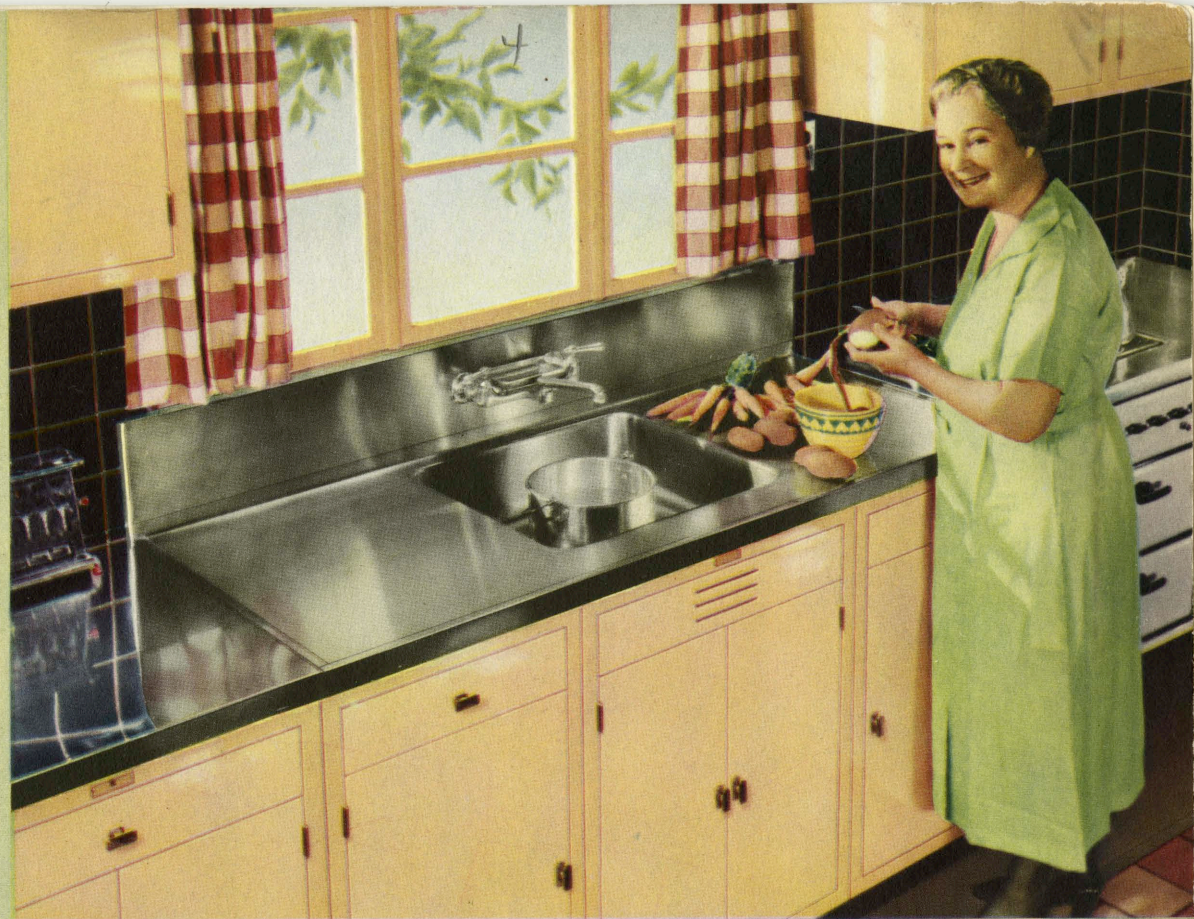


Let's
bring the
KITCHEN
up-to-date



with

*the silvery sheen and sparkle of
... Monel Metal*

Your kitchen should be one of the most attractive

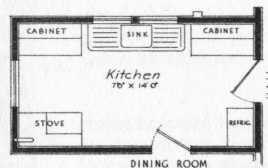
rooms in



your house...so much time is

spent there!... Modern equipment helps to make

the planned kitchen convenient



and

efficient, at the same time creating an ensemble

which is both . . . *beautiful and satisfying*

Authorities agree that silvery MONEL METAL is exactly the right material for durable, modern kitchen sinks

**It is Rust-Proof—Corrosion-Resistant—Strong and Sturdy—Non-Chippable
—Easy to Clean.** A solid, platinum-like metal with no coating to
wear off or crack, MONEL METAL'S beauty is distinctive and
modern . . . mellow, lustrous, practical.

AIRCRAFT: Monel Metal is used for vital parts such as gasoline tanks, propeller sheathing, pontoons and landing gear.

ARCHITECTURAL: The popularity of white metals for interior ornamental work has led to the extensive use of Monel Metal because of its lasting silvery color and amenability to the arts and crafts.

BUILDING: The use of Monel Metal for roofs and flashing, store fronts, and ventilating equipment results in low maintenance costs.

CHEMICAL: The use of Monel Metal in many types of apparatus, from evaporators to thermometer bulbs, avoids contamination of product and provides durable equipment.

FOOD INDUSTRY: Monel Metal equipment packs and cans meat, vegetables and fruit in accordance with Public Health Regulations and to high standards of purity.

FOOD SERVICE: Modern hotels, hospitals and restaurants find that their Monel Metal cooks' tables, service counters, service trucks and the like, are a good investment because they are easily kept clean and attractive.

HOSPITAL: Durable Monel Metal utensils, sterilizers and operating room equipment are useful accessories in providing surgical cleanliness.

ICE CREAM: Monel Metal freezing and packaging equipment is serviceable and readily cleaned.

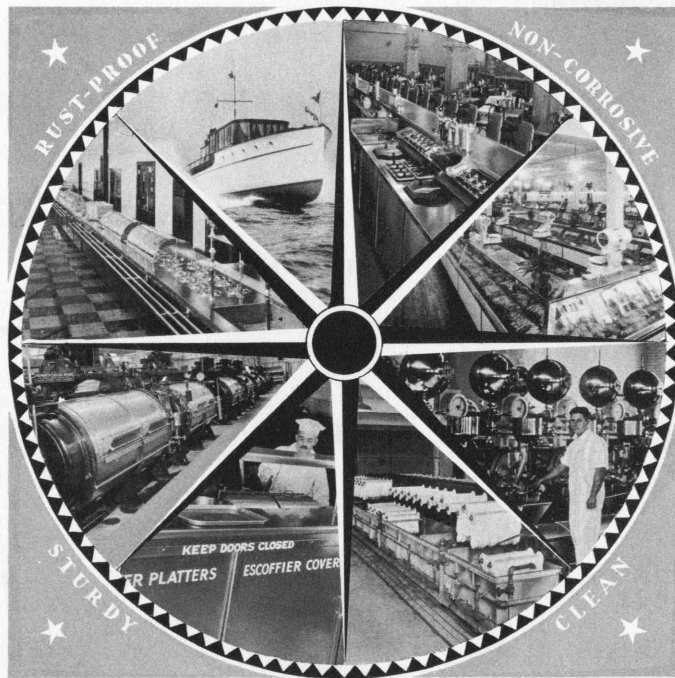
LAUNDRY: Washing machines and other laundry equipment built of Monel Metal, operate efficiently and do not spot or chafe clothes.

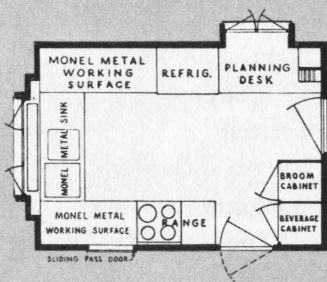
MARINE: Monel Metal has many important uses on all types of craft from ocean liner to pleasure boat.

POWER: High pressure steam at high temperatures is controlled by Monel Metal valves and trim, measured and regulated by Monel Metal instrument parts, and converted to useful power by turbines fitted with Monel Metal blades.

SODA FOUNTAIN: Monel Metal fountain tops, sinks, ice cream cabinets and back bars, attract trade and are easily kept bright and shiny.

