

D. A. KENNEDY.

Bakers' Oven.

No. 91,451.

Patented June 15, 1869.

Fig. 1

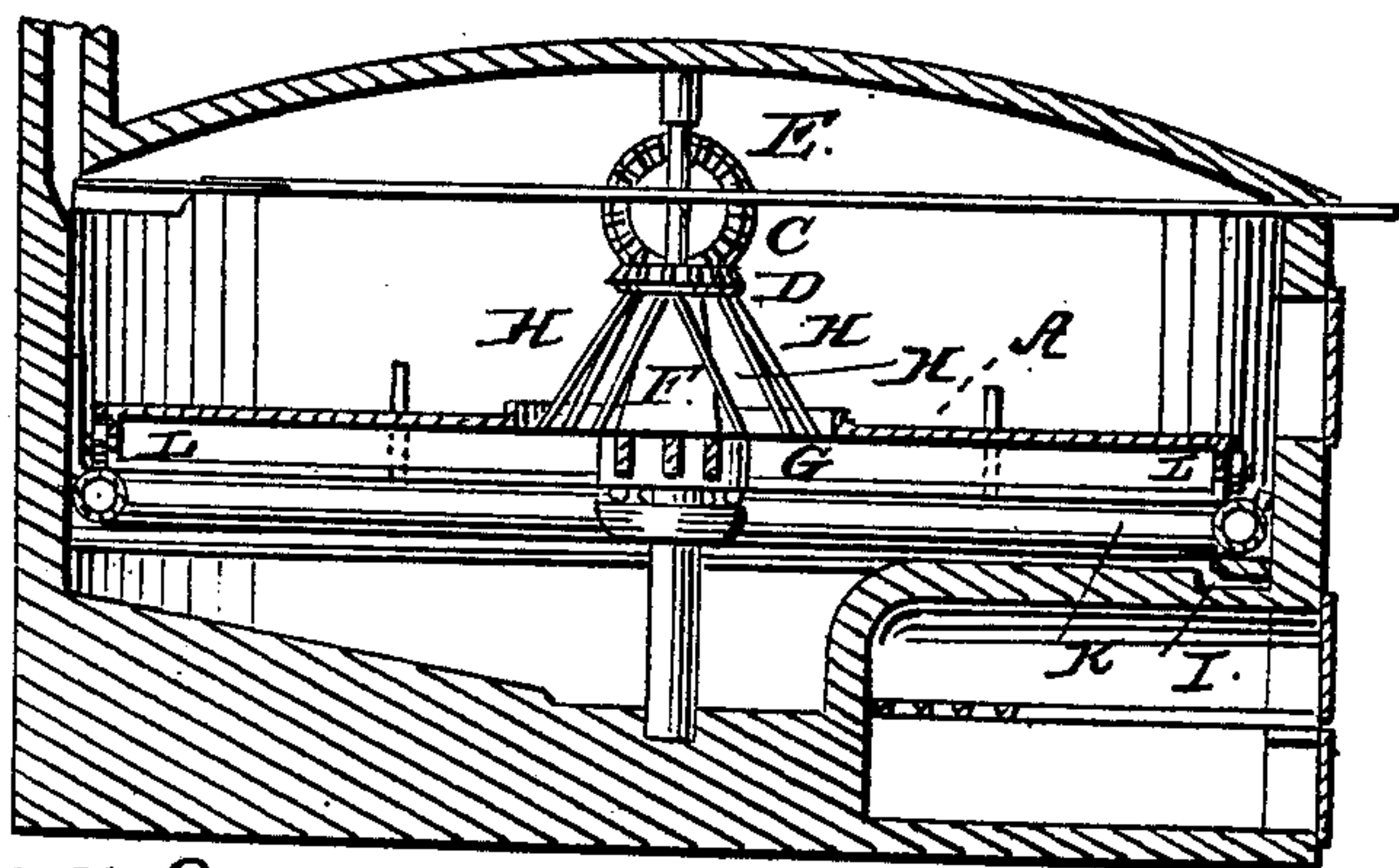
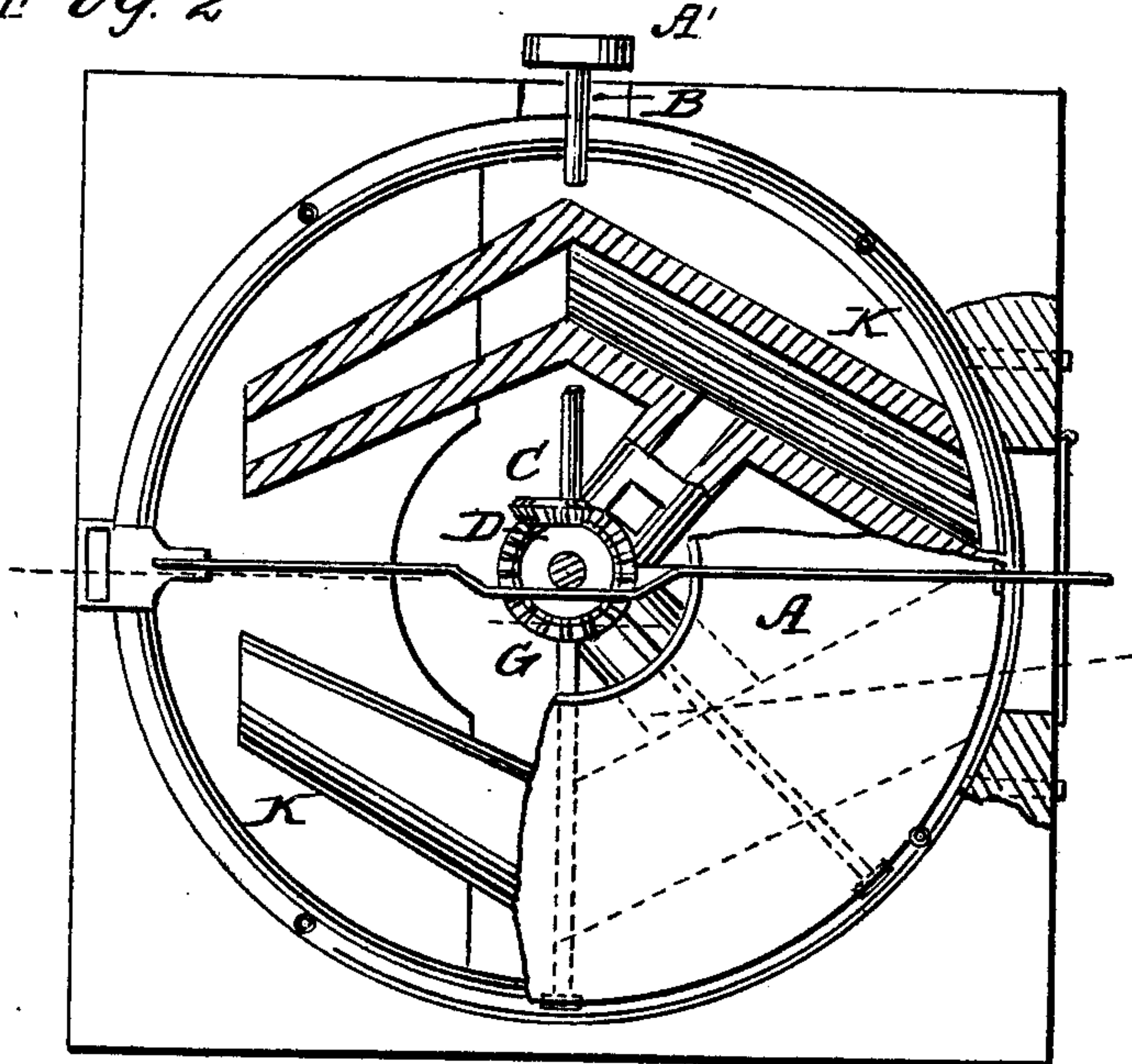


