

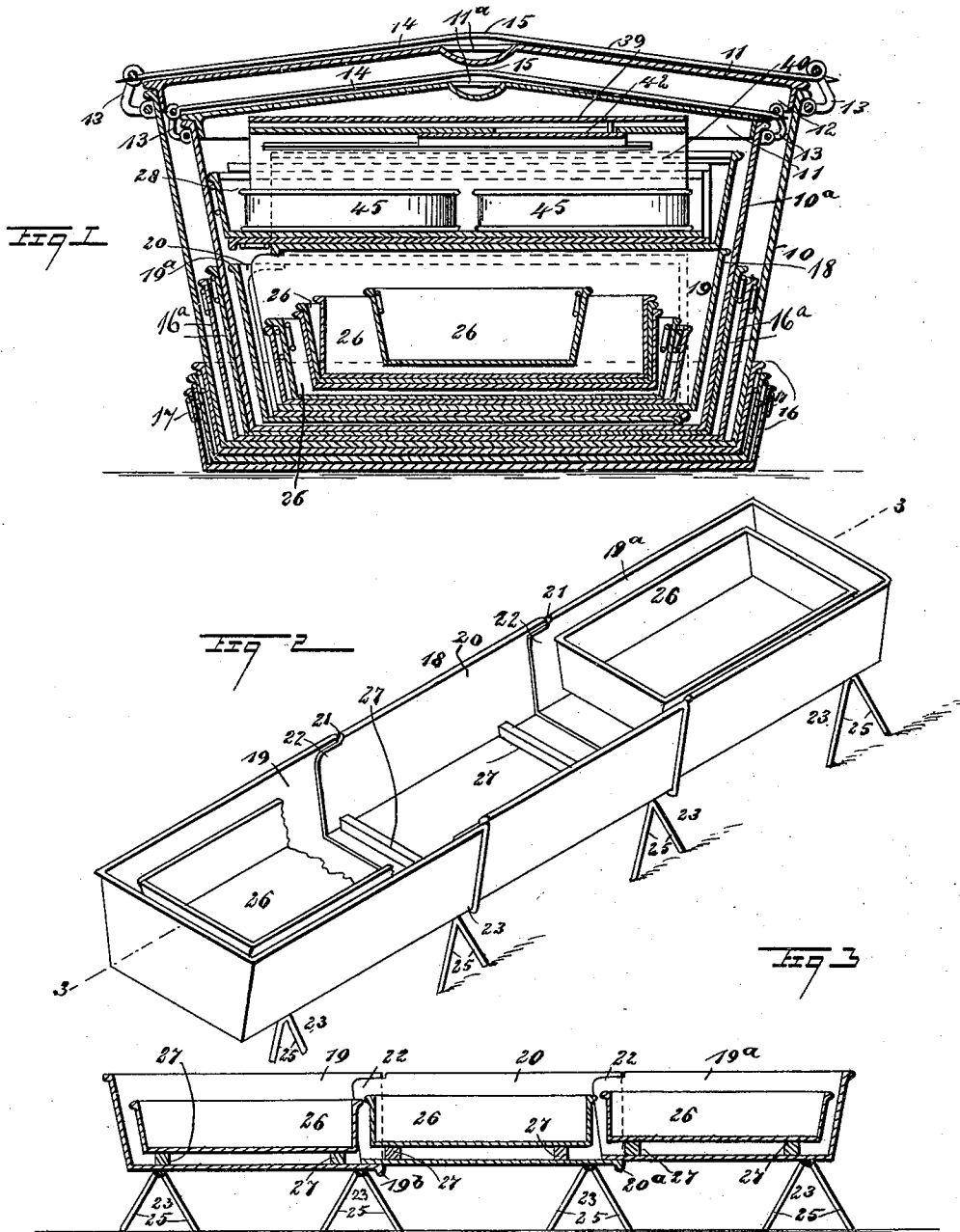
(No Model.)

2 Sheets—Sheet 1.

J. MARCEE.
FIELD RANGE.

No. 479,652.

Patented July 26, 1892.



WITNESSES:

H. Walker
C. Sedgwick

INVENTOR:

J. Marcee
BY Munn & Co

ATTORNEYS.

