

Heartland

The
Classic Collection
taste is everything™





Welcome to the Heartland Classic Kitchen

Nostalgic beauty, unrivaled craftsmanship and incredible attention to detail, superbly integrated with the ultimate in functionality. Heartland's family of gas, electric and dual fuel ranges, refrigerators, dishwashers and woodburning cookstoves awaits you.

Drawing design inspiration from the legendary Oval Woodburning cookstove first built in 1925, today's Classic Collection is for those who desire fine craftsmanship. Lustrous nickel plated trim, the elegant shape of the handle and curve of the nickel plated legs, the vintage oven temperature gauge that perfects the look...these appliances will appeal to your taste for something different.



HCFDR20-WHT
Shown with optional Cowl kit - 539030



HCBMR19L-WHT
Shown with optional Cowl kit - 539029



HCTTDW-WHT

Refrigerators shown with optional cowl kit

The 48" Classic Cooking Center

A Unique Vision



At Heartland, we embrace the notion that an exquisitely designed range can have the ultimate in functionality. That's why we hesitate to call our redesigned 48" gas, electric or dual fuel range just a range. This Classic has evolved into a true cooking center. A commercial quality cooktop available in gas or electric, state-of-the-art convection oven, powerful vent hood, warming drawer with humidity control, utensil drawer and a tray storage compartment – all in one amazing appliance.



Our spacious warming drawer, located directly below the oven, ensures a well-timed meal with the capacity to hold eighteen dinner plates. It is temperature controlled (up to 220° F) with low, medium and high settings. Warm your fresh bread, allow pizza dough to rise or keep soup piping hot. And humidity control gives you the choice between moist and crisp.



Roomy and energy efficient, 4 cu. ft. of space offers more levels of racking than you may be able to fill. Choose from a selection of cooking modes from conventional to convection. Imagine cooking an entire meal at once or only opening the oven door a single time to do all of your holiday baking.



The overhead closet opens to reveal the electronic oven controls. Our clever clock/timer and touch pad are easy to use. Program cooking times, the speed of the fully integrated 350 cfm exhaust fan and a host of other options.



Reclaim your kitchen cabinet space! Two distinct storage areas can hold all possible combinations of utensils and bakeware.



As you flip your omelette, just reach below to the tray storage compartment for cookie sheets, baking pans, muffin trays, and roasting pans.





HEARTLAND ELECTRIC RANGE

Heartland turns up your cooking performance with the durable Euro/Kera ceramic top Electric Range.

The cooktop boasts high performance ribbon burners to maximize boiling performance from 2,500W down to an ideal low simmer. Even heat distribution ensures uniform cooking.

And for cooks who like clean up to be as easy as the meal, the smooth surface is easy to wipe and the recessed cooking surface helps to control messy spills.

8210 - 30" Electric Range

Electric Range Features

Model 6210 - 48" Classic Electric

- Temperature sensor to cycle burner on and off if it overheats or is left unattended
- Proximity heat indicators that stay lit until the burners are cool enough to touch
- A 16" bridge element with three control zones for a total of 4,400 W of power and a handy warming zone
- Large capacity 4 cu. ft. electric convection, self clean oven with 3 oven racks and 4 levels
- Temperature controlled warming drawer that ranges from 130° F to 220° F
- Humidity control feature in the drawer allows adjustment for moist or crisp

- Large capacity drawer holds up to eighteen, 11" diameter plates (19.25" wide x 5" high x 19.75" deep)
- Cook friendly electronic timer behind decorative panel
- Utensil drawer and tray storage compartment
- Quiet and efficient 350 cfm exhaust system in overhead storage cabinet

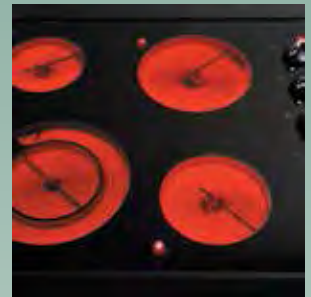
Model 8210 - 30" Classic Electric

- Same features as the 48" but with 4 burners and without the utensil drawer and storage compartment.

All Heartland Ranges carry a One (1) year limited warranty



Any qualms about a ceramic cooktop? You shouldn't have, because it has an inherent strength that will thrive under the daily rigors of your cooking – making it the strongest cooktop surface available. To demonstrate, we dropped a steel ball from a height of close to 20" – and we did it repeatedly.



