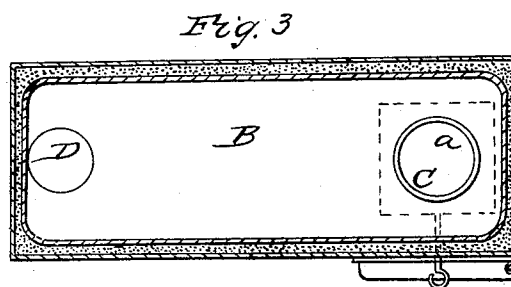
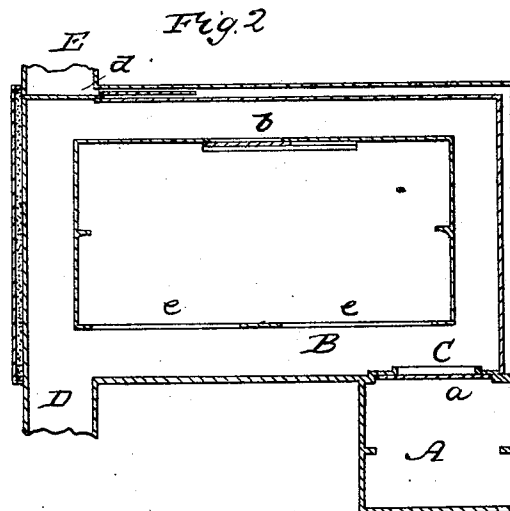
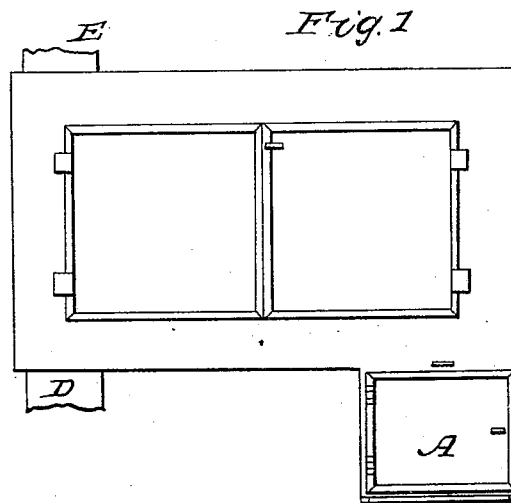


J. M. READ.  
Domestic Oven.

No. 29,818.

Patented Aug. 28, 1860.



Witnesses  
T. L. Wakefield  
Frederick Curtis

Inventor  
Josiah M. Read.

# UNITED STATES PATENT OFFICE.

JOSIAH M. READ, OF BOSTON, MASSACHUSETTS.

## OVEN.

Specification of Letters Patent No. 29,818, dated August 28, 1860.

*To all whom it may concern:*

Be it known that I, JOSIAH M. READ, of Boston, in the county of Suffolk and State of Massachusetts, have invented a new and  
5 useful Improvement in Ovens; and I do hereby declare that the same is fully described and represented in the following specification and the accompanying drawings, of which—

10 Figure 1 denotes a front side view of my invention. Fig. 2, is a vertical and longitudinal section of the same. Fig. 3 is a horizontal section of the same.

The object of my present invention is to  
15 produce a portable oven, which can not only be used in connection with an ordinary cooking range or stove, but which can be set in brick work in the ordinary manner, when desirable.

20 By referring to the drawings above mentioned, it will be seen that I construct the oven with a fire place or chamber A, underneath the oven at one end, the said fire place opening into a radiating flue B, by means of  
25 a short pipe or passage C, the communication between the fire place and the flue B, being regulated by a damper *a*, which tightly covers the opening between them. The said flue B, traverses the interior surface of the ovens at right angles, (as seen in  
30 Fig. 2, of the drawings) the lower portion of which (or that part of it which covers the bottom of the oven) is constructed with one or more holes or recesses *e*, for the reception of cooking utensils. The upper portion  
35 of the flue B, (or that which traverses the top of the oven) is provided with a damper *b*, for the escape of any steam or odors that may arise from the operation of cooking,  
40 and fill the oven.

A smoke discharge flue or pipe E, extends

out of the top part of the flue B, as seen in the drawings, and is provided with a damper  
45 *d*, at its junction with the said flue, for the purpose of regulating the draft of air through the same. Another pipe or flue D, also extends downward from the flue B, directly underneath the smoke flue E, and by  
50 means of which flue D, the oven can be applied to any ordinary range or stove if desirable, while if the oven is set in brick work, the flue D, can be made to project from the front face of such brick work, and to which the smoke pipe of any kind of a  
55 stove could be connected, thus saving an extra flue, and an additional hole in the chimney. I also partially or wholly surround the lower portion of the flue B, (or that which covers the bottom of the oven and is marked G, in the drawings) with  
60 sand or other equivalent material, the same serving to retain the heat within the flue and oven, for a great length of time.

It will readily be seen, that by applying  
65 a little light fuel to the fire chamber A, the operation of either boiling or baking can very readily be accomplished, and if the oven is applied to a stove or range, will save the necessity of making a large fire in the  
70 said stove.

I claim—

My improved oven, having its several  
75 parts constructed and arranged in relation to each other, and so as to operate in manner, substantially as above described.

In testimony whereof I have hereunto set my signature this twenty ninth day of Nov.  
A. D. 1859.

JOSIAH M. READ.

Witnesses:

T. L. WAKEFIELD,  
FREDERICK CURTIS.