

G. Y. GRAY.
Bake Oven.

No. 88,472.

Patented March 30, 1869.

Fig. 1.

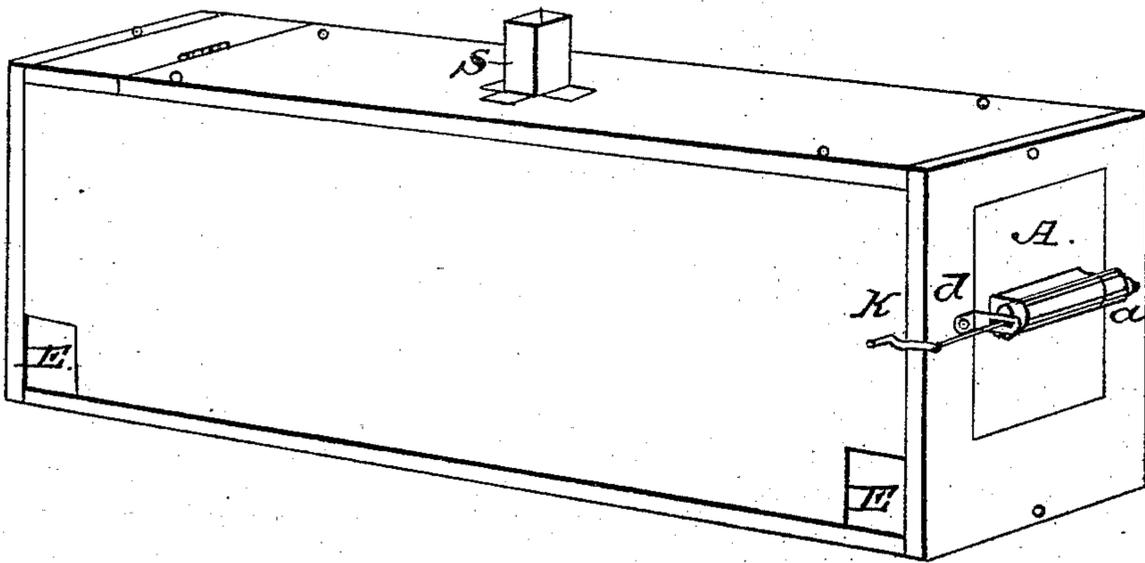


Fig. 2.

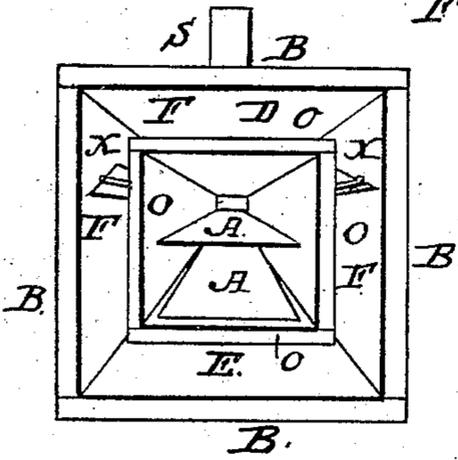
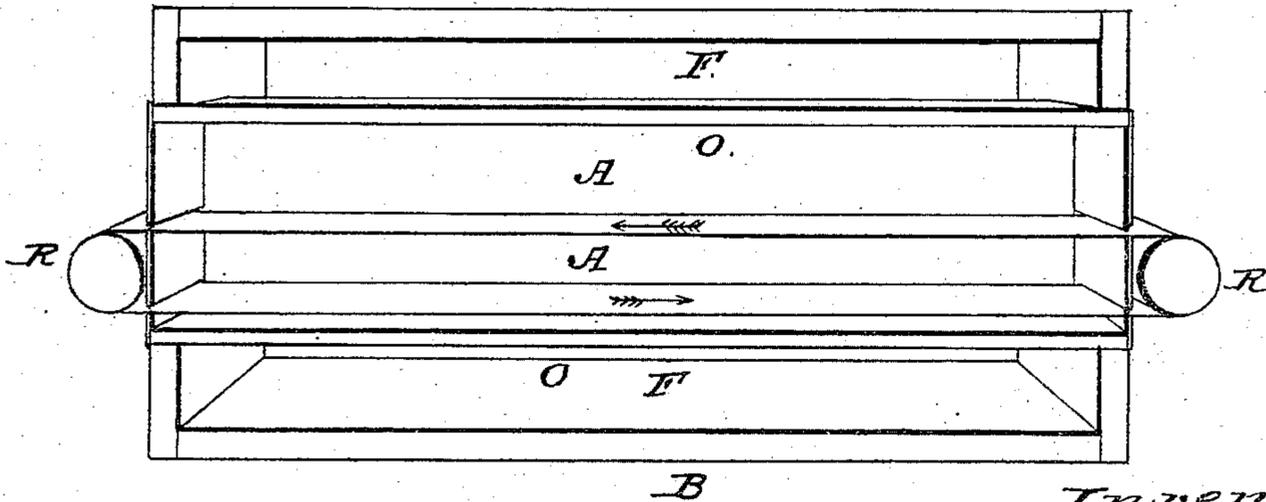


Fig. 3.



