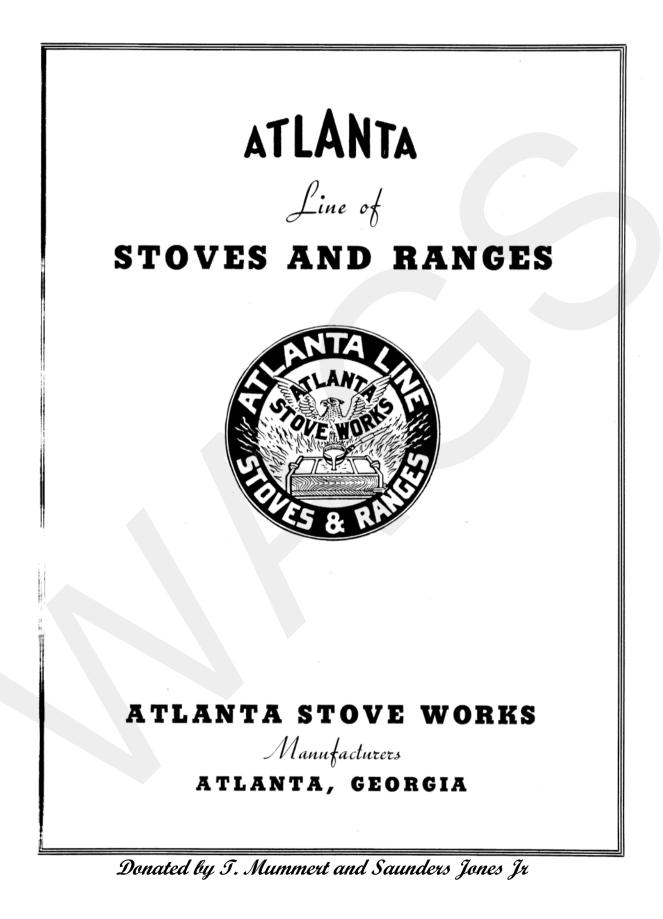


# Supplementary Catalog

# No. 3839



Donated by T. Mummert and Saunders Jones Jr



## FOREWORD

N order that you may note entirely new models and improvements on old models made since our last catalogue was issued we would appreciate your careful inspection of this book. We have now the longest line and the most complete assortment of kinds and sizes of any factory we know of and we feel sure that you will take great pride with us in the new ATLANTA LINE.

Our forty-nine years of stove building has given us the experience necessary to furnish you with a quality line unequaled in the South. The workmanship is superior as we are one of the few remaining factories employing white skilled labor in all departments. The quality is superior as we melt nothing but carefully analyzed pig iron with carefully analyzed coke, and use the finest grade of molding sand available. We use only original patterns designed by our own pattern makers which guarantees you perfect castings, perfect fit, and perfect designing for efficient operation. We do our own nickeling, cleaning, assembling, casting, pattern molding, pattern making, enameling, make our own sheet metal parts, all of which departments are under our constant supervision.

It has always been our policy to give you new models when we are convinced that there is a demand for such new models from the consumer, and that you need them to take care of your trade. We are constantly on the alert to make any and all improvements possible and you may continue to depend entirely upon us to furnish you with as up-to-date and modern a line as can be had.