Even after the elements had been switched to high, the steel ball test was completely successful – and the cooktop was as smooth and sleek as when we started. No cracking, breaking or any other adverse effects.

Note: This test was done in a controlled environment and should not be attempted at home.



5210 - 48" Dual Fuel Range

Heartland Dual Fuel Range

If you are having difficulty deciding between the Heartland Electric or Gas Range, choose both. The Dual Fuel Range offers the power and precision of the gas cooktop combined with the efficiency and convenience of the roomy electric convection oven. Convection cooking lets you experience faster and more flavorful results. In our state-of-the-art system, a powerful fan draws hot air around the food for quick and even cooking.

Dual Fuel Range Features

Model 5210 - 48" Classic Dual Fuel

- Natural Gas or Propane Cooktop
- Electric Convection Oven
- 6 powerful sealed high efficiency gas burners
- 2 - 10,000 BTU to 1,000 BTU simmer and 4 - 8,000 BTU to 600 BTU true simmer to accommodate different sized pots
- Large capacity 4 cu. ft. electric convection, self clean oven with 3 oven racks and 4 levels
- Temperature controlled warming drawer that ranges from 130° F to 220° F
- Humidity control feature in the drawer allows adjustment for moist or crisp
 - Large capacity drawer holds up to eighteen, 11" diameter plates (19.25" wide x 5" high x 19.75" deep)

- Cook friendly electronic timer behind decorative panel
- Utensil drawer and tray storage compartment
- Electronic ignition
- Easy clean, porcelain coated solid cast iron grates and burner bowls
- Quiet and efficient 350 CFM exhaust system in overhead storage cabinet

Model 4210 - 30" Classic Dual Fuel

- All of the above features but with 4 powerful sealed high efficiency gas burners
- 1 - 10,000 BTU to 1,000 BTU simmer and 3 - 8,000 BTU to 600 BTU true simmer to accommodate different sized pots





9200 - 30" Gas Range

Heartland Gas Range

All Gas, All Performance

Prepare for an exciting new level of power and precision with our 30" and 48" Classic traditional gas ranges. You'll experience control that most high output burners can't hope to deliver. In fact, our 10,000 BTU main input burner delivers 10% more heat than most 13,000 BTU burners. Take it from the highest searing heat down to a whisper of a flame at 600 BTU, where sauces and soups simmer gently without boiling or scorching. Our high efficiency oven uses half the gas that other ranges consume.

Suburb cooking begins with the simple push of a button. Heartland's sealed gas burners light by electronic ignition. Durable solid cast iron cooking grates handle the weight of heavy cookware. The one-piece design allows for maximum heat transfer. Pots glide effortlessly across the large, virtually continuous surface. All of our ranges feature a light over the cooking surface so you can see your way through the most involved recipe. Sealed burners keep spills up top where they can be sponged off quickly, and burner bowls and grates have a wipe-clean porcelain coating.



Gas Range Features

Model 7200 - 48" Classic Natural Gas/Propane

- 6 powerful sealed high efficiency gas burners
- 2 - 10,000 to 1,000 BTU simmer and 4 - 8,000 to 600 BTU true simmer burners to accommodate different sized pots
- Electronic ignition
- Easy clean, porcelain coated solid cast iron grates and burner bowls
- Roomy and efficient 3.6 cu. ft. oven, rated to 16,500 BTU
- 2 oven racks and 4 levels
- Cook friendly electronic timer behind decorative panel

- Handy broiler in bottom drawer; broil pan included
- Quiet and efficient 350 CFM exhaust system in overhead storage cabinet

Model 9200 - 30" Classic Natural Gas/Propane

- All of the above features, but with 4 powerful sealed high efficiency gas burners
- 1 - 10,000 to 1,000 BTU simmer and 3 - 8,000 to 600 BTU true simmer burners
- Oven rated to 16,500 BTU



1903 - Oval with Reservoir

Heartland Woodburning Cookstoves

The original Oval has been heating homes, warming water, and cooking meals for almost a century. Today's models offer the same dependability, comfort, and tremendous versatility. But Heartland has incorporated some important changes to make your life easier than it was for your ancestors.

Holds its own power. Keep your home glowing through ice and snow or power failures. The Oval is capable of heating up to 1,800 square feet, and the Sweetheart up to 1,500 square feet.

