

ELECTRICS *RANGES*

WATER HEATERS, AIR HEATERS
KITCHEN HEATERS



A.J. LINDEMANN & HOVERSON CO.
Milwaukee ~ Wisconsin

L & H ELECTRICS

TRADE-MARK REG. U. S. PAT. OFF.

RANGES



HOME OF L & H ELECTRICS

RANGES, AIR HEATERS, KITCHEN HEATERS,
WATER HEATERS AND APPLIANCES

≈ 29-R-3 ≈

A. J. LINDEMANN & HOVERSON CO.

Milwaukee, Wisconsin, U.S.A.

CHICAGO
2626 W. Washington Blvd.

DENVER
2159 North Speer Blvd.

NEW YORK
136 W. 42nd St.

SAN FRANCISCO
715 Bryant Street

TERMS

Our terms are 30 days net, with 2% discount for cash in 10 days from date of invoice. All sales are F. O. B. Milwaukee, Wisconsin.

Accounts not paid for at maturity are subject to sight draft with exchange, without notice.

If purchaser sells out, transfers his stock, or the same becomes encumbered, the account shall become due and payable forthwith.

Prices are subject to change without notice. All goods included in this catalog are of the most durable material and best construction of the kind made for the price asked and all articles operate successfully when directions are followed.

Claims for shortages or overcharge must be made within five days from receipt of goods. Paid freight bill must accompany claim.

Shipping. We ship at "Owner's Risk Released" to give our customers the benefit of the lowest freight rate. Any goods we ship become the property of the buyer as soon as delivered by us to the Transportation Company, and the Transportation Company is responsible to the consignee for safe delivery of the goods. In the absence of special shipping directions, we will use our best judgment in the choice of routes.

Breakage. All our goods are crated in exact conformity with the requirements laid down by the Freight Container Bureau of the American Railway Association. If goods arrive in any way damaged, do not accept without having Transportation Company's agent make proper notation such as "Received Broken" on the freight expense bill. If this precaution is not taken, the Transportation Company cannot be held responsible and we cannot replace or repair any damaged parts except at consignee's expense.

Concealed Damage. If damage is not discovered until unpacking, report concealed damage to Transportation Company's agent for inspection and insist that the agent make notation of damage on freight expense bill. Such action on goods received in "damaged" condition or with "concealed damage" will enable you to make claim against the Transportation Company.

Our responsibility ceases when we have received a clear receipt from the Transportation Company and in no instance shall the settlement with us be subject to the arrival or non-arrival of goods at destination or to claims for damage to goods in transit. We wish to give every assistance in our power to help our customers trace lost goods or to collect for damages. Should the customer have any difficulty in making claims on goods shipped by us, send Bill of Lading together with Freight Expense Bill with proper notation of loss or damage and we will gladly, in customer's behalf, file claim, and credit customer's account when claim is paid. At the same time the customer should send in a memorandum of what is needed to make good the damage so that the customer may not be inconvenienced.

Porcelain Enamel Is Breakable. It will not be guaranteed. All stoves are coated with enamel of good color, as evenly and as smoothly as the limitations of the art will permit.

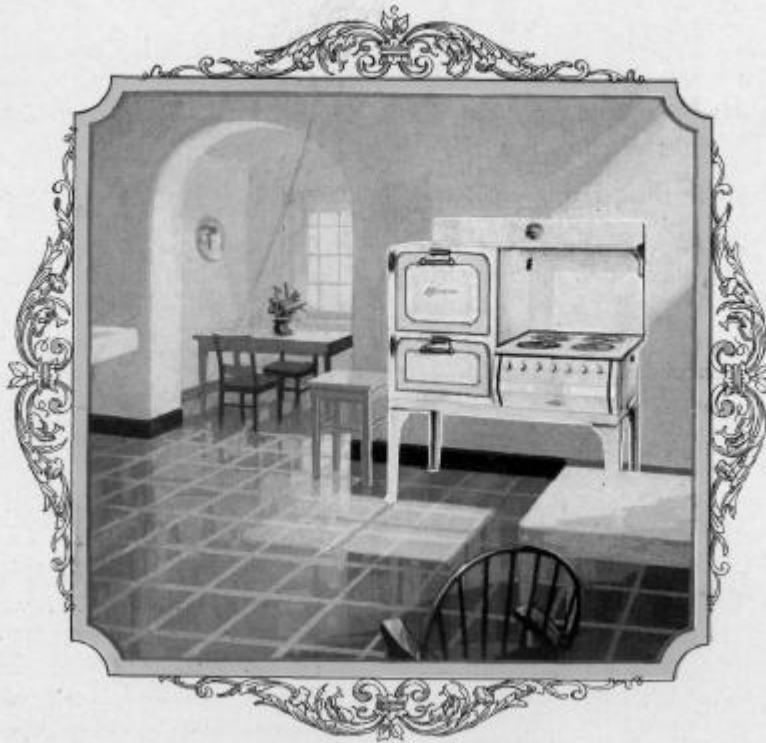
Parts to Replace Parts Claimed Imperfect will be charged in regular manner when shipped and if upon return of the parts claimed imperfect they are found to be so because of workmanship or material, credit will be rendered for full charge made for part furnished.

Abuse or Misuse of Merchandise will not be considered as just cause for return for replacement.

The Return of Goods for Replacement or credit must first be authorized by us. Goods shipped to us without such authorization will be held at the disposal of the shipper.

Claim for Free Replacement of parts must be made within one year. When an article has been in use for a period of one year, it is fair to assume that any cause of complaint is not the result of workmanship or material.

Electric Cookery



THE kitchen range enters more intimately into the everyday life of the housewife than any other home furnishing, for it is on this that she does her baking and preserving and prepares the family meals daily.

While it is generally conceded that the electric range provides the best method of cookery, the reasons for its superiority cannot too often be stressed. No other cooking device is as simple in operation or as easy to handle; any desired heat can be quickly obtained by a turn of the switch; there is no fuel to order, store nor worry about, no coal or wood to carry, no matches to scratch, no fire to build or watch, no flue to operate and no ashes to dump. There is no concern about room temperature, gas pressure, heating quality of coal, condition of the flue, velocity of the wind, humidity and other bygone cooking factors.

In the L&H Electrics Range, the housewife has ideal facilities at her command; it has lent a new interest to kitchen tasks that were formerly regarded as daily routine drudgery. It makes her work easier and conserves her health, her energy and her time.

The cleanliness and convenience of its use, the dependable way in which it produces the required results, are a real pleasure. Its attractive appearance becomes doubly

important when it is realized that it is the result of correct mechanical design and the best material available for the purpose.

Foods cooked in the L&H Electrics Range are better—more wholesome and nutritious; they keep their flavor; there is less shrinkage in meat; vegetables retain their valuable mineral salts. The air in the kitchen is not contaminated by gases or fumes; for the same reason walls and woodwork are not discolored.

As the housewife becomes familiar with the numerous ways in which the L&H Electrics Range can serve her and as she accustoms herself to its operation, the delightful simplicity of its use and the economies in current consumption that are possible by correct manipulation, she becomes more and more pleased with it.

It is due in no small measure to this satisfaction of thousands of users that L&H Electrics Ranges command the enviable position they enjoy today.

The following pages present the variety of models available in the L&H Electrics line and the marked betterments in their manufacture which so strongly appeal to the prospective user and contribute to their ready saleability.

Built to Give Satisfying Service

FULL automatic Time and Temperature Controls, rust-proof, electrically welded ovens, sturdy construction, attractive appearance—all these go to make L&H Electrics faster selling and larger profit-producing sales items—the leaders in the electric range field. The 834 and 864 series of ranges have separate combination pastry and broiling ovens. In all other models, the top oven unit is used for broiling.

Sturdy Construction

Ranges are sturdily built of substantial material which guards against warping or getting out of shape.

Flush Joints

There are no places for dirt to lodge, no projecting parts on which cloth can catch when wiping. Easy to clean. Door hinges are concealed and operate efficiently.

One-Piece, Rust-Proof Ovens

All L&H Electrics Range ovens are made in one-piece, electrically welded, with rounded corners. Easily kept clean and sanitary—no corners in which crumbs can lodge. Finished both on the inside and outside with porcelain enamel, making them entirely rust-proof. Heavily insulated wall keeps the heat in, reducing current consumption. Oven also provided with large vent with visible control.

Oven Elements

Built to insure even, steady heat, powerful enough to provide the correct heat needed for any foods. Insulated with highest grade refractory porcelain. Heavy steel bridge work frame. Removable—each provided with heavy, knife-blade contact connections.

Quick-Heat Cooking Elements

L&H Electrics double spiral, clover leaf, open coil type elements are used. Famous for their quick heat, evenly distributed. Enclosed type units supplied on special order.

