

(No Model.)

A. T. SIMPKINS.
BAKER'S OVEN.

No. 527,892.

Patented Oct. 23, 1894.

Fig. 1.

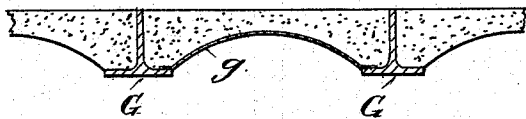
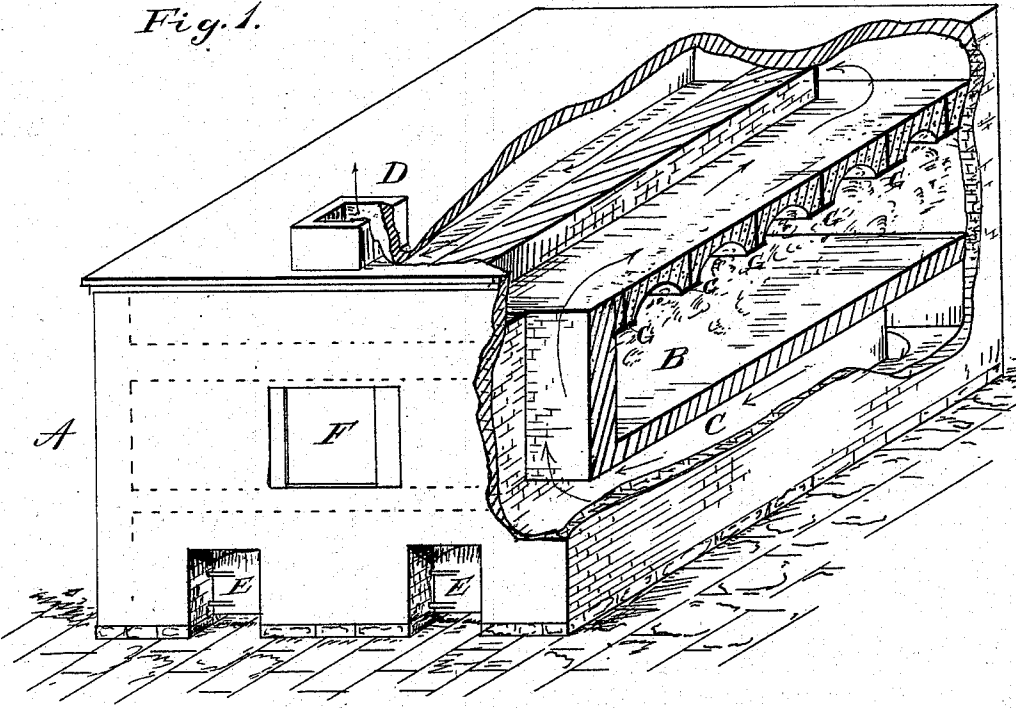


Fig. 2.

WITNESSES:

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BAKER'S OVEN.

SPECIFICATION forming part of Letters Patent No. 527,892, dated October 23, 1894.

Application filed May 2, 1894. Serial No. 509,820. (No model.)

To all whom it may concern:

Be it known that I, ALVIN T. SIMPKINS, a citizen of the United States, residing at St. Louis, in the State of Missouri, have invented certain new and useful Improvements in Bakers' Ovens, of which the following is a specification, reference being had therein to the accompanying drawings.

My invention relates to certain new and useful improvements in bakers' ovens.

My improvements have reference to an improved form of top for said oven, adapted to prevent the inlet of smoke or gases from the flue, through cracks or otherwise; have reference mainly to a special form of the under surface of said top, constituting recesses adapted to retain the steam of baking when the oven door is opened, thereby tending to maintain the oven at a uniform degree of temperature and humidity.

In the accompanying drawings, on which like reference letters indicate corresponding parts, Figure 1 represents a perspective view of this oven with parts broken away to show the construction, and Fig. 2, an enlarged sectional detail view of the top.

The letter A represents the walls of an inclosing chamber in which is located the oven B above the fire box C. The oven chamber extends from the front, back to the rear between the side walls, and flues are formed extending from the rear of the firebox forward to the front, upward and then backward above the oven, and finally forward again to the chimney D, which is at or near the center top front and receives the products of combustion from the fire box on each side. On this account it is placed substantially in the center, and also at the front to allow leading the hot gases up a vertical flue at each front corner, past the oven chamber, and thoroughly heat the front without long tortuous flue passages. This arrangement keeps the back of the oven from becoming overheated, as is often the case when the flue rises at the rear. Access is had to the fire box by the doors E E, and to the oven by the front door F.

The top of the oven in my construction, is formed by a series of parallel T-iron bars G, with the top downward, as shown in the

figures. Other forms of angle bars may be used. The space between the vertical ribs is filled in by cement, or other unshrinkable material, so as to make a gas and smoke-tight top. The irons G, thus incased in the cement, or other material forming a filling, are protected from the action of the gases of combustion and form a rigid skeleton to support the said filling. This non-shrinkable top is one of the features of my invention. The under surface of the cement top is formed in recesses or grooves transverse to the oven and ceiled with sheet iron, or other material, in the process of filling in the cement. This ceiling, g, may be removed after the cement is hardened, if so desired. The object of these recesses is to retain the heat or steam within the oven, and prevent its exit when the door is opened during the process of baking. The top may thus be made as thin as desired and allow any proportion of the heat to pass. The recesses or grooves, being transverse to the oven, form chambers into which the steam rises. When the door F is opened for any reason, more or less of the hot air in proximity to the door, escapes. The steam in the recesses of the top of the oven, however, is obstructed by the ridges of the grooves, and retained within the oven, thus tending to maintain a uniform degree of temperature and humidity, and secure uniform excellence of product.

The door may extend to the full height of the oven chamber without effecting material loss by its temporary opening.

Having thus fully described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. In a baker's oven, a top for the oven chamber consisting of a series of angle bars and an interposed unshrinkable filling forming alternating ridges and recesses extending from side to side of the oven chamber transversely to the door, substantially as shown and for the purpose described.

2. An improved baker's oven, consisting of inclosing walls forming a casing, an oven proper having a door and extending inward from the back, front, and side walls of the casing leaving combustion and smoke spaces below and above said oven proper, and a ver-

tical communicating flue at each front corner, partitions extending from the front walls nearly to the back, a chimney at or near the center of the top front of the casing communicating with the flue passages on each side, and a fire-box for each side in said combustion spaces.

3. In a baker's oven, walls forming a casing, an oven proper located below the top of said casing and heated by interposed flue passages,—the top of the oven proper consisting

of a series of transversely arranged angle bars with an intermediate cement filling of varying thickness for transmitting the heat downward, substantially as shown and described.

In testimony whereof I affix my signature in presence of two witnesses.

ALVIN T. SIMPKINS.

Witnesses:

D. M. HULL,
H. M. PLAISTED.