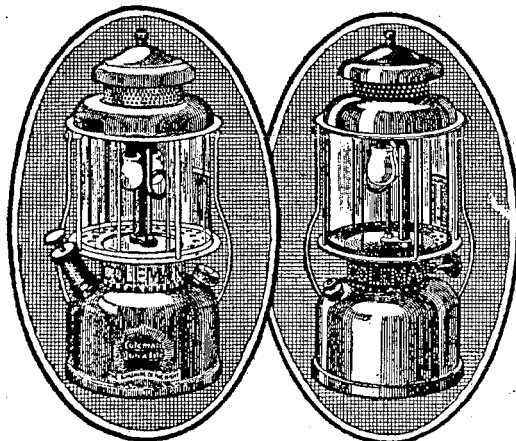


# New Coleman Quick-Lite **LANTERN**

**With the Built-in Pump**

It's "just the thing" for campers, auto tourists, hunters, fishermen. No chance to lose or damage pump. Lights up the whole camp at night. It's always ready for use. Carry it anywhere, in any kind of weather,



**No. 427**  
With Built-in Pump

**No. 327**  
With Pump Separate

## Here's why you'll like it

*Brighter than 20 old style oil lanterns. Lights with ordinary matches. Makes and burns its own gas from motor gasoline.*

*No greasy wicks to trim; no dirty chimney to clean; no smoke; no soot; no odor.*

*Can't spill fuel even if tipped over. Can't be filled while lighted.*

*Gives more than 40 hours brilliant service per gallon of fuel.*

*Built of Brass and Steel, heavily nickered. Inspected, tested, guaranteed.*

*Mica chimney makes it wind-proof, rain-proof, bug-proof.*

How to Operate the

# Coleman Camp Stove

**Model No. 2**

## IMPORTANT

*It is a sturdy compact stove built to stand the hard, knock-about use of camp life and still give good service.*

*Let us emphasize the following cautions:*

1. **Always Use the Hot Blast** whenever you start your stove.
2. **Always Use Clean Gasoline** (petrol), and always use a good grade of any of the well known brands. Be sure it is clean. Dirty gasoline will clog the generator and cause difficulty in generating and prevent getting the maximum heat.
3. **Always See That the Generator Valve** is closed before pumping up the tank.
4. **Keep Sufficient Air Pressure** in tank.
5. **Oil the Pump Leather** occasionally. This keeps the pump in good working condition.
6. **Keep the Pack Nut Tight.** The pack nut is located on the generator valve. Keep it tight with a wrench and you will prevent leaks at this point.

It is just like any mechanical device—with care and attention, it will **LAST LONGER** and give **BETTER SERVICE**.

## The Coleman Lamp Company

Factory and General Offices: Wichita, Kansas  
Branches: Philadelphia, Chicago, Los Angeles  
Canadian Factory: Toronto

## HOW TO OPERATE THE



Figure No. 1

**Suit-Case Position—Packed for Carrying**—The Coleman Camp Stove Model No. 2, folds up and carries like a suit-case with everything inside. In this position it measures only 18½ inches long by 11¼ inches wide by 4 inches deep, and weighs about 18 pounds. It is light, handy, compact and takes up but little luggage space.

When the stove is in Suit-Case Position (as shown in Figure 1) the lid of the cabinet is held firmly closed by the strap steel legs, which fold over the ends making the best lid holders ever devised. The positive snap-locks hold the legs rigidly in place.

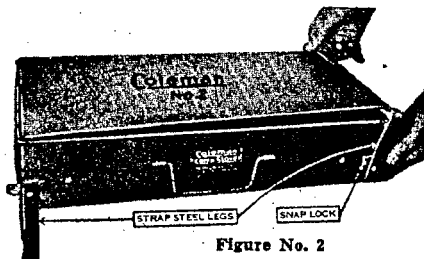


Figure No. 2

**To Open Up Stove**—Press down on the snap-lock with the thumb of one hand and pull the leg out and down under the stove with the other hand (See Figure 2). When set in the snap-locks (See Figure 3) the legs provide strong supports for the stove.

