

APPLICATION FILED AUG. 25, 1910.

Patented Mar. 18, 1913.

Fig. 1

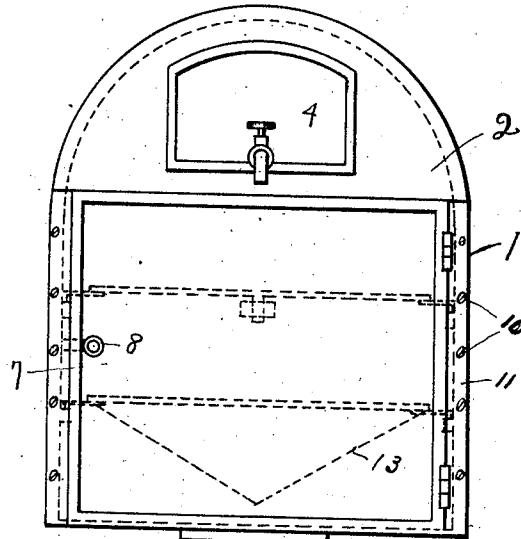


Fig 2

A. Tompkins.
E. Friedberg

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J. W. WILLIAMS.
OVEN.
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2 SHEETS—SHEET 2.

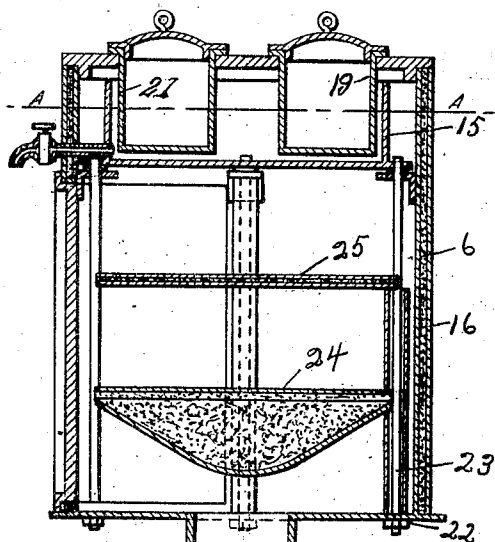


Fig 3

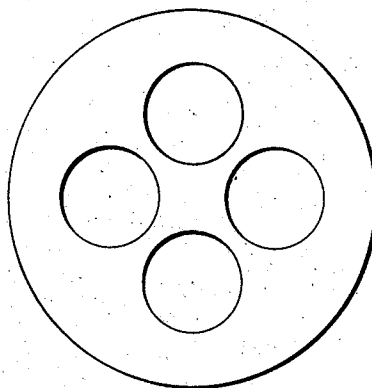


Fig 5

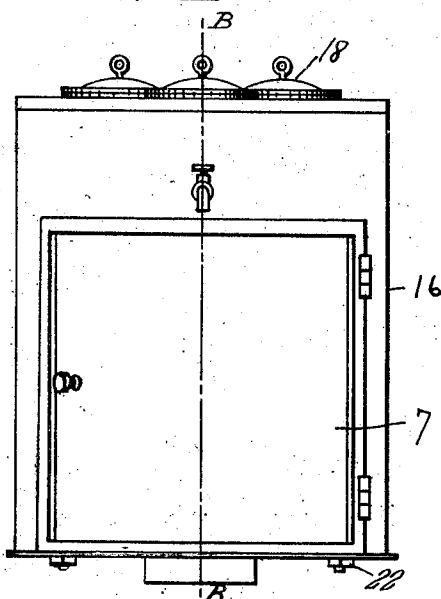


Fig 4

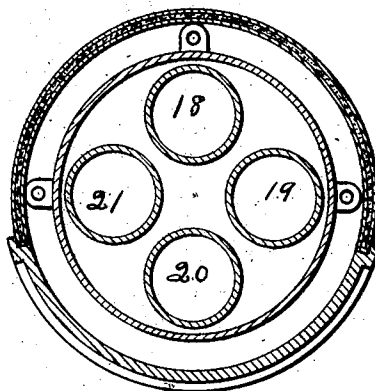


Fig 6

WITNESSES:

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UNITED STATES PATENT OFFICE.

JOHN W. WILLIAMS, OF SAN ANTONIO, TEXAS.

OVEN.

1,056,077.

