

The
CLASSIC COLLECTION
taste is everything



WELCOME TO THE HEARTLAND CLASS



3115 - two 36" Refrigerators with optional cowl

5210 - 48" Dual Fuel

Nostalgic beauty, unrivaled craftsmanship and incredible attention-to-detail superbly integrated with the ultimate in functionality. Gas, electric and dual fuel ranges, refrigerators, built-in wall ovens, dishwasher and woodburning cookstoves. Heartland's complete range of appliances await you.

CLASSIC KITCHEN



HCDWI - Integrated Dishwasher

9800 - 30" Built-in Wall Oven

Drawing design inspiration from the legendary Oval Woodburning Cookstove first built in 1925, today's Classic Collection fulfills every possible taste from the truly traditional to the boldly modern to the outrageously eclectic. These appliances have an undeniable attraction for those with a taste of something different for the kitchen



MADE FOR COOKING PERFO



3115 - 36" Refrigerator with optional cowl

Describe the Classic. The word romantic is an obvious choice. This is not a box appliance, and it's certainly not a trend. This is for people who care about fine craftsmanship, detailing such as lustrous nickel plated trim and so many more color options than black or white. For those who appreciate the curves of nickel plated legs, the shape of the handles, and the way the vintage oven temperature gauge perfects the look. But it's not just about the exquisite design of our appliances. We would never rely just on style, or even on mood. It goes deeper than that.

PERFORMANCE



The Classic Collection is built to impress. Read on and discover the appliances that will move your culinary triumphs from chance to certainty.

THE 48" CLASSIC

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" electric or dual fuel range just a range. This classic has evolved into a true cooking center. 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 250°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, four cubic feet 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.

COOKING CENTER



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.



Open one of the two distinct storage areas that can hold all possible combinations of utensils and bakeware. You'll be able to find other things to fill your kitchen cabinets.



As you flip your omelette, just reach below for cookie sheets, baking pans, muffin trays, roasting pans, and so much more.





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.

The test that qualified the strength our cooktop surface was done in a controlled environment and should not be attempted



8210 - 30" Electric

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 2500 watts down to an ideal low simmer. The even weighting of heat distribution ensures uniform cooking.

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

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 watts of power and a handy warming zone
- Large capacity 4 cubic foot 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" only with 4 burners and without the utensil drawer and storage compartment.



5210 - 48" Dual Fuel

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, 1,000 BTU simmer and 4 - 8,000 BTU, 600 BTU true simmer to accommodate different sized pots.
- Large capacity 4 cubic foot 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 with automatic re-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, 1,000 BTU simmer and 3 - 8,000 BTU, 600 BTU true simmer to accommodate different sized pots.



Classic Gas Range Features

Model 7200 - 48" Classic Natural Gas/Propane

- 6 powerful sealed high efficiency gas burners
- 2 - 10,000 BTU, 1,000 BTU simmer and 4 - 8,000 BTU, 600 BTU true simmer to accommodate different sized pots.
- Electronic ignition with automatic re-ignition
- Easy clean, porcelain coated solid cast iron grates and burner bowls
- Roomy and efficient 3.6 cubic foot oven
- Oven rated to 16,500 BTU's.
- 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 BTU, 1,000 BTU simmer and 3 - 8,000 BTU, 600 BTU true simmer to accommodate different sized pots.
- Oven rated to 16,500 BTU's.

All Gas, All Performance

Prepare for an exciting new level of power and precision with our 30" and 48" Classic Traditional Gas Ranges. If you're impressed so far, wait until you turn on the burner. You experience a range of 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. Sauces and soups simmer gently without boiling or scorching. Made in every way for professional cooking performance.

Get Started

Superb cooking begins with the simple push of a button. Heartland's sealed gas burners light by electronic ignition. If the flame should extinguish, don't worry. It automatically re-ignites at the same level for added safety and convenience. 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.



