M. H. LELAND.

Domestic Oven.

No. 67,321. Patented July 30, 1867.

FIG. 2

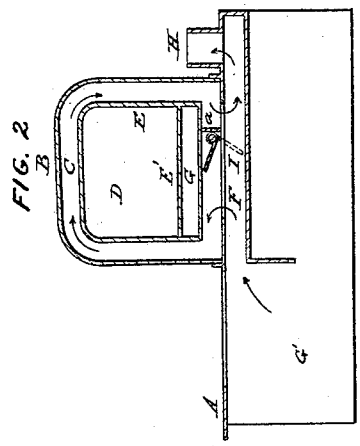


FIG. 1

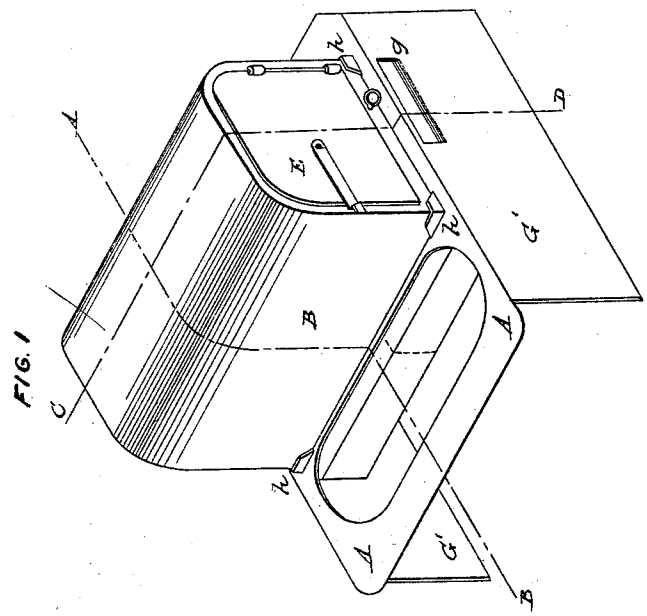
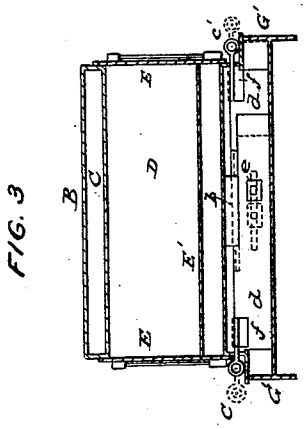


FIG. 3



WITNESSES:

Thos. H. Dodge

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INVENTOR:

Mary H. Leland.

United States Patent Office.

MARY H. LELAND, OF MILLBURY, MASSACHUSETTS.

Letters Patent No. 67,321, *dated July* 30, 1867.

PORTABLE OVEN.

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

KNOW ALL MEN BY THESE PRESENTS:

That I, MARY H. LELAND, of Millbury, in the county of Worcester, and Commonwealth of Massachusetts, have made certain new and useful Improvements in Portable Ovens, of which the following is a full, clear, and exact descripion, reference being had to the accompanying drawings, forming a part of this specification, in which—

Figure 1 represents a perspective view of so much of a stove, with my improved portable oven applied thereto, as is necessary to illustrate my invention.

Figure 2 represents a cross-section on line A B, fig. 1, and

Figure 3 represents a longitudinal central section on line C D, same figure.

To enable those skilled in the art to which my invention belongs to make and use the same, I will proceed to describe it more in detail.

In the drawings, the part marked A represents the top plate of a cooking-stove, with the covers and central pieces removed, and B my portable oven, which is made open on the bottom, and with a fire and smoke-space, C, extending entirely over the baking-chamber or oven D, to which entrance is had by doors E, one at each end. For convenience, a false bottom or grate, E′, may be arranged in the oven to support the articles to be baked or warmed. From the bottom plate G of the chamber or oven D projects a rib, *a*, having a tube, *b*, fastened to its front side, near its centre, and into which the ends of the damper-rods *c c′* enter. Rods *c c′* pass through the end plates of the part B, and are fastened to the dampers *d d′*. Damper *d′* has a slot, shown in dotted lines fig. 3, and through which is passed the rivet *e*, the point of which passes through damper *d*, and is headed down to make it fast to the latter, so that, while either or both of the dampers can be slid outward, as shown in red lines, fig. 3, they will both be moved when either of the damper-rods is turned, to turn the draught over or under the oven or chamber D, as indicated in dark and red lines, fig. 2. When the dampers are turned up, as shown in dark lines, the draught is under the oven; while, when the dampers are dropped down upon the second plate F of the stove, the draught is turned over the oven D, as indicated by the arrows. As the openings in the top plates of stoves do not extend quite to the side plates G′ G′, the ends of the dampers *d d′* are notched out, as indicated at *f f*, so that they can be drawn out under the top plate of the stove, and thus close up the space at each end, which would otherwise be left open, and which would affect the draught and render it imperfect. The space referred to is shown in fig. 1, where one side, G′, of the stove is broken away, as seen at *g*. In the drawings, corner pieces *h* are shown, attached to the top plate A to hold the oven B in place; but they are not necessary, and can be dispensed with, and the oven can be applied to the top of any common stove.

The operation is as follows: The covers and centre piece are removed from the back opening, and the portable oven B placed on, so as to leave a space back of the rib *a* for the smoke, gases, and heated air to pass down into the stove and to the smoke flue H. The dampers *d d′* are now turned down, as shown in red lines, fig. 2, and then pulled out, as shown in red lines, fig. 3. With parts arranged as thus described, a very small fire in the front part of the stove will be quite sufficient to bake biscuit and other articles of food. As soon as the baking is completed the damper-rods and dampers can be run in, as shown in dark lines, fig. 3, and then turned up, as shown in dark lines, fig. 2, so that the draught will be through the space I and under the oven D. The oven B can therefore be allowed to remain upon the stove, if desired, without liability of heating up the room. The ends of the oven B may be made of cast iron if preferred, and the exterior may be of any desired form. For summer use, when only a small fire is desired, my portable oven possesses great advantages.

Having described my improvement in portable ovens, what I claim therein as new and of my invention, and desire to secure by Letters Patent, is—

1. A portable oven, B, in which are combined a fire-space, C, oven or chamber, D, and a valve to drop into the top of the stove to turn the draught through the space C, substantially as set forth.

2. The combination with the bottom of the oven of the adjustable dampers *d d′*, substantially as and for the purposes set forth.

3. The combination of rib *a*, tube *b*, with the damper-rods *c c′* and dampers *d d′*, substantially as and for he purposes set forth.

MARY H. LELAND.

Witnesses:

THOS. H. DODGE,

D. L. MILLER.