Fig. 2



Witnesses

Chas. K. Day
O. Stinchman

Inventor

D. A. Kennedy
per M. M. C.

United States Patent Office.

D. A. KENNEDY, OF BELOIT, WISCONSIN, ASSIGNOR TO HIMSELF,
WILLIAM WADSWORTH, AND E. D. MURRAY.

Letters Patent No. 91,451, dated June 15, 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, D. A. KENNEDY, of Beloit, in the county of Rock, and State of Wisconsin, have invented a new and useful Improvement in Ovens; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawing, forming part of this specification.

This invention relates to improvements in ovens, designed to provide an improved arrangement of the means for operating rotary tables within the said ovens; also, an arrangement of means for maintaining a supply of aqueous vapor in the oven while baking, and also a means for imparting aromatic flavor to the bread while baking, as hereinafter more fully specified.

Figure 1 represents a transverse sectional elevation of an oven constructed according to my improvements.

Figure 2 represents a broken plan view, the top being removed.

Similar letters of reference indicate corresponding parts.

A represents the rotating table of an oven, the general construction of which is similar to that described in a previous application for a patent filed by me.

In this instance, the improvements consist—

First, in the operating-mechanism, consisting of the hand-wheel A', shaft B, projecting through the wall of the oven, wheels C D, and the connection of the latter to the supporting arms of the platform A, as follows:

The said wheel D, is mounted loosely on a fixed vertical shaft, E, whereon the table A is supported and revolves.

F represents two strong vertical supports, fixed to the hub of the arms G, which support the platform A, and rising each side of the vertical axis, and supporting the wheel D.

From the top of these supports, and also from the under side of the wheel, wire braces H, are connected to the arms G, in a manner to form a very strong connection of the wheel with the table, for imparting

motion thereto, and resisting the great strain upon the said connection, due to weight and great diameter of the table.

Second, the improvement consists in the introduction, upon the circular rail I, for supporting the table at the periphery, of a curved tube, K, for containing water for the generation of aqueous vapor for moistening the heated air in the oven during the baking-process, which I find in practice to produce a beneficial result.

The said tube is provided with numerous perforations and lateral discharge-tubes, to permit the escape of the vapor or steam, and is also arranged to form the circular track for the rollers L, under the periphery of the table.

I propose, also, to impregnate the vapor or steam, with any desired aromatic or other flavor, to be thereby conveyed and imparted to the bread, or other articles baked, by placing within the tube the proper substances to give off the desired flavor to the vapor or steam.

Having thus described my invention,

What I claim as new, and desire to secure by Letters Patent, is—

1. The combination, with the rotating table A, of the hand-wheel A', shaft B, wheels C and D, braces H, and supports F, when all arranged substantially as specified.

2. The combination, with the rotating table and the oven, of the water-tube K, when arranged to form a track for the table, as herein described for the purpose specified.

3. Impregnating bread or other articles, while baking, with aromatic or other flavor, by means of aqueous vapor, or steam generated in the presence of flavoring-substances, substantially as specified.

The above specification of my invention, signed by me, this day of , 1869.

D. A. KENNEDY.

Witnesses:

E. J. SMITH,

E. D. MUSSAY.