Two Finishes

Porcelain Enameled and Semi-Porcelain

For beauty, L&H Electrics Ranges have outdistanced anything produced in the range industry. The lustrous, easily cleaned, porcelain enameled models have won quick leadership.

The porcelain enameled models are *rust-proof* throughout.

The body is white with a pleasing gray porcelain trim.

Models in color are finished in ivory with trim in attractive pastel shades.

The oven, too, is rust-proof porcelain enamel.

Load Balancing Switches

Load Balancing Switches are so called because they balance the unit clear across the line, giving the Utility Company better distribution, and to the user, better voltage regulation.

They are three heat, reciprocating type, turning either to the right or the left. On High heat they connect the two coils in series across 220 volts. On Medium heat the inner coil only is used connected to 110 volts, and on Low heat the two coils are connected in series on 110 volts. On Automatic Temperature controlled ranges equipped with Load Balancing Switches the oven elements are always on 220 volts bridged straight across the line.

Load Balancing Switches can be used only on 110-120 volt three-wire service.

"E" Type Ranges

All Models are now furnished equipped with Load Balancing Switches as standard. They should be so designated by the letter "E" following the model number.

They can also be furnished with the Series Parallel Switches. When so equipped the letter "D" must follow the model number in ordering.

"D" Type Ranges

Are equipped with Series Parallel Switches. Ranges to be used on **all two-wire circuits** or three phase three-wire 220 volt system necessitate straight Series Parallel Switches. Load Balancing Switches **CANNOT** be used on these systems.

If not otherwise specified, "E" Type Ranges with Load Balancing Switches will be shipped.

Full Automatic L&H Electrics Time and Temperature Controls

Automatic L&H Electrics Temperature Control

THIS device pays for itself many times with the current that it saves. Its operation is automatic, maintaining any desired degree of heat in the oven. Among the outstanding features of this superior temperature control are: simplicity of operation, mechanism, low service cost, economy and better appearance.

It operates equally well on either A. C. or D. C. current, and is not affected by frequency or voltage changes.



There is small danger of interrupted service with the automatic L&H Electrics Temperature Control—no chance for pitted terminals, no poor contacts, no springs to lose tension. With its use an even heat at any predetermined degree

is maintained in the oven. There is a big saving in current as electricity is used only a small part of the entire cooking time, the cooking being done during the remaining time on retained heat. This is due to its automatically turning off and on.

A red pilot light in the switch panel tells the user just when current is being used in the oven and in pre-heating operations when oven is up to temperature.

The combination of both L&H Electrics Time and Temperature Controls provides a complete automatic range, unsurpassed in every detail. With this equipment the user can go out for the entire day after setting the controls and placing the food in the oven and return to find the dinner steaming hot, fully prepared without any attention to the range and without worry.

Automatic L&H Electrics Time Control

This L&H Electrics Time Control is the most efficient improvement added to electric cookery.

Simplicity and positive operation are the outstanding features of this Time Control. It is not affected by voltage changes; it is not affected by temperature, nor is it affected by direction of current flow.



The L&H Electrics Time Control needs no separate winding. It is operated by an over-wound spring; and, when set, that operation automatically winds it. It is an efficient labor, time and worry saver.

This control operates for any period up to 11 hours. It is attractive to the eye, takes up only a small amount of space, and is easily set.

To operate, simply turn the movable dial to the correct time of day, that is, match the figures on the dial to whatever time it is when the user desires to place food in the oven. Next, turn both levers to the right to the time the current is to be turned off—off position first—and then turn the lever marked "On" back to the time when current is to be turned on. Set Temperature Control dial to the desired heat to be maintained during the cooking period. Then turn bottom oven switch to "On." No other adjustments are necessary.

Range can be manually operated by raising manual lever on the side of the Time Control.

L&H Electrics Thermometer

The L&H Electrics Thermometer is another advance in range construction.

This new thermometer is a sensitive, thermostatic, spiral mechanism, simple in operation, and fool-proof. It operates direct from the spiral thermostatic metal—there are no levers, no hinges nor springs to interfere with its accurate operation. No chance for backlash, as is the case with hinges and springs, to affect correct heat readings.

Accuracy is the outstanding feature of this L&H Electrics Thermometer. This exactness is due to the thermostatic spiral itself extending into the heat zone and operating without coming into contact with any oven metals. It is rust-proof throughout, the outer shell being made of brass, with a heavy, highly polished nickel finish.

All L&H Electrics Ovens not equipped with the Temperature Control are furnished with this new improved thermometer. All No. 834 and 864 series ranges also have this thermometer for the pastry oven.



**No. 8984—Series L&H Electrics Range
In Colors**

(Patented and Patents Pending)

Floor Space	45x26 Inches	Surface Units—One 8-inch	2000 Watts
Cooking Height	34 Inches	Three 7-inch	each 1250 Watts
Extreme Height	45½ Inches	Oven Units—Top	1500 Watts
Size of Oven	16x14x17½ Inches	Bottom	1500 Watts
Cooking Surface	20½x22½ Inches	Approximate Shipping Weight	295 lbs.

No. 8984E, Nile Green, R or L—Automatic. With L&H Electrics Temperature Control. Load-Balancing Reciprocating Switches.

No. 8984D, Nile Green, R or L—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

Specify Color of Trim—Nile Green, Arabian Tan or Alice Blue.

Enclosed type surface units furnished on special order.

Be sure to order by Complete number. If not specified, Right Oven Ranges with Load Balancing Switches will be shipped.

BODY finished in Ivory Porcelain Enamel with trim in choice of Nile Green, Arabian Tan or Alice Blue. Boltless Type. Angle Iron Baseband, Cast Iron Top and Legs. One-piece, round-cornered Oven, porcelain enam-

eled both sides, rust-proof. Inside is pebbled blue finish. Service Drawer with porcelain enameled Drip Pan. Porcelain Enameled Broiler Pan. Concealed Door Hinges, Visible Oven Vent Control, Convenience Outlet. Individually fused units.



Time Control can be added to No. 8984E and No. 8984D at any time.



No. 8984—Series Arabian Tan
L&H Electric Range
Specifications as on page 6

The true color harmony obtained by the pastel shades on ivory porcelain enamel, ideally expresses the new vogue for color in the kitchen.

L&H ELECTRICS

TRADE MARK

Ranges in Color

Are representative of that inherent good taste that is delightfully distinctive and brings a new note of beauty into the home.



No. 8984—Series Alice Blue
L&H Electric Range
Specifications as on page 6

RARE beauty is achieved in the new L&H Electric Ranges in Colors. The body finished in lustrous ivory porcelain enamel is trimmed attractively in Nile

Green, Arabian Tan or Alice Blue. The color scheme is exquisitely handled. There is no jarring crash of color to offend good taste, but instead, the pleasing tones are applied with artistry, restraint and forethought.



Time Control can be added to No. 8984E and No. 8984D at any time.



No. 864—Series L&H Electrics Range
(Patented and Patents Pending)

Floor Space 58½x30 Inches
Cooking Surface 34¾x24¾ Inches
Oven Size—Two Each 18x14x20½ Inches
Combination Pastry and Broiler
Oven 18x9x20½ Inches
Plate Warmers 30½x9½x12½ Inches
Storage Compartment 14x5x24 Inches
Cooking Height 34½ Inches
Total Height 69 Inches

Wattage of Surface Units—
Five 8-Inch each 2000 Watts
One 6-Inch 800 Watts
Wattage of Oven Units each 1800 Watts
Wattage of Broiler and Pastry Oven Unit 2000 Watts
Wattage of Warming Compartment Units—
2 in multiple each 400 Watts
Approximate Shipping Weight 1050 lbs.

No. 864E—R or L— Automatic. Both Roasting Ovens with Temperature Control. Load-Balancing Reciprocating Switches.
No. 864D—R or L— Automatic. Both Roasting Ovens with Temperature Control. Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

Be sure to order by **Complete** number. If not specified, **Right Oven** Ranges with **Load Balancing Switches** will be shipped.

A type for the more elaborate home, clubs and restaurants where a large range is needed. Six cooking units, two large, roomy, all porcelain enameled roasting ovens, a combination broiling and pastry oven, a warming compartment and enclosed space under the cooking top. Cooking top, main front, doors and legs are cast iron. Convenience outlet. Individually fused units.

COMBINATION PASTRY and BROILER OVEN—
An exclusive feature. By removing the unit, inverting it and sliding it into the top slide and connector, the pastry oven is converted into a broiler oven. Thermometer on Pastry oven. **WARMING OVEN—**Heavily insulated with rock wool, the same as all other ovens in this range. Equipped with plate rack.



No. 864E or 864D can be equipped with one or two Time Controls at any time.



