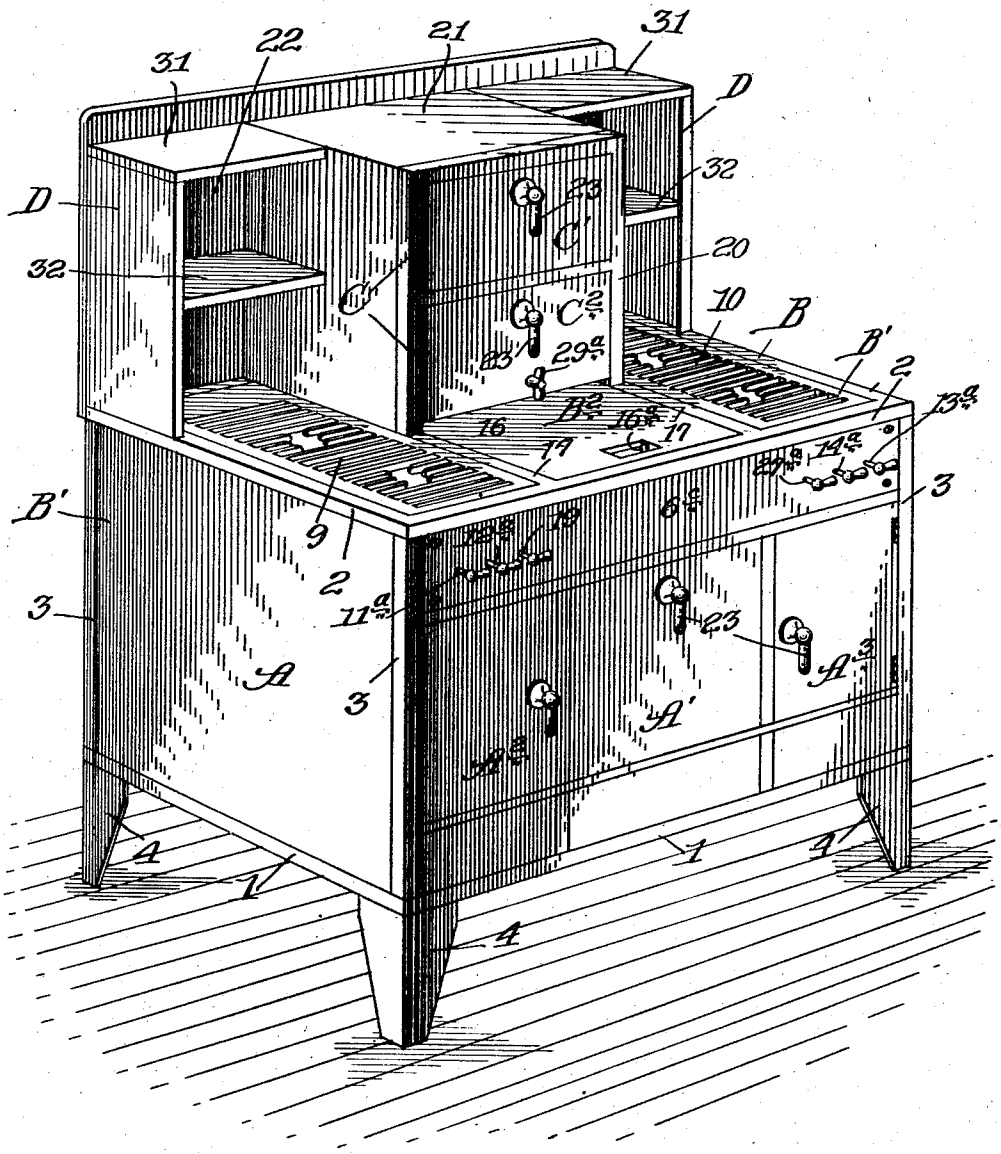
April 10, 1934. J. J. TOOMEY 1,954,580

GAS STOVE

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Fig. 1.



