

SMITH & PHILLIPS,  
GAS ENGINEERS AND PATENTEES  
OF  
Apparatus for Heating, Cooking,  
AND  
Ventilating by Gas,

55, SKINNER STREET, SNOW HILL,  
And 5, WEST SMITHFIELD,

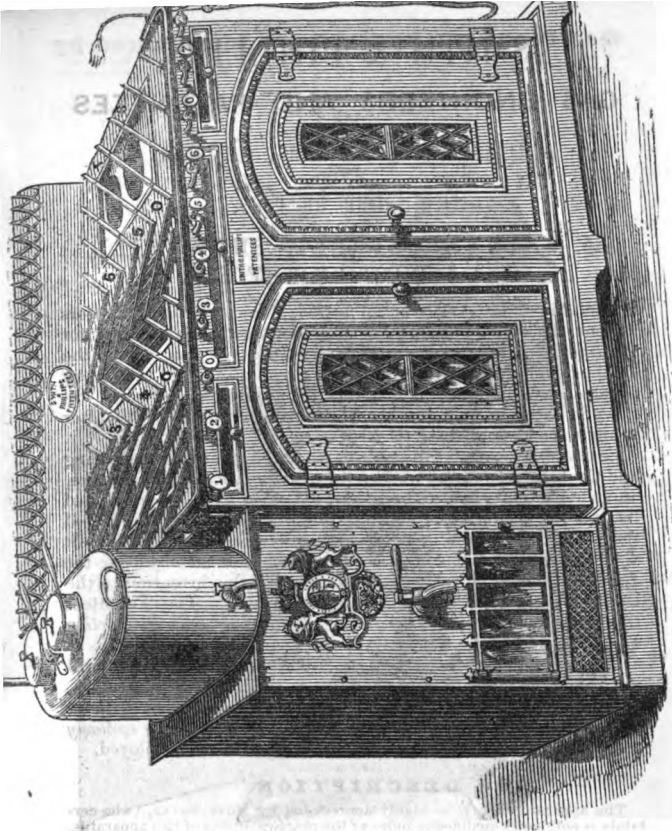
HAVING invented and secured by Her Majesty's Royal Letters Patent the most *valuable, economic, and useful Apparatus* for *Heating, Cooking, and Ventilating by Gas*, beg to invite the Public to an inspection of the same, resting assured that every prepossessed prejudice against the *cleanliness, comfort, and economy* in the use of Gas, for the above-named purposes, will, after a single inspection, cease to exist.

So many unsuccessful attempts having been made to form Heating and Cooking Apparatus worthy the attention of Men of Science, and the Culinary Art, and all these attempts having been lauded by the Inventors (or rather imitators, for they have all imitated the same defective system of construction) as being perfect, it would be useless to theorize on the subject, and thereby leave the Public in doubt, by permitting them to add this invention to the list of *useless* cooking and heating apparatus. The Patentees therefore *invite the most prejudiced and the most scientific portion of the Public* to have a practical proof, by seeing the apparatus in action, feeling convinced that, as others have done, they will return with a conviction of the positive utility of the invention, and the truth of being able to cook and heat by Gas, without producing any pernicious effects, and giving an *immense economy over the old systems* of heating and cooking hitherto employed.

**DESCRIPTION.**

The apparatus Fig. 1, so highly appreciated by MONS. SOYER, (who certainly is eminently qualified to judge of the practical utility of this apparatus, as being equally well adapted for the cooking of the varied French dishes, as for the more substantial English ones,) is acknowledged, by the best judges in gas matters, to stand unrivalled.

It is a boon, alike to the consumers and makers of gas; to the former in economizing the quantity burnt; and to the latter, by creating a means of a general daily consumption, instead of a partial use, and thereby compensating, in a great measure, by an increased demand, the reduction recently made in that important article. In this apparatus it should be understood that the burner under the boiler is so conveniently arranged, that it can be turned out for the purpose of lighting; thus precluding the possibility of explosion ever taking place, an inconvenience to which all previous gas apparatus for cooking are liable. This system is evidently of the utmost importance, as a means of preventing accidents, and also gives an opportunity, if necessary, of cleaning the burner with great facility. In fact, the whole of the apparatus is truly simple and convenient, possessing the advantages of ROASTING, STEAMING, BOILING, BAKING, BROILING, FRYING, STEWING, &c., with a certainty of PERFECT VENTILATION and COMBUSTION, and a CLEANLINESS INCREDIBLE to all who have only seen defective cooking apparatus. All this is carried on with an astonishing certainty and regularity; the heat operating



equally on every portion of the meat, all chance of burning is avoided, and its nutritious qualities are preserved; add to this the great advantage of being able to retard the serving of a dinner by regulating the cock of the burner, so as to allow only a sufficiency of heat to keep the meat warm. The meat withdrawn from the apparatus, the fire is at once extinct, and the expense ceases. These are the advantages which it is impossible to obtain from any coal fire without incurring an enormous expense, and have been sufficient to cause the above-named gentleman (Mons. Boyer) to report that the cooking apparatus manufactured by SMITH & PHILLIPS is the ONLY PERFECT ONE IN USE, and SUCH ONLY WITH WHICH HE WOULD ALLOW HIS NAME TO BE CONNECTED; added to which, it has undergone, during several months, most scrutinizing and severe trials, the result of which has elicited the flattering encomiums and approbation from the most scientific men and gas engineers of the present day. The Price of this apparatus, £25 complete. If without Boiler and Steam Kettle, £18.