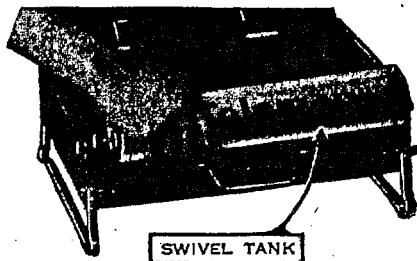


Figure No. 3

**To Turn Tank Outside**—Lay back the lid and the burner grate, and then swing the fuel tank outside the cabinet of the stove. The tank should always be

## COLEMAN CAMP STOVE

in this outside position when the stove is in use. In fact, you can not operate the Coleman Camp Stove unless its fuel tank is outside the cabinet.

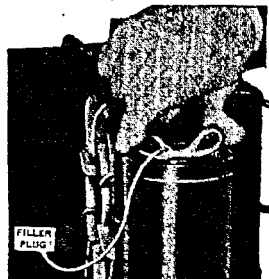


Figure No. 4

**To Fill Fuel Tank**—Set camp stove on its left hand end and remove the filler plug in the right end of the tank (See Figure 4). Then fill the tank with one quart of a good grade of clean gasoline. This may be done either from the ordinary red painted gallon size can or with the Coleman Auto Siphon from motor car tank. (See Figures 5 and 6).

**Directions for Using Siphon**—Drop loose end of hose into tank or vessel from which liquid is to be siphoned. Push siphon plunger into the barrel as far as possible and be sure it is below level of liquid to be drawn. Place finger tightly over lower end of

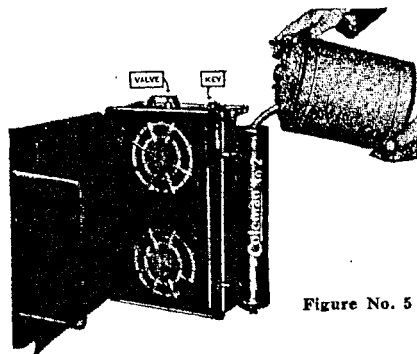


Figure No. 5

plunger and pull out plunger as far as possible. Remove finger and liquid will flow until stopped or until container is empty. To stop flow, place finger over end of plunger and raise it up to let liquid drain back into tank. (See Figure 6).

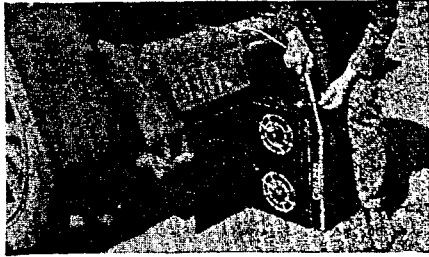


Figure No. 6

After Tank is Filled replace filler plug and tighten with the fingers. Wherever possible it is always best to strain the fuel through a piece of finely woven cloth or felt. The seal tube in the tank is so constructed as to prevent the tank ever being filled too full. This means that while the seal-tube itself might fill and run over, the tank can not do so and there is always plenty of air space in tank for pumping up.

**Caution**—After filling tank and before pumping up make sure that the generator valve (See Figure 5) is closed. Turn it to the right with valve key until tight.



Figure No. 7

**To Pump Up**—Grasp handle of Pump Plunger with thumb and finger and turn to left one full turn. This opens the Air Valve at right hand end of pump. (See Figure 7.) Then pump 15 to 20 strokes. As soon as through pumping, close air valve by turning pump plunger to right, seating the Pump Air Stem fairly tight. (See diagram bottom Page 14.)

**Caution**—To keep the built-in pump in good working condition for producing full air compression you should occasionally remove the pump plunger rod and put a few drops of oil on the pump leather.