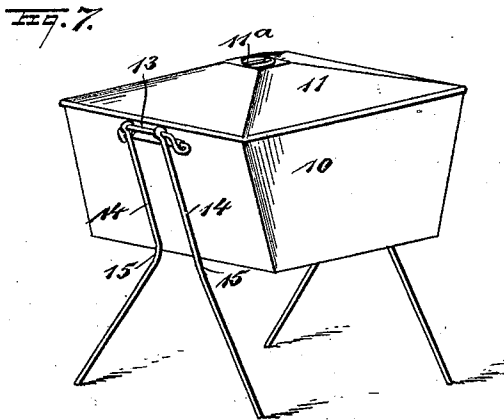
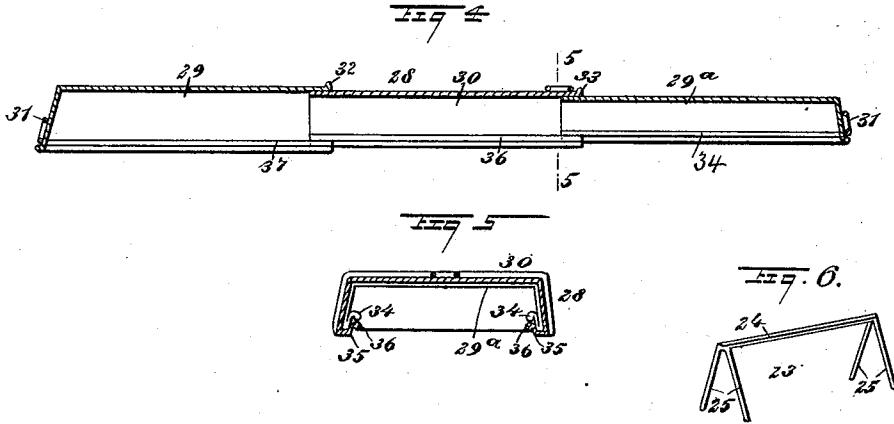
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2 Sheets—Sheet 2

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UNITED STATES PATENT OFFICE.

JOHN MARCEE, OF THE UNITED STATES ARMY.

FIELD-RANGE.

SPECIFICATION forming part of Letters Patent No. 479,652, dated July 26, 1892.

Application filed January 22, 1892. Serial No. 418,901. (No model.)

To all whom it may concern:

Be it known that I, JOHN MARCEE, of the United States Army, have invented a new and Improved Field-Range, of which the following is a full, clear, and exact description.

My invention relates to improvements in field ranges or stoves; and its object is to produce a convenient apparatus which is specially adapted for the use of troops in the field or for people who are camping out, which may be easily set up and arranged to cook almost any conceivable dish, and which when not in use may be packed into a compact form, so as to be easily carried about.

To this end my invention consists in certain features of construction and combinations of parts, which will be hereinafter described and claimed.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar figures of reference indicate corresponding parts in all the views.

Figure 1 is a longitudinal vertical section of the entire apparatus with the exception of some of the minor parts, the apparatus being shown packed ready for transportation. Fig. 2 is a broken perspective view of the oven when arranged for cooking, but with the cover removed. Fig. 3 is a longitudinal section of the same on the line 3 3 in Fig. 2. Fig. 4 is a vertical longitudinal section of the expansible cover which is used in connection with the oven. Fig. 5 is a cross-section of the same on the line 5 5 in Fig. 4. Fig. 6 is a perspective view of one of the horses used to support the oven, and Fig. 7 is a perspective view of the boiler when set up ready for use.

The apparatus is provided with a large tapering boiler 10, which is rectangular in horizontal section and which is adapted to contain all of the apparatus, with the exception of a few pans, and which is provided with a removable cover 11, having a central depression in the top, across which extends a bar 11^a, which facilitates the removal of the cover. The cover has a flange 12 around the edge, adapted to enter the boiler-top and make a tight joint.

At the ends of the boiler, near the top, are pivoted upwardly-bent bails 13, on which are pivoted the legs 14, there being a pair of legs at each end of the boiler, and the legs are bent

near the center, as shown at 15, so that when doubled across the boiler-top they will fit nicely upon the same, as shown in Fig. 1, and when turned down in the other direction, so as to support the boiler, the lower ends will diverge, as shown in Fig. 12, thus having a bracing effect and firmly supporting the boiler. The legs are of such a length that when doubled over the top of a boiler, as in Fig. 1, their free ends may be locked beneath the opposite bail, thus fastening the cover securely upon the boiler.

Within the boiler 10 is a boiler 10^a, which is exactly similar, except that it is smaller, and these boilers may be used for boiling any kind of food and also for heating water to wash the dirty dishes.

The only parts of the apparatus which may not be packed within the boilers are the pans 16, which are substantially like ordinary bread-pans and which have bails 17 at the ends to enable them to be easily handled. These pans are adapted to be nested one within the other, and there are preferably three of them. The pans are of such a size that the lower portion of the boiler 10 will fit snugly within them, as shown in Fig. 1. Similar but deeper pans 16^a, which may be used for bread-pans, are also provided, and these, when the apparatus is to be packed up, are placed between the boiler 10 and the boiler 10^a, the pans being of a size to receive the lower portion of the latter.

An expansible oven 18 is adapted to be packed within the inner boiler 10^a, and this oven consists of the end sections 19 and 19^a and the middle section 20. The section 19 is strengthened at its edge and at its open end, as shown at 19^b in Fig. 3, and one end of the section 20 is similarly strengthened, as shown at 20^a in the same figure, the strengthening effect being produced in both cases by making a bead on the said sections. The oven is shaped substantially like an ordinary bread-pan and the sections are adapted to be pushed together, so as to pack nicely within the boiler 10^a, as shown in Fig. 1. The sections of the oven are provided with strengthening-beads around their upper edges, and the open end of the section 19^a and also one end of the section 20 has the bead cut away on both sides at 21, so as to produce extension ends 22,

adapted to project into the adjacent section of the oven, so that the several sections may be held securely together.

