

THE STOVE THE HEATER OR FURNACE



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THE STOVE THE HEATER OR FURNACE

**Revised Illustrations By
John Griffith**

**Prepared for
Adult Education Program
Rental Housing**

Foreword

This booklet is prepared as part of Phase IV, Adult Education Program, of the Rental Housing Project, to give factual information on the cook stoves, space heaters or furnaces in the new rental houses.

It is experimental and therefore subject to revision.



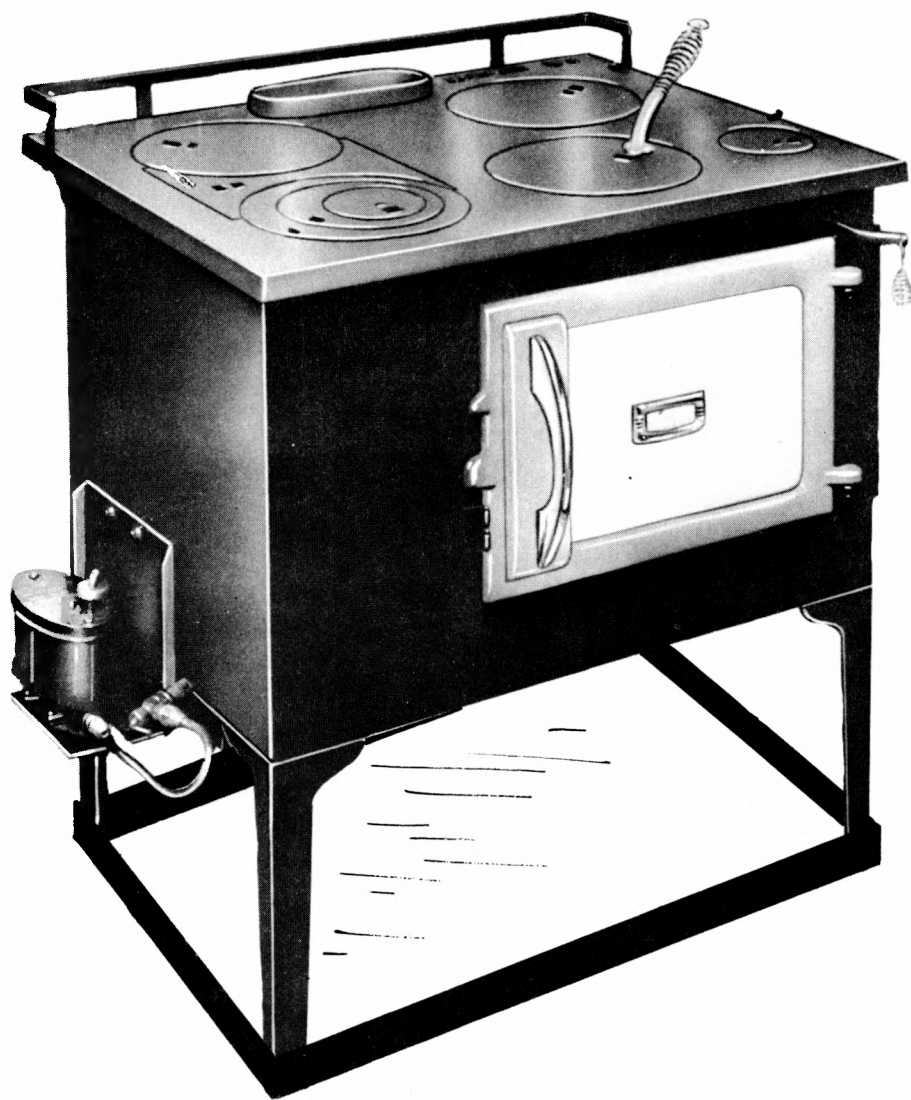
D. W. Simpson,
Assistant Director,
Education Branch.

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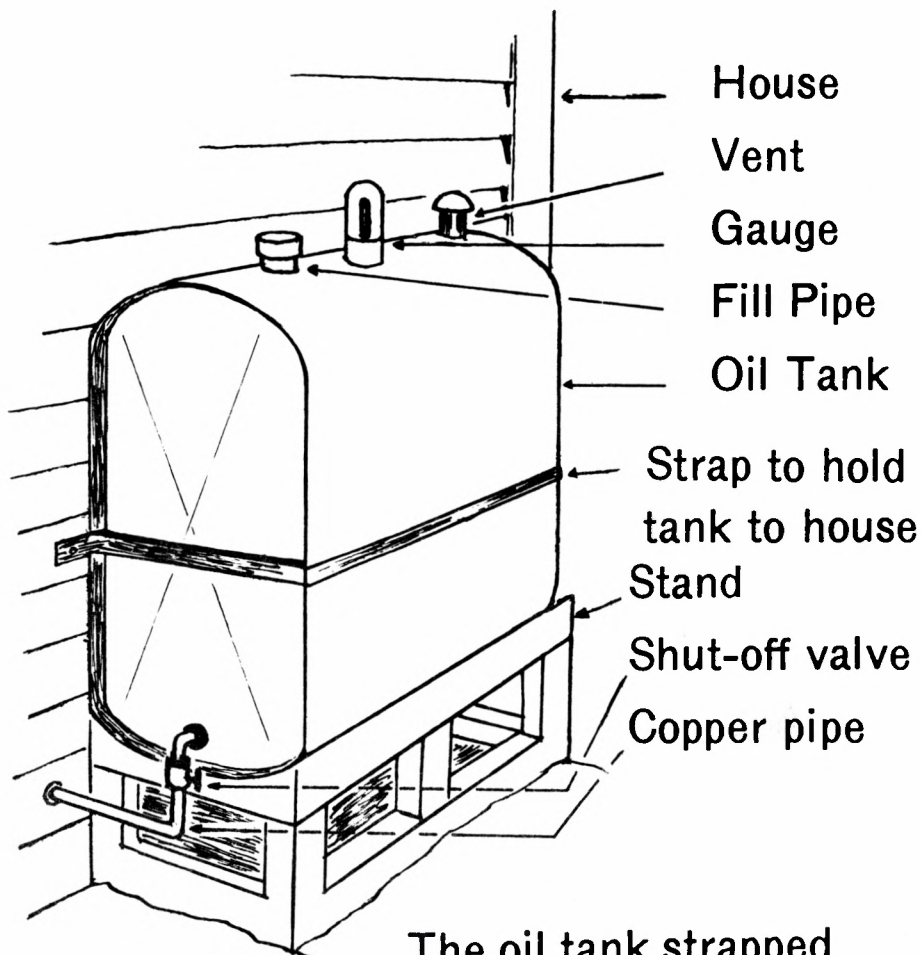
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THE OIL STOVE

FUEL FOR THE OIL STOVE AND HEATER



The oil tank strapped
to the outside wall of the house

TYPE OF FUEL OIL

The cook stove and heater burn a special type of Arctic fuel oil with anti-freeze added.

FUEL OIL TANK

All new houses will have an outdoor fuel tank strapped to the side of the house. See page 1. The gauge on the oil tank should show that there is a good supply of oil when the tenant moves into the house.