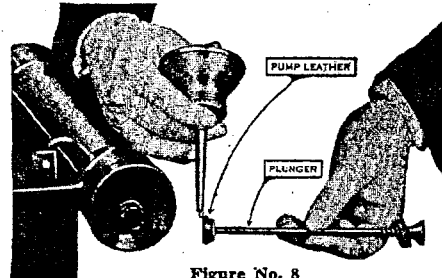


Figure No. 8

**Caution**—To keep the built-in pump in good working condition for producing full air compression you should occasionally remove the pump plunger rod and put a few drops of oil on the pump leather. (See Figure 8).

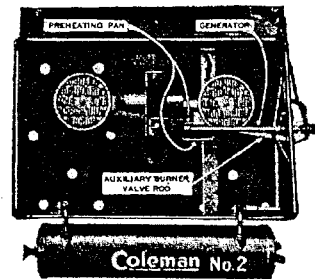


Figure No. 9

**To Generate**—(1) First be sure that your stove is in correct generating position. The small pre-heating pan should be directly under the generator as shown in above illustration. The tank must be outside. Push in as far as possible the auxiliary burner valve rod to make sure that the left burner is closed. (See Figure 9). If a strong wind is blowing set up the Wind Baffle (See Figure 15), or, fold up the legs and place stove cabinet flat on the ground until generation is completed.

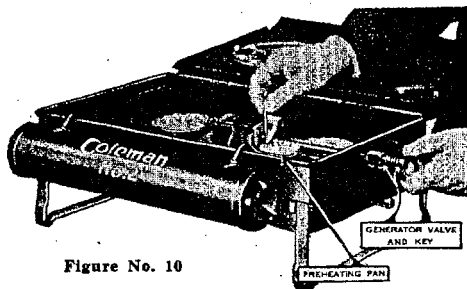


Figure No. 10

To Generate, Continued—(2) Open the generator valve with key and let a little gasoline (about a teaspoonful) into preheating pan. Close the valve and then light the gasoline in the pan (Figure 10). In about a minute the heat of the idle flame from the preheating pan will warm up the generator tube and thus partially vaporize the gasoline in it.

Note:—As the generator is not yet fully heated do not shift it to operating position, until you have finished following out these generating instructions. The stove is now ready for the next and most important step, (Figure 11), in this simple speedy method of generation.

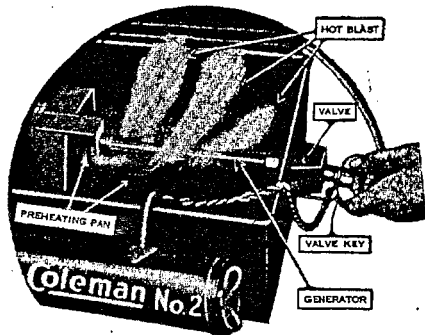


Figure No. 11

To Generate, Continued—(3) Open the generator valve again. Open it wide—several turns to the left if necessary. This starts the powerful Blow-Torch or HOT BLAST action which so quickly completes generation. Because, the instant the valve is open the vaporizing fuel in the generator, (by reason of air pressure from fuel tank) spurts thru the tip end of the generator into the upper or cup-like end of the preheating pan. From there the gas is turned back and down into the preheating pan where it is ignited by the idle flame (or by a match if idle flame has gone out). Igniting the gas converts it into a

hot strong blowing flame which the shape of the preheating pan then throws upward, entirely surrounding the generator.

With the HOT BLAST thus concentrated on it the generator speedily heats up to proper operating temperature. (See Figure 11). About a half a minute of HOT BLAST should complete generation, and when the generator is shifted (See Figure 12) the burner will produce a hot clear blue flame for cooking.