9200 - 30" Gas

Clean Up Fast

Heartland makes fast work of your least favorite chore. Sealed burners keep spills up top where they can be sponged off quickly. Burner bowls and grates are dealt with in the same timely fashion thanks to a wipe-clean porcelain coating.

High Efficiency Oven

Our high efficiency oven uses half the gas that other ranges gobble up. Consider the savings in cost to you and in fuel consumption on a global scale. A handy broiler is located under the oven inside a pull-out drawer.

Note: The door thermometer on all the units, including woodstoves, is for decorative purposes only.





1903 - Oval with Reservoir

HEARTLAND WOODBURNING COOKSTOVES

You may feel yourself being naturally drawn to Heartland's woodburning cookstoves. After all, the original Oval has been heating homes, warming water and cooking meals for almost a century. We're proud to report that today's models offer the same dependability, comfort and tremendous versatility. But Heartland has incorporated some important changes to make your life a whole lot easier than your ancestor's. Available in a choice of two models: the Oval and the Sweetheart, a cozy addition to the smaller kitchen.



Holds its Own Power

With a Heartland Woodburning Cookstove, you can keep your home glowing through ice and snow and power failures. The Oval is capable of heating up to 1800 square feet and the Sweetheart, up to 1500 square feet.

No matter what is happening outside, you can still enjoy everything from a steamy bath to a hot cup of cocoa to a snug night's sleep.

Keeps You in Hot Water

Choose an optional copper reservoir with a tap or install a hot water jacket. The installed water jacket can boil a 40-gallon water tank in an hour with the stove running at full operation. Many owners choose to run this system on a thermosyphon, eliminating the need for electricity. Wood heat can be very dry but the water reservoir provides ample humidity. Use it to do all the dishes.

Note: The water jacket must be installed by a professional. Refer to instruction manual for details.

Unforgettable Flavor

Find out firsthand why your grandmother always said that nothing matched a pie baked in the cookstove. The oven is heated from all sides, cooking the food 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

You're intrigued with the idea of owning a Heartland Woodburning Cookstove but feeling like it might be too labor intensive to maintain, think again. Fuel can be top or front loading, the oven interior is porcelain coated with an ash pan that slides out for cleaning. This is the good old days only better.

Woodburning Features

Oval Woodburning Cookstove

Model 1902 (Model 1903 with Reservoir)

- Warms up to 1,800 square feet
- Solid cast iron cooking surface
- 2.4 cubic foot oven – largest available on any woodburning cookstove
- Upper warming cabinet
- Top or front fuel loading
- Large firebox for improved efficiency (less chopping and stoking)
- Ash pan on sliding track
- Options for hot water needs: 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.

Sweetheart Woodburning Cookstove

Model 2602 (Model 2603 with Reservoir)

- Warms up to 1,500 square feet
- Solid cast iron cooking surface
- 1.7 cubic foot oven
- Upper warming cabinet
- Top or front fuel loading
- Large firebox for improved efficiency (less chopping and stoking)
- Ash pan on sliding track
- Options for hot water needs: 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.



2603 - Sweetheart with reservoir





3115 - two 36" Refrigerators with optional cowl



HEARTLAND REFRIGERATION



Organization Plus
The 18.5 cu. ft. 30" refrigerator fits your kitchen and your lifestyle. Sliding upper and lower freezer baskets, see-through dairy center, adjustable shelving and door buckets, humidity – controlled crisper drawers, and a multi-purpose pantry drawer leaves you no choice but to be organized.



Cool it Down

Prepare to take cool to a new level. More specifically, to the bottom. Heartland's bottom mount refrigerator has the beautiful styling that the Classic Collection is known for, with the convenience of eye-level fresh food and the easy glide, organized bottom freezer drawer. Our 36" model, with cabinet-depth design and 20 cu. ft. of capacity, offers the perfect complement to your Heartland Classic range.

