

M. COHEN.
GAS STOVE.

APPLICATION FILED DEC. 8, 1919.

Patented Mar. 29, 1921.

3 SHEETS—SHEET 1.

1,373,303.

Fig. 2.

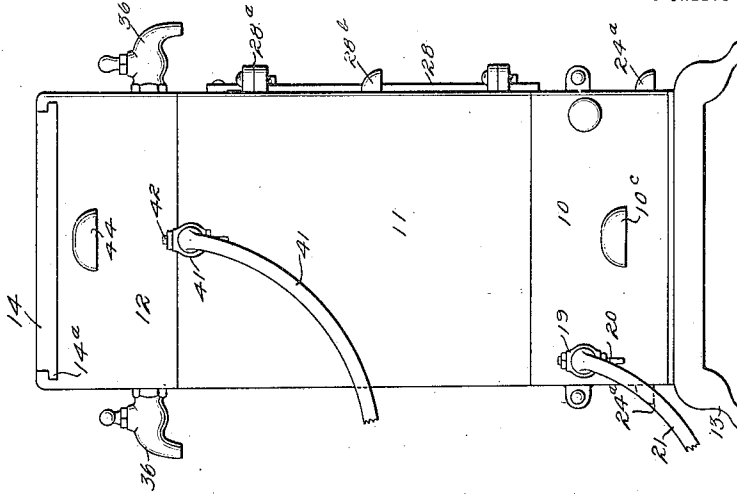
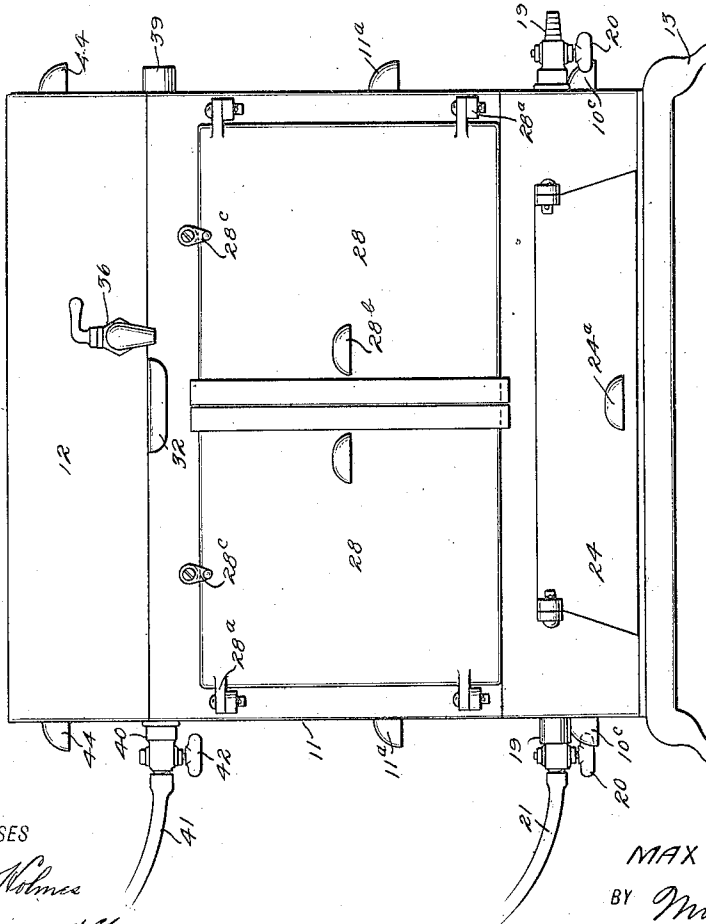


Fig. 1.



