

(No Model.)

2 Sheets—Sheet 1.

F. DÜHRKOP.
BAKER'S OVEN.

No. 465,923.

Patented Dec. 29, 1891.

Fig. 1.

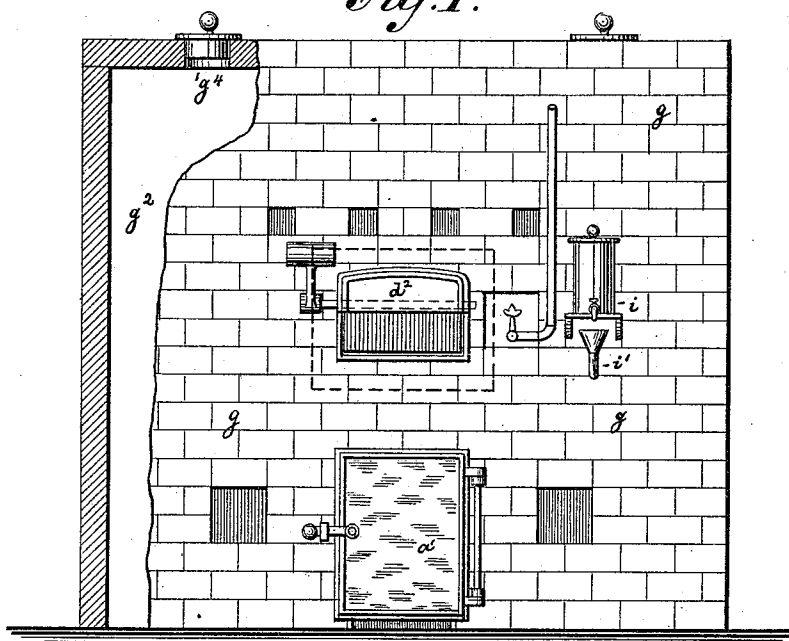
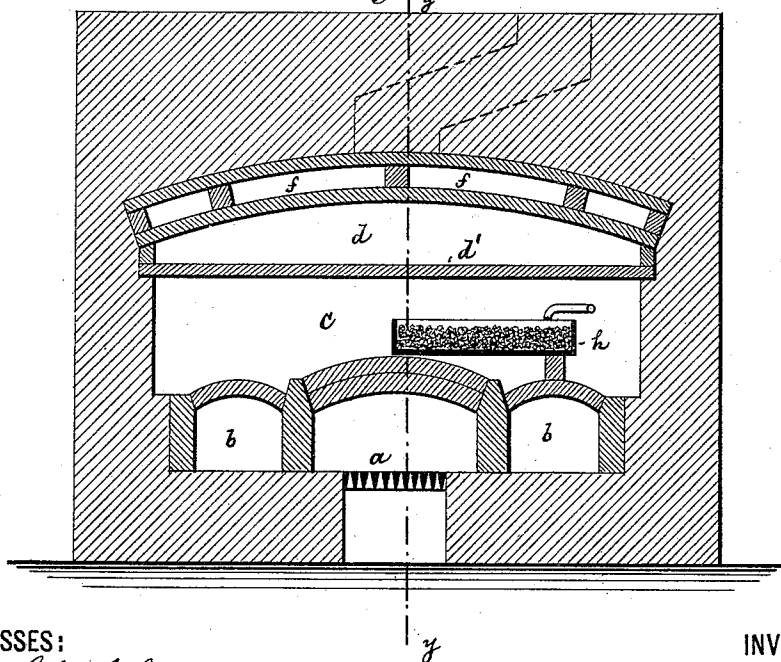


Fig. 2.



WITNESSES:

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Fig. 3.