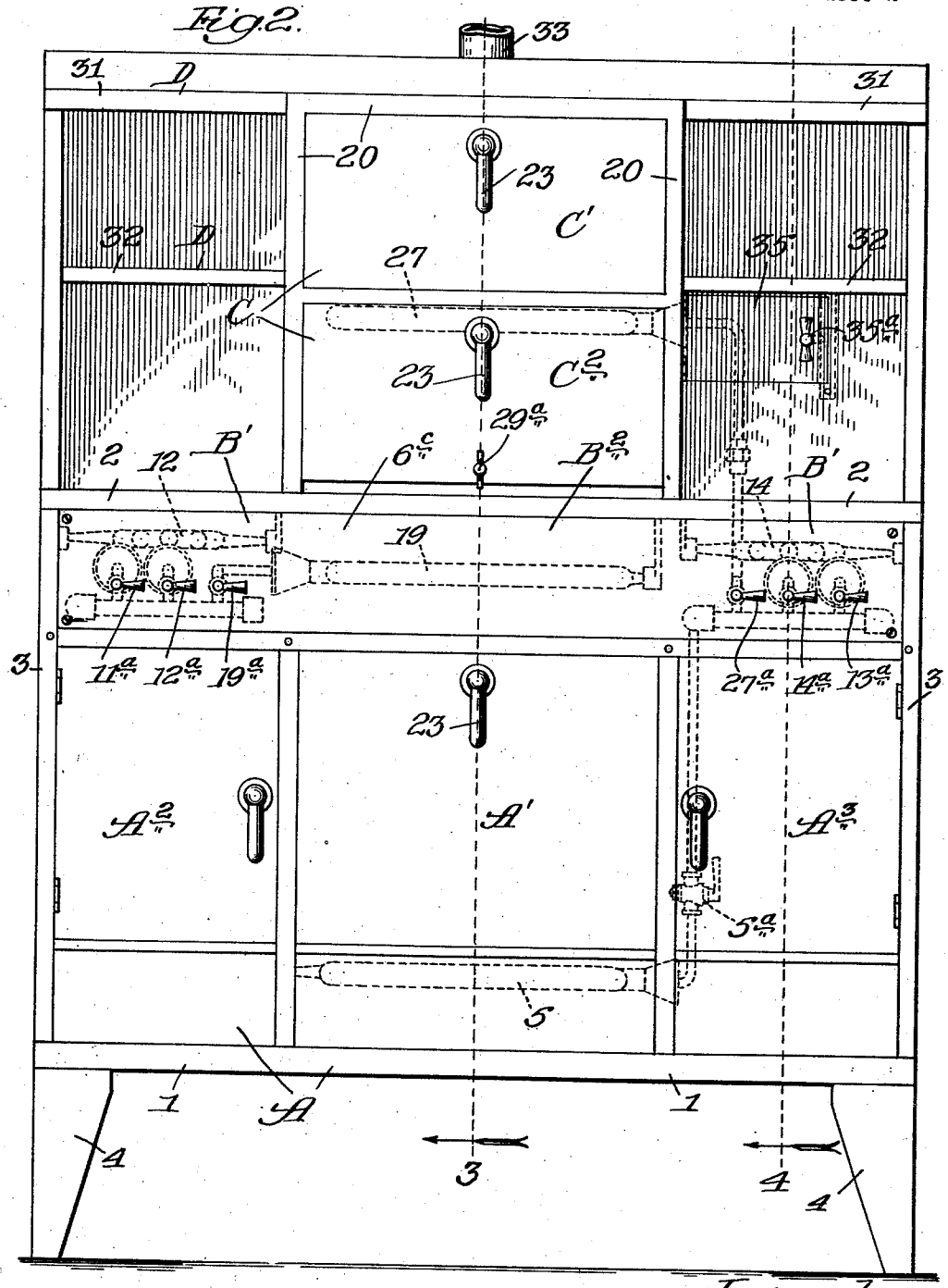
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GAS STOVE

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Fig. 2.



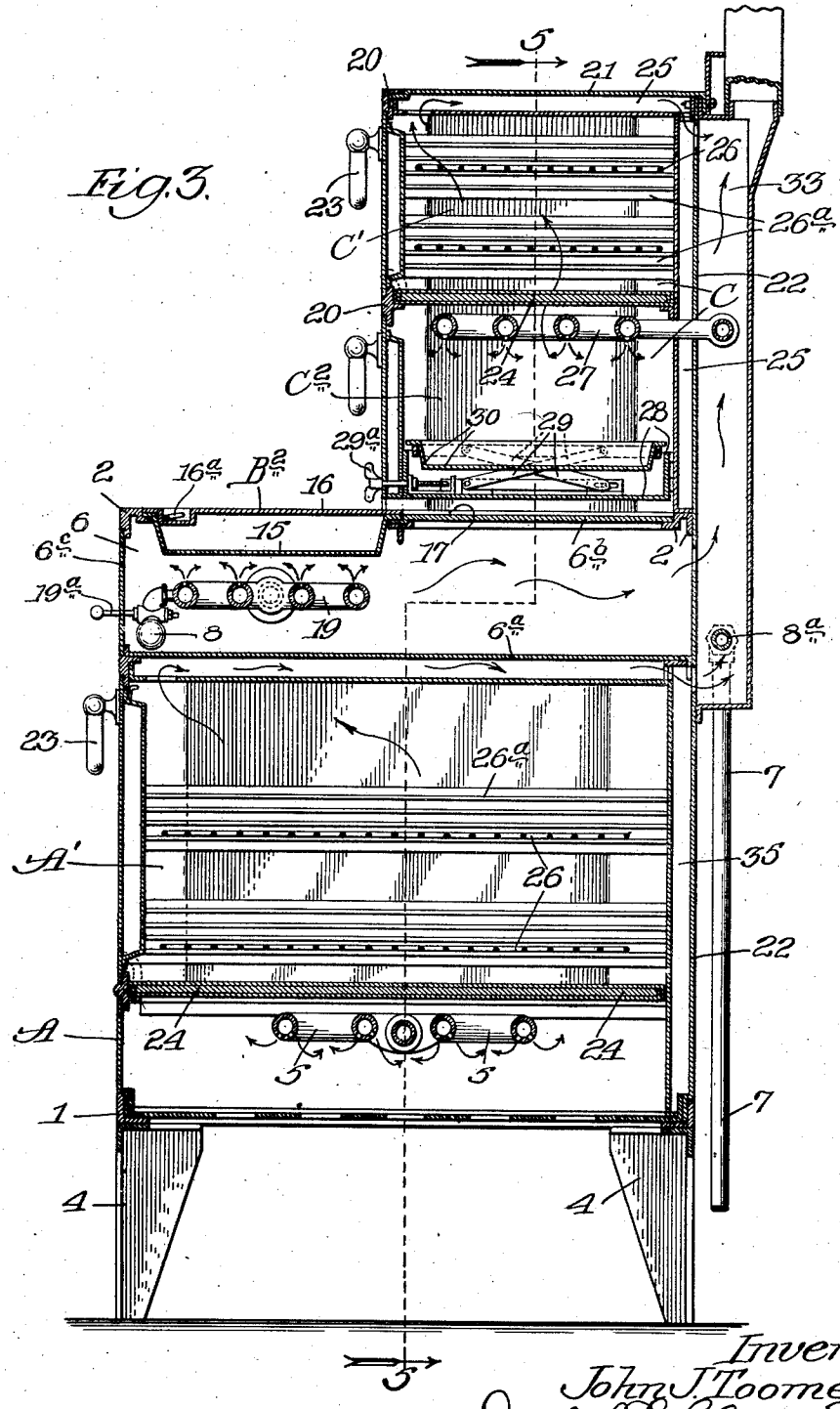
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Fig. 3.



