Cooking by Time and Temperature - the Estate Electric Way
Estate Electric Ranges

are the product of a factory which for over seventy-eight years has been a recognized leader in the stove industry. In operation they are simple—not spectacular. There are no complicated attachments to get out of order, and practically every working part is made so that it can be easily and quickly detached for repairs or replacement at any time. Each range is equipped with a mercury thermometer and a cooking chart which lists the various foods and tells how much heat and how much time in the oven should be given to each.

No. 76 ESTATE ELECTRIC—a brand-new model.
Cooking by Time and Temperature

A COPYRIGHTED Cooking Chart, which goes with each Estate Electric Range, lists the various foods, and tells how long in the oven and at what temperature each food must cook. An accurate mercury thermometer on the oven door plainly registers those temperatures. Between the two you can't go wrong. Science replaces guesswork. Baking failures are eliminated.

Better Baking — Juicier Roasts

Food cooked in the oven of an Estate Electric Range is more delicious and more nourishing, because the full nutritive values and natural flavors are retained. Loss of food through evaporation and shrinkage is reduced to the minimum.

A Clean Kitchen

In electric cookery there is no flame, no combustion, therefore no smoke, fumes, sooty pots or vitiated air. You can wear your finest frock while preparing dinner in an Estate Electric Range.

—and a Cool Kitchen

The Estate Electric Range is so built as to concentrate the heat upon the cooking. It permits practically no heat to radiate into the room. You can keep fresh flowers on top of the oven while baking bread!

Estate Electric Ranges are made in a variety of styles and sizes, to suit all requirements.