Refrigeration Features

Model 3015 - 30" Classic Refrigerator

- Efficient 18.5 cu. Ft. capacity
- Designed to keep popular food items at eye level
- Humidity-controlled, sealed fruit and vegetable drawers maintain freshness
- Electronic, easy-to-use touch temperature controls for both fridge and freezer
- Adjustable spillsaver glass shelving can be pulled out so nothing is hard to reach
- Efficient and multi-purposed temperature-controlled pantry drawer with divider
- Beverage organizer & clear dairy centre
- Upper and lower sliding freezer baskets for more storage capacity and access to freezer foods
- Energy Star rating of 448kwh/year

- Optional ice maker

- Optional 6" high cowl for top of fridge

Available in all Heartland Classic colors and stainless steel.

Model 3115 - 36" Classic Refrigerator

- All of the innovative features of the 30" refrigerator plus these great additions:
- Spacious 20 cu. ft. capacity
- Internal filtered water dispenser for cold, fresh water at all times
- Features a quiet package for minimal noise
- Factory installed ice maker
- Energy Star rating of 480 kwh/year

Available in all Heartland Classic colors and stainless steel.



Free up kitchen floor space by taking your water dispenser inside the fridge. This internal filtered water system, with easy to use push button control, guarantees pure refreshment whenever you want it.

CLASSIC 30" BUILT-IN ELECTRIC WALL OVEN

With its sleek curved front, large cathedral window and enormous 4.0 cu. ft. oven the Classic 30" wall oven is a beautiful addition to any kitchen. Its multifunction oven allows you the flexibility to roast, convection bake, 8 pass broil, dry or defrost. Its electronic smooth touch controls let you program in all your favorite dishes. Get the same mouth watering results each and every time you bake.

Hot air circulates from all sides to cook foods evenly and quickly for gourmet results. With three oven racks including a specially designed rack for easy removal of dishes, the Classic wall oven will astound you with its versatility and efficiency. This beautiful oven is ideal for cooking all your favorite mouth-watering dishes. Enjoy all that the Classic wall oven has to offer.



9800 - 30" Built-in Wall Oven

Built-In Wall Oven Features

Model 9800

- Classic 30" Built-In Wall Oven ~ Electric

- 4.0 cu. ft. oven
- Can be mounted in wall or undercounter with cooktop.
- Electric convection, 2-Speed MultiMode oven including: convection bake, roast, 8 pass broil, drying and defrost options.
- Menu-driven Smart Touch electronic oven controls with customization features.
- Temperature probe.
- Sabbath Mode.
- 3 stainless steel oven racks.



CLASSIC DISHWASHER

The Final Touch

Heartland's new integrated dishwasher features the latest in sound insulation technology. It's intuitive, considerate, expedient and has the beautifully-crafted matching Classic panel to make it the perfect finishing touch. With these endearing attributes, this dishwasher is the smart choice for your Classic kitchen.

Dishwasher Features

Model HCDWI - Classic Integrated Dishwasher

- Durable stainless steel tall tub
- 6 cycle options
- Culinary tool rack provides a dedicated area for hard-to-place items
- Latest in sound insulation technology, rated to 50 dBA
- 4-blade food disposer eliminates the need for pre-rinsing
- 12 place settings for maximum flexibility when loading
- Unique settings deliver concentrated cleaning performance
- Optimum wash sensor adjusts the wash cycle to specific water conditions
- 334 kWh energy efficiency



Almond



Black



Blue



Green



Red



Stainless Steel



White



Williamsburg Motif
(on splashback)

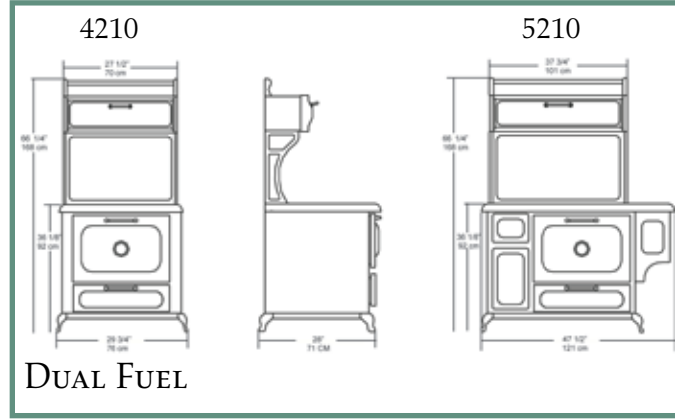
Classic Ranges, Woodburning Cookstoves, Built-In Wall Oven, Refrigerators and Dishwasher Panels are all available in matching colors. Due to limitations in the printing process, colors will vary from those shown. Stainless Steel and Red are not available colors for the Classic Woodburning Stoves.

