

# Coleman Cookers

*Make Their Own Gas*



**The Coleman Lamp Company Limited**

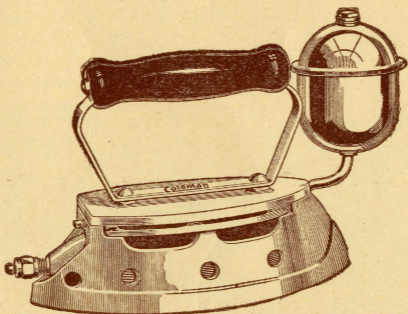
Queen St. East and Davies Ave.

TORONTO

CANADA

# Coleman Self-Heating Flat Iron

Think of the advantage of being able to do your ironing without lighting the range in the summer. Of doing the ironing easily and comfortably for less than one cent. You can take the Coleman iron on the porch, in a cool room or under a tree. No cords in the way—no walking back and forth from a hot stove. It saves time, labor and temper.



## SPECIAL FEATURES

- Simple and durable—only three parts.
- Makes its own gas from gasoline.
- No pump or torch needed.
- Handle always cool.
- Holds 6 oz. of fuel—burns 3 hours.
- Does an ironing for less than one cent.
- Ready to use in five minutes.
- Has a hot point. Very important.
- Weights 6 lbs. and evenly balanced.
- Heat easily regulated. Will not blow out.
- Handsomely finished in nickel plate.
- As necessary in Winter as in Summer.

# Gas Service In Your Home

**R**IGHT in your own kitchen, you can have the convenience of city gas. A Coleman Cooker brings this service to you and you have it without the expense of gas pipes or a meter. A Coleman Cooker is a miniature gas plant. The fuel is placed in the tank on the cooker (outside if you use a large tank) and is conveyed through the feed tube under pressure, just the same as city gas, to the burner of your stove where it is changed into vapor, mixed with the air and gives the gas which you burn. There is no material difference in the gas made by the Coleman Cooker and the gas which is made from coal. If you moved to some city where you could get gas you would not take your oil stove with you. So, why not have gas in your home now when you can procure a Coleman Cooker? A Coleman Cooker makes its own gas and it is hotter than city gas or the best oil stove made.

Perhaps you are using a Coleman lamp or lantern now. If so you are using a Coleman Cooker, except that your lamp is made for light instead of for heat. The Coleman Cooker has the same principles of construction and operation and

is lighted the same as a Coleman lamp or lantern. It is made to give heat and cook on instead of to give light.

The Coleman Cooker is the result of more than twenty years' experience in developing gasoline lighting and cooking equipment. It is made by the same Company that makes Coleman Quick-Lite Lamps and Lanterns, which are used in more than two million homes all over the world. It has the same quick action and safety features and is backed by the same guarantee of quality and service.

## What a Woman Wants in a Stove She Finds in a Coleman Cooker

**Quick Lighting!** This is an exclusive Coleman feature. Full cooking heat on the centre burner in one minute. Then the side burners light instantly with a match "just like city gas" whenever you want to use them.

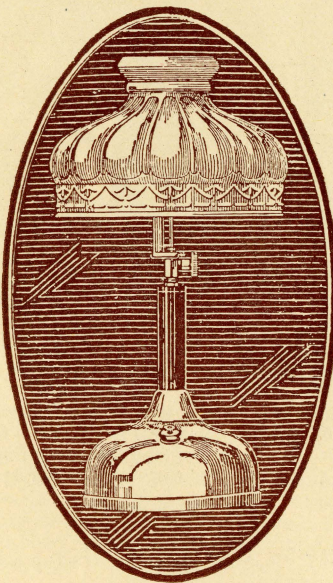
**Hot Fire!** The Coleman Cooker produces the most intense heat ever developed in any type of oil, gasoline or gas cook stove. Boils two quarts of water in 4½ minutes, bakes biscuits in 6 minutes, bread and cake in half an hour or less. Is hot enough to melt glass in a few minutes.