Keeps you in hot water. Choose an optional copper reservoir with a tap, or install a hot water jacket that can boil 40 gallons of water in an hour with the stove running at full operation. You can even run this system on a thermosyphon, eliminating the need for electricity. The water reservoir provides ample humidity for wood heating. *Note: The water jacket must be installed by a professional. Refer to instruction manual for details.*

Unforgettable flavor. Find out why your grandmother always said that nothing matched a pie baked in the cookstove. The oven is heated from all sides, cooking evenly and to perfection every time. Thaw your frozen food, warm your plates or watch your dough rise in the warming closet.

Lighten your workload. If you think a woodburning cookstove is too labor intensive, think again. Fuel can be top or front loading, and the oven interior is porcelain coated with an ash pan that slides out for easy cleaning. This is the good old days, only better.



2603
Sweetheart
with Reservoir

Woodburning Features

- Solid cast iron cooking surface
- Upper warming cabinet
- Top or front fuel loading
- Large firebox for less splitting and stoking
- Ash pan on sliding rack
- Hot water options: 5 gallon copper reservoir with spigot or hot water jacket
- Optional coal grate kit
- Optional heat shield for reduced installation clearances – check local building codes for specific installation requirements.
- Oval models 1902/1903 warm up to 1,800 sq. ft. with a 2.4 cu. ft. oven – the largest available on any woodburning cookstove
- Sweetheart models 2602/2603 warm up to 1,500 sq. ft., with a 1.7 cu. ft. oven
- **Available in White, Ivory, and Black**

All Heartland Woodburning Cookstoves carry a One (1) year limited warranty



HCFDR20-CRN

HCBMR19-CBL

All Heartland Refrigerators carry
a One (1) year limited warranty

Heartland Refrigeration

Model HCFDR20 – 36" Classic French Door Refrigerator

- 19.7 total cu. ft. capacity
- Electronic touch controls
- Built-in filtered water dispenser
- Ice maker conveniently located in freezer
- Humidity controlled crispers
- Temperature controlled deli drawer
- Two clear gallon door storage shelves
- Energy Star compliant
- Optional 6" high cowl for top of fridge
- 4 adjustable glass shelves
- Pull-out freezer drawer

Model HCBMR19 – 30" Classic Refrigerator

- 18.5 total cu. ft. capacity
- Humidity controlled, sealed fruit and vegetable drawers
- Electronic touch controls
- Adjustable spillsaver glass shelving
- Multi-purpose pantry drawer with divider
- Beverage organizers and clear dairy center
- Upper and lower sliding freezer baskets
- Energy Star compliant
- Optional ice maker
- Optional 6" high cowl for top of fridge

Heartland Classic Dishwasher

Heartland's new integrated dishwasher features the latest in sound insulation technology, and is available in all the Classic colors. A beautifully-crafted matching panel adds the perfect finishing touch and the smart choice for your Classic kitchen.

Dishwasher Features

- Durable stainless steel tall tub
- 6 cycle options
- Latest in sound insulation technology, rated to 51 dBA
- 15 place settings for maximum flexibility when loading
- Unique settings deliver concentrated cleaning performance
- Optimum wash sensor adjusts the wash cycle to specific water conditions
- Energy Star Tier II Compliant

All Heartland Dishwashers carry
a One (1) year limited warranty



HCTTDW-IVY

Heartland Color Collection

Classic ranges, refrigerators, and dishwashers are all available in matching colors. Due to limitations in printing processes, colors may vary slightly from those shown.



