

(No Model.)

A. DREYFOUS.
SUPPLEMENTAL TOP FOR GAS STOVES.

No. 474,497.

Patented May 10, 1892.

Fig. 1

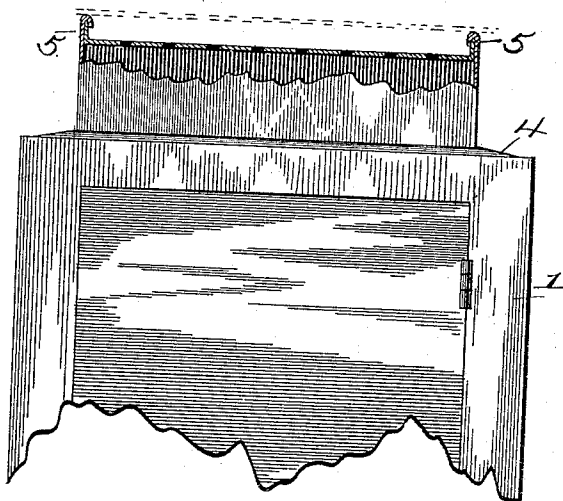
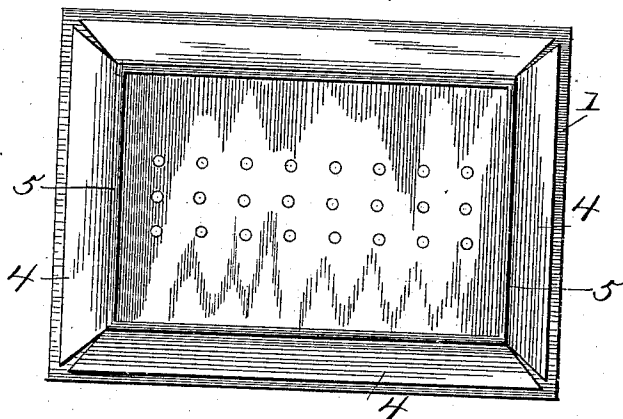


Fig. 2



Witnesses
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UNITED STATES PATENT OFFICE.

ALIDA DREYFOUS, OF NEW YORK, N. Y.

SUPPLEMENTAL TOP FOR GAS-STOVES.

SPECIFICATION forming part of Letters Patent No. 474,497, dated May 10, 1892.

Application filed September 2, 1891. Serial No. 404,537. (No model.)

To all whom it may concern:

Be it known that I, ALIDA DREYFOUS, a citizen of the United States, residing at New York, in the county of New York and State of New York, have invented certain new and useful Improvements in Supplemental Tops for Gas-Stoves, &c., of which the following is a specification, reference being had therein to the accompanying drawings.

10 This improvement relates to that style of supplementary top designed to be used over gas, vapor, or lamp stoves; and the invention consists in the peculiar construction, arrangement, and combinations of parts hereinafter
15 more particularly described and then definitely claimed.

In the accompanying drawings, Figure 1 is an elevation of my improved top as in use on a gas-stove, with parts broken away. Fig. 2
20 is a plan of the same.

Referring now to the details of the drawings by figures, 1 represents the top of an ordinary gas or vapor stove, on which sets my improved top, formed of sheet metal and having flanges 4, which are slightly flexible and extend outward, as shown, and rest on the ordinary top of the stove.

The sides of my improved top extend up slightly above the perforated plate, forming a
30 rim 5 to guard against articles falling off. It will also serve as a support for a plate on which buckwheat or similar cakes may be baked.

When in use, the top is set upon the stove,
35 as shown, and the heat from the burner, instead of being all concentrated on a small space, is diffused all over the surface of the

radiator, passing out through the perforations, so that a very equable heat is obtained and much better working done than can be with
40 the ordinary gas, vapor, or lamp stoves.

In cooking "buckwheats" or similar batter-cakes I set a sheet-metal plate (shown in dotted lines in Fig. 1) upon the top of the rim 5, and the heated air rising through the perforations heats said plate substantially equally
45 in all parts, and thus the cakes are very evenly baked.

I deem the flanges 4 to be important, as the weight of the cooking utensils will press them
50 down flat upon the stove, and so prevent any of the heated air passing off under the sides and ends, thus forcing it all to pass upward through the perforations to be usefully employed in cooking.

What I claim as new is—

1. A supplemental top for gas or other stoves, comprising a perforated plate 2, mounted on a box-like supporter 5, having flexible flanges 4, substantially as described.
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2. A supplemental top for gas and other stoves, comprising a perforated plate, a rim 5, extending above the plate and forming a support for a cake-plate, and a support 4, having flexible flanges 5, all substantially as described and shown.
65

In testimony whereof I affix my signature, in presence of two witnesses, this 31st day of August, 1891.

ALIDA DREYFOUS.

Witnesses:

GERTRUDE DREYFOUS,
EDGAR J. NATHAN.