READING THE GAUGE ON THE OIL TANK

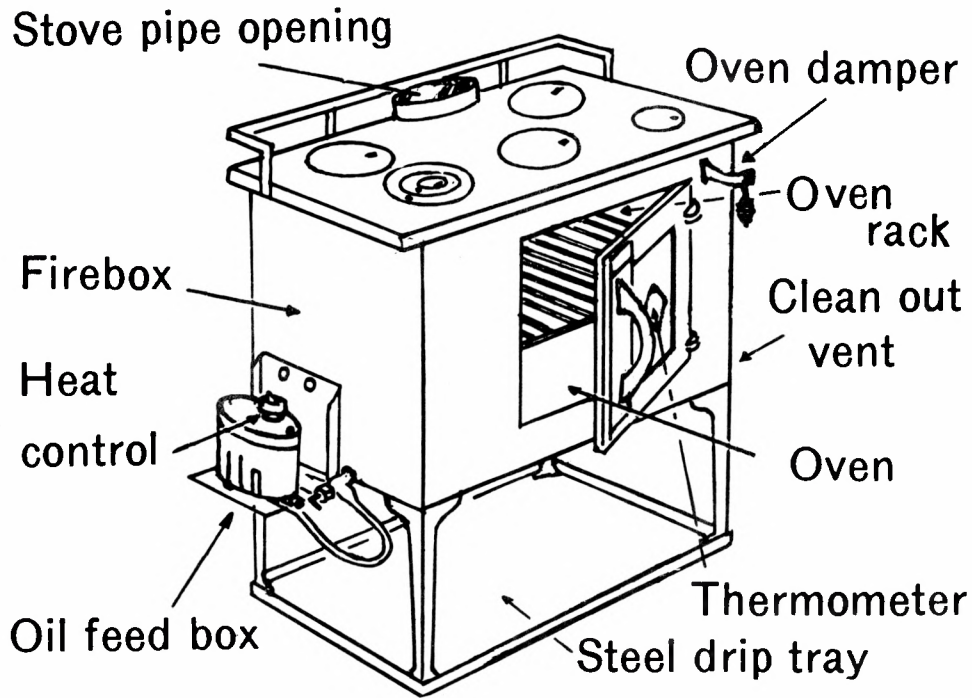
The tenant and a director of the Housing Association Council will read the oil gauge together on the last day of each month and write down the reading in a book. The reading will show how much fuel oil has been used since the last time. The amount of oil used is important because the tenant has to pay for any extra oil over the quota for his size of house.



DELIVERY OF FUEL OIL

Fuel oil is delivered in drums or by an oil truck. The Government will deliver the oil until the Housing Association Council can take over.

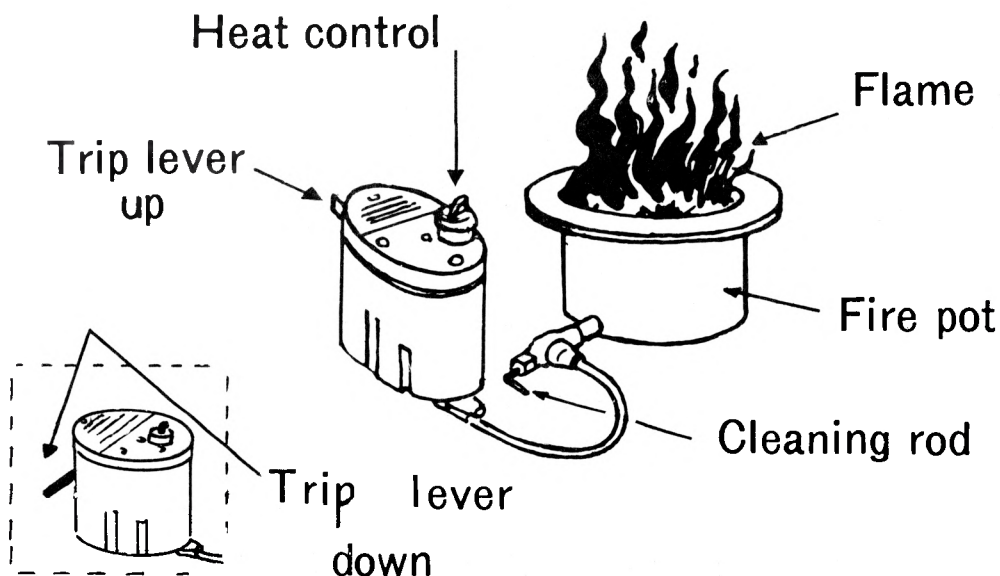
THE OIL STOVE



Cook stoves are in every house. In the 3-bedroom houses they are used only for cooking. In the 1-bedroom house they are used for heating as well as for cooking. You should know how your stove works and how to keep it clean.

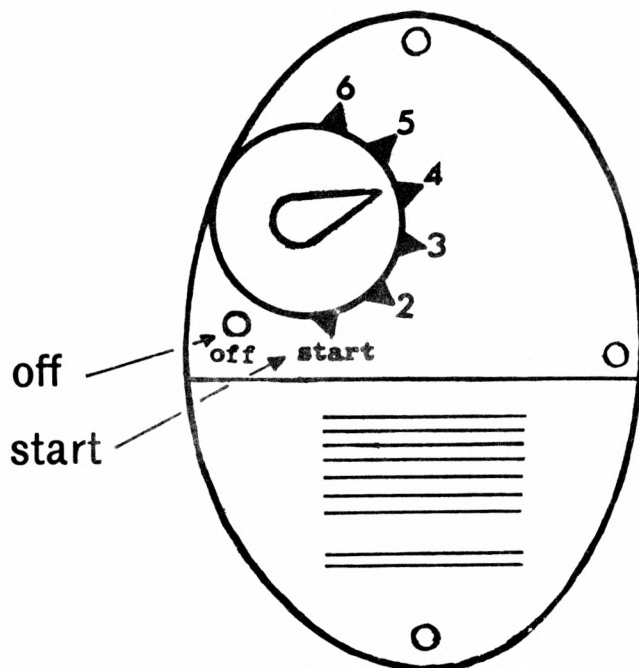
HOW TO LIGHT THE OIL STOVE

If you do not know how to do this ask the Housing Association Council director to show you how.



Lift off the 2 left burner lids on the stove. Start oil flowing by pressing down on the trip lever of the oil feed box on the side of the stove. Make sure the cleaning rod in the oil line is pulled back out of the burner pot.

HOW TO LIGHT THE OIL STOVE



Turn heat control to 6 and watch for a small amount of oil to appear in the bottom of the fire pot. Turn heat control to 1 and drop a lighted piece of paper (Kleenex) into the oil. Wait to see that the oil is burning.

Put the lids back on the stove and turn the heat control up to 4 which is medium heat.

OTHER THINGS TO KNOW

The trip lever of the heat control valve should be in **DOWN** position to allow the oil to feed to the burner. See page 5 for location.

Never stand directly over the burner pot when lighting the oil stove.

