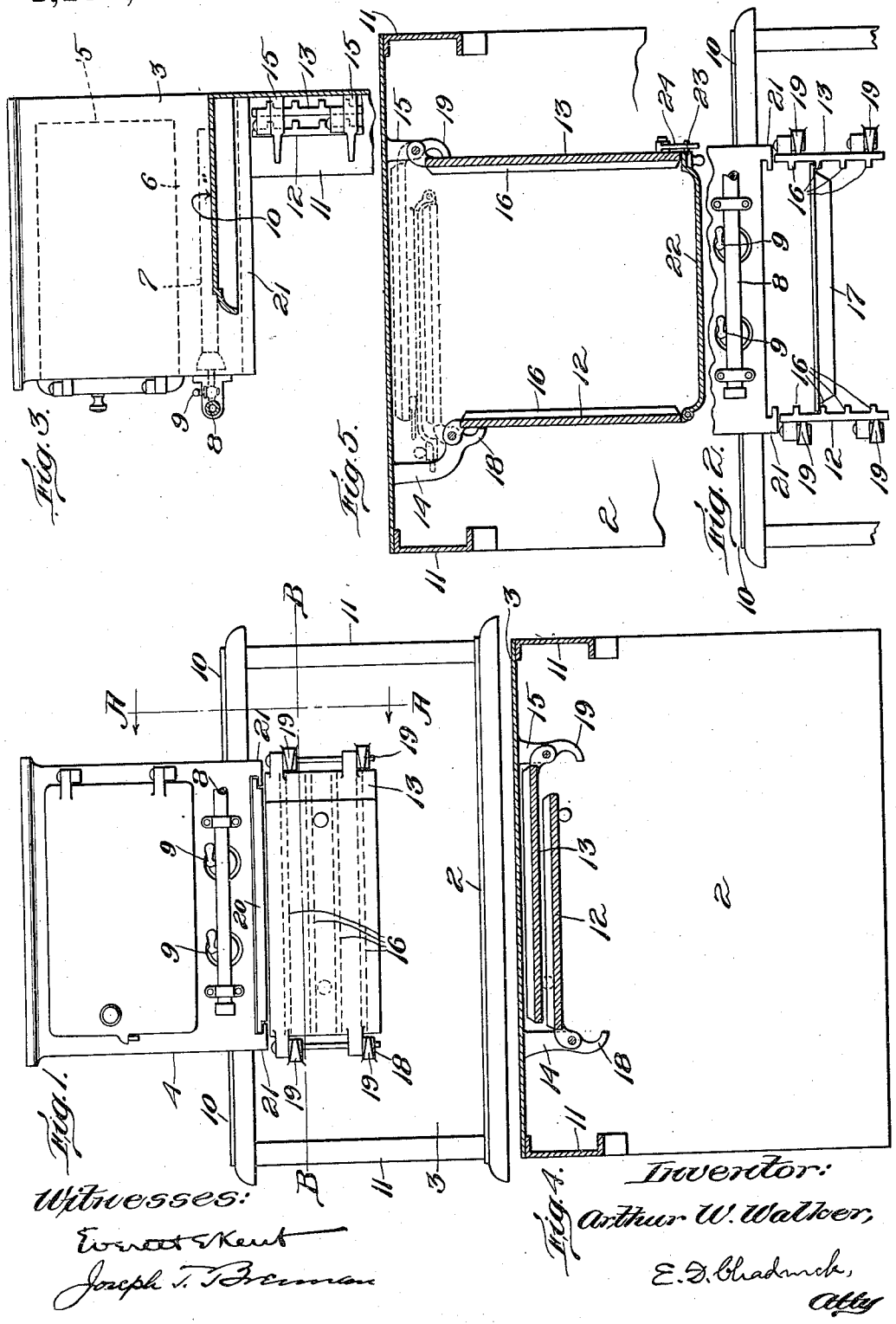
A. W. WALKER.

COOKING STOVE.

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1,151,072.

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UNITED STATES PATENT OFFICE.

ARTHUR W. WALKER, OF MALDEN, MASSACHUSETTS.

COOKING-STOVE.

1,151,072. Specification of Letters Patent. Patented Aug. 24, 1915.

Application filed October 7, 1914. Serial No. 865,582.

To all whom it may concern:

Be it known that I, ARTHUR W. WALKER, a citizen of the United States, residing at Malden, in the county of Middlesex and State of Massachusetts, have invented new and useful Improvements in Cooking-Stoves, of which the following is a specification.

This invention relates to cooking stoves in which gas or oil burners are used for broiling, and is particularly intended to provide a simple and practical arrangement whereby the parts located below the burners and employed for broiling purposes may be collapsed or removed from their operative position when not in use. Such an arrangement is especially useful when employed in a cooking stove having a baking oven located over the main top portion of the stove and heated by the same burners which serve for broiling, since in such case the space above said main top portion is left available for use when the parts employed for broiling purposes are collapsed and said baking oven may be located at a lower elevation with respect to the top of the stove without interfering with the use of the latter. The cooking operations may thus be caused to take place at elevations where the articles being cooked and the parts used in cooking them will be conveniently accessible.

My improvements as applied to a stove having a gas-heated baking oven located over the main top portion of the stove are illustrated in their preferred form in the accompanying drawing, in which:—

Figure 1 shows in front elevation so much of the stove as will suffice for an understanding of my invention, with the parts used for broiling in their collapsed or inoperative position; Fig. 2 is a similar view showing the parts in position for broiling; Fig. 3 is a section from front to back on the line A—A in Fig. 1; Fig. 4 is a horizontal section on the line B—B in Fig. 1; and Fig. 5 is a view similar to Fig. 4 but illustrating a modification.