**Clean Flame!** It is clean in action as it burns pure gas. No greasy wicks to char and smoke. Does not blacken

cooking utensils, even if flame is forced up full. No sooty scum on walls, ceilings or curtains. Not affected by water or jam boiling over on burners. The pressure in the burners keeps them clean. No chance to clog up and smoke.

**Simple Operation!** The Coleman Cooker is simple to operate. No burners, wicks, cones or rings to clean and adjust. The flame is regulated high or low by turning a valve, the same as on a city gas range. Mixture of air and gas is automatic. Flame cannot creep up when the operator is gone. Does not blaze or smoke and there is no odor. Will burn if not setting level.

**Economical!** Does the work faster and better than any other stove. One to two gallons of fuel per week does all cooking and laundry work for the ordinary sized family. One gallon of gasoline burns twelve hours with three burners going at cooking heat. No cones or wicks—no expensive burners to buy or replace. Learn about the service and economy of a Coleman Cooker and you will decide to have gas service in your home.

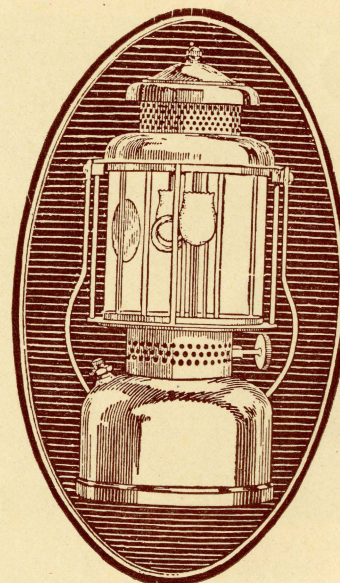


## Coleman Quick-Lite Lamps and Lanterns

The candle served its purpose as best it could. So did the old-fashioned coal oil lamp with its sickly, yellow glow, its smoky chimney and disagreeable odor. But now they are relics of the past. People demanded something better and they got it—in the Coleman Lamp and Lantern.

Coleman Lamps and Lanterns make their own gas from gasoline. They give twenty times as much light as the old style lamp. No chimneys to clean—no wicks to trim—no smoke, smell, soot or odor. They are shedding their brilliant, soft, white light in more than two million homes. They are rendering a service to mankind.

Coleman Cookers will serve you economically and safely just as Coleman Lamps and Lanterns are doing.



# The Coleman Lamp Company Limited

Queen St. East and Davies Avenue  
TORONTO, CANADA

## Coleman Cooker

Model No. 801

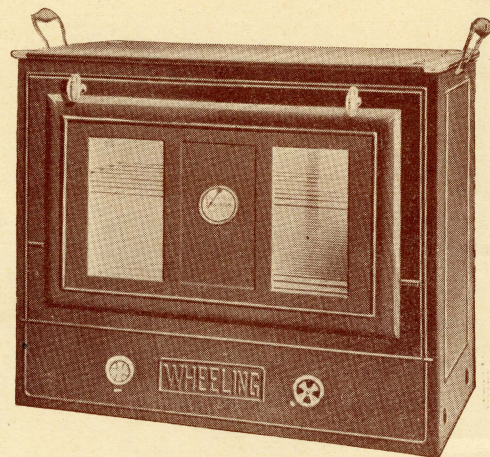
This is a very handsome Cooker. Finished in Black and French Grey enamel, with nickel steel supports for shelf on cabinet. Handsomely finished brass tank is equipped with pressure gauge. Tank



holds one gallon of fuel and burns twelve hours with three burners going at cooking heat. Large nickel-plated pump for putting in pressure. Extra strong frame which does not spread. Note the extra shelf room due to absence of burners, cones and wicks. Equipped with Coleman Patented Blue Flame starter. Centre Master Burner supplies gas to side burners. Cooking heat in one minute. Lights with two matches like a Coleman Lamp.