TEXTILE: Monel Metal is used extensively for dyeing and finishing equipment because of its resistance to a variety of dyeing solutions, lack of effect on sensitive dyestuffs, protection to the material being dyed, and its dense surface which avoids absorption of dyes.





"... LET'S BRING THE KITCHEN UP-TO-DATE"

First

Before considering the particular advantages, economies and convenience of MONEL METAL sinks, let us consider the kitchen as a whole. Important as it is, the modern sink, like the modern refrigerator or range, is only one unit in the complete kitchen scheme. There is an active movement on the part of home owners to make their kitchens not only beautiful and comfortable,

I but to arrange them so that they become in fact the Production Department of the home—a workshop, business office and social center all rolled into one. In thousands of homes throughout the country, the American housewife is today saying to her husband:

"Let's bring the kitchen up-to-date."

"Periods"

It is perfectly true that most of the rooms in your home may follow "period" styles of furnishing and decoration and still be in the height of decorative good taste. But the only possible period of the kitchen is the "period of today."

You can not afford to let your kitchen remain "antique."

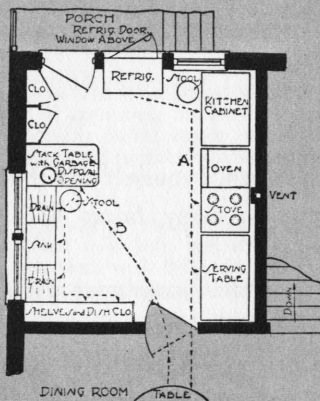
II To do so is to sentence yourself and those who help you to many hours of unnecessary labor.

And quite apart from the inconvenience of an outmoded kitchen is the indifferent impression that it makes on visitors—especially after the social evening when someone informally suggests "a raid on the icebox."



"... PERIOD OF TODAY"

Important Questions



EFFICIENT GROUPING OF
KITCHEN EQUIPMENT
A. PREPARING ROUTE.
B. CLEARING AWAY ROUTE.

10 Points

Ask yourself these questions—does my kitchen have:

1. Compact Working Area?
2. Step-saving Placement?
3. Comfortable Working Heights?
4. Adequate Storage Space?

III

5. Rational Lighting?
6. Scientific Ventilation?
7. Sanitary Surfaces?
8. Sufficient Electrical Outlets?
9. Modern Equipment and Tools?
10. Harmonious Decorative Treatments?

Compact

A rectangular floor space is best proportioned to save time, steps, and effort. It provides two long walls, one for the Preparation process, the other for the Clearing Away process, and offers an easy work-track across the short dimension.

Many doors and openings break up wall space which would otherwise be available for storage. Detached pantries are step-makers. They often may be changed into breakfast alcoves, leaving the kitchen a compact and complete working unit.

IV

Size has a direct relation to the number of persons served, the number of kitchen workers, whether meals are informal, guests many, and so forth. Good proportions are as follows:

- 7 feet x 10 feet—one worker —serves 2 to 5 persons
- 8 feet x 12 feet—one worker —serves 5 to 8 persons
- 10 feet x 14 feet—one worker —serves 8 to 12 persons
- 12 feet x 16 feet—two workers—serves 10 to 16 persons
- 14 feet x 20 feet—two workers—serves 10 to 25 persons

Rapid-Enjoyable

There are two main processes **V** in any kitchen and each covers distinct equipment:

PROCESS A

MEAL

PREPARATION

1. Refrigerator and food storage
2. Cabinet, table or working surface
3. Range or cooking units
4. Serving counter or service tray
5. Sink for water supply and preparation

PROCESS B

CLEARING

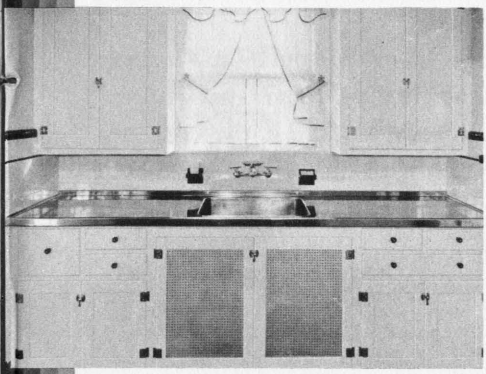
AWAY

1. Stack-surface for soiled dishes and utensils—table, dishcart or sink drainboard
2. Sink—with maximum working area
3. Drainboard for clean dishes and utensils
4. Cupboards, shelves for dish and utensil storage

The ideal placement is that in which equipment is so grouped that work may progress from one step to the next without loss of time and effort.

Therefore, plan your work-center so that deliveries may be made direct to refrigerator and storage shelves; so that as you face the work-center, you may readily grasp needed utensils without needless effort. In short, "locate every kitchen tool nearest the work process of which it forms a part."

If possible, place the sink centrally to both food stores and utensil shelves, and in a cross position to the cooking range so as to permit easy access to the water supply. A double drainboard sink is ideal, but a single drainboard model rightly placed, and with the help of a small table or a portable dish-cart, will serve excellently, especially in small space.





COMPACT STORAGE



Fatigue—so useless!

Properly adjusted work height eliminates strain on back or arm muscles and helps maintain good posture. Surfaces either too high or too low are equally faulty. In general these heights may be followed for working surfaces:

Cabinet Tops, Counters, Ranges—36 inches to 38 inches from the floor.

Table Height should be 8 inches below worker's elbow.

Sink so set that it is 34 inches from the

VI floor to the working bottom or 8 inches less than level of worker's arms out-stretched during work.

Counters should be not less than 24 inches deep to provide sufficient circular work space.

Projection edges should be from 1½ to 4 inches to permit ample "toe-room" as worker stands facing cabinet, or, if the edge of the top is flush with the cabinet, toe-room is secured by raising cabinet off floor.

Balanced Groups

A balanced grouping of cupboards on each side of the work-center, utilization of waste space beneath sink, range or table, will provide compact storage for every item needed in the preparation of a meal.

VII The broom cupboard may well be relegated to the rear entry, or concealed in a closet-door compartment. Place no storage space too high or too low for comfortable reach.

Light

Abundant light is needed in every kitchen. The source of artificial light should never be prominent; nor should glare be cast into the eyes, and all shadows should be eliminated.

VIII

worker and from a point higher than her head—never so that she stands in her own light. Diffused lighting is required for illumination of the whole room; side-units should be located to “spot” work-centers like the table or sink.

. . . *the joy of light* . . .

Lighting should come from the left of the

Air

Definite provision should be made to remove stale cooking odors and to introduce fresh, wholesome air. Place a fan-ventilator in the upper section of any window; install a small exhaust fan in the wall at a height of 7 feet; or use one or more ordinary

IX

electric fans, placed on a high shelf and across from an opened window to secure maximum “cross ventilation.” Stale, dead air, excess heat and odors reduce your efficiency and act as a drag on your help.

. . . *routing fatigue* . . .

Outlets

The modernized kitchen must have outlets—plenty of them—planned for maximum work needs. Here is good placement for:

X

small cooking devices and hand iron.)
Baseboard Receptacles—2-way also for floor waxer or scrubber, refrigerator, floor lamp and radio.

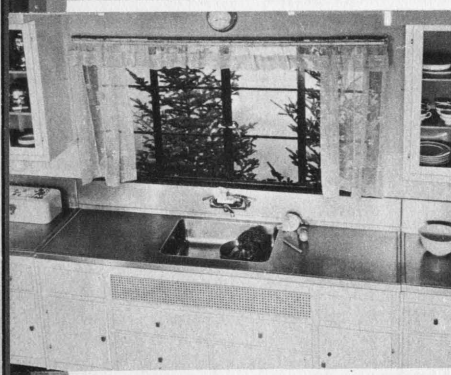
Wall Outlets—2-way for two appliances at the same time. Set in wall at height of 48 inches from floor level. (Holds true of dishwasher, power beaters, electric freezer,

Kitchen Clock—Set in wall at height of 6–7 feet from floor level where it can be most visible from the cooking center.

. . . *plenty of outlets* . . .



