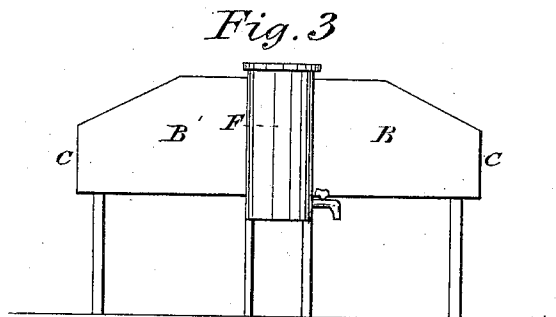
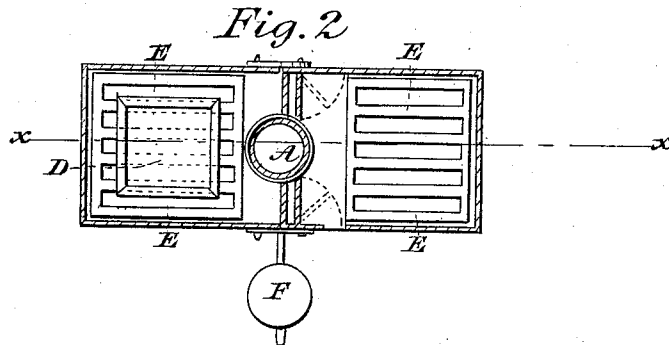
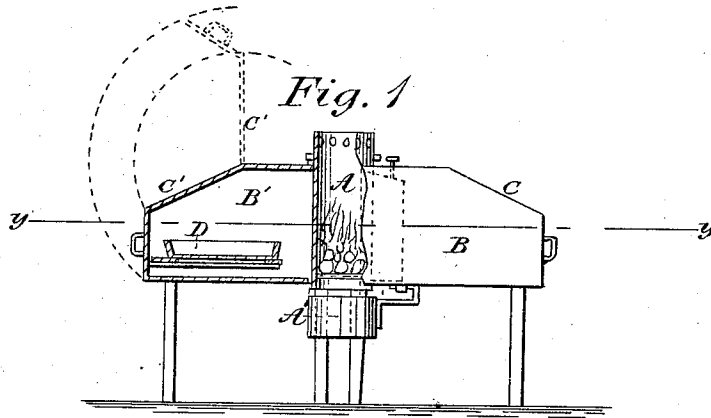


P. W. HERTICK.

Portable Oven.

No. 101,127.

Patented March 22, 1870.



Witnesses:

Wm. J. Cils
A. Ruppert

Inventor:

P. W. Hertick
D. P. Holloway & Co
Atty

United States Patent Office.

PHILIP W. HERTICK, OF LOUISVILLE, KENTUCKY.

Letters Patent No. 101,127, dated March 22, 1870.

IMPROVEMENT IN COOKING-STOVES.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern :

Be it known that I, PHILIP W. HERTICK, of Louisville, in the county of Jefferson and State of Kentucky, have invented certain Improvements in Cooking-Stoves; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the annexed drawing making part of this specification, in which—

Figure 1 is a side elevation, partly in section, of my improved stove, the sectional portion being upon the line $x x$, fig. 2.

Figure 2 is a horizontal section on line $y y$ of fig. 1.

Figure 3 is a side elevation of the double oven, and showing how a water-reservoir may be attached thereto, if desired.

Corresponding letters refer to corresponding parts in the several figures.

This invention relates to cooking-stoves, or perhaps to baking-ovens, and

It consists in the construction, combination, and arrangement of its parts, as will be more fully described hereinafter.

It has long been a desideratum with housekeepers that some cheap and convenient baking apparatus should be provided, in order that articles of food could be prepared without the lapse of time necessary in ordinary cooking-stoves, and especially is this the case during the summer months, when a long-continued fire is objectionable.

This invention is designed to remove the above-referred-to objection, by providing an apparatus in which the baking of articles of food can be accomplished in a very short space of time, and with the expenditure of a small amount of fuel.

A, in the drawings, refers to a fire-pot, which, in the present case, is cylindrical in form, and of sufficient length to extend from the lower surface of the oven to or above the upper surface of the same. The lower end of this pot is to be provided with a grate, upon which the fuel is placed to be burned, as shown in fig. 1 of the drawings.

A' represents an ash-pan which is to be attached to the under side of the oven, as shown in fig. 1, so as to be directly beneath the fire-pot, that it may receive the ashes and cinders therefrom. The manner in which it may be attached to the oven is clearly shown in the drawings.

B refers to an oven, which is to be made of tin, or any other sheet metal, and of any size which may be desired, it being about of the form shown, and having the requisite legs upon which to stand.

In the rear or inner end of this oven a semicircular recess is formed for the reception of one-half of the fire-pot, which may be fixed permanently to the oven, or it may pass down through a ring upon the top thereof, so that it can be removed therefrom at pleasure.

From the sides of the oven to a point where they come in contact with the fire-pot, sheets of metal extend, by which the rear end of said oven is entirely closed up so as to prevent the escape of heat at that point.

Just in front of the sheets of metal above alluded to, or at such a distance therefrom as to bring them about in line with the front surface of the fire-pot, there are arranged two dampers, as shown in fig. 1, so that when it is desirable to reduce the temperature of the oven, in order to use it only for warming or for very slow baking, these dampers are closed by turning them inward, as shown in figure 1, and the heating-surface of the oven is nearly or quite covered, and thus its temperature controlled.

B' refers to another oven which may be used as an auxiliary to the one above described, it being constructed in all respects like that one, except that it has no rear end; neither is it provided with the dampers mentioned in the description of the other.

This oven is designed to be used, when desired, in connection with the other, to which it may be attached by means of hooks and staples, as shown in fig. 2.

C and C' refer to the doors of the ovens, C' showing the position of the doors when open, and also their form.

D refers to a pan which may be placed in the oven or ovens, and may rest upon cleats attached to the sides of the same, or it may rest upon a grate, E, as shown in fig. 2. In either case it should be raised some distance from the bottom, in order that the heat may pass beneath it.

F refers to a water-tank which may, if desired, be placed by one side of the oven, and be connected therewith or with the fire-pot by a pipe, for the purpose of conducting the heat to said tank.

As I do not claim that this tank or its combination forms any part of my present invention, its construction need not be more fully described here.

Having thus described my invention,

What I claim, and desire to secure by Letters Patent, is—

1. The combination of the fire-pot A, the oven B, and the dampers for regulating the temperature of the oven, substantially as shown and described.

2. The arrangement of the ovens B and B', constructed as described, with the fire-pot A, substantially as set forth.

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

P. W. HERTICK.

Witnesses:

T. E. C. BIMLEY,
J. B. WILLIAMS.