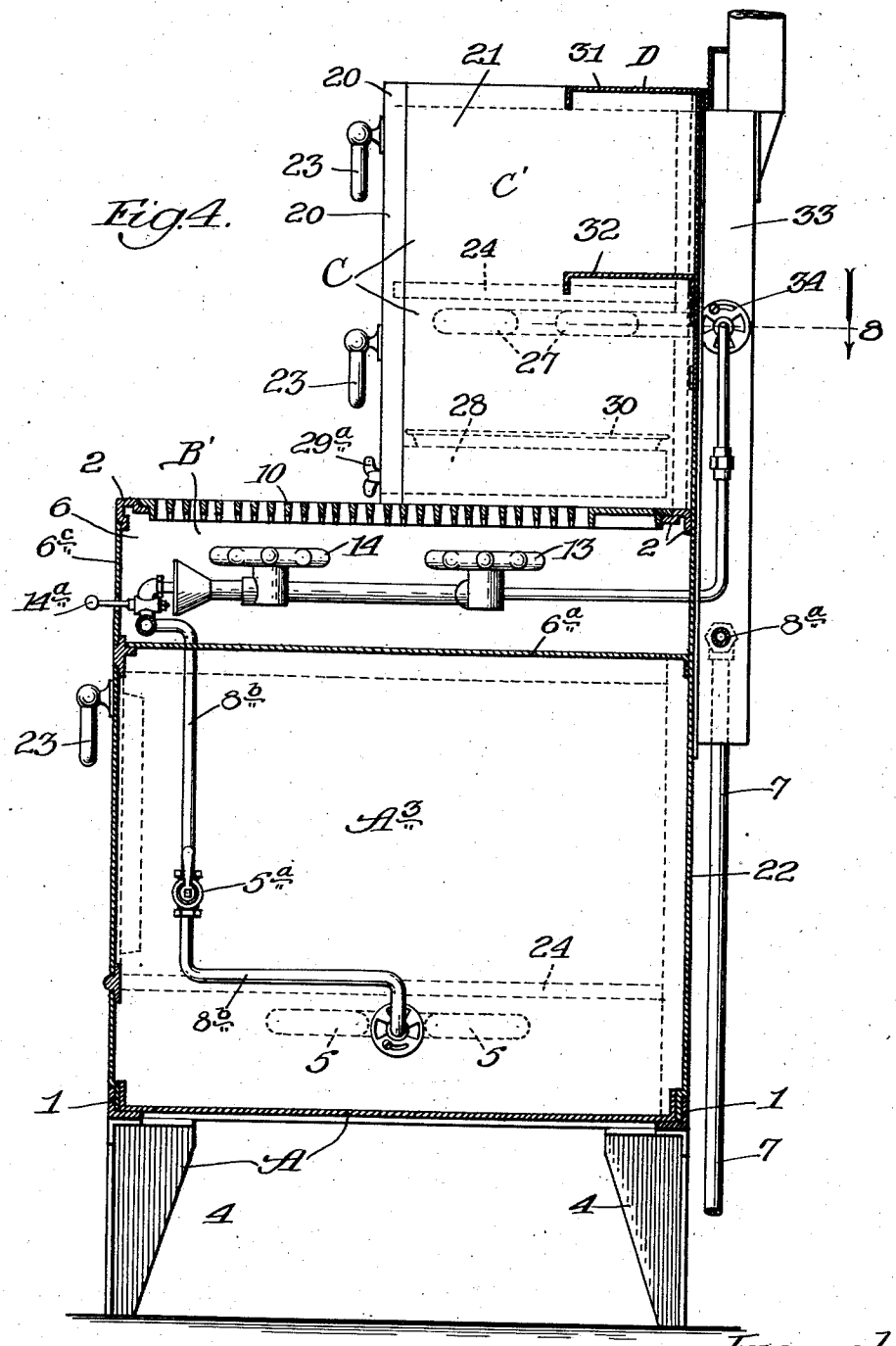
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Fig. 4.