BRIGHT . . . CHEERFUL
COLORFUL



SILVERY METALS ARE ALWAYS
IN GOOD TASTE

Color

Every woman desires a gay, bright and cheerful kitchen! But where shall the color be focused? Many confuse "color" in a room with its emphasis at the wrong decorative points.

You may achieve a "colorful kitchen" by placing the accenting color note where it will serve the best purpose—in the draperies; in a row of quaint colored pottery pieces, in the cloth on the dining-nook table, in a bowl of riotous flowers. But not in the sink, range or

XI

other utilities where design, and "function for use" are the important considerations.

Nothing is more trying than to be faced always by the same shade especially if it be an extreme or "high" color.

Never, then, select main kitchen equipment in vivid color, if you wish to be economical and have a "free decorating" layout which you can change as often as you wish.

Harmonious

Silver or any metal with a similar neutral color and finish, such as MONEL METAL harmonizes with every plan for years on end, no matter how decorative fashions may change.

Styles come and styles go—but silver stays forever. Silver was harmonious in 1880—it is even more harmonious in your modern setting of 1933 and will continue so when the calendar marks the turn of the 21st century!

You will always feel satisfied if you invest in a silvery MONEL METAL sink and work

XII

surfaces. This year you may wish a gay yellow kitchen—in a year or so you may desire to change to a red, a black and white or another plan of color. You can—because the MONEL METAL sink you buy this season will be a Silvery Sink for ever.

Silvery MONEL METAL harmonizes with every kitchen plan, with every type of china, glass or napery. All you need do is leave the sink alone—and make a few inexpensive easy changes in drapes and kitchen accessories.

The Heart

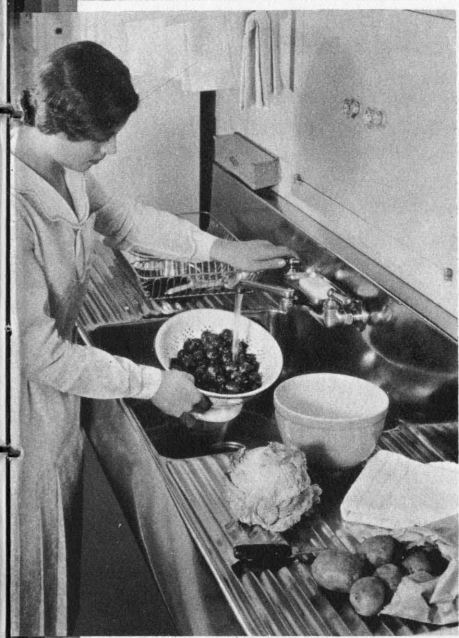
Tests have proved that the sink is the most important piece of equipment in any kitchen. Foods cannot be cleaned, meals prepared, pots and dishes washed without using the sink and its water supply. Time studies have proved that, in the course of one day's meal preparation, the worker approaches

XIII

the sink on an average of 93 times as against 76 times to the kitchen table or 44 times to the kitchen range. If the sink is thus the heart of every kitchen, wouldn't you start to modernize by first purchasing this major piece of kitchen equipment? And when you do, you will try to get the best sink that can be had.

You will seek :

1. Adequate working space for easy handling of dishes and utensils.
2. Material whose surfaces resist denting, scratching and abrasion; do not chip, crack or wear off.
3. Surfaces that are easy to keep clean.
4. Long wear under hard usage.
5. Surfaces resilient enough to soften impacts and thus reduce dish breakage.
6. Sound deadened construction reducing dish clatter to a minimum.
7. Sufficient depth to the sink bowl to prevent splashing the worker when bowl is used as a dishpan.
8. Artistic beauty in design.
9. Finish harmonious with many choices and possibilities of decorative changes.
10. Moderate cost.



... THE HEART
OF EVERY KITCHEN



"Streamline" and "Straitline" STANDARDIZED MONEL METAL Cabinet Tops and Sinks

MADE IN 53 MODELS AND SIZES

Monel Metal, an alloy of $\frac{2}{3}$ nickel and $\frac{1}{3}$ copper, is especially suited to top and sink construction . . .

Extreme durability . .

. . . with the strength and toughness of steel.

Rustproof . .

. . . and resistant to all forms of corrosion.

Solid clear through . .

. . . no coating to chip, crack or wear off.

Silvery beauty . .

. . . with a soft lustre that remains indefinitely with ordinary cleaning.

DURABLE CONSTRUCTION

Made of gauges sufficiently heavy and strongly reinforced to insure lifetime service.

FINISH

The satin finish created for the standardized Monel Metal tops and sinks is neither too bright nor too dull. It is reflective but not mirror-like, lustrous but not shiny. It will retain its lustre under constant use.

SOUND DEADENED

Drainboards and bowl are backed up with sound deadening material. Dish clatter reduced to a minimum.

LESS DISH BREAKAGE

Drainboards and bowl are not stiff and stonelike but resilient enough to soften impacts and reduce dish breakage.

COLOR HARMONY

Silvery Monel Metal blends beautifully with all color schemes and harmonizes contrasting colors. Though decorative treatments may be changed, these tops and sinks remain appropriate in color and finish.

SIMPLIFIED MAINTENANCE

The household cleansers usually found in the home, such as Bon Ami and Old Dutch Cleanser will keep these tops and sinks bright and clean with the care ordinarily given to kitchen equipment. As Monel Metal is solid clear through, the more it is cleaned the better it looks.

31% MORE WORK SPACE

Crisp, clean-cut lines with no awkward curves or bulges make for space-saving efficiency.

EASE OF INSTALLATION

Monel Metal sinks weigh only from $\frac{1}{5}$ to $\frac{1}{3}$ as much as those of other materials. As a result, labor of installation is reduced to a minimum.

LIFETIME SERVICE

For years Monel Metal sinks and working surfaces have been preferred for hotels, restaurants, factories and institutions. In this service, they have proved their durability under the most severe conditions a sink can encounter.

Monel Metal cabinet tops and sinks never need be replaced. There is nothing to wear out. With simple care, they retain their original beauty throughout a lifetime of hard use.



INCO

Streamline^{*}

Standardized MONEL METAL Kitchen Sinks

CONSTRUCTION

Gauge—Inco standardized "Streamline" Monel Metal kitchen sinks are made of 16 gauge U.S.S. (.062") Monel Metal sheet.

Assembly—All welds are invisible, solid and finished to perfect smoothness. Assembly is so accomplished as to make entire sink one seamless piece of Monel Metal.

Reinforcing—The entire sink is reinforced with a welded structural steel framework adequate to take care of any strains without reliance upon legs or additional supporting wall brackets.

Sound-deadening—The underside of the drainboards and back splash is thoroughly insulated with a 1/2 inch layer of special fibrous sound-deadening and insulating material held in place by bolts. Entire underbody thoroughly coated with a special compound to seal and sound-proof all surfaces.

• • •

FINISH

All exposed surfaces of Inco "Streamline" Monel Metal kitchen sinks are given a special satin finish which, while not mirror-like, is softly brilliant and lustrous.

*Trademark

DRAIN

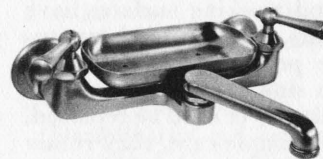
The accompanying illustration shows the crumb-cup strainer with Monel Metal basket which is standard equipment with these sinks.

