempt to make improvements, we studied the heart of the range. We knew that the only improvement you wanted was a better oven. An oven that would help you bake better bread, pies and cakes, roast beef to a turn, retaining its juice and flavor.

Our investigations and experiments produced the oven-heating system of the



Imperial Oxford Range

The important feature of this system is the diffusive flue which draws in fresh air, superheats it and distributes it evenly throughout the oven. The article on the bottom shelf farthest from the fire is getting as much heat on all sides as the article on the top shelf next the fire.



We would like to explain this more fully. If your dealer doesn't handle the Imperial Oxford Range write us for particulars. We will send Catalogue and tell you where you can see the range.

THE GURNEY FOUNDRY Co.

Limited

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