Your stove will work better if there is a steady supply of fresh air coming into the house. For this reason some of the air vents on the outer walls should be open all the time.

People need fresh air to be healthy. Crowds need more fresh air than just a few people. Keep air vents open for health.

COOKING ON TOP OF THE OIL STOVE



The hottest spot for fast cooking is directly over the fire pot.

Use the centre of the stove for foods requiring medium heat.

Move toward the right for low heat or for keeping food warm.

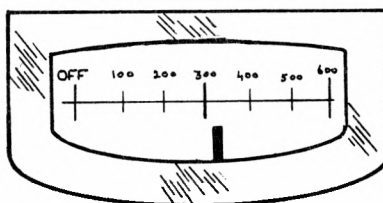
Cook on top of the stove lids so pots and pans will stay clean. Removing the stove lids and cooking low into the fire pot blackens the bottoms and sides of pots and makes them difficult to clean.

THE OVEN OF THE OIL STOVE

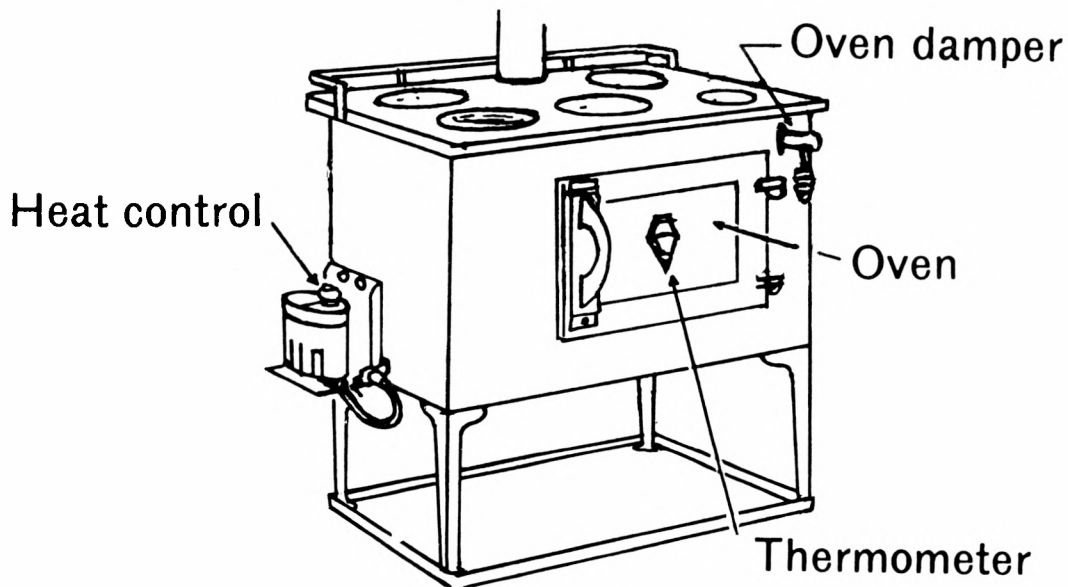
Using the Oven for Baking

The oven has a steel rack that must be removed when baking bread or any food that will rise when cooking.

The thermometer on the oven door shows the temperature from 100 to 600 degrees.



HOW TO HEAT THE OVEN



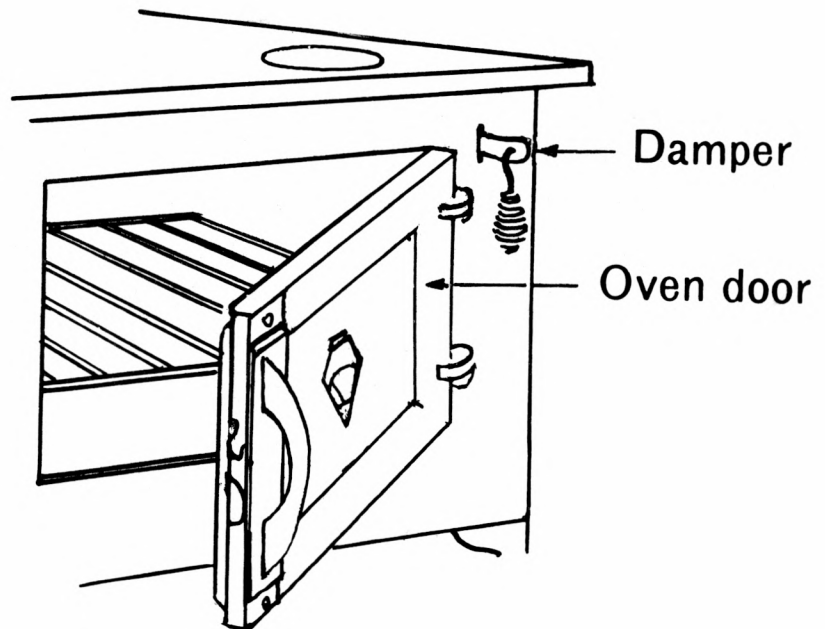
Pull out on oven damper at right of oven and leave for 2 to 3 minutes. Heat is drawn from the fire pot around the oven in a 2 inch space between the oven and the body of the stove. Once the heat is circulating, close the damper to keep the heat from escaping up the chimney.

Turn heat control to 6 until the temperature you want shows on the thermometer.

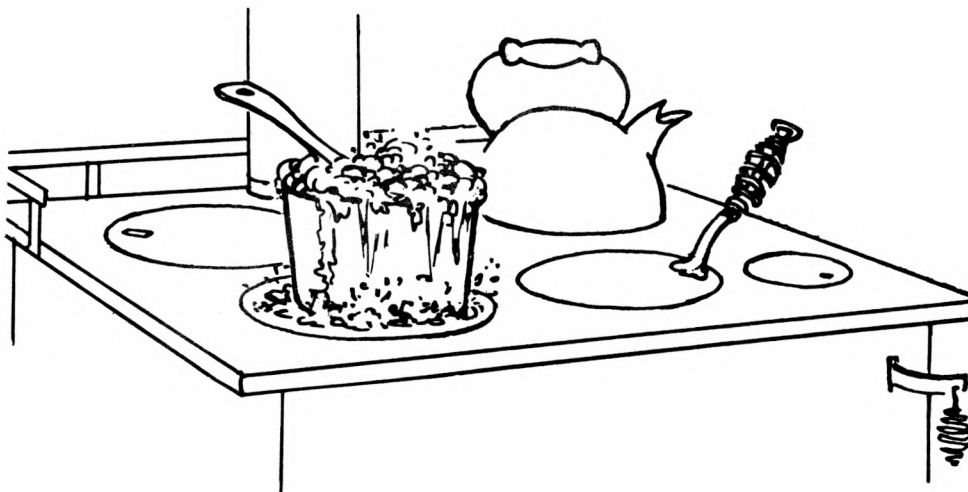
Turn heat control to 3 or 4 or whatever is necessary to keep temperature where desired.

USING THE OVEN FOR HEATING

Have the direct draft damper at the right of the oven door closed (pushed in) and the oven door open. Heat will go into the house and not up the chimney.