## The Wheeling Oven

This portable oven has been especially selected for use on Coleman Cookers. It has been thoroughly tested for its heat retaining and baking qualities. It is tested and approved by Good Housekeeping Institute. This oven can be heated to 400 degrees on a Coleman Cooker in six minutes. The gas can then be turned low and the baking done. If the gas is turned off and oven left closed it will still have 200 degrees of heat in 20 minutes. Biscuits can be baked in six minutes.



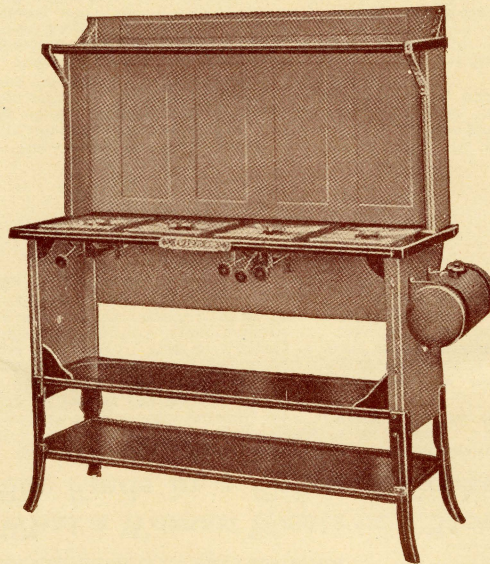
### SPECIAL FEATURES

- Scientifically constructed for perfect baking.
- Has thermometer showing oven heat.
- Two sides, back and bottom in one piece. Eliminates ten seams.
- Inside linings made of heavy crimped coke plate. Removable.
- Asbestos lining full size of oven. Will not drop out of place.
- Scientifically ventilated for proper heat circulation.
- Nickel plated corners, handles and trimmings.
- Electric welded oven racks. Double deflector plate removable with bottom rack.
- Double weight glass panels, easily replaced.
- Extra wide door with disappearing door hangers.
- No sharp corners—easily kept clean.
- Heavier than other ovens. Tested and approved.
- Costs no more than inferior ovens.

## Coleman Cooker

Model No. 841

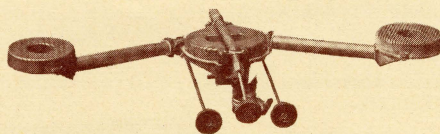
This is the ideal Cooker for either the large or small family. Is finished and equipped the same as No. 801, except that it has four burners, two Master Burners and two Auxiliary Burners. Lights and operates the same as No. 801. There is a



decided advantage in having four burners. A boiler or large cooking utensil can be placed on centre burners and the side burners are always available for frying, etc. We recommend using a five or ten-gallon fuel tank with this stove as it is not necessary to refill tank as often as when the one gallon tank is used. Large tank can be placed outside of house. Fuel is fed through a hollow copper wire. Note extra large shelf room. No burners, wicks, cones or rings.

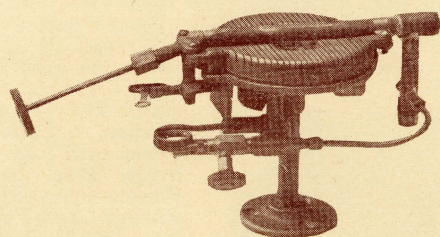
## Coleman Master Burner

Perhaps you have an oil stove frame which is still serviceable but the burners are gone. You can equip it with a Coleman Master Burner at less cost than the price of the cheapest oil stove and you have a Coleman Cooker in your home. Made



to fit any oil stove frame and comes equipped with brackets for attaching it in your frame, one-gallon tank with brackets, with pressure gauge, nickel plated pump and feed wire. Just give the centre to centre measurement of the holes of your stove. Burner can be installed in half an hour by drilling a few holes. Burner lights and operates the same as on other models described. You save the price of a frame.