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Fig. 5.

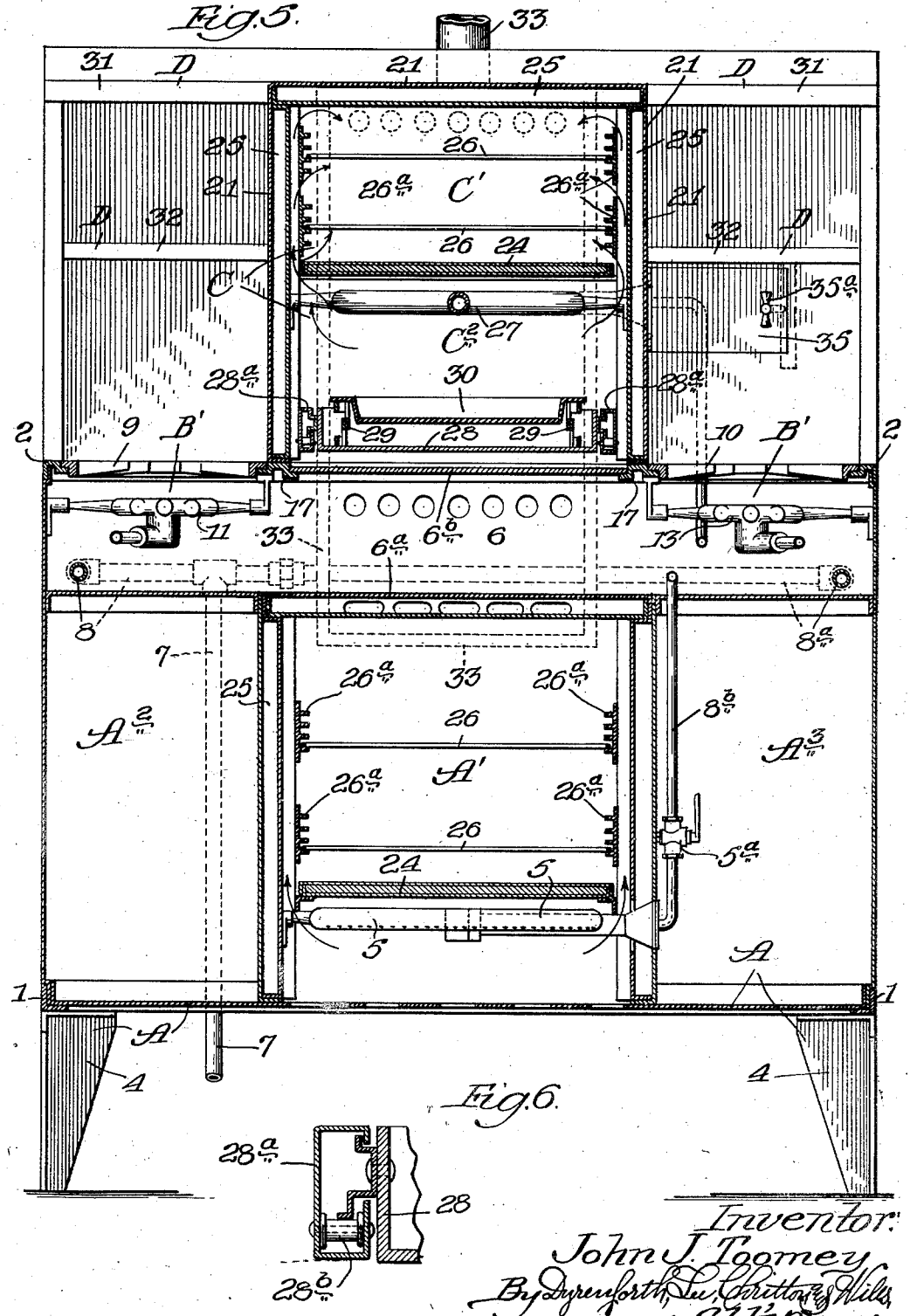


Fig. 6.

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Fig. 8.