DAILY CLEANING OF THE OIL STOVE



Dust off top of stove daily using paper or cloth. Wipe up spills as soon as they happen with a damp cloth. If food has spilled in oven, wait until oven cools then open the oven door, remove rack and scrape burnt food off bottom with a metal scraper. If you watch food as it cooks, you can prevent it boiling over. This will help to keep the stove clean.

WEEKLY CLEANING OF THE OIL STOVE

The oven door may be lifted off for cleaning. Let cool, and clean outside of door as in instructions for cleaning porcelain. See page 29.

Look in at burner to see if much soot is forming—there will be some. If it needs cleaning see page 14 for removing soot.

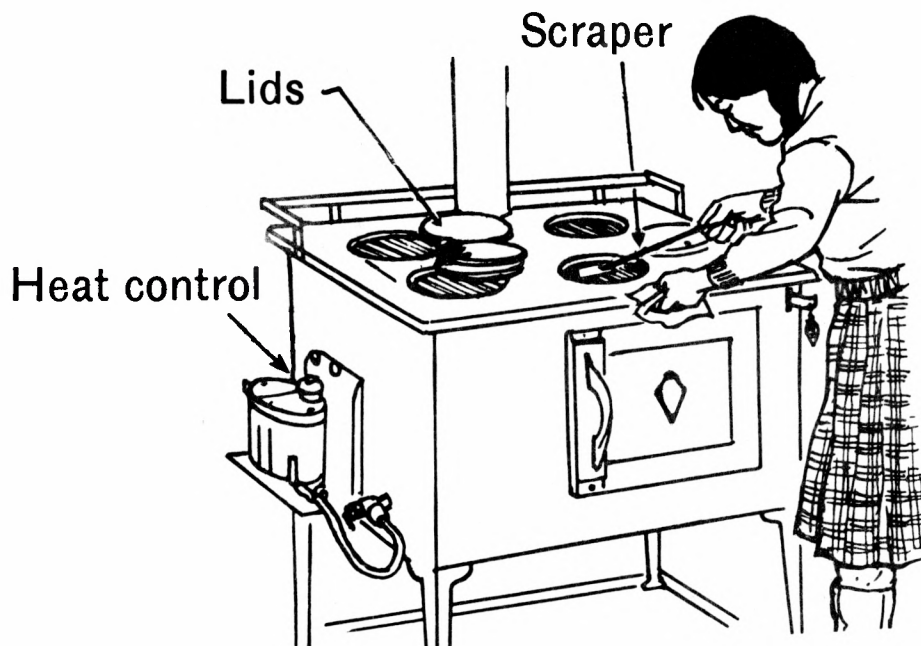
Push cleaning rod on fuel line in as far as it will go and turn several times to clear line. Leave rod in “pulled out” position. See page 5.

Polish top of stove with paper.

Look at drip tray under stove. If there is any oil in it tell the Housing Association Council director at once. Loss of oil may cost you extra money. Oil destroys linoleum floors.

REMOVING SOOT FROM THE OIL COOK STOVE

Before starting to clean the stove, turn heat control to 'off' and close shut-off valve at the oil tank.



Loosen soot with metal scraper between oven and body of stove working from the top. Clean out at cleaning vent on the right side of stove. Dip out oil and dirt, and wipe as clean as possible.

REMOVING SOOT FROM THE OIL STOVE

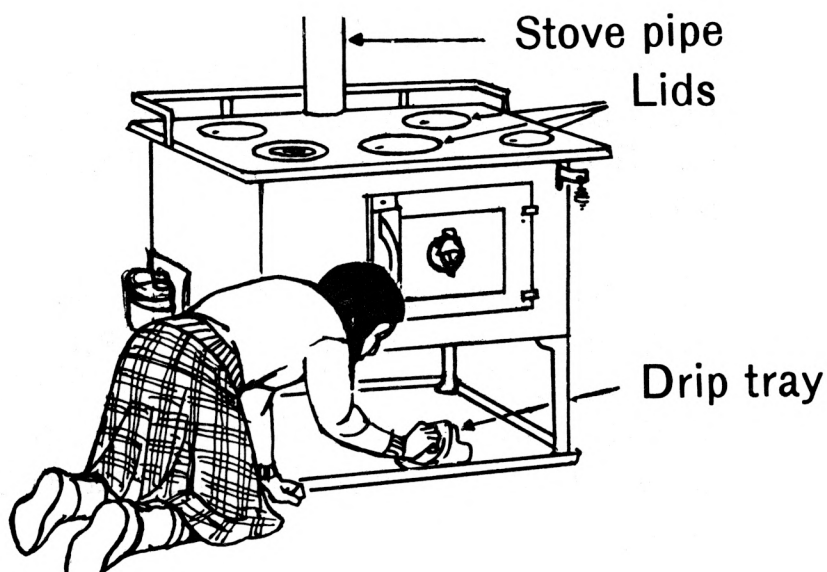
Take out upper and lower burner plates and wipe off. Use a broom straw to open holes in lower burner plate.

With the stove scraper, scrape soot off burner. Lift dirt out of fire pot and wipe sides and bottom clean. The air holes in the side walls of the burner bowl must be free of soot.

Put burner rings back into position. Bottom ring has "this side up" marked on it and rests on pins on the wall of the fire pot. Top ring fits on top of fire pot.

Remove oven door and steel rack. See page 4. Scrape soot off sides and bottom of oven and clean out. Follow instructions on cleaning porcelain for cleaning oven door. Replace rack and door.

Wipe out drip tray with warm soapy water using a sponge or cloth. Put stove lids back on and replace pipes. Wipe off stove with paper. Relight burner.