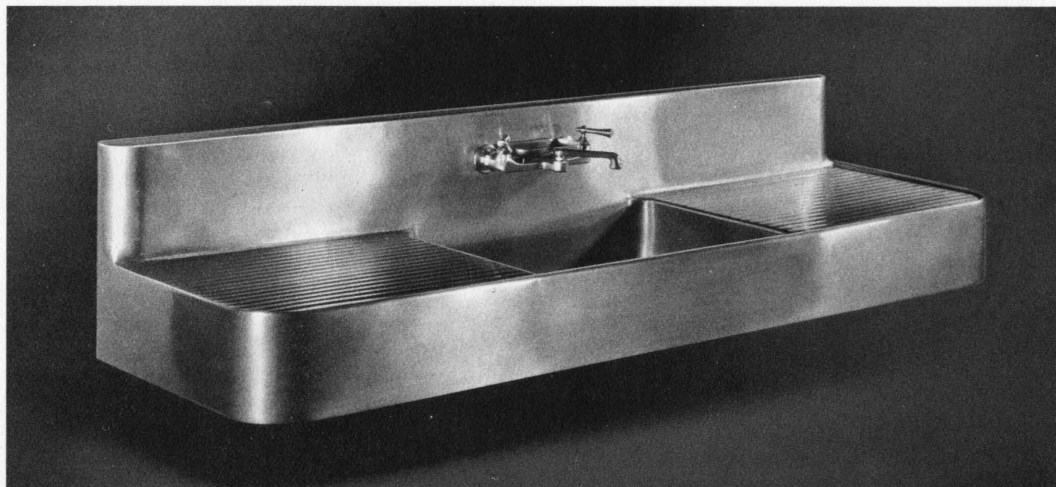


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FAUCETS

Faucets are sold separately from the sinks. The Grace Line faucet, made of solid 20% nickel silver matching Monel Metal in color and finish, has been designed for use with these beautiful "Streamline" sinks. Like the sink itself, the solid white metal used in these faucets wears indefinitely.





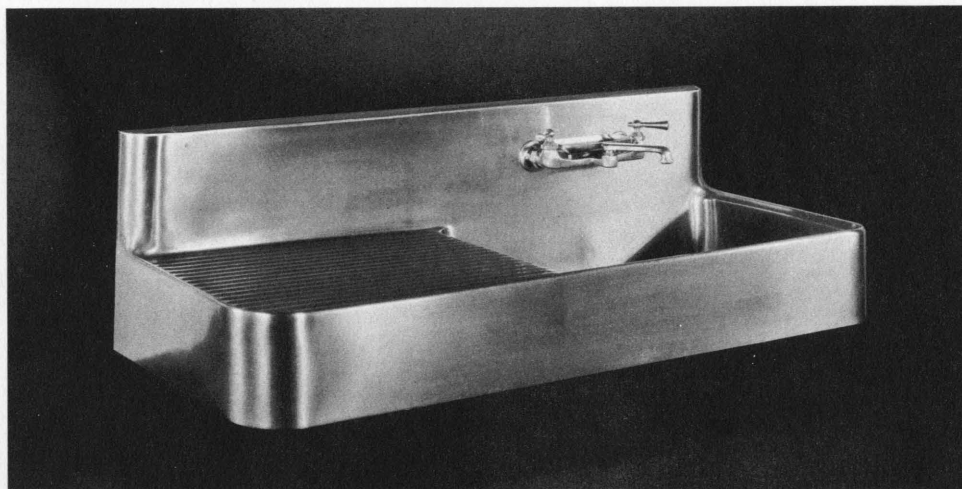
INCO "Streamline" MONEL METAL Kitchen Sink

DOUBLE DRAINBOARD Standardized MODELS

Gauge-16 U. S. S. (.062")

DIMENSIONS								WEIGHTS		
Model Number	Nominal Size	Actual Over-all		Length of Sink Bowl	Length of Dr. Boards	Height of Back	Height of Apron	Depth of Bowl	Net Weight	*Gross Shipping Weight
		Width	Length							
INCO S 600	21" x 60"	21¼"	60"	20"	20"	8"	7"	7"	126	170
INCO S 720	21" x 72"	21¼"	72"	25"	23½"	8"	7"	7"	139	188

* If faucet is included, add 5 pounds.



INCO "Streamline" MONEL METAL Kitchen Sink
SINGLE DRAINBOARD Standardized MODELS
Gauge-16 U. S. S. (.062")

DIMENSIONS

WEIGHTS

Model Number	Nominal Size	Drainboard Position	Actual Over-All		Length of Sink Bowl	Length of Drainboard	Height of Back	Height of Apron	Depth of Bowl	Net Weight	*Gross Shipping Weight
			Width	Length							
INCO S 410L	21"x41"	At left	21 $\frac{1}{4}$ "	41"	21"	20"	8"	7"	7"	83	118
INCO S 410R	21"x41"	At right	21 $\frac{1}{4}$ "	41"	21"	20"	8"	7"	7"	83	118
INCO S 495L	21"x50"	At left	21 $\frac{1}{4}$ "	49 $\frac{1}{2}$ "	26"	23 $\frac{1}{2}$ "	8"	7"	7"	102	140
INCO S 495R	21"x50"	At right	21 $\frac{1}{4}$ "	49 $\frac{1}{2}$ "	26"	23 $\frac{1}{2}$ "	8"	7"	7"	102	140

* If faucet is included, add 5 pounds.



INCO "Streamline" MONEL METAL Kitchen Sink
SINGLE DRAINBOARD, CORNER Standardized MODELS
Gauge-16 U. S. S. (.062")

DIMENSIONS

WEIGHTS

Model Number	Nominal Size	Drainboard Position	Actual Over-All		Length of Sink Bowl	Length of Drainboard	Height of Back	Height of Apron	Depth of Bowl	Net Weight	*Gross Shipping Weight
			Width	Length							
Inco S 4225L	21"x42"	At left	21 $\frac{1}{4}$ "	42 $\frac{1}{4}$ "	22 $\frac{1}{4}$ "	20"	8"	7"	7"	86	121
Inco S 4225R	21"x42"	At right	21 $\frac{1}{4}$ "	42 $\frac{1}{4}$ "	22 $\frac{1}{4}$ "	20"	8"	7"	7"	86	121
Inco S 5075L	21"x51"	At left	21 $\frac{1}{4}$ "	50 $\frac{3}{4}$ "	27 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	8"	7"	7"	106	144
Inco S 5075R	21"x51"	At right	21 $\frac{1}{4}$ "	50 $\frac{3}{4}$ "	27 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	8"	7"	7"	106	144

*If faucet is included, add 5 pounds.

INCO STRAITLINE*

Standardized MONEL METAL Kitchen Sinks

CONSTRUCTION—*Gauge*—Inco "Straitline" Monel Metal kitchen sinks are made of 19 gauge U.S.S. (.043") for the bowls and 20 gauge U.S.S. (.037") for drainboards (reinforced with steel), back splashes and aprons.

Assembly—One piece bowl is welded to adjacent drainboards for strength with matching solder on inside flange for sanitary purposes. All welds are invisible, solid and finished to perfect smoothness. Drainboards have a 1½" integral back splash. Additional height is given to the back splash by bolting a separate back splasher to the integral back splash, forming a tight sanitary joint. Integral back splash and separate back splasher are reinforced with steel. Front apron is slightly recessed to continue element of design and joined by bolts to sink proper and reinforced by supporting members.

Reinforcing—Entire length of sink is reinforced with Z-shape steel angle braces. Drainboards and tops are backed up with 16 gauge (.062") steel.

Sound-deadening—Entire underbody is sound-deadened and thoroughly coated with a special compound to seal and sound-proof all surfaces.

• • •

DESIGN—Sink decks have an integral back splash 1½" high. End and front rim, ⅜" deep to protect floor from water splash.