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.

	4210	5210	
Weight:	395lbs	495lbs	
Electrical Requirements:	240v 3.8kW (4 prong power cord 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.		
Top Burners:	3 x 8,000btu's (simmer 600btu's) 1 x 10,000btu's (simmer 1,000btu's)	4 x 8,000btu's (simmer 600btu's) 2 x 10,000btu's (simmer 1,000btu's)	
Broil Element:	3,000 watts - broil pan included		
Installation:	Gas hookup must be done by a licensed gas fitter.		

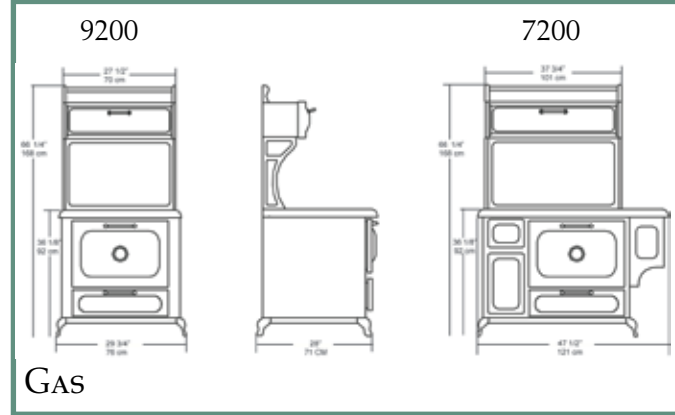
- Common Oven Features**
- 4 cu. ft. oven
 - 4 oven rack positions (3 oven racks included)
 - 350 cfm exhaust system, contained in the overhead cabinet can be exhausted by direct venting or recirculating through a filter
 - The 48" model has two distinct storage areas - one utensil drawer and one tray storage compartment
 - Light over cooking surface
 - Concealed electronic timer lets you start and stop cooking as desired
 - Self cleaning feature



DUAL FUEL

	9200	7200	
Weight:	395lbs	495lbs	
Electrical Requirements:	110v 3amps 60Hz (3 prong plug 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.		
Top Burners:	3 x 8,000btu's (simmer 600btu's) 1 x 10,000btu's (simmer 1,000btu's)	4 x 8,000btu's (simmer 600btu's) 2 x 10,000btu's (simmer 1,000btu's)	
Installation:	Gas hookup must be done by a licensed gas fitter.		

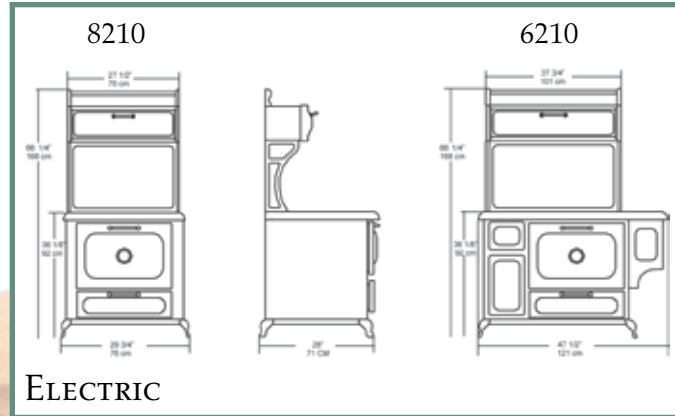
- Common Oven Features**
- 4 oven rack positions (2 racks included)
 - 3.6 cu.ft. oven
 - 16,500 btu bake/broil burner
 - broiler in lower drawer (broil pan and rack included)
 - Top burners feature electronic start and auto re-ignition, which automatically restarts the burner if accidentally extinguished
 - 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



