

IMPORTANT
DIRECTIONS

for

setting up and using

FLORENCE

REG. U. S. PAT. OFFICE

Oil Cook Stoves



FLORENCE STOVE COMPANY

GENERAL OFFICES: GARDNER, MASS., U. S. A.

**FACTORIES: Gardner, Mass., Kankakee, Ill.,
Lewisburg, Tenn.**

Established 1872

PRINTED IN U. S. A.

Your New Florence Oil Cook Stove

YOUR new Florence is a wickless oil stove. It generates its own gas from kerosene, the cheapest fuel. It burns this gas in the powerful Florence Burner with a clean blue flame that does not smoke or smell.

Yet the Florence burner is easily lighted. This is because we use a starting ring or Kindler. This Kindler is made of asbestos, which cannot burn. It lies in the burner bowl, becomes saturated with kerosene, and lights quickly. But after the burner has become heated, which takes but a few minutes, the kerosene vapor-

izes, mixes with the air, and burns as a gas.

This improved method took many years to develop. The Florence Stove Company was formerly the Florence Machine Company, and in 1873 manufactured the first satisfactory oil stove. It was called the "Florence." Since that time this company has spent thousands of dollars in research work, experimenting with all types of burners, and gradually developing the economical-powerful Florence Burner which you are about to use.

FIRST READ THIS BOOK CAREFULLY

As with any piece of machinery, there are a few simple rules to observe. These are explained in the following pages. One is to be sure the stove is *level* — another is to keep it *clean*. If these two things are done, your Florence Oil Cook Stove will bring you new kitchen comfort and convenience — as it has for millions of women thruout the world.



Focused Heat

HOW TO ASSEMBLE

NOTE: Certain nickeled parts on your stove are greased to protect them from rusting. This can be readily removed with a cloth dampened with kerosene.

Remove chimneys, grates and other loose parts; then place range or stove carefully upside down or set up on bench.

ATTACHING LEGS: The legs attach in various ways which will be obvious. Bolts for attaching are in separate bag or may be in place in which case they are removed and rebolted thru leg.

1. On some of the smaller stoves clips are bent out at the top of the legs which are inserted thru slots in the stove end and the legs are then bolted to the center tray at each corner.

2. On ranges having one piece full length legs attach with two bolts at each corner of Main Base and two near upper end of leg.

3. Some ranges have short legs which bolt to the Main Base with four bolts at each corner.

4. Other ranges have short legs which bolt to the Main Base with one large bolt at

each corner. Table Top models use this method and also have trim strips which bolt between the legs with bolts provided.

IMPORTANT: A minimum clearance of 6" must be provided between the wall and the rear of the range.

ATTACHING SHELF BACK: Most Stoves and Ranges have the Shelf Back shipped separately. This can be readily attached using the bolts which are already in place to hold the Mantel Shelf. Remove extra nut (and cup washer when provided) and use for fastening Shelf Back in place.

HANDLES: Oven and Burner Door Handles on some Range models will be packed either loose in the Oven or mounted inside the doors. Mount in proper position outside doors using bolts already in place on doors or packed in bag.

THERMOMETER: Ranges using side-wall thermometer (not on door) will find thermometer in a carton wired inside oven. To mount, simply push the stem as far as it will go into the opening provided on the inside or outside Oven Wall and rotate until the dial is in position for easy reading.

How to Level Your Florence Oil Cook Stove

YOUR new Florence uses the oil level principle to control the flow of oil to the burners. Kerosene from the tank at one end of the stove flows down through the pipe line and rises in each burner bowl until it reaches the same level as the oil in the lower reservoir. It cannot go higher. This "oil level" is shown in Figure 1.

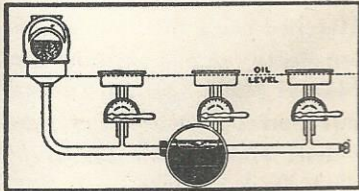


Figure 1

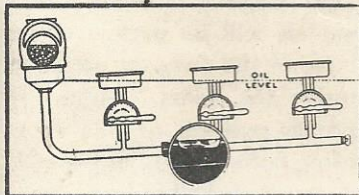


Figure 2

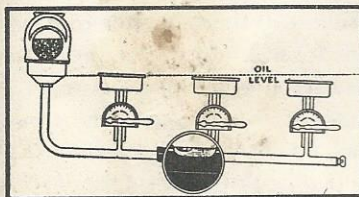
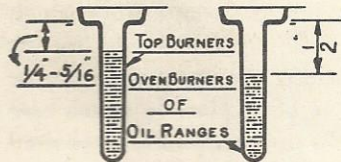


Figure 3

TO LEVEL

Your Stove is properly leveled when the oil is at the correct height in each burner bowl. (See Figure 1.) If the level is the same in each Top Burner it will automatically be correct in the Oven Burners.