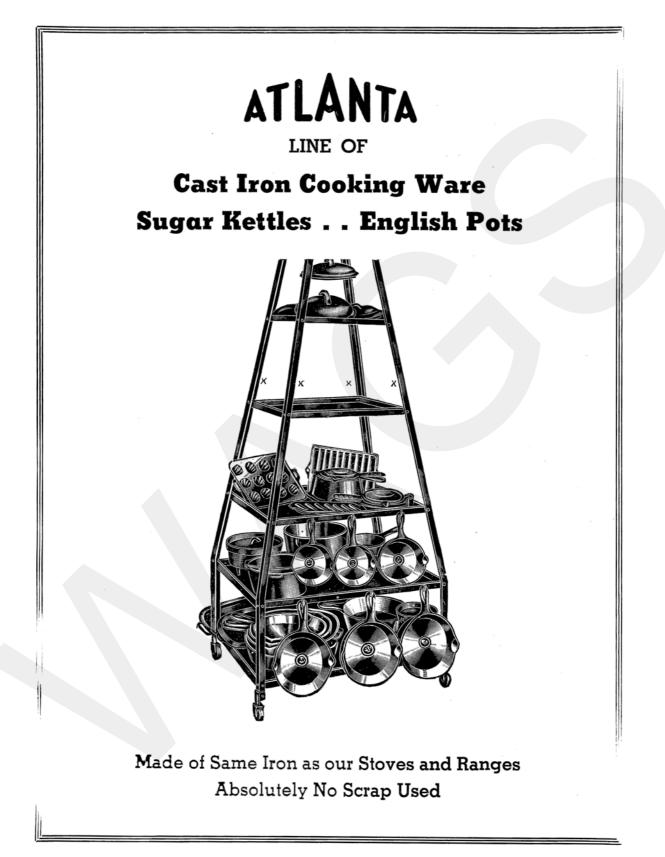
We attribute the growth of this company to a commanding position in the industry and the success of our customers in their stove departments to the fact that we have rigidly followed the above policies and principles for nearly a half century.

Atlanta Stove Works

President and General Manager

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CHIMNEY HAZARDS
TEEMS GUARANTEE, ETC



Ground and Polished or Plain



### **REGULAR SKILLETS**

	Top		Average Wt.
No.	Diameter	Depth	Per Dozen
3- <b>S</b>	6¼″	11/2"	$20\frac{1}{2}$ lbs.
3	65⁄8″	11/4"	28 lbs.
4	7 <u>3</u> "	11/2"	$31\frac{1}{2}$ lbs.
5	8 "	13/4"	32 lbs.
6	<b>8</b> <u>1</u> <u>1</u> <sup>4</sup>	11/8"	39 lbs.
7	9 <u>1</u> 6″	2 ″	52 lbs.
8	105⁄8″	2 ″	56½ lbs.
9	$11\frac{7}{16}$ "	2 "	65 lbs.
10	$12_{\frac{7}{16}}$ "	<b>2½"</b>	78 lbs.
12	<b>13</b> <sup>3</sup> ⁄8″	<b>2</b> ¼″	95 lbs.
14	153/8"	<b>2</b> ¼″	140 lbs.

Skillets so designed to give 10% to 15% more cooking surface than average size.

Furnished in Plain or Ground Polished finishes.

Sizes No. 6 to No. 12, inclusive, can be used in connection with Dutch Oven covers.



#### DUTCH OVENS WITH LOW COVER

Covers and trivets illustrated below.

No.	Top Diameter	Depth	Average Wt. Per Dozen
6	8 <u>1</u> 1"	<b>3</b> 5⁄8″	90 lbs.
7	9 <u>1</u> 16"	33⁄4″	114 lbs.
8	105/8"	4 ″	144 lbs.
9	$11_{\frac{7}{16}}$ "	<b>4</b> ¼″	168 lbs.
10	12 <sub>1</sub> '''	<b>4</b> 1⁄8″	202 lbs.

Furnished in Plain or Ground Polished finishes.





### DEEP SKILLET OR CHICKEN FRYER WITH LOW COVER

		00121	
	Тор		Average Wt.
No.	Diameter	Depth	Per Dozen
7	9 <u>1</u> 1"	3″	112 lbs.
8	105/8"	3‴	132 lbs.
9	$11_{\frac{7}{16}}$	3″	144 lbs.
10	$12_{\frac{7}{16}}$ "	3‴	189 lbs.

Skillets so designed to give 10% to 15% more cooking surface than average size.

Furnished in Plain or Ground Polished finishes.



#### High Type Cover



Low Type Cover

### EXTRA COVERS

#### For Dutch Ovens, Chicken Fryers, Skillets and Flat Bottom Kettles

No.	High Covers Wt. Per Dozen	Low Covers Wt. Per Dozen
6	40 lbs.	33 lbs.
7	47 lbs.	44 lbs.
8	60 lbs.	50 lbs.
9	70 lbs.	58 lbs.
10	80 lbs.	70 lbs.
12	96 lbs.	80 libs.

With the famous steam condensing features carrying ample basting elements. Size for size interthangeable on Dutch Ovens, Requier Scilets, Deep Scilets, Flat Bottom Ketles, Stew Pans and Sauce Pans.