Ivory



Black



White



Cobalt*

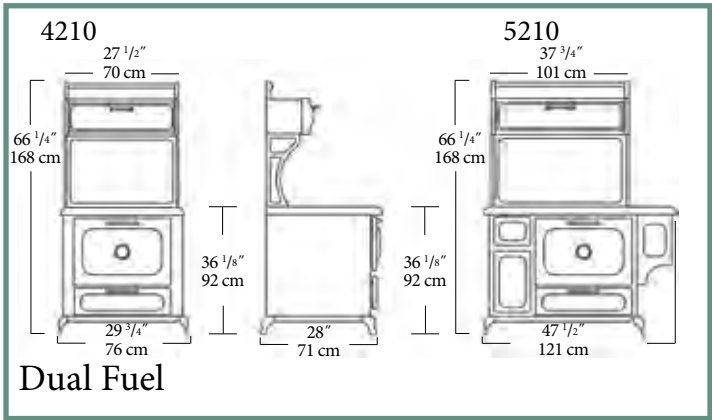


Cranberry*

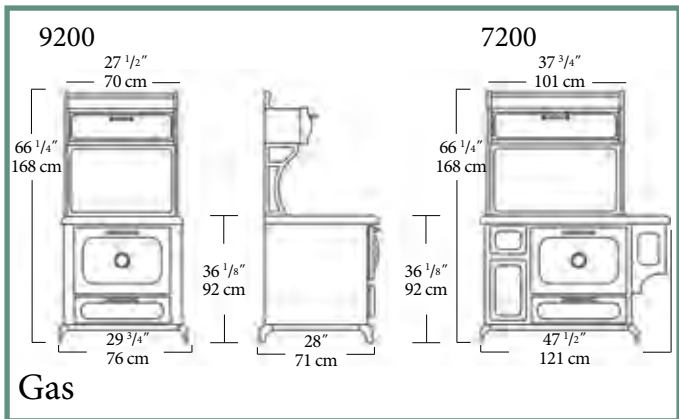
*Cobalt and Cranberry colors are not available for Classic Woodburning Stoves.

SPECIFICATIONS

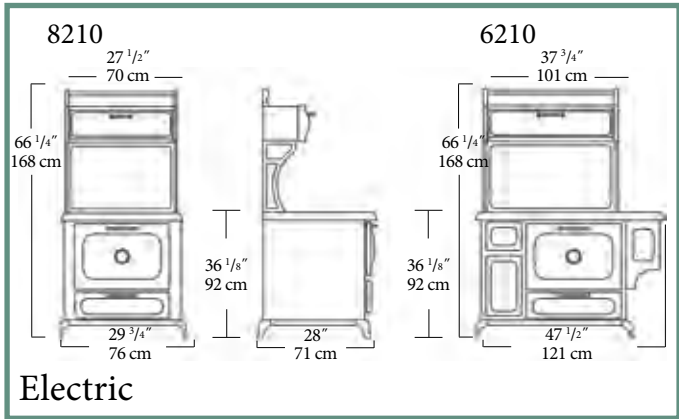
The specifications in this brochure are for reference only. Consult the installation manual and/or site preparation guide before installing or making a cutout. Local authorities govern installation codes. All woodburning models are: tested to UL 1482 CSA B366-2M and ULC S-627 by Warnock Hersey. All gas models are: certified to ANSI Z21•1 standard for residential ranges. All electric models are: certified CSA and UL standards for residential ranges.



	4210	5210	Common Oven Features
Weight:	395 lbs	495 lbs	• 4 cu. ft. oven
Electrical Requirements:	240 V, 3.8 kW (4 prong power cord included)		• 4 oven rack positions (3 oven racks included)
Gas Requirements:	Both the 30" and 48" models can be ordered to burn natural gas or liquid propane. Conversion kits are available. No gas venting is required. Specify which gas you will be using when ordering.		• 350 CFM exhaust system, contained in the overhead cabinet can be exhausted by direct venting or recirculating through a filter
Top Burners:	3 x 8,000 BTU (simmer 600 BTU) 1 x 10,000 BTU (simmer 1,000 BTU)	4 x 8,000 BTU (simmer 600 BTU) 2 x 10,000 BTU (simmer 1,000 BTU)	• The 48" model has two distinct storage areas - one utensil drawer and one tray storage compartment
Broil Element:	3,000 W - broil pan included		• Light over cooking surface
Installation:	Gas hookup must be done by a licensed gas fitter.		• Concealed electronic timer lets you start and stop cooking as desired
			• Self cleaning feature

