A. C. MOTT, Jr.

BAFFLE PLATE FOR OVENS.

APPLICATION FILED OCT. 18, 1917.

1,310,872. Patented July 22, 1919.

Fig. 1.

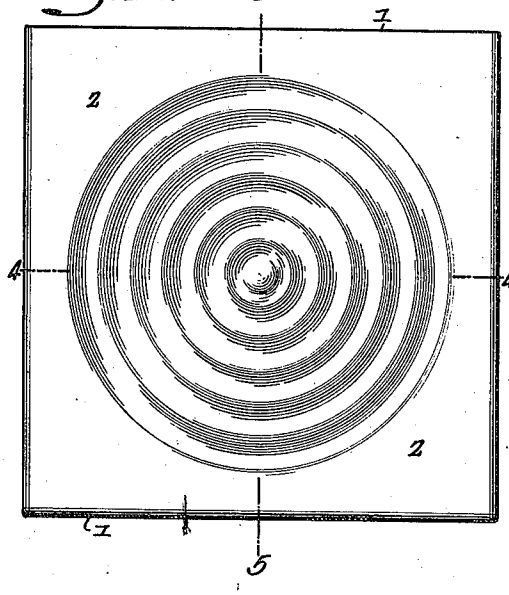


Fig. 2.

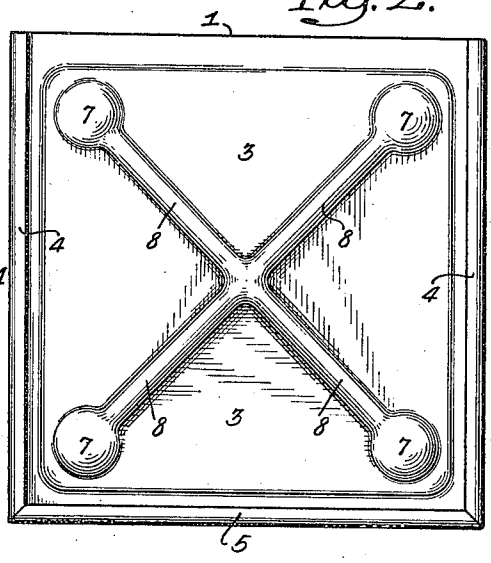


Fig. 3.

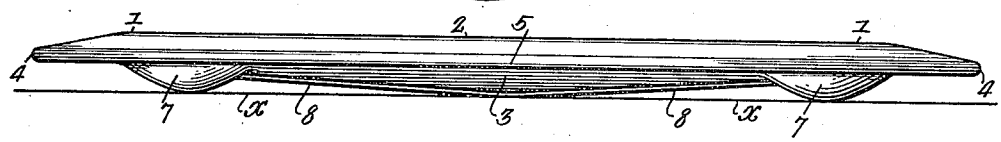


Fig. 4.

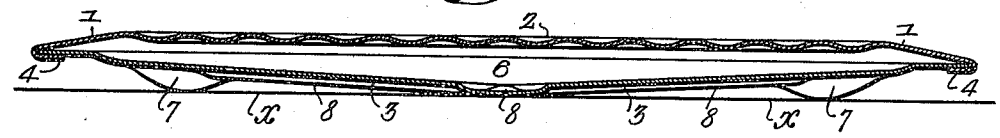
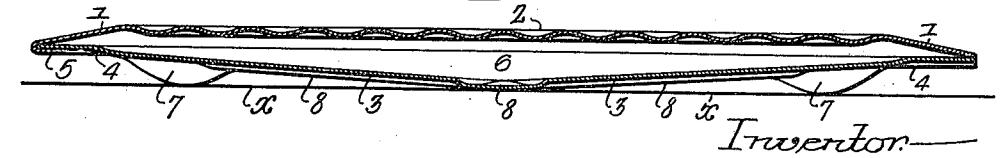


Fig. 5.



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BAFFLE-PLATE FOR OVENS.

