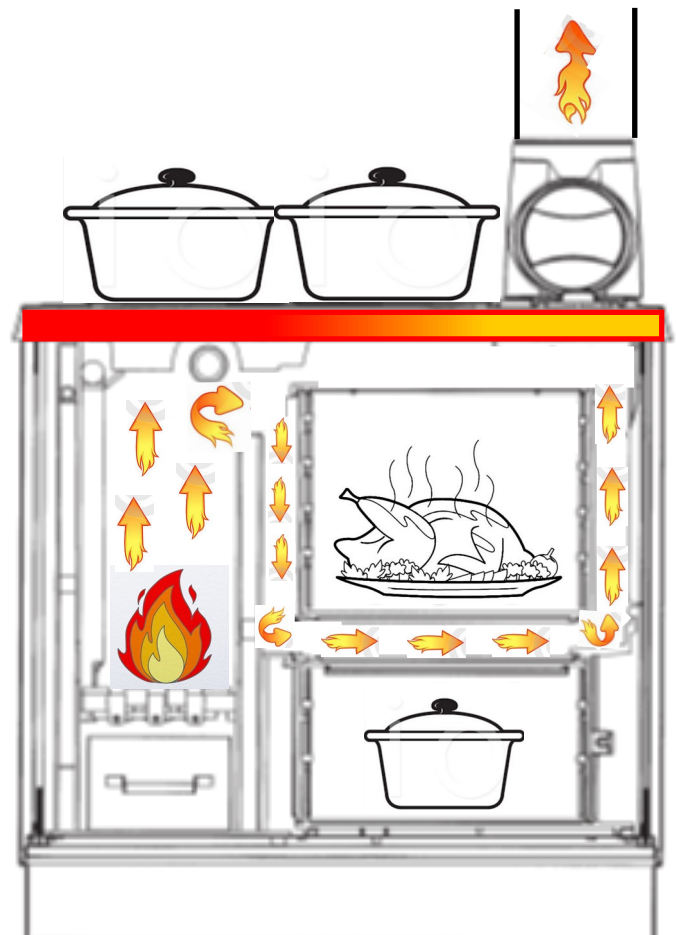


# Why do Stanley cast iron cookers produce such wonderful flavours to baking and succulent moist roasts?



The heat from the firebox is circulated under the cooktop and around the outside air paths of the cooker radiating a soft and gentle indirect heat to the inside of the ovens, so unlike the harsh dry heat as experienced in electric and gas cookers, the cast iron ovens produce beautiful flavours and moist succulent roasts.



## THE FOLLOWING FEATURES AND BENEFITS ARE COMMON TO ALL STANLEY COOKERS

### Feature:

### Benefit:

1. Cast Iron Ovens

- Stable oven temperatures
- Consistent heat for even cooking
- No food shrinkage, food keeps all its flavour
- Self cleaning
- Long service life
- World renown
- No need for electric back up

2. Machined Cast Iron Hotplates

- Quick even heat
- Room for five pots
- Do not warp like steel hotplates

3. Huge Fireboxes

- Room for large logs or big pieces of coal
- Long intervals between refueling
- Over night burns

4. Rope sealed doors

- Controlled burning, high efficiency
- Clean burning.

5. Splash Backs

- Keeps your walls clean
- Only Stanleys have these

6. Plate racks

- Great for rising bread and airing clothes
- Only Stanleys have these

7. Insulation

- No brickwork required
- Cheap installation
- Can be used in the summertime

8. Wetback

- Saves you around 30% of your power bill

9. Damper Control

- Gives you complete control of the fire