

May 20, 1930.

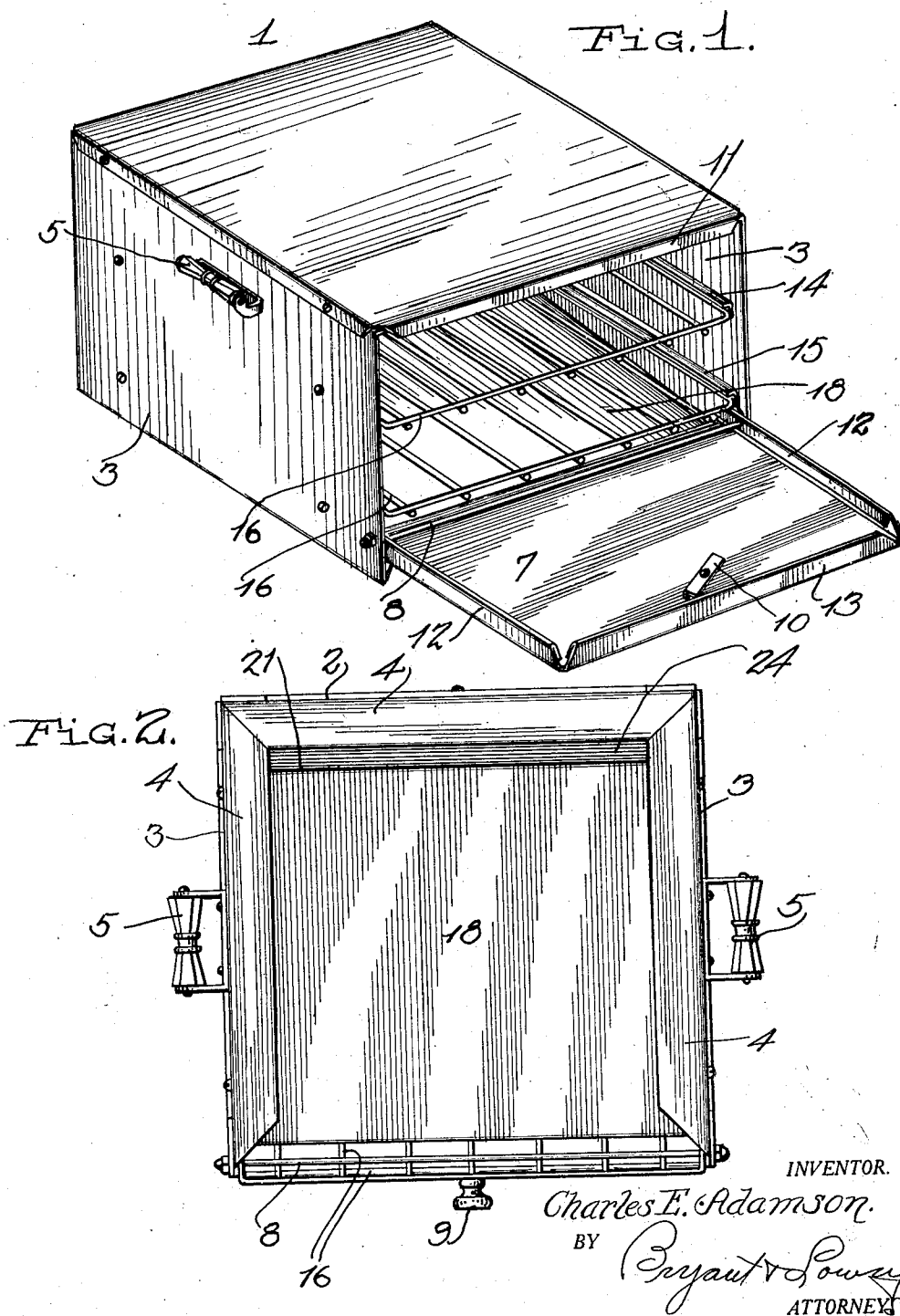
C. E. ADAMSON

1,759,773

PORTABLE OVEN

Filed Sept. 28, 1928

3 Sheets-Sheet 1



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