(No Model.)

A. R. WELCH.

OVEN.

No. 522,638. Patented July 10, 1894.

Fig. 1

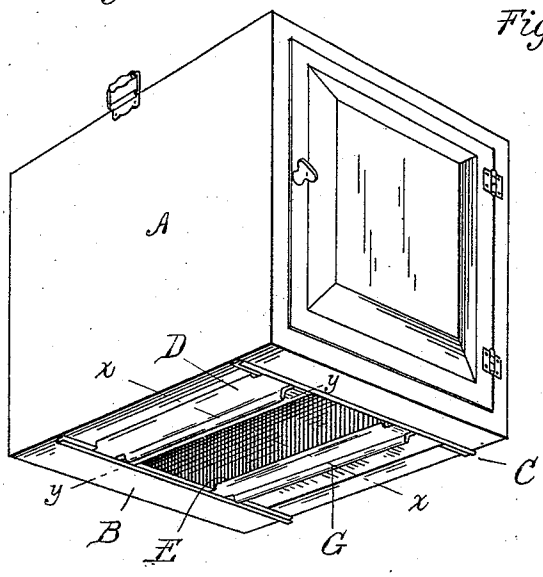


Fig. 2

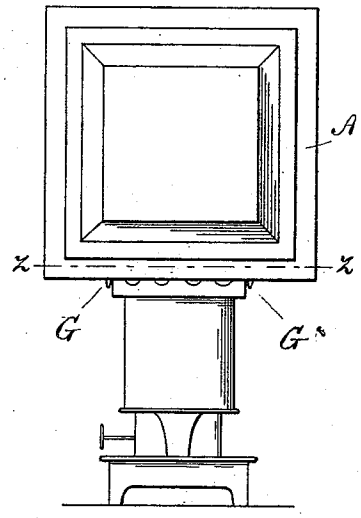


Fig. 3

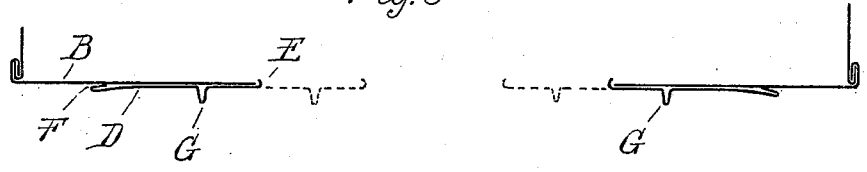


Fig. 4

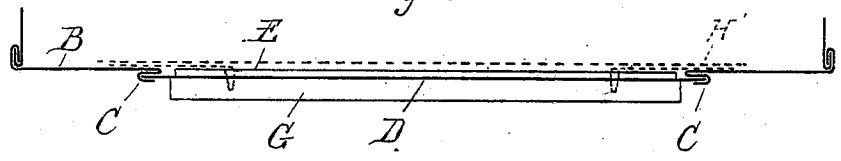
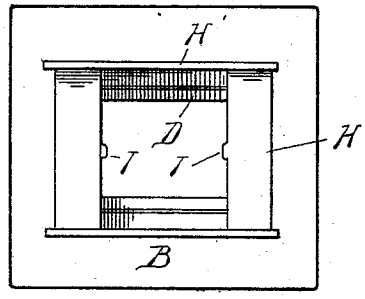


Fig. 5



Witnesses:
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UNITED STATES PATENT OFFICE.

ALLIE R. WELCH, OF CHELSEA, MICHIGAN, ASSIGNOR OF ONE-HALF TO FRANK P. GLAZIER, OF SAME PLACE.

OVEN.

SPECIFICATION forming part of Letters Patent No. 522,638, dated July 10, 1894.

Application filed March 28, 1894. Serial No. 505,428. (No model.)

To all whom it may concern:

Be it known that I, ALLIE R. WELCH, a citizen of the United States, residing at Chelsea, in the county of Washtenaw and State of Michigan, have invented certain new and useful Improvements in Ovens, of which the following is a specification, reference being had therein to the accompanying drawings.

The invention consists in the peculiar construction of the bottom plate of the oven, whereby the bottom plate may be adjusted to any size stove, and further in the peculiar construction, arrangement and combination of the various parts, all as more fully hereinafter described.

In the drawings, Figure 1 is a perspective view of an oven showing my improvement applied thereto. Fig. 2 is a side elevation showing the oven as in use upon a stove. Fig. 3 is a section on line *x x* Fig. 1. Fig. 4 is a section on *y y* Fig. 1. Fig. 5 is a cross section on line *z z* Fig. 2, showing a top plan view of the bottom plate illustrating a modified form.

In the manufacture of oil stoves it has been found necessary to manufacture for each size of stove, (for instance of the type shown in Fig. 2,) a separate oven which will fit that stove, that is, having the proper opening in the bottom plate.

My invention enables me to manufacture the bottom plates of all the ovens alike and to adjust the opening in the bottom plate to fit any one of a number of sizes of stoves, thereby greatly simplifying the manufacture, and at the same time increasing the efficiency of the oven, by having it properly adjusted to the stove upon which it is intended to be used.

A is the oven proper of any desired construction, and B is the bottom plate thereof having a central aperture, preferably rectangular. On the bottom plate, preferably exteriorly thereof, I arrange guide strips C, preferably of sheet metal, bent into substantially C shape as shown, and in the guides thus formed I arrange wings D, one on each side, having their edges sliding in the guides so that they may be adjusted to or from each other. These wings I provide on their inner edges with the upturned lip E, which acts as a stop against the edge of the bottom plate, as shown in Fig. 3, to prevent the accidental disengagement of the wings from the bottom plate. The opposite edge of the wings I bend inwardly to form the spring flanges F bearing against the bottom plate and serving to hold the wings in any adjusted position.

G is a rib or flange formed about midway the width of the wings, preferably by crimping the metal, as shown in Fig. 3.

The parts being thus constructed it is evident that the wings may be adjusted to or from each other over the opening in the bottom of the plate, so as to fit upon the top of any stove, the flanges G being brought in such proximity to the side of the stove as to engage therewith, as shown in Fig. 2, and the spring flanges F serving to hold the wings in their adjusted position.

If it is desired to adjust the aperture in the bottom plate both as to length as well as width I may arrange corresponding wings H on the inner face of the bottom plate, as shown in Fig. 5, by simply forming suitable guide ways H′ along the ends of the aperture and engaging these wings therein. In this case I preferably form simply a central stop I, so as not to interfere with the adjustment of the side wings.

What I claim as my invention is—

1. In an oven, the combination with the apertured bottom plate, of adjustable side wings slidingly engaging on the bottom plate, substantially as described.

2. In an oven the combination with the apertured bottom plate of the side wings slidingly engaging in guide ways on the bottom plate and depending ribs or flanges on said wings, substantially as and for the purpose described.

3. In an oven the combination of the apertured bottom plate, of longitudinal guides at the ends thereof, of flanged wings D engaging in said guides and the spring flanges F between the wings and the bottom plate to

hold them in their adjusted position, substantially as described.

4. In an oven, the combination of the apertured bottom plate of side and end wings for slidingly engaging on the bottom plate on top and bottom thereof, substantially as described.

In testimony whereof I affix my signature in presence of two witnesses.

ALLIE R. WELCH.

Witnesses:
THEO. E. WOOD,
FRED WIDIMEYER.