GAS

	8210	6210	
Weight:	395lbs	495lbs	
Electrical Requirements:	240v 11kW (4 prong power cord 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	
Bake Element:	3,000 watts	3,000 watts	
Broil Element:	3,000 watt - broil pan included		

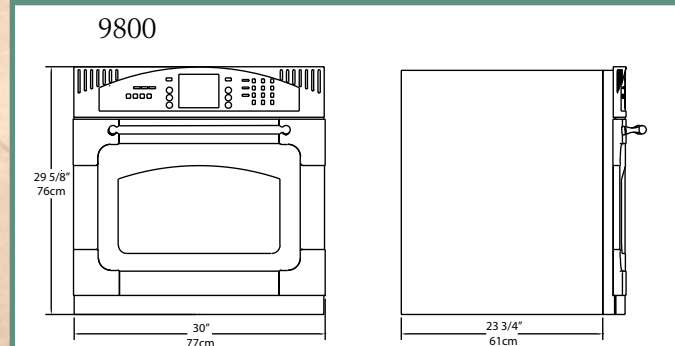
- Common Oven Features**
- 4 cu. ft. oven
 - 4 oven rack positions (3 oven racks included)
 - 350 cfm exhaust system, contained in the overhead cabinet can be exhausted by direct venting or recirculating through a filter
 - the 48" model has two distinct storage areas - one utensil drawer and one tray storage compartment
 - light over cooking surface
 - concealed electronic timer lets you start and stop cooking as desired
 - Euro/Kera ceramic cooktop
 - self cleaning feature



ELECTRIC

	9800 - Self Clean	
Cutout Requirements:	28 1/2" W x 29 1/16" H x 24" D	
Electrical Requirements:	240v 3.6kW (electrical hook up required)	
Oven Size:	4.0 cu.ft.	
Buried Bake Element:	2,800 watts	
Broil Element:	3,600 watts	
Convection Element:	1,850 watts	

- Built-in Wall- Oven Features**
- Electric convection, 2-Speed MultiMode oven including: convection bake, roast, 8 pass broil, drying and defrost options.
 - 5 oven rack positions (3 oven racks included)
 - Menu-driven Smart Touch electronic oven controls with customization features.
 - Self cleaning
 - Sabbath Mode
 - Can be mounted in wall or undercounter with cooktop.



30" BUILT-IN WALL OVEN

NOTE: The overall face of the oven is 3/4" wider on each side, top and bottom, than the cutout opening requirements. Installation details listed here are not complete. Consult our installation manual for complete information before commencing cabinet construction. Wiring connections must be completed by a qualified electrician.

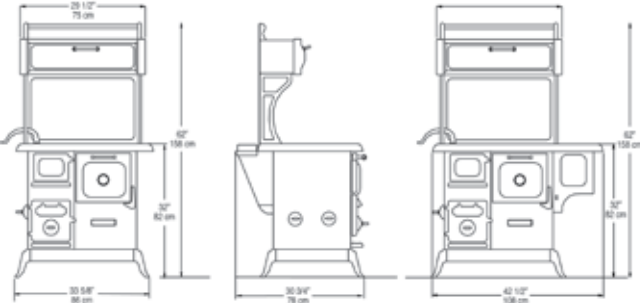


SPECIFICATIONS

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.