CLEANING STOVE PIPES

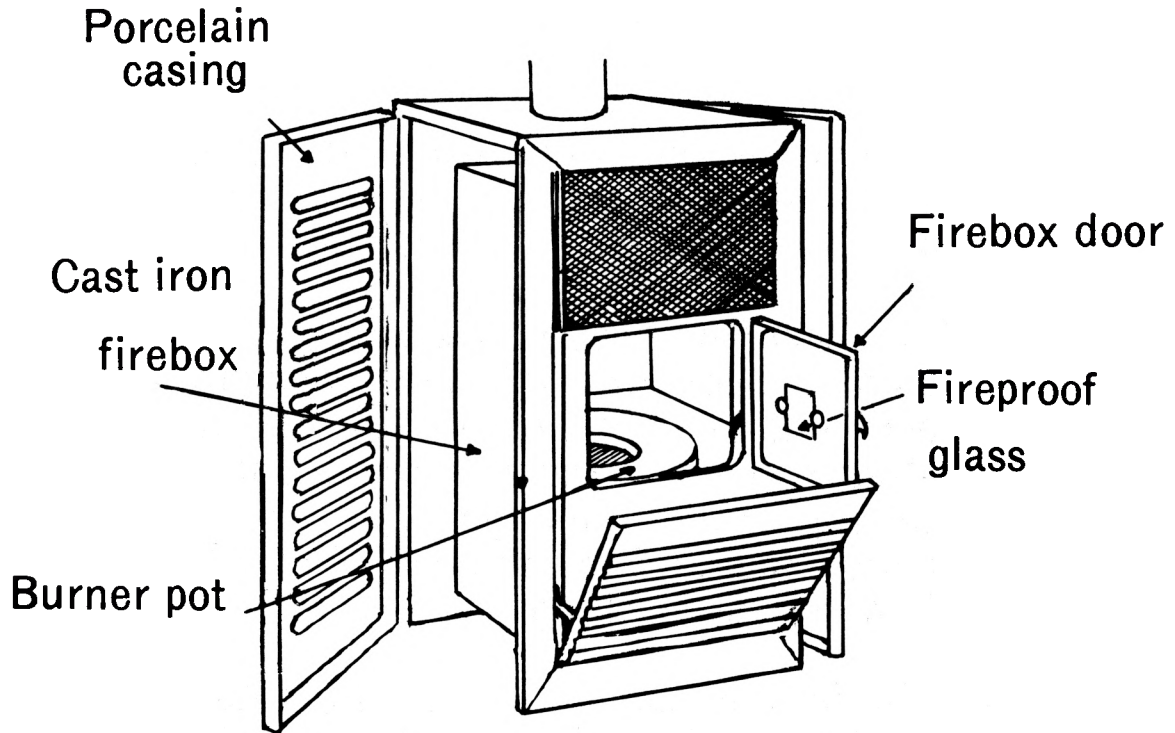


Take pipes apart and take outdoors. Slap pipes with a stick or hands to loosen soot. Soot may also be scraped off with a long-handled scraper. Empty soot into a box and put with the garbage for hauling away.

CLEANING THE CHIMNEY

Soot does not generally gather in this type of chimney. When you have the stove pipes off, look up into the chimney. Scrape off any soot that may be on the sides. Place a paper on the floor or hold a pail beneath the opening to catch the soot which drops out. Replace the stove pipes when cleaned.

THE OIL HEATER



Heaters are in the 3 bedroom houses only. Sides open out for more and greater heat. This keeps the heat in the room instead of being lost up the chimney.

THE OIL HEATER

The heater lights and works the same as the stove. It also stands on a steel drip tray to protect the linoleum.

The cast iron firebox has an outer porcelain covering with sides and front openings to allow heat to flow out in all directions. If the side and front casings are left open you will get faster heat and the casings will cool to allow for washing.

The firebox has a door opening into the fire pot for lighting, and a small fireproof glass window for watching the burner in operation.

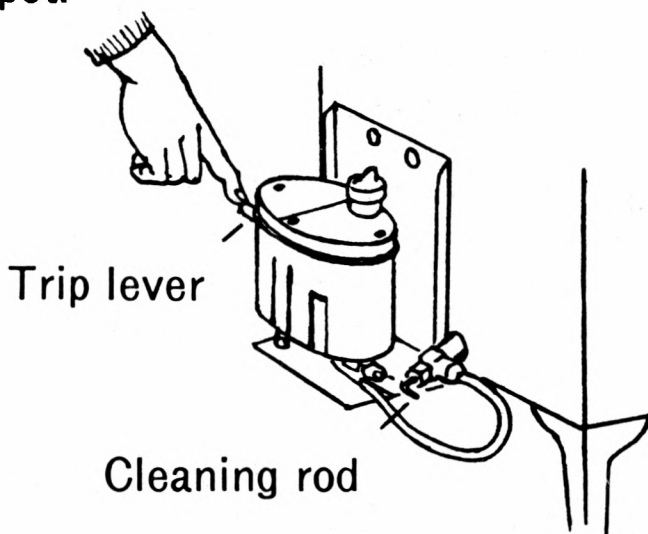
HOW TO LIGHT THE OIL HEATER

If you do not know how, ask the Housing Association Council director to show you.

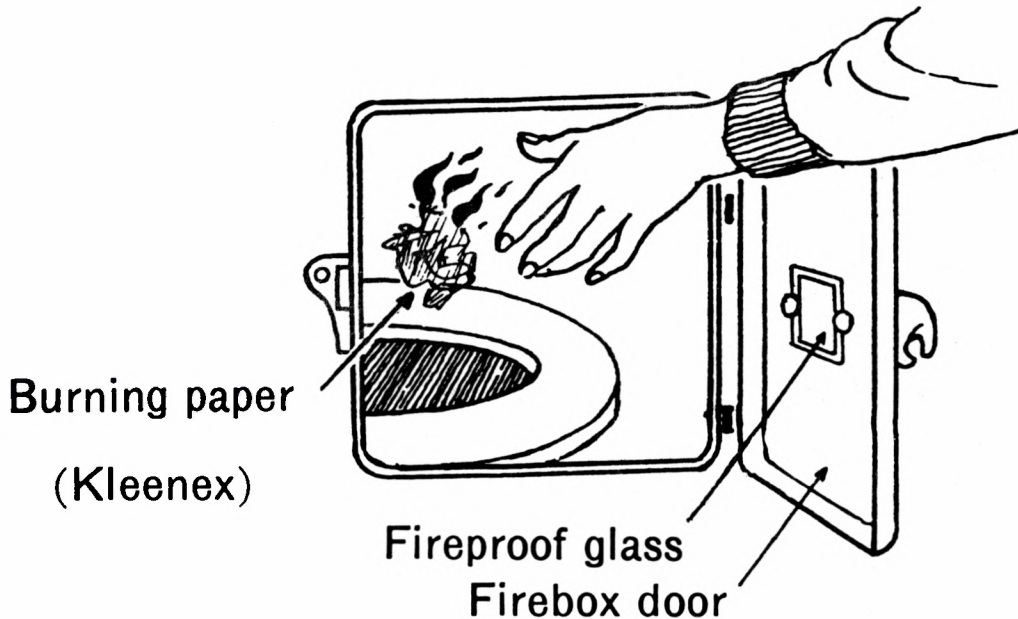
Pull down the casing at the front of the heater and open the firebox door. See page 19.

Start oil flowing by pressing down on the trip lever of the oil feed box beside the heater.

Make sure the cleaning rod in the oil line is pulled back out of the burner pot.



HOW TO LIGHT THE OIL HEATER (continued)



Turn heat control to 6. Watch for a small amount of oil to appear in the bottom of the burner pot. Turn heat control to 1 and drop a lighted piece of paper into the oil.

Shut firebox door. Look through glass window to see that the burner is working. Close the front casing.

DAILY CLEANING OF THE OIL HEATER

The heater needs very little daily cleaning. Dust off daily with a clean dry cloth.

Remember that the heater is hot. Never set papers or clothing on or too near it as this may cause a fire. Keep small children away from the heater.

WEEKLY CLEANING OF THE OIL HEATER

Turn heat control to 2. Open porcelain side and front casings to let them cool. If dirty follow directions for cleaning porcelain. See page 29.

Check firebox for sooting. If it needs cleaning, see notes on Removing Soot page 14.