PROPRIETORS OF CLUB-HOUSES, INNS, and EATING-HOUSES are particularly invited to see the apparatus in operation, which takes place daily at the Patentee's Show Rooms, No. 55, Skinner-street, where its value can be fully appreciated, and proof given that it requires only to be seen in action to promote its general adoption.

Fig. 2.

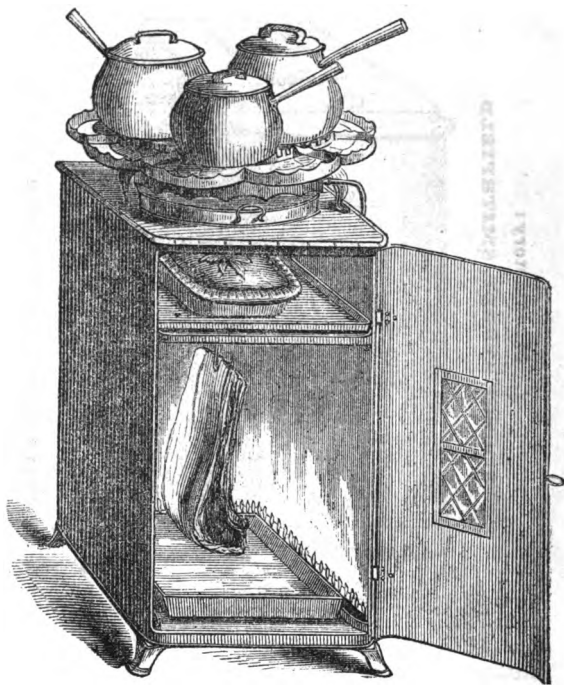


Fig. 2.—A most convenient apparatus, capable of Roasting, Baking, and Boiling at the same time; and when in use for Boiling purposes, Broiling or Toasting can be performed in the most perfect manner. Ironing is also performed in the most cleanly manner by this simple apparatus. Price complete, with a variety of necessary Culinary Articles, £4 4s. SMITH AND PHILLIPS, Patentees.

SOYER'S CELEBRATED ROASTER.

Fig. 3.

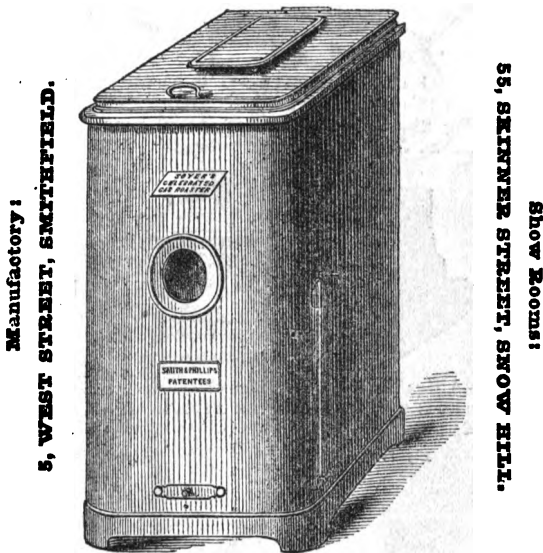


Fig. 3.—A most economic Roaster, highly appreciated and patronized by Mons. Soyer; and, in justice to that great master of the Culinary Art, bears his name. Price £1 15s. SMITH AND PHILLIPS, Patentees.

Fig. 14.

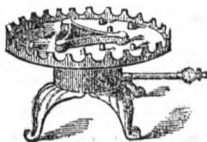


Fig. 14.—A Small Apparatus for Boiling Purposes. Price 8s.

# Gas Cooking Apparatus.

Fig. 9.



Fig. 9.—A Gas Stewing Stove, same as placed on top of Fig. 2. With this apparatus all the Cooking stated to be performed by Fig. 2 can be performed, except Roasting and Baking. Price £1 and £1 5s.

Fig. 8.

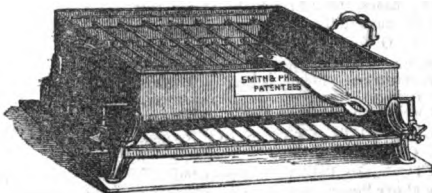


Fig. 8.—A Gas Gridiron, the value of which may be estimated by the hundreds now in use. Price £1 10s. If with an Oven attached, £2 2s.

Fig. 9.

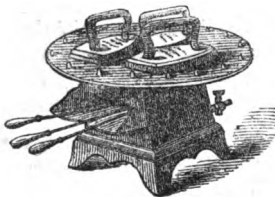


Fig. 10.



Fig. 9.—A Small Stove, suitable for Heating Italian and Flat Irons, Tinmen and Plumbers' Soldering Irons; at the same time it can also be applied for any Boiling Purpose. Price 21s. and 16s.

Fig. 10.—A Useful and Ornamental Apparatus for Mulling Wine, Beer, &c. Price according to Pattern.