The parts shown in the drawing comprise a main top portion 2, which may be the top of an ordinary coal range or the top of a gas-heated stove of the cabinet type, a back wall 3 extending vertically upward from the top 2, and the external casing 4 of a gas-heated baking oven 5, beneath the bottom 6 of which are located one or more gas burners 7. These burners are supplied from a pipe 8 and severally controlled by gas cocks 9, and are exposed through the open bottom of the casing 4. In the construction illustrated the baking oven is located mid-way between the ends of the stove and horizontal shelves 10 extend laterally from the sides of said oven at the rear of the stove, being supported by the back wall 3 and forwardly extending end walls 11, as is common in stoves of this type.

As described thus far the parts are or may be of well known construction, but instead of providing a fixed broiling oven below the baking oven, as has been customary heretofore, I employ in the present case, for the purpose of adjustably supporting a broiling pan beneath the burners 7, a pair of movable walls or plates 12 and 13, which occupy vertical planes and are respectively hinged at their rear edges to lugs 14 and 15 extending forward from the back wall 3, so that they are capable of swinging toward and away from said wall on vertical axes. When swung outward or forward until they stand at right angles to the rear wall 3, as shown in Fig. 2, these plates serve as the side walls of a broiling oven, and on their inner or opposed faces they are each provided with a number of ledges 16, whereby a broiling pan 17 may be supported at a suitable distance beneath the burners 7, according to the degree of heat required for broiling.

In the construction illustrated the plates 12 and 13 are arranged to move toward each other when swung backward against the rear wall 3 and are of such length that they overlap when in folded position, in which case their hinge connections are so constructed that said plates will fold flat, one upon the other. In order to prevent these plates from swinging outward beyond their operative position, suitable means such as stops 18 and 19, carried by the lugs 14 and 15 respectively, may be provided. When said plates are in their folded position it is desirable to close the opening in the bottom of the casing 4 through which the burners 7 are exposed for broiling, and for this purpose I have shown in Fig. 1 a removable plate 20 which may be slid from front to back on guides 21 located at the side edges of the bottom of the casing 4. Preferably the guides 21 are located at the same distance apart as the opposed ledges 16, in which case the pan 17 may be utilized instead of the plate 20 for the same purpose.

When the parts above described are to be

used for broiling the plates 12 and 13 are swung outward into the position shown in Fig. 2 and the pan 17 or plate 20, as the case may be, is removed from beneath the oven 5, whereupon said pan or plate is slid backward on any pair of opposed ledges 16. The parts are thereby locked in operative position for broiling, the plate 20 being useful for supporting a broiling pan which is too small to rest on the ledges 16. At other times the plates 12 and 13 are folded backward as previously described, leaving the entire space beneath the oven 5 available for use for other purposes.

The parts above described evidently provide a collapsible broiling oven having an open front through which the progress of the broiling operation may be observed, but it it is desired to close the front of the oven during broiling a door may be readily added to the above parts as shown in Fig. 5, in which 22 represents a swinging door hinged at one edge to the free edge of the plate 12 in such manner that it may be folded flat against the same when the plates are swung backward against the rear wall 3, while when said plates are in their operative position the door 22 is adapted to extend across the opening between their front edges and close the same in the usual manner, a catch 23 being provided on the door for engagement with a latch 24 carried by the free edge of the plate 13. Preferably the rear face of the door 22 is made sufficiently concave to receive the ledges 16, so that said door can be folded compactly against the rear face of the plate 12, as shown in dotted lines in Fig. 5. Any other suitable arrangement may be adopted for closing the front of the broiling oven, if preferred.

While my improvements are preferably employed in connection with a baking oven, as above described, it is to be understood that they may be used if desired in connection with burners located elsewhere than below the bottom of such an oven, and that the hinged plates need not necessarily swing toward each other or have such length as to overlap when folded into inoperative position, since it will be evident that various modifications may be made with respect to these and other details of the construction and arrangement of the several parts without departing from my invention.

I claim:

1. In a cooking stove, the combination with one or more burners of a pair of vertical side walls carried by vertically-disposed pivots and adapted to be swung backward into a position below and at the rear of the burners or swung outward into substantial parallelism with each other at opposite sides of said burners, and means for supporting a broiler on said walls when swung outward.

2. In a cooking stove, the combination with one or more burners and a casing surrounding the same and having an opening at its bottom through which the burners are exposed, of a pair of vertical side walls carried by vertically-disposed pivots and adapted to be swung backward into a position below the rear portion of the casing or swung outward into substantial parallelism with each other at opposite sides of said burners, means for supporting a broiler on said walls when swung outward, and a door hinged to the free edge of one of said walls and arranged to be folded with the same or utilized to close the opening at the front of the broiling space.

3. In a cooking stove, the combination with one or more burners and a casing surrounding the same and having an opening at its bottom through which the burners are exposed, of a pair of vertical side walls carried by vertically-disposed pivots and adapted to be swung backward into a position below the rear portion of the casing or swung outward into substantial parallelism with each other at opposite sides of said burners, means for supporting a broiler on said walls when swung outward, and means for closing the opening at the bottom of said casing when said walls are in inoperative position.

4. In a cooking stove, the combination with one or more burners of a casing surrounding the same and having an opening at its bottom through which the burners are exposed, of a pair of vertical side walls carried by vertically-disposed pivots and adapted to be swung backward into a position below the rear portion of the casing or swung outward into substantial parallelism with each other at opposite sides of said burners, opposed ledges carried by said plates, guides located adjacent to the sides of said opening, and means adapted to be removably located on said guides for closing said opening or on said ledges for supporting a broiler.

In testimony whereof I have hereunto subscribed my name this fifth day of October, 1914.

ARTHUR W. WALKER.

Witnesses:
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Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."