## Coleman Urn Burner



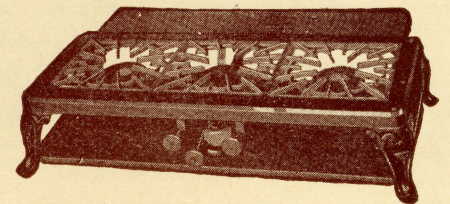
A Single Burner, five inches in diameter. For use under coffee or tea urns. For heating water in restaurants, barber shops, green-houses, incubators, for live stock, in creameries or dairies. Any place a quick, hot fire is needed. Can be used with one gallon or large tank.

## Coleman Cooker



Model No. 61

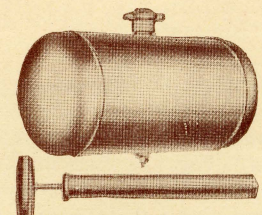
A four burner cast iron range with built-in asbestos-lined oven. Has four burners, two Master and two Auxiliary and one Master Burner under the oven. Finished in black with white enamel back and doors. Nickel plated shelf and trimmings and extra shelf on side. Has one gallon tank although we suggest ten-gallon tank for large fuel capacity. Lights and operates the same as other models.



## Bungalow Cooker No. 141

A three-burner stove. Cast iron frame. Has one-gallon tank. Operates the same as other models. For use in small kitchens, restaurants, cafes, lunch counters and hamburger stands. A dandy stove for cottages, cook shacks, ranch kitchens and harvest gangs. Also in the laundry. Has drip pan and shelf at back.

## Coleman Fuel Tanks



One Gallon

One Gallon Tank for use on gasoline pressure stoves and can be used with Master Burner or Urn Burner. Handsomely finished and equipped with pressure gauge. Furnished with brackets, pump and feed wire. Made of brass with ends double seamed.



### Five and Ten Gallon Tanks

Five and Ten Gallon Fuel Tanks equipped and supplied as illustrated. Made of steel, riveted and soldered, and thoroughly tested. Feed wire in any length can be furnished as ordered. We recommend the large fuel tanks for use with Coleman Cookers. They can be placed outside and hold sufficient gas for four to six weeks' cooking.

# Coleman Camp Stoves

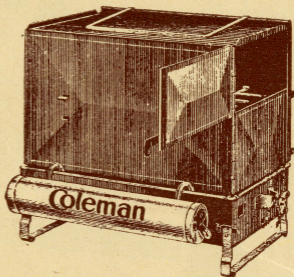
**CAMP STOVE No. 2.** Is a miniature gas range de luxe. Has all the following Coleman features built in:

**Quick Hot-blast Starter**—Full cooking heat in two minutes.

**Everything Built-in**—Air Pump and Filling Funnel, Oven and Drum Heater, Wind Baffle and Warming Cabinet.

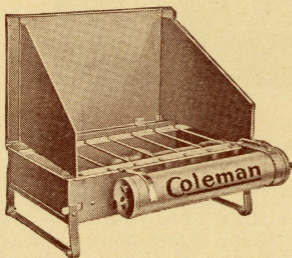
**Big Speedy-heat Blue-flame Burners** with handy valve controls for any cooking heat desired; wide action flame-spreading burner caps of heavy gauge brass.

**Tank Always Connected**—Swings inside for carrying, outside for cooking.



## CAMP STOVE No. 9

The new, moderate priced stove with Coleman quality through and through. There's service and dependability in every inch of it. Just the stove to take on the picnic trip or over the week-end.



Has Coleman patented **Hot-blast Starter, Built-in Pump and Funnel, Strap Steel Legs, Flame-spreading Burner Caps, Folding Wind Baffle, Detachable Fuel Tank.** Easy to set up, easy to start, easy to keep going. Model No. 9 is not equipped with oven.

Both stoves use motor gas for fuel; fold up and carry like a suit case.