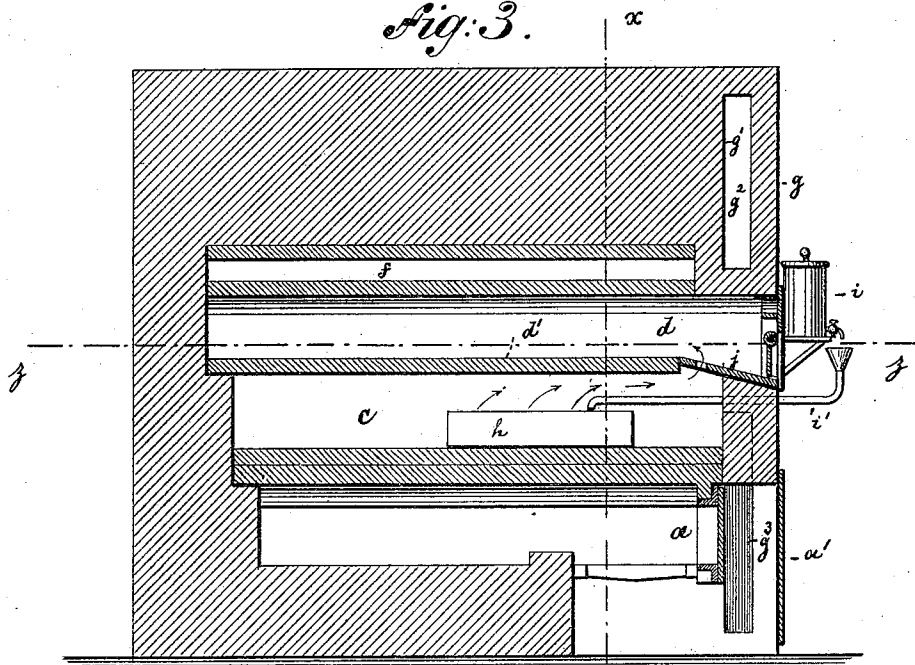
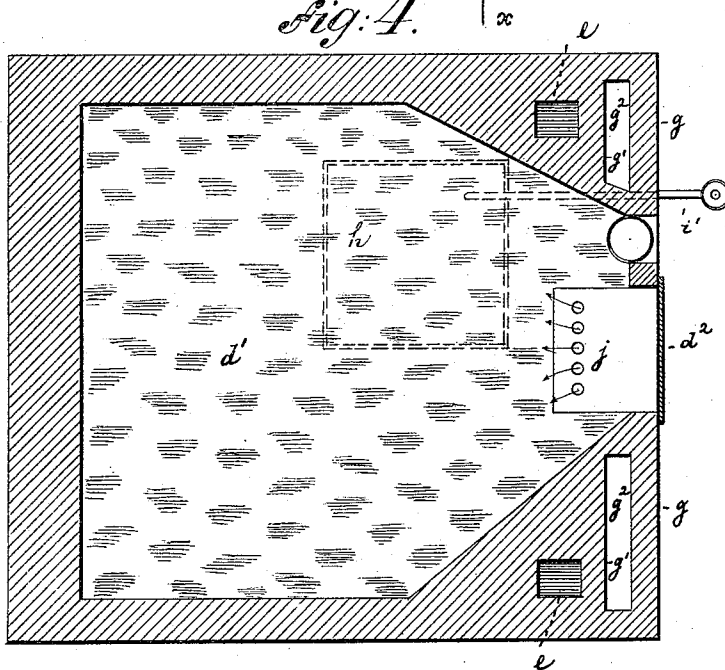


Fig. 4.



WITNESSES:

A. Schehl.
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UNITED STATES PATENT OFFICE.

FRITZ DÜHRKOP, OF NEW YORK, N. Y.

BAKER'S OVEN.

SPECIFICATION forming part of Letters Patent No. 465,923, dated December 29, 1891.

Application filed April 20, 1891. Serial No. 389,573. (No model.)

To all whom it may concern:

Be it known that I, FRITZ DÜHRKOP, of New York city, New York, have invented an Improved Baker's Oven, of which the following is a specification.

This invention relates to a baker's oven of novel construction; and it consists in the various features of improvement more fully pointed out in the claims.

In the accompanying drawings, Figure 1 is a front elevation, partly in section, of my improved baker's oven; Fig. 2, a vertical transverse section on line $x x$, Fig. 3, a vertical longitudinal section on the line $y y$, Fig. 2; and Fig. 4 a horizontal section on the line $z z$, Fig. 3.

The letter a represents the fire-place of the oven, which is either at the front or at the rear end, and $b b$ are the communicating flues.

c is an air-chamber formed beneath the floor d' of the baking-chamber d . This air-chamber is disconnected from the heating-flues, and thus constitutes a hot-air cushion interposed between the hot-air flues and the sole of the oven. From the flues b there extend upward the vertical flues e , that convey the heat to a heating-space formed by a double-arched roof f . All these parts are or may be the same as described in Patent No. 380,556, granted to me April 3, 1888.

One of the objects of the present invention is to diminish the volume of heat radiated from the front wall of the oven and to thus protect the baker from the usual excessive heat. To this effect I make the front wall of the oven double and inclose an air-space g^2 within the double wall $g g'$ from top to bottom. The inner wall g' and the outer wall g are connected around their outer edge, and they are likewise connected around the oven-door d^2 , as indicated by dotted lines in Fig. 1. Back of the fire-door a' , Fig. 3, or at another

suitable place the walls $g g'$ are, however, disconnected, as at g^3 , so that the air is free to enter the air-space g^2 at the bottom. The air then passes upward between the walls $g g'$, and thus constitutes a highly desirable cooling layer that effectively protects the baker against an excessive radiation of heat. At the top the air is discharged through an opening g^4 , and may be utilized to heat the office, store, &c., of the bakery.

Within the air-chamber c there is placed a tray h containing gravel. This gravel may be moistened from a drip-cup i through a tube i' . At the front the floor d' of the baking-chamber d is provided with a perforated plate j , through which the evaporated moisture reaches the baking-chamber. This moisture thus affects the bread, and aids to a considerable extent in giving it a fine brown crust.

What I claim is—

1. A baker's oven having a double front wall that incloses an upright air-space g^2 , a fire-door a' , openings g^3 back of the fire-door that communicate with the air-space, and a top air-outlet, substantially as specified.

2. A baker's oven having hot-air flues, a disconnected air-space below the baking-chamber, a heating-space above the baking-chamber, and a second air-space in front of the baking-chamber, substantially as specified.

3. The combination of baking-chamber d , having perforated floor, with an evaporating tray beneath such floor, substantially as specified.

4. The combination of baking-chamber d , having perforated floor, with drip-cup i , tube i' , and tray h , substantially as specified.

F. DÜHRKOP.

Witnesses:

F. V. BRIESEN,
A. JONGHMANS.