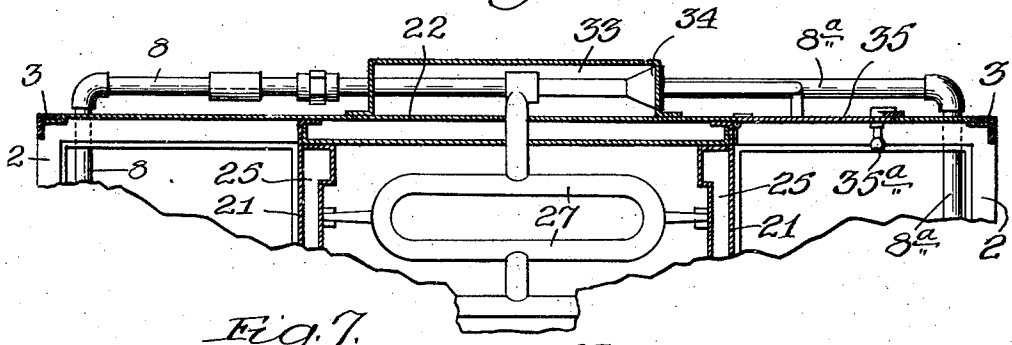
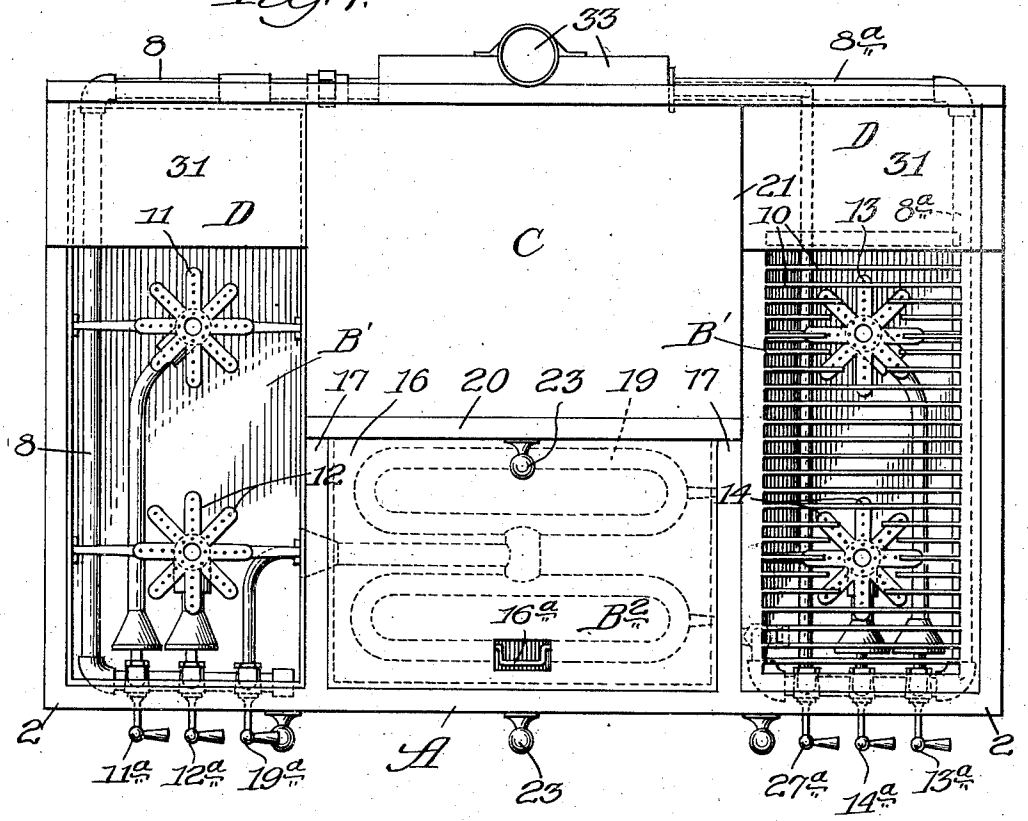


Fig. 7.



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Fig. 9.