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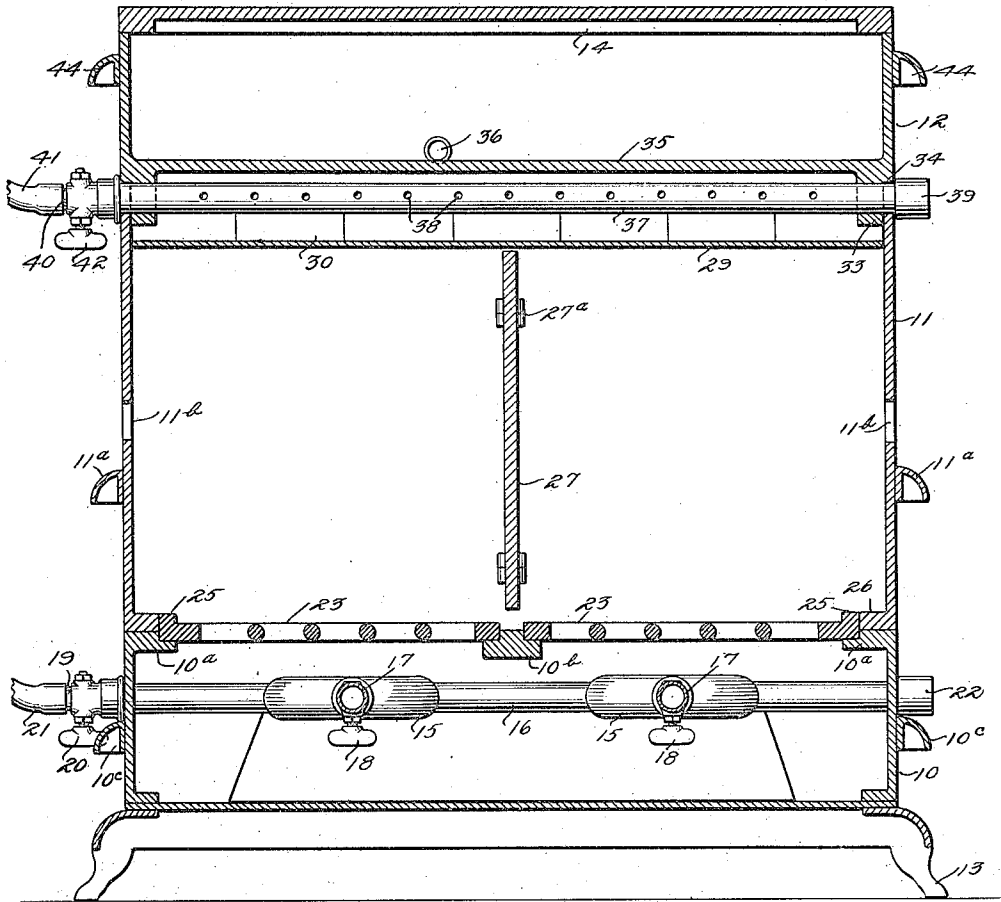


Fig. 3.

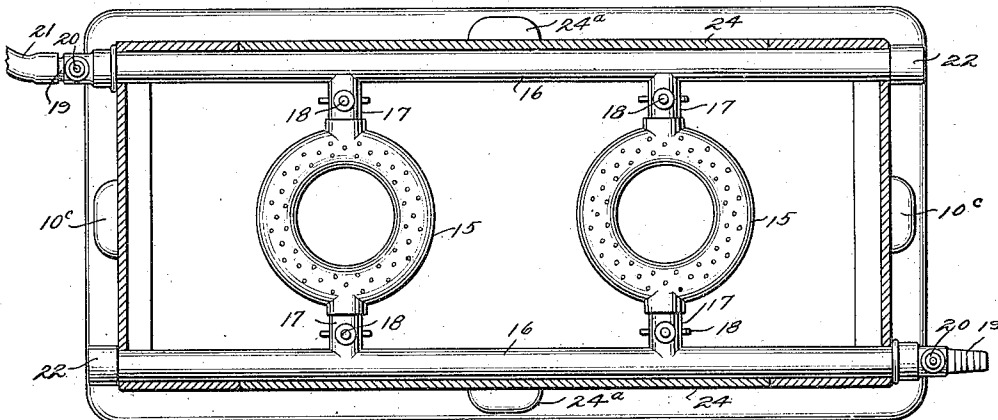


Fig. 4.