Important—Always use this HOT BLAST when lighting your Coleman Camp Stove. Be sure to open the valve enough by turning the valve key to the left until the HOT BLAST flame actually roars as it leaps out of the preheating pan to finish heating the generator. This HOT BLAST practically guarantees that you can always start your stove in two minutes or less, any time, in almost any kind of weather. But you must always use it—use the HOT BLAST every time you start your stove—to get the full benefit of its intense heat and speedy action.

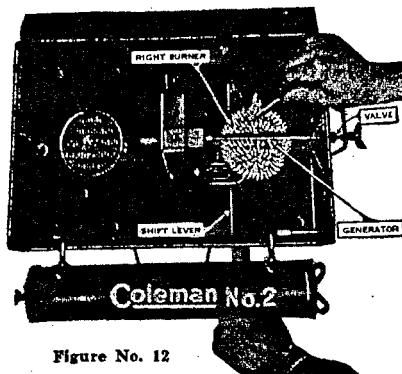


Figure No. 12

To Shift Generator—After the generator has been thoroughly heated, grasp the shift lever and quickly pull the burners forward (or toward front of stove cabinet) to the position showing the generator centered directly above the right-hand burner. (See Figure 12). The shift lever extends thru the front side of the stove cabinet and is easily reached by raising the fuel tank slightly. In operating this lever, first, shift it to the left and then pull forward out of cabinet as far as possible.

To Light Right Hand or Master Burner—Open the generator valve. Usually the idle flame in preheating pan is still burning strong enough to ignite the burner; otherwise, simply light burner with a match. (Figure 12). In case the burner does not seem to be thoroughly heated after shifting into cooking position, shift back again, and let the hot blast complete generation. Your Coleman Camp Stove is now ready for Cooking—boiling or roasting, frying or toasting.

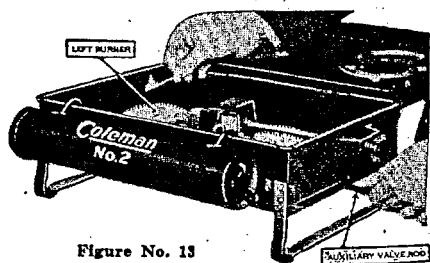


Figure No. 13

**To Light Left Hand or Auxiliary Burner**—After the Master Burner is lighted, pull out the auxiliary valve control rod under the guard at the right end of the stove cabinet, and light the left burner with a match. (See Figure 13).

**To Regulate Heat of Flame**—of right burner, turn valve key on end of generator. Regulate left burner by pushing or pulling auxiliary valve rod.

**To Shut Off Burners**—Close the valves. Always see to it that the valves are closed whenever you are thru cooking or stove is not in use.

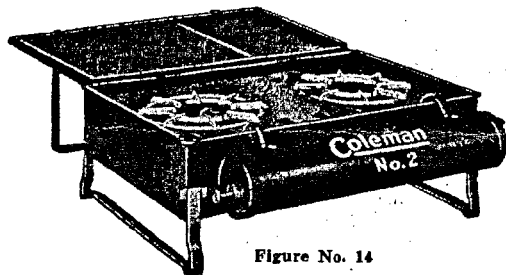


Figure No. 14

**For Shelf or Frying Position**—Lay the grates over the burners. Set the shelf support in an upright position under lid of stove. This converts the lid into a handy shelf for holding cooking utensils, dishes, cups, salt and pepper, etc.



Figure No. 15

**To Set Up Wind Baffle**—On the inside of each end of the stove is a small wire support arm. Lift out these arms and set them at right angles to the ends of stove cabinet. Then raise the hinged wings on each end of the inner lid to an upright position. Now pull them forward and allow them to rest on the wire support arms. (See Figure 15). The inner lid of stove has now been raised to Wind Baffle Position. You will notice there is plenty of space left over the two burners for cooking utensils and at the same time there is ample protection against the wind.