Operate cleaning rod on fuel line in same way as in "Weekly Cleaning of Oil Stove." See page 13.

Check drip tray for oil leakage.

REMOVING SOOT FROM THE OIL HEATER

This may need to be done twice a year. Remove and clean pipes and chimney. See page 17.

Open porcelain casing on front and sides. See page 19. Open cast iron door on firebox and lift out burner plates. See page 19. Clean firebox, plates, pipes and chimney as outlined in "Removing Soot".

Clean porcelain enamel casing as outlined in Porcelain Enamel on page 29.

Wipe out drip tray. See page 16.

Reassemble burners and pipes.

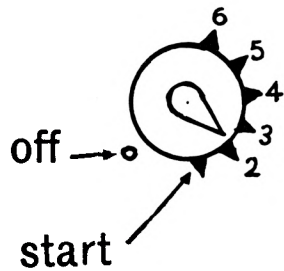
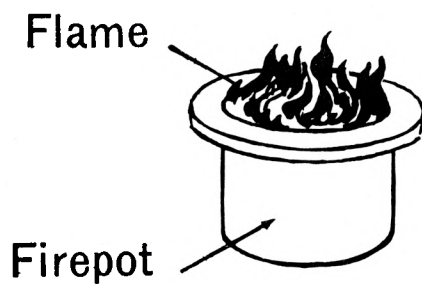
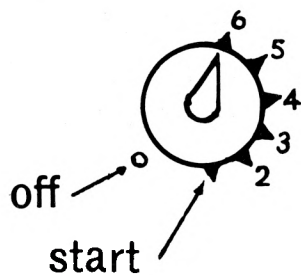
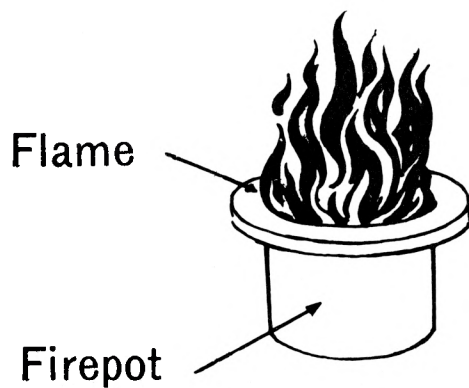
Relight heater.

WHY YOUR OIL STOVE AND HEATER NEED SPECIAL CLEANING

Soot collects inside stove pipes, in the firebox and firepot and in the space between the oven and the body of the stove. This must be removed at least once a year.

Soot prevents the oil stove and heater from working properly and can be dangerous. If soot in pipes starts to burn it may cause a fire.

The oil stove or heater must be turned off for thorough cleaning. To do this turn the heat control to "off" and turn the valve on the oil tank off.



HOW THE OIL STOVE AND HEATER SHOULD WORK

The fire should burn with a clear yellow flame. When the heat control is at 6 you get the highest flame and the most heat.

Tell the Housing Association Council director if the burner is noisy or if it smokes.

If there is not enough draft or the heat control is set too low, soot will form on the inside parts of the pipes and chimney.

If too much soot forms it may start to burn and cause a fire.

If there is oil in the drip pan, turn the controls off and tell the Housing Association Council director immediately.

PORCELAIN ENAMEL

Porcelain enamel is like glass. It will break if hit hard. A chair rubbing against it may chip it.



HOW TO CLEAN PORCELAIN ENAMEL

It is very easily cleaned. Daily dusting will keep it bright and shining.

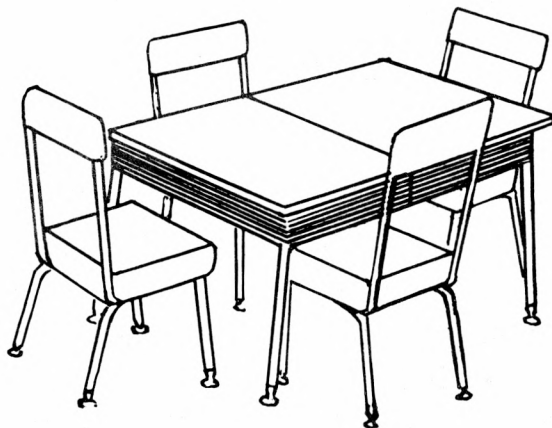
To remove dirt, wash when cool with warm soapy water—use a detergent in the water.

Do only a small area at a time.

Dry with a clean dry towel before doing the next section.

CHROME

Chrome is a hard shiny metal that looks like polished silver but wears better and requires less care in cleaning.



These Things May be Made of Chrome—trim on stoves, framework of table and chairs, bathroom taps, electric toaster, percolator.

How to Care for Chrome

It is easily cared for. Wash with warm soapy water and wipe dry with a clean dry towel. This will restore the high polish.

IMPORTANT—READ CAREFULLY

—Fire Hazard—

Hot parts of the oil stove, heater and stove pipes are dangerous if placed too close to walls or ceilings.

Leave at least this amount of space between the oil stove or heater and wall:

Unprotected, painted wooden walls
... .18" or more

Unpainted plaster with wood lath
... .16" or more

Walls protected by bright tin shield
with air space between8" or
more

*(NOTE: Metal shield should be attached to wall on posts to keep a 2 inch space between wall and shield, open at top and bottom. This protects the wall from overheating.)

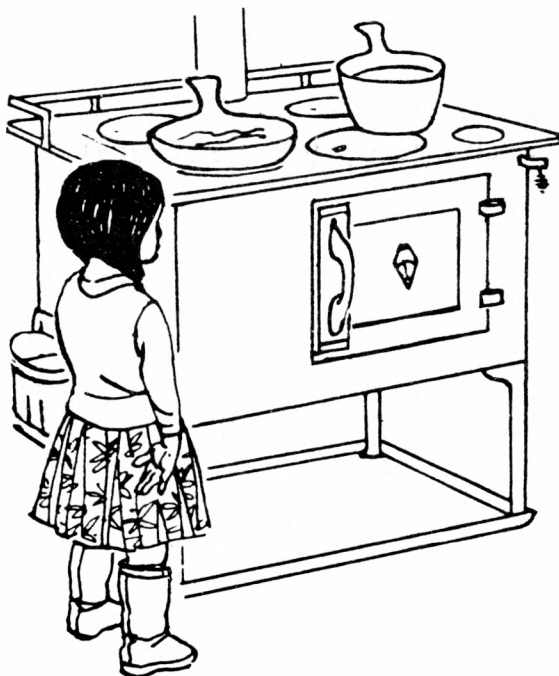
Stove pipes are hottest nearest the stove. A fireproof stove board or some fireproof covering should always be placed under any stove or heater set on a floor that will burn.