WITNESSES

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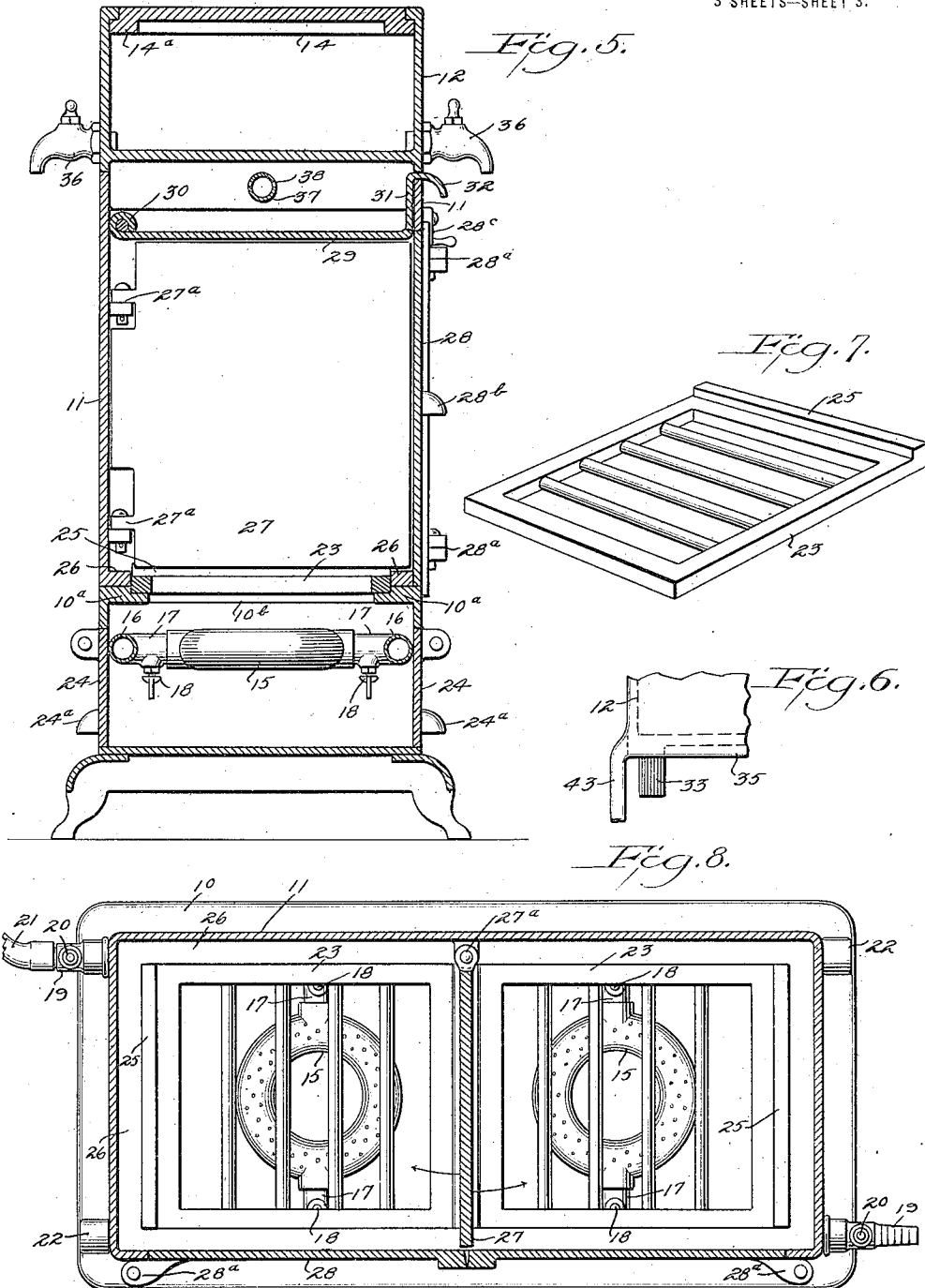
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3 SHEETS—SHEET 3.

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WITNESSES

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MAX COHEN, OF NEW YORK, N. Y., ASSIGNOR OF ONE-HALF TO JONAS ROSENSTOCK, OF NEW YORK, N. Y.

GAS-STOVE.

1,373,303.

Specification of Letters Patent. Patented Mar. 29, 1921.

Application filed December 8, 1919. Serial No. 343,174.

To all whom it may concern:

Be it known that I, MAX COHEN, a citizen of Russia, and a resident of the city of New York, borough of Manhattan, in the county and State of New York, have invented a new and Improved Gas-Stove, of which the following is a description.