2602

2603



SWEETHEART (WOODBURNING)

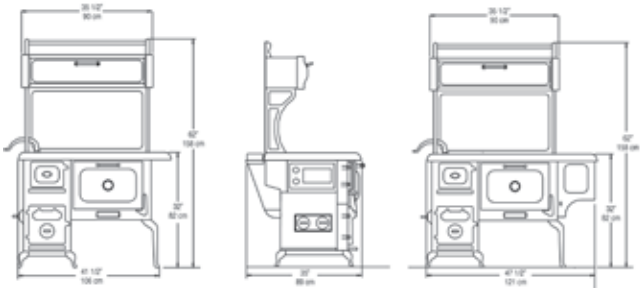
2602 - no reservoir 2603 - reservoir

Weight: 432lbs 475lbs

- 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

1903



OVAL (WOODBURNING)

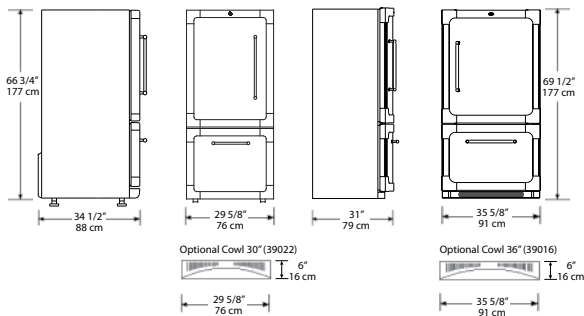
1902 - no reservoir 1903 - reservoir

Weight: 610lbs 640lbs

- 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.

3015

3115



REFRIGERATOR

3015 - 30" Model

3115 - 36" Model

Height: 66 3/4" minimum

69 1/2" minimum

Capacity: 18.5 cu. ft. total
5.6 cu. ft. freezer
12.9 cu. ft. fresh food

20 cu. ft. total
5.5 cu. ft. freezer
14.4 cu. ft. fresh food

Electrical Requirements: 115 volts, 60hz (on a separate 15 amp circuit)

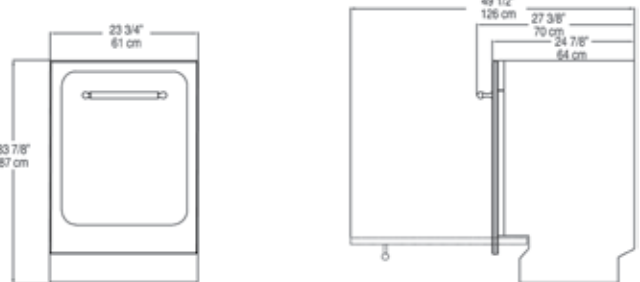
Plumbing Requirements: 1/4" copper tubing

1/4" copper tubing

- Features:
- 4 adjustable glass shelves
 - 5 adjustable door shelves
 - 2 humidity controlled sealed fruit & vegetable drawers
 - temperature controlled pantry drawer
 - dairy centre & pop can dispenser
 - sliding upper & lower freezer baskets with food organizers
 - ice maker (optional on 30" model)
 - internal filtered water dispenser (36" model only)

Cowls: Available in 6" height for both models.

HCDWI



INTEGRATED DISHWASHER

HCDWI

Integrated Dishwasher Features

Width: 23 3/4"

- durable stainless steel tall tub
- 6 cycle options
- culinary tool rack
- 4-blade food disposer
- adjustable upper rack
- 12 place settings
- 334 kWh energy efficiency

Height: 33 7/8"

Depth: 24 7/8"

Electrical Requirements: 120 volts 60 Hz, 12 Amps - 1,360 W

Warranties apply to product only in the country in which it was purchased. Product is not intended for commercial installations. Warranty is void in any commercial-type application. Changes to the product may have occurred from the time this brochure was printed. Please obtain a current installation manual for your purchases model before beginning installation or rough-ins. Local authorities govern installation codes. In most areas, a licensed gas fitter or plumber is required. The thermometer on the gas & electric ranges is decorative only.

The logo for Heartland Appliances, featuring a stylized white heart shape inside a white circle, followed by the text "HEARTLAND APPLIANCES" in a serif font.

HEARTLAND[®]
APPLIANCES



You have the vision; we have the appliances.
Visit www.heartlandapp.com to view our
entire product line of ranges, woodburning
stoves, refrigerators, built-in wall ovens and
dishwashers. Transfuse your kitchen with all that
is Heartland.

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