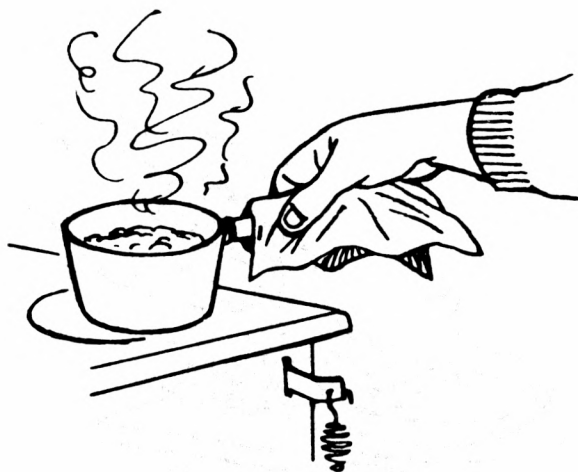
SAFETY IN USING THE OIL STOVE

The fire bowl should be free of oil before lighting a new fire.

Do not stand directly before or over the firebox when lighting the fire.

Turn pot handles to back of stove so small children cannot reach them.

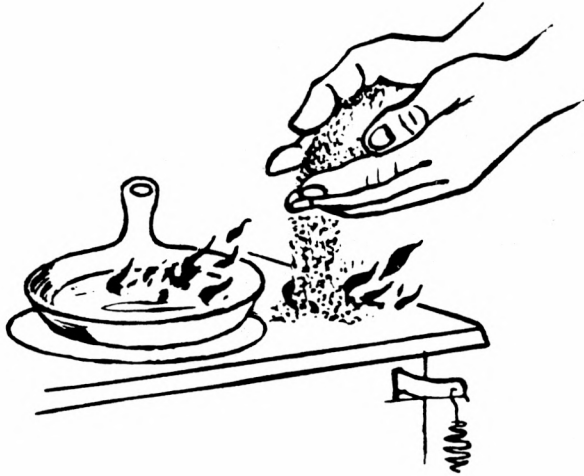




Use a potholder when moving hot pots or pans.

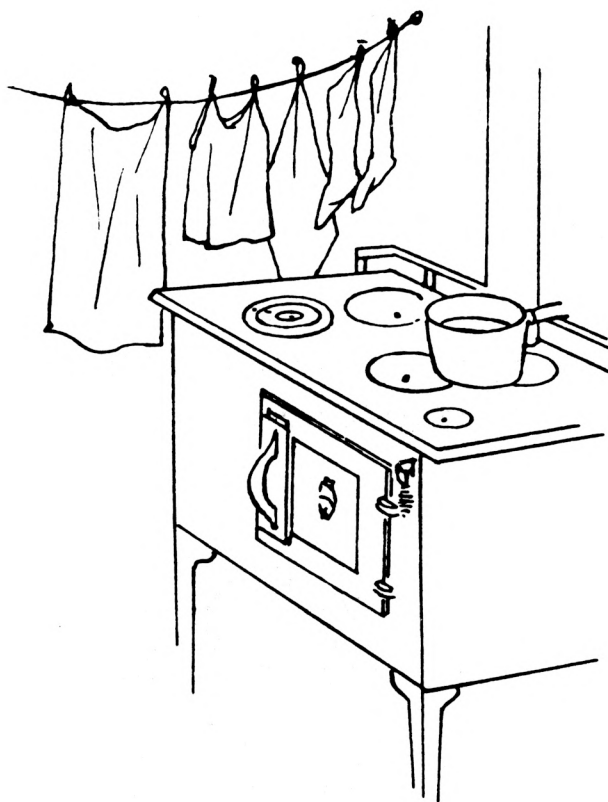
Be careful when cooking with fat. Overheating causes it to splatter out of the pan and can cause a burn or fire. If fat catches on fire in the pan, smother it by putting a lid on the pan.

SAFETY IN USING THE OIL STOVE



If a small fire starts on top of the oil stove from grease splattering out of a pan, put fire out by sprinkling with baking soda, salt or sand. Fill a pail with sand during the summer and keep behind the stove.

Place food slowly into hot fat.



Keep stove parts, pipes and chimney free of soot to prevent chimney fires.

Hang clothes to dry near heat but not over the stove in case they fall onto the stove and burn.

Keep paper, rags, gasoline away from the oil stove.

Never try to burn anything in an oil stove.

Wipe up spills on floor near the stove at once to prevent falls.





Children should be encouraged to play in other parts of the room or in a bedroom, away from the stove.

Keep floor free of anything you can trip over.

Keep matches in a metal or glass container out of the reach of children.

THE FIRE EXTINGUISHER



Do not touch the fire extinguisher except when using to put out a fire as you may accidentally discharge the contents.

After using, take it immediately to a director of the H.A.Council.

Ask the Housing Association Council director about this before you move into the new house.

On your first visit, look to see where it is kept. The 3-bedroom houses will have a fire extinguisher and may have two of them.

Check with the Area Administrator in the settlement to make sure that the fire extinguisher is in good working condition.

Everyone in the family should know where the extinguisher is kept. The Housing Association Council directors or the Area Administrator will be able to show you how the fire extinguisher works.

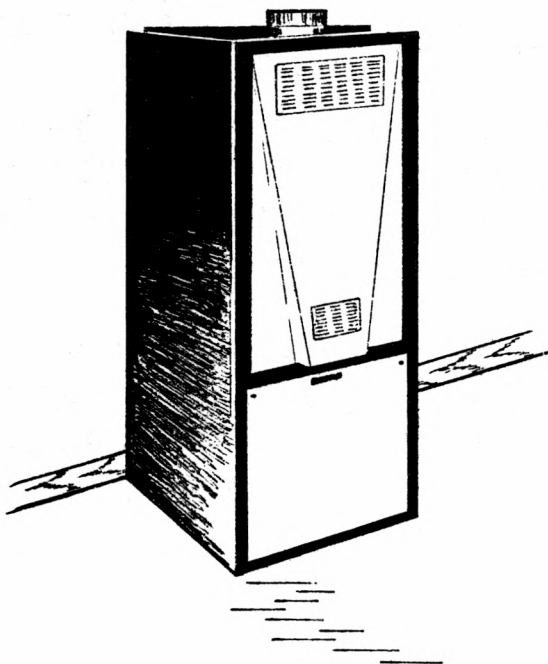
THE OIL STOVE AND HEATER WILL LAST FOR A LONG TIME

The firebox lining, fire pots, grates and cooking top parts can be destroyed by continuous high heat. The iron breaks down and will burn.

These parts will last for years if cared for. The burners will work best between certain low and high settings. Set heat control between 2 and 4 most of the time.

The stove and heater have a constant level valve that will shut the burner off automatically if the heat control is turned too low. There is also an automatic stop control for the highest setting.

THE OIL FURNACE



THE OIL FURNACE

If your house is heated by a furnace, you will find a thermostat on the living room wall to control the heat. The most comfortable temperature for most people is 70°F.

If the temperature in the room drops below 70°F, the furnace automatically starts to operate and will continue to burn until the temperature reaches 70°F. The motor will then shut off automatically.

Daily dusting of the enamel surface will keep the furnace clean and sparkling.