No. 834—Series L&H Electrics Range
(Patented and Patents Pending)

Floor Space	48 $\frac{3}{4}$ x27 $\frac{1}{4}$ Inches	Surface Units—Three	each 2000 Watts
Cooking Height	33 $\frac{3}{4}$ Inches	One	800 Watts
Extreme Height	57 Inches	Oven Units—Top	1800 Watts
Cooking Surface	22 $\frac{1}{4}$ x24 $\frac{3}{4}$ Inches	Bottom	1800 Watts
Size of Oven	18x14x18 Inches	Combination Pastry Oven and Broiler	
Size of Combination Pastry Oven and Broiler	18x9x18 Inches	Unit	2000 Watts
Approximate Shipping Weight	492 lbs		

No. 834E—R or L—Automatic. With L&H Electrics Temperature Control. Load-Balancing Reciprocating Switches.

No. 834D—R or L—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

Time Control shown above must be specified extra.

Enclosed type surface units furnished on special order.

Be sure to order by **Complete** number. If not specified, **Right Oven** Ranges with **Load Balancing Switches** will be shipped.

Can also be equipped with cabinet base, see page 16.

Porcelain enameled finish. White body with white and gray doors, legs and trim. One-piece, rust-proof enameled ovens with rounded corners—both inside and outside of ovens enameled. Three 8-inch and one 6-inch surface units. Porcelain enameled broiler pan. Service Drawer with porcelain enameled Drip Pan. Cast iron main front,

cooking top, doors and legs. Visible oven vent control. Appliance outlet. Individually fused units.

COMBINATION PASTRY and BROILER OVEN—By removing the unit, inverting it and sliding it into the top slide and connector, the pastry oven is converted into a broiler oven. Thermometer on Pastry oven.



Time control can be added to No. 834E and No. 834D at any time.



No. 814—Series L&H Electrics Range

(Patented and Patents Pending)

Floor Space	48 $\frac{3}{4}$ x27 $\frac{1}{4}$ Inches	Surface Units—Three	each 2000 Watts
Cooking Height	33 $\frac{3}{4}$ Inches	One	800 Watts
Extreme Height	46 $\frac{1}{2}$ Inches	Oven Units—Top	2000 Watts
Size of Oven	18x14x18 Inches	Bottom	1800 Watts
Cooking Surface	22 $\frac{1}{4}$ x24 $\frac{3}{4}$ Inches	Approximate Shipping Weight	370 lbs.

No. 814E—R or L—Automatic. With L&H Electrics Temperature Control. Load-Balancing Reciprocating Switches.

No. 814D—R or L—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

*Be sure to order by Complete number. If not specified, **Right Oven** Ranges with **Load Balancing Switches** will be shipped.*

Can also be equipped with cabinet base, see page 16.

Porcelain enameled finish. White body with white and gray doors, legs and trim. One-piece rust-proof enameled ovens with rounded corners—both inside and outside of ovens enameled. Three 8-inch and one 6-inch surface

units. Porcelain enameled broiler pan. Service Drawer with Porcelain Enameled Drip Pan. Cast iron main front, cooking top, doors and legs. Top oven unit used for broiler. Visible Oven Vent Control. Appliance outlet. Individually fused units.



Time control can be added to No. 814E and No. 814D at any time.



No. 8184—Series L&H Electrics Range

(Patented and Patents Pending)

Floor Space	45x26 Inches	Surface Units—One 8-Inch	2000 Watts
Cooking Height	34 Inches	Three 7-Inch	each 1250 Watts
Extreme Height	45½ Inches	Oven Units—Top	1500 Watts
Size of Oven	16x14x17½ Inches	Bottom	1500 Watts
Cooking Surface	20½x22½ Inches	Approximate Shipping Weight.....	295 lbs.

No. 8184E—R or L—Automatic. With L&H Electrics Temperature Control. Load-Balancing Reciprocating Switches.

No. 8184D—R or L—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

Be sure to order by Complete number. If not specified, Right Oven Ranges with Load Balancing Switches will be shipped.

Can also be equipped with cabinet base, see page 16.

Finished in White Porcelain Enamel with light gray cooking top, legs, baseband and door handle. Boltless Type. Angle Iron baseband, Cast Iron top and legs. One-piece, round-cornered oven, porcelain enameled both

sides, absolutely rust-proof—inside is pebbled blue finish. Service Drawer with porcelain enameled Drip Pan. Porcelain enameled Broiler Pan. Concealed door hinges, Visible Oven Vent Control. Convenience Outlet. Individually fused units.



Time Control can be added to No. 8184E and No. 8184D at any time.



No. 8054—Series L&H Electrics Range

(Patented and Patents Pending)

Floor Space	43x26 Inches	Surface Units, One 8-Inch.....	2000 Watts
Cooking Surface	20½x20¾ Inches	Two 7-inch	each 1250 Watts
Cooking Height	33½ Inches	Oven Wattage—Top	1500 Watts
Total Height	43½ Inches	Bottom	1500 Watts
Oven Size	16x14x17½ Inches	Approximate Shipping Weight.....	258 lbs.

No. 8054E—R or L—Automatic. With L&H Electrics Temperature Control. Load-Balancing Reciprocating Switches.

No. 8054D—R or L—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

No. 8053E—R or L—Manually operated. Equipped with Thermometer. Load-Balancing Reciprocating Switches.

No. 8053D—R or L—Manually operated. Equipped with Thermometer. Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

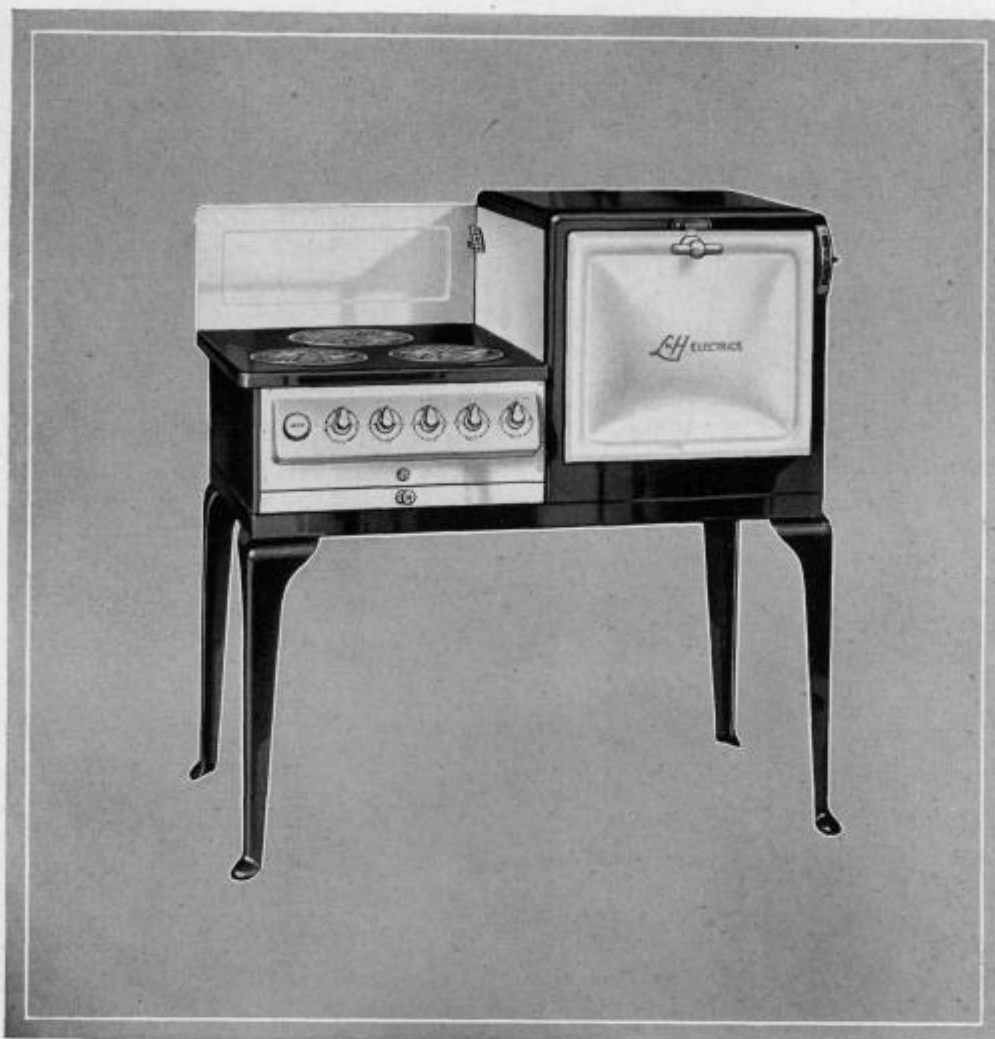
Be sure to order by **Complete number**. If not specified, **Right Oven Ranges with Load Balancing Switches** will be shipped.