*Trademark

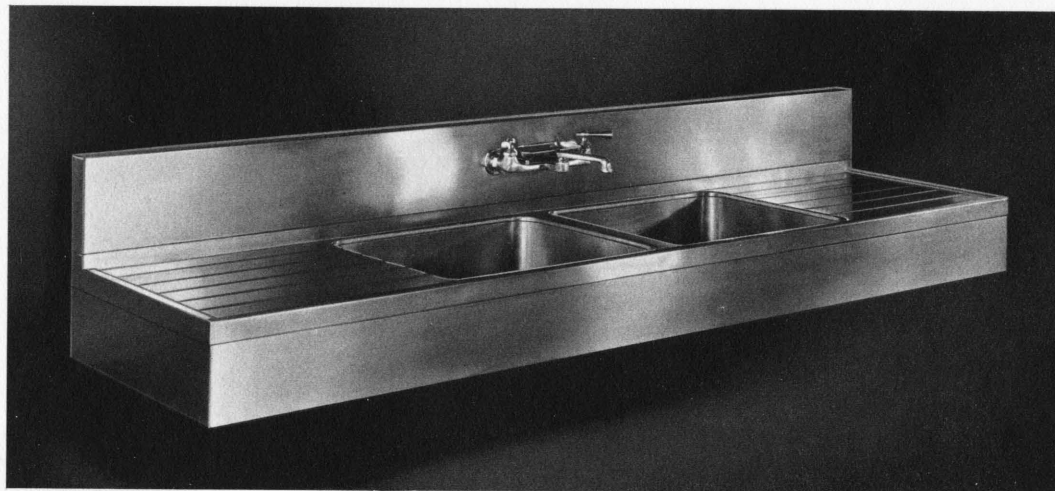
FINISH—All exposed surfaces of Inco "Straitline" Monel Metal kitchen sinks are given a special satin finish which, while not mirror-like, is softly brilliant and lustrous.

• • •

DRAIN—Inco "Straitline" sinks are regularly furnished with a flat rim strainer with Monel Metal top and screw. A crumb-cup strainer with Monel Metal basket can be furnished at slight additional cost.



FAUCETS—"Straitline" Monel Metal sinks are made to take any regular faucet having 8" centers. The solid 20% Nickel Silver faucet as illustrated on page 12, matches Monel Metal in color and finish. Like the sink itself, the solid white metal in these 20% Nickel Silver faucets wears indefinitely.



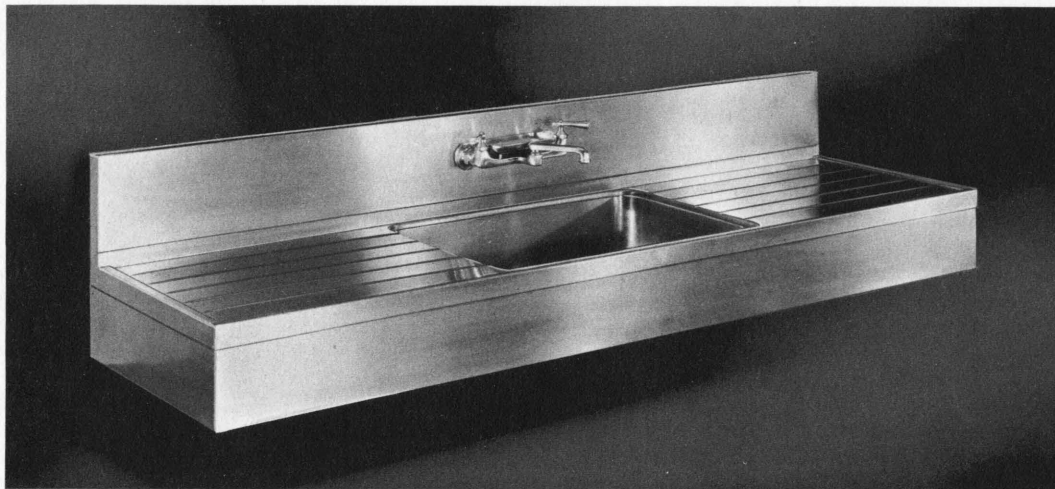
INCO "Straitline" MONEL METAL Kitchen Sink
DOUBLE DRAINBOARD, TWO COMPARTMENT Standardized MODEL

Gauge - Bowl 19 U. S. S. (.043")
 Drainboards 20 U. S. S. (.037")†

DIMENSIONS						WEIGHTS				
Model Number	Nominal Size	Actual Over-All		Length of Each Bowl	Length of Drainboards	Height of Back	Height of Apron	Depth of Bowl	Net Weight	*Gross Shipping Weight
		Width	Length							
INco 1082	21 "x82 "	21 "	82 "	20 "	20''	8 "	7 "	7 "	85	147

* If faucet is included, add 5 pounds.

† Backed with 16 gauge (.062") steel.



INCO "Straitline" MONEL METAL Kitchen Sink

DOUBLE DRAINBOARD Standardized MODELS

Gauge - Bowl 19 U. S. S. (.043")

Drainboards 20 U. S. S. (.037")†

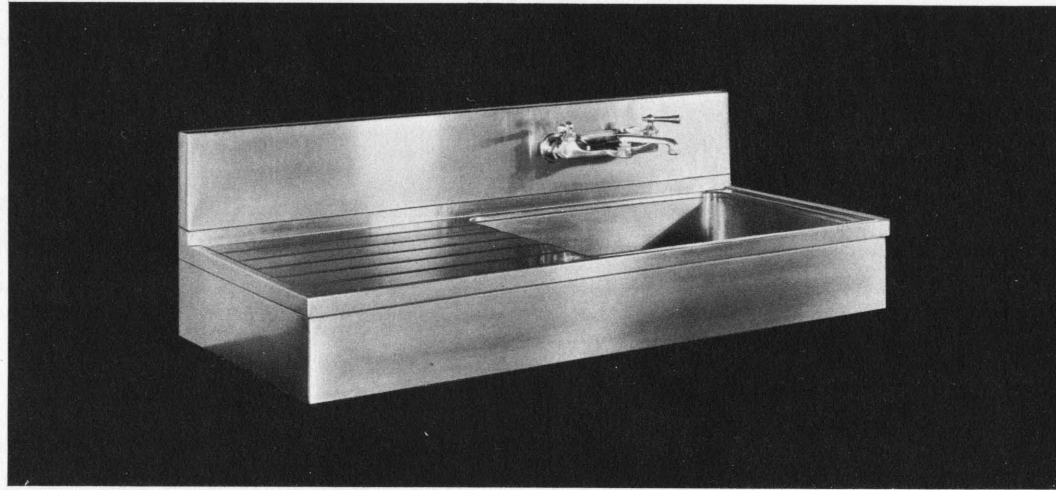
DIMENSIONS

WEIGHTS

Model Number	Nominal Size	Actual Over-All		Length of Sink Bowl	Length of Drainboards	Height of Back	Height of Apron	Depth of Bowl	Net Weight	*Gross Shipping Weight
		Width	Length							
INCO 1060	21" x 60"	21"	60"	20"	20"	8"	7"	7"	65	112
INCO 1072	21" x 72"	21"	72"	25"	23½"	8"	7"	7"	73	125

* If faucet is included, add 5 pounds.

† Backed with 16 gauge (.062") steel.



INCO "Straitline" MONEL METAL Kitchen Sink

SINGLE DRAINBOARD Standardized MODELS

Gauge - Bowl 19 U. S. S. (.043")

Drainboard 20 U. S. S. (.037")†

DIMENSIONS

WEIGHTS

Model Number	Nominal Size	Drainboard Position	Actual Over-All		Length of Sink Bowl	Length of Drainboard	Height of Back	Height of Apron	Depth of Bowl	Net Weight	* Gross Shipping Weight
			Width	Length							
INCO 1041L	21"x41"	At left	21"	41"	21 $\frac{3}{4}$ "	19 $\frac{1}{4}$ "	8"	7"	7"	45	84
INCO 1041R	21"x41"	At right	21"	41"	21 $\frac{3}{4}$ "	19 $\frac{1}{4}$ "	8"	7"	7"	45	84
INCO 1050L	21"x50"	At left	21"	49 $\frac{1}{2}$ "	26 $\frac{3}{4}$ "	22 $\frac{3}{4}$ "	8"	7"	7"	52	94
INCO 1050R	21"x50"	At right	21"	49 $\frac{1}{2}$ "	26 $\frac{3}{4}$ "	22 $\frac{3}{4}$ "	8"	7"	7"	52	94

* If faucet is included, add 5 pounds.

† Backed with 16 gauge (.062") steel.

INCO STRAITLINE*

Standardized MONEL METAL Cabinet Sinks and Tops

CONSTRUCTION

Gauge—Inco Monel Metal cabinet sinks are made of 19 gauge U.S.S. (.043") for the bowls and 20 gauge U.S.S. (.037") for drainboards (reinforced with steel) and back splashes. Tops are made of 20 gauge U.S.S. (.037").