Specification of Letters Patent.

Patented Mar. 18, 1913.

Application filed August 25, 1910. Serial No. 578,989.

To all whom it may concern:

Be it known that I, JOHN W. WILLIAMS, a citizen of the United States, residing at San Antonio, in the county of Bexar and State of Texas, have invented certain new and useful Improvements in Ovens, of which the following is a specification.

My invention relates to new and useful improvements in ovens.

10 The object of the invention is to produce an oven of this character in which a plurality of articles may be cooked at one time and one in which the various racks are detachable.

15 Another object of the invention is to provide a means whereby the same heat which cooks the articles may be utilized for heating water.

20 A further object of the invention is to so construct this oven that it will retain the greatest amount of heat possible.

25 Finally the object of the invention is to produce a device of this character which will be strong, durable, light and efficient and one which will be comparatively inexpensive to produce.

30 With the above and other objects in view the invention has relation to certain novel features of construction as illustrated in the accompanying drawings, which are made a part hereof, wherein;

35 Figure 1 is a sectional side elevation. Fig. 2 is a front elevation of the oven showing the rack in dotted lines. Fig. 3 is a sectional side elevation of a modified form of my oven, taken on the line B—B of Fig. 4. Fig. 4 is a front elevation of the same. Fig. 5 is a plan view of the top plate and Fig. 6 is a horizontal sectional view of the device taken on the line A—A of Fig. 3.

40 Referring now more particularly to the drawings wherein like numerals of reference designate similar parts in each of the figures, the numeral 1 refers to the outer casing which is composed of any suitable material, such as galvanized sheet iron, one piece comprising the top and sides of the oven.

45 The front end member, designated by the numeral 2 has an opening 3 for the reception of a water tank 4. This water tank should be of such size as to fit readily in the arched portion of the oven as shown in Figs. 1 and 2, and should reach practically 55 from the front to the rear of this oven. This

tank is suitably supported, as by strips 5 (see Fig. 1). This casing 1 is of double thickness and in practice has a packing between the outer and inner walls designated by the numeral 6. I prefer to use 60 asbestos for this packing as it withstands a great deal of heat without deteriorating. In the front of this casing I have provided a door 7. This door is provided with a latch 8 which carries a coil spring 9, so that when 65 the door is closed the latch will be held under a constant tension thereby insuring that the door will be closely held against the main casing of the oven.

It is to be noted that this oven may be 70 taken down by removing the bolts 10 and the corner strips 11 which are used for reinforcing the oven and also as a means for retaining the heat at the joints where it would otherwise escape. 75

It will be noted that immediately above the burner 12, I have provided a deflector 13, which in contour, is an inverted cone so shaped as to distribute the heat and is lined with asbestos to prevent too sudden changes 80 in temperature thus preventing the food sought to be cooked from being too readily burned, while above this deflector may be placed one or more suitable racks 14.

85 Figs. 3, 4, 5, and 6 show a modified form of the oven wherein the deflector is oval shaped instead of having the shape of a cone and also wherein the top of the casing carries a water tank 15, which is suitably secured to the wall 16 and within which water 90 may be placed and heated by the unutilized heat. This tank 15 contains separate receptacles 18, 19, 20 and 21 in which the foods may be cooked and each of which has a separate lid so that any odor which may 95 arise from either receptacle will not find its way to another. It will be noted that this modified form is cylindrical and is readily disassembled as by removing nuts 22 and bolts 23 the top and bottom may be taken 100 apart and the deflector 24, rack 25, and other movable parts removed and stored away when not in use. This method of construction will be found extremely economical as practically all of the heat units are utilized, 105 and if one part burns or rusts out a new part can readily be substituted for the defective one.

An oven constructed in accordance with the foregoing specification and the draw- 110

ings accompanying the same will be found to be practical, as well as simple and inexpensive to produce.

What I claim is:

- 5 An oven including a casing having a heat receiving opening in the bottom thereof, a fluid holding tank in the upper portion of the casing and having a valved outlet, a heat deflector in the lower portion of the casing and above the opening, a series of
10 separate receptacles removably mounted in

the tank and projecting above the casing, separate closures for the receptacles, and a rack within the casing and between the tank and deflector.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

JOHN W. WILLIAMS.

Witnesses:

A. TOMPKINS,
E. TRUELSBECK.