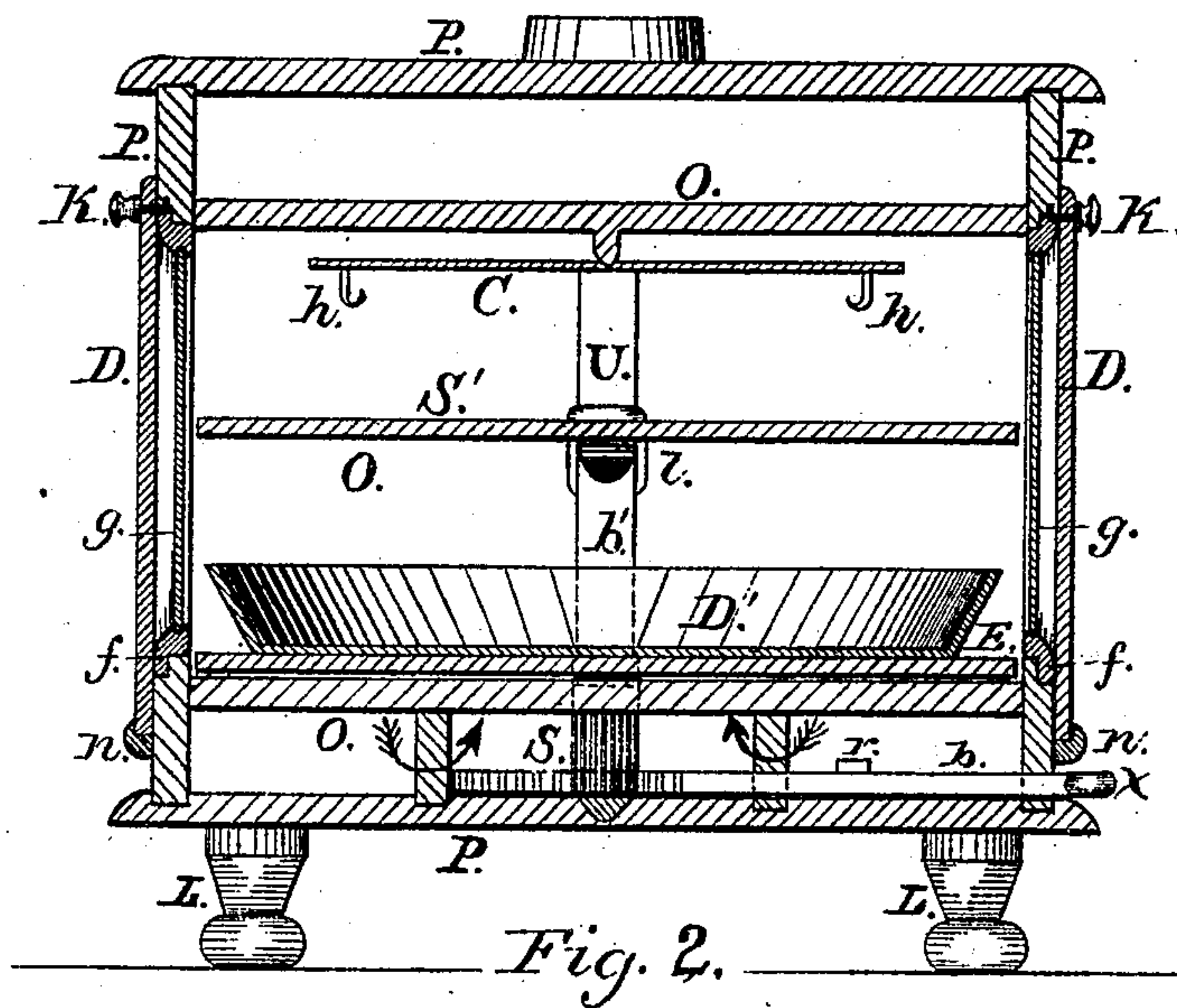