The oven when in use is supported upon 5 small metallic horses 23, so that the fire may extend beneath it as well as envelop its sides, and each horse comprises a horizontal strip 24, adapted to extend beneath the oven and diverging end legs 25, which rest upon the 10 ground. These horses when not in use may be packed in any convenient part of the inner boiler 10^a.

In connection with the apparatus a plurality of pans 26 are used, which differ somewhat in shape, but are essentially the same; 15 the pans being like the ordinary bread-pan, and they vary in size, so that they may be packed nicely one within the other, as shown in Fig. 1. These pans are all of them small 20 enough so that they may be placed within the oven 18, as shown in Fig. 2, and to hold them from the oven-bottom, so that their contents will not burn, short metallic strips 27 are provided, which are laid transversely in the oven, 25 as shown in Figs. 2 and 3, and the pans are placed upon them.

It will be seen that several kinds of food may be cooked at the same time by using several of the pans, and when the pans are 30 placed in the oven the oven is covered, so as to retain the heat, an expansible cover 28 being used, which is of a general rectangular shape, being made after the pattern of a bread-pan, except that it is expansible, and 35 it has at its ends bails 31, which facilitate its easy handling.

The cover is made up of the end sections 29 and 29^a and the middle section 30, which connects the end sections, these sections being 40 arranged so as to slide one within the other, and thus enable the cover to be reduced to a very small bulk, the sections 29 and 30 being respectively formed with strengthening-beads 32 and 33. The side edges of the 45 sections 29^a are doubled inward and formed into beads 34, and the doubled portion is adapted to run in the slideways 35, formed on the inner sides and near the upper edges of the section 30, and these slideways 35 have 50 also beads 36 on their inner sides, and the outer portions of the slideways 35 slide in similar slideways 37 on the section 29 of the oven, and consequently the several sections may be easily pushed together or pulled apart.

55 The reference-numerals 39, 40, 42, and 45 designate various parts of a knockdown coffee-roaster not claimed herein.

From the foregoing description it will be seen that this apparatus may be easily arranged to do any necessary cooking and it may 60 be also packed snugly together. When the parts are to be packed together, the pans 16 are nested, the boiler 10 is placed within them, the pans 16^a are nested and placed within the 65 boiler, the boiler 10^a is placed within these

70 pans, the oven 18 is collapsed and placed within the boiler 10^a, the several pans 26 are nested and placed within the oven, the expansible cover 28 is collapsed and placed above the oven, the roaster is taken apart and arranged 75 within the cover, the cover is placed on the boiler 10^a, the legs 14 are doubled over the boiler-top and their free ends secured beneath the bails 13, and the cover is placed upon the boiler 10 and secured by the legs 14, all as 80 shown in Fig. 1. The smaller parts, including several pans, the roaster, the horses 23, and the strips 27, may all be arranged within the inner boiler 10^a.

If desired, a case may be provided which 85 will contain the entire apparatus, and it may then be easily carried about.

Having thus fully described my invention, I claim as new and desire to secure by Letters 90 Patent—

1. A field cooking apparatus comprising an outer vessel having pivoted bails at its ends, legs pivoting on the said bails, a cover across which the legs are adapted to fold to engage 95 at their free ends the opposite bails, and a longitudinally-extensible oven and cover, both formed of sliding or telescopic sections adapted to be extended when removed from the outer inclosing vessel and held against accidental extension by said vessel, substantially 100 as set forth.

2. In a field-range, the oven comprising a series of open-topped sliding pan-like sections adapted to fit one within the other and an extensible cover for the oven, substantially as 105 described.

3. In a field-range, the oven comprising a series of pan-like sections held to slide one within the other, the sections having extension ends adapted to overlap adjacent sections, and an extensible cover for the oven, 110 substantially as described.

4. In a field cooking apparatus, the oven comprising a series of pan-like sections slidable one within the other and an extensible 115 cover also formed of sections slidable one within the other, the inner longitudinal edges of the middle cover-section having ways 35 and the outer sections having their longitudinal edges bent upon themselves and entering 120 said ways, substantially as set forth.

5. In a field cooking apparatus, the extensible oven formed of sections slidable one upon the other and having an outer vessel to receive them when folded or contracted, a series 125 of transverse spacing-bars 27, a series of pans 26 within the oven and adapted to nest therein, and a series of supports 23 for the oven when extended and adapted to be placed within the outer vessel when the apparatus is 130 knocked down, substantially as set forth.

JOHN MARCEE.

Witnesses:

A. WERNHER,
J. C. A. DENNEY.