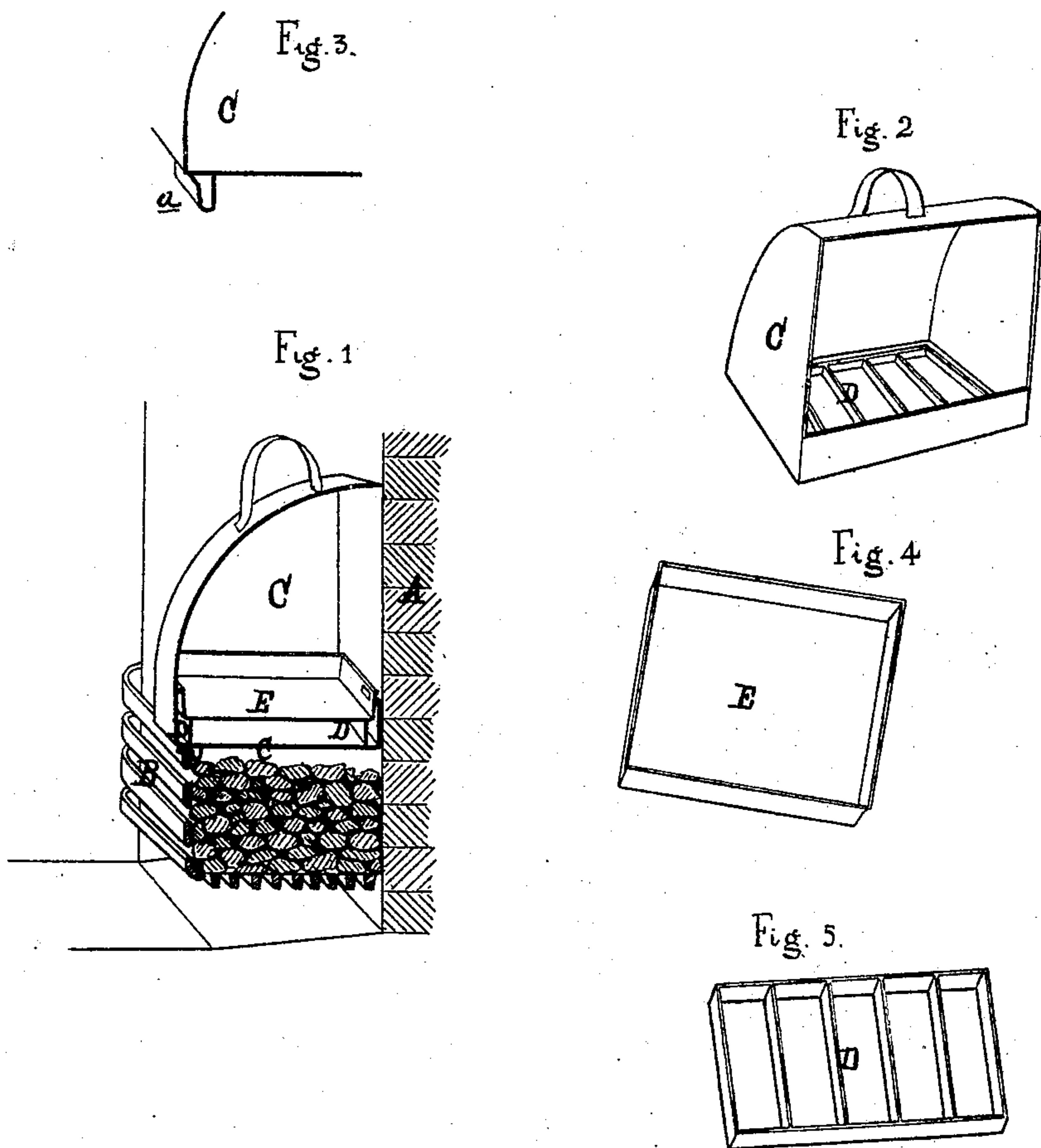


C. SCHNEIDT.

Dutch-Oven.

No. 130,444.

Patented Aug. 13, 1872.



Witnesses:

H. S. Sprague
H. F. Eberts.

Inventor:

C. Schneidt
Per Atty-
H. S. Sprague

UNITED STATES PATENT OFFICE.

CHARLES SCHNEIDT, OF CHICAGO, ILLINOIS.

IMPROVEMENT IN DUTCH OVENS.

Specification forming part of Letters Patent No. 130,444, dated August 13, 1872.

To whom it may concern:

Be it known that I, CHARLES SCHNEIDT, of Chicago, in the county of Cook and State of Illinois, have invented a new and useful Improvement in Dutch Ovens for Grated Fire-Places; and I do declare that the following is a true and accurate description thereof, reference being had to the accompanying drawing and to the letters of reference marked thereon and being a part of this specification, in which—

Figure 1 is a sectional perspective view of a grate with my oven in place. Fig. 2 is a perspective view of the interior of the oven with the supporting grating in place. Fig. 3 shows in perspective the grate-spring under the oven. Fig. 4 is a perspective view of the bake-pan. Fig. 5 is a similar view of the grating.

Like letters refer to like parts in each figure.

The nature of this invention relates to a Dutch oven so constructed that it can be used for baking purposes over the basket of an ordinary coal-grate; and it consists in the peculiar construction of the oven with a spring under the front edge to engage with the upper bar of the grate-basket.

In the drawing, A represents a chimney-breast, and B the bars of a basket-grate suspended in the opening of the breast. C is a Dutch oven, about which there is nothing new, it being of such size and shape that, when its

bottom rests on the top bar of the grate, it will cover the opening in the breast above the grate or fire-place, like an ordinary blower. To the under side of the oven, however, I make an addition in the form of a spring, *a*, of sheet metal, which I rivet thereto, near the front edge, as seen in Fig. 3, the office of said spring, when forced down behind the top bar of the grate, being to press the face of the oven against the breast. D is a grating, set in the bottom of the oven to support a bake-pan, E, therein above the bottom, so as not to apply an undue degree of heat to its contents, which are designed to be cooked by the radiant heat of the flame passing up the flue, which method of roasting is deemed by many to be far preferable to a close oven. Any vapors or odors thrown off in cooking are carried up the flue by the draft.

The entire apparatus is inexpensive, as readily applied as a common blower, and takes up but little room when not in use.

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

The oven C, when provided with the spring *a* or its equivalent, as and for the purpose set forth.

CHARLES SCHNEIDT.

Witnesses:

WM. H. LOTZ,
EMILE WAGNER.