Finished in White Porcelain Enamel with light gray cooking top, legs, baseband and door handle. Boltless Type. Angle Iron baseband and Cast Iron legs. One-piece, round-cornered oven, porcelain enameled both

sides, absolutely rust-proof—inside is pebbled blue finish. Broiler pan and Drawer-type Drip Pan porcelain enameled. Concealed door-hinges, Visible Oven vent Control, Convenience outlet.



Time Control can be added to No. 8054E and No. 8054D at any time.



No. 8051—Series L&H Electrics Range

(Patented and Patents Pending)

Floor Space	43x26 Inches	Surface Units—One 8-Inch.	2000 Watts
Cooking Surface	20 $\frac{1}{2}$ x20 $\frac{3}{4}$ Inches	Two 7-Inch.	each 1250 Watts
Cooking Height	33 $\frac{1}{2}$ Inches	Oven Wattage—Top	1500 Watts
Total Height	43 $\frac{3}{4}$ Inches	Bottom	1500 Watts
Oven Size	16x14x17 $\frac{1}{2}$ Inches	Approximate Shipping Weight.....	255 lbs.

No. 8051E, R or L—Automatic. With L&H Electrics Temperature Control. Load-Balancing Reciprocating Switches.

No. 8051D, R or L—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

No. 8050E, R or L—Manually operated. Equipped with Thermometer. Load-Balancing Reciprocating Switches.

No. 8050D, R or L—Manually operated. Equipped with Thermometer. Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

Be sure to order by **Complete** number. If not specified, **Right Oven** Ranges with **Load Balancing Switches** will be shipped.

White porcelain enameled side and back splash, switch panel and oven door. Boltless type. Angle iron baseband and cast iron legs. One-piece, round-cornered oven,

porcelain enameled both sides, absolutely rust-proof, inside is pebbled blue finish. Broiler pan porcelain enameled. Drawer type Drip Pan. Concealed door hinges, Visible Oven Vent Control, Convenience Outlet.



Time control can be added to No. 8051E and No. 8051D at any time.



No. 827—Series L&H Electrics Range

(Patented and Patents Pending)

Floor Space	39x25 In.	Surface Units—One 8-inch	2000 Watts
Cooking Surface	18 $\frac{1}{4}$ x20 $\frac{1}{2}$ In.	Two 6-Inch (High Speed)	each 1000 Watts
Cooking Height	34 In.	Oven Unit	1320 Watts
Total Height	44 $\frac{1}{2}$ In.	Broiler Unit	1500 Watts
Size of Oven	14x14x17 $\frac{1}{2}$ In.	Approximate Shipping Weight	240 Lbs.

No. 827E, R or L—Automatic. With Temperature Control. Load-Balancing Switches.

No. 827D, R or L—Automatic. With Temperature Control. Series-Parallel Switches.

No. 826E, R or L—Manually operated. With Thermometer. Load-Balancing Switches.

No. 826D, R or L—Manually operated. With Thermometer. Series-Parallel Switches.

Enclosed type surface units furnished on special order.

Be sure to order by **Complete** number. If not specified, **Right Oven** Ranges with Load-Balancing Switches will be shipped.

For cabinet base see page 16.

Oven door, switch panel, and splashers white porcelain enamel. Entire front, oven top, and cooking top gray porcelain enamel. Right and left ends and legs hard-

baked gray japan. One-piece, round-cornered oven. Oven linings and slides are pebbled blue porcelain. Drawer-type drip pan. Appliance outlet.



Time control can be added to No. 827 at any time.



**No. 8329—Series L&H Electrics Range
Low Oven**

19. inches
Floor Space $20\frac{3}{4} \times 24\frac{3}{4}$ in.
Base Dimensions $18 \times 19\frac{3}{4}$ in.
Cooking Height $38\frac{1}{4}$ in.
Extreme Height $42\frac{3}{4}$ in.
Size of Oven $14 \times 14 \times 17\frac{1}{2}$ in.
Cooking Surface $20\frac{3}{4} \times 20\frac{3}{4}$ in.
Surface Units—One 7-Inch 1250 Watts
Two 6-Inch each 1000 Watts
Oven Units—Top 1320 Watts
Bottom 1320 Watts
Approximate Shipping Weight 168 Lbs.

No. 8329E—Automatic. With Temperature Control. Load-Balancing Switches. Three top units.

No. 8329D—Automatic. With Temperature Control. Series-Parallel Switches. Three top units.

WITH TWO TOP UNITS

One 7 in. 1250 Watts—One 6 in. 700 Watts

No. 829E—Automatic. With Temperature Control. Load-Balancing Switches.

No. 829D—Automatic. With Temperature Control. Series-Parallel Switches.

Enclosed type units furnished on special order.
Time Control can be added at any time.



Time Control can be added at any time.



**No. 828—L&H Electrics Rangette
For Operation from Wall Outlet**

Floor Space $20\frac{3}{4} \times 24\frac{3}{4}$ in.
Base Dimensions $18 \times 19\frac{3}{4}$ in.
Cooking Surface $20\frac{3}{4} \times 20\frac{3}{4}$ in.
Cooking Height $38\frac{1}{4}$ in.
Total Height $42\frac{3}{4}$ in.
Size of Oven $14 \times 14 \times 17\frac{1}{2}$ in.
Surface Units—One 7-Inch 1250 Watts
One 6-Inch 700 Watts
Oven Unit 1320 Watts
Broiler Unit 1320 Watts
Approximate Shipping Weight 168 lbs.

No. 828—Automatic. With Temperature Control. Portable. For Connecting to Wall Outlet. Equipped with 8-ft. Heater Cord and Plug Cap.

Oven Door, Switch Panel and Splasher White Porcelain Enamel, Main Front and Cooking Top Gray Porcelain Enamel. Oven inside, linings, slides and door lining, pebbled blue porcelain enamel. Sides and Legs hard-baked gray japan. Drawer type drip pan. Appliance outlet.



Saves Time
Saves Space
Saves Steps



No. 750E—L&H Electrics Lower Cabinet

Shown on No. 8054 Range

No. 749 — Lower Cabinet for Series 826 and 827.

No. 750E—Lower Cabinet for Series 8054.

No. 751E—Lower Cabinet for Series 8184.

No. 752 —Lower Cabinet for Series 814 and 834.

Following are dimensions for No. 750E:

Dimensions of Cabinet:

Overall Length	42 Inches
Overall Width	22 Inches
Overall Height	24½ Inches
Height of Legs	7 Inches
Approximate Shipping Weight (Cabinet only)	95 lbs.

Dimensions of Cabinet Compartment:

Width	19½ Inches
Depth	19½ Inches
Height	16 Inches

Dimensions of Tray:

Width	8¼ Inches
Depth	2 Inches
Length	9½ Inches

Dimensions of Upper Drawer:

Width	16¾ Inches
Depth	5 Inches
Length	19½ Inches

Provided with a partition through the middle lengthwise, and also a sliding tray.

Dimensions of Lower Drawer:

Width	16¾ Inches
Depth	7½ Inches
Length	19½ Inches

Provided with a partition crosswise in drawer and also with a sliding cover, which covers the entire top of drawer.

On the inside of the door there is a metal receptacle for pans and pan covers.
The Cabinet Compartment also has a shelf approximately 6 inches wide running the full length of the compartment.
Finished in light gray lacquer.



No. 824 L&H Electrics Range

Floor Space	24½x20 Inches
Cooking Height	34¼ Inches
Cooking Surface	24½x16½ Inches
Oven Size	16x14x12½ Inches
Surface Units—Two 7-Inch	each 1000 Watts
One 7-Inch	1250 Watts
Oven Units—Top	1500 Watts
Bottom	1000 Watts
Approximate Shipping Weight	165 lbs.
High Shelf, extra	20 lbs.
Manually operated only.	