My invention relates to gas stoves and more particularly is designed for embodiment in a cook stove.

The general object of the invention is to provide a gas stove improved in various particulars with a view to increase the usefulness of the stove in culinary work generally including baking, broiling, frying, and the heating of water.

The nature of the invention as well as its distinguishing features and advantages, will clearly appear from the description of a practical embodiment of the invention as hereinafter given.

Reference is to be had to the accompanying drawings forming a part of this specification, it being understood that the drawings are merely illustrative of one example of the invention.

Figure 1 is a front elevation of a gas stove embodying my invention;

Fig. 2 is a side view thereof;

Fig. 3 is a longitudinal vertical section;

Fig. 4 is a horizontal section taken through the base section of the stove above the burner elements;

Fig. 5 is a transverse vertical section;

Fig. 6 is a fragmentary detail view illustrating a modification of the top section or water heater of the stove;

Fig. 7 is a perspective view of the grid or rack employed in connection with the base section of the stove;

Fig. 8 is a horizontal section taken through the oven or intermediate section.

In carrying out my invention in accordance with the illustrated example, the stove is made to comprise a base section 10, an oven or intermediate section 11, and a top section 12 in the form of a water heater. Said base section has suitable supporting members such as legs 13 and the top section has a suitable cover 14, here shown as slidable and given a dove-tail or flanged form as at 14^a to engage a corresponding formation on the body of said section.

The base section is provided with suitable gas burners 15 preferably round, as indi-

cated, and in the present example, two of such burners are employed. Provision is made for supplying the burner at either of two sides according to the available gas supply in the kitchen where the stove is placed for which purpose two longitudinal pipes 16 are supported in the base section 10 and connected by branches 17 with the opposite sides of the burners 15, said branches having cocks 18. The ends of the pipe 16 extend through the ends of the stove to the exterior and at one end each pipe has a nipple 19 controlled by a cock 20 and adapted to receive a hose 21 to connect the same with the fixed gas pipe. That end of the pipe 16 opposite the cock 20 is closed as by a cap 22. The cocks 20 and caps 22 are reversely positioned on the base section so that a hose 21 may connect the burners at either end of the stove with the source of supply. On the top of the base section 10, grids or racks 23 are removably supported, there being shown for the purpose in the present example, rabbeted end flanges 10^a and an intermediate rabbeted cross bar 10^b for said grids. The base section has at the back and front vertically swingable doors 24 having handles 24^a to afford access to the respective cocks 18. Also, advantageously, the base section has handles 10^c at the end.

The oven or intermediate section 11 removably rests on the base section 10, and preferably is provided with inturned flanges 26 to afford ample base support for said oven. The grids 23 are only partially let into the flanges 10^a so that the grids rise above the same and at the ends said grids have ribs 25 increasing the vertical dimension thereof to afford ample engagement by the flanges 26 of the oven. Said oven in the preferred form has a swingable partition 27 suitably hinged at its rear end as at 27^a so that it may be folded against the back of the oven or swung at right angles thereto to divide the oven into two compartments so that the one compartment of the oven may be heated by one of the burners 15. The oven at the front has a suitable door or doors, there being shown a pair of swingable doors at 28, hinged at their outer vertical edges as at 28^a and provided with suitable handles 28^b. Suitable catches may be provided for the oven as for example, a swingable catch 28^c for each door at the top. The oven top 29 is adapted to be raised when

the top section 12 is not in place for which purpose said top is hinged along its rear edge as at 30 and at the front, said top has a catch 31 rising therefrom and terminating in a forwardly and downwardly curved hook or finger-hold 32 extending outwardly over the top edge of the oven.