Ground and Polished or Plain



#### HANDLED GRIDDLES

Raised	bottoms	to	allow	perfect	heat	circul	ation.
						-	

		Average Weight
No.	Diameter	Per Dozen
6	7¼″	26 lbs.
7	8 ″	32 lbs.
8	<b>9½″</b>	38 lbs.
9	10½″	45 lbs.
10	111/2"	58 lbs.
and the last of the last	Distance Course I Daliah	d finial an

Furnished in Plain or Ground Polished finishes.



# COMBINATION DUTCH OVEN, DOUBLE BOILER

The most useful and economical of all cooking utensils.

Cover can be used on either of the two vessels separately or in combination.

No.		Wt. Each
7 Combination		19 lbs.
8 Combination		24 lbs.
9 Combination		28 lbs.

Weights on individual units may be found by referring to weights on Dutch Ovens, High Covers and Flat Bottom Kettles.

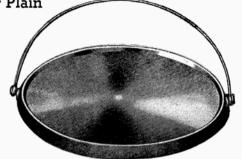
Furnished in Plain or Ground Polished finishes.



FLAT	BOTT	OM S	TOVE	KE'	TTLES	5
WITH	BAIL	AND	TILTI	NG	RING	
						*** .

			A	verage Weigh	
No.	Capacity	Diameter	Depth	Each	
7	l gal. 7 pts.	9"	5 <sup>3</sup> /4"	10 lbs.	
8	2 gal. 1 pt.	10 <sup>5</sup> 8"	6"	12 lbs.	
9	2 gal. 2 pts.	$11_{\frac{7}{16}}$	6½″	15 lbs.	
Covers may be used with all sizes listed above.					
Covers extra.					

Furnished in Plain or Ground Polished finishes.



BAILED GRIDDLES

With	self locking bail and raised	bottom.
	······································	Average Weight
No.	Diameter	Per Dozen
12	111/2"	53 lbs.
14	133/4"	92 lbs.
16	151/2"	102 lbs.
Furnished in	n Plain or Ground Polished	finiches

tinishes

STEW PANS WITH LOW COVER

		Top	Average Wt.		
No.	Capacity	Diameter	Per Dozen		
3	3 qts.	<b>8</b> 1⁄8″	105 lbs.		
4	4 qts.	91⁄8″	106 lbs.		
5	5 qts.	101⁄8″	136 lbs.		
6	6 qts.	111/2"	168 lbs.		
ጥኤ	a share furnishe	Jim the Distort			

The above furnished in the Plain finish only. The above weights include the weight of cover.



The above furnished in the Plain finish only. The above weights include the weight of cover.

8 gts.

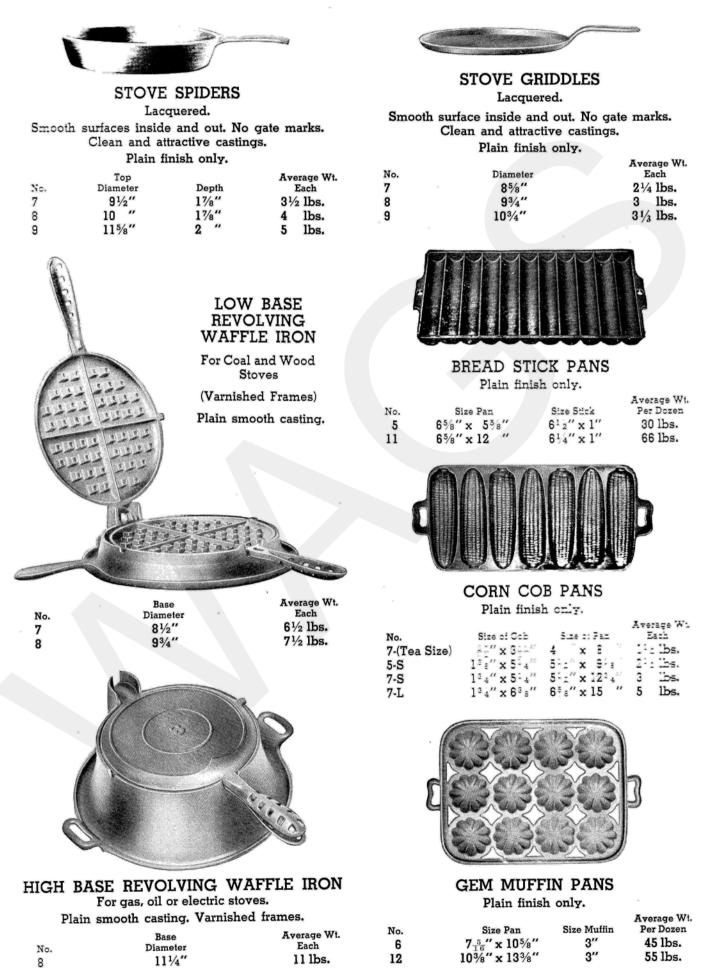
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160 lbs.