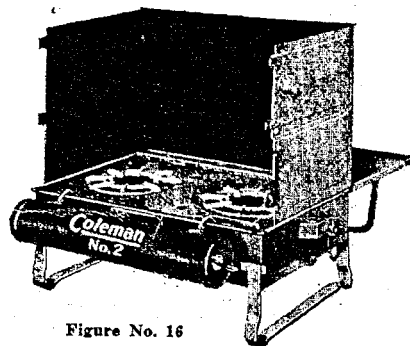


Figure No. 16

The outer part of the lid still remains in a shelf position back of the Wind Baffle. It makes a handy place on which to place cooking utensils and other necessary things in the preparation of the meal. (See Figure 16).

## HOW TO OPERATE THE

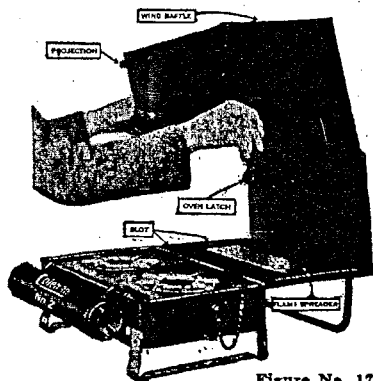


Figure No. 17

To Set Up Warming Cabinet—First, lift the Wind Baffle wings up and then back as shown in the illustration. (See Figure 17). Next, turn Baffle Wings down and insert projections on their lower edges in slots at ends of outer lid. (See Figure 18). Keep oven-door latch outside.

Note—As you open up the last fold, you will find a metal plate or flame spreader laying on the outer lid. Lay it to one side for the present. Its use is explained under Figure 20.

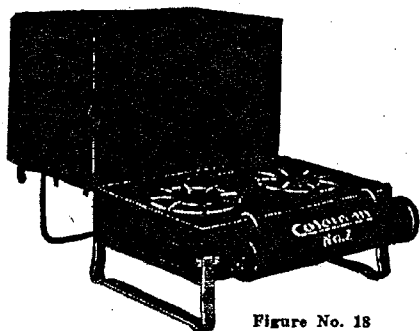


Figure No. 18

Your Coleman Warming Cabinet is now set up, ready for use. It's just the place to keep the biscuits and "French Frieds" crisp and hot while you boil the coffee and fry the fish. (See Figure 18).

## COLEMAN CAMP STOVE

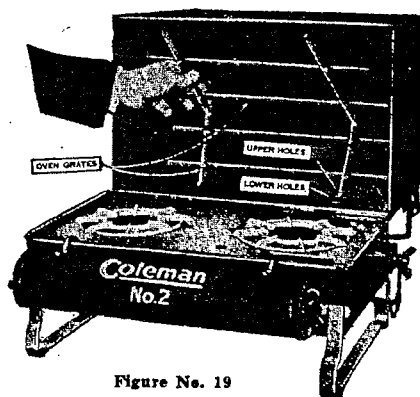


Figure No. 19

To Set Up the Baking Oven—(1) You have the warming cabinet set up. Next place the folding oven grates in baking position. These are the grates you found back of the burners when you opened the stove. (See Figures 2 and 3). First unfold the grates and hook the bent ends of the cross pieces through the holes in the outer lid or bottom of the warming cabinet. Bend the upper halves of the two cross pieces to your left and at an angle of about 30 degrees. (See Figure 19).

To Set Up Baking Oven—(2) Next, insert the upper ends of the oven-grate cross pieces in the upper holes in the top of the warming cabinet. Straighten the two cross pieces to a perpendicular position. For thick, extra large roasts use lower holes.

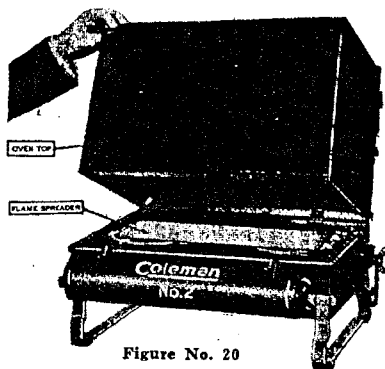


Figure No. 20

To Set Up Baking Oven—(3) Place the small oblong flame-spreader over the burner grates, so it will distribute cooking heat evenly throughout the oven. Next, tip forward the warming cabinet until it covers the grates and burners in the stove, thus completing the oven. (See Figure 20).