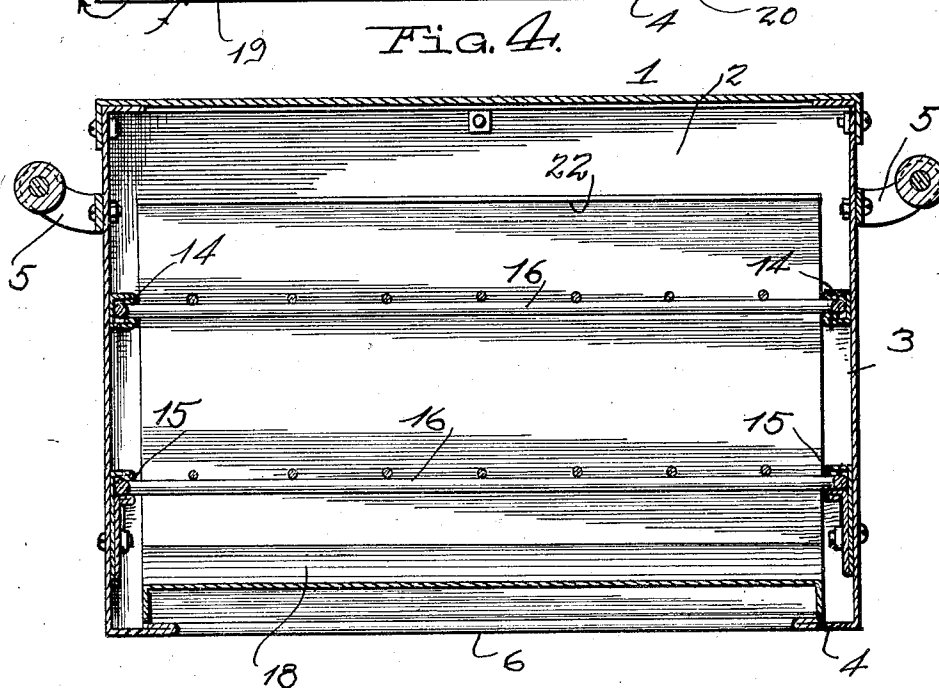
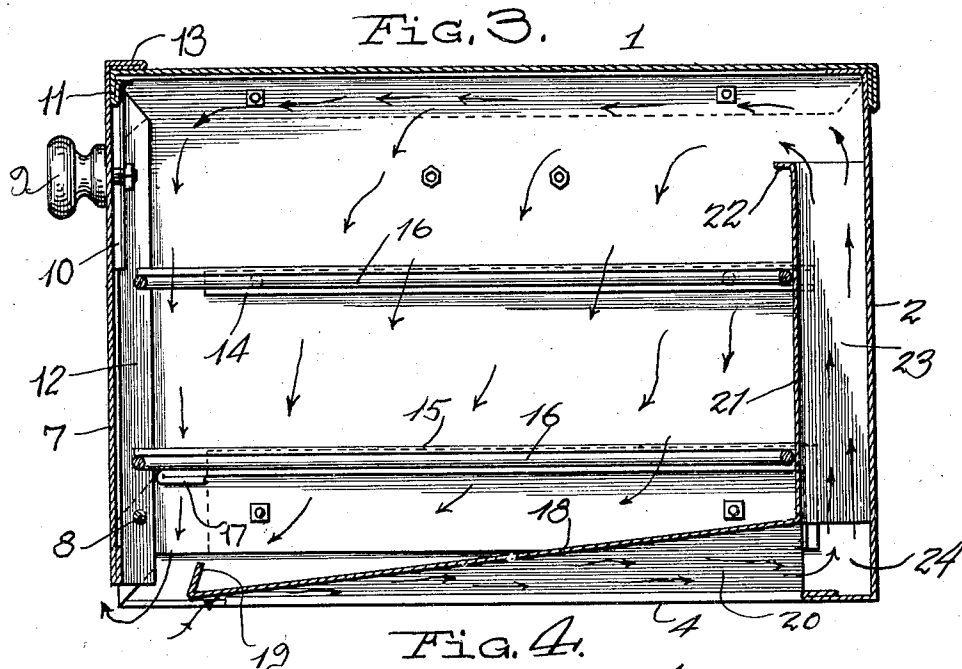
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INVENTOR.
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