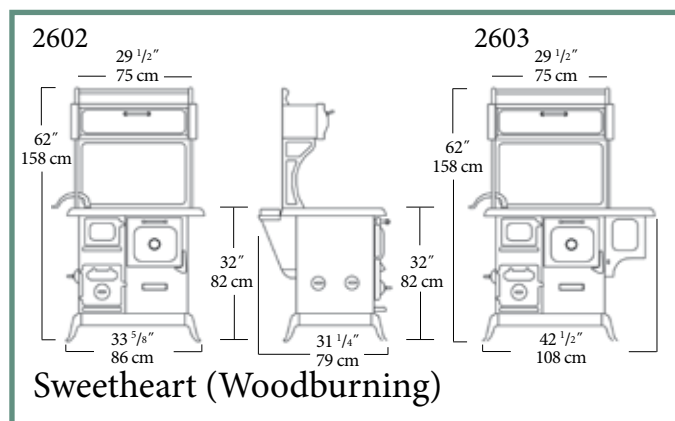


	9200	7200	Common Oven Features
Weight:	395 lbs	495 lbs	• 4 oven rack positions (2 racks included)
Electrical Requirements:	110 V, 3 Amps, 60Hz (3 prong plug included)		• 3.6 cu.ft. oven
Gas Requirements:	Both the 30" and 48" models can be ordered to burn natural gas or liquid propane. Conversion kits are available. No gas venting is required. Specify which gas you will be using when ordering.		• 16,500 BTU bake/broil burner
Top Burners:	3 x 8,000 BTU (simmer 600 BTU) 1 x 10,000 BTU (simmer 1,000 BTU)	4 x 8,000 BTU (simmer 600 BTU) 2 x 10,000 BTU (simmer 1,000 BTU)	• Broiler in lower drawer (broil pan and rack included)
Installation:	Gas hookup must be done by a licensed gas fitter.		• Top burners feature electronic start
			• 48" model has two distinct storage areas - one utensil drawer and one tray storage compartment
			• 350 CFM exhaust system, contained in the overhead cabinet can be exhausted by direct venting or recirculating through a filter
			• Light over cooking surface
			• Electronic time of day clock and minute timer

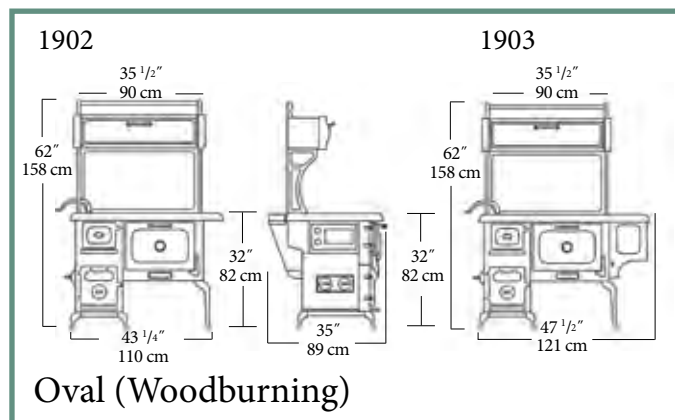


	8210	6210	Common Oven Features
Weight:	422 lbs	495 lbs	• 4 cu. ft. oven
Electrical Requirements:	240 V, 11 kW (4 prong power cord included)	240 V, 13.9 kW	• 4 oven rack positions (3 oven racks included)
Cooking Elements:	1 - 5 1/2" 1 - 6 1/2" 1 - 7 1/2" 1 - 9" Dual Burner	1 - 5 1/2" 1 - 7 1/2" 1 - 9" Dual Burner 1 - 16 1/2 x 7 Bridge	• 350 CFM exhaust system, contained in the overhead cabinet can be exhausted by direct venting or recirculating through a filter
Bake Element:	3,000 W	3,000 W	• 48" model has two distinct storage areas - one utensil drawer and one tray storage compartment
Broil Element:	3,000 W - broil pan included		• Light over cooking surface
			• Concealed electronic timer lets you start and stop cooking as desired
			• Euro/Kera ceramic cooktop
			• Self cleaning feature

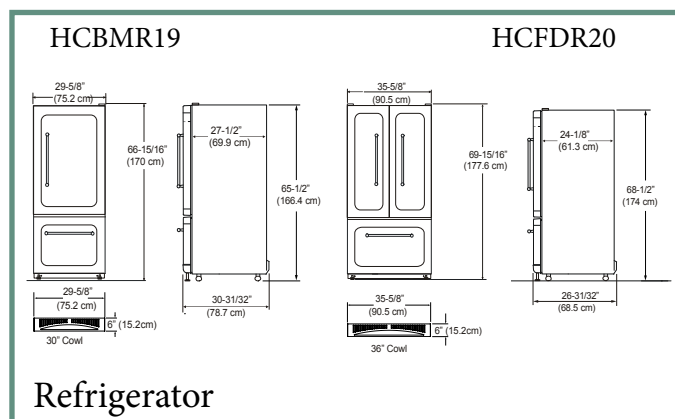
	2602 - no reservoir	2603 - reservoir
Weight:	432 lbs	475 lbs
- Flue size: 6" Cooking surface dimensions: 29 1/2" x 21" - Oven size: 1.7 cu. ft. - Heating capacity: 35,000 BTU/hr heat output - 800 to 1500 sq.ft. - Ideal wood length: 16" - Available with or without 5 gallon copper water reservoir with spigot, which provides hot water for dishes, humidifying, canning, etc. - The coal grate package must be ordered for coal burning - Summer grate stand. (Optional - part #4271)		- A fresh air kit may be ordered for intake of outside combustion air - A water jacket may be ordered for domestic hot water heating - Ash pan on sliding track - Top or front fuel loading - Installation: Woodburning stoves require strict adherence to clearance requirements and venting considerations. Heat shield kit is available to reduce clearances. Consult your dealer for complete installation advice.