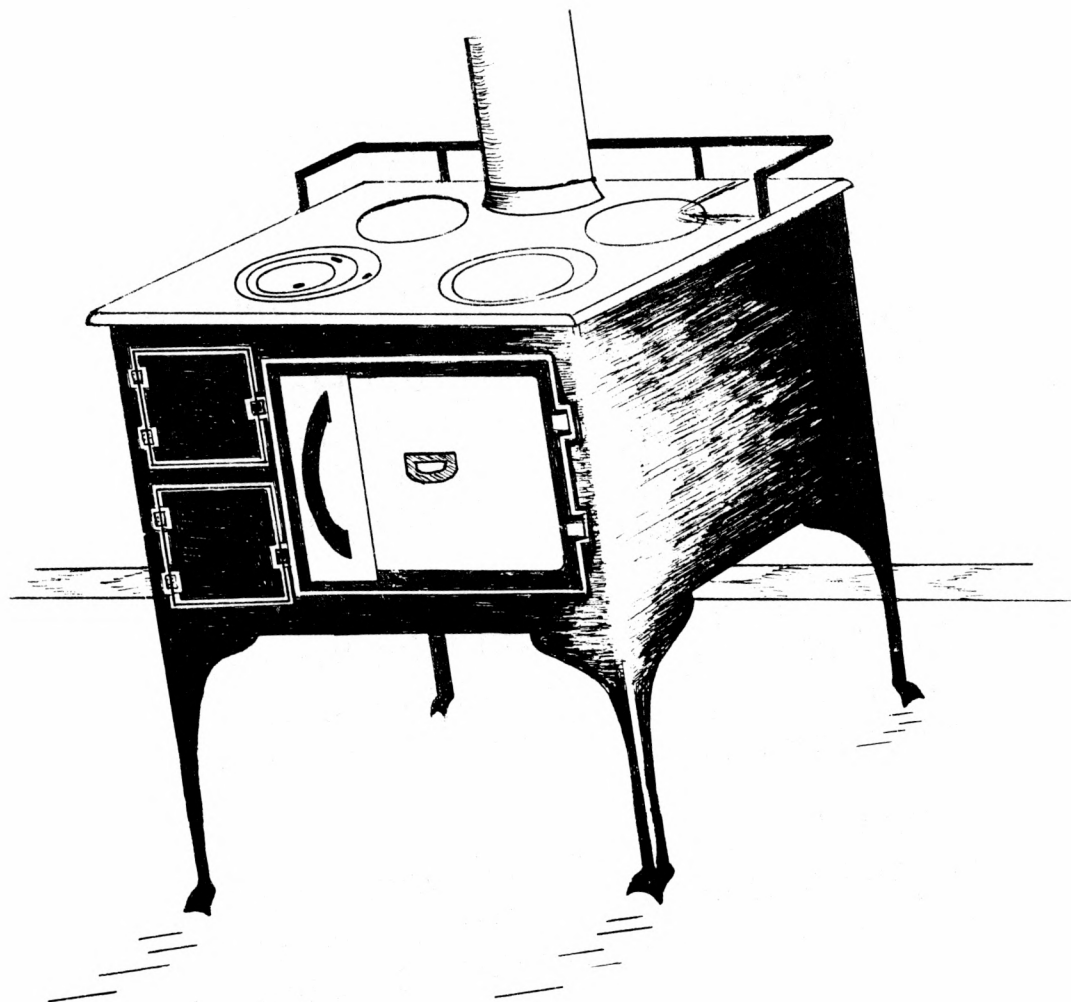
CLEANING THE OIL FURNACE

Once a year (summer), the Housing Association Council will arrange for someone to clean or replace the filter in the furnace. The furnace must be turned off to do this.

At this time you should take the pipes apart and clean them. See page 17 and page 18 for Cleaning the Stove Pipes and Chimney.

While the furnace is cool, wash the enamel surface with warm soapy water and polish. See instructions on page 29.

The Wood Stove



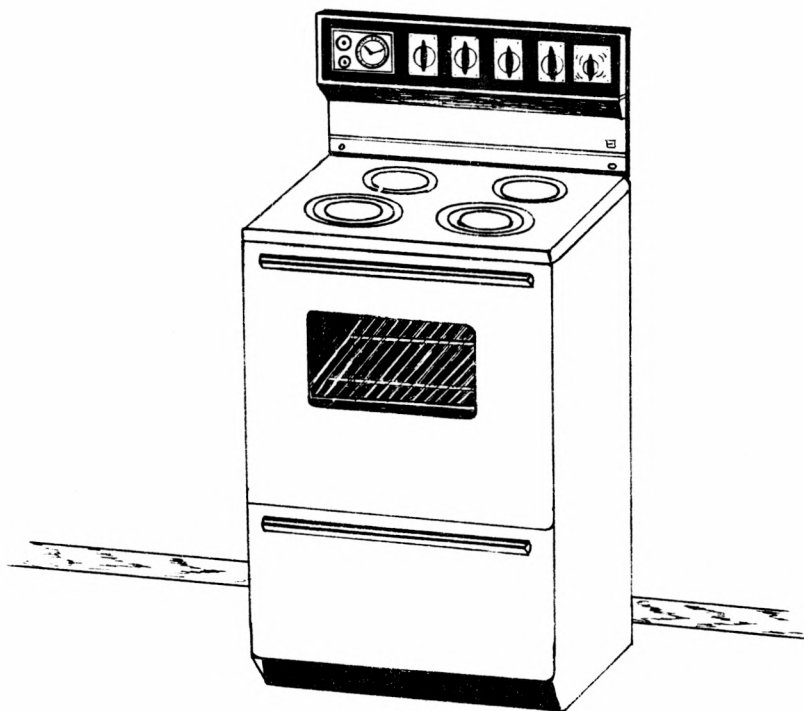
THE WOOD STOVE

Follow these rules to keep your stove working well:

1. Remove ashes from below the grate every day.
2. Keep a supply of dry wood on hand at all times.
3. Clean SOOT from the space between the lining and outer part of the stove frequently. See page 14.
4. Follow instructions for daily and seasonal cleaning of the stove.

Pages 12-18 .

The Electric Stove



If a burner plate or the oven does not get hot when you have turned on the switch for that particular part of the stove, a fuse may have burned out and must be replaced. Check the fuse box.

THE ELECTRIC STOVE

Electric stoves are easy to operate.
Learn the switch controls for each
burner plate.

Use the correct setting for your cooking.
In this way you save fuel and prevent
burning food.

If you use too large a pot on the small
burner plates, the enamel will chip and
fall off.

HOW TO CLEAN AN ELECTRIC STOVE

1. Try to prevent food from boiling over onto the burner plates. Protect the catch plate under the burner plate by covering with foil wrap.

A sheet of foil wrap on the bottom of the oven, helps to keep the oven clean.

2. Wait until the stove cools before wiping the stove off with a damp sponge or cloth. Washing while the stove is hot, causes cracking and chipping of the enamel. See page 29 for How To Clean Porcelain Enamel.
3. Food that burns onto the chrome parts of the burner plate may be removed by rubbing lightly with fine steel wool and wiping with a damp sponge or cloth.

To polish chrome, use a dry cloth.
See page 30.

If you do not know how to do these
things, ask a Housing Association
Council director to show you.



NOTES