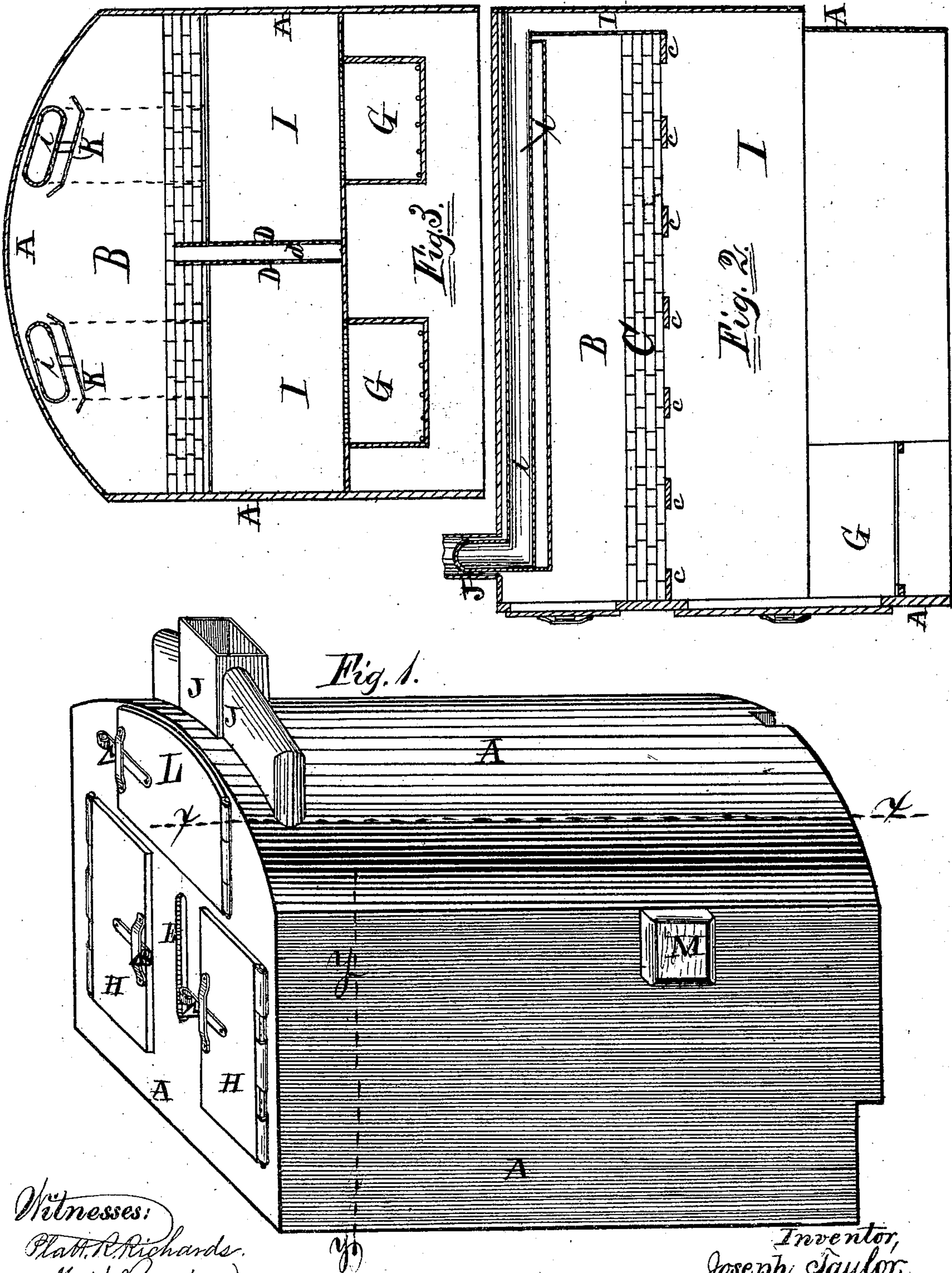


J. TAYLOR.
Bakers' Ovens.

No. 132,548.

Patented Oct. 29, 1872.



Witnesses:
Chas. R. Richards.
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UNITED STATES PATENT OFFICE.

JOSEPH TAYLOR, OF GALESBURG, ILLINOIS.

IMPROVEMENT IN BAKERS' OVENS.

Specification forming part of Letters Patent No. 132,548, dated October 29, 1872.

To all whom it may concern:

Be it known that I, JOSEPH TAYLOR, of Galesburg, in the county of Knox and State of Illinois, have invented certain Improvements in Bakers' Ovens, of which the following is a specification:

Nature and Objects of the Invention.

The nature of my invention relates to improvements in ovens for bakers' use; and the invention consists in constructing the oven with heating-flues so arranged as to pass longitudinally beneath it for the purpose of heating the floor then vertically to the upper portion of the oven, and thence returning longitudinally through it for the purpose of heating the upper portion of the same, thereby obviating the necessity for building fires in the oven itself in order to create and maintain the necessary heat for baking purposes, and providing an oven which can be used continuously for baking, in which the degree of heat can be regulated as desired, and by which the heat, through being radiated from both the floor and ceiling, can be most effectually utilized with the greatest economy of fuel.

Description of the Accompanying Drawing.

Figure 1 is a perspective view of my invention. Fig. 2 is a vertical sectional view of Fig. 1 on the line *x x*. Fig. 3 is a vertical sectional view of Fig. 1 on the line *y y*.

General Description.

A is the shell or outside casing inclosing the entire machine. B is the oven proper, occupying the upper portion of the case A. C is the floor of the oven B, formed of brick or other suitable material, and resting on the transverse iron bars *c c c c c*. D D are two walls dividing the space below the oven B into two apartments, and having an air-space, *d*, between them. E is an opening through the outside case A and into the air-space *d*. G G are the fire-boxes, one on each side of the walls D D. H H are the doors to the fire-

boxes, G. I I are large flues leading back from the fire-boxes G to the rear end of case A and extending at the rear end of said casing to a point near the top of the oven B, from which light iron flues *i i* extend inside of and to the front of the oven, there connecting with the chimney J. K K are radiators or reflectors, secured a little below the iron flues *i i*. L is the oven door. M is an isinglass window for the purpose of admitting light to the oven B.

The operation of my invention is deemed simple from a mere inspection of the drawing. Fire being made in the fire-boxes G G, the flame and heat, passing back through the flues I I, will heat the bottom of the oven B, as required, and returning through the pipes *i i* will be radiated therefrom, and reflected by the plates K K to all parts of the top of the oven B, thereby heating said top as required. With this arrangement, no fire being in the oven B, the operation of putting in or taking articles from the oven can be attended to at any time, and the fire may be increased, if necessary, while the oven is charged. The air-space *d* between the walls D D will prevent them from becoming too much heated and transmitting the heat to the bottom C of the oven, and also prevent them burning out rapidly. In addition to the uses of the radiators K K, already named, they will also prevent too great heat from striking down from the flues *i i* upon the part of the oven B immediately below them.

Claim.

I claim as my invention—

The combination of the floor C, walls D D, fire-boxes G G, flues I I, *i i*, radiators K K, and casing A, substantially as and for the purpose specified.

JOSEPH TAYLOR.

Witnesses:

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