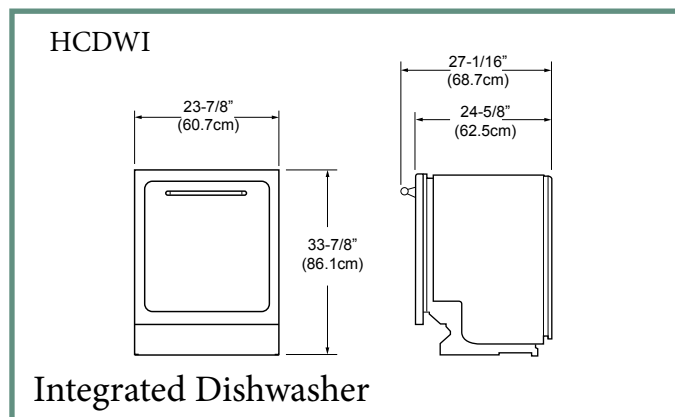
	1902 - no reservoir	1903 - reservoir
Weight:	610 lbs	640 lbs
- Flue size: 6" - Cooking surface dimensions: 35 1/4" x 25 3/4" - Oven size: 2.4 cu. ft. - Heating capacity: 50,000 BTU/hr heat output - 1200 to 1800 sq.ft. - Ideal wood length: 16" - Available with or without 5 gallon copper water reservoir with spigot, which provides hot water for dishes, humidifying, canning, etc. - The coal grate package must be ordered for coal burning - Summer grate position, adjustable for summer heating and cooking		- A fresh air kit may be ordered for intake of outside combustion air - A water jacket may be ordered for domestic hot water heating - Ash pan on sliding track - Top or front fuel loading - Installation: Woodburning stoves require strict adherence to clearance requirements and venting considerations. Heat shield kit is available to reduce clearances. Consult your dealer for complete installation advice.



	HCBMR19 - 30" Model	HCFDR20 - 36" Model
Height:	66 1/8" top of hinge 65 1/2" top of cabinet	69 1/8" top of hinge 68 1/2" top of cabinet
Capacity:	18.5 cu. ft. total 5.6 cu. ft. freezer 12.9 cu. ft. fresh food	19.7 cu. ft. total 5.4 cu. ft. freezer 14.4 cu. ft. fresh food
Electrical Requirements:	115 V, 60 Hz (on a separate 15 Amps circuit)	115 V, 60 Hz (on a separate 15 Amps circuit)
Plumbing Requirements:	1/4" copper tubing	1/4" copper tubing
Features:		
• Adjustable glass shelves	4	4
• Adjustable door shelves	5	2
• Humidity controlled sealed fruit/vegetable drawers	2	2
• Temperature controlled pantry drawer	1	1
• Sliding upper and lower freezer baskets with food organizers	Yes	Yes
• Clear gallon door storage shelves	No	Yes
• Ice maker	Optional	Located in freezer
• Internal filtered water dispenser	No	Yes
• Dairy center and pop can dispenser	Yes	Yes
• Energy Star rated	Yes	Yes
Cowls:	Available in 6" height	Available in 6" height



	HCTTDW	Integrated Dishwasher Features
Height:	33 7/8"	- Durable stainless steel tub 6 cycle options 15 place settings - Integrated control panel - High temp wash - Energy Star
Width:	23 7/8"	
Depth (without handle):	24 7/8"	
Electrical Requirements:	120 V, 60 Hz, 15 Amps	



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Iconic ranges and cookers with unparalleled cooking precision, control, and styling

MARVEL

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