Remove Chimney and Kindlers from burner bowl to observe this.



AT LIGHT POSITION

Figure 4

The lower oil level for the Oven Burners is to offset the effect of oven heat on the burners. High flame will come at the usual positions but low flame will come nearer the center of the dial than for the top burners.

Figure 2 shows the effect of the tank end of stove being too low with not enough oil reaching the burner furthest from tank.

Figure 3 shows the effect of the tank end of stove being too high with burner furthest from tank flooded. For your convenience a spirit level is placed on the pipe line on some models and leg levelers on most models permit adjusting legs to uneven floors. (See Figures 5 and 6.) Raise or lower the leg levelers until the bubble is in the exact center of the glass. (On Oil Ranges having the tank at rear of stove two levels are furnished, one showing level from end to end and the other from front to back.)

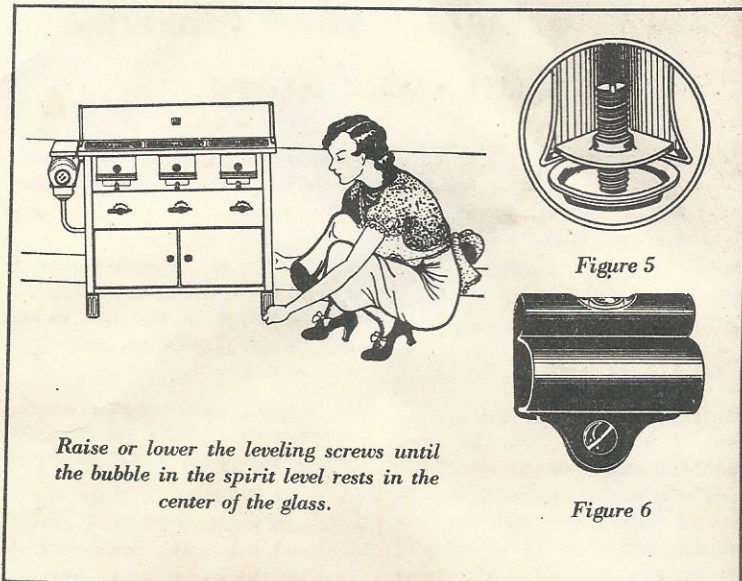


Figure 5

Figure 6

Raise or lower the leveling screws until the bubble in the spirit level rests in the center of the glass.

After your Stove has been leveled by the spirit level or levels (some models are not provided with spirit level) it is very important that you check it by the actual amount of oil coming into each bowl as described above. The spirit level might shift out of position due to a blow in transit.

IMPORTANT:

1. Fill tank with kerosene only (Water White grade). Screw filler cap on firmly after filling. This prevents oil spilling when inverting for replacing on Lower Reservoir.
2. Be sure tank sets properly on lower reservoir when replacing.
3. Table top models have two tanks. The Lower Tank supplies Oven Burners only. Some mod-

els are provided with Concealed Tanks. To fill slide out as far as it will go, then allow to drop down and lift off. In replacing, hook over end of lower reservoir, then lift up and slide in as far as it will go.

4. Be sure Chimney is properly seated on the Burner Bowl with cone shaped end of jacket at the top and perforated cylinders resting on the ledges of Bowl. This can be determined by rotating a little from side to side which it will do smoothly if properly seated. Be sure Wires or Strings used to hold Kindler in place for shipping are removed.

5. Never pour oil into Lower Reservoir.

Your Florence Oil Stove is now ready for lighting.

How to Light Your Florence Oil Cook Stove

EACH Florence Oil Cook Stove is carefully tested at the factory, and if properly leveled will light and burn satisfactorily in your home.

TO LIGHT THE BURNERS

Turn the lever until the pointer rests at "LIGHT." Tip the chimney back and when the top of the kindler is wet all around light it in two or three places, and seat the chimney firmly on the bowl again, turning the chimney slightly from side to side to make sure it is in position.