9

- 115 -Donated by T. Mummert and Saunders Jones Jr

8





STRAIGHT POTS

Plain finish only. Varnished outside

No.	Top Diameter	Depth	Capacity	Average Wt. Each
7	9½″	<b>7½</b> ″	6 qts.	8 lbs.
8	10¼"	7 1/8"	8 qts.	9½ lbs.
9	10¾"	8"	11 qts.	14 lbs.



#### SOUTHERN BULGED STOVE POTS WITH BAIL

#### Plain finish only. Varnished outside

No.	Capacity	Diameter	Depth	Average Wt. Each
7	8 qts.	73/4"	<b>7½</b> "	9 lbs.
8	10 qts.	8 <sup>3</sup> /4"	8 "	10 lbs.



CAST TEA KETTLES ain finish only. Varnished outsid

Capacity

4½ qts.

6 qts.

No.

7

8

Plain finish only. Varnished outside	
Tried and true, they never wear out.	

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### COMMON FLAT BOTTOM STOVE POTS

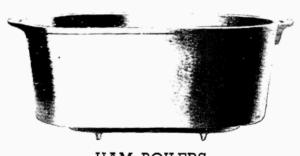
Plain finish only. Varnished outside

No.	Top Diameter	Depth	Capacity	Average Wt. Each
7	8¾″	6 "	6 qts.	9 lbs.
8	95⁄8"	6½″	8 qts.	10 lbs.
9	11 ″	6½″	10 qts.	14 lbs.



## LONG FLAT BOTTOM GRIDDLES

	Plain finish only.	
No.	Size	Each Average Wi
8	9 "x 19 "	9 lbs.
9	$10\frac{3}{16}$ x $21\frac{7}{16}$ "	$12\frac{1}{2}$ lbs.
10	$12\frac{1}{2}$ x $24\frac{11}{16}$	17 lbs.



## HAM BOILERS

Plain finish only.

No.	Size	Capacity	Average Wt. Each
7	<b>8%" x 11</b> 1/8" x 22 <sup>1</sup> 2"	5 gal. 1 qt.	22 lbs.
8	<b>9 "x</b> 11%"x24 "	6 gal. 1 qt.	30 lbs.



### LONG PAN, OR FISH FRYER

Plain finish only.

Average Weight Each	No.	Size	Average Wt. Each
9 lbs.	7	8¼" x 19¾"	5 lbs.
$10\frac{1}{2}$ lbs.	8	9¼″ x 21¼″	7 lbs.

- 117 -

## CAMP WARE



### CAMP LEG SKILLET WITH LONG HANDLE

For fire place or open air cooking.

Plain smooth casting

No.	Diameter	Depth	Length of Handle	Average Wt. Each
9	9"	<b>2</b> ¼″	7½"	$4\frac{1}{3}$ lbs.
10	10"	<b>2</b> ¾″	<b>8½</b> ″	$5\frac{1}{3}$ lbs.
11	11"	<b>2</b> ¾″	9¼″	6½ lbs.
12	12″	<b>2</b> ¾"	10½"	7½ lbs.
13	13"	<b>2</b> ¾"	111/2"	10½ lbs.
14	14"	2¾″	<b>12½</b> ″	11 lbs.



## RIMMED LIDS FOR CAMP OVENS AND SKILLETS

Plain smooth casting

No.	Diameter	Average Ea	
9	9"	4	lbs.
10	10"	5	lbs.
11	11″	<b>5</b> ½	lbs.
12	12"	<b>7</b> ½	lbs.
13	13"	81/3	lbs.
14	14″	913	lbs.