Assembly—One piece bowl is welded to adjacent drainboards for strength with matching solder on inside flange for sanitary purposes. All welds are invisible, solid and finished to perfect smoothness. Drainboards have a 1½" integral back splash. Additional height is given to the back splash by bolting a separate back splasher, forming a tight sanitary joint. Integral back splash and separate back splasher are reinforced with steel.

Reinforcing—Entire length of sinks and cabinet tops are reinforced with Z-shape steel angle braces. Drainboards and tops are backed up with 16 gauge (.062") steel plate.

Sound-deadening—Entire underbody is sound-deadened and thoroughly coated with a special compound to seal and sound-proof all surfaces.

DESIGN

Plain drainboards afford maximum work surfaces. Sinks and tops have an integral back splash 1½" high. End and front rims protect floor from water splash.

*Trademark

BACK SPLASHER

Optional back splasher is reinforced and is formed to make a tight sanitary overlapping joint when bolted to integral back splash.

• • •

FINISH

All exposed surfaces of Inco Monel Metal cabinet sinks and tops are given a special satin finish which, while not mirror-like, is softly brilliant and lustrous.

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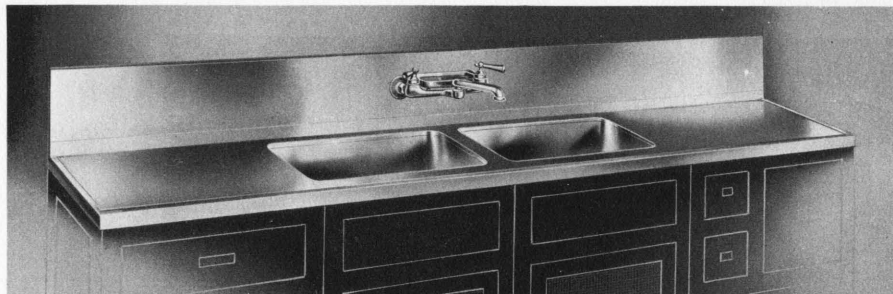
FAUCETS

Inco cabinet sinks are made to take any regular faucet having 8" centers. The solid 20% Nickel Silver faucet illustrated on page 12, matches Monel Metal in color and finish.

• • •

DRAIN

Inco cabinet sinks are regularly furnished with a flat rim strainer with Monel Metal top and screw. A crumb-cup strainer with Monel Metal basket can be furnished at slight additional cost. See page 16 for illustrations of two types of drain.



Two compartment, double drainboard model with
8" back splasher

Two compartment, double drainboard model
with 1½" integral back splasher only.



INCO "Straitline" MONEL METAL Cabinet Sink

DOUBLE DRAINBOARD, TWO COMPARTMENT Standardized MODELS

Gauge - Bowl 19 U. S. S. (.043")

Drainboards 20 U. S. S. (.037")††

DIMENSIONS

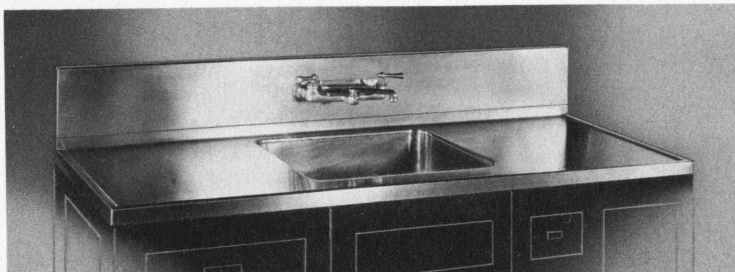
WEIGHTS

Model Number	Nominal Size	Actual Over-All		Length of Sink Bowls	Length of Drainboards	*Total Height of Back	Height of Apron	Depth of Bowl	Net Weight	†Gross Shipping Weight	Net Weight	†Gross Shipping Weight
		Width	Length								With Back Splasher	Without Back Splasher
INCO C4099	25"x 99"	25"	99"	20"	28½"	8"	1½"	7"	104	161	90	147
INCO C40105	25"x105"	25"	105"	20"	31½"	8"	1½"	7"	111	171	96	156
INCO C40111	25"x111"	25"	111"	20"	34½"	8"	1½"	7"	118	180	102	164
INCO C40117	25"x117"	25"	117"	20"	37½"	8"	1½"	7"	124	188	108	172
INCO C40120	25"x120"	25"	120"	20"	39"	8"	1½"	7"	127	192	110	175

* When back splasher is not included, the height of back splash is 1½."

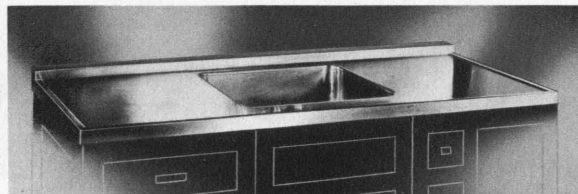
† If faucet is included, add 5 pounds.

†† Backed with 16 gauge (.062") steel.



Double drainboard model with 8" back splasher.

Double drainboard model with
1½" integral back splasher only.



INCO "Straitline" MONEL METAL Cabinet Sink

DOUBLE DRAINBOARD Standardized MODELS

Gauge - Bowl 19 U. S. S. (.043")

Drainboards 20 U. S. S. (.037")††

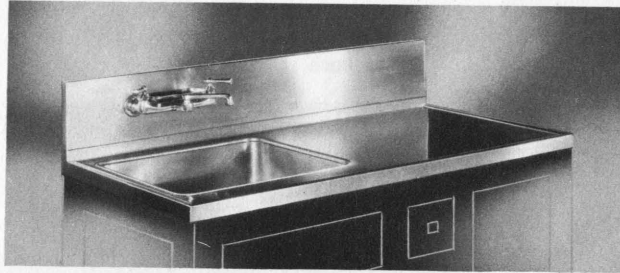
DIMENSIONS

WEIGHTS

Model Number	Nominal Size	Actual Over-All		Length of Sink Bowl	Length of Drainboards	*Total Height of Back	Height of Apron	Depth of Bowl	Net Weight	†Gross Shipping Weight	Net Weight	†Gross Shipping Weight
		Width	Length						With Back Splasher		Without Back Splasher	
INCO C2060	25" x 60"	25"	60"	20"	20"	8"	1½"	7"	59	103	49	93
INCO C2072	25" x 72"	25"	72"	20"	26"	8"	1½"	7"	78	127	67	116
INCO C2581	25" x 81"	25"	81"	25"	28"	8"	1½"	7"	83	136	71	124
INCO C2584	25" x 84"	25"	84"	25"	29½"	8"	1½"	7"	86	141	73	127
INCO C2587	25" x 87"	25"	87"	25"	31"	8"	1½"	7"	88	145	75	131
INCO C2593	25" x 93"	25"	93"	25"	34"	8"	1½"	7"	96	156	82	141
INCO C2599	25" x 99"	25"	99"	25"	37"	8"	1½"	7"	105	168	89	151
INCO C25105	25" x 105"	25"	105"	25"	40"	8"	1½"	7"	114	178	96	160
INCO C25111	25" x 111"	25"	111"	25"	43"	8"	1½"	7"	122	190	103	170
INCO C25117	25" x 117"	25"	117"	25"	46"	8"	1½"	7"	131	201	110	180
INCO C25120	25" x 120"	25"	120"	25"	47½"	8"	1½"	7"	134	208	114	186

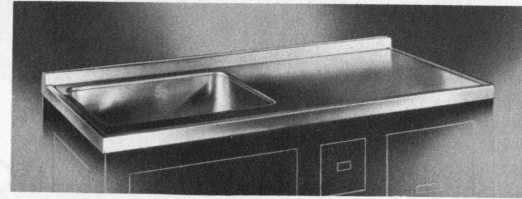
* When back splasher is not included, the height of back splash is 1½".

† If faucet is included, add 5 pounds.
†† Backed with 16 gauge (.062") steel.



Single drainboard model with 8" back splasher.

Single drainboard model with
1½" integral back splasher only.