When lighting a new stove for the first time there may be some smoke and odor for a short time due to oil burning off the parts.

Now bring the lever back so that the pointer is in the cooking position as indicated on page 7. As the cylinders heat up, the blue flame will rise until it strikes the bottom of the utensil. For most work the heat is sufficient with the pointer midway on the dial, but the heat can be increased by moving the pointer to the left, and decreased by moving it to the right as shown on dial plate.

This flame is controlled by raising and lowering the burner bowl. It will not respond instantly to the movement of the lever as it requires

a few seconds to adjust itself, and for the oil to flow into or out of the burner bowl.

When turning from low flame to high do it slowly as a sudden rush of oil into the hot bowl may cause flame to flare up momentarily.

Do not allow the oil stove to burn with the pointer at "LIGHT" as this will cause a yellow flame.

On models having a drop cover over top burners be sure cover is raised when any burners including the oven are in operation.

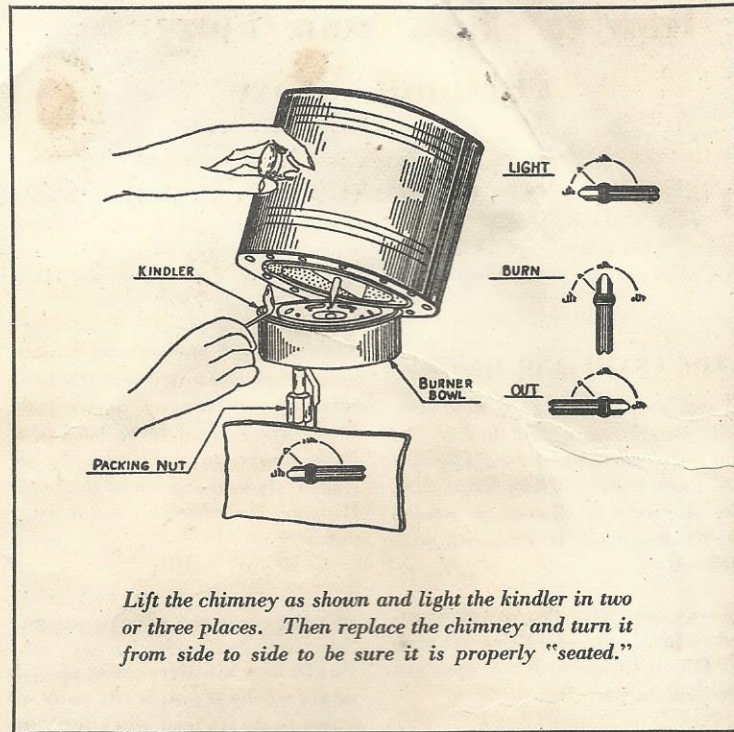
TO EXTINGUISH THE FLAME

To put out, turn the handle until the pointer rests at the word "OUT." This drains all the oil out of the burner bowl, and the blue flame will die down and expire in a few minutes.

See that all pointers rest at "OUT" when the stove is not in use. If this is not done the chimneys may smoke for a few minutes when the burners are lighted again.

WATER IN THE BURNER

Water and oil never mix. When a few drops of water get into the burner while it is lighted, you will hear a sputtering noise, and the blue flame will turn yellow and



Lift the chimney as shown and light the kindler in two or three places. Then replace the chimney and turn it from side to side to be sure it is properly "seated."

may rise several inches above the top of the stove. Do not be alarmed — there is no danger. Turn the lever until it points to "OUT." The yellow flame will die down at once and you can turn the lever back to a burning position.

When liquid boils over into the burner, it may put out the flame. If the burner cannot be relighted immediately, turn the pointer to

"OUT" and place the pot over another burner.

When the first burner is cool enough to handle, remove the chimney and brush out any dirt. Take out the kindler, clean the burner bowl carefully, and put in a new kindler.

Solid covers may be used if boiling over is likely to occur or when a very moderate heat is desired.

How to Clean Your Florence Oil Cook Stove

YOU will never find fault with your Florence if you keep it clean. This is not hard to do, and you need not soil your hands.

THE FRAME AND MANTEL

Warm water and a good mild soap will soften grease and dirt on the enameled surfaces of your Florence Oil Cook Stove. Clean frequently, for if grease is allowed to remain it hardens and is removed with difficulty.