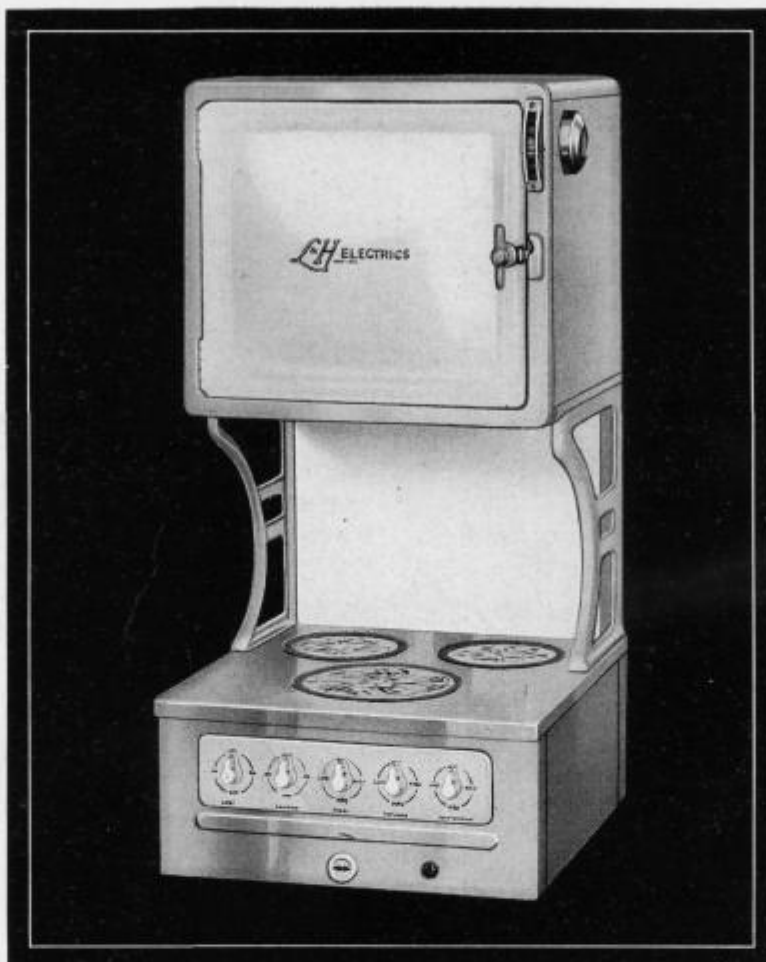
No. 821 L&H Electrics Range

Floor Space	24½x20 Inches
Cooking Height	34¼ Inches
Cooking Surface	24½x16½ Inches
Oven Size	16x14x12½ Inches
Surface Units—7-Inch	each 1250 Watts
Oven Units—Top	1500 Watts
Bottom	1000 Watts
Approximate Shipping Weight	160 lbs.
High Shelf, extra	20 lbs.
Manually operated only.	

Enclosed type surface units furnished on special order.

TWO models especially built for smaller kitchens where space is limited. They are compact—real space economizers with unusual efficiency and ease of operation. Semi-porcelain finish, black rubberoid with gray and white porcelain enameled switch panel. Rust-proof porcelain enameled one-piece oven with rounded corners. Both in-

side and outside of oven is porcelain enameled. No. 824 has three 7" surface units and No. 821, two 7" surface units. Both have two oven units. Three-heat reciprocating switches. Steel cooking top and cast iron oven door and legs. Porcelain enameled drip pan and broiler pan. Visible oven vent control. Equipped with L&H Electrics thermometer.



No. 804—Series L&H Electrics Range

Lower Cabinet No. 748 Extra

Cooking Surface	20 $\frac{3}{4}$ x20 $\frac{1}{4}$ In.	Floor Space	20 $\frac{1}{4}$ x23 $\frac{1}{4}$ In.
Oven Size	16x14x14 In.	Surface Units, One 8-Inch ..	2000 Watts
Height	42 In.	Two 6-Inch	each 1000 Watts
Height to Cooking Top	9 $\frac{1}{4}$ In.	Oven Units—Top	1500 Watts
Clearance Under Oven	14 In.	Bottom	1500 Watts

Dimensions with No. 748 Cabinet

Height	66 $\frac{1}{2}$ in.	Floor Space	22 $\frac{3}{4}$ x24 In.
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Other Dimensions same as above

Approximate Shipping Weight {	Range ...	203 lbs.
	Cabinet ...	57 lbs.

No. 804E—Automatic. With L&H Electrics Temperature Control. Load Balancing Reciprocating Switches.

No. 804D—Automatic. With L&H Electrics Temperature Control. Reciprocating Series-Parallel Switches.

No. 803E—Manually operated. Equipped with Thermometer. Load-Balancing Reciprocating Switches.

No. 803D—Manually operated. Equipped with Thermometer. Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

*Ideally Suited for Apartment House Use or Wherever
Space Is Limited*



On No. 748 Cabinet



Showing Inside of Cabinet

Combination Ranges with Built-in Kitchen Heater

HERE is a new type of Electric Range—unusually compact—which fits well in the modern kitchen and meets a demand for efficient, economical electric cookery while at the same time furnishing heat when needed. Porcelain enamel finish in distinctive white and gray, an unusually pleasing combination.

The new L&H Electrics Load Balancing Switches are an outstanding feature of these ranges.

The Built-in Kitchen Heater is of the straight type with large size firebox—burns either coal, wood or coke.

Finish—White porcelain enamel with gray trim.

Sturdy Construction—Oven door frame, legs and cooking top made of cast iron. Will not warp or get out of shape.

One-Piece Oven—Electrically welded. Porcelain enamel finish both on the inside and outside, making it rust-proof throughout. Heavily insulated wall keeps the heat in. Oven provided with large vent with visible control.

Oven Elements—Made to insure even, steady heat. Insulated with highest grade refractory porcelain. Heavy steel bridge work frame.

Cooking Elements—Double spiral open coil type. Enclosed type units supplied on special order.

Contacts—All oven units are removable. Each is provided with heavy knife blade contacts.

Switch Panel—Porcelain enamel finish. Easily removed.

Temperature Control

The Temperature Control used on these ranges is simple and positive in operation, unsurpassed in any detail.

Operates equally well on A. C. or D. C. current, is not affected by voltage, frequency or direction of current flow.

Low Oven Style

The low oven style is especially built for homes that require ample facilities, but where kitchen space is limited. It ideally meets the situation in rural homes where belief sometimes exists that electric ranges are built for city homes but do not meet requirements in the country. For the latter a four-unit range with an extra large oven as an essential is demanded to provide the housewife with ample facilities for baking as well as a roomy cooking surface. The 814 series has an extremely large oven, 18" wide, 14" high and 19" deep. It is complete in every detail, lacking none of the features which are demanded by the present-day housewife, and the return flue kitchen heater built-in provides the added convenience of a quick means for disposing of kitchen rubbish and to supply heat for the kitchen when desired.

All joints are flush—there are no places for dirt to lodge. Easy to clean. Door hinges are concealed. Convenience outlet on side of range.

Outlet Box—Two-piece construction takes up to 3/4-inch conduit, either rigid or flexible. Adjustable to any position. Convenient for quick installation work.

Kitchen Heater Construction

Adaptable for all year 'round use. Users find it ideal for burning trash in summer months.

Built of cast iron and steel. Provided with a large size fire-box with heavy linings and duplex grates. Burns either coal, wood or coke. Can be equipped with six-way galvanized coils or brass coils, but not water front.



No. 8044—Series Combination Range with Built-in Kitchen Heater

Automatic

(Patented and Patents Pending)

Floor Space	53x28½ Inches	Surface Units—One 8-Inch	2000 Watts
Cooking Height	34 Inches	Three 7-Inch	each 1250 Watts
Extreme Height	46 Inches	Oven Units—Top	1500 Watts
Size of Oven	16x14x17½ Inches	Bottom	1500 Watts
Cooking Top	22x20½ Inches	Approximate Shipping Weight	406 lbs.
Kitchen Heater Top	10x20½ Inches		

No. 8044E, R or L—Regularly equipped with temperature control. Reciprocating Load-Balancing Switches.

No. 8044D, R or L—Same as above except equipped with Reciprocating Series-Parallel Switches.

Enclosed type surface units furnished on special order.

Be sure to order by **Complete** number. If not specified, **Right Oven** Ranges with **Load Balancing Switches** will be shipped.

Has cast iron cooking top and legs, angle iron frame, boltless type. White porcelain enamel finish throughout with gray trim. One-piece, rust-proof, round-cornered oven—porcelain enameled. Porcelain enameled

service drawer with in-built drip pan. Visible oven vent control. Convenience outlet. Individually fused units. Kitchen Heater equipped with duplex grates, burns either coal, wood or coke. Can be equipped with six-way galvanized coils or brass coils.



Time control can be added at any time.



No. 854—Series Combination Range with Built-in Kitchen Heater

(Patented and Patents Pending)

Floor Space	35½ x 29½ Inches	Surface Units—Two 8-Inch.....	each 2000 Watts
Cooking Height	35½ Inches	One 8-Inch	1250 Watts
Extreme Height	36 Inches	One 7-Inch	1000 Watts
Oven Size	18x14x19 Inches	Oven Units—Top	2000 Watts
		Bottom	1800 Watts
Approximate Shipping Weight, 546 lbs.			

No. 854E—Automatic, with L&H Electrics Temperature Control. Load-Balancing Switches.

No. 854D—Automatic, with L&H Electrics Temperature Control. Series-Parallel Switches.

Enclosed type surface units furnished on special order.