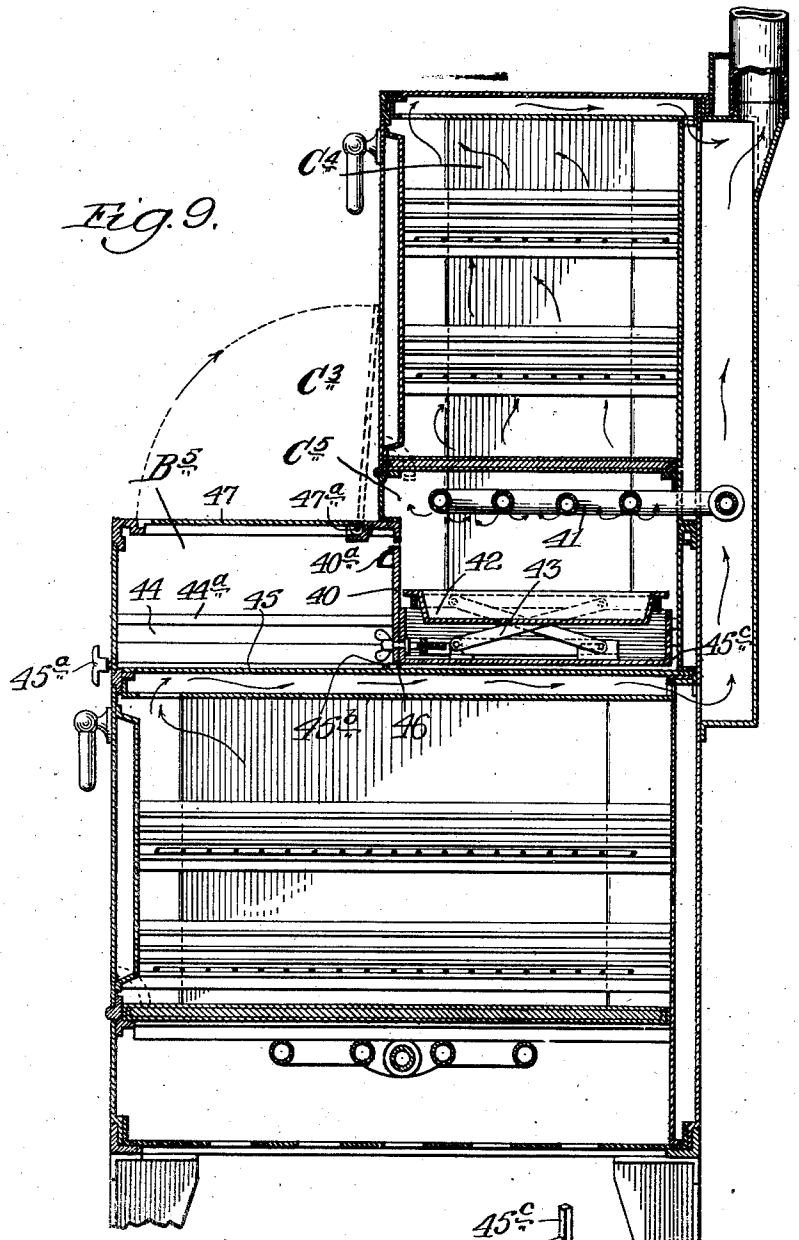
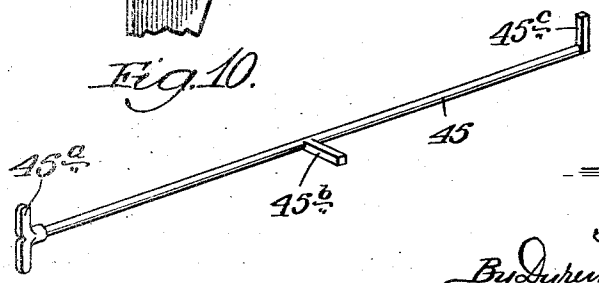


Fig. 10.



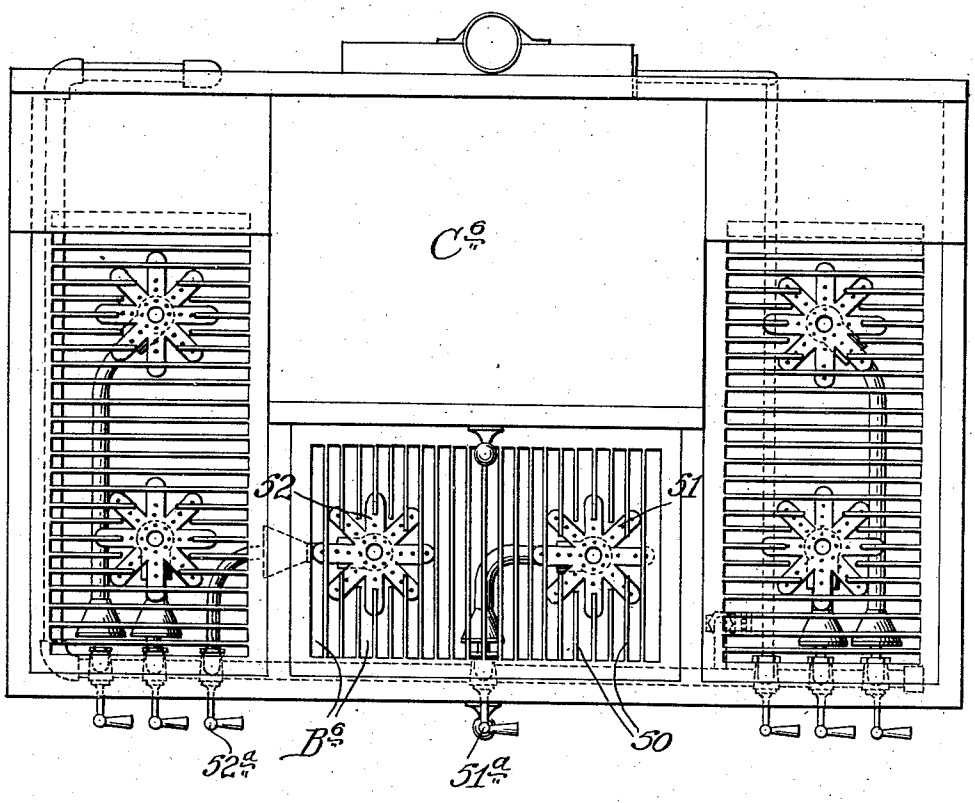
Inventor:
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Fig. 11.



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Patented Apr. 10, 1934

1,954,580

UNITED STATES PATENT OFFICE

1,954,580

GAS STOVE

John J. Toomey, Chicago, Ill.

Application February 6, 1932, Serial No. 591,390

7 Claims. (Cl. 126—39)

This invention relates particularly to gas ranges and electric ranges.

The primary object is to provide an improved range having its elements so arranged and combined as to enable various cooking, baking, frying and broiling operations to be performed in the most favorable manner. A further object is to provide such a range having large cooking and baking capacity, combined with a large and convenient top surface for the range body, proper.