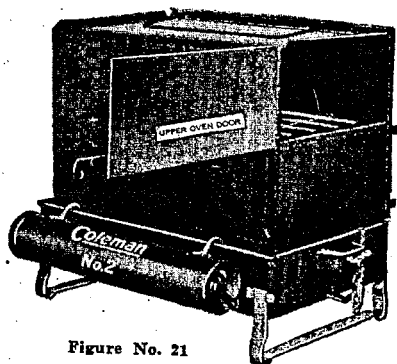


Figure No. 21

With This Built-In Oven on your Coleman Camp Stove you have a "miniature kitchen range" with you at all times on any camping trip and always ready to do any kind of cooking, particularly baking and roasting—duck or chicken, pie or cake, biscuits or rolls—anything you want—and you get it quickly with this oven. (See Figure 21).

To Use As Drum-Heater—The Coleman Built-In Oven also makes the finest kind of a heating stove for warming up your tent or cabin on chilly mornings or evenings. Light both burners, open the upper door in the end of the oven and you'll have all the heat you need and if you want more heat, pump more air pressure into the tank.

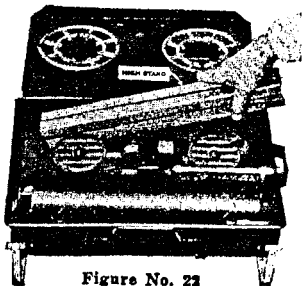


Figure No. 22

The Folding High Stand for Coleman Camp Stoves is sold extra as an added convenience for Coleman Camp Stove users. This stand raises the stove to just the right height for easy cooking. Each stand is of single unit, all-steel construction and is so strongly made that it easily supports the weight of two men. The automatic folding joints make it rigid.

For packing the stand folds to a size 2x2x17 inches and fits right inside the stove cabinet. Takes up no extra space. Weighs only 3 pounds. Furnished extra as ordered. Your Coleman dealer has it or can get it for you quickly. (See Figure 22).

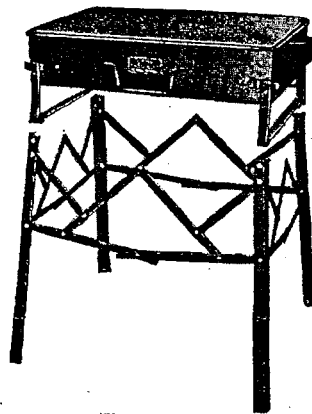


Figure No. 23

To Set Up High Stand—Unfold the stand by pulling the jointed legs as far apart from each other as possible, first lengthwise and then sideways. Set the strap steel legs on the Coleman Camp Stove in the upright position as shown in Figure 2. Now set the stove on the stand. (See Figure 23). Make sure that each camp-stove leg fits inside socket at the top of each stand leg. This holds the stove firmly in position on the stand. (See Figure 24). When the shelf brackets fastened to the back of each stand leg are raised and their hooked ends inserted in the notches at the outer corners of the stove lid, the stove itself may be used in any position, as an oven, or for frying, or as a warming cabinet. (See Figure 25).