Be sure to order by Complete number. If not specified, ranges with Load Balancing Switches will be shipped.

Porcelain enameled as shown. One-piece, rust-proof both inside and outside porcelain enameled oven with rounded corners. All units are individually fused. Cast iron cooking top, main front, doors and legs.

All have convenience outlet. Porcelain broiler pan and drip pan.

Kitchen Heater can be fitted with water coil or water front. We recommend 6-way galvanized water coils.



Time control can be added to No. 854E and 854D at any time.

L & H ELECTRICS KITCHEN HEATERS



No. 182A—Cast iron throughout. White and gray porcelain enamel finish. Can be fitted with waterfront or water coil for heating pressure boiler. Approximate Shipping Weight, 228 lbs.



No. 180A—Steel construction, trimmed in white and gray porcelain enamel with dark blue enamel sides. Can be fitted with waterfront or water coil for heating pressure boiler. Approximate Shipping Weight, 168 lbs.



No. 820A—Cast iron throughout. Black finish. Can be fitted with waterfront or water coil for heating pressure boiler. Approximate Shipping Weight, 193 lbs.



No. 80A—Steel construction. Plain black finish. Can be fitted with waterfront or water coil for heating pressure boiler. Approximate Shipping Weight, 122 lbs.

We recommend 6-way galvanized water coils.

Adaptable for all-year 'round use, these kitchen heaters are ideal in Winter, Spring and Fall to maintain a comfortable temperature in the kitchen. At all times they are convenient for the quick disposal of kitchen rubbish. Return flue heat circulation assures full heating value from the fuel consumed instead of furnishing a short cut to the chimney for the heat to escape. The size of the top is 13x25 inches, provided with two 8-inch covers. Height of

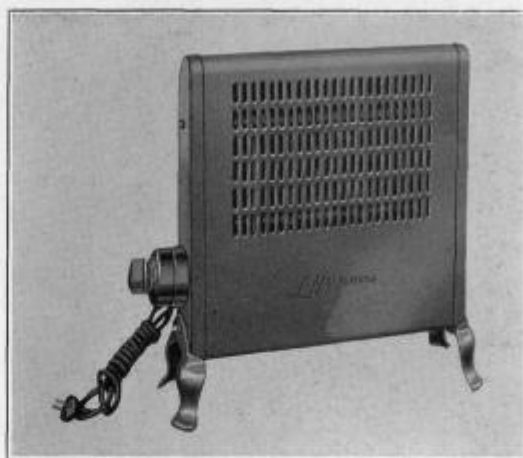
body, 22 inches. Legs are adjustable to various heights, and can be installed by the side of any electric range. Firebox is full size, 8x17½x9", with heavy linings and duplex grates. Burn either coal, wood or coke. A pouch feed door permits feeding fuel from the front without shifting utensils on the top. A damper is provided on both sides so that the heater can be used on either a right hand or a left hand range.

Portable Air Heaters

UNLIKE the reflector type heater, which is primarily a "spot" heater, these air heaters are used to heat an entire room and employ heat reflection, radiation and circulation to heat a given space in the quickest time. Either supplementary to the regular heating equipment or as an individual heating unit, they can be relied upon to serve thoroughly and well. Body is made of steel with cast iron legs. Attractively finished in furniture finish porcelain enamel. Handles are provided to facilitate carrying.

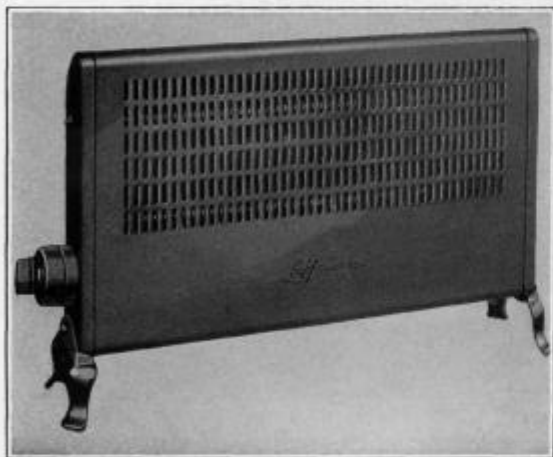
Heating units are of the highest grade nickel chromium, insulated with refractory porcelain in steel bridge work. Equipped with three-heat reciprocating switch. Standard package, one.

Nos. 902, 912, 903, 913, 914, 915 and 916 regularly furnished for wire connection. On special order can be furnished with cord at slightly additional cost.



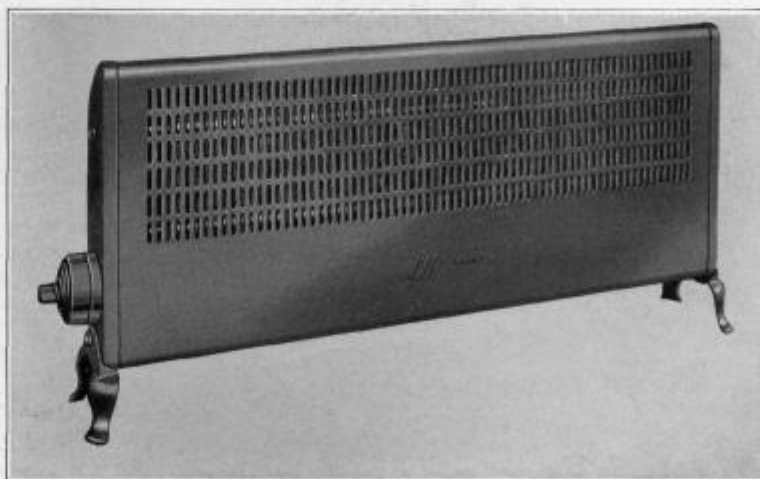
L&H Electrics Air Heaters

No. 901			
Over All Length.....	19 1/2"	Height	19"
Actual Heater Length.....	16"	Volts	110-120
Depth	7"	Watts	1000
Approximate Shipping Weight.....27 lbs.			
No. 902—Volts	110-120	Watts	2000
No. 911—Volts	220-240	Watts	1000
No. 912—Volts	220-240	Watts	2000



L&H Electrics Air Heaters

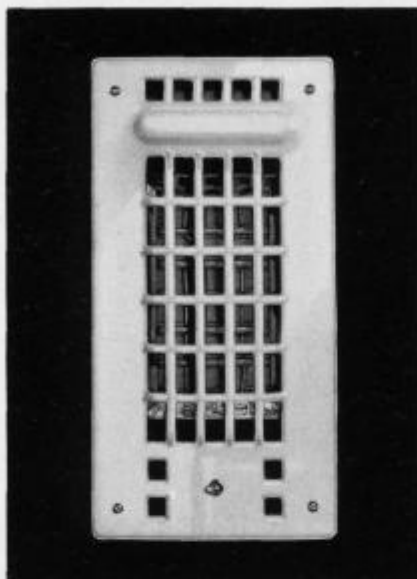
No. 903			
Over All Length.....	31"	Height	19"
Actual Heater Length.....	28 1/2"	Volts	110-120
Depth	7"	Watts	3000
Approximate Shipping Weight.....40 lbs.			
No. 913—Volts	220-240	Watts	3000
No. 914—Volts	220-240	Watts	4000



L&H Electrics Air Heaters

No. 915			
Over All Length.....	42 1/2"	Height	19"
Actual Heater Length.....	40"	Volts	220-240
Depth	7"	Watts	5000
Approximate Shipping Weight.....58 lbs.			
No. 916—Volts	220-240	Watts	6000

Flush or Wall Type Air Heaters



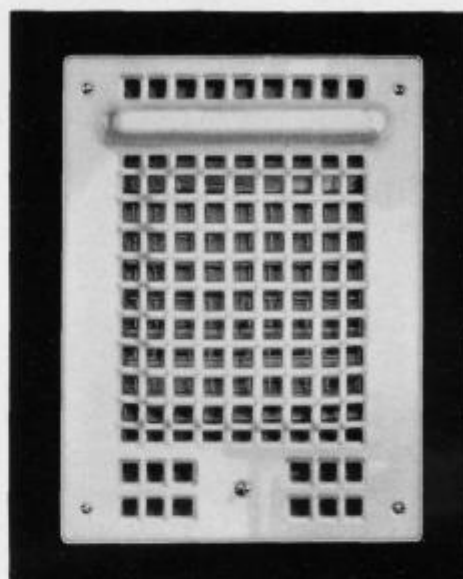
L&H Electrics Flush Air Heaters

No.	Volts	Watts	Grille
921	110	1250	10½"x21¼"
931	220	1250	10½"x21¼"

Approximate Shipping Weight, 47 lbs.

Outside Wall Box Dimensions, 9x19½"x3½".

Above models regularly furnished in white porcelain enamel with single heat, double-pole toggle switch.