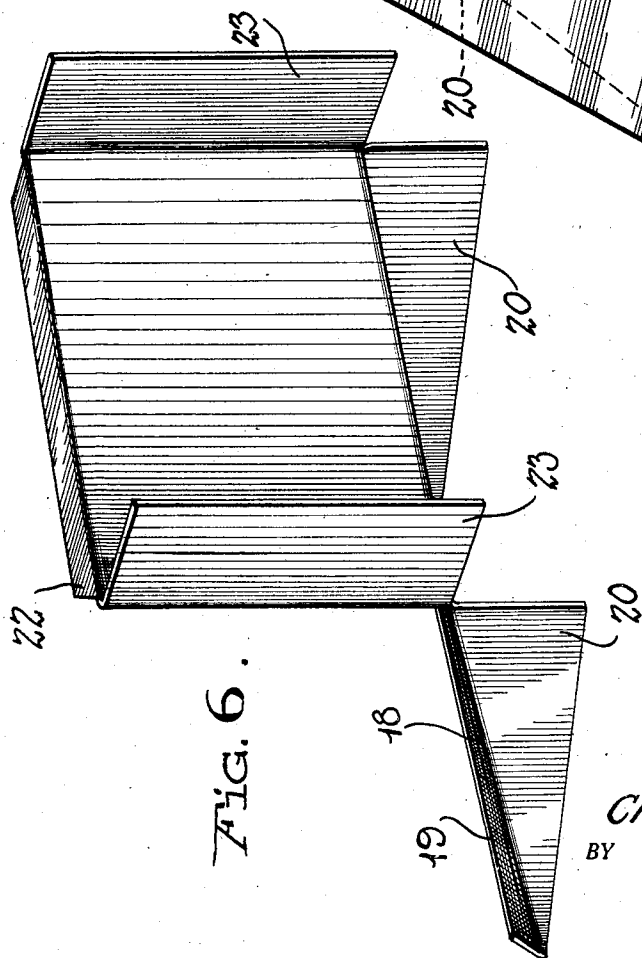
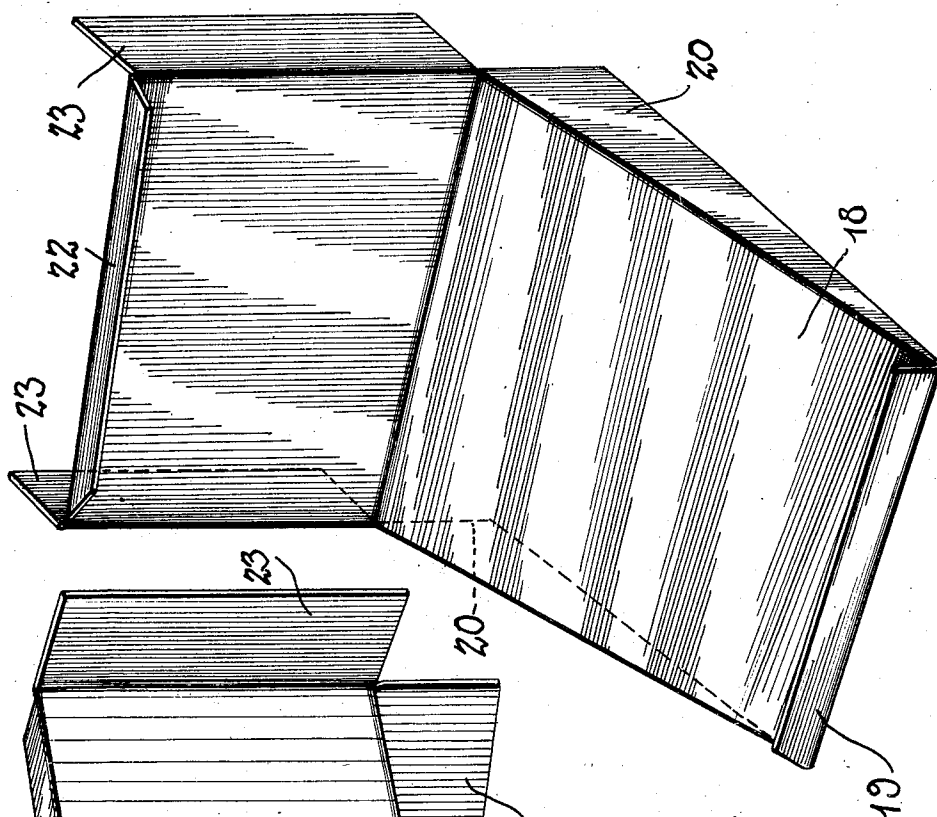
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UNITED STATES PATENT OFFICE