## SHALLOW CAMP OVEN WITH LEGS

#### For fire place or open air cooking.

Plain smooth casting

No.	Diameter	Depth	Average Wt. Each
9	9"	21/2"	$4\frac{1}{6}$ lbs.
10	10"	21/2"	$5\frac{1}{3}$ lbs.
11	11″	23/4"	6½ lbs.
12	12"	3 ″	9¼ lbs.
13	13″	3 "	$12\frac{1}{2}$ lbs.



### DEEP CAMP OVEN WITH LEGS

For fire place or open air cooking.

#### Plain smooth casting

No.	Diameter	Depth	Average Wi. Easts
9	9"	<b>4</b> ½″	- <u></u>
10	10"	<b>4</b> <sup>1</sup> / <sub>4</sub> ″	: 3
11	11″	4 <sup>1</sup> 2"	::::===
12	12″	4° 4″	::: <u>`</u> bs.

## SUGAR KETTLES - ENGLISH POTS

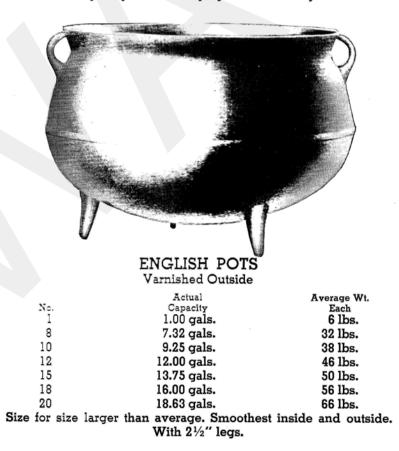


## SUGAR KETTLES

Varnished Outside

	Тор		Actual	Average Wt.
No.	Diameter	Depth	Capacity	Each
8	16%"	10%"	6½ gals.	24 lbs.
10	18 "	101/8"	8¼ gals.	34 lbs.
12	<b>19½</b> "	12 "	10 gals.	42 lbs.
15	<b>20</b> 5⁄8″	12½″	12½ gals.	49 lbs.
20	215/8"	<b>13½</b> ″	16 gals.	52 lbs.
25	24 "	141/2"	21 gals.	73 lbs.
30	25½"	151/8"	23 gals.	99 lbs.
35	265%	16¼"	30 gals.	105 lbs.

Size for size larger than average. Smoothest inside and outside. Made with stop lugs to prevent wedging. With 2<sup>1</sup>2" legs.



\*\*\*\*\*

## **Special List Price**

For Catalog No. 3839



#### LINE OF

# CAST IRON HOLLOW WARE



## Effective June 2, 1941

These prices subject to change without notice.



## The ATLANTA STOVE WORKS, INC.

ATLANTA, GA.

"Over 50 Years of Knowing How"

Donated by J. Mummert

## ATLANTA LINE OF COOKING WARE

List Price Plain

\$1.90

#### **REGULAR SKILLETS**

	List Price	List Price
No.	Ground Polished	Plain
3-S		\$ .24
3	.40	.32
4	.50	.36
5	.60	.38
6	.72	.48
7	.80	
8	.90	.66
9	1.10	.80
10	1.36	1.06
12	1.68	1.36
14	2.22	1.76

#### FOUR-IN-ONE COMBINATION SKILLET SET

No.			
8	 	 	

No.	DUTCH OVENS (WITH LOW COVER) List Price Ground Polished	List Price Plain
6	\$1.74	\$1.40
7	1.82	1.54
8	1.88	1.66
9	2.14	1.90
10	3.08	2.76
12	4.70	3.70

#### TRIVETS

No.	Plain
6-7	\$0.30
8-9	.32
10-12	38

#### DEEP SKILLET OR CHICKEN

	FRYER	
	(WITH LOW COVER) List Price Li	st Price
No.		Plain
7 -	\$1.58	\$1.34
8.	1.70	1.46
9_	2.00	1.76
10 -	2.90	2.30

#### EXTRA COVERS

	List Price	List Price Low, Plain
No.	High, Plain	
6	\$ .62	\$.52
7	.76	.60
8	.90	
9	1.04	
10	1.30	1.00
12	1.70	_ 1.16