Figure 24

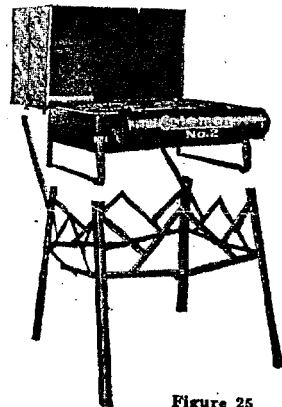
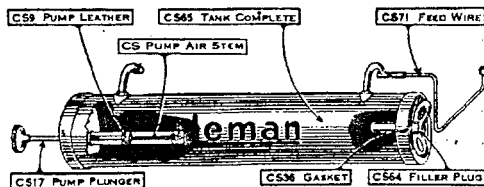
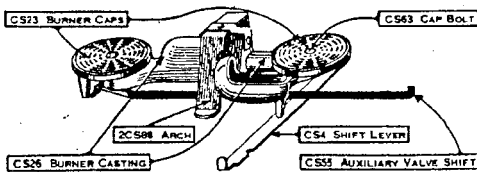
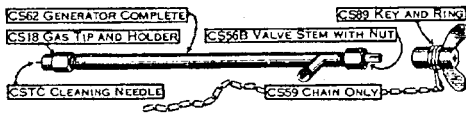
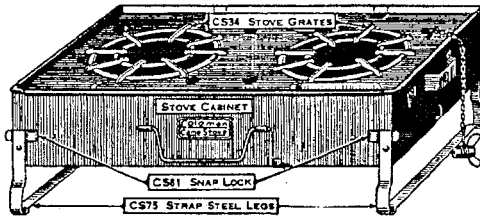
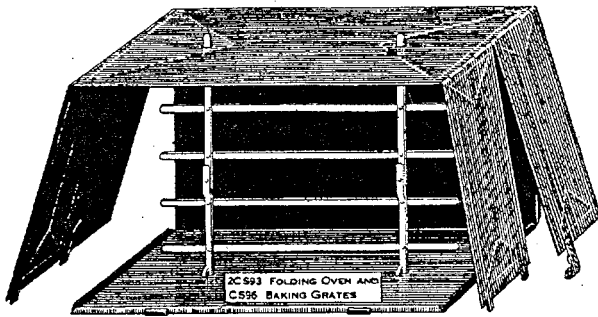


Figure 25



**Parts and Prices for Model No. 2**  
**Coleman Camp Stove**

Number	Name of Part	List Price
2 CS 4	Shift Lever	\$.24
CS 8	Generator Wick & Screen	.08
CS 9	Pump Leather	.10
2 CS 11	Shift Spring	.20
CS 17	Pump Plunger	.60
CS 18	Gas Tip and Holder	.24
2 CS 20	Cabinet Lid	1.00
CS TC	Cleaning Needle and Tube	.10
2 CS 23	Burner Caps	Each .70
2 CS 25	Lid Support	.30
2 CS 26	Burner Casting	2.40
2 CS 34	Stove Grates	Each .40
CS 36	Filler Plug Gasket	2 for .10
2 CS 32	Pump Air Stem	.40
CS 46	Grate Supporting Lid	.90
2 CS 55	Auxiliary Valve Shift	.20
CS 56B	Generator Valve Stem with nut	.60
2 CS 57	Oven Flame-Spreader	.20
CS 59	Chain Only for Key	.10
CS 62	Generator Complete	1.60
2 CS 63	Cap Bolt and Nut	2 for .10
CS 64	Filler Plug	.50
2 CS 65	Tank Complete	6.00
2 CS 71	Feed Wire	.50
2 CS 75	Box Strap Steel Legs	Each .40
CS 81	Spring Snap Lock	Each .20
2 CS 88	Arch	.30
CS 89	Key and Ring	.12
2 CS 93	Folding Oven	1.90
2 CS 96	Oven Rack Baking Grates	.90
2 CS 93-96	Oven Complete (front, top, spreader and rack)	3.00

NOTE—Parts carrying prefix numerals two (2) are for Model No. 2 Camp Stove only. All other parts are for both No. 2 and No. 9 Camp Stoves.

**The Coleman Lamp Co.**

FACTORY and GENERAL OFFICES: WICHITA, KANSAS, U.S.A.  
Branches: Philadelphia, Los Angeles, Chicago  
Canadian Factory: Toronto