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PORTABLE OVEN

Application filed September 28, 1928. Serial No. 309,006.

This invention relates to an oven adapted to be used in conjunction with a gas stove or burner and it consists in the novel features hereinafter described and claimed.

5 An object of the invention is to provide an oven of the character stated which is of simple and durable structure and which may be easily and conveniently used for baking or cooking food and the parts and features of
10 the oven are so arranged and assembled that the top of the oven may be used for frying at the same time that baking of food is carried on within the oven, thereby getting two services from the same heat. While the device is especially adapted to be used in
15 conjunction with a gas, electric or oil stove, it may also be used to advantage with any kind of stove or heat.

In the accompanying drawings:—

20 Figure 1 is a perspective view of the oven showing the door thereof at open position;

Figure 2 is a bottom plan view of the oven;

Figure 3 is a vertical sectional view of the oven;

25 Figure 4 is a transverse sectional view of the oven cut on a plane at a right angle to the view illustrated in Figure 3;

Figure 5 is a front perspective view of the heat baffle plate; and

30 Figure 6 is a rear perspective view of the heat baffle plate.

The oven body includes a top wall 1, a rear wall 2 and two sides walls 3. These walls are overlapped at their upper edges and secured
35 together in any suitable manner. The rear wall 2 and the side walls 3 are provided with inturned flanges 4 which constitute the base or supporting flanges for the body of the oven. The side walls are provided with suitable
40 handles 5. The inner edges of the flanges 4 are spaced from each other leaving an opening 6. A door panel 7 is pivotally mounted upon a rod 8 which passes transversely through the side walls 3 at the forward portion of the body of the oven and in the vicinity
45 of the bottom thereof. The door panel 7 is provided with a knob 9 having a bar 10 fixed to its shaft. The shaft of the knob 9 passes through the door and the said bar may be
50 engaged behind a flange 11 carried by the top

wall 1. The door panel 7 is provided with side flanges 12 through which the rod 8 passes and the said door panel is further provided at its free edge with a flange 13 adapted to engage over the top wall 1 when the door
55 panel is at a closed position as shown in Figure 3 of the drawings.

Guide rails 14 and 15 are mounted at the inner surfaces of the side walls 3 and are adapted to support racks 16 in a usual manner. The guide rails 15 are provided at their forward ends with rearwardly folded lug portions 17 which are disposed in the paths of movement of the flanges 12 of the door panels 7 and serve as means for limiting the swinging movement of the door panel 7 when it is at an open position with relation to the body and as best indicated in Figure 1 of the drawing.

A baffle plate is used interiorly of the body and the said baffle plate includes an inclined bottom portion 18 having at its forward edge an upwardly and inwardly disposed flange 19 and provided at its side edges with downwardly disposed side flanges 20 which are adapted to rest upon the flanges 4 of the side walls 3 when the said baffle plate is in position within the body of the oven and as best shown in Figure 4 of the drawing.

At its rear edge the inclined bottom portion 18 merges with an upstanding portion 21 which is disposed behind the racks 16 when the said racks are supported in the guide rails. The portion 21 is provided at its upper edge with a forwardly disposed flange 22. The portion 21 is provided at its side edges with flanges 23 which bear at their rear edges against the inner surface of the rear wall 2 of the body of the oven as shown in Figure 3. The adjacent edges of the flanges 20 and 23 are spaced from each other, leaving the flue 24 through which heat may pass from under the portion 18 in an upward direction along the back wall 2 of the oven body and the inner surfaces of the side walls 3 of the body of the oven. The flanges 20 and 23 are spaced from the inner surfaces of the side walls 3 of the body of the oven.

When the oven is placed in position on a 100

stove over a heat or burner and food to be baked or cooked is placed upon the racks and food to be kept boiling hot is placed upon the top of the oven, heat from the burner, passes up along the under side of the portion 18 of the baffle plate and at the same time fresh air passes under said portion from the forward edge thereof. The heat and products of combustion pass up between the flanges 20 and 23 and up through the opening 24, against the under side of the top plate 1, then downward through the racks and out under the lower edge of the oven door and the flange 19 as best indicated by the arrows in Figure 3 of the drawing. Thus the food within the oven is cooked or baked at the same time that the food which is in position upon the top of the oven is kept hot or boiling all from the one heat volume. As shown in Figures 5 and 6, the baffle plate is a unit bodily removable from the oven casing and said views clearly show the detailed construction thereof.

Having thus described the invention, what is claimed is:—

1. An oven comprising a body open at its bottom, guide rails supported within the body and having rearwardly disposed lug portions, a door pivotally mounted in the body and having side flanges adapted to engage said lug portions when the door is moved to an open position with relation to the body.

2. An oven comprising a body provided at its bottom with an opening, a baffle plate having an inclined bottom portion provided at its forward edge with an upwardly and inwardly disposed flange, said inclined portion being provided at its rear edge with an upstanding portion and said upstanding portion having at its side edges flanges adapted to bear against the rear wall of the body.

3. An oven comprising a body provided at its bottom with an opening and having at its rear and side walls inturned flanges, a baffle plate having an inclined bottom portion provided at its side edges with flanges adapted to rest upon certain of the flanges of the body of the oven, said inclined portion being provided at its forward edge with an upwardly and inwardly disposed flange, said inclined portion having at its rear edge an upstanding portion provided at its upper edge with a forwardly disposed flange, and said upstanding portion being provided at its side edges with flanges adapted to bear against the inner surface of the rear wall of the body of the oven.

4. A baffle plate for ovens of the character described comprising an upwardly and rearwardly inclined bottom, an upturned and rearwardly directed lip at the forward edge of the bottom, side flanges depending from the bottom, a perpendicular rear wall hav-

ing a forwardly directed lip at its upper horizontal edge and rearwardly directed side flanges carried by the rear wall.

In testimony whereof I affix my signature.

CHARLES E. ADAMSON.

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