In accordance with the invention, an oven-unit surmounts the rear central portion of the range-body and the range-top, corresponding with the usual cooking-top, comprises cooking-top sections flanking the oven-unit and extending to the front end of the range-body and a section interposed between the front portions of said sections, which may take various forms, but which preferably comprises a frying-pan section having a cover-plate which is preferably at substantially the same level as the upper surfaces of the cooking-top sections mentioned.

In the accompanying drawings, the invention is shown applied to a gas-range, but it will be understood that other heating elements may be used in place of the gas burners shown.

The invention is illustrated in a preferred embodiment in the accompanying drawings, in which—

Fig. 1 is a perspective view of a range embodying the invention; Fig. 2, a front elevational view of the same; Fig. 3 a vertical sectional view, taken as indicated at line 3 of Fig. 2; Fig. 4, a similar section, taken as indicated at line 4 of Fig. 2; Fig. 5, a front vertical sectional view, taken as indicated at line 5—5 of Fig. 3; Fig. 6 a detail sectional view showing anti-friction mountings for a withdrawable broiler-drawer; Fig. 7, a plan view of the range; Fig. 8, a broken sectional plan view, taken as indicated at line 8 of Fig. 4; Fig. 9, a broken vertical sectional view of a modified form of range having the broiler oven disposed below the range-top; Fig. 10, a perspective view of the device for shifting the broiler-drawer shown in Fig. 9; and Fig. 11, a plan view of another modification.

Referring to Figs. 1–8 of the drawings, A designates a range-body comprising, in this embodiment, a large baking-oven A′ and warming-compartments or utensil-chambers A^2 and A^3 flanking said oven; B, a range-top comprising cooking-top sections B′ and an interposed section B^2; C, an oven unit rising above the range-body A and comprising a small baking-oven C′, and a broiler-oven C^2; and D, shelf-structures flanking the rear portion of the oven-unit C.

The range-body A may be of any suitable construction. In the form shown a lower perimetral frame 1 and an upper perimetral frame 2 are joined by frame members 3. The walls are formed of sheet metal panels and the entire structure is supported on legs 4. The oven A′ is of the usual type, centrally disposed within the range body and provided with a suitable underlying burner chamber, having a perforate bottom, in which is a heating element 5 controlled by a valve 5a. The valve is accessible through the door of compartment A^3, which, like the oven, is provided with a suitable handle.

The range-top or cooking-top B overlies a burner compartment 6 having a bottom wall 6^a and a top-panel 6^b. A front panel 6^c may be removed to make repairs, if necessary. The burners are supported within the chamber in a manner well understood in the art. Gas is piped up from a service pipe 7, in rear of the range, to the burner valves in front of the range by means of pipe lines 8 and 8^a. The line 8^a is continued down to the valve 5^a by means of an additional pipe connection 8^b. The cooking-top is equipped at its lateral portions with grid-members, or cooking-bars 9 and 10 which flank the frying-pan unit B^2 and oven-unit C. Beneath the grid-member 9 is a rear burner 11 controlled by the hand valve 11^a, and a front burner 12 controlled by the valve 12^a. In like manner beneath the grid-member 10 are burners 13 and 14 controlled by valves 13^a and 14^a, respectively.

The section B^2, in this embodiment, comprises a frying-pan unit, or hot-plate unit in the front central portion of the cooking-top. It is provided with a pan 15 supported by the cooking-top frame. A cover-member 16, provided with a handle 16^a, is mounted in supporting guides 17 to slide back over the top-panel 6^b of the burner-chamber. If it is desired to remove the pan 15, for any reason, the cover 16 should be lifted from the stove first. The frying-pan 15 is heated by means of an underlying burner 19, which is controlled by a valve 19^a.

The unit C, with the shelving D, forms a superstructure which is carried by the frame members 2 and 17. The unit C is provided with a front-frame section 20 to which is attached the sheet metal housing 21, and is supported in the rear by the back-wall 22 of the range.

The baking-oven C′, although of smaller size than the oven A′, may be of the same general construction. Each is shown provided with a

forwardly swinging door, which is hinged at its lower side to the frame of the oven and is equipped with a suitable handle 23. Insulated panels 24 form bottom walls and sufficient side clearance is provided to permit heat from the burners to circulate up through the oven inside of the wall lining 25. The ovens are also shown with trays 26 slidably supported on guides 26^a which are mounted on the side-walls of the ovens. Baking-oven C' is heated by means of an underlying burner 27 which is controlled by a valve 27^a at the front of the range.

The broiler C^2 is provided with a forwardly sliding drawer 28 supported on guides 28^a equipped with anti-friction rollers 28^b, as shown in Figs. 5 and 6. If desired, a vertically adjustable unit, indicated generally at 29, and operated by a handle 29^a, may be provided to raise and lower a pan 30, but no invention is claimed in that mechanism per se.

The shelving D may be of any suitable construction or omitted entirely, if desired. It is shown constructed of sheet metal to provide an upper shelf 31 and lower shelf 32 on each side of the unit C. A suitable stack 33 is shown provided in rear of the shelving to vent the ovens and burner-chambers.

