(No Model.)

2 Sheets—Sheet 1.

C. A. WILLIAMSON.

STOVE.

No. 265,204. Patented Sept. 26, 1882.

Fig. 1.

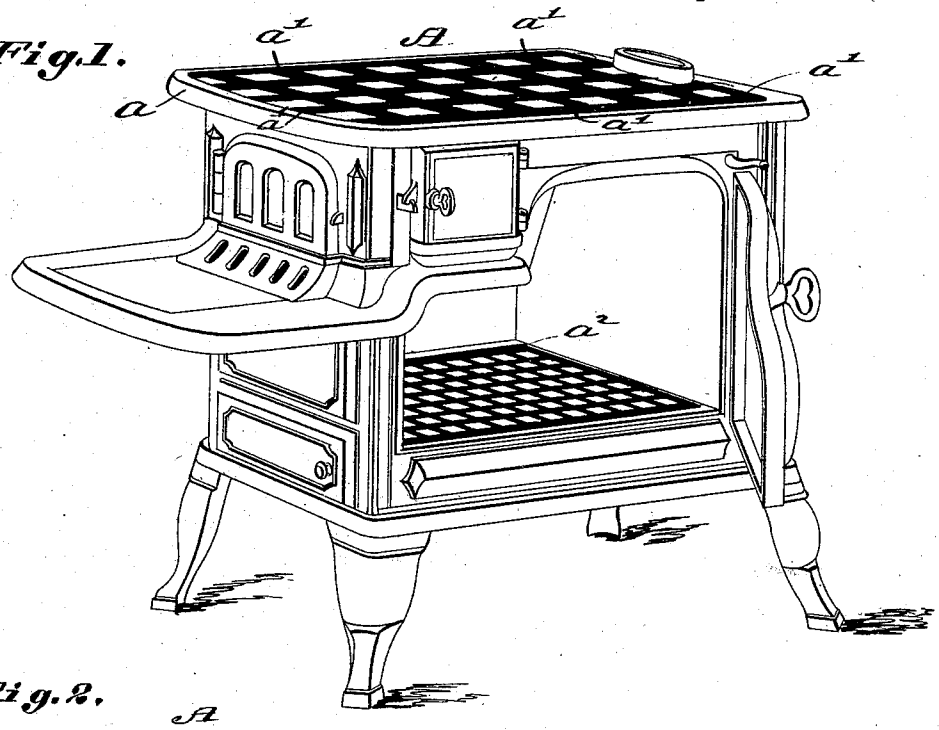


Fig. 2.

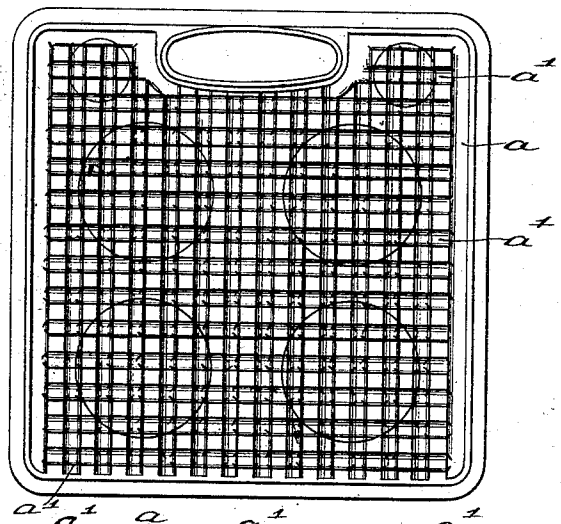


Fig. 3.