1,310,872. Specification of Letters Patent. Patented July 22, 1919.

Application filed October 18, 1917. Serial No. 197,242.

To all whom it may concern:

Be it known that I, ABRAM C. MOTT, Jr., a citizen of the United States, residing in Philadelphia, Pennsylvania, have invented certain Improvements in Baffle-Plates for Ovens, of which the following is a specification.

One object of my invention is to construct a detachable baffle, which can be located in the oven of a gas range so as to distribute the heat more evenly in the oven and to reduce the intense heat at the bottom of the oven in order to prevent burning the bottom of the material in the baking pans.

This object I attain in the following manner, reference being had to the accompanying drawings, in which:

Figure 1 is a plan view of my improved heat baffle;

Fig. 2 is an inverted plan view of the same;

Fig. 3 is a side view;

Fig. 4 is a sectional view on the line 4—4, Fig. 1; and

Fig. 5 is a sectional view on the line 5—5, Fig. 1.

Referring to the drawings, 1 is the baffle consisting of two sheet metal plates 2 and 3 secured together at the edges and spaced apart at the center. The sheet metal plate 2 is the top plate and is preferably corrugated, as shown in Fig. 1, and the upper surface is enameled so as to give it a cleanly appearance. The baffle is rectangular, in the present instance, and the upper plate 2 has inturned flanges 4 at each side underlapping the edges of the bottom plate 3 and one end of the top plate 2 has an inturned flange, as at 5, and underlaps one edge of the bottom plate 3. The opposite edge of the top plate 2 does not have a flange, but rests against the bottom plate, as shown in said figure, so that in assembling the two plates the bottom plate 3 is forced into the grooves formed by the flanges 4, 4 until its rear end rests in the groove formed by the flange 5. There is sufficient friction to hold the two plates firmly together. The top plate is slightly raised, as shown clearly in Figs. 3, 4 and 5, and the bottom plate is depressed so as to form an air space 6 between the two plates.

In order to elevate the baffle from the bottom of the range, which is indicated at x, I form projections 7 in the four corners of the bottom plate in the present instance, which act as feet resting on the bottom of the oven and in order to stiffen the bottom plate, I form ribs 8 by pressing the bottom plate, as clearly shown in Fig. 2. These ribs are pressed simultaneously with the feet 7, and, in the present instance, they merge into the feet, but it will be understood that while I have shown ribs made in a peculiar manner, as in Fig. 2, the bottom plate may be stiffened in any manner desired. This baffle plate is comparatively light, yet very substantial, and, as it is detachable, it can be located in the bottom of the oven during the baking and removed therefrom when more space is desired.

By this invention, the oven will bake more evenly, as in gas ranges the bottom of the oven is liable to become overheated and to cause the bottom of the material in the pan resting on the bottom of the oven to be overbaked or burned before the balance of the material is thoroughly cooked, but by placing this baffle in the oven the hot air will circulate around it before reaching the baking pan, insuring even baking.

I claim:

1. The combination of a heat baffle for ovens consisting of two sheet metal plates, one of said plates having inturned flanges on three sides, the other plate having three of its edges located in the space formed by the flanges, the two plates being spaced apart at the center to form an air space, one of said plates having projections pressed therefrom to form feet for supporting the heat baffle on the bottom of the oven.

2. The combination of a heat baffle for ovens of ranges consisting of two plates, one plate having a series of annular corrugations and forming the top of the baffle, the other plate having four feet pressed therefrom and having ribs extending across

the plate from said feet, also formed by pressing, the last mentioned plate forming the bottom of the baffle, the top plate being beveled at the edges and the lower plate being dished so as to form an air space between the two plates, the upper plate having inturned flanges on three sides adapted to receive the edges of the bottom plate so that when the bottom plate is slipped under the edges of the top plate, the plates will be held together by friction.

In witness whereof I affix my signature.

ABRAM C. MOTT, JR.

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