It will be understood that when gas burners are used, as shown in the drawings, suitable mixer valves will be used to regulate the amount of air and gas going to each burner. A mixer valve 34 for the burner 27 is positioned in rear of the unit C and in order to permit access to this mixer valve, in case the stove is set up against a wall, a small door 35, having a latch 35^a, is provided in the rear wall 22 of the range.

The modification illustrated in Figs. 9 and 10 is of the same general construction as the range shown in Figs. 1–8, except that a range-top is provided with two lateral cooking-sections, has a hollow chamber B^5 interposed between the cooking-sections; and an oven unit C^3, comprising a baking-oven C^4 and a broiler-oven C^5, is arranged so that the broiler-drawer 40 may be drawn forwardly into the chamber.

The baking-oven C^4 is heated by means of a burner 41 which also serves the underlying broiler-oven. A broiler-pan 42 may be adjustably supported in the drawer by mechanism indicated generally as 43. The burner-chambers of the cooking-sections are provided with side-walls 44 which are equipped with guides 44^a upon which the drawer 40 slides.

A handle 40^a may be used to shift the broiler-drawer, but as it may be desirable to shift the device while it is hot, to permit a steak or the like to be basted, a rotatable rod 45 (shown in Fig. 10) is provided for that purpose. The rod extends through the front wall of the range and is equipped with a handle 45^a and a pair of projections 45^b and 45^c set at a ninety degree vertical angle with each other so as to alternately engage, upon partial rotation, the front or rear of the broiler. It will be understood that by this arrangement the rod may be pushed back out of the way, whether the broiler is in the front or rear portion of the channel. The bottom wall of the chamber is provided with pins 46 to guide the rear portion of the rod.

The chamber B^5 is provided with a door 47, a hinge 47^a which swings upwardly, as indicated by dotted lines, to permit access to the broiler-drawer.

Fig. 11 illustrates a further modification which also is similar to the range shown in Fig. 1, except that a cooking-section B^6 is provided in front of a baking-unit C^6. It is provided with a grid 50 and underlying burners 51 and 52 which are controlled by valves 51^a and 52^a, respectively.

The operation of the range will be readily understood from the drawings. The broiler-oven may be readily drawn forward from beneath the oven-burner to permit its contents to be handled or inspected. It is on a level close to the cooking-top, so that the operator can easily inspect the contents without leaning over or being subjected to the danger of being burned. The oven is centrally disposed for convenience and is equally adapted to a right or left-hand corner of a kitchen.

The foregoing detailed description has been given for clearness of understanding only, and no unnecessary limitations should be understood therefrom, but the appended claims should be construed as broadly as permissible, in view of the prior art.

What I regard as new and desire to secure by Letters Patent, is:

1. A range comprising: a range-body; an oven-unit centrally disposed on the rear portion of said range-body comprising a baking-oven, an underlying broiler-oven having a withdrawable drawer adapted to slide from under said baking-oven when moved to the front portion of the range-body, and an interposed heating element; and a range-top extending in front of and to both sides of said oven-unit, the lateral portions of said range-top being provided with heating elements.

2. A range comprising: a range-body provided with a cooking-top and having substantially in the plane of the top surface of said cooking-top at the front portion of the range a withdrawable cover-plate and a chamber beneath said cover-plate; and an oven-unit mounted on the rear portion of said range-body comprising a broiler-oven disposed mainly below the plane of the top surface of the cooking-top and equipped with a withdrawable broiler-drawer located below the plane of said top surface and adapted to be drawn forwardly into said chamber.

3. A range as specified in claim 2, in which said oven-unit includes a baking-oven which surmounts the broiler-oven.

4. A structure as specified in claim 2, in which the range-body has slidably and rotatably mounted therein a drawer-shifting member equipped with lugs disposed in different planes and adapted to engage, respectively, the front and rear portions of the drawer, depending upon the angular rotation of said member.

5. A structure as specified in claim 2, in which the range-body has slidably mounted therein a member detachably connected with the broiler-drawer and adapted to effect forward and rearward movement of said drawer, at will.

6. A range comprising: a range-body equipped with lateral cooking-top sections spaced apart and having a withdrawable top-plate interposed between the front portions of said sections and a chamber beneath said plate; and an oven-unit mounted on the rear central portion of said range-body, said oven-unit being flanked by the rear portions of said cooking-top sections and comprising an upper baking-oven and a lower broiler-oven, said broiler-oven being equipped with a broiler-drawer carrying a broiler-element, said drawer being adapted to be drawn

forwardly into said chamber to give access to said broiler-element.

7. A range comprising; a range-body; an oven-unit centrally disposed on a rear portion of said range-body comprising a baking-oven, an underlying broiler-oven, and an interposed heating element; and a range-top extending in front of and to both sides of said oven-unit, the front central portion of said range-top being movable and forming a cover-member, and said broiler-oven comprising a drawer occupying a depressed position and slidable forwardly beneath said cover-member so that the contents of said broiler-oven may be inspected when said cover-member is open, and the lateral portions of said range-top being provided with heating elements.

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