#### HANDLED GRIDDLES

No.		Price ain
6	\$ .66\$	.42
7	.72	.48
8	.80	.56
9	.96	.66
10	1.16	.80

#### COMBINATION DUTCH OVEN, **DOUBLE BOILER**

No.		ist Price Plain
7	\$3.92	\$3.06
8	4.16	3.36
9	5.00	4.10

#### FLAT BOTTOM STOVE KETTLES WITH BAIL AND TILTING RING

No.		st Price Plain
7	\$2.22	\$1.66
8	2.32	1.86
9	2.88	2.30

#### **BAILED GRIDDLES**

No.	List Price Ground Polished	List Price Plain
12	\$1.80	\$1.20
14	2.50	1.60
16	3.30	2.20

#### STEW PANS

(WITH LOW COVER)

List Price

No.	Plain
2	 \$1.02
3	 1.42
4	 1.86
,5	 2.22
6	 2.66

#### SAUCE PAN

(WITH LOW COVER)

0.	L	ist Price Plain
2		\$1.32
3		1.44
4		1.66
6		2.00
8		2.54

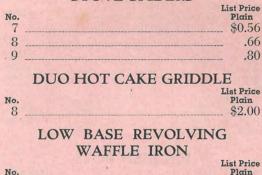
Donated by J. Mummert

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## ATLANTA LINE OF COOKING WARE

STOVE SPIDERS

2 1



140.	FIGUR
7	 \$1.16
8	 1.38

#### HIGH BASE REVOLVING WAFFLE IRON

No.	Plain
8	 1.76

#### STOVE GRIDDLES

No.	I	list Price Plain
7		\$0.48
8		.56
9		.66

#### **BREAD STICK PANS**

No.	I	list Price Plain
5		\$0.40
11		.76

#### CORN COB PANS

No.	Plain
7-(Tea Size)	\$0.20
5-S	.40
7-S	.50
7-L	.90

#### **GEM MUFFIN PANS**

No.	The second second second second	Plain
6		\$0.66
12		1.26

#### STRAIGHT POTS

No.	L.	Plain
7		\$1.10
8		1.20
9		1.50

#### SOUTHERN BULGED STOVE POTS

#### (WITH BAIL)

No.	Plain
7	 \$1.40
8	 1.60

#### CAST TEA KETTLES

No.	Plain
7	 \$1.36
8	 1.50

#### **COMMON FLAT BOTTOM** STOVE POTS

No. 7	Plain \$1.10
8 9	$1.20 \\ 1.50$

#### LONG FLAT BOTTOM GRIDDLES

No.	List Price L Ground Polished	ist Price Plain
8	\$2.30	\$1.76
9	2.70	1.90
10		2.50

#### HAM BOILERS

Io.	Theread are a subscription of the	Plain
7		\$3.12
8		3.76

#### LONG PAN OR FISH FRYER

No.	List Price Plain
7	 \$1.50
8	 1.80

#### CAMP LEG SKILLET WITH LONG HANDLE

ю.	Contraction of the second second	Plain
9		\$0.62
0		.78
1		· .94
2		1.08
3		1.52
4		1.60

Donated by T. Mummert

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N

## ATLANTA LINE OF COOKING WARE

No.

#### SHALLOW CAMP OVEN WITH LEGS

No.	Plain
9	 \$0.60
10	.78
11	 .94
12	1.36
13 _	1.82

#### RIMMED LIDS FOR CAMP OVEN AND SKILLETS

#### SUGAR KETTLES

-

List Prico

8	 \$3.50
10	 4.10
12	4.90
15	 5.64
20	7.50
25	 9.64
30	13.14
35	15.00

#### **ENGLISH POTS** List Price No. No. List Price Plain 9 ..... 1 \$0.58 \$1.80 8 10 4.40 .68 .80 11 12 7.00 12 .94 15 8.14 13 1.20 14 1.32 20 11.82

#### DEEP CAMP OVEN WITH LEGS

No.	I	ist Price Plain
9		\$1.02
10		1.16
11		1.46
12		1.74

#### SUGGESTED PREMIUM SETS

No.	List Price Plain
1.	\$2.40
2	3.50
3	5.00
4.	3.30
5	5.20
6	

## Donated by J. Mummert