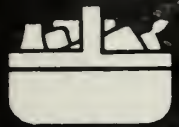


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THINGS TO CHECK BEFORE BUYING

(Information from Bureau of Home Economics, USDA)

GPO 16-19214

1. Design - cabinet type has storage space; leg type least expensive.
2. Size for average family: 4 surface units or 3 plus insulated cooker. Apartment type only for small space.
3. Surface heating units - each unit should have 5 cooking temperatures. Types: a) ring & tubular type heats quickest, loses heat fastest, durable, fairly easy to clean; b) closed type heats slowly, holds heat well, easy to clean; c) open type heats second best, (over)

holds heat well, least durable, difficult to clean.

4. Oven - open or encased units satisfactory; two units best; should be removable for cleaning & repair. Locking device on sliding shelves prevents tipping; non-spill rail at back, & off-set reversible shelves desirable.

5. Oven door - should fit tight; bottom hinge type best. Counterbalanced door & stop position for broiling important.

6. Finish - acid-resisting top of porcelain enamel best; synthetic enamel sides satisfactory & cheaper.

7. Special features - value depends on individual needs. Insulated cooker & minute reminder desirable; time clock releases homemaker from oven watching.

8. Approval - should be listed by Underwriters' Laboratories: means range meets certain standards of safety.

CONSUMERS' COUNSEL DIVISION

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