To retain the top section 12 in position on the oven, suitable means is provided, preferably depending lugs 33 presenting rabbets or gains at the outside as at 34 to accommodate the material of the oven 11 approximately flush with the top section, said lugs being disposed below the bottom 35 of the top section. I provide one or more draw-off cocks 36, to draw the water as required from the hot water chamber afforded by the top section 12, there being shown in the present example two cocks 36, one at the back and one at the front. The top section 12 is reversible on the oven to reverse its position end to end and either cock 26 may be used when the two cocks are provided. The top section is equipped with a burner means for heating the water in said section and also to contribute its heat to the oven 11 at the top when this is desired. For the purpose, in the illustrated example, a longitudinal burner pipe 37 is provided, extending through the lugs 33 and to the exterior of the stove at each end, said pipe having a suitable arrangement of jet orifices 38. One end of the pipe 37 is capped as at 39 while the other end is provided with a suitable nipple 40 having the controlling cock 42 and adapted to receive a hose 41 to connect with a fixed supply pipe. The reversibility of the top section permits of the nipple 40 being disposed conveniently according to the position of the fixed supply pipe. The heat of the supply pipe will be effective in the oven 11 at the top to augment the oven heat resulting from the burners 15 whenever the latter should prove inadequate for a given purpose and in addition the burner 37 may be employed alone for heating the water chamber above whenever use of the stove for cooking has not been conducted by the use of the burners 15 to a sufficient extent to incidentally heat the water chamber. Ordinarily, the use of the stove with the burners 15 will maintain a volume of heated water in the section 12 and heat from the burner 37 for the purpose of heating the water will only be auxiliary. Said burner 37, however, being removable with the top section 12, the latter may be removed from the stove and used independently for heating water. The lugs 33 will have, in practice, a height to sustain the burner sufficiently above a supporting surface but there may be employed supporting legs 43 (Fig. 6) at each corner of the stove, said legs being spaced from the lugs 33 for the legs to slide outside of the oven and to constitute

apparently ornamental elements on the oven at the juncture of the same with the top section 12, the legs thus constituting also additional retaining members for the top section to prevent displacement thereof by a jar or knock. Looking to the portability of the top section the same is advantageously provided with handles 44 preferably disposed thereon at the ends. Similarly, the oven 11 has suitable handles 11^a for convenience in removing and replacing the same and said oven may have any suitable vent apertures 11^b.

By removing the oven 11 with the top section 12 from the base 10, the latter can be employed efficiently as for broiling, frying, or the like, or for setting any cooking vessel directly on the grids 23.

I would state in conclusion that while the illustrated example constitutes a practical embodiment of my invention, I do not limit myself strictly to the mechanical details herein illustrated, since manifestly the same can be considerably varied without departure from the spirit of the invention as defined in the appended claims.

Having thus described my invention, I claim:

1. A gas stove including a base section, burners in said section, an oven above said burners, a top on said oven and movable to afford access to said oven through the top, said top for its major portion lying in a plane below the upper edges of the oven walls and presenting a finger-hold extending over and laterally outward of one of the oven walls.

2. A gas stove including a base section, burners in said section, an oven above said burners, a cover on said oven and movable to afford access to said oven through the top thereof, and a swingable partition in said oven movable to a position to divide the oven into compartments with a burner beneath each compartment or to swing to a position at the back of the oven; together with a removable top section supported on said oven above the movable top thereof.

3. In a gas stove, an oven, having a top hinged at the back edge thereof, and a catch member on said top supported on the top edge of the oven and extending to the exterior to afford a hand-hold for raising said top, together with a removable heater section on said stove above said oven top and hand-hold.

4. A gas stove including an oven, heating means beneath the oven, a removable top section supported on said oven, and a burner on said top section beneath the bottom thereof, and removable with said top section from the oven.

5. A gas stove including an oven, a top section presenting a water chamber and removably supported on the oven, a burner

on said top section beneath the bottom thereof and removable therewith from the oven, said burner including a pipe extending to the exterior of the top section and adapted
5 to be connected with a source of supply.

6. A gas stove including an oven, a top section thereon, means affording removable support for said top section on the oven, means independent of the first-mentioned
10 means to afford support for the top section when removed from the oven, and a burner supported on said top section to be removable therewith, and having an inlet adapted for connection with a source of gas supply.

7. A gas stove including an oven, a top 15 section thereon, means affording removable support for said top section on the oven, means independent of the first-mentioned means to afford support for the top section when removed from the oven, and a burner 20 supported on said top section to be removable therewith, and having an inlet adapted for connection with a source of gas supply, said top section being reversible on the oven to dispose said inlet at either end of the 25 stove.

MAX COHEN.