Do not use gritty cleaners on painted surfaces. Standard cleaners such as Dutch Cleanser, Babo, etc., can be used on porcelain surfaces.

TO CLEAN THE BURNER BOWLS

Kerosene contains certain "elements" that cannot be consumed. These deposit a carbon on the kindlers and edges of the burner bowls. If not removed this carbon may choke up the oil channel and crust over the kindler, which would slow up the lighting and generating of the burner.

Remove each kindler once a week. It should lift out easily. If not, you can loosen it by passing a thin steel knife around each side. Scrape off any carbon that may be on the

kindler before replacing it. With a knife or with the handy cleaning wrench we supply with each stove, scrape away the carbon and clean out the burner bowl.

Take a hat pin, wire or steel darning needle and poke it down the inlet tube to remove any obstruction. Move the control lever back and forth slowly, to make sure the oil runs freely into and out of the bowl. Replace the kindler, metal edge down.

RENEW THE KINDLERS

Put in new kindlers every month or six weeks if you want your oil stove to do its best work for you. They cost very little, and may be purchased in a box of half a dozen. Buy them by the box at your dealers.

See last page.

THE PACKING NUT

Under the burner is a brass packing nut through which the feed pipe slides. If the oil seeps through this joint, tighten the nut by means of the wrench supplied with each stove. A slight turn is enough. (See Figure 7.) Do not get it too tight, as this will cause the lever to turn too hard.

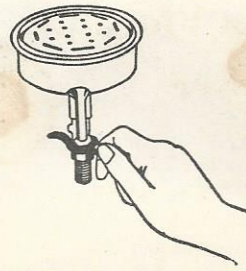


Figure 7

This brass packing nut does not in any way control the flow of oil to the burner.

THE CHIMNEYS

Food stains on the outside of the chimney can be removed with a little soap and steel wool. Wipe off with a damp cloth. Never clean while hot. Spilling liquids on to hot chimney will in time craze the porcelain. Use large enough utensils to avoid this or use solid covers provided.

The perforated cylinders should be kept clean. Any excess dirt will usually burn off these cylinders, but some may collect around the holes and choke the flow of air to the flame. An occasional brushing prevents this.

THE MAIN PIPE LINE

Dirt and water in the kerosene may collect in the lower reservoir and main pipe line, and unless cleaned out occasionally will affect the efficiency of the burners.

If your stove is not acting properly, and you have made sure it is level, and that the burners and chimney are clean; that the chimney cylinders are straight; and if you are using new kin-

dlers, then empty the main pipe line, for it is foul with dirt and water.

To clean this out, first remove the kerosene tank; then unscrew the nut at the lower end of the pipe. Allow all the oil to drain off into a receptacle, and throw this oil away. Clean the supply pipe by passing a wire back and forth through it. If necessary, flush out with kerosene: *don't use water.* Replace the cap, screwing it on with the fingers as far as it will go. If it leaks when the tank is replaced give it a slight turn with the wrench.

Don't screw it on too tight.

At the same time wipe out any dirt and sediment remaining in Lower Reservoir.

TO REMOVE THE BURNER BOWL

If a burner bowl should become choked with something very hard to clean off, it may be removed and cleaned by boiling in soapy water.

To remove the burner bowl:

1. Remove the kerosene tank and drain the pipe line.
2. Reach under the burner bowl and remove the small wing nut that fastens it to the upright.
3. With the wrench, loosen the packing nut until the bowl and tube can be raised out of the pipe line.

After cleaning, replace in the same way, being careful not to disturb the packing in the packing nut.

That's all there is to cleaning. Do this as needed, and you will never have any trouble with your Florence Oil Cook Stove.