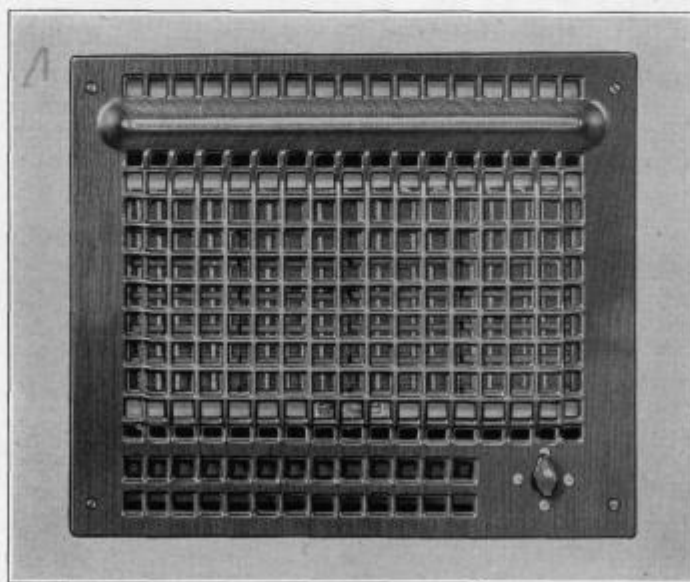
L&H Electrics Flush Air Heaters

No.	Volts	Watts	Grille
922	110	2000	15½"x21¼"
932	220	2000	15½"x21¼"

Approximate Shipping Weight, 60 lbs.

Outside Wall Box Dimensions, 14x19½"x3½".

Finished regularly in white porcelain enamel. Furnished in furniture finish porcelain enamel if specified. These models are made with single heat, double-pole toggle switch.



L&H Electrics Flush Air Heaters

No.	Volts	Watts	Grille	No.	Volts	Watts	Grille
923	110	3000	25½"x21¼"	935	220	5000	35½"x21¼"
933	220	3000	25½"x21¼"	936	220	6000	35½"x21¼"
934	220	4000	25½"x21¼"				

Approximate Shipping Weight, 93 lbs.

Outside Wall Box Dimensions, 24x19½"x3½".

Approximate Shipping Weight, 124 lbs.

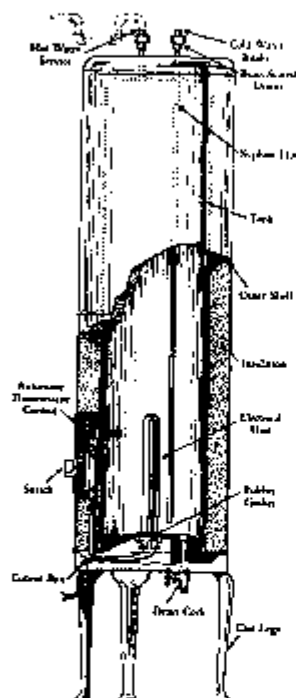
Outside Wall Box Dimensions, 34x19½"x3½".

Furniture finished porcelain enamel, regularly furnished with three-heat switch.

Storage Type Water Heaters

EXCELLENCE of workmanship, careful attention to details of design and construction and the rigid test of service have established every claim that is made for L&H Electrics Water Heaters.

Note goose neck trap on hot water line shown above.



Heaters work equally well on direct or alternating current and are not affected by frequency or voltage changes.

The heating element is directly immersed in the water supply, thus securing the greatest degree of efficiency and this is maintained by the thorough insulation.

The attractive baked japan finish in a beautiful pastel shade of Nile Green is a decided advantage when it is desired to place the heater in the present day kitchen where color harmony is receiving considerable attention.

The heater unit is Nickel Chromium Ribbon wound on a mica core, mica insulated and inserted in seamless flat copper tubing. This tubing is then securely fastened in a cast brass spud. Terminals are pure nickel. The unit is inserted in the base of the tank and held in place by four brass cap screws.

The heaters are automatically controlled by a mercury switch contactor actuated by a helical thermostat. This thermostat is inserted inside a brass housing which extends inside the water and is in direct contact therewith. The thermostatic control can be adjusted to deliver water at from 120 to 200 degrees Fahrenheit at the top of the tank. Thermostats are adjusted at the factory to deliver water at 160 degrees, but may be changed by opening up the switch housing, loosening the set screw and moving the pointer to the temperature desired.

Electrical connections are in a cutout box in the base of the heater. The heating unit can be removed for cleaning without disturbing the plumbing or other electrical connections except the connections of the unit itself.

INSTRUCTIONS FOR CORRECT APPLICATION OF HEATERS

Most people labor under the delusion that water should be hotter than is really necessary. The following table of temperatures for various purposes will necessarily vary for different individuals, but the data will serve as a guide to determine the degree of heat to allow for heating water for such purposes.

- Bath, 95 to 105 degrees.
- Hands, average 105 degrees.
- Hands, maximum 115 degrees.
- Face, 98 degrees.
- Lukewarm, 90 degrees.

Statistics show that the average family uses from eight to twelve gallons of hot water per day per person, at approximately 105 degrees Fahrenheit. It must be borne in mind that water coming from a tank at 160 degrees must be mixed with an equal amount of water at 60 degrees which will mean double the amount drawn at 110 degrees. It has been found that the average tub bath necessitates ten to twenty gallons of water approximately 105 degrees.

Shower baths take from 1 3/4 to 3 1/2 gallons of hot water per minute. Therefore, for showers running for five minutes at the maximum it will take 17 1/2 gallons of water. A shower bath is an extravagant method of using hot water for bathing.

Correct Application of Water Heaters

IN THE installation of any type of heater it should be borne in mind that a material drop in temperature of 6 to 15 degrees may occur in a relatively short length of pipe. In order to reduce this loss to a minimum, hot water pipes should be lagged in the same manner that the tank is to retain all the heat which makes it unnecessary to waste a large quantity of water before sufficient hot water reaches the user. The average temperature at the top of the tank is 160 degrees; to the quantity of hot water at tank temperature to be used there will be added an equal quantity, if not more, of cold water. Consequently when determining the quantity of water to be used for a given purpose it must be borne in mind that the quantity of water actually heated may be considerably less than the total quantity required, since it is heated initially to a higher temperature than can be used. For determining the amount of electricity required for heating a given quantity of water the following must be known:

Capacity of Tank.

Time required for raising temperature from minimum to maximum; that is, temperature of water entering the tank and temperature of water leaving the tank.

If tank is insulated, what is the thickness and kind of insulation, as there is some loss in the tank itself and in the insulation surrounding it.

With these factors known, it can be figured from the following formula:

The amount of heat necessary to raise the temperature of one pound of water one degree Fahrenheit is one B.T.U. (British Thermal Unit). One kilowatt hour of electricity generates 3,412 B.T.U.'s.

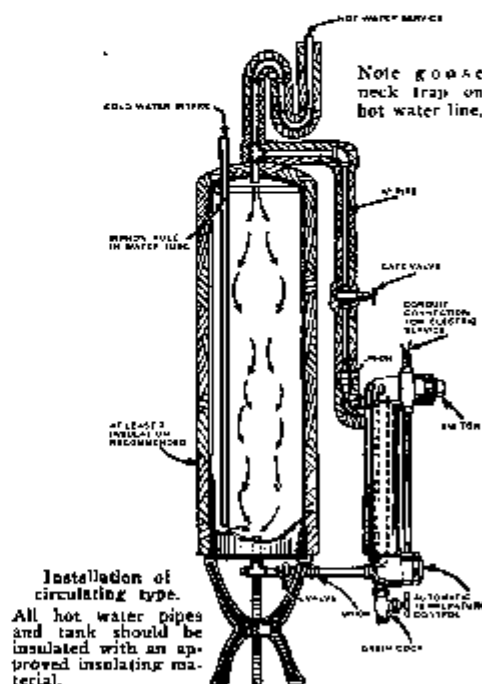
Therefore, assuming that the water enters the tank at 60 degrees Fahrenheit and that it is to be delivered at 160 degrees Fahrenheit inasmuch as a raise of 100 degrees in temperature or 100 B.T.U.'s are necessary to raise the temperature of one pound of water 100 degrees Fahrenheit; since a gallon of water weighs approximately 8 1/3 pounds, it will necessitate 833 B.T.U.'s to raise one gallon of water 100 degrees Fahrenheit.

From the above we see that one kilowatt of electricity flowing for one hour generates 3412 B.T.U.'s and one watt (which is 1/1000 of a kilowatt), will generate 3.412 B.T.U.'s. If we divide 833 B.T.U.'s necessary to raise the temperature of one gallon of water 100 degrees Fahrenheit by 3.412 B.T.U.'s which are generated by one watt of electricity in one hour, we note the answer is 244, which is the watts necessary to raise the temperature of one gallon of water 100 degrees Fahrenheit or approximately 1/4 kilowatt hour. If only a fifty degree rise in temperature is required, then the amount of current necessary is one-half, or one-eighth kilowatt hour.