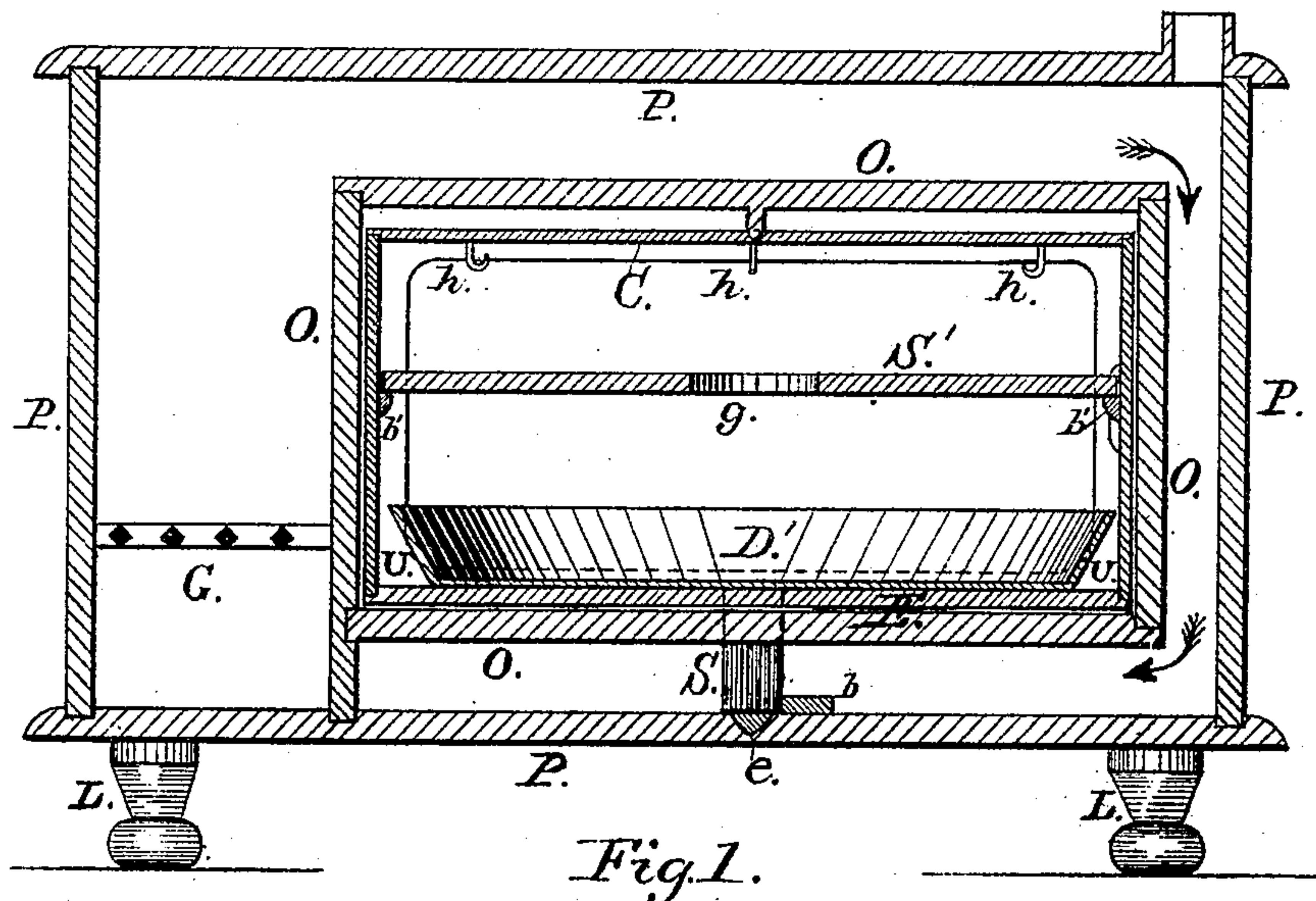