Inventor

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Witnesses

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United States Patent Office.

GORDON Y. GRAY, OF NILES, MICHIGAN.

Letters Patent No. 88,472, dated March 30, 1869.

OVEN.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern :

Be it known that I, GORDON Y. GRAY, of the city of Niles, county of Berrien, and State of Michigan, have invented a new and useful Improvement in Bakers' Ovens, applicable to the baking of all kinds of bread-stuffs; and I do hereby declare that the following is a full and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawings, forming part of this specification, and to the letters of reference marked thereon.

Figure 1 is an exterior view of my improved bakers' oven.

Figure 2 is a vertical or transverse section of the same.

Figure 3 is a longitudinal section of said oven.

The nature of my invention consists—

First, in an elongated chamber, as shown in fig. 1, the walls of which are composed of slabs of stone, brick and mortar, or other suitable material, having one or more openings at or near its base, as shown by letters E and E, in fig. 1, for the introduction of wood, coal, or other suitable combustible material, for the purpose of heating the same, having, also, an opening in the upper wall, or roof, for an escape, or draught-flue, as shown by letter D, in fig. 2, and having, also, a chimney at or near its centre, as shown by letter S, fig. 1; and

Second, the construction of an elongated oven, as shown by letters O and O, figs. 2 and 3, composed of a silicate of magnesia, commonly called soapstone, which oven is of the same length as the elongated chamber represented in fig. 1, and which is so suspended, or supported in the chamber above mentioned, with or by iron rods, or other suitable device, as to allow a sufficient space between the walls of the oven and the walls of the chamber to admit of the free passage of hot air, for the purpose of heating the oven, as is shown in fig. 2; B B being the walls of the chamber, O O representing the walls of the oven, and F F showing the space for the admission of the heated air between the several walls of the chamber and the oven; and

Third, in the construction of an endless apron, or carrier, composed of wire cloth, or other suitable non-combustible material, running upon rollers, or cylinders, composed of wood, metal, or other suitable material, arranged at either end of the oven, so that a revolution of the rollers will cause the apron, or carrier to pass continuously through the oven, as is shown in fig.

3, the letters A A representing the apron, or carrier, and the letters R R, the rollers.

By means of two spaces of the same width as the carrier, in either end of the oven, the apron, or carrier, is permitted to pass entirely through the oven and return, so that crackers, or other articles requiring to be baked, being placed on the apron, or carrier, letter A, fig. 1, on the outside of the oven, are carried into it by means of the moving of the apron, or carrier, are subjected to the heat of the oven, and are delivered on the outside of the oven, at its further end, properly baked.

The rollers are supported, and kept in position, by braces, as shown in fig. 1, the letters a a representing the braces, one end of which is fastened to the end wall of the chamber, and in the other end of the brace the axles of the rollers play.

This brace has also a slot, by which the rollers may be moved toward or from the oven, thus loosening or tightening the apron, or carrier, as occasion may require.

The rollers may be revolved by a common crank, as represented by the letter K, in fig. 1, or a shaft and pulley may be attached to the axles of either roller.

The apron, or carrier A A, figs. 2 and 3, being composed of wire cloth, or other open-work material, allows the heat to reach the under side of the object to be baked, unobstructedly, and it is thus baked on each side alike.

It will be readily seen the upper apertures in the ends of the oven can be made adjustable, so that objects of any necessary size being on the apron, or carrier, are allowed to pass, through the aperture, into the oven, and also out of it.

I am aware that patents were issued for a mechanical bakery, to W. R. Nevins and others, prior to my invention, and, therefore, I do not claim the features shown by them; but, having described my improved bakery,

What I claim, is—

A mechanical bakery, consisting of an oven, O, enclosed within the walls B, with a continuous intervening flue, F, and having the endless apron A, arranged to move through the oven O, substantially as shown and described.

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Witnesses:

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