This is not taking into consideration any losses. In our model No. 1253 Storage Type Heater the losses are 3 K.W. hours per day of twenty-four hours. In other words if fifty-three gallons of water had been heated to 160 degrees and no water is drawn off it will take 3 kilowatt hours to maintain that temperature. This, on a 3-cent rate would mean 9 cents per day radiation losses plus 3/4 cent per gallon for each gallon of water used.

On model No. 1225 Heater the losses are 2 K. W. per day. On our No. 1210 Heater the losses are 2.7 K.W. per day. The reason for the low loss per gallon on the model No. 1253 is due to the fact that there are 4 1/2 inches of insulation. The higher loss in the model No. 1210 is due to the fact that there are more square feet of surface exposed per gallon capacity than on either the No. 1225 or No. 1253.

Side Arm Circulating Type



The circulating type water heaters are made of brass and copper, attractively finished in gray lacquer and thoroughly insulated with wool felt. The unit is nickel chromium ribbon, mica insulated. For each inch of lineal unit, 1 3/4 square inches of surface are exposed so that the unit operates at an extremely low density. The wiring is in rigid conduit.

Heaters work equally well on direct or alternating current and are not affected by frequency or voltage changes.



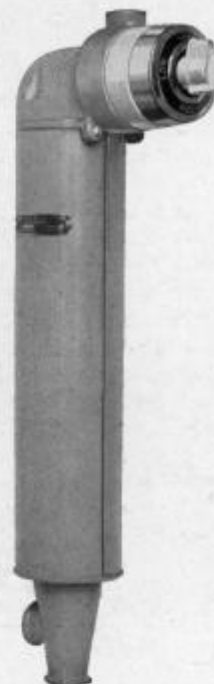
**L&H Electrics Water Heater
Automatic**

No.	Volts	Watts
1102	110	2000
1103	110	3000
1122	220	2000
1123	220	3000
1125	220	5000

Approximate Shipping Weight, 25 lbs.



Automatic circulating type showing the heating element and the cover of the automatic temperature control removed.



**L&H Electrics Water Heater
Non-Automatic**

No.	Volts	Watts
1002	110	2000
1003	110	3000
1022	220	2000
1023	220	3000
1025	220	5000

Approximate Shipping Weight, 23 lbs.

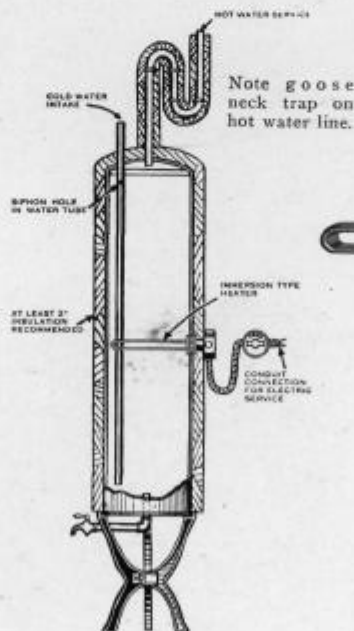
THE unit itself can be taken out of the water for cleaning without removing any of the electrical connections except the connections on the unit itself. By removing the top head the unit is exposed; then the connections are loosened and by removing the four lag bolts the unit pulls straight out. It should be cleaned by immersion in a solution of muriatic acid which will loosen any lime deposits.

Automatic Side Arm Circulating Type Heaters are adjusted at the factory to deliver water at the top of the tank at 160 degrees and to cut off when the water in the base of the tank has reached 140 degrees. However, these are adjustable and can be adjusted to cut off when the water in the bottom of the tank has not reached this temperature, or adjusted so that the water in the base of the tank reaches a higher temperature than 140 degrees. The tank should be equipped with a goose neck on the hot water line at the top, as is shown in the illustrations, to act as a trap to prevent the hot water from circulating through the system.

CAUTION

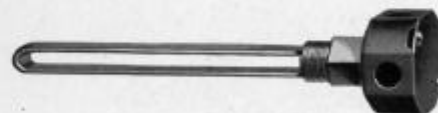
After installing any type of heater and before turning on the current, open the water faucets for a short time to remove all air from the system. Otherwise air pockets may form in the top of the heater or the top of the tank.

We recommend wherever possible that 220 volt heaters be used, as the cost of installation is less than the 110 volt heaters.



Installation of immersion type.
All hot water pipes and tank should be insulated with an approved insulating material.

**L&H Electrics Water Heater
Immersion Type**



No.	Volts	Watts
1007	110	750
1011	110	1000
1027	220	750
1021	220	1000

Approximate Shipping Weight, 3 lbs.

THE immersion type heaters have a single heat, flat hairpin unit, enclosed in a seamless copper tube. It fits into a standard one-inch pipe opening in the side of regular galvanized iron tank 12 inches or more in diameter. Furnished with standard outlet box. For connection to regular wall switch outlet or remote switch control.

L & H ELECTRICS

TRADE MARK

APPLIANCES

Besides the items illustrated and described on the foregoing pages, the L&H Electrics line embraces the appliances shown below; literature and full details of which will be gladly furnished upon request. Please ask for Catalog No. 29-A.



No. 402 Heater



No. 401 Heater



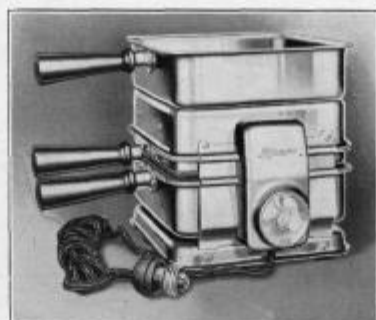
No. 400 Heater



Urn Heaters



No. 104 Iron



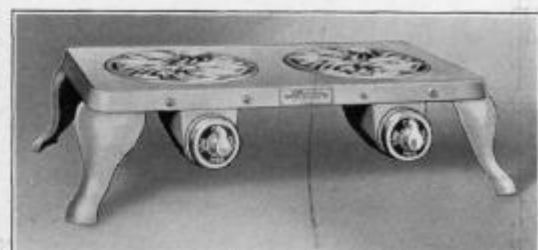
No. 302 Table Stove



No. 602-603 Curling Iron



No. 315 Waffle Iron



Hot Plates, One, Two and Three Units



No. 702 Heating Pad



No. 202 Toaster



No. 204 Toaster

Telegraph Code

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6-8984D Right (Specify Color).....	Colorum
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8-864E Right.....	Equate
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8-864D Right.....	Equalum
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9-834E Right.....	Equiller
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10-814E Right.....	Eraler
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20-8044D Left.....	Esteelum
21-854E.....	Embillum
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22-182A Kitchen Heater.....	Kilt
22-180A Kitchen Heater.....	Kind
22-820A Kitchen Heater.....	Kindred
22-80A Kitchen Heater.....	Kibitz
23-901 Portable Air Heater.....	Hilt
23-902 Portable Air Heater.....	Hilder
23-911 Portable Air Heater.....	Hildove
23-912 Portable Air Heater.....	Hilsite
23-903 Portable Air Heater.....	Hilman
23-913 Portable Air Heater.....	Hilrace
23-914 Portable Air Heater.....	Hilroar
23-915 Portable Air Heater.....	Hilface
23-916 Portable Air Heater.....	Hilcat
24-921 Flush Air Heater.....	Flite
24-931 Flush Air Heater.....	Fleet
24-922 Flush Air Heater.....	Floater
24-932 Flush Air Heater.....	Flat
24-923 Flush Air Heater.....	Flirt
24-933 Flush Air Heater.....	Fleece
24-934 Flush Air Heater.....	Flare
24-935 Flush Air Heater.....	Flimmer
24-936 Flush Air Heater.....	Flock
26-1253 Water Heater.....	Stoliter
26-1225 Water Heater.....	Storeater
26-1210 Water Heater.....	Stowater
29-1102 Water Heater.....	Waite
29-1103 Water Heater.....	Wight
29-1122 Water Heater.....	Wilt
29-1123 Water Heater.....	Worth
29-1125 Water Heater.....	Wrought
29-1002 Water Heater.....	Wing
29-1003 Water Heater.....	Woody
29-1022 Water Heater.....	Wilmer
29-1023 Water Heater.....	Winter
29-1025 Water Heater.....	Whence
29-1007 Water Heater.....	Whistle
29-1011 Water Heater.....	Wicket
29-1027 Water Heater.....	Worry
29-1021 Water Heater.....	Wholesome



Apartment Building Installations



A few of the apartment buildings in various sections of the country equipped with L&H Electric Ranges