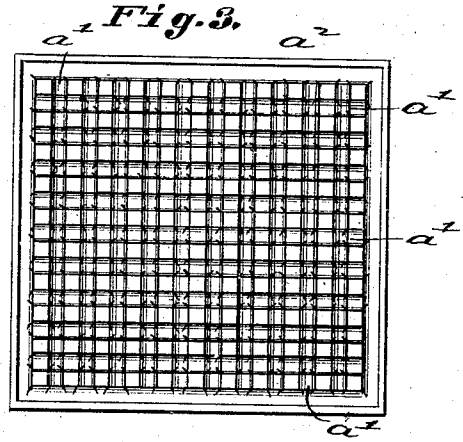
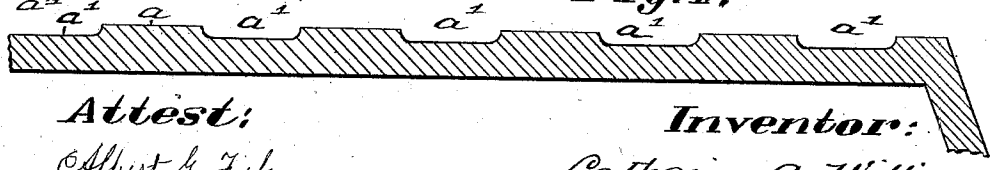


Fig. 4.



Attest:

Albert J. Fish

Charles Pickles

Inventor:

Catharine A. Williamson

by C. P. Moody

atty.

N. PETERS. Photo-Lithographer, Washington, D. C.

(No Model.) 2 Sheets—Sheet 2.

C. A. WILLIAMSON.

STOVE.

No. 265,204. Patented Sept. 26, 1882.

Fig. 5.

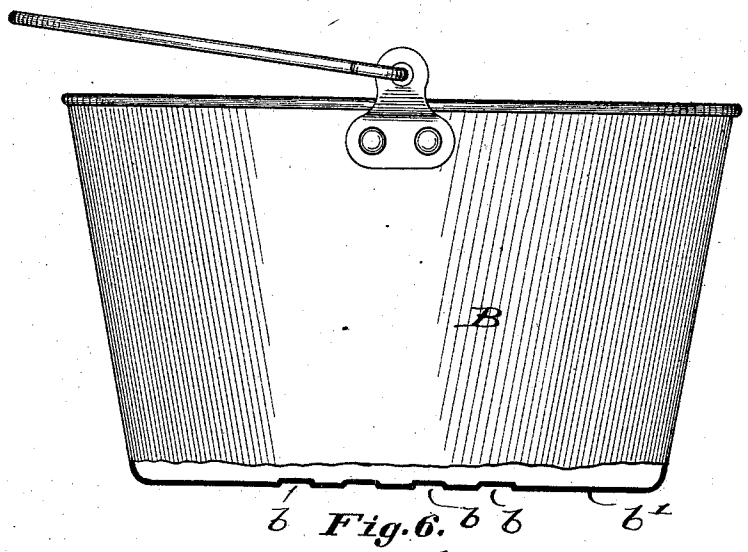


Fig. 6.

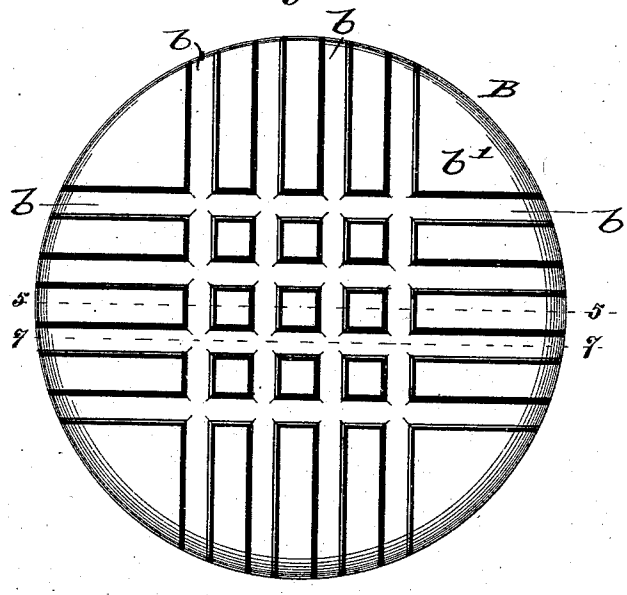
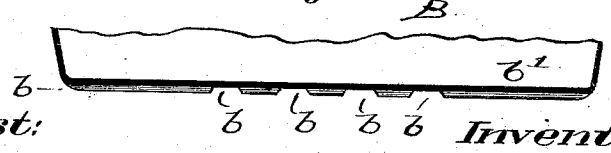


Fig. 7.