INCO "Straitline" MONEL METAL Cabinet Sink

SINGLE DRAINBOARD Standardized MODELS

Gauge - Bowl 19 U. S. S. (.043")

Drainboard 20 U. S. S. (.037")††

DIMENSIONS

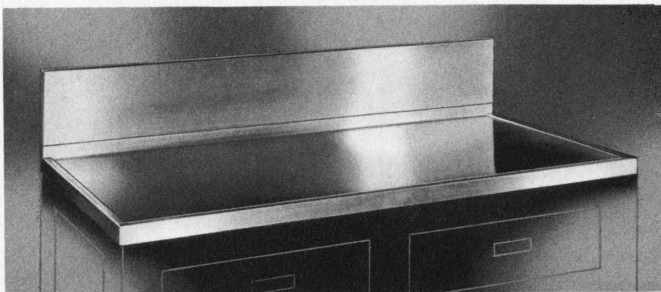
WEIGHTS

Model Number	Size	Drainboard Position	Actual Over-All		Length of Sink Bowl	Length of Dr. Board	*Total Height of Back	Height of Apron	Depth of Bowl	Net Weight	†Gross Shipping Weight	Net Weight	†Gross Shipping Weight
			Width	Length						With Back Splasher		Without Back Splasher	
Inco C 2048L	25"x48"	At left	25"	48"	20"	26¼"	8"	1½"	7"	49	88	41	79
Inco C 2048R	25"x48"	At right	25"	48"	20"	26¼"	8"	1½"	7"	49	88	41	79

* When back splasher is not included, the height of back splash is 1½".

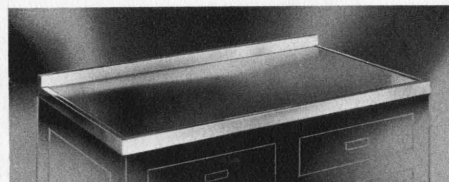
† If faucet is included, add 5 pounds.

†† Backed with 16 gauge (.062") steel.



Cabinet top with 8" back splasher.

Cabinet top with 1½" integral back splasher only.



INCO "Straitline" MONEL METAL Cabinet Tops

Standardized Models

Gauge-20 U. S. S. (.037")††

DIMENSIONS

WEIGHTS

Model Number	Actual Size		*Total Height of Back	Height of Apron	Net Weight	Gross Shipping Weight	Net Weight	Gross Shipping Weight
	Width	Length						
					With Back Splasher		Without Back Splasher	
INCO CT15	25"	15"	8"	1½"	20	29	17	26
INCO CT18	25"	18"	8"	1½"	23	35	20	31
INCO CT21	25"	21"	8"	1½"	25	37	21	33
INCO CT24	25"	24"	8"	1½"	27	40	23	36
†INCO CT25L or R	25"	25"	8"	1½"	28	42	24	38
INCO CT30	25"	30"	8"	1½"	33	49	29	44
INCO CT36	25"	36"	8"	1½"	40	60	35	54
INCO CT42	25"	42"	8"	1½"	46	70	40	63
INCO CT48	25"	48"	8"	1½"	53	79	46	72
INCO CT60	25"	60"	8"	1½"	64	97	56	88
INCO CT72	25"	72"	8"	1½"	75	113	67	104
INCO CT84	25"	84"	8"	1½"	88	131	78	120

* When optional back splasher is not included, the height of integral back splash is 1½".

† Includes integral back splash on left or right side as indicated by letters (L) or (R).

†† Backed with 16 gauge (.062") steel.

INCO "Straitline" MONEL METAL Cabinet Sinks — 21" wide

Cabinet sinks on pages 21, 22 and 23 are 25" wide

Additional cabinet sinks are made available by using the regular Straitline apron sink less the apron. These sinks are only 21" overall in width and have fluted drainboards. This 21" width may not allow overhang for toe room and should be allowed for at the floor by raising the cabinets on a 2" to 3" riser.



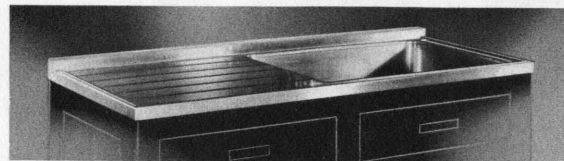
Two compartment, double drainboard model with 8" back splasher. Also available with 1½" integral back splasher only. Made only in 82" length (Model WA-1082).



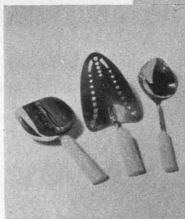
Single compartment, double drainboard model with 8" back splasher. Also available with 1½" integral back splasher only.



Single drainboard model with 8" back splasher.



Single drainboard model with 1½" integral back splasher only.



Bringing the Kitchen Up-to-date

As we have tried to show in the beginning of this little book, the first step in bringing your kitchen up-to-date is to plan it along sane, efficient lines.

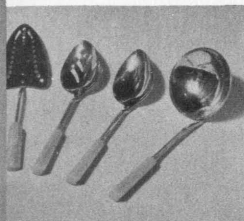
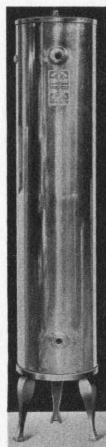
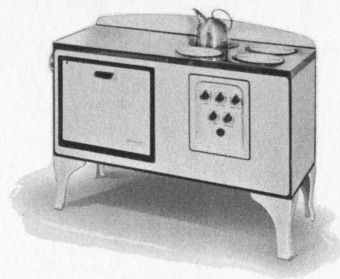
The planning and arranging of your kitchen is of prime importance. But it is also important to have equipment that is worth the trouble of arranging!

If some of it is pretty well worn or antiquated in style or just plain out-of-date, now is a good time to go into the market place and see the new things being offered at much reduced prices.

Don't forget that MONEL METAL cabinet tops and sinks are not the only pieces of equipment made of this remarkable metal. Table tops in various sizes may be had in MONEL METAL. You have no idea how an ordinary wooden table is improved as soon as it is covered with a MONEL METAL surface—highly polished and sanitary. Ranges, too, both electric and gas, are now improved with tops of this lustrous metal.

Hot water heaters and range boilers with rust-proof MONEL METAL tanks assure an everlasting supply of clear, rust-free water.

Washing machines are made of MONEL METAL largely because the washing machine manufacturers found out that almost every large professional steam laundry in the United States uses equipment constructed almost entirely of MONEL METAL.



There are many kitchens throughout the country which have been 100% MONEL METALIZED. It is quite likely that there is a model kitchen on display in your vicinity—scientifically arranged and fully equipped with all the latest and most improved pieces of equipment.

If you are interested in visiting such a model kitchen, please let us know and we will advise you promptly as to where and when you can make a personal inspection.

Don't hesitate to write us if you are interested—we will be most happy to put you in touch with an authorized store or dealer handling MONEL METAL equipment and having a model installation of a MONEL METAL kitchen.