Service Directory

TROUBLE	CAUSE	REMEDY
"BURNERS ON END OF STOVE OPPOSITE TANK DO NOT GO OUT."	End of stove opposite tank is too low. Oil does not drain from burners when levers point to "OUT."	SET STOVE LEVEL.
"LEAKS FROM SOME POINT THAT CANNOT BE LOCATED."	1. End of stove opposite tank is too low. Oil left in burner bowls creeps over edges and runs down on to pipe line. 2. Drain Plug on end of Pipe Line may be loose.	SET STOVE LEVEL. TIGHTEN PLUG.
"SMOKES WHEN FIRST LIGHTED."	End of stove opposite tank is too low. Oil comes into burners and creeps into chimneys when stove is not in use.	SET STOVE LEVEL.
"SMOKES WHEN FIRST LIGHTED EVEN WHEN LEVEL."	Levers may have been turned to "Light Here" without lighting burners. The oil left in kindlers creeps up into chimneys.	KEEP LEVERS POINTING TO "OUT" WHEN STOVE IS NOT IN USE.
"GIVES POOR HEAT AND IS APT TO GO OUT. SLOW IN COMING TO FULL FLAME."	1. Water or sediment in oil has collected in burner bowls or pipe line, blocking flow of oil to burners. 2. Tank end of stove may be too low so that sufficient oil does not reach burners.	1—CLEAN BURNER BOWLS AND DRAIN PIPE LINE. RENEW KINDLERS. 2—SET STOVE LEVEL.
"HARD TO LIGHT BURNERS."	Burners are not receiving enough oil or asbestos kindlers need replacing. There may be water on kindlers.	CLEAN BURNER BOWLS, PIPE LINE AND KINDLERS. RENEW KINDLERS IF NECESSARY.
"GIVES OFF A GAS THAT IS IRRITATING TO EYES AND HAS A BAD ODOR."	Inner cylinders of chimneys are bulged out of shape and cracked.	REPLACE INNER CYLINDERS.

Oven Instructions

1. **PREHEAT OVEN:** To obtain best results, the oven should be preheated and the burners adjusted so as to balance the oven temperature to suit the particular food being baked or roasted in accordance with the temperature schedule given below, before the food is put in the oven. If the oven is not preheated sufficiently or the burners adjusted to maintain the correct temperature, there will be a tendency for the oven to brown the food too much on the bottom. It is better to preheat to a temperature somewhat higher than the required baking temperature to allow for the drop which occurs when the food is put in.

2. To assist you in holding proper Oven Temperatures certain models requiring it have a novel damper arrangement attached to the Back Lining. It is operated by a small knob just under the shelf on the Inside Ovenside or at rear of Outside Oven Wall.

For example, when you wish to hold a low oven heat as 375 degrees for Layer Cake, adjust the burners after they have reached full heat to a low flame and open the damper wide by pulling out the knob as far as it will go, or on some models by rotating knob. The extra venting of the oven will keep the Oven Temperature correct for low heats.

For higher temperatures as Biscuits or Pastry, the burners would be adjusted about as before and the damper partly closed to hold the

temperature desired as for 425 to 450 degrees. For a very hot oven, as for roasting to 550 degrees the Damper is kept fully closed and the burners adjusted to give the heat required. A little experience will make the operation of the damper for best results very clear and will enable you to obtain uniform baking results at all times.

3. **BAKING SCHEDULES:** In general, Cakes take a slow oven (325 to 375°); Cookies a moderate heat (350 to 400°); Pastry a hot oven (475 to 500°); Pies a medium hot oven (450°); Bread a moderate oven (375 to 400°); Biscuits (Baking Powder) hot oven (450°); Roasts very hot oven (550°); to sear at start; then reduce to 450 to 475°.

On ovens having thermometer with figures or dots running from 1 to 8, between 4 and 5 indicates a slow oven (300 - 350°); between 6 and 7 indicates a moderate oven (400 - 450°); between 8 and as far as pointer can go indicates a very hot oven (500 - 550°).

With this general schedule in mind you will soon acquire your own exact baking temperatures and times for each article.

4. Use very shallow or flat baking sheet for best results with biscuits, cookies and the like. A standard aluminum baking sheet will give best results. When only one pan is used, it should be placed above the center of the oven.

Replacement Parts

With ordinary use and your Florence Oil Cooker should not require new parts, excepting Kindlers, for a long time. Use No. 3A for standard size burners and No. 205-A for Giant Burner.

If any part becomes lost or broken, replacement parts may be purchased from your



Kindler



Inner
Cylinder

local dealer. Refer to the number of your stove in ordering to avoid errors.

The stove number is stamped on the nameplate at end or rear of stove — use this number in ordering parts. If the nearest Florence dealer's name is not known to you, write one of the following Division Offices.

FLORENCE STOVE COMPANY

GARDNER, MASS.

FACTORIES: Gardner, Mass., Kankakee, Ill.,
Lewisburg, Tenn.