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UNITED STATES PATENT OFFICE.

CATHERINE A. WILLIAMSON, OF ST. LOUIS, MISSOURI.

STOVE.

SPECIFICATION forming part of Letters Patent No. 265,204, dated September 26, 1882.

Application filed July 6, 1882. (No model.)

To all whom it may concern:

Be it known that I, CATHERINE A. WILLIAMSON, of St. Louis, Missouri, have made a new and useful Improvement in Stoves, of which the following is a full, clear, and exact description, reference being had to the annexed drawings, making part of this specification, in which—

Figure 1 is a view in perspective of a cooking-stove having the improvement; Fig. 2, a plan of the stove; Fig. 3, a plan of the stove-oven bottom; and Fig. 4, a vertical section, upon an enlarged scale, taken through the top plate of the stove or through the oven-bottom.

The same letters denote the same parts.

The tops of ordinary cooking-stoves have hitherto been made flat. As thus constructed, the bottom of a utensil—such as a pan—throughout its extent is closely in contact with the stove-top, and practically no air can circulate between the stove-top and the bottom of the utensil. I have discovered that herein is a prominent cause of the frequent burning of the contents of the utensil, and to remedy the difficulty is the aim of this improvement, which consists in so shaping the stove-top as to provide an air space or spaces between the utensil and stove-top, through which passages the air can circulate during the cooking operation.

The mode of carrying out the improvement is shown in the drawings.

In the top *a* of the stove A are a number of shallow grooves, *a' a' a'*, the grooves running both longitudinally and transversely in the stove-top *a*. These various grooves *a'* constitute, when the utensil is in position upon the stove, the desired air-spaces. The grooves can be of any desired shape in cross-section, but the grooves must extend at least two ways in the stove-top, and the two sets of grooves must intersect, for if the grooves extended but one way only the air could circulate but one way over the stove, and as the direction of the air-current about a stove-top is constantly changing and the air is liable to set in any direction it is necessary to provide channels to receive the air whichever way it moves. In practice it suffices if two sets of channels are used, and at right angles to each other, as shown, for a side air-current is thus provided for as well as one in the direction of the length of the stove, and by reason of the intersection of the grooves the air, after entering one channel, can pass into the intersecting channel or channels. Any desirable number of grooves can be used. In the stove-top the grooves may extend through the covers as well as through the fixed portion of the stove-top. As the stove-covers in placing them in the openings in the stove-top are liable to be turned around, causing the grooves in the covers and the grooves in the fixed part of the stove-top to run crosswise to each other, the grooving of the covers operates practically to supply means by which parallel grooves in the fixed part of the stove-top are connected.

I am aware that an inclosed frying and broiling apparatus having an inclined top and having grooves extending from the upper to the lower edge of the top for the purpose of collecting the drippings of the meat which in cooking is laid directly upon the top, has been used. The apparatus referred to, however, is in effect an imperforate gridiron or corrugated frying-pan, and in use inclosed by a cover, from the outer air, and would not in any way answer my present purpose.

I claim—

1. An ordinary cooking-stove the top of which is open to the air and grooved, the grooves extending through the movable covers as well as through the fixed part of the stove-top, for the purpose described.

2. An ordinary cooking-stove top open to the air and having two or more sets of grooves, *a'*, as and for the purpose described.

3. An ordinary cooking-stove top open to the air and having intersecting grooves *a'*, as and for the purpose described.

CATHERINE A. WILLIAMSON.

Witnesses:

C. D. MOODY,

CHARLES PICKLES.