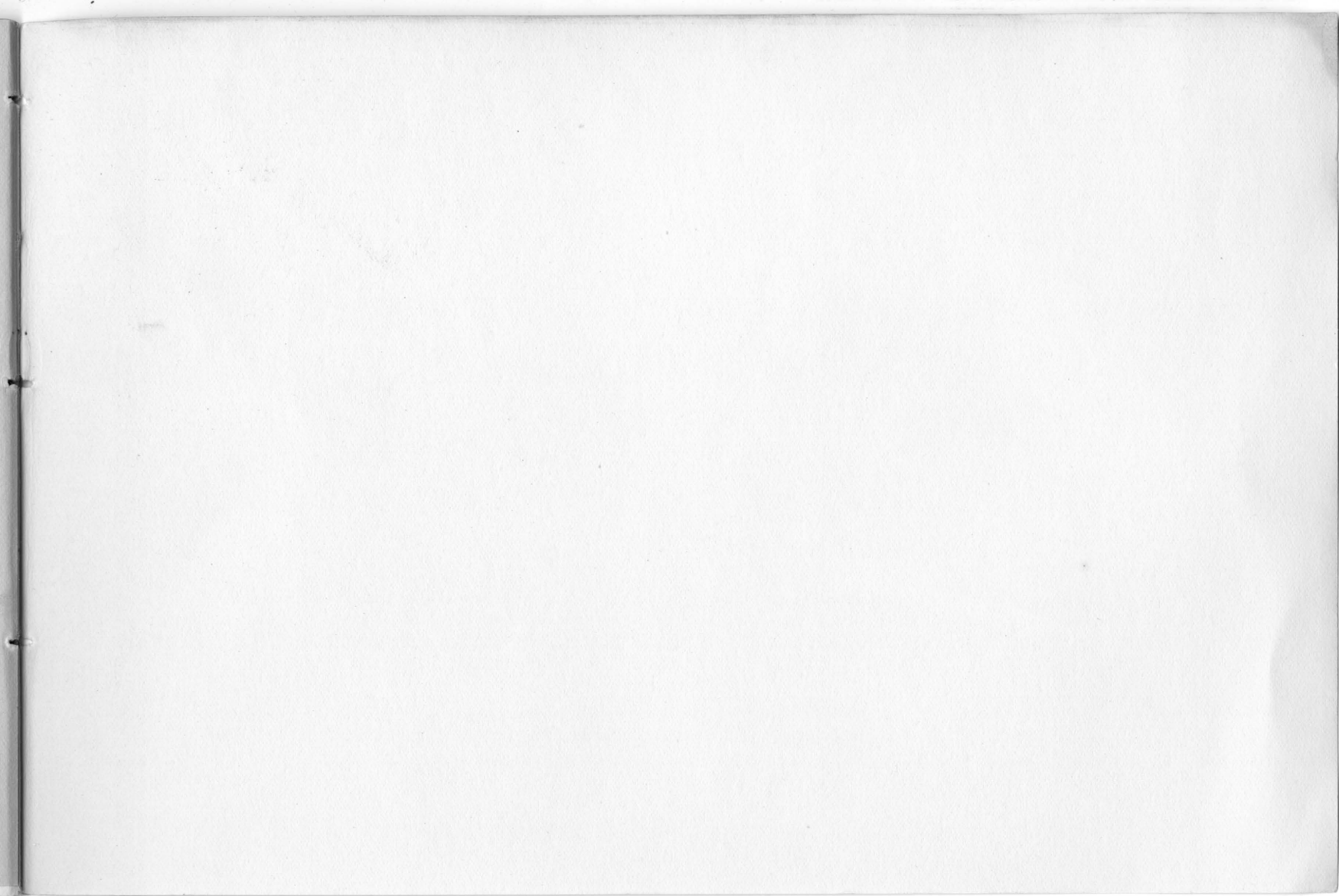
HOUSEHOLD DIVISION

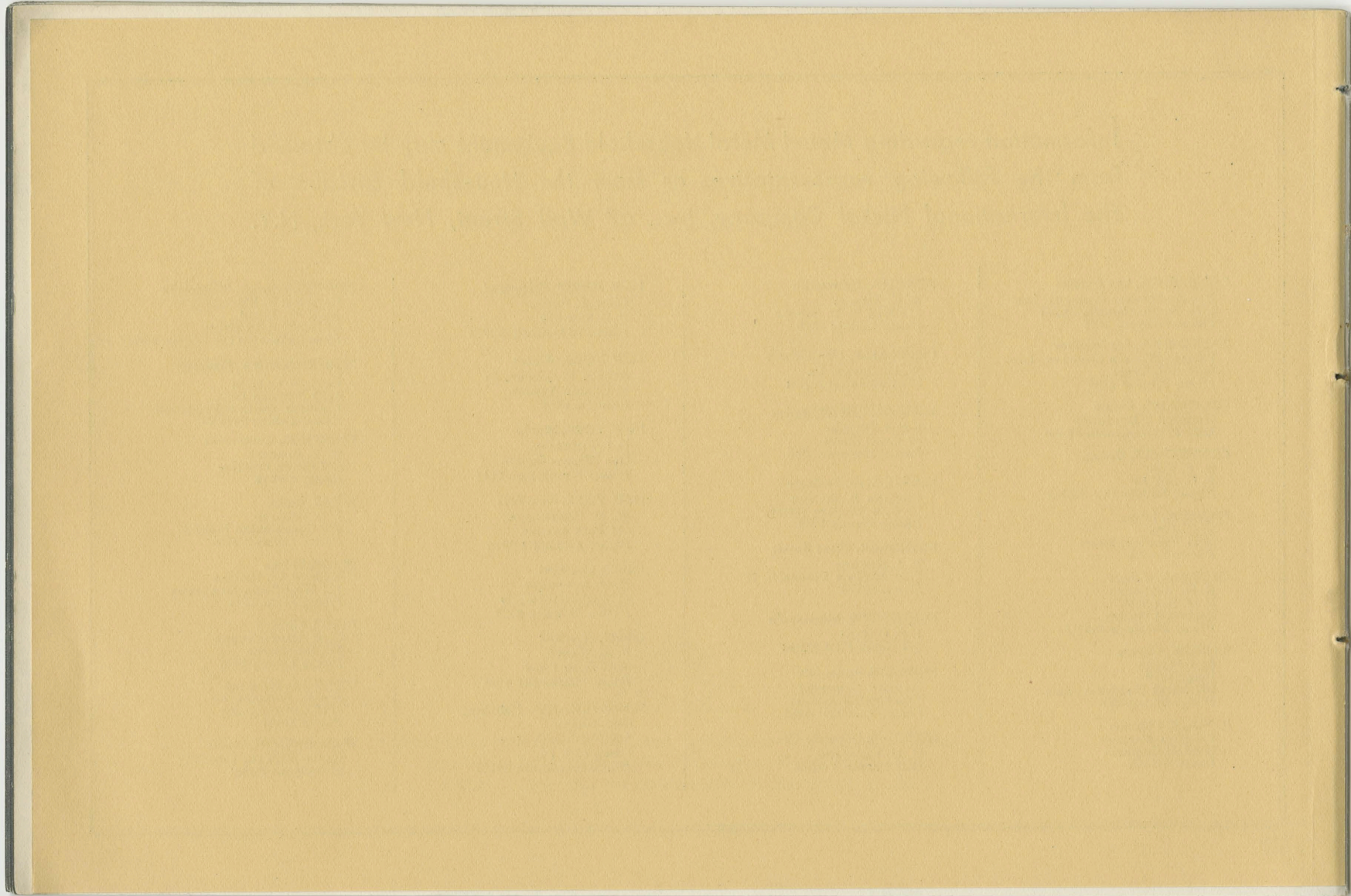
THE INTERNATIONAL NICKEL COMPANY, INC.

67 WALL STREET · NEW YORK, N. Y.



Monel Metal is a registered trade-mark applied to an alloy containing approximately two-thirds Nickel and one-third Copper. Monel Metal is mined, smelted, refined, rolled and marketed solely by International Nickel.





Information regarding Monel Metal Household Equipment may be obtained from the following representatives or from the Household Division of The International Nickel Company, Inc., 67 Wall Street, New York, N.Y.

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1400 South Alameda Street
Phone: Prospect 0171

CALIFORNIA, San Francisco

PACIFIC METALS COMPANY, LTD.
3100 19th Street
Phone: Mission 1104

COLORADO, Denver

HENDRIE & BOLTHOFF
1621-39 Seventeenth Street

CONNECTICUT, Durham

H. E. COE
P. O. Box 16
Phone: Middletown 3016-4

FLORIDA, Tampa

F. C. JACK
5707 Taliaferro Street
Phone: S-2647

GEORGIA, Atlanta

B. W. BRADFORD
P. O. Box 2095
Eastwood Station
Phone: Dearborn 3549-J

ILLINOIS, Chicago

LEO MAYER
Room 1918
203 North Wabash Avenue
Phone: State 2626

IOWA, Des Moines

PRESTON DANIELS
Hubbell Building
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314 East N. Y. Avenue
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MICHIGAN, Grand Rapids

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