H. C. HUNT.
COOKING STOVE.

No. 249,053.

Patented Nov. 1, 1881.



Witnesses:

Horace Harris

Chas. P. Ross

Inventor

Henry C. Hunt.

UNITED STATES PATENT OFFICE.

HENRY C. HUNT, OF NEWARK, NEW JERSEY.

COOKING-STOVE.

SPECIFICATION forming part of Letters Patent No. 249,053, dated November 1, 1881.

Application filed August 14, 1876.

To all whom it may concern:

Be it known that I, HENRY C. HUNT, of Newark, in the county of Essex and State of New Jersey, have invented certain Improvements in Cooking-Stoves, of which the following is a specification.

My invention relates more particularly to the ovens of cooking-stoves, whereby the operation of baking is facilitated; and I hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawings, which form a part of this specification, in which—

Figure 1 is a longitudinal section, taken in a perpendicular plane; and Fig. 2, a transverse sectional view.

To enable those skilled in the art to which my invention relates the better to understand and construct the same, I will describe it more fully.

In Fig. 1, which is a perpendicular longitudinal section through the center of the oven, P represents the external plates of an ordinary cook-stove.

O represents the top, bottom, and side plates of the oven, which are surrounded with the ordinary flues for the passage of heat and smoke, as indicated by the arrows. The said oven is provided with one or more doors, D, which may be attached to the stove in any convenient way by hinges or catches. Within the said doors D there is an iron frame or sash, *f*, arranged for one or more panes of glass, and the said frame may be hinged to the stove, for convenience and safety, as ordinary doors are hung.

It will be observed that by leaving the outer doors, D, open the interior of the oven can be inspected through the glass panels *g* at all times during the operation of cooking without necessitating the admitting of cold air to the oven.

Within the oven there is arranged a turn-table, represented by the parts E, U, C, and S, of which E is a circular platform, elevated just enough to allow it to clear the bottom of the oven, and S is a spindle or shaft projecting downward from the center of the platform E, and terminating in a point which rests in a socket or step in the bottom plate, P, of the stove, as at *e*, after passing through a hole in

the bottom plate of the oven O. To the opposite sides of the platform E there are connected two upright rods or bars, U, which extend nearly to the top of the oven, where they connect with a tie or cross bar, C, the said cross-bar being provided with either a hole or pivot at its center corresponding with the shaft S on the plate E, thus constituting the central axis, about which the whole rotates.

About midway on the uprights U are the brackets *b'*, which support the shelf S', and which shelf may be removed when desirable, it being provided at one edge with lugs which embrace the upright U, as at *l*, and retain the shelf in a horizontal position. The bar C has another bar crossing it at right angles, and to these bars there are hooks or rings attached, as at *h*, for the purpose of suspending meats or other articles to be roasted, while underneath them, and upon the table E, sits the dripping-pan D'. G represents the grating in the fire-box.

In Fig. 2, which is a perpendicular transverse section, D represents the outside doors of the oven, *f* the frame or sash, and *g* the glass.

k represents knobs, which serve to fasten and handle the doors D.

n n are catches, which serve to hold the said doors in place. L represents legs for the stove.

b represents the reciprocating bar, which is provided with teeth or cogs, which engage with corresponding teeth or cogs on the shaft S. The bar *b* terminates in any convenient sort of handle on the outside of the stove, as shown at *x*.

I do not confine myself to this particular method of imparting motion to the turn-table, for it may be done in numerous ways—as with a knob and rod, with bevel-gearing. The bar is the most simple, as it may be cast ready for use without further labor.

On the top of the bar *b* there is a check, *r*, which prevents its moving too far either way.

The advantages of my invention are numerous and obvious. First, it allows a free uninterrupted inspection of the baking while in progress, and thus obviates the necessity of admitting cold air to the oven; secondly, it enables the attendant to secure even baking, by turning the article baked from time to time, whether the heat is uniform in all parts of the oven or not, all of which may be done without

opening the doors; and, thirdly, this entire arrangement can be made either as a part of the stove or separate and independent of it, to be put in and taken out at pleasure.

5 Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. In an oven for baking purposes, the turn-
table E, provided with a central shaft project-
10 ing downward through the bottom plate of the oven O and terminating in a point which rests in a socket in the bottom plate of the stove, said shaft being provided with cogs or teeth,
15 by which the grate may be operated from without the stove, substantially as shown, and for the purpose described.

2. In an oven for baking purposes, the combination of the rotary grate or turn-table E, having central shaft, S, extending through the bottom of the oven and provided with cog-gear- 20 ing, with uprights U, and adjustable shelf S', arranged in the manner and for the purpose described and shown.

3. The combination of the turn-table E, the shaft S, provided with gearing below the oven 25 bottom, and the glass panes *g* in frames *f*, as shown and described.

HENRY C. HUNT.

Witnesses:

HORACE HARRIS,
CHAS. P. ROTT.